

BOSS Newsletter

June 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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Annual Trip to the Goose Island Barrel Warehouse

Last month we visited our longstanding friends at Goose Island. Once again they hosted us in the barrel warehouse and it was great to see all of the changes and improvements they have made to this amazing facility in just one year. For those who were unable to make this trip, it truly is one of the coolest things we do all year. If you missed it, make plans now to be there next year!!!



We also had fun sampling delicious Goose Island beers and enjoyed a nice burrito dinner catered (fetched?) by our own Steve Kamp. Good times indeed! Huge thanks go to all who make this event possible year after year.



June – Our Trip to the BrickStone Production Brewery

In June we will be heading out to see our friends in Bourbonnais. Though this is a “regular” meeting, it is anything but that. The whole BrickStone family treats us like kings, so you won’t want to miss this meeting.

Date: Friday, June 2nd

Time: 7:00pm

Location: 572 Brewery Lane, Bourbonnais, IL 60914 (this is not the brewpub address!)

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. Also, please note that space is limited to RSVP early and you might want to bring a chair to insure you have somewhere to sit.

Driving: This is an easy one. From whatever direction you are coming from, make your way to I-80 and take that to I-57. Follow I-57 south to IL State Route 50 (exit south again). Once you are going south on IL 50, the first major intersection is Armour Road. Turn right on Armour and go straight. Armour becomes N3000e Road and, after the intersection with U.S. 45/52 it becomes William Latham Drive. The brewery is just down the road from here.

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 3B - Czech Premium Pale Lager.

3B – Czech Premium Pale Lager

Overall Impression: Rich, characterful, pale Czech lager, with considerable malt and hop character and a long, rounded finish. Complex yet well-balanced and refreshing. The malt flavors are complex for a Pilsner-type beer, and the bitterness is strong but clean and without harshness, which gives a rounded impression that enhances drinkability.

Aroma: Medium to medium-high bready-rich malt and medium-low to medium-high spicy, floral, or herbal hop bouquet; though the balance between the malt and hops may vary, the interplay is rich and complex. Light diacetyl, or very low fruity hop-derived esters are acceptable, but need not be present.

Appearance: Gold to deep gold color. Brilliant to very clear clarity. Dense, long-lasting, creamy white head.

Flavor: Rich, complex, bready maltiness combined with a pronounced yet soft and rounded bitterness and floral and spicy hop flavor. Malt and hop flavors are medium to medium high, and the malt may contain a slight impression of caramel. Bitterness is prominent but never harsh. The long finish can be balanced towards hops or malt but is never aggressively tilted either way. Light to moderate diacetyl and low hop-derived esters are acceptable, but need not be present.

Mouthfeel: Medium body. Moderate to low carbonation.

Comments: Generally a group of pivo Plzeňského typu, or Pilsner-type beers. This style is a combination of the Czech styles světlý ležák (11–12.9 °P) and světlé speciální pivo (13–14.9 °P). In the Czech Republic, only Pilsner Urquell is called a Pilsner, despite how widely adopted this name

is worldwide. Kvasnicové (“yeast beer”) versions are popular in the Czech Republic, and may be either kräusened with yeasted wort or given a fresh dose of pure yeast after fermentation. These beers are sometimes cloudy, with subtle yeastiness and enhanced hop character. Modern examples vary in their malt to hop balance and many are not as hop-forward as Pilsner Urquell.

History: Commonly associated with Pilsner Urquell, which was first brewed in 1842 after construction of a new brewhouse by burghers dissatisfied with the standard of beer brewed in Plzeň. Bavarian brewer Josef Groll is credited with first brewing the beer.

Characteristic Ingredients: Soft water with low sulfate and carbonate content, Saazer-type hops, Czech malt, Czech lager yeast. Low ion water provides a distinctively soft, rounded hop profile despite high hopping rates. The bitterness level of some larger commercial examples has dropped in recent years, although not as much as in many contemporary German examples.

Style Comparison: More color, malt richness, and body than a German Pils, with a fuller finish and a cleaner, softer impression. Stronger than a Czech Pale Lager.

Vital Statistics: OG: 1.044 – 1.060 FG: 1.013 – 1.017
 IBUs: 30 – 45 SRM: 3.5 – 6
 ABV: 4.2 – 5.8%

Commercial Examples: Bernard Sváteční ležák, Gambrinus Premium, Kout na Šumavě Koutská 12°, Pilsner Urquell, Pivovar Jihlava Ježek 11°, Primátor Premium, Únětická 12°

2017 Styles Of The Month For BOSS Guided Tastings

BOSS Meeting Month	Style
June	3B – Czech Premium Pale Lager
July	21B – Specialty IPA
August	TBD – Possible Yeast Institute or Saison
September	N/A – Club Picnic
October	4B Oktoberfest & 6A Marzen
November	N/A - Lagunitas Trip
December	N/A – Christmas Party
January	TBD



floral
 easy drinking
 nice mouthfeel
 nice malt grain
 nice nose
 nice body
 nice hops
 nice white
 nice little
 nice sweet
 nice medium
 nice light



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:

June 2nd – BrickStone Production Brewery
July 7th – TBD (possibly Alter Brewing)
August 4th – Hailstorm
September 16th – Picnic at Evil Horse Farm
October 6th – 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!

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

Entries in **GREEN** are participating in the 2017 Midwest Home Brewer of the Year competition.

For What It's Wort – (Bloomington, IL)

Entry Deadline: July 15, 2017

Judging: July 22, 2017

Competition Information: <http://forwhatitswort.brewcomp.com/>

Germanfest Stein Challenge – (Milwaukee, WI)

Entry Deadline: July 14, 2017

Judging: July 29, 2017

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

Indiana State Fair Brewer's Cup – (Indianapolis, IN)

Entry Deadline: June 18, 2017

Judging: July 8, 2017

Competition Information: <https://tinyurl.com/k29hy8m>

Schooner Home Brew Championship – (Racine, WI)

Entry Deadline: August 21, 2017

Judging: September 9, 2017

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

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

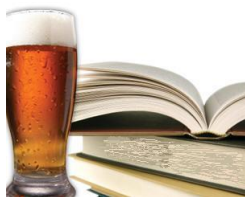
It is time to renew your membership to B.O.S.S. We will only be accepting membership payments via PayPal. You can see more details, fill out the registration form, and pay online through our [website](#). Also, to help the Board plan for and purchase an appropriate amount of club premium items, if anyone 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.

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 steveppambox2001@yahoo.com. A complete (maybe) list of the BOSS Library holdings can be found at www.bossbeer.org

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.

Mystic Blue Brew Cruise – *Barrel Aged Beers* - Chicago, IL – June 18, 2017

<http://tinyurl.com/yb2sgyod>

Tri-City Craft Brew Festival – St. Charles, IL – June 24, 2017

<https://tinyurl.com/kok2c4t>

Naperville Ale Fest – Naperville, IL – July 16, 2016

<http://napervillealefest.com/>

Mystic Blue Brew Cruise – *To Belgian Independence* - Chicago, IL – July 23, 2017

<http://tinyurl.com/y8wka24j>

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

<http://www.southloopbeerfest.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:

“Give my people plenty of beer, good beer and cheap beer, and you will have no revolution among them” – Queen Victoria

Cheers and happy brewing!
Scott