

BOSS Newsletter

November 2018

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

In This Month's Issue

October – meeting at Evil Horse Brewing	p. 2
November – at Arrowhead Ales	p. 3
Styles for the Year	p. 5
Meeting Schedule for remainder of 2018	p. 5
BOSS Library	p. 5
Upcoming Competitions	p. 6
Membership Information	p. 7
Contact the Officers	p. 7
Upcoming Beer Festivals	p. 8
Beer Quote of the Month	p. 8

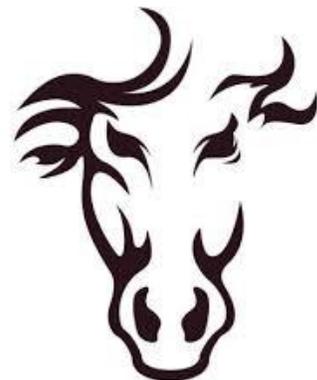


The October Meeting at Evil Horse Brewing

In October we returned to Crete to visit our good friends at Evil Horse Brewing. We ate an epic Chicago dog buffet, shared a ton of tasty beers, and enjoyed some great friendship and stimulating conversation. We also had another fun raffle with lots of useful brewing related prizes.



As always, thank you to the entire BOSS Board for planning the event. Special thanks to Steve and Amy Kamp for providing our dinner and playing host to us rowdy brewers.





November Meeting @ Arrowhead Ales

This month we will be returning to New Lenox to visit Mike Bacon and his team at Arrowhead Ales. In addition to brewing good beers, for a couple of years now Mike has agreed to make Arrowhead Ales one of the Gold Medal Breweries for the Charlie Orr Memorial Chicago Cup Challenge. Our very own Bill Goetz recently brewed his world famous Billy Goetz Bock at Arrowhead as a result of winning gold in the BOSS competition. This will be a fun meeting, so make plans to join us! Please RSVP early!

November Meeting Details

Date: Friday November 2nd

Time: 7:00pm

Location: Arrowhead Ales, 2101 Calistoga Dr, New Lenox, IL 60451

RSVP: In order to plan for food, please let us know you're coming by submitting an RSVP to this online form: <https://goo.gl/forms/gtbcIKiLp4PpmPjF3>

Driving: From whatever direction you are coming from, the easiest thing you can do is get yourself to IL Rt 30 in downtown New Lenox. From there take Cedar Road south to Laraway Road and turn left (East). Follow Laraway a very short distance and you will see a shopping center on the right (South) side that contains a Berkot's Super Foods. Arrowhead is right next to Berkot's.

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

Meeting Style: The meeting style of the month is *BJCP Category 30B Autumn Seasonal Beer*.

Category 30B – Autumn Seasonal Beer

Autumn Seasonal Beers are beers that suggest cool weather and the autumn harvest season, and may include pumpkin or other squashes, and the associated spices. See the Introduction to Specialty-Type Beer section for additional comments, particularly on evaluating the balance of added ingredients with the base beer.

Overall Impression: An amber to copper, spiced beer that often has a moderately rich body and slightly warming finish suggesting a good accompaniment for the cool fall season, and often evocative of Thanksgiving traditions.

Aroma: A wide range of aromatics is possible, although many examples are reminiscent of pumpkin pie, candied yams, or similar harvest or (US) Thanksgiving themed dishes. Any combination of aromatics that suggests the fall season is welcome. The base beer style often has a malty profile that supports the balanced presentation of the aromatics from spices and possibly other special ingredients. Additional fermentables (e.g., brown sugar, honey, molasses, maple syrup, etc.) may lend their own unique aromatics. Hop aromatics are often absent, subdued, or slightly spicy.

Alcohol aromatics may be found in some examples, but this character should be restrained. The overall aroma should be balanced and harmonious, and is often fairly complex and inviting.

Appearance: Generally medium amber to coppery-brown (lighter versions are more common). Usually clear, although darker versions may be virtually opaque. Some chill haze is acceptable. Generally has a well-formed head that is often offwhite to tan. Some versions with squashes will take on an unusual hue for beer, with orange-like hints.

Flavor: Many interpretations are possible; allow for brewer creativity as long as the resulting product is balanced and provides some spice (and optionally, sugar and vegetable) presentation. Spices associated with the fall season are typical (as mentioned in the Aroma section). The spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toasty, biscuity, or nutty flavors (toasted bread crust or cooked pie crust flavors are welcome). May include distinctive flavors from specific fermentables (molasses, honey, brown sugar, etc.), although these elements are not required. Flavor derived from squashbased vegetables are often elusive. The wide range of special ingredients should be supportive and balanced, not so prominent as to overshadow the base beer. Bitterness and hop flavor are generally restrained so as to not interfere with the spices and special ingredients. Generally finishes rather full and satisfying, and often has some alcohol flavor. Roasted malt characteristics are typically absent.

Mouthfeel: A wide range of interpretations is possible. Body is generally medium to full, and a certain malty and/or vegetable-based chewiness is often present. Moderately low to moderately high carbonation is typical. Many examples will show some well-aged, warming alcohol content, but without being overly hot. The beers do not have to be overly strong to show some warming effects.

Comments: Overall balance is the key to presenting a well made Autumn Seasonal beer. The special ingredients should complement the base beer and not overwhelm it. The brewer should recognize that some combinations of base beer styles and special ingredients work well together while others do not make for harmonious combinations. If the base beer is a classic style, the original style should come through in aroma and flavor. Whenever spices, herbs or additional fermentables are declared, each should be noticeable and distinctive in its own way (although not necessarily individually identifiable; balanced with the other ingredients is still critical) – in other words, the beer should read as a spiced beer but without having to tell that specific spices are present (even if declared).

Characteristic Ingredients: Spices are required, and often include those evocative of the fall or Thanksgiving season (e.g., allspice, nutmeg, cinnamon, cloves, ginger) but any combination is possible and creativity is encouraged. Flavorful adjuncts are often used (e.g., molasses, invert sugar, brown sugar, honey, maple syrup, etc.). Squash-type or gourd-type vegetables (most frequently pumpkin) are often used.

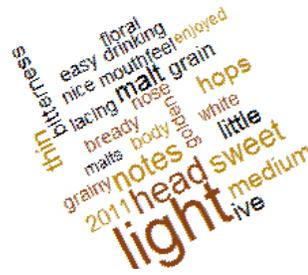
Entry Instructions: The entrant must specify a base style, but the declared style does not have to be a Classic Style. The entrant must specify the type of spices, herbs, or vegetables used; individual ingredients do not need to be specified if a well-known blend of spices is used (e.g., pumpkin pie spice). The beer must contain spices, and may contain vegetables and/or sugars.

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer. ABV is generally above 5%, and most examples are somewhat amber-copper in color.

Commercial Examples: Dogfish Head Punkin Ale, Schlafly Pumpkin Ale, Southampton Pumpkin Ale

2018/2019 Styles Of The Month For BOSS Guided Tastings

BOSS Meeting Month	Style
November	30B – Autumn Seasonal Beer
December	N/A – BOSS Christmas Party
January	1C - Cream Ale
February	N/A – Goose Island Trip
March	29A – Fruit Beer
April	27 – Historical Beer
May	TBD
June	TBD



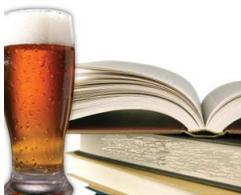
BOSS Meeting Schedule for the Remainder of 2018 and into 2019

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:

- November 2nd** – @ Arrowhead Ales
- December 9th** – Christmas Party @ Rock Bottom Orland Park
- January 4th or 11th** – likely @ Blue Island Beer Company
- February** – Date TBD, but hopefully the Goose Island Trip!
- March 1st or 8th** – @ Hailstorm
- April 5th** – @ TBD
- May 3rd** - @ TBD
- June 7th** - @ TBD



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. 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 participating in the 2018 Midwest Home Brewer of the Year competition.

Spooky Brew Review – (Chicago, IL)

Entry Deadline: October 18, 2018

Judging: October 27, 2018

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

Hoppy Halloween Challenge – (Fargo, ND)

Entry Deadline: October 26, 2018

Judging: November 3, 2018

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

Land of the Muddy Waters Homebrew Competition – (Moline, IL)

Entry Deadline: **CANCELLED FOR 2018**

Judging: **CANCELLED FOR 2018**

Competition Information: <http://lotmw.mugzhomebrew.org/>



Happy Holidays Homebrew Competition – (St. Louis, MO)

Entry Deadline: November 30, 2018

Judging: December 8, 2018

Competition Information: <http://www.stlbrews.org/competition/hhhc/index.asp>

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 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 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.

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



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.

Festival of Wood and Barrel Aged Beer – Chicago – November 16-17, 2018

<http://fobab.com/>

Isthmus Beer and Cheese Fest – Madison, WI – January 19, 2019

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

Brewpub Shootout – Chicago – January 2019 (exact date TBD)

<https://chibeer.org>

Michigan Winter Beer Fest – Comstock Park, MI – February 23-24, 2018

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

Day of the Living Ales – Chicago – March 2019 (exact date TBD)

<https://chibeer.org>

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 look like the kind of guy who has a bottle of beer in my hand."

— **Charles Bronson**

Cheers and happy brewing!

Scott