



Next Meeting – March 11

We are back to our normal 2nd Tuesday meeting date at Durty Nellies. See you at 7:30 PM with your 5 bottles of home brew or \$5.

March Meeting Agenda:

1. Guest Introductions
2. Elections & Membership Renewal - April
3. March Brew-Ins
4. Book Club
5. Nellies Beer Fest – 4/26, tickets on sale 3/19
6. Committee Reports
7. Education Presentation

Upcoming Club Events

Tuesday, Apr. 8 – Monthly meeting, Durty Nellies in Palatine, 7:30 PM.

Tuesday, May 13 – Monthly meeting, Durty Nellies in Palatine, 7:30 PM. Club Wort English Pale Ale (8) contest will be held.

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Feb 2014 Club Meeting

One week later than normal, due to Durty Nellies concert complications; we met for our monthly meeting.

Craig began the meeting promptly at 7:35 PM. Guests included father and son Dan & Dan. Son Dan had just moved from D.C. and had done 2 batches. Greg was an 8-batch brewer, while Brian had done 15 batches. Lastly, Valerie has been brewing for 2 years.

The Pub Crawl in January was a big success.

Dave Banks talked about his Chili-Beer Potluck Supper. He was able to accommodate 14 crock pots, and all participants said they had a good time.

I talked about the Beer Club Book Club discussion of *Fahrenheit 451* that I hosted. Linda Shannon announced the next selection – *Walden* by Henry David Thoreau. Discussion to be at her place in April.

Craig announced that Durty Nellies Beer Fest would be April 26 and that it sells out. I reminded everyone who buys a ticket to make it known they were a Club member.

Next we had a lady (didn't get her name) who asked for help to enable her to do a homebrew for her father who has mid-stage Alzheimer's and had been a home brewer. A number of suggestions were made by Club members as to how she might accomplish her goal.

Chris Kelle then read an email from Valerie Delligatti, former Club member who left to take a job at Troegs brewery in Elizabethtown, PA. (See

following for complete text of her email.)

Our Club Wort Belgian Dubbel contest was held with 2 entries. David Schoemaker edged out Mark Procter by the thinnest of margins – 1,318 points to 1,299 points.

Our educational segment was next. Jim Smetana talked about how he built a stir starter for \$20 in materials and an old, non-working computer. He was kind enough to prepare a colored booklet outlining step-by-step the parts needed and how he put it together. The booklet is expected to be posted on the website.

Asten Rathbun reported that the Club treasury stood at \$216.00

Nancy Fanta said that the Drunk Monk in Barrington was having a lottery coming up to allow people to enter their homebrew contest. What's Brewing Supply was going to be one of the drop-off places for entrants. Unbelievably, they needed a lottery to limit participants to 875!

Elliot Hamilton reported that the equipment was snug in his garage under the snow. He reminded members that it was available for loan.

Craig talked about the situation with Embroidme. They have a note in the door saying they were seeking new ownership. Craig has located a possible replacement in Palatine. This new place would not allow personal items to be dropped off, but would be slightly cheaper for the embroidery work itself.

Valerie Deligatti E-mail

Hey all,

Just a quick update from Elizabethtown, PA. I've now been working at Tröegs Brewing Company for over a month and I have to say that it is anything but boring!

Every day is different. We're brewing 100 and 300 BBL batches of beer every weekday over three shifts. The brew house is only capable of producing

100 BBL at a time.

We've got 800 BBL fermentors coming online sometime in the next 6 months. I'm not even sure how that's going to work with the brew house.

Anyhow let me tell you about my daily activities. I come into work early and usually leave late. It's much more work than I ever imagined. Physically demanding too! It's like a daily workout with all the standing walking lifting carrying and climbing and crouching.

In the morning I take gravity samples from every actively fermenting tank, bright tanks which have been filtered into since last sample, and any newly filled fermentors.

Production samples and six pack retains are gathered as well.

I have also passed a taste panel training session and triangle test. 11 chosen flavors were presented to us at 6 and 3 times threshold in respective one day trainings. Then the third day we were given 3 each for every flavor. Two were the same and one was different. Whether it meant two were the control or two were a flavor. You had to determine what was what. It was hard but now I get to do the tasting panel at work. A highly coveted task. It's not all fun and games though it's to determine if tanks at terminal gravity are ready to be chilled or not. The most important thing being that a heated sample is free of diacetyl and other off flavors.

I get to do a bit of yeast and microbial work as well. Microbial samples are taken whenever wort or beer is moved from one place to another. I like to read the Petri dishes and look at colonies in the microscope, even the smallest speck on a plate can turn out to be thousands of non beer spoiling bacteria. When growing yeast from stock, we do a first and second inoculation of sterilized wort samples to put into 2.5 gal kegs to then put into propagators. It's difficult to keep up with the timing of all these operations. New yeast is grown about

every week and we don't use more than 5 generations.

Overall I think the best part of working at a brewery (besides a discount on beer) is learning from the other people that have different schooling or experience working in other breweries. I have made a few friends and definitely appreciate more so now than ever, the hard work that goes into making good beer.

Until next time,
Valerie Delligatti

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.

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 ellioht@ml1.net

Hägar the Horrible By Chris Browne

