



## Road Trip – June 8

Lucky Monk in South Barrington (Barrington Road just north of the toll way) will be the location of our next meeting. Anthony the brewer will give us a tour and samples; we will be in a private room for the meeting. NO homebrew should be in evidence – we will only be drinking what is available there. Our meeting will start promptly at 7:30 PM, and one highlight will be distribution of membership cards to all members.

## Upcoming Club Events

Tuesday, 13 – Monthly meeting, Dirty Nellies, 7:30 PM. **AHA Mead Contest**

Tuesday, August 10 – Monthly meeting, Dirty Nellies, 7:30 PM.

## We Are On A Roll

Momentum is an ephemeral thing. 2005 happened for the White Sox, but where are they now? Two years ago you couldn't give away a Blackhawk ticket, and their season was over in April. Club Wort is in a magical place right now. We've had 3 educational spots at 3 consecutive meetings, 12 people at a brew-in, we're about to get T-shirts (July meeting) and membership cards, and we even have a book club. Let's not let up. We have to keep on doing whatever we are doing now.

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### INSIDE THIS ISSUE

- 2 May Big Brew-In; Brewing Gremlins
- 3 Beer Club Book Club; AHA Contests & Classifieds
- 4 Cartoon; Beer Club Book Club Picture
- 5 May Big Brew-In Pictures
- 6 How to Build a Kegeerator

## May 2010 Meeting

We were let out of the basement and back to our upper meeting area last month. Unfortunately, Nellies warmed up for the Blackhawk play-off game by broadcasting the TV show "Glee" so we had to put up with some excess noise. Our 24 members and 2 guests managed to hear the proceedings nonetheless.

Barry Filerman ran the meeting once again (why didn't you want to be President?) and started things off with introducing our 2 guests – Andrew Chauner, a 6-year casual brewer and Jason Graver, who had attended our May 1 brew-in. My commercial convinced Andrew to join.

A few comments on the May 1 brew-in were followed by the Treasurer's report - \$1,347.10 not including \$600 owed to the Club for Great Taste ticket orders.

Next, Phil Piotrowski recognized two former members who were in attendance. Former President (1998-2000) Jon Culli and Steve Lang came out of the cold and, in conversation after the meeting, were favorably impressed with the current state of the Club.

Next Elliot Hamilton had no Sieben's Beer news, and Barry talked about the upcoming Lucky Monk road trip.

Barry then brought up the summer picnic. He said his calendar is filling up fast and wanted to nail down a date. As Mark and Laura Procter were right next to him, he directly asked them if they would be willing to host the picnic once again. After they gave their consent to host, Barry next asked what date it would be. Laura and Mark came up with

August 21, so until further notice, mark that date on your calendar.

Our educational segment was presented by Mark Procter, who gave a thorough and interesting talk about building a kegerator.

Some upcoming events were announced by Barry. Roger Santagato offered a free happy hour (rather 3 hours) at Champps in Lombard on May 25<sup>th</sup>. Free appetizers but you buy the beer. And on July 17 Flatlanders will have another brew-in, this time brewing an Oktoberfest.

A question was asked about membership cards. I said I would contact Rich Colberg to get the design finalized.

The last official announcement was concerning the success of the first Club Wort Book Club meeting at Laura Procter's house. This ended the official meeting, but the Blackhawk-Canuck game finally came up on the big screens, so a number of us lingered on into the night drinking and watching the victory.

## May 2010 Tasting Notes

*Written by Barry Filerman*

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

### May 1 Big Brew Brew-In

If Elliot thought the last brew-in was fast, we must have set the record for 60 gallons on this one. When I left at 3:20 PM, all carboys had been oxygenated and yeasted with just a need to get a couple of gallons back from some over-filled ones to even everyone else. Clean-up should have finished pretty shortly afterwards.

I got there around 7:40 AM, and as usual, Elliot and Jim Holbach had the mash water heating. The bulk of the participants arrived by 9:30.

We started crushing the grain with Elliot's mill, but soon had major problems with it. Luckily, Elliot

had Rich Colberg's loaned mill, and it made short work of the 100 pounds of pale and 4 pounds of roasted barley. The four mash tuns were started, but there were issues with mashing temperatures. After things got sorted out, we were soon ready for sparging. Maybe it was Peter Keller's and mine skill, or maybe just luck, but nothing got stuck. We soon had 12 gallons of wort boiling to produce the caramelization that recipe required. As that boiled, we filled up the stainless drum with 45 more gallons and divided everything between the 6 boilers, with a little filtered water to top everything off.

It was at this point that we had another challenging moment, as the monitoring of the boilers was somewhat casual, and being done by rookies, so that we had 4 boil-overs. The boil lasted 90 minutes, and except for one incident of heat-bent, pvc pipe, the hop bags and holders worked to perfection. The cooling was efficient and fast using both the therminator and the other chiller.

While all the brewing was going on, we dined on the Dunkin Donuts provided by Barry Filerman, and ate an excellent lunch prepared by Tanya Hamilton. An interesting beer that Rich Colberg brought was a 1994 Sierra Nevada Xmas brew. I say interesting because I thought it hadn't aged that well, but how many times can you sample a 16-year old beer?

### Brewing Gremlins

*From Worts Hopping by Bob Kapusinski*

You think you know what you're doing, you even do everything right, but even that is not enough to keep the gremlins away. I just finished kegging my latest batch of beer, something I have done many, many times before. But after I finished I ended up with just over 3 gallons of most likely cloudy beer. Damn Gremlins!!

Back to the beginning. A couple of weeks ago I made another Dogfish 90 clone. The first one turned out so well I wanted one more before the weather got to warm for me. When I made the last one the

fermentation was so vigorous I lost almost a gallon of beer in the blow off. To give a little more room in the carboy, I scaled back a little and only made 4&1/2 gallons instead of 5 Well it worked for the most part I only lost about 1/3<sup>rd</sup> to a 1/2 gallon. Still had a little over 4 gallons or so. I transferred the beer to the secondary where I dry hopped it. You always lose a little beer in the sediment on the bottom of the primary but nothing out of the ordinary.

After the transfer and dry hopping I was right at the 4 gallon level. So far so good. Again nothing too unexpected. Now comes kegging time. I've got the clean keg and all set to go. Everything is going great. The beer coming through the siphon hose is really clear and better looking than the first I made. (I even forgot the Irish moss when I brewed it.) I was feeling pretty good. Then it happened. The siphon hose started to pull up sediment so I tilted the carboy to bring the clear beer to the hose. The carboy slips and the beer sloshes stirring up all the remaining sediment, I also lose the siphon so I have to start it again. I use an auto siphon, so as I am pumping it to get it started it is pulling thick gobs of yeast through and into the keg. I don't want to waste what amounts to a good 1/2 gallon of beer or more so I'm thinking I will live with it. The yeast gets thicker and thicker in the siphon tube until I can't even manually move it through. After a couple of choice words I am resigned to just having what is in the keg so I give up my futile efforts at saving the remaining beer.

Reflecting on the time and expense of this most recent batch of beer and thinking I could have just hit the store for DFH 90 and probably come out almost even, I start my cleaning. As I am cleaning my carboy, it *cracks*. Now I know for sure I would have been better off with buying my beer pre-made. The bright spot is the pickup for recycling is today and they haven't been by to pick up the can, so I walk to street and toss in my carboy. I go back to finishing my clean-up and contemplate whether it is

too early (11:30am) to open a beer and forget about the trial and tribulations of brewing.

This better be the best 3 gallons of beer I ever had. And if I ever catch one of those beer gremlins I am going to stick that siphon hose up his.....

## Beer Club Book Club

*Written by Mark & Laura Procter*

A good time was had by all at the inaugural meeting of the Beer Club Book Club.

The book was *The Catcher in the Rye* and a great discussion ensued regarding themes, symbolism, and character development. While we discussed Holden Caulfield's descent into madness, we descended into a beer-induced madness of our own. An Imperial Stout, Lost Weekend, a memorial mead, Dave's Hoppy Pale Ale, Wylie Pale Ale and many others were sampled.

Next book is *Devil in the White City* by Erik Larson. Discussion will take place In September at the Piper Lane Pub.

## 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.](#)

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](mailto:pdlange@rockwoodco.com).

Three-pound (1 Quart) containers of honey; Cost is \$7.50; Contact Elliot Hamilton at [elliioth@ml1.net](mailto:elliioth@ml1.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](mailto:ddwbrew01@comcast.net)

## SHOE



## Beer Club Book Club



# May Big-Brew Pictures

Taken by Elliot Hamilton



# **HOW TO BUILD A KEGERATOR**

*Written by Mark Procter*

## **Decide what will be the use & purpose of the kegerator?**

- a) Homebrew – two types of Cornelius kegs, Pin Lock and Ball Lock.
- b) Domestic barrels come in different sizes; sixth (1/6), quarter (1/4), half (1/2).
- c) One gallon commercial beer kegs from liquor store which have gravity feed dispensing taps.

## **What type of refrigeration to use?**

- a) Typical upright household refrigerator with shelves removed. This will accommodate all sizes of kegs and can hold more than one type, plus loose bottles. Faucet taps can be mounted on the front or side wall. Side wall usually allows faucet tap to be mounted higher up off the floor.
- b) Chest freezer controlled by an external thermostat device. Really only good for corny kegs. Half barrels will require a second person to help lift them into place. This type is very efficient at maintaining a cold temperature as the cold air does not pour out of the door when opened. Faucet taps can be mounted on front wall or out the top using a tower.
- c) Under counter refrigerator unit. Draw back could be the height opening limiting what type of kegs will fit. Pin Lock corny are 23 ½” tall without the connectors attached and Ball Lock corny are 25” tall without connectors attached.
- d) Commercial available kegerators that can be bought at regular appliance stores and even at Home Depot and Loews. Most models only hold one ½ barrel at a time. Maybe can squeeze in two or three corny kegs depending on size and where the compressor unit is located on the back wall. Faucet taps usually come out the top of the unit in a tower.
- e) Homemade walk-in cooler constructed of insulated walls in the basement with an air conditioning window unit. Use an external

thermostat device controller to override the built in thermostat to lower the temperature setting.

## **Where to find refrigerator?**

- a) Remodel kitchen
- b) Scratch & Dent floor models from appliance store
- c) Craig’s List
- d) Auctions
- e) Garage sales

## **Equipment needed for refrigerator conversion.**

- a) Keg fittings to use.
  - 1. Pin Lock – two sizes can be found in the market place. Most pin locks are taller than a ball lock connector but there are some short sizes available. Gas connector has two pins & slots whereas the liquid connector has three pins & slots. You can never hook up the wrong connector on the wrong keg stem.
  - 2. Ball Lock – there is one connector for gas and another for liquid hookup. They are very close in diameter and one can be forced inadvertently onto the wrong keg stem making it difficult to remove.
  - 3. Sankey Fitting – fits most domestic beer manufactures such as Miller and Anheuser Busch. More micro breweries are switching over their inventory of kegs to this type of fitting as they purchase new kegs. There is a low profile sankey fitting available in the market place which works great if you have limited height inside the refrigerator such as an under counter type unit.
  - 4. HoffStevens Fitting- older type for ¼ & ½ barrels. Used by Old Style Brewery & Pabst. Being discontinued and replaced by sankey fittings.
- b) CO2 Tank & Regulator:
  - 1. Come in variety sizes either made of steel or aluminum that is lighter in

weight. 5lb, 10lb, and 20lb tanks can be purchased or rented. The benefit of renting is you just exchange the tank on demand and not have to wait a few days for it to be refilled. Plus there is no cost for the hydrostatic pressure testing required for all tanks every 5 years. Tanks should always be stored upright and firmly secured to a stationary object.

2. Multiple regulators with either one gauge or dual gauges. The second gage measures how much CO2 is still remaining in the tank. You can always weigh the tank to estimate how much of the liquid CO2 has been used if you don't have a dual gauge regulator.
3. If you are going to use a beer gas mixer of nitrogen & CO2 for Guinness you will need a completely different type of gas regulator than used for ordinary CO2.
4. Ideally should have a regulator for each beer line being dispensed for added control and fine adjustment of carbonation level in the beer. You can use either a 2 way, 4 way, 6 way CO2 manifold to split off the main source to multiple beer lines.
5. Should always have an inline check valve to prevent the back flow of beer back into the regulator should the tank be shut off and the connectors are hooked up wrong.

c) Beer hose and CO2 hose:

1. Liquid beverage grade beer tubing that is 3/16<sup>th</sup> ID cut to 5 foot length for the proper resistance in the line to control over carbonation and foaming.

2. Gas line usually 5/16<sup>th</sup> ID with the length not being a factor.
3. There are a couple of different hose clamps are available, some can be disconnected and other are permanent.

d) Drip Tray:

Can be fairly expensive to purchase. As an alternative, some home brewers have installed a stainless steel mud trowel pan used for drywall taping bought at your local Home Depot.

e) Cooling Fan:

A cooling fan is needed if using a beer tower or any time the beer line extends outside of the refrigeration unit. The fan is used to circulate cool air up to the head of the faucet tap to keep it cold. Beer must be dispensed at 36 – 38 degrees to eliminate excess foaming that can happen if the beer is warmer at the faucet. The carbonation will jump out and escape the beer. A mini blower motor (that is shaped like a small hair dryer) can be used to blow air through the PVC pipe that the beer lines run through. The power source is usually 110 and is therefore spiced into the electrical circuitry of the unit. Can also use a 12V cooling fan normally used in a desktop PC computer to keep the cabinet cool. A good power source is an old discarded wall transformer AC adapter for a cordless phone or answering machine.

f) Beer faucet taps:

1. Standard push pull faucet that is either made of brass, chrome finish or stainless steel. The stainless steel is preferred over the long run.
2. Creamer and stout type faucet for Guinness which create a creamy head due to the restricted plate inside of the faucet that breaks the bubbles up into smaller bubbles.
3. Plastic black picnic tap dispenser.

### **Constructing the kegerator:**

- a) Drill hole in top or side wall for faucet shank to be passed through. If drilling into stainless steel cabinet, slow speed with solid pressure is recommended. Going too fast will not work. Cutting oil can help cool the hole saw.
- b) Drill hole for gas line(s) into the refrigerator wall if the CO2 tank is to be stored outside.
- c) If using an external temperature controller device to override the built in thermostat, you can use the same hole drilled for the gas lines to route the sensor probe. Likewise, the 12v power cord for the cooling fan can be routed through the same opening.

Hook up the equipment and set the CO2 regulator to approximately 12 lbs. When hooking up the faucet and fittings it is not a bad idea to use a food grade Keg Lube product on the rubber gaskets for a better seal. You can always check out a few good web sites for additional helpful information such as: [micromatic.com](http://micromatic.com), [thebrewersnetwork.com](http://thebrewersnetwork.com), [morebeer.com](http://morebeer.com).

Now go tap that beer keg and enjoy your beer on tap. Good Luck

