



Next Meeting – April 13

Our educational segment will be conducted by Phil Ferrari, showing us how to create our personal yeast bank. The AHA Extract-only contest, any style made with 50%+ extract, will be held. Discussions will take place about a variety of subjects. Bring four bottles of homebrew or \$5 to Dirty Nellies for our 7:30 PM meeting start.

Upcoming Club Events

May 1 - Brew-In at Elliot Hamilton's in Arlington Heights, 80-shilling Scotch Ale

Tuesday, May 11 – Monthly meeting, Maybe a Road Trip or back to Dirty Nellies, 7:30 PM.

Club Dues & Elections

Everyone except the new members should have gotten their dues renewal letter, so get the checkbooks out. Hopefully, we will have some contested elections, so it is important to attend the April meeting and vote to insure that we get the best President, V.P., and Treasurer to continue the Club's success. Don't forget, there are other, volunteer posts like Newsletter Editor, Librarian, and Beer Steward that have been done by the same people for quite some time and who might appreciate someone else taking over (large hint) .

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March 2010 Meeting

Where did all these people come from? By my count there were 31 in attendance for our meeting, including 7 guests. Club Wort meetings must be the hot new thing happening.

In Eric's absence, Barry Filerman started things off with introduction of our guests. Kevin Bradley was just beginning his quest for the perfect beer, having brewed 2 batches. Larry Steffen has been brewing for 5 years. Bret was really new, not having made his first batch. Ryan has been dabbling in the brewing waters for the last couple of years. John was another 5 year brewer. Finally, Rod was making his 2nd visit, this time with his wife. At the end of the evening, all had joined except for Bret. Good recruiting, Bob Breitling and Club members.

Evan VanDyke was next on the agenda, with a PowerPoint presentation showing how he created one of the most gonzo electrical control devices that I've ever seen. I feel so inadequate dumping extract into a pot of boiling water.

We then held our American Ale competition, with 7 hopefuls entered. After the last drop was consumed and the votes tallied, Phil Ferrari was the winner with his American Amber. Ron came in second with his APA, while Bob Wappel got the bronze for his American Brown.

Dave Banks reported \$1,268.12 in the Treasury.

There was no T-shirt update.

The May 1 Big Brew was talked about by Barry. It was decided that for a change, the Club would actually have a brew-in on the actual date. Phil offered to host it if Elliot Hamilton was occupied

that day.

Elliot gave the Sieben's update, noting that last month's *Wort's Brewing* contained an error in that they were switching contracts from Grays Brewing to Sand Brewing. However, another fly showed up in the ointment as Sand didn't want to deal with the beech wood that is so much a part of Sieben's brewing process. So, now Sieben's has no brewer again.

Other miscellaneous items ended the meeting. Nellies Spring Beerfest will be on May 8. Nellies will be hosting a release party for Stone Beer on April 3, with 8 taps flowing. Flatlanders has suspended the home brewer brew-ins due to Art having cancer. They may have a homebrew taste-in. Finally, Phil Piotrowski gave a review of the hot new brewpub in Chicago, Revolution: good food, mediocre beer.

Mar. 2010 Tasting Notes

Written by Barry Filerman

This month, most of the tasting was done courtesy of the contest; however, we did have 5 additional non contest beers including a few from new members, which is always exciting.

First, Bill shared some of his share of the whiskey barrel brown ale. Everyone agreed that it was great. Members remembered how nice it was to have the ol' barrel to ferment in. Alas, it is gone.

Next, I shared my first all grain brew which was a Maple Oat Stout that was brewed with craft maple syrup from a maker in northern Wisconsin. Members commented that it was very nice.

A new member was up next. Larry treated us to his version of a RIPA or IPA brewed with rye. Larry mentioned that it could be compared to Hop Rod Rye. Members enjoyed this beer very much and commented that the malt and hops were balanced very nicely and that it had a good, clean finish. Keep up the good work Larry. Think that we could stand to learn a thing or 2 from you.

Next beer was from another new member. Nick treated us to an IPA that he brewed. Members commented that the beer was an excellent interpretation of an IPA and had a very nice malty and hoppy balance. Looking forward to the next beer Nick brews for sure! Nick, you are in the right place and in good company with fellow hop heads.

The next taste was not a beer but a cider. John treated us to this delicious cider which he commented has been aging for quite a while. Members commented that it was reminiscent of Apple Vine, a traditional German drink that has been enjoyed in Germany. Members also commented that it had a really nice apple flavor.

Until next month, here's to good beer and good cheer! Prost!!

March 13 Brew-In

Written by Elliot Hamilton

This should be one of the shorter brew-in recaps since it is one of the fastest 50G brew-ins in recent times.

Committee members Randy Drumtra, Eric Raz and I agonized over what to make for a while. I think it was Eric that had a taste for a wit, but regardless, that is what we supposedly made. It was brought to our attention after the event that a true wit has unmalted wheat while our recipe had malted wheat. In the words of the chef, "So why are we calling it a wit? It's an interpretation of the style. Even without some form of unmalted wheat or even a 'Belgian' yeast strain for that matter, the fresh orange zest, coriander, and chamomile will make it difficult to call is anything but."

Oh well.

Back to the brew-in: I started the hardware setup an hour before the bulk of the participants arrived. The "bulk" didn't include Jim Holbach, who was here shortly after I waltzed outside. With Jim's help, we had the water hot and the mash tuns ready for the

grain.

The "bulk" measured and crushed the grain and the four mash tuns were started. Can it be that the addition of rice hulls actually prevented stuck mashes? Usually during re-heating prior to sparging we encounter several stuck or otherwise finicky mashes. Not this time; the pumps ran the wort as fast as they could through the reheater.

Sparging complete, the boilers were filled and the final phase began. Somebody (who? me?) screwed up and forgot to use the hop bags making the final product a bit thick with hop bits.

The Arlington Heights water was very cold making the chilling a breeze. It was going so fast, we only used the club's thermostat and had all the carboys filled in near record time.

With cleaning and stowage, I was back in my easy chair before 5 PM.

99 Bottles of Beer on the Wall

How about 500 bottles?

In a cubbyhole of a shop in Amsterdam a Massachusetts man, Jeff Cunningham, is seeking his fortune as a purveyor of off-beat potables.

In 2005, the former farmer, automobile mechanic, National Guard medic, and robotics technician opened Cracked Kettle on Raamsteeg Lane off the Singel Canal in the heart of the Dutch city. Jeff and his associate have packed the shop with 500 kinds of beer, wine from little-known vineyards and even a collection of esoteric whiskies. He also has a warehouse, which supports a website (crackedkettle.nl), filled with an additional 600+beers.

The shop is stocked with shelves high enough to strain the reaching abilities of a giraffe. Some of the beers are from breweries so small that the bottles don't even have labels. "It's basically a hobby gone mad," says Cunningham.

While growing hops on the small family farm he got interested in yeasts and home brewing. He studied biotechnology at MassBay Community College and earned a bachelor's in biochemistry from Brandeis University. He finished up with a masters degree at the U of Amsterdam.

Cunningham dreamed of establishing a backyard brewery in central Amsterdam of the kind that was commonplace until the mid-20th Century. But bureaucrats informed him that working breweries were banned even along the ancient Brouwersgracht, or brewers' canal. If you want to make beer, they told him, make it in the industrial suburbs, as Heineken does.

The shop was a compromise.

Cunningham does a fair trade selling to customers who wander into his shop, mainly Dutch beer lovers and members of Amsterdam's large British, American and Canadian expatriate communities. But he also ships individual bottles of unusual brews to picky American connoisseurs and pallet loads of hearty English ales to newly affluent imbibers in India through his website.

He and his girlfriend spend weekends scouring the countryside of Holland and Belgium looking for home breweries, buying from beer makers who typically sell only from local farm stands.

Every businessman needs a backup plan. In best Amsterdam fashion, Cunningham's is marijuana. He's acquired wholesale rights to a marijuana cigarette roller, delivering the contraption to head shops and cannabis cafes on his bicycle.

"I'm an entrepreneur at heart. I like to wheel and deal."

AHA Beer Contests

Note the style guideline numbers (and letters) after each beer. [You can check at www.homebrewersassociation.org](http://www.homebrewersassociation.org) to [get the style info.](#)

April 2010 – Any beer 50% made from extract

July 2010 – Mead (24,25,26)

August 2010 – Sour Ales (17) – Berliner Weisse, Flanders Red & Brown Ale, Straight & Fruit Lambic, & Gueuze.

November 2010 – Strong Ales (19) – Old Ale, English & American Barleywine.

January 2011 – English Pale Ales (8) – Standard, Special & Extra Special/Strong Bitter.

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

Used Homemade Counter-Flow Chiller; ¼” copper pipe inside garden hose; 5-gal chilled in 10 min. \$40; Contact Randy D at ddwbrew01@comcast.net

Chili & Beer at Dave Banks Feb 2010 Pictures

Taken by Dave Banks



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March Brew-In Pictures

Taken by Elliot Hamilton

