

# BOSS Newsletter

October 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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# The BOSS Picnic



# September 15, 2018

In September we held our annual BOSS picnic and we had another perfect day in which to enjoy each other's company. We had 20 beers on draught in our BOSS tap box, plus a keg of ale on the beer engine, plus many other shared beers (both homebrewed and commercially produced). It's easy to see why this event is loved by so many. We also ate brisket & lamb, and that sure doesn't suck!!



**As always, huge thanks go to the entire BOSS Board, Steve and Amy Kamp, DJ Rich Larsen, anyone who brought beer, and all who made this day something special!**





# October Meeting - The Evil Horse Rides Again!

This month we will be returning to visit our friends at Evil Horse Brewing Company (psst, that's Steve Kamp's brewery). As you may know, Steve is a founding father of the BOSS club and still serves on our Board. It will be a wonderful experience for all to attend this meeting and experience this beautiful brewery in person. Please RSVP early! Also, please note the date change!

## October Meeting Details

**Date:** Friday **October 12<sup>th</sup>**

**Time:** 7:00pm

**Location:** Evil Horse Brewing Company, 1338 Main Street, Crete, IL

**RSVP:** In order to plan for food, please let us know you're coming by submitting an RSVP to this online form: <https://goo.gl/forms/yRDjenzLUk01tmGc2>

**Driving:** From whatever direction you are coming from, you need to get yourself to Illinois RT 1 and head right into downtown Crete. The Village of Crete lies south of both I-80 and Illinois RT 30, and between I-57 to its west and I-394 to its east. Once you are on Route 1, it becomes Main Street in downtown Crete. The brewery is right on Main St., on the west side. You can't miss it.

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

**Meeting Style:** The meeting style of the month is *BJCP Category 16B Oatmeal Stout*.

## Category 16B – Oatmeal Stout

**Overall Impression:** A very dark, full-bodied, roasty, malty ale with a complementary oatmeal flavor. The sweetness, balance, and oatmeal impression can vary considerably.

**Aroma:** Mild roasted grain aromas, generally with a coffee-like character. A light malty sweetness can suggest a coffee-and-cream impression. Fruitiness should be low to medium-high. Diacetyl medium-low to none. Hop aroma medium-low to none, earthy or floral. A light grainy-nutty oatmeal aroma is optional.

**Appearance:** Medium brown to black in color. Thick, creamy, persistent tan- to brown-colored head. Can be opaque (if not, it should be clear).

**Flavor:** Similar to the aroma, with a mild roasted coffee to coffee-and-cream flavor, and low to moderately-high fruitiness. Oats and dark roasted grains provide some flavor complexity; the oats can add a nutty, grainy or earthy flavor. Dark grains can combine with malt sweetness to give the impression of milk chocolate or coffee with cream. Medium hop bitterness with the balance toward malt. Medium-sweet to medium-dry finish. Diacetyl medium-low to none. Hop flavor medium-low to none, typically earthy or floral.

**Mouthfeel:** Medium-full to full body, with a smooth, silky, velvety, sometimes an almost oily slickness from the oatmeal. Creamy. Medium to medium-high carbonation.

**Comments:** Generally between Sweet and Irish Stouts in sweetness. Variations exist, from fairly sweet to quite dry, as well as English and American versions (American versions tend to be more hoppy, less sweet, and less fruity). The level of bitterness also varies, as does the oatmeal impression. Light use of oatmeal may give a certain silkiness of body and richness of flavor, while heavy use of oatmeal can be fairly intense in flavor with an almost oily mouthfeel, dryish finish, and slight grainy astringency. When judging, allow for differences in interpretation.

**History:** A variant of nourishing or invalid stouts of the late 1800s using oatmeal in the grist, similar to the development of sweet stout that used lactose. An original Scottish version used a significant amount of oat malt. Later went through a shady phase where some English brewers would throw a handful of oats into their parti-gyled stouts in order to legally produce a ‘healthy’ Oatmeal Stout for marketing purposes. Most popular in England between the World Wars, was revived in the craft beer era for export, which helped lead to its adoption as a popular modern American craft beer style that uses a noticeable (not symbolic) quantity of oats.

**Characteristic Ingredients:** Pale, caramel and dark roasted malts (often chocolate) and grains. Oatmeal or malted oats (5-20% or more) used to enhance fullness of body and complexity of flavor. Hops primarily for bittering. Can use brewing sugars or syrups. English ale yeast.

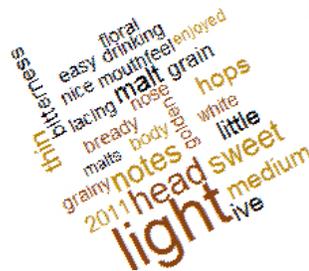
**Vital Statistics:**

OG: 1.045 – 1.065                      FG: 1.010 – 1.018  
 IBUs: 25 – 40                              SRM: 22 – 40  
 ABV: 4.2 – 5.9%

**Commercial Examples:** Anderson Valley Barney Flats Oatmeal Stout, Broughton Scottish Oatmeal Stout, Figueroa Mountain Stagecoach Stout, St-Ambroise Oatmeal Stout, Samuel Smith Oatmeal Stout, Young’s Oatmeal Stout

**2018 Styles Of The Month For BOSS Guided Tastings**

BOSS Meeting Month	Style
October	16B – Oatmeal Stout
November	30B – Autumn Seasonal Beer
December	N/A – BOSS Christmas Party
January	1C - Cream Ale
February	N/A – Goose Island Trip
March	29A – Fruit Beer
April	27 – Historical Beer
May	TBD



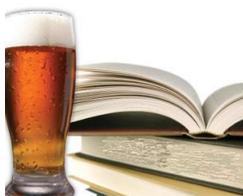
## BOSS Meeting Schedule for the Remainder of 2018 and into 2019

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 compiled list of upcoming meetings:

**October 12<sup>th</sup>** – @ Evil Horse Brewery  
**November 2<sup>nd</sup>** – @ Mid-Country Malt  
**December 9<sup>th</sup>** – Christmas Party @ Rock Bottom Orland Park  
**January 4<sup>th</sup> or 11<sup>th</sup>** – likely @ Blue Island Beer Company  
**February** – Date TBD, but hopefully the Goose Island Trip!  
**March 1<sup>st</sup> or 8<sup>th</sup>** – @ Hailstorm  
**April 5<sup>th</sup>** – @ TBD  
**May 3<sup>rd</sup>** - @ TBD



## 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](mailto:steveespambox2001@yahoo.com). A complete (maybe) list of the BOSS Library holdings can be found at [www.bossbeer.org](http://www.bossbeer.org)

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

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

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

Entry Deadline: October 18, 2018

Judging: October 27, 2018

Competition Information: <https://spooky.chibeer.org/>

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

Entry Deadline: October 26, 2018

Judging: November 3, 2018

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

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

Entry Deadline: **CANCELLED FOR 2018**

Judging: **CANCELLED FOR 2018**

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

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

Entry Deadline: November 30, 2018

Judging: December 8, 2018

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 Membership Information

### Annual Dues

We only accept 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 2018/2019 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. 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.

## Questions? Contact the Officers

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>
Bill Goetz (Past Pres)	708-772-8234	<a href="mailto:wrgoetz78@gmail.com">wrgoetz78@gmail.com</a>
Jim Todd (Webmaster)	xxx-xxx-xxxx	<a href="mailto:jtodd414@comcast.net">jtodd414@comcast.net</a>
Mike Morel (at large)	815-932-9906	<a href="mailto:m.morel@comcast.net">m.morel@comcast.net</a>
Steve Sikorski (at large)	561-426-3930	<a href="mailto:ssikorski@futureceuticals.com">ssikorski@futureceuticals.com</a>
Steve Kamp (emeritus)	312-415-2337	<a href="mailto:evilhorsebrewer@gmail.com">evilhorsebrewer@gmail.com</a>
Dick Van Dyke (emeritus)	xxx-xxx-xxxx	<a href="mailto:DVDsComp@msn.com">DVDsComp@msn.com</a>

## 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](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.

**Chicago Bacon and Beer Classic** – Soldier Field - Chicago, IL - October 6, 2018  
<https://www.baconandbeerclassic.com/>

**Milwaukee Cider & Nano Beer Fest** – Schlitz Park - Milwaukee, WI - October 6, 2018  
<https://tinyurl.com/y8em7wz6>

**Chicago Rare and Wild Beer Fest** - Field Museum - Chicago, IL - October 13, 2018  
<https://www.rareandwildbeerfest.com/>

**Munster Ale Fest** - Munster, IN - October 13, 2018  
[www.munsteralefest.com](http://www.munsteralefest.com)

**Brewpub Shootout** - Chicago - January 2019

**Michigan Winter Beer Fest - February 2019**

**Day of the Living Ales - Chicago - March 2019**

### **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...a high and mighty liquor.”***

**— Julius Caesar**

Cheers and happy brewing!

Scott