



1981-2011 30th Anniversary Year

# BURP NEWS

The Official Newsletter of  
**BREWERS UNITED FOR REAL POTABLES**

"No soldier can fight unless he is properly fed on beef and beer."  
-John Churchill, First Duke of Marlborough



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## November 2011

9510 Bruce Drive  
Silver Spring, MD 20901



## Mel's Meanderings

*By Mel Thompson, Fearless Leader*



Thanks to **Howard and Emily Michelsen** for hosting the October meeting. This was the second year they have hosted a BURP meeting and

it is an excellent venue. I hope they will continue to host. It was great to see so many new members in attendance. Lots of good beer and food once again. Numerous exceptional porters, both homebrewed and commercial. Did you try **Alison Skeel's** tongue (beef tongue that is)? It was delicious. Many other great food contributions. Beer-wise, I hope you had a chance to try Mark Hogenmiller's Flanders Red. Wow! Howard and Emily shared a keg of their Bourbon porter which was delicious. And thanks to those of you who sampled my Mild/Scottish 60. You convinced me that it is a mild and not, as Newman tried to convince me, a Scottish 60.

**November Meeting**  
**Real Ale Festival**  
**Rockville, MD**  
**Saturday, November 12, 2011**

**December Holiday Meeting**  
**Arlington, VA**  
**Thursday, December 15, 2011**

**January Meeting**  
**BURP/Wort Hogs Club Challenge**  
**Saturday, January 21, 2011**

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](mailto:membership@burp.org).

It is always a good idea to have knowledgeable BURPers taste your beers for those styles that overlap so that, if you enter it in a competition, it is entered in the appropriate category. Don't be bashful, just ask.

The charity for November is the Fisher Center for Alzheimer's Research. [www.alzinfo.org](http://www.alzinfo.org).

There are over five million Americans who have been diagnosed with Alzheimer's Disease. Few of us have not been affected. This organization is on the cutting edge of the latest developments in the fight to find treatment and a cure for this debilitating disease. One half of the raffle proceeds will be donated. Please be generous as you have in the past.

Officer Elections: Nominations will be accepted for all BURP officer positions at the meeting portion of the November meeting. Please consider running for an office. BURP needs your help and input. Voting will take place on the website and at the Holiday meeting on December 15. Check out <http://brew.burp.org/BURP/Officers/Officersduties.aspx> for officer duties.

BURP Real Ale Fest on November 12. This is year in and year out my favorite BURP event. With over 50 homebrewed real ales, it is arguably the biggest real ale fest in the USA on a given year. And, it is only for BURPers! We are so \*&#\$ lucky. But remember to let **Bill Ridgely** know if you intend to bring a guest. This event is not open to the public. **Jude Wang** has volunteered to man the check-in table. Please volunteer to relieve her so that she can also take a break to enjoy some real ales. Free Beer yes, but Free Beer made by BURPers for BURPers.

Get to the meeting early (Noon) as **Tom Cannon** and **Andy Anderson** will have a Real Ale Primer. I know that many new BURPers are not that familiar with real ales and Tom and Andy will enlighten you prior to your diving in. Also, be gentle with the beer engines.

Never force the handle. If it won't easily pull, find cellarman **Bill Ridgely** or the owner of the engine if you know to who it belongs.

I recently spent another week in Portland and, though it was for a family issue, I was able to spend some time at two of my favorite pubs: Migration Brewing – delicious IPA and Cascade Barrel House – home of 20 barrel aged beers, 10 of which were sours. They were all delicious; however, I must say that the Cascade's Gose wasn't as good as the one made by head brewer **Kevin Blodger** of Gordon Biersch in Rockville. I am heading back west the first week of December to attend the 5 days of the Portland Holiday Ale Fest for many one offs, mostly monsters. Sour beers are giving IPA's a run for the favored beer styles on the left coast.

As most of you know, we are putting together a Spirit of Free Beer committee so that we can get an early start on the planning. If you can volunteer to help, please contact me.

See you at the Real Ale Fest on November 12.

## Trivial Beer-Suits

*By Charlie Pavitt*



Two items this time around.

I have recently seen a couple of reminders that beer is good for you. First, in the July 2011 issue of O Magazine (yes, Oprah), an article entitled "The Way to Grill a Steak" reviews a 2010 piece in the Journal of Agricultural and Food Chemistry

reporting evidence that "marinating a steak in beer can reduce the formation of cancer-causing compounds

during cooking by as much as 88 percent” due to malt and hop antioxidants serving to block the formation of carcinogens. The recipe calls for 2 pounds of steak marinated in a bottle of pilsner. (I prefer something maltier.) Second, the October 16, 2011 Parade magazine included a health quiz for women with the following question:

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

- a) Milk
- b) Beer
- c) Cranberry juice
- d) Diet soda

The answer is of course b. According to a non-referenced study by Dr. Lu Wang, one of two daily mug fulls result in fewer calories consumed from other beverages.

Elaine and I recently had the great pleasure of seeing the classic Scottish group Battlefield Band for the umpteenth time at the Barns of Wolf Trap (yes that's the band whose former fiddler Brian McNeil composed the Anchor Steam Reel in honor of his favorite American beer). For those who've seen them (I know Aaronridge did back when Scotland was featured at the Smithsonian Folklife Festival), as much as I respect charter member and former group leader Allen Reid for keeping the band continually fresh for over 30 years, they are even better after his retirement; much more variety in instrumentation and arrangement of tunes and Reid's damned synthesizer is gone for good. But the reason I write this here is that they are now performing a song called "Friends and Lovers," written by someone named Sean Mone. It features the following sing-along chorus:

So fill up your glass that future and past  
 In harmony be determined  
 For there's more friendship poured out  
 In one bottle of stout  
 Than you'll find in statute or sermon  
 and one verse goes as follows:  
 There are those who are certain that drinking and  
 courting  
 Are the sure road to hell and damnation  
 But if that is to be it would seem unto me  
 That their god has no sense of occasion  
 For to help this great plan both woman and man  
 Bring forth each new generation  
 And a wee drop of stout  
 And the odd bit of a holt  
 Can greatly assist procreation

after which the first line of the chorus changes to:

So fill up your glass throw your arm round your lass  
 with the rest of the chorus continuing as before. Entire lyrics available at

<http://www.mudcat.org/thread.cfm?threadid=65844>

Enough said.

## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, Nov 1991

Two big events filled out the BURP calendar in Nov 1991. The first, held on Sat, Nov 16, was the club's Old Town Alexandria pub crawl, organized by the redoubtable **Jim Dorsch**, who arranged for speakers to give presentations at each stop along the way. An amazing number of members and guests attended this event, by one count over 70 drinkers and 8 or 10 designated drivers! The crawl began with lunch at *King Street Blues*, where *Old Dominion's* head brewer **John Mallett** gave a quick talk on the 3 beers sampled (all made by his establishment) – Dominion Lager, Virginia Native Brite Beer, and Victory Amber Lager. The Brite Beer was unfiltered Dominion Lager and was the King Street Blues house beer. The Amber Lager (also unfiltered) was the house beer at *Hero's* in Manassas, VA. Next stop was *Bullfeathers*, where **Gary Heurich** gave a nice presentation on his family-inspired Olde Heurich Maerzen, which was available on draft at this location. Gary touched on many subjects during his talk, in particular the atmosphere of neo-prohibition that seemed to be coming into vogue at that time. Gary kindly took names and addresses of all attending and promised everyone a free Olde Heurich t-shirt when they were ready for distribution a few weeks hence (The t-shirts arrived in December, each accompanied by a very nice personally-signed letter from Gary). The next stop was intended to be the *Union Street Public House*, where *Virginia Brewing Co's* **John Flavin** stood by to talk about the excellent house beer, Virginia Native (the unfiltered version of the brewery's Dark Horse Lager). Unfortunately, the pub failed to set aside a room for the group (well, they actually offered to do this for a \$100 fee, but this did not sit well with Jim or any other club members), so in protest, only a few people made this stop. The remainder went instead to *Murphy's* down the street, where they could sample a new house stout brewed by *Old Dominion*. The large group came back together at *219 Bayou Room* but immediately had to split in half to fit into the tiny bar. Inside, everyone enjoyed a brief talk by brewmaster **Steve Parkes** of *British Brewing Co* about his flagship Oxford Class Ale, which had been put on especially for the occasion. Before heading to the last stop on the tour, crawlers made a brief stop at *Ireland's Own* for a pint of fresh Guinness (and a free Guinness bottle wrench provided to each person by the importer). The final stop on the tour was *Joe Theismann's* (conveniently located near the Metro stop). Here, a special keg of Wild Goose Amber

Beer awaited the crowd. Alas, *Wild Goose Brewery* president **Joe Kalish** could not attend, but the popular beer was a perfect conclusion to an all-around satisfying day of crawling.

The Nov 1991 BURP meeting took place a week later at the home of **Jim Busch** in Silver Spring, MD. This was a very special meeting which featured a tasting of the full portfolio of world-class beers available from *Phoenix Imports*, owned and operated by BURP's good friends **George & Pat Saxon**. Sadly, the Saxons were unable to attend, but ample supplies of their beers were made available, and several knowledgeable BURPers (led once again by **Jim Dorsch**) conducted the tasting and explained all of the various beer styles. We began with a series of Belgian beers. First up was Blanche de Namur, a wonderful interpretation of the witbier style. This was followed by three beers from *Liefman's*, the renowned Oudenaarde, Belgium brewery. We enjoyed the Kriek (cherry lambic) and the Frambozen (raspberry lambic) before completing the experience with Goudenband, the company's legendary Belgian brown ale. The Belgian portion of the tasting finished with two beers from *Corsendonk*, the Monk's Brown Ale and the Monk's Pale Ale, loosely in the dubbel and tripel styles, respectively. Classic English beers next took the stage, both from the *Eldridge Pope Brewery* in Dorchester. First up was the vintage-dated, bottle-conditioned Thomas Hardy's Ale, the highly respected English old ale which could be laid down for many years. This was followed by Royal Oak Pale Ale, an excellent interpretation of the English pale ale or extra special bitter style. The final beer in the tasting was, at that time, the strongest beer in the world, Samichlaus (Santa Claus, so named because it was brewed once each year on Dec 6 for release the following year at Christmas-time). From the Swiss *Hurliman Brewery*, this special beer at close to 15% ABV was strictly a sipping beer, and it made for a nice finish to the tasting. Before and after the special tasting, club members enjoyed a bounteous buffet of food brought by attendees as well as several other fine beers, including two excellent homebrewed ales from host **Jim Busch** as well as a keg of Dominion Lager contributed by **Jerry Bailey** of *Dominion Brewing Co.*

The combined Nov-Dec 1991 issue of BURP News kicked off with the **Jim Dorsch** "Whole BURP Catalog", wherein Jim offered his recommendations for beer-themed holiday gifts (including the 6-part **Michael Jackson** "Beer Hunter" series on videocassette for \$34.95, the Thomas Hardy Ale Vintage Sampler Pack consisting of two 12oz bottles each of the '89, '90, and '91 vintages for \$25.00, and the Hoppy Greeting Card from *Freshops*, which, for \$2.75, included a vial of steam-distilled liquid hop oil, a couple of drops of which

would add vital flavor to even the most boring beer). "Flying Foamhead" **Dave Smith** followed Jim's column with a report on his search in Prague for the "original" Budweiser, Budweiser Budvar (which featured the slogan, the "Beer of Kings"). He never found it, alas, but came away with a case of the equally difficult to find Velcopopovicky Cozel. **Bert Tagge** next wrote about his unsuccessful effort to dry hop a keg of Budweiser to improve the flavor and aroma. He ended up with a keg of "green weak Bud that tasted like cider". Fearless Leader **Ralph Bucca** followed this with a tale of another disaster. He dropped a full carboy of red wine on his cellar floor. It took Ralph several minutes to realize that there were two red colored liquids all over the floor, his wine and his own blood from the piece of glass that cut open his foot. Ralph completed the newsletter with the recipe for the multi-grain ale he had brewed at the October BURP meeting.

## 10 Years Ago, Nov 2001

BURP's 5<sup>th</sup> Real Ale Competition and Festival, held over two days at the Aaronridge Pub in Rockville, MD, highlighted the club's Nov 2001 agenda. There were 27 entries in the competition this year, judged by an elite group of BJCP-credentialed judges on Friday, Nov 16. Wendy and I were very proud to come away with our first Real Ale Championship Mug, won for our Brown Porter. **Andy Anderson** (a Real Ale organizer along with **Tom Cannon**) took 2<sup>nd</sup> with his Ordinary Bitter, and **Jim Rorick** took 3<sup>rd</sup> with his Special Bitter. A large and lively crowd showed up the next day to accomplish the difficult task of finishing all of the kegs on the back deck. As club members enjoyed the fine array of English-style ales, **Bags Howard** and his group "Barrelhouse Brawl" provided fine musical entertainment with Dixieland-inspired tunes, playing only for tips and beer. The same group (which has been through several personnel changes over the years) continues to perform at each and every BURP Real Ale Festival.

The Nov 2001 BURP News was also a combined issue, covering both Nov and Dec. The issue was comprised mostly of announcements for upcoming events – the Real Ale Festival (Nov 17), a brewing session to craft a beer for the club's 20<sup>th</sup> anniversary (Dec 1 at the home of **Jim Busch**), and the annual pot luck holiday banquet (Dec 5 at the American legion Hall in Clarendon, VA). But there was also a nice article by BURPer **Keith Chamberlin** about his experiences stewarding at the commercial beer competition held at the 2001 Great American Beer Festival in Denver. Keith provided a wealth of info on how the competition was conducted. Breweries sent their entries in an amazing array of containers, from cans (standard for many of the mass-produced light lagers at the time) to ½ gallon jugs with

twist-off caps (typically from some of the newer and smaller craft breweries). Keith sat in on the judging for the "Malt Liquor" category and noted a suggestion from one steward that the beers might be more appropriately evaluated if served in the traditional brown paper bag. A typical judging flight would consist of 3 judges and approximately 14 entries. Ten or twelve styles would be judged in one morning or afternoon session, and there would be 100 or more entries in some of the more popular style categories (like Pale Ale). There were about 1,800 total beers judged at the 2001 GABF. Contrast that with the 3,930 beers evaluated at this year's event!

## BURP Real Ale Competition and Festival 2011

*By Tom Cannon*

Just a reminder that the November meeting will be in conjunction with BURP's 15<sup>th</sup> Real Ale Competition. Because of the massive number of beers we are expecting and the fact that all of the brewers would like them to be drunk (the beers, not the BURPers!), the meeting will start at 12:00 Noon. In the past, we have done two shifts on the beers so we can keep every beer on a beer engine for, at least, two and a half hours. This year, we are expecting an unprecedented number of real ales, so three shifts are not out of the question. The schedule will be determined once we know how big the event is going to be this year. What we can tell you is that the first batch of real ales will be available starting at noon with more to follow and the winning beers will be announced after the first changeover of beers.

For the competition, kegs are being accepted at Bill and Wendy's house beginning Sunday, November 6. Please contact Bill if you are planning on dropping off a keg. Understanding that Rockville is a bit of a schlep for some of us that live in Virginia, Tom will be happy to transport kegs up for Virginia entries on Sunday, November 6 and possibly Wednesday, November 9 (only if necessary). Give him a call at (703) 204-2256 or drop him an e-mail ([cannon@burp.org](mailto:cannon@burp.org)) if you want Tom to take your keg up for you. For all entries, please provide a gas-in fitting attached to each entry (unless you have a keg that can be vented without a fitting). If the fitting is attached at the end of a piece of string, there's a much better chance that it won't disappear during the meeting. Also, please provide the style category for your beer(s)

(acceptable style guidelines are on the BURP Real Ale Page

(<http://brew.burp.org/Beer/BeerStyle/RealAlePage.aspx>), along with your estimated starting and finishing gravity and, if you have one, a clever name for your beer. All of these will be posted on the beer engine while your beer is being served at the Saturday meeting.

**VERY IMPORTANT:** The Real Ale Competition, on the Friday before the BURP meeting, is a closed competition for judges and stewards only. If **Bill Ridgely** or Tom has not contacted you to either judge or steward, please don't show up Friday. Don't worry, though. There will be plenty of Real Ale to drink at the meeting Saturday, and we'll make sure every entry is on for at least two hours during the meeting. Also, since we'll have plenty of Real Ale, November is a no beer meeting; that is, you don't need to bring any beer to the November meeting, unless, for some weird reason, you don't like British Style Ales!

After the meeting has started and we are confident the beer is pouring smoothly, **Tom and Andy** will be holding a Real Ale educational session. If you want to learn more about this distinctive style, and more than likely, have a little fun, plan on being at the meeting by Noon. One final note - We are asking everyone attending this great BURP event to please respect our members' property, which are the beautiful beer engines out on Bill and Wendy's deck. Understand that these pumps are a significant investment for their owners, and, if their owners are anything like us, love them like they are one of our children. Everyone is encouraged to pull their own pints at the meeting, but please don't mess with any of the fittings, and if you think there is anything wrong with the engines, let Bill, Andy or Tom know so we can straighten it out. We've already lost one beer engine (and a nice one) to this meeting because someone did not respect that person's property. We don't want to lose any more. See you all at the Aaronridge Pub!

## Real Ale Festival Crowd Control

Due to large crowds at past Real Ale events, we have instituted some crowd control procedures by setting up a check-in table in the Aaronridge carport. The club is seeking volunteers to work at the check-in table for a short period of time during the fest - perhaps ½ hour per volunteer if enough people are willing. A propane heater will be set up for volunteers if cooler temperatures prevail. Please contact Bill & Wendy at 301-762-6523 or e-mail [aaronridge@comcast.net](mailto:aaronridge@comcast.net) if you would be willing to help out. The hosts would like to remind those attending that this is primarily a BURP event for BURP members. While bringing guests is not

discouraged (and attendance by potential new members is greatly encouraged), the hosts would very much appreciate being contacted beforehand by all those who wish to bring guests to the event. They would also like to request that everyone attending wear a name tag and indicate on the tag whether they are a club member or a guest. Guests will be approached by club officers and encouraged to join the club. After all, a public Real Ale Festival such as the one held in Baltimore each year requires a fairly significant outlay of money. A BURP membership costs only \$15 (\$20 for couples) and provides a full year of great activities outside of Real Ale (not to mention excellent educational opportunities). It's not too much to ask of those who are not already members.

Thank you all in advance for helping to keep this primarily a club event for enthusiastic real ale aficionados and not just an opportunity to consume mass quantities of free beer.

Park Community Center, etc.; I was very glad to help elevate Mead and Cider making in BURP. I plan to remain active in the educational mission of BURP, and have several projects that will continue into 2012, such as the 30<sup>th</sup> Anniversary Mead, explorations in fermentation and fermented foods, and, of course, the BJCP prep class and exam.

The response to my request for BJCP trainees has been great. Below is the roster of who has signed up. We can maybe handle one more person in the class, but the test is filled to capacity. The roster shows the names in the order that they contacted me. Some folks who signed up late for the class are on the waitlist for the exam. I have some others who are deciding if they want to get on the waitlist, so the chances at this point for you to get on the waitlist and make the cut are fairly slim. Still, I will be glad to put you on the list if you'd like.

Name	BJCP Class	BJCP Test	Comments
Christian Burns	X	X	
Scott Strain	X	X	
Mike Burger	X	X	
Mike Reinitz	X	X	
Mike Gallagher	X	X	
Bob King	X	X	
Amber Shah	X	X	
Ryan Tomcik	X	X	
Matt O'Brien	X	X	
Jim Koebel		X	
Dan Shanahan		X	
Ted Knight		X	
Jim Brackman		X	Waitlist for Exam
Hugh McClean		X	Waitlist for Exam
Mike Matis	X	X	Waitlist for Exam
Matt Mella	X	X	Waitlist for Exam

The test will be in January 2013. Seems like a long way off, but it will come around in a hurry. I expect the classes to start next summer/fall; and plan to host them in my home brewery. My plan is to have roughly six classes with two topics per session. Each person will be assigned a topic to research and present to the group. We will cover other topics in addition to those presented by the trainees, and we will of course do various types of tastings.

The November meeting is the annual Real Ale meeting, and educational opportunities abound here. This is one of the best events of the year, and Real Ale is one of the crown jewels of the world of great beer. I am sure you will have a chance to sample some of the best beers you

## Artz's Craft Enlightenment Update

By Tim Artz



I have been on the road quite a bit this month, but definitely one of the highlights was a trip to Portland, Oregon. Thanks to Mel for referring me to Cascade Brewing where I had the

pleasure to sample 10 different sour barrel-aged beers; and I was honored to be asked to tap the weekly cask! How cool is that?

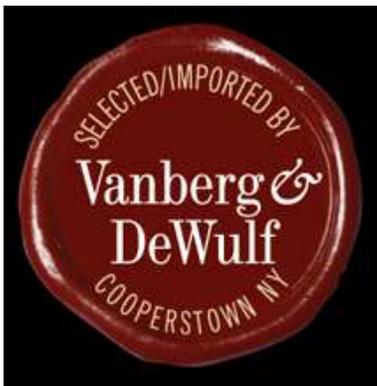
My tenure as Minister of Enlightenment is coming to a close. I have decided not to run in the coming year. I set out with an ambitious plan for education, and am happy to say that a lot was accomplished and I had fun. Of course, there were many more things that I wish we had more time to get to, but it was always my goal to set the bar high. In addition to many activities around brewing -- a gadget showcase, a homebrewers' yard sale, community outreach and learning to brew at Lyon

have ever had and speak with the brewers about how they did it. Learn about brewing, cellaring and serving Real Ale. The opportunity for side by side comparison of different interpretations of the various Real Ale styles is a great way to educate your palate. And, of course, **Tom Cannon** and **Andy Anderson** will be on hand to do their tag team discussion of Real Ale before the meeting begins in earnest.

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

## Friends of BURP Celebrate 30 Years of Great Belgian Beer With a Coast to Coast Toast!

By Tim Artz



**Wendy Littlefield** and **Don Feinberg** of Vanberg and DeWulf are celebrating the 30<sup>th</sup> Anniversary of their founding on November 15, 2011. Many of us know and love Don and Wendy, who have been so generous to BURP and critically instrumental in the success of our

Spirit of Belgium events over the years. All of us are most certainly familiar with their portfolio of world class beers, first and foremost one of my all time favorite beers for any occasion: Saison Dupont!

Ever since their founding in 1982, Vanberg and DeWulf's mission has been to support independent, family-run breweries and indigenous beer styles that express the spirit of a place. The founders, Don Feinberg & Wendy Littlefield, were the first Americans inducted into the Belgian Brewers' Guild. They published the first edition of "The Great Beers of Belgium" by **Michael Jackson**, and brought Duvel, Rodenbach, and the lambics of Frank Boon to the States. In the 1990's they pioneered cooking with beer education at the CIA and The James Beard House. Don & Wendy conceived of and built Brewery Ommegang in Cooperstown, NY, thereby constructing the first farmstead brewery to be built in

over a century... on a former hop farm, no less. Their brewery Ommegang was the first brewery to make all bottle-conditioned, cork-finished, exclusively Belgian-style beers in America. Every beer in their current portfolio is a major or a minor classic.

Wendy and Don are industry pioneers that our hobby of homebrewing can thank for not only making sure that world class Belgian beers are on the shelves of our retailers and serve as benchmarks for our own brewing efforts, but for their kind and eager generosity to support BURP in our mission of great beer, as they have done for the nearly 20 years since the very first Spirit of Belgium event. I invite you to visit their web site at <http://belgianexperts.com> and to pick up a few bottles of their finest products to join their Coast to Coast Toast on November 15, 2011. Several local events are also planned. For example, Church Key will have 18 Vanberg and DeWulf beers *on draft*, and many more in bottles. MAX's Taphouse and The Brewer's Art in Baltimore will also be hosting events. Checkout <http://coasttocoasttoast.eventbrite.com> for more.

## Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History



The contents of the latest issue of Brew Your Own (Nov 2011) as well as full text versions of several of the articles is now available for viewing on the BYO website at <http://www.byo.com/stories/issue/list/issues/288-november-2011>. For you sour beer fans, the best article in this issue is by DC's own **Michael Tonsmeire** (who has a very nice blog, by the way, at <http://www.themadfermentationist.com/>). Mike provides a concise and very thorough "Sour Beer Orientation", with excellent background on all of the various microbes that work to produce these beers as well as tips on how to brew, age, and blend them properly. It's by far the best magazine-length article I've read on this subject. For you home "handypersons", the issue also features several articles

on building a home bar, turning your garage into a home brewpub, and building your own draft tower using PVC piping.

The latest issue of *Zymurgy* (Nov-Dec 2011) has also arrived in the li-beery. You can review the contents of the issue at <http://www.homebrewersassociation.org/pages/zymurgy/current-issue>. The feature article is "Cold Fermented Ales", wherein the author experiments with fermenting a hefeweizen and a kolsch at lower-than-recommended temperatures. He concludes that certain (but not all) ale yeasts produce much improved flavors if fermented below the recommended temperature ranges. And just in time for BURP's Real Ale Competition and Festival – **Drew Beechum** explains how you can successfully produce a beer in 6 days in his article on "Express Brewing". The "online extra" this month is "So I Married a Homebrewer, Part II", with ruminations from spouse Diana Davis on her life with a seriously active homebrewer. Of course, we have so many female homebrewers in BURP, perhaps one of our non-brewing male spouses could approach this subject from a somewhat different perspective.

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

Looking for good recipes for upcoming competitions (such a Winter Warmers in Dec or Imperial Ales in Jan)? As always, the contents of the BURP li-beery are available anytime for your perusal at <http://brew.burp.org/Brewing/ClubLiBeery.aspx>. If you would like a book loaned to you or an article copied, just let me know, and it will be delivered to you at the next BURP meeting. And, as always, if there is a book that you feel should be added to the collection, please contact me. And if you are planning to brew a specific beer style and need some guidance, I may be able to help you with an appropriate publication.

Cheers, Bill

## 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.*

**October Competition:** There is nothing better than a chocolatey, medium-full bodied porter on a cool autumn day, and BURP brewers exceeded expectations with 12 entries in the October competition. There were 7 brown porters, 3 robust porters and 2 Baltic porters. Many thanks to all the brewers: **John Sikking** (2 brown porters), **Team Aaronridge** (brown), **Mike Reinitz** (brown), **Nick Griner** (brown), **Brian Barrows** (robust), **Mike Gallagher** and **Art Diem** (Baltic), **Team Langlie** (brown, robust, Baltic), **Howard & Emily Michelsen** (brown, robust). We had 3 great teams of judges. The BJCP judge spent a considerable amount of time educating their apprentice partner on the style, how to evaluate a beer, and how to complete a scoresheet. Many thanks to **Mark Hogenmiller**, **Trish Koch**, **Mike Evans**, **Greg Thompson**, **Bruce Baker** and **Thomas Sords** for judging. Also, a special thanks to **Elijah**, **Naomi** and baby **Saul Weisberg** for stewarding. All beers were quite tasty. The overwhelming favorite was the Baltic porter. One robust porter that made it to the BOS round had the hop character of a Sierra Nevada, but surprisingly got knocked out when the judges decided that the brown porters that had a caramelly, toffee-like malt character with a chocolate roastiness were better. **Team Langlie** took first place with a Baltic porter. Their recipe is below. Second place went to **Mike Reinitz** with a brown porter and third place went to the **Michelsen Team** with a brown porter. Congratulations to the winners in this tough competition!

## Upcoming Competitions:

### REAL ALE COMPETITION IN NOVEMBER!

BURP's 15<sup>th</sup> annual Real Ale Competition is scheduled for November 11 and the Festival is November 12. Believe it or not, you can still brew a perfect real ale if you get started on the day you get this newsletter. Team Aaronridge brewed an ale that finished fermenting and dropped brilliant in 4 days. Give it another 5 days to carbonate and voila! Cellarmaster **Bill Ridgely** is more than happy to keep your keg at warmer temperatures if you think it needs a few days to carbonate. This is a keg competition only and you must enter at least two gallons of ale for the event. Unlike many commercial Real Ale events, only truly English and Scottish beer styles will be represented in this competition. We will be accepting entries in the following categories: Mild, Ordinary Bitter, Special or Best Bitter, Golden Ale, Strong Bitter or Extra Special Bitter, Northern English Brown Ale, Southern English Brown Ale, Old Ale, Strong Mild, Brown Porter, Dry Stout, Sweet Stout, Oatmeal Stout, Scottish Light 60/-, Scottish Heavy 70/-, Scottish Export 80/-, and Strong Scotch Ale. Style descriptions are on the Real Ale Page of the BURP website <http://brew.burp.org/Beer/BeerStyle/RealAlePage.aspx>. Entries will be accepted starting on Sunday, November 7. Look for details in other articles. For recipe ideas, there are several books in the BURP library. Contact **Bill Ridgely**.

**In December:** The December competition will be a popular vote contest for Holiday Beers and Winter Warmers. Winter Warmers should be hearty, well balanced and have legs, but most of all, be good beers. This competition is open to kegs, growlers, bottles, etc. and will not count towards BoTY points. Beer Advocate (<http://beeradvocate.com/beer/style/47>) describes winter warmers as "...Big malt presence, both in flavor and body. The color ranges from brownish reds to nearly pitch black. Hop bitterness is generally low, leveled and balanced, but hop character can be pronounced. Alcohol warmth is not uncommon. Many English versions contain no spices, though some brewers of spiced winter seasonal ales will slap 'Winter Warmer' on the label. Those that are spiced tend to follow the "wassail" tradition of blending robust ales with mixed spices, before hops became the chief "spice" in beer. American varieties many have a larger presence of hops both in bitterness and flavor."

**In January 2012:** It's not too early to start thinking about the BURP/Wort Hogs Club Challenge! The style is Imperial. This will be a fun competition to determine who will reign Imperial. For this competition you can enter a beer if it falls into one of these categories: Baltic Imperial Porter 12C, Russian Imperial Stout 13F, and

Imperial IPA 14C. Beers will be judged by a team of judges from both clubs and in accordance with BJCP guidelines and by popular vote. At least a gallon of beer in bottles, growler, or keg is needed. Ribbons and prizes will be awarded.

**Upcoming Competitions in 2012:** We created a schedule last January to take us to March 2012. February 2012 is American Ale (Category 10 – American Ale, American Amber Ale, and American Brown Ale). Style guidelines can be found at [American Ale - Category 10](#). March 2012 is the 22nd Dan McCoubrey Memorial Stout competition. Style guidelines can be found at [Stout - Category 13](#). In May 2012, there will be the annual Best Beer with Chili, another popular vote competition. If you recall, the survey results suggested that we create a schedule until June because many brewers plan their entire brew season by November. We're seeking input for an April and June competition. Please send us an email at [culture@burp.org](mailto:culture@burp.org) with your suggestions.

## Winner's Circle:

### 1<sup>st</sup> Place Kit Beer and 3<sup>rd</sup> Place German Beer Competition

Brewed by Team WXYZ –Yancy Bodentstein, Laura Cole, Bill and Christie Newman, and Greg Weisz  
Düsseldorf Altbier – "Don't Yank My Kraut Denali"

The kit included 7 lb of pilsner malt and 4 oz of Hallertau Tradition hops (4.8-5.3% AA) for a 5 gallon batch. The recipe below was scaled up to make 23.5 gallons.

13.5 lb. German Munich (30%)  
4 lb. Caramunich (8.8%)  
7 oz. Carafa II (1%)  
14 lb. German Pilsner (31%)  
13.5 lb. Vienna (30% )

Used filtered tap water  
Mash at 154°F

1.75 oz. GR Tradition (7.1% AA, 60 min.)  
2 oz. Centennial (9.0 % AA, 60 min.)  
1 oz. Hallertauer Tradition (assume 5.1) (5.1% AA, 60 min.)  
3 oz. Spalter Select (5.6% AA, 40 min.)  
2 oz. Spalter Select (5.6% AA, 30 min.)  
.5 oz. Spalter Select (5.6% AA, 5 min.)  
1 oz. Spalter Select (5.6% AA, 0 min.)

Boil 70 minutes. Add Irish Moss / Whirlfloc for clarity  
WLP036 Dusseldorf Alt Yeast  
58°F for a month then 50°F for 3 months

Color: approx.13 SRM

Bitterness: 46 IBU  
 OG: 1.052  
 FG: 1.012  
 Alcohol: 5.1% v/v (4.0% w/w)

### 1<sup>st</sup> Place Porter

Brewed by Team Langlie – Paul, Jamie, and Kai  
 Baltic Porter – 10 gal

Special B - 0.6 lb  
 Pale Choc - 1.6 lb  
 Munich - 1.2 lb  
 Crystal 90 - 1.9 lb  
 Marris Otter 29 lb  
 WLP810 yeast (San Francisco Lager)

Mash at 152°F for 90 min

Kettle:

3 oz Horizon (60 min)  
 3 oz Horizon (30 min)  
 3 oz Horizon (5 min)

O.G. 1.070  
 F.G. 1.016  
 Kegged on July 21

### Help Wanted

I am looking for someone who would like to assist in the duties of Minister of Prosperity next year. Due to some space constraints, I will be unable to store all of the raffle items. I am looking for someone who would like to take on the raffle fundraising efforts. Duties include: purchasing and storing merchandise and raffle items, bringing items to meeting, selling raffle tickets, selling merchandise and conducting raffle. Please contact me via e-mail at [prosperity@burp.org](mailto:prosperity@burp.org) if interested. If someone is also interested in becoming of the Minister of Prosperity, also let me know.

### Merchandise News

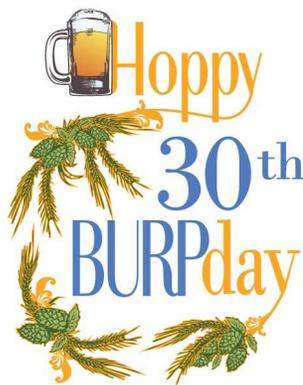
We still have the following available:

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

BURP Titanium Bottle Openers (last a lifetime) - ~~\$8.50~~  
**Now \$8 only 6 left**

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

**NEW!** BURP 30<sup>th</sup> Anniversary T-shirts - \$10 (Sizes M, L, and XL available)



Brewers United for Real Potables  
 1981 – 2011

## BURP Prosperity Report

*By Mark E. Hogenmiller Minister of Prosperity*



### Charity of the Month – November 2011

The charity for November will be the Fisher Center for Alzheimer's Research, with 50% of the raffle donations going to them! The Fisher Center for Alzheimer's Research Foundation is dedicated to attacking the scourge of Alzheimer's with a 3-pronged assault focused on the cause, care, and

cure for Alzheimer's disease as well as supporting the public with educational programs. More information can be found at <http://www.alzinfo.org/>.

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](mailto:prosperity@burp.org).

## Wanted: One Newsletter Editor

Mingle with famous brewers. Drink beer while working. Have command over what BURP officers say. Short but intense hours.

The BURP News Editor is appointed, not elected. It's almost yours for the asking!

### *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*

## 2011 BURP OFFICERS

### Office

**Fearless Leader**  
**Minister of Enlightenment**  
**Ministers of Culture**  
**Minister of Prosperity**  
**Minister of Membeersip**  
**Ministers of Propaganda**  
**Newsletter Editor**

### Officer

**Mel Thompson**  
**Tim Artz**  
**Wendy Aaronson & Mike Evans**  
**Mark Hogenmiller**  
**Howard Michelsen**  
**Bill Ridgely & Matthew Pyle**  
**Larry Koch**

### Contact Information

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[propaganda@BURP.org](mailto:propaganda@BURP.org)  
[Newsletter@BURP.org](mailto:Newsletter@BURP.org)

### Designated Driver Program

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.**

### Guide for New Members

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.