



Website – clubwort.com or .net

November 2015

Next Meeting – Dec. 8

Holiday party!

Upcoming Club Events

Pub crawl in 2016

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Nov. 2015 Club Meeting

1. Opening comments

We tried drinking in smaller cups this meeting; it seemed to solve the beer shortage problem, so we are moving back to five beers per meeting.

2. Guest introductions

Bill & Maureen (new to brewing), Justin (brewing 5 years), and Akhil (brewing 7 months)

3. Learn to Brew Day recap

On Saturday, Nov. 7, Club Wort members demonstrated basic brewing techniques at What's Brewing and Tap House Grill in Palatine.

4. Glassware update

There were not enough votes to reach the minimum for any glass style, so we are resuming discussion in January.

5. November brew-In

November 21 will host a brew-in for a nut brown and English IPA; both are currently full.

6. Christmas party

Starting at 6 p.m. at Smith Street Station, likely cost of \$5 per member for food (served at 6:30 p.m.).

7. Pub crawl 2016

Likely pub crawl to be planned weekend before the Superbowl (February 2016).

8. Club competition: Rauchbier

Bob's Rauchbier was the sole entrant, and therefore winner!

9. Officer reports

After purchasing a banner and a canopy, the treasury stands at \$2,073. No equipment or library updates, although Jim S. requested "Modern Homebrew Recipes" by Gordon Strong for the library.

10. Book club

Book is "Go Set a Watchman" by Harper Lee. Newsletter editor did not catch a date / time.

November 2015 Beers

- Imperial Pale Lager by Alex
- IPA by Tom
- IPA by John
- "Belzen" by Bill M.
- Irish Red by Sam
- English Brown by Jeff
- Graham Cracker Porter by Valerie

- Dunkel by Craig
- Milk Stout by Andy
- Scotch Ale by Jim T.
- Peanut Butter Porter by Erik
- Barrel Aged Coffee Stout by Mark & Laura
- Whiskey Barrel Milk Stout by Nancy

Club Wort Beer Contest

Note the style guidelines for each beer. Check [Homebrewers Association](#) to get the style info.

February 2016: Irish Red Ale (9D)

May 2016: Kölsch (6C)

August 2016: Vienna Lager (3A)

November 2016: Dark American Lager (4A)

Classified Section

Club merchandise: available from [Embroidme](#) in Schaumburg at a cost of \$12 per item.

Elliot is selling honey at \$9 for 3 lb.



And Now for Some Blatant Editorialization by Valerie, your Faithful Newsletter Editor

As some of you know, I took a trip to the west coast in the first week of November. I offer this review some of the breweries we visited, in case any of you will have the chance to drop in:

[Russian River Brewing Co.](#), Santa Rosa, CA

This spot is famous for Pliny the Elder, but their sours were the stand-outs for me – specifically the wine barrel-aged sour beers Temptation, Supplication, and Consecration.

[Cascade Brewing Barrel House](#), Portland, OR

If you like sours, this place is worth a trip to Portland on its own. They mix different styles of beer in plain oak barrels, wine barrels, or bourbon barrels – sometimes with fruit – to create some truly amazing brews. Of the fruit sours, my favorite was the 2014 Kriek (cherry), and I also had a vertical flight of three years of Vlad the Imp Aler.

[Holy Mountain Brewing](#), Seattle, WA

This was by far the best beer I had in Seattle, with strong showings in a variety of styles. The Kiln & Cone pale ale was clean, hoppy, and perfect, and their Gose was extraordinarily balanced.

Honorable mentions:

- Figueroa Brewing Co. in Buellton, CA
- Firestone Walker Brewing in Buellton, CA
- The Commons Brewery in Portland, OR
- Deschutes Brewery in Portland, OR
- Fremont Brewing in Seattle, WA
- Reuben's Brews in Seattle, WA
- Elysian Brewing Co. in Seattle, WA