



Next Meeting – Sep. 10

We'll be back at Dirty Nellies beginning 7:30 PM. The first Club competition, Munich Helles (1D), will be conducted so bring your entries. Everyone else, 5 bottles of homebrew or \$5.

September Meeting Agenda:

1. Guest Introductions
2. Brewery Tour
3. Club Competitions Update
4. Committee Reports
5. Picnic
6. Train Crawl

Upcoming Club Events

Saturday, Sep. 14 – Club Wort Picnic, 511 W. Daniels Rd, Palatine, 1:00 PM.

Tuesday, Oct. 8 – Monthly meeting, Dirty Nellies in Palatine, 7:30 PM.

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Aug. 2013 Meeting Notes

As I drove down Prospect Avenue in Itasca, passing a Comm. Ed. Substation and nothing else, and then turned into an industrial park (on Industrial Drive, no less) I wondered, “Who the heck can find this place to drink?” Amazingly (or thanks to MapQuest) 46 other members and their guests also found their way to Unit C, otherwise known as Church Street Brewery.

The serving area is a very small section of the warehouse, and our group filled it up totally. While Craig was going to buy some pitchers with left-over meeting money, he discovered that they didn't serve pitchers. So, everyone got their beer individually.

As with all meetings guests were introduced. Paul was a friend of Aaron Voss and really hadn't brewed. Mark had been a casual brewer since 2006. Mike was a friend of Craig who had been doing extract brewing, and decided to join that night.

We were then introduced to the owner, Joe Gregor, who took us on one of the best tours I've ever been on. Joe is a chemical engineer who still has his day job. His son, who's in Afghanistan as we speak, learned to homebrew at West Point and taught it to his dad. Joe then did the ultimate home brewer thing – he built his own brewery. He settled on a 30-barrel system after consulting with other brewers who felt 15 was too small and 50 too big.

Joe designed the entire layout himself, and took a lot of pride in it. He readily admitted that he is still losing money on it (why he still has his day job), but is doing more brewing as sales increase – 8 batches a month. He is also doing contract work and told us that 4 of his fermenters were filled with

an American Ale that would be served at the Riot Fest music fest coming up.

As befits an engineer, Joe explained how computer controlled everything was, and about how many different measurements he did during each batch. He only uses his yeast 4 times before discarding, reasoning that yeast was a lot cheaper than having to dump 1,000 gallons of beer if it doesn't come out right.

Joe loves lagers, but obviously knows he has to have a variety of beers to sell. He is just about to start bottling (by hand) with a bottling line to come if volume gets up to 500 cases a week. He also wants to install 12 more fermenters, but is waiting for demand to increase.

Having seen many breweries come and go, I will bet that his will be one that succeeds based on his intelligent approach.

During the tour we were served his IPA and an Oktoberfest straight out of the fermenter. I tried both the Helles and the Scotch Ale and enjoyed all of them.

The last bit of business was discussion about the CTA crawl. A notice will be posted in the group asking for votes as to the best day in September. Craig closed the meeting part with a reminder about the September 14 picnic, more info to come.

Club Wort Beer Contest

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

November 2013 – English Brown Ale (11)

February 2014 – Belgian Dubbel (18B)

May 2014 – English Pale Ale (8)

August 2014 – Oktoberfest/Marzen (3B)

November 2014–Smoke-Flavored/Wood-Aged (22)

Classified Section

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

The Argyle Sweater

