



## Next Meeting – Nov. 12

As usual, we will meet at Dirty Nellies beginning 7:30 PM. The Club English Brown Ale contest will happen. Entrants & other home brewers bring 5 bottles for tasting, all other members \$5.

### November Meeting Agenda:

1. Guest Introductions
2. Learn to Brew Day Demo's Report
3. Member Competition – English Brown Ale
4. Christmas Party
5. Trouble Shooting Class
6. Committee Reports
7. Education
8. Girls and Boys Day Brew Reports
9. Book Club

## Upcoming Club Events

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

Tuesday, Jan 14 – Monthly meeting, Dirty Nellies in Palatine, 7:30 PM.

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## Oct. 2013 Meeting Notes

Craig opened the meeting rather promptly with introduction of guests. There was Ryan, John who wanted to learn to homebrew and Paul, a friend of Aaron Voss.

A picnic wrap-up praised the event. There was lots of help for Jason and Vanessa setting up, and good food and beer. Jason reported that he found a pair of shorts with belt in the street the next day and asked that the owner claim it.

Craig then talked about Learn to Homebrew day on November 2. We need a volunteer to do a brewing demonstration at What's Brewing in the afternoon. Bob Wappel was going to be brewing at Dirty Nellies in the AM. The Club equipment was available for anyone who would volunteer.

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 \$1,608.17 prior to reimbursing Jason \$275 for picnic food.

Brad Miller talked about a new book entitled *Water*. He also asked that members consider doing educational presentations at meetings. I talked about researching Ciders on-line before my talk.

Vince Donohue talked about the beer tasting class. It educates members about what off flavors in beer taste like. The class will take place in two sessions to prevent palate fatigue – November 8 & 15. All 12 slots were filled, but based on the waiting list another class will happen in the Spring.

Cindy Ranshaw talked about the Beer Club Book Club next meeting. It would take place at her house

in Lake Zurich on October 25 at 7:30 PM. The book to be discussed will be *Beer Is Proof God Loves Us* by Charles Bamforth. Non-readers would also be welcome.

No information on the Train Pub Crawl was given.

Mark Dolezal once again talked about the upcoming Beer Dinner on October 15. Five Rabbits beer would be featured along with Latino food. Randy Mosher will be in attendance. Tickets were not selling well. Mark again mentioned wanting a list of 5 beers that he would put on his taps after the Christmas holidays.

Paul Piskiewicz talked about helping the Shedd Aquarium brew a special beer with Revolution Brewing by donating a pound of hops to the effort.

A recap of the September 29 brew-in and cider making was given by Bill Hatzold and Jim Thommes. 75 gallons of Belgian Trippel, O.G. 1.084, as well as 30 gallons of second running using old Rich Colberg extract was produced by the brewers. The cider makers converted 25 bushels of apples into 54 gallons of cider.

Cindy then talked about the next Ladies Brew-In scheduled for November 10. There were 9 ladies signed up with one spot still open. They will be doing a Maibock. Craig tried to see if there would be interest for a guy's Scotch Ale to be done after the Maibock.

Andre Lukatsky won a Mickey Finn contest where he will brew his Baltic Porter to be sold to benefit Brainard Center in Libertyville.

Aaron asked for pictures to update our website.

Nancy Fanta asked if anyone had brewed a gluten-free beer, but no one had. She had just finished doing one herself using sorghum.

I noted that the Winter Pub Crawl needed a leader so that all planning would be finished for the Christmas Party. Paul Lange explained how the Pub Crawl worked as regards pricing, busing and

timing.

## Une Annee Brewery

Having read that a new brewery opened on the west side of Chicago I pedaled my bicycle to 1640 W. Hubbard. With no entrance to the brewery in the front, I went around the building to the alley and, lo and behold, the main door was open and there was the brewery.

Une Annee was founded by an architect, Jerry Nelson, who learned to brew in the 90's. It specializes in Belgian beers. Currently it is making a Saison, a Trippel and a dry-hopped Belgian Golden Strong Ale. They are being distributed by Wirtz Beverage, so I would expect they're getting into some good bars.

Jerry wasn't able to talk to me much because he was dealing with his label designer. He did tell me that he had a 7-barrel system, was brewing once a week but hoped to double that when they would start bottling, and that this was his full-time occupation.

What I was able to observe was this:

1. He had 2 other guys helping him.
2. His system was cobbled together. His boiler was affixed on top of a cinderblock base and you could see the gas pipe running into the base and the exhaust ductwork running up through the wall. Elliot would love it.
3. His mash tun looked homemade as its square shape had silver-backed insulation around it.
4. There were an abundance of kegs, ½ kegs and even what looked like ¼ kegs (size of a Cornelius keg), all brand new.

# Club Wort Beer Contest

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.

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](mailto:elliioth@m11.net)