



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES



*Woody: How would a beer feel, Mr. Peterson?
Norm: Pretty nervous if I was in the room.
-- From 'Cheers'*

Larry Koch, Editor
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May 2010

9510 Bruce Drive
Silver Spring, MD 20901



May Meeting-Chili Cook off / Best With Chili
Fairfax, VA
Saturday 8 May, 2010
Cooks 9 AM
Meeting 1-6 PM

Spirit of Free Beer
Saturday 15 May, 2010
(Entries by 8 May, 2010)

June Meeting / Belgian and French Ale
Herndon, VA
Saturday 12 June, 2010

NoVA Brewfest
27-28 June, 2010

Robert's Ramblings

By Robert Stevens, Fearless Leader

April was a good month. The Cherry blooms were out and memories of the winter snows are fading. We had a great April meeting at **Jude Wang** and **Alan Hew's** house. Check **Larry Koch's** write-up of the meeting.



Thanks to Alan for coordinating and **Mel Thompson, Alison Skeel, Bill Ridgely, Wendy Aaronson** and **Mike Horkan** for helping with the packaging of the hops that were sold at the meeting. **Steve Marler** did not sell all of the hops, so you will have another chance to buy what is left at the May meeting. Additionally,

there are still some hops available for the *Praise Hops* competition in October. I encourage you to find or organize a team to brew a beer for this competition. The *Praise Hops* hops are free but are doled out on a first-come-first-served basis, so act fast. You can find the details about the competition in **Wendy Aaronson and Colleen Cannon's** April newsletter article (<http://www.burp.org/burpnews/pdf/201004.pdf>).

I am really bummed. Due to a last minute conflict, I ended up missing **Dave and Becky Pyle's** Blending Lambic class which was held on April 18th. We are lucky to have so many BURP members with varying interests and expertise that are willing to share their knowledge. If you are willing to share your expertise, talk to our Minister of Enlightenment, **Tim Artz**. Speaking of Tim, did everyone get a chance to check out the *Washington Post* article about our esteemed Minister? If not, you will find the links to Tim's Post article elsewhere in this *BURP News*.

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to membership@burp.org.

Since the BURP.org's operating software had become unstable and could not be upgraded, new software has been purchased and installed. On April the 21st, **Stein Langlie** trained the Web Content Committee on how to create and edit pages on the club's new web site. The new software's downside is that it is not compatible with the old software, so a new web site will need to be created. We will need to revisit the ENTIRE old site before re-launching it, so please be patient. After the site has been rebuilt, it should be user friendly for even the least computer savvy of us. These changes also should make BURP.org more dynamic and responsive to all BURP.org stakeholders' needs. Thanks to the Web Committee, **Paul Langlie, Stein Langlie, Matt Pyle, Larry Koch** and **Bill Ridgely** for their invaluable assistance.

May also looks like it is going to be a great month. I can almost smell and taste the chili at the upcoming meeting. There's still time to enter the contest and pit your chili against all others, so check out the article elsewhere in this newsletter for the rules.

Last but certainly not least, May 15th is **Spirit of Free Beer**. The entry deadline, May 8th is almost here, so get your entries in. You can drop your entries off at **Flying Barrel, Maryland Homebrew, MyLHBS** or bring them to the May meeting. Although **Wendy and Colleen**, your Ministers of Culture, and their crew are working hard to make sure that this year SoFB is a success, I am sure that they can use assistance sorting and registering the beers, and stewards are still needed as well. If you can help them out, please let them know.

Get in the spirit of BURP. Get involved in the club and remember to share your homebrew with me.



April Meeting Report

By Larry Koch

It was a wonderful but slightly cool spring afternoon at the College Park home of **Jude Wang** and **Alan Hew**.



Steve Marler got an early start on the hop sale. Thanks to Alan and his crew, the hops were prepackaged into 8 ounce bags. **Bill Newman** held a keg mechanics class. It was an excellent presentation punctuated with many newnanisms. **Mark Hogenmiller** sold raffle tickets right from the start of the meeting while a group judged the extract beers upstairs. There was also an impromptu pilsner comparison at the hop sales table.

The official BURP meeting began with **Bill Ridgely** talking about the 2010 MASHOUT. **Robert Stevens** explained that the VA Beer Trail Bus Tour had to be postponed due to a conflict with VA Tech graduation. **Wendy Aaronson** called for SoFB volunteers (many people are needed). **Steve Marler** requested assistance with follow up calls to SoFB prize contributors (a few people are needed). The Praise Hops monthly competition will use Horizon hops and will require a team brewing effort to enter. Wendy presented ribbons to the Extract Competition winners: 1st place **Calvin Perilloux**, 2nd place Calvin (again) and 3rd place **Gordon Goeke**. **Mel Thompson** received an honorable mention for his amazingly smooth 11+% extract barley wine.

The meeting concluded with a special appearance by the greatest raffler of all time (that would be **me**). **Paul Langlie** held the grand prize raffle ticket and took away a very nice Stoudt's clock and a \$30 gift certificate to Maryland Homebrew of Columbia.

Many good beers were enjoyed. A good time was had by all.

Your BURP News

By Larry Koch, Minister of Truth

What a jam packed issue of *BURP News* !! And I've already got new stuff for June. It's your input that makes this job easy. I just make it fit. Keep up the good work.

From the Ministry of Culture

By Wendy Aaronson & Colleen Cannon,
Co-Ministers of Culture

A purpose of BURP monthly competitions is to encourage a brewer to advance their brewing skills either by improving recipe formulation and technique based on objective feedback from score sheets or by experimenting with styles they have never brewed. A competition promotes education and the availability of great tasting home-brewed beer at meetings.



Many thanks to all those who entered the Extract contest in April at **Alan and Jude's** home in College Park, MD. We had a total of fourteen entries covering 13 different categories/subcategories. The brewers were **Bags Howard, Gordon Goeke, Mike McGuire, Mel Thompson, Chuck Popenoe, Calvin Perilloux, Joe Federico, Alan Hew, Team Langlie** and **Team Aaronridge**. Many thanks to the outstanding panel of judges: **Colleen Cannon, Brian Matt, Jamie Langlie** and **Mitch Pilchuk**. They had a great time with the variety.

Three beers stood out in the competition. The winner was a Kolsch brewed by **Calvin Perilloux**. The judges could not believe that this delicate beer came from an extract. Second place went to Calvin for his Belgian Golden Strong. It had an amazing aromatic character. Third place went to a Foreign Extra Stout, "Knackered Old Cripple Cock" brewed by **Gordon Goeke**. Judges described this beer as having a complex roasty background that was rounded out with sweetness. Congratulations to Calvin and Gordon for these outstanding extract brews. Calvin will enter his Kolsch in the AHA Club-Only competition. It scored a 42, so we think he has a good chance to win in the AHA Club-Only. We asked Calvin to share his secrets, so his recipe and tips on working with extracts can be found elsewhere in this newsletter.

Brewer of the Year (BOTY)

Mel Thompson still leads with 23 BOTY points; however, **Calvin Perilloux** is now second with 8 points. He passed **Mike Horkan** and **Chris Sowell** who still have 5 points. **Team Langlie** is leading the team division with 4 points and **Spenser Roydon** and **Howie** and **Emily Michelsen** are tied in the new brewer division with 1 point.

The May Competition is "Best Beer with Chili". Entrants with a keg or other large quantity (e.g., 12 bottles) will receive 1 BOTY point. Because this is a popular vote competition, BOTY points will not be awarded for placing; however there are ribbons and bragging rights. Entries can be in any form of container (kegs, growlers, bottles, party pigs, etc.).

Upcoming Competitions

The June competition is Belgian and French Ale (BJCP Category 16). For style guidelines, see <http://www.bjcp.org/2008styles/style16.php>. You will need 2 bottles for the BURP competition. **Bill Ridgely** will bring books containing recipes to the May meeting. Also, you can view recipes at <http://www.brew-monkey.com/recipes/recipesbycat.php?id=16>. If you have a Saison, you can also enter it in the Pro-Am Saison Slam which will be held during MASHOUT in August.

The July competition is "Belly up to the Bar". This is not a style competition. "Belly up to the Bar" is the most pleasurable and satisfying beer after a day in the office. This is the beer you never get tired of. It is your favorite tap and you can't just drink 1 pint. Everyone should have one of these in their fridge or cellar. BOTY points will be awarded.

Horizon hops are available for Praise Hops competition.

We still have bags of horizon hops to give away to any team who wants to brew a beer that showcases the versatility and best features of the Horizon hop. If interested, please contact Wendy (aaronson@burp.org or 301-762-6523) and pick up the hops at the May 8 meeting. The competition is in October, so you have a lot of time to work on a recipe and fire up the kettles.

Spirit of Free Beer (SOFB)

It is hard to believe, but SOFB is only a few weeks away and a lot of folks are working hard to register entries, get great prizes, find stewards and judges, collect beers and promote the competition. BURP is recognized as a club that can organize and conduct a high quality competition and as a result, we are the only MCAB qualifying competition in the Mid-Atlantic region. **Team Aaronridge** has eleven entries. How many do you have? Register this week. We are still looking for stewards who can help **Chris Sowell** with data entry at the meeting on May 8, organize beers at **A.J. deLange's** house on May 9, and steward. We need your help in promoting this to homebrewing friends who are not club members.

Important Reminders for Spirit of Free Beer, Saturday, May 15th

1. All BURP members, please bring empty six-pack holders to the May BURP meeting. We need these to organize and transport the competition beers.
2. All entrants please register your beers on-line via the SOFB Registration page by Friday, May 7th at midnight. This will allow us to have complete entry information, labels, and numbers assigned, at the May meeting. The entry preparation process will be smoother and faster for the Registrars. Even if you are dropping off or bringing entries to the May meeting, we would like you to register on-line ahead of time. BURP members who are participating in the competition are not allowed to hand-carry their entries to the competition. The BURP meeting is your final opportunity to bring beers for entry.
3. If you are planning to drop off your beer at one of our drop-off sites, please get your beer there by Friday evening, 6 p.m. This will allow us to ensure your beer is included in the sorting and delivery of beers to Whole Foods on the day after the BURP meeting.
4. Please comply with the standard 12 oz. bottle size. All beers will be transported in standard 4x6-pack case boxes. Irregular shaped bottles require special handling and increase the risk of accidental mishandling.
5. Volunteers are still needed to help with the sorting and transport of beers during and after the May BURP meeting. A sorting party will convene at AJ Delange's house on Sunday, May 9th, to organize the bottles and transport them to Whole Foods. Contact Chris Sowell (sofb_registrar@burp.org) if you can help.
6. Stewards are still needed for the competition date, Saturday May 15th from 8:30 a.m. to approximately 4 or 5 p.m. Stewards bring the beers to the judges, observe the judging, and are allowed to taste some of the beers along with the judges. Stewards may also be asked to help stuff envelopes at the conclusion of the first two rounds of judging so that results can be mailed in a timely manner. Contact Terri Fischer (sofb_stewards@burp.org) if interested.
7. Our SoFB host, Whole Foods Fair Lakes, is pleased to offer a fine selection of beers for tasting in-store, concurrently with the SoFB event. Bring a clean, sanitized, half-gallon growler (or buy one of theirs for \$2) and you can purchase draft beer to take home with you at the end of the day!

Get Ready for the 25th Annual BURP Chili Cook-Off!

Fire up the cook stoves! Tweak those recipes! The 2010 quest for BURP's best chili is upon us.



The 25th annual BURP Chili Cook-Off will be held on Saturday, May 8 at the home of **Dan Allers & Christina Wren** in Fairfax, VA.



If you like chili, this is the place for you. In the past we have had hot, sweet, weird and even vegetarian chili. **Jim & Fred Parker** of *Hard Times Café* will once again be sponsoring the cook-off. This will be their 24th year supporting the event.

Last year, **Tim Artz** and family took the top prize for the 2nd year in a row with their "Smokin' Bowl O' Red". Those looking to dethrone the **Artz** dynasty have a considerable task ahead. Hopefully, Tim, Dot, and Ben will be back this year to once again defend their title.

Prizes will be awarded to the top three chili's plus a special prize for the hottest chili. Winning recipes will appear in an upcoming issue of *BURP News*.

The meeting will start at 1:00 PM, with tasting and judging from 2:00 – 4:00 PM. Chili cooks may arrive as early as 9 AM to set up their tables. Light off time is 10 AM. Chili chefs are encouraged to use the driveway for unloading and loading. Driveway parking is reserved for Spirit of Free Beer organizers' vehicles for checking in entries.

Here are the rules. These will be strictly enforced by this year's Chili Commissioner, **Bob Warriner**.

* Chili must be prepared on site. All ingredients must be combined and cooked at the meeting, although materials may be cut and prepared beforehand. No pre-cooking of any ingredients is permitted.

* The recipe must include at least one bottle of beer - Homebrew is best.

* Sabotage of other contestants' chili will not be permitted.

* Chili recipes must be provided to BURP on request.

Participants should bring their own stove and table to cook and serve chili. If you do not have this, please

make arrangements to share with someone. If you are placing a burner or grill directly on the grass you must bring a heat shield to protect the grass. A portable awning is also useful for protection from the elements. Bribery of judges is frowned upon, but the Commissioner appreciates attempts to influence him. Use of road kill and other "exotic" meats is encouraged.

As noted elsewhere in this *BURP News*, while chili is being prepared, there will be an ongoing "Best Beer with Chili" competition (judged by all present). And entries for the upcoming BURP Spirit of Free Beer homebrew competition will be accepted throughout the meeting.

NOTE – A container and trash cans will be provided for discard of used cooking oil, fat, scraps, and all refuse. Please do not toss these on the ground. Please stay out of herb gardens, vegetable gardens and other plantings.

Brewing with Malt Extract

By Calvin Perilloux

Almost every beginning brewer starts out using malt extract, and some stick with it, but most move on to the all-grain process and many never look back. Seen as a beginner's step, extract brewing has received a bit of a bad rap from many experienced brewers who claim that you can't make great beer with malt extract, and you need to go to all grain.

I beg to differ! If you pay as close attention to the extract brewing process as you do for your all-grain brews, you can at least come close with extract, and with less time and equipment. Sometimes you might even make competition-winning beer out of extract. BURP's Real Ale Competition, as an example, has even awarded Best of Show to an extract-brewed entry.

For me, I've always used extract brewing as a way to quickly create a batch of beer when my time was limited. With the competing interests of family and work life, often there just isn't time to allocate an entire half-day to an all-grain brewing session. This year is a case in point for me: With a cellar full of grain, I find that I'm doing extract brewing for almost all of my brewing so far this year.

Choosing Styles

Some styles are better suited than others for extract brewing. Due to the slight caramelization that takes place normally during the factory's wort concentration process, very pale beers can be difficult to make with extract. Depending on your choice of extract, you might

have trouble with any beer that doesn't call for at least a touch of caramelization in the flavor.

The easiest styles, in my opinion, for extract brewing are English Bitter and Scottish Ale. These beers call for a touch of caramel, so you don't have to be picky about your extract or as careful about the handling. American Amber Ale and India Pale Ale are also reasonable candidates.

The hardest styles are pale lagers. I've managed good results with Kölsch, but I haven't tried paler than that, like American Light. It seems that "golden" is about the limit as far as paleness goes, and even then you have to keep OG down at about 1.040 and diligently avoid caramelization. That said, to show what you can do with malt extract, I've included a recipe for my Kölsch which has done reasonably well in several competitions. You'll note that even though I saved time by using extract, it received the same fermentation and lagering process that an all-grain Kölsch would, and that's part of the "secret".

Choosing Extracts

My own preference for malt extract is plain, unhopped, dry malt extract. It doesn't undergo the steady, slow caramelization that age brings upon liquid malt extract. That said, fresh liquid malt extract works fine, but keep it refrigerated if not used immediately. Pre-hopped extracts give the brewer too little control, in my opinion, but there's a chance you might find one you like, so I won't discourage you from trying it. Dark extracts can sometimes be a guess as to the dark malt contents, so if you can't find out details on the actual malts used, consider darkening pale extract with your own selection of dark grains when you want to make a dark beer.

As far as brands go, I once thought Munton & Fison was hands down the best, and I turned up my nose at Briess, but I take all that back now. Some of the currently available Briess extracts produce pretty fine beer. (See recipe below.) There is quite a variety of brands out there with varying and often-unknown content and fermentability. Try a few brands and settle on what you like for each given style.

You now even have the ability to select specific-grain-bill malt extracts as manufacturers widen their offerings and make information more accessible. An example from the Briess website: "Base Malt, Caramel Malt 60L, Munich Malt, Black Malt" and "Fermentability 75%". Naturally, all-grain still gives you more flexibility, but this is nicely specific information for extract.

The Obvious Methods

For pale beers, choose the palest extract you can find. For amber or dark beers, don't worry as much. If you're steeping grains for dark beers, don't do so in near-boiling water or wort. High temperatures can extract astringent, grainy tannins from the husks, so stay below about 170 F.

Do a full wort boil. That is, if you want 5 gallons of beer, boil 5+ gallons of wort. You'll need a pot and burner that are sized properly, as well as a wort chiller. Concentrated boils lead to wort darkening, caramelization, and lower hop utilization.

Avoid scorching the syrup by turning off the fire before you start dissolving the extract into boiling water. You'd be surprised how many brewers complain about problems related to this. Don't fire it up again until everything is dissolved.

The Secret Methods

These are not really secret, but extract brewers often don't think about these things:

Keep the boil "very tame", especially for pale beers where you don't want much caramelization. Remember, the extract has probably been boiled once at the factory. Keep your boil time to an hour or less, just enough get the hop bitterness incorporated in there. The exceptions are dark or amber beers where caramel character is fine, like Scottish Ales, for example. Boil these to your heart's content – they are well suited to extract brewing!

Low gravity is your friend for pale beers like Kölsch. Keep your OG at the low end of the style range. Higher gravity obviously results in darker wort due to more malt content, but it is also subject to more kettle caramelization and even further darkening during the boil, so the beer can easily end up too dark for the style. This is obviously not a concern for darker beers.

Use yeast nutrient and a massive yeast starter. Modern malt extracts generally have reasonably good levels of yeast nutrients in them, but still not as much as fresh, all-grain wort (from what I have been reading). A bit of added nutrients and a lot of yeast pitched will help avoid the problems caused by weak fermentation.

It's certainly no secret, but even when brewing with extract, use the same sanitation, wort-chilling, oxygenation, fermentation temperature control, and oxidation-avoidance methods that you normally use for your all-grain batches. Just because you saved some

time on the wort-creation process doesn't mean that you can cut corners on the other processes.

Below is my standard recipe for what I call Flusskrebs Kölsch (Crawfish Kölsch), an extract-only recipe that I brew every spring to bring to a friend's street party in Ashland, Virginia, for his annual LSU alumni gathering and crawfish boil. I keep meaning to brew all-grain for this party sooner or later, but I get such decent results with malt extract that I haven't bothered to change anything.

Flusskrebs Kölsch

Recipe for approximately 4.8 gallons.

OG 1041

FG 1013

ABV 3.7%

4.4 SRM (calculated via ProMash)

22 IBUs (calculated via ProMash)

3 lbs Briess Dry Pilsner Malt Extract
 1 lb Briess Dry Wheat Malt Extract
 0.32 oz Centennial 9.7% AA at 60 min
 0.50 oz Spalt 5% AA at 20 min
 0.50 oz Spalt 5% AA at 5 min
 Whirlfloc tablet at 20 min
 Wyeast yeast nutrient (1/2 tsp) at 5 min

1.5 liter yeast starter, WLP029 Kölsch

60 minute modest boil, then chill to 62 F.

Primary fermentation 9 days at 63 F, rack to secondary.
 Secondary 7-14 days at 38-45 F, rack to serving keg.
 2-3 months of long-term lagering at 38-40 F before serving.

Artz's Craft: Enlightenment Update

By Tim Artz



I guess a lot of people had a shocking morning on April 14 when they opened their *Washington Post* to see me pushing a barbecued, bacon-wrapped shrimp into their face! Thank you very much to all of you who shared your kind words, thoughts and congratulations for the feature in the *Washington Post* Food Section. I really appreciate all of that. A lot of what you saw on those pages comes directly from the many friendships Dot and I have made in BURP.

We had an excellent time showing our stuff to the folks from the *Washington Post*. For anyone who hasn't seen it, the article is online at:

<http://www.washingtonpost.com/wp-dyn/content/story/2010/04/13/ST2010041302020.html>.

I don't think they really believed it until they experienced it first hand! Dot and I were very pleased with how the article captured a piece of what we do and how we live.

Speaking of how we live....I hope everyone is working hard to stockpile some homebrew before the weather warms too much. As I reported last month, I was brewing a Belgian Dark Strong Ale and a Kölsch. Mission Accomplished! Three carboys of BDSA are resting in the basement, and a barrel of Kölsch is bubbling in my conical fermenter!

Beyond that, we have had some fantastic advancement of BURP's educational program!

First off, was **Keg Repair** as proposed by **Jeanie Osborne** at last year's BURP Holiday Banquet. What a great idea; something that a lot of us could use! **Bill Newman** kindly volunteered to teach this session, and it was done at the April BURP meeting.

Bill reported to me that the keg repair session was a big hit for beginners and experienced folks alike. I really appreciate Bill volunteering to take this one on.

Bill asked me to post these article-links to BURPlist as follow-on information:

<http://www.brewingtechniques.com/library/backissues/isue5.1/fleming.html>

<http://www.byo.com/stories/techniques/article/indices/39-kegging/1330-rebuilding-kegs>

<http://www.brewingtechniques.com/library/backissues/isue7.3/parker.html>

<http://www.howtobrew.com/section1/chapter2-2-3.html>

Bill's review of the class: "Note that it was well-attended by **Rod Rydlun** and other experienced homebrewers, so I am almost certain my efforts were not in vain." Thanks Bill, and thank you to all who gave him your attention. Bill needs lots of attention.

Next up was **Lambic Blending**. We quickly discovered that **Becky and Dave Pyle** have forgotten more about producing Lambic beers than the rest of us can ever hope to know! A group of us were very, very fortunate to participate in their Lambic blending workshop on April 18. Even as a frequent imbiber of their wonderful sour beers, I can honestly say it was a mind-blowing experience!

We sampled a few of their past bottled efforts, got explanations on how the base beer is brewed, discussed obtaining and managing wooden cooperage, and pondered how the fermentation and flavor components evolve. We tasted from four barrels and noted the unique aspects of each. Becky and Dave showed us how they blend a batch of Gueuze, and then we tried our hand at it with our four samples.

Dave then opened a 3 liter padlocked bottle of Kriek that they bottled in January. We sampled this beer, which easily rivaled the best of the best from Belgium, while they explained the use of fruit in producing fruit Lambics.

The Pyles did an absolutely fantastic job of organizing and hosting this educational session. A huge thank you to the Pyles for their warm hospitality and for all of the very cool information we learned!!! Now, when can we come back?

What's next? I have been working to get the **Sake** thing going for months now. I have the list of everyone who wants to be involved, but it has proven to be a logistical challenge to find dates that suit everyone's plans. As a result, the weather has now warmed to the point where a mass project is no longer feasible. I plan to defer this to Fall, and will set the dates well in advance so folks can adequately plan. In the meantime, I plan to do some small batches in my fridge.

I also need to get a plan in place for this year's **Cider** event. I am looking for a volunteer to take the lead on this. The leader will coordinate the date and logistics with the orchard, will manage the signup of attendees, and will oversee the lunch and other on-site needs. The leader does not have to do it all alone, but will lead a team of volunteers to build on last year's successful event. I'm hoping someone is willing to step up to make this event a tradition. If we can't get a leader, then the event will be more limited than last year's.

I have had a few folks asking about my comments on a **Bulk Honey Buy**. To address the Frequently Asked Questions.....**Quantity:** Again, this year, if we do a bulk buy, it will be strictly in gallon increments. A gallon is roughly 12 lbs. This will help me avoid weighing all of the odd sizes of containers. **Variety:** Last year the honey we got was mostly thistle. The honey we get will not be a single varietal honey, but will be based on what the local beekeepers produce. It will be high quality, local honey. Our local beekeepers need all the help they can get. **Price:** Last year's price was \$2 per lb (\$24 per gallon). I expect this will be about the same this year, but it is dependent on market prices that are unknown at this point. We are not going for the cheapest honey,

we are going for a well-produced, local product. **Date of delivery:** Timing of delivery depends on when the beekeepers extract their supers. Last year, this was September. Beekeeping is a tricky business, dependent on weather and many other factors. If anyone has other questions, please get them to me and I will do my best to answer. If you want to get in on the bulk honey buy, now is the time to get your name on my list. This is not a commitment to buy, it is just to help me estimate how much we need. As we get closer to the delivery time, I will confirm with each person who was on my list.

Thanks everyone!

Andy's European Beer Journal The Death of the Lock-In

By Andy Anderson

The Lock-In. Or maybe I should refer to the *allure* of the lock-in. Are you familiar with the term? "A "lock-in" is when the landlord of a pub allows a number of people to continue staying in the pub after the legal closing time. The lock-in began as a reaction to changes in the licensing laws in England and Wales in 1915, which shortened opening hours to stop factory workers turning up drunk while making munitions for WW I. Since 1915, the licensing laws changed very little, leaving England with comparatively early closing times. (Normally: Last Call at 11 PM, & you must vacate the premises by 11:20 PM.)



For those of you who may have experienced a lock-in, it's a rather exceptional treat. You feel special because the landlord is keeping his (or her) pub open, at risk of fines, solely for your imbibing pleasure. Well, maybe not *solely* for your own pleasure, because if you were truly the only one in the pub, then he would close for the night. But it does feel special to know that you are still drinking while most of the rest of England has had to leave the pub.

I know several of my fellow BURPERS have enjoyed a late night lock-in of music & real ale at The Wenlock Arms in London (26, Wenlock Road, London N1 7TA). While the lock-ins happen every Saturday like clockwork, they still feel special (plus, they have a great selection of real ales).

But the only constant in this world is change. A couple of weeks ago I met a friend at his local just on the

outskirts of Bath. It was about 9:30 that evening & I paced my drinking knowing that "Last Call" would soon arrive at 11 PM. Then, at one point I looked at the clock, noticed it was 11:20 PM, and realized that Last Call had not yet been uttered. That's when I knew that things had really changed, even on the outskirts of Bath. I had known there would be changes from my previous time in England during the mid-1990's, and intellectually I realized that The Licensing Act of 2003 would loosen the opening hours, but I had not realized just how widespread these changes would be.

Here was a BBC headline from November 2005: **R.I.P. Lock-ins:**

"Many pub lovers, for whom there were few more pleasurable drinking experiences than the illicit thrill of carrying on when others had been asked to be on their way, will rue the day.

"For while 24-hour drinking will become widespread, the attraction for many was that lock-ins were secret, a conspiracy between publican and patron. Also, they were exclusive, usually with only a few select regulars." <http://news.bbc.co.uk/1/hi/magazine/4457262.stm>

Please don't misunderstand me; I am happy the outdated Licensing Laws have been relaxed. After all, the Kaiser called it quits in 1918, so no need to keep those restrictive laws. However, the death of the lock-in will have to be placed in the category of "The Law of Unintended Consequences". I left that pub around 11:45 PM (The Bear, Oldfield Park) and walked downhill to my hotel in Bath. While I was pleased that I had enough time to enjoy an extra two pints with friends at the pub, it would have been even more enjoyable if those last 45 minutes had been illicit drinking!

Anyway, that's it for this month. If you have any follow-up questions, you can always reach me via email. Similarly, if you have ideas for columns, please drop me a line. In the meantime, I think it's time for another pint of research ☺

Cheers,
Andy Andybrews@gmail.com

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, May 1990

As had already become a tradition with the BURP Club in May, the smell of chili filled the air at the Walter Reed

Army Medical Center's Forest Glen Recreation Area in Bethesda, MD on May 19. It was the 6th Annual BURP Chili Cook-Off, and the variety of concoctions prepared by club members was typically, uh, varied. They ran the gamut from **Ralph Bucca's** Rauch Angelica Herb Chili to **Emil Markulis'** Indian Sausage & Curry Chili. There were also some memorable chili names, including "Dos XX Step Infusion Chili", "I'm Just Wild About Saffron" and the immortal "Up Your Standards Chili". To wash down these wonderful concoctions, there was plentiful beer, including not one but two donated kegs from *Virginia Brewing Co*, "Gold Cup Pilsner" and their newest offering, "Gold Cup Light" (Yes, this was, unfortunately, the beginning of the "light beer craze", but at least the VBC version had a fair amount of flavor & body). Homebrewed beers were also in abundance, but special note must be given to the "Brew of the Month" contributed by **Roger Allers**, a very pleasant Amber Ale brewed using amber DME and Cascade hops. It was the perfect accompaniment to a big, spicy bowl o' red. While the cooks were a'cookin, BURPer **George Rivers** conducted an interesting comparative tasting of Belgian Kriek beers, pitting the *Liefmans* product against the *Lindemans*, both having recently been imported by Baltimore-based *Phoenix Imports*. The chili competition was once again sponsored by Alexandria's *Hard Times Café*, which went all out this year with prize donations - certificates for free dinners for 2 and 4 people, boxes of chili mixes, and *Hard Times* aprons and baseball caps, just to mention a few items. Finally, the chilis were judged and the winners announced. Your humble compiler took 1st place with his "Jumpin' Jackrabbit Chili". **Jim Dorsch** (& company) took 2nd (chili name unmentioned), and the aforementioned **Emil Markulis** took 3rd with his "Indian Sausage & Curry Chili". Beautifully made chili bowls were the grand prizes in this era, crafted by local potter **Nancy Ziegenfus** and hand lettered by BURP's calligraphy expert **Rod Rydlun**. The first place chili bowl is still proudly displayed in the Aaronridge family room. The meeting raffle was one of the best in quite some time thanks to contributions from BURPer **Al Lowry**, **Mark Weiner** of *Berose Liquors*, and **George & Pat Saxon** of *Phoenix Imports*. Finally, club photographer **Linda Sweeting** gathered the masses for a fine group portrait. I still have the 8X10 glossy taken at the meeting and will bring it to the upcoming BURP gathering. It will be fun to see how many members from that era you old timers can identify.

The May 1990 issue of *BURP News* led off with a very comprehensive article by **Rob Brooke** documenting his "lessons learned" as a rapidly evolving new brewer. Rob had brewed his first batch in August 1989 and had already made many adaptations in ingredients and technique. His key improvements in less than a year

included: 1) reducing the amount of sugar used in his recipes to zero, 2) changing from using plastic buckets for fermentation to glass carboys 3) moving quickly from all extract to extract plus specialty grains, 4) filtering all of his brewing water using a tap-mounted charcoal filter, and finally (and most important), moving to liquid yeast. Rob's article was an inspiration to many of the club's new (and aspiring) brewers. **Jim Dorsch** followed with two contributions, including his nice review of the club's homebrew demo held at the *Brickskeller* the month before. This was followed by Jim's monthly "Whole BURP Catalog", in which he announced the release of *Sierra Nevada Brewing's* first lager (a Maibock) as well as several upcoming beer events, including the 19th annual convention of the Association of Breweriana Advertising, to be held in Baltimore that August. Finally, **George Rivers** continued his "Pub Guide Update" with a review of the pubs of Old Town Alexandria, with special mention of the Union Street Public House (with 10 beers on draft) and the Hard Times Café (which at that time featured a seasonal keg from *Anchor Brewing* as well as several other rotating draft offerings).

10 Years Ago, May 2000

May 2000 kicked off with a work trip to Popenoe Mountain near Cumberland to prepare the site for the upcoming MASHOUT. Ostensibly, the purpose of the trip was to lay fresh gravel on the driveway, which had been badly damaged in a severe rainstorm during the previous year's event. However, this work was accomplished fairly quickly, and the "work weekend" soon turned into a mini-MASHOUT, with great food and beer provided by all who attended. Participants got in some bicycling and swimming at Rocky Gap State Park, and at night, everyone enjoyed a roaring campfire while swapping stories about MASHOUTS of the past (and future). A fine time was had by the 25 BURPers who attended. A full write-up on the event, along with some good photos, can be found on the BURP website at <http://burp.org/events/Mashout/2000mini/>.

The annual BURP Chili Cook-off was next on the agenda, returning to the home of **Rod Rydlun** in Potomac, MD after a 5 year hiatus. As with many cook-offs of past years, the weather was warm and humid, with temperatures approaching 90 degrees. At least the promised thunderstorms never materialized. As always, there was a plethora of great chilis in the competition. Notable was the entry of **Steve & Teresa Marler**, which was made using the combined recipes of the winners of the past two chili competitions - **Tom & Colleen Cannon** and **Tim Artz**. The name of the concoction also honored the past two winners by combining their chili names into "Heartz of Jackalope". **Rick Garvin & Christine Lewis** prepared two versions

of their "Badger & Beaver" chili, one renamed to "Satan's Sphincter" after the addition of habanero chili puree. While the chilis were a'cookin', Chili Commissioner **Alan Hew**, resplendent in policeman's hat, patrolled the premises to make sure there was no sabotage or subterfuge. Off to one side, the club's monthly homebrew competition went before the judges. The competition this time was for Bockbier, and there were some excellent entries. Finally, the day's winners were announced. The first place chili prize went to **Trish Koch** for "Chester's Chili" (based on a winning recipe from the 1972 World Chili Championship). Trish won a nice inscribed ceramic chili bowl and several great prizes donated by competition sponsor *Hard Times Café*. Second place went to **Rick & Christine** for "Badger & Beaver", and third went to the **Marlers** for "Heartz of Jackalope". **Rick & Christine** also took the prize for hottest chili (the first of many for them) with their aforementioned "Satan's Sphincter". Finally, the Bock competition winners were announced. First place went to **Andy Anderson** for his Doppelbock, second went to **Wendy Aaronson & Bill Ridgely** for their Maibock, and third went to **Bob Maher** for his Doppelbock. A fine time was had by all consuming hot chili on a hot spring day. There are some great photos taken at the event on the BUP website at <http://burp.org/meetings/200005.htm>. The recipe for Trish's 1st place chili is also available on the website at <http://burp.org/events/ChiliFest/2000/default.asp>.

The contents of the combined Apr-May 2000 issue of BURP News were fully covered in last month's historical column.

WTF? A Brewing Tip From Melo

By Mel Thompson



I think too much emphasis is put on recipe formulation. A brewer needs to learn the style basics and then experiment. One can make a very tasty German Pils with 100% pils malt and an appropriate hopping schedule. I hear brewers talk about brewing a clone of this or a clone of that – WTF? Surely you can brew a better beer than the one you are trying to "clone". And, it's rather a stretch to use the term "clone" when making a beer. You are really taking about copying a recipe with similar ingredients (how similar is questionable) and similar techniques (here is the near impossibility). Exact temperatures from mashing to fermentation, ph of the mash, exact type and quantity of yeast, exact fermentation time in the primary and secondary, same

type of fermentation vessel.... Are you getting the point? You cannot clone a beer, even in our stretched definition of "cloning", and why would you want to? 10 brewers follow the same recipe and you'll get 10 different beers.

In a very general sense, there are two types of brewers (and cooks). There are those who follow a recipe that someone else developed, to the letter and try to reproduce a good beer, just as there are cooks who follow recipes from Betty Crapper and make delicious food. Then there are brewers who try to understand the effect of the many variables and create their own signature beer which may or may not be within strict style parameters. In my own household there are both types of cooks. D2 cooks by following recipes and produces some of the most delicious dishes I have had the good fortune to sample. You should try her Chiappino. It's my annual birthday dish. I, on the other hand, cook like I brew. I read recipes to get ideas, but as I'm reading them, I'm thinking about ways to improve them and often end up with something totally different (and not always improved). Which method is better? They can both produce great homebrew and win in competitions. So, who cares? I just think it behooves us to stretch a little. It would be a real stretch for me to follow a recipe to the letter.

After around 340 batches of beer, I can say that I've never brewed exactly the same recipe twice and I've never followed anyone else's recipe. Why? Because I have in my mind (right or wrong) that I can make better beer each time. And, surely, I can make a better IPA than "Spiney the Molester", or whatever.

So, here's how I go about recipe formulation:

At the beginning of my brewing season, I develop a brewing schedule for at least 20 new beers. After inventorying my ingredients, I make a trip to the homebrew store and get all the supplies I anticipate needing for the brewing year, even the yeast I will need for the first several months. I know that I'll need several sacks of base malt, at least 3 different crystal malts, several dark malts, carapils, rye, wheat, flaked oats, etc. Sure I may have to get a temporary loan from my credit union, but I like to have everything on hand when I start the brewing season.

I organize my beers by related styles to conserve yeast and to get in the zone with particular beers. I brew all English beers one after the other, American beers in order and lagers in order. Planning and scheduling is an important aspect of brewing for me.

I will probably start with an ESB as, with a 1.056 gravity beer, one can go in either direction with the harvested yeast from an ordinary bitter to an IPA. Yeast selection is based on my own experience and I often re-read the Wyeast and White labs descriptions prior to selection. I don't like to get in a rut and use the same yeast over and over. I used Ringwood for my English beers this past year so will use something different next year. There are a lot of yeast varieties with which to experiment and they all throw different flavor and aroma characteristics. So, the first step is setting the schedule and then selecting the yeast varieties.

I made a Schwarz beer for the first time this year and wanted to get it somewhat right except with a little more aroma and flavor than the commercial varieties I've had. I find Schwarz to be a rather boring beer. So, I read a dozen or so recipes of other peoples Schwarz beers and then developed my grain bill. I used more Munich than any recipe I read and Carafa for the color. Pils was the base and some Crystal 60 completed the bill. It was a little bigger than the typical Schwarz which was to my liking, but probably not exactly to style. So, the second step is developing the grain bill for the style you intend to brew. You have to know your system in order to predict the original gravity for the beer. I usually use a 75% extraction efficiency as a base unless I'm making a really big beer, then I use 65% or 70% as there will probably be some wasted wort unless I also make a small beer or do a really long boil. So, for the above Schwarzbier, I used 10# of grain of which 62% was pils malt, 28% Munich, 5% Crystal and 5% Carafa.

Hop selection is important as there are appropriate hop varieties for each style of beer. I have been using more and more neutral high alpha acid bittering hops, like Magnum, for many beer styles. The later additions of the appropriate hop will impart the correct characteristics. At least, that has been my experience. I use multiple hop additions based on the beer style. For most ales, I use at least 4 hop additions during and at the end of the boil. Most of my beers have substantial hop flavor and aroma due to the multiple additions. I also frequently dry hop in the secondary fermenter. Hop selection and the hop schedule is the next step in your recipe formulation. It is very important to calculate the IBU's to be within the style guidelines (or not if you want to push the envelope). My computer program does this for me, but if my computer crashed, I have the IBU calculation formula around somewhere, or if I can't find it, I may have to call you to get it.

Water: to treat or not to treat? That is the question. I do most of the time and I don't sometimes. Both have won in homebrew competitions. I've had English beers taste minerally that were not treated with salts. Go

figure. I have a computer program that suggests what to add to the water for a particular style, so I usually comply. Maybe your experimentation will enlighten me on the subject. I can tell you that a judge in one particular homebrew competition told me that my German Pilsner need gypsum added to the water. Huh? Any serious water questions should be directed to AJ DeLange, our local H2O expert.

Part of your recipe formulation is to determine your mash temp, your boil length, finings, the desired temperature of your chilled wort for pitching, etc. All these thing should be figured out before you get up at 5 AM to start your brew day. The only times when I leave things to chance is when I'm brewing with someone and we consume too much of the finished product. And guess what? The beer still turns out good.

What really makes a good beer is following good sanitation practices, using quality and fresh ingredients and controlling temperatures at each stage of brewing. Recipe formulation or following someone's recipe takes a distant second.

My brewing is open to you. Anyone who would like to make a trip to G'burg to observe or brew with me is welcome. I will also be happy to share any of my recipes with you though I can't guarantee the results, and, I'm sure you can put together a better beer anyway.

Fermentingly yours, Melo

BURP Prosperity Report

By Mark E. Hogenmiller Minister of Prosperity

Merchandise News- We still have the following available:

BURP Lapel Pins - \$3

BURP Titanium Bottle Openers (last a lifetime) - \$8.50

BURP Baseball Caps (Blue or Tan) - \$13.50

See me at the next meeting to purchase merchandise.

Due to the sensitive nature of the Treasury reports and the newsletter being in the public domain, Treasury Reports are now posted to the BURP Website in the Members Only Document section.



BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed item description, any special circumstances, and

name of person to be reimbursed. Event coordinators should maintain a spreadsheet for their project. Correspondence can be sent to me at treasurer@burp.org.

Trivial Beer-Suits

By Charlie Pavitt

With this month's installment, we turn our attention to Stephen Harrod Buhner's (*Sacred and Herbal Healing*



Beers) treatment of "Psychotropic and Highly Inebriating Beers" (his Chapter 7). Buhner's discussion of gruit ale is interesting. Gruit ale combined various narcotic herbs (Buhner lists sweet gale, yarrow, and wild rosemary; Wikipedia includes the first two, heather, and

rhododendron, along with others as adjuncts. "Gruit ale was *the* ale of Europe for at least 700 years", he writes (page 170), before being replaced by more sedating hop-based brews. Buhner describes how the introduction of ales was resisted by brewers in England and Germany; he includes the following complaint from London brewers to the city mayor as follows:

"[there was] a deceivable unholosome fete in bruying of ale within the said cite nowe of late [that] is founde in puttyng of hoppes and other things in the said ale, contrary to the good and holosome manner of bruyng of Ale of old tyme used...Pleas it therfore your saide good lordshyppe to forbid the putting into ale of any hops, herbs, or other like thing, but only licour, malte, and yeste."

along with a quote from author John Arnold on the prohibition of hops in Cologne in 1381. Yet, Wikipedia makes the point that hops gradually supplanted other psychotropic herbs over the course of about 500 years, starting in the southern and eastern portions of the Holy Roman Empire in the 11th century and reaching England by the 16th.

Buhner interprets the battle between herbs and hops as a part of the Protestant reformation process. First, Catholic Church authorities had great financial and political power in Europe, and Protestants often formed alliances with merchants and royals in attempts to wrest some of that control (and money) from the Church. As Catholic institutions often held monopolies on brewing and relied on psychotropic herbs, the Protestant/merchant/royal group would naturally fight for the right to use hops instead. Second, Buhner speculates that at least some Protestants likely saw the

exhilarating gruit ales as too self-indulgent and un-Christian in comparison to the calming hops beers. As the Protestant Reformation gained traction and the Catholic Church went into retreat, one result was often outright prohibition of gruit production (again in stages between the 16th and 18th centuries) although it held on in Norway and Iceland until relatively recently. Buhner characterizes this as "some of the first drug control manifestos on record" (page 174), and I believe he sees it as a forerunner to more modern temperance movements.

The Wikipedia author isn't so sure. Buhner is cited for his arguments, but Wikipedia notes the beginning of hops ascendancy as occurring earlier than Buhner's case would imply. The Bavarian Purity Law predated Luther's posting of the 95 Theses by a year, and analogous regulations date from a century older. Another possible reason mentioned by Wikipedia for the disappearance of herbs is public safety (some of the psychotropic herbs in use were potentially poisonous) and the ease of monitoring hops as an additive rather than a mixture of several other herbs. Finally, the preservative effect of hops is greater than that for other herbs, although the author notes (and Buhner argues strongly) that bog myrtle and rosemary do have some effect along these lines. Dave Bonta (http://www.gruitale.com/art_treatise_on_brewing.htm) makes the further point that much gruit brewing was a cottage industry done by women, and when powerful men realized there was money to be made, they wanted to make it, in so doing trying to publicly label female brewers as cheats adulterating beer with poisons.

Anyway, as I trust you all know, brewing with herbs is making a comeback in both commercial and homebrewing circles.

At noon, the haymakers sit them down,
To drink from their bottles of ale nut-brown.
In summer too, when the weather is warm,
A good bottle full will do them no harm.
The lads and lassies begin to tattle
But what would they do without this bottle?

There's never a lord, an earl or night,
But in this bottle doth take delight;
For when he's hunting of the deer
He oft doth wish for a bottle of beer.
Likewise the man that works in the wood,
A bottle of beer will oft do him good.

The Roxburghe Ballads

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History



The *Brew Your Own* half-price subscription drive is nearing its conclusion. I now have the 10 new subscriptions or renewals required for us to qualify for the special subscription price of \$14 for one year or \$28 for two years. However, there's still room for more BURPers to sign on. *Brew Your Own* is an excellent magazine for homebrewers, certainly on a par with *Zymurgy*. And you can't go wrong with the price. If you are interested in either purchasing a new subscription or renewing an existing one for ½ the regular cost, please let me know by e-mailing ridgely@burp.org or calling 301-762-6523. The offer is good only through the May BURP meeting, so please make your decision quickly if you'd like to participate. I'll have a sign-up clipboard at the meeting, but I will need your check (payable to BURP) for the full amount at the meeting if you have not already paid.

The most recent issue of *Brew Your Own* (May-Jun 2010) has arrived in the BURP li-beery. The table of contents will eventually be available on the BYO website (<http://byo.com>). The lead article is devoted to "Breakfast Beers", i.e., those beers brewed with ingredients more closely associated with breakfast foods - oatmeal, grits, breakfast cereal, maple syrup, coffee, and even bacon. Lots of recipes are included (and yes, there's even one for bacon beer, using 5 oz of crispy cooked bacon). I also recommend the very good article by renowned English beer writer **Terry Foster** on "Making Real Ale at Home". It's never too early to start thinking about the BURP Real Ale Competition scheduled for November. Once the issue appears online, several of the articles will be made available in full text on the website.

I also recently received the latest issue of *Zymurgy* (May-Jun 2010). You can review the contents of the issue at <http://www.homebrewersassociation.org/pages/zymurgy/current-issue>. The lead article in this issue is "Wheat Beer, American Style" by **Stan Hieronymous**, author of the recently released *Brewing with Wheat* from Brewers Publications (now available in the BURP li-beery). Stan discusses the evolution of wheat beer brewing in the U.S. and notes that there are many more styles available now outside of the old and, in my humble opinion, rather insipid "American Wheat" style. He also provides recipes for an unfiltered American wheat beer and an American interpretation of Belgian witbier. The "online extra" for this month (available on the website at the address above) is "The Collaborator Project", which reviews the results of brewing using 4 different wheat-based malt extracts.

I'll have paper copies of the latest Apr-May issue of the *Mid-Atlantic Brewing News* at the BURP meeting, but you can now read the entire contents online at the Brewing News website. Just surf on over to <http://www.brewingnews.com/mid-atlantic/> and click on the link for the online edition.

As always, the contents of the BURP li-beery are available anytime for your perusal at <http://burp.burp.org/Default.aspx?tabid=414>. If you would like a book loaned to you, just let me know, and it will be delivered to you at the next BURP meeting. And, as always, if there is a book that you feel should be added to the collection, please contact me. If you are planning to brew a specific beer style and need some guidance, I may be able to help you with an appropriate publication.

Cheers, Bill

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