

BOSS Newsletter

October 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

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The BOSS Picnic September 16, 2017

In September we held our annual BOSS picnic and Mother Nature gave us a perfect day in which to enjoy each other's company. When you consider that we had 20 beers on draught in our BOSS tap box, plus a keg of ale on the beer engine, plus many other beers (both homebrewed and commercially produced) it's easy to see why this event is so beloved.



BEER	STYLE / DESCRIPTION	BREWER	ABV	IBU
1. Kiss My JuuASS	Juices	Terry Frey	3.7%	10
2. Go-Go Grass	Gose	Scott Ponton	4.5%	11
3. 1650 W. Cascade Ale	American Pale Ale	Rich Larsen	4.5%	33
4. Bhaag Dubh	Black Session IPA	Michael Pfeifer	4.8%	55
5. Cooziga Mowir	Kölsch	Sylvia & Zing Banach	4.6%	23
6. Raspberry Lime Cider	Cider	Gary & Karah Brel	4.7%	0
7. Schurzhoefel	Amber Lager	Bill Goetz	4.7%	21
8. Limon Poporo Wit	Cucumber Wit	Shawn Shinnick	4.6%	11
9. Jarek's Favorite	Euro Pale Lager	Scott Ponton	5.1%	20
10. Good Adwices	Bavarian Weizen	Sylvia & Zing Banach	5.3%	18
11. Saison du Jollette	Saison	Bill Goetz	5.6%	24
12. Jeep Farm	Hoppy Brett Saison	Bradley Barbury & Scott Ponton	5.9%	35
13. Raspberry Wheat	American Wheat	Joak Torres	6.0%	18
14. Down On The Farm	Saison with Brett	Harry Bielawski	6.0%	7
15. Harvest Ale	Fresh Hopped IPA	Mike Baranuk	6.5%	7
16. Big Hop Hammer	IPA	Mark Westmeyer	7.1%	169
17. Paint It Black	Black IPA	James Todd	7.6%	98
18. Light's Out	ISA Belgian Golden Strong	Dave Piersenano	8.0%	7
19. Skulle	Mead	Tristan & Karen Shaw	?	0
20. Rasputin's Stash	Sour Mead	Henry Bielawski	?	?
BOSS Baby's Beasts	Brew Bitter	Robert Donahue	5.8%	40



It's not *just* about beer either. We also had a bags tournament, salsa and barbecue sauce contests, as well as excellent music all day and all night thanks to DJ Rich Larsen. The food this year consisted of (our usual) burgers and dogs for lunch, and a huge slow roasted and delicious hog for dinner!

A huge thank you goes out to Steve Kamp (and his lovely bride Amy) for once again letting us use beautiful Evil Horse Farm for our fall festival of friends, family, delicious homebrew, and food. Also, thank you to all who donated their time and great efforts to getting the farm ready, setting up, working the sign-in tent, and performing tear down and cleanup the next day.



Cheers, and hope to see you all at next year's picnic!!!





October – Our first visit to One Trick Pony Brewing

Since One Trick Pony Brewing has been a friend and supporter of the BOSS club for years, it seems strange that we have never held a meeting there before. That is all about to change this month! We will be heading out to Lansing, IL to check out this great little brewery. The styles of the month are Festbier and Marzen and we will have a great discussion about the differences between the two.

Date: Friday, October 6th

Time: 7:00pm

Location: One Trick Pony Brewing, 17845 Chappel Ave., Lansing, IL 60438

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: From the East or West, take I-80 to the Torrence Avenue exit and turn south. Next turn right onto Thornton Rd. Follow Thornton to Chappel Avenue and the brewery will be on the right hand side.

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

Meeting Style: The styles of the month will be BJCP categories 4B – Festbier and 6A - Marzen.

4B – Festbier

Overall Impression: A smooth, clean, pale German lager with a moderately strong malty flavor and a light hop character. Deftly balances strength and drinkability, with a palate impression and finish that encourages drinking. Showcases elegant German malt flavors without becoming too heavy or filling.

Aroma: Moderate malty richness, with an emphasis on toasty doughy aromatics and an impression of sweetness. Low to medium-low floral, herbal, or spicy hops. The malt should not have a deeply toasted, caramel, or biscuity quality. Clean lager fermentation character.

Appearance: Deep yellow to deep gold color; should not have amber hues. Bright clarity. Persistent white to off-white foam stand. Most commercial examples are medium gold in color.

Flavor: Medium to medium-high malty flavor initially, with a lightly toasty, bread dough quality and an impression of soft sweetness. Medium to medium-low bitterness, definitely malty in the balance. Well-attenuated and crisp, but not dry. Medium-low to medium floral, herbal, or spicy hop flavor. Clean lager fermentation character. The taste is mostly of Pils malt, but with slightly toasty hints. The bitterness is supportive, but still should yield a malty, flavorful finish.

Mouthfeel: Medium body, with a smooth, somewhat creamy texture. Medium carbonation. Alcohol strength barely noticeable as warming, if at all.

History: Since 1990, the majority of beer served at Oktoberfest in Munich has been this style. Export beer specifically made for the United States is still mainly of the traditional amber style, as are US-produced interpretations. Paulaner first created the golden version in the mid-1970s because they thought the traditional Oktoberfest was too filling. So they developed a lighter, more drinkable

but still malty version that they wanted to be “more poundable” (according to the head brewer at Paulaner). But the actual type of beer served at Oktoberfest is set by a Munich city committee. Characteristic Ingredients: Majority Pils malt, but with some Vienna and/or Munich malt to increase maltiness. Differences in commercial examples are mostly due to different maltsters and yeast, not major grist differences.

Style Comparison: Less intense and less richly toasted than a Märzen. More rich-heavy in body than a Helles, with more hop flavor and higher alcohol. Less rich in malt intensity than a Maibock. The malt complexity is similar to a higher-gravity Czech Premium Pale Lager, although without the associated hops.

Vital Statistics:

OG: 1.054 – 1.057

IBUs: 18 – 25

FG: 1.010 – 1.012

SRM: 4 – 7

ABV: 5.8 – 6.3%

Commercial Examples: Augustiner Oktoberfest, Hacker-Pschorr Superior Festbier, Hofbräu Festbier, Löwenbräu Oktoberfestbier, Paulaner Wiesn, Schönramer Gold, Weihenstephaner Festbier

6A – Marzen

Overall Impression: An elegant, malty German amber lager with a clean, rich, toasty and bready malt flavor, restrained bitterness, and a dry finish that encourages another drink. The overall malt impression is soft, elegant, and complex, with a rich aftertaste that is never cloying or heavy.

Aroma: Moderate intensity aroma of German malt, typically rich, bready, somewhat toasty, with light bread crust notes. Clean lager fermentation character. No hop aroma. Caramel, dry-biscuity, or roasted malt aromas inappropriate. Very light alcohol might be detected, but should never be sharp. Clean, elegant malt richness should be the primary aroma.

Appearance: Amber-orange to deep reddish-copper color; should not be golden. Bright clarity, with persistent, off-white foam stand. Flavor: Initial malt flavor often suggests sweetness, but finish is moderately-dry to dry. Distinctive and complex maltiness often includes a bready, toasty aspect. Hop bitterness is moderate, and the hop flavor is low to none (German types: complex, floral, herbal, or spicy). Hops provide sufficient balance that the malty palate and finish do not seem sweet. The aftertaste is malty, with the same elegant, rich malt flavors lingering. Noticeable caramel, biscuit, or roasted flavors are inappropriate. Clean lager fermentation profile.

Mouthfeel: Medium body, with a smooth, creamy texture that often suggests a fuller mouthfeel. Medium carbonation. Fully attenuated, without a sweet or cloying impression. May be slightly warming, but the strength should be relatively hidden. Comments: Modern domestic German Oktoberfest versions are golden – see the Festbier style for this version. Export German versions (to the United States, at least) are typically orange-amber in color, have a distinctive toasty malt character, and are most often labeled Oktoberfest. American craft versions of Oktoberfest are generally based on this style, and most Americans will recognize this beer as Oktoberfest. Historic versions of the beer tended to be darker, towards the brown color range, but there have been many ‘shades’ of Märzen (when the name is used as a strength); this style description specifically refers to the stronger amber lager version. The modern Festbier can be thought of as a pale Märzen by these terms.

History: As the name suggests, brewed as a stronger “March beer” in March and lagered in cold caves over the summer. Modern versions trace back to the lager developed by Spaten in 1841,

contemporaneous to the development of Vienna lager. However, the Märzen name is much older than 1841; the early ones were dark brown, and in Austria the name implied a strength band (14 °P) rather than a style. The German amber lager version (in the Viennese style of the time) was first served at Oktoberfest in 1872, a tradition that lasted until 1990 when the golden Festbier was adopted as the standard festival beer.

Characteristic Ingredients: Grist varies, although traditional German versions emphasized Munich malt. The notion of elegance is derived from the finest quality ingredients, particularly the base malts. A decoction mash was traditionally used to develop the rich malt profile.

Style Comparison: Not as strong and rich as a Dunkles Bock. More malt depth and richness than a Festbier, with a heavier body and slightly less hops. Less hoppy and equally malty as a Czech Amber Lager.

Vital Statistics:

OG: 1.054 – 1.060

IBUs: 18 – 24

FG: 1.010 – 1.014

SRM: 8 – 17

ABV: 5.8 – 6.3%

Commercial Examples: Buergerliches Ur-Saalfelder, Hacker-Pschorr Original Oktoberfest, Paulaner Oktoberfest, Weltenburg Kloster Anno 1050

2017/2018 Styles Of The Month For BOSS Guided Tastings

BOSS Meeting Month	Style
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)
April	9C: Baltic Porter
May	22A: Double IPA



floral
easy drinking
nice mouthfeel
grain
hops
white
little
sweet
medium
light
2011 head
grainy notes
malts
bready
tracing
thin
esters



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:

October 6th – One Trick Pony
November 5th – Lagunitas Trip
December – Christmas Party, likely at Rock Bottom
January 5th – Blue Island Beer Company (tentative)
February 2nd – The Goose Island Trip (tentative)



BOSS Brewers Compete!

BOSSers, now is the time to brew some beers for the late 2017 and early 2018 competition seasons! 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.

Spooky Brew Review – (Chicago, IL)

Entry Deadline: October 6, 2017

Judging: October 28, 2017

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

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/>

Hoppy Halloween Challenge – (Fargo, ND)

Entry Deadline: October 20, 2017

Judging: October 28, 2017

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

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

Entry Deadline: November 2, 2017

Judging: November 11, 2017

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

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>

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



Midwest Home Brewer of the Year

<http://midwesthomebrewer.com/>

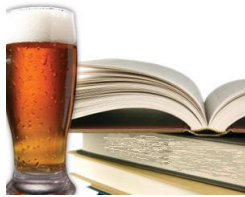


Master's Championship Of Amateur Brewing

<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 steveespambox2001@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.

Chicago Rare and Wild Beer Fest - Field Museum - Chicago, IL - October 14, 2017
<https://www.eventbrite.com/e/rare-and-wild-beer-fest-tickets-35800939574>

Munster Ale Fest - Munster, IN - October 14, 2017
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:

“I think forty-nine Guinnesses is piggish.”

– Dylan Thomas

Cheers and happy brewing!

Scott