

BOSMOPOLITAN

July 2007

Iron Brewer 2007 July Meeting Friday July 20 . Listermann's . 7:30pm

Don't forget – we are judging the Iron Brewer creations at the July meeting.

Here are the details:

All entrants need to send an email with your base style for judging by Wednesday, July 18 (R_Westendorf@fuse.net). If you are entering more than one option please submit information for both.

Bring at least two 12-oz bottles for judging (kegs, 2 liters & growlers accepted – just make sure you don't run out before judging is finished!)

Please also bring a copy of the recipe and any brewing specifics for your beer! Information about the winning entries will be published. This should include the specific malts you used (brand, color, etc.), when & how you added your special ingredient, etc.

We will need at least 9 judges and 3 stewards. This is a registered competition so BJCP points will be given.

Beer & Sweat 07

Ready your kegs! It's coming sooner than you might think. In just about a month we'll kick off with another huge Bloatarian Beer & Sweat competition. I'm sure you don't need reminding that we, as a club, **MUST REGAIN** the Best of Show award this year! TRASH is the current holder. We also need to retain the King Swanky award for most points by a club... we need your kegs! Entries are due by August 8th. You'll be spammed about this before then!

T-shirt and glass pre-order information will be available (hopefully) at the July meeting.

And don't forget make your hotel reservations. Info on page 7, flyer page 9.

Desperately Seeking: Raffle Coordinator

My Fellow Bloatarians,

Ken Ewing has served his time and finally doled out all the left over raffle prizes from Beer & Sweat 2006. Thank you Ken!! But this means that we are in need of a Raffle Coordinator beginning in the month of June. Your responsibilities would include soliciting/gathering raffle prizes, collecting bloated cash and running the raffle at the monthly meetings. This does not mean that you will be responsible for the Beer & Sweat raffle this year (this position has thankfully been taken!) If you have a loud voice and a passion for beer and are usually available to hang out at the monthly meetings, we really need you to step up!

Contact Jennifer if you are interested at bathingotis@yahoo.com

Cheers! The Bloated Board



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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

Andy Melchers
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Advertising Rates

Advertising is graciously accepted.

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.bloatarian.org/

Club Officers 2007-2008

President: Jennifer Hermann
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Vice President: Ray Snyder
513-759-2573 raysnyder@fuse.net

Treasurer: Kevin Spatz
513-791-9355 kevin.spatz@bostonbeer.com

Secretary: Paula Sup
513-933-0020 paulasup@yahoo.com

Hefeweizen Bread

11oz of your favorite wheat beer (that last nip is for you)
1lb of white flour
0.8oz of butter
2T LME
1t salt
1 package dry yeast (can be beer yeast)

Mix beer and yeast together and let sit 10 mins.

Combine beer/yeast mix and rest of ingredients all together and beat until dough is smooth (no lumps), and doesn't stick to sides of mixing bowl (add a little flour if necessary) and let sit a minute or two.

Flatten with your hands on work surface.

Form into loaf by folding in sides first, then the top and bottom, lightly pounding each side so it sticks together. Turn so seal is on the bottom.

Place on wax paper covered baking tray.

Cover with a kitchen towel and let rise till size is almost doubled.

After rising, lightly brush top with water and cut 3 diagonal cuts in top.

Bake at 350 degrees for about 45-55 minutes.

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, 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

CALENDAR

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

JULY

- 2Officer's Meeting
D&J Manor, 7:30
- 20Monthly Meeting
Listermann's, 7:30
2007 Iron Brewer Competition
- 21Ewing Annual Pool Party
Cookout and campout

AUGUST

- 6Officer's Meeting
John Zeller's House, 7:30
- 17Monthly Meeting
Beer and Sweat Setup
- 182007 Beer and Sweat
All Day Long!

SEPTEMBER

- 4Officer's Meeting (Tuesday)
Ray Snyder's House, 7:30
- 21Monthly Meeting
Listermann's, 7:30
Beer and Food Potluck
- 22Sixth Annual Cornhole Blowout
DJ Manor

Local Events in July

Ohio Brew Week - July 16-21

<http://www.ohiobrewweek.com/>

3rd Annual Blue & Brews - July 28

<http://www.stanhywet.org/dynamic/promo3.aspx>

OCTOBER

- 1Officer's Meeting
Listermann's, 7:30
- 19Monthly Meeting
Mecklenburg Gardens, 7:30
Bloatarian Retrospective
Pick-A-Style: Barleywines

NOVEMBER

- 5Officer's Meeting
Listermann's, 7:30
- 16Monthly Meeting
Listermann's, 7:30
Holiday Beers

DECEMBER

- 3Officer's Meeting
Listermann's, 7:30
- ??Christmas Party
Somewhere, Sometime



Upcoming Competitions

JULY

- 20Iron Brewer 07
Listermann's
Club only competition
- 21Ohio State Fair
Ohio Residents Only
CLICK to Download Rules
& Entry Form
Entry Fee: \$5
Entry Deadline: 06/20/2007
- 2810th Annual Mountain
Brewer Open
website

AUGUST

- 12Kentucky State Fair
<http://www.kystatefair.org/>
- 18Beer and Sweat
Cincinnati, OH
Keg only competition

NOVEMBER

- 12Wizard of SAAZ
<http://hbd.org/saaz/wos/>
Entry Fee: \$8.00 per
Entry Deadline: 10/27/2007

Raffle Items Requested!

Know someone in the beer business? Have an unused item in excellent condition to donate? Out and about? It's time to start asking for raffle donations for Beer and Sweat 2007 in return for publicity. Remember it's always fun to win something!

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 otherwise noted. Meetings begin at 7:30 with a toast to cenosillicaphobia. All members are welcomed 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!



HOPPENINGS

Monster Mashing

Jennifer Hermann

One of the best things about being a homebrewer is that you get to do whatever you want with your beer. Sure, there are style guidelines and procedures that should be followed, but there is no best way to do anything when it comes to brewing beer. You are the Master! No one can tell you how you have to brew beer in your own brewery!

If you have ever brewed a 10 gallon batch and pitched one 5 gal with one yeast and the other with another yeast then you'll be able to follow me through my experimentation here. It's fascinating to me the subtleties that can change a beer's style. Isn't it, how you come out with two different beers? The Bloats did a fascinating thing with a large mash a few summers ago where there was one mash, one (or two?) boils and it was split into at least 5 different fermenters (maybe more?) all with different yeasts. It was really cool! (I think that we need to run that experiment again!) I'm sure that more than one of you has done something similar with hops. I brewed a 10 gallon batch, boiled it up, split it into two carboys, fermented, transferred to their secondaries, but dry-hopped one. I was interested in seeing the difference that a dry hopping makes. Although I have a tendency to leave the hops in too long, dry hopping does really neat things to your finished beer. The fresh smell of hops in a crystal clear amber beer is just lovely. ☺

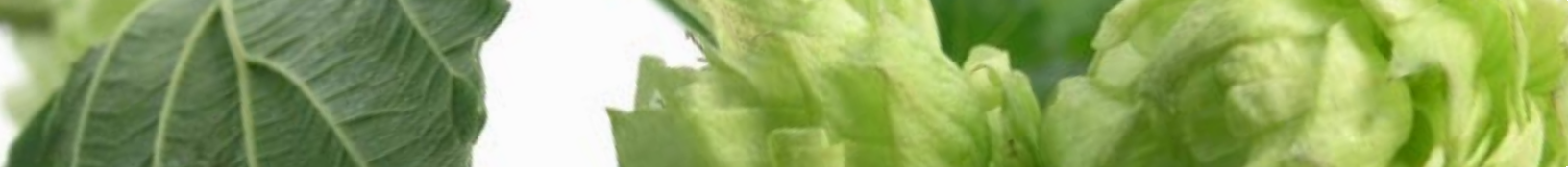
What!? I can do whatever I want with my beer? I heard myself saying this last fall when I was going to brew up some beer for our holiday party at Starbucks. I decided that it would be fun to do one mash with 2 separate boils which essentially would allow me to create 2 different beers. I tried it and it worked! The beers were okay, nothing spectacular, but I did have 2 distinct beers with the same amount of labor that it would take to do a 10 gallon boil. I compiled a grain bill that was a slight variation of Goose Island's Honkers Ale in the Clone brew book. I sparged as I normally would, but had 7 gallons per brew kettle instead of my normal 13 for a 10 gallon batch. I then created 2 different hop schedules. 1 for an English mild of sorts and one for chocolate brown ale. For the chocolate brown, I simply steeped ½ lb of chocolate malt to glean some color and richness and then dry cocoaed with cocoa nibs. I used different yeast too. And I did indeed come out with 2 different beers. Cool.

June 13-15, I took this experiment one step further (and, perhaps one step too far). I took 2.5 days and devoted them entirely to my love of the brewing sport and experimentation. I didn't really have a goal other than to have successful mashes and create 4 different beers with only 2 mashes. I learned some lessons, but am really pleased with my results. I'm calling my experimentation with mashing the "Monster Mash." Although, I don't give you what my bills and schedules were, I have outlined below what my attempt were.

Monster Mash No.1

Goal: 5 gallons of IPA and 5 gallons of Double IPA

This one seems easy enough. I would essentially have the exact same grain bill for each, but different hopping schedules. I would also need to be cognizant of saving enough of my higher gravity wort to have at least a 60 starting gravity for my IPA and an 85 OG for my Double. The biggest problem was that I need to save some of my wort in bucket. Since I have only 2 brew kettles, I needed to wait to use my hot liquor tank for my second brew kettle. My other challenge was that I needed to wait to see exactly what kind of gravity I was getting before I created my hop schedule, especially for the Double. →



Monster Mashing continued

Results: IPA - OG .60, Double IPA ~1.06, I got a little ambitious here when I decided to add 5 pounds of extract to this one. And I can tell you that ProMash calculated my IBUs at 102 for this one! Yummy! The Double has been in the primary since June 15 and only stopped moving about 3 weeks later! The IPA is resting with ½ oz of cascade and ready to be kegged. Final gravities have yet to be established.

My level of happiness with the results: overly optimistic with hopped up excitement.

Monster Mash No.2

Goal: 5 gallons of Pale Ale and 5 gallons of Raspberry Wheat Ale

This one was indeed more of a challenge. I didn't want to have any wheat in my pale which left me with 2 choices. I could either steep my wheat grains or I could experiment yet further with a mash on top of a mash. I opted for the second one. An important lesson was learned here. Be sure to save enough of your higher gravity wort to even out your gravities for both beers. I did end up with a higher OG for my Pale at .80 and lower OG for my Raspy Wheat at .40 than I had anticipated. But, what the hell. I was brewing for experimentation. If they happen to be good enough for competition, then great. Otherwise, it's more beer for me and our guests. ☺

Mashing on top of a mash probably isn't the best way to take advantage of your grain. I'm sure that I lost a lot of potentially sugars. What I did though was to mash my four pounds of wheat on top of my pale mash.

I figured that my grain bed was already in tact and that I could just add enough hot water to cover the top. I was lucky that my strike temperature was right on with very little stirring of the mash. I mashed for about 45 minutes and then started my sparge. I had saved some of my wort from my pale and there was still some convertibles left over from the pale mash so that my wheat mash did have some umph... remember it was only 4 lbs. I ended with a lovely straw colored beer that did have some wheat notes. Even though my gravity was lower than what I had anticipated, I think it's fine for a girly fruit beer that can be enjoyed at any time during a hot summer day. (1/3 of a can of raspberry puree plus 2 oz of raspberry extract were added to the secondary, left to rest for 6 days and then kegged. This one is going to Vermont with us.)

My level of happiness with the results: extremely delighted with delicate notes of fresh berries.



Incidentally, my Monster Mashing sessions started with a 10 gallon mash for my first ever lager, a Bohemian Pilsner that is lagering away currently at 40 degrees. We'll see what happens with that one! I also save wort from all three mashes to do a hodge podge boil. I ended with 4 gallons at .50 OG. I intended it to be a little IPA, but will refrain from calling it anything until it's carbonated and ready to be drunk. I also mixed up my batch of Goldenrod Honey Mead on the third day. I'm definitely putting half of it on nasturtiums (should have enough in another week), but haven't decided what to do with the other half yet.

Thus ends my Monster Mash discussion. I ended up with ~ 10 gal Bohemian Pils, 5 gal DIPa, 8 gal IPA, 5 gal rasp ale, 5 gal pale ale and 6 gal of mead. Overall Impression: Love the time spent! 39 gallons of alcohol in 2 ½ days

Visit us at Cornhole VI this year in September for a sampling of some of these brews... if there is any left!

Jennifer

You might be a homebrewer if...

you've ever found hop leaves in your dryer lint.

Ohio Brew Week July 16-21

Athens, Ohio

Ohio Brew Week celebrates the diversity of Ohio's micro-brewed beers and the independent establishments that serve them. The second year of the state's newest festival will be held July 16-21st in Athens, Ohio at restaurants and venues throughout the downtown area. Ohio Brew Week will feature 50 craft beers from 15 micro-breweries around the state. The week-long event includes seminars on the history of beer, the history of taverns, home brewing demonstrations, beer-related videos and movies, cooking with beer demonstrations, pool tournaments, local musicians and beer song contests. The week culminates with the presentation of the People's Choice Award during Saturday's Boogie on the Bricks community festival.

Visit the website



Ewing Annual Bash & Pool Party!

Saturday July 21 . Ken Ewing's Farm

Deep Fried Turkey, Homemade Pies (Lemon Meringue, Hint, Hint, NL) and other delicious offerings followed by Bloats washed down by gallons of homebrew. 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. The Ewing pool is not open, but Jay and Chris built an inground pool that is twice the size of the Ewing pool and will be open for everyone to enjoy.

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 on Ewing Lane. Questions? Call 553-4856.



BEER & SWEAT 2007 Hotel Info

Saturday August 18

Beer & Sweat 2007 will return to where it all started... The Drawbridge Inn, Erlanger, KY!

Standard rooms (single or double) are \$69 per night; standard rooms (triple or quad) are \$79 per night. All rooms are subject to occupancy tax, of course.

Just ask for the "Beer and Sweat" room rate at The Drawbridge Inn (In Kentucky 1-800-352-9866, out of Kentucky 1-800-354-9793).

We can't wait to see you and your kegs there!

See page 9 for the flyer. Plenty of information will be appearing on the website in the near future.

www.bloatarian.org



Beer Quoted: *A woman drove me to drink and I didn't even have the decency to thank her.*

— W.C. Fields

Congrats to our Bloated AHA Winners!

Denver, Co

The Bloatarian Brewing League would like to recognize two fantastic brewers of our club for their accomplishments at the AHA National Homebrewers Convention in Denver this past month.

Brian St. Clair won gold for his Oak Aged Flanders Red entry in the Smoke-Flavored and Wood Aged Beer category and Ron Mahan won silver for his Bohemian Pils in the Pilsner category.

It should also be mentioned that Brian was RunnerUp for Best of Show!

Congratulations to both of you!

[click to see the full results](#)

AHA Denver 2007 June 21-23

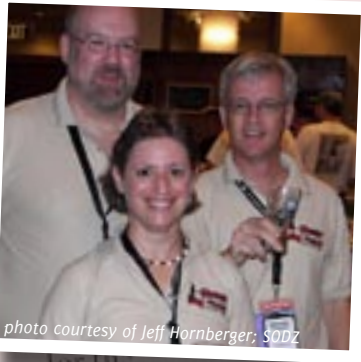


photo courtesy of Jeff Hornberger; SODZ



photo courtesy of Jeff Hornberger; SODZ



Bloats & CMIs at the AHA Conference in Denver on club night. It was the night before the awards dinner where Ron and Brian received their awards. Top Left: Gordon Strong, Roxanne and Rob Westendorf; Top Middle: CMIs Tammy and Jeff Graff; Top Right: Bloats raise a glass to good times; Bottom photo from left to right: Bryan Evenson, Mary Ewing, Rob Westendorf, Ken Ewing, Brian St. Clair, Roxanne Westendorf, Phill & Peggy Meyer, Ron Mahan.

UPCOMING: August Board Meeting

August 6 . Zeller's Dwelling . 7:30pm

It was decided this year to hold the Spring and Summer Board Meetings at the homes of your Bloatarian Officer's. The next of these meetings, held on August 6, will be graciously hosted by John Zeller. All are welcome to participate.

click to
MAP IT

Directions to the John Zeller's Westside Dwelling:
3506 Hazelwood Ave. #2, Cinti, 45211

July Board Minutes

July 2 . D&J Manor . 7:30pm

> Premeeting Cornhole Match: Jennifer H. came back from a 12-0 deficit to whoop Andy M. 21-13.

Attendees: Jennifer H., Darryl D., Andy M., Ray S., Kevin S., Brian E., Swanky, Dave H., Mike & Joanne F., John Z., Dan L., Seth M.,

> Meeting called to order with a toast about 8pm

> Seth is having a 4th of July party with a special keg of Brooklyn Smoked Weiss, one of only 8 in Ohio.

Dan is having his birthday party on Saturday 07-07-07 @ 7pm

> Ohio Brew Week in Akron coming up July 16-21

> Alaska's ET Barnett Competition happening soon. There is a \$500 BOS prize!

> Beer & Sweat discussion included the design of the T-shirts and glasses. Samples shown of the shirt designs and a decision on the style of glasses to be made in near future.

> Bryan Evenson gave a quick report on AHA Nationals in Denver. Club night was really big with 349 kegs available. They had good seminars with his favorite being with the creator of Star San. Also said that people were mentioning they are really excited about it being in Cincinnati as it is a central location.

> Postmeeting Cornhole Match: Andy M. and Dave H. smoked Jennifer H. and John Z. in two straight matches. Revenge was sweet for Andy. :)~

Blues & Brews

Saturday, July 28

Blues & Brews, Stan Hywet's popular ale tasting is Saturday, July 28 from 2-6 pm. New this year is The Brewers' Circle, an exclusive tasting of beers that takes place from noon-2 pm, with lunch included. There are a limited number of tickets available to The Brewers' Circle and they are available by advanced ticketing only. The cost is \$45 for members, and \$50 for non-members. Tickets to The Brewers' Circle also include Blues & Brews.

From 2-6pm, microbreweries from around the world will be featured at Blues & Brews, with music by The Bluestones. Once again, there will be food pairing stations and area chefs will host cooking demonstrations and share secrets for cooking with ale. A variety of sandwiches and other fare will be available for purchase at the Winking Lizard tent.

Tickets to Blues & Brews are: \$20 member (presale), \$25 non-members (presale). Tickets at the gate on the day of the event are \$30 per person. Designated driver tickets are \$10 per person and includes admission to the event and non-alcoholic beverages.

Visit the website

Bosmo's Beer History Lesson:

Pennsylvania has had more breweries in its history than any other state. In 1910 alone, 119 of the state's towns had at least one licensed beermaker.

Beer & Sweat 2007

Saturday, August 18th Saturday, August 18th Saturday, August 18th

THE DRAWBRIDGE INN

2477 ROYAL DRIVE, FORT MITCHELL,
KY 41017, (859)341-2800

When making your reservation,
remember to mention Beer & Sweat to get our group rate!

All BJCP styles accepted!

All entries must be in 5 liter or larger kegs.

Soda entries are eligible too, for free entry!

*Please note that mead and cider are not eligible for Best of Show.

1. Entries due via email to Bathingotis@yahoo.com by midnight, Wednesday, August 8th. You must specify the category, subcategory (including name and number/letter) for all entries.
2. Entry fee is \$5 for your first beer, \$4 for your second beer, \$3 for three through ten and any entries over 10 are FREE. Your first entry includes admission for two to the event.
3. Entries can be checked in (and paid for) on Friday 7-9pm and Saturday, 9-12pm.
4. We need your help to judge* and steward this huge competition! Please email your interest to the email address provided above. Judging will begin promptly at 2pm. The award ceremony will follow during the band's first intermission (7:30ish).
5. T-shirt, keg drop off, and other general information is coming soon!

*As a sanctioned competition, points will be awarded! Judges and stewards will receive a dinner pass and free admission to the event.



THE QUARTET FUNKY* FUSION *JAZZ



By volume, Beer & Sweat is the world's largest keg-only homebrew competition!



Homebrewed Haiku

Darryl Dieckmann

One open one eye
Head hurts, mouth dry, still alive
Drank too much homebrew

Five liters or more
Of your finely crafted brew
Bear and Sweat is near

Dancing on my tongue
The bubbles, the hops, the malt
Homebrew makes me smile

What's wrong with that guy?
"ceno-keg-a-phobia"
Best of show has blown!

Hard days work is done
Relax and have a homebrew
Bosmo says and grins

New and Renewing Members

Welcome to the following *New* and *Renewing* Members

Jim & Nancy Foster

Mike & Joanne Feiertag

D.A. Fleisher

Laura Dell (Kite)

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!

The mailing label shows your membership status.
Your renewal date is shown in YY/MM format.

Bloatarian Brewing League
3023 Hull Avenue
Cincinnati, Ohio 45211