

BOSS Newsletter

June 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 May Meeting at Werk Force

In May we held our made our first trip to Werk Force Brewing to hold a monthly meeting. Though many in our club are regular customers of the home brew shop Chicago Brew Werks and its sister company Werk Force Brewing, this was a rare treat to have our club meeting at the brewery.



Sincere thanks go to the entire BOSS Board for planning the event and to Owners Brandon and Amanda Wright for being such gracious hosts! Also, thanks to Giovans for catering the dinner food (at the last minute).

Extra special thanks to Steve Kamp for leading the group/guided tasting of mixed fermentation sour beers.



June Meeting @ Soundgrowler

This month we will revisit the gang at Soundgrowler. I am sure the crew at Soundgrowler are familiar folks to many BOSS members. For those who don't know, at least one of the founders of the company was a BOSS member prior to them opening their doors, and we proudly claim this as another brewery in the BOSS family. The educational topic at this meeting will be Scott Pinton's travel notes regarding the kolsh beers of Cologne, Germany. The tasting will then be kolsch style beers. This will be a fun meeting with tasty beer and delicious food. RSVP now - you don't want to miss it!

June Meeting Details

Date: Friday, June 7th

Time: 7:00pm

Location: 8201 183rd Street – Suite P, Tinley Park

RSVP: In order to plan for food, please let us know you're coming by completing our [online RSVP form](#). Please RSVP early, and you might want to bring a folding chair to insure you have somewhere to sit.

Driving: This is an easy one. If you can get to Hailstorm, you are almost there! From the West, take I-80 to LaGrange Road (Rt 45) and exit north. Take a right on 183rd Street and follow that to the brewery, which will be on your right. From the East, take I-80 to Harlem Avenue (Rt 43) and exit north. Turn left on 183rd Street and follow that to the brewery, which will be on your left.

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 5B - Kolsch.

5B – Kolsch

Overall Impression: A clean, crisp, delicately-balanced beer usually with a very subtle fruit and hop character. Subdued maltiness throughout leads into a pleasantly well-attenuated and refreshing finish. Freshness makes a huge difference with this beer, as the delicate character can fade quickly with age. Brilliant clarity is characteristic.

Aroma: Low to very low malt aroma, with a grainy-sweet character. A pleasant, subtle fruit aroma from fermentation (apple, cherry or pear) is acceptable, but not always present. A low floral, spicy or herbal hop aroma is optional but not out of style. Some yeast strains may give a slight winy or sulfury character (this characteristic is also optional, but not a fault). Overall, the intensity of aromatics is fairly subtle but generally balanced, clean, and fresh.

Appearance: Very pale gold to light gold. Very clear (authentic commercial versions are filtered to a brilliant clarity). Has a delicate white head that may not persist.

Flavor: Soft, rounded palate comprised of a delicate flavor balance between soft yet attenuated malt, an almost imperceptible fruity sweetness from fermentation, and a medium-low to medium bitterness with a delicate dryness and slight crispness in the finish (but no harsh aftertaste). The malt tends to be grainy-sweet, possibly with a very light bready or honey quality. The hop flavor is variable, and can range from low to moderately-high; most are medium-low to medium intensity and have a floral, spicy, or herbal character. May have a malty-sweet impression at the start, but this is not required. No noticeable residual sweetness. May have a slightly winy, mineral, or sulfury accent that accentuates the dryness and flavor balance. A slight wheat taste is rare but not a fault. Otherwise, very clean.

Mouthfeel: Medium-light to medium body (most are medium-light). Medium to medium-high carbonation. Smooth and generally crisp and well-attenuated.

Comments: Characterized in Germany as a top-fermented, lagered beer. Each Köln brewery produces a beer of different character, and each interprets the *Kölsch Konvention* slightly differently. Note that drier versions may seem hoppier or more bitter than the IBU specifications might suggest. Due to its delicate flavor profile, Kölsch tends to have a relatively short shelf-life. Served in Köln in a tall, narrow 200ml glass called a *Stange*.

History: Cologne, Germany (Köln) has a top-fermenting brewing tradition since the Middle Ages, but developed the beer now known as Kölsch in the late 1800s to combat encroaching bottom-fermented pale lagers. Kölsch is an appellation protected by the *Kölsch Konvention* (1986), and is restricted to the 20 or so breweries in and around Köln. The *Konvention* simply defines the beer as a “light, highly attenuated, hop-accentuated, clear, top-fermenting *Vollbier*.”

Style Comparison: To the untrained taster, easily mistaken for a cream ale or somewhat subtle Pils.

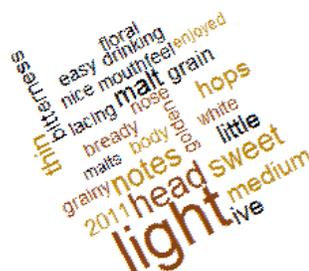
Vital Statistics:

OG: 1.044 – 1.050 FG: 1.007 – 1.011 ABV: 4.4 – 5.2%
 IBUs: 18 – 30 SRM: 3.5 – 5

Commercial Examples: Früh Kölsch, Gaffel Kölsch, Mühlen Kölsch, Reissdorf Kölsch, Sion Kölsch, Süner Kölsch

2019 Styles Of The Month For BOSS Guided Tastings & Education Topics

| BOSS Meeting Month | Style |
|--------------------|--|
| June | 5B - Kolsch |
| July | Education: Pilsner Project |
| August | 10A – Weissbier (club competition) |
| September | N/A – BOSS Picnic |
| October | Education: Yeast Project (dark) |
| November | TBD |
| December | N/A – BOSS Christmas Party |
| January | TBD |



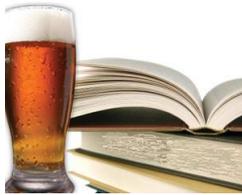
BOSS Meeting Schedule for 2019

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:

June 7th - @ Soundgrowler
July 12th - @ Rainmakers Home Brew Supply
August 2nd - TBD, possibly Hailstorm
September 21st - BOSS Picnic!
October 4th – Evil Horse Brewing
November 1st - TBD
December 8th – BOSS Christmas Party



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

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.

BUZZ Boneyard Brewoff – (Champaign, IL)

Entry Deadline: June 4, 2019

Judging: June 8, 2019

Competition Information: <http://brewoff.buzzbrewclub.org/brewoff/>

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

Entry Deadline: June 26, 2019

Judging: July 13, 2019

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

Germanfest Stein Challenge – (Milwaukee, WI)

Entry Deadline: July 12, 2019

Judging: July 28, 2019

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

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

Entry Deadline: July 7, 2019

Judging: July 27, 2019

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

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>



Questions? Contact the Officers

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

BOSS Membership Information

Annual Dues are Due!

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 2019/2020 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.



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.

Tri-City Craft Brew Festival – St. Charles, IL – June 8, 2019

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

Naperville Ale Fest – Naperville, IL – July 13, 2019

<https://www.napervillealefest.com/home-summer>

Mystic Blue Brew Cruise – WI Beer Cheese & Sausage - Chicago, IL – July 22, 2019

<https://www.mysticbluecruises.com/chicago/cruises/specialty/craft-beer>

South Loop Beer and Cider Fest – Women's Park, Chicago – July 27, 2019

<http://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:

"On victory you deserve beer; on defeat you need it."

- Napoleon Bonaparte

Cheers and happy brewing!
Scott