



BOSMOPOLITAN

March 2006

*Don't worry. I'll do you before you get too drunk.
~Rob's invitation to Jennifer (to name that beer)*

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

What's Happening

March 14

Stone Beer Night at Dilly Deli

April 1

SODZ British Beerfest
Competition

April 14

National Homebrew
Competition Deadline

April 22

CMI and Bloat Group Brew

May 6

National Homebrew Day

May 20

Bloatarian Open

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March Beer Madness on St. Patty's Day

For those of you new to March Madness, the concept is simple. There will be 16 beers (2 beers in 8 categories) competing to be this year's Bloated Winner. All beers will be "judged" in their category as per the BJCP guidelines. Since there are only 2 beers per category, only one beer per category will advance. (For example, last year Colt 45 beat out Dogfish Head's Malt Liquor...per the style guidelines, there really was no competition.) So, there will be 8 categories, 2 of which we are told will be Irish Dry Stout and Irish Red. This is not a sanctioned judging. Written score sheets are not required. You do not have to have ever judged a beer before! This can be a great introduction to how a beer is judged per the BJCP guidelines and is meant to be fun, first and foremost.

As this year's March Madness just happens to fall on St. Patty's Day, the board has decided to combine the two into a green evening of judging and fun and beer that is not soon to be forgotten. The day is Friday March 17th! Before, during and after the competition, let's party! Wear your green! Bring out yer beers! Bring food if you like; either way, we will be grilling out. See you next Friday!

New and Improved Judges in the Club

The results are in! Thirteen members of the BBL took the Beer Judge Certification Exam last December and their exam results are in! Big time congratulations go to Roxanne Westendorf for earning a score at the Master level, and to Rob Westendorf, who earned a score at the National level. Four other BBL members earned scores as Certified - Phil Meyer, Dan Listermann, Kevin Spatz, and Karl Hagglund. Darren Szwajkowski, Alan Monaghan, Ray Snyder, and Dave Collins passed the exam at the Recognized level as well. But I'll warn you all, passing the exam does not give one the right to confiscate beers for evaluation.

This is not an easy exam to do well on and even passing shows that you've spent a great deal of time studying - and that's not all fun and games (although some of it is!). More than one of our examinees has commented that their biggest issue on the exam was a broad knowledge of all styles, not just the few styles that they enjoy and brew most often. So you know where to start studying - the style guidelines (and that means tasting too!)

So the next time you see any of our new judges, give them a laurel and hearty handshake and buy a beer for the man who organized their exam study course!

~ Dave Harsh



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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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.

Editor's Address:

Darryl Dieckman
9985 McKelvey Rd
Cincinnati, OH 45231-2611
email: darryl@rottiron.com

Advertising Rates

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Full page: 1 issue: \$32, 3 issues: \$75

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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.

Club Officers 2005-2006

President: Jennifer Hermann
bathingotis@yahoo.com 513-522-2436
Vice President: Brian Becker
gatorflyer@insightbb.com 859-586-1687
Treasurer: Kevin Spatz
kevin.spatz@bostonbeer.com 513-791-9355
Secretary: Marc Beechuk
oz_is_god@hotmail.com 513-910-7888

LEE'S SUMMIT, Mo. -- When a Jackson County man found out he was allergic to an ingredient in beer, he decided to make a new brew. Drinking regular beer causes big stomach problems for Craig Belser. Like three million other Americans, Belser suffers from celiac disease, which means he can't digest gluten.

"That's no pizza, no bread, no McDonald's burgers, that's no beer," Belser told KMBC's Maria Antonia. "And when you're watching the Super Bowl, having a rum fizzy with an umbrella just is not the same thing." So, about four years ago the Lee's Summit businessman decided to concoct his own brew using sorghum malt, which is an alternative to wheat, barley, rye and oats.

"You can't make beer out of corn syrup, and that's what some of these other folks are doing," Belser said. Belser's beer, called Bard's Tale, will be brewed in California and sold in 22 states, including Missouri. "This is the ultimate in feel-good projects," Belser said. "To make money and make people happy, it's a Santa Claus project." The first batch should be available in early May.

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 Other Homebrewers

Did you know that there are a few other home brewing clubs in the Greater Cincinnati area? Did you know that one of them meets at Listermann's every 2nd Thursday of the month? Did you know that we have members that are both a Bloat and part of *that other club*? In case you really weren't aware, the other club of which I speak is CMI, Cincinnati Malt Infusers. I have had the pleasure over my past few years as a Bloatarian to meet (and to be re-introduced) many of these fine homebrewers. Last month I decided to go to their February club meeting to chat about the Bock Fest and while I was there a splendid idea was born! (Well, okay, I really went there to spy :)

The idea of a group brew (or "brewout" as CMI calls it) with the 2 clubs was discussed. Later, Tim McPartin (a member of both CMI and the Bloatarians) and I discussed the details of such an affair and how cool it would be to get the two clubs together to do little mixing and mingling. Just as we Bloats have "regular" group brews, CMI does something quite similar. As both of the club's seasons seem to kick off in May and go through summer into October, we decided that April would be the perfect time to try out our idea! So the date has been set for **Saturday, April 22** at Tim McPartin's. He has a long paved driveway which is said to be perfect to host a number of brewing stations! Tim gets started early

in the morning, so he won't be surprised when you show up at 8am. So, pack up your portable equipment, a snack to share and some homebrew and head on over to Tim's. But, you need not brew if you'd like to come and just hang out. We'll plan to grill burgers and brats and make a picnic with other potluck items.

I'll be bugging everyone about this more as the time draws near. Tim and I will want to get a head count before the affair. This should be a great time to get to know *the other homebrewers*!! It is also a great opportunity to see homebrewers in action, ask questions

and check out some portable brewing setups...or just to socialize. See you at Tim's.

Tim McPartin
4814 Andalus Ct. in St. Bernard
265-3802

Your Lovely and Devoted President

~Jennifer

See You At Listermann's

Friday March 17th



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!





Bloatarian Calendar

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

Events

MARCH

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
Barley Wines and Other Lawnmower Beers

22 .. CMI and Bloatarian Group Brew

Tim McPartlin, 4814 Andalus Ct, St Bernard, 265-3802

MAY

1 Officer's Meeting

Listermann's, 7:30

6 Big Brew - National Homebrew Day

Listermann's, 12:00

20 .. Bloatarian Open and Monthly Meeting

Listermann's, 5:00
NOTE: This is a SATURDAY

27 .. Westendorf Group Brew

JUNE

5 Officer's Meeting

Listermann's, 7:30

16 .. Monthly Meeting

Mecklenburg Gardens, 7:30
TBD

22-24 AHA Conference

Orlando, Florida

JULY

5 Officer's Meeting

Listermann's, 7:30

21 .. Monthly Meeting

Listermann's, 7:30
Iron Brewer Judging

22 .. Ewing Annual Bash

The Ewing Plantation
Bring a tent!

AUGUST

7 Officer's Meeting

Listermann's, 7:30

18 .. Monthly Meeting

TBD, 7:30
Beer and Sweat Setup

19 .. Beer and Sweat

TBD

QUAFF BBBB Results

The results of the Bloatarian Belgian Bourbon Barrel in the San Diego QUAFF competition are back. We received scores 28, 30, and 34 with an overall average of 30.7. Congratulations to every one.

The judges definitely took note of the bourbon flavor and high alcohol content of this beer, and two of them suggested that this beer would probably get better as it aged.

One judge said, "Not a beer I'd pass up if offered to me!"

SEPTEMBER

5 Officer's Meeting

Listermann's, 7:30

15 .. Monthly Meeting

Listermann's, 7:30

16 .. Cornhole V

D&J Manor
Fifth Annual Cornhole Blowout

28-30 Great American Beer

Festival
Denver, CO

Competitions

MARCH

15 .. Samuel Adams Homebrew Competition

Entry deadline March 15
www.samueladams.com

APRIL

1 3rd Annual SODZ British Beer Competition

Columbus, OH
Entry Deadline March 21
Frank Barickman
(fbarickm@columbus.rr.com)

21 .. National Homebrew Competition

Entry Deadline April 14
<http://www.beertown.org/events/nhc/index.html>

MAY

20 .. Bloatarian Open

Listermann's, 5:00

JULY

16 .. Ohio State Fair Homebrew Competition

Entry Deadline somewhere around June 20

AUGUST

19 .. Beer and Sweat

Name That Beer

February's meeting saw a raucous crowd for the annual return of Name That Beer! We threw six beers at you, and had you do your best in identifying them. It was a little easier this year, as you knew ahead of time that all of the beers were from the "Classic Examples" listings of the BJCP style guidelines. As it turned out, however, this change probably made it even easier for the BJCP judges



among us to dominate the scoring. All four prize winners, and eight out of the top ten scorers, were BJCP judges (or have recently taken the exam, and are still waiting for results).

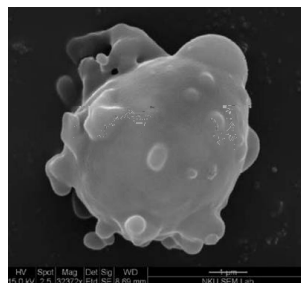
I was very surprised by the reactions I got when I evaluated the first beer. Last year I was teased for taking the "easy way out" as host, while the tough job went to the people who volunteered to act as experts. This year I decided that I would take on the role of the first "expert", and Roxanne picked a beer for me. Although several have accused me of cheating, I promise you I did not know the identity of the beer beforehand. Actually, it was pretty easy, so let me explain the process I used to make my choices. I start with the aroma (aroma fades, so do it first). There was a significant citrus hop aroma, which I felt was probably Cascade. At this point I'm already thinking American Ale. In addition, there was a fairly high level of fruitiness (for this style) that made me think it used a yeast different than standard American Ale. There was a medium malt character, with a significant caramel note. The caramel note has me leaning to Amber Ale over Pale Ale. The color was a nice copper red - too dark for pale ale, not nearly dark enough for brown ale. The flavor had a significant amount of Cascade hop character, with a sweet caramel balance. The body was



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Homebrew in the Microscope

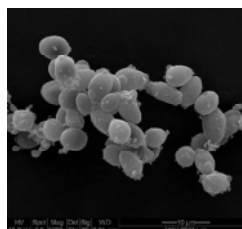
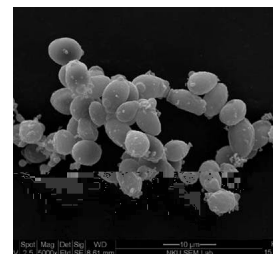
Yeast is the invisible stuff that converts sweet wort into beer. For centuries it was considered part of a magical, or even holy, transformation that made fermented beverages a safe option to potentially dangerous supplies of water. Fermentation was understood as a spontaneous process. With the advent of the microscope and the early microbiological studies of beer and wine by Pasteur and others, people slowly began to understand the function of yeast in fermentation.



Some of my work with microbiologists has given me the opportunity to look at a number of different types of things in the scanning electron microscope. It differs from other kinds of microscope, by using a beam of electrons in a vacuum chamber to create a black and white photograph

(there are no color electrons) that have high magnifications and great depth of field.

The light microscope is limited by the wavelength of visible light so the typical maximum magnification one can reach is about 1000x. Using an SEM, you can reach magnifications much higher than this, and the photos have a three dimensional quality that makes it look like you could reach out and pick up a single cell. Since the microscope uses a high vacuum and, I have to prepare the samples by dehydrating them. Because the electron beam is essentially a high voltage current, I also coat them with a bit of metal to improve their electrical conductivity.



Yeast are single celled organisms that fall into a group called eukaryotes. They have relatively large cells that contain a nucleus and membrane bound organelles (this makes them more similar to homebrewers than bacteria). Yeast reproduces by budding (you can see

numerous buds in the top photo) and each bud produces a new yeast cell. One of these yeast cells is about 5 microns long. That means that it would take about 200 of these end to end to stretch across a distance of one millimeter (1000 microns).

~ Karl Hagglund



The Iron Brewer Speaks

The second annual Bloatarian Iron Brewer Home Brew Competition is rapidly approaching. While this event has not yet achieved the prestige of Beer & Sweat or the Bloatarian Open competitions, it is an excellent opportunity to test your brewing skill and especially your creativity. The Iron Brewer competition was very popular last year and promises to be even more fun this year. Like myself, many of you have probably been procrastinating for one reason or another and your entry is not yet in the fermenter. I have my recipe formulated and I plan to take a shot at it this weekend. I'm trying to do my part to motivate you. It would not be as much fun if I took the BOS with only a few competitors participating!

As you know, we have been challenged with an unusual grain bill and a very weird special ingredient. There is an element of luck involved in this competition, as participants were required to choose their specific yeast strain in advance of registration. I think most of us took the safer path and selected versatile clean ale yeast that would offer the most in recipe flexibility in light of the uncertainty. A Belgian strain might have been an especially good choice for this grain bill. I suppose one could manage to brew up a somewhat quirky California Common with lager yeast and the assigned ingredients, but I have no idea how that might fare with the judges.

So, we find ourselves facing a grain bill requiring seven pounds of pilsner malt. No problem! The very pale pilsner malt can be used in lieu of ordinary two-row as the base malt for many styles. I think of it as neutral malt that could be easily modified to approximate some specialty malts. The pilsner malt could be roasted, toasted or even smoked as may be required for the darker styles. I'm not sure if it would work, but you might even be able to produce an approximation of crystal malt if you steeped some of the pilsner malt to induce conversion then dried it in an oven to caramelize the sugars. I plan to experiment with that technique and see what happens. I am convinced that a true Iron Brewer needs to push the envelope of convention and get creative.

Next we must decide what to do with the three pounds of wheat malt. I am not familiar with any styles that contain nearly thirty percent wheat malt. Most any recipe could absorb up to one pound of wheat malt without throwing the style out of whack. I routinely use one-half pound or slightly more to aid in head retention. A good strategy at this point might be to choose a target style such as American or Belgian Ale as these styles permit a lot of variation. The downside of choosing either of those styles may be that a lot of other entrants will probably do the same and the competition will likely be stiffer. You may find it especially helpful to know that a variety of wheat malts are available.

The four ounces of victory or biscuit malt should not be difficult to fit into your recipe. This malt, like the pilsner malt could be modified through roasting or toasting or mashed as is. Some experimentation with oven roasting might produce some interesting flavors.

Now we must deal with the weird ingredient; one ounce of mustard seed must be used. I did some googling on the web for mustard seed and once I got past the biblical references I was actually able to glean a few good hints. The mustard seed apparently contains some enzymes that can be manipulated to change the flavor characteristics of this spice. Steeping in cool water activates the enzymes and the end result will be a hotter attribute. Heated water will prevent or limit this reaction and the result will be a more bitter contribution without the spicy hotness. I think this information could be used to a brewers advantage. I plan to toast a few samples of the mustard seed, crack them and brew some teas to get an idea of what might be possible. I may toast some whole and see how it smells. The ancients must have done something similar with every herb they came across to find out how to put it to use. Go ahead and get primitive!

Hopping the brew is always the trickiest part of brewing for me. I usually refer to tried and true recipes and use similar hops. The old rule of thumb matching gravity units with the IBU's is a good place to start. Dry hopping is always an option if you come up short on hop aroma.

I hope that I have been able to stir your creative instincts at least a little bit. Don't wait too long to settle on a recipe and most importantly, get brewing! We still have plenty of time to brew before judgment day arrives.

~ john zeller - The Iron Brewer 2005

Note: Mohammed cartoons deleted by editor

The Wostyntje mustard beer has arrived at Dilly Deli. He has three cases total, at \$3.49 a bottle. If you want some, you have till the 18th to pick it up. After that, I've told Chuck to make it available to anyone. You will have to ask for it - it won't be on the shelves. The Wostyntje is made by cracking the mustard seed and throwing it the boil for the last ten minutes. I've already done this for my beer. It's not at all the "mustard" flavor I expected. It's more of a toasted nut character. It should produce some cool beers! ~Rob

Continued from page 5 (Name That Beer)

also on the full side for the style, which has me again thinking a different yeast. At this point I am certain that this is an American Amber. The primary candidates (beers widely available in this area) are North Coast Red Seal, Avery Redpoint, Anderson Valley Boont Amber, and Mendocino Red Tail. Of these, I am unfamiliar with Redpoint, so I wasn't going to guess that. Red Seal has a noticeably drier finish with less body than this sample, so I eliminated it. For my taste, Boont Amber has a harshness in the hop flavor that I've never cared for, and that was not present, so that's out. Mendocino, finally, uses their own yeast (available from White Labs as California V), which produces beers both fruitier and fuller bodied. Also, Mendocino is one of my personal favorite breweries, so I'm fairly familiar with their beers. So my guess was Mendocino Redtail ale, which turned out to be correct. There, that's not so hard, is it?

Our next two beers were pretty tough, for different reasons. Jennifer was first with a brown ale that was very neutral. In fact, many people were sure it was a lager, and bock was a popular choice. What we had was Goose Island Nut Brown Ale, which is a Northern English Brown. Next up, Mike Feiertag got this year's dose of skunky aroma. In fact, the beer was so badly skunked that it was impossible to tell much about it. I think almost every pale lager that comes in a green bottle was guessed, but nobody got the correct combination leading to DAB Dortmunder Export. Brian Becker got this year's spicy, fruity candidate. I think nearly everyone agreed that we were dealing with a Belgian style, but an impressive number of people correctly stated that it wasn't actually from Belgium. The orange notes in the aroma had many voting for Wit. A couple people even got the brewery right, but voted for that brewery's wit. The beer was actually a Tripel, Unibroue's La Fin du Monde.



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Bock Fest 2006

March 3, 2006 was a beautiful day in Cincinnati. It was a fantastic day in late winter to celebrate the coming of spring, the greatness of beer and the fellowship of the Queen City's best beer lovers and homebrewers. It's a festivity complete with beer blessings, honorable goats, bloated Bloats in make-shift boats and laughter galore! Here is some of what I remember and all of what you missed....

I gathered and pressed the Minister's robe and mine as well, found some comfortable walking shoes and grabbed my mash paddle. I drove to the bus stop. I stood proudly with my paddle tucked beneath my rope belt, but I was surprised that no one really stopped to stare much. Perhaps they thought that I was quite fashionable in my lovely, dark brown, extremely oversized cloak. The bus driver hardly gave me a slanted stare...or anyone else on the bus for that matter. So be it...



I made my way to Arnold's, the historical and traditional commencement of the Bock Fest parade. Packed with bocked up folk, I quickly chugged a BarrelHouse, grabbed Dan and Andy and headed across the street to find Mark's place to party with some CMI guys. THIS has to become a tradition. Mark? Are you reading this? You totally rock! What a great place! What great people! And the food and the beer! Are you f*****g kidding me? Don't ever move :). Seriously, thanks.

The parade is supposed to start at 6:30. I really have no idea what time it actually did start. It does take a bit of time to get a bunch of beer drinkers in line to march for a couple of blocks in a parade. We all gathered around Bozmo who surprised us with his presence this

Continued on page 8



Continued from page 7 (Name That Beer)

We finished with two darker beers. Marc Beechuck did a great job in describing his beer - Cascade hop aroma, roasted notes, fairly bitter, full body - but, not being fully familiar with the BJCP style guide, he didn't make the leap to American stout. In fairness, I don't think anybody got the style right. Still, all agreed that Avery Out of Bounds



Stout was a very nice beer. Our final expert was Dan Listermann. Dan nailed it: smooth and clean (lager) and a dark amber color, so he's going with a Vienna. He clinched it when he identified an unusual note that he called Mexican, leading to his correct call of Negra Modelo.

A big thanks to all of our volunteers! I actually had more volunteers than I needed, so I didn't call on Dave Collins, since he went through this last year. However, Dave sat right up front, and his occasional prompts were clearly appreciated by all of our tasters. Thanks Swankey! To everyone else, next year it's your turn to be the expert. We're waiting for you!

~ Rob Westendorf



Continued from page 7

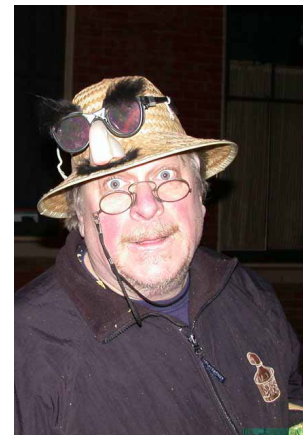
year. Bozmo, you rock! The Bloatarians were proudly represented by more than a dozen this year (even if you don't include the native Over-the-Rhine residents who hitched a ride on our float). Our beer was boiling away while hops were given to cops. This was definitely a celebration of hops this year! Dan and Swanky went absolutely nuts on a 10 lb bag of the stuff!



Kreimer and Darryl dared a new trick. They rubberized themselves in raingear and stood in a miniature porcelain bathtub, which was hooked up to a John Deere mini-tractor. With brown water meant to represent Bock beer, Kreimer proceeded to pour the saintly liquid atop Darryl's head. It was quite a hoot. It really should be repeated next year. (Kreimer really wanted to have a hot and scantily clad chick in the bathtub with him...better luck next year dude.) A couple of bloated Bloats in a Bock shower. Wow.

We parade goers managed to find one another at Kaldis after the parade ended with the blessing of the beer and the awarding of the big beer stein (BarrelHouse won it. And all they had was a big truck!). We drank lots of dark sticky stuff until we cried for water and then we drank some more. A great time was had by all! It's a great Cincinnati tradition, the Bock Fest. A time where the beer itself seems to come alive as it enriches it's partakers with a bit o' history and ritual. Long live the Bock Fest! Cheers!

~ Jennifer



Bloats will be Bloats



Dear fellow Bloats,

I would like to thank you for my awesome t-shirt and onesie. Unfortunately, I do not yet have the Bloat belly to fill them out, but I am working on it. Currently, I can only get any beer through my Mommy. So far, I have liked what I have tasted. However, I do think it is a bit cruel to give me beer paraphenalia when I have over 20 years and 290 days until I can legally drink.

I am looking forward to my first real Bloat event. Mommy and Daddy say I might be able to come to the April meeting. I've only been to one Bloat event and there was way too much estrogen there for my taste. I need more guys. And Chuck, I hate to inform you that there was no naked frolicking at the Women's Wine Weekend. The only people who were ever close to naked were me and Taylor. I was quite disappointed so I took it out on your president by pooping on her. But, she didn't really seem to mind.

Thanks again for the great gear. Daddy took a picture of me in them for you to enjoy.

Hope to see you in April.

~ Josh Becker (the newest Bloat)



New Members!

Welcome to the following
new and renewing members!



Doug Edwards Anonymous

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
9985 McKelvey Rd
Cincinnati, OH 45231-2611

The mailing label shows your membership status.

Your renewal date is shown in YY/MM format.