



Road Trip – October 13

I know one of you will show up at Durty Nellies that night, but you will be very lonely if you do. Everyone else will be at **Barley House** in **Algonquin**. We have been promised a room and appetizers. If you want, bring a bottle of home brew to give to the owner, but we will be sampling only the house beer that night. A full meeting will commence starting at 7:30 PM as always.

Upcoming Club Events

Saturday, Oct. 24 – Club brew-in using the whiskey barrel, Randy Drumtra hosting.

Tuesday, Nov. 10 – Monthly meeting, Durty Nellies, 7:30 PM. Belgian Strong Ale AHA Contest

Too Much Discussion

There is a very good reason why the U.S. Congress writes bills in committees before they are then considered by the full body. It limits changes and discussions. We will be taking up the design for the new T-shirt for the 3rd time next meeting. I thought Nathan's original design was pretty good, but in the last 2 meetings someone has come up with a minor change that delayed adoption of it. After we get to see the latest addition of barley, can we have a final vote? Even if you are dying to see a beer glass or tap handle added, don't suggest it.

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September 2009 Meeting

We were outdoors for the second meeting in a row, but strangely enough Mark D. seated us in the deserted sidewalk level dining area. Hopefully, this doesn't mean that business is going bad at Nellies – I don't want to try to find another meeting place.

Eric started the meeting off with the much anticipated (at least for me) European Amber AHA contest. However, I must be the only one who hasn't finished his Flatlander's brew, as I was the only entry and went home with the trophy.

Greg Principato talked about the upcoming Road Trip to Barley House in Algonquin.

Eric Raz brought up an idea he got from his other club (yes, he's two-timing Club Wort). He would like to incorporate an educational program into the meetings. One idea he had was to demonstrate brewing software and how it worked. Bob Breitling then piped in about how he had his laptop with Brewsmith installed. However, he thought that it didn't quite calculate correctly. Another idea was filling a bottle from a keg.

The next Flatlanders home brewer invitational brew will be on November 14. It will be some kind of holiday beer. Anyone interested should not email Kathy, who used to handle everything, as she is no longer there. Contact the place directly for information.

Even though the usual hosts, Randy Drumtra or Elliot Hamilton, weren't in attendance, discussion about a brew-in took place. According to Eric, the whiskey barrel is in good shape. Eric suggested maybe an Indian Brown Ale. There was sufficient interest at the meeting to warrant scheduling the

next brew-in.

Jim Thommes brought up his previous email to the members concerning doing a cider press. He has one press and can get another. He felt that a bushel of apples should yield a gallon of cider, and that the apples don't have to be perfect. He felt that members should try to obtain apples for free or as cheaply as possible. He also brought up pears as a source, and it just so happened that Mark Procter's daughter has a pear tree.

The newest version of Nathan's T-shirt design was passed around. Mark suggested adding barley stalks to either side. Bob was going to pass it on to Nathan. Someone suggested that an olive-drab green would be the best color for a T-shirt to go with the design. There was also enough of an interest to get both T-shirts and polo shirts, 24 each. Laura Procter had a line on a T-shirt printer, while Jim Thommes knew a polo shirt embroiderer.

Mark then talked about the great deal he found on E-bay. He picked up a refract meter for \$30. He offered to send out the link to all members.

Because it is never too early to start planning, both the Christmas Party and Winter Pub Crawl were next to be considered. Barry Filerman is moving, and while he has been told by the owner of his current place that we could still use it, it was decided that members should be looking for a new place just in case. Nellies could be a possibility, although high cost may rule them out. A call for volunteers to run the Pub Crawl was put out, and in the absence of anyone else, I volunteered. I promised to have a date by the November meeting and the crawl all set by the December meeting.

Dave Banks gave his Treasurer's report - \$1, 903.29 with outstanding bills of \$139 for the bad beer tasting and \$80 for heat sticks. Eric still had money out from dues collection and we owed an unknown amount for the picnic. Finally, the meeting ended with a round of applause for the Procters for hosting

the picnic.

July 25 Brew-in

Written by Elliot Hamilton

People+time+grain+hops+water+heat=50 gallons of Griffin Spit IPA wort.

In case you are interested in the details, the annual summer brew-in occurred on July 25, 2009. After agonizing over what to make, the forced consensus was Griffin Spit IPA. This recipe was from the 2007 AHA Big Brew choices and has been a hit every time the club has attempted it.

The brew day started before 07.00 CDT with the host (me!) setting up the hardware and heating about 40 gallons of water for mashing.

As the morning wore on, various participants arrived to take care of other chores, such crushing 100 pounds of pale ale malt and 40 pounds of specialty malts. Since the wort-combiner was being used, there wasn't too much concern if the mash tuns had the exact same grain content.

Using "Pro-Mash" it was easy to hit the correct mash temperature. No worries about mash tun coefficients; by checking the water temperature inside the mash tun and making adjustments as necessary before adding grain, every mash tun hit its correct strike temperature. Even increasing mash tun temperature was easy with the recently acquired 220V heat sticks.

Mashing and sparging went well, although there can be more parallel sparging taking place. With four mash tuns, it would have taken less time to sparge all 4 at the same time instead of doing 2 at a time. I don't think there were any stuck mashes, but one mash tun was rather sluggish. It will be fixed in time for the next brew in with a new false bottom.

The boiling didn't uncover anything curious. The odd boil over was expected and this brew in didn't disappoint.

Chilling was a royal "PITA." (Pain In The A**)

Expecting problems with the therminator and the massive amount of pellet hops, we used the club's "chillzilla" -- a convoluted copper tube coaxial flow chiller (hahahaha...how about "counter flow chiller"?). It didn't plug up like the therminator, but due to the relatively warm ground water, didn't flow wort very fast. To hasten the process, the therminator was put into service and promptly plugged. Maybe we need a better hot wort pick-up system inside the boilers?

Eventually, everyone received their carboys with more hot-break and pellet crapola than can be imagined. Instead of playing with liquid yeast, we opted for Cooper's Dry Ale Yeast. One or two participants used other yeast; perhaps the beer will appear at an upcoming meeting and we can determine if it was worth using something besides Coopers DAY.

Some thoughts for the next brew in:

-The heat shticks need a better technique for power cycling, such as a "switch." Unplugging and plugging the 220V plug is a bother.

-The heat shticks need a better system for immersion into the hot water. For this brew in, one was attached to a 2" PVC wand. While it worked, the PVC distorted in the heat.

-The host needs to get his old coaxial flow chiller out of the loft. Displaced by the much smaller club therminator, the old chiller, while very large (50 feet of 1/2 inch OD copper tubing inside 49 feet of 1" vinyl tubing) it seemed better suited for warm ground water...or so is remembered.

-One mash tun needs its new false bottom. It has needed a new false bottom for the last 4 brew-ins.

-The club water distribution center needs to be fabricated. While it is complete within the mind of its creator, it does not do much for a brew in when it is not something that can be touched.

It was said that one participant brought his GSIPA to the August meeting. Wow...that ale's really finish

fast.

Sept. 2009 Tasting Notes

Written by Barry Filerman

This month's beer samples included a few old favorites, a few Flatlanders appearances as well as a couple of beers that did not fit into either of the first two categories.

First, Mike Kolbuk treated us to his Flatlander's Marzen. Members commented that this was good as always.

Next, Patrick presented his Flatlanders Oktoberfest. Members mentioned that it was very smooth.

Bob Breitling presented some Griffin Spit from the last club brew in that he fermented with washed American Ale II yeast. Right off the bat, members commented that this beer was way different than the one Elliot presented the month prior and also did not have as piney of a flavor.

Bob Wappel treated us to a Belgian Wit that he and his brother brewed a 10 gallon batch of. Bob's Wit was nice, light and had a terrific Belgian like aroma.

Next, I presented a Flatlanders Oktoberfest that I fermented using British Ale yeast. Patrick indicated that it was like a "party in your mouth".

Eric treated us to another in his collection of fine ales. An American Brown ale. Members commented that as usual, Eric's beer was true to style and very nice.

Eric then presented the club an Irish Red. Members commented that this beer was slightly bitter.

Next, I presented 2 additional beers. A pale ale and my share from the Griffin Spit brew in. Eric commented that with the slightly reddish color and hop profile, he would call my pale an American amber. Members commented that my Griffin Spit was very piney and very different from Bob's.

Greg was up next with some of the Bourbon Barrel Stout brew in ale from a previous club brew in.

Members commented how amazing this beer was with a really nice whisky backbone.

The last beer of the evening was Brad's which was also a Bourbon Barrel Stout. Members commented that Brad's was much less bourbony and more stouty.

No tasting notes next month due to our road trip to the Barley House.

Beer Goes to Your Head

Police in Nebraska are looking for a man who stole cigarettes while disguising himself with a beer carton on his head.

Lincoln police Capt. Bob Kawamoto says the man walked into a Kwik shop convenience store wearing an empty Bud Light box.

AHA Beer Contests

Note the style guideline numbers (and letters) after each beer. You can check at www.beertown.org to get the style info.

November 2009 – Belgian Strong Ale (18)

January 2010 – English Brown Ale (11)

March 2010 – American Ale (10)

April 2010 – Any beer 50% made from extract

July 2010 – Mead (24,25,26)

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@m11.net



July 25 Brew-In Pictures

Taken by Elliot Hamilton



