

BOSS Newsletter

July 2017

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

In This Month's Issue

June – BrickStone Production Brewery	p. 2
July – Alter Brewing	p. 3
Styles for the Year	p. 5
Meeting Schedule for 2017	p. 5
Upcoming Competitions	p. 6
BOSS Library	p. 6
Membership Information	p. 7
Contact the Officers	p. 7
Newsletter Items	p. 8
Upcoming Beer Festivals	p. 8
Beer Quote of the Month	p. 8



June Meeting in Bourbonnais

Last month we visited our longstanding friends at BrickStone. As always, they humbled us with their wonderful friendship and generosity. If you missed it, make plans now to be there any time BOSS meets at the BrickStone production brewery!!!



We had fun sampling delicious BrickStone beers, including some Galaxy Down Under that was only a few hours in the can. Steve Kamp did a guided tasting of Czech premium pale lagers – good times! Huge thanks go to the whole BrickStone family for treating us so well.



June – Our Trip to Alter Brewing

In June we will be heading out to a new meeting spot for us. This time we are checking out Alter Brewing Company in Downer's Grove, IL. This is a "regular" meeting, but I have a feeling it will be something special. Alter has been in business for over a year now, and they have some really good beers, not to mention one of the most beautiful brew houses I have seen in a small craft brewery. You won't want to miss this meeting!

Date: Friday, July 7th

Time: 7:00pm

Location: 2300 Wisconsin Ave. #213, Downers Grove, IL 60515

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.

Driving: This is an easy one. Take I-80 to I-355 north. Next, exit I-355 at Maple Avenue and turn East on Maple. Follow Maple Avenue for a few blocks and then turn left onto Belmont Road. Drive another few blocks to Wisconsin Avenue and turn left. After making that turn, the brewery is located in a strip building located a short distance down, on the right hand side of the street.

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 21B – Specialty IPA.

21B – Specialty IPA

Specialty IPA isn't a distinct style, but is more appropriately thought of as a competition entry category. Beers entered as this style are not experimental beers; they are a collection of currently produced types of beer that may or may not have any market longevity. This category also allows for expansion, so potential future IPA variants (St. Patrick's Day Green IPA, Romulan Blue IPA, Zima Clear IPA, etc.) have a place to be entered without redoing the style guidelines. The only common element is that they have the balance and overall impression of an IPA (typically, an American IPA) but with some minor tweak. The term 'IPA' is used as a singular descriptor of a type of hoppy, bitter beer. It is not meant to be spelled out as 'India Pale Ale' when used in the context of a Specialty IPA. None of these beers ever historically went to India, and many aren't pale. But the craft beer market knows what to expect in balance when a beer is described as an 'IPA' – so the modifiers used to differentiate them are based on that concept alone.

Overall Impression: Recognizable as an IPA by balance – a hop-forward, bitter, dryish beer – with something else present to distinguish it from the standard categories. Should have good drinkability, regardless of the form. Excessive harshness and heaviness are typically faults, as are strong flavor clashes between the hops and the other specialty ingredients.

Aroma: Detectable hop aroma is required; characterization of hops is dependent on the specific type of Specialty IPA. Other aromatics may be present; hop aroma is typically the strongest element.

Appearance: Color depends on specific type of Specialty IPA. Most should be clear, although certain styles with high amounts of starchy adjuncts, or unfiltered dry-hopped versions may be slightly hazy. Darker types can be opaque making clarity irrelevant. Good, persistent head stand with color dependent on the specific type of Specialty IPA.

Flavor: Hop flavor is typically medium-low to high, with qualities dependent on typical varieties used in the specific Specialty IPA. Hop bitterness is typically medium-high to very high, with qualities dependent on typical varieties used in the specific Specialty IPA. Malt flavor generally low to medium, with qualities dependent on typical varieties used in the specific Specialty IPA. Commonly will have a medium-dry to dry finish. Some clean alcohol flavor can be noted in stronger versions. Various types of Specialty IPAs can show additional malt and yeast characteristics, depending on the type.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel. Medium carbonation. Some smooth alcohol warming can be sensed in stronger versions.

Entry Instructions: Entrant must specify a **strength** (session, standard, double); if no strength is specified, standard will be assumed. Entrant must specify specific **type** of Specialty IPA from the library of known types listed in the Style Guidelines, or as amended by the BJCP web site; or the entrant must describe the type of Specialty IPA and its key characteristics in comment form so judges will know what to expect. Entrants may specify specific **hop varieties** used, if entrants feel that judges may not recognize the varietal characteristics of newer hops. *Entrants may specify a combination of defined IPA types (e.g., Black Rye IPA) without providing additional descriptions.*

Entrants may use this category for a different strength version of an IPA defined by its own BJCP subcategory (e.g., session-strength American or English IPA) – except where an existing BJCP subcategory already exists for that style (e.g., double [American] IPA).

Currently Defined Types: *Black IPA, Brown IPA, White IPA, Rye IPA, Belgian IPA, and Red IPA. For specifics on each of these styles, refer to the full BJCP style guidelines at www.bjcp.org.*

Vital Statistics: Variable by type

Strength classifications:

Session – ABV: 3.0 – 5.0%

Standard – ABV: 5.0 – 7.5%

Double – ABV: 7.5 – 10.0%

2017/2018 Styles Of The Month For BOSS Guided Tastings

BOSS Meeting Month	Style
July	21B – Specialty IPA
August	TBD – Possible Yeast Institute or Saison
September	N/A – Club Picnic
October	4B Octoberfest & 6A Marzen
November	N/A - Lagunitas Trip
December	N/A – Christmas Party
January	TBD
February	N/A – Goose Island Trip



BOSS Meeting Schedule for 2017

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:

- July 7th** – TBD (possibly Alter Brewing)
- August 4th** – Hailstorm
- September 16th** – Picnic at Evil Horse Farm
- October 6th** – TBD
- November** – Lagunitas – Date TBD
- December** – Christmas Party, likely at Rock Bottom



BOSS Brewers Compete!

BOSSers, now is the time to brew some beers for the remaining 2017 competition season! Remember to let me know of any competitions in which you enter and win awards!

Brew – Enter – Win - Make BOSS Proud - Repeat

Upcoming Midwest/Regional Competitions – Time to get brewing BOSS!
Entries in **GREEN** are participating in the 2017 Midwest Home Brewer of the Year competition.

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

Entry Deadline: July 15, 2017

Judging: July 22, 2017

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

Germanfest Stein Challenge – (Milwaukee, WI)

Entry Deadline: July 14, 2017

Judging: July 29, 2017

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

Schooner Home Brew Championship – (Racine, WI)

Entry Deadline: August 21, 2017

Judging: September 9, 2017

Competition Information: <http://www.theschooner.org/>

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



Midwest Home Brewer of the Year

<http://midwesthomebrewer.com/>

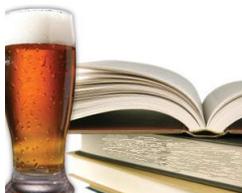


Master's Championship Of Amateur Brewing

<http://www.masterhomebrewer.org>



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

BOSS Membership Information

Annual Dues

It is time to renew your membership to B.O.S.S. We will only be accepting membership payments via PayPal. You can see more details, fill out the registration form, and pay online through our [website](#). Also, to help the Board plan for and purchase an appropriate amount of club premium items, 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. Premium meetings such as the Goose Island trip may cost more to attend. 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.

Contact the Officers

We recently held our annual Board election and as you can see there was a peaceful transition of power. The new slate of Board members and their respective positions is as follows:

Brandon Banbury (President)	630-631-7173	brandon.banbury@gmail.com
Mark Westmeyer (V.P.)	312-806-0127	dogacres@mac.com
Scott Pointon (Secretary)	815-351-9333	spointon2002@yahoo.com
Terry Frey (Treasurer)	xxx-xxx-xxxx	havefundad@comcast.net
Jim Todd (Webmaster)	xxx-xxx-xxxx	jtodd414@comcast.net
Bill Goetz (Past President)	708-772-8234	wrgoetz78@gmail.com
Mike Morel	815-932-9906	m.morel@comcast.net
Steve Sikorski	561-426-3930	steveespambox2001@yahoo.com
Steve Kamp	312-415-2337	chidropclt@aol.com
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



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.

Naperville Ale Fest – Naperville, IL – July 16, 2016

<http://napervillealefest.com/>

Mystic Blue Brew Cruise – *To Belgian Independence* - Chicago, IL – July 23, 2017

<http://tinyurl.com/y8wka24j>

South Loop Beer and Cider Fest – Women's Park, Chicago – July 29, 2017

<http://www.southloopbeerfest.com>

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:

"I'm an old-fashioned guy...I want to be an old man with a beer belly sitting on a porch, looking at a lake or something." – Johnny Depp

Cheers and happy brewing!
Scott