

# BOSS Newsletter

August 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

July – Alter Brewing	p. 2
August – Hailstorm Brewing Company	p. 3
Styles for the Year	p. 5
Meeting Schedule for 2017	p. 6
Upcoming Competitions	p. 6
BOSS Library	p. 7
Membership Information	p. 8
Contact the Officers	p. 8
Newsletter Items	p. 8
Upcoming Beer Festivals	p. 9
Beer Quote of the Month	p. 9



# July Meeting at Alter Brewing

Last month we visited a new-to-us location, Alter Brewing in Downer's Grove. This location was super easy and quick to get to for the BOSSers living in the western half of our area, but it was a bit of a hike for those living to the east. Having said that, they really treated us wonderfully and the space they let us use was perfect for our needs. A very good time was had by all who attended.



Mike and Grace Bardusk catered a tasty dinner meal for us and our new club President Brandon Banbury conducted a generous prize raffle with the help of immediate-past-president Bill Goetz. Steve Kamp did a guided tasting of specialty IPAs that was very informative. Huge thanks go out to the whole Alter team for making us feel so welcome and to everyone in the club who made this meeting such a success!



## August – Our Triumphant Return to Hailstorm Brewing

This month we will be heading out to visit our friends at Hailstorm Brewing. Due to this brewery's central location within our club area and the fact that it's a second home for many of us, this is always a fun and well-attended meeting. The style of the month is saison, so remember to bring some to share so we can discuss/evaluate it to increase our brewing knowledge of this style.

**\*\*\*Special Announcement:** If you were a paid member in the FY2016/2017 membership year and you have not yet received your annual premium, a 4-pack of the club's 25<sup>th</sup> anniversary beer, *this meeting will be your last chance to do so*. Josh Wabiszczewicz at Hailstorm has the list of who is and who is not owed beer. If you do not make arrangements to pick up your beer at this meeting, your claim on that beer will be forfeited. Don't miss out!

**Date:** Friday, August 4<sup>th</sup>

**Time:** 7:00pm

**Location:** Hailstorm Brewing Company, 8060 186th St Tinley Park, IL 60487

**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](mailto:havefundad@comcast.net).

**Driving:** From the West, take I-80 to LaGrange Road (Rt 45) and exit south. Take a left on 191<sup>st</sup> Street and follow that to 80<sup>th</sup> Avenue. Turn left on 80<sup>th</sup> Avenue, cross over I-55 then turn left onto 186<sup>th</sup> Street. The brewery is then in the second building on the right. From the East, take I-80 to Harlem Avenue (Rt 43) and exit South. Then turn right onto 191<sup>st</sup> Street, then right onto 80<sup>th</sup> Avenue and follow same directions as above.

**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 25B – Saison.

### **25B – Saison**

**Overall Impression:** Most commonly, a pale, refreshing, highly-attenuated, moderately-bitter, moderate-strength Belgian ale with a very dry finish. Typically highly carbonated, and using non-barley cereal grains and optional spices for complexity, as complements the expressive yeast character that is fruity, spicy, and not overly phenolic. Less common variations include both lower-alcohol and higher-alcohol products, as well as darker versions with additional malt character.

**Aroma:** Quite aromatic, with fruity, spicy, and hoppy characteristics evident. The esters can be fairly high (moderate to high), and are often reminiscent of citrus fruits such as oranges or lemons. The hops are low to moderate and are often spicy, floral, earthy, or fruity. Stronger versions can have a soft, spicy alcohol note (low intensity). Spicy notes are typically peppery rather than clove-like, and can be up to moderately strong (typically yeast-derived). Subtle, complementary herb or spice additions are allowable, but should not dominate. The malt character is typically slightly grainy in character and low in intensity. Darker and stronger versions will have more noticeable

malt, with darker versions taking characteristics associated with grains of that color (toasty, biscuity, caramelly, chocolate, etc.). In versions where sourness is present instead of bitterness, some of the sour character can be detected (low to moderate).

**Appearance:** Pale versions are often a distinctive pale orange but may be pale golden to amber in color (gold to amber-gold is most common). Darker versions may run from copper to dark brown. Long-lasting, dense, rocky white to ivory head resulting in characteristic Belgian lace on the glass as it fades. Clarity is poor to good, though haze is not unexpected in this type of unfiltered beer. Effervescent.

**Flavor:** Medium-low to medium-high fruity and spicy flavors, supported by a low to medium soft malt character, often with some grainy flavors. Bitterness is typically moderate to high, although sourness can be present in place of bitterness (both should not be strong flavors at the same time). Attenuation is extremely high, which gives a characteristic dry finish essential to the style; a Saison should never finish sweet. The fruity character is frequently citrusy (orange or lemon), and the spices are typically peppery. Allow for a range of balance in the fruity-spicy characteristics; this is often driven by the yeast selection. Hop flavor is low to moderate, and generally spicy or earthy in character. The balance is towards the fruity, spicy, hoppy character, with any bitterness or sourness not overwhelming these flavors. Darker versions will have more malt character, with a range of flavors derived from darker malts (toasty, bready, biscuity, chocolate, etc.) that support the fruity-spicy character of the beer (roasted flavors are not typical). Stronger versions will have more malt flavor in general, as well as a light alcohol impression. Herbs and spices are completely optional, but if present should be used in moderation and not detract from the yeast character. The finish is very dry and the aftertaste is typically bitter and spicy. The hop bitterness can be restrained, although it can seem accentuated due to the high attenuation levels.

**Mouthfeel:** Light to medium body. Alcohol sensation varies with strength, from none in table version to light in standard versions, to moderate in super versions. However, any warming character should be fairly low. Very high carbonation with an effervescent quality. There is enough prickly acidity on the tongue to balance the very dry finish. In versions with sourness, a low to moderate tart character can add a refreshing bite, but not be puckering (optional).

**Comments:** Variations exist in strength and color, but they all have similar characteristics and balance, in particularly the refreshing, highly-attenuated, dry character with high carbonation. There is no correlation between strength and color. The balance can change somewhat with strength and color variations, but the family resemblance to the original artisanal ale should be evident. Pale versions are likely to be more bitter and have more hop character, while darker versions tend to have more malt character and sweetness, yielding a more balanced presentations. Stronger versions often will have more malt flavor, richness, and body simply due to their higher gravity. Although they tend to be very wellattenuated, they may not be perceived to be as dry as standardstrength saisons due to their strength. The Saison yeast character is a must, although maltier and richer versions will tend to mask this character more. Often called *Farmhouse ales* in the US, but this term is not common in Europe where they are simply part of a larger grouping of *artisanal ales*.

**History:** A provision ale originally brewed in Wallonia, the French-speaking part of Belgium, for consumption during the active farming season. Originally a lower-alcohol product so as to not debilitate field workers, but tavern-strength products also existed. Higher-strength and different-colored products appeared after WWII. The best known modern saison, Saison Dupont, was first produced in the 1920s. Originally a rustic, artisanal ale made with local farm-produced ingredients, it is now brewed mostly in larger breweries yet retains the image of its humble origins.

**Characteristic Ingredients:** Not typically spiced, with the yeast, hops and grain providing the character; but spices are allowed if they provide a complementary character. Continental base malts are typical, but the grist frequently contains other grains such as wheat, oats, rye, or spelt. Adjuncts such as sugar and honey can also serve to add complexity and dry out the beer. Darker versions will typically use richer, darker malts, but not typically roasted types. Saazer-type, Styrian or East Kent Golding hops are commonly used. A wide range of herbs or spices can add complexity and uniqueness, but should always meld well with the yeast and hop character. Brettanomyces is not typical for this style; Saisons with Brett should be entered in the *American Wild Ale* category.

**Style Comparison:** At standard strengths and pale color (the most common variety), like a more highly-attenuated, hoppy, and bitter Belgian blond ale with a stronger yeast character. At super strength and pale color, similar to a Belgian tripel, but often with more of a grainy, rustic quality and sometimes with a spicier yeast character.

**Entry Instructions:** The entrant **must** specify the *strength* (table, standard, super) and the *color* (pale, dark).

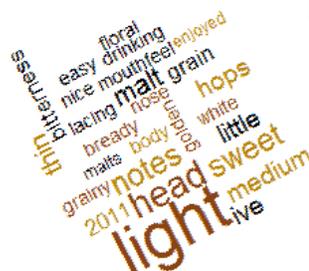
**Vital Statistics:**

- OG: 1.048 – 1.065 (*standard*)
- IBUs: 20 – 35
- FG: 1.002 – 1.008 (*standard*)
- SRM: 5 – 14 (*pale*) or 15 – 22 (*dark*)
- ABV: 3.5 – 5.0% (*table*)
  - 5.0 – 7.0% (*standard*)
  - 7.0 – 9.5% (*super*)

**Commercial Examples:** Ellezelloise Saison, Fantôme Saison, Lefebvre Saison 1900, Saison Dupont Vieille Provision, Saison de Pipaix, Saison Regal, Saison Voisin, Boulevard Tank 7 Farmhouse Ale

## 2017/2018 Styles Of The Month For BOSS Guided Tastings

BOSS Meeting Month	Style
August	25B: Saison
September	N/A – Club Picnic
October	4B: Oktoberfest & 6A: Marzen
November	N/A - Lagunitas Trip
December	N/A – Christmas Party
January	30C: Winter Seasonal Beer
February	N/A – Goose Island Trip
March	20C: Imperial Stout (not barrel aged)



## 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:

- August 4<sup>th</sup>** – Hailstorm
- September 16<sup>th</sup>** – Picnic at Evil Horse Farm
- October 6<sup>th</sup>** – 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.

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#### **Schooner Home Brew Championship** – (Racine, WI)

Entry Deadline: August 21, 2017

Judging: September 9, 2017

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

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#### **Dayton DRAFT Brewfest** – (Dayton, OH)

Entry Deadline: September 5, 2017

Judging: September 9, 2017

Competition Information: <http://brewfest.daytondraft.org/>

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#### **Spooky Brew Review** – (Chicago, IL)

Entry Deadline: TBD

Judging: October 28, 2017

Competition Information: <https://chibeer.org/2017/07/13/2017-spooky-brew-review/>

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#### **Sowers Cup** – (Lincoln, NE)

Entry Deadline: early October 2017 – exact date TBD

Judging: mid October 2017 – exact date TBD

Competition Information: <http://www.lincolnlagers.com/sowers-cup/>

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**Hoppy Halloween Challenge** – (Fargo, ND)

Entry Deadline: TBD

Judging: TBD - late October, 2017

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

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**Land of the Muddy Waters Homebrew Competition** – (Moline, IL)

Entry Deadline: TBD

Judging: November 2017 – exact date TBD

Competition Information: <http://lotmw.mugzhomebrew.org/>

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**Happy Holidays Homebrew Competition** – (St. Louis, MO)

Entry Deadline: December 1, 2017

Judging: December 9, 2017

Competition Information: <http://www.stlbrews.org/competition/hhbc/index.asp>

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



**Midwest Home Brewer of the Year**

<http://midwesthomebrewer.com/>

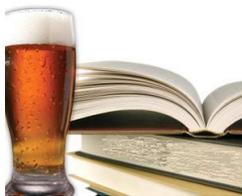


**Master's Championship Of Amateur Brewing**

<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 [stevepambox2001@yahoo.com](mailto:stevepambox2001@yahoo.com) . A complete (maybe) list of the BOSS Library holdings can be found at [www.bossbeer.org](http://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 1<sup>st</sup> to April 30<sup>th</sup>. Payment any time between those dates constitutes membership until the following April 30<sup>th</sup>. 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](mailto: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	<a href="mailto:brandon.banbury@gmail.com">brandon.banbury@gmail.com</a>
Mark Westmeyer (V.P.)	312-806-0127	<a href="mailto:dogacres@mac.com">dogacres@mac.com</a>
Scott Pointon (Secretary)	815-351-9333	<a href="mailto:spointon2002@yahoo.com">spointon2002@yahoo.com</a>
Terry Frey (Treasurer)	xxx-xxx-xxxx	<a href="mailto:havefundad@comcast.net">havefundad@comcast.net</a>
Jim Todd (Webmaster)	xxx-xxx-xxxx	<a href="mailto:jtodd414@comcast.net">jtodd414@comcast.net</a>
Bill Goetz (Past President)	708-772-8234	<a href="mailto:wrgoetz78@gmail.com">wrgoetz78@gmail.com</a>
Mike Morel	815-932-9906	<a href="mailto:m.morel@comcast.net">m.morel@comcast.net</a>
Steve Sikorski	561-426-3930	<a href="mailto:steveespambox2001@yahoo.com">steveespambox2001@yahoo.com</a>
Steve Kamp	312-415-2337	<a href="mailto:chidropclt@aol.com">chidropclt@aol.com</a>
Dick Van Dyke	xxx-xxx-xxxx	<a href="mailto:DVDsComp@msn.com">DVDsComp@msn.com</a>

## Newsletter Items

### Did you hear about the survey for BOSS members?

An online survey has been created to gather feedback from paid members of the club and to help us drive up attendance at the monthly meetings. If you are a member, please take this survey. For more details, email me at [spointon2002@yahoo.com](mailto:spointon2002@yahoo.com).

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](mailto: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.

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

<http://www.southloopbeerfest.com>

**Wells Park Craft Beer Fest** – Chicago, IL – August 5, 2017

<http://illinoisbeer.org/summer-fest>

**Mystic Blue Brew Cruises**

– *Beer, Brats, and Cheese* - Chicago, IL – August 6, 2017

– *Brewers of the Western Suburbs* - Chicago, IL – September 10, 2017

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

**Oak Park Microbrew Review** – Oak Park, IL – August 19, 2017

<https://sevendgenerationsahead.org/oak-park-microbrew-and-food-review>

**Munster Ale Fest** – Munster, IN – October 14, 2017

[www.munsteralefest.com](http://www.munsteralefest.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:

***“If you guys are going to be throwing beer bottles at us, at least make sure they're full.”***

– Dave Mustaine (singer/guitar player from the band *Megadeth*)

Cheers and happy brewing!

Scott