



# BOSMOPOLITAN

November 2006

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

## What's Happening

November 17

Cider at Listermann's

December 4

Board Meeting at Listermann's

December 6

Barrelhouse Party at Dilly Deli

December 9

Christmas Party

December 15

Saturnalia MMVI at Richo's  
Public House

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## 2006 Bloated Holiday Party!

Saturday, December 9<sup>th</sup> @ 6pm, Mecklenburg Gardens.

Are you ready for a Malty Christmas and a Hoppy New Year? Please join your fellow Bloatarians in our annual holiday festivity

We'll be meeting upstairs by the fireplace. Things to remember:

1. Something to share in the potluck supper.
2. Your favorite 750 of your favorite beer to be traded off in the beer exchange.
3. BEER (and/or mead/wine) for our fantastic hosts at Mecklenburg's! Beer should be brought to the potluck on the 9<sup>th</sup> where we'll assemble baskets. If you'd like to gift your own libations, please label your bottles so that folks have an idea of what they'll be getting into.
4. Your bells and whistles!

*Fall is for apples, apples for cider,  
cider for warming our souls.*

November's meeting at Listermann's will focus on the wonderful world of ciders. We'll be tasting and comparing some of the commercial varieties locally available. If you have some homebrewed cider that you would like to share, please bring it along; you'll be given the chance to talk about your process and your results!

## Barrelhouse Brewing Party

Wednesday December 6<sup>th</sup>, 5-9 pm

By Thanksgiving the fifth of Barrelhouse's new bottled beers will be released (the Belgian Winter Ale!), and to celebrate the Dilly Deli is going to have a special party! Joining them will be Barrelhouse Brewmaster Rick DeBar, who has been with the brewery since its founding, and he'll be presenting the new Belgian Winter Ale on tap (natch), as well as the new keg-only Boss Cox Double Dark IPA and the legendary Scotch Ale, and what else? Belgian Winter Ale label artist Jim Effler will also be there, but you probably know him better as the Bockfest poster artist! Signed Bockfest poster prints, suitable for framing (\*ahem\* AND GIFT GIVING \*hint hint\*) will be available that evening! Presumably Jim will find a dry corner to display his wares. All the Barrelhouse bottles will be available too! Barrelhouse and the Dilly Deli go way back and you might not know how close the Barrelhouse Brewery came to actually opening there in Mariemont! But that's another story, one you might hear on December 6<sup>th</sup>, after a few Barrelhouse beers!

**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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## Domestic Beer Outlawed in Columbus, Ohio

Columbus, Ohio, is more of a beer-drinking town. Too much so, say Ohio State University officials, who have asked three convenience stores near the campus to stop selling domestic beer in glass bottles through the end of the school year. The request comes in advance of the Ohio State-Michigan game, with Ohio State officials concerned about intoxicated fans throwing empty beer bottles at one another. "Beer bottles are lethal weapons when thrown empty," Willie Young, the school's director of off-campus student services, told the Cleveland Plain Dealer. "Cans don't hurt you, empty." The three stores have agreed to phase out the glass bottles of domestic beer already in stock and will not re-order. Why the crackdown on only domestic beer bottles? "Our students drink cheap beer," Young said, "so the foreign beers are not a problem. You never see those bottles in the neighborhood."

### 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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### 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



# Bozmo Interviews the President

## **Jennifer, I understand that you're running for President again and I think that we all want to know why?**

It's really for the fame and recognition, but I especially like when Ken and Doug call me "Madame President." I get introduced as the President a lot and it just makes me giggle J

## **What makes you qualified to run again?**

I have an awesome motto that I've been feverishly promoting since my election in 2004 - "drink better beer." I can also throw a party like nobody's business and my beer ain't half bad either. Other than that, I'm not really qualified. I'm just the only one that wanted to run for next term.

## **How long have you been a Bloatarian?**

I joined with Darryl in March, 2003 since it was a household deal for \$15!

## **How long have you been homebrewing?**

It's been about 7 1/2 years. I started off extract brewing and once I joined the Bloats in 2004, I was harshly reprimanded for not brewing real beer. As a female, I decided that these guys can be pretty critical and if I wanted to be taken seriously as a Brewster, I had better learn about this all-grain thing.

## **How did you become interested in the hobby?**

Good story. My friend Karl showed me. He'd been brewing for a couple of years before me. One summer I took a waitress gig at an outdoor German restaurant back home in Kent. I must have been 23 or so. The owner, Rudy, had a selection of about 60 beers from around the world. I quickly learned that there was a dimension to beer about which I had no idea. I quickly drank everything on the list and started to probe the beer selections in Kent's local beer spots such as "Rays" and shops like "Beer 101." But what really triggered my desire to brew was that Rudy carried a German Pilsner called Kulmbacher that had a cool ass ceramic flip top. I thought it would be so cool to bottle my own brew in these bottles. I used to ask my customers if I could have their empties once they were finished just so I could increase my stockpile of these beauties. I still have them and I still feel really cool when I bottle my brew in them...just like I remember feeling that I would.

About 3 weeks after brewing my first batch of beer with borrowed equipment, I met Darryl who had also been dabbling in homebrewing for a few years. We brewed together a couple of times. He told me that after a few funky batches, he stopped brewing out of frustration. I waited a few months into our relationship, and then I stole his equipment.

## **What is your favorite part of homebrewing?**

I really enjoy the sharing part. It's great fun to taste other people's beer (sometimes). I also enjoy the education part of it. So many people are amazed that you can actually brew your own. It's fun to talk about the process even if you don't really fully understand the chemistry behind it. I'm actually brewing beer for my Starbucks holiday party tomorrow and a few of my fellow partners are coming over to watch me in action!

## **What's been the most challenging thing for you about brewing?**

Honestly, it's the lifting. I'm still waiting for Darryl to invent me the super duper carboy/keg lifter so that I don't need his help all of the time. Secretly, I'm waiting for my garage loft to be magically converted into my private brewery. That way, I can just let gravity do most of the work. Currently, my brewery is entirely portable. In the winter months, I'm in the garage. Every other month, I'm to be found on my deck brewing in the open air.

## **What is your favorite thing to brew?**

I like to brew big beers that I can let sit around for a while. But, sometimes it's hard to let beers sit around for a while...especially when they're kegged. It's just too damn easy to keep tasting them. I also like to brew crowd pleasers. I enjoy entertaining and I love to grab a homebrew to see if my guests like it. I also constantly brew beers that I think that my Dad will like.

## **Are you a competition brewer?**

Not really. I do brew for competitions and have won awards, but I mainly brew for the fun part...talking about beer and drinking it.

## **How many awards have you won?**

I was just asking myself the same thing a few days ago. I bet it's close to 10 now. My first award was for an extract version of a California Common brew that was entered in Beer and Sweat 2003. I got 2<sup>nd</sup> place and was totally stoked since it was my first competition. I was 1 of 3 women who entered, surrounded by hundreds of farting men! My last one was 3<sup>rd</sup> place for a nasturtium mead that I entered in Nationals. I'm still waiting for my first 1<sup>st</sup> place and to beat Ken in our private bragging rights competition.

## **Anything else that the Bloats should know about you before they vote on November 17<sup>th</sup>?**

I have cenosilicaphobia. I must go now...

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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 cenosilicaphobia. 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

### NOVEMBER

#### 17 .. Monthly Meeting

Listermann's, 7:30

*Cider! Come share your experiences with apples.*

### DECEMBER

#### 4 .... Officer's Meeting

Listermann's, 7:30

#### 6 .... Barrelhouse Brewing Party

Dilly Deli, Mariemont, OH

#### 9 .... Christmas Party

Mecklenburg Gardens

#### 15 .. Saturnalia

Richo's Public House, New Albany, IN

[www.richos.com](http://www.richos.com)

### JANUARY

#### 2 .... Officer's Meeting (Tuesday)

Listermann's, 7:30

#### 19 .. Monthly Meading

Listermann's, 7:30

*Meads! Bring your honey*  
*2007 Iron Brewer Announcement*

### FEBRUARY

#### 5 .... Officer's Meeting

Somewhere, 7:30

#### 16 .. Monthly Meeting

Mecklenburg Garden's, 7:30

*Name that beer*

### MARCH

#### 5 .... Officer's Meeting

Somewhere, 7:30

#### 16 .. Monthly Meeting

Listermann's, 7:30

*March Beer Madness*

## Competitions

### JANUARY

#### 5 .... Big Beers, Belgians, and Barleywine Festival

Vail, CO

Deadline December 29

#### 27 .. Meadlenium

Orlando, FL

Deadline January 20

## Saturnalia MMVI Friday, December 15

Rich O's Public House and Sportstime Pizza pay tribute to the ancient pagan origins of Christmas with Saturnalia, a draft beer festival showcasing seasonal specialties and festive ales.

### Preliminary keg orders for Saturnalia MMVI.

\* never before on draft, # already in stock

#### BELGIUM

\*Affligem Noel  
Corsendonk Christmas Ale  
De Ranke Pere Noel  
Delirium Noel  
N'Ice Chouffe  
\*Petrus Winter Ale  
St. Feuillien Cuvee de Noel  
#Regenboog Wostyntyje Mustard Ale

#### FRANCE

\*Jenlain Biere de Noel

#### GERMANY

Aventinus Weizen Doppelbock  
Mahr's Christmas Bock

#### JAPAN

#Kiuchi Hitachino Nest New Year Celebration Ale 2006  
Kiuchi Hitachino Nest Red Rice

#### UNITED KINGDOM

Harviestoun Old Engine Oil  
Ridgeway Lump of Coal  
Ridgeway Seriously Bad Elf  
Ridgeway Santa's Butt

#### UNITED STATES OF AMERICA

\* Anchor Christmas Ale ("Merry Christmas & Happy New Year")  
\* Avery Old Jubilation  
\* BBC Beer Company (Main & Clay) Hell for Certain  
\* #\*Bell's Hell Hath No Fury  
\* \*Brooklyn Brewery Black Chocolate Stout  
\* Dark Horse Tres Blueberry Stout  
\* \*Flying Dog K-9 Cruiser  
\* Great Divide Hibernation Ale  
\* \*Harpoon Winter Warmer  
\* #New Holland Blue Goat Doppelbock  
\* #New Holland Dragon's Milk  
\* Oaken Barrel Epiphany  
\* Pyramid Snow Cap  
\* Rogue Chocolate Stout  
\* Rogue HazelNut Brown Nectar  
\* Rogue Santa's Private Reserve  
\* \*Schlafly Christmas Ale  
\* \*Shmaltz He'Brew Monumental Jewbelation 5766  
\* Sierra Nevada Celebration Ale  
\* Three Floyds Alpha Klaus Xmas Porter  
\* Upland Winter Warmer



# Great Beers of Belgium

## Planes, (Beer), Trains, (Beer), Buses (Beer), Castles (Beer), Hotels (Beer) Cafes (Beer) and Beer

Last summer I was the lucky winner of a Bosmopolitan newsletter article at one of our monthly meeting raffles. I asked for a temporary dispensation from the minister of propaganda until I could find a topic. I suggested that I wait until after our scheduled beer trip to Belgium in the fall, thinking I might have some experiences to share from the trip. He graciously granted the dispensation but now the time of reckoning is here. So, here goes.



*Le Roy D'Espanage from the Grand Place*



*Rob and Roxanne inside Le Roy D'Espanage*

Peggy and I, along with Rob and Roxanne, traveled to Belgium on the "Great Beers of Belgium" beer trip. We traveled to Brussels, Boullion, Brugge, and Antwerp while touring eight breweries. The breweries we toured were Drie Fontienen, Cantillon, Rochefort, Orval, Slahgmuylder, Liefman's, Rodenbach, and De Koninck. The photographs in the article are from our collection and Rob and Roxanne's

### Brussels

We arrived at the Brussels airport and took a short train ride into the city to our hotel which was a short walk to the Grand Place. We enjoyed fine food and beer at a number of cafes and restaurants including, Le Roy D'Espanage on the Grand Place, La Mort Subite, a 19<sup>th</sup> century cafe, and Int'Spinnekopke, a restaurant noted for its beer cuisine.

We toured two lambic breweries in the Brussels area; 3 Fonteinen located in Beersel and Cantillon actually located in Brussels. We traveled by bus to visit these breweries and I was amazed at the skill of the bus driver maneuvering the bus through the tight city streets of Brussels.

Armand Debeler, the brew master at 3 Fonteinen explained the brewing of lambic and the process of spontaneous fermentation used to ferment the beer. He

toured us through the brewery including the fermentation barrels. He finished the tour with a tasting of some of his vintage gueze and krik. Armand is very passionate about his brewing and his beer. He said he understands that not everyone likes sour beers like lambics and gueze, but don't tell him that it is not good. He has a saying that I can't capture in adequately print for those who don't like his beer. Ask Rob for an impersonation of it. He does a good one.



*Armand Debeler toasting us with a glass of gueze.*

After having lunch at the 3 Fonteinen restaurant adjacent to the brewery we proceeded to the Cantillon brewery in Brussels. Cantillon is an old brewery that also brews lambics and blends gueze. Most of the equipment looks to date back to the 19<sup>th</sup> century.

They had not begun brewing for the fall/winter season at the time we toured. Temperatures usually cool enough to allow them to begin brewing about the first of November.

Cantillon ferments their beers through spontaneous fermentation. Coolships located in the rafters of the brewery are used to cool the beer and expose it to the natural wild yeasts and bacteria found around Brussels. There are louvers in the roof that are used to regulate airflow from the outside. The wild yeasts and bacteria are outside and in the wooden roof of the building. Extreme caution was used last year when the wooden roof needed repair not to disturb any of the wild yeast and bacteria living there.

The brewery is open to the public for self guided tours and tastings.



*Restaurant In t'Spinnekopke in Brussels*



*Coolship at Cantillon*



*Cantillon brewery*



*Barrels of Lambic aging at Cantillon*

## *Rocheftort to Boullion*

In Rocheftort we toured the brewery at the Abbey de Notre Dame de St. Remy where Rocheftort 6, 8, and 10 are brewed. We met the brew master, Gumar Santos, at the entrance to the abbey. He gave a short history of the abbey and explained that the monastery began brewing commercially in the 1930's. The brewery is currently staffed by lay personnel.

The brewery was a pretty awesome experience. They were brewing when we arrived. They had just finished lautering and were loading the spent grain into a truck outside the brewery to haul away to a local farm. The aroma of boiling wort greeted us as we entered the brewery. The sight of three highly polished copper kettles reflecting light streaming through stained glass windows was one of the highlights of the trip.



*Gumar Santos in the brewery*

As we walked around the kettles Gumar explained that they mash in the same kettle that is used for boiling. They pump the grain from that kettle to the lautering tun which is located on the upper floor and then collect the wort back into the same kettle used for mashing to boil. The third kettle is currently not used. They brew once a day, four days a week, Monday through Thursday. They ferment in two conical fermenters which are connected. The two fermenters hold the volume of wort they produce during the week. After brewing on Monday they add the wort to the fermenters and pitch yeast. They continue to add wort throughout the week and fermentation is complete by Saturday, but since they don't work on Saturday or Sunday they wait until Monday to rack the beer to conditioning tanks.

They condition the beer for two weeks in conditioning tanks at around 70 degrees Fahrenheit and then add yeast and sugar before bottling. The beer is then bottle conditioned for two weeks before it is available.

Rocheftort does not deliver their beer. It is available to be purchased and picked up one day a week. People who want to purchase it must schedule two months in advance. The abbey limits how much they will sell to any one person or company.

After touring the brewery Gumar took us to the tasting room where he provided samples of all three Rocheftort styles for tasting. We started with the 6. It was a complex reddish brown beer dominated by malt flavors. The 8 and the 10 were more complex and rich with even stronger malt flavors. He explained they place a best used by date on their bottles that is six years from the date of bottling. He said that it really takes about six months after bottling for the beers to develop their full flavor but they are good up to six years. The flavor will change over six years but will not deteriorate.

An interesting side story about Gumar is that he started brewing as a home brewer. He lived in Rocheftort and when he was in school he would often go to the abbey to study for exams. He got to know the abbot from his time studying at the abbey and the abbot knew of his interest in brewing. He graduated from college

with a degree in chemical engineering. Years later when the abbot was looking for someone to succeed the brew master he contacted Gumar to see if he was interested. The abbot explained that he did not want a professional brewer. He wanted someone who they could train to brew the way the abbey had always brewed. Gumar accepted the position. They trained him in how to brew Rocheftort beer and then sent him to school to get his brewing degree.



*Castle at Boullion*

After touring the brewery we had a wonderful relaxing lunch at a country inn where we enjoyed some more Rocheftort beers and then toured the castle at Boullion. We stayed in Boullion that evening.

... Come back next month to read Part II of the adventure ...

~ Phil Meyer



*Rocheftort brewery viewed through an archway*



*Rocheftort tasting room*



## Cider Pressing



## Bus Trip to Nashville

The bus trip to Nashville was a great success. The 5 hour road trip was a challenge, but there has never been a Bloat that turned down a challenge. Half the fun of taking a road trip is the trip itself, and although there were a few casualties early in the day we managed to make it through the planned itinerary and even tour the downtown Nashville scene.



## 2006 Bloated Elections!

November's meeting will determine our new Bloated Board of Elections for the 2007-2008 term. Our new leaders will be sworn in at the December meeting/Holiday party. Votes will be cast by paper ballot on November 17<sup>th</sup>. If you are unable to be present and you wish to exercise your right to vote, please send your absentee ballot to our Minister of Propaganda at [darryl@rottiron.com](mailto:darryl@rottiron.com) or hand it to your nearest Bloatarian Officer.

### President (vote not more than ONCE)

Jennifer Hermann

### Vice President (vote not more than ONCE)

Ray Snyder

### Secretary (vote not more than ONCE)

Paula Sup

### Treasurer (vote not more than ONCE)

Kevin Spatz



## New Members!

Welcome to the following  
new and renewing members!



**Lenny and Kelly Diaspro**  
**Scott Holthaus**  
**Maria Viola**

*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.