



Website – clubwort.com or [.net](http://clubwort.net)

March 2019

Next Meeting – April 9

Regular meeting at Tap House Grill in Palatine

Upcoming Club Events

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March 2019 Club Meeting

1. Guests: Ryan P. (has been brewing extract beers for 4-5 years, wants to expand into all-grain)

2. Brew-in recap – March 2

Brew-in went well except that it took a long time to heat the water. Recipes were Maibock and Resilience IPA.

3. Brew-in March 2

A brew-in was had at Greg's house – (1) a Maibock (the May style of the month) and (2) the Resilience IPA (raises money for the California fire recovery).

4. Education sessions

The club is looking for more presenters on education segments; could be a separate meeting or a component of a full meeting.

5. Book club

Craig & Cindy will host a book club meeting on

“Radium Girls” by Kate Moore, date TBD. Newsletter editor can confirm this is great read.

6. Treasury

\$750 in account – dues are coming up in April (\$25 per person). Elections will also occur in April.

7. Drunk Monk recap

Jeff L. gave a recap on Drunk Monk; two Club Worters won first place prizes and Nancy won best in show with her brown ale (see full write-up below).

8. Style of the month

Jim A., Charles S., and Garrett brought samples of their Norwegian yeast beers, which ferment quickly at high temperatures (90 degrees). Second quote of the night from Charles, when pressed that he didn't remember details on brewing his beer: “I'm sorry, I was drunk.”

9. Nancy's experiments

Nancy brought a beer with a new hop – Sabro – for us to try; it had notes of coconut and tropical fruit.

She also brought a stout brewed with cold brew coffee versus dry coffee beans. The club preferred the dry bean version, which was smoother and was brewed with 1.5 oz. in a 2.5 gallon batch. Jeff L. further recommended coarse grinding by rolling the beans in a bag with a rolling pin rather than fine grinding in a machine. Greg has also used French press before. Everyone agreed NOT to include beans in the boil.

Styles of the month

Note the style guidelines for each beer. Check Homebrewers Association to get the style info.

April 2019: Pale ale

May 2019: Maibock

June 2019: Kölsch

July 2019: Wheat

Competition activity

Club Worters have been about town winning and judging competitions!

March 16 – Drunk Monk Challenge, Aurora, IL

- Felipe Carmona – 3rd place, “Grandma’s Christmas Cider”
- Nancy Fanta – 1st place and Two Brothers Pro-Am Winner for “James Brown American Brown Ale.” Two Brothers will brew 20 barrels of Nancy’s beer this fall and Club Wort will have a release party!
- David Duff – 3rd place, “Level Up” NEIPA
- John McGuire – 1st place, Abbey Dark Strong Ale
- John Guilfoil – 2nd place, “1st Time Quad”
- Jeff Landers
 - 3rd place Best of Show and 1st place in category, “That Ain’t No Lager” brewed with Tom & Daniel Hayosh
 - 1st place, “The Anti-NEIPA – ‘Cause Haze Kills” German Leichtbier
 - 2nd place, “Brewed for the Wife...and for a Medal” Weiss

Mar. 23 – Charlie Orr Memorial Chicago Cup Challenge, Tinley Park, IL

- Jeff Landers
 - 2nd place Best of Show and 1st place in category, “That Ain’t No Lager” brewed with Tom & Daniel Hayosh

- 2nd place, “Brewed for the Wife...and for a Medal” Weiss
- 3rd place, “My Other Pils Scored an 11.5” German Pils
- 2nd place, “Accidentally Frozen – Eis-Dortmunder”
- 1st place, “Pancho Vienna” Lager
- Mark Niemczewski – 1st place for “Juliusz” Specialty IPA and “Kiwi Cooler” Saison

April 15, 2019 – What’s Brewing’s annual home brew competition (stay tuned)

AHA National Homebrew Competition first round (signup now open, judging March 22 to April 14)

Travel corner

Your newsletter editor has been traveling and drinking again, returning with recommendations for San Diego and Los Angeles.

San Diego

Modern Times was by far the best brewery I visited in San Diego. They had an absolutely transcendent breakfast stout, some excellent IPAs, and a mix of unusual sours flavored with fruit. I went to the Far West Lounge, but there are a few locations around town.



Mission Brewing was fantastic, too. Their IPAs were their strongest offering, although they had a very nice Flanders sour, too.

Karl Strauss Brewing was OK – they had a wide variety, but nothing particularly stood out.

AleSmith was OK. They had a lot of variants of their coffee stout, Speedway Stout, but a lot of that was lost on me because I don't like coffee.

Los Angeles

The only new one this time was **Smog City Brewing**, which had a strong sour and barrel-aged stout selection. Infinite Wishes is their imperial stout and was fantastic.

Mike Kolbuk's funnies

