

The Runoff



The newsletter of the Cincinnati Malt Infusers Volume 8 Number 9 September 2003

Brew Tour Stop #4

Mark and Kris Olding's house, August 9th,

By Mark Olding

This year looked to be a bit different than the previous years at the "Olding brewery." It appeared that we would not be blessed with the usual hot and sunny skies we are accustomed to. The weather forecasts were less than promising, with the prediction of rain throughout the day. Instead of the usual staging area by the pool, I opted for the safety and comfort of the driveway and garage. I set up the array of awnings and cleared the garage in anticipation of what was to come.

I started my mash around 9:30 in an attempt to allow for more social time later in the day. I was brewing 10 gallons of a Belgian "Beer de Garde" with Tom, once again trying a new style. Phil was the first to arrive on the scene around 11:30. (I had thought someone would have been there at 10:00.)

Soon after, we were joined by Rick Walters, Duane Drake, Darin McDaniel and Kate, Dave Lear, Tom Pettinger and his good friend J.C., Jason Herrmann and Tim McPartlin. We all set off to brewing in an attempt to beat the predicted rain. Everything was going smoothly, when, in a rare display of accuracy, the weathermen

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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:
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proved themselves. The skies opened up to the usual Cincinnati downpour we have become used to, but at least we didn't have the accompanying winds. After securing the area, we sat back to watch our boils as well as the rain. It also provided us with a lull in the action, giving us time to graze the food table. I made up a batch of jambalaya and Kris made her wonderful barbecue, of which every morsel was devoured. Luckily, the rain lasted for only about an hour and after that things dried out. Later in the day, we were joined by our illustrious president, Mrs. Angie Pettinger as well as Jeff, Tammy and Jack Graff, with both Jeff and Tammy brewing. For the most part, it was rather quiet during the brewing process. I don't believe there were any boil-overs or any technical mishaps to contend with. Just some gasoline fumes.....

True to tradition, there were a few of us that hated to see the night come to an end (no matter how late it got to be). After the setting of the sun, Kris and Angie found themselves in the giddiest of moods. It must have been something they ate. Tom and his buddy J.C. made the most of the day. Rick and Tim were the most daring, setting out to Rick's camp at 1:00 A.M. or so. We were all running low on beer, so I sent them on their way with a bunch of "Miller Lites" someone left at my house. Jason, his wife Theresa, Kris and myself finally called it a day around 2:30.

All in all it turned out to be another successful club brew. All together, we made 70 gallons total. There were only three vehicles left overnight this year. I am thinking of having a fall brew and somehow trying to incorporate resealing the blacktop driveway into the festivities. I had no idea that gasoline would disintegrate tar as quickly as it does. The things you learn at a club brew never cease to amaze me.

Thanks to all who stopped by. I hope everyone enjoyed themselves as much as I did. The next and last official brewout of the tour is Sept 14th at Jeff and Tammy Graff's. It was originally scheduled to be the traditional campout at Russel's in Madison, however, due to a schedul-

ing conflict, we decided to just move the host location. There are a lot of brewers still eligible for the grand prize as well as the refrigerator's that Jeff Graff will be raffling off at his house. So find a good recipe, buy your supplies at the next meeting and plan on brewing on the 14th.



Life and Beer

Uncredited email article forwarded by David Rice

Some very good advice here for us all...

When things in your life seem almost too much to handle, when 24 hours in a day are not enough, remember the mayonnaise jar.....and the beer.

A professor stood before his philosophy class and had some items in front of him. When the class began, wordlessly, he picked up a very large and empty mayonnaise jar and proceeded to fill it with golf balls. He then asked the students if the jar was full. They agreed that it was.

So the professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles rolled into the open areas between the golf balls. He then asked the students again if the jar was full. They agreed it was.

The professor next picked up a box of sand and poured it into the jar. Of course, the sand filled up everything else. He asked once more if the jar was full. The students responded with an unanimous "yes."

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The professor then produced two cans of beer from under the table and poured the entire contents into the jar, effectively filling the empty space between the sand. The students laughed.

"Now," said the professor, as the laughter subsided, "I want you to recognize that this jar represents your life. The golf balls are the important things--your family, your children, your health, your friends, your favorite passions--things that if everything else was lost and only they remained, your life would still be full. "The pebbles are the other things that matter like your job, your house, your car. The sand is everything else--the small stuff. If you put the sand into the jar first," he continued, "there is no room for the pebbles or the golf balls.

The same goes for life. If you spend all your time and energy on the small stuff, you will never have room for the things that are important to you. Pay attention to the things that are critical to your happiness. Play with your children. Take time to get medical checkups. Take your partner out to dinner. Play another 18. There will always be time to clean the house, and fix the disposal. Take care of the golf balls first, the things that really matter. Set your priorities. The rest is just sand."

One of the students raised her hand and inquired what the beer represented. The professor smiled. "It just goes to show you that no matter how full your life may seem, there's always room for a couple of beers."



September Club-Only Competition

The September AHA Club Only Competition is Specialty/Experimental/Historical Beers, BJCP Category 24. The competition is hosted by Harrison Gibbs and the Colonial Ale Smiths & Keggers (CASK) of Williamsburg, Va. --a club particularly well suited to judging historic beers, with colonial Williamsburg's brewer and brewing historian, Joe Clark, as a club member.

Please note for this style, the brewer must specify the underlying beer style as well as the type of unique ingredients used, process utilized or historical beer style being brewed. If the

base beer is a classic style, the original style should come through in aroma and flavor. Additionally, whenever multiple fruits, spices, herbs or vegetables are used each should be distinctive in their own way. For historical styles that may not be known to all beer judges, the brewer may provide a copy of the text of references to these beers as an aid to the judges.

One entry of two bottles is accepted per AHA registered homebrew club. Entries require a \$5 check made out to AHA and an entry/recipe form and bottle ID Forms. More information is available from www.beertown.org. Entries are due by Sept 24th. Judging is slated for Sept 27th. Email for questions or those interested in judging is rharrisong@lycos.com.

Send Entries to:
AHA COC
C/O Williamsburg Brewing Company
189-B Ewell Road

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Next Meeting:
Thursday, Sept 11th
7:30 PM
at Listermann Brewing Supply
1621 Dana Avenue
Topic: Beer Tasting

Williamsburg, VA 23188

If anyone in the club has a potential entry for this style, please bring it to the September CMI Club meeting. We will pick one to represent the club from those present.

Note the remaining 2003-2004 Club only competitions are as follows:

Nov	Koelsh & Altbier	Cat 8
Dec	Barleywine	Cat 12
Mar/Apr	Mead	Cat 25
May	Extract Beers	All 24



Beer and Sweat 2003

By Phil McDermott

While not a CMI event, but rather a Bloatarian one, we must admit it is perhaps the best homebrew competition/party which happens once a year in the tri-state area. I'm talking about Beer and Sweat of course. The details as everyone must know by now are that this is a keg only competition. You cannot enter bottles of homebrew, only 5 gallon soda kegs or 2 liter mini-kegs. With a record 156 entries this year, that adds up to a lot of beer. Having such a large quantity of homebrew allows this competition to be a big party as well for the homebrewing community. Its also an opportunity for a lot of non-homebrewers who learn about the event through word of mouth to discover the joy of homebrew. This year the kegs lined the perimeter of the room as well as a row going down the middle of the room. While this year the event was held once again at the Ramada Inn in Florence, it is rumored for next year to be moving to another location near Eastgate. A good thing for all those east siders.

This was the first year that I actually got my stuff together and brought an entry, American Pale Ale. Tim McPartlin always manages to get plenty of entries together, this year bringing 4 kegs. Coming with me this year was my newly discovered brewing neighbor, Norm Penn. Norm, while not a member of either club as of yet, has been brewing for several years. He has also attended many of the local home brewing events. This year when I had the CMI brew party at my house, Norm was driving by and recognized what was going on. He and his wife Jenny, introduced themselves and stuck around to sample all of the fine beers from our fellow CMI members. Norm had actually attended one of our club brew outs at Tom Pettinger's a few years ago and I'm sure we had crossed paths at Beer and Sweat the last few years, but it was quite ironic that he now lives a block down the street. Anyway, Norm brought with him two kegs, a Stout and an IPA, with the IPA taking 3rd place. Other CMI members attending the event this year were Mike Weaver, who judged as well and Ken Wessel and Dave Lear who had several entries, and Geoffrey Morris, one of our newer brewers took home 2nd place with a Belgian Wit. Congratulations Geoffrey. It just goes to show you don't have to brew for years to make good beer.

Mike Weaver and I were paired up to judge the same category, Octoberfest/Bock. It was an interesting category because there were several Vienna entries in the category that you usually don't see compared to the Octoberfest style. If the Vienna's didn't have a couple of flaws, they would have been very good contenders. Instead, the Dopplebock and Maibock styles ended up beating the Octoberfests. Norm also decided to try stewarding for the first time with our category. He did an admirable job, reading all of the judges comments. He could make a fine judge as well, even though he doesn't think he has the nose for it.

Along with the competition, there is a huge raffle of beer related items. It's amazing they get so many donations. Just about everybody usually wins something. This year I won a Sam Adams shirt which I traded with Tim for two

White Labs yeast coupons. Norm won a sack of grain. Ken Wessel won some Mt Hood hops, which he gave away to me because he doesn't use Mt. Hood. As the evening wound down, and people start leaving, they end up re-raffling the unclaimed items, so it usually becomes a struggle just to get rid of all of the stuff. Tim also won a package of wood chips that had been soaked in Bourbon. Tim said he might use them in a Scottish ale.

In addition to the homebrew entries, Rick Debar from the Barrelhouse brought plenty of growlers full of the classic Barrelhouse brews. Eileen Martin from Brownings Brewpub in Louisville also brought a Bourbon Barrel Stout and Dunkelweizen. The stout was interesting. Somehow it had the flavor of coconut. Its hard to imagine where that came from. From a straw poll of the homebrewers attending, Eileen won the King of the Queen city with the Stout for the commercial brew.

Dan Listermann was of course present and had with him the latest incarnation of his device for dispensing beer using the old fashioned hand drawn pump. This time he had it built into a small refrigerator. Look for Dan to start selling these soon.

As you can imagine with this much beer around, the crowd gets quite happy as time goes by. In fact we actually got to witness some beer abuse. It seems that some of the younger crowd decided to have a contest to see who could drink the longest as they were being held upside down directly out one of the taps. At least they had the good taste to pick Brian St. Clair's Koelsh as the tap of choice. It provided some good entertainment for everyone else.

All in all once again another successful Beer and Sweat. Be sure and catch it next year at whatever new venue it turns out to be.



Club Notes

Monthly Meeting Notes for Aug 14th, 2003.

Angie started off the rather steamy meeting (due to the lack of air conditioning) at 7:30. She then made several announcements about the upcoming events. Jeff Graff gave a brief report on the last brewout at Mark and Kris Olding's, once again stating how we had to battle rain. Angie talked some about the upcoming Germania Festival and contacting the organizer to see how the club could participate. Since this is the same weekend as Beer and Sweat, she decided to hold off and plan something for next year. Speaking of Beer and Sweat, all of the details on the event were covered as well. Angie also announced that we have ordered a new batch of the light up mugs for Donaushwaben this year. They are from a different supplier and a different style so we are only ordering a small batch initially to see if they are OK.

David Rice took the floor to talk a bit about the upcoming club competition. He is on the prowl for 40 judges this year as a goal. Jeff Graff brought up the subject of what to give out to all of the judges. He suggested doing the same as last year with the small sampler glasses, engraved with Octobersbest 2003. I mentioned that the on-line registration for the competition is being overhauled this year to make it more reliable. With some help from Duane Drake, we will be using a his server to process the entries. After the reliability problems we had last year and the trouble the Bloatarians had this year it needs to be corrected. Look for the info on the competition on-line soon.

Mark Olding through out an idea about a mini-pub crawl to the Steinkeller in Oxford. It is known for having rare German beers on tap. He mentioned we could possibly start out at the Colerain Brewing Company (formerly Moose Malones) on Colerain Ave. More details will be provided later. Tim McPartlin suggested that it might be a fun thing to go to the National Homebrewers Conference next year in Las Vegas.

Presentation Jeff Seeley conducted the presentation on Mead. Mead has actually been around for 1000's of years, much longer than beer. This is in part due to the fact that it is simply fermented honey. There is no mashing required like beer. Thus it took

longer for the accidental discovery that beer could be made from soaked grain. Ireland was the original source of Mead, which was introduced to the Europeans by the Monks. The color range of mead comes strictly from the color of the honey that was used. The darker the honey, usually the stronger flavor as well. Most meads are made using berry flower honey.

It is much easier than beer to brew. Simply take the raw honey approximately 12 lbs for 5 gallons, dissolve into water, add yeast and let it ferment for several months. The more aging the better. The best meads can take a year to age to their prime. The water can be boiled, then once it starts to cool down a bit, add the honey to help it dissolve better. There is no need to boil the honey, in fact this more than likely will damage the flavor

For tasting Jeff brought four different brands of mead including some he made himself. These included, the Bunratty Irish Mead, which is really a blend of wine and honey, Honey Run, Chaucers and Camelot. Of the four, the Bunratty was the sweetest, followed by the Chaucers and the Camelot. The Honey Run being a drier style. You can control the desired sweetness of the mead by stopping the fermentation a bit early.

Jungle Jims has a better selection of commercial meads than the Party Source. Optimal fermentation temperature for Mead in around 65-67 degrees. Just like beer, a warmer fermentation will produce the higher alcohol compounds, causing more of the heat or burning type sensations. Any good wine yeast can be used, although there are specific Mead yeasts available as well.

We would like to try and do a special club brew with mead this year. Perhaps, we can experiment with different styles of honey. Local honey should be coming in soon, so the fall is an excellent time to make mead.

Officer's Meeting Minutes, Sept 3rd

Place: Phil and Kim McDermott's Attending: John Graff, Phil and Kim McDermott, Tim McPartlin, Mark Olding, Angie and Tom Pettinger, Dave Rice, and Rick Walters.

Angie opened the meeting at 7:45PM with several announcements. One hundred blue light-up mugs have been ordered with a delivery date set for no later than September 29th. This set of mugs will be

slightly different from past years in that the light will come on with movement or vibration of the mug not with a switch. We set the price to non-club members at \$15.00 each \$25.00 for two pending the delivery and final quality inspection. Angie also ordered between 20 and 30 club T-shirts both in gray and sand color. These will be priced the same as the mugs for non-members \$15.00 each and \$25.00 for two. It was discussed that for orders of 6 or more special pricing can be arranged.

We will have a signup sheet for volunteers at the regular monthly meeting for the Donauschwaben Event. We need help for all three days. This event is Friday, Saturday and Sunday October 3, 4 and 5. Here are the times: Friday, two shifts 6 to 9 and 9 to midnight, Saturday, three shifts 1 to 5 / 5 to 9 / 9 to midnight and Sunday two shifts 1 to 5 / 5 to 8. We are again handling the entry booth to the event and providing wristbands to those wishing to consume alcohol. We will also have our brewing supplies setup, displaying grain, hops, yeast brewing magazines etc. Anyone wishing to help that won't be at the regular monthly meeting on Thursday should contact Angie. Remember that free entry to the event, free food and free beer will be provided to volunteers.

Dave Rice updated everyone on this year's competition. He is hoping for approximately 200 entries. The entry fee is \$6 for the first beer, \$4 for beer number 2 and 3 and free after that up to a limit of 10 entries per person. Dave detailed his multiple letters that will be going out requesting Judges and Stewards, donations etc. We will also need other volunteers for this event so please contact Dave now if you are able to help.

A special thanks to Phil and Kim for hosting the meeting and providing snacks and drinks. There were many things to choose from including Kim's Burrito rollups. These are always a big hit with everyone. Kim even had Bar-b-Que sandwiches available and Tim brought some chili. Many brought commercial and/or home brewed bottled beer and Tim brought a keg of his Robust Porter that took 1st Place at this year's Beer and Sweat. Phil had many kegs of homebrew to choose from including a Fat Tire clone an American Pale Ale and a Hefe. Thanks again for a wonderful time.

Rick Walters
Secretary

Oktober'sbest 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 Meade, 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 will be online beginning late Sept. 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:

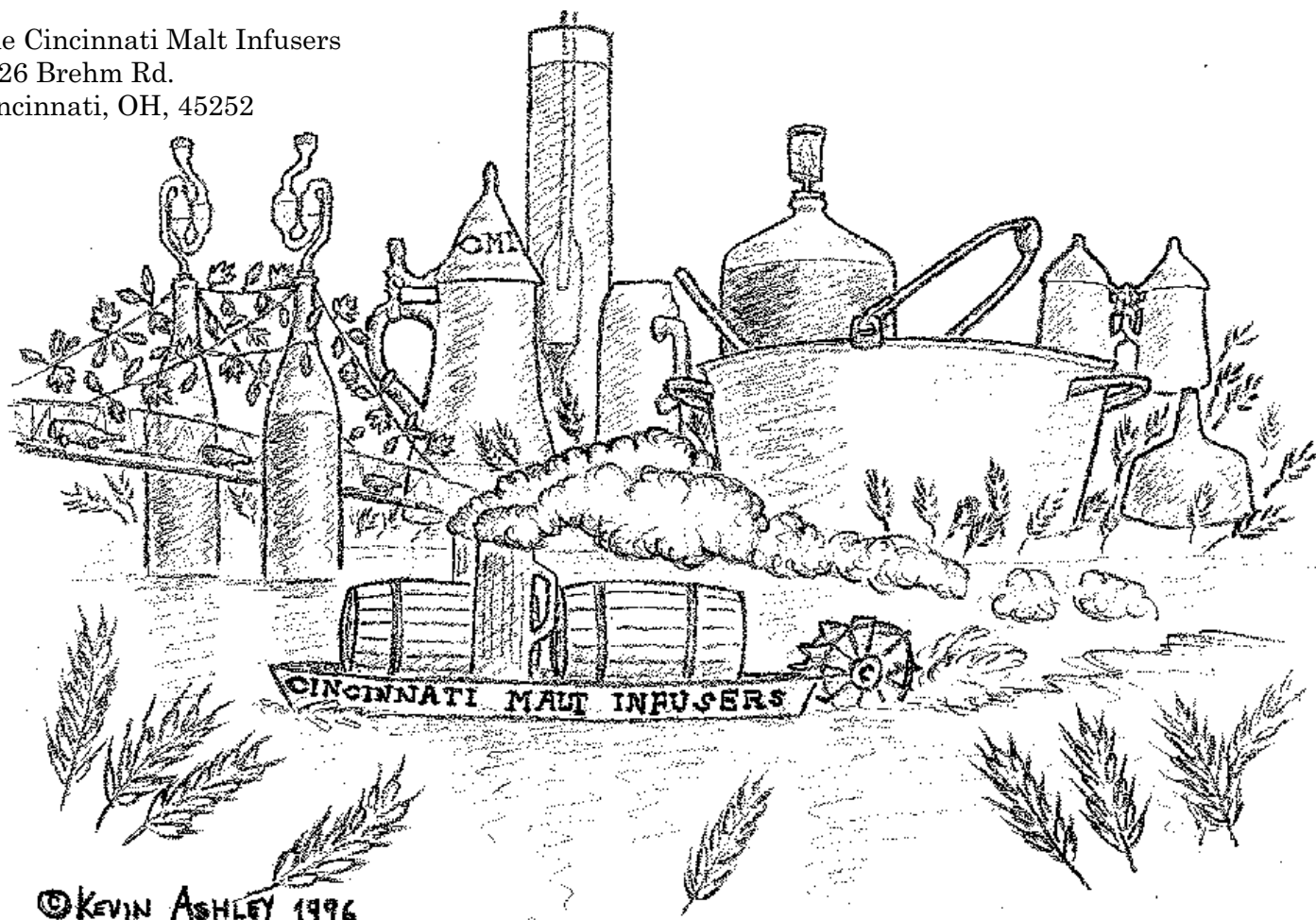
Listermann's Brewery Supply
1621 Dana Avenue.
Cincinnati, OH 45212-0251
Fax: (513) 731-3938
Phone: (513) 731-1130
Email: Dan@listermann.com

Call for Judges: Judges/Stewards are invited and encouraged to join us. Competition is AHA sanctioned and BJCP points will be awarded.

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



Competition & Events Schedule

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

Sept 5-7th, Covington KY, Mainstrasse Oktoberfest .

Sept 11th Regular CMI Monthly Meeting at Dan Listermann's, 7:30 PM. Topic: Tasting of Beers from New York

Sept 13th DRAFT Homebrew Competition in Dayton, OH. All info can be found at <http://hbd.org/draft/daybeerfest.html>.

Sept 14th Last Stop for the CMI Summer Brew Tour hosted by Jeff Graff. Note: This will no longer be the campout as scheduled due to a conflict.

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

Oct 9th, Next Regular Monthly Meeting.

Nov 1st, CMI's Octobersbest Homebrew Competition at Watson Brothers Bistro. You still have time to brew up some entries. See additional info inside.