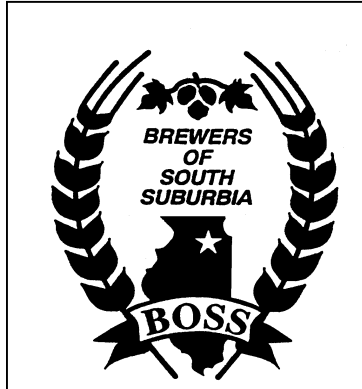


BOSS Newsletter

January 2012

Scott Pointon, Editor



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

Brewers of South Suburbia is an Illinois not-for-profit corporation

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Holiday Dinner at Maple Tree Inn

In December the club continued its long tradition of outstanding holiday dinners with another visit to the Maple Tree Inn in Blue Island. Everything about this place is outstanding, but my heart always beats a little faster when looking down at their famous tower of pork, featured below. I was unable to make this year's dinner (as you will see in my *Out and About* story), so I blatantly stole other people's photos for inclusion here. Thanks be to Scott Southard for unknowingly providing most of these...



For those who have never attended this event, start making plans to attend next year, as it is truly wonderful.



A big thank you goes out to Katie and Erich for hosting us once again!





January Meeting at Crown Brewing Company

This January's meeting will be held at Crown Brewing in Crown Point, IN. This is also the month for the annual chili cook-off competition. Chef Jose Torres from Rock Bottom Orland Park will be there to help judge your awesome chili entries. I was there for last year's January meeting and I have to say that not only can BOSS brew some great beer we make excellent chili as well! Please RSVP to Harry Bielawski both for meeting attendance and also if you plan on entering a chili into the competition. There is one rule to remember - all chili entries must contain beer as one of their ingredients! Also note that you need to bring your chili in a crock pot and that the club will provide serving spoons, crackers and sampling cups.

Date: Friday January 6th

Time: 7:00 p.m.

Location: Crown Brewing - 211 South East Street, Crown Point, IN 46307

Phone: (219) 663-4545

Driving: Because of where Crown Point is located in relation to the geography of the BOSS membership, it can be approached from about 10 different directions. Suffice it to say that Crown Point is roughly 12 miles South of I-80 and about 3 miles West of I-65. Crown Brewing Company is just off of the square in downtown Crown Point.

Meeting Dues: The cost to attend this meeting will be in line with the normal fees charged for meetings held in commercial establishments, though final pricing will depend on cost of food supplied by Crown Brewing. Stay tuned for more info. In the past, meetings at commercial establishments have been around \$10 for members and \$15 for guests.

RSVP: In order to plan for food, please let us know you're coming. Send an email to Harry Bielawski at hbielawski@sbcglobal.net. See you there!

Meeting Style: The AHA Club-Only brewing competition is back on track this month, and the style is categories 4A, 4B, and 4C. These lager-style beers are all dark in color, with the category descriptions of *Dark American Lager*, *Munich Dunkel*, and *Schwartzbier*.

Category 4A - Dark American Lager

Aroma: Little to no malt aroma. Medium-low to no roast and caramel malt aroma. Hop aroma may range from none to light spicy or floral hop presence. Can have low levels of yeast character (green apples, DMS, or fruitiness). No diacetyl.

Appearance: Deep amber to dark brown with bright clarity and ruby highlights. Foam stand may not be long lasting, and is usually light tan in color.

Flavor: Moderately crisp with some low to moderate levels of sweetness. Medium-low to no caramel and/or roasted malt flavors (and may include hints of coffee, molasses or cocoa). Hop flavor ranges from none to low levels. Hop bitterness at low to medium levels. No diacetyl. May have a very light fruitiness. Burnt or moderately strong roasted malt flavors are a defect.

Mouthfeel: Light to somewhat medium body. Smooth, although a highly-carbonated beer.

Overall Impression: A somewhat sweeter version of standard/premium lager with a little more body and flavor.

Commercial Examples: Dixie Blackened Voodoo, Shiner Bock, San Miguel Dark, Baltika #4, Beck's Dark, Saint Pauli Girl Dark, Warsteiner Dunkel, Heineken Dark Lager.

Category 4B – Munich Dunkel

Aroma: Rich, Munich malt sweetness, like bread crusts (and sometimes toast.) Hints of chocolate, nuts, caramel, and/or toffee are also acceptable. No fruity esters or diacetyl should be detected, but a slight noble hop aroma is acceptable.

Appearance: Deep copper to dark brown, often with a red or garnet tint. Creamy, light to medium tan head. Usually clear, although murky unfiltered versions exist.

Flavor: Dominated by the rich and complex flavor of Munich malt, usually with melanoidins reminiscent of bread crusts. The taste can be moderately sweet, although it should not be overwhelming or cloying. Mild caramel, chocolate, toast or nuttiness may be present. Burnt or bitter flavors from roasted malts are inappropriate, as are pronounced caramel flavors from crystal malt. Hop bitterness is moderately low but perceptible, with the balance tipped firmly towards maltiness. Noble hop flavor is low to none. Aftertaste remains malty, although the hop bitterness may become more apparent in the medium-dry finish. Clean lager character with no fruity esters or diacetyl.

Mouthfeel: Medium to medium-full body, providing a firm and dextrinous mouthfeel without being heavy or cloying. Moderate carbonation. May have a light astringency and a slight alcohol warming.

Overall Impression: Characterized by depth and complexity of Munich malt and the accompanying melanoidins. Rich Munich flavors, but not as intense as a bock or as roasted as a schwarzbier.

Commercial Examples: Ayinger Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Münchner Dunkel, Ettaler Kloster Dunkel, Hofbräu Dunkel, König Ludwig Dunkel, Capital Munich Dark, Harpoon Munich-type Dark Beer, Gordon Biersch Dunkel.

Category 4C – Schwarzbier

Aroma: Low to moderate malt, with low aromatic sweetness and/or hints of roast malt often apparent. The malt can be clean and neutral or rich and Munich-like, and may have a hint of caramel. The roast can be coffee-like but should never be burnt. A low noble hop aroma is optional. Clean lager yeast character (light sulfur possible) with no fruity esters or diacetyl.

Appearance: Medium to very dark brown in color, often with deep ruby to garnet highlights, yet almost never truly black. Very clear. Large, persistent, tan-colored head.

Flavor: Light to moderate malt flavor, which can have a clean, neutral character to a rich, sweet, Munich-like intensity. Light to moderate roasted malt flavors can give a bitter-chocolate palate that lasts into the finish, but which are never burnt. Medium-low to medium bitterness, which can last into the finish. Light to moderate noble hop flavor. Clean lager character with no fruity esters or diacetyl. Aftertaste tends to dry out slowly and linger, featuring hop bitterness with a complementary but subtle roastiness in the background. Some residual sweetness is acceptable but not required.

Mouthfeel: Medium-light to medium body. Moderate to moderately high carbonation. Smooth. No harshness or astringency, despite the use of dark, roasted malts.

Overall Impression: A dark German lager that balances roasted yet smooth malt flavors with moderate hop bitterness.

Commercial Examples: Köstritzer Schwarzbier, Kulmbacher Mönchshof Premium Schwarzbier, Samuel Adams Black Lager, Einbecker Schwarzbier, Gordon Biersch Schwarzbier, Weeping Radish Black Radish Dark Lager, Sprecher Black Bavarian

Styles for the Year (2012): AHA Club-Only Brewoffs

The BOSS monthly meeting beer styles adhere to the American Homebrewers Association schedule for club-only competitions. When appropriate, BOSS meeting styles will conform to this schedule, giving us enough time to judge and send in the entry. In the table below, those rows in bold type denote adherence to the AHA competition styles. **To have your beer be the club's representative brew, you *must* bring two bottles of it to the designated meeting.**

BOSS Meeting Month	Style	AHA Entry Deadline
January	4A thru 4C - Dark Lagers	2/10/2012
February	18A thru 18E - Belgian Strong Ale	N/A - BOSS Only
March	13A thru 13F - Stout	3/17/2012
April	9A thru 9E - Scottish and Irish Ale	5/10/2011
May	5A - Maibock	N/A - BOSS Only
June	17A thru 17F - Sour Ale	N/A - BOSS Only
July	TBD	N/A - BOSS Only
August	12A thru 12C - Porter	TBD
September	N/A - BOSS Picnic	-
October	6A thru 6D - Light Hybrid Beers	TBD
November	19A - Old Ale	11/10/2012
December	N/A - BOSS Christmas Party	-

As you can see from the table above, we will have some monthly meetings where the featured meeting style is not for the AHA competition (no deadline). In those cases, the newsletter editor exercises his sole perk, and, thumbing his nose at any rational input, gets to pick the monthly style. You have all this information so that you can get brewing the appropriate styles if you want to enter competition or just contribute a beer for the monthly style. You can find out more about the AHA club-only competitions at

<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2011-2012-competition-year>

Meeting Schedule for 2012

2011 is history, so let's ring in the new year with a fresh slate of meeting dates! Here is what we have so far:

January 6th - Crown Brewing, in Crown Point
 February 3rd - Goose Island Fulton Brewery, in Chicago
 March 2nd - Mid Country Malt
 April 6th - Brickstone, in Bourbonnais
 May 4th - Argus Brewing, in Chicago -- **Tentative**
 June 1st - Kirk Bosi's House, in Manhattan
 July 13th - 3 Floyds, in Munster -- **Tentative**
 August 3rd - John Dalton's house, in New Lenox
 September 15th - BOSS Picnic, Evil Horse Farm, in Beecher
 October 5th - Steve and Kerry Sikorski's house, in Bourbonnais
 November 2nd - Dave & Karlene Oram's house, in Crete
 December 2nd - Holiday Party at Maple Tree Inn, Blue Island -- **Tentative**

BOSS Brewers Compete!

The Fall brewing and competition season is complete, and our BOSS brewers did very well for themselves. The January - June competition season is right around the corner so keep on brewing! There are new competitions in the Chicagoland area this year, and at least one competition is moving from June to January so take a look at the schedule below. Don't forget, when you enter a competition and receive an award remember to report your success to me for inclusion in the newsletter.

This year more than 1500 brewers had their entries tallied from 15 regional competitions as part of the Midwest Home Brewer of the Year competition. I am very pleased to report that four BOSS brewers ranked among the top 100 in that list! Congrats to Mark Westmeyer, Jerry Sadowski, and Dave Persenaire (yours truly was the fourth musketeer in that group).

Upcoming Midwest/Regional Competitions – Time to get brewing BOSS!

B.U.Z.Z. Boneyard Brewoff - (Champaign) - *note the new month for this one*

Entry Deadline: January 9, 2012

Judging: January 14, 2012

Competition Info: <http://www.buzzbrewclub.org/competition>

Upper Mississippi Mashout - (Minneapolis / St. Paul, MN)

Entry Deadline: January 13, 2012

Judging: January 28, 2012

Competition Info: <http://www.mashout.org/index.html#Poster>

Winter Brewing Competition - (Square Kegs - Chicago)

Entry Deadline: January 15, 2012

Judging: January 28, 2012

Competition Info: <http://brewcamp.com/squarekegs/register>

Great Northern Brew HaHa - (Duluth, MN)

Entry Deadline: January 30, 2012

Judging: February 11, 2012

Competition Info: <http://www.northernalestars.org/greatnorthernbrewhaha.html>

BABBLE Brew-Off - (Lincolnshire, IL)

Entry Deadline: February 19, 2012

Judging: February 26, 2012

Competition Info: <http://www.babblehomebrewers.com/index.php/events>

Treasurer's Report

BOSS Treasurer Terry Frey reported the following financial news after the Christmas party:

We had...

- 85 affirmative RSVPs for the party
- 48 of the 85 attendees were paid members
- 37 attendees were guests of members

Our Expenses:

Total dinner cost = \$3060.00 (85 attendees x \$36 each)

Sales tax = \$260.10

18% gratuity = \$550.80

Total bill from Maple Tree Inn = \$3870.90

Our Revenues:

Total collected in cash from attendees = \$2414.00

The Bottom Line:

\$45.54 = amount Maple Tree Inn charged per attendee (dinner + tax + gratuity)

\$14.54 = amount contributed by BOSS for each attendee

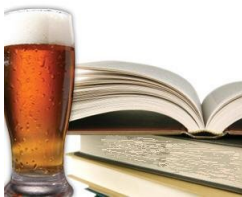
Total cost to BOSS = \$1,456.00

*The club has approximately \$1,000 in its account after the above transactions took place.

Annual Dues

Annual dues are \$25. Our fiscal year runs from May 1 to April 30. Payment any time between those dates constitutes membership until the following April 30. So, anyone who has not paid since May 1 has "guest" status at meetings. There is no reduced rate for joining or renewing late in the fiscal year. If you have not paid your annual dues at a meeting, you can send a check, payable to B.O.S.S. for \$25.00 to Terry Frey, BOSS Treasurer.

BOSS Library



Steve Sikorski is the BOSS librarian. If you're interested in a particular brewing book, email Steve prior to the next meeting at steveppambox2001@yahoo.com. A complete (maybe) list of the BOSS Library holdings can be found at www.bossbeer.org

Contact the Officers

Mark Westmeyer (President)	312-806-0127	dogacres@mac.com
Steve Sikorski (Vice Pres)	561-426-3930	steveppambox2001@yahoo.com
Terry Frey (Treasurer)	xxx-xxx-xxxx	havefundad@comcast.net

Scott Pointon (Secretary)	815-351-9333	spointon2002@yahoo.com
Harry Bielawski	219-365-0995	hbielawski@sbcglobal.net
Steve Kamp	708-946-3342	chicagodrop@aol.com
Mike Morel	815-932-9906	m.morel@comcast.net
Jim Todd	815-464-5816	jtodd414@comcast.net
Dick van Dyke	xxx-xxx-xxxx	DVDsComp@msn.com

Newsletter Items

Since this newsletter is in electronic form and as such we don't have any space restrictions, I encourage all BOSS members to submit items for inclusion. Visit a brewery or great beer bar in your travels? Write up your impressions and send them to me. Digital pictures with captions are also welcome! Did you brew an outstanding beer recently? If you are willing to share the recipe, please do so and I will publicize it to our group. Got some news to share that affects home brewers in the BOSS area? Let me know about it. Send all those, or anything else you think would be interesting to me, Scott Pointon, at spointon2002@yahoo.com

Out and About

I recently had the great good fortune to take a Caribbean cruise with my wife Sandi (though it caused me to miss the BOSS Christmas party). We cruise on the Celebrity line because we find their ships to be beautiful, there are minimal children on board, and the ships are mostly non-smoking. In years past, the beer offerings on cruise ships was pretty terrible, which was especially bad considering how great the wine and spirit offerings were. I am here to report that things are improving! On this cruise I had access all over the ship to the following bottles/cans: Fuller's London Pride, Old Speckled Hen, Boddington's, Newcastle, Guinness, Murphy's, Leffe, Hoegaarden, Franziskaner Hefeweizen, and Sam Adams Boston Lager as well as Strongbow and Magners cider. What is even better news is that over the next couple of years Celebrity will be retrofitting a full craft beer bar into each of its ships. Rumor has it that this new concept will include a selection of over 60 bottles of high-end craft and imported beer (I saw Stone, Dogfish Head, and several others goodies on the preliminary list). Looks like craft beer is hitting the high seas!

Quote of the Month

As an avid reader, writer, brewer, and drinker of beer I am quite fond of beer-related quotes. This month's quote is as follows:

"There are more old drunks than there are old doctors." - Willie Nelson

Cheers and happy brewing!
- Scott