

BOSS Newsletter

March 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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February Meeting at Goose Island



TRIP CANCELLED DUE TO A BLIZZARD!

STAY TUNED FOR A POSSIBLE RESCHEDULING OF THIS TRIP!





March Meeting @ Hailstorm Brewing Company

There remains nothing better than visiting a brewery started by BOSS members. In March we will return to Hailstorm Brewing for fun times and beery education. Don't forget that you may bring your 2018 BOSS competition entries right to this meeting and avoid the hassles of shipping or last minute drives to a drop-off location.

March Meeting Details

Date: Friday March 2nd

Time: 7:00pm

Location: Hailstorm Brewery - 8060 186th St Tinley Park, IL 60487

RSVP: In order to plan for food, please let us know you're coming. Send an email to Terry Frey at havefundad@comcast.net. See you there!

Driving: From the West, take I-80 to LaGrange Road (Rt 45) and exit south. Take a left on 191st Street and follow that to 80th Avenue. Turn left on 80th Avenue, cross over I-55 then turn left onto 186th 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 191st Street, then right onto 80th Avenue and follow same directions as above.

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

Meeting Style: Remember, we're using the 2015 BJCP Style Guidelines now! The style of the month for our guided tasting is Imperial Stout (**NON-BARREL AGED**) – Category 20C.

20C – Imperial Stout

Overall Impression: An intensely-flavored, big, dark ale with a wide range of flavor balances and regional interpretations. Roasty-burnt malt with deep dark or dried fruit flavors, and a warming, bittersweet finish. Despite the intense flavors, the components need to meld together to create a complex, harmonious beer, not a hot mess.

Aroma: Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. The roasted malt character can take on coffee, dark chocolate, or slightly burnt tones and can be light to moderately strong. The malt aroma can be subtle to rich and barleywine-like. May optionally show a slight specialty malt character (e.g., caramel), but this should only add complexity and not dominate. Fruity esters may be low to moderately strong, and may take on a complex, dark fruit (e.g., plums, prunes, raisins) character. Hop aroma can be very low to quite aggressive, and may contain any hop variety. An alcohol character may be present, but shouldn't be sharp, hot, or solventy. Aged versions may have a slight vinous or port-like quality, but shouldn't be sour. The balance can vary with any of the aroma elements taking center stage. Not all possible

aromas described need be present; many interpretations are possible. Aging affects the intensity, balance and smoothness of aromatics.

Appearance: Color may range from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head. Generally has a well-formed head, although head retention may be low to moderate. High alcohol and viscosity may be visible in “legs” when beer is swirled in a glass.

Flavor: Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavor, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavor (any variety). Moderate to aggressively high roasted malt/grain flavors can suggest bittersweet or unsweetened chocolate, cocoa, and/or strong coffee. A slightly burnt grain, burnt currant or tarry character may be evident. Fruity esters may be low to intense, and can take on a dark fruit character (raisins, plums, or prunes). Malt backbone can be balanced and supportive to rich and barleywine-like, and may optionally show some supporting caramel, bready or toasty flavors. The palate and finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness, hop bitterness and warming character. The balance and intensity of flavors can be affected by aging, with some flavors becoming more subdued over time and some aged, vinous or port-like qualities developing.

Mouthfeel: Full to very full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Gentle smooth warmth from alcohol should be present and noticeable, but not a primary characteristic; in well-conditioned versions, the alcohol can be deceptive. Should not be syrupy or under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

Comments: Traditionally an English style, but it is currently much more popular and widely available in America where it is a craft beer favorite, not a curiosity. Variations exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). Not all Imperial Stouts have a clearly ‘English’ or ‘American’ character; anything in between the two variants are allowable as well, which is why it is counter-productive to designate a sub-type when entering a competition. The wide range of allowable characteristics allow for maximum brewer creativity. Judges must be aware of the broad range of the style, and not try to judge all examples as clones of a specific commercial beer.

History: A style with a long, although not necessarily continuous, heritage. Traces roots to strong English porters brewed for export in the 1700s, and said to have been popular with the Russian Imperial Court. After the Napoleonic wars interrupted trade, these beers were increasingly sold in England. The style eventually all but died out, until being popularly embraced in the modern craft beer era, both in England as a revival and in the United States as a reinterpretation or re-imagination by extending the style with American characteristics.

Characteristic Ingredients: Well-modified pale malt, with generous quantities of roasted malts and/or grain. May have a complex grain bill using virtually any variety of malt. Any type of hops may be used. American or English ale yeast.

Vital Statistics:

OG: 1.075 – 1.115 FG: 1.018 – 1.030
IBUs: 50 – 90 SRM: 30 – 40
ABV: 8.0 – 12.0%

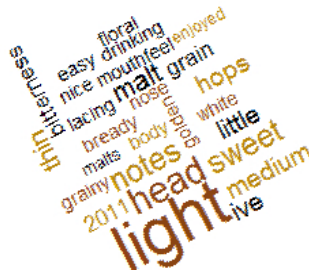
Commercial Examples:

American –Bell’s Expedition Stout, Cigar City Marshal Zhukov’s Imperial Stout, Great Divide Yeti Imperial Stout, North Coast Old Rasputin Imperial Stout, Sierra Nevada Narwhal Imperial Stout;

English – Courage Imperial Russian Stout, Le Coq Imperial Extra Double Stout, Samuel Smith’s Imperial Stout

2018 Styles Of The Month For BOSS Guided Tastings

BOSS Meeting Month	Style
March	20C – Imperial Stout (not barrel aged)
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



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:

- March 2nd** – at Hailstorm
- April 6th** – at Brickstone
- May 4th** – TBD
- 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.

Wizard of Saaz – (Akron, OH)

Entry Deadline: March 29, 2018

Judging: April 14, 2018

Competition Information: <http://www.sazakron.com/WoS/>

UKG Drunk Monk Challenge – (Aurora, IL)

Entry Deadline: March 2, 2018

Judging: March 10, 2018

Competition Information: <http://knaves.org/DMC/index.html>

BOSS Charlie Orr Memorial Chicago Cup Challenge – (Crest Hill, IL)

Entry Deadline: March 9, 2018

Judging: March 24, 2018

Competition Information: <http://www.bossbeer.org/competition.html>



Germanfest Stein Challenge – (Milwaukee, WI)

Entry Deadline: TBD July 2018

Judging: TBD July 2018

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

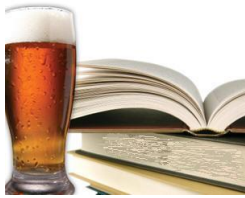
New this year - we will only be accepting membership payments via PayPal! Look for more details on our [website](#). Also, to help the Board plan for and purchase an appropriate amount of club premium items, from now on, if anyone joins after the picnic, new member or renewal, they won't be eligible 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 steve�pambox2001@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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Terry Frey (Treasurer)	xxx-xxx-xxxx	havefundad@comcast.net
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Dick Van Dyke (emeritus)	xxx-xxx-xxxx	DVDsComp@msn.com



2018 Charlie Orr Memorial Chicago Cup Competition Updates & Announcements

We are nearly all-set for our upcoming (and 27th annual) BOSS competition...and we need judges! If you are in this club and you are a BJCP judge, please register to judge the competition. If you know a judge who used to be in this club, or just plain know someone who is a judge, please encourage them to help us out. Judges can register here: <http://www.bossbeer.org/ChicagoCup/>

This is going to be a great year for our competition and we need all the help we can get! In case you have missed previous announcements, this contest will be held on March 24, 2018 at Giovan's Restaurant in Crest Hill, IL. We will also once again be holding an after-competition banquet.

You may enter your beers, meads, and ciders into the competition site until March 9th (which is also the final day to drop off entries). BOSS club members may bring their *pre-registered and pre-paid* competition entries to the March club meeting at Hailstorm. You can also utilize one of our many [drop off locations](#) if that is more convenient for you.

Also don't forget that we will have Jeremy Kosmicki as our keynote speaker at this year's awards banquet. For those who don't know, Jeremy is the Head Brewer at Founder's Brewing in Michigan.



Even if you don't enter the competition, please make plans to attend the post competition dinner, have a beer with your fellow BOSS members, hear Jeremy speak, and support BOSS!

Questions? Bill Goetz is our competition coordinator this year (wrgoetz78@gmail.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 Winter Ale Fest – Naperville, IL - February 24, 2018

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

Michigan Winter Beer Festival – Comstock Park, MI – February 23-24, 2018

<http://www.mibeer.com/winter-festival>

Windy City Brew Ha Ha – Chicago – March 10, 2018

<http://windycitybrewhaha.com/>

Belle City Brewfest – Racine, WI – March 3, 2018

<https://www.brewfestracine.com/>

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

<http://chicagobeerclassic.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:

"Beer. It always seems like such a good idea at the time, doesn't it? What's worse is beer seems like an even better idea after you've had some beer."

- Steven Hall

Cheers and happy brewing!

Scott