



# BOSMOPOLITAN

July 2006

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

## What's Happening

July 17-22  
Ohio Beer Week

July 21  
Iron Brewer

July 22  
Ewing Group Brew

August 17  
Beer Baron Tour  
Spring Grove Cemetery

August 19  
Beer and Sweat

September 16  
Cornhole V

October 21  
Lasanen Group Brew

November 4-5  
Bloatarian Bus Trip

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## Iron Brewer

Friday July 21

Once you have decided upon the style of your Iron Brewer Mustard Beer, **you must email Roxanne** (roxannerob@fuse.net) your category and subcategory names and numbers/letters. Please see [www.bjcp.org](http://www.bjcp.org) for the 2004 Style Guidelines that you should use to place your beer. I've had the opportunity to taste many of these beers and the results have been fantastic! This should be a very good competition. We will certainly need judges and a few stewards for this event, so be prepared to participate! As you already know, the judging will take place Friday, July 21<sup>st</sup> at Listermann's at the monthly meeting.

## Beer and Sweat Hotel Reservations

Rooms are booking up fast for Beer and Sweat. Attendees/contestants of Beer and Sweat may begin making reservations now by calling 800-367-2155 and asking for a suite under the "Beer and Sweat" block of suites. The rates are \$79 for a 1 bedroom suite w/ full kitchen or \$99 for 2 bedroom suite

## Great Lakes Brewing at the Dilly Deli

Tuesday, July 18, from 4pm 'til we close, we're going to have special beer party with Great Lakes Brewery, with a few special items, though, apparently, exactly what we'll be doing is eyes-only, so I can't pass that on...yet. BUT, we'll definitely have the brewmaster and lots of beer, so don't miss it!

6818 Wooster Pike (In the Mariemont Strand) Mariemont, OH 45227-3109  
PH: 513/561-5233

[www.bloatarian.org](http://www.bloatarian.org)

The new Bloatarian website is slowly taking shape at [www.bloatarian.org](http://www.bloatarian.org). The website has news, events, newsletters, forums, and a photo gallery. Please take a minute to register on the website. Registration gives you access to non-public areas of the website that will soon provide member contact information and access to club only information. The website is designed so that a group of club members can easily contribute to the website to keep it up to date and interesting. If you are interested please contact your Minister of Propaganda.

## July Raffle Prizes

We need raffle prizes for the July meeting. One Bloat's junk may be another one's treasure.



*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:

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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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## CMI Canoe Trip July 28, 29, & 30

The price is \$100 per canoe for camping Friday and Saturday night and canoeing Saturday and Sunday. If you are interested in attending please call Morgan's Ft. Ancient Canoe Livery (1-800-WE-CANOE) and make reservations for your canoes and at the campground for your campsite. We have a site reserved for those who previously registered. Ask for a campsite near Tammy Graff.

The campsite is in the back area so we take some bikes to get to the shower house or restroom. So you should bring what you would need if camping. If anyone has questions they should call Morgan's or contact Tammy Graff at 1-800-543-3622 or Jennifer (bathingotis@yahoo.com)

Fort Ancient Canoe Livery is on the Little Miami River, approximately 10 minutes north of Kings Island. Take I-71 to Exit 32, (Rt. 123 Morrow Exit). Go south on Rt. 123 approximately 1 block to Rt. 350 (Interstate Mart). Turn left on Rt. 350 approximately 2 miles to the river. Do not go to Morrow. Only 35 minutes from Cincinnati, and 45 minutes from Dayton. Call for directions to our private Riverside Camping and Picnic Facility

### 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



## Runoff from the Presidential Tap...

Last month, I had homebrewed lexicons on my mind. I sent out a poll to see if anyone wasn't too busy to send me some responses. Well, it's summer time. I only had one response. Nevertheless, I will share this response as well as my own to you. (I know your excited!)

The first situation had to do with tasting a beer that was foreign to you and how you would relate this situation to your fellow beer traveler. Darryl and I have had many such occurrences, but the first one that came to mind was when we traveled to Europe last year. First stop, Amsterdam. I ordered a Heineken on tap. I was surprisingly amazed and satisfied to taste such a fine beer. You always here that it's good *over there*, or different, but you never really understand until you do. I said to Darryl, "Are you freakin' kidding me? This is a Heineken?" The beer was soft and smooth without any of the skunkiness that we beer lovers readily attribute to The Holland lager. Very satisfying indeed!

I like to host gatherings of sorts, so I can relate to the next situation with ease. I love to test the palates of my non-homebrewing friends. They are often amazed that you can actually make something better than what you can find on the shelves at Jungle Jim's or at their favorite bar. My friend, Wendy, loves Guinness. I've never seen anyone drink as much Guinness as she does. Anyway, I thought that I would introduce her to the wonderful taste of Imperial Stouts. I poured a lovely pint of my Kona Imperial Stout and when I asked her to tell me what she thought, I could tell that she hadn't ever really had a beer like this one before. If I recall with a bit of certainty, she used words like "dark", "lovely", "coffee-like", "sweet". When I asked her to tell me what she thought of it compared to her regular Guinness, she said that she preferred the dryness of Guinness, but that she would have another Kona. And she did ask, "By the way, does this have more alcohol than Guinness?" Laugh...

The first time I had a Berliner Weiss was at Mecklenburg Garden's at one of my first Bloatarian meetings there. I had had lambic, gueze and brown/red Flanders before, so when my fellow gracious Bloat (which I believe was Ron Sup...or could have been Dave Harsh) offered me a sip and said "be careful, it's sour," I thought that I might have an idea of what to expect. Wow! It is certainly similar, but what a punch in the cheek this one is! Pucker, pucker, pucker. I did try it first without the woodruff or raspberry...then had one of my own with woodruff. It tastes like the tartest part of a sweet tart. It makes you feel as if your whole face is being sucked in. It was a fantastic taste experience! You need to try one!

I do indeed remember my first experience as a judge. Fortunately for me, I was teamed up with Jim Foster. He was very patient with me as he explained the intricacies of tasting, smelling, observing and discussing the beer with your fellow judges. I never thought that I would be able to do this again. I was really surprised that some of my scores seemed to line up with his. It was a good thing that we were judging the light lager category. I wasn't very excited about it, since I don't really enjoy them. But this actually turned out to be a good thing. I was better able to find the good things in the beers that I was tasting since I already had an unfavorable bias towards them. That's the cool thing about judging beers, any beers. When you're judging a beer for a competition, you judge the beer according to its style category. You aren't judging according to your taste buds alone. Judging beer at a competition is something that we all need more practice doing (Indeed! there are worse things). It will certainly enhance your beer appreciation while being more a part of the competition. Please keep this in mind as Beer and Sweat is just around the corner. We'll need you to help out at the judging tables. Bring your lexicons!

Lastly, Jaci St.Clair had this to say about a memorable beer judging...

"I once gained a new lexicon while judging at the Ohio State Fair. The table of judges next to me were judging the fruit beers, the vegetable beers, the spiced beers, pretty much the left-overs that are difficult to put with the all-malt styles. After overhearing several grunts, groans, and "Oh My God!" comments one of the judges said 'It tastes like that New Car Smell.' I immediately cracked up."

~ Jennifer

*Your Lovely and Devoted President*

See you at  
Listermann's on the  
21st!

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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

### JULY

#### 17-22 Ohio Beer Week

Athens, OH

#### 18 .. Great Lakes Night

Dilly Deli, Mariemont, OH

#### 28-30 CMI Canoe Trip

See Article on page 2

#### 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

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

Mash in 9am, chow time about

4pm. Come brew, learn, teach,

and eat.

## Competitions

### 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

## Bloatarian Bus Trip to Nashville

Bloatarians! Please email Brian Becker ([gatorflyer@insightbb.com](mailto:gatorflyer@insightbb.com)) to reserve your spot on the bus to Nashville. We plan to leave from Listermann's early Saturday morning, November 4<sup>th</sup> to return Sunday, November 5<sup>th</sup> sometime before midnight. The details are still being decided upon, but I can tell you that you shouldn't miss out on this one! Act fast...the bus trip will be opened up to CMI once you Bloats have had sufficient time to register. The cost is \$25 per person + your hotel room and your food and beer for the day/evening. The bus is fully loaded with a bathroom, DVD/TV and comfy seats. And YES! Bring your beer! We're not driving! We will be staying at the Ramada Limited At The Stadium. They are walking distance (~2 mile) from 2 brewpubs and 2 beer bars downtown! Fortunately, they provide a free expanded continental breakfast! They also have a guitar shaped indoor pool! All of this for the special rate of \$69.00 + tax(14.25%) per night! Book your rooms by October 3 by calling 1-800-251-1856 or 1-615-244-6690 and ask for the "Bloatarian Room Block" rate.

## Beer and Sweat Meeting

In preparation for Beer and Sweat next month, the August monthly meeting will be held at the Garfield Suites. Let's try to arrive by 6pm to help set up what we can. We'll have quick announcements by 7:30 and then we're off for a pub-crawl! If you are staying in the Suites Friday night, there will be a van to transport you at no cost. For those of us NOT staying Friday night, we are on our own for transportation! Please stay tuned for more details about the pub-crawl from Brian.

## Sean Elsbernd Quartet

(The jazz band for Beer and Sweat)

Northside Tavern

Monday, July 10<sup>th</sup> and 24<sup>th</sup>

10pm

# One or Two Things?

Anyone who has contemplated brewing, at home or just admired the art of some of the craft / microbrew institutions must have felt like I did, in some way. "How is this possible?" The mystery of the conversion of a malt "tea" into such interesting and diverse liquid flavors is what has enticed me into the wide world of home brewing. Little did I know the people I would meet or the new admiration I would develop for the budding yeast. Sort of like heading out for the forging fires with a bag of bread and the ring.

I got to write this article by chance, sort of how I got into brewing. I bought some raffle tickets at the June meeting and "won" a bag of coffee and the opportunity to submit some bit of information or opinion to the Bosphopolitan. I have brewed 5 batches; the last 2 are still questions. One was an IPA from a kit and I dry hopped it with some hops I was given by Jeff Graff at one of the brew outs in the winter and have kept in the freezer since. I think that may have been a mistake. It is also the first batch that I have kegged with the new corny kegs and am not sure if that is some of the reason for the strange taste. I put it in the keg and am letting it sit in the fridge and am waiting until something happens to try it.

(Oh the gadgets of brewing. I found a freezer on sale at Sam's and had to have that with the accompanying thermostat adaptor to make it a fridge so that I could store up to 5 cornys and also ferment lagers when the time comes. Everyone who is anyone has one of these!) I am not sure but even with lots of cleaning I may be getting some contamination from somewhere.

I haven't ventured into whole grain yet but am teetering on the brink. I continue to watch admiringly of those who have these brews at the meetings and seem to produce them as a matter of course. There is a point in time when you know enough to ask questions and I think that is after you brew your first batch and it works, or doesn't. You will remember the process exactly and the steps are easier to describe and the mistakes made more obvious. I marvel at the Purity Regulations of 1516 that were written before we knew that the yeast bugs were what made it all so wonder-

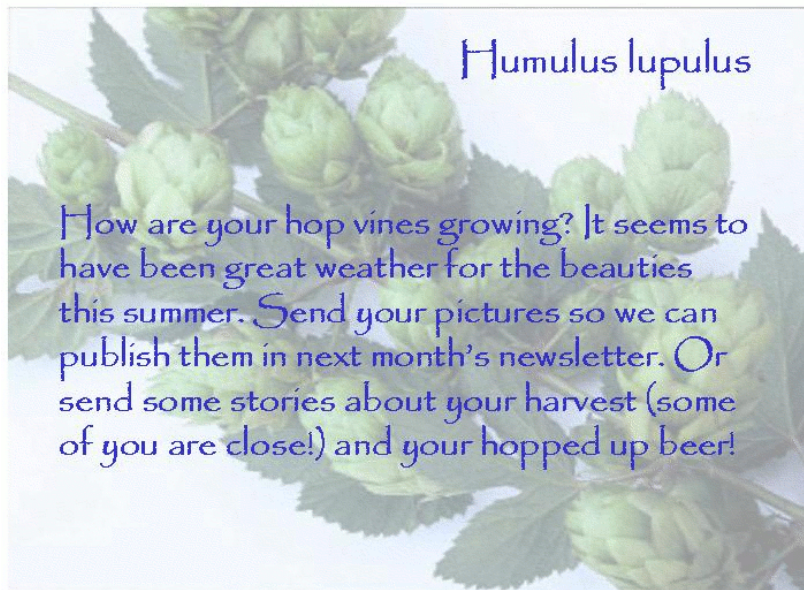
ful and the brewing cane was all you had to have to stir the elixir and magically transform it into the ambrosia that results. They had no sodium hypochlorite, iodine or one step and it still worked but then they also used all of the herbs and spices we do today to cover the taste of the rotten or rancid meat they were eating. The beer may have tasted like my new batch that I have "healing" and its value was that it didn't kill them. Can beer "heal" itself. There have been a number of articles that I have read in Zymurgy, How to Brew and other publications and books about leaving a beer to condition. Does this mean that it will sit quietly in a keg and expel the evil tasters? Hummmm? Perhaps an article or retort is in order. I think that the tradition of winning the Right to write an article should become a monthly raffle prize. It could be an item by itself but the number of members at the meetings and participating in the raffle may dwindle so dramatically that we would become insolvent. Perhaps not.

Beer enthusiasts by nature are happy folks who like to putter. I accidentally found the Bloatarian web site last fall while surfing the web and decided that a group with such an interesting name must be

worth investigating. I remember the first meeting that I came too and walking into Listermann's alone and wondering what to expect. I was late and the meeting was going on already. I was greeted with smiles and an offer of a place to sit. I had brewed a strong ale kit just before that meeting and it was still working. I think everyone should brew and join the Bloats in all of the activities that we have. Just like the mix of hops, malt and yeast the group adds the water to the solution and makes learning the infinite ins and outs of brewing lots of fun and has given me the chance to taste and learn to judge some of the brews that I someday hope to produce myself. There is so much to brew and so little time, we should all be certain to brew together because it is so much more interesting than brewing alone.

~ Dave LeBourveau

~ Dave LeBourveau



## New Glarus Brewing Company

I recently had the opportunity to visit the New Glarus Brewing Company. New Glarus has become a perennial favorite among national beer polls, despite the limited distribution of their beers (they are only available in Wisconsin). At the 2003 Great American Beer Festival, they were named the Best Small Brewery in America, and the title of Best Brewmaster in America went to Dan Carey of New Glarus. He was named Brewer of the Year (Mid-sized Brewery) at the GABF in 2005, and won the award for Innovation in Brewing at the GABF in 2006.

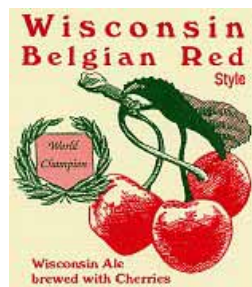
New Glarus has a line up of seven beers available year round, and three seasonal offerings. They have also had eight limited edition batches released periodically under the name "Unplugged". Several of their beers have won multiple awards, and one of their biggest award winners is Wisconsin Belgian Red, which they describe as a "Wisconsin Cherry Ale". A local favorite is Spotted Cow, which they describe as an unfiltered "Wisconsin Farmhouse Ale", that closely fits the bill as a Pre-prohibition ale.



The current brewery has a capacity of 100 barrels, and they are in the process of building a new brew house that will expand their capacity to around 250 barrels. They will also be starting a second shift to keep up with the demand for their beers. Both brewhouses will remain active, with the new one being approximately 2 miles from the current brewery in New Glarus.

If you visit Wisconsin, be sure to try out some New Glarus Beers (and bring some back for your friends). They are widely available in bottles and on draught. If you would like to visit the brewery, New Glarus is a small town in the southern part of the state, approximately 40 minutes south of Madison. The brewery has a small gift shop and a self-guided audio tour. Beer tastings are offered daily for a small fee.

~ Karl Hagglund



## 2006 American Homebrewers Convention

Roxanne and I attended a Trappist Tasting on Wednesday night. It featured 19 different Trappist beers! (If anybody comes across Achel Bruin Extra, buy as much as you can. We'll take all you can get.) The tasting was held on the campus of the University of Central Florida's Rosenberg College of Hospitality Management. The organizer, Ed Measom, is a part-time teacher of brewing science there. The session was held in the Anheuser Busch Laboratory of Beer and Wine Science, where Ed is an Adjunct Professor.

According to Bob Hansen, Manager of Technical Services at Briess, the process of kilning caramel malts creates a fair quantity of free radicals in the malt. These are highest in the mid-color malts, maximizing in 60L malt. Many of these free radicals end up in your beer. If you are brewing a beer meant for longer term aging (greater than 6 months), the use of 60L malt will create stabilization problems. This malt should be limited to beers meant to be consumed more rapidly. For long term storage of beers use malts at the ends of the color scale, 10-20L and 90-120L. Use a blend of these malts to get the color and flavor profile you're looking for.

>From Matt Brynildson, brewmaster at Firestone Walker: When dry hopping beers, always add the dry hops before the beer has finished fermenting (3-5 points above terminal gravity). A fair amount of oxygen will be introduced along with the hops. By having active yeast present this oxygen will be taken up by the yeast, and will not affect the flavor stability of your beer. This is most important for beers that will be bottled, and not so critical for kegged beers.

Eventually, all of the talks from this year's convention will be posted on the AHA's website, [www.beertown.org](http://www.beertown.org).

~ Rob Westendorf



July 17-22 in Athens, Ohio  
**JOIN US FOR A WEEK OF BREW FUN!**  
Sample microbrews from 15 Ohio microbreweries  
Enjoy beer-flavored foods at 15 restaurants

Listen to regional musicians

Enjoy beer talks

Alan D. Eames, "The Indiana Jones of Beer" shares his adventures of drinking brew around the world

Meet a Brewmaster, Vote for the People's Choice Award, Dart Competitions, Cornhole Tournaments, Live music every night in 15 venues, Beer films, Sing along on your favorite pub songs, Laugh with comedians. Events for families: video game competitions, movies, magicians, KIDS learn to make root beer and bubblegum.

Visit [www.ohiobrewweek.com](http://www.ohiobrewweek.com) for full schedule

BREWERIES: GREAT LAKES BREWING CO., Portsmouth Brewery, Elevator Brewing Co., Cowtown Brewing Co., Willoughby Brewing Co., The Brew Kettle, The Barrel House, O'Hooley's, Columbus Brewing Co., Buckeye Brewing Co., Marietta Brewing Co., Kelley's Island Brewing Co., Rocky River Brewing Co., Cornerstone Brewery

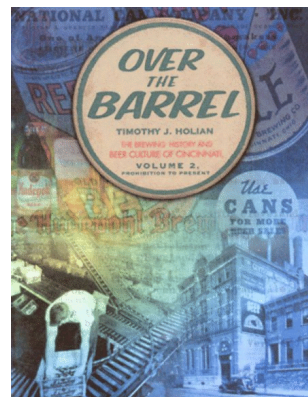
## Over the Barrel: Volume 2 Prohibition to Present

Our Beer and Sweat raffle director has managed to acquire a copy of "Over the Barrel: Volume 2" written by Tim Holian, an old-school Bloatarian, for this year's raffle. Tim says, "Well, it certainly looks like Beer & Sweat has grown quite a bit from the early days when I was a Bloatarian (late '80s into the early '90s; Ray Spangler was club prez, Dan Listermann would quiz me on interesting German words and expressions, and otherwise my contribution was the occasional six-pack of homebrew of, I must admit, pretty modest quality). Beyond our regular meetings at the Drawbridge back then, in the shadow of Oldenberg, I liked the early motto for the Beer & Sweat event in its simplicity: "There will be beer. And we will sweat." Presumably that part hasn't changed at all. ..."

Volume Two (1920-2001) covers the return of legal beer and the development of popular Cincinnati brewing enterprises, their ultimate demise in the face of intense competition from national brewers, and local craft beer manufacture through newly established microbreweries and brewpubs. Tracing the rise and fall of Cincinnati's best-known beer producers, the book provides detailed answers to a question frequently posed by hometown-proud Cincinnatians over the last half-century: "Where have all our breweries gone?" 392 pages plus extensive index, frontis matter.

## Beer Baron Tour Spring Grove Cemetary Weekend Walkabout Tour

Cincinnati is well known for its brewing industry and the many colorful beer patrons associated with it. Two of the top 20 breweries in the United States in the 1800's were located in Cincinnati. Join us for an informative walk through the history of what was once known as the Beer Capital of the World. Hear the colorful stories as we visit the final resting places of Cincinnati's Barons of Brewing like John Hauck, Conrad Windisch, Christian Moerlein, and Gottlieb Muhlhasuer. The tour will begin at the Lakeside Mausoleum Complex. Reservations are required and space is limited. Log on to [www.springgrove.org](http://www.springgrove.org) to reserve your space today.



## EWING ANNUAL BASH

Deep Fried Turkey, Smoked Sirloin Tip, Homemade Pies and the other delicious offerings by followed Bloats washed down by Beer, Beer, and more Beer. Why wouldn't you attend? After a day of swimming, fishing, hiking, cornhole, eating and Beer, Beer and more Beer why drive home? Bring a tent or crash in the house. And of course kids are welcome.

Directions to the Ewing farm.

I-275 to US52 east (New Richmond, Ohio exit). Continue through New Richmond. approximately 1.5 miles past where the double-highway ends, turn left on Clertmontville-Laurel Road. Road sign is on left side of road. Approximately 2.5 miles on Clertmontville-Laurel turn right on Bainum Road. After crossing bridge and climbing hill (Bainum Road takes a ninety degree left turn) go straight back Ewing Lane. The house is .6 mile back Ewing Lane. Questions? Call 553-4856.



### *New Members!*

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



**Joe and Joanne Healey**  
**Eric Bergeron and Anne Phelan**  
**Phil McDermott**  
**Ted Halloway**  
**Mike and Joanne Feiertag**  
**Jim and Nancy Foster**  
**Bill Lakeberg**  
**Joe Cress**  
**Ron and Sandy Mahan**  
**Ray Snyder**

*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!*

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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.