

# BOSS Newsletter

August 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 July Meeting at RainMakers

In July we met at RainMakers Supply. This was our first visit there and I personally hope it is not our last. They have a classroom / meeting space in the back that is just perfect for a BOSS meeting. At this particular meeting, Ed Bove organized a tasting of home brewed pilsner beers and each brewer had the chance to introduce their beer and tell us about their brewing process. It was as educational as it was pleasant.



**Sincere thanks go to the entire BOSS Board for planning the event and to Jim and Terri Todd for arranging the food for dinner. Many thanks go to RainMakers for hosting us too!!**



## August Meeting @ Steam Hollow

I have said it before and it bears saying again. There is just something magical about holding a BOSS meeting at a commercial brewery that was opened by fellow BOSS members. Along those lines, this month we will be visiting Blane and Natalie White at Steam Hollow Brewing in Manteno. It is a big space with a great brew rig installed. We will be meeting in the back, behind the walk in coolers in order to get some separation from the Friday night tap room crowd. We will be drinking weissbiers for our guided tasting, so please bring some home brewed and/or commercial examples to share. This should be a fun meeting and it will be great to try out a new place.

RSVP now - you don't want to miss it!

### August Meeting Details

**Date:** Friday, August 2<sup>nd</sup>

**Time:** 7:00pm

**Location:** 450 S Spruce St Unit C, Manteno, IL 60950

**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 also want to bring a folding chair to insure you have somewhere to sit.

**Driving:** This is an easy one. Get on I-57 and drive toward Manteno. Take exit 322 and then head west on 9000 N (also known as E. County Hwy 9). Almost immediately you will then turn left and head south on N 1000 E Rd. A few blocks drive and you will be turning left into the brewery parking lot (the brewery is in an industrial building and the entrance is on the back side).

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

**Meeting Style:** The meeting style is BJCP Category 10A.

### 10A – Weissbier

**Overall Impression:** A pale, refreshing German wheat beer with high carbonation, dry finish, a fluffy mouthfeel, and a distinctive banana-and-clove yeast character. Aroma: Moderate to strong phenols (usually clove) and fruity esters (typically banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. The hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present but other malt characteristics should not. Optional, but acceptable, aromatics can include a light to moderate vanilla character, and/or a faint

bubblegum aroma. None of these optional characteristics should be high or dominant, but often can add to the complexity and balance.

**Appearance:** Pale straw to gold in color. A very thick, moussy, long-lasting white head is characteristic. The high protein content of wheat impairs clarity in an unfiltered beer, although the level of haze is somewhat variable.

**Flavor:** Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or faint bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a slightly grainy-sweet malt character. Hop flavor is very low to none, and hop bitterness is very low to moderately low. Well-rounded, flavorful palate with a relatively dry finish. The perception of sweetness is more due to the absence of hop bitterness than actual residual sweetness; a sweet or heavy finish would significantly impair drinkability.

**Mouthfeel:** Medium-light to medium body; never heavy. Suspended yeast may increase the perception of body. The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a light, spritzy finish aided by high to very high carbonation. Always effervescent.

**Comments:** These are refreshing, fast-maturing beers that are lightly hopped and show a unique banana-and-clove yeast character. These beers often don't age well and are best enjoyed while young and fresh. The version mit hefe is served with suspended yeast; the krystal version is filtered for excellent clarity. The character of a krystal weizen is generally fruitier and less phenolic than that of the weissbier mit hefe. May be known as hefeweizen, particularly in the United States.

**History:** While Bavaria has a wheat beer tradition dating back hundreds of years, brewing wheat beer used to be a monopoly reserved for Bavarian royalty. Modern weissbier dates from 1872 when Schneider began production. However, pale weissbier only became popular since the 1960s. It is quite popular today, particularly in southern Germany.

**Characteristic Ingredients:** By German brewing tradition, at least 50% of the grist must be malted wheat, although some versions use up to 70%; the remainder is typically Pilsner malt. A decoction mash is traditional, although modern brewers typically don't follow this practice. Weizen ale yeast produces the typical spicy and fruity character, although high fermentation temperatures can affect the balance and produce off-flavors.

**Vital Statistics:**

OG: 1.044 – 1.052      FG: 1.010 – 1.014      ABV: 4.3 – 5.6%

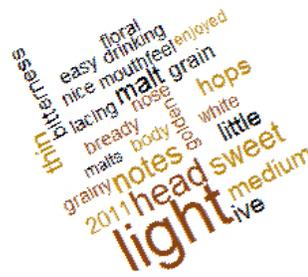
IBUs: 8 – 15              SRM: 2 – 6

**Commercial Examples:** Ayinger Bräu Weisse, Hacker-Pschorr Weisse, Paulaner Hefe-Weizen Naturtrüb, Schneider Weisse Unser Original, Weihenstephaner Hefeweissbier



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

BOSS Meeting Month	Style
August	10A – Weissbier
September	N/A – BOSS Picnic
October	<b>Education: Yeast Project (dark)</b>
November	4B & 6A – Oktoberfest Beers
December	N/A – BOSS Christmas Party
January	TBD
February	TBD – Possibly a Goose Island Trip
March	TBD



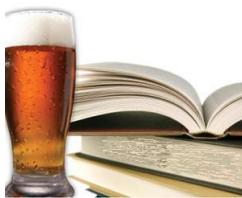
## BOSS Meeting Schedule for Remainder of 2019 & Early 2020

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:

- August 2<sup>nd</sup>** – Steam Hollow
- September 21<sup>st</sup>** - BOSS Picnic!
- October 4<sup>th</sup>** – Evil Horse Brewing
- November 1<sup>st</sup>** – Arrowhead Ales
- December 8<sup>th</sup>** – BOSS Christmas Party
- January 3<sup>rd</sup> or 10<sup>th</sup> (TBD)** - Possibly @ Blue Island



## 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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**Brixtoberfest** – (Brookfield, IL)

Entry Deadline: September 27, 2019

Judging: October 5, 2019

Competition Information: <http://brixies.bobbo.net/brixtoberfest/>

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**DRAFT Brewfest** – (Dayton, OH)

Entry Deadline: September 16, 2019

Judging: September 21, 2019

Competition Information: <http://brewfest.daytondraft.org/>

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**Sower's Cup** – (Lincoln, NE)

Entry Deadline: TBD September, 2019

Judging: TBD October, 2019

Competition Information: <http://www.lincolnlagers.com/cup/>

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

Entry Deadline: October 18, 2019

Judging: October 26th, 2019

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

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

Entry Deadline: October 18, 2019

Judging: October 26th, 2019

Competition Information: <http://www.lincolnlagers.com/cup/>

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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>



## Questions? Contact the Officers

Mark Westmeyer (President)	312-806-0127	<a href="mailto:dogacres@mac.com">dogacres@mac.com</a>
Steve Sikorski (VP)	561-426-3930	<a href="mailto:steveppambox2001@yahoo.com">steveppambox2001@yahoo.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>
Brandon Banbury (Past Pres)	630-631-7173	<a href="mailto:brandon.banbury@gmail.com">brandon.banbury@gmail.com</a>
Jim Todd (Webmaster)	xxx-xxx-xxxx	<a href="mailto:jtodd414@comcast.net">jtodd414@comcast.net</a>
Ed Bove (at large)	815-474-3452	<a href="mailto:ebove@sbcglobal.net">ebove@sbcglobal.net</a>
Mike Morel (at large)	815-932-9906	<a href="mailto:m.morel@comcast.net">m.morel@comcast.net</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)

## 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 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.



## 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 Rare and Wild Beer Fest** - Field Museum - Chicago, IL - October 5, 2019  
<https://www.rareandwildbeerfest.com/>

**Chicago Bacon and Beer Classic** – Soldier Field - Chicago, IL - October 12, 2019  
<https://www.baconandbeerclassic.com/>

**Munster Ale Fest** - Munster, IN - October 12, 2019  
[www.munsteralefest.com](http://www.munsteralefest.com)

**Brewpub Shootout** - Chicago - January 2020

**Michigan Winter Beer Fest** - February 2020

**Day of the Living Ales** - Chicago - March 2020

## Quote of the Month

As an avid reader, writer, brewer, and drinker of beer I am quite fond of beer-related quotes. Here is this month's quote:

*"The country wanted booze and I organized it. Why should I be called a public enemy?"*

- Al Capone

Cheers and happy brewing!  
Scott