

The Runoff



The newsletter of the Cincinnati Malt Infusers Volume 8 Number 10 October 2003

Brew Tour Stop #5

by Jeff Graff

September 14th, 2003

Jeff and Tammy Graff's house

I would like to apologize to everyone for changing the final brew tour date at, what seemed to be, the last minute. There

were details, known mostly to me, that steered my decision. Also, at the last meeting Tim told us that Russel's campsite had been taken down due to high water. I am disappointed that we could not keep the original plan but things seem to work out for the best.

As normal, when I hold a brew, the skies were forecast to dump buckets on our house. We put up a large canopy to ward them away and it seemed to have worked. For such a gloomy forecast we had a really good turnout. Tammy and I were brewing as Dave Lear arrived.

Then Geoff Morris came with his equipment and started to set up. He had started his mash at home. Phil McDermott was

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About CMI

The Cincinnati Malt Infusers meet at 7:30 PM on the second Thursday of each month at Listermann Brewery Supply on Dana Ave, unless directed in this newsletter.

A year's membership in CMI costs \$15 per individual, \$20 per same-address couple. Dues may be mailed to the CMI Treasurer (Tom Pettinger) at 9526 Brehm Rd. Cincinnati, OH, 45252. Members receive *The Runoff*, the club's monthly newsletter, and may participate in a variety of club activities and make use of club resources.

Articles for the newsletter are encouraged from all members. They may be sent to Phil McDermott, the *Runoff* Editor, either by snail-mail (**7820 Austin Ridge Drive, Cincinnati, OH 45247**) or by Email philmac@cinci.rr.com. Hard copy and/or 3.5" disk (PC or Mac) are welcome.

Our club's web page can be found at: <http://hbd.org/cmi>

General email can be sent to us at Infuser@Earthlink.net.

The current CMI officers are:

President:

Angie Pettinger (513) 385-3433

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Mark Olding (513) 385-0653

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Contents:

Brew Tour #5	1
Mead.....	2
Cabrewing.....	4
Beer Beyond Nationalism.....	5
Club Notes.....	6
Oktoberfest Info.....	7

next and he had started at home, too. As everyone was setting up, along came Tim McPartlin. If you can believe it, he was carrying an extract kit with him, and after a little instruction on extract brewing, he caught on.

We waited until everyone was done chilling before we settled down to eat dinner. We had been sampling my Sierra Nevada clone and Goeff had brought some Grants IPA and Arrogant Bastard's IPA. (Very tasty!) Tim brought his infamous Brown ale and another, I think it was his porter. (I didn't drink much of it because his brown is my favorite.) After dinner we played a rousing tournament of "corn hole" until darkness overcame us.

I would like to thank each and everyone who took time and came out to the brews through the past 5 months. It really makes a great difference when people participate. I would especially like to thank the hosting families. Without your devotion to this club, there would be no Summer Brew Tour. Your help was greatly appreciated.

There were 5 brewers who qualified for the Grand Prize of a years membership in the A.H.A. and they are:

Tim McPartlin	brewed 4 events.
Phil McDermott	brewed 4 events.
Tammy Graff	brewed 4 events.
Dave Lear	brewed 4 events.
and Me	brewed 5 events.

The drawing winners were Tim McPartlin who chose the 5 c.f. fridge and Rick Walters (who brewed at only 1 event) won the milk fridge. (Remember, this drawing was for only the people who brewed at any of the 5 events.) Again, thanks for a great summer!

Mead

by Jeff Seeley

(First a correction - in the Mead article of September Runoff it was attributed to me that Ireland was the source of Mead. This isn't the full story. Mead is believed to have been first produced by the Aryans of what is today India. The practice was transferred to the Greeks who carried it with them when they conquered the Itruscans, bringing about the beginning of the Roman Empire. When the Roman Empire crumbled began to crumble in the 4th Century, much of the best of Roman/Christian knowledge was preserved in Ireland. The monks of Ireland in the 8th Century took their Christian teaching and knowledge of Mead making to England then then into Continental Europe wherein mead making took old in Franconia and the northern provinces of modern Germany and Scandinavia.)

Mead is an ancient and sublime drink. It very likely predates beer due to the readily-fermentable nature of the sugar (no processing required other than dilution, whereas all beers require mashing or steeping of the grist). Although I was conditioned (by forced high-school reading and discussion of Beowulf) to mistakenly believe that mead is was a frothy beer made by Norsemen and consumed in great quantities from steel tankards, mead is more akin to wine than to beer. When fermented with adequate care, mead can be as refined and dry as a Borgourne Grand Cru, or as sweet and layered as a late-season Saurtern.

Traditional mead is made from raw honey (non-Pasteurized, no chemical stabilizers added), and water. The color and flavor of the mead is determined primarily by the choice of honey. Dark honey (like Poplar or Maple) will result in dark meads that have complex herbacious even earthen flavors. Light honey's like clover, orange, or raspberry will have more subtle floral aromas and be almost straw-like in color. These later are best fermented at low temperature (60-

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65F) to avoid production of significant fusel oils and light esters. The darker honeys can support these harsher-notes and so can tolerate fermentation temperatures as high as 80F (for those who enjoy such medicinal flavors). The addition of other flavors to high-temp meads may be desirable. Additions of apple cider, berries, grapes or herb blends was common practice amongst the Celts and the Norsemen from 2000 BCE to as late as 1600.

Pure mead was most always the drink of nobility. Commoners were given watered-down versions (the Bud-lite of the times). Beginning in the 1100s mead began to be 'cut' with grains to make alu (ale), still flavored with herbs, to make it less expensive for wider consumption. With time the grain content overtook the honey content and the ale became a recognizable precursor of what we recognize today. When hops replaced herbal concoctions (gruit) from 1200 to 1600 the transformation to beer was complete, and the consumption of mead was almost unheard of.

Today's mead maker has several variables to consider upon beyond honey choice. Yeast selection can determine if the mead will be sweet or dry. Any yeast can produce a good mead, and Wyeast and White Labs both market sweet & dry mead yeasts. However, less-expensive dry yeasts also produce good meads. Even if a highly attenuating yeast is selected, a sweet mead can still be made via two routes (stopping the fermentation prematurely by use of potassium sorbitol, or by adding lactose to the fully fermented mead). Meads can be made 'sparkling' like champagne or 'still' like table wine. Making sparkling mead is identical to making bottle-conditioned beer, by the addition of 1 cup of sugar/5 gallons at bottling.

Basic recipe and procedure (for 5 gallons, still, traditional mead):

- 12 lbs clover honey
- 2 pkgs dry wine yeast
- 3 tsp acid blend (50:50 mix of malic & tartaric acid)
- 1 tbs bentonite clay (clarifying aid)
- 2 tsp potassium sorbate (fermentation stabilizer)
- 5 Camden tablets (sodium metabisulfite, anti-oxidant)
- 4.5 gallons water (pre-boiled or otherwise chlorine-free)

Next Meeting:
Thursday, Oct 9th
7:30 PM
at Listermann Brewing Supply
1621 Dana Avenue
Topic: Beer Tasting

Boil the water (pre-boiling method), with 3 tsp acid blend, 1 tbs of bentonite clay, and one packet of dry yeast (this later forms a nutrient mix for the fermenting yeast). Allow to cool to below 150F. Add the honey and allow to dissolve fully. Cool to below 70F and add a slurry of fermenting yeast. The mead should ferment with lots of CO₂ production (little foam development) for 1-6 weeks. When CO₂ production has dropped significantly, add the Camden tablets and rack into a secondary fermenter (glass or stainless). The mead can rest here until crystal clear (1 month to several years if the bubbler is kept full). When read to bottle, add the potassium sorbate and bottle. If you are making a bottle-conditioned mead, do not add the sorbate (it prevents yeast fermentation). Cheers!



We Call it "Cabrewing!"

By Jeff Graff

Just let me start with, " I am not a camping person." Camping means - hot weather, no electricity, biting bugs and minimal facilities...not normally my favorite things. But I push all of these feelings aside to enjoy 1 weekend out of the year with friends, and It never disappoints me.....never! A 2 day mixture of canoeing, fun and great homebrews. We call it "Cabrewing"!

This years adventure started on Saturday, July 26th. There were 12 brave souls who ventured forth to enjoy a weekend of revelry. They were : Doug, Darlene, Olivia Furst and Dougs dad; Me, Tammy, Jack and our nephew Evan and Tammy's friends Marion Boehm and sons Matt, Curtis and Sammy (the cool dude).

We checked into Morgans campground, in Lebanon, around 10:30 a.m. We rode back to our camp site deep in the woods and quickly set up our tents. We had to hurry because our camping package included 2 days of canoeing and the bus that takes us to the livery was leaving shortly. Doug, Darlene and Olivia were there and had set up their tent by the time we arrived. His dad was to meet us on Sunday only. We caught the bus and after a short drive we were gathering our equipment and heading for the river. This day we had an odd number of canoers, so Tim volunteered to ride with the coolers as we paddled down river. (This reminded me of the hospitality cart on a golf outing except that Tim needed a lot more makeup.) The river was

very calm and the wildlife was booming. We saw many turtles, sunning themselves and birds of all kinds. We had several opportunities to stop along the way to stretch and let the kids do some swimming. (of course the adults are the biggest kids.) The first days trip was 15 miles and no one overturned their canoe which normally doesn't happen. It was a whole lot of fun. The end of the first days journey ended at the campsite. We were all ready for a hot meal and some relaxation. We cooked over the campfire, drank some good brews, talked and played a couple games with a lot of laughing mixed in. As darkness fell around the campfire, conversations degraded to " That Crocodile Hunters wife is pretty, isn't she?". The boys and Tim were still going strong as I fell off to sleep.

Sunday we started again along with Dougs dad, Ray . This time we left at the campground for a shorter 12 mile trip. Halfway through the day we decided to stop for a rest. Some of us went off to the right and some went off the the left. Those of us who were on the left side realized that Tim and Ray (and the coolers) had went to the right side. After a little coaxing he and Ray headed for our side of the river..... at speed! They landed near us and as the canoe stopped they did not, spilling both of them in the water. After realizing no one was injured, great applause was given to the show. We helped them up and enjoyed some more swimming and refreshments.

We rowed past peoples houses and cabins along the way, spent some time splashing one another and seeing who can make the most noise as we went under one of the many scenic bridges.

For those of you who have never been on a outing such as this, Plan on it! The surroundings are very beautiful and friends keep it

lively. Although I may not do a whole lot of camping, I will keep planning on going to this event. Make sure to keep a weekend open next year in July, you won't be disappointed.



Beer - Beyond Nationalism

a tirade by Jeff Seeley

In the 20-September 2003 NYTimes, it was announced that Interbrew, the world's 3rd largest brewing company (behind AB, and SAB) purchased the Lowenbrau brand from the Gabriel Sedlmayr brewery (maker of Spaten and Franziskaner brands). This purchase has raised the ire of many Germans who resent that Belgian-owned brands will be served Oktoberfest. Oktoberfest has been celebrated in Munich since 1810 and by decree only beers brewed by Munich breweries (excluding micro breweries) can be served. Prince Luitpold (of Bavaria) is a leading spokesperson for the anti-Belgian sentiment.

As I sit here drinking my Warsteiner, the absurdity of this nationalistic response strikes me. Gabriel Sedlmayr would not have cared about the distinction between German and Belgian political interests during his tenure as Bavaria's greatest brewer (mid to late 19th. C). Germany did not exist as a political entity in during the early 19th Century. Not until the efforts of Bismarck and the Prussian war of 1870 did modern Germany come into being. Prior to

that Germany was considered a geographic designation and its provinces were governed by powerful and often warring princes from each duchy (such as Bavaria) united (in theory) under the relatively powerless though impressively titled Holy Roman Emperor. It was because of the Church's influence in Italy and Germany that these geographic entities never became strong national identities until the late 19th Century.

Sedlmayr would have appreciated the brewing talents of the Flemish, and the Bohemians, viewing them as Germanic kindred. He shared his brewing knowledge with Vienna native Anton Dreher, who used this knowledge to create the now-famous amber lager that came to be known as Oktoberfest—the beer named for the Munich marriage ceremony celebration. The beers Sedlmayr and Dreher worked to create survive largely unchanged today. The Lowenbrau brand will be made by the same Munich brewery, by the same Bavarian workers, following a century-old recipe. That the CFO of the company is Belgian should matter little to the party-goers of Oktoberfest 2003.



Beer Fact

According to recent data, Belgium has an estimated 60,000 pubs, one for every 170 Belgians. That number is down significantly from a century ago, when the country's 200,000 drinking establishments resulted in one bar for every 32 citizens.

Club Notes

Monthly Meeting Notes for September 11, 2003.

Mark Olding opened the meeting at 7:35 pm in the absence of Angie and Tom who were at a wedding in Columbus. Mark talked briefly about the upcoming Donauschwaben Event scheduled for October 3, 4 and 5. A sign-up sheet for volunteers for this event was passed around. Mark noted that the final Brew Tour stop had to be moved due to a scheduling conflict with Russell although Tim McPartlin said the Ohio River flooded Russell's property anyway and it was covered in mud. The final event was moved to Jeff Graff's home in Anderson Twp. Jeff advised that brewing can begin anytime after 10 am and that he would be firing up the grill later in the afternoon with hamburgers, hotdogs etc. Anyone wishing to bring something to throw on the grill was welcome, otherwise you may wish to bring a covered dish to share. Jeff also passed around a mailing he received from The Munich Sister City Association inviting anyone to attend a fund raiser on September 18th from 7 pm until 11pm at the Hofbrauhaus in Newport. The cost is \$10.00 per person with the proceeds benefiting The Munich Sister City Association. Anyone interested should contact Jeff Graff.

Mark Olding then started the presentation for the evening which was "The Beers of New York" in a tribute to those who lost their lives exactly two years ago in the terrorist attack on the World Trade Center buildings. Mark had a handout that detailed the selections he made from the numerous beers available in New York. The first was a McSorley's Ale. Mark had a tough time finding information about this brew. He writes "There is a McSorley's Brewery in Michigan, but this isn't their beer. I know McSorley's is an Irish "brewpub" in NYC. They had their beers contract brewed by Heileman Brewing, which went bankrupt in 1996 and sold out to Stroh's which went out of

business in 1999 and sold out to Pabst. But it may in actuality be contracted to Miller Brewery in Trenton, Ohio. It's just an All-American Beer." The next beer was Brooklyn Pilsner, which is a refreshing golden lager brewed in the style favored by New York's pre-prohibition brewers. This Pilsner is traditionally brewed from European two-row barley malts, German grown Perle and Hallertauer hops which provides a crisp, snappy bitterness and a fresh floral aroma. Then came Ommegang Hennepin Grisette Farm House Ale. This brew is similar to the Belgian Saison style beer that serves well as an aperitif as its alcohol level is 7.5% by volume. Mark noted that the literal definition of "Grisette" was a French girl or young married woman of the lower class, which sparked a variety of comments from the group with their own interpretation of exactly what a French girl of lower class really means.

Next came Ommegang Rare Vos. This is an Amber colored, floral, fruity, orange and rind nose brew that according to Mike Weaver, "seemed to be past its prime as it had hints of oxidation probably due to the long shelf life at the Party Source." The last brew Mark presented was Saranac Black Forest. This is just one of many of FX Matt's Saranac brews produced in the Adirondack Mountains of Upstate New York. The head on this beer is thick and creamy with the color more dark ruby than black. It gives a satisfyingly rich feel, caramel and coffee notes, slightly smoky and quite malty. It goes down very smoothly with a crisp finish leaving a nice burnt caramel taste on the tongue.

Mark, in a very appropriate patriotic gesture, concluded the evening's presentation by having everyone raise their final drink as he offered a toast to those that paid the ultimate sacrifice on September 11, 2001. Great job Mark.

Meeting adjourned at 8:30 pm.

Rick Walters

Oktober's Best Zinzinnati Homebrew Competition

Sponsored By the Cincinnati Malt Infusers

Saturday, November 1st, 2003

at:

WATSON BROS.

Bistro and Brewery

4785 Lake Forest Dr

Blue Ash, OH

Scope: The Competition is open to all styles except for Mead, Cider, and Saki. Special awards for Bavarian Style Beers (see below)

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.). In addition, there will individual awards given for the "Best of Show" for the beer deemed best; and "Oktober's Best" which will be the judged-best Oktoberfest, Märzen, Vienna, Munich Dunkel, or Schwarzbier (Category 9a, 9b, 13a, or 13b BJCP guidelines). We also will have a special award for the homebrew club who has the most entries.

Entry Fees: Entry fee is \$6.00 first entry, \$4.00 for the second and third entries, and all additional entries are free. No more than 10 entries per person. Checks are to be made out to CMI.

Entry Registration and Deadlines: All entries must be pre-registered by Saturday, 10/25/03. Registration is online at <http://hbd.org/cmi>. Flights will be fixed prior to event, so no late entries will be accepted.

Shipping/Dropoff Information and Deadlines. Entries are due between 10/5/03 - 10/25/03; (Entries will not be accepted after 10/25/03, unless they are pre-registered and hand carried by pre-registered judges.) Two bottles per entry are required; bottles from 10 to 24 oz may be used (judges will be served beer in the pitcher).

Ship or drop off all entries to:

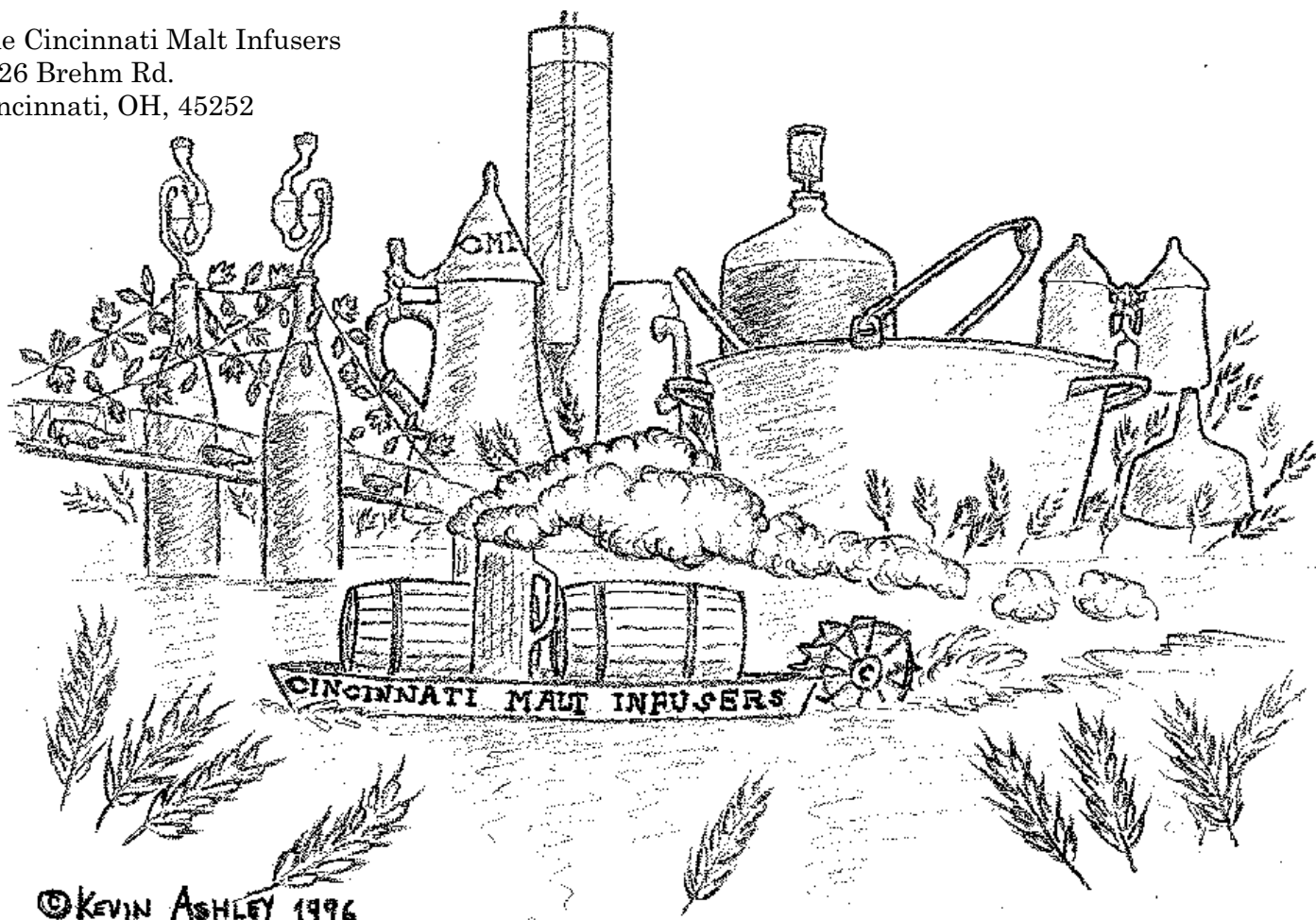
Listermann's Brewery Supply
1621 Dana Avenue.
Cincinnati, OH 45212-0251
Fax: (513) 731-3938
Phone: (513) 731-1130
Email: Dan@listermann.com

Call for Judges: Judges/Stewards are invited and encouraged to join us. Competition is AHA sanctioned and BJCP points will be awarded. Registration for Judges and Stewards is now also online at <http://hbd.org/cmi>

Additional Information: For more information, contact:

David Rice
Email: David_Rice@CINFIN.com
(513) 821-9106

The Cincinnati Malt Infusers
9526 Brehm Rd.
Cincinnati, OH, 45252



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Competition & Events Schedule

For event information and entry forms, contact John Graff (513) 232-1940 unless another contact person is listed below.

Oct 3-5th Donauschwaben Oktoberfest. Volunteer to staff the CMI booth. Contact Angie Pettinger.

Oct 9th Regular CMI Monthly Meeting at Dan Listermann's, 7:30 PM. Topic: Oktoberfest Beer tasting.

Oct 25th Barrelhouse Brewery Microfest. The Barrelhouse will again this year dedicate one entire day to the festival, with an appetizer bar, unlimited beer samples, and music being offered for a pay-one-price for each 3 hour session. Call 421-BEER for more information. You can also volunteer to serve the samples.

Nov 1st, CMI's Octobersbest Homebrew Competition at Watson Brothers Bistro. You still have time to brew up some entries. See additional info inside. Don't forget you can bring your entries to the next meeting to drop off at Listermann's. Be sure and register all entries online, print out the confirmation and include a copy and payment with your entries.

Nov 13th, Next Regular Monthly Meeting.

Dec ?? CMI Christmas Party.