



# BOSMOPOLITAN

April 2006

*Knowing how to brew your own beer but not doing it is just pure laziness.*

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

## What's Happening

April 21

Barley Wine and Other Lawn  
Mower Beers

April 22

CMI and Bloat Group Brew

May 6

Big Brew at Listermann's  
National Homebrew Day

May 20

Bloatarian Open

August 19

Beer and Sweat

This year the event will be  
hosted by the Garfield Suites  
and the Cincinnati Club. Details  
at the next meeting...

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## Monthly Meeting - Barleywines

So just what are barleywines anyway? I've always assumed the name came from the alcoholic strength being similar to that of wines, but they threw the word "barley" in there so no one would think they were made from fruit. We all know that the alcohol level is about the only similarity to conventional wines – so we'll just ignore that aspect from here on.

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## Raffle Prizes

We have had some very good monthly raffle prizes since Beer & Sweat. This is because soooo many good prizes were not claimed. But all good things must come to an end. This month's raffle will be the last until Beer & Sweat. We have run out of prizes to raffle off. This can change if our fellow Bloats donate something for the monthly raffle. Items to consider are hats, T-shirts, beer glasses, hops, grain, brewing equipment, etc. etc. Call 553-4856 or email [kenewing@fuse.net](mailto:kenewing@fuse.net) if you have something to donate. Another option is to bring your donation to Listermann's and give it to Chuck or Rob (Chuck and Rob will know they volunteered when they read this). Remember the money we make on monthly raffles helps support club activities such as Name That Beer, March Beer Madness, food at Listermann's, Beer & Sweat and of course bus trips.

*~ Ken Ewing*

## Don't Forget To Bring Beer

The BBL is a member club of the German American Citizens League (GACL) of Greater Cincinnati. Each year the GACL hosts German Day, which is the League's biggest annual event. German Day is the primary fundraising event for the German Heritage Museum, located in West Fork Park, in Green Township. This year is the 111th event, on Sunday June 11th, the Newport Hofbrauhaus. Each of the GACL member clubs provides baskets for the German Day raffle. The arrangement we used last year worked spectacularly well, so we're going to use the same format this year. We're asking you to bring one or two bottles of some of your favorite commercial beers (the law says it can't be homebrew) to the April meeting (you can also drop them off at the April or May Board meetings, or leave them at Listermann's anytime before mid-May). The club will provide baskets, and we'll wrap them up with about 20 bottles per basket. These will be delivered to the GACL for use as raffle prizes. Tickets for this raffle will be available at the April and May meetings. (Thanks go out to the many who purchased theirs at the March meeting!) The prizes are great (you can ask Roxanne or Chuck Boyce, who won baskets last year), and it helps out a great cause.

*~ Rob Westendorf*



*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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## CMI Bloated Brew HaHa!

Next Saturday, April 22nd, is the 1st annual CMI Bloated Brew HaHa! The event will be hosted by Tim McPartlin. Bring your brewing equipment and brew up a batch. Don't worry if you don't want to brew... Come anyway and bring your homebrew and a side dish to share.

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

### 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:

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#### Advertising Rates

Advertising is accepted, subject to space availability. The rates are as follows:

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](http://www.hbd.org/bloat).

#### Club Officers 2005-2006

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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



# Springtime

So, I do believe that it is officially springtime in Cincinnati! If you have the same sort of OCDs as me, then you have undoubtedly started to do some cleaning this month. Outside, the flower beds have been raked and weeded; the vegetable garden is being planned while my hops are growing insanely well. Inside, the corners of my rooms have been swept and washed and the screens have been put back into their window frames. Downstairs, in the basement, the place that probably gets cleaned the least often throughout the year, hasn't been tackled yet, but it will be receiving some attention quite soon for a very good reason. And I can't wait to see what I uncover. I need to find some beer!

When I first became a Bloatarian 3 years ago, I often heard stories about "found beer" in the basement, in the cupboard, in the garage or in the corner of the bedroom closet. I recall hearing about a full carboy of beer that was tasted and kegged and later earned a red ribbon at our own Beer and Sweat (which is coming up, by the way!!!). If you don't have a story like this, don't worry. You will. You just need to brew more :) I can almost guarantee that if you do, you will be among those that proudly announce that they have found a beer for you to try. See, the longer you brew, the more opportunities you have to lose it, figuratively speaking, of course. The more lost beer you have the greater your chances of creating surprises for yourself. I never thought that I would lose beer. How more absurd can you be!! It

has happened though. And some of my newly found beers aren't so bad either. I have joked about this many times with my non-brewing friends. But my one friend back home who does brew surprised me the last time I was home for visit.

"Here. Try this." Ahhhh, the words that ignite mystery for all beer lovers. "Hmmm. It smells a bit Scottish," I say. The taste – well "it even seems a wee heavy." In fact it was a bit "peaty," and it was certainly not a 5% beer. Grinning, my friend leaves the room and returns with a brew your own beer box from Grape and Granary

that had to have dated back 8 or 9 years. The price on the box was \$20.95. Funny enough, it was my friend's second beer that he had brewed close to 9 years ago and it was indeed a Wee Heavy. Laughing, I just shook my head. Now you know you have been brewing for too long if you can just happen to find 2 sixes lying around that were brewed 9 years ago!!!

My anecdote actually does have a point. **YOU HAVE HIDDEN HOMEBREW IN YOUR POSSESSION SOMEWHERE!!!** Find it! The Bloatarian Open will be upon us soon! You have 5 weeks to find them!

I can't wait to taste your lost beers!!

Your Lovely and Devoted President

~Jennifer

**See You At Mecklenburg Gardens**

**Friday April 21th**

**Beer Fact:**  
According to [www.getfacts.com](http://www.getfacts.com), the average American consumes 23.1 gallons of beer. I wonder how much an average Bloatarian consumes? Is there an average Bloatarian?

*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

### APRIL

- 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**
- 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

**BBF Results**

The SODZ Third Annual British Beer Festival was held on April 1st in Columbus.

**Ben Sibley**

Congratulations one of our Newest Members Ben Sibley for taking 1st place in the Special and Extra Special Bitters category with his Old Gaffer ESB.

**Ron Mahan**

Congratulations are also in order for Ron Mahan who took 3rd place in the Porter category with his Robust Porter.

## Competitions

### MAY

- 20 .. Bloatarian Open**  
Listermann's, 5:00

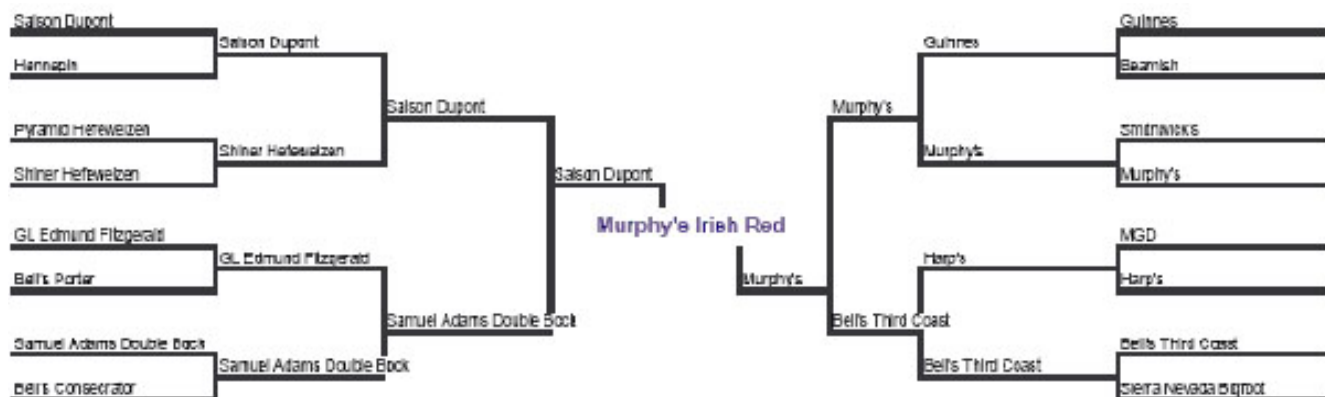
### JULY

- 16 .. Ohio State Fair Hombrew Competition**  
Entry Deadline somewhere around June 20

### AUGUST

- 19 .. Beer and Sweat**

# March Beer Madness Results



# My Home Brewery

I use my home brewery to make 5-15 gallon all-grain batches. The center of the brewery is a surplus stainless steel table that I bought at a rummage sale (the food lab I used to work in had several of these sales, and I purchased a few stainless items). I use the table to get a bit of height on my various vessels, and let gravity work for me. The table can take heat, so I use my propane burner on top of it for my boil and use gravity to move the beer through the counterflow chiller to the fermenter.



At the front end of the brew, I buy base grain bulk and use a 25 gallon stainless barrel I got at a rummage (\$5) to store my base grain. It can hold around 70-80 lbs, and has a tight fitting steel lid, so I don't have to worry about pests getting into my supplies out in the garage. A friend gave me a digital scale for weighing grain, and I mill my own using a Philmill 1 with the drill adapter. I usually grind into my mash vessel, while I heat water, and by the time I am done grinding, my water is ready to start the mash. Heating water and boiling are

done using a single propane burner/turkey cooker outside of my garage.

When I started out I was using extract in a spaghetti pot on our kitchen stove. My wife hates the smell of a boiling brew, so I moved outside, and up to a 7 gallon turkey cooker. I gradually started working with mini-mashes and then small 5 gallon all-grain batches using a converted 5 gallon Gott cooler, and I upgraded to a 10 gallon Rubbermaid cooler as a mash/lauter tun.



Most of us spend a good amount of time working our way up to getting a nice sized brewing vessel, and I was no different. It took me months to line up a used keg and have a friend weld on a 1/2" drain so I could boil larger all-grain batches. The converted keg remains my main boiling vessel in my brewery, but I fell into good fortune when I brought a load of homebrew up for a buddy's wedding in Wisconsin. He has a good friend who works for Polarware, and I came home from his wedding with four stainless steel Polarware® *brewing pots*. I use them as a hot liquor tank (10), lauter tun (15 w/false bottom), and secondary brewing vessel (10). The fourth (10) was brought in to a Bloat meeting and made a decent raffle prize for somebody a couple years back. The lauter tun is my favorite of the three, as it can hold a ton of grain. I have included a picture of it lautering with 31 pounds, and there is still three or four inches of headspace. I use a 10 gallon Rubbermaid cooler as a mash vessel.

After an accident with a glass carboy last year, I switched back to using plastic or steel for all of my fermentation. I have three or four "Ale Pail" plastic buckets, and have recently started using surplus extract barrels from Listerman's for larger batches. These can easily hold a 13-gallon fermentation, and I haven't had any bad experiences or off flavors using them. I recently purchased a Sabco Yeast Brink, essentially a converted keg with a corny lid that I have used as both a primary and secondary, and have an 8-gallon steel pressure vessel that acts as a secondary.



Finally, I have a converted chest freezer that I use for fermenting lagers, and a converted fridge in the basement where I keep one or two beers on tap (the conversion kit was a Beer and Sweat raffle prize). Almost all my beers now go into corny kegs, but I still occasionally bottle a batch.

That covers everything from weighing and grinding the grain to storing and serving the finished product. Looking at it all in print makes me realize what a great wife I have to put up with all of it, but I should point out again that most of this stuff came around either free, as raffle prizes, or at a really good discount. My three highest cost items were the chest freezer, Sabco vessel, and Philmill. The rest was either dumb luck, or karma... I'll never know which.

~ Karl Hagglund



# Barleywines

*Continued From Page 1*

There are two categories of barleywines – English and American. To make things simple, we'll start with a heavily edited version of the BJCP style guidelines (find the full versions at <http://www.bjcp.org>):

## 19B. English Barleywine

**Aroma:** Very rich and strongly malty, often with a caramel-like aroma. May have moderate to strong fruitiness, often with a dried-fruit character. English hop aroma may range from mild to assertive.

**Appearance:** Color may range from rich gold to very dark amber or even dark brown.

**Flavor:** Strong, intense, complex, multi-layered malt flavors. Moderate to fairly high fruitiness, often with a dried-fruit character. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to somewhat bitter. Low to moderately high hop flavor (usually UK varieties).

**Mouthfeel:** Full-bodied and chewy, with a velvety, luscious texture.

**Comments:** Although often a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops. English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American Barleywines.

**Vital Statistics:** OG: 1.080 – 1.120+, IBUs: 35 – 70, FG: 1.018 – 1.030+, SRM: 8 – 22, ABV: 8 – 12+%

## 19C. American Barleywine

**Aroma:** Very rich and intense maltiness. Hop character moderate to assertive and often showcases citrusy or resinous American varieties.

**Appearance:** Color may range from light amber to medium copper; may rarely be as dark as light brown.

**Flavor:** Strong, intense malt flavor with noticeable bitterness. Moderately low to moderately high malty sweetness on the palate, although the finish may be somewhat sweet to quite dry (depending on aging). Hop bitterness may range from moderately strong to aggressive.

**Mouthfeel:** Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning).

**Comments:** The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, and often features American hop varieties. Differs from an Imperial IPA in that the hops are not extreme, the malt is more forward, and the body is richer and more characterful.

**Vital Statistics:** OG: 1.080 – 1.120+, IBUs: 50 – 120+, FG: 1.016 – 1.030+, SRM: 10 – 19, ABV: 8 – 12+%

So students, its compare and contrast time! Alcoholic strength, color and mouthfeel are similar, although most commercial examples of American Barleywines are higher alcohol than the English versions. The major difference is in hopping, where the American version is far more hoppy – all the way through from bitterness to flavor to aroma. Obviously (I hope), the American versions feature Ameri-

can hop styles in contrast to English varieties in the English versions.

can't give much advice on making English Barleywines as the only one I've ever made was Dan Listermann's kit for the Fixed Recipe Competition a few years ago. That particular beer (which I made in a four gallon batch to up the gravity) did quite well in competitions, but it finished a little sweet for my taste. Its tough to make a good extract barleywine - extracts aren't as fermentable as whole grain wort and if you try using sugar to increase fermentability, you are going to lose malt character. With a starting gravity of 1.100, you need 75% apparent attenuation to get down to 1.025, and I personally think getting down to 1.020 would be even better. That means you need a healthy yeast population for a successful fermentation even for an all grain wort. I recommend using the yeast cake produced by a batch of pale ale or IPA brewed in the preceding weeks. (I like the Chico strain)

Mash efficiency for a big brew generally decreases – you may get 30 points of extract per pound of grain for a pale ale or bitter, but for a beer with OG 1.100, you are unlikely to get much more than 25; 22-23 is not unheard of. This means 20-25 pounds of 2-row for your grain bill. (you'll have extract left in the grain after the lautering that you may wish to recover into a smaller beer). You will end up with a very malty brew since you aren't sparging very much, but some people may recommend adding some crystal, or maybe even Munich malt to increase the malt character, but I'm not convinced that's necessary. Hopping rate should be huge, so I recommend a pound of your favorite "C" hop added by the handful every few minutes during the last hour of the boil.

A final note is that a beer this big and this highly hopped needs age – six months or more. It may also require dry-hopping in secondary, but that is something you need to decide on at racking. If you bottle – you should consider adding a fresh blast of yeast to make sure you get carbonation within a reasonable time.

So here's a recipe – I've brewed this recipe at a group brew at my house several years ago and at the campout. It's pretty straightforward:

Grain Bill: 1 – 10 gallon Gott cooler full of 2-row malt

Mash for 90 minutes at 150°F (you need a highly fermentable wort)

Sparge enough to collect 6.5 gallons wort

Boil 90 minutes

Hopping schedule: 1 pound Columbus (Centennial if you prefer, or even a mix)

Add a handful every few minutes

Yeast: Chico Ale, very large starter

What could be simpler?

~ Dave Harsh



## Dear fellow Bloatarians,

It's been a while since we've last done a roadtrip. We're older, wiser, and richer...so we're planning a bigtime roadtrip and you get to vote on it at the meeting this month (April)! Currently, all five of these roadtrip options include roundtrip transportation via a 54 person capacity chartered bus. Your roadtrip options include the following cities (in alphabetical order):

1) **Chicago** - We're going to visit the original Goose Island brewery and brewpub, get a slice of pizza at Piece brewpub, chart a new beer course at The Map Room, and check out a few other fantastic Windy City beer bars.

2) **Cleveland** - We should eat lunch at Cornerstone Brewing Company in Berea, visit the Rock and Roll Hall of Fame, have dinner at Great Lakes Brewing Company, and stop by The Brew Kettle Taproom & Smokehouse in Strongsville.

3) **Detroit** - Most of you don't realize that the suburbs of Detroit are world class, in general and for beer! We're definitely going to visit Dragonmead Microbrewery which has the most beer on tap anywhere in the world based on variety from a single producer and location. We'll also pub crawl through Royal Oak with it's three brewpubs in three blocks.

4) **Nashville** - Homebrewers love unique specialty beers. Bosc's makes a Rauchenfels-style steinbiere. (That's a smoked beer made with red hot stones being added to the wort and the fermentation.) Of course, at Blackstone Restaurant and Brewery we'll say "Hi" to Dave Miller, owner, and author of several beer books. We'll also visit The Flying Saucer Draught Emporium with its 80+ beers on tap.

5) **Pittsburgh** - When visiting Pittsburgh you definitely have to see one of the city's old breweries (and I don't mean Pittsburgh Brewing Co., makers of Iron City beers). We will see the Eberhardt and Ober Brewery (1848), now the Pennsylvania Brewing Company complex. We'll also worship at The Church Brew Works inside the former St. John the Baptist Catholic church. Finally, we'll check out the Sharp Edge, a Belgian beer bar.

As they say in Chicago, vote early and vote often.

\*Only active club members get a vote and they only get one vote!

Cheers, Brian



## *New Members!*

Welcome to the following  
**new** and renewing members!

**Dave LeBourveau**  
**Jim Froelich**  
**Ben and Beth Sibley**  
**Lisa Dixon**  
**Ken and Sue Bertke**  
**Ken Ewing**  
**Darryl and Jennifer**

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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.