



Road Trip to Adams Ribs

Don't show up at Durty Nellies on October 14 expecting a meeting. We will be at Adam's Ribs on the east side of Milwaukee Ave just north of Lake Cook Road. Brad has arranged for us to have a private area – just ask for Club Wort. As with all road trips **no** homebrew should be brought. With the large beer selection and good food, just enjoy. Meeting start will be 7:30 PM as always.

Upcoming Club Events

Saturday, Nov 1 or 8 – Barley wine Bourbon Barrel brew-in, Randy Drumtra's in Mount Prospect.

Tuesday, Nov. 11 – Monthly Meeting, Durty Nellies, 7:30 PM, AHA IPA Contest.

Help For Our Website

We've had an influx of new members, so I'm bringing this up again. We need a re-design of our website. It is little changed from when it was originally created, and that was an eon ago in terms of web design. Check out other club's website to see how ours seems so primitive. Surely there is someone with the knowledge who can devote a few hours to improve it. Or maybe you know someone who will do it on the cheap. We know we have some money in the Treasury to pay someone's teenage child or cousin to get it up to speed.

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Club Picnic Sept. 27

The temperature was 80 degrees; the sun was shining; and there were mosquitoes. The famous composer, Meatloaf, summed up our picnic well, "Two out of three ain't bad."

As always, the picnic featured plenty of everything: a good mix of dishes brought by members to pass; a great selection of beer including a Blonde and a Raspberry Wheat from Barry, some whiskey scotch ale from last year's brew-in, and three beers in corny's from Mark, one of which was a great Oktoberfest; and plentiful cooked meats including brisket, hot Italian sausage appetizers, faux sliders and brats.

Mark conducted a tour of his new bar area – not quite finished as there were no taps in operation – and his deluxe brewery in the basement. There were a lot of oohs and ahs as he showed us the ventilation operation, the natural gas hookup, and the ease at which he moved liquids in, through, and out of it.

The majority of the 13 members who were there came in the early afternoon and left in the early evening. That was when a plague of biting started, which maybe why they left. Luckily, Mark and Laura had a good supply of insect repellents, and the little devils left us when it got truly dark. About this time a second shift of members – Elliot, Mike Hudak, and John Guilfoil – arrived. The fire pit was burning brightly as I left at 7:30 PM.

Thanks to Mark and Laura Procter for being the gracious hosts for another successful picnic.

Sep 08 Meeting Minutes

Although I thought the weather would allow us to meet outside, once again Durty Nellies put us the performance area. Seventeen members and one guest were on hand for Brad to start the meeting.

The first bit of business was introduction of Barry Filerman's buddy Barry. Mark Procter than reminded the members about the upcoming picnic at his house, and practically promised to have a barbequed brisket.

The AHA any Imperialized beer contest came next, with 8 beers entered. A few of the beers were recognizable as Imperial Stouts from a Club brew-in. When the members were all done judging, John Guilfoil won his second AHA contest in a row. Only a few suspicions were voiced about the beer steward winning the contest.

Elliot Hamilton reported on the latest equipment committee purchases. A barley crusher and hopper were shown, with a motor coming in the near future for \$150. Other purchases were a pump, oxygenator and stone, and a banjo burner.

While we were on the subject of brew-in equipment, it was brought up that getting a whiskey barrel might be tough these days. Jay (Jim) Dietrich offered one that a buddy had just gotten, only asking us that we return the barrel when we were finished to his buddy. Randy Drumtra and Elliot volunteered their places, Randy not sure whether we could do it in October, and Elliot for sure not able to host until November. Randy promised to email members if he would host.

Brad mentioned the October road trip to Adam's Ribs in Lincolnshire, and promised to contact them to make sure we would be welcome. Barry once again announced that Perfect Brewing would give members a 5% discount.

A number of upcoming beer fests were mentioned by members, including a wood & barrel aged beer

fest on Nov 8 at 1 and 6:00 PM (illinoisbeer.com) and DeCarlo Armanetti beer tasting on 10/25 for \$5.

Someone mentioned that they had gone past the restaurant – El Burrito Loco – where we had our most recent Christmas parties, and thought that the side room was for rent (I subsequently confirmed that the room is no longer part of the restaurant). Barry thought he knew of another Mexican place that might work.

The last item of business was a proposal that the Club consider getting mugs or drinking glasses. I had gotten a brochure of a company in Madison that produced to order. No action was taken on it.

Sept. 2008 Tasting Notes

Written by Barry Filerman

This month's meeting not only brought the imperial any style of beer AHA contest but also we were fortunate enough to have 7 additional beers to taste.

First, we embarked on the AHA September contest for imperial of any style. 7 beers were entered into this month's contest. We were treated to 4 Imperial Stouts, 3 Imperial India Pale Ales and 1 Imperial Pale Ale. While all of the beers were great in their own way, there can only be one winner. John Guilfoil's Imperial Stout took the prize and John was able to continue to house the coveted Club Wort trophy. He also made mention that he has so graciously repaired the trophy by reaffixing the mug back to the base. I guess since it has continued to live in his possession, it might as well stay in good shape. Great job John!

In addition to the AHA contest, we were graced with several other beers. Eric Raz provided a Blonde that members said was true to style with no bitterness and a really nice beer. Eric also brought along an India Pale Ale that was lacking the characteristic hoppiness of an India Pale Ale. Members lovingly joked that this was one of Eric's worst beers to date. Knowing Eric, he's sure to make up for it with his next brew.

Bill and Randy got together and brewed brown ale. Each took five gallons home; one fermented with Safale 4 yeast and the other with Safale 5. Members commented that the batch fermented with Safale 4 had a subtle coffee aftertaste. It was a perfect example of how yeast can change the final product of a beer even if the same wort is used for the 2 different batches.

With his first attempt at brewing, Jay Dietrich treated us to a Weizen. Members said that it was tasty and a very good beer. Everyone encouraged Jay to keep up the good work.

Jim Holback provided some Blonde from our last club brew-in. Members enjoyed this beer even though it was brewed with a hint of cottonwood seeds that were blowing around during the brew-in.

Yours truly brought two of my latest creations, a Vanilla Cream Ale and a Raspberry Wheat. Members commented that the Vanilla Cream ale was fruity and had too much vanilla flavor to it; while the Raspberry Wheat was a nice and refreshing fruit beer even though it was too late in the season and should have been put out 2 months prior.

Lastly, we had a prospective member, Alex, bring along a Dogfish Head 90 Minute IPA clone. Members commented that it did not exactly resemble 90 Minute and lacked a little in hop aroma but it was a nice beer,

AHA Beer Contests

November 2008 – IPA (14)

January 2009 – Belgian & French Ale (16)

March 2009 – Any Beer with a style specifying an original gravity over 1.080.

May 2009 – Any extract beer.

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

www.beertown.org to get the style info.

Classified Section

Club Wort T-Shirts in the following sizes: Medium (2); Large (7), X-large (7). Cost is \$10. Contact Paul Lange at pdlange@rockwoodco.com.

Three-pound (1 Quart) containers of honey; Cost is \$7.50; Contact Elliot Hamilton at ellioth@ml1.net

Fun with Numbers

If you have ever been interested in the technical side of brewing, here are some equations that you can use to calculate official beer measurements. I put all symbols in parenthesis ().

1. Plato Scale (°P) – We all measure specific gravities (SG), but professional brewers talk about the Plato of a solution. This is a wort's or beer's percent by weight of sucrose at 20° C.

$$°P = -463.37 + (668.72 \times SG) - (205.35 \times SG \times SG)$$

Beginning °P (°Pi) of 1.070 SG = 17.06; Ending °P (°Pe) of 1.015 SG = 3.82 (try it for yourself)

2. Real Extract (RE) – This is the measure of the sugars which are fermented and accounts for the density lowering effects of alcohol

$$RE = (0.1808 \times °Pi) + (0.8192 \times °Pe)$$

The RE of our 1.070 – 1.015 beer is 6.21 in °P.

3. Attenuation (A) – This is the measure of the degree to which sugar in wort has been fermented into alcohol in beer. Ceteris paribus, a sweet beer has more residual sugar and lower attenuation. However, since the sugars are in a solution of water and ethanol, which has a lower density, after fermentation, your calculation will be the apparent attenuation (AA). You can also calculate the real attenuation (RA).

$$AA = 1 - (°Pe / °Pi)$$

$$RA = 1 - (RE / °Pi)$$

Our beer has an AA of 0.776 and a RA of 0.636.

4a. Alcohol By Volume (ABV) – This measures the % milliliters of alcohol in the milliliters of beer.

4b. Alcohol by Weight (ABW) – This measures the % grams of alcohol in 100 grams of beer.

$$ABW = (OG - FG) / 0.75$$

Our beer has an ABV of 7.33%.

$$ABW = (0.78 \times ABV)$$

Or, if you measured the refractive index (RI):

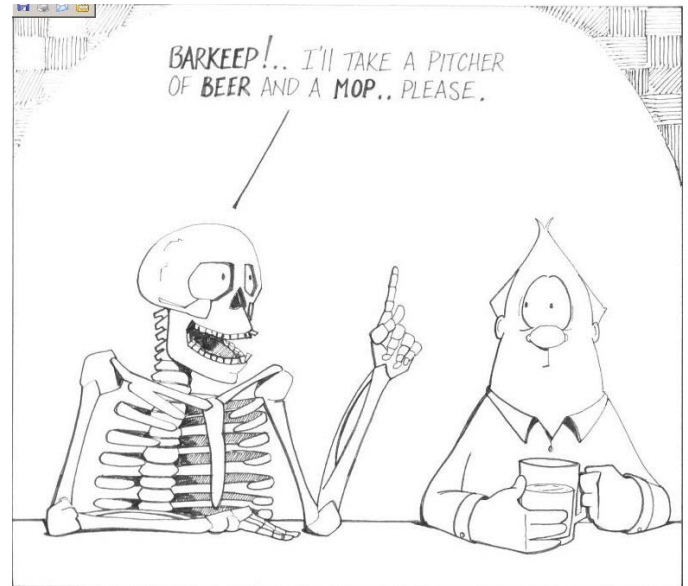
$$ABW = 1.018 - (277.4 \times FG) + RI \times [(937.8 \times RI) - 1805]$$

Our beer has an ABW of 5.72%.

5. Calories (CA) – This measures per 12-oz of beer.

$$CA = [(6.9 \times ABW \times 100) + 4 \times (RE - 0.1)] \times FG \times 3.55$$

Our beer has 230 calories in that 12-oz bottle.



Can't Find A Pub?

If you are in Great Britain, and have a GPS system, you never have to worry again about stopping in a pub that offers inferior product or service when you are traveling in unfamiliar territory.

The Campaign for Real Ale (CAMRA) is selling the Good Beer Guide Points of Interest File for satellite navigation systems.

This POI file allows users to see the locations of all the 4,500-plus *Good Beer Guide 2008* pubs up and down the country and plan routes to them. So, now, wherever you are, there is no excuse for not finding your nearest good pub. No more wasting time thumbing through road atlases or getting lost down country lanes.

And it only costs £5.00.

