

November, 2023

Society of Northeast Ohio Brewers



Our Next Meeting

Monday, November 6th
7:30 pm
Sachsenheim Hall
7001 Denison Ave.
Cleveland, Ohio 44102

Upcoming Events

Son of Brewzilla

Saturday, **November 11th**. Fatheads Brewery & Taproom, Middleburg Hts.

Night Out

Thursday, **November 16th**
6:00 pm.
Sauced Taproom & Kitchen,
14701-4 Detroit Ave.,
Lakewood, OH

Christmas Party

Friday, December 1st.,
6:00 p.m.
Sachsenheim Hall

See more details on these and other events inside this newsletter.

President's Krausening

- Erica Anton

Happy Halloween, everyone!

I really hope you can make it for our November meeting. Our primary task will be officer elections. Our current nominees are:

Treasurer: Jessica Ihms

Secretary: Jay O'Neill

Vice President: Katie Melnick

President: Mike Ontolchik

If you have any additional nominations, or if you would like to come forward to volunteer, you will be able to do so up until the point where we vote.

In addition, we will also be sharing vacation stories. We did this last year, and it was really a lot of fun. Whenever I go on vacation, I get my best intel on places to go from fellow SNOBs. In that spirit, I want to hear about your recent adventures. Bring pictures (bring on a flash drive or email to president@snoobs.org ahead of the meeting), souvenirs, or even some beer to share!

Finally, we really need volunteers for Son of Brewzilla. Please consider doing so!

Cheers!

Erica



SNOB & GLBC Double Anniversary Night Out

We had a great turnout for our October Night Out in Great Lakes Brewing's Beer Cellar. We packed the space and enjoyed GLBC's solid food and beer offerings and celebrated SNOB's 33rd birthday together with GLBC's 35th. The Conway brothers who founded GLBC also were responsible for founding SNOB's and the GLBC Beer Cellar was the location of the club's monthly meetings in the early years.



Pat & Dan Conway knew there were homebrewers in the city but not how many or who they all were. They were looking to elevate the public awareness of craft beer as well as to put beer loving people into their pub one night a month. They arranged for an article to be put in the Plain Dealer announcing the meeting. A standing-room only crowd showed on that October evening 33 years ago and out of that meeting came the Society of Northeast Ohio Brewers. Five members of the club from that first year in attendance for our Night Out. Thanks again to Katie Melnick for working with GLBC and Dan Conway and putting together cool Night Out.



Son of Brewzilla –2023



This year's edition of Cleveland's premier homebrew competition will be held November 10th & 11th at Fat Heads Brewery. As of this writing there were still a just a couple of the 400 available entry slots remaining open. Entry drop-off at Fat Heads is from 10/27 through 11/3.

Volunteers are still needed to judge, steward and for unboxing on Sunday 11/5. It's a fun time helping out. Food and beer are provided to all volunteers. Please sign up to help. Contact Mike Ontolchik if you can help unbox. vicepresident@beersnobs.org

Sign up to enter or volunteer today! <http://beersnobs.org/cbwcomp/>



Host/Sponsor

Other Beer Events

November Meeting

The November meeting will be held on Monday, November 6th. Officer elections for next year will be held and there will be a chance to share to share beer travel stories. If you have something that you feel other SNOBs may find worthwhile, please bring pictures, souvenirs, beers, etc. to share.

November SNOB Night Out— Sauced Taproom & Kitchen

On Thursday November 16th we will be doing something a little different from the usual visit to one of our many Cleveland breweries.

Sauced Taproom & Kitchen is located at 14701-4 Detroit Avenue in Lakewood. In addition to an extensive food menu, they have 50 beers on tap. Check out their food & beer menus [here](#), it is really impressive! [Sauced Taproom & Kitchen - Lakewood, OH](#)



Christmas Party — Friday, December 1st.

It is hard to believe but the annual Christmas Party is only a month away. Sign up here for the 2023 edition of the epic SNOB Christmas Party. As in past years there will be a Large buffet dinner, an epic bottle share and kegs of homebrew. Friday December 1st., 6:00 pm Sachsenheim Hall.

It's free for all club members however you must sign up to attend. Guests of members are \$20.00 each. Sign up at the following link so we can plan accordingly and make name tags.

The deadline to sign up is November 21st and the link for the party sign up is [here: https://](https://forms.gle/3A2RXN74cT5gLy7t5)



Other News

SNOB member highlighted in Zymurgy Magazine

Flipping through the most recent issue of Zymurgy magazine I came across a familiar face. Todd Donnelly had his NHC Gold Medal winning mead recipe featured in the American Homebrew Association’s Bimonthly publication. Congratulations Todd!

SPECIALTY MEAD
46 entries



Todd Donnelly
Chardon, OH
Society of Northeast Ohio Brewers (SNOB)

"Over the Falls in a Gin Barrel"
M4C. Experimental Mead

Batch volume: 5 US gal. (18.9 L)
Original gravity: 1.124 (28.9 Bx)
Final gravity: 1.020 (5.1 Bx)
Alcohol: 15.6%

HONEY
9 lb. (4.08 kg) clover blossom honey
9 lb. (4.08 kg) eucalyptus blossom honey

YEAST
2 Packs Lalvin 71B

ADDITIONAL ITEMS
12.5 g GoFerm Protect for yeast rehydration
7 g FermAid O @ 24 hours
7 g FermAid O @ 48 hours
7 g FermAid O @ 72 hours
7 g FermAid O @ 7 days
Sparkolloid to clarify after racking

MEADMAKING NOTES
I did this as two separate honey fermentations (clover and eucalyptus) that I blended together, but you could do them together if that's easier. For a 5-gallon batch, use 9 pounds each and dilute with water to hit an OG of 1.125, assuming that you'll get about 100 gravity points

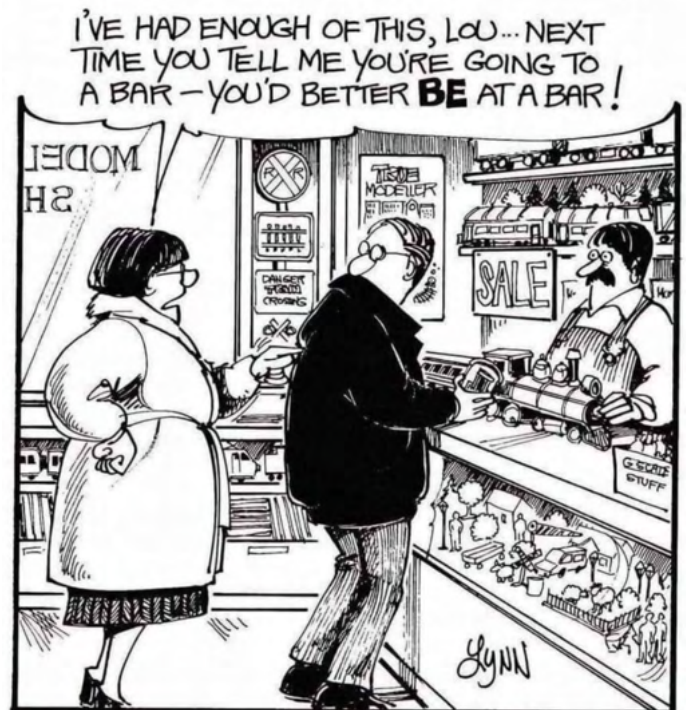
semi-sweet and
Rehydrate 10 g
250 mL warm w
Use staggered r
FermAid O at 24
and 7 days. Prin
then rack and cl
I used a 5-gallon
seasoned with 7
but you could al
or chips. Let it s
until you are hap
contribution—the
You want the m
with the gin bot
contributors. Ke
and enjoy over
to develop.

RUNNERS-UP
Silver Medal:
MN, Saint Paul
Bronze Meda



S B P L O L C F Z M I D Y P C K
 R E I T N R E H T U O S A U C Y
 Z K K W O L T F A J H U O A T L
 H W H A B F U O H B D W I I E Q
 U X D P L B A Q U V T H C R R X
 G H R N E T R T J U G T R U R M
 O X T O B D A E H T S A M Z E X
 H A O M E Z R E W E B I B T S C
 U B T Y A N G M R D A V S R T F
 Y R U F S Y E O N G O D I Z R I
 U W G N T M F A N S I G S W I N
 I E S U O H K O O B C Z D A A B
 K O O E R C C M D L I H S N L C
 C O L L I S I O N B E N D S U G
 N E D R A G T E K R A M R U J M
 S Z B U J G O L D H O R N X E R

- | | | |
|---------------|--------------|----------------|
| BOOKHOUSE | BREWDOG | BRICKANDBARREL |
| COLLISIONBEND | FATHEADS | FORESTCITY |
| GOLDHORN | GREATLAKES | HANSA |
| MARKETGARDEN | MASTHEAD | NOBLEBEAST |
| SAUCY | SOUTHERNTIER | TERRESTRIAL |



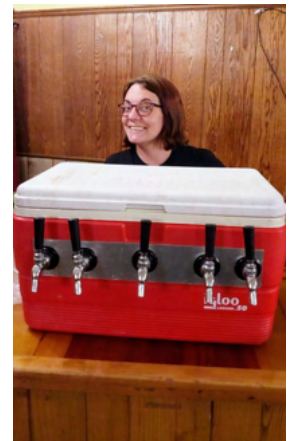
Request for Homebrew

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.



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

SNOB is 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 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. Website at:

[SNOBS | Society of Northeast Ohio Brewers Cleveland, Ohio \(beersnobs.org\)](https://www.beersnobs.org)

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 and rental at The Brooklyn Exchange Cabin where we hold the annual SNOBtoberfest. They pay for food, supplies and prizes for SNOBtoberfest, Chili Cook-off, Big Brew etc.

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

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>

2023 Officers



Erica Anton—President, president@beersnobs.org



Mike Ontolchik—Vice President, vicepresident@beersnobs.org



Jessica Ihms—Treasurer, treasurer@beersnobs.org



Jay O'Neill—Secretary, secretary@beersnobs.org

Extra, Extra - Thanksgiving Dinner Recipes With Beer

Shamelessly borrowed from CraftBeer.com

Thanksgiving is a time to share with people you love, celebrate food and beer, and of course, give thanks. Finding ways to incorporate beer into your cooking adventures isn't just fun, but it's also a great way for homebrewers to offload some of that inventory (c'mon, don't act like you don't have scads of beer tucked away somewhere). What about your grandma who's not a drinker? What better time to showcase the fruits of your homebrewing labor than to sneak it into the turkey stuffing?

1. Basic Brine with Beer—This basic brine with beer is an instance where the power of beer can be highlighted during the cooking process. Brining is salt's ability to denature proteins, causing some of the muscle to unwind and swell. The brine then gets trapped in these proteins and when cooked, the liquid binds to the muscle creating flavor pockets and a juicier result. Find the full recipe here [Basic Brine with Beer - CraftBeer.com](#)



 2. Chocolate Stout Baked Mac n' Cheese— This über cheesy mac n' cheese is made from your favorite stout and five different types of cheese, including Gorgonzola, which pairs wonderfully with stouts Find the full recipe here [Chocolate Stout Baked Mac n' Cheese - CraftBeer.com](#)


3. Ranger IPA and Basil Mashed Potatoes—Ranger IPA could not be better suited for this recipe. Again, you're not bound to choosing this beer, however, we do recommend using a beer with light earthy undertones alongside a modest herbal and floral flavor profile. Pro tip: Substitute buttermilk for milk to create utter decadence. Find the full recipe here [Ranger IPA and Basil Mashed Potatoes - CraftBeer.com](#)



 4. White Rascal Turkey Stuffing—Avery Brewing Company shares an easy way to amp up your Thanksgiving turkey with a special stuffing made using White Rascal, a Belgian-style witbier. Find the full recipe here [White Rascal Turkey Stuffing - CraftBeer.com](#)

5. Chipotle Ale Cornbread Muffins—Just when you thought cornbread couldn't get any better, Taylor Takes a Taste kicks it up a notch by adding Rogue Chipotle Ale. The hint of heat from the beer is the perfect complement to this hearty dinner standard. Find the full recipe here [Chipotle Ale Cornbread Muffins - CraftBeer.com](#)



 6. Lisa Morrison's Cranberry Relish—A good lambic, just like a cranberry, is wonderfully balanced between sourness and sweetness. Lisa Morrison's recipe for Cranberry Relish made with lambic was published in the book, The Christmas Table, by Diane Morgan. Find the full recipe here [Lisa Morrison's Cranberry Relish - CraftBeer.com](#)

7. Lakefront Pumpkin Lager Pie with Chocolate-Caramel Sauce—This recipe for pumpkin pie created by BeerFM is made with Lakefront Brewery's Pumpkin Lager and topped with a homemade chocolate-caramel sauce. Find the full recipe here [Lakefront Pumpkin Lager Pie with Chocolate-Caramel Sauce \(craftbeer.com\)](#)

