

BOSS Newsletter

April 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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March @ Hailstorm Brewing Company

In March we held our monthly meeting at Hailstorm Brewing Company. One highlight of the meeting was the fact that four of the beers being served on draught at Hailstorm that evening were BOSS member beers whose recipes had been scaled up and brewed commercially at Hailstorm for one reason or another.

Those beers were:

1. Arctic Ale – Jim Todd’s recipe that went on to become the BOSS 25th anniversary beer
2. Complete Train Wreck – Mark Westmeyer’s 2016 GABF ProAm American barleywine
3. Hop Farm – Scott Pointon’s 2017 GABF ProAm dry-hopped brett saison
4. Billy Bock Thornton – Bill Goetz’ perennial award winning bock beer



Thanks for a great time Hailstorm!!!



April Meeting @ the BrickStone Production Brewery

In April we will be heading out to see our friends in Bourbonnais. Though this is a “regular” meeting, it is anything but that. The whole BrickStone family treats us like kings, so you won’t want to miss this one. **Please note that we are on the 2nd Friday this month!**

Date: Friday, April 13th

Time: 7:00pm

Location: 572 Brewery Lane, Bourbonnais, IL 60914 (this is not the brewpub address!)

RSVP: In order to plan for food, please let us know you’re coming by sending an RSVP email to Terry Frey at havefundad@comcast.net. Also, please note that space is limited so RSVP early.

Driving: This is an easy one. From whatever direction you are coming from, make your way to I-80 and take that to I-57. Follow I-57 south to IL State Route 50 (exit south again). Once you are going south on IL 50, the first major intersection is Armour Road. Turn right on Armour and go straight. Armour becomes N3000e Road and, after the intersection with U.S. 45/52 it becomes William Latham Drive. The brewery is just down the road from here.

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

Meeting Style: The style of the month will be BJCP category 9C – Baltic Porter.

9C – Baltic Porter

Overall Impression: A Baltic Porter often has the malt flavors reminiscent of an English porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered malt and dark fruit flavors.

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance: Dark reddish-copper to opaque dark brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque.

Flavor: As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Hop flavor from slightly spicy hops ranges from none to medium-low.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth. Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level.

History: Traditional beer from countries bordering the Baltic Sea, developed indigenously after higher-gravity export brown or imperial stouts from England were established. Historically top-fermented, many breweries adapted the recipes for bottom-fermenting yeast along with the rest of their production.

Characteristic Ingredients: Generally lager yeast (cold fermented if using ale yeast, as is required when brewed in Russia). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops (Saazer-type, typically). May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Style Comparison: Much less roasted and smoother than an Imperial Stout, typically with less alcohol. Lacks the roasty qualities of stouts in general, more taking on the roasted-but-not-burnt characteristics of a schwarzbier. Quite fruity compared to other porters. Higher alcohol than other porters.

Vital Statistics: OG: 1.060 – 1.090 FG: 1.016 – 1.024
 IBUs: 20 – 40 SRM: 17 – 30
 ABV: 6.5 – 9.5%

Commercial Examples: Aldaris Porteris, Baltika #6 Porter, Devils Backbone Danzig, Okocim Porter, Sinebrychoff Porter, Zywiec Porter

2018 Styles Of The Month For BOSS Guided Tastings

BOSS Meeting Month	Style
April	9C – Baltic Porter
May	22A – Double IPA
June	10A - Weissbier
July	25A – Belgian Blond Ale
August	21A – American IPA
September	N/A – BOSS Picnic
October	16B – Oatmeal Stout
November	TBD



floral
 easy drinking
 nice mouthfeel
 nice
 tacing
 bready
 malts
 grainy
 2011
 light
 head
 notes
 body
 malt
 nose
 hops
 white
 little
 sweet
 medium
 ive
 enjoyed
 grain
 subtle



Tentative BOSS Meeting Schedule for 2018

With the club having grown to the size that it has, the Board continues to work hard to locate appropriate places to meet. That being the case, here is a partially completed list of 2017 meetings:

April 6th – at Brickstone
May 11th – Goose Island (make-up for the snow storm cancellation)
June 1st – TBD - possibly Soundgrowler
July 6th – TBD - possibly Alter
August 3rd – TBD – possibly One Trick Pony
September – Picnic – Date TBD
October 5th – TBD – possibly Evil Horse
November 2nd – TBD – possibly ByWay Brewing
December – Christmas Party, likely at Rock Bottom



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

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

Indiana State Fair Brewer's Cup – (Indianapolis, IN)

Entry Deadline: June 15, 2018

Judging: July 14, 2018

Competition Information: <https://tinyurl.com/k29hy8m>

Germanfest Stein Challenge – (Milwaukee, WI)

Entry Deadline: July 13, 2018

Judging: July 28-29, 2018

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

For What It's Wort – (Bloomington, IL)

Entry Deadline: TBD July, 2018

Judging: TBD July, 2018

Competition Information: <http://forwhatitswort.brewcomp.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

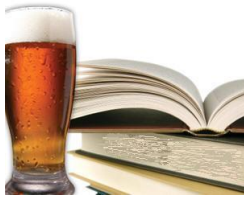
New this year - we will only be accepting membership payments via PayPal! Look for more details on our [website](#). Also, to help the Board plan for and purchase an appropriate amount of club premium items, from now on, if anyone joins after the picnic, new member or renewal, they won't be eligible 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 stevesspambox2001@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
Mark Westmeyer (V.P.)	312-806-0127	dogacres@mac.com
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Steve Kamp (emeritus)	312-415-2337	evilhorsebrewer@gmail.com
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

OUT & ABOUT



This month we have a fun Out & About report from BOSS members Bill Goetz and Jenny Carlton, who recently visited the White Labs facility in Asheville, NC. Here is what Bill and Jennie had to say:

“Jenny and I got to visit the White Labs facility in Asheville, NC. This location is about one year old and helps White Labs meet demand for their products in the Eastern US and Canada. We got to see how they propagate yeast in the package in which you buy it (they wouldn't let me take any pictures of this). In the tap room you can try the same wort fermented with several types of White Labs yeast to learn what impact each strain has on the beer's characteristics. The kitchen's fries are Lactobacillus-brined and the pizza dough uses WLP-002 (which takes 72 hours to rise).”

That sounds pretty cool. Thanks for the report Bill and Jenny!





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.

Chicago Beer Classic – Soldier Field, Chicago, IL – May 5, 2018

<http://chicagobeerclassic.com/>

Mystic Blue Brew Cruise – *West Coast Brews* - Chicago, IL – May 20, 2018

<https://www.mysticbluecruises.com/chicago/cruises/specialty/craft-beer>

Mystic Blue Brew Cruise – *Brews of Colorado* - Chicago, IL – June 3, 2018

<https://www.mysticbluecruises.com/chicago/cruises/specialty/craft-beer>

Tri-City Craft Brew Festival – St. Charles, IL – June 9, 2018

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

Naperville Ale Fest – Naperville, IL – July 14, 2018

<https://www.napervillealefest.com/home-summer>

Mystic Blue Brew Cruise – *To Belgian Independence* - Chicago, IL – July 22, 2017

<https://www.mysticbluecruises.com/chicago/cruises/specialty/craft-beer>

South Loop Beer and Cider Fest – Women’s Park, Chicago – July 28, 2018

<http://southloopbeerfest.com/>

Mystic Blue Brew Cruise – *Wisconsin Beer* - Chicago, IL – August 5, 2018

<https://www.mysticbluecruises.com/chicago/cruises/specialty/craft-beer>

Mystic Blue Brew Cruise – *Chicag’s Small Brewers* - Chicago, IL – September 9, 2018

<https://www.mysticbluecruises.com/chicago/cruises/specialty/craft-beer>

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:

”Beer is the drunkard’s kindergarten.”

- Garrison Keillor

Cheers and happy brewing!

Scott