



Next Meeting – Oct. 12

Gather at Dirty Nellies for our next meeting. No AHA contest will be held, but if last meeting was any example, I'm sure that there will be lots of homebrew to sample. Make sure to tell me & John if you haven't got your membership card or T-shirt. See you at 7:30 PM with 4 bottles of homebrew or \$5 in your hand

Upcoming Club Events

Tuesday, November 12 – Monthly meeting, Dirty Nellies, 7:30 PM, AHA Strong Ale Contest.

Tuesday, December 14 – Christmas Party?, location TBA.

Our Newsletter

Notice, I didn't say my newsletter. This issue marks the beginning of the 14th year I have been doing the newsletter. The idea of the newsletter has always been a contributory one. My title is not "Newsletter Writer," but "Newsletter Editor." Somehow, the contributory part has disappeared with the exception of Barry's Tasting Notes & Elliot's brew-in articles. If you look at early issues, they were full of members writing about a unique brewing experience, a great beer tasting, or a great beer bar visit. Everyone tweets and texts, so I know you can type. How about typing an article?

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Sep. 2010 Meeting Notes

Another successful turnout of members took place this month. My count was 26 members in attendance when the evening ended. Unfortunately, we were inside rather than taking advantage of the cool, but dry outside.

John Guilfoil started the meeting off by recognizing our guest, Craig Ranshaw. Craig is from Lake Zurich, and has been brewing extract for 15 years. Craig took the plunge and joined our group after the meeting.

John next reported that the Executive Committee had authorized \$150 for new brewing equipment. This included two refractometers, a gear motor to motorize the Club Wort mill, and various other parts to help in the 55-gal SS drum conversions and the water station. He also said that the Picnic had cost the Club \$277.00. Finally, the current Treasury report was \$1,504.42 less the picnic and the equipment expenditures.

John then started the committee reports by asking that members join a committee. John said he would be contacting people about it.

For the Education Committee, Evan Van Dyke stated that the goal is one presentation per month. The presentations didn't have to necessarily be one about building equipment, but could include beer styles or how purchased equipment has worked.

Elliot first talked again about the upcoming equipment purchases. Then he said he would be scheduling a day to work on Club equipment, and invited all members to attend. Some work needing to be done included extracting the glue out of the

55-gallon SS drums; working on the natural gas burner; and working on the water stand. Finally, he said that there were no open dates for a brew-in, but maybe would schedule another nighttime brew-in.

As the only member of the Communication Committee, I asked for more newsletter articles.

Barry Filerman had no report from the Social Committee. He then proposed a possible mixer with BABEL. Another possibility would be a home-brew contest. Evan thought that such an event would need qualified Club judges. Evan and Phil Ferrari agreed to research and report back.

Kevin Bradley talked about the wine barrel project. He had been in contact with Roger Santagato, and felt that there was no need for more work on it. There was no more discussion about it.

John announced that there were no more X-large T-shirts. Laura Procter said that the Beer Club Book Club would meet on October 15 at the Piper Lane Pub to talk about *The Devil in the White City* by Erik Larson.

Barry Filerman then gave a presentation on the construction of a mash tun using a cooler.

The meeting part ended with Bob Breitling asking about a yellow residue that he got in his boil using freshly harvested hops. The tastings went on afterwards until we went through 20 homebrews that night. It was so many we didn't buy anything from Dirty Nellies.

Aug 2010 Tasting Notes

Written by Newsletter Editor

This month brought out the barrel (which we all knew was coming) with the Flatlander's Oktoberfest varieties. Over 20 beers to try this month. Members commented that it was a record in recent meetings. I personally do not remember this many beers.

I am going to lump all Flatty's Oktoberfests into one comment, MMMM, MMMMM!!! This beer was provided by Kevin, John, Patrick, I and also Brad

who infused his with cayenne pepper. This produced a really nice pepper flavor but very little heat. Members enjoyed all of them and commented that they were all terrific yet different in their own ways.

Bill poured his long awaited agave mead. Members commented that it was exactly like weak tequila.

The Bobs joined forces on an Irish red ale. Members thought that it was delicious and malty like it should be. Comments were made that it has Killian's properties.

Next, Bob Wappel poured a doppelbach that members enjoyed but commented that it was really more like a Baltic porter.

Mike provided a pour of the club brew in 80 schilling Scottish ale. Members commented that the age on it has left it very clean and wonderful.

Another version of the Flatlander's vanilla porter made an appearance courtesy of Randy. He indicated that this one was "3 bean porter". Members commented that it had a nice appearance of the vanilla still in the finish.

Next, Bob Breitling treated the crowd to a dubbel. Members thought that it was smooth and delicious.

Up next was a Belgian strong ale courtesy of yours truly. Members said it was "berry good".

The next round of like beers was the club brew in Griffin Spits. Kevin, Larry, Jim Holbach and myself all provided different versions. All were unique in their own way and wonderful. I made mention that everyone was going to be mad because I butchered the recipe and dry hopped it with Cascade hops instead of the club Simcoe however, everyone seemed to enjoy it.

Nick shared his last few bottles of his amber ale. Members commented that he did a great job on the beer and indicated that it was not as bitter as Nick indicated it was with good balance and a nice malty backbone.

Next, Andrew poured us a DIPA that he brewed from a Northern Brewer kit. Members really enjoyed it and said it was "delicious".

The next pour was courtesy of Elliot. He followed in his long tradition of regular and super beers both from the same batch. This round was the club Griffin Spit and an octane version that had been fed oxygen and corn sugar to bring it to around 15% ABV. He also did not dry hop it like the standard Griffin Spit is. Members commented that the normal version had an apply aroma and flavor and the octane version while quite hot was still quite smooth.

The last pour of the evening was Phil Ferrari's coffee stout. Members commented that it was fantastic and while the coffee came through, there was also a big appearance of chocolate. Some members agreed that it would make a terrific float.

Until next month, may your life be full and your pint never empty.

Oktoberfest

You can't go anywhere these fall weekends without encountering an Oktoberfest celebration. I myself was at one in Palatine last weekend. But, why at this time of the year, and why the beer type?

When Crown Prince (later King) Ludwig of Bavaria married Princess Therese of Saxe-Hildburghausen on October 7, 1810, they organized a great race 5 days later to celebrate. It was such a hit that they did another in 1811, adding an agricultural show to promote Bavarian agriculture. Carnival booths appeared next. The city of Munich took over sponsorship of the fest in 1819, and by the time the state of Bavaria took over in 1850, it had been moved to the warmer days of September. This year will not mark the 200th celebration, as epidemics and war has prevented 24 celebrations from happening.

Oktoberfest beer was first brewed by Spaten

brewery in 1872. Also known as Marzen because it is brewed in March, it originally was a toasty, full-blooded and dark copper colored, brewed with high alcohol to preserve it through the summer.

However, as German tastes have gotten dumbed down, and also to encourage the foreigners to drink more, if you go to Oktoberfest in Germany you will instead drink a paler, drier, lower alcohol beer known as "Oktoberfestbier."

Craft brewers in the U.S. have certainly jumped on the Oktoberfest bandwagon. You can choose among hundreds. For my money, try Left Hand Oktoberfest as the closest to the original.

Glassy-Eyed

At the crammed Pavilion End pub in London one recent evening, an order for a pint of Foster's Australian lager sent the bartender diving behind the bar. Before pouring, he first had to find a straight-sided Foster's glass with its embossed map of Australia.

British pubs have long been known for serving lager or bitter in all-purpose pint glasses whose only adornment was a government stamp attesting to the fact that they held exactly 20 fluid ounces. Now, pubs are swapping that iconic glassware in favor of specially shaped glasses with unusual features. Among the new frills is the "nucleator," a laser-etched "S" on the inside of a Stella Artois glass that creates a steady stream of bubbles after the lager is poured from the tap.

Behind the change is an effort to stimulate British beer sales which have fallen as spirit and wine sales rose. Brewers believe the problem is partly aesthetics – a plain pint of brown ale looks downright dowdy next to a pink Cosmopolitan in a martini glass. According to the operations director for Pathfinder Pubs, "The presentation of our drinks is as important as the presentation of our food."

The Brits are taking their cue from Belgium, where bars and cafes have traditionally matched glasses to

specific beers to complement their aroma or appearance: inverted cone shapes for pilsners, tall and narrow glasses for wheat beers, stemmed goblets for ales. Many come in half-pints. The U.K.'s beer industry likes the smaller glasses, too, because they help its efforts to attract more women drinkers.

The switch in glassware is not to everyone's taste. Some traditionalists say an important part of British culture will be lost if the classic British pint disappears.

But, plenty of other pubs and bars are buying in. Brewers are subsidizing the rollout of the glasses. Also, pub owners say specialty glasses attract more customers to higher-priced premium and specialty beers. Scottish and Newcastle says that 80% of pubs stocking its beers serve them in shaped and branded glasses.

In the U.S., the rollout has been a lot slower due to beer being sold through distributors rather than brewers, and most drinking places are run independently unlike British chains.

Do they work? Stella Artois credits the glass with helping them become Britain's number premium beer. Peroni commissioned German glassware designer Sahm to create an elegant, hourglass-shaped tumbler to help rejuvenate its lager. The British Beer and Pub Association began producing goblets shaped like wine glasses holding one-third of a pint, which research showed influenced the perception of beer among women.

AHA Beer Contests

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

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

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

March 2011 – Bock (5) – Maibock, Traditional, Doppelbock, Eisbock

April 2011 – Wood-aged Beer (22C)

Classified Section

Club Wort T-Shirts; Price to be determined sometime in the future.

Three-pound (1 Quart) containers of honey; Cost is \$8.00; 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

