



# BURP NEWS

The Official Newsletter of  
BREWERS UNITED FOR REAL POTABLES

October 1998  
Inside:  
Bottle Opener Update  
Meeting Directions  
And MORE!

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## SECOND ANNUAL BURP REAL ALE COMPETITION

By Tom Cannon, Fearless Leader

BURP will be holding its second Real Ale Competition in conjunction with the November meeting at Bill and Wendy's house. The competition will be held on Friday evening, November 20 and the remaining beer will be available for consumption at the meeting on Saturday, November 21. In addition, we will be holding a Real Ale Class at the November meeting beginning at 12:00, one hour before the start of the meeting.

The rules are pretty simple. All entries must be kegged. At least one gallon of beer must be entered. All entries will be served from beer engines. You do not have to supply a beer engine with your entry. We should have plenty. The beers can be delivered to Bill and Wendy's house starting Sunday, 15 November but must be there by Thursday, 19 November (if you have a real good story, we may take beer on Friday, but it will not have as much time to settle

and clear). We will strive to follow any conditioning instructions left by the entrants, but in the event you leave it to us to condition, we will do what we feel is best for the beer.

For styles, we will accept Mild, Ordinary Bitter, Special Bitter, Extra Special Bitter, Scottish 60/-, 70/- 80/-, Strong Ale, Strong Mild, Old Ale, Porter, and Stout. Awards will be given for the top 3 beers. We will do our best to have the beers judged by the most knowledgeable Real Ale judges in BURP and in the local Beer community.

Since we hope to have in excess of 20 entries, the November meeting will be our second "No Beer" meeting this year. This means you don't have to bring any beer to the meeting, we'll drink all the left over real ale!

I would appreciate it if anyone who is considering entering this year's competition to please contact me so I have an idea

as to how big our bar must be and how many beer engines we'll need. Please give me a call or talk to me at the October meeting.

If you have any questions on how to brew and keg a real ale, I would suggest referring to last September's newsletter. In short, it's very easy. Just brew up the beer, and let it ferment until it is very nearly finished. At that point, keg the beer and add any finings or dry hops. If the beer completely ferments out before kegging, priming is acceptable. The point is to generate a secondary fermentation in the keg. After about a week of conditioning (a bit longer for stronger beers) the beer should be ready for delivery to the competition site. Our crack team of BURP cellermen (and cellerwomen) will vent the kegs for proper levels of carbonation and the kegs will not be moved allowing the beer to clear. During the competition, we will vent the kegs to air and serve. It's that easy.



### The BURP Calendar

#### October 1998

- Sat, 24 18:30, *German Style Bierfest*, Sr Cntr, Rockville, Md, 301 309 3344. - Fri, 30 19:30, *Brew Ha Ha* (Cystic Fibrosis Fndn), Torpedo Factory, \$50, Peg Dubeck. - Sat, 31 13:00, BURP Meeting & Halloween Weird Beer Competition in Southern Md. - Sat, 31 *TRUB-X Homebrew Competition*, Durham, NC, [trubx@mindspring.com](mailto:trubx@mindspring.com).

#### November 1998

- Tue, 10 19:00, *English Cask Ale* @ Brickskeller, \$27, 202 293 1885 (Tue & Wed). - Sat, 21 13:00, BURP Meeting, *Real Ale Fest and Competition*, Rockville, Md. - Sat, 21 09:00-18:00, *CRABS Annual Bus Tour*, Md & Va, \$40, 410-442-0197.

#### December 1998

- Tue, 08 18:00, BURP Holiday Banquet in Oxon Hill. *Tentative Date*. - Tue, 15 19:00, *Holiday Tasting* @ Brickskeller, \$27, 202 293 1885 (Tue & Wed).

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Be the next

**BURP News Editor!**

**Elections are coming Soon!**

## Cultural Update

By Jay Adams, Minister of Culture in Exhile

First of all, congratulations to Dave Belman who won the Fest contest at September's meeting. Despite the fact that his beer was the only one entered, it was indeed an outstanding example of the style! Several judges, including myself, quaffed generous quantities to assure that it would be a strong contender in the AHA Club Only competitions. Speaking of Club Only competitions, BURP has been selected by the AHA to host such a competition in February. I will provide further details as they become available.

I would also like to thank Colleen Cannon, Wendy Schmidt, Bruce Bennett, Andy Anderson, Jim and Linda Rorick, Paul Fiorino, and Mark the Mead Guy for judging at the Frederick County Fair. Although this fair is only open to residents of Frederick county, and thus not sanctioned by either the AHA or BJCP, these individuals selflessly provided their time to provide excellent feedback to the Frederick brewers. Tom Cannon was also very anxious to attend, but had to go to England on business, where he was forced to go to several real ale festivals. My sympathies go out to Tom.

As most of you know, I am no longer in the area. I have just completed a move to Tryon, North Carolina, a metropolis of 1,600 people, known as the friendliest city in the South. Our Fearless Leader has another name for the place, but common decency prevents me from putting it on these printed pages. Our stay here is temporary we are building a house on Lake Adger in Mill Spring, NC, a much smaller town. It is anybody's guess what Fearless will call this place.

The beer scene here, as you can no doubt guess, is rather dismal. However, the town is small enough where restaurant owners will order their good customers a case of their favorite brew. I will say, however, that it gave me great pleasure to drive 2 miles into South Carolina and fill up my tank with Shell regular and \$0.769 per gallon! I do miss BURP and am looking forward to seeing all of you at the October meeting where the contest will be weird beer. In that regard, I am looking for brave judges for this event. Remember, you have to be able to drink a bottle of your own weird beer. See you in October!

## Cannon Fodder

By Tom Cannon, Fearless Leader.

How was the September meeting? I know I should wish I was there, but I spent that Saturday afternoon at the CAMRA Watford Beer Festival in the UK. Not quite a BURP meeting, but an opportunity I couldn't turn down! I did hear the meeting went well, and I'd like to thank all the folks that helped put it together. It takes a bit of effort to run the annual BURP crab feast, and it is appreciated.

Of course, by now you may have noticed that autumn has descended on the area. Fall is my favorite time to brew. The days can still be warm, but the fermentation temperatures are near ideal. We started the season with an ESB last weekend and have plans for a variety of ales over the next few months. Of course, part of this brewing will be in preparation for BURPs second annual Real Ale Competition. Look elsewhere in this newsletter for more information on that event. It's also a good time to brew up some of those stronger ales so they have time to condition for consumption in early Winter. Hope you are taking advantage of this fine brewing season.

Another BURP farewell, but this one will be tempered by the fact we haven't quite lost them yet. Jay and Arlene Adams have relocated to Southern North Carolina (almost Northern South Carolina!). Jay has been our Minister of Culture this year and Arlene is noted for the great photographs that are usually featured on the Web page. Jay has promised that he will fill out the responsibilities of his position throughout his term (ending in January) by commuting to the monthly meetings. Hopefully, Arlene will be accompanying him (no camping, we promise). Anyway, though we still will be seeing them for awhile, it will be a sad loss. They have been big participants in our homebrew club, and they will be missed.

It looks like we're pretty good for meeting locations for the near and somewhat far future. I believe we have sites for our monthly meetings through June of next year. I'll be firming these locations up over the next few weeks. Upcoming on the BURP calendar is our Brewpot/Mashtun work shops, and the Real Ale Competition. Also, we should start planning for the BURP Holiday Banquet soon. If you would like to volunteer to help for any BURP event, we would love to hear from you.

And, as a reminder, we will need people to stand for BURP elections in January. I've started talking to people about running for Newsletter Editor, Minister of Culture, and Fearless Leader. If you have any interest in any of these positions, talk to me at a meeting or drop me an e-mail or give me a call. The club needs you.

See you on Halloween.



## New Members

By Bill Ridgely, Membership Director

We welcome a number of folks this month who joined at the BURP Crab Feast as well as several others who learned about us through the BURP website.

Welcome to **Stacey Blanchard** of Severna Park, **Rebecca Boger** of the District, **Tom Bosy** of Silver Spring, **Steven Decker** of Chantilly, **Chris Erb** of the District, **Jim Ferguson** of Rockville, **Matt Hardwick & Rachel Tumidolsky** of Arlington, **Mark Humphrey** of Germantown, **Cathi Krantz** of Davidsonville, **Andrea & Stein Langlie** of Silver Spring, **Derek & Tracey Skahen** of Alexandria, and **Joy Sturtevant** of the District.

Hope to see all of you at upcoming meetings.

## Bottle Opener Update

By Jim Tyndall, Bottle Opener Chairman

Our titanium BURP bottle openers have finally arrived. They will be available starting with the next meeting on the 31st. We are going to limit purchases to two openers per member. The cost will be \$8 per opener. By the way, they look great and the one I've been "testing" works very well. If you can't make the meeting, ask someone to pick them up for you.

Cheers & Beers!

## DO YOU WANT TO SEE YOUR NAME IN PRINT?

Write for the BURP News! Authors, with or without talent needed immediately to pen informative and creative articles about Homebrewing! See Page 3 for details. You could be famous someday!

## A Recent Visit to the Czech Republic

By Keith Reding, reding@cwix.com, Burp Member before moving to St. Louis

Recently, I visited the Czech Republic. I was wonderful. I was on a business trip, but I had a lot of free time to sample various Czech beers. As you know, the Czech Republic is where pilsner-style beer originated. But what you may not know is that Czecho also has a unique style of dark beer. More on this later.

Prague is a city filled with wonderful architecture. Many of the buildings were built during the 15th century. The city is very clean and has an extensive public transportation system which is very inexpensive to use.

### Transportation

You can get most places by the subway. It generally costs 10 Kr (about 33 cents) for 1 hr use of the subway. They primarily use the honor system for compliance with the time limit. One hour will get you anywhere you want in the city. The tram (sort of like in San Francisco) costs the same amount although I never did use it. Taxis are also plentiful. The hotels generally have several taxis available. These taxis work for the hotel so the rate is fixed. Check with the hotel to be sure. I would say that the rate is about 1/2 that in the US but much more expensive than using public transportation. The train between cities is also very cheap. I took the train to Budweiss which is 130 km south of Prague. It cost \$7 round-trip in couch class. The train was slow but no problems. I makes many, many stops along the way! The trip from Pargue to Budweiss takes about 3 hrs. I assume the trip would be about 2.5 hrs to Pzlen.

### Food

The food is very good, especially if you like pork. It generally costs about \$4-5 for a good meal. You can buy meals on the street for less. Pork is plentiful and is the main meat dish in Czecho. I had venison in the restaurant. Prague ham (like the one we typically have around the holiday season) is one of their main specialties. The service is good and most of the waitresses speak English. Tipping seems to be optional but I usually gave about \$.50 - \$1.00 per meal. It was greatly appreciated. I know, this would be rather cheap in the US, but when in Czecho, do as they do or better.

### Beer

Each beer bar and restaurant has generally only beer from one brewery. You will see a sign on the wall outside the entrance indicating which beer they server. In Prague they are typically Staropramen, Budweiser, or Pilsner Urquell. All are excellent. Typical serving size is 0.5 L and costs about 15 Kr or 50 cents. To order a beer, just say "Pivo". This is the word for beer in most of the eastern European countries. I went into some bars and the bartender would shout at me "Pivo". All I had to do was raise my hand or nod my head and I had a beer coming.

The waiters will continue to bring you beer until you say no. This is easy for the bar to do because they usually only sell one dark lager and one pilsner. If you do not want the beer they offer, they can just sell it to someone else.

If you are in a beer hall, sit anywhere space is available. It is a very communal atmosphere. One night in the bar that served Kozel, I sat next to two Germans that were visiting Prague. One spoke english very well so I could speak to someone in english. Unfortunately at this point, most of my co-workers had left for the USA. I still had to travel to Basil, Switzerland for another meeting.

The Czech dark beer is very interesting. I don't think you will find it anywhere else in the world. It is about 10 plato and is similar in style to a Munich Dunkel but a little sweeter. The best place to try this beer is U Flecku. This brewpub was established in 1499 and has been in operation ever since. I think they only serve this one style of dark lager, no pilsner. They normally have a band that plays polka music. I heard "Roll Out The Barrel" several

## An Award Winning Recipe

By Andy Anderson, Grammarian

This month's winning recipe was the 3rd Place Best of Show beer in this year's SoFB. It was a Dortmund Export brewed by George Fix.

### Spezial

13.5 gallon full mash, multi-step infusion

### Ingredients:

- 20 lb Pilsner malt
- 2 lb Cara Pils malt
- 1 oz German Tettnang, First Wort Hopping

- 1 oz Select, First Wort Hopping
- 0.5 oz German Tettnang, Kettle Hopping
- 0.5 oz Select, Kettle Hopping

The mash schedule is as follows:

- 30 min 40C (104F)
- 30 min 60C (140F)
- 30 min 70C (158F)

Water treatment = 3 oz CaCl2 plus 1 oz CaSO4

W-34/70 (lager yeast)

Ferment 10 days at 10C (50F), then an additional 6 weeks at 2C (36F)

O.G. = 1.055 F.G. = 1.012

times. BTW, this is an original Czech song. Souvenirs

I brought home several beer glasses. The best place to get them is in the pub itself. A nice glass will cost about \$1. In a souvenir shop or department store, the price is much higher. The Czech word for buy sounds like "Cope It". The glasses are very nice.

If you visit the Czech Republic, enjoy and plan on drinking a lot of good Pilsner and Special Dark lager!

## Burp Officers

Office	Officer	Phone
Intrepid Leader	Tom Cannon	(703) 204-2256 H
Minister of Education	Wendy Aaronson	(301) 762-6523 H
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