

BOSMOPOLITAN

The Official Newsletter of the Bloatarian Brewing League
Greater Cincinnati's Oldest and Largest Homebrew Club

Swap Meet 2006

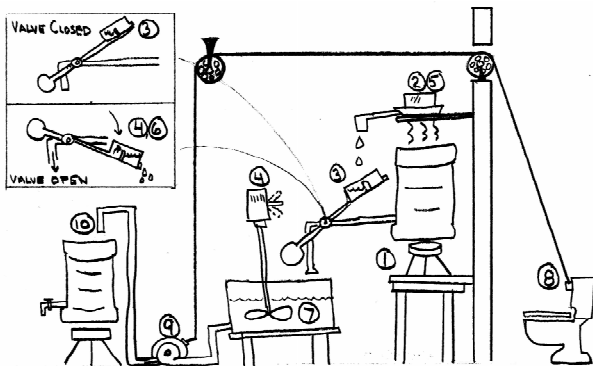
Buy/Sell/Trade/Barter

At this month's meeting we are going to have a Swap Meet of sorts. If you have any old equipment that you would like to trade for something, or sell, or just get out of your brewery to make room for more stuff, bring it to this month's meeting. Maybe you have 100 feet of copper tube to get rid of, or an old burner, or an unused kettle. For the beginning brewers this is an excellent opportunity to learn how to make your brewing life easier and to maybe pick up that missing piece of equipment.

Gadgetronic

Bring a gadget to demonstrate!

This month's meeting features The Bloatarian Gadget Guru, Andy Grigg. He will be bringing a ton of gadgets to demonstrate. The discussion will cover the typical brewing process for both a lager and an ale, and Andy will show you when and how to use each gadget. This meeting is big on participation, so please bring some of your own gadgets to share. You can contact Andy (bloatweb@fuse.net) if you have any questions.



1. Brewer lights burner and gets a beer.
2. Steam melts ice block.
3. See-Saw fills up.
4. See-Saw drops opening valve, filling lautertun, turning on stirrer. Water slowly drips out of see-saw.
5. See-Saw rises, turning off valve and stirrer. Steam melts ice block while grain mashes.
6. See-Saw fills up, opening valve and starting sparge.
7. Sparge water runs through grain bed.
8. About this time the brewer's bladder is full. Flushing toilet pulls string which in turn activates pump.
9. Pump moves hot wort into kettle.
10. Kettle is full, most of the work is done, brewer gets another beer.

Iron Brewer Returns

It's the return of the Iron Brewer! Last year's wildly popular club competition is returning for a second round. The rules are unchanged, and designed to test not just your technical skill, but also your creative energies. Before anything else is known, you must **declare your yeast**. At this month's meeting, our competition director Roxanne will unveil the grain bill. Then, it's off to the hat! Hidden in the hat are five slips of paper with some very special ingredients listed. The last one out of the hat gets added to your list of ingredients. You must use all of the ingredients, and no additional grain or flavor additives. (You may modify the grain, e.g. smoking or toasting it.) You are permitted to use any hops you choose. In addition, you can brew any size batch you want, giving you control of your original gravity. The beers will be judged at the July meeting, giving you time to age any big styles, but if you want to enter you must act now. You have to pick your yeast before the ingredients are announced. If you're coming to this month's meeting, there will be a sign-up sheet available. If not, you must send a message to Roxanne (beerandsweat@fuse.net, 513/245-1224) before the meeting with your yeast pick. Good luck to all!

Baby Bloats

It is a great honor for me to introduce our two newest Bloatarian members (dues will be collected at the next meeting)!

Born to McKenzie and Seth, Taylor Elizabeth was born December 5, 2005 at 12:41am, weighing in at 7lbs. 8oz. She was 20 1/2 inches long. I spoke with Mom yesterday and to say that she was excited is an understatement! Taylor has already gained 4 lbs. After the first month visit, she, baby and Daddy are doing fantastic!

Born to Brian and Jenny, Joshua Raymond was born December 29, 2005 at 10:20 am. He was 5 lbs 14oz and 20 inches long. I have not yet spoke to Mom or Dad, but word has it that everyone is doing very well indeed!

Join me in congratulating for our new Moms and Dads the next time you see them! I'm sure we'll be meeting their beauties soon!

CHEERS! to cenoscillacabottlobia (the fear of an empty bottle)!!

Bosmopolitan is the official newsletter of the Bloatarian Brewing league (BBL), the original homebrew club of the Greater Cincinnati area. Annual dues are \$15, and include an electronic subscription to this newsletter (a paper subscription is \$5 extra.)

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EDITORS NOTICE: Your contributions to this newsletter, are not only encouraged - they are vital! Send your submissions to the editor at the address below. The deadline is the Friday after each month's Board meeting. Electronic submission is preferred, but any written format is acceptable.

Editor's Address:

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Advertising Rates

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Full page: 1 issue: \$32, 3 issues: \$75
 Half Page: 1 issue: \$17, 3 issues: \$40
 Quarter Page: 1 issue: \$10, 3 issues: \$25
 Contact the editor for more information, including submission requirements. Back issues are available at no cost on the BBL website at www.hbd.org/bloat.

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Meeting Policy

All members and guests are required to abide by the following rules at all club meetings and events: Learn something new, teach something you know, bring something good to share (bring more than you drink), taste small samples, give other brewers lots of comments (good or bad) on their beers, and don't drive if you feel even slightly affected.

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BBL Membership Application

Yes, I want to become the best homebrewer I can be, learn more about the art and science of brewing, and especially participate in the secret Bloatarian ceremonies!

I certify that I am of legal age to consume alcoholic beverages, with a sincere interest in homebrewing, and am willing to abide by the club by-laws and other reasonable decisions of the club officers. I promise to behave responsibly around alcoholic beverages.

By joining and/or attending BBL activities, I agree to take full responsibility for my own actions and waive any and all claims against club officers, members, or their designates.

I also have \$15 to spare, so sign me up!

NAME: _____ PHONE: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

EMAIL ADDRESS: _____

Check this box if you prefer to receive your newsletter by regular mail (\$5 per year additional fee):

Signature (required) _____

Return this form along with check (payable to the Bloatarian Brewing League) to:

Kevin Spatz, 9557 Main, Cincinnati, OH 45242

The State of the Bloat Address

I have great memories of this past year...of the fun with fermented things and you great people! Thanks to each of you to making my first year of presidency so easy and enjoyable. I have truly enjoyed the task at hand. I'll take a few paragraphs now to recall some of my favorite memories with you Bloats over the year of Bozmo, 2005.

I missed the official tally of my votes in November of 2004...I was in Belgium :) I was certain to make the Christmas party and was excited for my induction (I'm so cheezy). Yes, I do use the sacred masher handed over to me by former President Doug quite often. I will be using it this weekend as a matter of fact!

At January's meeting, I was given a crate to stand upon so that my voice might carry over the huge crowd that gathered at Listermann's in anxious anticipation of my first speech. There was a faint shouting of "PFL" which I chose to ignore, but I certainly got a taste of what my duties would entail for the next two years. Oh and for those of you who had doubts, my voice carries just fine.

February's meeting found us at Mecklenburg Garden's and honestly I don't remember too much since I was way too excited that my parents would be coming for a visit. I do recall a "Name that Beer" match. I'll just remind you that even the best judges and beer aficionados have a hard time keeping their styles and sub-styles straight when asked to scale a beer down to it's hard core ingredients to name it! Looking forward to this year's match.

Time to get ready to celebrate the coming of spring! The Bloats again marched in the Bockfest parade that ended in a drunken heap at the ol' Barrelhouse. IF anyone has information on this year's happenings, please let us all know!!!

March Madness! Brian and Jenny outdid themselves this year with the surprising finalists – a Saison and Smithwick's red. Is that right? All I can remember is the Colt 45. Mmmmmm....malt liquor.

We ventured back to MG on a gorgeous early evening in April for a beer stein presentation. There were many Bloats who showed up to enjoy the weather with good food and beer. The history lesson was interesting and if you are still interested in learning more about the steins, please consult the picture of Rob with the bunny ears in the May issue. That should tell you everything you need to know.

The famed Bloatarian Open! Wow! Darryl really pulled this one off. I just had the loud mouth and persuasion skills. I did have to bribe a few stubborn Bloats in the end to help

judge the competition. But was all good. And a surprise winner from such a high gravity, highly hopped crowd. Who knew a bitter would beat out a barley wine!

June brought the AHA Convention to Baltimore and a dozen or so Bloats made the trip. The people were fantastic! The beer was outstanding! (I still remember the American style Saison and the coffee stout. Ohmigod!) The crabs were delicious! Of course, my highlight was accepting Patrick's 2nd place for his Robust Porter. Such an honor. Such a thrill. We did have a meeting this month, or tried to at least. Roxanne mixed up some crazy mead to the tune of the brash brass band! We'll find out about that mead sometime, eh?

The Iron Brewer Contest was held in July with John Zeller coming out on top. He still talks about it. He is so proud J. There were some interesting beers...some not so good. Molasses was the secret ingredient and proved to be an amusing and frustrating ingredient. I certainly came away with a new appreciation for those brewers out there that are able to flavorfully use molasses in their concoctions. I still have some of mine if anyone is interested! The contest will be held again this year with the grain bill and secret ingredient announced at this month's meeting at Listermann's! Be there to pick your yeast!

August! The Beer and Sweat competition of course! So many beers...210? And it was our most profitable adventure yet! Get ready for an even bigger event this year! August went way too fast, all I know is that I found myself in the middle of the desert one day giving away free homebrew and meeting people from all walks of life from all over the country!

Continued on page 6



See You At Listermann's

~ Jennifer

All board meetings are held on the first Monday of the month at Listermann Brewery Supply, 1621 Dana Ave., Cincinnati, OH 45212, 513-731-1130. Meetings begin at 7:30 with a toast to cenosillicaphobia. All members are welcome to attend. It's a good forum to discuss club business, new topics, and a good excuse to get out of the house and enjoy a few good beers!

BEER CALENDAR

When you hear something your fellow homebrewers would be interested in, tell us about it so we can spread the word.

JANUARY

14 .. Belgian Barrel Emptying

Ewing Plantation 2:00,

20 .. Monthly Meeting

Listermann's, 7:30

Beer Gadgets and Swap Meet

FEBRUARY

6 Officer's Meeting

Listermann's, 7:30

17 .. Monthly Meeting

Barley Wines, 7:30

Name that Beer

MARCH

6 Officer's Meeting

Listermann's, 7:30

17 .. Monthly Meeting

Listermann's, 7:30

St. Patricks Day Party/March Beer Madness!

APRIL

3 Officer's Meeting

Listermann's, 7:30

21 .. Monthly Meeting

Mecklenburg Gardens, 7:30

Name That Beer

MAY

1 Officer's Meeting

Listermann's, 7:30

6 National Homebrew Day

Listermann's, 7:30

Big Brew in the Parking Lot

19 .. Monthly Meeting

Listermann's, 7:30

Bloat Open!

JUNE

5 Officer's Meeting

Listermann's, 7:30

16 .. Monthly Meeting

Mecklenburg Gardens, 7:30

TBD

22-24 National Homebrewers Conference

Orlando, Florida

JULY

5 Officer's Meeting

Listermann's, 7:30

21 .. Monthly Meeting

Listermann's, 7:30

Iron Brewer Judging

AUGUST

7 Officer's Meeting

Listermann's, 7:30

18 .. Monthly Meeting

TBD, 7:30

Beer and Sweat Setup

18 .. Beer and Sweat

TBD, 7:30



Competitions

JANUARY

28 .. Hoppus Leftoverus

Dayton, OH

Frank Barickman

(fbarickman@columbus.rr.com)

28 .. Meadlennium 2006

Deltona, FL

<http://cfhb.org/mead8.html>

Entry deadline January 20, 2006

FEBRUARY

11 .. 3rd Annual Extreme Beer Fest

Boston, MA

18 .. Boston Homebrew Competition

Boston, MA

<http://bhc.wort.org/>

25 .. Babble Brew Off

Lincolnshire, Illinois

<http://>

www.babblehomebrewers.com/brewoff/

Deadline February 18

MARCH

15 .. Samuel Adams

Homebrew Competition

Entry deadline March 15

<http://>

www.samueladams.com

APRIL

1 3rd Annual SODZ

British Beer Competition

Columbus, OH

Frank Barickman

(fbarickm@columbus.rr.com)

Richo's Gravity Head Starts February 24th

Once again, Rich O's (New Albany Indiana across the river from Louisville) will be trotting out a line-up of outstanding high gravity beers, the likes of which is seldom seen anywhere.

Microbrews

Arcadia Imperial IPA

Bell's Batch 7000 12%

Dark Horse Double Crooked Tree IPA

Dark Horse Sapient Trip

Flying Dog Gonzo Imperial Porter 9.5%

Flying Dog Horn Dog Barley Wine 10.5%

Great Divide Hibernation Ale 8.1%

Great Divide Hercules Double IPA 9.1%

Great Divide Oaked Yeti Imperial Stout 9.5%

Great Divide Old Ruffian Barley Wine 10.2%

NABC Stumble Bus (2005)

North Coast PranQster 7.6%

Rogue Old Crustacean Barley Wine 11.5%

Rogue Imperial Stout 11%

Rogue I2PA 9.5%

Stone Double Bastard Ale 10%

Stone Old Guardian Barley Wine 11.26%

Two Brothers Bare Tree Weiss Wine 10.2%

Imports

JW Lees Vintage Harvest Ale (Willoughbys crusted port barrel aged; 2004; firkin), 11.5%

JW Lees Vintage Harvest Ale (Lagavulin Scotch barrel aged; 2005; pin), 11.5%

Old Engine Oil Special Reserve (Invergordon Scotch barrel aged; 2005), 8.5%

De Dolle Dulle Teve

Chouffe La Gnomette

Kiuchi Hitachino Nest New Year's Celebration Ale 2006 9%

Samichlaus Bier (vintage TBA) 14%

The York Brewery

Since our minister of propaganda is running low on newsletter submissions and our president berated those who showed up at the officers' meeting, I thought I'd succumb to the pressure and provide some mindless drivel for your pleasure....



The mash tun. What isn't clear is the left side is full length windows facing the street - but they're painted over so you can't watch from the sidewalk.

If you find yourself in the city of York (that's York, England btw), I recommend a stop for tasting and/or tour at the York Brewery. The city of York has lots of "history", having been a Viking settlement back in 900s, an English stronghold after the Vikings left, and home of the largest cathedral in Europe north of the Alps. And it's a walled city. (ever been to Europe? Everything is walled!) So lots of history for the history buffs. The downside is that it's about as touristy as Gatlinburg with shop after shop of overpriced knickknacks with the Union Jack on them. Boring!

So with an afternoon to kill last May (yeah, I'm really writing this article right after the trip!), I was wandering the streets of York

when I saw a signpost in the town square saying "York Brewery" with an arrow. Not seeing a brewery, I looked at one of those handy chamber of commerce maps and found a small icon associated with said brewery - a good half mile out of the tourist zone and proceeded to head over. It was worth the walk.

The brewery is located in an old storefront, with a tasting room on the upper level in the back over the refrigerated storage area and bottling line. Founded in 1995 by "a couple of guys who thought it would be fun to make beer", York makes a variety of English Ales fermented with the same strain of yeast.

Our tour guide did not know (or feigned ignorance) of the precise yeast strain used, but he did describe it as a London ale style. You do the math. York produces 5500 hl/yr of beer (that's around 4700 barrels) operating at about 2/3 capacity, although the guide said that it would be a lot more work to increase capacity - they brew about 2 out of



The boiling kettle. The mess from the boilover is on the far side; the assistant brewer doing the cleaning is currently IN the kettle. Three other Americans on the tour. All beer geeks, but I was the only homebrewer.

3 days and brewing every day makes things *really* busy. And I think they enjoy their job too much to want to work too much harder.

The grain is purchased pre-ground, and all mashes are single step infusion (150 F, btw), as we'd expect. Whole hops are used and they are considering doing some dry-hopping, but have not yet done so. The kettle is steam heated and had boiled over earlier that day and one of the other assistant brewers had scrub and clean duty. Our guide taunted him a bit and told him he was doing a fine job. The response was a colourful bit of local slang used in the imperative, if you get my drift. Fermentation is open, as we could see through a glass panel; the cold conditioning room is an all nitrogen atmosphere. Spent grain and hops are trucked out to Howard's Castle (where Brideshead Revisited was filmed) and used as cattle feed and compost.

The beers. Although they do some bottle conditioning, the vast majority of their product is served on beer engines and I'll confess that the bottled beers I brought back were really unimpressive in comparison. On tap were an ordinary bitter (Guzzler), a special bitter (Stonewall), as well as a dark bitter (Centurion's Ghost). Sorry Dan, no milds when I was there, but they do make them periodically - they have many seasonals and/or brewers favorites that they make when the mood suits them. They had an excellent trio of English Pale Ales each made with a single hop variety - Hallertauer, Cascade, and Challenger. A Mt. Hood ale was coming on line soon, but it was not a favorite of our guide and all my schmoozing skills didn't get me a sample. Every beer I tried was an excellent example of the style - taking into account that a true EPA would never be hopped with only Cascade. In the end, you can tell they make what suits them and have fun doing it.

One downside is that the only place you can find their real ales is the brewery and two tied houses they have in York - they don't trust others to maintain and care for the beers and serve them properly so everyone else can only get bottles. I still highly recommend stopping in if you get the chance. Just don't think it's a quick drive up the M1 from

London as nothing is a quick drive in England. But hey, if you're in London, you should be at the Orange Brewery and White Horse Pub. And forget what you hear about Europeans not liking Americans - the merchants love your money

~ Dave Harsh



The wort chiller. Plate and frame for those of you who care.



Choices! Only six were on tap though when i was there.

Warm Beer It's the Law!

JEFFERSON CITY, Mo. -- A state senator wants to force Missouri stores to sell warm beer. Under a bill by Sen. Bill Alter, grocery and convenience stores would risk losing their liquor licenses if they sold beer colder than 60 degrees. The intent is to cut down on drunken driving by making it less tempting to pop open a beer after leaving the store. "The only reason why beer would need to be cold is so that it can be consumed right away," said Alter, who has been a police officer for more than 20 years.

He said the idea came from a fifth-grade student in Jefferson County who was participating in a program to teach elementary students about state government. He sought their suggestions for new laws and chose the cold-beer ban from a list of the top three ideas.

Message from the President

Continued from page 3

In September, I was still away in the desert, or the mountains or sitting next to a waterfall or something Thoreauish like that...

The BJCP class started this month and Darryl and I threw our 4th annual Cornhole Blowout.

Thanks to Darryl, again, for filling in for October and November. I hear that Rob's Oktoberfest discussion and Ed's Evening of Bad Beer were fabulous!

Appropriately enough, the year came to a close at Mecklenburg's with a party to end all parties! The crockpots were full! We kept Joey on her toes with beers back and forth. The beer exchange was fantastic! The gift to the MG staff and Chris and Tom were received with overwhelming delight and surprise! We'll certainly bring the label contest back next year. What a grand time once again at the ol' MG!!

In closing, this year will go down in Bloat history as the Year of the Swank with all that the King managed to get away with this year...the labels and did I mention the Best of Show at Beer and Sweat??? King Swanky rocks!

Belgian Bar in Cleveland

During a recent visit to Great Lakes Brewery over the holidays, our friend pointed out the "Bier Markt" just around the corner from Great Lakes. Here's a blurb from the local paper. One more reason to go up and visit the mistake on the lake.

The bar features hard-to-find Belgians such as Rodenbach, Delirium Tremens, Hoegaarden, Lindemann's Framboise, Corsendonk and La Chouffe on tap and a staggering variety of bottled Belgian imports. Other drafts include Stella Artois, a well-known Belgian pilsner; Ommegang Hennepin, an excellent farmhouse-style ale brewed in Cooperstown, N.Y.; and Blue Moon, Coors' very good entry into the Belgian wheat market. Bass, Brooklyn India Pale Ale, Guinness, Labatt's Blue and Great Lakes Dortmund round out the impressive draft lineup.

The Belgian beers are offered up in glassware appropriate to the beer's flavor and rinsed in filtered water before serving. That lowers the temperature of the glass a tad and allows for a perfect pour. The whole operation is housed in a refurbished, 150-year-old building that was a small department store for 130 of those years. The age and character of the building create the European feel McNulty was looking for.

"The building kind of lends itself to the concept," he says.

McNulty, who used to operate Cafe 101 near Cleveland State University, plans to lease part of the building to a chef for a full-service kitchen and restaurant that will offer Belgian cuisine, among other dishes. For now, cheese plates and other snacks are available at the bar.

But no one is driving for hours to get the cheese. "We get a lot of beer geeks," McNulty says. "Quite a few people make pilgrimages from across the state and across the Midwest."



Our friend Karl with a Elliot Ness and a Summer Squash full of Risotto



Bloatarians 2005





New Members!
Welcome to the following
new and renewing members!



**Join the Bloatarian Brewing
League!**

(or renew your membership)

Remember, without YOU the club doesn't exist! Make it a point to talk to our new members and guests. Offer them some of your beer. Make them feel welcome. If you don't, there's a good chance they'll decide they're not welcome, and they won't come back, and that's not good!

Bloatarian Brewing League
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Cincinnati, OH 45231-2611

The mailing label shows your membership status.
Your renewal date is shown in YY/MM format.