

Next Meeting – Feb. 8 Road-trip to Emmetts

As you can read in last meeting's notes, Durty Nellies informed us we would not be welcome next month. Rather than switching to another night, we will road-trip down the street to Emmett's in Palatine. John will have emailed us already where we will be meeting and whether we can bring homebrew or will be drinking the house stuff.

Upcoming Club Events

Tuesday, March 8 – Monthly meeting, Durty Nellies, 7:30 PM, AHA Bock contest.

Tuesday, Apr. 12 – Monthly meeting, Durty Nellies, 7:30 PM, AHA Wood-aged contest.

Our Website

Have you checked out our website recently? (Hint: - look at the top of the page). I hadn't been on it lately, and was all set to editorialize about the old-fashioned look, when I checked it out. Gee, Randy Drumtra, you've done a great job to clean it up and keep it current. I know websites aren't Randy's line of work, so I'm sure he wouldn't mind one of our newer member's help in maybe getting the look to be 21st century. The organization I work for recently redid theirs, and it's amazing how crisp, clean, and more animated it became.

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January 2011 Meeting

Winter was happening as I drove through snowflakes to Durty Nellies. Although I had thoughts that this might be a small meeting after the great attendance at the Christmas Party, I was mistaken. I stopped counting at 25 members.

As always, John Guilfoil promptly started the meeting with introduction of guests. Mike was a beer enthusiast; Joe was a friend of Jason (don't know which one); and Jeremy wants to begin brewing.

The Treasurer's report found \$975.69 without any Pub Crawl money. Our Christmas party wound up costing the Club only \$94.

Committee reports were next. Elliot Hamilton and the equipment committee had nothing to say. I asked for more articles like the one Sean Kopeny had written about Hawaiian brews. Randy Drumtra is working on getting a calendar on the website. Evan Van Dyke is looking for an April presentation, as March will be Tapping Mini-kegs and February won't happen due to a road trip. Someone suggested alternating presentations with member discussions about beer. The Beer Stewards need new members.

Paul Lange then talked about the upcoming Pub Crawl. Fountainhead hasn't been returning calls or emails, so they have been dropped. Instead, the bus will drop everyone off at Bangers and Lace which is at the east end of the Division Street pubs. Members can stay at B&L, or they can wander to other spots like Moonshine or Jerry's Sandwiches. Paul was going to pick a pick-up spot for the return to the burbs. The bus was going to make another pickup at Pfginsten and Willow, but Paul asked that

any members who weren't going to be at Nellie's contact him. There would be snacks and water on the bus.

No contest beers were entered for the AHA English Pale Ale contest.

John reminded everyone that elections and dues payments would be happening in April.

John next discussed last month's Christmas party. He expressed his disappointment in the way Nellie's treated us. Having to share the party area despite having made the reservation well in advance, and the slow delivery of the pizza, left a bad taste in John's mouth. Evan did not like the lack of food selection.

John then told us that Mark Dolezal told him that we couldn't meet on our usual night next month. He asked for suggestions for alternative sites, and Fox and Hounds, Westwood Tavern in Schaumburg, and Emmetts came up. In a vote between Westwood & Emmetts, Emmetts won hands up. John will be contacting members to confirm the site and whether homebrew will be welcome.

John next talked about the deal for Brew Your Own magazine that Barry Filerman had forwarded. If we can get 10 members to go in, a subscription would be \$14 for 8 issues. Randy D recommended it as good reading and information.

John then went over the survey results. 53% of the membership responded. There were mostly positive responses. There were some ideas advanced, but John wants people to do more work about the ideas, such as how to implement and what is the cost. Some ideas concerned getting a PA system and having a Q&A session about the beers. The membership had no problem with the Executive Committee spending money, but wanted to set a limit.

Randy D asked whether any classes were going to be held in the area for the AHA Certified Judge

exam. Eric Raz replied that Chicago Beer Society would be host an exam this year.

Phil Ferrari then gave an excellent presentation on the Porter style of beer. His notes are attached at the end of the newsletter.

John then announced he is giving a home-brewing class in the Hawthorne Woods Village Hall.

Paul Lange asked members to think about the way we sample homebrews in the meeting. He felt there were too many beers being passed around, and not enough attention could be placed on each one. Some discussion followed, with everything suggested from more beers to only focusing on a few beers to emailing the beer steward ahead of time as to what beer you were bringing. Paul thought that a lot of members didn't need feedback, so those beers could be just available like the Christmas party, while the members who wanted feedback could pass them around as usual during the business section of the meeting.

Jan. 2011 Tasting Notes

Written by Mike Kolbuk in Barry's absence

Eric Raz – A favorite of his, a Cream Ale made with Wyeast Kolsch II yeast.

John Hannemann – Another Cream Ale, this one including 1 lb. of honey tasted mellow and nutty.

Mark Procter – Flatlander's Oktoberfest fermented with Munich lager yeast.

John Nolan – Amarillo Ale containing the equivalent of 5 oz. Amarillo hops and boiled for only 15 minutes.

Greg Piotrowski – A pseudo-English Pale Ale, mini-mashed and stepped up with corn sugar.

Jason Grover – Smoked Amber ale made with Maple Syrup and Cherry wood-smoked malt.

Brad Miller – Flatlander's Vanilla Porter aged 15 months with vodka-soaked vanilla beans & the vodka.

Phil Ferrari – Second running after a robust porter, fermented with re-pitched Bavarian lager yeast.

Bob Wappel – Cherry Wheat which used 3 lb. of cherry pulp, Wyeast 1010, and Herzbach and Tetnanger hops.

Patrick Smith – Flatlander’s Chocolate Bock fermented with Wyeast 1056 Ale yeast.

Mike Kolbuk – Winter Warmer 1.062 OG and ground clove, nutmeg and cinnamon added.

Jason Kopeny – Simple Stout with Kent Goldings hops.

Eric Raz – Strong Amber Ale with Goldings hops and licorice and Valencia orange peel.

Behold the Beer Can

Kids collect a lot of things these days: action figures, American Girl dolls, baseball cards. Then there’s 10-year-old Randy Langenbach. He collects beer cans.

“I just like how they look,” Randy says of the 200 cans that line the walls of his bedroom.

The problem for the once-thriving hobby of beer-can collecting is that Randy is a rarity: a collector under the age of 30.

The beer can celebrated its 75th birthday in January, 2010. But, many hobbyists are crying in their brew over their inability to lure young people to a pastime that may took up in the 1970’s.

Now, the country’s dwindling number of beer-can enthusiasts fear the hobby is past its sell-by-date, unable to compete with videogames and iPods. Unless hobbyists can revive interest among kids – or even among 35-year-old beer drinkers – their cans will lose their value and become lost in the dustbin of history.

Can collectors are trying to fight back, handing out free beer cans to kids at shows, shipping them boxes of cans by mail and regaling them with stories of discovering rare cans. Randy appreciates the

attention, but the fourth-grader cannot entice any of his classmates to join him. “The boys are mostly interested in sports, and the girls are interested in girl stuff.”

The Brewery Collectibles Club of America, the largest of several groups representing can collectors, is mounting an effort to arrest its membership decline, which has fallen to 3,570 from the 11,954 peak in 1978. An essay contest is planned, awarding free membership to youngsters who best describe why they like to collect. They drop off fliers and display fliers at microbreweries.

The first beer can – the Krueger’s brand from the now-defunct G. Krueger Brewing Co. of Newark, NJ was sold in January 1935. Can collecting soared in popularity in the 1970’s as clubs formed and breweries publicized the hobby. Collectors even took to digging up old dumps and outhouses to find buried treasures. Breweries contributed by churning out special editions, like the “Billy Beer” cans commemorating President Carter’s beer-drinking brother.

But, too many cans spoiled the value, and even the advent of easy selling on eBay didn’t revive the hobby much. These days kids wanting to take up the hobby face two obstacles: can values have soared making it too expensive, and parents don’t want their children anywhere near a beer can.

Randy got started through his father, who also collects. He buys them with his \$3 per week allowance and gets free cans from other collectors. He even found an old rusted can buried in a friend’s backyard, which turned out to be a 905 beer made by the 905 Brewing Co. of Chicago in the 1950s. However, his friend Max wasn’t bitten by the bug like Randy, preferring drums and musical instruments instead.

Improve Your Vocabulary

Submitted by Sean Kopeny

Crapulous (KRAP-yuh-lus) – adjective

1. Marked by intemperance especially in eating or drinking
2. Sick from excessive indulgence in liquor

Example:

Most of the Club Wort members were still crapulous from yesterday's Chicago Pub Crawl.

Derived from the Latin "crapulosus" which in turn is an adjective version of the Latin "crapula" meaning intoxication. "Crapula" comes from a much older Greek word for the headache one gets from drinking. Crapulous first appeared in print in 1536. It has a first cousin, crapulence, which originally was a word for the sickness caused by drinking but morphed into "great intemperance especially in drinking."

Use them at your own risk.

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.

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

April 2011 – Wood-aged Beer (22C)

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

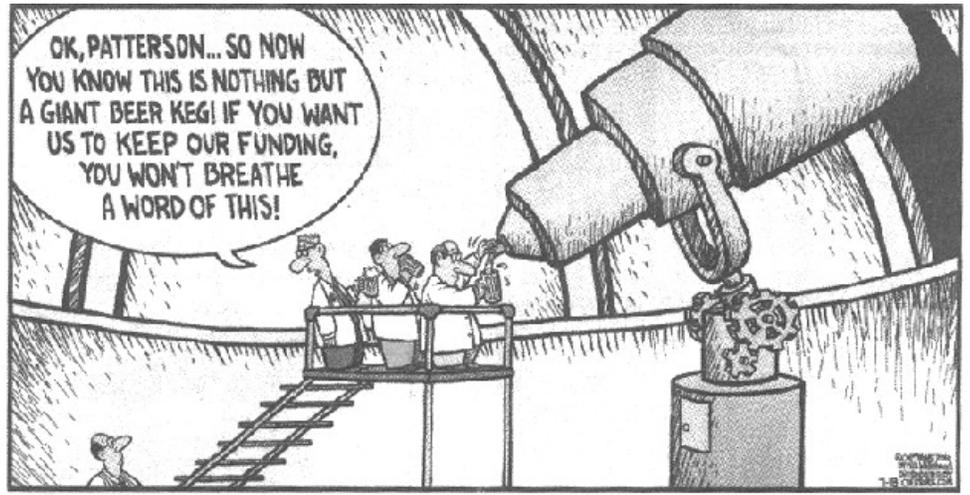
September 2011 – Specialty Beer (23)

November 2011 – Hefeweizen (15)

Classified Section

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

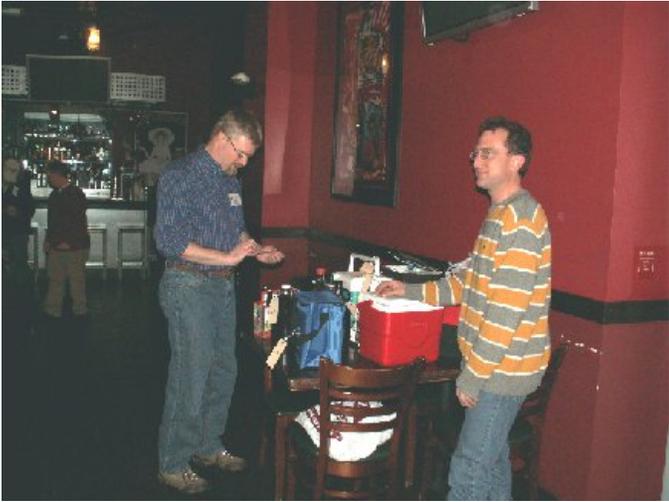
Three-pound (1 Quart) containers of honey; Cost is \$8.00; Contact Elliot Hamilton at elliioth@m11.net



January Meeting Pictures

Taken by Elliot Hamilton





Porter is a dark-colored [style](#) of [beer](#). The history and development of [stout](#) and porter are intertwined. The name was first used in the 18th century from its popularity with the street and river [porters](#) of London. It is generally brewed with dark [malts](#). The name "stout" for a dark beer is believed to have come about because a strong porter may be called "Extra Porter" or "Double Porter" or "Stout Porter". The term "Stout Porter" would later be shortened to just "[Stout](#)". For example, [Guinness](#) Extra Stout was originally called "Extra Superior Porter" and was only given the name Extra Stout in 1840.

A. John Feltham wrote a version of the history of porter

1. Based upon a letter written by [Obadiah Poundage](#)
2. Feltham badly misinterpreted parts of the text that:
3. "Three threads" was made consisting of a third of a pint each of [ale](#), [beer](#) and

Twopenny (the strongest beer)

4. The story goes that Ralph Harwood, proprietor of Bell Brew house in Shoreditch, made the first served from a single cask, called "Entire" or "Entire Butt" at The Blue Last on Great Eastern Street in London

B. Porter is mentioned as early as 1721

1. Pre -1700, London brewers sent out their beer young & aging was either Performed by the publican or a dealer.
2. First beer to be aged at the brewery and dispatched in a condition fit to be drunk immediately.
3. First beer that could be made on any large scale, and the London porter brewers

C. Technological Advances

1. First Use of a Thermometer
2. First Use of a Hydrometer (important later)
3. Made from 100% Brown Malt – but brown malt, due to the invention of the hydrometer was shown to be less effective at conversion so when the Napoleonic Wars brought taxes and consequently efficiency was a focus

a. This also brought the gravity down from an average of 1.070 to 1.055

b. Later versions were made from Pale malt and the newly developed Black Patent by Daniel Wheeler, for color and flavor. Achieved by roasting malt at 400 deg F and mashing with pale malt gave the proper gravity and color.

D. It was believed that Porter needed aging of 12 to 18 months and so large vats were developed which could hold the amounts necessary to satisfy the large demand for Porter. Vats so large when they burst, told one account, it flooded neighborhoods, took down houses, and resulted in fatalities.

1. Over time, aging was found unnecessary and this practice seems to have subsided.

E. Decline of Porter

1. By 1863 Porter still comprised 75% of the beer consumed in London. However a few things contributed to a decline over the next few decades.
 - a. Technological advances of hydrometer and thermometer made it possible to craft beer in a new way
 - b. Techniques of Adulteration – additives to mimic the aging and

coloration process oft included poisonous or toxic additives

c. The rise of Gin as a spirit of choice

d. Beer House Act of 1830 allowed anyone to retail beer which would eventually give rise to local brew houses and the cheaper, watered down, Pale Ale.

E. By 1899, the ordinary customer...is not satisfied with beer unless it is clear and, carries a good head and is free from acid. He is not satisfied now with Porter in pewter pots, but drinks Ale from glass vessel, the contents of which he can see for himself.”

F. The [First World War](#) brought to Britain shortages of grain which led to restrictions on the production of strong beer. And as the strength of Porter’s declined – so too did its popularity. Between 1860 and 1914 the gravity dropped from 1.058° to 1.050° and the hopping rate from two pounds to one pound per 36 gallon barrel. By 1930 it was all but gone and had been diminished to a 1.040 beer.

G. Porter out of England

1. Exports of Porter from Britain to the Baltic inspired “[Baltic Porter](#)” is brewed in [Finland](#), [Estonia](#), [Latvia](#), [Lithuania](#), [Poland](#), [Russia](#), [Ukraine](#), [Denmark](#) and [Sweden](#).

a. Higher [alcohol](#) content

b. Bottom Fermented with Lager Yeast

c. Stronger than ordinary porters, Baltic porter was introduced from Britain Today only a few remain top-fermented.

2. In [Germany](#), Baltic porter was brewed from the mid-19th century to [German reunification](#). In 1990, all German breweries

which produced Porter were situated in former [East Germany](#) and none of them survived the transition process to [market economy](#).

H. Porter was initially imported to the American colonies,

1. By the 18th century it was being commercially brewed, especially in New England and Pennsylvania.

2. American Porter was different - because of high costs of importing barley, adjuncts were often employed including sugar, molasses, corn and licorice.^[13]

3. [Philadelphia](#) grew into a major beer brewing centre through the early 20th century. After the introduction of lagers in the United States in the 1850s, breweries began experimenting by brewing their porters with lager yeast rather than traditional [top-fermenting](#) yeast. Today, only Stegmaier and Yuengling continue to commercially produce “Pennsylvania porter” as it became known. Now every micro-brewery in the US has its own version from Hawaii’s Maui Brewing Company Coconut Porter to Sam Adams Honey Porter and everywhere in between.

I. BJCP Guidelines

12A. Brown Porter

Aroma: Malt aroma with mild roastiness should be evident, and may have a chocolaty quality. May also show some non-roasted malt character in support (caramel, grainy, bready, nutty, toffee-like and/or sweet). English hop aroma moderate to none. Fruity esters moderate to none. Diacetyl low to none.

Appearance: Light brown to dark brown in color, often with ruby highlights when held up to light.

Good clarity, although may approach being opaque. Moderate off-white to light tan head with good to fair retention.

Flavor: Malt flavor includes a mild to moderate roastiness (frequently with a chocolate character) and often a significant caramel, nutty, and/or toffee character. May have other secondary flavors such as coffee, licorice, biscuits or toast in support. Should not have a significant black malt character (acrid, burnt, or harsh roasted flavors), although small amounts may contribute a bitter chocolate complexity. English hop flavor moderate to none. Medium-low to medium hop bitterness will vary the balance from slightly malty to slightly bitter. Usually fairly well attenuated, although somewhat sweet versions exist. Diacetyl should be moderately low to none. Moderate to low fruity esters.

Mouthfeel: Medium-light to medium body. Moderately low to moderately high carbonation.

Overall Impression: A fairly substantial English dark ale with restrained roasty characteristics.

History: Originating in England, porter evolved from a blend of beers or gyles known as “Entire.” A precursor to stout. Said to have been favored by porters and other physical laborers.

Comments: Differs from a robust porter in that it usually has softer, sweeter and more caramel flavors, lower gravities, and usually less alcohol. More substance and roast than a brown ale. Higher in gravity than a dark mild. Some versions are fermented with lager yeast. Balance tends toward malt more than hops. Usually has an “English” character. Historical versions with *Brettanomyces*, sourness, or smokiness should be entered in the Specialty Beer category (23).

Ingredients: English ingredients are most common. May contain several malts, including chocolate and/or other dark roasted malts and caramel-type malts. Historical versions would use a significant amount of brown malt. Usually does not contain

large amounts of black patent malt or roasted barley. English hops are most common, but are usually subdued. London or Dublin-type water (moderate carbonate hardness) is traditional. English or Irish ale yeast, or occasionally lager yeast, is used. May contain a moderate amount of adjuncts (sugars, maize, molasses, treacle, etc.).

Vital Statistics: OG: 1.040 – 1.052

IBUs: 18 – 35 FG: 1.008 – 1.014

SRM: 20 – 30 ABV: 4 – 5.4%

Commercial Examples: Fuller's London Porter, Samuel Smith Taddy Porter, Burton Bridge Burton Porter, RCH Old Slug Porter, Nethergate Old Growler Porter, Hambleton Nightmare Porter, Harvey's Tom Paine Original Old Porter, Salopian Entire Butt English Porter, St. Peters Old-Style Porter, Shepherd Neame Original Porter, Flag Porter, Wasatch Polygamy Porter

12B. Robust Porter

Aroma: Roasty aroma (often with a lightly burnt, black malt character) should be noticeable and may be moderately strong. Optionally may also show some additional malt character in support (grainy, bready, toffee-like, caramel, chocolate, coffee, rich, and/or sweet). Hop aroma low to high (US or UK varieties). Some American versions may be dry-hopped. Fruity esters are moderate to none. Diacetyl low to none.

Appearance: Medium brown to very dark brown, often with ruby- or garnet-like highlights. Can approach black in color. Clarity may be difficult to discern in such a dark beer, but when not opaque will be clear (particularly when held up to the light). Full, tan-colored head with moderately good head retention.

Flavor: Moderately strong malt flavor usually features a lightly burnt, black malt character (and sometimes chocolate and/or coffee flavors) with a

bit of roasty dryness in the finish. Overall flavor may finish from dry to medium-sweet, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains, although should not be overly acrid, burnt or harsh. Medium to high bitterness, which can be accentuated by the roasted malt. Hop flavor can vary from low to moderately high (US or UK varieties, typically), and balances the roasted malt flavors. Diacetyl low to none. Fruity esters moderate to none.

Mouthfeel: Medium to medium-full body. Moderately low to moderately high carbonation. Stronger versions may have a slight alcohol warmth. May have a slight astringency from roasted grains, although this character should not be strong.

Overall Impression: A substantial, malty dark ale with a complex and flavorful roasty character.

History: Stronger, hoppier and/or roaster version of porter designed as either a historical throwback or an American interpretation of the style. Traditional versions will have a more subtle hop character (often English), while modern versions may be considerably more aggressive. Both types are equally valid.

Comments: Although a rather broad style open to brewer interpretation, it may be distinguished from Stout as lacking a strong roasted barley character. It differs from a brown porter in that a black patent or roasted grain character is usually present, and it can be stronger in alcohol. Roast intensity and malt flavors can also vary significantly. May or may not have a strong hop character, and may or may not have significant fermentation by-products; thus may seem to have an “American” or “English” character.

Ingredients: May contain several malts, prominently dark roasted malts and grains, which often include black patent malt (chocolate malt and/or roasted barley may also be used in some versions). Hops are used for bittering, flavor and/or aroma, and are frequently UK or US varieties.

Water with moderate to high carbonate hardness is typical. Ale yeast can either be clean US versions or characterful English varieties.

Vital Statistics: OG: 1.048 – 1.065

IBUs: 25 – 50 FG: 1.012 – 1.016

SRM: 22 – 35 ABV: 4.8 – 6.5%

Commercial Examples: Great Lakes Edmund Fitzgerald Porter, Meantime London Porter, Anchor Porter, Smuttynose Robust Porter, Sierra Nevada Porter, Deschutes Black Butte Porter, Boulevard Bully! Porter, Rogue Mocha Porter, Avery New World Porter, Bell’s Porter, Great Divide Saint Bridget’s Porter

12C. Baltic Porter

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance: Dark reddish copper to opaque dark brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque.

Flavor: As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits.

Medium-low to medium bitterness from malt and hops, just to provide balance. Hop flavor from slightly spicy hops (Lublin or Saaz types) ranges from none to medium-low.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth (although the rarer lower gravity Carnegie-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level. Most versions are in the 7-8.5% ABV range.

Overall Impression: A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

History: Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

Comments: May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts (13F) or Specialty Beers (23).

Ingredients: Generally lager yeast (cold fermented if using ale yeast). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Vital Statistics: OG: 1.060 – 1.090

IBUs: 20 – 40 FG: 1.016 – 1.024

SRM: 17 – 30 ABV: 5.5 – 9.5%

Commercial Examples: Sinebrychoff Porter (Finland), Okocim Porter (Poland), Zywiec Porter (Poland), Baltika #6 Porter (Russia), Carnegie Stark Porter (Sweden), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Stepan Razin Porter (Russia),