

BOSMOPOLITAN

September 2007

Beer & Food September Meeting

Friday, September 21 . Listermann's . 7:30pm

It's that time again for some delicious Brew Stew, Smoked Porter Chili or Stout Ice Cream at the September meeting at Listermann's. We will forego the usual grilling fare, your delicious taste tempting treats will be our menu. Bring what you like; main entrée, appetizer/side dish or dessert. The only stipulation is that the recipe must contain beer as an ingredient. No competition this year, although it has been mentioned that may be the winner should be the person who is asked the most for their recipe! Index cards will be available to fill out to add name of dish/chef for bragging rights or no index card should you wish not to be recognized for your dish as the chef had a bad day - "beer surprise, anonymous." Think of what type of beer (IPA, lager, stout, etc) would pair well with your dish and we will put that on the index card also. As usual, bring your homebrew to share. In order to partake in the delicacies, you must bring a dish. BBL will provide plates, napkins and utensils. Please bring serving utensils for your dish.

Beer & Sweat 07: A Success!

I wanted to take this opportunity to thank all of you who volunteered at Beer & Sweat this year. Your kind words at the event and through emails have meant a great deal to me. It's a wonderful thing to have one's hard work noticed and appreciated. This is a huge effort and we couldn't have done it without the help of all of you. Plans are already under way to streamline our efforts for next year and we're already talking about more cool Beer & Sweat attire. Cenokegaphobia was a huge success! Thank You!

Jennifer

6th Annual Cornhole Blowout!

Been thinking about your Cornhole?

What beer you're going to haul out to D&J Manor?

Which towel you might look best in?

What you'll bring for the potluck dinner?

GOOD! Darryl throws a pretty good party every third Saturday in September. (This year will be very well deserved after Beer & Sweat!!) For now, you need to mark your calendar for Saturday Sept 15 and get ready to get it in the hole! The party rages all day long. The official 2007 D&J Manor Cornhole Tournament will begin promptly at 5pm. You must be present to enter!

www.cornholeblowout.com



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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.

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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/

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Beer & Sweat BoS Recipe

Standard American Lager . 5 gals . by Ron Mahan

4.0 lbs Breiss 6-row
2.7 lbs corn
2 Tablets whorfflock (15 min)

2.7 lbs Breiss less modified pilsener malt
.66 oz Cluster hops 6% alpha acid (60 min)
¼ Tsp yeast nutrients (15 min)

Wyeast - Pilsen Lager 2007 — 1 Gallon starter with a stir plate & O₂ or 2 Gallon starter without a stir plate & O₂ or 5 Ea packs if 2007 Pilsen Lager yeast. Note: on starters, use ¼ tsp of yeast nutrient

Mash @ 131F for 15 minutes, Ramp to 140F for 30 minutes, 160F for 5 minutes. Recirculate until clear; collect about 4 gallons of wort in the kettle. Top off to about 6.5 Gallons. Boil for 90 minutes. Cool the wort, transfer the cooled wort to a carboy. Before I add the yeast, I crash to 40F until the next morning, and then I rack it off of the cold break and transfer it into another carboy (leaving behind the cold break). Aerate with O₂, decant the yeast starter, and pitch. Ferment @ 48F for about 2-3 weeks, and then transfer into a corny key that has a shortened dip tube. Lager (cold condition) for 3 weeks @ about 34F. I filtered this beer with a wine disk filter #1 (not necessary), then I transferred into another corny keg. This is where it gets really sickening – boil a few gallons of water to deoxygenate, pour into another corny keg that has been purged with co₂, cap off and cool. I use this to dilute the filtered beer, which ended up being about 4 gallons after transfers. Make a transfer line with two out connectors. Push water into beer keg with co₂, sampling along the way. I ended up using about ¾ gallon of water more or less. With this process, I really don't know my actual IBUs SRMs or OGs. I can't hardly taste anything, but my neighbors that drink Milwaukee's best love the stuff.

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.

SEPTEMBER

- 4Officer's Meeting (Tuesday)
Ray Snyder's House, 7:30
- 11BJCP Class
Listermann's 7:30
- 15Sixth Annual Cornhole Blowout
DJ Manor
- 18BJCP Class
Listermann's 7:30
- 21Monthly Meeting
Listermann's, 7:30
Beer and Food Potluck
- 25BJCP Class
Listermann's 7:30
- 28/29...Beer & Propane
Mike Schwartz's Estate

OCTOBER

- 1Officer's Meeting
Listermann's, 7:30
- 2BJCP Class
Listermann's 7:30
- 9BJCP Class
Listermann's 7:30
- 16BJCP Class
Listermann's 7:30
- 19Monthly Meeting
Mecklenburg Gardens, 7:30
Bloatarian Retrospective
Pick-A-Style: Barleywines
- 20Lasanen Group Brew
Doug & Nettie's,
Food: 4:00
Brew: All day!
- 23BJCP Class
Listermann's 7:30
- 30BJCP Class
Listermann's 7:30

NOVEMBER

- 5Officer's Meeting
Listermann's, 7:30
- 6BJCP Class
Listermann's 7:30
- 13BJCP Class
Listermann's 7:30
- 16Monthly Meeting
Listermann's, 7:30
Holiday Beers
- 20BJCP Class
Listermann's 7:30
- 27BJCP Class
Listermann's 7:30

DECEMBER

- 3Officer's Meeting
Listermann's, 7:30
- 4BJCP Class
Listermann's 7:30
- ??Christmas Party
Somewhere, Sometime

Upcoming Competitions

SEPTEMBER

- 1512th Annual Dayton Beerfest
<http://hbd.org/draft/>
Entry Fee: \$5/entry
Entry Deadline: 09/08/2007

OCTOBER

- 27Oktober's Best Zinzinnati
<http://www.maltinfusers.org/>
Entry Fee: \$6 first entry
\$4 each additional entry
Entry Deadline: 10/13/2007

NOVEMBER

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



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!

Printing Courtesy of



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Cincinnati, Ohio 45241
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www.allegracinci.com



HOPPENINGS

Beer & Propane '07

Chuck Boyce

Well it's time again for the campout. This year expects to be another great event. The Bloatarian secret ceremony will be held Saturday night. I believe Ray has something special planned so don't forget your funny hat. Theme food this year again is Barbecue!!!!

The event will take place **September 28, 29 and 30th** at the Mike Schwartz's estate in Hillsboro just like last year. Remember to bring your brewing equipment and plenty of beer. There's plenty of room to camp and you may come up Friday night if you like. Also bring a side dish for the Saturday night dinner, something that goes well with Barbecue. You can make Barbecue ahead of time or make it on site, doesn't matter. Any kind of Barbecue will be accepted: hot, mild or anything in between. If you plan on brewing bring your equipment and plenty of propane. Water is provided. Please bring wood if you can. Our pallet supply is low and I want to make sure we have enough wood.

NOTE: Hamilton, Butler, and Warren counties plus the entire state of Indiana are quarantined by either state or federal law for firewood due to the rampant spread of the emerald ash borer. We can bring wood from Clermont, Brown, Adams, and Clinton counties to Hillsboro, but it is illegal to do so from or through the quarantined areas to clean areas. We believe that wood pallets are OK.

Directions to the Camp Out

I-71 North or South to I-275 East. Take the Hillsboro exit (#59). At the light turn right toward Hillsboro. You will be on Route 50. It's about 37 miles to Hillsboro. Continue on 50 through Hillsboro to the next town called BOSTON. When you see the Boston sign, the next intersection is the street BEECHWOOD. Turn right on Beechwood. Continue on Beechwood to the stop sign. The street is not marked but it is NORTH SHORE DRIVE. Turn left, travel about 1/2 mile and the drive way will be on your left. We will have the driveway marked. The address is 10915 North Shore Dr. Look for the sign!

This year we again ask a favor from all that attend. With the constant increase in attendance, it becomes more difficult for our host to dispose of trash. Please be aware of this and try to take as much trash (especially bottles and cans) with you as you leave this year. Mike and his family are very gracious to hold this event so let's show them how much we appreciate their hospitality.

Lasenen Group Brew

You may be unaware, however, Nettie and I have hosted a group brew for many years. After starting in June, we made the switch to October three years ago, due to conflicts with the "Nationals". That said, this years event is on the October calendar, which be the day after the monthly meeting, October 20th. Last year other brewers were invited to bring their gear and brew along. We shall do that again this year! Get your gear together and come and brew!! I get an early start, but, suit yourself to finish when you like.

"Bratts and Burgers" will be furnished along with other "Nettie" fixin's... Say, about 4 PM. Bring a dish of your choice! And Beer to share! Directions to the Lasenen Estate:

I-75 North to SR 129, Micheal Fox Highway. First Exit, Cincinnati ~ Dayton Road, Turn right. Go about 3 miles. First street inside of "Monroe" city limits is Stillpass Way. Turn right, go to 2nd Stop Sign. Turn Left. Left at first street. Obenour Court. Look for 940. Yellow house on left!

October is a GREAT Month for Brewing!! And it's always better when you have someone to spend that time with telling "Brewing Stories" and learning how others "Brew"!! Come on out for a good time!

Cheers!
Doug and Nettie

Beer & Sweat 2007 Results

1 - SODA

1st	Dave Collins	Soda	BBL
2nd	Jennifer Hermann	Soda	BBL
3rd	Leah Dienes	Soda	Lagers

2 - MEAD AND CIDER

1st	Chuck Boyce	25c Melomel	BBL
2nd	Ron Sup	25a Melomel	BBL
3rd	William Caldwell	25c Melomel	Bock

3 - LIGHT LAGER

1st	Ron Mahan	1b Light Lager	BBL
2nd	Dick Mahiques + Bob Stephenson	1e Light Lager	BBL
3rd	Joe Zaucha + Patrick Testa	1e Light Lager	Pro

4 - PILSNER AND LIGHT HYBRID

1st	Jason Roeper	6c Light Hybrid	BBL
2nd	Frank Barickman	6c Light Hybrid	SODZ
3rd	Ron Mahan	6c Pilsner	BBL

5 - DARK LAGER

1st	Keith Kost	5a Bock	TRASH
2nd	Brian StClair	5b Bock	BBL
3rd	Jason Roeper	4b Dark Lager	BBL

6 - AMERICAN WHEAT, FRUIT AND SPECIALTY FRUIT

1st	Keith Kost	20 Fruit Beer	TRASH
2nd	Chris Vandergrift	20 Fruit Beer	BOCK
3rd	Chris Meta	23 Specialty	TRASH

7 - AMBER HYBRID AND AMERICAN AMBER

1st	Keith Kost	7c Amber Hybrid	TRASH
2nd	Dick Mahiques + Bob Stephenson	7b Amber Hybrid	BBL
3rd	Bob Stephenson	10b American Ale	BBL

8 - ENGLISH PALE ALES

1st	Tom Schaefer	8b English Pale Ale	
2nd	Andy Grigg	8a English Pale Ale	BBL
3rd	Ron Mahan	8c English Pale Ale	BBL

9 - SCOTTISH AND IRISH ALE

1st	Tim McPartlin	9e Scottish/Irish	BBL/CMI
2nd	Douglas Pressler	9c Scottish/Irish Ale	ROC
3rd	Michael Kling	9d Scottish/Irish Ale	BOCK

10 - AMERICAN PALE ALE

1st	Chuck Boyce	10a American Ale	BBL
2nd	Michael Wright	10a American Ale	TRASH
3rd	Brian StClair	10a American Ale	BBL

11 - BROWN ALE

1st	Keith Kost	11a English Brown Ale	TRASH
2nd	Greg Wilson	11a English Brown Ale	BBL
3rd	Ron Mahan	10c American Ale	BBL

12 - PORTERS

1st	Mike Feiertag	12a Porter	BBL
2nd	Eric Tepe	12b Porter	BBL
3rd	Ron Mahan	12a Porter	BBL

13 - STOUTS

1st	Jason Roeper	13a Stout	BBL
2nd	Frank Barickman	13a Stout	SODZ
3rd	Scott Boyer	13d Stout	

14 - IMPERIAL STOUT

1st	Keith Kost	13f Stout	TRASH
2nd	Chris Dorn	13f Stout	BBL
3rd	Dave Harsh	13f Stout	BBL

15 - IPA

1st	Ron Mahan	14b IPA	BBL
2nd	Bob Stephenson	14b IPA	BBL
3rd	Frank Barickman	14b IPA	SODZ

16 - IMPERIAL IPA

1st	Armand Houle	14c IPA	TRASH
2nd	Keith Kost	14c IPA	TRASH
3rd	Ron Mahan	14c IPA	BBL

17 - GERMAN WHEAT AND RYE

1st	Norm Penn	15a German Wheat/Rye	CMI
2nd	Ron Mahan	15a German Wheat/Rye	BBL
3rd	Kevin Elia	15c German Wheat/Rye	SAAZ

18 - BELGIAN AND FRENCH

1st	Dennis Stockslager	16c Belgian/French Beer	Lagers
2nd	Chris Vandergrift	16a Belgian/French Beer	BOCK
3rd	Doug Lasanen	16c Belgian/French Beer	BBL

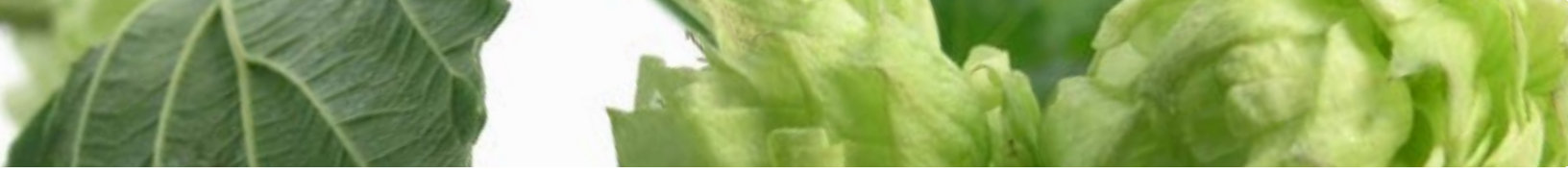
19 - BELGIAN PALE AND SPECIALTY

1st	Scott Boyer	16b Belgian/French Beer	
2nd	Keith Kost	16e Belgian/French Beer	TRASH
3rd	Keith Kost	16e Belgian/French Beer	TRASH

20 - BELGIAN TRIPEL AND SOUR

1st	Darryl Dieckman	17c Sour Ale	BBL
2nd	Brian StClair	17b Sour Ale	BBL
3rd	Jason Roeper	17f Sour Ale	BBL





21 - BELGIAN DUBBEL

1st	Phil Meyer	18b	Belgian Strong Ale	BBL
2nd	Michael Wright	18b	Belgian Strong Ale	TRASH
3rd	Mike Ameel	18b	Belgian Strong Ale	

22 - STRONG ALE

1st	Keith Kost	19c	Strong Ale	TRASH
2nd	Dave Harsh	19c	Strong Ale	BBL
3rd	Armand Houle	19c	Strong Ale	TRASH

23 - SMOKED AND WOOD AGED

1st	Bob Masters	22b	Smoke/Wood Aged	CMI
2nd	Brian StClair	22c	Smoke/Wood Aged	BBL
3rd	Jay Hubert + 4 FOSSILS	22c	Specialty	FOSSILS

24 - BELGIAN STRONG ALE

1st	Armand Houle	18e	Belgian Strong Ale	TRASH
2nd	Ron Mahan	18d	Belgian Strong Ale	BBL
3rd	Dan Flaherty	18e	Belgian Strong Ale	Lagers

25 - SPECIALTY

1st	Gordon Strong	23	Specialty	Draft
2nd	Ray Snyder + Brian Becker	23a	Specialty	BBL
3rd	Ron Mahan	10c	American Ale	BBL

Beer Critic Michael Jackson Remembered

sourced from AP | Aug. 30

Michael Jackson, a leading world beer critic who praised the brews of Belgium and acknowledged he would never be as famous as "that Michael Jackson," has died. He was 65.

Jackson, known as "the beer hunter," died Thursday, August 30th of a heart attack at his home in west London. His body was found by his house cleaner, Paddy Gunningham, his long-term partner, said Friday.

She said he had kept writing and traveling, despite suffering from Parkinson's disease, and that he planned to write a book about the ailment.

"He was simply the best beer writer we've ever known," said Tim Hampson, chairman of the British Guild of Beer Writers. "He told wonderful stories about beer, breweries and far away places. He told the story of beer through people, and he was humorous and erudite at the same time," Hampson told TheAssociated Press.

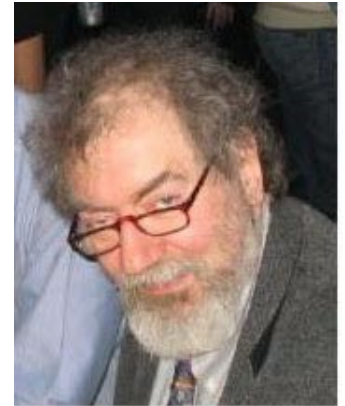
Jackson especially loved Belgian brews. His books "The Great Beers of Belgium" and "World Guide to Beer" introduced them to many export markets, including the United States.

By identifying beers by their flavors and styles, and by pairing them with particular foods and dishes, Jackson helped give birth to a renaissance of interest in beer and breweries worldwide that began in the 1970s, including the North American microbrewery movement.

His TV documentary series, "The Beer Hunter" — which popularized his nickname — was filmed around the world and shown in 15 countries.

He worked as a beer critic for more than 30 years, writing in newspapers and gastronomic magazines, holding seminars and giving speeches, appearing on U.S. talk shows and writing books about beer and whiskeys published in 18 languages.

Jackson knew he would never be as famous as Michael Jackson the rock star, and that was reflected on the beer critic's Web site. "Hello, my name is Michael Jackson. No, not that Michael Jackson, but I am on a world tour. My tour is in pursuit of exceptional beer. That's why they call me the Beer Hunter," it says.



You might be a homebrewer if...

you're completely unaware that there's a Michael Jackson other than the beer writer.

Carbonation

Darryl & Jennifer

Errr...I mean, CarboF*ckiNation. That was the name of our camp at Burning Man this year that we shared with 50 others in the vast sea of 45,000 other week-long desert dwellers. In case it's not obvious, the theme of the camp was carbonation. The idea was born from a fellow beer brewer from Eugene, Oregon whom we met last year who only drank sparkling water. He had a dream to serve carbonated water on the playa so that all could partake in the refreshing bubbly beverage. This was a particularly lovely idea since you NEED to be drinking at least a gallon of water (more if you're moving and/or drinking) per day out there and it's hard for some people to drink that much still water, especially if you aren't a water drinker to begin with. Anyway, that's the set up.



Our camp was essentially a bar. We served bubbly water all day long to whoever ventured into our space looking to be refreshed. Then, starting just after the Lamp Lighters would pass by our camp, just after dusk, the camp gifted 45 gallons of IPF*ckinA per night until it ran out. Our beer was crafted by our friend who microbrews for a well known Portland area microbrewery. It was one of a kind on the playa. There is a lot of liquor and coffee served at *local* bars, but beer is certainly a commodity out there, especially fresh stuff. The news of our fresh bubbly spread fast! Most nights the allotted 45 gallons per night (x8 nights) was out in 3-4 hours! CarboF*ckiNation will be back in 2008. You wanna come?

In an effort to contribute something fun and useful to our theme camp, Darryl engineered a brilliant device that would allow you to carbonate on the fly. In fact, he made two; one that would be stationary at the bar and a portable one. It was named the CarboF*ckinator, obviously 😊. Cooper tubing was coiled to fit inside of a container (six pack cooler for the bar version and a small water cooler for the portable one) to be used exactly like a jockey box for chilling. Two plastic tubes (for chilling and for carbonating), two 2 liter bottles and 2 carbonators (\$12.95 at Listermann's) were then rigged to the outfit. Now the process is simple. Pour a flat warm beverage into a 2 liter bottle and run through the chiller. Attach a carbonator to pressurize the bottle and then shake the f*ck out of it. Now you could either release the pressure and pour out the liquid or run it back through the chiller for a lovely double chilled beverage. Pretty cool, eh? The best part is that you can carbonate anything with this thing! People were stunned and amazed and Darryl was very well pleased with himself. Here's some of the best carbonated drinks that were served up on the fly:

Healthiest – Bloody Maries and Cranberry Vodkas. Vodka becomes an essential vitamin at Burning Man. Vitamin Water, Gatorade and Green Tea were other tasty treats.

Most Practical - Water for your Camelback, not only made bubbly, but chilled too! Water doesn't stay cold for very long in the desert.

Most Beneficial – Gin. Forget the tonic, just add your lime!

Most Interesting – Jagermeister. This was chilled after every pass around the bar for an always chilled swig of the stuff.

Most Dangerous – Scotch. Forget the water, but don't forget that there is no water in your beverage!

Most Refreshing - Fruit Smoothies. Can you say yummy?

Most Exciting – Margaritas. But be careful. Slushy margaritas are already chilled and absorb the CO2 really REALLY well. Ask Darryl about the incident with the bartender.

Hey Bloatarians! Can I get a F*CK YEAH!
See you Saturday at D&J Manor for the
6th Annual Cornhole Blowout! Details at
www.CornholeBlowout.Com

Cheers!
Darryl & Jennifer

UPCOMING: October Board Meeting

Monday, October 1 . Listermann's . 7:30pm

Thanks to our Board Members for their open invitations and usage of their homes during the past summer meetings. As the weather turns to cooler temperatures we'll return to holding monthly meetings at Listermann's once again.

September Board Minutes

September 4 . Ray Snyder's . 7:00pm

September-

9th- Beer Judge classes starting

15th- Corn Hole at Jennifer and Darryl's house

18th- DRAFT competition

21st- Club Meeting- Beer and Food at Listermann's (Sue Bertke in charge)

28th- Beer and Propane (BBQ theme) NEED wood

October-

1st-Board meetings start back at Listermann's

19th-Club Meeting -Mecklenberg (Ray Spangler and seasoned vets do Bloat Retrospective) - beer style is barleywine

20th-Doug and Nettie's Group Brew

22nd- CMI Competition

November-

10th- FOSSILS Competition- Porters (brown, robust, baltic, experimental)

Other Notes

-Jennifer checking on XMas Party date at Mecklenberg

-Beer and Sweat medals at Listermann's for pick up (out-of-towners already mailed out)

-Beer and Sweat T-Shirts still available for purchase

-Beer and Sweat update from Kevin S.- preliminary results show club came out ahead financially, details to follow (club netted a loss in 2006)

-Ray S. and John Z. taking over monthly raffles (prize donations welcome)

See y'all at the meeting! Paula :)



Beer Quoted:

They didn't trademark everything back then. Now someone farts and they put a 'TM' after it. Even Miller Lite says 'A Fine Pilsner Beer' on the label. It is a crime.

— Michael Jackson, the Beer Hunter

Best of Show Judging

Dave Harsh

After discussing the Best of Show judging at Beer and Sweat with a few people, I realized that many have never observed the process and may wonder how a winning beer is determined in a large competition. We try to sequester the judges from the mass of people – as much as I enjoy being involved in a BOS panel, it is “work” and having discussions going on in the background can be a pain. I should point out that this may be the typical process, but that doesn’t mean there is never a variation in method.

The BOS panel can have 5 judges if there are more than 15 beers to be evaluated, only 3 judges can participate if there are between 3 and 14 beers. For two or fewer, no BOS panel is assembled – this would be considered a “mini-Best of Show” and no points are awarded for these panels.

To start, you are served a glass of every first place beer from the competition. Typically, meads and ciders are not part of the BOS tasting, but that is not a hard and fast rule. The first step is tasting every beer (silently!) and making a few notes about each. Scoresheets aren’t filled out – just a comment about anything you sense that doesn’t seem quite right. At this point, you are being very critical.

Once everyone has tasted all the beers, each judge takes a turn picking out a beer for elimination – “I’d like to dump the Coconut-Curry Hefeweizen; the curry is too dominant and I don’t get the underlying hefe character”. At this point the other judges either concur or say they aren’t ready to eliminate that beer yet. There’s no real argument at this point – just a statement that you agree or disagree that there are clearly better beers on the table. Each judge gets two or three opportunities to name a beer for elimination, which gets the numbers down.

Now things get tricky. The beers in BOS are very good beers and you have to justify keeping and dumping beers from the list. When only a first place is needed, groups of similar beers are often discussed and compared – IPA and Imperial IPA or Dry, Sweet and Foreign Stouts, for example. The discussions can become heated as most of you know from participating in March Beer Madness.

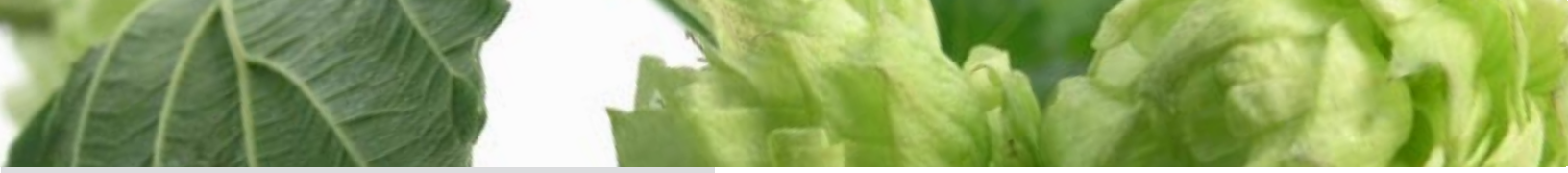
Getting down to two or three beers is often a challenge, but making that last step is where the fun begins. There are often strong advocates for a particular beer – typically for elimination – but another judge loves that beer and wants it kept on the table. As a judge, you have to be reasonable and realize that if you are the only judge pushing to keep (or dump) a beer, the others may have a point. You’ve got to justify your opinions as “I really like this beer” isn’t going to convince anyone.

In rare cases, panels will secretly vote 1-2 in order to speed things up – if you discover you are the holdout, then it’s “12 Angry Men” time and you need to either prove your point or concede. Finally, a winner is agreed on – the white smoke appears – and you return to the party. Then you prepare for the award presentation and the inevitable question from someone who thought their beer was so much better than the winner. My canned response is a direct quote from someone – I think Ed Westemeier – that sums up the process:

“The Best of Show beer isn’t necessarily the best beer entered in the competition. It is the best beer on the table at the time of judging.”

I’ve never regretted the decisions I’ve been part of as a BOS judge – although other panels have clearly made mistakes when they didn’t choose my beers.... ;D





**BOSTON BEER'S
NEW BREW GLASS**



anatomy of a beer glass

New and Renewing Members

Welcome to the following *New and Renewing Members*

**information unavailable —
to be updated next month!**

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
3023 Hull Avenue
Cincinnati, Ohio 45211

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