



1981-2011 30th Anniversary Year

BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

*Let us drink for the replenishment of our strength,
not for our sorrow.* Cicero



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January 2011

9510 Bruce Drive
Silver Spring, MD 20901



**January Meeting, IPA & English Pale Ale
Plus Gadget Showcase
Alexandria, VA
Saturday January 22, 2011, 1– 6 PM**

**Febrewary Meeting, Bock & Cider
Washington Grove, MD
Saturday February 12, 2011**

**March Meeting, Stout
Gaithersburg, MD
Saturday March 19, 2011**

**April Meeting, Belgian Strong &
Wood Aged Beers
Arlington, VA
April 9, 2011**

**May Meeting, Chili Cook-off
Fairfax, VA
May 7, 2011**

**SoFB
Falls Church, VA
May 14, 2011**

Mel's Meanderings

By Mel Thompson, Fearless Leader



First, I wish to thank 2010 Fearless Leader, **Robert Stevens**, for the admirable job he and his team did this past year and for his help and encouragement in the transition from his regime to the present. I had some reluctance in agreeing to run for Fearless Leader (I need to learn better how to say "no"), but Robert has assured me that he would

continue to assist and advise where needed. Thanks Robert. Thanks a lot...

You are very fortunate to have such a knowledgeable and motivated officer corp. **Wendy Aaronson** and **Mike Evans** are putting together relevant competitions and starting to get an early start on Spirit of Free Beer which will be held in May. Your assistance is needed as it takes a team to run this event. What a great opportunity for you newer BURP members to get involved. Volunteer! Don't wait to be asked.

Tim Artz has some excellent educational sessions planned that will be the focal point of our monthly meetings. Tim will be relying on your knowledge and expertise to help with demonstrations and knowledge sharing. He welcomes your ideas for session topics.

Howard Michelsen, your Membership Minister, will be working on getting and keeping BURP member records accurate and up-to-date and welcoming new

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.

members. Tim and Howard also have some activities, such as brewing demonstrations, in the works that will be beneficial to new brewers and show off our brewing skills to the public.

Bill Ridgely and **Matt Pyle** and their team will be managing the website and the huge amount of information it contains. Your help is asked to help them keep data accurate. They welcome any suggestions you may have for improvement or inclusion. Also, Bill has some great things planned for BURP's 30th anniversary. Can you believe that BURP has been around longer than some of you?

And, where would we be without the money man?

Mark Hogenmiller is the caretaker of your BURP investment. He will assure that you are getting a good value for that investment. Mark runs the raffles at the monthly meetings which are a major source of club income. If Mark is unable to attend a meeting, will you step up and run the raffle for a day?

This year BURP will share some of that income with relevant local charities. If you have a favorite charity of a local nature, please let us know. The main criteria are: preferably local, observable results, low administrative/advertising expenses, and don't proselytize. There are many food banks, for example, that operate with less than 5% administrative costs which means that 95% of the money invested is getting to the place where it is intended.

When you attend meetings, make sure you get a name tag. Some of us are in need of name reminders. Please don't be offended if you notice me looking at your name tag when I greet you as I seem to continually call people by the wrong name if not continually reminded.

I must say the term "Fearless Leader" is somewhat a misnomer in my case. I'm actually very afraid. Afraid that I will get too serious with the planning and politics of BURP and won't have as much fun as I generally do brewing and consuming beer with such an enjoyable and eclectic group as you BURPers. There is a lot to do from the mundane, such as meeting set up and clean up, to planning and implementing such events as Spirit of Free Beer, the Real Ale Fest and pub/brewery crawls. Your help, with both the mundane and complex, will assure that we all have a great 2011. Remember, brewing may be individual, but BURP is a team sport.

Cheers!

Andy's European Beer Journal Dusseldorf and Cologne

By Andy Anderson



We interrupt this monthly article for an important news bulletin. This is the last "Andy's European Beer Journal" article for the monthly BURP newsletter. The reason for this is that I am no longer stationed in England. The exchange program I was on was terminated after only 9 months, so I was sent back to DC at the end of December.

As I can't really write a European beer journal from Annandale, this January column will have to be my last.

Before I was to be sent back to the US, Kathy and I took the opportunity to visit Dusseldorf and Koln (that's the German spelling; in English we spell it as "Cologne") for four days as a last visit to "The Continent".

(I was originally going to stretch this to two columns, but since this is my last, I'll just give the highlights. If you are thinking of visiting, feel free to ask me questions on additional details.)

Dusseldorf and Koln are only about 25-30 miles apart, so if you visit one, you might as well go to the other. The Dusseldorf airport is the 3rd largest in Germany (after Berlin & Munich), so it's not hard flying there. The airport is only 6 miles and a short tram ride (S Bahn) from the center of the city, which makes it quite easy to get into the city-center of Dusseldorf without a car.

Dusseldorf is the center of German fashion and banking. It is also known as a "Convention Town". The summer months are actually the best time to visit, because from August to April it can be overwhelmed with conventions, which raise the hotel rates to astronomical levels. If you plan to visit, you are better off looking at hotel rates before looking at plane ticket costs. In fact, the day Kathy and I arrived in town was the last day of a medical convention, which meant the Altstadt was so crowded, we could not even get into two of my favourite pubs.

For a beer geek, Dusseldorf is known for its Altstadt (Old Town) and its alt beer. The Altstadt really does look old, although it has all been rebuilt since US bombers obliterated it in WW II (it's right next to the docks on the Rheine, so it was a real military target). There are four "brewpubs" in town which make Dusseldorf Alt, three of which are in the Altstadt and the other is just outside. Two of the breweries are quite good (Schlüssel

and Schumacher), while two are world-class (Zum Uerige and Im Fuchschen).



Outside Zum Uerige

The beer is all served in tall thin glasses, but only in 0.25 litre size. The waiter buys a tray of filled glasses from the bartender, and he then sells them to you. Tick-marks on a decal on which your beer rests keep track of how many beers you have been served. When you leave, the waiter counts all the marks, and gives you your bill.



Inside Zum Uerige

I consider the alt served at both Zum Uerige and Im Fuchschen to be some of the finest beer I've ever drunk, yet it seems so simple: pils malt, a little roast malt for color, a lot of Spalt hops for finish bitterness, the appropriate ale yeast, and then a lager period.

But as much as I love sitting (or standing) and drinking that lovely alt, eventually you do have to go visit Koln for its speciality: Koelsch.

Actually, just as how Dusseldorf's Altstadt dates back only to the 1950's, the history of koelsch in Koln is also rather recent. In 1986, a total of 20 breweries within Koln banded together and stated that Koelsch would be

the official beer style of Koln, and Koelsch could only be officially made within Koln. This is somewhat similar to the *Appellation d'origine Controlee* which says that the sparkling wine from the Champagne region of France is the only sparkling wine which can be called champagne. While 20 breweries signed that accord back in 1986, eight of them have now been gobbled up by a large brewery group. So those eight brewpubs no longer brew, and serve "their" beer which is actually brewed by one of the big boys. See? We have much in common with our European brethren ...



P.J. Fruh – probably the most famous brewery in Koln

Koln also has an old town which is just south of the main train station (Hofbahnhof) and the BAC (Big Ass Church – their cathedral is monstrously huge). So the breweries and pubs are quite easy to access by train. The old town is also along the Rheine, so you could always travel between Dusseldorf and Koln by boat ... although a train means less time is wasted between beers ☺

Koelsch is light and effervescent, but the better examples still have noticeable hop bitterness and balancing residual malt sweetness. It was a cold day, so I may not have properly appreciated it, but I could see these as being quite quenching if consumed on a warm day. As an aside, after becoming accustomed to British bitter over the past year, the high carbonation level in Koelsch had me burping all day.

Koelsch is served in a thinner and even narrower glass than alt beer. Plus, you only get 0.20 litre per serving. However, just like in Dusseldorf, marking the decal with each beer is how the waiter keeps track of your bill. When the beer comes out of the keg, it must sit for

about 30 seconds before being topped up, as it is carbonated to a higher level than alt.



Malzmühle – My favorite koelsch in Koln

Of the several different Koelsch beers we tried that day, I'd have to say that my favorites were from PJ Fruh and Malzmühle. But with that being said, it's actually quite enjoyable to pop into a pub, drink a small glass of Koelsch, go back outside and walk 100 yards to a pub offering a different variety. With the small glass sizes, the lower alcohol levels, the variety of brewers, and the relatively tight density of pubs in the old town, it's possible to have a pretty good pub crawl without getting too inebriated. But after 7 hours in Koln, we had to return to Dusseldorf, for more alt beer!

Anyway, that's it for my final column. I've enjoyed the opportunity to share some of my experiences while living in England, but now it's back to NoVA. Oh well, time to do some research on the new pubs and bars that have opened in the past year in the DC area ☺

Cheers, Andy Andybrews@gmail.com

BURP's Co-Ministers of Culture wish you a Happy New Year! Start your Kettles and Brew

By Wendy Aaronson and Mike Evans, Co-Ministers of Culture

First, thank you for electing us as BURP's 2011 Ministers of Culture. We look forward to beginning a new decade with fun club competitions for everyone. Thankfully, the 2010 Ministers of Culture (MOC), **Wendy Aaronson** and **Colleen Cannon**, created a schedule until March 2011, so you have something in the schedule, fermenter, or bottle by now.

We had three immediate goals when we took office in January. First, we wanted to conduct a survey to determine why people enter or do not enter competitions and what we should consider to encourage more participation and improve the monthly competition program. Second, we wanted to set a date for Spirit of Free Beer 2011. Our third goal was to prepare a competition schedule that would promote participation.

Why do we want more participation in a monthly competition? Because club competitions challenge a brewer to formulate a recipe that will fall within style specifications or a broad category as communicated by the MOCs and apply good techniques that will result in a great tasting beer. Competitions encourage a brewer to advance their brewing skills either by improving recipe formulation and technique based on objective feedback from scoresheets or by experimenting with styles they have never brewed. One key element of competing is self-improvement. A competition promotes education and the availability of great tasting home-brewed beer at meetings. Also, brewers deserve recognition.

What did we learn from the Monthly Competition Survey? Many thanks to all who responded. We really value your feedback. There were 39 respondents as of January 8. This is only 16% of the members, but the survey is still open until January 16, so there is still a chance to respond. Ten respondents did not enter any competition in 2009 or 2010, but four of these individuals don't brew, one doesn't live in the area, and two just joined the club. 46% preferred BJCP competitions, and 49% had no preference. Over 60% entered competitions to participate in a club event and receive an objective evaluation. 37% said competitions encourage them to brew a beer they would not ordinarily brew. 60% would enter more competitions if the schedule was published earlier or 18 months in advance. This is consistent with the 58% who said they would enter more competitions if they had the right beer style. 40% wanted input into the beer styles and 33% would enter if a single container of any shape or size was accepted. 22% thought that Brewer of the Year (BOTY) was not an incentive. The others were split between being an incentive or they don't care. Those that thought it was an incentive liked breaking it into divisions to give more recognition. Several excellent comments offered recommendations for running the monthly competitions and you can expect some changes based on these. Other comments addressed awarding BOTY points.

What changes can you expect for 2011? We are publishing a schedule until March 2012, but we will send out another survey to receive input for April and June 2012 competitions. Our apologies to the next MOC(s) for making decisions during your year, but we think you will appreciate it in the long run. You can do the same for the next MOC(s). Our competition schedule aligns

with the AHA Club-Only competitions for 2011. BURP will reimburse the entrant of the AHA Club-Only competition for costs related to registration and shipping. We will experiment with accepting a single container of any shape or size. We will also begin the competition promptly at the beginning of the meeting so that judges have sufficient time to mingle and participate in other activities. To do this, we want you to preregister, label the bottles and ensure that these are delivered just prior to the meeting. We will gladly accept them at any time prior to the meeting if you cannot arrive that early or can't give them to someone who can get them to us. Changes for BOTY are still being discussed; however, limiting BOTY to monthly competitions is under consideration.

Monthly Competitions: At this time, our schedule looks forward 15 months and is also posted on the BURP page on-line. For 2011 until March 2012, there are 16 BJCP styles being judged in 11 monthly competitions and three or possibly four non-BJCP or popular vote competitions. Cider and mead are on the schedule and we are working on a BURP/WortHogs challenge for next January. This year, we are also including AHA club competitions into our monthly schedule and winners will receive BOTY points for these. BURP will provide a "kit" for the all German beer competition and we are proposing that this be a team Battle of the Sexes competition. Only two bottles per entry will be needed for monthly competitions unless it is a keg or growler competition. As stated above, we are willing to experiment with a single container competition in January. See January Competition information below. Monthly judges and stewards will continue to receive free raffle tickets for a special drawing at the December meeting. We will introduce changes that we hope will promote education, encourage broader competition, and provide more free beer to share. We want to align some educational sessions with the monthly competitions. Two months prior to the competition, we would like to discuss recipe formulation and offer a small tasting at the monthly meeting. The monthly column will direct readers to good sources for recipe ideas. To encourage entries, each entrant will receive a BOTY point (one point per entrant, regardless of how many entries in the same competition).

Brewer of the Year: Respondents liked the division breakdown or didn't care, so we will keep it. These are Individual, Team, and New Brewer/Extract. We especially want to encourage extract and new brewers to take advantage of the New Brewer/Extract division. At least 2 extract brewers did not enter competitions because they thought they didn't have a chance. We disagree. First, ask **Calvin Perilloux** or **Mike McGuire** about their award winners. We also give the Bill Moe Award to the top extract beer in SOFB. Finally, you have to play to win BOTY if competition is important to

you. **Team Aaronridge** entered 11 monthly competitions in 2010 and 10 entries in SOFB to get an overall second. We know **Mel Thompson** entered twice as many beers in SOFB. Even if an extract brewer doesn't place as a top three overall winner, the brewer still has an opportunity to place in the New Brewer/Extract division.

Spirit of Free Beer: Spirit of Free Beer will be at *Mad Fox Brewing* on Saturday May 14. The competition is registered with the AHA/BJCP Sanctioned Competition Program. Information about it should be in the next Zymurgy. The first planning meeting is Tuesday, January 11 at Mad Fox. Volunteers are always needed. Don't miss the fun of getting involved. Please contact us if you are interested.

2011 Monthly Competitions (AHA club-only competitions and deadline for entries are in red)

January	IPA & English Pale (AHA-1/28)
February	Bock (AHA-4/16) & Cider
March	Stout
April	Belgian Strong & Wood-aged (AHA-5/5)
May	Best with Chili (popular vote)
June	None
July	Mead (AHA-8/?)
August	American lager, California Common & Specialty/Experimental/Historical - Category 23 (AHA - Sept/Oct)
September	All German Beers (Beer Kit, Battle of the Sexes, popular vote) & German Wheat/Rye (AHA- 11/25)
October	Porter
November	Real Ale
December	Holiday beers (Popular vote)
January 2012	Imperial - BURP/Worthogs Club Challenge & Dark Lager (AHA - Jan/Feb)
February 2012	American Ale
March 2012	Stout (AHA - Mar/Apr)

January 2011 Monthly Competition: Fire up your kettles for the New Year and make a resolution to whip Mel. In January, there will be two competitions. The first is Category 14 - India Pale Ale. This includes English IPA, American IPA, and Imperial IPA. Style guidelines can be found at <http://www.bjcp.org/2008styles/style14.php>. Also, you can view recipes at <http://www.brew-monkey.com/recipes/recipesbycat.php?id=14>. The other competition is English Pale Ale. This is Category 8, and it includes Ordinary, Special, and Extra Special Bitter. The style guidelines can be found at <http://www.bjcp.org/2008styles/style08.php>. The winner of this category will be sent to the AHA Club-Only

competition. Brewer of the Year points go to all entrants and the winners of the IPA and English Pale Ale competitions. A ribbon will only be awarded for the IPAs. For both competitions, you will need the equivalent of at least two 12 oz bottles. Your entries can even be in an unmarked container with a carbonator cap. You must pre-register. Send us an email with the following information by Thursday, January 20: Brewer Name(s), Division (Individual, Team, New Brewer/Extract), Category and Subcategory, Beer Name (optional). We will issue an entry number. Label your bottle with that number.

In February: There will be two competitions. The first is Category 5 - Bock. This includes Maibock/Helles Bock, traditional Bock, Doppelbock, and Eisbock. The style guidelines can be found at <http://www.bjcp.org/2008styles/style05.php>. The other competition is Cider. This is a great opportunity to bring out the ciders made from the Distillery Lane apples. Please see **Tim Artz's** article for more information. BOTY points will go to all entrants and the winners of both competitions. A ribbon will also be awarded for both competitions.

In March: We will have a Stout competition. Please see the article by **Phil Sides** in this month's newsletter. Style guidelines can be found at <http://www.bjcp.org/2008styles/style13.php>. BOTY points will be awarded to entrants and winners. Ribbons will be awarded to the winners.

For recipe ideas, there are several books in the BURP library. Contact **Bill Ridgely**, and he will bring these to the January meeting.

you talk a little bit about your gadget. Homebrewers are creative and resourceful, and we can all learn some neat tricks and tips by showing some of the tools that help us brew better beer.

In February, we will ask all who made cider last year to bring out your ciders for a club competition. I'm hoping to get Distillery Lane's **Rob Miller** to join us for judging and doing some detailed evaluation and comparison of our products. We will learn what makes ciders taste best, and hopefully get a chance for the winners to explain to us what they did that made their ciders stand out. Please bring at least one liter of any cider you want to enter. You will need to specify the style and carbonation level; and if you are in the top entries, we will put you on the spot to explain how you made such great cider.

We will have several months of **Steve Marler's** beer evaluation group discussion as was done last year at the meeting at Langlie's. That session was well received, and Steve has agreed to do it several times through 2011.

In April, we will have a brewing Yard Sale at the meeting at **Bud and Helen Hensgen's**. Many of us have expanded our breweries or have moved beyond certain pieces of gear and our inventory. Those things that helped you get started will be great additions to our new brewers' homes. Turn your castoffs and clutter into cash! New brewers, this is a great chance to get some pieces at low, low prices! Please: (**John Gardiner** take note) homebrewing gear only!

July's meeting will feature a Mead discussion and tasting. We will also have a club competition, so get ready to bring out your best meads! If there is interest in making mead, we can meet offline to brew a BURP 30th year commemorative mead.

Several other activities are in the works:

- ✓ I don't know about you, but I would really love if we could get the **Pyle's** to do another Lambic blending session!
- ✓ Sake making is still in the works. When I get around to it!
- ✓ Several folks have asked about various fermented foods workshops. We'll do some impromptu sessions on sourdough, cheese making, and pickling.
- ✓ I am hoping to get copies of score sheets from SoFB so we can have a set of top judges do an analysis of the feedback our judges give to our brewers. Looking at a large sample will let us see where our judging skills can be improved.
- ✓ I am looking for ideas for an experimental brew, where we would produce one large batch of wort and treat different portions of it in different ways. Then we will compare the results. See me if you have ideas!
- ✓ For September, we are planning another BURP Oktoberfest (yes, I will cook the brats and smoked

Artz's Craft: Enlightenment Update

By Tim Artz



Happy New Year! We have a lot of exciting stuff going on with the educational program this year.

First up in January is a repeat of our Gadget Showcase. Please bring your brewing gadgets out to share with other BURPers. It can be something you made or just a clever device that you acquired. We will set up an area to display the

gadgets, and then we will have a time during the meeting where folks can browse the display and have

chicken!). For this meeting, I am planning to work with **Wendy Aaronson** on a kit competition brew-off. BURP will provide a set of ingredients, and it will be up to the entrants to use the kit to brew a German style beer. Popular vote will decide which is best!

- ✓ Folks have had interest in recipe formulation. I will assemble a small group to do this and we will put our new skills to work on planning and brewing a beer to commemorate BURP's 30th anniversary. It may not be THE official BURP commemorative beer (that takes months of committees and hundreds of e-mails), but it will be A Beer.
- ✓ Last, but not least, there is interest in a BJCP judging class. To pull this off, I am going to need a lot of help. Please see me if you can teach the class or at least lead one or more of the sessions. I think having a variety of lecturers will help our new judges learn more about how to be a great beer judge. Once we have volunteers to teach the course, then I will solicit students.

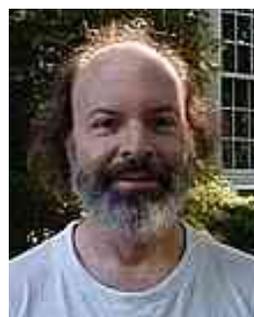
- * 2 people to do the brewing demo
- * 2 people to do the bottling demo
- * 1 person to do root beer demo
- * 2 people to staff the membership table
- * 1 floater to keep track of things

We will also need volunteers to round up supplies and equipment for the demos.

Please contact me if you can help (tartz@cox.net). This is a great way for BURP to support the community and to welcome some new members into BURP's fun world of homebrewing.

Trivial Beer-Suits

By Charlie Pravitt



Hello all – I am making one of my periodic visits to your neck of the woods, as I will whenever I bump into a newz-worthy beer-related item. This one comes from the November 2010 *Scientific American*, a short article credited to W. Wayt Gibbs and Nathan Myhrvold and entitled *The Incredible Edible*

Foam. Your beer's head is an example of an edible foam, along with froths topping all sorts of other drinks plus culinary inventions featuring frostings and the like. The article says that foams are made up of bubbles self-organized into films according to three rules proposed by Belgian physicist Joseph Plateau back in 1873:

Rule 1: Three film surfaces intersect whenever bubbles join. As the authors say "Not two; never four-always three", a line reminding me of the prayer for the holy hand grenade in Monty Python and the Holy Grail.

Rule 2: Once they have stabilized, the angle of intersecting films is always 120 degrees.

Rule 3: If edges meet at a point, "the edges always number exactly four" (my note: not three, never five...). In 1976, mathematician Jean Taylor proved that for two bubbles, these rules follow from the action of surface tension, forcing the bubbles into the most stable configuration. The authors note that attempts to generalize this principle to more than two bubbles continue.

A second issue under examination is the arrangement of bubble shapes that will fill a container while using the least surface area. In 1887 none other than Lord Kelvin proposed the answer to be a "honeycomb of tetradehedrons" (there's a word you can use to impress people), each with six square and eight

Lyon Park Community Center Fund Raiser and BURP Membership Drive

By Tim Artz



The kind folks from the Lyon Park Community Center, site of BURP's holiday banquet, had a great idea to raise funds for the center and help BURP reach out to the community. As a result, I

have been in discussions with them on a brewing demonstration event.

They are shooting for a date in March or April. They are going for at least 50 people. If they have high demand, then they will let me know so we can adjust our plan.

The plan is to set up a brewing station outside with a table, pop-up canopy, and brewing set-up. BURP will bring the brewing equipment and ingredients.

We will have two other activity stations with one for bottling beer, and one for making root beer. We may use the two kitchens for this.

There will be a membership table for folks to join BURP.

I suggested we can show the Michael Jackson Beer Hunter DVD's inside the building (I have them). They will have snacks and craft beer to serve. They will get a daily ABC license for this. BURP will bring a small quantity of homebrew to sample.

We need the following volunteers:

hexagonal sides, but in 1994 physicists Dennis Weaire and Robert Phelan topped that with a two-type structure, mixing cells made up of twelve pentagons and cells constructed from two hexagons and ten pentagons. Bubbles not following Plateau's rules pop quickly, as do bubbles too small to handle the surface pressure. "That is one reason that liquid foams become coarser as they age-and why it is best to sip your cappuccino while it is fresh." Or your beer, I presume. While contemplating the physics of the head. Or not.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jan 1991

BURP rang in the New Year (and the beginning of its 10th anniversary year) with a meeting at the home of two of its most illustrious members, **Bob and Ellie Tupper**, in Bethesda, MD. This was a rare weeknight meeting, starting at 7:00 PM, but the fact that it was a "school night" didn't keep the crowds away. There was an excellent turnout to support the stated agenda of electing club officers for the year and (ah, yes, beer!) selecting the club's best homebrewed India Pale Ale. To whet the appetite of the crowd (over 60 people were in attendance at one point), Bob and Ellie provided a keg of *Wild Goose Amber Ale* from the popular Cambridge, MD brewery of the same name. Many other great beers (and, of course, great food) were made available for club consumption. December "Brewer of the Month" **Joel Spencer** became BOTM for January since he was unable to attend the previous month's holiday banquet. His holiday Strong Ale, made with the club-supplied ingredients kit, was deemed excellent by all attending. A number of other homebrews left over from the banquet were brought together to create a "Name the Beer Style" competition conducted by the club's outgoing president. We were all stumped by several entries which didn't seem to fit into any known style category, but it was a lot of fun as well as educational. Next up was a commercial IPA tasting to help club members better understand the style prior to voting for the best club entries. Unfortunately, I don't have a record of the beers tasted, and my memory is a bit foggy (Yes, that whole meeting was a bit foggy). My guess is that the lineup included the legendary Ballantine IPA, which was still being brewed at the time at the old Berghoff Brewery in Ft Wayne, IN (which closed later in 1991). As the tasting concluded, competition coordinator **Laraine Henchal** handed out the ballots for the club contest. There were 13 entries

in all, an excellent showing. At meeting's end, the winners were announced: 1st place, **Jim Busch**; 2nd place, **Tim Ness**; and 3rd place, the "Frugal Brewer" himself, **John Gardiner**. BURP's 1991 officer lineup was announced at meeting's end. BURP founding father **Ralph Bucca** took over the reigns of President (his 2nd administration); **Wendy Aaronson & Chuck Popenoe** were elected co-Vice Presidents; **Erik Henchal** continued in his role as Secretary and Newsletter Editor; **Jim Dorsch** was elected Treasurer; **Bill Ridgely** moved out of the Presidential Palace to become Li-Beerian; and the Frug, **John Gardiner**, took on his new role of Mem-Ber-Sip Chairman with his usual aplomb.

BURP News editor **Erik Henchal** managed to get the January 1991 issue published before being called back into service as Desert Shield abruptly turned into Desert Storm. Your humble compiler, as outgoing club Prez, kicked off the issue with a follow-up to his "Whence BURP" editorial of several years before. It was the beginning of a self reflection period for the club that came to a head with BURP's rather embarrassing presence at the AHA Conference in Manchester that year. But much better things were in store in subsequent years. The post-prez column was followed by **Jim Dorsch's** "Whole BURP Catalog" (timely, considering Jim's key role in the conference post-mortem later that year). Notable in Jim's column was the news that a new regional "brewspaper" had just published its first issue. *BarleyCorn*, edited and published by longtime BURPer **George Rivers**, was to make a significant mark on the mid-Atlantic beer scene. Next up was an announcement for the brewing of a special barleywine to celebrate the club's 10th anniversary. Based on a recipe from late BURPer **Phil Angerhofer**, the beer was to be brewed at the home of **John Gardiner**. The intent was to consume the final bottles of this beer at the club's 20th anniversary celebration in 2001 (**Compiler's Note**: There is at least one bottle remaining of this brew, now 20 years old. It will be made available for sampling at the club's 30th anniversary celebration this September). Newly elected BURP Prez **Ralph Bucca** reported next on his "Fermentation from Hell", a batch of prickly pear cactus mead that went terribly wrong and tried to consume his house. Rounding out the issue was a review of 1990 club activities by the inimitable **Emil Markulis**.

10 Years Ago, Jan 2001

BURP began its 20th anniversary year with a major event, the 3rd Spirit of Belgium Conference and Competition, held in Arlington, VA over the weekend of Jan 13-14. Conference organizer **Colleen Cannon** (who was PISSED OFF that Belgian beers were becoming harder to find in the DC area) and her team of erstwhile colleagues put together a memorable program, packing an incredible array of seminars, Belgian and

Belgian-inspired beer tastings, and a Belgian-inspired closing banquet around a Belgian-style homebrew competition. The competition was a real highlight, featuring 127 entries from around the country. The Best of Show judges included two BJCP Grand Master judges (**Scott Bickham & Dave Houseman**), Belgian beer importer **Don Feinberg**, organizer **Colleen Cannon**, and the illustrious Beer Hunter himself, **Michael Jackson**. The event began with a keynote speech by the aforementioned Mr Jackson, followed by an informative series of seminars and round tables on such subjects as Belgian beer importation (**Don Feinberg & Jeff Wells**), Belgian beer fermentation (**Chris White** of *White Labs*), and the challenges of brewing American interpretations of Belgian styles (**Bill Covaleski** of *Victory Brewing*, **Garret Oliver** of *Brooklyn Brewing*, and grand master judge **Scott Bickham**). These seminars were followed by a fabulous tasting of Belgian beers organized by BURPer **Tim Artz** (who was the founding father of the first *Spirit of Belgium* in 1994). On Day Two, the homebrew competition was the leadoff event. There were many excellent beers on the BOS table, but only 3 came away with top honors. First place went to **Brian St Clair** for his Lambic; second went to **Tim Artz & Bill Ridgely** for their Oud Bruin; and third went to **Michael Valentiner** for his Saison. Following the competition, there was another amazing beer tasting, this time an incredible array of Belgian-inspired American beers organized by BURPer **Becky Pyle**. The day concluded with the banquet and competition awards ceremony, featuring a Belgian-inspired dinner prepared by embassy master chef **Geert Piferoen**. The beers on the table were provided by **Don Feinberg** (of *Vanberg & De Wulf* importers and *Brewery Ommegang*). Don described each beer as the accompanying courses were served. After dinner, **Michael Jackson** gave a wonderful keynote address with a very touching tribute to BURP and its founding fathers. Finally, the awards were presented by Don & Michael, and the event concluded with a thunderous round of applause for Colleen and her hard working team of organizers.

The website for the event, which features many excellent photos as well as the full list of competition winners, can still be viewed at <http://burp.org/events/sob/2001/index.html>.

The combined Jan-Feb 2001 issue of BURP News kicked off (following the announcement that the Spirit of Belgium had been Sold Out!) with candidate statements from BURP's prospective 2001 officers. The actual election was postponed to February because of the full attention the club devoted to the January conference. Next up was a reprint of a Reuters article on the "Antioxidant Benefits of Beer", in which it was pointed out that beer was "rich in the same nutrients that make fruits and vegetables good for you" as well as antioxidants that help prohibit the formation of "bad

cholesterol". **Ben Schwalb** concluded the issue with his article on the "Joys of Extraction", an interesting exposition on the points-per-pound-per-gallon (PPG) calculation for determining sugar extraction from a specified amount of malted grain.

Hop Notes from the Li-Beery

By *Bill Ridgely, Minister of History*

The new issue of Zymurgy (Jan-Feb 2011) just arrived in the BURP li-beery. You can review the contents of the issue at:

<http://www.homebrewersassociation.org/pages/zymurgy/current-issue>. This is the 5th Annual Gadgets Issue,



featuring descriptions of and plans for building 10 interesting brewing gadgets contributed by AHA members, including a yeast recovery device, a stainless steel false bottom (made from a vegetable colander), a hydraulic carboy lift, and a grain mill housed in an old hot rod engine block (interesting photo of this

one). Also in the issue is a nice article about Burton Ales, their history and how to duplicate them as homebrews. The "online extra" this month is "The Trials and Tribulations of Beer-Themed Gifts", a look at possible gifts for the beer geek in your life who (like me) already has *way* too many t-shirts, glasses, and bottle openers.

I also just received the latest issue of Brew Your Own (Jan-Feb 2011). The full contents of the issue as well as full text versions of several of the articles can be found at:

<http://www.byo.com/stories/issue/list/issues/278-janfeb-2011>. The lead article this month is "Shout for Stout!", featuring several excellent articles on the various stout sub-styles (just in time for those of us

brewing for BURP's March stout competition - also see **Phil Sides'** article elsewhere in this issue). There's also a great article (available on-line) on new hop varieties available to the homebrewer. And, of special interest to indigenous beer aficionados, there's an excellent article on pulque, the indigenous Mexican beverage fermented from the juice of the maguey plant.

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". There's a brief write-

up on BURP's Real Ale Festival (with a photo of my next door neighbor's daughter pulling a pint) on page 13.

Those of you who read my BURP history column this month will note a reference to the legendary *Ballantine IPA*, the beer that served as an introduction to well-hopped ales for many of us old timers. I recently found an excellent article on the history of this beverage taken from the periodical *Modern Brewery Age*. Written by **Greg Glaser** and published in March 2000, the full text is available for your reading pleasure at http://findarticles.com/p/articles/mi_m3469/is_13_51/ai_63841298/.

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, 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.

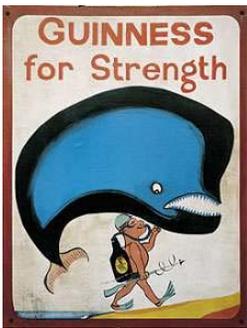
Cheers, Bill

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

Pure Genius?

By Phil Sides



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

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 geography 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	SR M
Dry Stout	1.036-50	1.007-11	4.0-5.0	30-45	25-40
Sweet Stout	1.044-60	1.012-24	4.0-6.0	20-40	30-40
Oatmeal Stout	1.048-65	1.010-18	4.2-5.9	25-40	22-40
Foreign Extra Stout	1.056-75	1.010-18	5.5-8.0	30-70	30-40
American Stout	1.050-75	1.010-22	5.0-7.0	35-75	30-40
Russian Imperial Stout	1.075-1.115	1.018-30	8.0-12.0	50-90	30-40

13. STOUT

13A. Dry Stout

Aroma: Coffee-like roasted barley and roasted malt aromas are prominent; may have slight chocolate, cocoa and/or grainy secondary notes. Esters medium-low to none. No diacetyl. Hop aroma low to none.

Appearance: Jet black to deep brown with garnet highlights in color. Can be opaque (if not, it should be clear). A thick, creamy, long-lasting, tan- to brown-colored head is characteristic.

Flavor: Moderate roasted, grainy sharpness, optionally with light to moderate acidic sourness, and medium to high hop bitterness. Dry, coffee-like finish from roasted grains. May have a bittersweet or unsweetened chocolate character in the palate, lasting into the finish. Balancing factors may include some creaminess, medium-low to no fruitiness, and medium to no hop flavor. No diacetyl.

Mouthfeel: Medium-light to medium-full body, with a creamy character. Low to moderate carbonation. For the high hop bitterness and significant proportion of dark grains present, this beer is remarkably smooth. The perception of body can be affected by the overall gravity with smaller beers being lighter in body. May have a light astringency from the roasted grains, although harshness is undesirable.

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 and strength. When a brewery offered a stout and a porter, the stout was always the stronger beer (it was originally called a “Stout Porter”). Modern versions are brewed from a lower OG and no longer reflect a higher strength than porters.

Comments: This is the draught version of what is otherwise known as Irish stout or Irish dry stout. Bottled versions are typically brewed from a significantly higher OG and may be designated as foreign extra stouts (if sufficiently strong). While most commercial versions rely primarily on roasted barley as the dark grain, others use chocolate malt, black malt or combinations of the three. The level of bitterness is somewhat variable, as is the roasted character and the dryness of the finish; allow for interpretation by brewers.

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 creaminess. A small percentage (perhaps 3%) of soured beer is sometimes added for complexity (generally by Guinness only). Water typically has moderate carbonate hardness, although high levels will not give the classic dry finish.

Commercial Examples: Guinness Draught Stout (also canned), Murphy’s Stout, Beamish Stout, O’Hara’s Celtic Stout, Russian River O.V.L. Stout, Three Floyd’s Black Sun Stout, Dorothy Goodbody’s Wholesome Stout, Orkney Dragonhead Stout, Old Dominion Stout, Goose Island Dublin Stout, Brooklyn Dry Stout

13B. Sweet Stout

Aroma: Mild roasted grain aroma, sometimes with coffee and/or chocolate notes. An impression of cream-like sweetness often exists. Fruitiness can be low to moderately high. Diacetyl low to none. Hop aroma low to none.

Appearance: Very dark brown to black in color. Can be opaque (if not, it should be clear). Creamy tan to brown head.

Flavor: Dark roasted grains and malts dominate the flavor as in dry stout, and provide coffee and/or chocolate flavors. Hop bitterness is moderate (lower than in dry stout). Medium to high sweetness (often from the addition of lactose) provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters. Diacetyl low to none. The balance between dark grains/malts and sweetness can vary, from quite sweet to moderately dry and somewhat roasty.

Mouthfeel: Medium-full to full-bodied and creamy. Low to moderate carbonation. High residual sweetness from unfermented sugars enhances the full-tasting mouthfeel.

Overall Impression: A very dark, sweet, full-bodied, slightly roasty ale. Often tastes like sweetened espresso.

History: An English style of stout. Historically known as "Milk" or "Cream" stouts, legally this designation is no longer permitted in England (but is acceptable elsewhere). The "milk" name is derived from the use of lactose, or milk sugar, as a sweetener.

Comments: Gravities are low in England, higher in exported and US products. Variations exist, with the level of residual sweetness, the intensity of the roast character, and the balance between the two being the variables most subject to interpretation.

Ingredients: The sweetness in most Sweet Stouts comes from a lower bitterness level than dry stouts and a high percentage of unfermentable dextrins. Lactose, an unfermentable sugar, is frequently added to provide additional residual sweetness. Base of pale malt, and may use roasted barley, black malt, chocolate malt, crystal malt, and adjuncts such as maize or treacle. High carbonate water is common.

Commercial Examples: Mackeson's XXX Stout, Watney's Cream Stout, Farson's Lacto Stout, St. Peter's Cream Stout, Marston's Oyster Stout, Sheaf Stout, Hitachino Nest Sweet Stout (Lacto), Samuel Adams Cream Stout, Left Hand Milk Stout, Widmer Snowplow Milk Stout

13C. Oatmeal Stout

Aroma: Mild roasted grain aromas, often with a coffee-like character. A light sweetness can imply a coffee-and-cream impression. Fruitiness should be low to medium. Diacetyl medium-low to none. Hop aroma low to none (UK varieties most common). A light oatmeal aroma is optional.

Appearance: Medium brown to black in color. Thick, creamy, persistent tan- to brown-colored head. Can be opaque (if not, it should be clear).

Flavor: Medium sweet to medium dry palate, with the complexity of oats and dark roasted grains present. Oats can add a nutty, grainy or earthy flavor. Dark grains can combine with malt sweetness to give the impression of milk chocolate or coffee with cream. Medium hop bitterness with the balance toward malt. Diacetyl medium-low to none. Hop flavor medium-low to none.

Mouthfeel: Medium-full to full body, smooth, silky, sometimes an almost oily slickness from the oatmeal. Creamy. Medium to medium-high carbonation.

Overall Impression: A very dark, full-bodied, roasty, malty ale with a complementary oatmeal flavor.

History: An English seasonal variant of sweet stout that is usually less sweet than the original, and relies on oatmeal for body and complexity rather than lactose for body and sweetness.

Comments: Generally between sweet and dry stouts in sweetness. Variations exist, from fairly sweet to quite dry. The level of bitterness also varies, as does the oatmeal impression. Light use of oatmeal may give a certain silkiness of body and richness of flavor, while heavy use of oatmeal can be fairly intense in flavor with an almost oily mouthfeel. When judging, allow for differences in interpretation.

Ingredients: Pale, caramel and dark roasted malts and grains. Oatmeal (5-10%+) used to enhance fullness of body and complexity of flavor. Hops primarily for bittering. Ale yeast. Water source should have some carbonate hardness.

Commercial Examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, McAuslan Oatmeal Stout, Maclay's Oat Malt Stout, Broughton Kinmount Willie Oatmeal Stout, Anderson Valley Barney Flats Oatmeal Stout, Tröegs Oatmeal Stout, New Holland The Poet, Goose Island Oatmeal Stout, Wolaver's Oatmeal Stout

13D. Foreign Extra Stout

Aroma: Roasted grain aromas moderate to high, and can have coffee, chocolate and/or lightly burnt notes. Fruitiness medium to high. Some versions may have a sweet aroma, or molasses, licorice, dried fruit, and/or vinous aromatics. Stronger versions can have the aroma of alcohol (never sharp, hot, or solventy). Hop aroma low to none. Diacetyl low to none.

Appearance: Very deep brown to black in color. Clarity usually obscured by deep color (if not opaque, should be clear). Large tan to brown head with good retention.

Flavor: Tropical versions can be quite sweet without much roast or bitterness, while export versions can be moderately dry (reflecting impression of a scaled-up version of either sweet stout or dry stout). Roasted grain and malt character can be moderate to high, although sharpness of dry stout will not be present in any example. Tropical versions can have high fruity esters, smooth dark grain flavors, and restrained bitterness; they often have a sweet, rum-like quality. Export versions tend to have lower esters, more assertive roast flavors, and higher bitterness. The roasted flavors of either version may taste of coffee, chocolate, or lightly burnt grain. Little to no hop flavor. Very low to no diacetyl.

Mouthfeel: Medium-full to full body, often with a smooth, creamy character. May give a warming (but never hot) impression from alcohol presence. Moderate to moderately-high carbonation.

Overall Impression: A very dark, moderately strong, roasty ale. Tropical varieties can be quite sweet, while export versions can be drier and fairly robust.

History: Originally high-gravity stouts brewed for tropical markets (and hence, sometimes known as "Tropical Stouts"). Some bottled export (i.e., stronger) versions of dry or sweet stout also fit this profile. Guinness Foreign Extra Stout has been made since the early 1800s.

Comments: A rather broad class of stouts, these can be either fruity and sweet, dry and bitter, or even tinged with Brettanomyces (e.g., Guinness Foreign Extra Stout; this type of beer is best entered as a Specialty Beer – Category 23). Think of the style as either a scaled-up dry and/or sweet stout, or a scaled-down Imperial stout without the late hops. Highly bitter and hoppy versions are best entered as American-style Stouts (13E).

Ingredients: Similar to dry or sweet stout, but with more gravity. Pale and dark roasted malts and grains. Hops mostly for bitterness. May use adjuncts and sugar to boost gravity. Ale yeast (although some tropical stouts are brewed with lager yeast).

Commercial Examples: Tropical-Type: Lion Stout (Sri Lanka), Dragon Stout (Jamaica), ABC Stout (Singapore), Royal Extra "The Lion Stout" (Trinidad), Jamaica Stout (Jamaica), **Export-Type:** Freeminer Deep Shaft Stout, Guinness Foreign Extra Stout (bottled, not sold in the US), Ridgeway of Oxfordshire Foreign Extra Stout, Coopers Best Extra Stout, Elysian Dragonstooth Stout

13E. American Stout

Aroma: Moderate to strong aroma of roasted malts, often having a roasted coffee or dark chocolate quality. Burnt or charcoal aromas are low to none. Medium to very low hop aroma, often with a citrusy or resinous American hop character. Esters are optional, but can be present up to medium intensity. Light alcohol-derived aromatics are also optional. No diacetyl.

Appearance: Generally a jet black color, although some may appear very dark brown. Large, persistent head of light tan to light brown in color. Usually opaque.

Flavor: Moderate to very high roasted malt flavors, often tasting of coffee, roasted coffee beans, dark or bittersweet chocolate. May have a slightly burnt coffee ground flavor, but this character should not be prominent if present. Low to medium malt sweetness, often with rich chocolate or caramel flavors. Medium to high bitterness. Hop flavor can be low to high, and generally reflects citrusy or resinous American varieties. Light esters may be present but are not required. Medium to dry finish, occasionally with a light burnt quality. Alcohol flavors can be present up to medium levels, but smooth. No diacetyl.

Mouthfeel: Medium to full body. Can be somewhat creamy, particularly if a small amount of oats have been used to enhance mouthfeel. Can have a bit of roast-derived astringency, but this character should not be excessive. Medium-high to high carbonation. Light to

moderately strong alcohol warmth, but smooth and not excessively hot.

Overall Impression: A hoppy, bitter, strongly roasted Foreign-style Stout (of the export variety).

Comments: Breweries express individuality through varying the roasted malt profile, malt sweetness and flavor, and the amount of finishing hops used. Generally has bolder roasted malt flavors and hopping than other traditional stouts (except Imperial Stouts).

Ingredients: Common American base malts and yeast. Varied use of dark and roasted malts, as well as caramel-type malts. Adjuncts such as oatmeal may be present in low quantities. American hop varieties.

Commercial Examples: Rogue Shakespeare Stout, Deschutes Obsidian Stout, Sierra Nevada Stout, North Coast Old No. 38, Bar Harbor Cadillac Mountain Stout, Avery Out of Bounds Stout, Lost Coast 8 Ball Stout, Mad River Steelhead Extra Stout

13F. Russian Imperial Stout

Aroma: Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. The roasted malt character can take on coffee, dark chocolate, or slightly burnt tones and can be light to moderately strong. The malt aroma can be subtle to rich and barleywine-like, depending on the gravity and grain bill. May optionally show a slight specialty malt character (e.g., caramel), but this should only add complexity and not dominate. Fruity esters may be low to moderately strong, and may take on a complex, dark fruit (e.g., plums, prunes, raisins) character. Hop aroma can be very low to quite aggressive, and may contain any hop variety. An alcohol character may be present, but shouldn't be sharp, hot or solventy. Aged versions may have a slight vinous or port-like quality, but shouldn't be sour. No diacetyl. The balance can vary with any of the aroma elements taking center stage. Not all possible aromas described need be present; many interpretations are possible. Aging affects the intensity, balance and smoothness of aromatics.

Appearance: Color may range from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head. Generally has a well-formed head, although head retention may be low to moderate. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavor, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavor (any variety). Moderate to aggressively high roasted malt/grain flavors can suggest bittersweet or unsweetened chocolate, cocoa, and/or strong coffee. A slightly burnt grain, burnt currant or tarry character may be evident. Fruity esters may be low to intense, and can take on a dark fruit

character (raisins, plums, or prunes). Malt backbone can be balanced and supportive to rich and barleywine-like, and may optionally show some supporting caramel, bready or toasty flavors. Alcohol strength should be evident, but not hot, sharp, or solventy. No diacetyl. The palate and finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness, hop bitterness and warming character. The balance and intensity of flavors can be affected by aging, with some flavors becoming more subdued over time and some aged, vinous or port-like qualities developing.

Mouthfeel: Full to very full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Gentle smooth warmth from alcohol should be present and noticeable. Should not be syrupy and under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

Overall Impression: An intensely flavored, big, dark ale. Roasty, fruity, and bittersweet, with a noticeable alcohol presence. Dark fruit flavors meld with roasty, burnt, or almost tar-like sensations. Like a black barleywine with every dimension of flavor coming into play.

History: Brewed to high gravity and hopping level in England for export to the Baltic States and Russia. Said to be popular with the Russian Imperial Court. Today is even more popular with American craft brewers, who have extended the style with unique American characteristics.

Comments: Variations exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). The wide range of allowable characteristics allow for maximum brewer creativity.

Ingredients: Well-modified pale malt, with generous quantities of roasted malts and/or grain. May have a complex grain bill using virtually any variety of malt. Any type of hops may be used. Alkaline water balances the abundance of acidic roasted grain in the grist. American or English ale yeast.

Commercial Examples: Three Floyd's Dark Lord, Bell's Expedition Stout, North Coast Old Rasputin Imperial Stout, Stone Imperial Stout, Samuel Smith Imperial Stout, Scotch Irish Tsarina Katarina Imperial Stout, Thirsty Dog Siberian Night, Deschutes The Abyss, Great Divide Yeti, Southampton Russian Imperial Stout, Rogue Imperial Stout, Bear Republic Big Bear Black Stout, Great Lakes Blackout Stout, Avery The Czar, Founders Imperial Stout, Victory Storm King, Brooklyn Black Chocolate Stout

Stout 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.



BURP Prosperity Report

By Mark E. Hogenmiller Minister of Prosperity



PayPal - It is successfully up and running for Membership renewal. Save time and postage - renew your membership via PayPal. All members are encouraged to use PayPal.

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

BURP Baseball Caps (Blue or Tan) - \$13.50
CLEARANCE SALE now \$10

See me at the next meeting to purchase merchandise.

End of Year Financials - I am happy to report that we ended the year with a positive \$983.84 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.

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.

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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