



Next Meeting – April 8

Durty Nellies upper room awaits all members for a full-agenda April meeting. Another AHA contest, this time any extract beer, will be contested for those who have or can bottle their brew. All others bring 4 bottles of homebrew or your \$5 donation for some of Nellies finest. Elections will be held and annual dues will be collected. See you at 7:30 PM.

Upcoming Club Events

Tuesday, May 13 – Monthly Meeting, Durty Nellies, 7:30 PM.

Tuesday, June 10 – Monthly Meeting, Durty Nellies, 7:30 PM.

Club Beer Contests

Here is my annual AHA Club contest protocol reminder. First, don't enter if you can come up with 2 bottles of beer to send to the AHA. The whole point is to allow a Club champion to represent us. Second, fill out the official entry and the label sheets. It allows the Beer Steward to send the bottles out with a minimum of fuss. Third, as part of the official entry sheet, choose a subcategory that fits your beer. The AHA will judge your beer on how it fits the characteristics – we should do the same. Entering the national AHA contest is a great opportunity. We want to be represented every time.

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Mar. 2008 Meeting Highlights

We were back in familiar territory for the March meeting. Fourteen members and 2 guests gathered in Nellies's upper room. At the same time in the lower room, a fashion show took place. You never know what will happen at a Club Wort meeting.

Elliot Hamilton started the meeting talking about the upcoming brew-in on March 22. An Imperial Stout was going to be the beer of choice. Extract was going to be added to the grain bill to get the gravity up to expectations.

Randy Drumtra reminded the members that our annual elections would be held next meeting, and that dues would be collected. Exactly melding the two topics, Elliot proposed that the 4 Club officers – President, V.P., Treasurer and Newsletter Editor – be exempt from dues paying during their term of office. This would hopefully encourage people to run the Club. The measure passed 10-3, with 1 abstention.

One of our guests, Tony Ruggeri, a friend of Jim Holbach, introduced himself. Later on, Patrick Smith arrived and joined the Club.

The AHA Porter contest was conducted with 3 entries. Unfortunately, judging was difficult because of the lack of a subcategory for the beers. The popular vote favored John Guilfoil over Paul Lange and Jim Holbach. Interestingly, all three entries were from the Positively Porter brew-in.

The Club Purchasing Committee made their report. The highlights included

1. Authorize \$50 to be available before each brew-in to replace any worn-out equipment.

2. Using 3 donated kegs create a 3-keg system by spending money on fittings, a Chilla-Zilla, a pump, a water distributor, and food-grade hoses. Estimated cost - \$750.
3. In addition to #2 above, add another keg, two dial thermostats, 2 quick-release fittings, a heat stick, a burner, a motorized mill, and an aeration stone. Estimated cost - \$1,400.

While Club practices would have allowed a vote on these options with the members present, it was decided that the full membership should have an opportunity to vote, either in-person or by proxy. The committee pledged to email all members and have the vote at the April meeting.

Jim Thommes announced that as usual Club Wort would be getting an allotment of tickets for the Great Taste being held in Madison on August 9. Last year the Club got 45; he was hoping for 50 this year. He had also reserved a block of rooms for members who were interested. Cost was \$35 and money was due by the April meeting.

Rich Sieben presented the Sieben's Beer update. The latest batch has been kegged. Sieben's Beer will be served at Beer on the Pier on May 3.

The meeting ended with recognition of Paul Lange for the great Mich./Ind. Pub Crawl.

AHA Beer Contests

April 2008 – Any beer that had extracts comprising at least 50% of fermentables

July 2008 – Meads (24, 25, 26)

September 2008 – Imperialized versions of any style

November 2008 – IPA (14)

January 2009 – Belgian & French Ale (16)

Note the style guideline numbers and letters after each beer. You can check at

www.beertown.org to get the style info.

Classified Section

Nothing for sale at this time.

Lunching at the Paramount

On my way to work everyday I pass an old, brick 3-story building on Milwaukee Avenue which, in its 100-year history, was a speakeasy. Around October an establishment named the Paramount Room opened in it. I read some reviews about it having a great beer selection, and even though the food pricing seemed a little high - \$15 for a hamburger and fries - decided it was worth a stop.

I met Paul Lange and Phil Piotrowski there on March 7. The place consists of a lounge/party area in the basement, with the main floor being a bar, some booths, and a kitchen area. Their beer menu is chalked on a board, and, let me tell you, they know what to serve. That day they had such beers as Adventinus, Left-Hand Milk Stout, Kalamazoo Amber, and Three Floyd's Gumball on tap – a total of 12 quality beers – along with an equally great selection of bottles (okay, they also had bottles of Lite and PBR, but you have to please everyone).

The bartender/waitress poured our beers perfectly, using the correct glass and rinsing it prior to pour. If you don't want the regular portion of a beer, they sell 8-oz versions (but in a generic 8-oz glass) of each beer. They also have a daily 3-beer sampler flight. Prices ranged from \$5 for the Stout to \$7 for the Adventinus.

Everyone was also pleased with their food choice, but it wasn't the cheapest place as my fish and chips were \$11 (fish was perfect, the fries a little soggy).

It's way too small to go there for a pub-crawl, but all three of us highly recommend it if you are in the neighborhood.

Two Brothers Moving Up

Daily Herald March 17, 2008

Two Brothers has been brewing beer in Warrenville for more than 10 years. To address their growing fan base, Jim and Jason Ebel recently moved into a new Warrenville brewery, and, with their newfound and larger digs, have opened a tap house for beer lovers and bar goers alike.

Motif

Two Brothers is not the easiest place to find. The bar/brewery is located in the northwest corner of an industrial area off of Butterfield Road. The building, which used to be a large gymnastics gym, is quite unassuming. The bar is located in the front of the building, with the huge brewery behind it, seen visibly through a window in the bar. The tap house isn't large, but it can accommodate a dining section.

The soft lighting hangs from a dark exposed ceiling. The forest-green walls are covered with artwork and two flat-screen televisions. Almost hiding in the back corner is a Bags videogame and three darts machines. The clean bathrooms are tucked away in a room all by themselves.

Crowd

Two Brothers attracts quite the diverse crowd. Though it's fair enough to say the tap house typically draws beer enthusiasts and self-proclaimed beer connoisseurs, lots of families frequent the pub during the dinner-time hours. The family contingent tends to thin out into the 21-plus crowd later in the evening.

Service

Great service. The employees here seem quite passionate about their beer -- and their food. They're more than willing to discuss beer choices, be it one of Two Brothers' own, or one of the featured bottles from other breweries. The service is fast and friendly, with no complaints to speak of.

Liquid consumption

A great selection of Two Brothers beer is on tap, including Prairie Path Ale, Domain DuPage amber ale and Ebel's Weiss. Also, be sure to check out their seasonal brews such as Cane and Ebel red rye ale, Northwind Imperial Stout and Two Brothers' anniversary beer, a white brew called Monarch.

For those who just can not get enough, you can purchase growlers (half-gallon jugs) for \$3.50 and fill them with your choice of Two Brothers beer for between \$8.99 and \$12.99, depending on the beer.

The bar also features a rotating cast of breweries as guest taps. Oh, and be sure to check out their extensive bottle list of various other beers.

If beer isn't your thing, the tap house offers a full-bar selection, albeit with more limited liquor and wine choices.

Food

Two Brothers boasts a great food menu that they've already expanded since opening. Among the selections are wings, organic burgers, pulled pork sandwiches, pizza and salads, plus a kids menu and dessert. Note to beer lovers: One of the featured desserts is an ice cream float done up with their brew Northwind Imperial Stout.

Parking

The lot was at first difficult to maneuver on a snowy night, but is now quite manageable with many spots to choose from.

Overall

Two Brothers' newly opened tap house has made the Ebels' delicious beer even more accessible to the public. The beer is great, the food is tasty and the staff is friendly. Places like Two Brothers Tap House can be few and far between, so we are extremely lucky to have it in our backyard.

30W315 Calumet Ave., Warrenville

twobrotherstaphouse.com

March 22 2008 Brew-In

by Elliot Hamilton

60 gallons?

At the January C-W general meeting, members seemed to think that an imperial stout was appropriate for the March brew-in. Would this have something to do with the September 2008 AHA Contest? ("Imperialized versions of any style.") Nah...not a chance.

The brew-in committee (me) wisely sought and secured two "software" chairmen to deal with the recipe, ingredients, and yeast. Members Eric Raz and Phil Piotrowski volunteered moments after the request was sent to the membership base. Only having to worry about the equipment makes the entire experience more palatable.

Eric cobbled a recipe together utilizing nearly every ounce of the consumables in my larder. (Jim T: will you be able to make a bulk grain purchase again?) Phil took on the task of yeast propagation. The recipe had the majority of fermentables from "day-of" mashing, but a substantial portion also came from malt syrup.

Fast forward to Friday, March 21st, the second day of spring. Starting about midday, the snow started falling. By 7 P.M., there was at least 6 inches of snowman quality snow on my driveway. With the clouds breaking it made sense to remove the mess instead of waiting until the next day. A lot of good it did: it started snowing again early Saturday morning and there was still over an inch to remove that morning. It wasn't looking good!

After removing the snow and getting most of the hardware out of the loft (thanks, Tanja!) I needed to prepare the mash water. Nothing slows a brew-in like a lack of mash water. Anticipating the problem of filtering the mash water due to the "water distribution system" sleeping at Randy's house, I put hose fittings on a spare whole-house water filter, topped up the 55 gallon wort combiner, and started the first hot liquor tank. John Guilfoil arrived in

time to fill the other tanks while I started the coffee. Hahahaha. Somebody has to do it.

Other members trickled in which allowed the affair to get into full swing. Eric Raz and Phil Spangler started dividing the specialty grains while Brad Griffin, Bill Roefer and Jim Holbach started grinding the pale ale malt. With grinding, measuring, and heating taking place, I verified that the doughnuts were edible. Randy arrived with the hardware from the previous brew in. Phil arrived with the yeast and filled in at various work stations. Like Phil, Greg Principato helped where needed. Still one mash tun short, Rich Colberg arrived with his double capacity mash tun which allowed us to finish mashing the remainder of the grain.

Sparging started around 10 AM, but with 5 mash tuns, it wasn't finished until around noon. The advantage of the slow sparge was an additional 20 gallons of 1.045 wort was collected and was put to good use in the "second runnings brew in." Once the 70 gallons of primary wort was collected, it was divided into the 5 boilers (4 keggles and the 18 gallon pot) and the boiling began. During the last phase of sparging, my wonderful wife, Tanja, served a scrumptious spaghetti lunch with choice of a meat or lentil sauce.

After the 90 minute boil the chilling began. As usual, some boilers emptied their contents briskly due to the cold chiller inlet water while several boilers resisted all attempts to drain. By about 4 P.M., all the boilers were drained and the second runnings brew-in began. 4 participants went home with a bonus 5 gallons of a lower OG beer. Fortunately, Phil had produced enough yeast for the 12 primary carboys and 4 secondary carboys.

The additional beer drug the affair out to after 6 P.M. With the additional daylight from an early start of "daylight saving time" (the one good thing which dubya may be responsible for) the late finish wasn't a big problem.

As I write this article five days after the brew-in, I have not heard from anyone else about their beer's fermentation. I must say that the foaming justified use of my large diameter blow-off pipes. It will be interesting to taste the final products from the 12 participants.

Mark Proctor, Laura Anderson, and Patrick Smith spent some time with us in the afternoon. Patrick did get his hands "dirty" while Laura and Mark gave us spiritual support. Hopefully, I've listed everyone who was there on Saturday; my apologies if I missed someone.

Brew-In Pictures

Taken by Elliot Hamilton

