

SNOB's
The Society of Northeast Ohio Brewers Club Newsletter
Next Meeting is Monday, August 2nd, 7:30pm
at Sachsenheim Hall

President's Krausening

SNOBs,

We're having a great year so far. It seems there's so much to do every month. Looking forward, we have two more major events left for the year. I want everyone to start planning now to come camp out this fall for the SNOBs Octoberfest. I promise that the weather will not be as scorching hot as it was for Brew & Canoe this past month. For those that don't want to camp out in tents or in their cars, our Octoberfest site does have a large bunk room in the cabin. I really enjoy our camp outs. We share great homebrew and craft beer. We share amazing food. They're just easy weekends where everyone can relax and have some fun.

Before I start talking about what is going on this month, I have to let you know that I heard that [SAAZ](#) out of Akron are planning now to get at least one of their club's beers entered in each [Son of Brewzilla](#) category. This is the first shot across our bow. We need to defend our territory. We can't let some other club beat us on our own turf. Please start planning your brewdays to enter beers for [Son of Brewzilla](#). I'm certain this will be a great annual Cleveland Beer Week event that showcases great beer is not only being made in our local breweries and brewpubs, but also residential garages and basements all over Northeast Ohio. We'll take some time during the meeting to see what categories everyone is planning to enter.

Every weekend this summer, I've had some craft beer or homebrew related fun and August is no exception. Stan Hywet Hall & Gardens hosts their [Blues & Brews](#) festival Saturday, August 7th in Akron. This is a really good beer festival in the Stan Hywet Gardens that will feature local breweries and great craft breweries from outside of the state. The following weekend is the Great Taste of the Midwest in Madison, Wisconsin. If you would still like to go, ask around during the meeting, because someone may have an extra ticket for you. This is a huge beer fest that features many fantastic Midwestern breweries. There's always a few SNOBs in attendance. There is also a BJCP exam in Cincinnati scheduled for August 14th. Contact [Rick Franckhauser](#) if you would like to take the exam. We will hold our social meeting of the month, SNOBs Night Out, at [Stampers Grill Pub](#) in Fairview Park on Wednesday, August 18th. Thanks to Dan Brennan, some of us SNOBs enjoyed a beer dinner there last month featuring Goose Island beers. The Bloatarian Brewing League of Cincinnati hosts [Beer and Sweat](#) Saturday August 21st. This is a keg-only beer competition with homebrew fest afterward. Bloatarian Jennifer Hermann has been coming to our meetings since she moved to Kent, so I expect we can have her explain the event more this month.

When I started brewing most of the beers I made were astringent. Astringency is a puckering dryness that comes from leeching tannins from the barley husks. It is caused by over sparging or a very low mash pH. Tim McDonnell and I were discussing my beer at Brew & Canoe. I was sharing an Imperial Porter I made. My OG was 1.090 and my FG was 1.020. I used yeast slurry from Matt Cole at Fatheads Brewery & Saloon. Of the 17 pound malt bill, a pound and a half was roast malts. I don't want to say much about this beer because it is entered in the [Son of Brewzilla](#) homebrew competition we SNOBs are hosting. My efficiency was very low because I only collected 7 gallons of wort from all that grain, leaving quite a bit of sugar left. The one area that I have improved on recently that I think has helped me to lose the astringency in my beers is accurate water adjustment for my mash. I found a link to [EZ Water Calculator](#) on a homebrewing forum. It's a free spreadsheet that produces a Residual Alkalinity number and Chloride to Sulfate ratio. I start with the water numbers we have on our [tools page](#) of our website and I adjust the salts to fit the beer I'm making. Below are my recent adjustments I made for a Saison. I added a gram of Gypsum and a gram of Epsom Salt to 13 quarts of mash water. The target numbers are what I pulled out of Phil Markowski's *Farmhouse Ales* book. I stirred some citric acid into the mash until my pH was near 5.2. For all grain brewers, I think using the EZ Water Calculator is a simple way to make a better beer because it takes out much of the water adjustment guesswork.

EZ Water Adjustment Spreadsheet

Starting Water								
	Calcium (Ca ppm)	Magnesium (Mg ppm)	Sodium (Na ppm)	Chloride (Cl ppm)	Sulfate (SU ₂ ppm)	Bicarbonate (HCO ₃ ppm) Alkalinity (CaCO ₃ ppm)		
Starting Water Profile (ppm + mg/L)	33	8.8	10	18	36	120		
Mash Water		Sparge Water						
Volume (gallons)	3.25	3.25						
Distilled Water Dilution Rate	0%	0%						
Adjustments								
	Chalk CaCO ₃ (Raises RA) (No Affect Cl/SO ₄)	Gypsum CaSO ₄ (Lowers RA) (Lowers Cl/SO ₄)	Calc. Chloride CaCl ₂ (Lowers RA) (Raises Cl/SO ₄)	Epsom Salt MgSO ₄ (Lowers RA) (Lowers Cl/SO ₄)	Baking Soda NaHCO ₃ (Raises RA) (No Affect Cl/SO ₄)	Non-iodized Salt NaCl (No affect on RA) (Raises Cl/SO ₄)	HCl Acid (Lowers RA)	Lactic Acid (Lowers RA)
Mash Additions (grams)	0	1	0	1	0	0	0	0
Adj for Sparge Water? (y/n)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Sparge Additions (add to boil)	0.0	1.0	0.0	1.0	0.0	0.0	2.0	0.0
Results								
	Calcium (Ca ppm)	Magnesium (Mg ppm)	Sodium (Na ppm)	Chloride (Cl ppm)	Sulfate (SU ₂ ppm)	Alkalinity (CaCO ₃ ppm)		
Mash Water Profile	51	16	10	87	113	120		
Mash + Sparge Water Profile	58	16	10	87	113	120		
Recommended Range:	50 - 150	10 - 30	0 - 750	0 - 250	50 - 350	See RA below		
Custom 2	62	17	35	20	107	287		
Residual Alkalinity (Mash only)		pH will be suitable for this color:		Chloride to Sulfate Ratio (Mash+Sparge)		Best for this style:		
-24		3 to 8 SRM		0.77		Balanced		
Below .50 = Very Bitter .50 to .77 = Bitter .77 to 1.3 = Balanced 1.3 to 2.0 = Malty Above 2.0 = Very Malty								

This month's meeting will be open after we handle club business. There are quite a few volunteer opportunities for upcoming events that will need SNOBs and we need to finalize those lists. We also have to plan when we're going to blend and freeze our 20th Anniversary Wee Heavy we made at Big Brew. Please bring your homebrewing questions and someone from the club will give you a knowledgeable answer. If you have questions you need answered or you just want to stomp the club, enjoy Monday evening with us at Sachsenheim Hall.

Cheers,
Mike Ontolchik

As we have mentioned in our meetings, the SNOBs will be hosting our own BJCP sanctioned homebrew competition during **Cleveland Beer Week** this October. As a SNOB, please plan to brew beers for **Son of Brewzilla** as proceeds will go to the club. Enter your beers and pay the entry fees at beersnobs.org/contest.

Entries can be delivered or dropped off at our host, **Fatheads Brewery and Saloon** October 9th through 15th.



Membership Dues

Membership dues for 2010 are currently being collected by Tim McDonnell, treasurer. The price of a SNOBS membership remains the same, still a bargain at only \$30 for an Individual membership, \$45 for a Dual membership. So pay up you cheapskates!!!

Included in the membership is admittance to the 3 **(yes, count them) big SNOB events of the year: Brew and Canoe** (weekend camping event end of July), **Oktobeerfest** (weekend camping event end of September) and the catered **SNOBS Christmas Party** (December).

The Membership form and event Waiver can be found at the end of the newsletter. Dues can be paid to Tim at the next meeting or mailed to him at the address on the form.

Treasurer's Report - May 2010

May Income		Many Expenses	
Membership	\$82.50	Sachsenheim room rental	\$40.00
Raffle	\$260.00	Brew and Canoe	\$200.00
Shirts	\$35.00	Brew and Canoe	\$85.00
			\$
Total Income	\$377.50	Total Expenditures	\$325.00

Tim McDonnell, Treasurer

SNOB's Website

<http://www.beersnobs.org> or <http://www.beersnobs.net>

S.N.O.B.'s Night Out - Wednesday August 18th. 7:00 PM

Stampers Grill Pub

<http://www.stampersgrillpub.com/>

21750 Lorain Road, Fairview Park, Ohio 44126

(440)333-STAM (7826)

An Irish Bar trying to make a name for itself as a beer pub. 12 beers on tap. Come on down and hoist a few pints.

2010 Officers and Chairpersons

President: Mike Ontolchik (440) 478-8645
montolchik@yahoo.com

kingsnob@gmail.com

Treasurer: Tim McDonnell (216) 990-8797

mackbuilders@msn.com

Vice President: Brian Wright
briandwright@mac.com

Librarians: Mark Goldfarb hophead1@sbcglobal.net

Garin Wright

garin@buckeyebrewing.com

Secretary: John Majetic (440) 463-0565

It's the World's Strongest, Most Expensive Beer -- Inside a Squirrel



BrewDog

Our [old buddies BrewDog](#) have done it again. Not content with winning back the "strongest beer in the world" title last February with its [Sink the Bismarck!](#), they've now upped their game with a new brew that is 55 percent alcohol by volume and carries a \$765 price tag. It's called The End of History.

Oh, and did we mention that the bottles come in stuffed animals-like stuffed animals that were once alive? The 12 bottles have been made featuring seven dead stoats (a kind of weasel), four squirrels and one rabbit. James Watt, one of the two guys behind BrewDog, put it better than we ever could: "The impact of The End of History is a perfect conceptual marriage between taxidermy, art and craft brewing." Just like we've all been waiting for!

For those interested in the actual beer, it's a blond Belgian ale with touches of nettles and juniper berries -- and in order to achieve the brain-blasting alcohol content, it had to be created using extreme freezing techniques.

Keep reading for another photo and a video about the making of the super-strong beer.



BrewDog

This BrewDog video about the creation of The End Of History is well worth a watch.

<http://vimeo.com/13537656>

Keep in Mind that this video is not for Kids, it contains coarse language, and as the Brewdog guys say, " If you are easily offended, then we don't care.". Seriously if you are offended by Language then don't watch it.

10 Drunkest and Soberest states in the US

This fall, the National Institute on Alcohol Abuse and Alcoholism (NIAAA) released a [comprehensive study](#) of alcohol consumption per capita for every state in the U.S. as of 2007. Essentially, the NIAAA gathered up data on alcohol sales for each state and then divided it by census population numbers, including any person 14 or older (can't forget all those underage drinkers). The results are broken down into consumption of beer, wine and spirits, so you can learn if people in different states are more likely to be beer guzzlers or wine snobs.

Soberest

Utah

Beer: 133 cans per person
Wine: 6.4 bottles per person
Spirits: 1 gallons per person

Kentucky

Beer: 186 cans per person
Wine: 6.7 bottles per person
Spirits: 1.5 gallons per person

Arkansas

Beer: 190 cans per person
Wine: 6.7 bottles per person
Spirits: 1.5 per person

Drunkest

New Hampshire

Beer: 309.3 cans per person
Wine: 29.4 bottles per person
Spirits: 4.3 gallons per person

Nevada

Beer: 304 cans per person
Wine: 25.4 bottles per person
Spirits: 3.1 gallons per person

District of Columbia

Beer: 240 cans per person
Wine: 39.3 bottles per person
Spirits: 3.9 per person

Tennessee

Beer: 200.9 cans per person
Wine: 7.9 bottles per person
Spirits: 1.4 gallons per person

Kansas

Beer: 208 cans per person
Wine: 5.9 bottles per person
Spirits: 1.5 gallons per person

Oklahoma

Beer: 209.8 cans per person
Wine: 6.8 bottles per person
Spirits: 1.4 gallons per person

North Carolina

Beer: 206.2 cans per person
Wine: 11.1 bottles per person
Spirits: 1.4 gallons per person

West Virginia

Beer: 220.4 cans per person
Wine: 3.96 bottles per person
Spirits: 1 gallons per person

Alabama

Beer: 220 cans per person
Wine: 8.7 bottles per person
Spirits: 1.4 gallons per person

Ohio

Beer: 236 cans per person
Wine: 9.9 bottles per person
Spirits: 1.1 gallons per person

Hmm... Don't know if we Ohioans should be proud we are not a bunch of drunks, or try Harder? ☺

Montana

Beer: 282.6 cans per person
Wine: 13.9 bottles per person
Spirits: 2.1 gallons per person

Wisconsin

Beer: 273.8 cans per person
Wine: 13.1 bottles per person
Spirits: 2.7 gallons per person

North Dakota

Beer: 279.1 cans per person
Wine: 9.1 bottles per person
Spirits: 2.6 gallons per person

Delaware

Beer: 247 cans per person
Wine: 23.4 bottles per person
Spirits: 3 gallons per person

Wyoming

Beer: 264.9 cans per person
Wine: 9.1 bottles per person
Spirits: 2.7 gallons per person

Alaska

Beer: 234.6 cans per person
Wine: 17.9 bottles per person
Spirits: 2.6 gallons per person

Colorado

Beer: 229 cans per person
Wine: 18.7 bottles per person
Spirits: 2.4 gallons per person

How to Drink Wisely**How, when, and what to drink to enjoy yourself but remain in control.**

by Sara Reistad-Long

Slow Down and Be Still

The rate at which your body absorbs alcohol into your bloodstream and how intoxicated you feel aren't based on just the proof of your beverage; these results also hinge upon how quickly you drink. In other words, a small glass of wine drunk in a half hour can have the same effect as a stiff vodka martini sipped over an hour. But the effects of the martini will last longer. Having a carbonated drink, like Champagne or a gin and tonic, may also make you feel effects faster. According to a 2007 study conducted at the University of Manchester, in England, drinks with bubbles were absorbed into the bloodstream faster than flat ones.

Drink Later in the Day

Until midafternoon, your body is building its food and water reserves, so a drink at lunch will have a bigger impact than one at dinner. Likewise, drinking in a warm environment or under a hot sun promotes sweating, which dehydrates your body and leaves it with less fluid to dilute the alcohol. The result? You get drunk faster.

Eat Smart

Before you have a drink, eat something that contains a little oil or fat, which will slow the rate at which your body absorbs the alcohol. This is not license to decimate an entire hors d'oeuvre tray, but a handful of spiced nuts, a cheese-and-cracker combo, or a few olives are all good options.

Stick to Light Colors

Pure alcohol is clear. So whether you choose beer, wine, or spirits, the darker your drink, the more outside compounds it contains, which can leave you feeling more hungover the next day. Red and white wines are made from the same grapes; the color difference is the result of the grapes for red wine fermenting with their skins. During that time, the red wine also pulls in skin-derived substances that can contribute to headaches. Barrel aging has a similar effect. The longer a wine or a liquor sits in oak, the more oak flavors it absorbs and the darker it becomes; however, it can also acquire more unwanted impurities. Also consider a wine or liquor bottle's price; a costlier bottle usually means that higher-quality wooden barrels, like French oak, were used and the product was distilled many times (the more, the better), which cuts down on the amount of impurities.

Ditch the Diet Soda

According to a 2006 study, people who mix liquor with diet soda absorb the alcohol faster than do those who choose regular soda or juice as a mixer. Scientists believe the calories in regular drinks, which need to be digested, act as a buffer. And because diet soda masks the taste of alcohol, it may prevent people from pacing themselves.

Don't Keep Up With the Boys

Going drink for drink with a man is a quick way to get drunk and ensure a hangover. Women metabolize alcohol more slowly than men do, and surprisingly this has nothing to do with body weight. Pound for pound, men have 20 to 30 percent more water in their systems, so anything a man drinks will automatically be diluted that much more, even if he's exactly your weight.

Delaware

SNOB's 2010 Calendar of Events

August 2010

August 2nd (Monday): SNOBs Meeting @ 7:30PM Sachsenheim Hall, 7001 Denison Avenue, Cleveland

August 7th (Sat): (AHA) Mead Day

August 18th: SNOBs Nite Out – Stampers Grill and Pub

August 14th Great Taste of the Midwest

August 30th September SNOBs Meeting @ 7:30PM Sachsenheim

Hall, 7001 Denison Avenue, Cleveland

September 2010

September 3rd – 6th: Berea Oktoberfest at Berea Fairgrounds

September 13th (Monday): SNOBs Meeting @ 7:30PM

Sachsenheim Hall, 7001 Denison Avenue, Cleveland

September TBA: SNOBs Nite Out - TBA

October 2010

October 4th (Monday): SNOBs Meeting @ 7:30PM Sachsenheim Hall, 7001 Denison Avenue, Cleveland

October 8th-9th: (Friday thru Sunday) Oktoberfest!!!!

October 9th Opening Day Son of Brewilla Beer Drops at Fatheads

October 15th Last Day Son of Brewilla Beer Drops at Fatheads

October 16th- 23rd Cleveland Beer Week

October TBA: SNOBs Nite Out – TBA

November 2010

November 1st (Monday): SNOBs Meeting @ 7:30PM Sachsenheim

Hall, 7001 Denison Avenue, Cleveland

Officer Elections.

Saturday, November ?: Teach a Friend to Homebrew

November TBA: SNOBs Nite Out - TBA

December 2010

No monthly Meeting

Early December TBA: SNOBs Christmas Party

To my friends who enjoy a glass of wine...And those who don't and are always seen with a bottle of water in their hand.

As Ben Franklin said:

In wine there is wisdom,

In beer there is freedom,

In water there is bacteria.

In a number of carefully controlled trials, Scientists have demonstrated that if we drink 1 litre of water each day, At the end of the year we would have absorbed More than 1 kilo of Escherichia coli, (E. Coli) - bacteria Found in feces. In other words, we are consuming 1 kilo of poop.

However,

We do NOT run that risk when drinking wine & beer (or tequila, rum, whiskey or other liquor). because alcohol has to go through a purification process of boiling, filtering and/or fermenting.

Remember:

Water = Poop,

Wine = Health.

Therefore, it's better to drink wine and talk stupid.

Than to drink water and be full of Crap.

There is no need to thank me for this valuable information: I'm doing it as a public service!

Society of Northeast Ohio Brewers (SNOBs)

c/o Tim McDonnell

2199 Clarence Avenue

Lakewood, OH 44107

Individual Membership (\$30) Dual Membership (\$45)

(Prorated for NEW members if you join after June. Contact Tim McDonnell for the current rate.)

Name(s) _____

Street _____

City _____

State _____

Zip Code _____

Phone (_____) _____

Email _____

Newsletters will be sent via e-mail instead of US Post Office mail.

Your name and address may be released to beer related business or groups **unless** you initial here _____.

Today's date _____

