



1981-2011 30th Anniversary Year

BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer. - Abraham Lincoln



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March 2011

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Silver Spring, MD 20901



WHAT'S BREWING

March Meeting, Stout
McLean, VA
Saturday March 19, 2011, 1-6 PM

April Meeting
Belgian, Strong & Wood Aged Beers
Arlington, VA
April 16, 2011

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

SoFB
Falls Church, VA
May 14, 2011

June Meeting, SoFB left overs
Gaithersburg, MD
June 11, 2011

Mel's Meanderings

By Mel Thompson, Fearless Leader



The February meeting at McCathran Hall in Washington Grove finally came together and was a huge success. Thanks to **Sandy Klingenberg** who rented the hall for us. She had a fun time and offered to help us secure the hall for a meeting next year. This is one of the better venues for a BURP meeting in the winter when we need to be indoors out of the elements. Much thanks to **Robin Miller** and **Tim Rose** from Distillery Lane Cider Works, and to **Tim Artz** for organizing the cider presentation and **Mark Hogenmiller** for running the cider competition. There were some excellent ciders to sample. Excellent homebrew also. Interesting that a great deal of the homebrew contributions were from new members. I tried most of them and didn't have a bad beer all day. In fact, you new guys, for the most part, are true hopheads and, being one myself, I really appreciated the fruits of your labor. As usual, **Chris Sowell** had some IPA's to sample. He is the true master of the hoppy beer. Some of

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.

you older members need to crank up those brew kettles. This is a Homebrew club after all! **AJ Delange** and **Ed Bielaus** had a keg of Kolsch and Alt respectively on the porch. I hope everyone had a chance to sample them. These are two of BURP's best and most experienced brewers. There were some good commercial selections from those who didn't have homebrew to contribute, but rather light on this day. Of course with all the ciders to sample, the slight lack of beer was not a major factor – as long as it gets better in the future, that is. By the way, did you try **Pete Ryba's** wings or **Alison Skeel's** smoked pork? Delicious! The meeting was also somewhat light on food, though I don't think anyone went away hungry – remember the BURP rule: **Bring more beer than you will drink and more food than you will eat.** And, think Quality.

I don't know if you noticed, but BURP now has a New Member Welcoming Team made up of **Howard Michelsen**, **Bill Newman**, **Robert Stevens** and **Steve Marler**. I think they are providing a service that BURP has needed and, based on my observation, they have been very successful. I hope everyone has noticed all the new faces the past several months.

Our thanks to "Raffle Boy Junior" **Ed Bielaus**, who took over selling raffle tickets while **Mark Hogenmiller** ran the cider competition. He strong armed a near record take, even with the relatively small turnout. And, did any of you get to hear our Membership Dude, **Howard Michelsen**, on WAMU, promote BURP to the listening audience during *The Kojo Nnamdi Show* on homebrewing on February 16? Howard was magnificent. Oh, and we took 39 coats to the Salvation Army. Your donations to the less fortunate. Thank you BURPers!!!

Congratulations to the **Aaronridge** team, who will most likely never be deposed from winning the "Team" category for BOTY. They won first place in both the cider and bock homebrew competitions. I think their streak is here to stay. After four decades of homebrewing, Bill and Wendy are finally learning to brew drinkable beer. So, you younger brewers take heart. It won't be too long and Team Aaronridge will be too old to brew and you will have a chance. In a touch of seriousness, Bill and

Wendy have generously mentored many new and improving brewers and made numerous important contributions to BURP and homebrewing. They have brewed excellent beer for the decade that I have known them.

Speaking of team brewing, I generally brew by myself. I consider it Zen brewing. However, due to some medical issues, I teamed up with **Bill Newman** to finish my brewing schedule. Team brewing is a whole different perspective on brewing for me and is a lot more enjoyable, in a gluttonous way, than my normal Zen brewing, though certainly not as contemplative and prone to more mistakes. Though I occasionally mentor a new brewer, it was interesting to have the shoe on the other foot and require assistance to get a batch of beer in the tank. Thanks for the help Newman! Teaming up with an experienced brewer is a great way for you new brewers to learn and have some fun. Remember, it's the obligation of the attendee to bring breakfast. You are welcome to trek up to Gaithersburg to brew with me if we can find a day and time that works for both of us. Just be wary of the bad habits you may learn from me.

Let me take this forum to set the record straight, at least from my perspective, and to hopefully motivate/coerce you into brewing more beer, sharing it at BURP events and entering it in the monthly competitions and Spirit of Free Beer. In the last newsletter, an announcement was made in the MOC column:

"News Flash! **Mel Thompson** is taking a year off from entering a minimum of 3 beers into every competition and will hold the newly established BOTY Emeritus title. He will still brew and enter competitions. We just won't receive half of the entries from Mel. So, here is your chance to earn the coveted BOTY title."

First, I wish I would have had 3 beers or more to enter in every competition (I actually did for 2 of the comps in 2010 and, hopefully, may in the future) and I wish you did/will also. That would mean you and I are brewing a lot of beer. Isn't that what homebrewers aim for? And isn't that what BURP should be promoting – brewing more and better beer? Second, of course, I didn't have half of the entries in the monthly competitions –

not even close. But so what if you or I do have half the entries in a competition? It means that a lot of beer is being brewed by you and me (and also that others are apparently not entering their beers in the competitions. Why not?). I entered what I had that was somewhat true to the style(s) as I hope you will. And brewing 20 to 25 batches per year, I generally had a beer to enter. In many cases, the beers I entered took a ribbon. I wish the same success for all of you. It means that you are brewing damned good beer and it means that there is more free beer for all of us. I especially see the value in entering the first four or five comps of the year. It helps determine the worthy beers to enter in Spirit of Free Beer.

After competing for Brewer of the Year (BOTY) for nine years and winning BOTY for five straight years, I have decided not to participate in the BOTY competition for 2011 and probably beyond (though I do intend to take home a few ribbons if my luck holds out), so I will most likely not brew quite as much and thus will not enter as many competitions. That means YOU need to step up and fill the vacuum that my relative inactivity will create. I look forward to sampling your delicious beers at BURP events and I hope you will enter them in the monthly competitions and Spirit of Free Beer.

IMPORTANT! Please note that the March meeting will NOT be held at Growlers. They had an issue with the Montgomery County Department of Liquor Control. In order for us to bring our homebrew to Growlers, the DLC wanted us to sell them our homebrew and then sell it back to us, after the county took their cut. Oh, there was a Catch-22 – We would need to be federally licensed before they would buy our beer. They just don't "get" homebrewing. So, **Rick Garvin** and **Christine Johnbrier** graciously offered their home for the March meeting. This is the annual meeting to celebrate St. Paddy's Day, so make sure you bring your Irish libations and a creative Irish dish to share. Again, remember the BURP mantra: Bring More Beer and More Food than you will consume. Please see **Mike Evans** and **Wendy Aaronson** and volunteer to help with Spirit of Free Beer. Your help is needed for SOFB to remain a truly great homebrew competition. Cheers.

Homebrew Competition At Bier Baron

By Mike Horkan

In December, the Washington, D.C. landmark, the Brickskeller was sold and it reopened as the Bier Baron. Tom Verola, the director of operations mentioned to me that they want to sponsor a homebrew contest towards the end of May/beginning of June. The winning beer will be brewed at a local brewery in the DC area and will be put on tap at the Baron. It will also be distributed to other bars in the DC area through their distribution channels. Check the Bier Baron web site for details.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, March 1991

The March 1991 BURP meeting featured an event now sadly long relegated to the past - the club oyster feast. Back in the day, chomping down on bushels of raw Chesapeake Bay oysters was a normal endeavor for area residents, and BURP was fortunate to have as a member **Bill McLaren**, renowned at the time as the club's official "Procurer of Fine Seafood" (yes, we even had a plaque made for him). And on this occasion, the oysters were accompanied by another harbinger of the spring equinox, bock beer. The meeting was held at the home of **Bob and Marie Wright** in Silver Spring. Bob had recently returned from his several month "vacation" in Iraq as a "guest" of President Saddam Hussein. It was great to have him safe and sound and back in the fold. Also returned from the recent Gulf War was newsletter editor **Erik Henchal**. Desert Storm was, thankfully, efficiently and quickly conducted, and life was rapidly returning to normal. Bill brought two bushels of fresh oysters to the event and was busy shucking (along with BURPer **Al Lowry**) as members arrived. The table quickly filled with the usual cornucopia of food and homebrew. Beer highlights included an award winning pale ale from **Jim Busch** (the creator of the now-legendary *Victory Hop Devil*), a Trappist-style ale from **Jim Dorsch**, **John Gardiner**, and **Bert Tagge** (fermented using the dregs from a bottle of Chimay Ale), and the March "Beer of the Month", a stout brewed by the aforementioned **Erik Henchal** which had taken second place in BURP's stout competition the previous month. But bock beer soon took on special significance

as the style of the monthly club homebrew competition, which was preceded by a tasting of fine commercial bocks. The tasting consisted of 3 European interpretations (*Einbecker Ur-Bock*, *Paulaner Salvator*, and *Eggenberger Urbock 23* (which, at 23 Plato, was one of the world's strongest bocks at the time) as well as 3 American efforts (*Berghoff Bock*, *Dark Horse Winter Lager* from Virginia Brewing Co (formerly Chesbay), and *Sierra Nevada Pale Bock* (which had just been introduced in 1990). Following the tasting, a panel of judges was convened to evaluate the homebrews. The number of entries was not recorded, but the final results were: 1st place, **Bill Ridgely** (Doppelbock), 2nd place, **Bill Peters**, and 3rd Place, **Steve Snyder** (2nd & 3rd place sub-styles were not recorded). The meeting concluded with an excellent raffle featuring contributions from local beer merchants (*Berose Liquors* and *Cairo Liquors*) as well as **Bill McLaren's** "Cap & Cork" homebrew supply shop. Prizes for the homebrew competition were contributed by the *American Brewmasters* homebrew supply shop of Raleigh, NC.

The March 1991 issue of BURP News was the last edited by your humble compiler before the return of **Erik Henchal** from Germany, where he had provided medical support for the Gulf War. Club Prez **Ralph Bucca** kicked off the issue with a proposed schedule of events for what he called "Year 10-BURP", celebrating the club's 10th anniversary. This was followed by an interesting article by BURPer **John Hallberg** on the historical role of the "ale conner", the medieval government official who served as "quality control specialist" for the brewing industry by sitting in a puddle of freshly drawn ale on a wooden stool. After ½ hour, the conner would stand, and if the beer stuck to his leather breeches, it was considered not fully fermented and therefore "impure". This was certainly an interesting way to make a living! I should note here that the author of this article had just left the DC area to become a professional brewer at a new brewpub in Youngstown, OH (*Meander Brewing Co*). John subsequently went on to a distinguished career as first a professional brewer, then a cidemaker, and finally a meadmaker. **Rod Rydlun** followed John with his report on a meeting of the recently formed Banova (Brewers Assn of N. VA) homebrew club. This article, with its description of the club's "fledgling brewers" as well as several "self-described veteran brewers" (who Rod felt took themselves a bit too seriously) resulted in BURP being banned from attendance at subsequent Banova gatherings (and a published apology in the April newsletter). Frugal Brewer **John Gardiner** was up next with his description of the big brew-in at his house which resulted in BURP's 10th anniversary beer, an interpretation of the late BURPer **Phil Angerhofer's** famous Monster Mash (which itself was Phil's interpretation of *Thomas Hardy Ale*). Many BURPers

helped out with this brew, and several area pros also made significant contributions (a bag of pre-crushed malt from *Old Dominion Brewing Co*, yeast from *British Brewing Co*, and many other ingredients from *The Flying Barrel*, the Frederick, MD homebrew shop owned by BURP founding father **Bob Frank**). This beer was subsequently laid down to be consumed at BURP's 20th anniversary in 2001. There is at least one large bottle remaining which will be brought to the club's 30th anniversary gathering this September. Rounding out the issue was part 3 of **Erik Henchal's** wartime observations, which he entitled "War is Helles". This final chapter featured Erik's excursion to Bamberg, Germany to experience the town's famous smoked beer (rauchbier). Erik also noted the resurgence of an ancient German style called "braunbier" which had been recently reintroduced by the *Hofbrauhaus* in Munich.

10 Years Ago, Mar 2001

BURP's 20th anniversary celebration kicked off in fine fashion with a St Patrick's Day party (on St Patrick's Day itself) at the home of **Rod and Masako Rydlun** in Potomac, MD. Several events took place simultaneously on this beautiful day, which allowed most of us to enjoy fine spring weather outdoors (at least until a giant storm rolled through mid-afternoon). In addition to the "beer and food fest" outside, a group of BURPers occupied the TV room watching "March Madness" college basketball games. And in the upstairs family room, longtime BURP founding father **Chuck Popenoe** held forth with a fine crew of musicians playing Irish tunes to celebrate the special occasion. Meanwhile, in the garage, a crew of cooks organized by **Bud Hensgen** prepared not one but two batches of the late BURP founder **Dan McCoubrey's** renowned "Irish Stew for 100" in both beef and lamb versions (both of which were excellent!). And on top of all of this, the club successfully conducted (thanks to **Wendy Aaronson**) a very educational blind commercial stout tasting in which teams selected the stouts based on professional descriptions provided for each one. Minister of Culture **Alison Skeel** meanwhile rounded up several erstwhile judges (**Dave Belman**, **Christie Newman**, and **Randy Paul**) who worked extremely hard to evaluate the 27 entries in the annual Dan McCoubrey Memorial Stout Competition. The choice was extremely difficult, but in the end, BURPers **Dave and Becky Pyle** cleaned house by winning 1st place (with an Oatmeal Stout) and 2nd place (with a Sweet Stout). Only **Andy Anderson** prevented a complete sweep by taking 3rd with his Dry Stout. A nice set of photos from this event can be viewed on the BURP website at <http://burp.org/meetings/200103.htm>.

The March 2001 issue of BURP News, expertly edited by **Jamie and Paul Langlie**, included an announcement of several educational sessions from Enlightenment Minister **Wendy Aaronson** (a mashtun and lautertun

construction workshop followed by a yeast handling workshop). Wendy also announced the upcoming Hennepin clone competition, co-sponsored by *Brewery Ommegang* and the Boston Wort Processors homebrew club. Wendy learned about this event at the recently completed 3rd *Spirit of Belgium* conference and managed to get BURP invited as participants. A member of the Boston club had obtained the actual yeast used to ferment this wonderful beer and would provide it to all entrants. Wendy provided the specifications for the beer and announced a trip to the brewery in June to conduct the actual competition. And speaking of the *Spirit of Belgium*, **Tom Cannon's** excellent review of the highly successful event took up a major part of the newsletter. He included an extensive list of the event's many sponsors, and **Andy Anderson** followed Tom with one of the prizewinning homebrew recipes, for **Michael Valentiner's** "Saison du Maggie Deux" (very appropriate since the previously mentioned Hennepin is a saison-style beer). Finally, BURPer **Ralph Bucca** challenged club members to come up with creative ideas to cook with spent grains from the brewing process. Ralph proposed a contest to be held at the October "weird beer meeting" showcasing spent grain cuisine.

many thanks to our outstanding panel of judges, **Dave Pyle, Justin Housenger, Calvin Perilloux, Christian Burns, John Foulkes, and Bud Hensgen**. This expert panel provided thorough score sheets and completed the judging within an hour. Clearly, pre-registration and limiting the judging to 3 beers is allowing the MOCs and judges to actually enjoy some of the meeting. More importantly, judges are giving better feedback to brewers, and pairing a BJCP judge with a novice is an important educational experience that will hopefully inspire folks to take the BJCP exam. **Team Aaronridge (Wendy Aaronson and Bill Ridgely)** took a first place with "This beer will Kick Mel's Ass" Maibock. The recipe is found below. **Mel Thompson** took second and third place with the Traditional and Doppelbock, respectively. **A.J. deLange's** Traditional bock made it to the mini-BOS table. Judges described it as very enjoyable with rich toasted malt character and a pleasant warmth but preferred **Mel's** Doppelbock because of its complexity. Judges also enjoyed the complex malt and pleasant toastiness in **Mike's** Traditional bock. **Howie** and **Emily's** Detonator had a rich malt flavor with a hint of licorice in the background, a sipping beer. **Mike Reinitz** partied a little too hard the night before to celebrate his birthday and unfortunately was a no-show with his traditional bock, Goat Slayer. He'll just have to bring some to the meeting in March.

1st Place Bock Competition Recipe

Here is the Maibock recipe from Team Aaronridge (Wendy Aaronson and Bill Ridgely). They named the beer "This Beer will Kick Mel's Ass". It is a 5 gallon recipe.

- 10.5 lbs Pils malt
- 4.5 lbs Munich malt
- 1 lb Biscuit malt
- .75 lb carapils
- .5 lb acidulated malt
- 5 oz pale dried malt extract
- 1 oz Hallertau (4.3%) at 60 min
- 1 oz Hallertau (4.3%) at 45 min
- Large starter of Bavarian Lager (WLP 830)

Single step infusion mash at 156 °F. Collect 7 gals and boil down to 5 gal.

Ferment at 56 °F for 8 days and transfer to secondary. Racking gravity was 1.020. In secondary for 14 days at 58 °F. Kegged, primed with 2/3 cup dextrose and lagered at 33 °F. It was lagered 7 weeks when judged for the BURP competition.

O.G. 1.064, F.G. 1.016

Notes: This recipe was scaled back from a 10 gal. recipe. Acidulated malt was used to drop the mash pH. However, .5 lb dropped it to pH 5.1. In the future, we'll add .25 lb. We use a refractometer to monitor gravity

From the Ministry of Culture

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

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

February 2011 Monthly Competition Results

We held two competitions in February. **Mark Hogenmiller** ran the cider competition. Read all about it in his article. We also had a Bock (Category 5) competition. There were 8 entries brewed by 3 brewers and 3 brewing teams. There was 1 Maibock, 4 Traditional bocks, and 3 Doppelbocks. Many thanks to the entrants for sharing their exceptionally tasty products: **Mel Thompson** (Traditional and Doppelbock), **Mike Evans** (Traditional), **Team Aaronridge** (Maibock), **A.J. deLange** (2 Traditional), **Bill Newman and Mel Thompson** (Doppelbock), and **Howie and Emily Michelsen** (Doppelbock). Also,

after the mash and during the boil to ensure that we achieve the desired O.G. For this beer, our extract efficiency in a 5 gal batch was less than the previous 10 gal batch, so we added the dried malt extract during the boil.

Brewer of the Year

There are now 26 brewers on the BOTY spreadsheet! The 2011 BOTY leaders at this very early stage are: **Team Aaronridge** (10), **Chris Sowell** (5), **Mike Evans** (5), **Mitch Pilchuk** (4), **Tim Artz** (4), **Team Langlie** (3) and **Yancy Bodenstein** and **Laura Cole** (2). **Joe Federico** is the only person who has entered the New Brewer/Extract division. We have 3 ribbons for this division, so we are challenging extract and new brewers to fire up those kettles and enter competitions

Upcoming Competitions

In March: We will have the 21st Dan McCoubrey Memorial Stout competition. 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 this competition, 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 to Culture@burp.org with the following information by Thursday, March 17: 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. We also need judges. Please contact us.

In April: We will have two competitions. First is Category 18 - Belgian Strong Ales. The style guideline can be found here <http://www.bjcp.org/2008styles/style18.php>. Refer to the February newsletter for information about the style and a recipe. The other is Category 22C – Wood-Aged Beer. Style guidelines can be found at <http://www.bjcp.org/2008styles/style22.php#1c>. The winner of this category will be sent to the AHA Club-Only competition.

In May: We will have the *Best Beer with Chili* competition. Everyone has one of these in storage. If not, get brewing! It is judged by the consumers in the same way as the chili; that is, by popular accord measured by secret ballot. So bring a keg or case of whatever you think goes with spicy food.

In August: We will have two competitions, American Lager ([Cat 1A-C](#))/California Common ([Cat 7B](#)) and Specialty/Experimental/Historical ([Cat 23](#)) which is an AHA Club-Only Competition. American Lager beers are the most recognizable beers in the U.S. They are mass produced by large breweries and can be found in any

beer serving establishment. You may ask yourself, "Why would I want to brew one of these?" I would respond with, "CAN you brew one of these?" The challenge with the style lies with making a beer that does not have noticeable flaws. This style does not have malt, hops, or yeast esters that will mask the mistakes in your brewing process. Typically these beers use a domestic 2 or 6-row barley and up to 40% in adjuncts (rice and/or corn) for the Lite. Pale or Pilsner Malts will provide too much flavor for the style bitterness, flavor, and aroma are low. These beers are fermented with a clean lager yeast at 50 F or lower. California Commons are a bit of a contrast to the American Lagers. The best commercial example of this beer is Anchor Steam. The malt profile on a California Common is usually 2-row for the base, maybe a little Munich, and some crystal to add some caramel to this toasty, grainy beer. There are many different ways you can go with the malt. The hop that is very well known in this style is Northern Brewer. Its woody and even minty flavors set this beer part, make sure you add some to the beginning and end of the boil. Fermentation is also another unique aspect of this beer. Typically a lager yeast is used and fermented at a higher temperature, to replicate the conditions found in California. That's where the fruitiness can come from, though you don't want to let your temperature get too high or the fruitiness may be too intense.

For the Specialty/Experimental/Historical competition the entries must specify the experimental nature of the beer (e.g. type of special ingredients used, process utilized or historical style being brewed), or why the beer doesn't fit an established style. This is a great place to enter your Cicada beer! Additionally, the entrant may specify an underlying beer style. For historical styles or unusual ingredients/techniques that may not be known to beer judges, the brewer should provide descriptions of the styles, ingredients and/or techniques used. During the Barleywine Festival at Mad Fox, **Wendy** and **Jim Wagner** from DuClaw Brewing Company began discussing a concept for Mashout around this category. We know there are quite a few creative brewers among the close to 200 homebrewers from the mid-Atlantic region and beyond. Wouldn't it be fun to select an original Mashout style and promote it to the masses? One day, it may even be a recognized BJCP style! Think about it. The challenge is on!

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

Spirit of Free Beer

Saturday May 14th is fast approaching. We're close to 2 months from the event. For those who don't already know, Mad Fox will be hosting us this year. We have

already gathered some early volunteers at Mad Fox to talk about logistics with Bill and Beth. We are all excited about the new location and can't thank Mad Fox enough for letting us use their place. At the February meeting, 10 eager volunteers signed up to help with publicity and prizes; however, we can always use more help in these areas. We also need a Prize Coordinator to keep track of all the goodies, ensure that the sponsor page is updated, and equally distribute the booty amongst the winners. If you are interested in volunteering your time, please contact us at Culture@burp.org. Check out **Matt Pyle's SOFB 2011** page. We are still ironing out the registration process but hope to have it ready by the end of March. We look forward to having one of the best SoFB's yet!

anniversaries. The beers brewed for the 20th and 25th anniversaries (respectively, a Belgian Dark Strong Ale and a Barleywine) will be made available for your tasting pleasure at the Sep meeting (and there is at least one bottle remaining of the 10th anniversary Old Ale). BURP Enlightenment Minister **Tim Artz** has also proposed making a 30th anniversary mead - an excellent idea for a beverage that can be laid down for a few years. Suggestions for both the 30th anniversary beer style and mead style are welcome.

We would like to hear from members with other suggestions for celebrating this event. We'll kick things off at the March meeting with the 21st Dan McCoubrey Memorial Stout Competition. Let's have a toast to the memory of Dan and to the future of the club that was formed at his home those many years ago. Praise BURP from whom beer blessings flow!

Cheers, Bill

Let's Celebrate 30 Years of BURP!

By Bill Ridgely

2011 marks 30 years since a group of DC-area homebrewers met for crabs and beer at the home of **Dan McCoubrey** in Wheaton, MD with the express purpose of forming (and, incidentally, naming) a homebrew club. The date was Sep 27, 1981. Several current members (including **Ralph Bucca**, **Bob Frank**, and **Chuck "Pops" Popenoe**) were there. When it came time to choose a name for the club, someone burped, and history was made. We'll be formally celebrating this event at the Sep 2011 BURP meeting, to be held at Seneca Creek State Park in Gaithersburg, MD on Sat, Sep 24 (which will also be BURP's 2011 Oktoberfest celebration).

The club officers are seeking input on how best to celebrate this anniversary. We would like to start things off by launching a competition to create a special logo to be used for memorabilia - perhaps a special beer glass or stein, tee shirt, or other item. If you would like to participate in this, please let me know at ridgely@burp.org. The creator of the winning logo will receive any item of memorabilia on which the logo is used and perhaps other nifty prizes to be determined. The logo should emphasize the facts that, yes, we are a homebrewing club and yes, we've been around for a long time.

One anniversary activity already proposed is the brewing of a special beer to mark the occasion, something done in past years to mark our 10th, 20th, and 25th

Artz's Craft Enlightenment Update

By Tim Artz, Minister of Enlightenment



Thanks to all who helped make February's cider event a success. I was sorry to miss it but had to unfortunately travel to Belgium for work. (It was terrible with all of that beer, mussels, beer, chocolate, and beer. You probably should not go there. They don't even have a government, only beer.) Anyway, I heard that the cider contest and tasting was a great success. We had 17 great ciders entered, a contest, and a chance for folks to sample the entries. We were also very fortunate to have **Rob Miller** and **Tim Rose** on hand to give some professional insight. I am glad to see the interest in great cider grow within BURP, and hope we can continue to learn more about this excellent beverage.

Rob has invited BURP back to his orchard for another day of picking and pressing. In order to make this happen, we need some volunteers. It's not a lot of work, but we do need some folks to keep things organized and on track. Please see me or Mark

Hogenmiller if you will organize this for BURP in 2011. We can't do this stuff without volunteers.



We have some exciting educational events coming up in March. March's meeting will feature the second installment of Marler's Taste-a-thon. Steve has agreed to repeat this activity which was so positively received at the meeting last summer at the Langlie's home. Brewers will share their

brews with a group of their peers and will participate in a facilitated constructive feedback session. Tasters and brewers alike will learn from the interchange. New and advanced brewers should bring some beers to share in this fun and informative session.

On March 26, a group of BURP volunteers will be supporting a "learn to brew" fundraiser for the Lyon Park Community Center, home of BURP's Christmas party for the past several years. We have groups who will demonstrate brewing, bottling, root beer making, etc. For those BURPers just getting started in brewing, this is a good opportunity to come out and learn. We are hoping to draw in some new members at this event. Derek Terrell of myLHBS in Falls Church generously donated three brewing kits for us to have some beer for sampling, and for demonstrating bottling and brewing on site. Look for the details on this event elsewhere in this newsletter.

Looking ahead, April's meeting at the Hensgen's will include a homebrewer's yard sale. How does this fit with education? Well, as most of us who have been brewing for a long time know, you tend to accumulate a lot of unused equipment as your brewing advances. Some of those items that were indispensable to you before now lie neglected. This is a chance for you to breathe new life into old equipment by putting it to work in a newer brewer's home...and you can earn a few bucks and clean up your basement in the process. Take some time to look through your clutter to see what you're no longer using and that just might be the key to helping someone make some great beer today. We will set aside some space in Hensgen's driveway for this home brewer's flea market.

In July, I will be arranging a Mead session much like the cider contest. Think ahead to what meads you may

want to share. At the same time, I am exploring the possibility to brew a BURP 30th anniversary mead. I will be looking for a small group of experienced mead makers and folks who aspire to make great mead to help in this project. Let me know if you would like to help.

Lot's more is coming up, so keep checking this space to make sure you don't miss out!

Febrewary Cider Competition

By Mark Hogenmiller



Thanks to our enlightenment leader **Tim Artz** for organizing the Febrewary Cider Competition even though he had to miss all the fun due to a business trip, somewhere near Bayonne, New Jersey. I was able to have all of the fun and reap the rewards.

17 ciders were entered in to the contest, broken in to two flights of 8 medium sweetness and 9 dry sweetness. The seven judges had a really good time judging and provided some excellent feedback to the cider makers. The judges were **Becky Pyle, Ken Jucks, Brian Matt, Jamie Langlie, Mike Gallagher, Tim Rose and Rob Miller**. We were very fortunate to have the Cider Guys able to join us, as many of you BURPers remember **Rob Miller** is the founder and orchardist at Distillery Lane Ciderworks (<http://ciderapples.com/>) and **Tim Rose** is the Chief cidemaker. It was great to get their insights as commercial cidemakers and they enjoyed judging the ciders knowing that many came from the orchard.

After a healthy debate at the Best of Show table, judged by Becky, Tim and Ken, the Blue, Red and Yellow ribbons were presented to:

1st place - **Bill Ridgely/ Wendy Aaronson** 27B English Cider (Pettillant/Medium)

2nd place - **Tim Artz** 27B English Cider (Tim's #14) (Pettillant/Dry)

3rd place - **Paul Langlie** 27A Common Cider (Still/Medium)

After the competition, Rob gave a quick talk about what is going on at Distillery Lane. For those interested in purchasing their hard cider, you can stop out at the farm or currently it is being sold at Ye Old Spirit Shop, 1005 West 7th Street, Frederick, MD 21701. BURP Members can also check their website at (<http://distillerylaneciderworks.com/locations-where-our-cider-is-sold/>) as Rob is adding new accounts as we speak.

For those interested in learning more about making your own cider, I also discovered that Tim and Rob are conducting Cider making classes the first Saturday of every month, more information can be found at (<http://distillerylaneciderworks.com/cider-making-class/>).

I am excited to announce that Rob graciously invited us back again this September for what will be the 3rd annual Cider Event. We will need some volunteer(s) to step forward and help coordinate the event this year. Those interested should contact me (prosperity@burp.org) or Tim (tartz@cox.net) soon. This one does not take a lot of heavy lifting, but since it has grown beyond the original grass roots, we need a cider czar to keep everything on schedule.

tips on utilizing resources so most if not all items can be reused.

I also just received the latest issue of Brew Your Own (Mar-Apr 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/280-marapr-2011>. The lead article this month is "Cool Lager Tips", featuring some excellent technical tips for proper lager brewing and conditioning (just in time for those of you brewing for the Sep BURP meeting). The very good article on Fuller's London Pride (which includes a clone recipe) can be read in its entirety on the website (along with a good article on brewing Festbier

The latest Feb-Mar 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".

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

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History



The new issue of Zymurgy (Mar-Apr 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>.

The lead story is "Practical Solutions", featuring practical brewing tips from three top homebrewers (Gordon Strong, Jamil Zainasheff, and Tom

Schmidlin). Topics include dry hopping, yeast culturing from bottled beer, making yeast starters, sanitary siphoning, and more. Also in the issue is an interesting article on shortcuts to sour beers (which normally require long aging for perfection). The "online extra" this month is "Hosting a Zero Waste Beer Event", with

Leesburg Pubs Easter Weekend

By Craig Somers

Leesburg has long been a destination for fine dining with quality beers (23 taps) due to Tuscarora Mills restaurant www.tuskies.com. Her offspring Magnolias www.magnoliasmill.com has a more casual atmosphere with 29 taps, and Fire Works www.fireworkspizza.com specializes in pizza that has a thin crispy crust, and they serve 8 beers on tap and 70 in the bottle.

On Saturday, Apr 23 we visit Magnolias at 198 North 21st St, Purcellville, VA 20132 from 1:00 – 3:00pm. Then we stop by Vintage 50 brewpub www.vintage50.com at 50 Catoctin Circle NE #100, Leesburg, VA 20176 from 4:00

– 5:30pm. Dinner Saturday evening starts with appetizers at Tuscarora Mills restaurant 203 Harrison St SE, Leesburg, VA 20175 beginning at 6:00pm. Later we will move next door to Fire Works 201 Harrison St SE, Leesburg, VA 20175 for pizza.

I will be staying overnight in Leesburg at the Days Inn 703-777-6622. Other motel choices about a block from Days Inn are Best Western 703-777-9400 and Comfort Suites 703-669-1650.

Those who are interested in bicycling out the W&OD Trail on Saturday should meet me at the entrance to Dunn Loring Metro Station at 10:00am. It's a 50 mile ride on Saturday if you go to Purcellville and then stay the night in Leesburg. It is under 30 miles one way to Leesburg and the same distance back to Metro. My ride will finish at Mad Fox brewpub www.madfoxbrewing.com in Falls Church on Sunday. Contact: **Craig Somers** 301-423-0380 craigsbike@hotmail.com.

New Dues Collection Policy

By Howard Michelsen, Minister of Membersip

Collection of Dues

It has been noticed by members and BURP officers that the current method of collecting annual BURP dues throughout the year is cumbersome at best, and "very unpleasant" at worst. Several members have suggested changing dues collection to only one time of the year, removing the worry about remembering precisely when they should pay their yearly dues. I brought this issue up before the BURP officers, and everyone was in agreement.

Therefore, effective immediately, collection of annual BURP dues will be confined to a single month in each calendar year: January. So, next year (2012) and every year thereafter you should expect to pay your annual dues within the month of January, preferably as close to January 1 as possible.

There will be a transition period throughout 2011 which will use a pro-rata system for this year's dues collection to ensure equity.

The new policy affects new members by charging dues on a pro-rata system as well, providing fairness to new members since they join at various times throughout a year.

Please note: Members can pay dues for multiple years if they wish, avoiding the yearly collection process.

Collection of Dues for BURP Members whose membership expires in 2011:

Dues will be collected on a pro-rated basis for 2011 as follows:

1. When a single/family re-joins BURP between January 1 and April 30, 2011, the membership dues are \$20/Family, and \$15/Person
2. When a single/family re-joins BURP between May 1 and August 31, 2011, the membership dues are \$15/Family, and \$10/Person.
3. When a single/family re-joins BURP between September 1 and December 31, 2011, the membership dues are \$10/Family, and \$5/Person.

Collection of Dues for NEW BURP Members:

Dues will be collected on a pro-rata basis throughout any calendar year, in the following manner:

1. When a single/family joins BURP between January 1 and April 30 of any year, the membership dues are \$20/Family, and \$15/Person
2. When a single/family joins BURP between May 1 and August 31 of any year, the membership dues are \$15/Family, and \$10/Person.
3. When a single/family joins BURP between September 1 and December 31 of any year, the membership dues are \$10/Family, and \$5/Person.

New Policy for BURP Newsletters delivered by Postal Service

Although the vast majority of BURP members have chosen to receive the monthly BURP newsletter via email, there are some long-time members who prefer to have a printed newsletter be delivered to their home via the U.S. Postal Service (USPS).

Email delivery of the newsletter costs the club nothing (except the time of BURP volunteers). Unfortunately, the cost of printing and postage for paper delivery of the monthly newsletter incurs approximately \$3.00 per month per newsletter (\$36/year/member).

BURP will continue to accommodate those members who desire a printed monthly newsletter. However, to defray the costs of printing and mailing, BURP will charge an additional \$36 yearly fee for this service. This fee is in addition to the regular annual BURP dues.

If you are currently receiving a paper newsletter and would like to continue this service, please contact the MemBeerSip Chairman, **Howard Michelsen**, no later than April 16, 2011 (the April BURP meeting).

For any member who has not contacted Howard by this date, newsletter delivery will be transitioned to email.

Note: We will print a few newsletters each month and have them available at each BURP meeting for any who wish to pick up the printed newsletter.

Welcome to New Members!

We want to give a warm welcome and shout-out to new BURP members: **Aaron Share & Jenni Weber, John Sikking, Jason Tarrant, Pavel Gutin, Sarah Brookhart, Matthew & Gordon Harris, Ann Kristal, Tom Sords, Dean Pompilio, Chris Borelli, David & Sally Abrahamson, Chris Burns, Larry Jackson & Louisa Stetekluh, Ann Kristal, and Matthew Cash!** Please extend a hearty BURP Stout greeting to them at the March 19th BURP meeting!

BURP Prosperity Report

By Mark E. Hogenmiller, Minister of Prosperity

Raffle News – Early Bird Special – For those that were at the meeting, they may have noticed that we again had a special raffle at 3:00PM for a case of beer. We will continue this for the next couple of meetings, in order to encourage early participation in the raffle. So make sure you see the raffle ticket seller before 2:59PM to be included in the early bird draw. Congratulations to **Larry Koch** who walked away with a case of beer to enjoy (ticket sold by **Ed Bielaus**).

Thanks to my ticket sellers **Ed Bielaus** and **Larry Koch** for assisting in raffle sales so I could run the Cider competition.

Look for this month's return of the Homebrew Shop Gift Certificate as part of the Grand Prize!

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.

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.

WineTime on the Lower, Slower, Eastern Shore of Delmarva

By Ralph Bucca



I've finally stopped traveling, at least for a while, made some fresh beer, and have plenty of vino to share. Spend April Fools weekend before the bugs and tourists arrive, and sample a wide variety of libations. Yard and house camping available, plus outdoor shower. Motels and the ocean are nearby. Bring your boats and bikes. RSVP's are welcome.

Main event is Sunday, April 3 1-5 pm.

Ralph: ver56non@hotmail.com, 410-651-1847

28044 Mt Vernon Rd, Princess Anne, MD 21853

**Learn how to
BREW YOUR OWN BEER**

Lyon Park Community House
414 N Fillmore Street
Arlington, VA 22201

MARCH 26, 2011
1-4 PM



Make Root Beer, too!

- Beer Brewing Demo -
- Root Beer Making -
- Beer Bottling Demo -
- Showings of Michael Jackson Beer Hunter episodes -
- Micro-brew samples and snacks -

Fundraiser for the Lyon Park Community House Renovation
\$40 donation per person at the door

Special thanks: Tim Artz & Brewers United for Real
Petables (BURP) for running the demonstrations, and to
My Local Homebrew Supply (<http://www.mylhbs.com>)
in Falls Church for providing supplies.

Contact Kathleen McSweeney at mcsweeneykathleen@yahoo.com for information or to register. Event will be held at the Lyon Park Community House, 414 N Fillmore in Arlington.

2011 BURP OFFICERS

Office	Officer	Contact Information
Fearless Leader	Mel Thompson	FearlessLeader@BURP.org
Minister of Enlightenment	Tim Artz	Enlightenment@BURP.org
Ministers of Culture	Wendy Aaronson & Mike Evans	Culture@BURP.org
Minister of Prosperity	Mark Hogenmiller	Prosperity@BURP.org
Minister of Membersip	Howard Michelsen	Membersip@BURP.org
Ministers of Propaganda	Bill Ridgely & Matthew Pyle	propaganda@BURP.org
Newsletter Editor	Larry Koch	Newsletter@BURP.org

<i>BURP Doxology</i>
<p><i>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 Aaaaaaaaaaaa, Drink!</i></p> <p>Al Lowry, 1994</p>

<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>
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