



Website – clubwort.com or .net

October 2013

Next Meeting – Oct. 8

We meet at Durty Nellies beginning 7:30 PM. Everyone bring 5 bottles of homebrew or \$5.

October Meeting Agenda:

1. Guest Introductions
2. Picnic Wrap-up
3. Learn to Brew Day Demo's
4. Committee Reports
5. Christmas Party
6. Trouble Shooting Class
7. Book Club
8. Train Crawl
9. Brew-Ins 9a Tripel/Cider Day Reports 9b Ladies Day – November 10

Upcoming Club Events

Tuesday, Nov.12 – Monthly meeting, Durty Nellies in Palatine, 7:30 PM, English Brown Ale Club competition.

Tuesday, Dec. 10 – Club Wort Christmas Party, 7:00 PM, location TBD.

INSIDE THIS ISSUE

- 2** Club Wort Beer Contests
- 2** Classified Section
- 2** Cider Presentation
- 2** Club Picnic

Sep. 2013 Meeting Notes

We were back at Durty Nellies following our Itasca road trip the previous month.

Craig opened with introduction of 3 guests. Interestingly, all became members that night – Jim Smetana, Rich Menzia and Bob Menard. All had brewed some before attending our meeting.

There were no member entries for the Club Munich Helles contest. Evan Van Dyke, nevertheless, led us in a calibration of the style using Hoffbrau Munich Helles.

Jim Dolezal, the owner of Durty Nellies, then addressed the meeting to tell us about 2 exciting events that were coming, and an important contribution the Club could make to Nellies. On September 26 Stone Brewing was taking over the Nellies taps. And on October 15 Randy Mosher was coming to Nellies to conduct a 5 Rabbit Beer Dinner with a Latin theme. Finally, Jim wanted a list of 5 beers that he would put on his taps after the Christmas holidays.

Jason Barsanti talked about the picnic that Saturday. It would start at 1:00 PM. He and Vanessa would appreciate help to set-up tents, put up tables, and pull pork. He said to bring chairs and a side dish to pass around. The meat would be pulled pork and ribs. He warned that he has 3 big dogs, friendly, but might intimidate some people.

Jim Holbach reported that Wild Onion was still unable to obtain enough Citra hops to brew his beer.

Jim Arendt talked about the Great Taste of the Midwest and shared the program listing the 500 beers available.

Jim Thommes talked about renewing the Brew

Your Own magazine subscription deal the Club gets. Half-price if we got 10 renewals or new subscriptions.

The Club treasury has \$1,548.17 after spending \$76 for new books.

Brad Miller talked about new books on yeasts and hops. The library has books on all beer styles. He was looking for any donations of materials.

Elliot Hamilton said he was planning upgrades to our brewing system. He expected to shortly finish a new burner stand and fixing the hold-up manifold.

Craig talked about possible dates for the CTA pub crawl. I recommended that the polling stop and the date just be fixed.

I gave a presentation about making and the different styles of cider. (see following article for notes)

Craig then talked about Learn to Homebrew day on November 2. He wanted to do a brewing demonstration at What's Brewing in the afternoon, and maybe another location in the AM. He was looking for a volunteer to organize it.

Vince Donohue was not in attendance to talk about the beer tasting class.

Craig expected the Beer Club Book Club would be meeting at his place the end of October/beginning of November.

Evan talked about the Wildfire Lagunitas beer dinners.

Craig talked about a group buy for grain and hops.

Craig asked if there was enough interest to revive the bottle exchange.

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.

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

Cider Presentation

- How We Will Make Cider on Sept. 28
 - Mechanized apple grinder
 - Apple pulp – pomace
 - PH wanted – 4.0. Add malic acid or chalk to change
 - Campden tablet to stop fermentation
- Cider characteristics
 - Sweetness ranges from dry (<1% residual sugar); medium (<4.0% sugar); sweet (> 4.0%)
 - Clarity is important – haze is a fault
 - Carbonation ranges from still (none); petulant (moderate); sparkling (high)
 - Mouthfeel like a white wine or champagne
- Styles – Standard (A-C) and Specialty (D-G)
 - Common – OG 1.045-.085; FG 1.000-.020
 - English – uses special bittersweet apples
 - French – uses certain apples, add salt and calcium to coagulate particles
 - New England – uses certain apples, add adjuncts like molasses or brown sugar to raise alcohol level
 - Fruit – add juice from other fruits
 - Applewine – add substantial white sugar
 - Other Specialty – add honey, spices
- Yeasts
 - Cider Yeasts
 - Nottingham Dry Ale – commonly used
 - WLP002 English Ale – finished sweet
 - Yeasts will ferment dry for the most part, so kill the yeasts with a campden tablet or under pitch.

Club Wort Picnic Sep 14

Written by Craig Ranshaw

The 2013 Club Wort picnic was another great gathering.

Our hosts, Jason and Vanessa Barsanti, provided a fantastic selection of main course meats from their commercial grade smoker, including a brisket that is probably the best I've ever had. Several other members echoed that sentiment. As always the members brought a wide array of tasty appetizers, salads, sides and desserts that complemented the efforts of our hosts.

Oh, yes, there was some beer served..Whether it was a member beer or one of the dizzying choices Jason and other members kept bringing out (at one point I pinched myself to make sure I wasn't in Munster, IN) it was all good to last drop.

Folks took advantage of the absolutely perfect weather to toss some bags or play garden Jenga (thanks again, Rick Jackson!) or just sit under the tent and share some tales and a swig or five. As I left the event around 7:00 PM it seemed that there was a good deal of energy in some of the crowd and I wouldn't be surprised to learn that the Club enjoyed the evening as least as much as the daylight.

Thanks once again to Jason and Vanessa for being the very gracious hosts they were, and of course to all the members who contributed with their presence!