



# BOSS Newsletter

"We are dedicated to the art of crafting and quaffing fine beers through the sharing of ideas and experiences, the advocacy of brewing as a hobby and the responsible consumption of beverages containing alcohol"

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**End of an Era!**

**VOLUNTEERS NEEDED!**

Well, maybe not an era, but it certainly seems that way. After two (**COUNT 'EM — TWO**) years, I'm turning in my keyboard. I have agreed to run for President of BOSS, which, to this point, is an uncontested race. This will allow our current President Mike Morel to take over the Past-President duties from Steve Kamp. This is after two (**COUNT 'EM — TWO**) years in those positions. Who knows how long Lee Meyer has been treasurer? Many thanks to Dick, Jay and Dave, too.

Hopefully you're feeling guilty by now and are ready to volunteer. BOSS needs everyone to step up and take a turn as an officer.

**BJCP Exam Questions:**

1. Identify, describe and differentiate the lager members of the Bock family. Give commercial examples of each style.
2. Provide a complete five gallon ALL-GRAIN recipe for an Oktoberfest listing ingredients and procedure. Give original and final gravities. Explain why the recipe fits the style.

**NEXT MEETING—May 2, 2008 at 7 pm**

Our May meeting will be held at Flossmoor Station. Matt Van Wyk will hopefully be present. We need to know how many are coming so we can plan accordingly, so please RSVP to the BOSSList

## BOSS Library

### Upcoming Meeting Hosts:

TBA

John Dalton is the BOSS Librarian. If you're interested in a particular brewing book, e-mail John prior to a meeting at [jmac730@sbcglobal.net](mailto:jmac730@sbcglobal.net). A complete(?) list of the BOSS Library holdings can be found at [www.bossbeer.org](http://www.bossbeer.org).

### Competition Advice:

- ◆ You can't win if you don't enter.
- ◆ You can't enter if you don't brew!
- ◆ Taste the beer and compare it to the BJCP guidelines **BEFORE** you send it in. The style it is may not coincide with the style it was intended to be!

## Treasurer's Report

Annual Dues—Our fiscal year runs from May 1 to April 30. Payment anytime between those dates constitutes membership until the following April 30. So, any of you who have not paid since May 1 has "guest" status at the meetings. Those joining after October 31 only pay the half-year rate of \$15. Sorry, but member renewals pay the full \$25 all year long.

Meeting Dues—Meeting hosts do not pay dues for the meeting they host (another reason to host a meeting). Member meeting dues are \$7.00 per meeting. Non-member or guest meeting dues are \$10.00 per meeting. If you haven't renewed your current year membership, you owe \$10.00, however, if you pay your annual dues at the meeting, you will only pay \$7.00 for that night's meeting.

As always, if you can't pay your annual dues at the monthly meeting, you can mail a check for \$25 to Lee, the Treasurer, 16972 S. Laramie Ave., Oak Forest, IL 60452.

(A detailed financial report will appear next month. Lee did get one to me.)

## Upcoming Homebrew Competitions

### Indiana Brewers' Cup

Indiana State Fair

Entries Accepted: June 14-28

Competition: July 12

[www.brewerscup.org](http://www.brewerscup.org)

### Upland Brewing Company UpCup

Entries due by Memorial Day (May 26th) Competition Judging starts 10:00 am on May 31st, lunch provided for judges. Awards Ceremony at 5:00 pm May 31st, dinner buffet provided for all who attend Music and Festivities begin at 6:30 pm [www.uplandbeer.com](http://www.uplandbeer.com)

### Fourteenth Annual Boneyard Brew-Off

Saturday, June 7, 2008 Send entries to arrive between May 26 and June 4:

Piccadilly Beverage Shop  
ATTN: Boneyard Brew-Off  
601 S. First Street  
Champaign, IL 61820

<https://netfiles.uiuc.edu/ro/www/BoneyardUnionofZymurgicalZealots/brewoff.html>

## Style of the Month—Bock

### Vital Statistics:

#### Maibock/Helles Bock

OG: 1.064 – 1.072

FG: 1.011 – 1.018

IBUs: 23 – 35+

SRM: 6 – 11

ABV: 6.3 – 7.4%

#### Traditional Bock

OG: 1.064 – 1.072

FG: 1.013 – 1.019

IBUs: 20 – 27

SRM: 14 – 22

ABV: 6.3 – 7.2%

#### Doppelbock

OG: 1.072 – 1.096+

FG: 1.016 – 1.024+

IBUs: 16 – 26+

SRM: 6 – 25

ABV: 7 – 10+%

#### Eisbock

OG: 1.078 – 1.120+

FG: 1.020 – 1.035+

IBUs: 25 – 35+

SRM: 18 – 30+

ABV: 9 – 14+%

### 5A. Maibock/Helles Bock

**Aroma:** Moderate to strong malt aroma, often with a lightly toasted quality and low melanoidins. Moderately low to no noble hop aroma, often with a spicy quality. Clean. No diacetyl. Fruity esters should be low to none. Some alcohol may be noticeable. May have a light DMS aroma from pils malt.

**Appearance:** Deep gold to light amber in color. Lagering should provide good clarity. Large, creamy, persistent, white head.

**Flavor:** The rich flavor of continental European pale malts dominates (pils malt flavor with some toasty notes and/or melanoidins). Little to no caramelization. May have a light DMS flavor from pils malt. Moderate to no noble hop flavor. May have a low spicy or peppery quality from hops and/or alcohol. Moderate hop bitterness (more so in the balance than in other bocks). Clean, with no fruity esters or diacetyl. Well-attenuated, not cloying, with a moderately dry finish that may taste of both malt and hops.

**Mouthfeel:** Medium-bodied. Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

**Overall Impression:** A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much color. Hop character is generally more apparent than in other bocks.

**History:** A fairly recent development in comparison to the other members of the bock family. The serving of Maibock is specifically associated with springtime and the month of May.

**Ingredients:** Base of pils and/or Vienna malt with some Munich malt to add character (although much less than in a traditional bock). No non-malt adjuncts. Noble hops. Soft water preferred so as to avoid harshness. Clean lager yeast. Decoction mash is typical, but boiling is less than in traditional bocks to restrain color development.

**Commercial Examples:** Ayinger Maibock, Hacker-Pschorr Hubertus Bock, Einbecker Mai-Urbock, Augustiner Hellerbock, Hofbräu Maibock, Capital Maibock, Victory St. Boisterous, Gordon Biersch Blonde Bock

### 5B. Traditional Bock

**Aroma:** Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.

**Appearance:** Light copper to brown color, often with attractive garnet highlights. Lagering should provide good clarity despite the dark color. Large, creamy, persistent, off-white head.

**Flavor:** Complex maltiness is dominated by the rich flavors of Munich and Vienna malts, which contribute melanoidins and toasty flavors. Some caramel notes may be present from decoction mashing and a

long boil. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavor. No roasted or burnt character.

**Mouthfeel:** Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

**Overall Impression:** A dark, strong, malty lager beer.

**History:** Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th to 17th century). Recreated in Munich starting in the 17<sup>th</sup> century. The name “bock” is based on a corruption of the name “Einbeck” in the Bavarian dialect, and was thus only used after the beer came to Munich. “Bock” also means “billy-goat” in German, and is often used in logos and advertisements.

**Ingredients:** Munich and Vienna malts, rarely a tiny bit of dark roasted malts for color adjustment, never any non-malt adjuncts. Continental European hop varieties are used. Clean lager yeast. Water hardness can vary, although moderately carbonate water is typical of Munich.

**Commercial Examples:** Einbecker Ur-Bock Dunkel, Aass Bock, Great Lakes Rockefeller Bock

### 5C. Doppelbock

**Aroma:** Very strong maltiness. Darker versions will have significant melanoidins and often some toasty aromas. A light caramel flavor from a long boil is acceptable. Lighter versions will have a strong malt presence with some melanoidins and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. No diacetyl. A moderately low fruity aspect to the aroma often described as prune, plum or grape may be present (but is optional) in dark versions due to reactions between malt, the boil, and aging. A very



## Style of the Month—continued

slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

**Appearance:** Deep gold to dark brown in color. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (color varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

**Flavor:** Very rich and malty. Darker versions will have significant melanoidins and often some toasty flavors. Lighter versions will a strong malt flavor with some melanoidins and toasty notes. A very slight chocolate flavor is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager flavor with no diacetyl. Some fruitiness (prune, plum or grape) is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more is acceptable in pale versions). Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavor. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

**Mouthfeel:** Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness or astringency.

**Overall Impression:** A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

**History:** A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered “liquid bread” by the monks). The term “doppel (double) bock” was coined by Munich consumers. Many doppelbocks have names ending in “-ator,” either as a tribute to the prototypical Salvator or to take advantage of the beer’s popularity.

**Ingredients:** Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafa). Noble hops. Water hardness varies from soft to moderately carbonate. Clean lager yeast. Decoction mashing is traditional.

**Commercial Examples:** Paulaner Salvator, Ayinger Celebrator, Spaten Optimator, Tucher Bajuvator, Augustiner Maximator, Weihenstephaner Korbinian, Weltenburger Kloster Asam-Bock, ECU 28, Eggenberg Urbock 23°, Samichlaus, Bell’s Consecrator, Moretti La Rossa

### 5D. Eisbock

**Aroma:** Dominated by a balance of rich, intense malt and a definite alcohol presence. No hop aroma. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. Alcohol aromas should not be harsh or solventy.

**Appearance:** Deep copper to dark brown in color, often with attractive ruby highlights. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content and low carbonation. Pronounced legs are often evident.

**Flavor:** Rich, sweet malt balanced by a significant alcohol presence. The malt can have melanoidins, toasty qualities, some caramel, and occasionally a slight chocolate flavor. No hop flavor. Hop bitterness just offsets the malt sweetness enough to avoid a cloying character. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. The alcohol should be smooth, not harsh or hot, and should help the hop bitterness balance the strong malt presence. The finish should be of malt and alcohol, and can have a certain dryness from the alcohol. It should not be sticky, syrupy or cloyingly sweet. Clean, lager character.

**Mouthfeel:** Full to very full bodied. Low carbonation. Significant alcohol warmth without sharp hotness. Very smooth without harsh edges from alcohol, bitterness, fusels, or other concentrated flavors.

**Overall Impression:** An extremely strong, full and malty dark lager.

**History:** A traditional Kulmbach specialty brewed by freezing a doppelbock and removing the ice to concentrate the flavor and alcohol content (as well as any defects).

**Ingredients:** Same as doppelbock. Commercial eisbocks are generally concentrated anywhere from 7% to 33% (by volume).

**Commercial Examples:** Kulmbacher Reichelbräu Eisbock, Eggenberg Urbock Dunkel Eisbock, Niagara Eisbock, Southampton Eisbock

**ESTABLISHED JANUARY  
1991**

Mike Pelter  
BOSS Secretary

### **Contacting the club officers:**

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## **Directions to the May Meeting**

Flossmoor Station is at 1035 Sterling Ave, Flossmoor IL.

FROM I-57: Exit northbound I-57 at Vollmer Road. Go east a little over 3 miles to Governors Highway, and turn left (North). Go about 2 miles north to Flossmoor Road and turn right (East) Go about 1/2 mile east to a RR underpass. The street just before the underpass is Sterling. Turn left and you are there.

### **DID YOU KNOW?**

The Style of the Month is picked by the BOSS Secretary. It is the only perk of the job.

### **GOT SOMETHING TO SAY?**

Submit your thoughts, gripes, and mindless verborosities to the BOSS Secretary for inclusion in the next newsletter. E-mail them to the address above.

FROM I-80/294: Exit the I-80/294 tollway at Halsted Street (SH-1) South. Follow Halsted south about 2 miles to 183rd Street and turn right (West). Follow 183rd west for about 2 3/4 miles to the first left past the RR underpass, which is Western Ave. (There is a Walt's Supermarket there.) Turn left (South) on Western and follow it about a mile until you are looking directly at Flossmoor Station, in between the street and the RR tracks.

<http://www.flossmoorstation.com/>