

# BURP NEWS

**RALPH  
SEMLER  
MEMORIAL  
ISSUE**

The Official Newsletter of  
**BREWERS UNITED FOR REAL POTABLES**  
"So Many Brews So Little Time"

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**October 1996**

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October 12 at 12:00 Noon	Meeting at the University of Maryland Apiary building; Weird Beer contest
October 18	Deadline for November BURP News
November 9	Washington DC Pub Crawl
November	Meeting
November 23	Baltimore Pub Crawl
December 17, 6:00 PM	Meeting / Holiday Banquet at Oxon Hill
February 11, 1997 at 6:00 PM	Meeting / Stout Competition at Oxon Hill



*BURP News* is the official newsletter of Brewers United for Real Potables. BURP is dedicated to promoting homebrewing. Annual dues are \$15 for individuals and \$20 for couples. If you care about the beer you drink, join BURP. Please submit new memberships, changes of address, and corrections to BURP, 7430 Gene Street, Alexandria, VA 22315-3509. Articles for the BURP news should be delivered on diskette or paper to the Editor (address is in the masthead), uploaded to the Enlightened BBS at (703)370-9528, or e-mailed to Bruce Feist at [bfeist@mnsinc.com](mailto:bfeist@mnsinc.com). Microsoft Word or text format is preferred.

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## BURP Obituary Ralph Semler 1917-1996

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Bill Ridgely

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BURP is sad to report the passing of one of its founding members and a past president - Ralph Semler. Ralph was 70 years old and died on Sunday, August 4 at Georgetown University Hospital.

Ralph joined BURP soon after it was founded in August of 1981. He assumed the club presidency in 1983, taking over from inaugural president Rick Gaskins. Under Ralph's leadership, the club expanded rapidly, held its first homebrew competition (in April 1983), and began laying the groundwork for the first Washington-area homebrew conference, held in the Summer of 1984. Following his tenure as president, Ralph remained active in the club and was always available to help out with tastings and demonstrations. He conducted the first BURP homebrew demonstration at the Brickskeller in 1988, a tradition carried on by other BURPers as part of Bob Tupper's monthly beer series.

Ralph was retired from the Department of Housing and Urban Development, where he worked as a mortgage specialist. He was a Marine Corps veteran and served in World War II in the South Pacific. After the war, he studied at Yale University and the Sorbonne in Paris and subsequently settled in Washington, where he began his career operating a construction business.

Active in Republican Party politics, Ralph served as campaign manager for Rep William L. Scott (R-VA) in 1966. In his non-brewing spare time, he was a sports car driver, avid hunter, and fisherman.

Survivors include his wife Margot, three sons, and two grandchildren. Ralph was interred at Blue Hill, ME (his original home town). The family has requested memorials to be made to Planned Parenthood of Metropolitan Washington, 1108 16th Street NW, Washington, DC 20036.

Let's raise our glasses in a toast to the memory of a true BURPer — Ralph Semler!

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## BJCP Exam Preparation Class

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Wendy Aaronson

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The BJCP Exam Preparation Class is now underway with 19 people committed to attend the 11 week course. Scott Bickham provided an overview of the exam during the first class held in mid-August at BrewMasters. He distributed the BJCP Exam Study Guide prepared by Greg Walz and shared helpful approaches to studying and passing the exam. In mid-September, he and I got together to doctor beers with all kinds of fun household and winemaking supplies. The students were treated to wonderful concoctions of beer containing items such as banana extract, Chloroseptic, sherry, grape tannin, vinegar, and lactic acid. They have now divided into a Virginia group and a Maryland group to study the different beer styles.

Although the class is really at its limit in order to comfortably meet in people's homes, there may, on occasion, be an opening or two for one evening. The schedule for the remaining sessions is as follows:

- October 10:        Strong ale, old ale, barleywine, Scottish ale, and brown ale
- October 17:        Amber and dark lagers
- October 22:        Belgian ales
- October 24        Wheat beer (German and American) and Lambics
- October 31:        Practice Exam

The schedule is subject to change.

If you're interested, please call me at 301-762-6523.

As you know, this comprehensive course could not happen without a lot of help and cooperation from many individuals. Many thanks to BrewMasters who kindly offered to let us use their store for the first two sessions when the group was too large for a home and to Robert and Anne Stevens who are hosting the MD tastings and to Lynne Ragazzini and Doug Kruth who are hosting the VA sessions. Thanks to all the BJCP judges who have volunteered to lead the sessions. I would identify them by name, but I'm still working on session assignments. And of course, thanks to Scott who started all of this by just saying he was going to proctor an exam in November. From that point, he has developed the course outline and shared his vast knowledge with us.

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## BURP Trip to the Mount Vernon Cidery October 20

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Wendy Aaronson

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While standing around at the BURP table during the Mid-Atlantic Beer Festival, Mark Steven and I started talking about the proposed BURP meeting at Mount Vernon Cidery in Sperryville, Virginia. I said it was decided to stay in town, but that shouldn't prevent us from going out anyway; after all, it's cider time. I agreed to call cidemaker John Hallberg and make arrangements for a trip on October 20 and then left for the Portaport. As I passed the Brewer's Tent, Lynne Ragazzini called me in for a beer, but a keg labeled Scrumpy caught my attention and there was John serving glasses of this delectable 8-9% alcohol by volume cider which was fermented in a French oak cask. I proposed the idea of a BURP visit to John and he said ok.

Because the newsletter deadline was earlier than anticipated and definite arrangements have not been made, anyone interested in traveling out to the cidery on October 20, will need to call me at 301-762-6523. John will give us a tour of the cidery and we'll have a chance to sample the product. It will be ideal apple time, so maybe we can even get fresh pressed cider.

## Club Competitions

Dave and Becky Pyle

### Call for Oktoberfest / Märzen Beers: Anyone out there?

At our last meeting we had a "lousy" turnout for Oktoberfest / Märzen beer competition. We would like to offer a second chance to those of you who did not bring your beer to Rod Rydlun's house. We will have a sit-down judging (if we have beers to judge) for Oktoberfest / Märzen at the October meeting along with a beauty contest judging for Weird Beer offerings.

Style Guidelines:

<u>Style</u>	<u>Gravity</u>	<u>IBUs</u>
Vienna	1046-1052	18-30
Oktoberfest / Märzen	1050-1060	20-30

**Vienna.** Amber Red to Copper in color. Lager style medium bodied beer. Robust sweet malt character with medium alcohol content. Mild hop bitterness with a light hop aroma. Color (SRM): 10-20.

**Oktoberfest/Märzen.** Slightly lighter in color than Vienna. Amber Orange to Copper in color. This too is a Lager style beer. Medium body. Flavor is rich in malt character with a sharp hop bitterness. Color (SRM): 8-14.

### November's Competition: Belgium

Style Guidelines:

<u>Style</u>	<u>Gravity</u>	<u>IBUs</u>
Flanders Brown	1045-1055	35-50
Trappist Ales	1060-1100	25-50
House Brew	1060-1065	25-40
Double Malt	1075-1085	30-45
Triple Malt	1090-1100	35-50
Saison	1052-1080	25-40
Lambic	1040-1050	3-7
Faro	1040-1050	3-7
Gueuze	1040-1050	3-7
Fruit	1040-1050	3-7
White	1044-1050	20-35

**Flanders Brown:** Brown in color. Medium body. Fruitiness from a top fermented ale is present. Sourness evident. Hop flavor and aroma don't make an overall impression but can be assertive. Color (SRM): 16-20.

**Trappist Ales:** Amber to a copper in color. These ales have a fruity and unique spiciness that sets them apart from other ales. The three types are listed above. Their colors (SRM's) vary. House (SRM): 15-25. Double (SRM): 17-30. Triple (SRM) 20-30.

**Saison:** Light to amber in color. A pungent sourness with an accent on aroma hops. The bitterness is distinctively evident but not assertive. Color (SRM): 4-10.

**Lambic:** Color varies. Three different yeast strains are used to create sourness. All are top fermented and different fruits can be used.

**White:** Light to straw in color. Generally this is a German-style wheat beer made with Belgian yeast and accented with coriander or orange peels. Color (SRM): 2-4.

### December Competition

There will be no competition in December; it is our annual Holiday Banquet.

### Competition Schedule for the Upcoming Year

October	Weird Beer
November	Belgium
December	Holiday Banquet- No Competition Held
January	Pale Ale
February	Stout
March	Alt
April	Bock
May	Pilsner
June	Wheat
July	Brown Ale
August	Indian Pale Ale
September	Oktoberfest / Märzen
October	Weird Beer

BURP would like to thank Gentleman Jim's restaurant and bar for their generous donation of several nice tap handles and coasters for raffle prizes. While in the Twinbrook MD. area be sure to check out Gent Jim's draft selection on tap; Blue Ridge Amber, Oxford Raspberry Wheat, Guinness Stout, and Witd Goose IPA, as well as the usual domestics. If you need some beer to go, a few doors down from Jim's Ollie's beer and wine has one of Montgomery Counties Largest beer selections at the best prices around.

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## MASHOUT 1996

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Benjamin Schwalb  
Photos courtesy of Liz Pitts

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Everyone who attended this year's weekend event at Popenoe mountain enjoyed a busy yet relaxing respite from their everyday cares. Attendance broke the 100 mark for the first time in MASHOUT history, and the weather was, for the most part, excellent.

I arrived late Friday afternoon to a mostly empty field. Several BURPers had been diligently getting everything ready: gathering firewood, moving Chuck's grill to the main food area by transporting the cinder blocks and reassembling them, setting up tables and a canopy; strategically placing the port-a-potties, and implementing a vehicle check at the entrance. It was warm and muggy, and the insects greeted us with their usual gentle but constant collisions with our faces. Gnat hats were provided for the unprotected. Folks trickled in all evening, tents sprouted up like mushrooms, Keg Row took shape, food was brought and cooked, homebrew and microbrew flowed, and folk music was played and sung as we settled in for a great weekend. The campfire kept us warm as night and temperatures fell, and we feasted on good eats and brews, including a keg of DeGroen's Weizen.

The canopy came in handy as Saturday morning brought rain. But it didn't last long, nor did it dampen our spirits. More eating, drinking and conversation ensued, and many more people arrived throughout the morning and afternoon. The rain ended by afternoon, bringing just perfect weather: balmy, not bad humidity, and a light cloud cover that let in just the right amount of sun. A lot of fun activities filled people's day: horseshoes, water balloons (either shooting or getting shot at), yard darts, kickball, volleyball, swimming, hiking and biking. Many, like me, simply sat and walked around and socialized.



It was such a pleasure to reunite with old friends and make new ones, and the day zipped by much too fast. It seemed as though I had just left my tent for 8 a.m. beer and breakfast, and here it was dusk again. We continued our merry ways as the air darkened and cooled. The music of Poker Face carried from the barn to every corner of the field, and a crowd gathered by them to watch or dance. Meanwhile, those of us by the campfire were entertained, as we had been the night before, by folk music from Steve Emery, Lou Mello, Frank Vispo and Chuck. The hills were alive with the sound of music! The smorgasbord was plentiful as always, and so was the plethora of beer. We carried on well into the night.



Sunday morning was very sunny and warm, and we gathered bright and early for raspberry pancakes and breakfast beers. The last of the water balloon ammo was fired, and Chuck flew over us several times in one of his aircraft. The field steadily emptied as people packed up and left, and many of us participated in the inevitable clean-up. It was a beautiful day, it had been a wonderful weekend, and it was a shame that we were leaving so soon. Perhaps MASHOUT could be made into a 3-day weekend event in the future?



Special thanks are in order for several people who made this great weekend possible: Bill Ridgely, Wendy Aaronson, Paul & Jamie Langley, Dan Allers, Alison Skeel, Don Kallihier, Larry Koch, and Anne-Marie Audley. Others contributed too, so thanks to you as well. And a big thanks to Chuck and Helen Popenoe for once again providing us with such a perfect place at which to hold this event.



## BURP Gets Crabs from Alison

Bruce Feist

Our September meeting was at the home of the Rydluns. We were favored with beautiful weather until just after Polly and I left, at which times the heavens opened and let loose torrents of the main ingredient of beer. The food present was particularly good — keep it up, guys.

Alison did a grand job of rounding up crab-finders. She also took charge of cooking those crabs who chose to arrive still alive. Two tables were set up for the munching of crabs. I personally assisted in a crab round-up after several of the critters briefly escaped.

One interesting feature of this meeting was the silent auction of a rather impressive Guinness sign. I believe that Dave Pyle finally made off with it.



A great many people presented me with information for the newsletter, as you can see in this issue. I'd particularly like to thank Mark Stevens, who has set a new record for sheer number of words submitted in a single month. His book, *Brew Ware*, was recently published (co-authored with Karl F. Lutzen and illustrated by Randy Mosher). I was lucky enough to get a copy in the raffle, after some judicious trading of winnings. Looks good; congratulations, Mark!

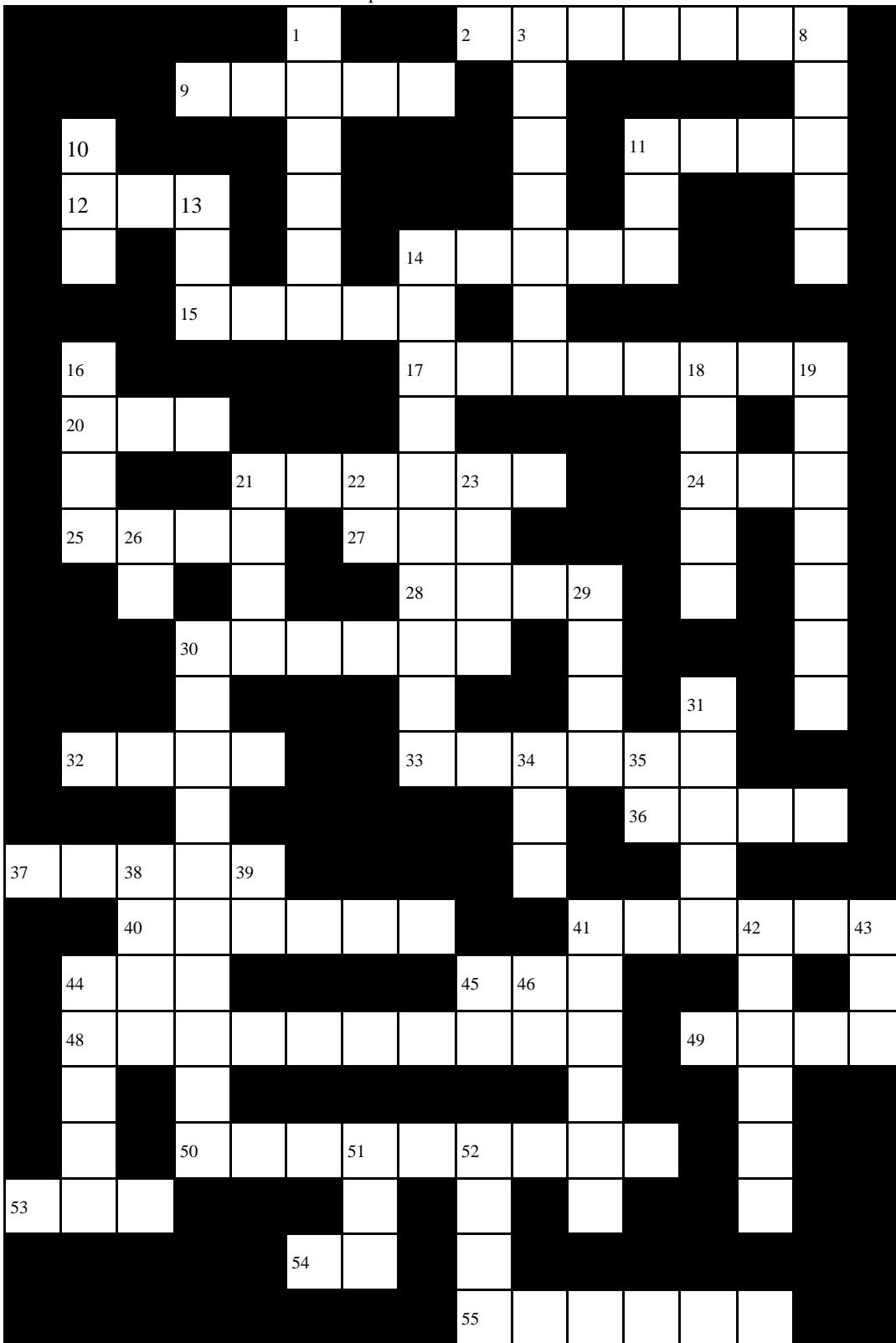


Another new trend which I like is that people have been giving me photos for the newsletter. Mark gave me several to go with his article on his British travels; Liz Pitts gave me several photos of Mashout, which I missed this year. Thanks, both of you! Thanks also go to Alison and the crab fetchers and cooks.

# Et Tu Brew-tus?

Barbara Stevens and BURP staffers at Spirit of Free Beer 1996

- 12. A surprising homebrewers' organization
- 14. Windy beer
- 15. Beer dealership



- 17. Hint o' cloves
  - 20. This German ale is not young
  - 21. This makes your wort floweth over
  - 24. Homebrew's musical after-effect
  - 25. Do you wear brewing equipment on your legs?
  - 27. It makes bad brewing water
  - 28. What we do
  - 30. Sober aroma ingredient
  - 32. Home of Murphy's
  - 33. Called black by the pot
  - 36. Ashen beer
  - 37. The aerial effects of beer
  - 40. Dip it twice
  - 41. It's extra special
  - 44. Pale ale
  - 45. Ancestors' shipping and handling
  - 48. Measuring tool
  - 49. Where we do it
  - 50. Like the great Tenn. mtns. or air in a bar
  - 53. Gov't. agency
  - 54. Another homebrew after-effect
  - 55. Sweet beginning
- Down**
- 1. This beer will tote your bags
  - 3. The genuine article
  - 8. Sweetums
  - 10. Put a lid on it
  - 11. You don't need to smoke it with homebrew around
  - 13. Golden colored beer (abbr.)
  - 14. See 40 across.
  - 16. What Trapper John uses to make beer
  - 18. Chilly brew
  - 19. Waterfall beer ingredient
  - 21. What "it" is
  - 22. Not are
  - 23. Beer drinking sheriff of Old West
  - 26. Cheery
  - 29. Raw beer
  - 30. Union
  - 31. It will give you a rise
  - 34. The beer dance
  - 35. 33-1/3 RPM method of heating wort
  - 38. Irish beer drinker Dennis \_\_\_\_\_
  - 39. \_\_\_\_\_ excellent brew!
  - 41. The Harley of grains
  - 42. Philosopher wheat?
  - 43. Deli style beer
  - 44. Beer of champions
  - 45. Beer is \_\_\_\_ !
  - 46. A lambic smelling class (abbr.)
  - 51. Fizzies
  - 52. It's full of hot air

**Across**

- 2. Talented craftspersons
- 9. An imperial drink
- 11. A bunghole

## Andy's European Beer Journal: Ode Upon a British Pint

Andy Anderson  
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Ouch! Ow! Stop, that hurts too much! Each time I press a key on the computer's keyboard, the noise sends me reeling in pain. Yup, that's right, I'm attempting to write this column with a hangover. I have six BURP visitors staying in my house right now (Trish & Larry Koch, Barb & Mark Stevens, and Colleen & Tom Cannon) and last night I took them on a pub crawl in Bath. I think we would have been OK if we had just stopped once the pubs closed. Unfortunately, once we got back to my house I just had to show them all the single malt whiskies I've been acquiring. Since there are 17 different bottles ... well ... there are a lot of thick heads this morning. So here I am at the keyboard attempting to write this month's column with a pounding head because of course Mr. Procrastination waited until the last day before newsletter deadline to start writing. And I only have a half-hour to go until the next pub crawl begins. It's a tough life, but someone's gotta do it.



Instead of one set subject for this month's column, I've decided upon the shotgun approach. The following are various musings I've had while contemplating British Ale. Another way to look at it is that these are all opening paragraphs to potential columns which I never got around to finishing :-)



This column has previously discussed the basics of how to make a cask-conditioned ale and how to serve it, but who actually makes the beer? As recently as 1969 there were over 100 long-established brewing companies operating in England. Due to rampant Mergers & Acquisitions followed by liquidation of assets that number is down to under 50. The most recent is the acquisition of Courage by Scottish & Newcastle with the result of the Courage Bristol brewery being closed. Another merger which has been rumored is Bass acquiring Tettly-Carlsberg which would put Bass back into the top spot with roughly 40% of the market. However, the good news is that the microbrewing revolution has succeeded on both sides of the Atlantic. There are presently 160 microbreweries operating in England. Some of these make excellent beer as evidenced by the winner of Best Beer in Britain at last year's Great British Beer Festival: Cottage Brewing Company. This is a tiny micro which started a few years ago out of a garage in Somerset (quite near me!). Their winning beer, Norman's Conquest, is a 1.066 Barley Wine and a remarkably fine beer (in this taster's opinion).



Traquair House is one of the most famous of all the stately manor houses in the Scottish Borders. The "Borders" is the area of Scotland which separates Edinburgh & Glasgow from England. While people generally associate the Highlands with the independent spirit of Scotland, in actuality the vast majority of all the fighting over the centuries took place in the Borders region of Scotland. On 24 May, I visited Traquair House for their annual Scottish Ale Festival. The festival is held out in a large tent on the estate grounds. While I was there, I also took the opportunity to tour Traquair House itself and the brewery. Traquair House makes one of the world's finest examples of a Scotch Ale.

The festival offered approximately 18 ales. Almost all of these beers were cask-conditioned ales served through a gravity tap or a beer engine. Unfortunately, this festival seemed to suffer from too much popularity. Many more people than expected showed up which meant long lines to get a beer, and many casks emptied earlier than expected. But as you would expect from your fearless reporter, I showed up as soon as they opened in the morning, so I was able to try all the different beers before they ran out. The majority of the beers were decent, but not as good as the best of English ales. However, for my money, the stars of the show were the three ales provided by the hosts of the festival: Traquair House Ale, Bear Ale, and Festival Ale. The Festival Ale is only brewed for this one occasion, so it's always enjoyable to indulge in a once-in-a-lifetime opportunity. The Traquair House brewery itself is not much more than what one might find in an ardent homebrewer's house. It is a restored 18<sup>th</sup> century manor house brewery, so most of what you see appears old and antiquated. But oh what wonderful beer they produce!



Scotland is a wonderful country to visit with its impressive, rugged scenery and clean air (it's clean because it constantly rains!). It's also wonderful because of single malt scotch whisky. I have become a devoted fan of this "water of life" during my brief stay in Great Britain. (I'm still a fan even though the after-effects of over-indulgence presently cloud my brain.) I drove 2100 miles on my tour of Scotland and found a lot of good whisky. What I didn't find was a lot of good beer. The large breweries basically monopolize the entire beer market. It is difficult to find much variety in the pubs. True, I did occasionally find special beers such as Heather Ale or Deuchars IPA, but these beers stand out because they were so rare. So when you visit Scotland bring your walking boots, an umbrella and the courage to try and eat haggis, but for liquid pleasure focus on the whisky and not the beer.



I recently visited East Anglia in my attempt to see as much of Britain as possible. The best of all the sights must surely be the barley fields. Well, at least they are when you consider the wonderful ales that can be created out of them. This trip gave me the first opportunity to try beer made by brewers such as Adnams and Greene King in their proper setting. I've had these beers in London or Bath, but the beer has always traveled too far and it suffers for the journey. Tasting these beers, and especially Adnam's Broadside, was a real revelation for me: I tasted hops. English bitters are not bitter. In fact some are notoriously under-hopped as a means of cost-cutting. But the Adnams Broadside and Green King Abbot Ale assaulted my nose and tongue with hops. It was a wonderful experience.



I think that's all for this month. The hangover is starting to reside, so I have some more pubs which I must take the BURP crowd to visit. We leave tomorrow for London and The Great British Beer Festival. I shall take upon myself the task of recording down all the silly things done by the BURP tourists. But you will have to wait for the next newsletter for all that dirt. Now it's time for me to leave in search of a few more pints of research.

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## Tasty Travels with Jonathan: Dallas

Jonathan Feist  
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Dallas: The Coppertank Brewing Company  
2600 Main Street, Deep Ellum.  
August 9, 1996.

Lightening toppled a power line not far from Dallas's Coppertank Brewing Company, and the resulting blackout influenced my experience of the brewpub in several ways. First, it provided my first opportunity to use a public restroom by candlelight. Second, the beer was served in pint-sized plastic cups, as emptied glasses couldn't be washed. This meant that samplers were not available. They compensated their customers for this inconvenience by charging only \$2 per pint. The third major effect of the power outage was that the kitchen was closed, and I was therefore unable to taste any of their sandwiches, pizzas or burgers. The menu consisted of simple, lunchy items, all under \$8 or so.

Since I was hungry, my plan was to snarf their Brown Ale and then leave, but Texas being Texas, one of the locals saw that I was concentrating on taking notes and so sat down at my table and talked and talked and talked for the next hour or so. This gave me the opportunity to try the ESB and Raspberry beers as well (the Porter and Lager went untasted, alas).

The Brown Ale tasted like it might have been a good beer in its day, but what might have been a pleasant maltiness was betrayed by signs of cardboard. Through the plastic cup, it seemed to have a rich brown color, and was lightly tickled by a delicate ivory head.

My drunken Texan companion and I agreed that the ESB was excellent. I usually expect ESBs to be bordering on being overly

hopped, but this one maintained a refreshing bitterness without being generally grotesque. It had traces of some of the joyous, optimistic flavors that I can't quite place, once I've already had a pint, and a Texan is pestering me for my opinion of the waitress's exotic body piercing (if we were in Boston, I would have scolded him for objectifying women, but since we were in Texas, I gave it high marks). It was one of the vanilla/honey/light citrus overtones — subtle and appropriate.

After tasting my ESB, the drunken Texan turned his eyes upwards and said, "Yuh know somethin', partner? We are living in The Golden Age of Beer."

Conversation with him thus far had been something like listening to a white supremacist country/western song, with the fortuitous absence of musical accompaniment. He had lamented his teen-aged son's use of narcotics, the lost days when he was making good money from the Texas oil fields, what he called "the disgraceful outcome of the civil war," and the dissolving of his marriage, when his wife apparently came to her senses. The only two times he said anything optimistic were when he talked about beer, and when he showed me his Mensa card and said, "Yuh know, I'm VERY smart."

At any rate, upon tasting my ESB, he immediately lost interest in his raspberry and ordered a pint of bitter for himself (after paying the exotically pierced waitress a dollar to say 'fer sure!').

This is how I came to taste the Raspberry. By the time I got to it, it was much too warm, and utterly flat. While it had a clear raspberry flavor, the aftertaste was unpleasantly reminiscent of the OTHER type of raspberry, and two sips was enough. My Texan good buddy was growing increasingly offensive by the minute, denouncing my most eloquent attempts at championing peace and tolerance as being utterly illogical. Finally, I proposed a toast "to hope," which he wouldn't share. I stated that my parking meter was out of time and lied about how nice it had been to meet him.

There is a warmth and passion about Texans which is very special, and of the dozen or so natives whom I spent any time with on this trip, he was the only person who spoke so offensively. My hope is that he is a rare exception.

The lights had turned on at some point, but the generous windows illuminating the 128' bar (and dozens of tables of all shapes and sizes) let in so much light that, if the Texan's ESB hadn't arrived in a glass rather than a plastic cup, I wouldn't have noticed that they had come on at all.

On a scale of one to ten, I give this brewpub a five, and I reiterate that I caught it on an off-night. It loses points for the mundane menu, and the beer trio I tasted, as a collection, didn't knock my socks off.

If you are in Dallas and are spiritually hungry for the impatient smells of grain and hops, as they anxiously anticipate their mass mash tun marriages, the Coppertank Brewing Company should provide ample satiation, though perhaps not religious ecstasy. This brewpub was originally recommended by the Dallas Beers and Brewpubs Homepage, the author of which was "impressed" and hailed it as a "Good place to go." This page can be contacted at <http://pekkel.uthscsa.edu/beer/brewpub/texas/dallas.html>.



## Tasty Travels with Mark: Frederick, MD

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I always enjoy reading Bruce Feist's "Tasty Travels" articles, but sometimes I wish that there were more articles about places closer to home---places I can easily drink anytime I want. I recently heard some positive comments posted by Ken Weems on the dc-beer e-mail list about the new brewpub in Frederick called Brewer's Alley, so I decided to pay them a visit. I've since been back a couple times, so comments in this review are based on four visits.

Let's start off by looking at the beers. The brewery currently offers five regular house beers: Kölsch, India Pale Ale, Dunkelweizen, Nut Brown Ale, and Oatmeal Stout. In addition, special seasonal beers will be available. The seasonals are not yet available.

The Kölsch was a very pale yellow color with a slight haze. The carbonation was low and the beer showed little head. The flavor was slightly grassy and had some bread-like character. I got some graininess both in the aroma and the flavor. The menu described this as a light-bodied beer, but I actually thought the body was fairly firm---maybe a medium bodied beer. It had a slightly sweet taste. The original gravity on this beer was 1.040. This seemed to me to be a fairly good rendition of the style---a nice, drinkable, session beer.

The Dunkelweizen was my least favorite of the three beers. The color was a very anemic pale amber---I'd guess the color was not even SRM 12. There was a slight haze to this beer, as there should be. Carbonation was very low and the beer did not hold a head well. There was some maltiness in the aroma, but no yeast character (I found no trace of any cloves or banana aroma or flavor). The flavor was one of soft, toffee-like malt with very little wheat character and no real tartness. The original gravity was 1.042 and the body seemed a bit thin. I suspect that this beer was brewed using a standard ale yeast and a low percentage of wheat in the grist. Overall, the beer was one-dimensional with some malt character but no wheat and no yeast complexity. Generally, a disappointing wheat beer and a very poor example of a Dunkelweizen.



Whatever disappointment the Dunkelweizen had fostered in my soul was more than offset by the elation I felt when I smelled and tasted their India pale ale. "Aha!" I thought, "Finally an east coast brewpub gets an IPA right!" Hops. Lots of hops. I *like* it! I get a blast of fresh Cascades in the nose, nice spicy hops in the flavor, and a deep-seated hop bitterness that lasts well after I've swallowed. The body is firm with some slight graininess and a good amount of residual sweetness (this is a 1.050 beer). The appearance was deep yellow with a dense, well-formed head that had good retention. If I were the brewer, I'd keep this recipe and never, ever lower the hopping rate. I had this beer one evening along with a plate of the Thai Chicken Linguine, which is very spicy and flavorful---the IPA stood up to the challenge well. Every quaff came through with strong hops character, regardless of how badly I assaulted my taste buds with the spicy food.

The nut brown ale was a medium bodied beer with some apparent diacetyl, but at a level that I thought lent the beer fullness of body and accentuated the caramel sweetness of the beer. There was some nuttiness in the flavor, and a slightly fruity aroma. The color was a very light brown and the beer was lightly carbonated.

The oatmeal stout was excellent---extremely smooth and creamy, full-bodied, with a lot of roasty dark malt flavors, mostly along the lines of dark chocolate. The beer was quite sweet, and very flavorful. A definite winner.

In addition to the house beers, several guest beers are available. All of the taps were used for craft brewed beers---no garbage taps. I saw one De Groen's tap, two Blue Ridge (one was the HopFest), Rappahanock Red, Oxford Raspberry Wheat, and Anchor Steam.

If you visit Brewer's Alley, keep in mind that Friday and Saturday nights are likely to be very busy, as we found out when we arrived one Saturday night and were told that there was a 50 minute wait for tables. We sat at the bar, had a beer, and then went across the street for dinner. That was probably not a wise decision because the food at Brewer's Alley is really very good. The next day, we came back, but this time for lunch (Sundays at 1:00 is apparently a very unpopular time to drink beer in Frederick---we had no problem getting a table).

The menu was a mix of normal brewpub type fare (burgers, sandwiches, etc.) with some interesting Cajun entrees and a selection of pizzas from their wood-burning oven. Soups, salads, and appetizers run about \$4 to 7. Interesting mix of things, from usuals like chicken wings to crab claws. Sandwiches are priced at about \$5-7 and include standards like burgers and chicken sandwiches along with things like soft-shell crab sandwiches. Several pasta dishes are offered at very reasonable prices---most about \$7. Pizzas are about \$7 for a 9" pizza (enough for one person) or about \$11-14 for a 14" pizza.

I had the Cajun pizza, which was outstanding: andouille sausage, alligator, and red sweet peppers in a spicy sauce with a perfect light, crispy pizza. Easily the best pizza I've had in several years. Barb had a steak sandwich, which was stacked with tender steak on a lightly toasted roll. Both of us were very happy with the quality of the food. Another night we did appetizers and I tried the black bean soup, which was creamy smooth and spicy.

A bit about the setting. The brewpub is housed in what used to be the old town hall, built in 1873. It's currently set up with a 5-barrel DME brewhouse with three cylindrical fermenters, encased in a glass room visible from the bar or the street. An outside seating area is available, with about seven tables. There are two dining room areas, one facing the street (behind the bar), and the other, containing several booths lining the wall, in a windowless room tucked away at the back of the brewpub. Lots of brick, big glass windows, not too many TVs (thank God). Comfortable and casual.

Overall, this is one of the best new brewpubs that I've visited in a very long time. Even though I think some of the beers vary somewhat from ideal examples of their style (notably the disappointing Dunkelweizen), they are generally clean beers that seem well-crafted to me and competently brewed. The beers are good, the prices are reasonable, the atmosphere good, service good, and food is excellent. Rating: thumbs up. If you're in the Frederick area, Brewers Alley is definitely worth a diversion.

### Baltimore Beer Tour

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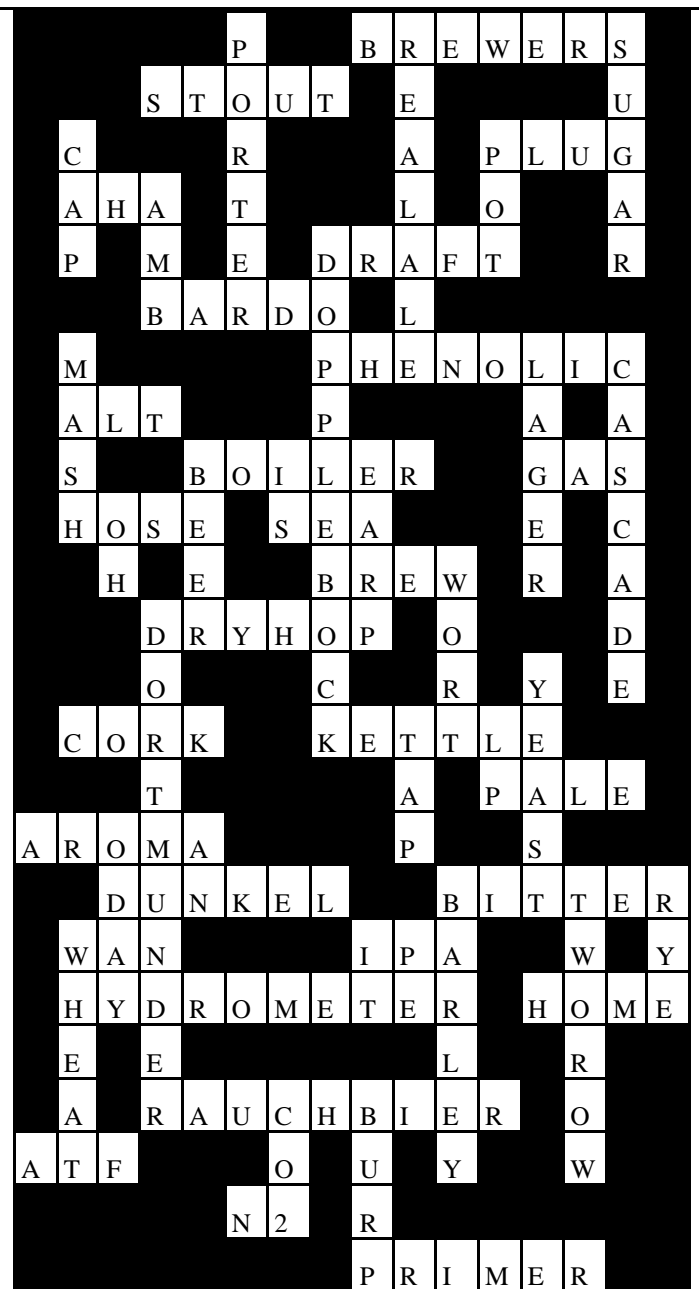
Mark your calendars for November 23—BURP's Baltimore pub crawl and brewery tour. We'll kick off the morning with a tour of the Brimstone Brewery. This is a neat microbrewery that's been around for 3-4 years, it's very homebrewer friendly and they brew some unusual beers and can probably teach us a few things about brewing steinbier or working with honey. We'll then move on to a new brewpub called Brewer's Art that specializes in Belgian-style ales. We'll have lunch here as we chat with the brewers and sample their beers.

During the afternoon, we'll work our way around the harbor, visiting each of Baltimore's three established brewpubs: Baltimore Brewing Company, Wharf Rat/Olivers, and Sissons. Most BURPers have visited these before, but it will be a chance to see what's new at each, sample any of the seasonal beers that you might not have tried, and maybe fill a few growlers. We'll then wind up the afternoon in Fells Point where we will do a walking pub crawl of several of the neighborhood's best beer bars, including Max's, which has over 60 taps and 200 bottled brands, Wharf Rat, which usually has a cask up on Saturdays, and maybe a few participants' choices to round out the schedule.

Transportation will be arranged, and there will be a small charge to participants to cover the cost of hiring a bus or van, depending on how many people want to go. This promises to be a fun day--- please join us. Call me for details and to reserve your spot, (410) 338-4963 or (540) 822-4537, or send me e-mail, stevens@stsci.edu.

Another 1996 BURP pub crawl is planned for November 9, 1996, starting at noon and ending whenever we run out of pubs. Current plans include at least four brewpubs and lunch will be included in the ticket price (which has not been set just yet). Metro fare will be required but not provided since many already have passes. Since there won't be another newsletter between now and then, anyone interested in ticket information when it becomes available should contact Bret Wortman at 703-369-0558 or Bret\_Wortman@stratus.com.

### Solution to Et Tu Brew-Tus



## North By Northwest Beer Tasting

Greg Griffin

In August my wife, Tina, and I spent two weeks in Seattle and the surrounding mountains. Most people think of Seattle as the city of latte, but it should be just as famous for brewing another beverage—beer. Indeed, in his *Beer Companion* Michael Jackson refers to Seattle as a “crucible of brewing innovation.” Because all of our extra luggage was packed with Maris Otter malt, we were only able to bring a handful of bottles home to sample at the September BURP meeting. So I’ll try to share some of my tasting notes from the half dozen breweries and brewpubs that we visited.

We began our trip at the **Redhook Ale Brewery** in the Republic of Freemont (actually a colorful area of Seattle, which unsuccessfully petitioned the U.N. for membership). The brewery occupies a smart-looking, red brick building that previously housed the city’s trolleys. We arrived a few minutes late for the tour, but it didn’t matter too much. I had been on the tour several times before, and the tourguide explains nothing that a BURP member wouldn’t already know. The entire brewing process is explained in about 30 seconds. The reason for taking the tour is the samples of Redhook’s Blueline products.

The unfiltered **Ryehook** had a yeasty, fruity aroma and a crisp, tart flavor. It was slightly spicy, but nothing like the phenols in Schierlinger Roggenbier, and was probably fermented with the house ale yeast.

The **Witbier** was much truer to its European heritage with a spicy, clovey aroma and lots of banana. The initial aroma was almost more like a Bavarian Hefeweizen, but upon warming, some orange peel came through. The beer was tart, very light, and refreshing, but a bitter, almost astringent aftertaste took away from the overall quality.

**Doubleblack Stout** (brewed with Starbuck’s coffee) had a great coffee/roasty aroma and flavor with hints of chocolate. The coffee flavor was not much more intense than in some stouts that simply rely on roasted malt and barley. In spite of a strong bitterness in the flavor, it finished creamy and well-balanced. After the tour, we went to Redhook’s pub: the Trolleyman, which offers couches and a fireplace in a modern but warm atmosphere.

The cask-conditioned **Blackhook Porter** had a roasty, hoppy aroma with some fruitiness. Roasted bitterness dominated a perceptible hop flavor, and a distinct hop bitterness lingered afterwards. It was not what I recalled from the bottled product, and the bartender assured me that the cask-conditioned version was dry hopped. The beer seemed quite thin, but the beer engine products at the Trolleyman are served far too cold. I would highly recommend this beer, but only if one expects something closer to a dry stout.

**Ballard Bitter** (IPA), also cask-conditioned, had a citrusy, estery aroma and lots of grapefruit in the flavor but not much bitterness for the style.

**Big Time Brewing Company** in Seattle’s University District was our next stop and, because of excellent planning, was within walking distance of our hotel. Although Michael Jackson has raved about Big Time in several publications and they have won about a dozen GABF medals, I had never made it to this brewery on previous trips to Seattle. I decided to make up for lost time with **Bhagwan’s Best** (IPA), and there was no going back! It had a wonderfully citrusy, piney aroma with some fruitiness upon warming. The palate was deliciously creamy and soft with a cask-conditioned mouthfeel, despite being served out of a CO<sub>2</sub> tap. The bitter finish lingered on and on, yet was almost balanced by the soft malt. Like Blackhook, **Coal Creek Porter** was also aggressively hopped for the style. It had a chocolate/licorice flavor to accompany the roasty/hoppy aroma and a slowly developing hop bitterness. Their medals and praise seem well-deserved, and the decor of hardwood from floor to ceiling and brewphenalia make a delightful environment.

At the end of our trip we returned to Seattle and headed straight for Big Time, not only because Bhagwan’s Best won BOT (best of trip), but because Friday afternoon they tap a cask-conditioned product. First, I had time for a informative and informal tour with Peter Webster, one of the two brewers. It didn’t take long to show me around their 14-bbl. brewhouse and explain their relatively basic procedures, but Peter answered all of my questions and allowed me to copy recipes of my favorites since they didn’t have any fact sheets showing ingredients. I asked Peter how such a small, comparatively elementary brewery could make such great products and garnish so much praise. Instead of an answer, he offered this parable: many times during the boil, the thermometer on the kettle reads 213°F. I must have been in a philosophical mood, because his Taoist answer made perfect sense. However, the magic of the explanation was broken when I recounted the story to Tina. She looked quizzical and asked, “You mean they don’t calibrate?” For reminding Peter that it was time to tap the cask-conditioned **Atlas Amber**, I received the first pint of the evening. I was struck by the big, piney aroma with hints of malt and citrus. The flavor was immediately sweet and toasty, followed by an orange-like hop flavor, a beautiful lingering balance, and their trademark softness.

After 5 days of backpacking in the Olympic Mountains, we stopped in Olympia. Our goal was lunch at Fish Brewing Company, but the adjoining Fishbowl Pub only served cold sandwiches and salads, and we needed hot food to welcome us back to civilization. No problem! This is the Pacific Northwest. Not two blocks from Fish Brewing Company was **Titanic Brewing Company**. Titanic’s building was obviously once a theater or opera house, but the previous tenant was a car dealership. The menu had typical pub food, and both burgers and pizza were better than average. **Captain Smith’s Pale Ale** had a hoppy bouquet and a malty palate with some hop flavor and an unpleasant bitterness/astringency. It also had a nasty case of

phenols that dominated all other flavor and aroma upon warming. My acid test for bad beer: if it were homebrew, would I dump it? Probably not—just save it for nondiscriminating guests. Now, I wonder why the owners chose to name their brewpub after a sinking ship...

We had time to go to **Fish Brewing Company** for desert. The Fishbowl Pub has a neighborhood, informal atmosphere and is enhanced with modern art of fish from beautiful to camp. The pub received bonus points for logo designs and product names. Their cask-conditioned offering of the day, **50 Fathoms ESB**, had a typically English hop aroma mixed with caramelly maltiness. The flavor was slightly rounded for my taste but overall very well balanced despite a lingering bitterness. Fish Brewing Company has a 16-bbl. brewhouse and is unusual in using 100% British malts. If time permitted, I would have gladly tried more of their products.

After 3 days scrambling around Mount St. Helens, we stopped by **Pyramid Ales Brewery** (formerly part of Hart Brewing Company) in Kalama. Pyramid's hospitality/tasting area is a line of taps and plastic cups on a wall within eardrum-damage radius of the Kronos bottling line. Tours are given weekdays on demand which makes for personal treatment. The **Pale Ale** had a fruity (pear) and citrusy aroma and a piney hop flavor matched by lots of malt. It had much more character than any of their wheat beers, and I found it ironic that what should have been their flagship was marginalized by their Pacific Northwest-style wheat beers. The **Rye** had the same estery aroma as the pale ale, much less hop character, a slightly spicy flavor, and a dry finish. Our tourguide was not a brewer, but she quickly summoned one when she realized that she couldn't answer many of our questions. The brewer gave us details on mash, hop, and fermentation schedules and tried to explain how he brews three different beers simultaneously. At my pleading, he got us a taste of **Snow Cap Ale**, Pyramid's version of an old ale, off the zwickel. Although still needing at least 6 weeks in the bright tank, the sample tasted delicious. It had more malt than hop aroma, a dense hoppy flavor, and a big bitter finish. In between, there was some sweet caramel flavor. Our last sample was **Espresso Stout**, which does not contain espresso, but had lots of coffee aroma amid some pleasant spiciness. It had a rich malty flavor and a bitter finish more from roasted barley than hops.

Yakima was our destination after four more days in the wilderness (this time Mount Rainier), and Yakima means hops and Grant's. I think that the steady diet of Powerbars and rehydrated dinners finally affected my taste buds, so take the next couple tasting notes with a grain of salt. I mean that literally, because I had a huge plate of French fries with my dinner at **Grant's Brewery Pub**. The oak-paneled pub occupies an old train station, and the walls are decorated with empty hop pockets, glassware, and history and accolades of Bert Grant's brewing adventures. The menu offers a variety of quality pub food: burgers, sandwiches, and salads. The cask-conditioned **Scottish Ale** overwhelmed my nose with citrus and esters. The flavor began with sweet, rounded malt and then blended nicely into an orange-like Cascade hoppiness. The finish was pleasantly bitter

but not out of balance. The cask-conditioned **IPA** had a big hop aroma. Although having a sweet and malty beginning, the thin body, nondescript hop flavor, and lingering bitterness left me wanting more malt. **Perfect Porter** surely had that. Coffee and chocolate were evident in the aroma and flavor; the palate also had a touch of cherry or currant. Upon warming, I could easily pick up a smoky/phenolic aroma and flavor that I found out later were from peat malt.

The following day, we tried to get a tour of **Grant's Yakima Brewing and Malting Company**, which is also in Yakima but physically separate from the pub. I had called several times beginning more than a month before our trip and sent an e-mail requesting a tour, but I never received a response. When we showed up, the receptionist told us that tours were only by appointment and the head brewer (the only one who gives tours) was out of town. In Grant's defense, the day after we began our vacation, my computer received an e-mail response from Grant's marketing director offering to arrange a lunch with Bert Grant at the pub since a tour would not be possible. Alas, I had already left.

At **Hopunion**, we were greeted with much more hospitality. Cindy Kloster gave us a very informative tour of the warehouses and the pelletizing plant and answered all of our questions. We were astounded by the great treatment that Hopunion gave such indirect customers. The beer world seemed even smaller when one of three boxes being shipped from the microbrewery storage section was marked for Bardo Rodeo. We offered to hand deliver the several pounds of hops since we live in the same zip code, but Cindy didn't fall for it. After a short drive to Moxee, we were surrounded by hop fields. We also got to see some fields being harvested and cones being picked from the vines and dried.

Back in Seattle, we shopped at Liberty Malt Supply Company which is associated with the recently relocated **Pike (Place) Brewing Company**. I was told that they dropped the street allusion as a result of not wanting to misrepresent their contract-brewed products. In addition to having a great selection of malts (including four German maltsters and Crisp Maris Otter), Liberty Malt has individual bottles of craftbrews and imports for sale, alephenalia, and samples of homebrewed and Pike beers. Pike's **IPA** had an estery, flowery aroma and a rich, malty flavor but was not bitter enough for the style and tasted salty—perhaps at an attempt to accentuate the East Kent Goldings.

The only other beer worth mentioning I sampled at the Red Door, a well-known pub in Fremont. They just kicked their cask-du-jour, so I elected to try something from out of state: **Rogue Red (DRY HOPPED)**. I am not terribly familiar with this Oregon brewery's products, but the waitress assured me that this was not their standard amber ale. I quickly agreed with her because the grapefruity aroma assaulted my nose before she even got to our table. It was like being back in one of Hopunion's warehouses on a day when Cascades are bundled. The flavor too was pure hops: from a delicious citrusy initial taste to the bitter end, all balanced by just enough malt.

The overall impression I got from the trip was not only the ubiquity of good craft beers but the reasonable prices at almost any restaurant or bar. Happy hours were rare to nonexistent, but pints were typically \$2.50, and \$3 began to seem expensive. Budmilloors was frequently only 25¢ less. At most moderately priced restaurants, craft beer taps would outnumber Budmilloors by 2 or 3 to 1. In essence, craft beer was more of a staple than a luxury.

I could only find two negatives: beerpapers and beer styles. Although there were three beerpapers in most beer-friendly establishments (*The Northwest Beer Journal*, *Celebrator*, and *The Pint Post*), it was difficult to find anything critical in these. Every description of a new beer or new brewery read like a Jim Koch commercial. I really missed *BarleyCorn* in this regard. OK, they insist on misspelling “hefeweizen,” but their taste tests are one of the best reasons to read a beerpaper. Finally as great as Washington State was for British ale styles, I found myself missing Bohemian Pilsner-style lagers and Bavarian weizen. True, there are dozens of hefeweizens from Washington and Oregon, but they almost universally use their house ale yeasts. For the sake of variety and quality, I was glad to return to the land of Old Dominion and Victory. If only Blue ‘N Gold charged \$2.50 for half liters...

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## Back to the James Bay Brewery

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Bruce Feist

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In early September I went back to New York’s Long Island to teach a course with my brother Jonathan. I only know of one brewpub in the area, so we went to it for dinner one night. I had previously reviewed it a number of months ago, and was curious to see how it had changed, if at all. I like the atmosphere at this brew pub; it is in Port Jefferson, which is a rather picturesque town. The brewpub is right on the waterfront; it is a very attractive setting.

Let’s cover the beer first. We started off by ordering a sampler of everything available.

### Kölsch

This light gold beer had a mild hoppy aroma. The flavor centered around an aggressive, almost harsh hoppiness. This beer could pass for an American pale ale. The finish was a bit papery, but not unpleasant. It is a good beer, but I do not think that it is a good Kölsch.

### Blueberry

This one had a slightly fruity aroma. It was a medium yellow color, with a very perfumy, fruity flavor.. I found it to be slightly astringent. It was probably a good choice if for someone wanting this style of beer, but I find the style itself misguided. That’s just me, though; I can imagine someone else enjoying it.

### Raspberry

This beer had a sweet raspberry aroma, and a flavor to match. It was also very perfumy and a bit astringent. The more fruit beers I have, the more I subscribe to the DuGarm theory: Fruit belongs in pies, not beer. I think that this applies particularly well to berries.

### Summer Wheat

The aroma of this beer included a note of clove, which is appropriate. Jonathan claimed butter aroma, which I didn’t notice; on the other hand, I was getting over a cold. It had a very strong butter flavor, with a slimy mouthfeel, and was a clear reddish gold in color. We found it rather unpleasant.

### Pale Ale

This one had a mildly hoppy aroma. Although the flavor had a touch of butter, this was not objectionable. I liked the combination of hops used in this beer. Jonathan complained of a bad-breath-like finish (which he didn’t actually find all that objectionable), I thought that it was a hop variety. The beer was a cloudy gold in color; I recommend it.

### Porter

This well-balanced dark brown beer had a faint chocolate aroma. It was roasty and chocolatey, but not to an extreme. We liked it very much.

### Raspberry Porter

I found the aroma of this beer fascinating; it smelled like a chocolate raspberry torte. The flavor matched, but the raspberry component tasted artificial and overpowering.

### Black and tan (a mixture of the Pale Ale and Porter)

Although this one had a sour aroma, I liked its flavor. Its components complimented each other well, and it had a very creamy head.

Good beer is available at this brewpub, but you need to be careful. The rule of thumb seems to be to avoid anything with berries or wheat in it, and you’ll do fine. The food was very good; I particularly liked the bisque, which was served in a hollowed-out bread, and the fried calamari.

One other note: I accidentally left my credit card at the brewpub, and did not have time to retrieve it before returning home. They were very good about promptly mailing it to me, which I appreciated.

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## Adjuncts: Sugar

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I'm preparing a description of adjuncts used in brewing, which will eventually appear on the Internet. It will include sections of sugar, grain, fruit, vegetables and preparation techniques. If our fearless editors allow I'll publish sections of the description in the BURP news, in hopes of getting comments before publication. I would be grateful for any corrections or suggestions. I can be reached at (703) 516-9659 or adugarm@worldbank.org.

Sugar has a bad reputation among homebrewers. This dates back to Fred Eckhart's pioneering books on homebrewing, which predate U.S. legalization. Eckhart's dictum was that quality homebrewed beer is made only from pure malt extracts with no sugar added, except for priming before bottling, or your beer would taste "cidery." If sugar was used, early homebrewing texts require glucose instead of sucrose. Homebrewers blamed sucrose for the bad taste of Prohibition-style homebrew.

In fact, this sort of flavor defect comes not from the presence of sugar, but the lack of other factors in a good fermentation. These include FAN, other yeast nutrients, oxygen, or sufficient yeast. In an all-grain mash, or with quality malt extracts, sugar can be used in small amounts (up to 20% of the fermentables) with no harm. While yeast has to invert sucrose to ferment it, this is not a difficult process. Sucrose and glucose are interchangeable, and the former is certainly cheaper.

### A. Sucrose, including Candi Sugar

Sucrose comes from either sugar cane or from sugar beets. As fully refined products cane sugar and beet sugar are identical. They are both disaccharides, composed of one molecule of glucose and one of fructose. To metabolize sucrose yeast must break this bond. This problem is called inversion. If the sucrose is not already inverted, the yeast does this with an enzyme called invertase.

**Invert Syrup/golden syrup/Lyle's Golden Syrup®:** Many British breweries use invert syrup. Homebrewers can easily produce this product. See part six for details. The advantage of using invert sugar is that the yeast does not have to produce in the invertase itself, a process that some brewers claim slows down fermentation and produces off flavors. I have never noticed these effects.

Like molasses, this is a syrup that remains after the crystallizable sugars have been removed. However, since the syrup is removed later in the refinement process, it does not have as heavy a taste or color as molasses. Lyle & Tate's product is derived from cane sugar. The syrup has been inverted using a strong acid (hydrochloric acid, I think) and then counter-acted by the addition of base (NaOH) after a short time. Some of the golden color is from the acid treatment. A salty taste comes from the acid + base combining to form NaCl.

Clover honey might be a replacement for these syrups.

**Candi sugar** Belgian brewers use candi sugar. This is sucrose formed into large crystals. There is no difference between light candi sugar and regular sucrose. Dark candi sugar is caramelized sugar.

**Demarara Sugar, Sugar in the Raw** These less refined products will give different flavors depending on their source. Unrefined beet sugar has an unpleasant taste, while unrefined cane sugar has different flavors depending on its source. One British book recommends raw sugar from the West Indies and Brazil, writing that the leave a residual fullness and sweetness, while raw sugar from Mauritius leaves and acrid taste. (Hind 1938, 231)

**Sucanat®** This is the least refined sugar, being simple dried sugar cane juice. It is rather more expensive than other sugar products. It has a more "caney" taste than refined sugars, even more than Demerara sugar.

Sucrose is a useful adjunct in beers where the brewer desires a higher alcohol level without increasing body. Some forms of sucrose leave flavors after fermentation, but this flavor is subtle. Sugar is used in styles that include most Belgian styles, notably the stronger varieties. I would not use sucrose in British styles, preferring flaked corn (q.v.) Some light lager brewers use sucrose, but again I think that corn works better.

### B. Glucose / Dextrose / Grape Sugar / Corn Sugar

Glucose is a monosaccharide. This simple sugar is derivable from converted starches such as what happens when mashing malted grain. Sugar processors can make this sugar from a variety of sources -- corn (maize), wheat, rice, potatoes, in short, anything with cheap starch is a possible source. The "right handed" variation of glucose is dextrose. Some brewing texts prefer glucose to sucrose, but I have never noticed any difference in the character of beer brewed or primed with either sugar. Professional brewers tend to use sucrose in preference to glucose, probably because it is cheaper. It works well in the same styles as sucrose.

### C. Molasses/Treacle

The choice of names for this sugar syrup seem to reflect regional language preferences rather than any major differences. In the U.S., "molasses" is the preferred term while in Britain and its ex-colonies, "treacle" is used. Molasses an inverted sugar produced as the by-product of sugar production. It remains after crystallized sucrose is removed from sugar cane juice. It is a dark, sweet liquid that is less fermentable than an equivalent sugar syrup. The color shows the level of processing. Light molasses is roughly 90% sugar. Blackstrap is about 50% sugar and has a wide variety of impurities remaining.

"Black treacle" is roughly the same flavor as "blackstrap molasses," even though treacle may be produced differently. Blackstrap molasses may have sulfur added to stabilize flavor.

While there are differences between the different syrups, different brands of the same syrup often have different tastes as well. Find one company's product you like since that may be the only level of consistency obtainable.

After fermentation it leaves a heavy, sweet, caramel taste. The taste is much stronger in blackstrap molasses, where it has burnt components as well.

As an adjunct, molasses complements brown ales, porter and Belgian doubles. Keep the use of blackstrap down to no more than 5% of fermentables, or the flavor will take over.

### D. Brown Sugar

In the United States this is fully refined sucrose with molasses added. Adding brown sugar to wort will add two things: the fully-fermentable sucrose, gives alcoholic strength without adding body or flavor; and the flavor of the molasses. Brewers might consider adding one or the other alone, depending on the style desired.

### E. Fructose / "Fruit Sugar"

Another monosaccharide. In all-malt beers, this normally appears as only few percent of the wort. Yeasts will rapidly ferment this but there might be some problems (I cannot recall but I seem to remember that Dave Miller's book describes the problem as a "spill over effect" that causes some off-flavors due to the production of different fermentation products.) Fructose is also called levulose because that form rotates light in a left handed direction. It is a major component in honey and in high-fructose corn syrups.

### F. Lactose / Milk Sugar

An unfermentable sugar (at least by ordinary beer yeasts) often used to boost the residual sweetness as in "milk stouts."

### G. Maltodextrine Powder

This is made of unfermentable sugars, and is intended to add body and mouthfeel to beer. It was developed during Prohibition to give some flavor to near beers. It can be added in quantities up to four ounces per five gallons of beer. Its main use is to add body and mouthfeel without adding the sweetness that caramel malts would. I have used it in brewing IPAs from malt extracts.

### H. Maltose Syrup

Some British recipes call for this. To make it, you mix glucose and maltodextrine powder in a 4:1 ratio. The 20% dextrin will remain unfermented and therefore lends body and mouthfeel that a pure sugar syrup would not.

### I. Honey

Honey is equal parts glucose and fructose. Neutral-tasting clover honey is a replacement for invert syrup. Honey made from other sources can have quite different tastes and aromas, and some experimentation is needed to determine which variety is best for a particular recipe. Note that the flavor and aroma of the honey are not always a good predictor of the taste and aroma it will contribute to the beer when fermented.

## Kegging

Benjamin Schwalb

The first essential piece of new equipment is another refrigerator. A medium-sized one will do, but full-size is preferable because, well, it's bigger. Plus it has a freezer in which to store hops. Used fridges aren't expensive, and a friend with a truck would be glad to offer use of his vehicle in return for a case of homebrew.

We need a carbon dioxide (CO<sub>2</sub>) bottle. Some homebrew shops carry them, and compressed air companies usually have them. Just make sure the one you buy has a recent test date stamped on it. If it doesn't, there's a chance (albeit a small one) of one day having a high-pressure explosion, and if you're nearby at the time you could end up like Kurt Cobain. CO<sub>2</sub> bottles come in several sizes. I recommend the 20-pound cylinder, because it can go years between fill-ups.

Our next new toy is a CO<sub>2</sub> regulator. The bottle's CO<sub>2</sub> is stored at 500-1000 pounds per square inch (psi), and since we'll never need more than 20 psi for carbonating our brew, we need a way to dispense it at low pressures. A regulator, also available at some homebrew shops and most compressed air companies, serves this purpose. I wish I had a regulator to stem the flow of hot air from my boss.

We use soda kegs, not beer kegs, since they're smaller, easier to clean, and less expensive (wish my ex were!) Also, 2 or 3 can fit in a fridge. Now that soda companies are switching to new balloon-in-a-box models, the old-style metal ones are in abundance. They can be found at some homebrew shops and soda companies, the latter of which just might give you some for free. You might have to replace the rubber O-rings, and they will need disconnects, which attach to the gas-in and liquid-out stems. The type needed depends on whether the kegs are pin-lock or ball-lock (ask your supplier).

Now our taps. The metal pull types, like you see in bars, are expensive - around \$40 for the tap and the shank that goes through the fridge. The plastic hand-held "party taps" are about \$5 apiece.

Go to a hardware store and get about 15 feet of 1/4" inner diameter (I.D.) vinyl hose, 20 feet of 3/16" I.D. vinyl hose, 10 small hose clamps, and, if you plan on having 2 kegs, a 1/4" T connector.



Keg setup (assuming 2 kegs):

- 1) Drill one large hole through the side of the fridge for each tap, plus one smaller hole that's just big enough for the 1/4" hose to slide through. Then clean the fridge and/or freezer compartment.
- 2) Attach the regulator to the CO<sub>2</sub> bottle with a large adjustable wrench. Make sure the regulator's flow handle is in the off (horizontal to the hose barb) position. Slowly turn the CO<sub>2</sub> bottle's round knob about half a turn. This allows gas to the regulator, but it will not yet flow because the regulator valve is shut.
- 3) Set the pressure on the gauge to 0. Then open the valve (turn handle so it's in line with the hose barb) and adjust the gauge to 5 psi. The hiss means gas is flowing out (duh!). Close the valve.
- 4) Wash all hoses, taps and disconnects, inside and out.
- 5) Cut a 5-foot piece of 1/4" hose. Put one end over the regulator's hose barb. Feed the other end through one clamp, then the small drilled hole from the outside to the inside of the fridge, then another clamp, and put this end over the T connector. Then cut two 5-foot pieces and put one end of each over the other T connector ends. Clamp all 4 connections.
- 6) Clamp the other ends of the 5-foot pieces to the gas-in disconnects' barbs.
- 7) Cut two 10-foot pieces of 3/16" hose. Clamp one end of each over the taps' barbs, then feed each of the other ends through a big drilled hole (from the outside), and clamp these ends over the liquid-out disconnects' barbs. If using the expensive pull-type taps, additional work will be required to affix the shanks snugly in the holes.
- 8) Push the kegs' gas-in stems to release any pressure (pushing the liquid-out stems could give you a soda shower). Lift the cover handles, push down (this may be difficult at first), turn, and remove. Wash the covers, O-rings, and kegs themselves, both inside and out. Do not use a chlorine-based cleaner, as it can corrode the metal. After washing, sanitize and leave a half gallon of water with a little Iodophor in each. Replace the covers.
- 9) Connect the gas-in disconnects (from the regulator) to the kegs' gas-in stems, and the liquid-out disconnects to the liquid-out stems. Turn the pressure up to 20 psi and open the valve. If air escapes through the keg covers, pull up firmly on them. Eventually they should seal, and the pressure should keep them sealed. Check all connections for leaks.
- 10) Turn on the taps and let the liquid shoot into a bucket. This cleans the tubes that run down the lengths of the kegs, and also rinses out the hoses and taps. Shut off the taps and let the liquid sit inside the beer lines for several minutes so the Iodophor can sanitize them. Then turn on the taps again and let all the liquid run out. Let air come out for about 15 seconds, so it all gets replaced with pure CO<sub>2</sub>.
- 11) Turn off the regulator and taps, and remove all 4 disconnects. Your clean kegs can be stored like this until you're ready to use them.
- 12) Drink a homebrew.

Now we're ready to keg beer. After the next batch is done fermenting, release the pressure from one keg, remove the cover, and rack right in there, keeping the cane on the bottom to avoid splashing as usual (although splashing at this point isn't so bad because there's mostly pure CO<sub>2</sub> in there). Cover the keg, attach CO<sub>2</sub> to the gas-in stem, and pump 20 psi in there, allowing air to escape through the cover for about 10 seconds before pulling it up to seal it, so there is CO<sub>2</sub> and not air in the keg's head space. Once the keg is sealed, you will hear CO<sub>2</sub> continue to flow for a minute or so, until 20 psi inside the keg is reached. Then disconnect the gas line, put the keg on its side, and roll it back and forth for a minute. This makes CO<sub>2</sub> dissolve into the wort much faster. Upright the keg, connect the gas, and repeat the process a few more times. It is possible to roll the keg with the gas line connected, but this could cause wort to back up into the gas line, which, if it reaches the regulator, could ruin it.

Let the pressure out of the keg, put it in the fridge, turn the regulator pressure down to 12 psi, and connect the gas and tap. We shook in 20 psi because cold liquid can hold more gas than warm liquid can, so we needed more of a boost at room temperature. Let the keg sit for at least 5 days, let a few ounces run from the tap into the dump bucket (they will probably be flat or foamy), and pour yourself a homebrew! It might be too foamy or flat at first. Don't worry. It will take weeks of trial and error, releasing pressure and setting the regulator to different pressures, to determine how many psi will condition your brew to the right carbonation. Also, if it's carbonated okay but flows too slowly from the tap, it's because the 3/16" I.D. hose diminishes the pressure between the keg and the tap: we carbonate at 10-15 psi, but we only want 3-6 psi of serving pressure, so we need the narrow diameter to keep brew from shooting out too forcefully. The longer the hose, the more the pressure will drop, too, and if it drops too much you can shorten the 10-foot hose a foot at a time until the brew flows fast enough.

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## New Members

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We're way behind on welcoming new members to the club. Quite a few folks have joined over the course of the Summer and early Fall. A big BURP welcome to Mark Anhalt & Caron Shake of Gaithersburg, Robert & Cheryl Butler of Laurel, Mark Cassels of Frederick, Dan & Carleen Davis of Fairfax, Max Drauchun of Falls Church, Andrea Falk of Arlington, Karl Hille of Huntingtown, David Kalter & Jeanie Osburn of the District, Kristi Kincaid of Alexandria, Woody & Dona Lee of Alexandria, Mark Polnasek of Rockville, Patrick Rogan of Columbia, Clint Sandford of Silver Spring, and Jeff Vogt of Fairfax.

Hope to see you all at upcoming meetings!



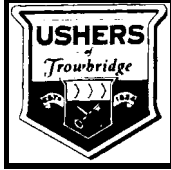


## A Tale of Two Breweries: Ushers and Youngs

Mark Stevens

During the recent BURP trip to the Great British Beer Festival (see Tom Cannon's article in this issue), we visited two breweries making traditional cask ales: Ushers of Trowbridge, and Youngs. Andy Anderson deserves a lot of credit and our sincere thanks for doing the legwork to arrange these tours---here's to you, Andy (I'm raising my mug as I type this).

### Ushers of Trowbridge



If there was ever any doubt about identity of the group marching into the Ushers of Trowbridge Brewery in Wiltshire, England, those doubts were immediately stomped into oblivion when Larry Koch announced to all, "We are BURP!" A group of homebrewers from Somerset, already gathered at the bar, quickly greeted us with "We are FART!" On that note, we began what would prove to be a very enjoyable evening touring the brewery, sampling Ushers beers, and engaging in great conversation and camaraderie.



We started the tour in the brewery's taproom with a pint of one of Usher's fine cask ales. Our tour guide for the evening would be the brewery's quality assurance director, who introduced himself to us as Keith. He said that his job was to work with publicans to ensure that the fragile cask ales were being stored, matured, and served in such a way so as to deliver the best quality pint possible to customers. Most BURP members probably understand that this is an important job because unlike modern keg beers, traditional cask ales are unfiltered, "live" beers that are still maturing and changing in character when they leave the brewery and are delivered to pubs. Cask ales must be stored properly, tapped at exactly the right time, and served under controlled conditions if the customer is to receive a good pint.

While we enjoyed our pint, Keith explained the ingredients used at Ushers while he passed around some samples of malt and hops. No surprises yet, until he passed around what looked like a giant ping pong paddle, or maybe like one of those Japanese fans. I wasn't sure exactly what it was, but Tom Cannon speculated that it was a fish bladder used for making isinglass. Tom guessed right---that's exactly what it was.

We poured ourselves another pint and listened as Keith explained some details about the brewery's past. The brewery was started in the early 19th century and operated independently until 1960, when it was absorbed by Watney's and later Grand Met. Like in the U.S., most independent breweries that got absorbed by monolithic corporations died an ugly death, but the management of the Ushers brewery was able to mount a successful bid to regain their independence in 1991. Today, the brewery supplies more than 500 tied houses, in addition to the free trade---mostly in southwest England.

We then moved on to the brewhouse where we saw the mashing vessels and brew kettles. Each batch is 250 barrels. They typically use a program mash schedule with conversion at 65 C. As the mash is sparged, the liquid is pumped into the brewkettles where it swirls in. A large sightglass on the side of the kettle lets the brewer monitor the volume. Brewing was going on while we were there, and the kettle was being filled as we looked in. After boiling, large chillers quickly take the wort down to pitching temperature and the beer is pumped to one of several fermentation vessels. Ales are fermented for 2-3 days, lagers for 2-3 weeks. The fermenter room that we were taken through had eight 500-barrel vessels and seven 750-barrel vessels.

Ushers has a huge packaging facility across the road from the main brewery. Besides the cask line, they had a large bottling line and a brand new PET (plastic bottles) bottling line housed in its own building. Ushers keeps this facility busy by augmenting its own kegging and bottling requirements with a number of contracts with foreign breweries. Tankers of beer will be brought into bays and the beer pumped into bottles via the bottling lines. We saw a tanker of Holsten Pils in the bay while we were there. The PET line was being used to bottle hard cider from a local producer.

Ushers brews some 30 different beers. In addition to their own cask ales, they brew a contract cask ale for the Tap & Spile chain of pubs. Cask ales account for about 20% of Ushers' total production, we were told. Several of the beers are available only in bottles, including Mann's Brown Ale (I could swear that Keith said they made a dampf beer, but I don't remember seeing it in the taproom at the end of the evening). Many of the 30 beers brewed by Ushers are contract lager beers made for foreign industrial breweries. These include such delicacies as Miller Genuine Draft and Steinlager.

We wrapped up our tour back where we began---in the brewery's taproom sampling the beers with a newfound appreciation for what went into their making. The three available cask ales were their Best Bitter (3.8% alcohol, 1.038 original gravity), Founder's (4.5% alcohol, 1.046 original gravity), and Summer Madness (3.7% alcohol, 1.037 original gravity). The latter was, of course, their seasonal brew (more on that in a moment). The Best Bitter was smooth, light and refreshing with a fairly dry mouthfeel and a hoppy nose with a sharp, spicy hop bitterness. Very nice! The Founders was likewise a very nice brew, but was quite a bit maltier with a softer, sweeter mouthfeel. One of the beers that most surprised me was the Manns Brown Ale. This was a sweet, malty beer in spite of its being very light-bodied. I was shocked when someone told me that the beer was a low-gravity brew with a mere 2.8% alcohol---I could pound these puppies all day!

Ushers brews four different seasonal specialty ales. Delano will be happy to hear that Ushers uses adjunct grains in all of their seasonal brews. The Summer Madness that we sampled was brewed using wheat. It's generally available from May through August each year. The Summer Madness was light and refreshing, and while it had a slight tanginess, the wheat did not stand out strongly. I suspect it constitutes a fairly small percentage of the total grain bill. From August through November, the seasonal beer is called Autumn Frenzy and is brewed with rye to a gravity of 1.041. The winter beer is called 1824 Particular and has unmalted barley added to the grist. This is the strongest of Ushers' cask ales, at 6% alcohol and an original gravity of 1.063. In early spring, the seasonal beer is Spring Fever, which is brewed with oats to a gravity of 1.041 and is hopped using Goldings.



## Young's

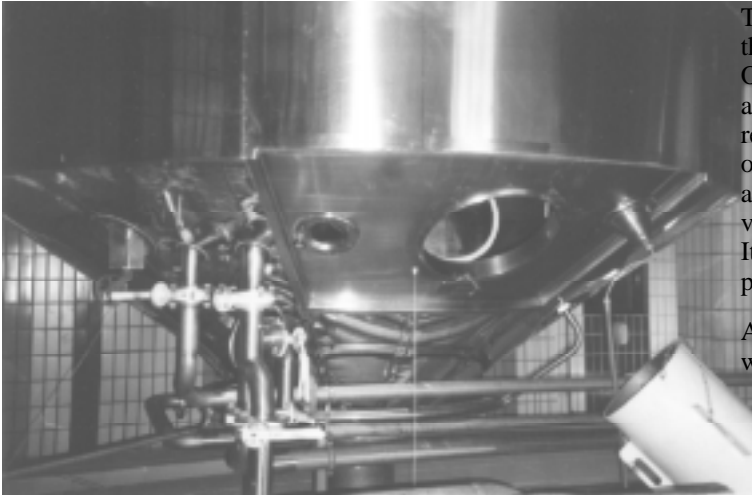
Young's Ram Brewery in Wandsworth, London, is a lot of fun to visit. It's a taste of brewing tradition and history rather than another technical tour of a manufacturing facility. The tour guides talk about the history of the brewery---how supplies used to be brought in by barge using a canal called the "cut," and how the brewery has changed over time (and how it has remained the same, preserving brewing traditions). You see the cooper's shop, where oak barrels are made and refurbished, the stables for horses that deliver beer, and equipment that was used for brewing a century ago.



We started off our tour in the cooper shop. Tom Wood is one of the last remaining practitioners of the art of cooper, and he says that he doesn't make many new barrels anymore, but instead spends most of his time repairing the brewery's existing stock of wood barrels. Wood showed us how he measures and planes wood planks---called stives---for the barrel, measures and cuts the round ends of the barrel, and how the pieces fit together. Larry Koch and Andy Anderson took a try at assembling one of the barrels. Keith Chamberlin asked where he could get a smoothie.

We then moved to the top of the brewery where we saw some huge, beautifully refinished malt mills, adorned with polished wood and brass fittings. From there, we moved down to the brewhouse area. Two huge copper brewkettles that are no longer in use dominate the old brewhouse. These kettles are beautifully polished and have a high domed top with an inset area on one side that allows access. These two kettles were built in 1869 and were taken out of service during an extensive renovation in 1984. We were also shown two old steam beam engines, one installed in 1835, the other added in 1867. We were told that these engines are still operational even though they too were taken out of service in 1984. These are supposedly the oldest operational examples of this type of steam engine in the world.

The current brewing facilities are much more modern and lack the character of the older vessels. The mashing vessel looks like a big brother to many of those found in U.S. microbreweries. It is built of stainless steel and encased in varnished wood. A large modern grain mill sits at the top of the vessel. The brewhouse is now dominated by three large stainless steel brew kettles.



We ended our tour in the brewery's tap room where several casks of Young's Bitter and Special greeted us, in addition to some selections served on tap. Young's Bitter is 3.7% alcohol, and I understand that it is brewed using Maris Otter malt and hopped to 32-24 IBUs using Fuggles and Goldings. The Special is a 4.8% alcohol brew with 32 IBUs.

The beers available via tap included Young's Oatmeal Stout and their Wheat Beer. BURPers are probably familiar with the Oatmeal Stout since it is available in this area. It is a 5.0% alcohol beer with a creamy smooth character and considerable residual sweetness. The Wheat Beer is evidently a seasonal offering, and I understand that it is brewed using some coriander and orange, although I didn't pick it up in the flavor. The beer is very pale in color, somewhat cloudy, and relatively clean tasting. It's similar, in my opinion, to many of the American wheat beers put out by U.S. micros.

As I said, the Youngs brewery is a lot of fun to visit, and a great way to spend an afternoon. (The beers are pretty tasty too!)

Young's brewery is famous for its open fermenters, which are housed in a large, clean, tile-lined room. Two fermenters were being used when we visited, both covered by a thick carpet of white yeast foam. The fermenters are large, shallow square vessels with two parallel sets of bars running through the center through which refrigerant can flow to help control the temperature of the fermenting beer. We were also taken through an old fermentation room that was filled with round vessels, lined on the inside with copper, and on the outside with wood.



If you're an extract or partial mash brewer and you haven't quite made the leap to all-grain brewing but want to find out more about what's involved, you are invited to come and spend a day brewing with BURPers Mark Stevens, Keith Chamberlin, and Greg Griffin on October 19 at Mark's home in Lovettsville VA.

They'll be brewing 2 or 3 different recipes using different equipment and techniques for each batch. There is no cost to attend, but attendance will be limited. Please contact Mark at 540-822-4537 or Keith at 301-864-9476.

One of the highlights of a Youngs tour is a visit to the stables. Youngs still uses horse-drawn wagons to deliver beer to pubs within a few miles of the brewery. They also maintain a stable of show horses that have won the brewery numerous awards, but that are not routinely used for delivery work. The stable also houses several other wayward animals, including a small pony, several goats, a donkey, and of course, the brewery's mascot—a ram.

