

BURP NEWS

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

March 1997

- New Officers
- Competitions
- 'Burg Pubs
- And More!



See the last page for a pull out March Calendar. Thanks to Lynne Ragazzini for the suggestion.

March 15 at 1:00 PM	Meeting at Alison Skeel's home in Kensington.
March 22, 1997	News Letter articles Due.
April 19, 1997	Meeting at Langlie home in Kensington
May, 1997	Meeting at Tom and Colleen Cannon's home
June, 1997	Meeting at Larry and Trish Koch's home

UPCOMING COMPETITIONS

Note that the competition calendar is substantially changed: We will now try to match up our club competitions as closely as possible with the AHA Club Only competitions so that members who want to participate in those competitions can do so. Here are the club competitions for the next year.

March:	German Ales: Alt and Kolsch
April:	Bock *AHA: Bock is Best
May:	Pilsner
June:	Brown Ale
July:	Extract Beers *AHA: Extract Extravaganza
August:	India Pale Ale
September:	Vienna/Oktoberfest/Maerzen
October:	Two-fer Competition!
	1. Weird Beer
	2. Wheat Beers *AHA: Weiss is Nice
November:	English Bitter *AHA: Bitter Mania
December:	No competition
January:	Pale Ales *AHA: Hail to Ale
February:	Stout

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Burp Officers

Office	Officer	Phone
Fearless Leader	Tom Cannon	(703) 352-1541 H
Minister of Education	Wendy Aaronson	(301) 762-6523 H (301) 594-5649 W
Minister of Culture	Mark Stephens	(703) 273-2108 H
Minister of Truth	Dan Brown	(703) 271-6310 H
Minister of Propaganda	Bill Ridgely	(703) 971-5744 H (301) 827-1391 W
Minister of Finance	Doug Kruth	(703) 671-0857 H
Libeerian	Bob Cooke	(703) 451-1540 H
Minister of the Web	Lynn Ashley	(703) 522-5308 H

BURP Finances

By Doug Kruth, Minister of Finance

Category	2/1/97	2/16/97
<hr/>		
Inflows		
Interest Earned		\$6.40
Membership +		\$270.00
Donations \$341.00		
<hr/>		
Total Inflows		\$617.40
Outflows		
McClaren Donation		\$50.00
Christmas Gifts		\$254.66
Meeting		\$11.38
Donations -		\$93.69
<hr/>		
Total Outflows		\$409.73
Overall Total		\$207.67
		=====
BURP Account Balances		
Cash		\$0.00
Payable		\$0.00
Receivable		\$0.00
Savings		\$3,061.06
Checking		\$4,240.44
<hr/>		
Networth		\$7,301.50
		=====

CANNON FODDER

By Tom Cannon, Fearless Leader

Thanks everybody for the good attendance at the February meeting. At least good enough to elect a pretty good slate of officers for 1997. It looks like we've got an good mix of experience and new ideas (I'll try to think of something!) that should make the next year a good one for BURP (and a lot of fun).

Thanks to last years officers, Larry Koch, and Dave and Becky Pyle. These guys worked hard and deserve a lot of credit for the good beer times we had last year.

For those of you who don't know me, I've been a homebrewer for almost 7 years now, and a BURP member for 6 years. Before I started brewing, I had friends who brewed and I lived in London where homebrewing, though done for a different reason, is common. Upon my return from England, I found there were styles of beer I was used to drinking which I could not get commercially in the United States. When my parents left the area to retire to Florida, I was left with my Dad's old steel bench capper which had been used to make root beer. Ah -- my first piece of brewing equipment!

Within a month, fellow BURPer Pat Crowe and I had made our first trip to Miles Smith's first homebrew shop (in his house) and we were off brewing an IPA. Surprisingly, the finished product tasted pretty good (to us). Pat and I were hooked.

We've done a lot of things in our brewing process to improve our beer, but I believe that the single most important step we've made in our quest to make better beer was to become active BURP members.

See FODDER Pg. 3

FODDER, From Pg. 2

BURP is probably the largest pure homebrewing club in the country. We've got members who are professional beer brewers, beer writers, beer judges, beer hunters -- BEER GEEKS. We've had mashtun workshops, brewpot workshops, hop buys, grain buys, you name it. This is not to mention the 5% discount at the local homebrew shops.

BURP is a great resource. The \$15 membership fee is a steal. The best way to access the real benefits of BURP membership, however, is to participate. Pat and I were members of BURP for a year before we went to our first meeting. The first meeting is always a little intimidating.

The first one we went to was the February Stout competition at Oxon Hill in 1993. We entered our stout into the competition, got a 19 with only one comment on the judging form - PROBLEMS!!! How's that for intimidating. But by the end of the meeting, we talked to a lot of the judges, the then Minister of Culture, Rick Garvin, and the then Fearless Leader, Wendy Aaronson, plus a lot of other BURPers,

and we were in. The monthly meetings are one of the biggest perks of BURP membership, and if you haven't been to one, I look forward to seeing you at a meeting in the near future.

I better wrap this up now. We've got a busy year ahead and with Spring fast approaching we should start getting ready for a few things. First, the first round AHA nationals are going to be held in May. I highly recommend BURP members put beers into this competition. In the past, we have unfortunately been placed in a region where we have had less than stellar judging of our beer. This year, our region will be judged in Atlanta where I know there are many more qualified judges. We can expect some pretty good feedback.

BURP will pay to get your beers to Atlanta. Just bring your beers to the April meeting and we will handle shipping. If you have any questions on how to enter the first round Nationals, contact Mark Stevens.

The second event to get ready for is the fourth Spirit of Free Beer. We will be accepting entries for this competition in late May. Start brewing.



Our Fearless Leader

BURP has a lot of really good brewers and it's about time we started to get some recognition.

To quote our past Fearless Leader, Larry Koch, "WE ARE BURP". The officers don't run this club, the volunteers do. Get involved and this should be a great year.

BURP Febrewary Meeting Report

By Polly Goldman

Our February meeting took place on a Tuesday evening unhampered by snow, ice, blizzard, hurricane, rain, or sleet. Despite the good weather and dry roads, attendance was a bit down from usual, and we had only 18 stouts entered in our competition. But, everyone who made it had a good time, nibbling on the food and sharing beers.

Before I get too deep into my ramblings, I have a brief public service announcement. **Bret Wortman** is not married. He reports that many people seem to think he is married. OK Bret, the record is now straight. I understand how annoying this can be. When I was in college, people thought I was from New Jersey, and even offered me rides home to Jersey over

holidays (I grew up in Lexington, Kentucky and found the accusation of Joisey citizenship very upsetting). BURPer Roger Allers is now married, although he showed up without the new spouse. I guess he didn't want to scare her off. I understand this, too. Bruce and I were married for about 4 years before the family let me see the aunt and uncle's house of horrible decorating mistakes from the 60's in New Jersey. End of public service announcements.

Last time we were at the Jaycees, we had about half a dozen hand pumps lined up, serving cask conditioned ales. This time, in honor of the beer style of the month, Dave Pyle brought his nitrogen tap set-up and a nice stout. Unfortunately, he was having settling problems, and was tapping into a plastic bucket that people were supposed to dip from. This was the same type of bucket we use for "slop" buckets

during judging, and rumor has it that at least one person was seen dumping beer into the bucket. That explains any off tastes anyone might have detected.

One of the personal highlights of the meeting for me was the delivery of my Koch's Kmasher Recirculating Infusion Mash System from Larry Koch. Larry gave me a quick run-down on operations and affirmed that most of my questions were answered in the instructions. Time got tight this weekend, so I can't tell you how it works yet. For those of you keeping track, the RIMS system was our 10th anniversary present to each other. The hand pump was for our 9th anniversary. Hallmark, eat your heart out with your nasty housewares and gems anniversary list!

Tom Cannon helped Dave Pyle

See MEETING Pg. 4

Holy Waters

by Lynne Ragazzini

The Church Brew Works

3525 Liberty Avenue
Lawrenceville, PA

Part II of a review of new brewpubs in Pittsburgh. A review of the Three Rivers Brewing Company appears in last month's BURP News.

The magnificent interior of this former turn of the century Catholic church-turned-brew pub is a spectacular departure from the usual rustic tavern or industrial warehouse theme employed by most brew pubs today. It requires a good fifteen minutes to scratch the surface of all the architectural delights that have either been left intact, or restored and revised for a new purpose.

Sunlight is imbued with color as it streams through the original stained glass windows, including a stunning rosette which graces the organ loft.

MEETING From Pg. 3

organize the stout judging. Tom demonstrated his leadership skills by spotting judges and telling them which categories they were judging. I got told I was judging sweet and foreign extra stouts. Overall, 18 stouts were judged in three first round groups, by Wendy Aaronson, Dave Pyle, Mark Stevens, Bob Stevens, Bill Ridgeley, Andy Andersen, Jay Adams, and Greg Griffin. A second round took place at the meeting. Jim Caldwell took third place with a dry, Tina and Greg Griffin took second place with their foreign extra, and first place went to Jim Busch for his imperial stout.

Our outgoing leader Larry Koch took charge of the raffle, with numerous nifty beer items flying into people's hands. Among the more notable prizes—Jim Busch winning twice, both T-shirts, Martin Wooster walking off with a mirror, Tom and Colleen Cannon, in an obvious fix, winning a CAMRA 25th anniversary ale and beer guide, Polly Goldman, another obvious fix, winning 3 six packs of Devil Moun-

The high, vaulted ceiling, warm wood plank floors, and original pews create a truly unique atmosphere in which to reflect and ponder over that most wondrous of beverages. From upon the altar, the brew house gleams like a beacon, drawing the beer worshippers to it.

In fact, the Church's atmosphere is quite animated, with a long, busy bar and a large, spacious dining area. Once first-time visitors realize that it is not necessary to speak in whispers, they can meet the next hurdle, ordering beer in a church.

Our group of five decided to try the sampler, which had four house staple beers and a seasonal. No beer engines are employed at the Church.

Celestial Gold Lager

Celestial Gold is a 'classic' training-wheel beer. Pale, sweetish, and fairly clean, few beer-newcomers could take offense to it. Although described on the menu as a Bavarian Pilsner, this light lager had a rather thin malt profile and unassertive hopping. Probably closer to a Helles than a Pils.

tain beer, Mike Graham winning two separate bottles of Budvar, and Bill Cavendar winning a case of Pete's Mardi Gras ale. The most touching prize though, was the late Ralph Semler's growler, filled with Dominion Imperial Stout, won by Lynn Raggazzini. Perhaps we can keep that one in circulation.

Bud Hensgen announced many upcoming beer events: River City Real Beer Festival III will be in Richmond May 17-18. Dominion will be hosting its first ever festival in the field behind the plant June 27-29, and expects to have 6 or more Virginia breweries participating. The DC Beer and Food Festival will take place September 14-15. That's the event that benefits the Mid-Atlantic Association of Small Brewers, and historically recruits a lot of its volunteers from BURP.

For BURP, Spirit of Free Beer will be June 7. A second Spirit of Belgium conference and third Spirit of Belgium competition will be in late October or early November.

I'm hoping election results have been posted elsewhere, but everyone

Pious Monk Dunkel

A fetching caramel aroma comes forth, but is marred by DMS. The caramel and roasty flavors come through in this medium-bodied, amber lager. A balanced bitterness makes for an enjoyable drink. This was the unanimous favorite among our group.

Pipe Organ Pale Ale

This unfiltered, English-style pale ale has a crisp, fruity, spicy nose. Citrus esters give way to a hint of toffee and refreshing hop bitterness on the tongue. This pretty, copper ale has a decent balance of malt and hops, but could use a little more of both.

Bell Tower Brown Ale

An American-style brown ale, Bell Tower Brown has is a garnet-colored, unfiltered ale with a malty nose. Roasty, coffee flavors dominate, with hop bitterness lengthening the finish. This ale would ben-

See HOLY WATERS Pg. 8

who ran unopposed won. Lynn Ashley was, by acclaim, elected to the new post of Minister of the Web.

A final note: you can stop sending me newsletter submissions. Everything should go to Dan Brown at: brown@obscure.org. Please help Dan out by volunteering to be a meeting reporter. [Ed. Note... Many thanks to Polly and Bruce for their years of services with the Newsletter. It's going to be hard to follow in your shoes!!]

Welcome New Members!

Welcome this month to W. Howard Cyr of Arlington, John Fraas of Arlington, Herbert Hille of District Heights, and Jennifer & Jeff Karpa of Silver Spring.

We look forward to seeing you all at upcoming BURP meetings!

BURP Obituaries

Bill "Mac" McLaren **1920-1997**

By Bill Ridgely

BURP once again is sad to report the death of a long-standing member - Bill "Mac" McLaren. Bill was 76 years old at the time of his death on Sunday, January 26 at his home in Lexington Park, MD.

Bill joined BURP in the early 80's and attended as many meetings as possible despite the long traveling distance from his home in Southern MD. He was the originator of BURP's annual oyster feast, an event which started in 1984 when he brought a bushel of fresh oysters to a meeting at Ralph Bucca's house in Oxen Hill. The feast became a popular annual event until the demise of the bay oyster population in the early 90's. Many BURPers still have fond memories of the "shucking contests" between Bill and fellow Scotsman Al Lowry at these events. Bill and his wife Doris also hosted the annual crab feast in 1990, an event many still remember for Doris' legendary crab-filled side dishes. In 1992, Bill was presented a special plaque by the club honoring his role as "Purveyor of Fine Seafood".

Bill was born in Buffalo, NY but settled in Southern MD (with new wife Doris) after his stint in the Navy at Patuxent River Naval Air Station. Leaving military service at the end of World War II, he continued to work for the Navy as an electronic engineer specializing in ship's antennas. He retired from the civil service in 1980. Bill joined the Lexington Park Volunteer Fire Dept in 1944 and served for 25 years, afterward joining the Lexington Park Volunteer Fire & Rescue Squad, where he became a life member. The Rescue Squad honored Bill during his funeral with crossed ladders as he was bagpiped to the gravesite at the Charles Memorial Gardens in Leonardtown.

Bill had many other activities and interests, including watch repair, serving as a Justice of the Peace (appointed by Gov Spiro Agnew), and operating the Cap & Cork Beer and Wine Supply Shop in his home, where he shared an extensive knowledge of homebrewing with area residents. Bill was also a member of the MacLaren Clans of North America and Scotland.

Survivors include his wife Doris, three children, four grandchildren, four step-grandchildren, one great-grandchild, and six step-great grand-

children. Memorial contributions can be made to the Hospice of St Mary's Inc, P.O. Box 625, Leonardtown, MD 20650. BURP will make a club contribution in Bill's honor.

Marie Wright

By Bill Ridgely

Marie Wright, wife of longtime BURP member Bob Wright, passed away unexpectedly on the morning of 14 February 1997 of a heart attack, probably triggered by asthma.

Bob and Marie had been stationed at the American Embassy in Athens, Greece for several years but maintained membership in the club and looked forward to participating in club activities once again following their return in Summer '97.

Marie's funeral was conducted on 18 February 1997, and she was buried on a mountain top in Voula, Greece, which overlooks the Saronic Gulf and the Aegean Sea. She is survived by her husband and her sons Alexander and Andrew.

Our warmest sympathies go out to Bob and his family along with hopes that we'll be seeing all of them again soon.

Competition Time!

By Mark Stevens, Minister of Culture

Dig out those mash tuns! Fire up those cajun cookers! The competition season is upon us and it's time to get brewing!

Spirit of Free Beer

As everyone knows, the best beer in the world is free beer, and with that sound philosophy, BURP will hold its annual "Spirit of Free Beer" competition on June 7: entries due by May 30. Mark your calendars! There will be a few changes in the program this year: new categories and a new location. We will expand the categories to include mead and cider (given the large number of people buying fresh-squeezed cider during last fall's trip out to the Mount Vernon Cidery, we should have quite a few good ciders around the club); the second change is that we will

be holding the competition at Brew America in Vienna. We've loved holding this competition at Potomac River Brewing over the past 3 years—the people there are great—and we hope to go back there for other events, but for this competition we will take advantage of Miles Smith's generous invitation to make use of his expanded facilities. Entry packets will be available in April.

AHA Nationals

The AHA National Homebrew Competition is just around the corner! Entries are due by May 9. BURPers have done very well in the AHA competition in past years, and with all the great brewers currently active in the club, there's no reason we shouldn't expect a few more winners. As in past years, the club will pay for shipping entries that are brought to the April meeting. The entry forms are in the current issue of Zymurgy and will also

be available at the April meeting. If you're a BJCP judge, this is a fun competition to judge and several BURPers are planning to judge both first round in Lancaster and the second round in Cleveland—ride sharing can be arranged.

In Our Region...

3/8/97: Reading PA. Moon Madness Competition. Too late for entries, but judges can call Mark Johnston, (610) 944-0500.

3/22/97: Pittsburgh, PA. TRASH VII. Entries due 3/15/97.

4/5/97: Raleigh NC. Shamrock Open. Entries due 3/29. Judges contact Steve Murphrey, (919) 779-4482 or email murphrey@us.ibm.com.

6/22/97: Downingtown PA. Buzz Off. Entries due 6/16. Contact Robert Mattie, (609) 873-6607 or email robert.mattie@sb.com.

Best of the (other) Newsletters

By Bob Cooke, *Liberian*

Catching up on news in the Brew Crew News from the Oregon Brew Crew (Portland, Oregon) : August 1996: The Oregon Brew Crew has finished another episode of their annual Oregon's Brewers Festival. [pictures showing the tents which kept the festival going during the rain storms were quite impressive]

September 1996: A half dozen Brew Crew members joined about 60 other homebrew club members and professional brewers for a hop harvest "festival", barbecue, and campout hosted by Y.E.A.S.T. (Yakima Enthusiastic Ale & Stout Tasters) and Hopunion at Hopunion's ranch in Grandview, WA. Activities included tours of a working hop farm, Hopunion's warehouses in Yakima, and the American Hop Museum in Hoppenish.

November 1996: Newsletter carries an announcement that Wendy Littlefield and Donald Feinberg (co-owners of Vanberg & DeWulf) in concert with the proprietors of two of Belgium's leading independent brewers have begun construction of a farmstead brewery for the production of traditional Belgian beers in America (at Cooperstown, NY). First beers are expected to be ready in late spring.

Following an article on how to homebrew Belgian strong beers, the newsletter provides a reference to further information in the BeNeLux Beer Guide web site at <http://www.dma.be/p/bier/beer.html>

December 1996: AHA has established five new beer styles: American-style Pilsener, American-style Barley Wine, American Amber Ale, Brown Porter, and Robust Porter. Descriptions are in the Winter 1996 Zymurgy.

Don Rutledge describes his participation in a "parallel brew" on the homebrew forum on CompuServe. Parallel brews are informal events in which several brewers on the homebrew forum brew the same style of beer and then send bottles to each other. At a pre-arranged time, they all log onto to the forum and taste each

others beer while online.

The following tidbits come courtesy of The Brewsletter Urquell from the Houston Foam Rangers:

August 1996: Counterpressure bottling was explained and demonstrated at the July meeting. While this was a serious class, some aspects of the article indicate it was not all serious: "Many porters were bottled, some were capped, most were drunk on the spot" [BC comment: I'm not sure if "most were drunk" refers to bottles or homebrewers"] "A pressure of 5 to 10 psi is good. If you get good you can go up to 15 psi. Speed is the only thing you gain typically. But you stand a better chance of painting the house too." "I immediately use any settled foam for medicinal purposes only."

January 1997: If you thought the duties of BURP President were demanding, just consider the official obligations placed upon the "Waz" (President) of the Foam Rangers: "Being Waz is a medical hazard you see. You can't go out for a quiet evening and sip a beer. No sir! You have to taste everything they put in front of you. Why? Cause you're the Waz. You are expected to have a mental list of all beers in town broken down in a hierarchy of styles and qualities. You have to conjure up the latest brew pub seasonals at an instant for those wanting to know. You have to taste everything. Also, you can't turn down a beer. It's a law."

In an article series entitled "Foam Improvement" is a description of a technique for determining how much beer is left in a keg. Weigh a keg empty and again with five gallons of water; draw a scale to interpolate. Then, weigh the keg with the unknown quantity of homebrew and compare its weight to the scale you drew.

Beto Zuniga offers the following advice for BEER PIZZA DOUGH: "Beer is great, but what goes well with beer? PIZZA!!!" ("The food of Kings" as quoted by Homer Simpson.) I have played around with different dough recipes trying to find the pizza dough that I like. If you like thin pizza dough you should use a smaller recipe size and roll the dough thin. But I like my

pizza dough thick and bready so the recipes reflect that. The large makes a 16 inch with great thick ends. The recipe works we,, with a beer like an IPA, but I have used a porter as well. Another thing I have done is substitute some of the flour with whole wheat flour for a whole wheat crust. Actually whole wheat crust made with a porter or stout tastes great! I'll leave it up to you to pick what toppings to put on the pizza because everyone likes pizza their way. Notes: Beer must be flat and at room temperature. One packet of yeast equals 2-1/4 tsp. Preheat oven to 450 F.

If you have a bread machine like I do (the greatest invention since sliced bread), all you have to do is toss the stuff in the order above and press the

Beer Pizza Dough			
	Small	Medium	Large
beer	3/4 c	1-1/8 c	1-1/4 c
honey	2 tsp.	1 TBS	1-1/2 TBS
olive oil	2 tsp.	1 TBS	1-1/2 TBS
salt	1/2 ts.	3/4 tsp.	1 tsp.
sugar	3/4 tsp.	1 tsp.	1-1/2 tsp.
flour	2 c	3 c	3-1/2 c
yeast	1-1/2 tsp.	2 tsp.	2-1/2 tsp.

dough cycle and in just over an hour you are ready to roll out the dough. If you don't have a bread machine, here is a method that should work. Dissolve yeast with 1/4 cup of warm beer (105F) and the sugar from the recipe. Mix the rest of the ingredients separately. Then add the yeast mixture. Knead and then place in a bowl and cover with a cloth and let it rise in a warm spot for about 40 minutes or until twice the size. Once the dough is ready, roll out to desired thickness. I do have a recipe for a pizza sauce since I don't like my sauce thin and runny and it's made with beer. 6 oz can of tomato paste 1/4 tsp. salt 1 tsp. Fines Herbs 1/2 tsp. garlic powder 3 TBS homebrew I use half of this for a 16 inch pizza. Fines Herbs is a blend of thyme, oregano, sage, rosemary, marjoram and basil from Spice Island. Now all you have to add is your toppings and cook it for 12-16 minutes. For best results use a pizza stone! Enjoy!

BURP Net report

By Dan Brown, Minister of Truth

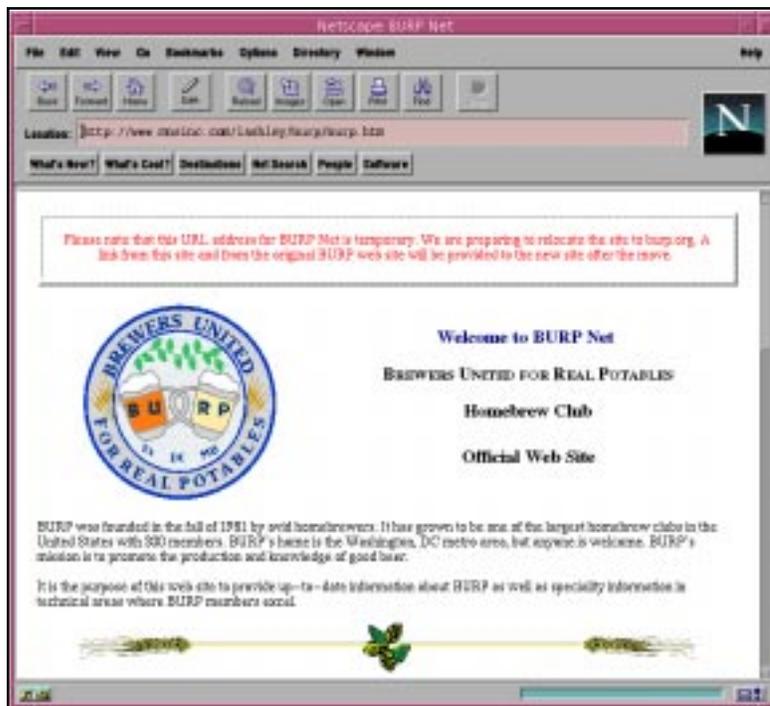
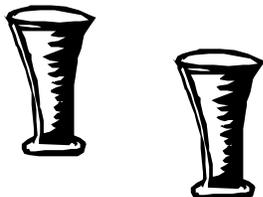
Lynn Ashley, the newly and duly elected volunteer Minister of the Web, has continued with his efforts to get the BURP pages up, running, and available on the World Wide Web. He's brewed up an excellent mix of general news and club information. Its all presented in a colorful, easy to use format.

The pages currently feature competition schedules, pointers on how to join BURP, a compilation of officer duties and contact information for club officers, and pointers to other beer websites. Perhaps best of all, BURP Net has an excellent calendar of upcoming local and regional events which is updated regularly.

When queried about his future plans for the site, Lynn mentioned compiling histories of past events, maintaining an archive of select items from BURP News, and his interest in tapping the combined wisdom of the club to post homebrewing information unique to BURP.

In related net news, the internet domain name, BURP.org has been re-registered so that administrative and nameserver duties can be handled by newsletter editor Dan Brown. At the time of this writing, registrations had been completed by InterNIC, but nameservice (the protocol used to map hostnames to IP numbers on the Internet) was still somewhat in flux. As soon as the transition is completed, plans to create burp.org email addresses and have a www.burp.org for the web-page will be able to proceed. Many thanks to Rick Garvin, previous keeper of the NIC and DNS records for BURP.org for helping make this all possible.

Contributions to and suggestions for the BURP net can be sent to: lynn@emailaddress.com.



The Official BURP Web site: <http://www.mnsinc.com/lashley/burp/burp.html>

HOLY WATER From Pg. 4

efit from more hop complexity. In the end, a persisting astringency (rather than hop bitterness) marred my overall impression.

Stout (Seasonal)

Dark-roasted coffee aromas dominate the nose of this dry, black brew. Faint fruitiness is apparent on the front of the tongue, giving way to burnt toffee and caramelized currants, and finally conquered by the coffee flavor. This is a satisfying dry stout, great for a winter's day. The only real problem was that, like all of the beers, it was served entirely too cold.

The restaurant offers an extensive menu with many interesting dishes such as a char-grilled salmon BLT, Southwestern tortilla crusted shrimp, Vegan pasta with smoked tofu, and wood-fired pizzas. The "Pittsburgh Pierogi Pizza" certainly sounds unusual.

Anyone planning a trip to Pittsburgh for the TRASH VII competition should make it a point to visit the Church Brew Works and the Three Rivers Brewing Company (see last month's BURP News). Wildly divergent in style, these two new brew-pubs are both worth the trip.

The **Sharp Edge**, an excellent beer-bar in the neighborhood of Friendship, is another destination visitors won't want to miss. This is a "real" Pittsburgh bar, unfettered with Yuppie trappings. There's nothing on the menu here that has goat cheese in it. Oh, but the beer selection... some 24 taps including Boon Kreik, Piraat, Bornem Dubble and five other Belgian ales. Fourteen other taps had some of the best craft beer from the U.S. and the world, and Victory HopDevil graced the hand-pump.

On the shelves were magnums of Scaldis Noel, Corsendonk, Duvel and Rodenbach. An impressive collection of Belgian glasses were on-hand for proper serving. Our bartender, Charlene, was extremely knowledgeable about the beers and the owner, Jeff, has essentially devoted his life to the promotion of Belgian beer. Visit their Web site at <http://sharpedge.pair.com>.

Finally, no trip to Pittsburgh would be complete without a stop at the **Penn Brewery**, Pennsylvania's first micro-brewery and brew-pub. Featuring authentic German lagers in their Bavarian style beer hall, Tom Pastorius consistently crafts some of the best brews available this side of the Atlantic.

April Competition Style: Bock Beer

By Mark Stevens, Minister of Culture.

BURP's club competition for April will be bock beers, and since these beers take some time to brew and age, we'll describe them this month. From now on I plan to provide some style discussion articles along the lines of this one on a monthly basis. We'll be delving into each style a bit more fully than competition guidelines allow, and hopefully, providing a bit more depth, background, judging notes, and recipes.

Although often thought of as a dark beer, bocks are more often a tawny brown color — not the deep black of a stout, or even a porter. The flavor and aroma of a good bock should always emphasize malt, and the beer should be extremely smooth and well-rounded. Bocks should be full-bodied with fairly high starting gravities. In Germany, beers bearing the "bock" designation are 16 Plato or higher (1064+); beers labelled "doppelbock" are 18 Plato or higher (1072+).

The classic examples of the bock style are brewed in southern Germany, so a good starting point for the grain bill would be almost 100% Munich malt, perhaps mixed with some caramel or chocolate malts. Many homebrewers have done well with a base of pilsner malt and additions of crystal and chocolate. The Munich malt approach, however, will give you a softer, nuttier flavor. A typical grist composition might be 90% Munich malt, 7% crystal malt, and 3% chocolate malt. Of course, you will find recipes using a wide range of malts in a wide range of proportions: this composition is one possibility that should put you in the right ballpark.

When hopping a bock beer, try to maintain some restraint. These should be malty beers, not hoppy. Use noble-type hops: Hallertauer might be a good

choice. Use the hops for bitterness, not for aroma: do so with early additions. Avoid or minimize the late additions. The BJCP Style Guidelines currently say to shoot for 20-30 IBUs on a bock and 17-40 on a doppelbock. This means that even though you're increasing the malt in a doppelbock recipe, you don't necessarily increase the hops to balance. Again, malt is key.

For the yeast, use a good lager yeast and do your initial fermentation below 50 degrees and your lagering at

temperature when you're ready to start lagering. Related to the fermentation is the issue of yeast by-products: there should be no diacetyl and no esters. You might want to try a diacetyl rest to make sure that your diacetyl levels stay low. The lagering is actually done for quite a long time on bocks: Jackson says 6-9 months for some of the doppelbocks, so if you're trying to match wits with the pros on that category, you're brewing late for this year's competition!

So far, I've focused on all-grain brewing methods. Bocks can be brewed from extracts, although I think the all-grain brewers are going to have the advantage. If you do an extract version, avoid using only dark extracts. You'd be better off with lighter extracts with a little chocolate and maybe a pound or so of Munich malt to steep. Again, low hops, and try to really lager the beer (store at cool temperatures).

For more information about the bock style, I recommend reading Darryl Richman's book "Bock", which is part of the Classic Beer Style Series available from Brewers Publications. This book is also available in the BURP Libeery. Another excellent source of information about formulating bock (and many other style) recipes is a new book on recipe design by Ray Daniels which just came out through Brewers Publications. Ray's packed a lot of information that's not found elsewhere into this book, and I highly recommend that anyone serious about recipe formulation take a look at it.

Okay. Enough talk! Let's look at a sample recipe.

All-Grain Bock: 5 gallons
12-3/4 pounds pale Munich malt (91%),
1 pound medium-dark crystal malt (7%),
1/4 pound chocolate malt (2%),
2 ounces Hallertauer (3-4% alpha),
in boil 60 minutes, 1/2 ounce Hallertauer,
in boil 20 minutes, Wyeast Bavarian Lager yeast (2306)

BURP COMPETITIONS

By Mark Stephens

February's stout competition was popular as always, and it took three flights to handle all the entries. Congratulations to the winners:

- 1st place: Jim Busch, imperial stout**
2nd place: Greg and Tina Griffin, foreign stout
3rd place: Jim Caldwell, dry stout

Thanks to everybody who entered and judged.

The March competition will be Alt—or more precisely—German ales, since both alt and kolsch entries will be accepted. Here are the style guidelines:

Style	Gravity	Bitterness
Alt	1.040 - 1.050	28-40 IBUs
Kolsch	1.040 - 1.045	16-30 IBUs

Alt: Deep amber to dark brown color, lacking hop aroma, but often heavy in bittering hops. Fermented at ale temperatures, but cold conditioned. Smooth and generally free of significant yeast-produced byproducts.

Kolsch: Very light pale color, well-balanced, moderately hopped, slightly fruity. Fermented at ale temperatures, but cold conditioned. Smooth and generally free of significant yeast-produced byproducts.

temperatures below 40. There are several yeasts that will do well: the Wyeast Munich Lager strain (2308) might be a good choice.

Let's look at the brewing process for this style. First, the mash: a decoction mash would be ideal [and traditional. Ed.] for brewing bocks, or perhaps a step mash. Second, the fermentation: bocks are lagers and should be fermented cool. If you don't have a place with stable, cool temperatures, you're going to have a problem producing the smoothness associated with this style. Brewing "steam" bocks might produce drinkable brews, but they may not do well in competition. Judges look for smoothness. As with all lager styles, try to slowly lower the