



BOSMOPOLITAN

June 2006

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

What's Happening

June 16

Monthly Meeting
Mecklenburg Gardens

June 22-24

AHA National Convention

June 23-25

BREWSTOCK

July 8

Mansfield HBC Campout

July 21

Iron Brewer

July 22

Ewing Group Brew

August 19

Beer and Sweat

September 16

Cornhole V

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2006 Bloatarian Open Results

124 Entries

Best of Show

Brian St Clair - Strong Scotch Ale

Runner Up

Brian St Clair - Saison

Results on Page 7

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!

Indiana State Fair

This is a great competition, and I've been going for many years. One of the cool things is that they have always paid the judges a \$25 fee to cover expenses, so it's one of the very few competitions in the country where you can get actual money for judging beer.

The new thing this year is that any judge who travels over 100 miles (that's pretty much all of us in the Cincinnati area) will get \$100 to cover the cost of hotel and meals.

So, if you're a BJCP member, this is something you might want to put on your calendar. It's Saturday, July 8th. The competition starts at 9:00 am with a continental breakfast, and goes until 4:00 pm. The location is the Indiana State Fairgrounds, 1202 East 38th Street, Indianapolis, IN. I'll have more details at the meeting.

~ Ed Westemeier



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

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.

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

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 Homebrewer's Lexicon

I first learned about the word "lexicon" in a philosophy of language class that I took in college. A lexicon is an individual's unique dictionary; the words that you used to describe your experiences. I have discovered that I have many of these so-called lexicons. I have one that I use in conversations with my 8 year-old niece, Shaelynn that is comprised of words that are simple and true. I have a completely different lexicon that I use when I find myself philosophizing about the existential writings of Nietzsche. I have yet another that I use when I talk about my experiences in the wonderful natural spaces that I have been fortunate to visit.

One lexicon that has been rapidly growing over the past several years is my homebrewer's lexicon. I now use words like "hot" to describe a one month-old Bourbon Barrel beer or a cider that hasn't aged long enough. I've used "green" to describe a beer that has somehow acquired a vegetable flavor. I have used "grassy" to describe something other than a meadow. I have said, "it smells like a wildflower garden" to describe something other than a wildflower garden. And I have had the extreme pleasure of using "horse blanket" and "barnyard" and "sweaty" to describe some of my favorite beers!

As a homebrewer, when I am put into new beer tasting situations, I inevitably expand my homebrewed lexicon. This is one of the fun things about the this hobby that I just can't avoid! I can taste the differences between a Bohemian Pilsner and an Imperial Stout, but the fun comes in how I use my lexicon to describe the similarities and differences between these two fabulously different beer styles. There are brewers that have a much more plethoric lexicon compared to me. I try to not let them scare me too much. I might know just as much as they do; I just haven't uncovered the right definitions for my experiences. Think about how you might describe the differences between an American Light Lager and a Dortmund and then ask an experienced BJCP judge to do the same. Go ahead. Be brave!

The following examples are experiences that I have had. They are not unusual and I would bet that you can relate to at least one of them. As you read them, try to think about your experiences by remembering the words that you associated with them. These are the words that you have stored in your unique lexicon!

#1 You are in a new micro-brewery and they have a specialty beer that you've never had before. You try it. It's different. You've never tasted anything quite like it before. You know you like it. And you know that it's good. How do you relate your tasting experience with your fellow bar traveler or bartender? What is the vocabulary that you use to

share your experience with a new aroma or flavor sensation?

#2 You are hosting a party and serving some of your finest homebrewed libations. You have a few guests that have not acquired a taste for anything besides Bud Light. You offer them a taste of your famed English Mild. They are surprised that they enjoy it! They even have a second sampling...or three, or four. What did they say about your beer? What descriptions did they use for their taste experience? How did you use your lexicon to help them to identify what was different about this beer compared to their regular Bud Light?

#3 Think about the first time that you tried a Berliner Weiss. What was your first reaction? Think about the words that went racing through your mind as you were swishing this foreign, sour beer around on your palate. (Or perhaps you have yet to try this exotic beer...if this is you, see me at Mecklenburg's). Or take any other first time beer as an example. What was different about the beer's flavor and aroma compared to your usual brews?

#4 You are asked to judge a flight of beers in a beer competition. You have never judged beer before, or judged this particular style. You are extremely nervous, but decide that it couldn't hurt to try it. Do you remember your awkwardness about trying to find the right words to accurately describe what you were tasting and smelling? If you look back on that situation, the awkwardness was probably because you were unfamiliar with some of the commonly used words and phrases to describe the qualities and characteristics of beer. You might have felt like you were tasting beer for the first time since you had never had to describe what you were experiencing.

My fellow Bloatarians, we should be mindful of our unique homebrew lexicons with each and every beer experience. We could all stand to learn some new words from our tasting and judging exercises as we fly through this flavorful journey called life. There is always enough room in our wonderful minds to store new descriptions of our experiences. I know that we all have gained at least one new word over the past couple of months..."cenosillacophobia!" On that note, I must be off. My glass is empty!

See you Mecklenburg's!

*Your lovely and devoted President,
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 cenosillacophobia. 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

JUNE

- 16 .. Monthly Meeting**
Mecklenburg Gardens, 7:30
Mmmm.... Beer.....
- 22-24 AHA Conference**
Orlando, Florida

JULY

- 5 Officer's Meeting**
Listermann's, 7:30
- 16 .. 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

Cincinnati Club, 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
Beer and Food

16 .. Cornhole V

D&J Manor
Fifth Annual Cornhole Blowout

OCTOBER

2 Officer's Meeting

Listermann's, 7:30

20 .. Monthly Meeting

Mecklenburg Gardens, 7:30

21 .. Lasanen Group Brew

Details TBA

Competitions

JULY

- 15 .. Brew Keeper Ohio Brewer's Competition**
<http://www.brewkeeper.com/whatsnew.html>
- 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

2006 Samuel Adams Homebrew Contest

In celebration of American Craft Beer Week, May 15-21, Samuel Adams launches the 2006 Samuel Adams® American Homebrew Contest, challenging beer enthusiasts and homebrewers across the country to see if their favorite recipes have the quality and flavor to be selected as a winning beer for national distribution in the LongShot® mix six-pack available in February 2007. After all, Jim Koch, founder and brewer of Samuel Adams beer, started as a homebrewer when he created his first batch of Samuel Adams Boston Lager® in his kitchen.

A panel of experts, including Koch, will judge submissions and select five top recipes to advance to the semifinals being held at the 25th Annual Great American Beer Festival in Denver, September 28-30. The five finalists will be awarded a trip to attend the festival where Samuel Adams will announce the two winning recipes. Beginner beer enthusiasts, novice and experienced homebrewers can learn more by visiting www.samueladams.com to purchase a homebrew kit that comes complete with a "how to" video and to learn more about the contest. Entries must be received between August 1-18, 2006.

In addition, for the first time ever a homebrew created by a Samuel Adams employee will be included in the specialty LongShot mix six-pack alongside the winning beers from the two consumer brewers. Not only do the employees of Samuel Adams know how to brew full-flavored quality beer, they've actually experienced brewing for themselves. Since 2001, Samuel Adams has held an annual company-wide competition looking for the best employee homebrew, and this year three employee finalists will attend the Great American Beer Festival (greatamericanbeerfestival.org) where one winning homebrew recipe will be chosen by festival attendees to be included in the LongShot six-pack.

I'd Like to Teach the World to Drink

My mission in life is to teach the world to drink. That may seem an easy goal to all the fellow bloats out there. However, I don't just mean teach the world to drink, but to appreciate what they are drinking and why they enjoy it. Again this may seem simple to our brethren in the home fermentation arts, but there are many out there who don't understand the role beer plays in drinking as an enjoyable activity. Many enjoy the results of beer consumption but don't realize they enjoy the consumption itself.

If the only part of drinking we enjoyed was the loosened inhibitions, brief memory lapses, involuntary personal protein spills, the dry cleaning bills, illegitimate children and excuses for the afore mentioned, then we would all be consuming grain alcohol not beer. This point applies to all of us whether our tastes lean towards hop laden IPAs, creamy oatmeal stouts, the incredible diversity of Belgians, or god forbid the stomach wrenching pitiful lack of individuality in American lager. As quality beer lovers (I am vouching only in the quality of the beer we enjoy not my fellow Bloatarian's skills as lovers for which I have blessed little knowledge of and mostly hearsay at that ("I've never had a stuck sparge", "Her wort always boils over on my King Kooker (tm)" and the boastful claims of "100 percent efficiency")) we all have an idea of what we enjoy about beer. However, many beer drinkers do not truly understand why they enjoy drinking.

I have had the pleasure, and the misfortune, of ten years on the retailer's side of beer sales. I love selling the beers I love to drink but have to sell the second runnings from a donkey's bachelor party to keep the number crunchers happy. In my mind every customer coming up to the counter with a six pack of marketing genius and million dollar packaging would enjoy the many micro and import masterpieces. They just haven't been educated yet.

Many consumers drink their beer taste buds numbingly cold and just don't realize the reason that last sip tastes so good they have to have another is because it has warmed up enough to taste the various flavors hidden from their pallet when they first opened their beverage. Often times when they come into one of my stores they will walk straight past the specialty beers and directly to the six doors holding the three major brands, however at some point they are going to get distracted by the three doors with twenty to thirty facings each and the out of cold box displays with numerous other lesser known and stare. That's where I jump in, The Beer Sniper (The Beer Cupid's diapers were too revealing and offended customers) dressed in the unassuming garb of a gas station attendant. I put in a friendly "Looking for anything in particular?" and then bludgeon them with technical brewing jargon until they hemorrhage. Then in their weakened state they will put half their paycheck towards limited edition small batch 750ml bottles of Belgian quads and triples

that will drop their genitals in the dirt and double deuces of imperial IPAs that will trash their pallet to the point where their great grandchildren won't know the difference between tofu and habanera peppers.

Actually that would not be conducive to repeat patronage. I prefer to go into a simple interview process about what they drink and why. That let's me get a better handle on their taste and point them on the path towards righteous consumption. You can't teach a Bud drinker to enjoy better beer by handing them a Stone Double Bastard, but if you can turn them on to a more mundane European pils it can open their mind to the other varieties available to them. It can be done at any level. There is always going to be another beer someone has not tried. A Sierra Nevada drinker may not realize that the hop profile in their beer can be expanded upon and they just may be jonesing for an Goose Island IPA. Then down the road an Avery Maharajah may be what scratches their itch. You may know a Guinness Draught drinker who thinks he's hot shxt because he drinks the dark stuff, but if you handed him an Extra Stout he would make a Mandelbrot test on his trousers. Maybe you should try him out with an Edmond Fitzgerald if he has a thing for darker beers or show him that he may be into the smooth push of an English style pub draught such as Old Speckled Hen in the 16.5 oz can. Then you can push him towards bottle conditioned Hen's Tooth in the future.

Many of us know someone who "hates beer." These can be much more troublesome students. We usually only have to buy a bottle of Lindemann's Framboise and it's over. It will, however, take more effort and usually a much more studied venture into the realm of beer, to convert them fully. Often times it involves repeated exposure which unfortunately can be more financially straining, yet even more rewarding. Try slipping in a few of your own favorites between their long islands and Jack and Cokes to log their reaction. Chances are if you can make them curious you can get them drunk. If you get them to actually enjoy the stuff that gets them drunk, then they will be more willing to

let you tell them how to get drunk and then help you get there with them. Wait a second I think I may be there already. Damn I love my job, well at least the student/teacher conferences.

We all need to remember we will always be learning, but can never forget to teach.

~ Seth Mason





Hudepohl, Burger and some other old-time Cincinnati beers are coming back to town.

A group led by Greg Hardman, president of Cincinnati-based Christian Moerlein Brewing Co., is acquiring some of the former Hudepohl-Schoenling Brewing Co. brands, most of which are well known here but have been increasingly hard to find.

The brands have been produced for the past few years at Frederick Brewing Co. in Frederick, Md. That brewery was acquired recently by the owners of the Flying Dog brewery in Denver. It bought the Maryland brewery to meet growing demand for its beers, but it's selling the Little Kings Cream Ale, Hudy Delight, Burger and other labels that it picked up along with the brewery.

Enter Hardman, who bought the Christian Moerlein brand a couple years ago and is now planning to expand his portfolio of classic Cincinnati beers.

"We're working on bringing back Cincinnati's other most-beloved beer brands," he said. "More details will be forthcoming."

The move is consistent with his business plan of re-establishing the beers and brands that once made Cincinnati a major U.S. beer center, he said, noting that Christian Moerlein was once the biggest brewer in Ohio.

After buying Christian Moerlein, Hardman moved production to the Lion Brewery in Wilkes-Barre, Pa.. Since then, he's expanded and stabilized its distribution channels in Greater Cincinnati, where availability and freshness used to be hit-and-miss. He's also added brand extensions - including Moerlein Light and Dunkel and seasonal varieties such as Doppelbock, Oktoberfest and Hefeweizen.

"We've sold a lot more Christian Moerlein in the last two years than they sold in the last 10," he said.

This year's Moerlein Hefeweizen hit store shelves in recent weeks. It's brewed in the traditional German style, with more of a fruit character than the Belgian-style wheat beers that many American craft brewers prefer, Hardman said.

Although Hardman makes all of his Christian Moerlein beers in Pennsylvania, he's said in the past that his goal is to bring production back home to Cincinnati. He didn't say where the other labels he's acquiring are going to be produced.

"Details to follow," he said.

Ted Wurtz of Cincinnati-based H. Dennert Distributing Co. said it will continue to handle the Hudepohl-Schoenling brands for the new owners beginning in July. It currently carries Little Kings and Hudy Delight but hasn't had any Burger in a long time, he said.

Hardman's bid to restore the Hudepohl-Schoenling brands comes at a time when craft-style beers - such as Christian Moerlein and Cincinnati-made Barrelhouse and Sam Adams - as well as traditional regional brands like Pabst Blue Ribbon, are growing much faster than mainstream national brands produced by Anheuser-Busch, Miller and Coors. U.S. sales of craft beers grew by 9 percent in 2005, up from 7 percent in 2004, according to the Brewers Association.

~ Jon Newberry, *Cincinnati Post*



2006 Bloatarian Open Results

124 Entries



Best of Show
 Brian St Clair - Strong Scotch Ale
 Runner Up
 Brian St Clair - Saison



Light Lager/Pilsner (9 Entries)

Ron Mahan	1D	Munich Helles
Chris Dorn	2B	Bohemian Pilsner
Karl Hagglund	C	Classic American Pilsner

Hybrid/Amber/Mild (9 Entries)

Dave Collins	11A	Mild
Ken Ewing	3B	Oktoberfest
Karl Hagglund	6C	Koelsch

English Pale/English Brown (8 Entries)

Ron Mahan	8C	Extra Special/Strong Bitter
Phil Meyer	8B	Special/Premium Bitter
Phil Meyer	11C	Northern English Brown

APA/American Brown (10 Entries)

Ken Ewing	10C	American Brown
Chris Dorn	0A	American Pale
Tim McPartlin	10C	American Brown

Porter (10 Entries)

Chuck Boyce	12B	Robust Porter
Dave Collins	12A	Brown Porter
Chris Dorn	12B	Robust Porter

Stout (6 Entries)

Ron Mahan	13B	Sweet Stout
Ron Mahan	13A	Dry Stout
Dave Collins	13B	Sweet Stout

IPA (7 Entries)

Chris Dorn	14A	English IPA
Chris Dorn	14C	Imperial IPA
Rob Westendorf	14B	American IPA

Dark Lager/Bock/Wheat (9 Entries)

Patrick McLendon	4C	Schwarzbier
Karl Hagglund	15A	Weizen
Ken Ewing	5C	Doppelbock

Belgian/B. Specialty/French (8 Entries)

Brian St Clair	16C	Saison
Dave Harsh	16E	Belgian Specialty
Rob Westendorf	16E	Belgian Specialty

Belgian Dubbel/Spiced (7 Entries)

Doug Lasanen	21B	Christmas Beer
Phil Meyer	18B	Belgian Dubbel
Bill Lakeberg	18B	Belgian Dubbel

Belgian Strong (8 Entries)

Ron Mahan	18D	Belgian Golden Strong Ale
Rob Westendorf	18D	Belgian Golden Strong Ale
Patrick McLendon	18E	Belgian Dark Strong Ale
Tim McPartlin	18E	Belgian Dark Strong Ale

Scotch Ale/Barleywine (7 Entries)

Brian St Clair	9E	Strong Scotch Ale
Chuck Boyce	19C	American Barleywine
Chris Dorn	19B	English Barleywine

Specialty Beer (7 Entries)

Dan Listermann	23A	Specialty Beer
Chris Dorn	23A	Specialty Beer
Jennifer Hermann	23A	Specialty Beer

Old Ale/RIS/Wood-aged (6 Entries)

Chris Dorn	13F	Russian Imperial Stout
Tim McPartlin	13F	Russian Imperial Stout
Doug Lasanen	22C	Wood-Aged Beer

Dry/Sweet/Melomel/Cyser/Metheglin/Braggot (13 Entries)

Dave Collins	26B	Braggot
Chuck Boyce	24C	Sweet Mead
Brian St Clair	26A	Metheglin - Orange Blossom with Cinnamon
Karl Hagglund	26A	Metheglin
Jennifer Hermann	24C	Sweet Mead





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



Sorry, I misplaced my list of new and renewing members from the June Board Meeting. Hopefully I'll keep track of them next month.

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.