



BOSMOPOLITAN

August 2006

If he can do it, I can do it!
John Zeller

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

What's Happening

August 17
Beer Baron Tour

August 18
Pub Crawl

August 19
Beer and Sweat

September 5
Board Meeting

September 15
Beer and Food

September 16
Cornhole V

September 22-24
Beer and Propane

October 21
Lasanen Group Brew

November 4-5
Bloatarian Bus Trip

INSIDE

Great American Beer Fest	2
The Sean Elsbernd Quartet	3
Bloatarian Calendar	4
Beer & Sweat in the past	5
Bloated Brewing History	5
Beer on Vacation	6
Homegrown HOPS!	7
Beer and Sweat 2006 T-Shirts ...	8

Iron Brewer² – 2006

The second Iron Brewer competition provided some keen competition and new challenges for our brewers. Would last year's winner – John Zeller, the **Mogul of Molasses** – retain his title? Nineteen completed entries competed in 3 categories to see who could be the **King of Creativity** (and **Master of Mustard**) for 2006.

Remember back to January, and the puzzled and confused looks when the special ingredient was pulled – mustard seed. Who ever heard of such a thing? Turns out that a brewery in Belgium had, and they made a beer using mustard seed as a spice! Thanks to Chuck at Dilly Deli, many of us had the chance to sample this mustard spiced beer. Some of the fear lessened – OK, maybe this wasn't such a crazy ingredient. After all, that Belgian beer (even if we can't pronounce it) is pretty good. Maybe Bloats **can** make a good beer using mustard seed.

The rest of the recipe proved pretty amenable to mustard seed – pilsner malt, wheat malt & a touch of toasted malt. What creative brews would Bloats come up with? Who would modify what ingredient in the search of mustard nirvana?

Continued on page 3

Pre-Sweat Pub Crawl

We have booked a bus to shuttle us to some of Downtown Cincinnati's best places to find beer and food on Friday the 18th. The bus holds 15 people and will run in a continuous loop from 7pm-1am to the stops listed below. There will be a \$5 charge for all Non-Bloatarians (bloated membership is only \$15 annually). You will be given a wristband that will need to be worn during your crawl. Rock Bottom, Nicholson's and the Hofbraus House all have great food!

Woodstone Creek Winery - Don Otterson will open his bar from 7-9pm! He will have his famed meads and wines available for tasting and purchasing. 3641 Newton Avenue (next to Listermann's) 513-569-0300

Rock Bottom
10 Fountain Square Plz
Cincinnati, OH 45202
(513) 621-1588
www.rockbottom.com

Listermann's Manufacturing - Dan will have his store open for retail sales from 7-9 as well. This will give the out-of-towners a great chance to see a retail homebrew shop.

Nicholson's
625 Walnut St
Cincinnati, 45202
(513) 564-9111

Don Otterson and Dan Listermann will hold your purchases made on Friday evening and deliver them to you at Beer and Sweat the following day free of charge. Thus leaving both hands free to enjoy the beverages on the pub crawl.

Hofbraus House
3rd and Saratoga
Newport, Ky



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)

All contents are copyright © 2006, Bloatarian Brewing League, and may not be reproduced elsewhere in print or electronic form without written permission from the editor. Full credit must be given to both the author and the BBL. Unsigned material is editorial matter or authored by the editor.

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

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.

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

Great American Beer Fest

The Brewers Association (BA) is announcing details for its 2006 Great American Beer Festival, September 28 – 30 at the Colorado Convention Center (at 14th Street and Stout Street) in Denver, Colorado. The 2006 edition will be the 25th installment of the nation's premier, annual celebration of America's breweries and rich brewing culture. The festival will feature 1600 of the nation's best beers from over 370 American breweries. Once again, it will be the biggest selection of American beers ever gathered together in the United States.

"The 25th anniversary of the GABF is truly a celebration of the creativity, excitement, flavor and diversity of American Beer," says Charlie Papazian, GABF founder and president of the Brewers Association. "At our first festival in 1982 we had 20 brewers, and only three or four were microbrewers. We were really trying to draw attention to the traditions of flavor and diversity that were being lost that were beginning to be recovered by microbrewers at the time. Today, the GABF and the number of craft beers made by America's small, traditional and independent brewers has grown beyond our biggest dreams."

For further details: <http://www.beertown.org/events/gabf/index.htm>

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 Sean Elsbernd Quartet

The band that's booked for this year's B&S is the Sean Elsbernd Quartet. The band consists of: Sean on drums, Scott on electric guitar, Nick on bass and Jay on sax. They mostly play original jazz ensembles. Their jazz style is fusion and they are tighter than size 2 Jordache jeans on 150 pounds! Jay and Nick have both played at the Cincinnati Club and they can't wait to play there for us at Beer & Sweat. As I chatted with them Monday during intermission at the Northside Tavern, (they play there biweekly on the 1st and 3rd Monday), I asked them about homebrew and their knowledge thereof. Their responses to the question, "what do you know about homebrew?" were simple and promising.

Sean - "I don't know anything at all about homebrew, but I know it's good! And I know it will be free."

Scott -(insert Homer)"I like beer. And I know that I prefer my homebrew to be ice cold."

Jay - per Sean, "He love's homebrew. He's from California."

Nick - "I like beer." (There must be an echo in here.) Nick told me that his father homebrewed and he's been interested in getting into it more himself. I asked what he liked most about the homebrew process to which he responded, "the element of chance." Nick also knows about good beer (not that the others don't) because he worked at The Barrelhouse for about three years.

See you at Beer and Sweat

Beer Baron Tour - Spring Grove Cemetary Weekend Walkabout Tour

August 17, 7pm - Cincinnati is well known for its brewing industry and the many colorful beer batrons 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 to reserve your space today.

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. Unless the president decides otherwise and moves it someplace else like Fries Cafe in Clifton on September 5th. Meetings begin at 7:30 with a toast to cenoillcaphobia. 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!

August 2006

Iron Brewer² - 2006

Continued from page 1

Competition day came - with 19 entries (2 Bloats took us up on the offer to create more than one style with their ingredients!). We ended up with three categories - and the winners are:

Wheat & Light Ales

- | | |
|-------------------|--------------|
| 1. Blond Ale | Phil Meyer |
| 2. Weizen | Doug Lasanen |
| 3. American Wheat | Chuck Boyce |

Bitter Stuff

- | | |
|------------------------|---------------|
| 1. American Pale Ale | Ray Snyder |
| 2. Dusseldorf Altbier | Bill Lakeberg |
| 3. American Barleywine | Ken Ewing |

Belgians & British

- | | |
|----------------------|------------------|
| 1. Belgian Blond Ale | Rob Westendorf |
| 2. Strong Bitter | Jennifer Hermann |
| 3. Ordinary Bitter | John Zeller |

Best of Show:

Belgian Blond Ale	Rob Westendorf
-------------------	----------------

Alas, we are done with Iron Brewer for 2006. What will 2007 bring? What crazy ingredients will fill the jar next year? Here's a peak into the jar. Remember some of those really cool ingredients you *wished* had made it over the past two years? Expect to see some of them in the hat next year. Maybe we'll add one or two new ones to keep you guessing. Whatever happens, it will be an interesting ride!

~ Roxanne

Belgian Blond Ale Rob Westendorf

7' Dingemann's Pilsner Malt
3' Briess White Wheat Malt
0.25' Dingemann's Aromatic Malt
White Labs WLP575 Belgian Blend yeast

Mash at 149°, hold for 75 minutes. Mash out at 165°. Sparge until gravity dropped to 1.010 (about 7 gallons). Boil 60 minutes, volume reduced to 5 gallons. 1 tsp. Irish Moss in last 15 minutes. 1 ounce cracked mustard seed added to the boil for the last ten minutes. 1.5 ounces Crystal hops (whole), 4.4 % aa, in for 60 minutes. Additional 0.5 ounces Crystal hops in for last 15 minutes.

OG: 1.060, FG: 1.008





Bloatarian Calendar

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

Events

AUGUST

18 .. Monthly Meeting

Cincinnati Club, 7:30
Beer and Sweat Setup

18 .. Pub Crawl

Garfield Suites, Rock Bottom,
Listermann's, Woodstone
Creek Winery, Hofbrauhaus,
Nicholsons

19 .. Beer and Sweat

Need I say more

SEPTEMBER

5 Officer's Meeting

Fries Cafe, 3247 Jefferson Ave,
Clifton, 7:30

15 .. Monthly Meeting

Listermann's, 7:30
Beer is Food

16 .. Cornhole V

D&J Manor
Fifth Annual Cornhole Blowout

22-24 Beer and Propane

Mike Schwartz's estate in
Hillsboro
Backwoods brewing and
Barbeque

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

AUGUST

19 .. Beer and Sweat

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

BETTER BEER EVENTS

The Return of the Belgian Beer Fest! We're excited to announce the return of our most popular beer festival, and one of the largest of its kind outside of Belgium! **The Return of the Belgian Beer Fest** will be held on October 27 & 28, 2006 in Boston, Massachusetts, USA. Discover why Belgium is considered one of the world's great beer Meccas during a 2-day celebration of artisanal ales from Belgium & the inspired minds of American brewers, as we showcase the art and educate attendees.

Ever try a Lambic, Saison, Dubbel, Flanders Red, Quadrupel or Witbier? Attending our beer fest is a great way to explore these wonderful beer styles and learn more about what you taste directly from brewers, importers and experienced beer lovers. We hope you'll join us for The Return of the Belgian Beer Fest! In the meantime, checkout our Beer Styles listings for more information on Belgian beers.

*Jason & Todd Alström (The Alström Bros.)
Founders of BeerAdvocate*

For more information: <http://beeradvocate.com/fests/>

Harvest Home Beer Competition @ "The Biggest Little Fair in Ohio"

Phil McDermott, now double member of CMI and the BBL, was recently approached by his neighbor who is involved with the annual west side Harvest Home fair every year. In an effort to try and build support for the beer competition, this information is being passed along. The competition takes place on September 9th. All beers should be dropped off at the fair North Bend Rd. in Cheviot between noon and 1pm. There is no entry fee and no limit. The prize is \$25. This is not a strict BJCP competition so judging will not necessarily be done to style, but more by amateur beer lovers. I would ask anyone who is interested to email me philmac@cinci.rr.com so I can give my neighbor a count of the prospective entries. Depending on the total, we may get called upon if they need additional judges.

For more information:

<http://www.harvesthomefair.com/maps/shuttle/>

Beer & Sweat in the past

There once was a time when the old aged men gathered around the fire, they enjoyed the monastery talk, they enjoyed the calming sound of each other's voices... but there was something missing... it was magical, it was glorious on the other hand... it was beer...the old men had been drinking from the wells of hypocrisy and oil...they had been drinking smut...nothing more, be it Budlight, or Heineken, or any other drink by the name of lite...there was no beer that could break them away from the sorrows of old... Until, one day, a young lass came down the path of ages, and proposed, to all men...that there shall be a drink, of all drinks, that shall set men free, and cause them to rejoice in the name of taste, and flavor!!! It was BEER and SWEAT... it gave the people taste, and flavor!!! The people now had their elixir, their elixir of truth. The one beverage that would set them free.... the one drink that would give them justice...AND... It is the CHAMPION... the one and only.... the king of the BEEEEEEEEEEEEEEEEEEEEEEEEEEEEER and SWEEEEEEEEAAAAATT!!!!!!!

~Cory Bradbury

Beer and Sweat got its start when Oldenburg failed to reserve a room for us one August night. We decided to meet in the beer garden. It was pleasant and we decided that maybe we should do this next year and invite other clubs to join us. The next year two or three clubs did join us and we had a real good time. We could not bring our own beer to the beer garden, so for the third year we reserved rooms in the motel and mostly drank outside.

~Dan Listermann

It was 1993, at the 5th Annual Beer & Sweat, when we realized that with over 150 gallons of homebrew and 150 attendees, we had already reached the status of "World's Largest Draft-Only Homebrew Competition." The next year, we began having the competition sanctioned, in order to attract more judges, who are always in short supply. Since then, it has just continued to grow and improve, each year better than the last.

~ Ed Westemeier

I will always remember one of the first Beer and Sweats we had at the Drawbridge. We were worried about attendance so we gathered in the beer gardens at Oldenburg. We made up fliers promoting the event and mailed them to all the clubs in a 4 state area around us. I can remember sitting at my kitchen table putting addresses and stamps on all those fliers. Of course, attendance was up that year and we were thrilled because we had 27 kegs on tap. Everyone knew that this event would grow and I used to tell Ray (Spangler), some day we'll have 1000 kegs and 3000 people at this event. Well, maybe that was stretching it a bit...

~Chuck Boyce

August 2006

Bloated Brewing History

King Swanky, aka Dave Collins (B&S Best of Show 2005), has been brewing beer since high school. He was 17! He was, and still is, fascinated with the fermentations process. Swanky said that his parents got an anniversary "wine" making kit once with a collapsible plastic carboy in which you mixed your water and Welch's grape juice and added whatever yeast you got in the kit. He has been hooked on fermentation ever since.

Dave Harsh was 30 when his first batch was concocted. His friend from San Francisco was a homebrewer and introduced Dave to the likes of Rogue and Anderson Valley beers and especially Shakespeare Stout. He remembers when SS bottles still silkscreen printed their bottles in a single color. He started brewing porters and stouts out the wazoo because he knew that he could brew better beer than what you could find back in *those* days.

John Zeller was 52 when he started brewing. He loves to create things. The creativity is what has him hooked. He told a story of a friend's wedding where there was homebrew being served. He got the details from the homebrewer about where to buy the equipment, invested \$50 and started brewing! He's much happier now after he realized that there is more to beer than meets the eye. By choice, he is happily no longer a regular Bud drinker.

Ray Snyder was 33 when he first brewed. After taking an 8 yr hiatus from the pleasure sport he said that he came across Listermann's Manufacturing during his "research" one day and hoped on over to check out the facility. He starting brewing again because he **needed** good beer and there was just nowhere to get it, so he'd just make his own! A few years back, Ray came to Beer & Sweat (he has such a blast that he can't remember which one) and got hooked again.

Dave LeBourveau first brewed at 52. His first beer was a Listermann's kit of Strong Ale. He got interested in brewing after he saw a picture of "some hot chick" with the word "lager" in the background. He looked up "lagers" on the net and came across Lagers Homebrew club in Louisville. He called up his sister who lived there then and went for a visit. He said he found the Lagers Christmas party and got sh**faced. " He doesn't know who the girl was, but he knows a good beer now!

Dan Listermann has been brewing since 1973 (homebrewing was "legalized" in 79). He said that he bought his first kit from the drugstore while attending Miami University, Oxford. He got a big trashcan, brought everything back to the Frat house and mixed up his first concoction...using Fleischmann's yeast! Ugh, can you imagine? As no surprise, Dan said that he is most interested in the *experimental* aspects of brewing.

Stay tuned to future Bosmopolitan editions for more individual Bloat history.



Beer on Vacation

This past week Darryl and I traveled East to the Jersey shore and then North to Swanton, VT. Below is my story of the good beer that we found along the way and some of the disappointments.

Much to my surprise and enjoyment, the first beer that I saw was in Karen's (that's Darryl's sister) beer fridge; a dark and lovely Bloated Bourbon Barrel Double IPA. I really shouldn't have been surprised since Karen doesn't really enjoy barley and hops like her siblings do. It didn't last too long. (Incidentally, she had an entire 6 pack of mixed homebrewed libations that was dropped off last October. One of the other bottles was my nasturtium mead. It's the only bottle left! I stole it back!)

Darryl and I went the Belmar beach one day. About lunchtime, we headed across the street to fill our tummies and to drink some beer. It's nice that everywhere out East you can find Yuengling, but really not much else. Well, you can, you just have to drive to get anything other than Heineken Light (that's what they drink in Jersey. Poor, poor souls.) There was a microbrew on tap though from Kona, HI. From freakin' Kona, HI! Here we are in the midst of a beautiful day on the beach at a bar on the East Coast not far at all from Philly or Boston and they had a beer from Kona on tap?! Whatever...

The trip from Jersey to Vermont was to take just about 6 hours. And it would have had I not fallen asleep which left the driving to Darryl. Since we did get lost, we decided that it would be a great idea to stop at St. George's Lake in the Adirondacks and find some beer. We did find beer at the Adirondack Brewery (not the big one). They had about 7 or so on tap. We tried most of them. Nothing especially exciting to report other than that they had a "California Steam" on tap. I ordered it by asking for a California Common, and I was quickly corrected. For those of you that don't know, Anchor trademarked "steam." Hence, their coveted style of beer shall be referred to as *California Common*, a subcategory in the BJCP style guide.

Darryl's cousin, Chris, did organize pubcrawl for a few hours one day and graciously offered to chauffeur us about. Our first stop was "Rock Art" (they have a kokepelli as their mascot – which I thought was odd. Isn't that a south west thing?), which was only a brewing site. No bar, no tastings. Really nice guy running the show. Okay beer. Nothing to write home about. Although they do brew a stock ale which I don't see every day, so that was interesting.

We then drove to "The Shed." They offered samplings of their beer served on skis. Very cool and very Vermont (we were right next to the mountains in Stowe). They had a Double IPA, which was fabulous! Deep caramel colors and exciting flavors. It had a lovely floral and citrus bouquet and hops that would make any Bloat grin from ear to ear. I inquired about the ABV to which our server delicately re-

plied, "well, the reports that the brewer turns is says it's 7.5% or so, but the brewmaster told me it was more like 9.2%." Laugh! Most of the beers really aren't worth mentioning, especially the Belgian Golden Ale wannabe that had obvious flaws since it tasted like a band-aid dipped in a bucket of rusty bottle caps.

The Alchemist was the last stop. It is a quaint, yuppy and eclectic place with a wonderful assortment of elixirs, gourmet bar food and fine art. I started out with the "wild child." The description, straight from their website, "This Belgian inspired ale is fermented with *Brettanomyces Lambicus*, a wild yeast strain, and brewed with German Munich malt. This ale is very tart, almost sour, and not for the weak of heart. The slight haze will disappear over time. ABV 6.1% IBU 8" I finished off my roasted mushroom & goat cheese pizza with their "Holy Cow IPA." Lovely! Very cool place. Check them out on line!

Perhaps the most interesting brewery that we had the chance to visit happened completely by accident. We spent one afternoon north of the border meandering along the country roads in wine country in Southern Quebec. We didn't really have a true plan. Just to stop at a few wineries, have some samples, buy a bottle or two, find some lunch and go the IGA where you can buy 750ml Unibroue for about \$4.50 (canadian). We stopped at two of the many MANY vineyards, tasted some wine, exchanged some pleasantries with the winemakers, bought some expensive (to me anyway) wine, commented on how we really didn't need to stop at anymore wineries, exchange any pleasantries or buy anymore wine and headed to a little town that Chris had visited before in the search of *dejeuner*.

There were LOTS and LOTS of places to choose from, especially for a little place like this one (Dunham). We noticed the sign "Brasseurs et Freres," which, I believe means something to the affect of "brews and brothers." We stepped onto a beautiful terrace and then inside a wooden tavern where we were greeted by the brewmaster with an emphatic, "Bonjour!" He, Jean Gadoua, preceded to tell us about the beers that were on tap. He had a blonde ale that was in perfect balance, an ESB that was better than I have ever had, an IPA which could rival any Pacific Northwest brew, a heavenly caramel and malty brown ale, an American Stout with huge coffee and chocolate notes and a Belgian Dubbel that you would never believe wasn't brewed in the *Great Land*. We chatted with him for a long time. We even got a tour of his brewery. It turns out that he and his 2 brothers got the place, the bar, the terrace and the warehouse for a price that no one would be able to turn down. They had homebrewed for years and were ready to take the next step. They bought their used equipment from Florida for \$15k! This was the 3rd month for them to be in business. In business they are and in business I hope they shall stay! What a fantastic happenstance!

Yet another chapter ends in the beer travels of D&J.



Homegrown HOPS!

Most homebrewers that have a green thumb have hops growing somewhere on their property. All you need is a lot of sun, some patience in the first year, a tolerance for prickly stems and leaves and shovel to keep the rhizomes from becoming too much of a pain in the a** . Check out some of these homegrown hop pictures from your fellow Bloatarians!



Name These Bloats



Beer and Sweat 2006 T-Shirts

In the case of Beer and Sweat, size really does matter. Others will certainly develop a sense of Keg Envy when they see you sporting one of these babies. Pre-orders must be received by Noon on August 11, which also happens to be the deadline for competition entries. The men's are Hanes Beefy T's, available in L - 3X. Women's are Port Authority Stretch knit, S, M, L. Pre-order prices are \$15 men's, \$20 women's (the women's shirts cost us twice what the men's cost, so the men are subsidizing the women's price). After the entry deadline the prices will go up \$5 each.

Pre-orders sent to Rob at beerandsweat@fuse.net

Quantities are limited!!!!



New Members!

Welcome to the following
new and renewing members!



Jerry Hartman
Brian and Jaci St. Clair
Don Henkel

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.