

BOSMOPOLITAN

November 2008

Election '08 — It's Not Over Yet!

November 21 . 7:30pm . Meyer's - North College Hill

Well, we have President-Elect of the United States but so what?! It's our turn now... the Bloats will vote to place a new Bloated Board for the 2009-2010 term. We are STILL accepting nominations for President, Vice President, Secretary, Treasurer and (ahem, especially the very esteemed job of) Newsletter Editor. If you are interested or have questions to ask, please talk to any one of the current officers or an elder Bloat.

And remember, if you don't show up (or even if you do) you might be elected!

ELECTIONS ARE THIS MONTH!

Phil & Peggy Meyer have graciously invited us to their home to host the Bloated Elections.

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 to
MAP IT

Celebration of the Hop!

Do you have an APA or IPA that you think is great?!

Please bring some to the November meeting as we will sample and vote to select just ONE candidate to submit to the AHA's club only competition for December.

We're really looking to be more active in AHA competitions and considering we are hop-loving Bloats this one should be a shoe-in!

So break out your Hopzilla or Hop Goddess bests and show off a little!



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

Bloatarian results from CMI's Oktobersbest:

MIKE CARVER BEST OF SHOW (2 years in a row for the Bloats!)

1st Northern English Brown

1st Belgian Tripel

PHIL MEYER

2nd American Pale Ale

3rd Belgian Specialty

ROB WESTENDORF

2nd Oktoberfest

3rd Dortmunder Export

2nd Dusseldorfer Altbier

TIM MCPARTLIN

1st Wood Aged Imperial Stout

3rd Spice/Herb/Vegetable Beer

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

NOVEMBER

- 3Board Meeting
Mecklenburgs 7:30pm
with Dinner Beforehand
- 21Monthly Meeting/
Board Elections
Phil & Peggy Meyer's, 7:30pm

DECEMBER

- 1Board Meeting
Barnesburg Tavern 7:30pm
- 1-17 .Beermas
See below

JANUARY

- 10Holiday Social
Treehouse 6:00pm

Upcoming Competitions

Beermas 2008 Schedule

JOIN US FOR ANY OR ALL OF THE FOLLOWING
13 DAYS OF BEERMAS. FOR MORE INFO VISIT
WWW.BLOATARIAN.ORG

- 12/1 Barnesburg Tavern
- 12/2 Hofbrauhaus
- 12/3 Tellers
- 12/4 The Comet
- 12/5 Nicholsons
- 12/8 Cock and Bull
- 12/9 BJ's
- 12/10 Dinglehaus
- 12/11 Fries Cafe
- 12/12 Rock Bottom
- 12/15 Fox and Hound
- 12/16 Dilly Deli
- 12/17 The Pub at Rookwood



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

October Meeting - Beer & Cheese Report

Rob Westendorf

October's meeting saw the Bloats descend en masse upon the Foster Household for an evening of Beer and Cheese. A rather large group busted the seams of the Fosters' basement bar, with many hovering outside around the campfire (aka the smoking lounge). Ed Westemeier started us off with a discussion of how cheese is made. The details of milk sources, additives, time, and temperature were all touched on, including how changing these items leads to different styles of cheese. We followed Ed's talk with a tasting of a variety of cheese and beer pairings. We had a variety of homebrewed and commercial beers, each paired with a different style of cheese. The pairings included:

St. Feuillien Tripel/Anderson Valley Tripel and Chimay Classic Trappist Cheese

Stone Bitter Chocolate Oatmeal Stout and Mascarpone

Hoppin' Frog BORIS Oatmeal Imperial Stout with Stilton

Scott LaFollette's Southern English Brown Ale and Edam

Darryl Dieckmann's Strong Scotch Ale and Roxanne Westendorf's Chipotle Gouda

Bryan Evenson's Hefeweizen and fresh Mozzarella

Chuck Boyce's Smoked Porter and Smoked Gouda

Jennifer Hermann's American Stout with 6 year old aged Cheddar

Jennifer Hermann's American IPA with a Triple Cream Cheese

Jennifer Hermann's Lambic with Asiago

Rob Westendorf's Flanders Red Ale with Benedictine (Carr Valley's specialty goat/sheep/cow cheese)

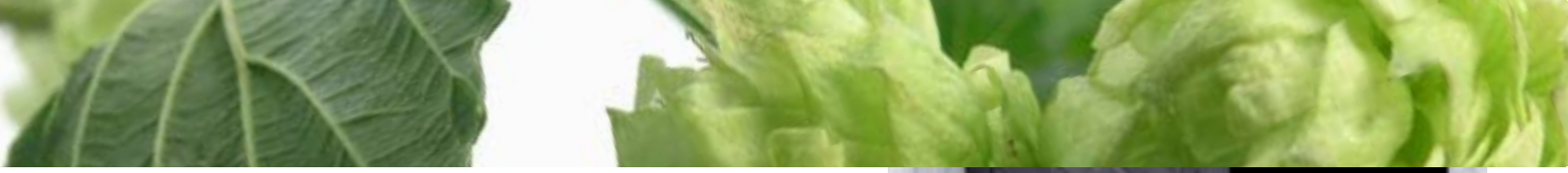
Rob Westendorf's Dortmunder Export with Camembert

Rob Westendorf's Belgian Wit with Gruyere

and finally, John Zoeller's surprise addition, Colt 45 Malt Liquor and Cheese Whiz!

After sufficient time to taste all of the offerings, a "People's Choice" ballot was conducted. All of the pairs except the Tripel/Trappist Cheese received at least one vote as somebody's favorite. In the end, the two sour beers came out on top. The Lambic/Asiago pair eked out a one vote edge over the Flanders Red/Benedictine pair for first and second, while third went to Stone's Bitter Chocolate Oatmeal Stout and Mascarpone pair.

Thanks go out to Ed for his great presentation, to our hosts, the Fosters, for putting up with us, and to each of our members who provided homebrew and cheese for the tasting. See you in November!



The Schmitt Brewery

Dave Harsh

You have to work to find the Schmitt Brewery in the Thuringian town of Singen. Every sign in the state points to either Johann Sebastian Bach's house in Eisenach or Wartburg castle, where Martin Luther translated the Bible into German. But a flyer in our hotel mentioned "Germany's Smallest Brewery" and I figured I couldn't pass that up. Of course, summer is construction season and a few hundred detours later, we finally ended up in Singen - and with a fair amount of additional effort, we found the road that could take us to the brewery. Just for the record, it wasn't the one that you took if you followed the signs! We were warned by a local that getting a tour could be difficult because the brewer is a bit "cantankerous". But more on that later.

The Schmitt brewery is family owned since its founding by the current brewer's great-great grandfather in 1885. Family ownership and control was maintained during communist rule - for reasons that I'm not sure are clear even to the current generation. The brewery still uses caves carved into the hillside for lagering their kegged beer; the nearby pond also provides ice in the winter that until recently was still used to maintain the temperature in the caves. Although we couldn't find it, we were told of a sign that was next to the pond which read "Bitte, scheiss nicht in den Teich am Dienstag, weil am Mittwoch brauen wir unser Bier", which means "please don't shit in the pond on Tuesday, we brew our beer on Wednesday." Of course, this could be a story for tourists, but at least its a good one.

So we arrive and the brewer is cleaning kegs for filling and two large wagons - one filled with spent grain and the other spent hops are sitting out in front. The brewer spoke no English, so with the help of our tour guide, I did some major sucking up about how much we liked his beer (we had tried it in the local gasthouse) and could we see the brewery. He replied essentially that he was busy but his sister would be in a while. What a prick! Anyway, we hang out for a while and the sister shows up - and her personality contrasts sharply with the brewer in that she has one! She had some trouble understanding the idea that I brewed at home in 40 liter batches - "you mean hectoliter?" No - this is a hobby, I'm just into beer, I explain. I should add her English is pretty good - light years better than my German! I guess homebrewing is not a common thing in this area, but she finally seemed to understand that I drank the beer I made and



Mr. Grumpy a.k.a. the brewer

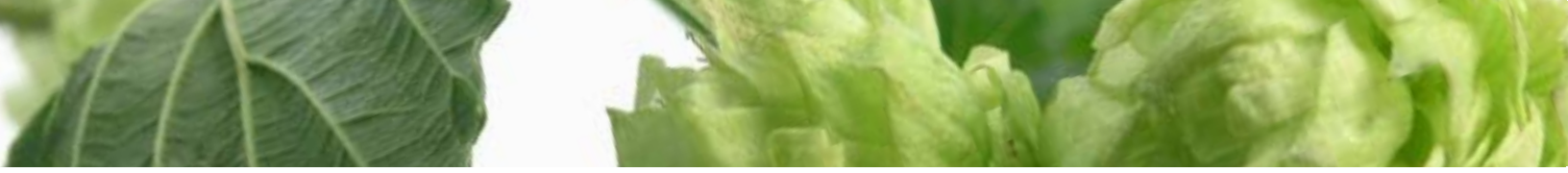


Used grain and spent hops



You might be a homebrewer if...

you are producing beer faster than you can drink it.



didn't sell any. So during all this, we buy a nice collection of glasses, mugs and other brewery bling (and have a beer while we're at it) and she practically drags us into the brewery for a tour. Her brother seemed really annoyed having a group of Americans traipsing through HIS space. But we didn't mind and I hope he got over it.

The brewery is steam powered, making it different from the standard "brewer tour" we've all seen a hundred times. A two-story boiler apparatus burns about anything they don't need to maintain pressure, which is then used to run the "dampfmaschine". A long leather belt runs up into the ceiling space and connects to a variety of contraptions to provide power wherever needed - mash stirring, pumps, grain mill, etc. The old wooden mash tun dominates one end of the room and the boiling kettle is built in the middle of a stone staircase that winds up towards the second floor behind it. The lagering caves were absolutely freezing - in addition to kegs of beer being aged, there was also a filter which they use on all batches. Additions to the original brewery (in addition to temperature controlled secondary fermentation) include a bottle washer and bottle filling machine, both of which were also steam powered at one point, but have since been retrofitted for electrical power - assuming I understood correctly.

The bottle washer. Looks like a steam line is still attached.



How to make beer....



The brewery building



BRAUEREI Schmitt · SINGEN



The filter. Still used!

From left: the current brewer's Father, great-great-grandfather, grandfather, and great grandfather - all Schmitt brewers! In the lower right, part of an old beer ad featuring a naked woman. What a novel advertising concept for beer!



The dampfmaschine!



Darryl Dieckman, left, and Jennifer Hermann, dressed as beer-making monks, are refused entry into Ray's because there is no room for their large beer bottle during the Halloween festivities in Kent, Ohio. (Karen Schiely/Akron Beacon Journal)

FREE HOPS!

I have secured 22 pounds of 2006 crop year New Zealand Nelson Sauvin Hop pellets. These are 12.2% alpha and have been in the hop cooler in an airtight bag since we received them.

I will be bringing them to the Nov meeting for people to take and use.

Kevin Spatz

(p.s. Kevin tells me he has some other hops for distribution as well but I don't recall what they were)

Beer Quoted:

"Everybody has to believe in something... I believe I'll have another drink."

—W.C. Fields



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>



Nov Board Meeting Minutes

Nov 3 . at Mecklenburg Garden's

11-3-08 Board Meeting

In attendance: Phil and Peggy M., Darryl D., Dan L., Jen and Brian B., Jim F., Rob and Roxanne W., Kevin S., Andy M., Mike C., Ray S., Jennifer H., Bryan E., John Z.

Toast at 7:35 PM

November meeting location – new location is needed since Grammer's will not reopen until early spring. Phil & Peggy Meyer volunteered their house for the meeting. Board voted for meeting at Meyer's.

Voting: November meeting will include voting for new board and bylaw changes

AHA Club Competition: If you have any APAs or IPAs, bring them to the Nov meeting for a mini-BOS to pick the beer to represent our club. Contact Ray S. if interested.

Nov Board meeting – new location is needed since we were to meet at Grammer's. Suggestions were offered for Molly Malone's, Barnesburg Tavern, and Anthony's of West Chester. Andy will check on availability at Barnesburg Tavern; if not available will meet at Anthony's.

Beermas: Calendar is set. The Comet has switched with the Pub at Rookwood. Will now meet at The Comet on Dec. 4th and at The Pub on Dec 17th.

Bockfest – Date set for March 8th, 2009. Brew your bocks now!

Jan meetings – Asked if we should have both the holiday party and the regular monthly meeting in January. Board decided to only have the holiday party in January. (on the 10th)

Rob W. proposed that we needed to be more proactive in finding a permanent location for meeting. New membership is low this year since new members do not want to meet at someone's house. Rob W. asked if club would be willing to pay for a clubhouse for the monthly meetings. The board agreed we would be willing to pay for a meeting location. Rob W. volunteered to find suitable locations and get pricing.

Roxanne W. provided update on AHA sponsored insurance for clubs. Pricing for the plans is almost set. Plans should be available to clubs soon. Board showed interest in plan when it comes available.

Meeting adjourned at 8:10 PM.

Beer History: *In their efforts to regulate beer quality, the ancient Babylonians, who were among history's earliest brewers, decreed that any commercial beermaker who sold unfit beer would be drowned in his/her own libation.*

Bockfest Homebrew Competition

Saturday March 7th, 2009
Cincinnati, Ohio



The Bloatarian Brewing League will be sponsoring the 2009 Bockfest homebrew competition on Saturday March 7th. This bock-only competition will be held at Bockfest Hall in downtown Cincinnati and is part of the weekend long celebration of all things bock.

Categories: The Bockfest Competition is strictly limited to the following categories as defined in the 2008 BJCP Style Guidelines.

- 5A - Maibock/Helles Bock
- 5B - Traditional Bock
- 5C - Doppelbock
- 5D - Eisbock
- 15C - Weizenbock
- 22* - Smoked and Wood Aged (bocks)
- 23* - Specialty (bocks)

* Base style must be 5A, 5B, 5C, 5D, or 15C and must be clearly indicated on the entry.

We are currently looking for entries, judges, and stewards for the event. The competition is BJCP-sanctioned, and BJCP points will be awarded. Additional information and online registration for entries/judges/stewards will be available shortly at www.bloatarian.org/bockfest.html. Information for the Cincinnati Bockfest celebration including the parade, brewery tours, music, and venues can be found at www.bockfest.com.

Entry Information: All entries must indicate both a category number and sub-category letter in addition to a written description of the style. All entries will be judged according to the appropriate sub-category style guidelines. However, categories may be combined with related categories for the purpose of awarding prizes. Multiple entries per style are allowed.

Entry Fee: The Bockfest Competition is \$6.00 for the first entry and \$4.00 for additional entries. Make checks payable to the Bloatarian Brewing League.

Eligibility and Registration: Anyone may enter. Beer must be entered under the names of all brewers who participated in the beer. Beers brewed in commercial licensed facilities are ineligible. Please pre-register online. Entry deadline is Friday, February 27th, 2009.

Entry Requirements: THREE 10 to 14 oz. brown or green bottles are required for each entry. Kegs may be pre-registered and hand carried by a judge or steward. Please print out the completed entry sheet, fold so your name appears on the front, and attach it to the beer bottles with a rubber band. Be certain that each bottle is clearly identified. Include entry fee (fold within label if you like). Flights will be fixed prior to event, so no late entries will be accepted.

Mailing/Drop-off Instructions: Entries must be received between the dates of 2/23/08–2/27/08, unless they are pre-registered and hand carried by a judge and/or a steward.

Listermann Manufacturing Co., Inc.
Attn: Bockfest Competition
1621 Dana Ave.
Cincinnati, OH 45212-0251

Awards: Prizes will be awarded for first, second, and third place for each category (to be determined based on the numbers of entries in each style, etc.). An additional prize will be awarded for "Best Bock Beer" (BOS).

Special Prize: The Christian Moerlein brewing company will select one entry from categories 5A(Maibock/Helles Bock) or 5B (Traditional Bock) to be used as the recipe for the 2010 Hudepohl Bock release.

Contact: Ray Snyder, Competition Organizer, raysnyder@fuse.net, (513) 759-2573.
Darryl Dieckman, Head Web Monkey, darryl@rottiron.com, (513) 235-8712

UPCOMING: December Boards

December 1 . 6:00 dinner — 7:30pm meeting

The DECEMBER BLOATED BOARDS and THE FIRST NIGHT OF BEERMAS will be hosted at BARNESBURG TAVERN & GRILLE in Colerain Twp located at 5671 Springdale Road, 45247. I'm working on getting something good/special on tap or in bottles for the evening. We have the party room reserved for dinner and the meeting and can easily accommodate a crowd. Come out and have dinner and stay for the meeting!

visit www.barnesburgtavernandgrille.com for full menu and location/directions

(I hear they just put Great Lakes Burning River on tap as well.)

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!

