

BOSMOPOLITAN

Märzen 2008

March Beer Madness

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

Bust out your brackets... You don't have to be a basketball fan to take part and enjoy March Beer Madness, but you do have to love beer. Now, I know, that's a really difficult requirement for the readers of Bosmopolitan but I expect to see you and your taste buds at this can't miss meeting! We'll seed commercial beers style against style to see who vies for the ultimate title of champion beer. You don't have to be a certified BJCP judge to participate. This is a great way for homebrewers new and experienced to exercise their mouth in a fun and friendly event. Who knows... maybe we'll all really love that Light American Lager that's all the rage these days! :)

Ten Easy Steps to Host a Group Brew

Jennifer Hermann

Group Brew – noun

A gathering of sorts where people brew beer at a specified location all day long.

Darryl and I hosted our first ever group brew last weekend. We've hosted plenty of parties, but never a group brew. About 2 dozen showed up for the occasion of which 7 brewed. We'll see if I can remember everything that was brewed.... there was a Red Ale, Weizen, Belgian Dubbel, English Brown, Kolsch, Double IPA, and Russian Imperial Stout brewing at D&J Manor on the first day of March. Hell Yeah!

There have been a few more than usual in the past few months of winter in an effort to get ready for AHA and there can be a few more added to the list. I know of other clubs (ah-hem, CMI, ah-hem) that host a group brew just about every month during the milder months and is something →

Election '08

Jennifer Hermann

It's not just a new President of the United States that we will be electing November, but also a new Bloated Board for the 2009-2010 term. We are now accepting nominations for President, Vice President, Secretary, Treasurer and Newsletter Editor. If you are interested or have questions to ask, please talk to any one of the current officers or an elder Bloat. November is only 8 months away and we need YOU to keep this club going!

Incidentally, the Bloated Board meets on the first Monday of month (unless it's a holiday) and is open to any and all Bloatarian members. The next one starts our "Visiting Boards" which will meet Monday, April 7th at the home of Phil and Peggy Meyer. Keep reading the newsletter for details.

Bockfest Photos

and Results... inside!



GO →

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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

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

Temp Secretary: Bryan Evenson
bevenson@cinci.rr.com

AHA Beer Update

The keg count keeps on rolling up! So far I'm up to 38 donated beers for the conference, which is over half-way to the goal Rob set. Up to this point a majority of the donations have been TBD on the style ("whatever swill happens to be lying around" was uttered once). Just to help on our planning efforts, I'd like to set a goal of knowing what styles you'll be donating by May 1. Hopefully your beer will at least be fermenting by then, so this shouldn't be too unreasonable. Either update me with your plans when you see me at a club meeting or

e-mail me at bevenson@cinci.rr.com.



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

MARCH

- 1Group Brew
D&J Manor
- 3Board Meeting
Listermann's 7:30pm
- 7Bockfest Parade
Arnold's 7:30pm
- 8Bockfest Competition
- 21March Beer Madness
Listermann's 7:30pm

APRIL

- 5Group Brew
Phil & Lisa McDermont's
- 7Board Meeting
Phil & Peggy Meyer's 7:30pm
- 18Monthly Meeting
Treehouse 7:30pm

MAY

- 5Board Meeting
D&J Manor 7:30pm
- 16Monthly Meeting
Listermann's 7:30pm

JUNE

- 2Board Meeting
Westendorf's 7:30pm
- 18-20 AHA 2008!
Radisson Sharonville

JULY

- 7Board Meeting
Kevin Spatz's 7:30pm
- 18Monthly Meeting
Treehouse 7:30pm

AUGUST

- 4Board Meeting
John Zellers' 7:30pm
- 15Monthly Meeting
Listermann's 7:30pm

SEPTEMBER

- 1Board Meeting
Ray Snyder's 7:30pm
- 19Monthly Meeting
Treehouse 7:30pm

OCTOBER

- 6Board Meeting
Andy Melchers' 7:30pm
- 17Monthly Meeting
Listermann's 7:30pm

NOVEMBER

- 3Board Meeting
Listermann's 7:30pm
- 21Monthly Meeting
Treehouse 7:30pm

Upcoming Competitions

MARCH

- 8Bockfest
<http://www.bloatarian.org/bockfest.html>
Entry Fee: \$6 first entry,
\$4 additional entry
Entry Deadline: 02/29/2008
- 29AHA Club-Only
Competition
Perfect Porter Challenge
<http://www.beertown.org/homebrewing/schedule.html>
Entry Fee: One entry per club, \$7
(make checks payable to AHA).
Entry Deadline: 03/21/2008

APRIL

MAY Bloatarian Open!



DISCOUNTS!

Hey, you! Fancy a discount? Come to the meetings regularly? Maybe you should be there more often seeing as Listermann's will be offering a 10% discount on all items purchased during club activities held at the shop!

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 cenosillaphobia. All members are welcomed to attend. It's a good forum to discuss club business, new topics, not to mention a good excuse to get out of the house and enjoy a few good beers!



HOPPENINGS

Wisconsin – It’s Not Just Big Breweries Anymore

Mark Brzezinski

When I moved from Milwaukee to Cincinnati 12 years ago, I didn’t know much about the place other than it was the home of the Hoinke Classic bowling tournament – Milwaukee is the bowling capital of the world and we always keep tabs on where all of the good bowling is. In many ways, the cities are quite similar – large German populations, festivals, and a love for all things sausage. And what goes with bowling, Germans, festivals, and sausage? Beer!!! I knew that Milwaukee had a rich brewing history, but I had no idea until I got here that Cincinnati was a beer town as well. Needless to say, I became comfortable in my new home very quickly.

The brewing history of Cincinnati goes back a long way, but when you think of American brewing history, you think of Milwaukee. Their history goes back to the 1840s, right around the time Wisconsin became a state. Its four historical breweries, Miller, Pabst, Schiltz, and Blatz, were all among the country’s five largest breweries at one point in time, and another Wisconsin brewery, G. Heileman (maker of Old Style) was number three at one point, behind only Anheuser-Busch and Miller.

Unfortunately, through Prohibition and recent industry consolidation, only the strongest survived, and differentiation through marketing became more important than differentiation through taste. Fortunately for us, this led to the surge over the last several years of homebrewing and microbreweries. Many beer aficionados consider the Northwest to be the center of mass for microbreweries, but the longtime American home of brewing still has its share of quality craft beer makers.

If you ever get a chance to visit Milwaukee, there are two microbreweries offering brewery tours that make high quality beverages. Sprecher Brewery, on the north side of town, has been in operation since 1985. The brewmaster, Craig Burge, grew up a block away from me and his sister married my best friend. That’s all well and good, but can they make good beer? How about not only good, but

award winning! Their Russian Imperial Stout won a gold medal at the Australian International Beer Festival last year and in 2004, they won Small Brewing Company of the Year at the GABF along with two gold medals. Their Black Bavarian is a consistently great beer, and was just featured in the “Commercial Calibration” column of the March/April 2008 issue of *Zymurgy*. Although their beers were available only in Wisconsin for a long time, their top sellers have been available in our area for the last several years. If you get a chance to visit the brewery, bring the kids. Sprecher not only makes great beers, but started making root beer to cater to the children of brewery tour visitors. It was such a big hit on the tour that they made it commercially available several years ago, and now Sprecher Root Beer outsells all of their other beverages combined.

The next stop should be Lakefront Brewery. How can you beat a brewery tour where they give you beer at the beginning of the tour instead of waiting until the end? You realize this is a unique place when you see the original Bernie Brewer hut from the old Milwaukee Brewer’s stadium. They make some great beers, from a World Beer Cup medal winning Maibock and English Summer Ale to a seasonal cherry beer made with Wisconsin cherries that has been made for each of the last 15 summers. They also made the first commercially available gluten-free beer for people that are wheat-intolerant. It won gold in the gluten-free beer category at the GABF in 2007.

Outside of Milwaukee, you’ll still find quality microbrews if you make a short trip to the Madison area. Once again, Wisconsin made beer history as New Glarus Brewing is the first brewery in the country founded and operated by a woman. It is a must see for Belgian beer lovers, as their Belgian Red, made with Wisconsin cherries, is the top rated Fruit beer in the world on Beer Advocate, and ratebeer.com has it rated as a perfect 100. Their beers have won numerous awards in international competition, but unfortunately for us, they are only distributed



Wisconsin... cont.

in Wisconsin. Due to their popularity, they are doing a brewery expansion that will triple their capacity, so hopefully we will find New Glarus beers on our store shelves soon.

The state of Wisconsin also has a large impact on the ingredient side of beer making. A leading supplier of malt in the United States for the microbrewing and homebrewing industry is Briess Malting, which is located in Chilton, about two thirds of the way from Milwaukee to Green Bay. Chilton Malting has been around for over 100 years and 50 years ago they formed a relationship with Briess. Thirty years ago, Chilton Malting became a division of Briess. They make over 50 varieties of malt as well as malt extract in their two Wisconsin facilities.

When I lived in Wisconsin, I only drank beers from the major state breweries. I was not fully aware of the world of microbrews and homebrewing until I got to Cincinnati, but I always had a feeling that there had to be something more out there. When you are from an area where the beer scene is dominated by large historical breweries, it tends to be all that you see. Now that I have moved away and learned that beer has more to offer, I am glad to see that my old home is taking part in the growth of microbrewing and homebrewing. I just have a few extra stops to make when I go back for visits.

Enter Your Beers!

Rob Westendorf

A big part of the National Homebrew Conference is the finals round of the National Homebrew Competition. Last year the Bloats got two medals, silver for Ron Mahan's Bohemian Pilsner, and gold for Brian St. Clair's Oak Aged Flanders Red (that was also first runner-up for Best of Show). The winners are announced at the Saturday banquet of the conference. It's time for Bloatarians to get their due! We want to hear your name in the medal announcements. But to win, you've got to enter! We've been quite remiss about entering our beers in Nationals. This is a perfect year to remedy that. The first round will take place in Columbus. Beers must be received by April 11th, and judging will be either the second or third weekend of April. (We also need to get a good showing of Bloatarian judges up to Columbus!) Since each of you is going to enter at least ten beers :-), you should probably get brewing right now.

Rob will personally transport entered beers to Columbus if they are at Listermann's by NOON on APRIL 7th.

Opportunity!

Some of the community organizations and individuals in College Hill are exploring the idea of opening a brewpub on Hamilton Avenue in College Hill. It is all in the early stages, but we will probably be able to come up with some incentives and perhaps some investors. We thought that that the League might be interested in helping us find an interested party.

Let me know if you would like more information, or to be included in the ongoing process.

Greg

J Greg Wolf

WOLF & ASSOCIATES, P.C.

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Indianapolis, IN 46216

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Email: gwolf@wolfassoc.com



Bosmo sez: Start brewing *now* for AHA Nationals and Beer and Sweat!

2008 Bloatarian Open

Anyone want to gander a guess at how many entries there will be at this year's Bloat Open? Last year, 133 homebrewed libations were judged. I expect to see a sharp increase this year since the AHA conference has had everyone brewing madly of late.

The Bloatarian Open is a BJCP sanctioned club-only homebrewed competition that traditionally takes place during the third weekend in May. All BJCP categories are open for entry (this means no sodas). While meads and ciders will be welcomed with open glasses, only beer entries, categories 1-23, will be eligible for Best of Show. Full details will be out shortly. You just need to keep on brewing!

It is with great honor (and pleasure) that I announce our new Bloat Open Competition Director, Mike Carver! Mike has been very involved with the club over the past two years. He joined Dave's beer class this past fall and recently passed the grueling BJCP exam in December. Starting as an extract brewer, as many of us did, he has recently completed his all-grain set-up which was put to its first use at D&J Manor. What was the first beer brewed on his all-grain system? A deliciously rambunctious Russian Imperial Stout. Yes, Mike is a true Bloatarian!

Competitions of this magnitude cannot be run alone. Mike will need some assistants as he prepares for his first competition under the guidance of me, Darryl and Ray. If you are interested in joining the fun and learning the intricacies of running a homebrewed competition, please let us know!

Indy Craft Beer Festival

Saturday, May 3, 2008 . 2-6 PM

Brew a crowd-pleaser and win a gift certificate to Great Fermentations and a Kinetico water treatment system--first place is a \$1,600 Kinetico Reverse Osmosis Water System! And there's more...your winning beer will be showcased at Hot Shotz Pub at 4705 East 96th Street.

The entry fee for the competition is one five gallon keg of beer for the festival. Your beer entry will get you two tickets to the festival and enter you in the contest. If you just want to go to the festival, tickets are \$35 (\$40 the day of the event) and are available at Hot Shotz.

If you want to enter, you need to act fast because the deadline is approaching.

<http://www.indycraftbeerfest.com>

Entry form available [here](#)

Group Brew!

April 5 . Casa McDermott

To encourage everyone to stock up on homebrew for the National Homebrew Conference in June, Phil and Lisa McDermott would like to invite everyone to come out and brew at our house.

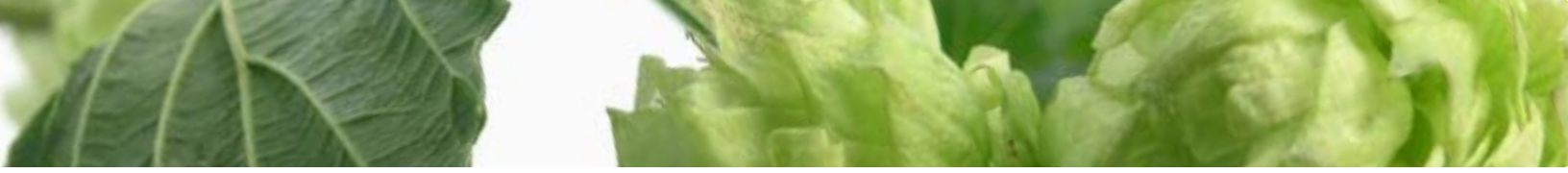
If you can't brew come out anyway for the festivities. Starting anytime after 9:00 A.M. Not quite the GarageMajal but there's lots of room outside on the driveway and patio so plan accordingly for weather. We will be grilling hot-dogs and hamburgers in the afternoon so feel free to bring anything else you would like to grill and/or snacks and your favorite dish. There is plenty of street parking. Just keep the driveway clear for loading and unloading.

5000 Pebblevalley Drive
Cincinnati, OH

We are about a mile past the Donaushwaben. Colerain Ave to Dry Ridge Road, Left on Pebblecreek, Left on Pebblevalley, down to the end.

Any RSVP's would be appreciated in order to anticipate how many people might be coming. 513-522-4075.
philmac@cinci.rr.com





Group Brew... cont.

that I think that we Bloats need to schedule more regularly. If you are interested in hosting one, let me know and we'll get people to your place to brew! If you have never hosted one before, the task may seem a bit daunting so I have put together a list of things to keep in mind. The following are in no particular order:

1. **CONSIDER YOUR SPACE.** You could be limited by an apartment with limited outdoor access; so driveways are very useful. But, if you have been to a group brew before then you are very aware that many homebrewers have portable brewing systems, or they have at the least figured out how to move their equipment without too much backache and can set up their systems with limited space.
2. **DON'T UNDERESTIMATE THE POWER OF 6 HOURS.** All grain brewing takes some time. We have all brewed on our own and sometimes it's nice to have the company. "If you brew, they will come." – Dave LeBourveau
3. **CHECK OUT YOUR PARKING SITUATION.** Even if you have a mate that obsesses about ruination of the front lawn and no street parking, you can have a group brew. Your friends can drop off their stuff and hike it back to your place. Don't let this one discourage you!
4. **REMEMBER TO EAT.** Ask people to bring a side dish to share. This usually goes without saying, but if you are thinking that you couldn't possibly feed 24 people, don't worry, you won't have to. But, a few plates might come in handy and it will remind you that you should eat something after sampling some of every single thing that was opened at your place.
5. **WATER IS EVERYTHING.** We homebrewers are water hogs. Not only is it a major ingredient in beer, you need it to rinse and clean too. You should be prepared to offer lots of water and the use of your food safe hose. You might also scope out your drainage area and clear out that pile of whole hops from your last brew too for easy rinsing. Most will just rinse off their crud and wash their equipment when they get home. So don't worry about too much mess from others.
6. **GRAVITY IS EVERYONE'S FRIEND.** Some homebrewers rely on gravity for their brew set up. Decks and heavy tables work perfectly. Many have their own stand so this is a non-issue. If someone does have a special need, you are usually emailed anyway and it always seems to work out in the end. So relax, have a homebrew.
7. **NON-BREWING ENTERTAINMENT.** Nobody cares too much. If kids show up and they are as laid back as the Swankettes, they just go with the flow. Monty Python worked great for a 40 degree day. It was played to spark some creativity for the Bockfest parade (this Friday!). Swimming pools, cornhole, doggies and high gravity beers, not necessarily in that order, work well for warmer months.
8. **YOUR BREW SCHEDULE.** I highly recommend that you start your brew as early as possible so that you are just about done brewing when others start to show up. Then you can focus on finding the best place for their brew set up and enjoying the rest of your party.
9. **TEACHING THE CRAFT.** This is a fantastic way to get your friends excited about brewing, extract brewers thinking about the plunge to all grain and a chance to see your fellow Bloatarians actually brewing beer and showing off their methods of madness!
10. **RELAX AND HAVE A HOMEBREW.** Don't try to provide beer for everyone. Ask people to bring a some brew to share. This usually goes without saying too. There is always an ample beer supply, so do relax and have a homebrew!

**You might be a
homebrewer if...**

the majority of your shirts are brewing or beer related.



Why Batch Sparge?

Bryan Evenson

After attending a couple of group brews, I've noticed that a number of us in the club brew in vastly different ways. I thought I'd share one process that I do that I haven't seen anyone else do, which is batch sparging.

This is not intended to be an exhaustive explanation of how to batch sparge. There are plenty of sources for detailed information on the topic available. John Palmer's *How To Brew* has a good description, and there are various how-tos on the internet. In case you haven't heard of this method, here are the basics on how it works.

Basic Steps to Batch Sparge

1. Conduct your mash as normal.
2. When conversion is complete, heat about 1/3 of your sparge water up to boiling and dump it into your mash. This should bring your mash up to the mash out temperature.
3. Let your mash sit for 10 minutes. During this time, heat the remainder of your sparge water to about 175F.
4. Vorlauf until the runnings clear, then open your valve full and let your mash completely empty into your brew kettle. This is your first runnings and about half of your pre-boil volume.
5. Close the valve on your lauter tun. (Important step as I've discovered)
6. Dump the remainder of your sparge water into your mash and let sit for 10 minutes.
7. Vorlauf and drain as in step 4. This is your second runnings.

One advantage to batch sparging, and the main reason why I do, is time. It usually takes me 30 minutes to batch sparge, as opposed to the hour or more to fly sparge. And if you've have a lot of variation in your system efficiency, batch sparging may help you be more consistent. Because of the way the grains are rinsed, factors such as false bottom design and flow rates, which are major points of concern when fly sparging, don't matter when batch sparging.

The main drawbacks to batch sparging are a drop in system efficiency and volume. I was typically seeing 75-80% efficiency with fly sparging, but I am now seeing 70-75% with batch sparging. But since I'm not running a commercial brewery, the few extra cents for a little more grain doesn't really bother me. As far as volume, you need to have more headspace in your lauter tun since you are filling it up with a larger volume of water at one time. The largest brew I've fly sparged with my current 6 gallon lauter tun had 14 pounds of grain, and I still had some breathing room. When I batch sparged an 11 pound batch, I think surface tension was the only thing keeping all of the water in the lauter tun. So if I'm brewing something over 1.060 for a starting gravity I'm going to fly sparge. A majority of the beer I brew falls under 1.060, so I'm able to batch sparge most of the time.

Another reason to batch sparge would be to brew a big and small beer from one mash in a partigyle method. When batch sparging, the first runnings tend to have double the gravity points as the second runnings. If you flip through the BJCP style guidelines, there are a number of styles in which you could use the same grain bill and only differ in gravity and the hopping schedule. So for you 10 gallon brewers, this would be an easy way to make a barleywine and a bitter from one mash. Plus, you'd be able to add more variety in your tap lineup without doubling your number of brew sessions. So go ahead and give it a try! I'm sure Jennifer and Andy would love to hear about your results in next month's newsletter.

Beer Quoted:

Bring me my beer, bitch!

Gordon Strong, during Bockfest judging, in reference to the German dancers with bullwhips



UPCOMING: April Boards

April 7 . 7:30pm

click to
MAP IT

Phil & Peggy Meyer have graciously invited us to their home on April 7 to host the Bloated Boards.

6709 Devonwood Dr., Cincinnati, OH. 45224 Home Phone: 513-931-9804

They are located in North College Hill West of Winton Rd., East of Hamilton Ave., North of North Bend and South Galbraith. Click the box above for a map.

March Board Minutes

March 13 . Listermann's . 7:30pm

Attendees: Jennifer H., Dan L., John Z., Ray S., Kevin S., Andy M., Bryan E., Dave H., Ron & Paula S., Rob & Roxanne W., Phil & Peggy M., Dave LeB., Swanky

Jennifer: Toast @ 7:50pm

AHA Sales meeting proposed for March 5 (since postponed rescheduled for March 12)

Bockfest parade on Friday – Meet at Arnolds, Competition Saturday at Noon with Meet the Homebrewers

Beer & Sweat/AHA Glassware/Logowear discussed. We need to make a decision regarding producing shirts for conference. If we produce, we put up money and take risk on sales. To be discussed further at Sales Meeting. BOCK club has offered to be Treasurer and help with initial costs.

Summer Board Meetings – Schedule set as: April-Phil & Peggy Meyer, May-D&J Manor, June-Westendorf's, July-Spatz, August-John Zeller, September-Ray Snyder, October-Andy Melchers

Ron and Paula Sup will be leaving us soon for sunny Florida. Bryan Evenson was "appointed" as temporary Secretary by Jennifer

Ray: 2008 Bloatwear will come back around for orders. Contact him with requests.

April 12 @ Brazenhead is their Pint Club Night –We are having Homebrew Night there with samples

Rob W: NHC/AHA First Round is April – Rob will haul entries to Columbus on April 8. Entries must be at Listermann's by NOON on APRIL 7.

Spouses Programs @ AHA – Need spouses to drive/volunteer to be hosts to transport guests to places/
events

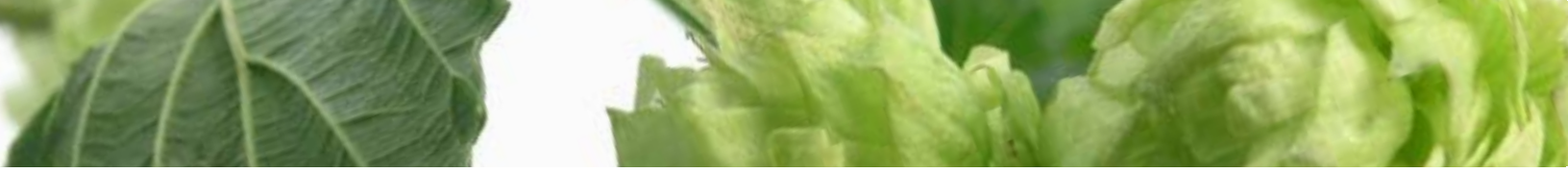
of interest. No Daycare!

Pre Conference Program – Brian B and Darryl D in charge

1000 Mead bottles needed! – Prefer bottles be rinsed/delabeled with no embossing or logos. Brown, clear, green bottles OK. . Drop off at Listermann's or call Rob W. **BRING TO MARCH MEETING!**

Bloats did well at SODZ British Beerfest in Columbus

John Z: Spilled the 8year old Anchor Foghorn! WTF!



Bockfest 2008 Results

Darryl Dieckman

We had a very good turn out at the Bockfest competition considering the delays, cancellations etc. The competition was held Sunday at Bockfest Hall (Red Cheetah downtown on 12th Street).

I will get everyone's score sheets put into the mail this week so that you can see the judge comments and your final scores.

2008 Bockfest Results

30 Entries



BEST OF SHOW:

Dave Corbett and Tom Mikleinevich
Milford, CT Helles Bock

Table 1 - Traditional Bock (11 Entries)

- 1st Dan Listermann Cincinnati, OH
- 2nd Rob Rehovick, Lance York Mainville, OH
- 3rd Brian St Clair Cincinnati, OH

Table 2 - Doppelbock (11 Entries)

- 1st Dave Harsh Cincinnati, OH
- 2nd Mark Bransford Bastrop, TX
- 3rd Leonardo Augusto Botto Maia Rio de Janeiro, Brazil, RJ

Table 3 - Maibock, Helles Bock, Eisbock, Weizenbock (8 Entries)

- 1st Dave Corbett, Tom Mikleinevich
Milford, CT Maibock/Helles
- 2nd Darryl Dieckman
Cincinnati, OH Maibock
- 3rd Matt Paulsen
Columbus, OH Maibock

Thank you for all the entries and thanks to everyone that volunteered to help with the competition.



The Listermann Cup

An annual competition designed to promote participation in homebrew competitions.

First place - \$300 gift certificate and a trophy cup

Second place - \$100 gift certificate

Third place - \$50 gift certificate

Object: to place in as many homebrew competitions as possible as high as possible.

"Competitions" is defined as any AHA sanctioned point distributing competition anywhere.

Participation is limited to local brew clubs within about 100 miles of Cincinnati such as Indianapolis, Dayton, Columbus, Huntington, Lexington and Louisville.

Winners will be determined by the accumulation of points during a year's time beginning on the first of July each year.

Points will be awarded per below:

Normal AHA sanctioned competitions:

- 3 points for a first in category
- 2 points for a second in category
- 1 point for a third in category
- 3 extra points for Best of Show

First round National Homebrew Competition:

- 6 points for a first in category
- 4 points for a second in category
- 2 points for a third

Second round National Homebrew competition:

- 9 points for first in category
- 6 points for second in category
- 4 points for third in category
- 12 points for Ninkasi Award
- 18 points Homebrewer of the Year

Bloatarian Beer and Sweat competition:

- 6 points for first in category
- 4 points for second in category
- 2 points for third in category
- 12 extra points for Best of Show

Copies of official competition documentation regarding placement must be submitted to Listermann Brewery Supply before July 15 of each year for any points to count toward the brewer's total. Multiple brewers of a batch must split their points evenly toward their total.

The winner will be announced at the Beer and Sweat Party following the July deadline. As has been our past practice, Listermann Brewery Supply is happy to ship any fully packed entries delivered to our store at our expense.

Employees and relatives of employees of the Listermann Manufacturing Co., Inc. may not participate in this competition. Sorry Chuck – nothing personal.



Roasted Butternut Squash Pizza

Laura Dell

At the Great Lakes tasting a few people asked about the squash pizza recipe from the Feb meeting at our house. The suggestion was to put it in the next newsletter. But I can't take any accolades for it, because our friend Amy brought it over. So here is the recipe from her:

Preheat oven to 400 degrees.

Spray two rectangular baking sheets with cooking spray. Thinly slice 1 large, seeded butternut squash. Lay butternut squash pieces on both baking sheets. Brush lightly with olive oil.

Bake in the oven for 30-40 minutes or until they get that "roasted look." You do not have to turn the squash during cook time unless you just want to do so. Remove from oven and set aside but keep oven on if you are going to cook the pizza immediately.

Open 2 cans of the ready-made pizza dough. (e.g., Pillsbury) Roll out dough on 2 other baking sheets. (You can also put the squash in another container if you want to reuse the baking sheets you used to roast the squash.)

Lightly brush olive oil over each pizza dough. Sprinkle minced garlic over each pizza dough. (Do to your taste but I found that 2 cloves per dough worked well.) Sprinkle dough with fresh-grated Gruyere and Mozzarella cheese. Add as much or as little as you like and use whatever kind of cheese you like best but this combination has a great balance of flavor.

Lay roasted butternut squash pieces over the top of the pizza doughs spacing as you see appropriate. Sprinkle dried sage on top of both doughs. Crumble and sprinkle dried rosemary on top of both doughs.

Put in oven for 10 minutes or so. You'll be able to tell when it looks like the pizza is done.



Bloat Quote

Following a discussion of having beer on the elevators at AHA, Dave Harsh proclaimed:

“...is that a vertical tasting?”

(and yes, oooohhhh yes, there will be beer on the elevators!)

New and Renewing Members

Welcome to the following *New and Renewing Members*

Chris Allen

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.

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