

BOSS Newsletter

January 2018

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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November Meeting at Lagunitas

In November we returned for the fourth year in a row to the awesome Lagunitas Chicago Brewery. As you can see, their in-brewery party room is a cool hangout spot, and the beers we tasted were all very well made.



A huge thank you goes out to the Lagunitas team for hosting us and putting up with our shenanigans and as always, thanks to Rich Larson for arranging our bus transportation!



January Meeting @ Blue Island Beer Company

There is nothing sweeter than when we get to visit a brewery owned and operated by B.O.S.S. members, and this one is a real treat for us! This January we will hold our annual Chili Cook-Off meeting at the Blue Island Beer Company. The rules for this culinary challenge are the same as they are every year: Your chili must be made with beer as an ingredient; you have to let the crowd know which beer you used in the recipe; it must be chili (duh); and it must taste good! This is a chili cooking competition after all, so there will be prizes! These will likely be gift cards.

Remember, we meet in the production area of the brewery so if you would like a guaranteed place to sit, bring a chair to sit on. Power will be provided, so **bring your chili entries in a crock pot and make enough so that there is plenty to judge and to sample.** A crockpot with 4 quarts of chili or more is encouraged. Learn more about [B.I.B.C.](#) Here is everything else you need to know:

Date: Friday, January 5th

Time: 7:00 p.m.

Location: Blue Island Beer Co., 13357 Old Western Ave., Blue Island, IL 60406

RSVP: In order to plan for food, please let us know you're coming. To RSVP send an email to Terry Frey at havefundad@comcast.net and also let him know if you are bringing chili. See you there!

Driving: From the southland, take I-57 north of I-80 until you get to the Rt. 83 exit, then exit east on 83. At the first intersection, turn left onto Dixie Hwy / Western Ave. Follow Western Ave for a few miles and then turn left onto Old Western Avenue (this is at 135th Place). Then you will drive a few blocks and see the brewery (note, it is before you get to Rock Island Public House and Maple Tree Inn).

Meeting Dues: The cost to attend this meeting will be \$10 for members and \$15 for guests.

Meeting Style: We are now observing the [2015 BJCP Guidelines](#). The meeting style this month is Category 30C: Winter seasonal beer, a great style category to enjoy in January!

30C – Winter Seasonal Beer

Overall Impression: A stronger, darker, spiced beer that often has a rich body and warming finish suggesting a good accompaniment for the cold winter season.

Aroma: A wide range of aromatics is possible, although many examples are reminiscent of Christmas cookies, gingerbread, English-type Christmas pudding, evergreen trees, or mulling spices. Any combination of aromatics that suggests the holiday season is welcome. The base beer style often has a malty profile that supports the balanced presentation of the aromatics from spices

and possibly other special ingredients. Additional fermentables (e.g., honey, molasses, maple syrup, etc.) may lend their own unique aromatics. Hop aromatics are often absent, subdued, or slightly spicy. Some fruit character (often of dried citrus peel, or dried fruit such as raisins or plums) is optional but acceptable. Alcohol aromatics may be found in some examples, but this character should be restrained. The overall aroma should be balanced and harmonious, and is often fairly complex and inviting.

Appearance: Generally medium amber to very dark brown (darker versions are more common). Usually clear, although darker versions may be virtually opaque. Some chill haze is acceptable. Generally has a well-formed head that is often off white to tan.

Flavor: Many interpretations are possible; allow for brewer creativity as long as the resulting product is balanced and provides some spice presentation. Spices associated with the holiday season are typical (as mentioned in the Aroma section). The spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toast, nutty, or chocolate flavors. May include some dried fruit or dried fruit peel flavors such as raisin, plum, fig, orange peel or lemon peel. May include distinctive flavors from specific fermentables (molasses, honey, brown sugar, etc.), although these elements are not required. A light evergreen tree character is optional but found in some examples. The wide range of special ingredients should be supportive and balanced, not so prominent as to overshadow the base beer. Bitterness and hop flavor are generally restrained so as to not interfere with the spices and special ingredients. Generally finishes rather full and satisfying, and often has some alcohol flavor. Roasted malt characteristics are rare, and not usually stronger than chocolate.

Mouthfeel: A wide range of interpretations is possible. Body is generally medium to full, and a certain malty chewiness is often present. Moderately low to moderately high carbonation is typical. Many examples will show some well-aged, warming alcohol content, but without being overly hot. The beers do not have to be overly strong to show some warming effects.

Comments: Overall balance is the key to presenting a well made Winter Seasonal Beer. The special ingredients should complement the base beer and not overwhelm it. The brewer should recognize that some combinations of base beer styles and special ingredients work well together while others do not make for harmonious combinations. If the base beer is a classic style, the original style should come through in aroma and flavor. Whenever spices, herbs or additional fermentables are declared, each should be noticeable and distinctive in its own way (although not necessarily individually identifiable; balanced with the other ingredients is still critical). Whenever spices, herbs or additional fermentables are declared, each should be noticeable and distinctive in its own way (although not necessarily individually identifiable; balanced with the other ingredients is still critical) – in other words, the beer should read as a spiced beer but without having to tell that specific spices are present (even if declared).

History: Throughout history, beer of a somewhat higher alcohol content and richness has been enjoyed during the winter holidays, when old friends get together to enjoy the season. Many breweries produce unique seasonal offerings that may be darker, stronger, spiced, or otherwise more characterful than their normal beers. Spiced versions are an American or Belgian tradition, since English or German breweries traditionally do not use spices in their beer.

Characteristic Ingredients: Generally ales, although some dark strong lagers exist. Spices are required, and often include those evocative of the Christmas season (e.g., allspice, nutmeg, cinnamon, cloves, ginger) but any combination is possible and creativity is encouraged. Fruit peel (e.g., oranges, lemon) may be used, as may subtle additions of other fruits. Flavorful adjuncts are often used (e.g., molasses, treacle, invert sugar, brown sugar, honey, maple syrup, etc.).

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

Entries in **GREEN** are participating in the 2018 Midwest Home Brewer of the Year competition.

Square Kegs Winterbrew Competiiton – (Chicago, IL)

Entry Deadline: January 5, 2018

Judging: January 20, 2018

Competition Information: <http://winterbrew.squarekegshomebrew.com/>

Minnesota Mashout – (Roseville, MN)

Entry Deadline: January 12, 2018

Judging: January 27, 2018

Competition Information: <https://mashout.org/>

Great Northern Brew Ha Ha – (Duluth, MN)

Entry Deadline: January 28, 2018

Judging: February 10, 2018

Competition Information: <http://www.greatnorthernbrewhaha.brewcomp.com/>

Kansas City Bier Meister's Annual Competition – (Kansas City , MO)

Entry Deadline: February 2, 2018

Judging: February 17, 2018

Competition Information: <http://kcbiermeisters.org/comp/>

Midwinter Homebrew Competition – (Milwaukee, WI)

Entry Deadline: February 3, 2018

Judging: February 17, 2018

Competition Information: <http://www.midwinterhbc.com/>

Wizard of Saaz – (Akron, OH)

Entry Deadline: March TBD, 2018

Judging: March TBD, 2018

Competition Information: <http://www.saazakron.com/WoS/>

UKG Drunk Monk Challenge – (Aurora, IL)

Entry Deadline: March 2, 2018

Judging: March 10, 2018

Competition Information: <http://knaves.org/DMC/index.html>

BOSS Charlie Orr Memorial Chicago Cup Challenge – (Crest Hill, IL)

Entry Deadline: March TBD, 2018

Judging: March 24, 2018

Competition Information: <http://www.bossbeer.org/competition.html>



Germanfest Stein Challenge – (Milwaukee, WI)

Entry Deadline: TBD July 2018

Judging: TBD July 2018

Competition Information: <http://www.steinchallenge.com/>

Also, if you are interested in multi-competition challenges, here are two to consider:



Midwest Home Brewer of the Year

<http://www.sphbc.org/mwhboy>



Master's Championship Of Amateur Brewing

<http://www.masterhomebrewer.org>



BOSS Membership Information

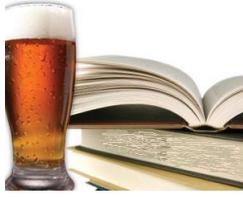
Annual Dues

New this year - we will only be accepting membership payments via PayPal! Look for more details on our [website](#). Also, to help the Board plan for and purchase an appropriate amount of club premium items, from now on, if anyone joins after the picnic, new member or renewal, they won't be eligible to receive this year's club premium.

Annual dues for Fiscal Year 2017/2018 are **\$32**. Our fiscal year runs from May 1st to April 30th. Payment any time between those dates constitutes membership until the following April 30th. So, anyone who has not paid for the current year will have “guest” status at meetings. There is no reduced rate for joining or renewing late in the fiscal year. If you have questions about paying annual dues, you can send an email to Terry Frey, BOSS Treasurer, at havefundad@comcast.net and he will find an answer for you.

Meeting Fees

Our standard meeting fees are \$10 for members and \$15 for guests. Because we base how much food to have on hand from the number of RSVPs received, if you RSVP late or show up to a meeting without sending an RSVP by the deadline, you will be assessed an additional \$5 to attend the meeting.



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 stevevspambox2001@yahoo.com. A complete (maybe) list of the BOSS Library holdings can be found at www.bossbeer.org

Contact the Officers

Brandon Banbury (President)	630-631-7173	brandon.banbury@gmail.com
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Dick Van Dyke (emeritus)	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

New Series of Technical Seminars

Hey BOSSers, there's something new coming in 2018. Because it is getting harder and harder to have quality educational programming at our regular monthly meetings, the BOSS Board has decided to start a series of technical seminars that will be free and open to any of you who may choose to attend. The details of the first of these seminars are as follows:

What: How To Make a Yeast Starter, and Why You Should

Where: Hailstorm Brewery

When: 11:00am on Saturday January 13, 2018

Want to come? RSVPs are not required, but if you can, shoot Brandon Banbury an email to let him know. (brandon.banbury@gmail.com)



Upcoming Beer Festivals

At the request of our members, I am including a list of upcoming local and regional beer festivals (as I learn of them). Though these fests are not necessarily centered on the art of home brewing, we can all surely appreciate a commercially made beer from time to time.

4th Annual South Bend Brew Fest – South Bend, IN – January 20, 2018

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

Naperville Winter Ale Fest – Naperville, IL - February 24, 2018

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

Michigan Winter Beer Festival – Comstock Park, MI – February 23-24, 2018

<http://www.mibeer.com/winter-festival>

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:

"The mouth of a perfectly happy man is filled with beer."

- Ancient Egyptian Saying

Cheers and happy brewing!
Scott