

# BOSS Newsletter

March 2019

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 January Meeting at Goose Island

In February we enjoyed the annual trip to the Goose Island Barrel Warehouse. As always, the whole crew at Goose treats us like family. One highlight for many was the Goose brewers sharing Bourbon County Brand Stout – Midnight Orange with us. What a treat!



**Sincere thanks go to the entire BOSS Board for planning the event. Special thanks to Steve and Amy Kamp for ordering and picking up our burrito dinners!**



# March Meeting @ Hailstorm

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 2019 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 1<sup>st</sup>

**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. Please RSVP by filling out our handy online form here: <https://goo.gl/forms/FWEcgMG3nNtTEROi1> See you there!

**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 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 fruit beer – Category 29A.

## **29A – Fruit Beers (non-sour)**

**Overall Impression:** A harmonious marriage of fruit and beer, but still recognizable as a beer. The fruit character should be evident but in balance with the beer, not so forward as to suggest an artificial product.

**Aroma:** The distinctive aromatics associated with the declared fruit should be noticeable in the aroma; however, note that some fruit (e.g., raspberries, cherries) have stronger aromas and are more distinctive than others (e.g., blueberries, strawberries) – allow for a range of fruit character and intensity from subtle to aggressive. The additional aromatics should blend well with whatever aromatics are appropriate for the declared base beer style.

**Appearance:** Appearance should be appropriate for the declared base beer and declared fruit. For lighter-colored beers with fruits that exhibit distinctive colors, the color should be noticeable. Note that the color of fruit in beer is often lighter than the flesh of the fruit itself and may take on slightly different shades. Fruit beers may have some haze or be clear, although haze is a generally undesirable. The head may take on some of the color of the fruit.

**Flavor:** As with aroma, the distinctive flavor character associated with the declared fruit should be noticeable, and may range in intensity from subtle to aggressive. The balance of fruit with the

underlying beer is vital, and the fruit character should not be so artificial and/or inappropriately overpowering as to suggest a ‘fruit juice drink.’ Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters, should be appropriate to the base beer and be harmonious and balanced with the distinctive fruit flavors present. Remember that fruit generally add flavor not sweetness to fruit beers. The sugar found in fruit is usually fully fermented and contributes to lighter flavors and a drier finish than might be expected for the declared base style. However, residual sweetness is not necessarily a negative characteristic unless it has a raw, unfermented quality.

**Mouthfeel:** Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the declared base beer style. Fruit generally adds fermentables that tend to thin out the beer; the resulting beer may seem lighter than expected for the declared base style. Smaller and darker fruit have a tendency to add a tannic depth that should overwhelm the base beer.

**Comments:** Overall balance is the key to presenting a well made fruit beer. The fruit should complement the original style and not overwhelm it. The key attributes of the underlying style will be different with the addition of fruit; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

**Entry Instructions:** The entrant must specify a base style, but the declared style does not have to be a Classic Style. The entrant must specify the type(s) of fruit used. Soured fruit beers that aren’t lambics should be entered in the American Wild Ale category.

**Vital Statistics:** OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer, but the fruit will often be reflected in the color.

**Commercial Examples:** Bell’s Cherry Stout, Dogfish Head Aprihop, Ebulum Elderberry Black Ale, Founders Rübæus

## 2019 Styles Of The Month For BOSS Guided Tastings & Club Competitions

| BOSS Meeting Month | Style                                   |
|--------------------|---|
| March              | 29A – Fruit Beer (tasting)              |
| April              | 27 – Historical Beer (competition)      |
| May                | 28B – Mixed Fermentation Sour (tasting) |
| June               | 5B - Kolsch (competition)               |
| July               | TBD                                     |
| August             | 10A – Weissbier (Competition)           |
| September          | N/A – BOSS Picnic                       |
| October            | TBD                                     |



floral  
easy drinking  
nice mouthfeel  
tasting  
bready  
malts  
grainy  
2011  
light  
notes  
head  
sweet  
medium  
white  
hops  
grain  
malt  
nose  
body  
lupulus  
little  
ive



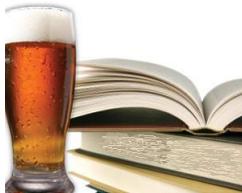
## BOSS Meeting Schedule for 2019

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:

**March 1<sup>st</sup>** – confirmed - @ Hailstorm  
**April 5<sup>th</sup>** – TBD – hopefully @ BrickStone  
**May 3<sup>rd</sup>** - TBD – hopefully @ Werkforce Brewing  
**June 7<sup>th</sup>** – TBD – hopefully @ Soundgrowler



## 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](mailto:stevesspambox2001@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 likely part of the 2019 Midwest Home Brewer of the Year competition.

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### UKG Drunk Monk Challenge – (Aurora, IL)

Entry Deadline: Mar 1, 2019

Judging: March 9, 2019

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

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### BOSS Charlie Orr Memorial Chicago Cup Challenge – (Tinley Park, IL)

Entry Deadline: March 8, 2019

Judging: March 23, 2019

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

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### Wizard of Saaz – (Akron, OH)

Entry Deadline: April 12, 2019

Judging: May 10, 2019

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

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## Germanfest Stein Challenge – (Milwaukee, WI)

Entry Deadline: TBD July 2019

Judging: TBD July 2019

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

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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 Competition & Awards Dinner News

We are nearly all-set for our upcoming (and 28<sup>th</sup> annual) BOSS competition...and we need judges and stewards! 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 and stewards can register here: <http://www.bossbeer.org/ChicagoCup/>

Brewers may also now register themselves and their entries into the system. We are now accepting physical entries at our collection points. There are some special restrictions at certain drop off locations, so please monitor the competition webpage to learn all of the details as they emerge. Also, to avoid all of that just bring your entries to the March BOSS meeting at Hailstorm!

**IMPORTANT:** The last day to drop off entries at Hailstorm is March 9, 2019.

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 23, 2019 at Hailstorm in Tinley Park, IL. We will also once again be holding an after-competition banquet.

**Mike Sneddon, aka "the pig guy" will be catering lunch for the volunteers as well as the dinner that evening. This is going to be epic!**

**Please RSVP for the dinner here:**

<https://goo.gl/forms/FIRgxaxLc3eYrFUq2>



Questions? Bill Goetz is our competition coordinator this year ([wrgoetz78@gmail.com](mailto:wrgoetz78@gmail.com)).

## 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)

**Out and About** - This month Ed and Amanda Bove tell us about their visit to Burn ‘Em Brewing in Michigan City, IN.

Ed writes:

“I was first exposed to Burn’em Brewing in 2016 with an article about craft beer in the Northwest Indiana area. Burn’em Brewing was established in February 2013. Taproom is open 7 days a week and there are 10 taps available. They carry a rotational food menu with weekly specials. While there we had their spent grain pretzels and pimento beer cheese, very good. I ordered a flight of Brindle Brown Ale, Oatorious NEIPA, Red Dead Revelvet Stout, and Johnny Wheat Stout. I purchased cans of MCA IPA and Kreamed Korn Cream Ale to take home. The Brown Ale and NEIPA were also very good, the stouts were both flavored, and good but not my wheel house. MCA is one of the flagships of this place, and is a great IPA. Kreamed Korn literally tastes like creamed corn, a great gimmick beer, and something that people should try simply to say they’ve had it. Talking with the people in the tasting room it is their best seller as it’s the “crossover” beer for people. The place was off of a main highway heading into Michigan, and appears to be a converted apartment building/garage. It definitely had the feeling of a biker bar/edgy attitude place, a fun place to visit. If you like good food, no kids, and good beer then this is a place you should visit!”



### 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 23, 2019

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

**Michigan Winter Beer Fest** – Comstock Park, MI – February 23-24, 2019

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

**Day of the Living Ales** – Chicago – March 2, 2019 (afternoon and evening sessions)

<https://www.brownpapertickets.com/event/4039645>

### 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 just want to tailgate, drink beer, and hang out in the middle of nowhere in a pick-up truck. That’s my ideal date”.*** - Ronda Rousey

Cheers and happy brewing!

Scott