



Website – [clubwort.com](http://clubwort.com) or [.net](http://clubwort.net)

August, 2011

## Next Meeting – September 13

We will be tasting your 6 bottles of homebrew or collecting \$5 from you to order some of Nellies fine beer. All this is happening at 7:30 PM in Durty Nellies in Palatine.

## Upcoming Club Events

Saturday, August 20 – Club Wort Picnic at the Proctor's, 2pm-???

Tuesday, September 13 – Monthly meeting, Durty Nellies, 7:30 PM.

Friday, September 23 – Book Club Meeting, Rick Jackson's, 7 pm?

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## September 2011 Meeting Notes

Upwards of 44 members attended the meeting, held on a beautiful (if not buggy) night on upstairs patio area of Durty Nellies.

2 guests were introduced, Michael and Lynn. Michael's son is a brewer and Michael particularly enjoys the outcome of those efforts.

John reported on Larry's behalf that the Treasury stood at \$1,922.49 with no spending last month.

Mark Proctor spoke briefly about the picnic and further details are provided within. Mark and Laura are requesting that you email or call to rsvp with

them on how many your party will be (it is a family event) and info about whatever side dish you are planning to bring just so we don't end up with 100 lbs of potato salad. As this will be the editor's first picnic I'm looking forward to all the tasty treats that are being discussed as well as the fine craft beers the club will be providing.

A brew-in was held on August 6<sup>th</sup> and more detailed notes are provided in a separate article. This was the first event with the 55 gallon drum and it proved to be a learning experience for all.

On a related note, Elliot is still searching for the Chillzilla counterflow chiller and 1 pump. If you are or believe you might be in possession of either of these devices please let Elliot know asap so that he can update his records.

Brad Griffin has membership cards so see him if you don't have your 2011 card yet. He also announced that the educational segment for October was in need of a presenter. He also reminded us that the library is always open for new donations in case you have a few books gathering dust.

Rick Jackson announced that the Club Book Club would be meeting at his place to discuss "The Maltese Falcon" on the 23<sup>th</sup> of September. No need to have read the book if you still wanted to come.

It was announced that yours truly would be working on the newsletter going forward. Please send any contributions to [craig.ranshaw@gmail.com](mailto:craig.ranshaw@gmail.com). I also hope to get the trading post more active so please let me know if there are items you are willing to sell or swap.

New committees were also discussed, particularly Merchandising – yes, that's right, Club Wort is a brand. John Guilfoil and Rick Jackson are heading

this up but are looking for other members to step up with their creativity.

A pub crawl to Madison, WI is being proposed in the October timeframe. Paul “Pub Crawler” Lange and Genna are heading this up, so if you input on dates, locations, or logistics see either one of them.

No education segment was held, nor was there a bottle exchange. Yes, it was a lazy summer night with 7 fine homebrews shared by members. A brief recap and select (filtered) member comments:

Bob Waepfel – American Wheat – “Spot on for the style, good session beer”.

Chris Kelle – Witbier made with elderflower

Jim Holsbach – Vienna Marzen

Seth Piccolo – Munich Helles – “Very Clean”

Craig Ranshaw – Grand Cru – “It Rocks”

Seth Piccolo – Summertime IPA – “Very well balanced”.

Brett Stevenson – Black IPA, aka IDA (Dark) – “Big and bold”.

## Club Wort Picnic Notice

*Written by Mark Proctor*

It’s that time again for Club Wort’s annual picnic to be held on Saturday, August 20, 2011. This year’s picnic is once again being held at my house which is located at 4 Piper Lane in Hawthorn Woods. Parking on the street is permitted on the odd numbered addresses, ie.. not on my side of the street. Here is a MapQuest link for those who need directions.

<http://www.mapquest.com/maps?city=Hawthorn+Woods&state=IL&address=4+Piper+Lane&zipcode=60047>

The festivities will begin at 2:00pm and will end sometime when the beer runs out, which could be Monday morning. Dinner will be served around

4:30 or so with appetizers ahead of time. Weather permitting we will have a bon fire out back to keep the beer buzz going all night long. Don’t forget to bring lawn chairs in which to sit back and relax. If anyone has a yard game, that would be fun, please bring it along.

The club will be providing the main entree along with beer, water and pop for your enjoyment. Members are asked to bring a dish to pass such as an appetizer, salad, desert, etc... Obviously homebrew is always welcome as this is what the club is all about. I would like to encourage everyone to bring some of your beer to share.

This is a family event so bring the whole family or bring a friend if you would like. To help get a head count for the BBQ, it would be greatly appreciated if you would respond by email or give me a call at [847-204-6738](tel:847-204-6738) to let me know how many are coming from your family. Thanks and we hope to see everyone here on the 20th.

## August 6 Brew-In

*Written by Barry Filerman*

The plan was to brew a California Common or Steam Beer. About a week before the date, it came to fruition that many members may not have the ability to ferment at the temperature required for this style (62-68 degrees). Typically, a California Common beer is fermented with a yeast called California Lager which produces a lager at warmer temperatures than most lager yeasts. As a result, most shares left with Wyeast 1968 London Ale.

The morning started out very humid and about 75 degrees. I arrived at Casa Del Hamilton at about 7:15 to find Elliot bringing down the brew equipment. By about 7:45 additional members began to trickle in.

We attempted to get both of our grain mills going but it appeared the humidity was keeping one of

them from grinding at its best ability. Finally, the grain was milled and water was hot for the mash at about 9:00. It was at this point that we should have started heating up the recirculation heat exchanger but I think that between the combination of the heat and lack of senior members (of course Elliot was there but he generally does not need to lead the brew in) we failed to get it going on time. It took quite a while to raise the temperatures on the mash tuns and begin the sparging process. It wasn't until about 1:00, almost 2:00 before we began the boil. It appeared that we had enough volume for the 12 shares we planned but as we began to fill carboys, we quickly learned that we did not account for the loss of boil off like we should have. We ended up with 10 shares instead.

It was quite a long day. I was at Elliot's for 11 hours. As usual, we were treated to a delectable feast for lunch and wonderful hospitality. All in all, the day was a success even though the day was much longer than usual.

## **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.

November 2011 – Hefeweizen (15)

January 2012 – Dark Lagers (4)

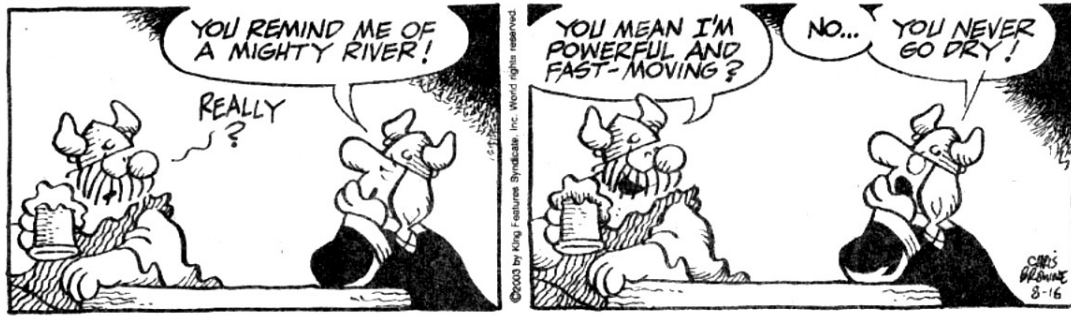
March 2012 – Stout (13)

May 2012 – Scottish and Irish Ale (9)

## **Classified Section**

Club Wort T-Shirts; Price to be determined sometime in the future. Stay tuned for updates from the merchandising committee.

**HÄGAR THE HORRIBLE**



**August Meeting, August Brew-In Pictures**



*Taken by Elliot Hamilton*



