

Christmas Party–Dec. 14

The holidays are upon us, and that means that our annual Christmas party. It will be held at Durty Nellies, but remember the starting time will be 6:30 PM rather than the normal 7:30 PM. As your invite said, significant others can and are encouraged to come. Homebrew is encouraged, but there will not be any member evaluations (except if you happen to hear someone muttering something). Bring a hearty appetite, too.

Upcoming Club Events

Tuesday, Jan 11 – Monthly meeting, Durty Nellies, 7:30 PM, AHA English Pale Ale contest.

Saturday, Jan 29 – Pub Crawl, location and time TBA.

Elliot Hamilton

One of the benefits of being an officer (or the Newsletter Editor) is free membership. This is a tribute to one member who works harder than any officer, but still pays his dues. Having gone to the last equipment day, I couldn't believe all the work that Elliot was doing. And this was day 2 and didn't count all the work he did outside the equipment days. Plus he stores the equipment, hosts brew-ins, takes pictures at meetings, and converts the newsletter to .pdf. Atta boy, Elliot!

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Nov. 2010 Meeting Notes

The members kept on arriving. And arriving. And arriving. My last count was 29, and that didn't include the 3 guests and two family members.

We first started with the guest introductions. Tim Richards brewed extract for 10 years, and recently started all-grain. John Schiavone is an all-grain brewer. A later-arriving guest, Greg, had been on our Pub-crawl, and was interested to get into brewing. Welcome to both Tim and John who joined our group that night.

Evan Van Dyke talked about a need for an education presentation in February, as January was already booked.

The 2011 Pub-crawl was being worked on by Barry Filerman.

Elliot Hamilton talked about the improvements to the Club equipment. He had brought with him the new grain mill and the new water distribution system. He talked about the natural gas burner being half-done (see "Equipment Day" story this issue) and that the 55-gallon drums had been scraped out. I asked him what our brewing capacity will be after the burner is finished, and he said it would be 90 gallons using just the stainless drums, and 150 gallons with the other equipment thrown in.

Laura Procter talked about the Beer Club Book Club discussion of *The Devil in the White City* (low turnout but intense discussion), and announced the next book, Abraham Lincoln, *Vampire Hunter*.

Elliot next tried to explain his ideas for beer calibration. If I got it right, commercial beers are rated for how they fit the style being judged, and then the beer being judged is compared to the

commercial beer.

John Guilfoil then talked about the Christmas party. The Executive Committee planned it because no one had stepped up. It would be at Durty Nellies on December 14 beginning at 6:30 PM. The Club would subsidize the cost of the tax, tip, and bartender. The members would pay for the actual cost of the dinner. Homebrew could be brought, but no commercial beer as there would be a bartender serving Nellies' beer.

The Treasurer's report showed \$1,069.74 available.

Jim Thommes then asked about the Club subsidizing the party entirely as had been done in the past. John answered that if there is no monetary commitment, people will tend not to show despite having said they would come.

Barry Filerman then announced that the Club would be surveying members about committee structure, paying for things, general satisfaction with the current governing structure, and suggestions for improvement. It would be conducted through Survey Monkey and would be completely anonymous.

Eric Raz then conducted our educational moment, talking about Strong Ales, that night's AHA contest.

The contest was then held, and two entries were put up for judging. It was a close vote, with only 5 points separating the winner, Bob Wappel, from the loser, Mike Bushen.

Nov. 2010 Tasting Notes

Written by Barry Filerman

Until next year, cheers.

Equipment Day Part Deux

The November 6th equipment day was announced by Elliot, and so I figured to put a few hours in helping the Club equipment reach another level. It was just warm enough to take my motorcycle down

to Elliot's, so in my "Todd" disguise I arrived at 1:00 PM.

Along with Elliot I greeted Evan Van Dyke, Bob Wappel, Mike Bushen, and Randy Drumtra. Since they were about to eat lunch and I had eaten at home, Randy put me to work attaching fittings to the frame of the water box. I noticed that there was a large stainless piece in a shape of a box on the ground, and was told that they had cut some height from the box that enclosed the natural gas burners so it would be lower. There was the rest of the burner in the form of a stainless platform with rolling wheels. I was to find out what was needed to put that together later in the afternoon.

Randy, who appeared was in charge of designing and fitting the plumbing for the water box, determined that we would need a small plate for mounting the main inlet into the box, and so Evan used the saber saw to cut one from some scrap Elliot had. Unfortunately, it was designed too large, and since Evan had to relieve a babysitter, I got to wield the saw to make it smaller. Since this design was still a little off, it was off to the grinder to shape it better. Finally, since Elliot had coated the water box rebar with epoxy paint, I had to use the wire brush attachment to the grinding tool to remove the paint before welding.

While I was doing my part, Randy was cutting and sweat-soldering various copper pipe lengths to nearly finish off the box. Finally, Elliot welded my shaped plate and the last fitting was attached. Testing by Randy found no leaks. We performed some clean-up while Elliot & Randy were doing their welding thing. As the others had been there most of the day, it was soon just Elliot and I left.

At this point the burner box had to be welded back to the wheeled platform. After some experimentation, I held things together while Elliot tack-welded. I then got my battle scar as a spark jumped over my glove and down on my palm. As it was getting late, Elliot decided that the last task,

cutting the burner box in half and welding in the scrap stainless to lengthen it, would wait for another day. He showed me why it needed to be lengthened, as both stainless 55-gallon drums would not fit together centered on the burners.

Doing manly things with manly men, what more could I ask for?

Upstream Brewing Co.

Written by Rich Brooke

Located in the “Old Market Area” in Omaha, this brewpub well just comes across as what it is a higher scale Brewpub.

I started off with a Stout that had some funky off flavors that I could not pin point, I thought oh no not again, I switched to the Fire House ESB, and had a real nice pint, a real nice pint. This Esb hit style real nice and was very enjoyable.

For dinner I went with a steak (Hey when in Omaha), it was cooked to order medium rare and was dusted with chili powder and server with garlic mashed. Real nice!

Beside another ESB, I tried their Rail House ale. It is a dry hopped IPA that I could not tell if it fit in the APA or IPA style of beer. It was nicely hopped had a slight slight-off flavor but went down well. The brewer was not around and I was not able to tell the hops in this beer. If they would settle on a British or American hop, it would make a fine beer.

Over all this was a nice eating/ Drinking establishment, a bit on the pricey side, but then again they do not pass themselves off as anything but. I would and have been back to this brew pub.

On the Road – Rich Brooke

Rare Bourbon County Stout

I'll admit it. I got caught up in the hype.

After Roger Santagato emailed me the info on Goose Island's Rare Bourbon County Brand Stout

how could I resist? Fermented up to 13.5% alcohol. Aged for two years in barrels that previously held Pappy Van Winkle's bourbon for 23 years before. Limited edition of 22-ounce bottles sold for \$45 beginning at Binny's next to Goose Island, 1 ½ miles from where I work. On tap Black Friday at Goose Island.

I stopped at Binny's about 12:30 PM to see if I could get a bottle, but as expected, they were sold out. Next I went to Goose Island. The bar area was crowded, but I found a stool. I noticed a lot of normal-sized beer glasses being poured, but there were a few water glasses with a dark liquid on the bar. I ordered my Rare, and got my 5-ounces and \$9 change from my double-sawbuck.

I first tried to appreciate the aroma, but I couldn't come close to experiencing the odors Roger's unnamed critic cited in his article. The taste was something else, however. It was certainly smoother than the Club bourbon barley wine I had tasted the night before, with less of bourbon harshness. It played more on the back of my palate, tasting somewhat raisiny. The alcohol did not make its presence really known until it hit my stomach and warmed my insides.

I took slow, small sips but in 20-minutes the glass was empty and I was on my way back to work.

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.

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

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

April 2011 – Wood-aged Beer (22C)

July 2011 – Mead – Traditional (24), Melomel (25), Other (26)

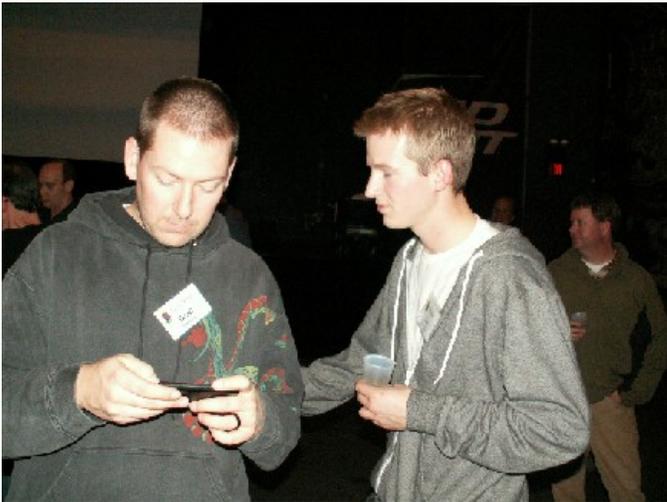
September 2011 – Specialty Beer (23)

November 2011 – Hefeweizen (15)

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



Bob Wappel with new member, Brett Stevenson

Nov. Meeting Pictures

Taken by Elliot Hamilton

