



President's Krausening

- Erica Anton

Inside this issue:

Upcoming Events & Other News **2-3**

Chili Cook-Off at Forest City Brewery **4**

Miscellaneous **5**

Membership **6**

The Fine Print & Comic **7**

Extra, Extra What are Cold IPAs? **8**

Hi Everyone -

Spring is in the air!

With the sense of renewal that comes with the vernal season, coupled with the news of Platform closing I have been thinking a lot lately about the importance of supporting our local brewing community. With that in mind, I submit to you my list of some of my favorite places for PATIO DRINKING SEASON in the Cleveland area. Welcome in those warm days with some outdoor drinkin'. In no particular order...



Buckeye Beer Engine: Great beer selection, delicious chicken and waffles, and chill vibes. The only thing that could be better is if they brought back imperial stouts served in coffee mugs for beer brunches. Get on that, guys.

Bookhouse Brewing: Their indoor space is, of course, quite cool... but you can get some great views and fresh air in their patio. Though, honestly, their beer is so good I would enjoy drinking it just about anywhere!

Terrestrial Brewing: I love watching the trains roll by while hanging out by the lake. They always have something interesting brewing, and if you love dogs you will never want for pettable pooches.

Saucy Brew Works: If you are someone who likes a little exercise with their drinking, swing on by for some volleyball or cornhole.

Forest City Brewery: This restored beer garden from 1865 is the oldest in Ohio and a true hidden gem of Cleveland. If you missed the chili cook off, I urge you to go and check them out!

Did I miss your favorite? Let me know when you see me at the meeting on Monday! Don't forget to bring in your fruit beers!

Cheers,

Erica

Our Next Meeting

When:

Monday, March 6th at 7:30 pm

Where:

Sachsenheim Hall
7001 Denison Ave.
Cleveland, Ohio 44102

What:

Fruit Beers

PLEASE KEEP OUR MEMBERS HEALTHY

IF YOU HAVE BEEN EXPOSED TO COVID-19, HAVE SYMPTOMS, OR THINK YOU MIGHT HAVE COVID-19, PLEASE FOLLOW THE CDC GUIDELINES FOR QUARANTINE AND ISOLATION.

Upcoming Events



March, 2023

6th - Monthly Meeting at Sachsenheim. Fruit Beers. 7:30 pm.

21st—Night Out at Rocky River Brewing Co. 6:00 pm

April, 2023

3rd - Monthly Meeting at

Sachsenheim. Two Beer Brew Days. 7:30 pm.

May, 2023

1st - Monthly Meeting at Sachsenheim. Belgian Beers

6th - Big Brew. Terrestrial Brewing Co.

National Homebrew Competition

Volunteers are needed for the first round Judging in Indianapolis, IN on March 24th and 25th.

New this year, the 2023 NHC is using The Beer Awards Platform (BAP) designed by professionals from the International brewing community. The BAP is a cloud-based app that provides an online tool for all stages of competition management, judging, staffing, and sorting, etc.

To begin, follow the link to the Indianapolis - AHA First Round NHC website. (mobile device or computer)

<https://beerawardsplatform.com/aha-first-round-national-homebrew-competition-2023-indianapolis>

On the landing page of the website, scroll down to the bottom and on the left you'll see "I WANT TO VOLUNTEER."

Competition organizers will contact you after they determine their staffing needs.



Competition News

Jessica Ihms, Club Treasurer, Won a Gold Medal and received Third Place Best of Show for her London Brown Ale in the inaugural DÉJÀ BRÜ competition. DÉJÀ BRÜ was held in Minneapolis in February and is for historic and forgotten beer styles only. Styles like Pre-Prohibition Porter, Grisette, Piwo Grodziskie, Seef, Roggenbier and Kellerbier.



Upcoming Events Continued

March Meeting—Fruit Beers

We will be discussing and sharing Fruit Beers at the March Meeting. Please plan on brewing a fruit beer of your own to share at the March Meeting. This is part of the Style Meeting series we've been doing for the past couple of years. We'd love to have a half-dozen different fruit beer styles to share and discuss.



May Day Volunteer Opportunity

Jim Kasper reports that The Ben Franklin Community Garden will be hosting a Mai Tag (May Day) event on May 13th from 1:00PM till 5:00PM at the Garden at 1905 Spring Rd, Cleveland, OH 44109 . This will function as a fundraiser for the Garden and is sponsored by Schnitz Ale Brewery. There are a total of 6 local breweries lined up. Schnitz Ale Brewery, Forest City Brewery, Blue Monkey, Broadview Brewery , Planted Flag Brewing and one called 4 Paws that is set to open shortly. There will be entertainment including German singers and dancers and music, plus a band or two. Food will be supplied by food trucks. We would like to get about 10 or 12 volunteers to pour beer at the event. If interested contact Jim Kasper at philistinejim57@gmail.com.



There will be more details shortly concerning admission price for non-volunteers but I think it will be about \$50.00 plus a handling fee. Keep an eye on the Schnitz Ale Brewery web site for updates <https://schnitzalebrewery.com>

Call for Dues

Dues are due! Your annual membership pays for a lot. Not only do you get the prestige of being a SNOB, but membership dues help pay for the Christmas Party, SNOBtoberfest, Chili Cook-Off, and the Big Brew parties. That's a lot of beer and fun for the buck. Please renew today!



Chili Cook-Off 2023

Thanks to Forest City Brewing Co. for hosting our Chili Cook-Off on March 22nd. There were 8 entries and about 25 hardy souls braved the rain, and fog to make it out. A good time was had and we enjoyed 8 really tasty chili's along with Forest City's cold brews. In a tight vote count, the people's choice of the evening went to Jay, O'Neill. Jessica and Craig Ihms received the second highest total and John Majetic rounded out the top three.



Request for Homebrew

Monthly Meetings

Please consider bringing a keg or growler of your homebrew to share at monthly meetings. Let Erica know in advance, she can add it to the meeting slides. Bringing your beer is a good way to get constructive feedback from the members and judges in attendance. Also as Mr. Rogers liked to say "It's nice to share".

Style Focus Meetings

Throughout the year we will be having style focus meetings. We wanted to let you know the themes ahead of time to give everyone a chance to get the ideas (and the wort) going! Please let us know if you plan on participating. We would like at least 4 samples at each of the planned style meetings



Collaboration Opportunities!

Would you like to be part of a SNOB collaboration team and help brew at a local craft brewery? Join a SNOB Collab. People interested should email Mike Ontolchik at vicepresident@beersnobs.org.

We are currently brewing a Barleywine with Avon brewing. Sign up to be part of a future brew.



Newsletter

Have any ideas for the newsletter? Is there anything you'd like to see here occasionally or on a regular basis. Don't hesitate to share your ideas. Let me know! Cheers, Jay

SNOBwear T-Shirts

We still have a good selection of sizes of the SNOB T-Shirts available.

\$10 for sizes S—XL, \$15 for larger sizes

Contact Jay if you want one — secretary@beersnobs.org



Society of Northeast Ohio Brewers

Membership Dues



As always, non-members are welcome at meetings, but some activities (parties, bus trip, collaboration brews) are members only. Please consider joining today! Single member dues are \$30. Couples (living in same household) are \$50

Dues can be paid to the treasurer at the meetings, by contacting treasurer@beersnobs.org or using the paypal link found on our website, <https://www.beersnobs.org/>

Your membership dues are used to pay for club activities throughout the year like the annual Christmas Party, The Brooklyn Exchange Cabin where we hold the annual for SNOBtoberfest, food and supplies for the campout, etc.

Membership Benefits

Your membership dues are used to pay for club activities throughout the year like the annual Christmas Party extravaganza, The Brooklyn Exchange Cabin where we hold the annual SNOBtoberfest, food and supplies for events and the campout, etc.

Plus, use your SNOB membership card to gain discounts on all things brewing and beer-related at the following merchants:

Cleveland Brew Shop - 10% off on all brewing supplies. Use the code SNOBs10 when filling out the online order form. <https://www.clevelandbrewshop.com>

Grape & Granery - 5% off on all brewing supplies. Use the code SAAZ1819 when filling out the online order form or show your card at checkout. <https://www.grapeandgranery.com>

Bookhouse Brewing — \$1 off drafts for AHA members EVERYDAY <https://bookhouse.beer>

Buckeye Beer Engine — \$1 of drafts (no discount for drinks under \$3) EVERYDAY <https://buckeyebeerengine.com>

As many of the long-time members may recall, this used to be a fairly extensive list. Your officers are working to reach out to businesses to expand this list. If you have contacts, please feel free to ask if they would like to participate. Let me know the de-

Society of Northeast Ohio Brewers—The fine print

SNOB are one of Ohio’s oldest clubs for homebrewers. Founded in 1990 and recognized as AHA’s national club of the year in 2020, the club meets the first Monday of each month a 7:30 PM at [Sachsenheim Hall](#) on Cleveland's West Side. In addition to monthly meetings, the club also hosts special evenings at local brewpubs and restaurants, homebrew competitions, a spring bus trip, a summer camping event, our annual Oktoberfest weekend festival in Hinckley, and an extravagant Christmas party. Visitors are always welcome at our meetings, where they will find lively presentations on beer and brewing, great conversation, and answers to any brewing questions they might have. [SNOBS | Society of Northeast Ohio Brewers Cleveland, Ohio \(beersnobs.org\)](#)

Current Officers



President
Erica Anton
president@beersnobs.org



Vice President
Mike Ontolchik
vicepresident@beersnobs.org



Secretary
Jay O'Neill
secretary@beersnobs.org



Treasurer
Jessica Ihms
treasurer@beersnobs.org



2021 Son of Brewzilla Competition Results

Cleveland’s Premier Homebrew Competition

2021 Results

[Son of Brewzilla? - Brew Competition Online Entry & Management \(beersnobs.org\)](#)



Extra, Extra -

COLD IPA

What is a Cold IPA?

By Kevin Davey, Brewmaster, Wayfinder Brewing

It started off with a little negativity. I've got an opinion to share: I don't like IPLs. Sure, many are delicious and in no way am I saying that beers defined as "IPL" are bad, but the vast majority are, to me at least, clunky. The clunkiness comes across in two ways depending on how the IPL was brewed. Those two camps are: the "IPA with lager yeast" approach and the "Dry-hopped Lager".

IPA with lager yeast: recipes in this fashion employ a clean, American IPA recipe and sub the yeast from Chico to lager yeast, usually 34/70, ferment cold and see what happens. The dry hopping doesn't work the same. The lager esters and uptick in SO₂ really does not work with American hops. That sticks out like a sore thumb. Usually, the fermentation is hurried, or it is mis-handled because brewers that try this approach don't hang their hats on lager styles. They just do not stand out enough to gain any footing



Dry-hopped lager: This takes a normal pilsner-style recipe and changes the hopping from a classic approach to what we see with American IPAs these days: all the kettle hops in the whirlpool, large dry hop with newer IPA hops (Citra+Mosaic, or NZ+AU varieties, or Hüll varieties). The amount of grassiness is heavy. It lacks the spicy bitterness we're accustomed to with pilsners. This lends the beers to finish sweet and fruity. All of this distracts from drinkability.

Back in 2017, when I was designing the early beers for Wayfinder, I really didn't want to make an IPL. Wayfinder is a Portland-based brewery that makes about half lager beer and half IPA. We may be more known for our lager beers to which I'm delighted. Portland was just starting to see the trend of the NEIPA. I knew I wanted to master that style and put my own spin on it, and we did with Flower in the Kettle IPA. I also wanted to make a clean, West-coast, classic C-hopped beer with a touch of caramel malt (gasp!), and we covered that too with Doomtowntown IPA named after the classic Wipers song about Portland. But after a while, I just wanted to put my own spin on IPA. It needed to be something that was categorically different than IPL or other IPAs before it.

What I came up with is kind of a blend of lots of things. First, I wanted to incorporate adjunct brewing in IPA. Brewing with adjuncts may be the most American way of brewing so it seems to fit that we make it an IPA, too. Using rice and corn does add a certain body and mouthfeel but allows the beer to be dry without being naked and overly bitter. It also gives the beer its stark yellow appearance. Second, I used our house lager strain of yeast, but ferment it warm (65F) to avoid the excessive SO₂. Using a clean fermenting yeast like this allows the hops to shine without a backdrop of ale yeast aromas. We have also tried to make these styles of beer with American Ale and Kölsch yeasts. I'm convinced that many NEIPA enthusiasts might confuse ale esters for hop aroma, (I'm looking at you, London 3) and I wanted to avoid that altogether. Lastly, I added the technique we use for Italian Pilsners: the dry-hop spund or dry hop krausen. In this nerdy process, we dry hop at the tail end of fermentation when there is still plenty of activity or we add fresh fermenting beer to a finished tank with the dry hops. We achieve three things by doing this. 1. We fully carbonate the beer. 2. The still active yeast scrubs any oxygen we add during the dry hopping. 3. Biotransformation of hops.

What we ended up with is decisively unique from IPL or Dry hopped lager. It has a magnificent hop aroma, clean assertive bitterness and a bold, clean finish that makes the drinker crave another sip. I felt it needed a name to differentiate it. So it's a bit Wester than West-coast, it's crisp and sessionable, but strong and sneaky. It's Cold IPA.