

BOSMOPOLITAN

May 2006

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

What's Happening

May 20 Bloatarian Open

May 27
Westendorf Group Brew

June 22-24
AHA National Convention

June 23-25 BREWSTOCK

July 8
Mansfield HBC Campout

July 21 Iron Brewer

August 19
Beer and Sweat

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Bloated Bus Bypass to Nashville!

The weekend has been picked for the beer bus trip south to Nashville. By a large margin, the weekend of November 4-5 was picked at May's Board meeting as the perfect weekend for the event. The bus is loaded with comfy seats, a restroom and a TV. We are allowed to bring beer on the bus, we just can't drive the bus (awwwwh). Registration for this event will take place immediately and will be on a first come, first serve basis. Please register with Brian who will keep a waiting list should we run into that situation. The charge for Bloatarian Members is \$25 per person. There are 54 seats available. Once the Bloats have had the opportunity to sign up, we will open registration to non-members for \$50 per person. The surcharge covers only the bus trip. You will need to pay for your hotel reservation and your food and drink for the weekend. Brian will be working feverishly to iron out the details in the weeks to come. Don't miss this bus! Contact your VP Brian Becker before you miss your chance for reservations!

Bloated Bourbon Barrel American Brown

It is time once again for another Bloated Bourbon Barrel Beer. This will be the 5th one of its kind thus far in Bloat history. For the newcomers, the first was an Imperial Stout. Second, an IPA. Third, a Wee Heavy. The last one was a Belgian Dubbel. Now get ready for Mike Feiertag and Jim Foster's famous American Brown to be bourbon barrel fermented! The recipe is a slight variation of Dogfish Head's India Brown Ale and is absolutely fabulous. This should be a good one...

Sign-ups for brewers will be at May's meeting on the 20th. All newer brewers are encouraged to participate and/or hook up with a seasoned brewer for some tips and pointers! The fill-up date has been chosen as June 10 at Ken Ewing's. This means that you should be brewing about May 27.

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Jungle Jim's Beer Fest

Friday May 19, 5-9pm, \$20 reservations required

Breweries from around the world and their representatives will pour dozens of different beers. There is also going to be a special draft area where limited availability draft beers will poured at an extra charge. This is the first of this annual or possibly biannual event. It it limited to the first 250 people. Come check out the space and the place that is capable of evolving this into one of the biggest events in the Midwest.

http://www.ratebeer.com/events-detail.asp?eventID=3688

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.

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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, in-

cluding submission requirements. Back issues are available at no cost on the BBL website at www.hbd.org/bloat.

Club Officers 2005-2006

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Water vs. Alcohol

It has been scientifically proven that if we drink one liter of water each day, at the end of the year we would have absorbed more than one kilo of Escherichia Coli Bacteria found in water that contains feces.

In other words, we are consuming one kilo of shit. However, we do not run that risk when drinking rum, gin, whiskey, beer, wine or other liquors because alcohol has to go through a distillation process of boiling, filtering and fermentation.

It is my duty to communicate to all of you people who are drinking water, to stop doing so. It has been scientifically proven that it is unhealthy for you. It is better to drink alcohol and talk shit than to drink water and be full of it.

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 bylaws 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.

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

2			
NAME:	PHO	NE:	
ADDRESS:			
CITY:	STATE:	ZIP:	
EMAIL ADDRESS:			
Check this box if you prefer to receive additional fee):	e your newsletter i	by regular mail (\$5 per year	
Signature (required)			
Return this form along with check (pay		g g ,	
Kevin Spatz, 9557	Main, Cincinnati, C	JH 45242	



BBL Elections

My fellow Bloats,

It's that time of year that all of you should be thinking about what you can contribute to this fantastic club of brewers and beers lovers. Elections for the 2007-2008 brew year will take place in November with terms beginning in January 07. If you are interested in being President, Vice President, Secretary, Treasurer or the Minister of Propaganda (newsletter editor), I strongly encourage you to contact myself and/or the current person in charge of the post that you desire and ask questions about what their position entails. If you'd like to get a true feel for these posts, I would also encourage you to show up at a Board Meeting. The next one will be June 5th at D&J Manor (me and Darryl's by Winton Woods) at 7:30pm. All members are welcome!!

Without a doubt, the most challenging, time consuming and important post is indeed that of the Minister of Propaganda. If you have the knack for writing or creatively pulling together information in an organized fashion, then we need you! Our newsletter currently uses Page Maker, but it doesn't need to. If you have a better way, let's try it! Please see Darryl for details.

I may be asking YOU personally about running for one of these posts. YOU may have already come up in conversations at the Board meeting as a best fit for one of these posts. We need YOU to make a difference in the Bloatarian Brewing League and forever leave your mark as a great leader and contributor!

Cheers!

Your lovely and devoted President (for now) Jennifer

National Homebrew Day

Once again the Bloats celebrated National Homebrew Day this past Saturday, May 6th at Listermann's. There were over a dozen of us this year plus two new recruits. Dan broke in his 3BBL system to brew up a whopping 62 gallons of the Kolsch recipe for the Big Brew! I brewed up an extract batch that is a slight variation of the Poor Richard's Ale. Ray Snyder also showed with his portable brewing gear and brewed a 5 gallon batch of a Two Hearted clone.

There was a worldwide toast at noon to commemorate the big day. And, judging by last years numbers for registered brew sites around the world, we are certain to have pushed the numbers higher this year! This information is available for your viewing pleasure at beertown.org. Below are the numbers that have been recorded over the past 5 years for this big event. I'm still waiting for this year's total and will be able to hopefully share them with you at this month's meeting on Saturday, May 20th! My hope next year is to take this event to a new level and get all of you involved. Stay tuned for details!

2005: 7,347 gallons of homebrew brewed worldwide at 210 Big Brew sites by 2,956 participants.

2004: 5,180 gallons of homebrew brewed worldwide at 160 Big Brew sites by 2,177 participants.

2003: 3,706 gallons of homebrew brewed worldwide at 157 Big Brew sites by 1, 405 participant.

2002: 5,235 gallons of homebrew brewed worldwide at 196 Big Brew sites by 2,000 participants.

2001: 5,185 gallons of homebrew brewed worldwide at 182 Big Brew sites by 1,864 participants.

See you at Listermann's at 5pm on Saturday May 20th for the Bloatarian Open!

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

MAY

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!

Congratulations to the following brewers that made it through the first round of the 2006 National Homebrew Competition.

Brewer Ron Mahan Ron Mahan Jason Roeper Ron Mahan Jason Roeper, Andy Grigg

Category 1d. Light Lager 2b. Pilsner 12a. Porter 12b. Porter 13a. Stout

Ron Mahan 15a. German Wheat and Rye Beers

Jason Roeper 16a. Belgian and French Ale

Jason Roeper 21a. Spice/Herb/ Vegetable Beers

Jennifer Hermann 26c. Other Mead

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

Competitions

MAY

20 .. Bloatarian Open Listermann's. 5:00

JULY

16 .. Ohio State Fair Hombrew Competition

Entry Deadline June 20 http://ohiostatefair.com/osf/ downloadbooks/entertainment/06homebrewform.pdf

21 .. Iron Brewer 2006 Listermann's, 7:30pm

AUGUST

19 .. Beer and Sweat

Garfield Suites, Cincinnati 800-367-2155 ask for Beer and Sweat Rates

BREWSTOCK

3 DAYS OF HOPS, BARLEY AND YEAST

FEATURING J.W.LEES IN A LAGAVULIN CASK TO BE TAPPED ON SATURDAY

We at DRAFT would like to invite any and all members of your club to participate in a Brewout/picnic/gathering of fellow homebrewers and their families on June 23,24, 25 2006 in Hillsboro Ohio at the Mike Schwartz's (DRAFT PRES) country estate.

Our club is going to see how many gallons of beer we can brew in 24 hours (maybe longer) only using 2 systems. We are asking our members and guests to bring their ingredients, carboys and propane (or \$6.00 per batch) We see this as a fun filled brewout with alot less hassle of toting all the equip-

ment. You are welcome to bring brewing equipment too. We would welcome you to try the same thing we are doing on the brewing. You can brew, help or just hang out. There's running city water and plenty of space

Cookout Saturday Night and Cornhole Tournament

Attendees should provide food for themselves for the exception of a covered dish for Saturday night. I take it that the individual clubs will fork the meat bill for Saturday night or ask for chip ins? or some kind of a cook off for Saturday night? (No expense there) How about an informal beer compitition judged by popular vote.

For directions to Mike's country estate contact Jennifer Hermann (bathingotis@yahoo.com) or Mike Schwartz (mike@schwartzbeer.com).

The City Brewery

LaCrosse, Wisconsin

Last winter, Zymurgy magazine featured a number of gift ideas for the homebrewer. One of these was from the City Brewery of LaCrosse, Wisconsin, advertised as the "World's Biggest Six-Pack". It was a six pack comprised of 24 ounce cans of their house lager. It really might have been more impressive with one of the many malt liquors they contract brew (OK, now I know at least Jennifer is going to finish reading this). But I thought I would expand a little on the local pun the folks at the City are using.

The City Brewery is actually the old house of Heileman, founded in 1858. They were a powerhouse of American Brewing, ranking fourth in total production at their peak in the USA. A picture of the original brewery is at the right.

Heileman was famous for their Old Style, brewed with pure spring water. The brewery was one of the biggies in Wisconsin, where I grew up, and they grew to be one of the biggest in the country. Heileman sold to the group that makes Pabst/Stroh's right before bankruptcy and closing in the late 80's early 90's.

The LaCrosse City Brewery was purchased by local investors and former employees in 1999. It currently produces a number of beers under their own label, as well as a variety of contract brewed products. Bottled and canned products sold around Cincinnati that are produced at the City brewery include Hudelpohl and Barrel House beers.





The brew house at the City Brewery is massive, and I have included a couple photos for scale. The lauter tun feeds four large boilers, and holds 1970 barrels (over 60,000 gallons). Their bottling lines have the capability of producing over 70,000,000 cases a year.

The brewery mainly brews high gravity beers and dilutes to target. Beer then goes to a variety of storage tanks before going to the canning lines. Among these, is the original "World's Largest Six

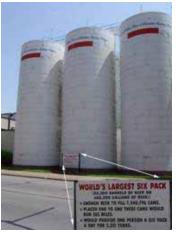
Pack". When I first saw it, each of the tanks was labeled in the same manner as the original Heileman's Old Style can. This photo shows it a couple of years ago when they did not have any markings. I believe they are now labeled with the label of City Lager, one of their house beers.

So that's the story behind the World's Biggest Six Pack. The City brewery is located at 3rd and Mississippi in Lacrosse, Wisconsin. They have tours year round on Fridays and Saturdays (\$1) and a gift shop. The tour includes the original brewery, new brewhouse, and bottling lines.

If you're in LaCrosse, be sure to stop in at the Pearl Street Brewery as well and see one of the smallest of the micros in addition to the big six pack.

~ Karl Hagglund







How Old are Them Thar Beers?

Thanks to the tireless efforts of BBL Treasurer Kevin Spatz, Sam Adams actually puts a "best by" date on every bottle, as do Brooklyn Brewery, Grolsch and St. Pauli Girl. (I'm not actually sure Kevin was involved in that decision, but we might as well give him some credit anyway) Deciphering the date codes can be a bit tricky and the Wall Street Journal actually had some useful beer info recently in an article that showed how to interpret date codes of many well known beers. Now WSJ isn't really known for beer writing – they actually stated that all beers start deteriorating once bottled and described stale beers as being "skunky", but hey - we'll give them some credit for at least trying. And anyway, most Phi Beta Capitalists consider Heineken a high class beer, so what should we expect?

That being said, here's a list of several beers, with their date codes and explanations of how that relates to the date brewed. Coors, Miller, and Pilsner Urquell are labeled with "best by" codes, while all other beers are coded with the date of bottling. Another point is that many codes have extra numbers and letters that typically represent the bottling plant or brewery details. The parts that matter in each code are in bold type, but they are not bold in the date code!

Why use codes at all? Retailers don't like them – the "born on" campaign by one megabrewer has had an effect on the consumer. Distributors are supposed to pull old beers from the shelves; but experience at a certain Fairfield retailer tells me that doesn't always happen. Anchor Brewing's Fritz Maytag pointed out details of the date code can be found on the company website, but noted that "we believe in competing on the basis of the taste of our beer, not its age." He does have a point – the 1996 Samiclaus still tastes pretty good. (I love researching articles for the newsletter!)

~ Dave Harsh

(Try decoding some of these date codes)



BRAND	CODE
Anchor Steam	5F8
Asahi	K065 92
Bass	23K5 4SX
Coors Light	Jan 01 06
Corona Light	EE08C068
Dos Equis	M1836E 27 0
Foster's	E255 23
Guiness Draught	L 5227 GH00
Heineken	5269 528F0
Labatt Blue	M06M5505
Miller Genuine Draft	03136
Molson	F225 23
Pabst Blue Ribbon	02066
Pacifico	EC24A043
Pilsner Urquell	07126
Sapporo	K3105FL
Cerveza Sol	MI008E280
Tecate	K1909F 091

Feb 28, 2005 Oct. 6, 2005 Oct. 23, 2005 Jan 1, 2006 Aug. 8, 2005 07*5 July 27, 2005 May 25, 2005 Aug. 15, 2005 ი1 0007 Sept. 26, 2005 525 Dec. 6, 2005 March 13, 2006 June 22, 2005 Feb. 6, 2006 Oct. 24, 2005 July 12, 2006 Oct. 31, 2005 2*5 Feb. 28, 2005 2*5 Dec. 9, 2005

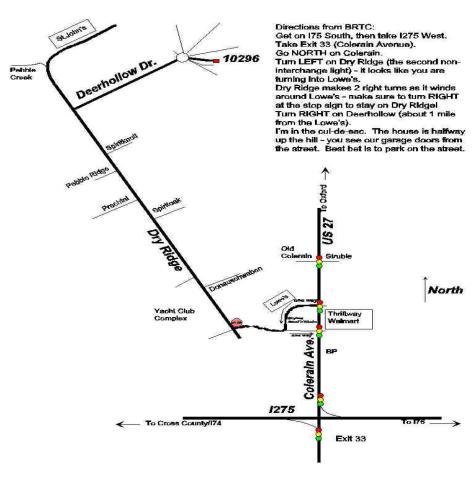
It's Group Brew Season!

Time again to haul your pale skin out into the sunshine, and join us for the season's first group brew! Roxanne and Rob are hosting our May 27th opening event. For those of you who don't already know, Group Brews are brewing sessions hosted by an experienced brewer. For the new brewer, you get the chance to see how all-grain brewing is done, and get over your fears. For the experienced brewer, it's a chance to get a close look at someone else's system in operation, and maybe take a few ideas back to your own brewery (or steal a recipe or two). For everyone, it's a good opportunity to socialize, eat, and have a few homebrews together. And, weather permitting, work on your tan!

Current plans are to brew an American IPA. Mash-in should start around 9:00, with the goal of finishing the brew session before 2:30. We'll have food available all day, but the main meal will start around 4:00. Although the menu is not yet final, it's expected to include Roxanne's Eight Hour Smoked Juniper Berry Brisket again, among other grilled delights. Side dishes are encouraged, and side kegs are always welcome. Feel free to show up at any time throughout the day.

The Westendorf Brewery is located in Colerain Township, just outside the I-275 loop. Take exit 33, Colerain Ave., and go north on Colerain two blocks. Turn left on Dry Ridge Road (at Lowes). Wind around and behind Lowes, and bear right at the stop sign (you'll still be on Dry Ridge). Turn right on Deerhollow Dr. (just under a mile from Lowes). The house is 10296 Deerhollow, on the right side of the cul-de-sac. If you need help, feel free to call us at 245-1224. See you on the 27th!

~ Rob Westendorf



Bloated Bourbon Barrel Brown

Continued from Page 1

The BBL has invited the CMI clan to join our adventures in bourbon barrel brewing for this one. The recipe has been given to *the other* club and have been invited out to Ken's for the fill-up too! More details to follow soon, but here's the recipe!

Dogfish Head India Brown Ale Clone

OG = 1.070 FG = 1.016

IBU = 50 SRM = 32 ABV = 6.96%

11 lbs. Pilsner Malt 1 oz. Columbus (60 min)

1 lbs. Flaked Maize 1.5 oz. Goldings 5% alpha (10 min)

12 oz. Amber Malt 1.5 oz. Liberty 4.5% alpha (0 min)

12 oz. 60 Crystal Malt 1 oz. Goldings (dry hop)

7 oz. Coffee Malt 1 oz. Liberty (dry hop)

3 oz. Roasted Barley

6 oz. Brown Sugar

Preferred yeast - White Labs WLP005 British Ale Yeast

Mash @152, Boil for 90 minutes

Caramelize brown sugar in two cups of water for 6-8 minutes in kettle prior

to runoff. Ferment @ 70 degrees



German Day Baskets Almost Filled!

Once again the BBL membership rises to the occasion! We collected nearly five dozen bottles of favorite commercial beers for our donation for this year's German Day. However, we can always use a few more. Some people didn't make it to the April meeting (or forgot their bottles), but you still have time. We can continue to accept beers through the May meeting. Please remember to bring your donation on May 20th, or you can drop them off at Listermann's at any time before then. Thanks!

German Day is the major annual fundraising event for the German American Citizens League, of which the BBL is a member club. German Day is being held at the Newport Hofbrauhaus on Sunday, June 11th. Funds raised on German Day are applied to the operation and maintenance of the German Heritage Museum, located at 4790 West Fork Rd., in West Fork Park in Green Township.

Ice, Ice Bloats!

Beer and Sweat is in need of an ice distributor that can help us keep our kegs cold for the competition and party this year. If you have anyone in mind that would be willing to assist us this year, please let Brian know. Bozmo will certainly be appreciative of your help!



Katie and Jamie Glahn

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.