



Next Meeting – April 14

We're back at Durty Nellies for the most important and busiest meeting of the year. Be there to pay your dues, vote for and run for a Club leadership post, enter a beer in the AHA any-extract beer contest, and volunteer to work at Durty Nellies Spring fest. Four bottles of homebrew or \$5 will be your cost of admission to our 7:30 PM meeting.

Upcoming Club Events

Saturday, May 2 – Durty Nellies Beerfest, 11:30-4:30, \$25.00.

Tuesday, May 12 – Monthly meeting, Durty Nellies

Newsletter Help

This is a very unusual newsletter. Other than the first page, every other page was written by someone other than me. While I don't expect this to happen other than every blue moon, I urge every member to consider writing something once a year for the newsletter. It can be about a neat piece of equipment you bought or made. It can be about a new beer you just tried. It can be about a great bar or brewpub you just visited. Or it can be your impression of a Club happening (see Eric's article), or an interesting, beer-related encounter you had (see Roger's article). You don't have to be a professional writer – I'm not one.

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March 2009 Meeting

I wasn't too sure exactly where on Roselle Road Fox and Hounds was located, but a quick glance to the right side showed their location in a strip mall. Although the girl at the front didn't really know that Club Wort was meeting (how could she not have heard about the premier homebrew club in Chicago?), she directed me to the back room where I spied Brad and company.

It wasn't quite the semi-private area that was described to Jim Thommes, but it was somewhat quieter than the front section and the beer was \$2 a pint. They didn't have exactly a Map Room selection, but Guinness, Fat Tire, and Sam Adams were still a bargain. And they gave us a sufficient amount of tasty appetizers gratis (Thank you, Jim Thommes, for arranging it) that it qualified for a successful road trip.

Conducting business under the circumstances of a small table and loud surroundings was a challenge, but Brad managed to get a fair amount of business done. The first item was introduction of a guest, Paul. He was followed by Brad emphasizing that next month's meeting would contain our elections, and that anyone interested in running for an office should try to get their intentions known.

Randy Drumtra talked about the upcoming brew-in scheduled for March 21. The whiskey barrel will be used again, oatmeal stout would be the style, and there were 7 people signed up. This segwayed into a talk about the upcoming Durty Nellies beer fest. According to Barry Filerman, the Club will have a spot at the fest to serve homebrew. It was determined that we would need 20 gallons of beer, and that the Club would pay any member's

expenses who volunteered to brew for it. Randy offered one share of the brew-in beer and another beer of his. Brad and Elliot also volunteered 5 gallons apiece.

Jim Thommes talked about Great Taste tickets. The Madison club has changed the way they are selling the tickets. Two thousand would be available on a lottery basis and three thousand would be sold to bars. That left none for our Club. He had been emailing the Madison club to get some clarification.

The last bit of business was John Guilfoil announcing that the Club made \$125 or so profit on the Chicago pub crawl.

That was the end of the regular business meeting. Members continued to drink, while some of us made use of the pool table that had been reserved for our use.

March 2009 Tasting Notes

Written by Barry Filerman

Ain't none – no homebrew allowed at Fox and Hounds.

The Best of the Best

Forwarded by Roger Santagato

There's nothing better than sitting in your favorite watering hole while enjoying a fresh pint of craft beer in the company of friends. And even more so when the place is known for its beer, service and atmosphere - be it a brewpub or beer bar.

Here are the top ranked places to have a pint in America based on BeerFly reviews by site users. The list includes both brewpubs and beer bars.

A look at the list reveals Philadelphia and Pennsylvania having the most locations (3 and 11 respectively), and three campuses in the Big Ten (Penn State, Wisconsin, and Illinois) being represented. I've been to 6 places. How about you?

1 = **The Moan and Dove** (Amherst, MA)

2 = **The Publick House** (Brookline, MA)

3 = **Spuyten Duyvil** (Brooklyn, NY)

4 = **Toronado** (San Francisco, CA)

5 = **The Map Room** (Chicago, IL)

6 = **Cock & Bull Pub** (Sarasota, FL)

7 = **Papago Brewing** (Scottsdale, AZ)

8 = **O'Brien's Pub** (San Diego, CA)

9 = **Stuffed Sandwich** (San Gabriel, CA)

10 = **Capital Ale House** (Richmond, VA)

11 = **D's Six Pax & Dogz** (Swissvale, PA)

12 = **Mahar's Public Bar** (Albany, NY)

13 = **Selin's Grove Brewing Company** (Selinsgrove, PA)

14 = **Capital Ale House At Innsbrook** (Glen Allen, VA)

15 = **Brick Store Pub** (Decatur, GA)

16 = **Dilly Deli Wines and Gourmet** (Mariemont, OH)

17 = **Russian River Brewing Company** (Santa Rosa, CA)

18 = **Monk's Cafe** (Philadelphia, PA)

19 = **Rich O's Public House** (New Albany, IN)

20 = **Southampton Publick House** (Southampton, NY)

21 = **Hopleaf Bar** (Chicago, IL)

22 = **Naja's Place** (Redondo Beach, CA)

23 = **Sharp Edge Creekhouse** (Pittsburgh, PA)

24 = **The Alchemist Pub & Brewery** (Waterbury, VT)

25 = **The Linwood Grill** (Boston, MA)

26 = **The Blind Pig Co.** (Champaign, IL)

27 = **Kuhnenn Brewing Company** (Warren, MI)

28 = **Ludwig's Garten** (Philadelphia, PA)

29 = **Great Lakes Brewing Company** (Cleveland, OH)

30 = **Liars Club** (San Diego, CA)

31 = **Willimantic Brewing Co. / Main Street Café** (Willimantic, CT)

32 = **Freakin Frog** (Las Vegas, NV)

33 = **Great Dane Pub & Brewing Company** (Madison, WI)

34 = **Three Floyds Brewery & Pub** (Munster,

IN)

- # 35 = **Falling Rock Tap House** (Denver, CO)
- # 36 = **Mugs Ale House** (Brooklyn, NY)
- # 37 = **Kclinger's Publik House** (Etters, PA)
- # 38 = **The Great Lost Bear** (Portland, ME)
- # 39 = **Tria** (Philadelphia, PA)
- # 40 = **Pizza Port & Port Brewing Co.** (Carlsbad, CA)
- # 41 = **Zeno's Pub** (State College, PA)
- # 42 = **The Bier Garden** (Portsmouth, VA)
- # 43 = **The Grey Lodge Pub** (Philadelphia, PA)
- # 44 = **Brewer's Art** (Baltimore, MD)
- # 45 = **The Drafting Room Taproom and Grille** (Exton, PA)
- # 46 = **Minneapolis Town Hall Brewery** (Minneapolis, MN)
- # 47 = **Victory Brewing Company** (Downingtown, PA)
- # 48 = **Max's On Broadway** (Baltimore, MD)
- # 49 = **Barcade** (Brooklyn, NY)
- # 50 = **Pizza Port & Port Brewing Co.** (Solana Beach, CA)

AHA Beer Contests

August 2009 – Amber hybrid (7)

September 2009 – European Amber Lager (3)

November 2009 – Belgian Strong Ale (18)

January 2010 – English Brown Ale (11)

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 elliioth@ml1.net

Large Quantity of 12-oz Bottles; “Normal” and “Squatty” sizes with brewery labels; FREE! Contact Elliot Hamilton at elliioth@ml1.net

Truth in Advertising

Written by Roger Santagato

I just had to relate this. Some of us went to the Gordon Biersch brew pub yesterday. (Gordon Biersch I believe is a national chain of brew pubs.)

Anyway their featured beer was Irish Stout. Since it was St. Patrick's Day I asked for a sample. The waitress brought it and I tasted it. I said it doesn't taste like a stout. She said it was made with their Schwarzbier. I asked, “What's that?” She went to get another waiter.

He said their Schwarzbier is a dark German beer. So I said: how does that become an Irish Stout. He said they have in on Nitrogen. I said huh? He said that gives it a creamy looking head like Guinness. So I said Irish Stouts are mostly ales and you get this by putting a German lager on Nitrogen. He looked at me like I had two heads.

So he asked if I would like to talk to the brewer. I said yes. Pretty soon the brewer came over and I told him my problem... He agreed with me and said they shouldn't be calling it a stout, but he doesn't run the restaurant. He said he would tell them that it was not a stout.

My co-workers were impressed.

I wound getting their Marzen which I thought was decent. They had ½ priced appetizers, which made the \$5 price for the beer easier to swallow. It sure wasn't as good as \$2 like at our last meeting.

March 21 2009 Brew-In

Written by Eric Raz

We think one of the best beer styles to age in a bourbon barrel is a stout. And while American and Imperial variations are often the obvious candidates, we thought an Oatmeal Stout was the way to go. It's dark, a bit sweeter, silky, and richly flavored with

caramel and coffee notes. Just add bourbon, a barrel, and you've got the breakfast of champions.

As tradition dictates we started bright and early Saturday morning. The days prior had predicted a rainy semi-chilly day, but we were greeted with clear skies and practically balmy temps for the time of year. I arrived at Randy's with one of the club systems and most of the ingredients shoe-horned in my Escort. Thankfully, to my knowledge, there isn't video footage of me trying to get everything out.

The burners were heating 30 gallons or so of hot liquor when we discussed how much total water we'd need. After explaining that I just happened to have some "extra" base grain and we could boost the gravity, we unanimously agreed we'd need more water. After a few more participants filtered in, we devised a plan to distribute and equally mix/mill the base and specialty grain into five portions (not an exact science). We rallied up the mash-tuns and moments later doughed-in. Things were running pretty smooth.

At this point, I casually tried to sell Randy on the idea of employing a 30 minute mash. My proposal consisted of a 30-min. mash, followed by 10-min. or so of recirculation to set the bed and clear the wort, and then sparge as usual. At that point we'd go straight to kettle and mash-out there. But I suck at sales pitches, and Randy assured me we had enough time. We went with the standard 60-min. mash.

During the mash, random coolers were produced out of seemingly thin-air filled with homebrewed delights and some store bought goodies. Randy began preparing the grill for Italian sausages, brats, and a fabled sausage said to taste like mild chorizo. With a spread of fixin's on the table, we ate and drank very well.

We had employed three mash tuns. Our largest tun was stuck right out the gate. The issue was resolved in a comical scene whereby Phil P. and Brad took turns blowing into the output hose into the tun to

clear it. When it was all said and done, it drained fairly slow but had surprisingly good efficiency. After the wort was pulled, the kettles were fired and hopping began. From here on out things went pretty much as planned. The Terminator once again proved to be the obvious leader in chilling speed. However, by the third kettle it became clogged. The Chillzilla, albeit slow, never suffered the affliction.

According to Randy's reports, primary fermentation was strong and starting to taper off. A collective of volunteers had been put together to aid in transferring the nectar to the barrel. I'm sure they'll get a sample of what's to come. I can only imagine what the finished product will be like. But I think we're all in for a treat.

Club Wort Bourbon Breakfast Stout

SG: 1.094

FG: 1.021-1.025

AbV: 7-7.4%

IBU: 30

Malt (152F avg. - 60-min.)

5lbs Brewers 2-row

5lbs Pale Malt

1.5lbs Munich malt

10oz British Chocolate

8oz British Dark Crystal II (120L)

8oz British Dark Crystal I (85L)

8oz Old Fashioned Oatmeal

4oz Wheat Malt

Hops (added at time indicated)

.25oz Willamette (First-wort-hop)

.25oz Magnum Leaf (60min)

.5oz Cascade (45min)

.25oz Willamette (20min)

.25oz Willamette (10min)

Yeast

11.5g Fermentis Safale US-05 (one packet)

Road Trip Pictures

Taken by Elliot Hamilton



This table is reserved for

Club Wart

Have a good time from your friends at Fox & Hound!!!!

Free reservations for groups of 10 or more! Contact Jamie, Event Coordinator,
@ 847-884-6821 or JJaneczko@fmg.com.

