



Next Meeting – Oct. 9

Durty Nellies will again be the place to be next Tuesday. We will be conducting the third AHA Club contest in 4 months – Old Ale - to determine our representative in the upcoming AHA Club-only competition. We will taste everyone else's 5 bottles of homebrew or collecting \$5 from you to order some of Nellies fine beer. All this is happening at 7:30 PM.

October Meeting Agenda:

1. Christmas Party
2. Winter Pub Crawl
3. Old Ale Contest
4. Decoction Education Presentation
5. Apparel Design Vote
6. Committee Reports
7. Member Discussion Items

Upcoming Club Events

Tuesday, November 13 – Monthly meeting, Durty Nellies in Palatine, 7:30 PM.

Tuesday, Dec. 11 – Christmas Party, 7:00 PM, Location To Be Determined.

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Sep. 2012 Meeting Notes

Got to Durty Nellies a little earlier than normal, so bought a beer to show some support for the establishment. I noted that there were a number of others who did the same. Good work, guys.

Craig Ranshaw first talked about the picnic. He thanked Jim Arendt for the use of the property. The weather was perfect and there were no bugs. Thirty pounds of pork loin along with 5 kegs of beer were available. Attendance was low, though. I polled the members present and it seemed that August was a busy month for most people. The picnic will be held in September next time.

The next business was the AHA Light Hybrid contest. Rick Jackson asked if there were any other entries besides Matt Mill's kolsch. When there were none, we congratulated him on his win and tasted his beer.

Craig was back in the spotlight as he described the Wild Onion beer contest. Craig had stopped in and talked with Mike Kainz who reminisced about the relationship the Club had with Wild Onion. Craig and Mike worked out details of an exclusive Club Wort event as follows:

Our February 2013 meeting will take place at Wild Onion. At that meeting members can submit 2 or 3 bottles of an all-grain home brew. Mike and the Onion staff will choose a winner (not that night) who will receive a \$100 Onion gift certificate and the honor of 8 barrels of beer brewed and served at the Onion using the winning recipe.

As the beer tastings were being done, Chris Kelle's triple decoction mash beer was served. As Chris

discussed his beer, it occurred to me that this would be a perfect education opportunity. Chris agreed to talk about it at the October meeting.

Next on the agenda was finding a volunteer to organize the Christmas party. I explained that details needed to be finalized by the November meeting, and it might be as easy as going back to last year's location if they were still in business. No one volunteered.

I then asked if someone would discuss the September 22 pumpkin brew-in, and sure enough, here was Craig again. There were 9 shares taken for the primary, but with an O.G. of 1.090, there would be secondary opportunities. They were going to carve and roast 45 pounds of pumpkin.

Vince Donohue said that the Book Club would be discussing Hemingway's "A Farewell to Arms" at his place in Wheeling on Sept. 14.

Elliot Hamilton said that except for the new regulators on the Club burners, the budgeted equipment items had been accomplished. He filled up the 55-gallon drum with water to see how long it would take to heat that quantity to a boil, and even with his 160,000 BTU burner it took 1 hour, 40 minutes. He speculated that making a top and wrap-around insulation would speed up the process considerably. There were suggestions about using an electric heater element, but the electric cost would be prohibitive. He also said that he had mechanized the process of cutting the tops off of kegs.

Rick Jackson asked whether the Club preferred the new hop insignia or the old glass insignia for new Club shirts. Someone felt that the glass insignia was flawed because the words "Club Wort" were too dark. Aaron Voss offered to lighten them up. It was decided to take the vote next month when both insignias could be compared.

Mark Procter announced that Durty Nellies fall fest was October 13. A guest, Mike, was introduced.

On the Homebrew-Talk website, there was a pallet grain buy being organized.

Wine Barrel Brew-In Sept. 29th

Eight members answered my original email looking for long-term thinkers who would share in a year-long storage of a Belgian Trippel in a wine barrel. After months of planning eight of us gathered at Jim Holbach's house on a perfect fall day. Jim and I had picked up the barrel from Prairie State Winery in Genoa 3 weeks earlier.

Jim called for us to start between 7:30 and 8:00 AM with expectations we could start mashing fairly soon after. The man holding the specialty grains, Craig was nowhere in sight, and after a phone call at 8:30, rolled into Jim's sometime around 9:15. We quickly divided up the grains for the uber-tun (luckily I had the 150 lbs of the main grain on time to be milled) and the other 3 mash tuns and got the mashing going at 9:30. Fortified by the Spunky Dunkers doughnuts, home brew, and Bill Hatzold's organizing the brewing went smoothly.

By the time lunch was being served by Paul Piskiewicz I was filling up the boilers from the 55-gallon drum mixer. No boilovers were experienced.

Unfortunately, once the boils were over the slowest parts of the brew-in happened. The high groundwater temperature made cooling a slow affair even with the Club equipment. Then there were 4 second running's being done. Most of that boiling was going to be done in the 22.5 gallon pot. The burner underneath it was totally inadequate for the job and so we had to wait for one of the primary boilers to be cooled into the carboys so we could move its better burner to that big pot and finally get it rolling.

Final clean-up stretched the day past 5:00 PM, but the O.G. of 1.074 was pronounced acceptable by Bill and Jim on Sunday reported vigorous fermenting in all carboys.

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.

January 2013 – Any Beer O.G. > 1.040

February 2013 – Onion Pub All-Grain Contest

March 2013 – Barley wine (19B & C)

May 2013 – Extract Only

September 2013 – Amber European Lagers

Classified Section

Club Wort T-Shirts: New Style (hop plant) (xxl); Old Style (glass of beer) (medium), \$5.

Three-pound (1 Quart) containers of honey; Cost is \$8.00; Contact Elliot Hamilton at elliioth@ml1.net

Wine Barrel Brewing

