

# BOSS Newsletter

October 2020

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 Annual BOSS Picnic

In September we held our annual BOSS picnic at Evil Horse Farm. Though there were many challenges to holding the picnic in the time of Covid-19, a super dedicated group of BOSS members pulled it off! Around 25 people attended the picnic, and the weather was beautiful! The club had many safety measures in place such as reducing the hours of the event, providing hand sanitizing stations and social distancing guidelines, no tap box, no drinking from each other's cups, etc.



**Some of our commercial brewery friends provided us with canned beers, so we spread coolers around the farm to discourage people from bunching up near the beer.**



With the lesser number of attendees, Steve and Amy Kamp were able to set up grills and do the cooking. The picnic is one of the premier BOSS events each year and we are so glad that the tradition could continue this year.

**HUGE thanks go to the BOSS Board for planning the event and to Steve and Amy Kamp for being such awesome hosts once again!**

*Thank you*





# October Meeting @ Evil Horse Brewing

This month we will be returning to visit our friends at Evil Horse Brewing Company for an in person BOSS meeting! As you probably know, this is Steve Kamp's brewery (Steve is a founding father of the BOSS club and still serves on our Board). As with the picnic in September, safety measures will be taken to keep people safe during these pandemic times. It will be a wonderful experience for all to attend this meeting and experience this beautiful brewery in person. Also, if you won a medal in the recent BOSS competition, bring some of your award winning beer to share!

## October Meeting Details

**Date:** Friday October 2<sup>nd</sup>

**Time:** 7:00pm

**Location:** Evil Horse Brewing Company, 1338 Main Street, Crete, IL

**RSVP:** In order to plan for food, please let us know you're coming by submitting an [RSVP using this online form](#).

**Driving:** From whatever direction you are coming from, you need to get yourself to Illinois RT 1 and head right into downtown Crete. The Village of Crete lies south of both I-80 and Illinois RT 30, and between I-57 to its west and I-394 to its east. Once you are on Route 1, it becomes Main Street in downtown Crete. The brewery is right on Main St., on the west side. You can't miss it.

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

**Meeting Style:** The meeting style of the month in October is Oktoberfect beers (BJCP styles 4B and 6A).

### 4B - Festbier

**Overall Impression:** A smooth, clean, pale German lager with a moderately strong malty flavor and a light hop character. Deftly balances strength and drinkability, with a palate impression and finish that encourages drinking. Showcases elegant German malt flavors without becoming too heavy or filling.

**Aroma:** Moderate malty richness, with an emphasis on toasty-doughy aromatics and an impression of sweetness. Low to medium-low floral, herbal, or spicy hops. The malt should not have a deeply toasted, caramel, or biscuity quality. Clean lager fermentation character. Appearance: Deep yellow to deep gold color; should not have amber hues. Bright clarity. Persistent white to off-white foam stand. Most commercial examples are medium gold in color.

**Flavor:** Medium to medium-high malty flavor initially, with a lightly toasty, bread dough quality and an impression of soft sweetness. Medium to medium-low bitterness, definitely malty in the balance. Well-attenuated and crisp, but not dry. Medium-low to medium floral, herbal, or spicy hop flavor. Clean lager fermentation character. The taste is mostly of Pils malt, but with slightly toasty hints. The bitterness is supportive, but still should yield a malty, flavorful finish.

**Mouthfeel:** Medium body, with a smooth, somewhat creamy texture. Medium carbonation. Alcohol

strength barely noticeable as warming, if at all.

**Comments:** This style represents the modern German beer served at Oktoberfest (although it is not solely reserved for Oktoberfest; it can be found at many other ‘fests’), and is sometimes called Wiesn (“the meadow” or local name for the Oktoberfest festival).

**Vital Statistics:**

OG: 1.054 – 1.057    IBUs: 18 – 25

FG: 1.010 – 1.012    SRM: 4 – 7

ABV: 5.8 – 6.3%

**Commercial Examples:** Augustiner Oktoberfest, Hacker-Pschorr Superior Festbier, Hofbräu Festbier, Löwenbräu Oktoberfestbier, Paulaner Wiesn, Schönramer Gold, Weihenstephaner Festbier

6A - Märzen

**Overall Impression:** An elegant, malty German amber lager with a clean, rich, toasty and bready malt flavor, restrained bitterness, and a dry finish that encourages another drink. The overall malt impression is soft, elegant, and complex, with a rich aftertaste that is never cloying or heavy.

**Aroma:** Moderate intensity aroma of German malt, typically rich, bready, somewhat toasty, with light bread crust notes. Clean lager fermentation character. No hop aroma. Caramel, dry-biscuity, or roasted malt aromas inappropriate. Very light alcohol might be detected, but should never be sharp. Clean, elegant malt richness should be the primary aroma.

**Appearance:** Amber-orange to deep reddish-copper color; should not be golden. Bright clarity, with persistent, off-white foam stand.

**Flavor:** Initial malt flavor often suggests sweetness, but finish is moderately-dry to dry. Distinctive and complex maltiness often includes a bready, toasty aspect. Hop bitterness is moderate, and the hop flavor is low to none (German types: complex, floral, herbal, or spicy). Hops provide sufficient balance that the malty palate and finish do not seem sweet. The aftertaste is malty, with the same elegant, rich malt flavors lingering. Noticeable caramel, biscuit, or roasted flavors are inappropriate. Clean lager fermentation profile.

**Mouthfeel:** Medium body, with a smooth, creamy texture that often suggests a fuller mouthfeel. Medium carbonation. Fully attenuated, without a sweet or cloying impression. May be slightly warming, but the strength should be relatively hidden.

**Comments:** Modern domestic German Oktoberfest versions are golden – see the Festbier style for this version. Export German versions (to the United States, at least) are typically orange-amber in color, have a distinctive toasty malt character, and are most often labeled Oktoberfest. American craft versions of Oktoberfest are generally based on this style, and most Americans will recognize this beer as Oktoberfest. Historic versions of the beer tended to be darker, towards the brown color range, but there have been many ‘shades’ of Märzen (when the name is used as a strength); this style description specifically refers to the stronger amber lager version. The modern Festbier can be thought of as a pale Märzen by these terms.

**Vital Statistics:**

OG: 1.054 – 1.060    IBUs: 18 – 24

FG: 1.010 – 1.014    SRM: 8 – 17

ABV: 5.8 – 6.3%

**Commercial Examples:** Buergerliches Ur-Saalfelder, Hacker-Pschorr Original Oktoberfest, Paulaner Oktoberfest, Weltenburg Kloster Anno 1050

## BOSS Fridays

Despite all of the recent doom and gloom, the BOSS members have pulled together to make our **BOSS Fridays** virtual events something really special. For those who didn't know, as a means to engage club members and to keep all of our spirits up during these trying times, the Board has launched a series of events via the online Zoom platform. So far all of these events have occurred on Friday nights. Those who have "attended" have been pleased with the content and everyone seems to be having a good time! Looking to the future, as we prepare for the possibility of in-person meetings once again these virtual events will move to every other week or so instead of every week.



### Here is a list of these activities, those recently past and those upcoming:

**August 28<sup>th</sup>:** *Southland Beer Tasting with The Open Bottle*  
(an [assorted 4 pack](#) of beers from The Open Bottle will be tasted/evaluated)

**September 11<sup>th</sup>:** N/A – BOSS Competition is the next day

**September 18<sup>th</sup>:** N/A – BOSS Picnic is the next day

**September 25<sup>th</sup>:** Educational Event – *What the Heck is Biotransformation?*  
(a pre-recorded segment was shown at 7:00pm followed by a lively conversation between attendees)

**October 16<sup>th</sup>:** *Homebrew Virtual Tasting with BOSS Beers*  
(an assorted 4 pack of beers from BOSS brewers Jerry Sadowski, Ed Bove, Bill Goetz, and Chris Schmelzer will be tasted/evaluated)



**Links to these Zoom events will be shared with paid up members via email.**

Are you a home brewer interested in hosting a Brewer Q&A? Are you a Pro Brewer (or know one) who wants to do a tasting of your beers? Are you a beer aficionado who would like to host a virtual tasting based on a particular style or category of beer? If so, [contact the BOSS Education Czar Ed Bove](#) and let him know!



## 2020-2021 BOSS Guided Tastings & Educational Topics

BOSS Meeting Month	Style
October	4B & 6A – Oktoberfest Beers
November	Education – possibly Chocolate Challenge
December	N/A – BOSS Christmas Party
January	9C – Baltic Porter
February	N/A – hopefully the Goose Island Trip
March	TBD
April	TBD



### BOSS Meeting Schedule for the Remainder of 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 planned list of upcoming meetings:

**October 2<sup>nd</sup>** – @ Evil Horse Brewery

**November 6<sup>th</sup>** – **TBD, likely at Arrowhead Ales**

**December** – BOSS Christmas Party at Rock Bottom Orland Park

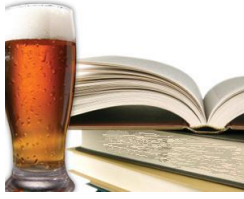


### Hops for Health

The 2020 reboot of the BOSS competition was a smash success! Not only did BOSS retain the Chicago Cup, we destroyed the competition!

[See the competition results here.](#)

## The 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](mailto:steveppambox2001@yahoo.com). A complete (maybe) list of the BOSS Library holdings can be found at [www.bossbeer.org](http://www.bossbeer.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>
Vacant (Past Pres)		
Jim Todd (Webmaster)	xxx-xxx-xxxx	<a href="mailto:jtodd414@comcast.net">jtodd414@comcast.net</a>
Ed Bove (Education Czar)	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>
Kevin Pyle (at large)	xxx-xxx-xxxx	<a href="mailto:kevinpyle64@yahoo.com">kevinpyle64@yahoo.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)



**Hey you. Yes you. You know who you are and it is time to pay your club dues! Didn't you hear that by not being a paid up member you are missing out on *BOSS Fridays*? Don't be like Spaulding. Join the club, be a cool kid!**

## BOSS Membership Information

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 2020/2021 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 Reminder

Our standard *in-person* 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.

## 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:

***"It's not drinking alone if you are merely practicing social distancing."***

*~ unknown*

Cheers and happy brewing!

Scott