

BOSMOPOLITAN

October 2008

Beer (of course) and Cheese!

Oct 17 . 7:30pm . Foster's in Finneytown

The oenophiles have it all wrong. The best drink to pair with cheese is a beer! Our October meeting will introduce you to the wonders of cheese and homebrew. We'll start with an introduction to making your own cheese. Our own Ed Westemeier will cover a bit of history, and then move into ingredients and procedures. He'll follow that with some specifics on different types of cheese, and how they're made. Then we'll start to cut the cheese! We'll have a dozen or so different cheese varieties, each paired with an appropriate beer. Some of the pairings may be predictable, but some will surprise and maybe even shock you. You'll have the opportunity to sample each, and find a new favorite!

WE NEED YOUR HELP TO PULL OFF THIS MEETING. I'm looking for cheesemakers willing to bring samples, and homebrewers to bring beers. If you make cheese, and have any ready to share, we'll take any variety. We also need homebrews to pair them with. Kegs or bottles are fine, but we'll need at least six bottles worth of each beer. Specifically, I'm looking for the following styles: pilsner, brown ale (English or American), bock, oatmeal stout, imperial stout, fruit lambic, Flanders red, pale ale, IPA, German wheat, Scottish ale (especially Scotch ale), porter, cider, smoked beer, Belgian dubbel and/or Tripel, and, since we're Bloatarians, barleywine. In addition, we'll take any style, if you've got a beer you are willing to share. If you can help us out with cheese or a beer, please contact Rob Westendorf (513-245-1224, R_Westendorf@fuse.net) by Wednesday, October 15th. With your help, we'll make this an evening you'll remember for a long time.

Directions to Fosters: 9706 Paul Farm Lane, Cincinnati, OH 45231

Going North on Winton it's one light before Darryl and Jennifers street (which is McKelvey). Millbrook is where you turn, across from the YMCA.

Election '08

Jennifer Hermann

It's not just a new President of the United States that we will be electing this November, but also a new Bloat 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 2 months away and we need YOU to keep this club going!

WE HAVE HAD OFFERS for

♦ **PRES & VICE**

♦ **TREASURER**

This is **YOUR CHANCE** to step up and take the reins of this great organization. Elections will take place during November's meeting.

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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 \$24 (or \$2/month pro-rated), and include an electronic subscription to this newsletter.

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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.

BBL Minister's Address

Andy Melchers
3023 Hull Avenue
Cincinnati, OH 45211
phone: 513-662-1431
email: bblminister@fuse.net 📧

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
513-522-2436 bathingotis@yahoo.com

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

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

Temp Secretary: Bryan Evenson
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 \$24 (or \$2/month pro-rated) to spare, so sign me up!

NAME: _____

PHONE: _____

ADDRESS: _____

CITY, STATE, ZIP: _____

EMAIL ADDRESS: _____

Signature (required)

Return this form along with check (payable to the Bloatarian Brewing League) to:
Kevin Spatz
9557 Main,
Cincinnati, OH 45242

CALENDAR

OCTOBER

- 2Root Beer Tasting
Newport Public Library 7:00pm
- 6Board Meeting
Andy Melchers' 7:30pm
- 16Zoo Brew
from 6 – 8:30 p.m
- 17Beer & Cheese
Discussion with pairings,
presented by Dr. David Fankhauser
held @ Jim and Nancy Foster's
9706 Paul Farm Lane
Finneytown
7:30pm

NOVEMBER

- 3Board Meeting
Mecklenburgs 7:30pm
with Dinner Beforehand
- 21Monthly Meeting
Grammer's, 7:30pm

DECEMBER

- 1Board Meeting
Grammers 7:30pm
- 1-17 .Beermas
See page 6

Upcoming Competitions

Saturday October 18th -
CMI Oktobersbest

CMI's big competition is Saturday the 18th of October. Online registration for the competition ends this Friday October 3rd. Go to www.maltinfusers.org to register. As always, judges and stewards are needed.



Board meetings are held on the first Monday of the month at varying locations noted within the calendar and elsewhere in the newsletter. Meetings begin at 7:30 with a toast to cenosilliphobia. 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

Belgian Beer Fest

Mike Carver

I attended the Belgian Beer Festival in Lovell, Maine last month at Ebenezer's Pub. For those of you that don't know, I'm originally from Portland, Maine and I work for an airline, so traveling to a tiny town in the middle of the mountains of Maine is not that far out of the way for me. I had been to Ebenezer's once before, and really liked it, so when I heard they were putting on a Belgian beer festival, and the De Struise brewers (they make two of my favorite beers) were going to be there all week, I knew I had to go. And, of course, I love Belgian beers, but usually not the sour ones. I knew this would be a great couple of days, but it exceeded my expectations in almost every way.

I'll start by giving you the draft list for the two days I was there. This is from memory, so I'll do the best I can with the brain cells I have left. For you sour lovers, they had eight Cantillon's (I can only remember seven): Iris, Lou Pep Framboise ('05 & '06), Rose de Gambrinus, Vigeronne, Kreik, and St. Lamvinus. Continuing with the list, they also had Kasteel Bruin, Koeningshoeven Quad, DeDolle Stille Nacht ('06 & '07), Maredsous 8 ('04), Val Dieu Tripel, Saison Dupont, Pauwel Kwak, DeDolle Mad Bitch, Boon Marriage Parfait – Cask #59, Peche Mortel, Scaldis, d'Achouffe Brooklynette (aka Gnomette), Moirnette Blond, Delirium Nocturnum, Duchesse de Bourgogne, Ename Tripel, and the one beer no one could figure out how to pronounce, De Regenboog't Smisje. I'm sure I've forgotten some, but you get the idea. Did I mention that was just the DRAFT list? The bottle list was somewhere around 200. Unlike Gravity Head this year, I didn't try to drink them all. I realize that you can get most of these beers at a place like Party Source, but to have them all in one bar on draft was really something special.

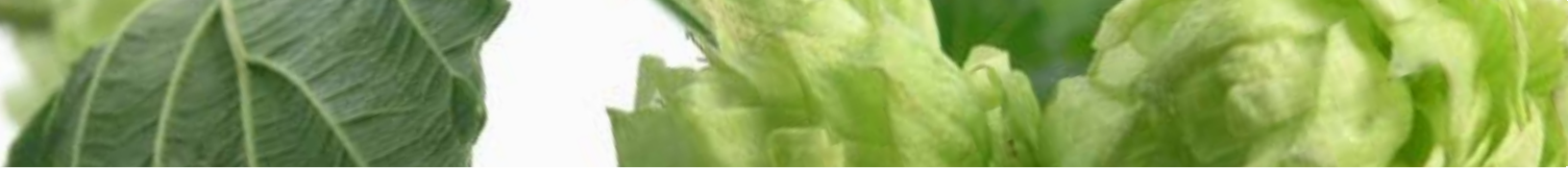
The first night I sampled about seven beers from the draft list and then saw they had Chimay Doree (the monk's beer) on the bottle list. I'd always wanted to try it, so I put my order in, not knowing what the price would be, since it was marked "market price", kind of like the lobster we had the night before in Portland. The owner, Chris, came over to the table and told me that Westmalle Extra was much better (and less expensive), and I took his word for it. I still don't know what Doree tastes like, but Westmalle Extra is amazing. I figured that was a good way to finish the night off, so we headed back to the inn, but that



A view of Pleasant Point Inn from the shore of Kezar Lake



Dianne behind the bar at Ebenezer's Pub. Notice all the tap handles behind her.



wouldn't be my last beer for the night. When I got back to Pleasant Point Inn, there were about 15 people sitting around a campfire on the shore of Kezar Lake.

Imagine one of those old Busch beer commercials, but in this version there are a bunch of beer geeks sitting around drinking Lost Abbey Avant Guard. Just before I got there they had opened a case and everyone was sipping from a 750 ml bottle. When I joined the group, Carlo (from De Struise) saw that I didn't have a bottle in my hand, so he walked over and gave me his. Like I said earlier, I'm not a fan of the sour stuff, but this beer was just wonderful (Oh crap! Am I going over to the sour side?). We just hung out for a while and talked about some of our favorite beers or favorite beer experiences. Somehow Chris got on a rant about how he hated the name of his pub, but was now stuck with it. At some point everyone decided it would be a good idea to go for a swim in the frigid lake. That's where they lost me. What a great first day.



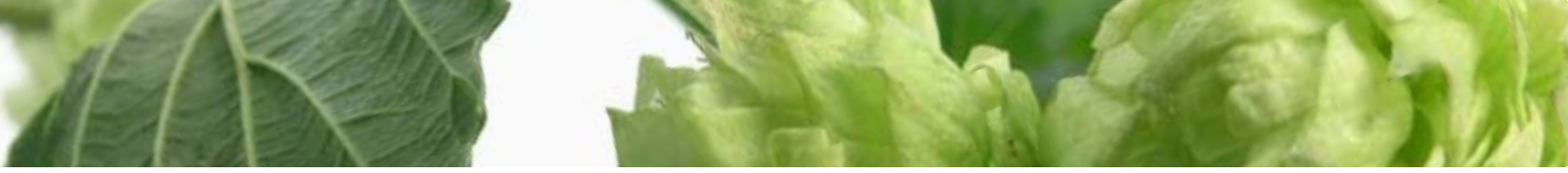
A bonfire on the beach of Kezar Lake

I learned a lot from talking to the brewers and thought I would share a couple of tips from Carlo on brewing. Tip number one: this was new to me, but some of you may already know this. When they are making their spiced beers (they put spices in most of their beers), they take a small amount of the wort from the mash tun and set it aside to steep the spices in. For a five gallon batch, you would use about a quart. While the wort is still hot, you would put all your spices in there just like you were making tea. Once you are done with the boil and turn the flame off, then you would dump the spiced wort into the kettle. He says it works perfect every time. I'm going to try it the next time I spice a beer.

Tip number two from Carlo: in a word, blend! It's their method of trying new concepts. De Struise is known for trying new and innovative things and one of the ways they do this is to blend existing beers. They think of what they want in a finished beer and then try to get that from blending two beers. If you get a great blend, now you try to figure out what ingredients and methods you would need to create the resulting beer. Essentially you're saving the time of brewing numerous experimental batches. Wouldn't it be fun to have a night of blending at one of our meetings? I think we should have a competition to see who can create the best blend.

Night number two of the festival for me was one that I'll remember for a long time. I started out with a Cantillon St. Lamvinus, which was ruby colored and tasted like a tart red wine with a little bit of funk. Not bad for a sour. I think my limit would be one with that beer. With dinner we spilt a 750 ml of Southampton Abbot 12, which was a little sweeter than normal, but still very good. It was at this point, that my night got much better. I had been complaining a little to the owner's sister-in-law, Dianne, that I was upset that there wasn't any Black Albert on tap, even though they had received a shipment of it recently. What were they saving it for? Well, Dianne came to me and asked me in a whisper if I wanted to join a private tasting in the cellar. I'd heard about Chris's beer cellar, and most of what was in it was spectacular. I immediately said yes, and followed her through the kitchen and down the stairs. In the midst of a clutter of boxes, kegs, and shelves were about 12 guys, including the four De Struise brewers, Chimay the dog, and a camera man, getting ready to record the tasting for the Sunset Grill in Boston. Is it really going to be that special?

The answer was...yes. The first bottle Chris pulled out was Black Albert. He said, "Mike, we'll start with this, since you said you came all the way from Cincinnati to have some." Sweet. De Struise describes this beer as a Belgian Royal Stout rather than a Russian Imperial Stout. Their reasoning is that it's made from all Belgian ingredients (although I found out they used Wyeast 1056 for the yeast), and named after the king of Belgium. I would describe it as a very drinkable 13% alcohol beer with notes of dark chocolate, dark fruit, coffee, and caramel, but without most of the roastiness you get with a RIS. After we finished that, we had a couple of Bigfoot's from 1995 & 1997, which I had had before. Then Chris said, "Let's blend a 1968 Thomas Hardy with Earthmonk!" Did I just hear correctly? Did he say 1968 Thomas Hardy? Did he just say blend? Yeah,



I heard right. And that's what we did. Urbain (from De Struise) handled the blending duties, and we all had a sample. Wow! I don't know where to begin to describe this. By the way, Earthmonk is a Flanders Oud Bruin that was brewed only once by De Struise.

After a short break, we popped open a 1935 Jubilee Ale. To honest with you, I'd never even heard of this beer, but it was brewed before my parents were born! Surprisingly, it wasn't as sherry-like as I thought it would be. Next up was a 1976 Courage Imperial Stout, which was really nice. The last beer we tasted in the cellar was a classic Oud Bruin, the 2000 Leifman's Goudenband. It was sweet and brown and funky. We finished the night by going upstairs to the bar and letting Urbain do what he does best, make a blend of two beers on tap. But, he wouldn't tell anyone what it was. I guessed the Simcoe hops right away (not hard to do since they had so few hoppy beers on tap), so I knew one of the beers was Weyerbacher IPA, but I couldn't guess the other one. It was Brooklynette (aka Gnomette from d'Achouffe). What a great blend and a wonderful way to finish the night.

Hopefully I will be able to attend next year. If all goes according to plan, Chris and De Struise will have opened a new venture by then called The Pannepot Café in the Portland, Maine or Portsmouth, New Hampshire area, so it should be easier to get to. Hopefully you enjoyed hearing about my experience. I've mentioned it to non-beer geek friends and I've gotten responses like, "I didn't know you could age beer." Yep, you can, and sometimes it's a wonderful thing.



Beermas 2008 Schedule

JOIN US FOR ANY OR ALL OF THE FOLLOWING
13 DAYS OF BEERMAS.

- 12/1 Grammers - board mtg. (TBD)
- 12/2 Hofbrauhaus
- 12/3 Tellers
- 12/4 The Pub at rookwood
- 12/5 Nicholsons
- 12/8 Cock and Bull
- 12/9 BJ's
- 12/10 Dinglehaus
- 12/11 Fries
- 12/12 Rock Bottom
- 12/13 Fox and Hound
- 12/16 Dilly Deli
- 12/17 The Comet

Evenson Cookout

Saturday, November 1

On November 1st, Bryan and Anita will be hosting a cookout at their house in Forest Park. I'll be firing up the smoker and cooking some pulled pork. Burgers, hot dogs and some non-meat alternatives will also be provided. Bring a side dish and of course some beer! I don't keg, so plan accordingly for your setup if you are bringing a keg. Pulled pork will be hitting the table around 6:00 PM. Feel free to stop by anytime after 2:00 PM. Kids welcome.

Bryan Evenson
837 Exmoor Dr
Forest Park, OH 45240
513-305-2483



BEER JUDGE CLASS WINTER 2009?

If you've been putting it off, you may have another opportunity to participate in a study class for the Beer Judge Certification Exam. I'm considering running a class this winter, probably starting in mid-January with an exam scheduled in April or May. One major difference would be that your cost would include your exam fee to prevent those who back out at the last minute from having that opportunity (If you take the TIME to take the class, you might as well take the exam since you can't be sure the exam will be aROuNd here again anytime soon!).

The class would probably run 15 weeks; it would include the usual combination of style tastings, practice exam questions, and technical discussions. Total cost will probably be \$150, if you would be retaking the exam, you'd get the usual discount. I don't plan on opening this up to non-BBL members - believe or not the club will be subsidizing part of the cost here! Finding a commercial example of every style can be daunting... but we do our best.

If interested, contact me (Dave Harsh) directly at dhharsh@fuse.net - if you've said something to me at a meeting, just assume I've forgotten and email me!

Thanks!

Lasanen 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 year's event is on the October calendar, which will be the day after the monthly meeting, October 18th. 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 Lasanen 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!

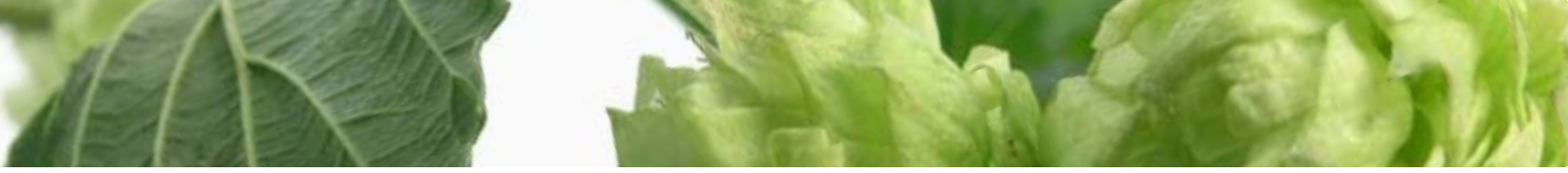
October is a GREAT Month for Brewing!! And it's always better when you have someone to spend that time with telling "Brewing Stories" and learning how others "Brew"!! Come on out for a good time!

Cheers!
Doug and Nettie

Beer Quoted:

"Beer will get you through times of no money better than money will get you through times of no beer."

Maureen Ogle,
beer historian



Kraft Brauerei

Dave Harsh

I shouldn't have been surprised to find a small local brewery in Trier - after all, about every town in Germany of any decent size has its own local favorite. Its just that the big attraction (translation: they never stop talking about) in Trier is Roman civilization and relics from the days of Constantine and the Holy Roman Empire. Trier, after all, was the seat of the HRE and the first Roman settlement north of the Alps - even though the Roman artifacts remaining are pretty much limited to the Royal Baths, the amphitheater, and one gate from the town wall. I assume the rest of the construction has long since been crushed and used as paving material or stones in building foundations.

Established in 1998, the Kraft Brauerei is part of the Blesius hotel/restaurant/beer garden complex west of the city. They brew a Helles, a Dunkles, and a Hefeweizen; all are on draft, although a small quantity is packaged in one liter bottles (unpasteurized) if you want to take some home. I was told a bock and festbier were brewed as well, but it was July and not the season for those beers. The Germans don't fool around about things like this - you won't find bock on tap in July. They brew three days a week during the summer ("when the bier garten is open"), but only twice a week in the winter. I didn't quite get a clear answer about their annual production - I'm not positive that they were answering that question either. The kettles are located at one end of the bar area with the fermentation room behind a glass wall. It was made clear to me that brewing started early so it would be done before customers were on site.

I tried the Dunkles and the Hefe and both were dead on the style - the Hefe leaned towards the banana end with a more subdued clove character. The Dunkles finished sweet but had more bitterness that I had expected. My biggest surprise was seeing a german brewery selling their beer in 5 liter towers - but I guess that beer gimmicks are no less likely in other countries.

The Kraft Brauerei is like a 100 other small German breweries - the small local that everyone likes to go to. I wouldn't make a special trip because you can find any number of other small breweries that make excellent German styles in other small towns. But if I'm back in Trier, I'd be there for sure. This isn't a knock on Kraft, just an acknowledgment that you can find great beer in Germany without working really hard at it.



A Pitcher of Dunkles - A half liter glass was 3 euros, the pitcher was 6 euros!



Celebrating their 10th anniversary!



The kettles. Malts from Bamberg!

You might be a homebrewer if...

you have more types of beer glasses than you have plates and bowls.



Upcoming AHA Club-Only Competitions

NOVEMBER/DECEMBER 2008

CELEBRATION OF THE HOP (IPA)

Entries are due November 19 to November 28, 2008. Judging will be held Saturday, December 6, 2008. Entry fee is \$7. Make checks payable to American Homebrewers Association.

Entry Shipping:

Weasel Boy Brewing Company
c/o AHA COC IPA Yeast Samples
126 Muskingum Ave Suite E
Zanesville, OH 43701

Hosted by Frank Barickman and the Scioto Olentangy and Darby Zymurgists (SODZ) club of Delaware, OH, this competition covers BJCP Category 14 styles.

For more information, contact Frank Barickman at fbarickm@columbus.rr.com.

JANUARY/FEBRUARY 2009

BELGIAN & FRENCH ALES

Entries are due January 9, 2009. Judging will be held Sunday, January 18, 2009. Entry fee is \$7. Make checks payable to American Homebrewers Association.

Entry Shipping:

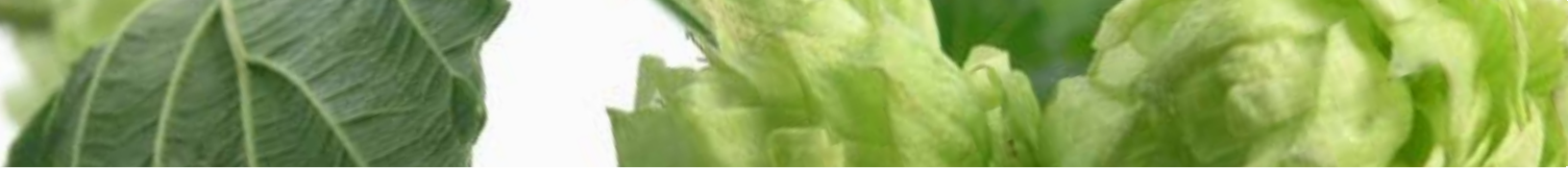
Silverado AHA COC
c/o Doug Newberry
1215 Burnham Ln
Batavia, IL 60510

Hosted by Doug Newberry and the Silverado Homebrew Club of St. Charles, IL, this competition covers BJCP Category 16 styles.

For more information, contact Doug Newberry at newberry1215@comcast.net.

FOR MORE INFO ON ALL AHA CLUB ONLY COMPS VISIT

<http://www.beertown.org/homebrewing/club.html>



Oct Board Meeting Minutes

Oct 6 . at Minister of Propaganda's Smokey Fire Pit

In attendance: Mark H., Rob and Roxanne W., Kevin S., Andy M., Jennifer H., John Z., Mike C., Bryan E., Dave H.

Toast at 8:00 P.M.

Upcoming Events: Oct 16th – cooking class at Oriental Wok

Oct 17th – Monthly meeting: Beer and Cheese. Contact Rob W., if you are interested in contributing homebrew or homemade cheese. Rob is especially looking for a pilsner and a smoked beer. Nominations for board positions will also be held. You do not need to be present to be nominated, but you do to decline a nomination!

Oct 18th – Lasanen Group Brew.

Oct 18th – CMI Oktobersbest Competition at the Beer Sellar. Deadline for entries has passed but they will be looking for judges.

Nov 1st – Evenson Cookout ... now starting earlier @ 2pm (remember, you'll gain an hour of sleep that night!)

Nov 3rd – Bloated Boards at Mecklenberg Gardens. Meeting starts at 7:30. Group will be gathering at 6:30 PM for dinner before the meeting.

Nov 21st – Club meeting. Elections! You don't want to miss this one, or you might become newsletter editor!

Jennifer H. is checking with Grammer's to see if they are still open after fire. If not, we will be looking for another location for the November meeting.

Dave H. is starting another BJCP class in January. Class will tentatively being held at the Garagemahal. A start date and a day of the week for the class has not been set yet. Contact Dave if interested in class.

Kevin S. reported that post-Beer and Sweat we are looking goo. Jennifer is planning a bus trip for the club to utilize some reserves. More details soon.

Meeting adjourned at 9:00 P.M.

Beer History: *The familiar Bass symbol, a red triangle, was registered in 1876 and is the world's oldest trademark.*



UPCOMING: November Boards

November 3 . 7:30pm

The NOVEMBER BLOATED BOARDS may or may not be at GRAMMER'S downtown. They lost their rathskeller and cellar due to a fire. The main bar area was untouched and they are closed while repairs are in progress.

Stay tuned at <http://www.grammers.net/> and also look for emails with further details.