

BOSMOPOLITAN October 2006

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

What's Happening

October 14 Apple Picking and Cider Pressing Oktobersbest Zincinnati 3rd Annual Clifton Beer Fest

October 20 Monthly Meeting with Guy Bartmess

October 21 Lasanen Group Brew

November 4-5 Bloatarian Bus Trip

December 9 Christmas Party

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2008 AHA Nationals in Cincinnati

It's official: The 2008 National Homebrew Convention is coming to Cincinnati! Gary Glass, the Director of the AHA, came to Cincinnati in mid-September to check us out, and obviously liked what he saw. Gary made the announcement himself at the September meeting at Listermann's. The dates are June 18-22, 2008. (Put in on your calendar now.) The hotel is not absolutely final (it's been selected, but the final contract has not yet been signed), but we're probably on the north side of Cincinnati. The convention is being hosted by a coalition of the region's clubs. Besides the Bloats, current host clubs include the Cincinnati Malt Infusers, DRAFT (Dayton), SODZ (Columbus), LAGERS (Louisville), and FOSSILS (New Albany, IN). We will be trying to recruit a few more clubs to get in on the fun.

Now the work begins. June 2008 may seem like a long way off, but there are things we want to get started on right away. We are looking for a few additional volunteers to be part of our core planning committee. As the date approaches we'll be recruiting more people. During the conference we'll need upwards of 75 people to help out with the many tasks. If you haven't been to the NHC before, it's a tremendous amount of fun! Bringing it to our backyard makes it easy for you to get in on the act. If you're interested in participating, each of the sponsoring clubs has a coordinator. For the BBL, Rob Westendorf (R_Westendorf@fuse.net, 513-245-1224) is the contact (as well as the general chairman). There is a great variety of tasks, most of which are not real time intensive, and many don't require travel to Cincinnati before the convention. If you've got the time, we've got the job!

There are two tasks we want to get underway right away. The first is to get the "conference mead" started. We need at least 600 bottles of a commemorative mead. Roxanne Westendorf (BBL) will be coordinating this effort. If you're interested in participating, send her a message at R_Westendorf@fuse.net. The second task is quite a bit more involved. We would like to have a bourbon barrel beer session. Our desire is that each of the sponsoring clubs will prepare a beer, and we'll have a selection of base styles. We'd like to have samples of each beer available for tasting at the session. Plus, for each beer we'd like samples of the un-barreled beer, as well as samples taken out at regular intervals (e.g. one month, two months, etc.). Since this is a rather large undertaking, I'm asking clubs to start thinking about it right now. We will name a coordinator soon, and be back in touch.

We're very excited about bringing the National Homebrew Convention back to Cincinnati! (It was also here in 1989.) With your help, we believe this can be an event that everybody will remember for a very long time.

Thanks for your consideration.



October 2006

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, including submission requirements. Back issues are available at no cost on the BBL website at

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www.bloatarian.org

The new website is up and running. The website is already chock full of good stuff, but with your help it can be even better. The website provides a place to discuss ideas, check upcoming events, and keep track of club business. The first thing you can do to help is to register on the site (only official Bloatarian members will be approved).

If you are interested in contributing to the website we can certainly use your help. The website is designed to allow non-technical people to easily contribute articles, news, and events. Send an email to webmaster@bloatarian.org or just register on the site and go to the Website Discussion Forum to express your interest.

Current Website Features: Photo Albums Announcements Calendar of Events

Bosmopolitan

- Discussion Forums Competition Results
- Future Website Features: Bloatarian History Beer Guide to Cincinnati Bloatarian Member Pages Member Contact Lists

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.

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

	NAME: PHONE:	
	ADDRESS:	
i	CITY: STATE: ZIP:	
	EMAIL ADDRESS:	
	Check this box if you prefer to receive your newsletter by regular mail (\$5 per year additional fee):	
j	Signature (required)	
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	Return this form along with check (payable to the Bloatarian Brewing League) to:	
	Kevin Spatz, 9557 Main, Cincinnati, OH 45242	
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The President is under the weather this week, so filling in for the monthly article is some filler pulled from the propaganda archives. This lovely journey through the Belgian countryside and it's exciting commentary has been provided by our own Dave Harsh. Enjoy...



Outside De Haalve Maan brewery. (Get it? The Half



The coolship in the old brewery, where the wort was cooled from boiling to about 140°F. It was poured out on that paddle on the right - hot side aeration anyone?



The chiller - after the coolship, the wort was drained down over the OUTSIDE of this contraption, cooling it to fermentation temperature. I asked, but they insisted that no wild yeast cultures were used in this brewery.

October 2006



Westvleteren abbey (St. Sixtus) from the outside. Pretty dull because they really don't want visitors. All you can see is the gate and the sign (below) that says "this is when you can get beer next, call to reserve some if you want", loosely translated)





Drei Fonteinen. Dull, unless the idea of gueuze, lambic, faro, kriek all on tap interest you.... Some vintage kriek on the menu too - the August 97 kriek was quite tasty.





Michael Jackson's favorite restaurant in Watou. I understand why - the food, cooked with beer and paired with beer was phenomenal. Just remember to have the Hommelbier in this region - its their specialty - a hoppy Belgian



Rochefort. (St. Remy). There's a sign in a window by the small door that says in French "the abbey is not open for visits". The town of Rochefort is a great place to visit, though.



Orval. Reconstructed in 1900s, it is definitely the most impressive. You can tour the ruins, but not enter the abbey without advance planning. We ran into the problem that the English speaking guide was on vacation and no one else was available.

The Matilde fountain, source of the spring water used for beer and cheeses produced at the abbey. I resisted the urge to take a swim even if was 95! This is where the Countess Matilde, having lost her ring in a stream, had it given back to her by a fish, thus motivating her to donate money to found the abbey.

The abbey itself, through a hole in the wall. A little gaudy in comparison to the other monasteries.



point out their brewing heritage, but the abbey isn't that interested. This is in the middle of a roundabout on the way out of town towards the abbey. There's a Chimay "museum" in the middle of town, but the person working there told me there's some question as to whether the town will keep it open.



Looking from the cemetery at Chimay (Scourmont) towards the abbey. The brewery is behind the tall trees on the right.



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

OCTOBER

14 .. Apple Picking and Cider Pressing

> Sky Acres Ranch, 5532 Morrow-Blackhawk Rd, Morrow, 9:30 till we're done

14 .. Third Annual Clifton Beer Fest

Fries Cafe, 3247 Jefferson Ave Cincinnati, OH, 4-8pm

- 20 .. Monthly Meeting Mecklenburg Gardens, 7:30 Guy Bartmess Brewmaster from Rock Bottom
- 21 .. Lasanen Group Brew Mash in 9am, chow time about 4pm. Come brew, learn, teach, and eat.

NOVEMBER

- 4-5. Bloatarian Bus Trip Nashville, TN
- 6 Officer's Meeting Listermann's, 7:30
- 17 .. Monthly Meeting Listermann's, 7:30

DECEMBER

- 4 Officer's Meeting Listermann's, 7:30
- 9 Christmas Party Mecklenburg Gardens

Competitions

OCTOBER

14 .. Oktoberfest Zinzinnati CMI Annual Competition Deadline October 7th

NOVEMBER

4 Wizard of SAAZ

Grape and Granary, Akron, OH Entry Deadline October 28th

4 percent of U.S. hops crop burns

YAKIMA, Washington (AP) -- Federal investigators were set Tuesday to begin an investigation into a fire that ruined about 4 percent of America's yield of hops, used as flavoring in the brewing of beer and ale. The fire started shortly before noon Monday in a 40,000-square-foot (3,600-square-meter) warehouse operated by S.S. Steiner Inc., one of the four largest hop buyers in the Yakima Valley of central Washington. By mid-afternoon flames engulfed most of the building, sending up plumes of smoke and a pungent aroma.

Based on an industry official's estimate of the quantity of hops in the warehouse, the loss could amount to \$3.5 million to \$4 million. The impact on brewers and beer prices was unclear early Tuesday. The United States produces 24 percent of the world's hops, and about three-fourths of the U.S. crop comes from the Yakima Valley. Hops were a \$77 million crop in Washington state in 2004. More than 40 families grow hops in the valley, which is dotted with orchards, vineyards and farms.

Fires have long been an expensive danger at hop warehouses, largely because of the potential for spontaneous combustion from heat buildup in bales of resin-loaded varieties. "That's just a possibility that we'll look at," East Valley Deputy Chief Mike Riel told the Yakima Herald-Republic, "but it is very high on the list."

Steiner is part of the Steiner Group of Germany. The Yakima branch manages Steiner's North American buying and processing, according to the company Web site. Besides being one of the largest growers in the valley, Steiner is one of three large merchants that buy from other growers in the area. The others are John I. Haas Inc., the grower-owned cooperative Yakima Chief and Hop Union, which specializes in sales to craft brewers.

The fire destroyed or ruined about 10,000 bales, each weighing about 200 pounds (90 kilograms) and likely worth \$1.75 to \$2 a pound, Ann George, administrator of the Washington Hops Commission in nearby Moxee, told the Herald-Republic. Seventeen varieties of hops are grown in the United States, including aroma varieties which are added for flavor or fragrance and the bitter alpha varieties.

http://edition.cnn.com/2006/US/10/03/hops.fire.ap/index.html

Best Bus Trip of the Year*

Please e-mail Brian C. Becker at gatorflyer@insightbb.com or call him at (859) 586-1687 to let him know you want to go or if you might have any questions about the bus trip. Also, remember the bus trip costs \$25.00 for current Bloatarian members and \$40.00 for all others. Please make checks payable to "BBL" and pay your nearest Bloatarian Brewing League officer by Sunday, October 22nd.

We will be meeting at 8:00 AM at the parking lot for Listermann Brewery Supply & Manufacturing. The bus will be taking on all paid riders. (No, not pale riders...well, maybe pale ale riders!) Departure time is set for 8:30 AM. After that, the next stop is...

Hopefully, we'll be meeting up with some members of the Music City Brewers to help celebrate Teach a Friend to Homebrew Day. They're working on having a special caskconditioned ale on tap for us at Boscos.

Late into the evening, we'll crash at the Ramada @ the Stadium. (Call 1-800-251-1856 and ask for the "Bloatarian Room Block".) Hopefully, none of us will have any incidents involving the guitar-shaped indoor pool. Of course, breakfast is free Sunday morning. (We'll be needing it!)

Finally, on our way back to Cincinnati we'll stop for lunch at Cumberland Brews in Louisville. We should arrive back in Cincinnati well before 6:00 PM.

* Ok, there is only one bus trip this year





After spending the first 7 years of his life without attending a Beer and Propane campout, Clayven Dyer finally convinced his parents to attend. Clayven says his favorite part of the event was the fire. Although the weather was a bit soggy, and he was unsure of the purpose of the funny hats and odd artifacts being passed around the group, he plans on returning to the event next year.



Wizard of SAAZ - 2006

HOME BREWED BEER COMPETITION

Competition hosted by: The Grape & Granary, Akron, Ohio

Judging will be held Nov. 4, 2006

RULES & REGULATIONS:

1. JUDGING. Entries will be scored using the BJCP score sheet. There will be one best of show winner chosen from each of the three beer categories to be judged. No additional entry fees are required for the Best of Show round. The brewer winning the best of show round will be named 'THE WIZARD OF SAAZ' and will brew a batch of their beer at the sponsoring brewpub or brewery.

2. ELIGIBILITY. This competition is open to all amateur home brewers 21 years old or older. The entry must be home brewed. No BOP or commercially brewed beers will be accepted. Judges may enter beers into categories in which they are not judging.

3. ENTRY REQUIREMENTS. Two bottles, free of any labels or identifying marks, is required for each entry. All entries become the property of the SAAZ homebrew club and no entries will be returned. It is the entrant's responsibility to select the proper category. Improperly completed entry forms or beers arriving after the deadline will not be judged.

4. ENTRY FEES. A fee of \$8.00USD per entry is required. Only one entry per category per brewer please. Entry fee must be paid by check or money order, payable to SAAZ. Currency will not be accepted. PLEASE DO NOT SEND CASH!

5. REGISTRATION FORMS. All entries must be accompanied by a fully completed registration form and entry fee. The registration form should be attached to the bottle with a rubber band. Register Online.

6. DEADLINE. Beers must be received at the competition site (Grape and Granary) NOT LATER THAN Oct. 28, 2006. If you are shipping close to this deadline, we suggest you fax a copy of the registration form to the appropriate site so that the host can expect your entry.

7. SHIPPING INSTRUCTIONS. Ship only by UPS or FedEx Ground Service. Label the box (if required) "Test Samples." You must pack the bottles so that they will not break. Use bubble wrap or foam wrap on each bottle and pack tightly in Styrofoam peanuts. Ship or drop off your entries to:

THE GRAPE & GRANARY, INC. 915 Home Avenue Akron, OH 44310 330-633-7223/Fax 330-633-6794 Email: grape@cmh.net

8. CATEGORIES. This year, three categories are available. They are:

1) Blonde Ale - (BJCP Category 6b)

2) American Amber Ale - (BJCP Category 10b)

3) Weizenbock - (BJCP Category 15c)

Note: To increase your chances of winning, peruse the style guidelines at www.bjcp.org prior to brewing your batch of beer. This insures that you will be using the proper ingredients for the style and have the correct color, bitterness level, etc.

9. AWARDS. There will three winners in each category (First, second and third). Winners in each category will be based on average score. In case of a numerical tie, the judges will break the tie based upon the merit of the beers. The three first place category winners will advance to the best of show round. One beer will be chosen from the best of show round and be declared the 'WIZARD OF SAAZ'. The 'WIZARD OF SAAZ' winner will work with the sponsoring brew pub or brewery to brew a batch of the winning beer.

10. NOTIFICATION OF RESULTS: Best of Show results will be announced on the SAAZ website shortly following the judging. All awards are at the discretion of the judges. Please check the website at: www.hbd.org/saaz.

Beer and Propane



October 2006

Lasanen Group Brew

If you are new to brewing or new to all grain, this month's group brew is the "Place to be"......I am opening the driveway to other brewers!! October is a GREAT time of year to brew. Days are Warm and nites are cool! Pefect for Brewing!! I am inviting other brewers to bring your stuff, and rather than loosing the opportunity to brew, help others to learn the craft! Bring your gear and Brew at my house on Saturday October 21st.

If you are unable to haul your gear, I hope you will take this opportunity to gain knowledge from those who come......Ilearn something everytime!! I generally mash in around 9AM......Bring a side dish and I will have Bratts and Burgers! Grilling should get started around 3 PM, Come and Enjoy the Fellowship of other friends and Brewers!!

From the south, I-75 north to State Route 129. It only goes West and only proceed to the First Exit....Cincinnati~Dayton Road. Turn right.....proceed about 3 miles. Upon entering the city limits of Monroe, the speed limit drops to 35 mph and the first street on the right is Stillpass Way. Turn right.....proceed to the second Stop sign, WoodsdaleTurn left then Left onto Obenour Ct. 940 ...the Yeller house on the left!

I look forward to a large turnout!! See ya "Here"!

Cheers! Doug and Nettie

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.



New Members!

Welcome to the following new and renewing members!



Mark and Trina Caudill Joe Dolwig Brian Morgan Darren Szwajkowski Mike Brown Gregg Wilson Kevin and Jean Holthaus Ken Jones

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!