



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

"When I heated my home with oil, I used an average of 800 gallons a year. I have found that I can keep comfortably warm for an entire winter with slightly half that quantity of beer."

--Dave Barry



Rich Sampson, Editor
newsletter@burp.org

January, 2012

www.burp.org



NO DUES, NO BEER!

Most memberships expire at the end of January; please pay your dues ASAP!
(See the MemBeerSip Update on Page 5)

January Meeting
BURP/Wort Hogs Club Challenge
Alexandria, VA
Saturday, January 21, 2012

February Meeting
American Ales Competition
TBD
Saturday, February 25, 2012

Mel's Meanderings

By Mel Thompson, Fearless Leader



Thanks to all of you who showed your confidence in me to elect me to a second term as BURP Fearless Leader for 2012. Sure, no one ran against me and only about 25% of the membership voted, but I still must take this as a mandate for my administration and platform for 2012. Blah, blah, blah. Was that a load of crap or what? Really, I just want to enjoy the great camaraderie and fantastic homebrew that defines BURP. Serving you as Fearless Leader just gives me an opportunity to pay back for all the enjoyment I have experienced since becoming a BURPer 10 years ago. So, here is my real platform for 2012, actually I refer to it as Mel's Mantra: "Keep it simple and make it fun." And, more homebrew and homebrewing in 2012!

With the new, energetic officer staff and the many new members and newer brewers, we will be emphasizing more homebrew education at meetings and outside of meetings. We will try to tie the monthly competitions to homebrewing and style education for the desired result

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.

of better and more beer. We refer often in BURP to "Free Beer!" But we all know that it is only free to the consumers. As I have said before, it is a substantial investment for the brewers and the costs continue to rise. So, especially for you occasional or non brewers, let's not forget the BURP Mantra of "Bring more beer than you will drink and more food than you will eat." I'm really looking forward to the changes the new officers will bring to the table. I'm sure they will let you know what's in store in their columns in this newsletter.

As the weather is cooling down and I'm getting ready to brew my annual lagers, I was pondering what has changed in world of the homebrew hobbyist. Twenty plus years ago, I started brewing for 2 reasons. The first was to always have a supply of good beer, and second, to do it for far less money than an equivalent commercial beer (not that commercial beer is generally equivalent to good homebrew). To accomplish this, we homebrewers of that era built our own equipment and systems which radically changed over the years as easier or more efficient methods were discovered by analyzing one's own brewing system and experiencing other homebrewer's set ups. Homebrewers are pretty amazing in figuring things out and as **Ryan Tomcik**, a BURPer who just started all-grain brewing, said: "Homebrewers are "McGivers". There always seems to be something that needs to be changed on the fly and we usually figure it out.

We also quickly graduated to all-grain brewing, not only for the opportunity to make better beer, or at least have more control over the beer we were making, but also because it was a lot less expensive than buying extract. I know I take it somewhat to the extreme by figuring out my annual brewing schedule and then buying all the ingredients in bulk to further save money.

But, it seems that times they are a changing. Though there are still many of us using our homemade systems and "keeping it simple," there are many homebrewers who have made the leap to buy new sculptured systems and every expensive gadget available. As a case in point, I was thinking of a hopback for my brewing system and started looking around the house for suitable containers and fittings that would work, keeping in mind that the first effort will probably have to be revised as the flaws are discovered. Well, why not buy a Blichmann Hopback for approximately \$125... It would do the same thing and probably better than my effort "on the cheap," but, I just can't do it when one would be so easy to make and for a fraction of the cost. Different mindset from a different time I guess.

I brewed a batch of APA with **Tom Cannon** on his system. **Tom and Colleen** are both engineers and have

been brewing for several decades making excellent beers, which they always share with BURPers. I was surprised that the Cannon system is even simpler than mine. I was expecting some engineering marvels and was I ever surprised. It does require more lifting and manual labor, but an all-grain batch is done in 5 hours and the results are generally excellent. Tom uses all gravity flow, but it does require some lifting, something that I have been trying to avoid as time progresses. Hence, I use gravity from the hot liquor tank to the mashtun and then a pump to fill the boil kettle from the sparge. After the boil, I reverse the pump to run the wort from the boil kettle through my counterflow chiller and into the fermenter. So simple. I don't need a \$3000 system to be a happy and relatively efficient homebrewer.

The other big change is the advance and demand for craft beer. New breweries, micros, brew pubs and nanos, are popping up everywhere. Not all of the beer is very good, but people are so hungry for craft beer, that even the less than satisfactory ones seem to be doing well. Which has developed, much to my chagrin, into the "winefication" of beer, including wine-like prices. It's mind blowing to me that mediocre beer sold in 22 oz bombers is selling for such exorbitant prices. Luckily, most of our local breweries and most of those I've visited around the country are making very quaffable beer.

Me, I'm going to continue to make my own beer and most of what I will drink will be my own and that of my friends in BURP. Our homebrew far surpasses most commercial/craft beer available. And even with the rising cost of ingredients, it is still far less expensive than paying for commercial beer. The weather is now great for homebrewing and I hope you will join me in a very active brewing season, so that we can share the fruits of our labor at future BURP meetings and events.

Cheers!

From the Ministry of Culture

By Justin Housenger and Mike Reinitz ,
Co-Ministers of Culture

The purpose of BURP monthly competitions is to encourage brewers to advance their brewing skills by improving recipe formulation and/or technique based on objective feedback from score sheets or by experimenting with styles they've never brewed. Competitions promote education and the availability of great tasting homebrewed beer at meetings.



[Justin Housenger (left) and Mike Reinitz]

Winter Warmer Wrap-up: The last competition of 2011 was held at the December holiday party and was a popular vote contest. Ten different winter warmers were brewed for the occasion ranging from spicy to fruity to boozy! The first place beer of the night was **Mel Thompson's** "Brontosaurus", a hearty English Barley-wine. **Steve Marler** and the **New Member Group** took second place with "Figgy Puddin'," a spiced Belgian Dark Ale. In third place, **Steve Marler** took another win for "Cranberry Relish," a Cranberry Saison. Thanks to all the brewers who entered beers and provided some holiday cheer. And a special thanks to the 2011 Ministers of Culture, **Wendy Aaronson** and **Mike Evans**, for another successful competition. Wendy and Mike did a great job last year, and we're looking forward to following in their footsteps this year.

Upcoming Monthly Competitions

We've set the calendar through March 2013 (see end of article) to give everyone ample notice of competitions and plenty of time to brew. In each Ministry of Culture column, we'll expand on the next 3 competitions in more detail. We'll be continuing with pre-registration of beers this year and ask that everyone register by the Thursday prior to a meeting — we will not be accepting unregis-



tered entries on the day of a meeting. One new thing for 2012 is that we've decided to do away with Brewer of the Year (BOTY). The original purpose of BOTY

was to encourage participation in the monthly competitions, and after much discussion, the officers have all agreed that it has run its course for now. Plus, there's no more room on the plaque! (see photo)

We'll be working closely this year with

the Ministers of Enlightenment, **Steve Marler** and **Robert Stevens**, who will help you prepare for the monthly competitions at prior meetings. So, for example, in January Steve & Robert will lead a tasting/discussion on Stouts to prepare you for the March competition. We'd also like to get more members involved in judging, especially those looking to take the BJCP exam whether it be the exam in January 2013 or beyond. A great way to hone your palate, learn beer styles, and get practice filling out a score sheet is to pair up with a ranked judge during the monthly competitions. If you're interested in judging, find Mike or Justin at a meeting or email us at culture@burp.org. And if we ask you to judge at a meeting, please help us out! The goal is to get a lot of judges and keep flights small (3-5 beers), so that the competition goes quickly and we can all get back to enjoying the meeting!

January Competition: This month's competition is an Imperial Challenge with the Wort Hogs! Traditional Imperial styles like Baltic Imperial Porter (Category 12C), Russian Imperial Stout (Category 13F), and Imperial IPA (Category 14C) will be accepted along with variations of those styles (e.g. a Russian Imperial Stout w/ Cherries). In addition, "Imperialized" versions of other styles will be accepted as well (e.g. an Imperial Kolsch or Imperial Brown Ale...use your imagination!). Beers will be judged by a team of judges from both clubs, and **we're asking that all entrants submit at least a six-pack's worth of beer** so that there's plenty to share with everybody as well. Ribbons and prizes will be awarded. **Please email culture@burp.org by Thursday, January 19 to register your entry.**

Meeting	Competition
2012	
January	BURP/Wort Hogs Club Challenge--Anything Imperial
February	American Ales (Category 10)
March	Stouts (Category 13)
April	Belgian Strong Ales (Category 18)
May	Best Beer With Chili
June	No Competition (Spirit of Free Beer leftovers...free beer!)
July	Wheat Beers (Categories 6D, 15A, 15B, 15C, 16A)
August	Mashout--"Big New Beer Style" (more info to follow)
September	German Styles [excluding wheats] (Categories 1D, 1E, 2A, 2B, 3, 4B, 4C, 5, 6C, 7A, 7C, 22A)
October	Strong Ales (Category 19)
November	Real Ale
December	Winter Warmer
2013	
January	India Pale Ales (Category 14)
February	Meads & Ciders (Categories 24, 25, 26, 27, 28)
March	Stouts (Category 13)

Febrewary Competition: In February, we're getting patriotic with an All-American brew-off! Brewers can enter any beer in Category 10 – American Ale, so get your Pales, Ambers, and Browns ready. Register your entries by Thursday, February 23.

March Competition: March's meeting is on St. Patrick's Day...what better way to celebrate than with stouts! Anything in Category 13 is fair game—Dry Stout, Sweet Stout, Oatmeal Stout, Foreign Extra Stout, American Stout, and Russian Imperial Stout. Fire up your brew kettles and get your Irish on! Register your entries by Thursday, March 15.

In the Know

*By Steve Marler and Robert Stevens
Co-Ministers of Enlightenment*



We have quite a few ideas for educational activities during the year. **Aaron Share, Royden Henry, James Carroll and Gordon Harris** have agreed to help organize some events

and be a member of the Enlightenment work group. **Tim Artz**, past Minister of Enlightenment, has also agreed to provide is impute and advice to the group. The fact is none of us are smart enough or have the energy to be leading all the enlightenment event we would like to have. We are going need your help if we are going to lead the enlightenment events.

Starting off with the January we plan to revive the style tasting sessions. The purpose of these sessions is to refresh participants' knowledge of the style, and to assist

and encourage brewers to brew beers for future monthly competitions. Tastings will take place at the beginning of the meeting.

Along with style tastings, we also plan to have one other educational activity at the monthly meeting. These activities will start at the conclusion of the style tasting sessions.

For the January meeting we plan to have a Stout style tasting. Also, the Feed Back Corner (FBC) will be open. Bring some of your home brews and get feedback and advice from a group of members.

The BEST (Brewing Education, Skills, & Techniques meetings) group will meeting once a month and will be coordinated **Aaron Share**. This group is geared toward the beginning and intermediate brewers in the club, and will retain its focus on orientating new members. However, it is open to all members, as room permits. Most meeting will include introductions, an education component and "social time" to talk about beers and answer questions.

We have not forgotten about the more accomplished brewer in the club. We are exploring educational activities for the more advanced brewer. These special activities will take place either on a weeknight or week end other than a meeting. **Calvin Perilloux** has agreed to organize the Cider pressing day again.

To enlighten the club about products that professional brewers are putting into the market place, we plan to arrange BURP happy hours. These happy hours will take place at various places throughout the metro region. We hope to have our first happy hour in February.

Help us fill up the schedule at the bottom of the page. If you would like to lead one of the activities we have we have listed below, or have an idea for an educational activity let us know at enlightenment@burp.org .

Lastly, the 34th **Blue & Grey Breweriana Show** takes place February 15th through the 19th at the Ramada Inn

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Nov	Dec
Tasting	Stout	Belgian Strong	Lager	Wheat	None	None	Strong Ale	None	Real Ale	None	None
Meeting Education	FBC	Food & Beer	TBD	TBD	None	None	TBD	None	TBD	None	None
BEST meetings	Beer evaluation	TBD	TBD	TBD	None	TBD	None	None	TBD	TBD	None
Experience Brewer											
Other									Cider Picking/ Pressing		

on Route 1 in Fredericksburg, Virginia. Ray Johnson, the show's organizer and BURP member, says it is the largest show in the East." This is a must for any one looking for tap handles or things to decorate their basement pub or Man Cave. You will find brewery advertising collectors of beer cans, bottles, lithos, foam scrapers, labels, trays, signs, tap handles, and more. One of the highlights is the "Back Bar" display. It features rare, premium-quality, lighted breweriana of Pre-prohibition to early 1950s vintage. Show information and registration materials can be found on the Blue Grey website at www.bluegreyshow.com.

Last year, a few BURP members provided a keg of home brew for the show to promote home brewing. Ray would like to see this continue. If you would like to participate, contact Steve (marler@burp.org) or Ray (raynerj@verizon.net).

We look forward to an enlightening year!

MemBeerSip Update


By Howard Michelsen, Minister of MemBeerSip

Renew Your BURP Membership Today! Your membership expires this month!!

Please take note BURPers: Your membership will expire on January 31st (unless you paid multi-year dues). Please pay your annual dues as soon as possible, and no later than January 31st.

To help remind members, you should expect to see a "please pay BURP dues" email notice soon. The annual dues stays the same - \$15/year for individuals and \$20/year for family (two people co-habiting).

New this year is the option to renew for 2, 3, 4 or even 5 years. At the five year level, members receive a 10% discount. There are several ways to renew your membership rated in order of ease (for the MemBeerSip

Chairman! )

1. The preferred method of paying your dues is to use Paypal by logging in to your www.BURP.org account and clicking **Members > Renew Membership**. Scroll all the way down and click on the big button: "**Payment Options**". This will take you to a webpage where you can pay your dues via PayPal.
2. Bring cash or check (payable to BURP) to the January BURP meeting

3. Mail a check to:
Minister of MemBeerSip
2419 Fox Creek Lane.
Davidsonville, MD
21035

BURP Prosperity Report

By Mark E. Hogenmiller, Minister of Prosperity

End of Year Financials – I am happy to report that we ended the year with a positive **\$1884.29** cash flow. Thank you to all who have been current in paying your membership dues and supporting the club throughout the year with the raffles. Due to the sensitive nature of the Treasury reports and the newsletter being in the public domain, Treasury Reports are now posted at the member's only [BURP financial page](#) on the club's web site. The [2006 – 2012 Financial Report](#) is now posted!

Even with BURP donating over \$700 to charity this year, this is the greatest increase in cash flow in the past six years. Suggestions on how to "invest" this money back to the club are welcome; please let any of the officers know what you would like to "invest" in.

Charity Report for 2011

With the November collection for the Fisher Center for Alzheimer's Research Foundation in the amount of \$198.50, BURP has collectively donated over \$700 this first year! Let's make it our goal to give back even more next year.

January	Manna Food Center	\$131.00
April	Arlington Free Clinic	\$127.00
June	The Aleethia Foundation	\$120.00
September	Honor Flight	\$152.00
November	Fisher Center for Alzheimer's Research Foundation	\$198.50

2011 TOTAL *\$728.50*

Charity of the Month – January 2012

The charity for January will be **House of Ruth**, with 50% of the raffle donations going to them! Founded in 1976, House of Ruth helps women, children and families in greatest need and with very limited resources build safe, stable lives and achieve their highest potential. At House of Ruth, women, children and families heal from lifetimes of traumatic abuse.

At their 13 programs in Washington, D.C., they assess the capacities and needs of each woman and child, then design and deliver a specialized combination of services to meet their specific needs and build on their strengths. They enfold the women and families in an environment that is safe, structured and predictable and where they receive highly responsive and caring attention from the staff.

Every day at House of Ruth, more than 600 women and children work hard to learn the skills to live independently so they can eliminate homelessness and abuse from their lives. House of Ruth provides housing and services for 63 families and 109 single women; supportive services to 11 families housed in apartments throughout the city; developmental day care to 76 children and supportive services for their parents; and free counseling for more than 400 women a year who are dealing with or recovering from domestic violence.

More information can be found at <http://www.houseofruth.org/> .

Merchandise News- We still have the following available:

BURP Lapel Pins - \$3 (make great exchange gifts while pub crawling)

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

Now \$8 only 2 left

BURP Euro Style Stickers - \$1 (buy one for all of your cars and kegs)

NEW! BURP Beer Mats/Coasters \$20/Sleeve of 100
BURP 30th Anniversary T-shirts \$10 Sizes M, L, and XL available

See me at the next meeting to purchase merchandise.

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 prosperity@burp.org .

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely



20 Years Ago, Jan 1992

BURP's first meeting of 1992 took place at the home of **Erik & Laraine Henchal** in Derwood, MD. The first order

of business was election of club officers for the new year. It was a rare occasion for BURP insofar as nearly every office was actually contested by at least two people. After a hard fought battle (during which several of the nominees decided to decline their nominations), the new administration was finally put in place. Longtime BURPer (and writer of the vast majority of newsletter articles) **Jim Dorsch** took over as Fearless Leader. **Rick Garvin** became the new Minister of Education. **Dan Carter** (who later went on to become a professional brewer) took over as Minister of Truth (newsletter editor). **Wendy Aaronson**, the only 1991 officer to continue into the new year, assumed the role of Minister of Culture (competition coordinator). **Tim Ness** became the new Minister of Propaganda (membership coordinator). **Steve Snyder** took charge of the BURP treasury as Minister of Finance. And Mr "Beer-Ye, Beer-Ye" himself, **Bert Tagge**, took over the BURP Li-Beery. With the administrative portion of the meeting concluded, the more important business of beer consumption took front and center. The theme of the meeting was India Pale Ale, a beer style which was, at the time, loosely defined. And commercial examples were few and far between. But the commercial tasting featured the best of those few – Sierra Nevada Pale Ale (which was considered by many an IPA at that time), Anchor Liberty Ale (the only true IPA in the modern sense), the fondly remembered Young's Special London Ale, and the now long gone but never forgotten Ballantine's IPA. While half of the crowd sampled the commercial beers, the other half submitted themselves to a club-sponsored educational session. This session was best described by meeting reporter **Jim Dorsch**. The group "tasted vile solutions concocted by **Erik Henchal** to illustrate various taste components, e.g. cabbage, sweet, salty, caramel, etc. Actually, some of the solutions weren't vile at all, especially to **John Gardiner**." Afterward, the IPA tasters went to the educational session while the other group "got to finish on an up note". Finally, attendees were divided into 3 groups to evaluate the 16 entries in the club's IPA homebrew competition. The best from each table then went to a BOS panel comprised of **Rick Garvin, Chuck Popenoe, George Rivers, & Bob Wright**. The winners were announced at meeting's end. **Jim Busch** (later renowned as the creator of Victory Hop Devil) took both 1st and 2nd place. Third went to another of the club's best IPA brewers, **Mike Horkan**.

The Jan 1992 issue of BURP News was the last edited by outgoing Truth Minister **Erik Henchal**. Up first was a recap of club activities during BURP's 10th anniversary year from outgoing President **Ralph Bucca**. Note that I called Ralph the outgoing "President". This is because the new "ministry" system of officer titles was proposed by Ralph as one of his last official acts, and these new titles were accepted by the incoming administration. In

1992, the BURP Presidency officially became the office of the "Fearless Leader". Ralph's column was followed by a history of and fond farewell to DC's *Berose Liquors* by your humble compiler. **Mark Weiner** of *Berose* had been not only a big supporter of BURP but had been the first truly craft beer-centric store in the area. After tirelessly working for many years to bring new and interesting craft beers to the region, Mark decided to close his iconic store in Dupont Circle and take on a new career in the deli business. He would be greatly missed by all of us who knew him (A side note – My first bottle of single malt Scotch whisky was purchased from *Berose* at Mark's suggestion. It was Bunnahabhain, and it started a lifelong love affair with the world of distilled spirits). The prolific writings of **Jim Dorsch** occupied the middle section of the newsletter. Jim reported on the recent BURP pub crawl, the Dec Wine and Beer Expo, the BURP holiday banquet, and the upcoming Atlantic Beer Celebration scheduled for Alexandria in June. Rounding out the newsletter was Flying Foamhead **Dave Smith's** report on his search for authentic woodruff syrup in Berlin (to flavor his Berliner Weisse) and **Don Lief's** trip report on the best beer locations in Seattle, WA.

10 Years Ago, Jan 2002

BURP started the year 2002 right with a meeting at one of our favorite venues, the home of **Peter & Joyce Long** in Clifton, VA. Those reading this column over the years know how I've waxed poetic about this place, with its beautiful pub room, blazing fireplace, and large horseshoe bar. The meeting themes reflected those of the meeting held 10 years prior – election of club officers for the new year and a pale ale competition. The election was a fairly straightforward affair this time as there was only one contested office (the History Ministry). When all votes were tabulated, the winners were announced - Fearless Leader (elected to a 2nd term) **Bill Ridgely**; Enlightenment Minister (Education – also continuing in this role) **Wendy Aaronson**; Co-Culture Ministers (Competitions) **Steve Marler & Robert Stevens**; Truth Minister (Newsletter) **Christine Lewis**; Propaganda Minister (Mem-beer-sip – also reelected to the post) **Bob Kepler**; Prosperity Minister (Treasurer) **Kathy Koch**; Co-Web Ministers **Jamie & Paul Langlie**; and Minister of History (Li-Beerian – also reelected) **Wendy Schmidt**. Outgoing Culture Minister **Alison Skeel** conducted the pale ale competition. Because of the large number of entries (26 total), she happily accepted the able assistance of the newly elected co-Culture Ministers. Several judging tables were required for this event, and the final decision was very tough, but in the end, longtime BURPer **Mike Horkan** took home the gold (for the 2nd year in a row). In 2nd place was **Mark Hogenmiller**, and in 3rd **Randy Paul**. All winning entries were American Pale Ales.

The Jan 2002 BURP News was the last edited by outgoing Truth Ministers **Jamie & Paul Langlie**. Your humble compiler led off the article with a report on the brewing of the BURP 20th anniversary beer at the home of **Jim Busch** on Dec 1, a perfect brew day in spring-like weather. The one-barrel batch was a clone of the renowned Rochefort 10 (and was fermented with the actual Rochefort monastic yeast strain). BURP Cy-clemeister **Craig Somers** followed this report with his wonderfully whimsical description of a single day (Oct 10, 2001) on the recently-completed Southern Belgium Tour de BURP bicycle trip. There were 3 breweries on the tour agenda this day, but once the group (consisting of **Craig, Gordon Goeke, Joe Gromala, Jamie Langlie, and Chuck "Pops" Popenoe**) reached Pipaix and the famed Vapeur Steam Brewery, gracious host **Jean Louis Otis** made sure they didn't get any further without fully sampling all of his products, including his own beer schnapps, Esprit de Vapeur Cochonne. Craig recalled having to stop and take a long nap on the final leg of the ride into Mons. The newsletter concluded with an excellent overview of Scottish and Scotch Ales, the beer theme for the February meeting, by Culture Minister **Steve Marler**.

Trivial Beer-Suits

By Charlie Pavitt

I have recently seen a couple of reminders that beer is good for you. First, in the July 2011 issue of O Magazine (yes, Oprah), an article entitled "The Way to Grill a Steak" reviews a 2010 piece in the Journal of Agricultural and Food Chemistry reporting evidence that "marinating a steak in beer can reduce the formation of cancer-causing compounds during cooking by as much as 88 percent" due to malt and hop antioxidants serving to block the formation of carcinogens. The accompanying recipe calls for 2 pounds of steak marinated in a bottle of pilsner. Second, the October 16, 2011 Parade magazine included a health quiz for women with the following question:

A daily glass of which beverage can help women stay slim?

- Milk
- Beer
- Cranberry juice
- Diet soda

The answer is of course b. According to an unfortunately non-referenced study by Dr. Lu Wang (the academic in me is unhappy when we're not told how to find the

original publication), one or two daily mugfuls result in fewer calories consumed from other beverages.

As a part-time Delawarian, I am embarrassed to admit that I was unaware that the state tourism office is touting a Delaware Wine and Ale Trail, including ten breweries and three wineries scattered around the First State. I learned of this from the November 18 Washington Post Weekend section's Escape column, which regularly publicizes a weekend of travel to an interesting/entertaining area in the mid Atlantic. Visiting the website (www.visitdelaware.com/wineandale), I find that the Trail leads us from the top of the state (Twin Lakes Brewing Company in Greenville) to the bottom (Evolution Craft Brewing in Delmar), with various stops along the way. A couple of them are not Delaware natives (there are branches of Fordham and Old Dominion in Dover), so I don't really count them. Two appear twice. One of the latter is the to-say-the-least-well-known Dogfish Head's plant in Milton and flagship pub in Rehoboth Beach. The other are two of the Iron Hill brewpub chain, their big restaurant in Wilmington near the minor league baseball park (the Blue Rocks of the Carolina League) and their original pub two very dangerous blocks from my office in Newark (I say dangerous because I was once there three times in two days; as I write this, my last visit was three nights ago.) The last two are Stewart's brewpub in Bear and 16 Mile Brewing in Georgetown (no, not D.C.; that's Sussex County's seat and a convenient stop on the way back and forth from the beaches).

The December 2011 issue of Smithsonian Magazine had an article by Jerry Adler on artesian wheat that mentioned a conference held at the University of Massachusetts last July 14 and 15 called "Grain Conference: Bread, Beer, and Biodiversity." The conference program, still posted at <http://northerngraingrowers.org/926>, featured sessions on growing and baking with local organic grains but also included sessions on malting barley and brewing beer. Hey, its liquid bread, it fits.

And finally, two interesting beer columns in the Wash Post: Greg Kitsock's December 14 described brewers who were using local ingredients. Several are featuring locally grown barley, Flying Dog hops from Baltimore County, and (as usual trying to top everyone else) Dogfish culturing its own yeast strain, Kloeckera Apiculata, with help from University of Delaware microbiologists and then persuading the state governor to declare it the state yeast. Daniel Fromson's December 28 column covers the growth of craft brews available in cans, with a nice description of the advantages (light blocking, no broken glass, less expensive production) and disadvantage (metallic off flavors, presence of Bisphenol A).

Hop Notes from the Li-Beery

By Bill Ridgely, Li-Beerian

The Jan-Feb issues of both li-beery homebrewing magazines have arrived, and there are some interesting articles in both. The contents of the Jan-Feb 2012 issue of *Brew Your Own*, as well as full text versions of several of the articles, is available on the BYO website at <http://www.byo.com/stories/issue/list/issues/290-janfeb-2012>. The most interesting article, considering BURP's annual stout competition is only 2 ½ months away, is by English writer **Terry Foster** on his attempts to recreate an 1801 Guinness recipe for "West India Porter", a precursor to the brewery's now famous stout. The author found it difficult to convert the early 19th century weights and measures to those used today but managed to brew a reasonable facsimile of the original recipe. Unfortunately, he felt the resulting beer was, in his words, "flabby". So he tweaked it a bit using more modern malts (like Victory), hops (like Columbus), and cultured brewing yeast (WLP002). The final result was "a 200 year old brew brought to perfection by a little tweaking in the light of modern knowledge and taste".

The Jan-Feb 2012 issue of *Zymurgy* is the 6th annual "gadgets issue", featuring lots of interesting brewing tools created by AHA members. A couple of these sound like inventions that might show up in the BURP News April Fools issue (such as the "dishwasher keg and carboy cleaner"), but they are actually very creative ideas (especially if you have an extra dishwasher in your house). I was intrigued by the "hop squasher", a simple way to serve freshly hopped beer using a French coffee press. You can review the full contents of the issue at <http://www.homebrewersassociation.org/pages/zymurgy/current-issue> (note, however, that at the time this newsletter goes to press, the featured issue is Nov-Dec rather than Jan-Feb). The current "online extra" this month is "The Joys of Bottling (Really!)". Yes, this is a task we all hate to do, but author **Will Trice** offers some good tips on making it as painless as possible. I'd also like to note that this issue of *Zymurgy* contains what may be the most complicated homebrew recipe I've ever seen – for **Charlie Papazian's** "Delirium Oat Rosemary Pale Ale". The ingredients list alone comprises close to 20 items and nearly a full column of print. It's an intriguing recipe but, alas, not something I'll be tackling in the near future!

The latest Dec-Jan issue of the Mid-Atlantic Brewing News is now available online in full text. Check it out on the MABN website at <http://www.brewingnews.com/mid-atlantic/>. Just click on the link for the "online edition".

Looking for good recipes for upcoming competitions? As always, the contents of the BURP li-beery are available anytime for your perusal at <http://brew.burp.org/Brewing/ClubLiBeery.aspx>. If you would like a book loaned to you or an article copied, 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. And 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

Studying Stout

By Phil Sides

(This article originally appeared in the February, 2004 edition of BURP News. It is republished here in advance of our March, 2012 meeting of aid in general background and recipe formation)

The mere mention of Stout brings one beer to mind first and foremost; this beer is Guinness. Whether you believe it was 'pure genius' as the former ad campaign suggested or the proverbial 'luck of the Irish', one has to acknowledge the tall odds against the brand that has become the ubiquitous international beer Guinness is today.

There are several versions of the story purporting to be the definitive history of Porter, but the best documented is the tale of Ralph Harwood, proprietor of the Bell Brewhouse in Shoreditch, East London. In early 18th Century London, punters favored a beer that was actually a mixture of three different beers called Three Threads. According to historians, twenty-three varieties of beer were being brewed in London circa 1720, and which three were in this Three Threads mixture is not definitively established. There is also great likelihood that the recipe for Three Threads varied from pub to pub anyhow, but Brown Ale, Stale Brown Ale and Pale Ale seem to be the three that make sense. The purpose of mixing these beers was to formulate a beer that combined the qualities of each of the three into one pint. The enterprising Ralph Harwood apparently saw the silliness in mixing three beers to fulfill the drinker's desire and in 1722 decided to brew one beer that combined

those qualities. His new creation was called "Mr. Harwood's Entire" or "Entire Butt". With Harwood's new creation, the style of Porter was born and so was a brewing revolution. Porter was wildly popular with Londoners and transformed small alehouse breweries into behemoth industrial plants, brewing at full capacity to satisfy demand. The very definition of a brewery changed forever.

Meanwhile in 1759, across the Irish Sea, the 34-year-old Arthur Guinness had an inheritance burning a hole in his pocket. He had three or four years' brewing experience under his belt as well and decided he wanted his own brewery. He plunked down £100 and signed a 9,000-year lease (he was forward thinking) for the decrepit brewery at St. James Gate in Dublin. He intended to distinguish his brand from the other 200 Irish breweries (ten in St. James Gate alone) by brewing London Porter, which by 1759 had already enjoyed great popularity as an import to Ireland for nearly a decade. The cards were stacked against him, though, as the beer imported from London enjoyed a tax rate less than one sixth of that which was levied on the Irish brewed beers. To be competitive, he needed to find a way to brew the beer cheaper than the London brewers could. A second seemingly unfortunate fact was the calcium carbonate-rich alkaline water supplied by the brewery's well, which reached into the limestone aquifers under Dublin. Not having the benefit of several hundred years of brewing science, brewers did not yet have a grasp on water chemistry. Consequently, Arthur Guinness likely did not know that if he were to brew a London brewer's exact Porter recipe in Dublin, he would not end up with the same beer. In his effort to brew the beer cheaper, Guinness substituted the roasted malted barley with roasted unmalted barley and accidentally created a match made in heaven. The acidity of the roasted barley and alkalinity of the water joined perfectly and created a reasonable approximation of the London Porters but more importantly, a smooth taste that stood apart from the crowd of Irish beers. The new beer was called Guinness Extra Strong Porter and quickly became the most popular beer in Dublin. Strong beers of the day often carried the moniker Stout to designate their higher gravity, and Guinness would also be known by this name unofficially, especially after exportation to England began in 1769. In what seems like a full circle, Guinness' popularity in London led quite ironically to Stouts produced by English breweries in an effort to copy Guinness, and the style of Stout was officially born. When Arthur Guinness died in 1803, strong export versions of his beer were being sold as far away as the Caribbean.

Of course, Guinness is quite a different beer today, as the style has evolved for over two centuries, and the other stouts produced around the world vary by geogra-

phy and local tastes. The English prefer a sweeter stout. The Irish like theirs at a low gravity and quite dry. In the West Indies, stouts are strong and assertively roasty. And in the United States, like most classic beer styles, our stouts pretty much run the gamut.

Here is what the BJCP guidelines have to say about stouts:

Stout OG FG ABV% IBU SRM

Dry Stout 1.035-50 1.007-11 3.2-5.5 30-50 35+
Sweet Stout 1.035-66 1.010-22 3.0-5.6 20-40 35+
Oatmeal Stout 1.035-60 1.010-18 3.3-6.0 20-50 35+
Foreign Extra Stout
1.050-75 1.010-17 5.0-7.5 35-70 35+

16. STOUT

16A. Dry Stout

Aroma: Coffee-like roasted barley and roasted malt aromas are prominent. Esters low to medium. Diacetyl moderate to none. Hop aroma low to none.

Appearance: Deep garnet to black in color. Clarity is irrelevant in such a dark beer. A thick, creamy, long-lasting head is characteristic.

Flavor: Moderate acidity/sourness and sharpness from roasted grains, and medium to high hop bitterness, provide a dry finish. Balancing factors may include some creaminess, moderate to low fruitiness, and medium to no diacetyl.

Mouthfeel: Medium-light to medium body, with a creamy character. Low to moderate carbonation.

Overall Impression: A very dark, roasty, bitter, creamy ale.

History: The style evolved from attempts to capitalize on the success of London porters, but originally reflected a fuller, creamier, more "stout" body. Modern versions are brewed from a lower OG and no longer reflect a fuller body than porters.

Comments: This is the draught version of what is otherwise known as Irish stout. Bottled versions are typically brewed from a significantly higher OG and may be considered foreign extra stouts.

Ingredients: The dryness comes from the use of roasted unmalted barley in addition to pale malt, moderate to high hop bitterness, and good attenuation. Flaked unmalted barley may also be used to add a creaminess. A small percentage of soured beer is sometimes added for complexity. Water should have high carbonate hardness.

Commercial Examples: Guinness Draught Stout (also canned), Murphy's Stout, Beamish Stout.

16B. Sweet Stout

Aroma: Mild roasted grain aromas. Fruitiness can be low to high. Diacetyl medium to none. Hop aroma low to none.

Appearance: Very dark amber to black in color, which makes clarity essentially unimportant. Creamy head.

Flavor: Dark roasted grains and malts dominate the flavor as in dry stout, though there is medium to high sweetness. Hopping is moderate and tends to be lower than in dry stout, emphasizing the malt sweetness.

Mouthfeel: Full-bodied and creamy. Carbonation low to moderate.

Overall Impression: A very dark, sweet, fullbodied, slightly roasty ale.

History: An English style of stout.

Comments: Gravities are low in England, higher in the exported product.

Ingredients: Lactose is sometimes added to provide additional residual sweetness. High carbonate water is all but essential.

Commercial Examples: Mackeson's XXX Stout, Watney's Cream Stout, Samuel Adams Cream Stout, Tennent's Milk Stout.

16C. Oatmeal Stout

Aroma: Mild roasted grain aromas. Fruitiness should be low to medium. Diacetyl medium to none. Hop aroma low to none.

Appearance: Black in color. Thick creamy head. Dark color will likely obscure any clarity.

Flavor: Medium sweet to medium dry, with the complexity of dark roasted grains prominent. Medium hop bitterness with the balance toward malt. Diacetyl low to medium. May have a slight nuttiness.

Mouthfeel: Full bodied, smooth, silky, with an oily or even mealy texture from the oatmeal.

Overall Impression: A very dark, full-bodied, roasty, malty ale.

History: A variation of sweet stout that is usually less sweet than the original.

Comments: Between sweet and dry stouts in sweetness.

Ingredients: Pale, caramel and dark roasted malts and grains. Oatmeal used to enhance fullness of body and complexity of flavor. Hops for bitterness only. Ale yeast. Water source should have some carbonate hardness.

Commercial Examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Brew Moon Eclipse.

16D. Foreign Extra Stout

Aroma: Roasted grain aromas prominent. Fruitiness medium to high. Diacetyl low to medium. Hop aroma low to none. Occasionally has the

aroma of alcohol.

Appearance: Very deep brown to black in color. Clarity usually obscured by deep color.

Flavor: Can range from sweet to dry, with roasted grain character obvious but not sharp. Fruitiness can be low to high, diacetyl medium to none. Hop bitterness can be medium to high.

Mouthfeel: Medium full body, creamy character. May give a warming impression.

Overall Impression: A very dark, moderately sweet, strong, roasty ale.

History: Originally high-gravity stouts brewed for tropical markets. Some bottled export versions of dry or sweet stout may also fit this profile.

Comments: These beers possess a stronger alcohol content than other stouts except the Imperial Stout.

Ingredients: Pale and dark roasted malts and grains. Hops for bitterness. Ale yeast.

Commercial Examples: ABC Stout, Guinness Foreign Extra Stout (bottled).

Recipes:

"Booty Of A Hoodlum"

Guinness Draught Clone from Phil Sides
Recipe for 12 gallons and assumes 75% efficiency

OG = 1.038

FG = 1.022

IBU = 37

Grist:

12.58 lb Thomas Fawcett Maris Otter Pale Malt

1.8 lb Munton's Roasted Barley

2.64 lb Briess Flaked Barley

Hops:

4.2 oz East Kent Goldings, Whole, 4.75% AA, 60 minutes

Yeast:

White Labs WLP004 Irish Ale

Treat mash water for a Dublin profile. Mash @ 152 F for 90 minutes. Boil for 90 minutes adding all the hops after 30 minutes. Ferment @ 68 F.

"Blackest Hole In All Of Space"

Sweet Stout from Phil Sides

Recipe for 12 gallons and assumes 75% efficiency

OG = 1.073

FG = 1.022

IBU = 40

Grist:

21.6 lb Thomas Fawcett Halcyon Pale Malt

2.4 lb Baird Crystal 120

1.8 lb Munton's Roasted Barley

1.2 lb Munton's Chocolate Malt

2.7 lb Briess Flaked Oats

.45 lb Briess Flaked Barley

.53 lb Baird Wheat Malt

1.2 lb Lactose

Hops:

5 oz East Kent Goldings, Whole, 4.75% AA, 60 minutes

Yeast:

White Labs WLP004 Irish Ale

Treat mash water for a London profile. Mash @ 158 F for 90 minutes. Boil for 90 minutes adding all the hops after 30 minutes. Ferment @ 68 F.

From the Editor

By Rich Sampson

I am looking forward to serving as your Newsletter Editor for 2012, and will be assisted by **Ryan Tomcik** as the year goes along. I would like to thank my predecessor, **Larry Koch**, for his help and guidance during the transition, along with all the current and outgoing BURP officers.



I do not plan sweeping changes to the content or layout of *BURP News*, although you may notice some subtle differences as I switch layout software. I'll also be exploring some easy-to-use techniques to better link to outside websites and email addresses, along with some simple navigation tools within PDF documents.

First and foremost, this is our newsletter as BURP members. I hope you'll find it useful for interesting and informative content beyond the directions to the next meeting. I'm eager to receive your input and perspective on how *BURP News* can be more useful to you, so please send your suggestions to newsletter@burp.org.

For those of you who don't know me – or don't know me very well – I'll be at most of the meetings and events this year, beginning with this month's meeting in Alexandria. Please feel free to track me down and have a chat.

BURP Doxology

***Praise BURP from whom beer blessings flow,
Praise BURP ye brewers here below,
Praise BURP above ye heavenly hosts,
Praise barley, hops and yeast the most
Aaaaaaaaaa, Drink!
Al Lowry, 1994***

2012 BURP OFFICERS

Office

- Fearless Leader
- Ministers of Enlightenment
- Ministers of Culture
- Minister of Prosperity
- Minister of Membersip
- Ministers of Propaganda
- Newsletter Editor

Officer

- Mel Thompson
- Steve Marler & Robert Stevens
- Justin Housenger and Mike Reinitz
- Mark Hogenmiller
- Howard Michelsen
- Bill Ridgely & Matthew Pyle
- Rich Sampson

Contact Information

- FearlessLeader@BURP.org
- Enlightenment@BURP.org
- Culture@BURP.org
- Prosperity@BURP.org
- Membersip@BURP.org
- propaganda@BURP.org
- Newsletter@BURP.org

<p style="text-align: center;">Designated Driver Program</p> <p>In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver Program. If you are a designated driver, you will receive complimentary door prize tickets. Note: Non-alcoholic beverages are not provided by the club. Please bring your own supply to club events.</p>	<p style="text-align: center;">Guide for New Members</p> <p>Bring more beer than you drink; bring more food than you eat. Find the nametags and put one on. Sample (i.e., drink a small quantity of) other people's beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won't be a stranger for long. Don't drive while intoxicated.</p>
--	---

BURP News Editor
 2000 N Adams St, #227
 Arlington, VA 22201
