



## CHURCH STREET BREWING CO.

A German inspired craft brewery in Itasca, Illinois, Church Street Brewing Company is the dream of avid homebrewer and chemical engineer Joe Gregor.



Located in Itasca, Illinois (just 10 miles west of Chicago), Church Street Brewing Company is a new craft brewery that's quickly growing into a reputable name in the Chicago area. Owners Joe and Lisa Gregor use traditional German brewing methods to craft their wide range of lagers and ales that represent both old and new beer styles of European influence. In just their

fourth year of production, the Gregors are churning out approachable, award-winning beers and continuing to grow their brewery's ever-expanding footprint in the region.

The idea for Church Street Brewing Company began when Joe Gregor's son, Steven, decided that his father needed a hobby and bought him some home brewing equipment. Little did he know how that small gift would change his parents' lives in the following years. Joe, a chemical engineer by trade, has traveled throughout Europe most of his working life and began educating himself on various brewing styles and techniques while abroad. It was in Germany where he discovered the beers he truly loved

and they became the inspiration for the beers he brewed at home. After a few years of refining his home brews, Joe decided to follow his dream of starting a brewery. He and his wife Lisa found a spacious 8,300 square foot facility in their hometown of Itsaca, Illinois and Church Street Brewing Company became a reality.



Church Street's brewhouse is a 30-barrel system designed with traditional German brewing practices in mind. Utilizing kettle mash-in techniques with the ability to perform decoction mashing (see *Trivia Time*, on backside), the brewery is fully capable of mimicking common German brewing procedures. All of Church Street's beer recipes stem from Joe's years of home brewing German-style lagers and ales and many of the brewing ingredients are indigenous to the German regions the beers either originated from.

Church Street beers are exclusively distributed throughout the Chicago area, making them nearly impossible to find unless you're a local. We hope you enjoy these two feature beers from Church Street. Cheers!



### THE TALE OF THE SHONY

Scottish Ale  
5.1% ABV 32 IBU's

Church Street Brewing Company's Scottish-style ale, The Tale of the Shony is a darkly-colored robust brew with notes of sweet caramel, chocolate, and roasted barley. As traditionally

made, this Scottish-style ale is strong, full bodied and malty. The name comes from a tradition in centuries past when the Northern Celts would make offerings of ale to the Shony, a local water spirit, in order to ensure a plentiful crop. Sadly, the custom dictated that they pour the beer into the ocean. We hope you enjoy this beer on land, not in the water.



### HAUCH VON HIMMEL

Hefeweizen Ale  
5.0% ABV 14 IBU's

A classic Bavarian-style Hefeweizen, the Hauch Von Himmel is unfiltered and hazy golden in color with flavors and aromas of bananas and clove. The perfect warm-weather beer, this Hefeweizen utilizes the German decoction mash procedure and noble hops for a delicious, refreshing, traditional German-style brew. This decoction mash procedure is a temperature-controlled process that extracts more flavor from the grains and imparts a stronger (slightly caramelized) flavor and creates an overall clearer beer. An excellent session beer - enjoy!



## FOOD FOR YOUR BREW

### Soft German Pretzels with Horseradish Mustard

1 package dry yeast  
1/4 cup warm water  
2 tsp brown sugar  
2 tbsp lard  
5 1/2 cups bread flour  
1 tbsp kosher salt  
1 2/3 cup water  
Pretzel salt  
1 egg with a splash of water  
3/4 cup baking soda  
8 cups water

#### Horseradish Mustard:

1/2 cup coarse mustard  
1/2 tsp mustard seeds  
1 tbsp freshly grated horseradish  
1/2 cup roasted red bell peppers  
1 garlic clove  
1 tbsp mayonnaise  
1 tbs molasses  
1/2 tbsp cider vinegar  
1 tbsp honey

**For the Pretzels:** Dissolve the yeast in 1/4 cup warm water until it bubbles. In a mixing bowl, mix together the brown sugar, lard, yeast, 1 2/3 cups warm water and half the flour. Add the kosher salt and remaining flour and stir just until mixture comes together in a shaggy mass. Turn out onto counter and knead for 8 to 10 minutes, until smooth and supple. Cut into 12 pieces and let rest 5 minutes. Roll out each piece into a rope about 22 inches long. (For the traditional shape, the ends should be thin and the center fat). Lift both ends, twist them around each other once, then bring ends back and press them on either side of fat 'belly,' at about 4 o'clock and 8 o'clock. Then gently spread out 'shoulders' of pretzel. Transfer shaped pretzel to an ungreased baking sheet. Let rest at room temperature for 30 minutes, then refrigerate at least one hour or overnight. Heat oven to 425 degrees. In a large, deep skillet, stir the baking soda into 2 quarts of water and bring to a simmer over high heat. Reduce the heat to moderate. Using a slotted spoon, carefully transfer pretzels to the simmering water for 30 seconds, turning once. Transfer the pretzels to a cutting board or rack to drain, then return them to the cookie sheets, spacing them out evenly. Brush with egg wash. Sprinkle pretzels with salt. Bake for 15 minutes or until deep brown. Remove to a rack and serve warm. For the Horseradish Mustard: Combine all ingredients in a blender or food processor and process until smooth. *Recipe sourced from [www.georgiapellegrini.com](http://www.georgiapellegrini.com).*

## TRIVIA TIME

### 1. What is decoction mashing?

Decoction mashing is a temperature controlled mashing method that differs from the normal 'step infusion' mash only in the way the heat is applied. The difference is that in decoction mashing, part of the mash is boiled in a separate kettle. The boiled part is added back to the mash to achieve the required temperature rise. The effect of the boil on the final beer is very strong, but it is important for achieving the characteristic malty taste found in many of the best commercial brews. Decoction mashing is the preferred mash method for many beer styles originating in Europe.

### 2. What is a Seidel glass?

A Seidel is the only beer glass with a handle and the German named for beer mugs or krugs. It is typically very heavy and sturdy. They can have different textures and come in different sizes.

