



Christmas Party – Dec 11

Come join your fellow members and their significant others as we celebrate the holidays with our annual Christmas party. Beginning at 6:30 PM, Durty Nellies will be serving up appetizers followed by a dinner of Jamaican chicken kabobs and Guinness beef kabobs. Bring homebrew or other alcoholic beverages, or spring for a pitcher of Nellies finest brew.

Upcoming Club Events

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

Saturday, January 25 – Club Wort Pub Crawl?

Nov. 2013 Meeting Notes

Craig opened the meeting and, for the first time in a long while, there were no guests in attendance.

Craig reported on our efforts to observe Learn to Homebrew Day. Nancy Fanta had a brew-in at her place, What's Brewing Supply, where they utilized ice cooling to get to pitching temperature. The brew-in at Durty Nellies suffered from low traffic, no doubt due to the lack of signs or promotion.

The Brown Ale competition then began with a tasting and description of Newcastle Brown Ale by Evan Van Dyke. There was a call for someone to do the calibration talk at the next Club competition, Belgian Double. There were two entries that night, a Northern Brown from me and a generic brown from Andre Lukatsky. Andre wound up winning the vote.

Craig announced that the Christmas party would be held at Durty Nellies, and we wouldn't have to share the facility. Cost would be \$10 and it would start at 6:30 PM. Reservations were required.

Asten Rathbun talked about the first phase of the Beer Trouble-shooting Class. Twelve of the 24 tastes were sampled the first night. There were still openings for the second night.

Asten then gave the Treasurer's report. The Club had \$1,393.17 in its treasury.

Elliot gave the equipment report. He recommended that the Club invest \$250 in a 3-roller monster mill. The membership approved the expenditure. The new Dudadiesel plate chiller worked like a dream at the girl's brew-in. The water coming out of it was way hotter than the Chilzilla. Elliot then talked about problems with the hop cylinders. There was

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not enough circulation through the hops due to lack of space. A possible solution was to increase the size of the cylinder, or use hop pellets, or go back to mesh bags.

Greg Hill gave an educational talk on brewing in a bag. Basically, it is filling a mesh bag with grain and then mashing it without any re-circulation. Using the bag means that the grain can be milled very fine as there is no stuck mash problem to be dealt with, and so attenuation is increased.

The second Ladies Brew Day was a big success. The ladies brewed 100 gallons of Maibock, finishing at 1:00 PM. The guys then brewed their Scottish Ale finishing at 6:00 PM.

All participants of the latest meeting of the Beer Club Book Club reported that the discussion of the book *Beer is Proof God Loves Us* went well. The next meeting will be held at Mike Kolbuk's house in Wheeling on January 17, discussing *Fahrenheit 451*.

Craig reminded us that Dirty Nellies wants us to pick some beers to be featured at the pub. We all felt these should be local beers.

Jim Holbach's beer will finally be brewed at Wild Onion as Nancy will be getting the elusive Citra Hops.

Jim Thommes offered 80 feet of stainless tubing that could be used for racking canes. It would need to be bent.

There was no news on our January Pub Crawl.

Finally, some sad news as Jason and Vanessa Barsanti announced they are moving to San Diego.

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