



BUSINESS

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

FEARLESS LEADER ABDICATES! Assumes life as Trappist Brewslave.

By I.M. Snuvin

Tom Cannon, recently elected Fearless Leader of B.U.R.P. (Brewers United for Real Potables) has shucked all responsibility, shocked many friends and associates, and shaken the cosmos by joining a trappist monastery in Spencer, Massachusetts. It is the first time an elected officer has left B.U.R.P. such a short time after being elected.

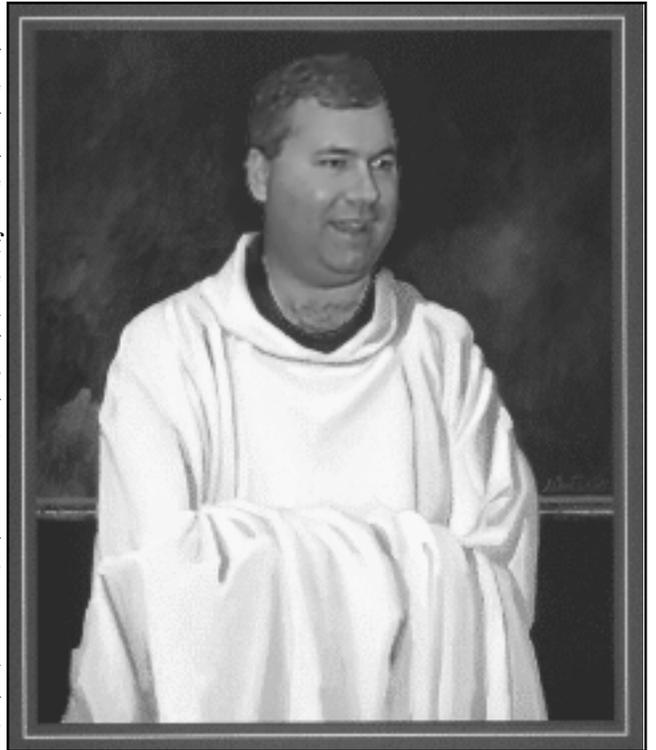
The news came as a shock to many B.U.R.P.ers, not the least of which was his wife, Colleen. "He talked about it after a dozen or so beers one night, but I didn't believe he could ever do such a thing," said Colleen. She added that the dozen beers included several bottles of Duvel a bottle or two of Westmalle tripel and some Boon gueuze.

F.L. Tom gave no indication as to his future plans as he calmly led the March 15 B.U.R.P. meeting at Alison Skeel's house in Kensington, MD. As he discussed the Spirit of Free Beer and B.U.R.P.'s upcoming bike ride and dealt with club minutiae his outward continence gave no indication of his impending journey.

Brother Tom is now an apprentice Monk and Brewer at the Blessed

Sacramento Brewpub, at St. Joseph's Abbey. The Abbey was first publicized to the home-brewing community in an article by Jim Dorsch that was published on the internet. Brother Tom is now consumed by a vow of silence, but a single glance at his peaceful face showed he was at peace, silently scrubbing the fermentation tank which recently held the brewpub's signature dubbel.

The brewery at St. Joseph's Abbey was started in late 1993 with funds generated by the Abbey's jam and cheese businesses. The brewery has earned quite a name for itself in the past few years with its beers taking over the lead in the local beer wars. A monastery worker, who was unloading grain, said he thought Brother Tom was destined to lead the Abbey in the takeover of the Massachusetts Beer market. "Brother Tom is just the one to take it to that pasty-face whiner Jim



The Peaceful Brother Thomas

Koch," said Elmer.

While Tom has a future at St. Joseph's, B.U.R.P. must now search for a new Fearless Leader. Nominations and elections will be held at the April meeting.



April 10, 1997 7:30pm Officers Meeting, Doug Kruth's
April 19, 1997 Meeting at Langlie home in Kensington
May 31, 1997 Meeting at Tom and Colleen Cannon's home
June, 1997 Meeting at Larry and Trish Koch's home

BURP Shows at TRASH VII

Doug Ragazzini, Minister of Lucre.

Pittsburgh, PA Sunday March 23, 1996

I'm happy to report that BURP had quite an impressive showing at the TRASH VII

homebrew competition in terms of Judging, Winning, and PR. It was a rather cold and overcast day here in Pittsburgh as the competition went on in a windowless Foundry Brewworks where "the beer was served at the right temperature (thanks to the weather) as were the judges" according to fellow BURPer and Judge Jay Adams. Fortunately the Three Rivers Brewing Brewpub is just across the street from the partially constructed Foundry. All that stuck this competition out convened there afterwards to thaw their extremities and to partake of Three Rivers beer. Of note was the Spring Ale, their current seasonal which is now on tap.

The results were tallied and announced while folks were partaking at Three Rivers Brewing. What's reported below is only the BURP results, as heard from the coordinator.

A complete listing will be made available via the web at: <http://ralph.pair.com/trashvii.html>

BURP took down 1 3rd place, 4 2nd place, and 1 first place awards as follows:

1st Place - American Pale Ale - Keith Chamberlain
 2nd Place - German Ale - Jim Rorick
 2nd Place - German Dark and Light - Delano "adjunct boy" Dugarm
 2nd Place - ESB - Robert Stevens
 2nd Place - Brown Ale - Jay Adams
 3rd Place - Pilsners - Bob Dawson

BURP had an impressive showing of about 6 judges at this event as well. Of note was Robert Stevens getting a 5 second spot on the local news, which covered the event on both the 6pm and 11pm broadcasts. Congratu-

Cannon Fodder

I was impressed by the turnout at the March meeting. Many familiar faces but also lots of new faces and new members. Thanks to everyone for coming, and especially thanks to Alison Skeel for hosting. Alison is the prototypical BURP member. She brews a little bit, drinks a little bit, and helps the club out a lot. Believe me, the club would not run as smoothly without her, and we do appreciate it.

When thanking last year officers for their efforts, I forgot to mention our Ministers of Truth, Bruce Feist and Polly Goldman. Bruce and Polly have worked slavishly on the newsletter for the past three years, which qualifies as above and beyond the call of duty. The newsletter was consistently excellent, and BURP thanks them for their hard work.

How's BURP doing? You tell me. I've been getting some comments, but I would like to hear more. Over the next few months we will be discussing issues, and I would like to see membership input. Drop me an e-mail, or give me a call, or talk to me at a meeting - anything but a message tied to a brick thrown through my front window! What do we do good? What can we do better? Suggestions? Let's talk.

I hope you have been taking advantage of the mild winter to do some brewing. We got two brews done over the past few weeks. There's nothing better than full carboys (we've got Weizen and Maerzen going now). We're coming up on prime brewing season. Good fermentation weather,

lations to all who won and thanks to those that entered and participated on behalf of BURP.

About TRASH: TRASH is the Three Rivers Alliance of Serious Homebrewers - Pittsburgh PA, further information available on the World Wide Web at: <http://ralph.pair.com/trash.html>

and if you're like us and brew outdoors, the weather is perfect. Time to get some of those brews going for entry into the BURP homebrew competition, The Spirit of Free Beer. Amongst the things BURP does well is throw a homebrew competition with probably the best and largest group of qualified judges on the east coast along with a stellar list of dynamite prizes, including, for the second year, brewing your prize winning beer at Virginia Beverage Company. Expect to see your competition entry packages soon (maybe before you read this), and enter early and often. Also, if you would like to volunteer to help with the competition drop Mark Stevens a line. We'll be needing people to help set up, prepare food, steward - there's lots to do. Get involved, and it will be a lot of fun.

One other thing to start considering is the AHA National Convention in Cleveland on July 16 through 19. Some of you may (or may not) remember the great time we had in Baltimore in '95. Cleveland, being only a six hour drive is close enough to try for some significant BURP presence. Colleen and I are planning on going, and we have had some response from other BURP members. Bottom line, if you are interested in going, let me know so we can arrange group transportation, if necessary, and start planning the BURP hospitality suite.

Well, that's all for now. Keep brewing, and we'll see you at Jamie and Paul Langlie's house on the 19th. And remember... It's April. All may not be quite as it seems.

NEW MEMBEERS

Bill Ridgely, Minister of Labeling

Welcome this month to Paul Fiorino of Falls Church, John Head & Cathy Leppiaho of Falls Church, Rhone Resch of the District, Mark Schenden of Germantown, Jamil & Teresia Scott of Hamilton (VA), Bob Sheck of Germantown, and Bob Wilson of the District.

Hope to see you all at upcoming meetings.

Casket Conditioning

By Paula Goldschlager, BURP Mortician.

Brewers in search of that genuine real ale character in the United States are often frustrated by the lack of proper wooden containers. Either they're too big (impractical), wax lined (nasty), have previously been used for whiskey (burnt flavor), or are refugees from a winery (extremely nasty flavor possibilities). So it was with great excitement that I first read on DC-Brew about casket conditioning. "Just like a cask, but smaller, perfect for homebrewing" I thought. How right I was.

Casket conditioning, it turns out, is becoming the rage in brewpubs across America. By using the smallest caskets, brewpubs can make casket conditioned ale in amounts minimal enough to be consumed before the inevitable oxidation attacks.

The true art of casket conditioning involves having the beer go through its very final fermentation and settling in the casket. It matures in the casket itself, which gives a flavor no bottle-conditioned beer can match. After the beers have been laid to rest, the true publican monitors the casket carefully, tapping it only when it is fully ripe. A brewpub using casket conditioning usually has a small basement storeroom packed solid with maturing caskets which are stored on recessed shelved in the wall. This room is sometimes called a vault or crypt. It's a real spine tingling sight.

Homebrewers who want to try casket conditioning should plan on some experimentation. First, you'll need to find an appropriate casket. You'll almost have to buy one new. Unless you happen to be lucky enough

to find a brewpub or fellow homebrewer who's given up on casket conditioning, there's simply no good source for used caskets. Trust me, you don't want a used casket from any other source.

Before you even start looking for the casket, you should decide what wood you want. I am personally fond of French white oak, although you'd want to let it sit with water in it for a



few weeks to leach out the tannins. Others swear by American oak, poplar, and cherry. Although it is easy to find pine caskets, I strongly recommend against it, unless you are really fond of spruce beers or think that Pinesol goes well in beer. Beechwood is another possibility, although a megabrewer's beechwood aging process produces such insipid beer that the beechwood casket has lost its appeal.

Next, you'll have to learn the right terms so you get the correct type of casket. Just as you learned a whole new vocabulary for brewing measurements (firkin, barrel, etc.), there are funny words for casket sizes. For example:

Sizes: approx 5 gallons = "infant"
 approx 10 gallons = "child"
 approx 30 gallons = "adult"
 approx 60 gallons = "very large adult."

You'll want to specify "unvar-

nished" to be sure that no odd additives are used in the manufacturing process. Since you want to avoid oxidation, when they ask, tell them, "no, it won't be an open casket ceremony."

There's a rabid debate raging on rec.crafts.brewing about whether a lined or unlined casket is best. The answer probably lies in what style of beer you plan on casket conditioning. For example, if you are planning on

casket conditioning an oatmeal stout, the velvety smooth mouthfeel will be enhanced by use of a lined casket. If, on the other hand, you want a nice IPA, you're going to want an unlined casket so your beer can get full contact with the wood. For what it's worth, I'm using a child, lined white

oak casket, and getting exceptionally smooth and silky milds and bitters off it.

Dispensing the beer is always an issue for casket conditioners. You don't really want to disturb the casket much, or your beer will be full of yeast. I've solved my own dispensation problem by mounting my beer engine directly onto my casket. I toss the beer line into the casket (I've drilled a hole into the lid for this purpose) and just march on up to the head of the casket and pull a pint. I have the casket on casters and ordered it with brass handles, so we can roll it from room to room.

Good luck, and happy casket conditioning!



May Competition Style: Pilsner

By Mark Stevens, Minister of Vulture.

The May BURP club competition style is pilsner. Any continental pilsner is eligible, as are American lager variations, especially the new pre-Prohibition American pilsner style. Here are the style parameters we will use:

Bohemian Pilsner, OG: 1044-1056, IBU: 25-40, Color: 3-5 SRM

German Pilsner: OG: 1044-1050, IBU: 30-45, Color: 3-4 SRM

Dutch-Scandinavian Pilsner: OG: 1044-1050, IBU: 25-35, Color: 2-4

American Lager: OG: 1035-1050, IBU: 8-22, Color: 2-8

Pre-Prohibition: OG: 1050-1070, IBU: 25-40, Color:

4-8

The 1997 BJCP style guidelines recognize 3 different variations on European pilsners: the classic Bohemian pilsner exemplified by Pilsner Urquell, a German adaptation exemplified by Warsteiner or St. Pauli Girl, and a Scandinavian-Dutch adaptation exemplified by Heineken. The difference between these is the German version is brewed from somewhat harder water, likely with different grains and hops than their Czech cousins. The German pilsner is likely to be a bit drier and less malty than an Urquell. The Dutch and Scandinavian pilsners are essentially lower gravity versions of the German pilsner and are more likely to use some adjuncts.

Complicating matters, most American-style lagers are offshoots of the pilsner style. American lagers are often brewed with a base of 6-row pale malt and up to 50% adjunct content—normally corn. A Newly-recognized

style is a class of American lagers commonly brewed before prohibition. This pre-prohibition pilsner is brewed with only 20% corn and 80% 6-row malt. It will be brewed a bit stronger and with more assertive hopping than normal American lagers.

More important than the differences are the similarities between all these beers—the elements defining the larger “pilsner” style. All pilsners are very pale-colored beers: normally, no higher than about 5 SRM, save pre-Prohibition which may go as high as 8 SRM. They are all normal-gravity beers, brewed to approximately 12 Plato (1048), though the pre-Prohibition brews will go higher. All will have a good hop character each with slight variations in hop nose and flavor. All

key to the light color is pilsner malt, which is produced using very low kilning temperatures to inhibit melanoidin formation.

Daniels describes, in considerable detail, the brewing process used by Pilsner Urquell. The mash schedule is a very involved, time-consuming, triple decoction mash. I'll leave the details of it for you to read in Daniels' book (or one of the other sources describing it), but I will tell you that the first decoction takes 83 minutes to reach boil! The steps are mash-in at 95 F, Raise to 110.5 (over 83 minutes), Raise to 144.5 (over 55 minutes), and then raise to 167 (over 22 minutes). The beer is hopped with Saaz only, in three additions, to a level of 40 BU. Daniels cites the amount as being 400

grams per hectoliter, which is equivalent to 2-2/3 ounce in a 5-gallon batch. The boil takes 4 hours with hops added at the beginning of the boil, the midway point, and 30 minutes before knock-out.

To formulate recipes, Daniels analyzed second round recipes from the AHA National Homebrew Competition. He found most entries were, not surprising, all-grain recipes. The malt was typically either pilsner malt or 2-row pale malt, and occasionally a

little carapils. Most homebrewers do not do a decoction mash, but instead do a step mash which includes a protein rest when working with pilsner malt, or a single-step infusion mash when working with 2-row pale malt.

Extract brewers are probably at a disadvantage with this style because most light extracts are darker than the style demands. Extracts tend to

See May, Pg. 5.

Bohemian Pilsner

Partial-Mash, 5 gallons
4 pounds Alexander's Light malt extract
4 pounds 2-row pale malt
1 pound carapils malt
1/4 pound wheat malt

1-1/4 ounce Tettnanger hops, boil 60 minutes
2 ounces Saaz hops, boil 60 minutes
1/2 ounce Saaz hops, boil 1 minute
1-1/2 ounces Saaz hops, dry hop in secondary
Wyeast #2124 Bohemian lager yeast
3/4 cup corn sugar to prime

This recipe was adapted from one by Neil Gudmestad of the Prairie Homebrewing Companions. Neil's recipe took second place in the Midwest Homebrew Festival. I've changed his original recipe by dropping water salts and tweaking the grain bill, which included crystal malt. However, I've left his hopping schedule intact. If you are an extract-only brewer, drop the pale malt and steep the carapils and wheat, then increase the Alexander's extract to 7 pounds and brew as usual. If you are an all-grain brewer, drop the extract and use 9-1/2 pounds of 2-row rather than 4, or use your own judgment as to how much 2-row or pilsner malt it will take to hit a starting gravity of about 12 Plato.

Mash in grains at 125 F. for 30 minutes. Raise to 158 F. and hold for about 35 minutes. Mash out at 170 F. for 10 minutes. Sparge. Add extract and bring to boil. Hop as indicated above. Chill and pitch yeast. Ferment 4 weeks at 50 degrees F. Rack to secondary, add dry hops, and lager 7 weeks at 40 F. Prime and

will be generally clean with no fermentation by-products.

Ray Daniels' new book, "Designing Great Beers" provides great information about developing recipes for most of the classic beer styles. His chapter on pilsner beers provides excellent information, especially for the classic and popular Bohemian pilsner. Daniels begins by discussing the ingredients: 2-row Moravian malt for the base grist, Saaz hops, and soft water with under 50 ppm total hardness. The

BURP Club Competitions

By Mark Stevens, Minister of Creature.

I missed the March meeting, but the alt and kolsch contest went off without a hitch, thanks to Becky Pyle. Thanks are also due to those few hardy souls who entered and judged. We didn't get many entries for this contest, but I'm sure it's because most of you are brewing bocks for the April contest, or maybe some pilsners for the May contest. In any case, congratulations to this month's winners:

1st place: Mike Horkan for an alt

2nd place: Greg Griffin for an alt

3rd place: Steve Marler for a kolsch

The April competition will be bock. This is also an AHA Club-Only Competition, so if you win, be prepared to provide a couple extra bottles of your elixir to the Minister of Culture for BURP's entry to AHA.

Here are the style guidelines for bock beers—straight out of the 1997 BJCP Guidelines:

Traditional Bock: A strong lager with an intense malt flavor and aroma, yielding the impression of sweetness without much actual residual sugar present. Hops are used only to balance the intense maltiness. Dark bocks often include some dark roasted malt, adding some roastiness to the malty

May, From Pg. 4.

darken with age, and will darken in the kettle—especially when small amounts of wort are boiled and then diluted, as is common practice among extract brewers. A full-scale boil can help reduce this tendency, as can shopping for fresh malt of the lightest types available.

According to Daniels, most homebrewers do not adjust the water chemistry, although some soften their water by blending tap water with distilled water, lowering the mineral content but not eliminating them. For hops, most winning brewers used 4 additions, with Saaz being the most common followed by Hallertau and Tettnang. For yeast, most used the Wyeast Bohemian lager yeast. The common fermentation schedule was a

complexity of pale and high-kilned (Munich and Vienna) malts. Deep amber to dark brown. Full bodied. Commercial examples: Aass Bock, Spaten Premium Bock. OG: 1064-1074. IBU: 20-30. Color: 20-30 SRM.

Hellesbock/Maibock: A pale form of bock. Usually rich medium gold. Compared to a traditional bock, they tend to be less malty and more obviously alcoholic. Otherwise, the style parameters are similar. Commercial examples Hacker-Pschorr Maibock, Wurzbürger Maibock. OG: 1064-1068. IBU: 20-30. Color: 4.5-6 SRM.

Doppelbock: A bock beer of higher than normal strength, generally 7.5% alcohol/volume or higher. Tawny to dark brown although pale versions exist. Very rich, intense maltiness and full body to counter the effect of the high alcohol level. Commercial examples: Paulaner Salvator, Ayinger Celebrator, Spaten Optimator, Tucher Bajuvator, EKV 28. OG: 1072-1120. IBU: 17-40. Color: 12-30 SRM.

Eisbock: The strongest form of bock, formed by freezing doppelbock and removing the ice, thereby concentrating the alcohol. Very full-bodied with increased sweetness and warmth. Amber to dark brown in color. Commercial examples: Kumbacher Reichelbrau Eisbock. OG: 1092-1116. IBU: 26-33. Color: 18-50 SRM.

primary ferment at 50 degrees F for 13 days, followed by lagering at 40 degrees for 32 days. If you are interested in producing clean lagers, I would recommend reading Jim Busch's 2-part series on lager brewing that appeared in *Brewing Techniques*. Jim advocates lagering at temperatures around freezing.

Further Reading:

Busch, Jim, "Stepping up to Lager Brewing—Part I: An Overview of the Brewing Process," in *Brewing Techniques*, May/June 1996, Vol. 4, No. 3, page 24.

Busch, Jim, "Stepping up to Lager Brewing—Part II: Chemistry of Cold Storage," in *Brewing Techniques*, July/August 1996, Vol. 4, No. 4, page 24.

Daniels, Ray, "Designing Great

Spirit of Free Beer

By Mark Stevens, Spectre of Culture

Competition: June 7

Entries Due: May 30 at drop-off points, or bring them to the May 31 BURP meeting.

Planning is well underway for this year's Spirit of Free competition. Besides the change in venue and the addition of mead and cider categories, there are some other changes this year. First, to encourage more entries, we've adopted a sliding fee schedule. The first entry will be \$6, the second will be \$5, and each additional entry will be \$4. We've also added more drop-off points to make it easier than ever for brewers to enter. As always, we expect a lot of good prizes in addition to the ribbons. The best of show winner will get to scale up the winning recipe and brew it at Virginia Beverage Company. This is a great opportunity, an eye-opening experience, and a lot of fun, at least that's what Robert Stevens, who won the competition last year, told me.

Competition entry packets are now available. If you didn't pick one up at the March meeting or get one in the mail, contact Mark Stevens (540) 822-4537, stevens@stsci.edu.

As always, we need volunteers to make the competition work. Anyone interested in judging can contact Greg Griffin (703) 841-1047, gmgriff0@wcc.com. If you'd like to be a steward, contact Bill Newman (301) 977-3695.

Beers," *Brewers Publications*, 1996.

Fix, George, "Explorations in Pre-Prohibition American Lagers," in *Brewing Techniques*, May/June 1994, page 28.

Frane, Jeff, "Brew Traditional European Pilsner," in *Brew Your Own*, September 1996, page 19.

Miller, Dave, "Continental Pilsner," *Brewers Publications*, 1990.

Renner, Jeff, "Reviving the Classic American Pilsner—a Shamefully Neglected Style," in *Brewing Techniques*, September/October 1997, page 70.

March Meeting Report

By Dan Brown, Professor of Trifles.

April fifteen was yet another wonderful BURP meeting, thanks largely to Alison Skeel, the most generous host, who opened her house to the BURP horde. The meeting was well attended including many new members. People were generous with offerings of both food and beer.

The raffle, organized by Doug Kruth and run by the Fearless Leader, Tom Cannon was generous this month. Some of the bounties included Guinness shirts, just in time for St. Patricks day, A goodly number of bags of hops, provided by Dave Pyle, a really nice assortment of Beer signs, trays, mirrors and the like, which had been procured by Polly and Bruce at a recent Brewerania show.

Many BURP members were able to "fix" their way into getting a raffle prize.

Outdoors, a silent auction was held to distribute the remainder of Mr. Semler's brewing equipment. Burp members were able to purchase needed items such as a corona mill and cornelius kegs. Doug Kruth collected the proceeds.

Dave and Becky Pyle organized the competition with Lynne Ragazzini, Colleen Cannon and Christine Newman as judges. Mike Horkan, Greg Griffin and Steve Marler walked away with the ribbons.

All in all it was a pleasant Saturday afternoon. Thanks to all who attended and Many thanks to Alison Skeel



Some of the many raffle prizes

Competitions in Our Region

By Mark Stevens, Minister of Science.

The big news for anyone interested in homebrew competitions is, of course, BURP's Spirit of Free Beer, scheduled for June 7. See the article elsewhere in this issue for details.

The AHA National Homebrew Competition is coming up fast. BURPers who want to enter the competition can bring entries to the April meeting, along with your payment, and BURP will ship them to the com-

petition for you. Our entries will go to Atlanta. First-round judging for the northeast will take place in Lancaster PA on May 17-18. I haven't seen the judge packets for this yet, but they should, hopefully, be out soon.

Also on the agenda in our region:
5/17/97: Middeltown VA. Belle Grove Plantation "Of Ale and History" beer festival and homebrew competition. Contact John Cole, (800) 760-4062.

6/7/97: Spirit of Free Beer
6/22/97: Downingtown PA. Buzz Off. Entries due 6/16. Contact Robert Mattie, (609) 873-6607 or email robert.mattie@sb.com.

BURP Finances

By J. Kruth. Abyssinian

Category	3/1/97	3/23/97
Inflows		
Interest Earned	\$6.13	
Membership +	\$235.00	
Promotions +	\$40.00	
Donations +	\$500.00	
Receivable	\$5.00	
Total Inflows	\$786.13	
Outflows		
Competition SoFB '97	\$81.90	
Education - BJCP	\$84.48	
Internet Fees	\$50.00	
Membership - G&A	\$2.82	
Newsletter	\$1882.48	
Donations	\$222.51	
Total Outflows	\$2324.19	
Overall Total	-\$1538.06	

BURP Account Balances

Cash	\$0.00
Payable	\$0.00
Receivable	\$5.00
Savings	\$3,061.06
Checking	\$2742.38
Networth	\$5,808.44

Burp Officers

Office	Officer	Phone
Fearless Leader	Tom Cannon	(703) 204-2256 H
Minister of Education	Wendy Aaronson	(301) 762-6523 H
Minister of Culture	Mark Stevens	(301) 594-5649 W
Minister of Truth	Dan Brown	(703) 273-2108 H
Minister of Propaganda	Bill Ridgely	(703) 271-6310 H
Minister of Finance	Doug Kruth	(703) 971-5744 H
Libeerian	Bob Cooke	(301) 827-1391 W
Minister of the Web	Lynn Ashley	(703) 827-1391 W
		(703) 671-0857 H
		(703) 451-1540 H
		(703) 522-5308 H

BURP Net Report

By Lynn Ashley, BURP Net Wortmaster.

lynn@emailaddress.com

Progress on BURP Net continues. On the 20th of March BURP Net added operation under its domain name URL: <http://www.burp.org/> while retaining operation of the temporary site. Unfortunately, as some of you may have encountered, the new URL is not reliable. This situation may continue until the Internic re-registration process is completed. BURP Net's temporary URL at <http://www.mnsinc.com/lashley/burp/> will remain in operation until after <http://www.burp.org/> is reliably established.

Mark Steven's Spirit of Free Beer pages, with information for contestants, has been available on BURP Net since mid-February. Working with Greg Griffin and Bill Newman we recently added pages calling for judges and stewards and providing judge registration forms. Standard browser forms, which allow for on-line registration from your browser, are not

available on the account where BURP Net's temporary site is located. BURP Net's new home will allow them and they will be implemented soon at <http://www.burp.org/>.

The new site also has weekly statistics which show the number of "hits" for each page. This will allow tracking of what is popular on BURP Net. So far, the feedback from BURPers clearly suggest that the BURP Calendar is the most useful page.

At the March BURP meeting, Bob Cooke, BURP's Libeerian, provided a diskette of the entire BURP Libeery. That information has been coded and is now available on BURP Net. The listing was divided into sections. Please let me know if you find mis-classified entries.

Also, at the last meeting, Finance Minister, Doug Kruth, suggested that we have a computer at the next meeting to allow BURP's who do not have web access a chance to surf BURP Net. We will try to have that available at the 19 April meeting.

Near-term BURP Net projects

include completing the internet re-registration process, expanding the links page and reorganizing the main list of internal links to accommodate future expansion. Of course, as always, the highest priority will be given to keeping the BURP Calendar current. To that end, if you know of beer-related events, which BURPer's would like to know about, please let me know and I'll publish them. Also, if anyone has a copy of any of the Spirit of Belgium competitions results, preferably in machine readable form (keyboards & OCR being the machines of last resort), please send me a copy. The same holds for #1-3 Spirit of Free Beer results. The 1995 and 1996 SoFB results are already on BURP Net.

Well enough for now. Next month, I'll update you on what we accomplish over the coming month and discuss plans for future expansion.

BURP Net: <http://www.burp.org/>

(in progress)

BURP Net: <http://www.mnsinc.com/lashley/burp/> (temporary)

BURP EDUCATION UPDATE

By Wendy Aaronson, Minister of Discipline

IMPROVE YOUR BREWING SKILLS BY ATTENDING TECHNICAL SEMINARS! Plans are underway to schedule four technical sessions in the next few months. These are: Doctor Beer, Introduction to Mashing, Yeast Culturing, and Water Seminar. Seminar dates and locations will be announced at the next meeting and in the next newsletter. If you have an interest in any of these classes or you have ideas for future classes, please give me a call at 301- 762-6523. All classes will most likely be held on a weekday evening. I would also like to schedule the class in a location where the majority of interested people live.

DON'T TOSS THAT BAD BEER!

Actually, I'm looking for beer that has fermentation flaws so that it can be tasted and discussed during the doc-

tor beer and troubleshooting class. The beer doesn't need to be bad, just flawed from a process perspective. I need a minimum of three bottles, but a six pack is preferred. I will maintain strict confidentiality for all contributors. I really mean it; this is not an April Fools gag. By the way, my bad beer makes a terrific soup stock.

ARE YOU READY FOR ALL-GRAIN BREWING? NO EQUIPMENT? NO EXCUSE! Bob Dawson has kindly offered to lead the Mashtun/Lautertun construction workshop if there is interest. To complete the all-grain setup, he has also offered to hold a keg-cooker workshop. If interested in these workshops, please call me.

INTIMIDATED BY ALL-GRAIN? DON'T BE! BURP is fortunate that we have quite a few world-class amateur and professional brewers. These brewers are usually happy to have an associate help them in this all day or night process. In fact, Bill Ridgely will be brewing a weizen using a modified decoction method on

April 5. His setup is inside/outside rain or shine. If interested, give him a call at 703-971-5744 or e-mail ridgely@burp.org. The limit is 3 people. Greg Griffin also plans to brew a weizen using a traditional double decoction on April 12 or thereabouts. He has space in his small kitchen to accommodate one or two people. If interested, give him a call at 703-841-1047.



Wendy Aaronson

Tasty Travels with Bruce

Long Island Revisited

By Bruce Feist, Grand Nagus.

My company is headquartered in the center of Long Island (in New York, for any foreign readers), which is why I've been there several times since I started writing this column. I returned in mid-March, to get trained rather than train others (which is more usual), and had a welcome surprise. A free tourism pamphlet that my hotel left in my room had names and addresses of no fewer than six Long Island brewpubs! I had no idea that there were that many of them. So, instead of continuing to revisit the one I've written about previously, I have new grist for the mill that ought to last for several more such trips.

On March 13, I explored the Brick House Brewing Company, which is in Patchogue (which I discovered is pronounced Patchog, with the accent on the first syllable). I had some trouble finding it at first, and stopped off at a Burger King to ask for directions (or use a pay phone if that failed). The staff was clueless, but a patron jumped in and told me that it was nearby, and gave directions which worked. She also commented that although she hadn't had the beer, the food there was wonderful; this heartened me; if you can't trust the gourmet inclinations of a Burger King customer, what can you trust?

Anyway, the brewpub is in a small but fairly busy business neighborhood, not far from an impressively decrepit abandoned warehouse. The overall feel was not unlike our local Virginia Brewing Company, although it seems much smaller; it's an attractive establishment with a courteous and fairly efficient staff.

Their beer selection is small. In addition to guest beers, they had three of their own brews available. A sampler of four six-ounce beers was available for \$4.00. I was surprised at the fact that the number of beers in the sampler exceeded that of their brews; I asked our waitress about this, and she explained that the fourth would

be a guest beer (in this case Bass Ale). This seems analogous somehow to a dummy hand in bridge.

The first beer in the sampler was Patchogue Pilsener. This pale yellow, very clear beer, seemed about on target. It had a good hoppy bitterness with an underlying sweetness, and some fruitiness. I found some harshness in the flavor, and the carbonation seemed somehow biting as well - more like a soft drink than a beer. The combination made my tongue tingle. There was a slight, not unpleasant, residual sourness. All in all, a fairly good beer for its style, despite some minor flaws. I would rate it at three beer mugs out of five.

I then tried the Main Street Ale. Slightly darker than the Pilsener, this was also very clear. It had less bitterness; a pleasant sweet nuttiness dominated its flavor, followed by a lingering bitter finish. I'd give it three and a half beer mugs.

Finally I tried the Brickhouse Red. Unlike the other beers, this one was very cloudy, and copper in color. It had a slightly chalky odor. As for the flavor, there was a rich, complex fruitiness with mild caramel notes; it had a pleasant bitter finish. This was my favorite of the three; I give it four out of five beer mugs.

For food, I ordered an appetizer of oven roasted Portobellos. There was actually only one mushroom when it arrived; it was large, and served cold under a bed of greens, and with a cheese that looked like Feta but was creamy and sweet. I asked the waitress what the cheese was; she said that she was pretty sure that it was some sort of goat cheese, but couldn't elaborate. Whatever it was, I enjoyed it and the dish in general. For a main course, I chose Cedar Planked Salmon; unfortunately, the waitress reappeared shortly thereafter and told me that they were out of it. I ended up with a pair of rather good pork chops instead, served with a side of shallot mashed potatoes. The desserts looked good, too; they had a zebra cake which looked rich and chocolatey. Sadly, I was feeling virtuous, and didn't try it.

All in all, I liked this brew pub, and rate it at a composite of 3.5 beer

mugs out of five. The beers are clean and interesting, if not perfect, the food is quite good, and the atmosphere is pleasant enough. The wait staff, based on our waitress, is average in their attention, and congenial; I would have liked a bit more initiative, though; she ought to have volunteered to find out exactly what kind of cheese was served with the portabello when I expressed interest. All in all, the Brick House is well worth a visit if you're in the area.

To conclude, here's a list of the Long Island Brew Pubs:

Atlantic Brewing Company
4556 Austin Boulevard
Island Park, NY

516 432-2739

Brick House Brewing Company

6771 West Main Street

Patchogue, NY

516 447-2337

Long Shore Brewery

1100 Stewart Avenue

Garden City, NY

516 227-0890

Long Island Brewing Company

111 Jericho Turnpike

Jericho, NY

516 334-BREW

Southampton Publick House

40 Bowden Square

Southampton, NY

516 283-2800

There's also a microbrewery:

Cobblestone Winery and Brewery

268-70 Broadway

Huntington Station, NY

516 673-3710

If you go to any of them, let us know how they are!

Tasty Travels goes to Ohio

By Bruce Feist, World Traveler.

Burkhard Brewing Company

3700 Massillon Rd

Uniontown, OH 44685

An Ohio client wanted some training; off I went! I had never spent a significant amount of time in Ohio before, so I looked forward to finding the available brewpubs. The one I found, Burkhard Brewing Company, is rather old for a brewpub. It's an attractively furnished, upscale place.

I started with Northstar, which was described as a light American-

See Tasty, pg 9.

Tasty from Page 7.

style beer. It had a slightly sweet flavor, with little aroma. Well, with a description like that I wasn't expecting anything profound.

I continued with Weitecliff Bitter. This was a good British bitter. It had a distinct, but not overpowering, bitterness with a good hop flavor and finish.

Next I tried a cask-conditioned India Pale Ale. This one tasted a bit oxidized; oddly, it had little bitterness or hop character. It seemed a bit smoky, and generally wasn't to style in my opinion.

Gathering my courage, I tasted a Belgian Plum Ale. I was suspicious, having never encountered such a thing in Belgium; on the other hand, adding plum to a beer sounds like a fairly Belgian thing to do. To my surprise and delight, this beer was not overpoweringly sweet, and actually had noticeable plum flavor. It even smelled lambic-like. In short, it was a lot like, well, a Belgian Plum Ale.

The Mug Ale is a Nut brown ale. It's based on a 110-year old recipe (I told you that Burkhard's had been around for a long time!). Its aroma was slightly sweet; its flavor was more so, with an intense maltiness unfortunately tainted by the beginnings of a lactic tang. When I tried it, it was still good, but I suspect it deteriorated rapidly afterwards.

The notes for Eclipse proclaim it to be a roasty, dark, ale almost like a dry Irish Stout. They should just give in and call it a stout, although I think it's as close to a milk stout as an Irish. It is slightly roasty, and has noticeable sweetness.

The Sweet Stout was the surprise of the evening. This was the best balanced such beer that I have encountered. As its name suggested, it was very sweet, yet with a very well pronounced roastiness to offset the sweetness; both flavors were evident, with the sweetness predominating but not overwhelming. Well done!

The food was also very good. In short, this brew pub is a winner. Although not all of the beers were outstanding, several were very good, and the sweet stout was delightful.

Tasty Travels goes to Hell

I had just told my boss about my request to switch departments. He told me that I still had to do one more consulting gig for him; I told him to go to hell. He just smiled, and told me that I had it reversed.

So, there I was, troubleshooting for the most rambunctious group I'd had to deal with since BURP's last homebrew competition. By the end of the day, I felt pretty much burned out. But, before I got there I had found the address of an infernal brewpub on the web, and I decided that some good had to come of the experience. I scraped up the energy, and headed off.

I didn't care for the neighborhood, and the decor wasn't as upscale as most brewpubs I've been to recently. It rather reminded me of the early days of Bardo, with its huge black cavernous areas. It had more people screaming in agony at the tables, though, and seemed unseasonably warm.

I saw a number of the brewers. There were surprisingly many of them, given that the pub serves only three beers (plus a fourth holiday beer on occasion, which appeared to be a knockoff of Old Nick). Most had originally worked at mega-breweries; a couple had claimed to be microbrewers, but had apparently never brewed commercially at all when the truth was found out. Others had been homebrewers who were careless with sanitation, used old ingredients, or entered spoiled beers in competitions claiming that they were Belgian.

Several brews were on tap. All smelled sulphury, unfortunately; it must have been because of the strain of yeast that they were using. I started off with the Helles. I didn't think that this beer was true to style; it was dark and rank, with a bitter finish. I almost choked on something floating in it, which turned out to be a rat trying to escape. After a few sips, I decided to skip the rest and move on to something different, but my waiter threatened to rip my soul asunder if I didn't finish it. I decided to be polite and do so, although I noticed that its glass appeared to be dissolving. If I had

been confronted with this beer during a homebrew competition, I think I would insist upon giving it a score under 19, the usual minimum.

I moved on to the next beer. It was a Helles Bock., and came in a glass with a picture of a demonic black goat on it, eyes spitting fire. It was rather like the previous beer, but not as subdued, and with so much fusel alcohol that it kept catching fire from the ambient heat level. Once my nose adjusted to the other aromas in the area, I noticed an unusual rotting odor coming from it. When I noticed my waiter not looking, I poured it out on the floor, but it crawled back in. I eventually managed to surreptitiously swap it for an already-emptied glass in front of another patron. Shortly after he sipped it, his head exploded, improving the smell of the area.

I wrapped up the evening out with a pint of the house's most famous beer: a special edition of Duvel made by defrocked Trappist monks, who chanted backwards during a tour of the brewery that I took before my meal. I asked what ingredients they used, but they weren't talking. This beer was ruddy in color; and had an oddly metallic taste despite its obviously high alcohol content. The waiter confided in me that he was pretty sure that this beer was made out of the fermented blood of unbaptized infants who died before they woke. I pointed out that if it was made from fermented blood rather than malt, this disqualified it from being a beer at all. I'm no Reinheitsgebot-stricken German, but I have my limits! The waiter stalked off to find the brewmaster. Enraged and humiliated, the two of them hurled me out of their establishment; I found my way back to the office (it really wasn't so far, once I knew the way), and then headed out to Old Dominion for a more conventional beer.

All in all, I can't strongly recommend the beers of Hell. Although rich in character, they are not truly to style, and can be intimidating to newcomers. The atmosphere frankly stank, and I never got to try the food. I must say that the wait staff was attentive, though. All in all, I rate it at 1.5 out of 5 beer mugs.

Andy's European Beer Journal:

Special Edition: A Travel Guide for Great Britain

By A. Anderson, International Affairs Minister.

A British friend, presently living in the States, sent me this Travel Guide for Americans planning to travel over to Great Britain. As several members of BURP have expressed an interest in visiting the home of Real Ale, this travel guide will prove an invaluable resource in smoothing over any potential cultural or communication problems. I heartily recommend that future visitors to Great Britain study this guide.

Vocabulary:

The Brits have peculiar words for many things. Money is referred to as "goolies" in slang, so you should for instance say "I'd love to come to the pub but I haven't got any goolies." "Quid" is the modern word for what was once called a "shilling" — the equivalent of seventeen cents American. Underpants are called "wellies" and friends are called "tossers." If you are fond of someone, you should tell him he is a "great tosser" — he will be touched. The English are a notoriously demonstrative, tactile people, and if you want to fit in you should hold hands with your acquaintances and tossers when you walk down the street. Public nuzzling and licking are also encouraged, but only between people of the same sex.

Habits:

Ever since their Tory government wholeheartedly embraced full union with Europe, the Brits have been attempting to adopt certain continental customs, such as the large midday meal followed by a two- or three-hour siesta, which they call a "wank." As this is still a fairly new practice in Britain, it is not uncommon for people to oversleep (alarm clocks, alas, do not work there due to the magnetic pull from Greenwich). If you are late for supper, simply apologize and explain that you were having a wank; everyone will understand and forgive you.

Universities:

University archives and manu-

script collections are still governed by quaint medieval rules retained out of respect for tradition; hence patrons are expected to bring to the reading rooms their own ink-pots and a small knife for sharpening their pens. Observing these customs will signal the librarians that you are "in the know" — one of the inner circle, as it were, for the rules are unwritten and not posted anywhere in the library. Likewise, it is customary to kiss the librarian on both cheeks when he brings a manuscript you've requested, a practice dating back to the reign of Henry VI.

One of the most delightful ways to spend an afternoon in Oxford or Cambridge is gliding gently down the river in one of their flat-bottomed boats, which you propel using a long pole. This is known as "cottaging." Many of the boats (called "yer-I-nals") are privately owned by the colleges, but there are some places that rent them to the public by the hour. Just tell a professor or policeman that you are interested in doing some cottaging and would like to know where the public yerinals are. The poles must be treated with vegetable oil to protect them from the water, so it's a good idea to buy a can of Crisco and have it on you when you ask directions to the yerinals. That way people will know you are an experienced cottager.

Food:

British cuisine enjoys a well deserved reputation as the most sublime gastronomic pleasure available to man. Thanks to today's robust dollar, the American traveler can easily afford to dine out several times a week (rest assured that a British meal is worth interrupting your afternoon wank for.) Few foreigners are aware that there are several grades of meat in the UK. The best cuts of meat, like the best bottles of gin, bear Her Majesty's seal, called the British Stamp of Excellence (BSE). When you go to a fine restaurant, tell your waiter you want BSE beef and won't settle for anything less. If he balks at your request, custom dictates that you jerk your head imperiously back and forth while rolling your eyes to show him who is boss. Once the waiter realizes you are a person of discriminating

taste, he may offer to let you peruse the restaurant's list of exquisite British wines. If he doesn't, you should order one anyway. The best wine grapes grow on the steep, chalky hillsides of Yorkshire and East Anglia — try an Ely '84 or Ripon '88 for a rare treat indeed. When the bill for your meal comes it will show a suggested amount. Pay whatever you think is fair, unless you plan to dine there again, in which case you should simply walk out; the restaurant host will understand that he should run a tab for you.

Transportation:

Public taxis are subsidized by the Her Majesty's Government. A taxi ride in London costs two pounds, no matter how far you travel. If a taxi driver tries to overcharge you, you should yell "I think not, you charlatan!", then grab the nearest bobby and have the driver arrested. It is rarely necessary to take a taxi, though, since bus drivers are required to make detours at patrons' requests. Just board any bus, pay your fare of thruppence (the heavy gold-colored coins are "pence"), and state your destination clearly to the driver, e.g.: "Please take me to the British Library." A driver will frequently try to have a bit of harmless fun by pretending he doesn't go to your requested destination. Ignore him, as he is only teasing the American tourist (little does he know you're not so ignorant!)

Speaking of the British Library, you should know that it has recently moved to a new location at Kew. Kew is a small fishing village in Wales. It can be reached by taking the train to Cardiff; once there, ask any local about the complimentary shuttle bus to Kew. (Don't forget that buses are called "prams" in England, and trains are called "bumbershoots"—it's a little confusing at first. Motorcycles are called "lorries" and the hospital, for reasons unknown, is called the "off-license." It's also very important to know that a "doctor" only means a Ph.D. in England, not a physician. If you want a physician, you must ask for an "MP" (which stands for "master physician").

For those traveling on a shoe-

See Brits. Page 12

Best of the (other) Newsletters

By Bob Cooke, BURP Copy Editor.

This month I'll try to catch up on back issues of BFD newsletters (The Journal of New Hampshire's Brew Free or Die Homebrew Club).

May '96 Julian Zelazny reports on the joys of simultaneously consuming beer and chocolate. (His personal initiation into this activity came about while watching the Patriots lose another game, drinking copious quantities of Catamount Amber, and not being cognizant that his hand was on auto-pilot for the bowl of M&M's)

Sep '96 —The BFD web page is at <http://www.bfd.org>

—The BFD club maintains a yeast culture bank and distributes cultures appropriate to upcoming beer style competitions. They use a two tube distribution system: tube 1 is the culture; tube 2 is a starting medium. Cost is \$2 but fees are reduced for returning old tubes.

—Club will tour the Redhook Brewery which is about to start operation at the Pease Tradeport. It's a 100 barrel system, run by only one brewer, all computer controlled and built into one console with three monitors. The entire bottling line will be run by three people. (The brewery charged the club for the tour.)

—The members of BFD and the Boston Wort Processors provided a majority of judges for the second annual World Homebrew competition. The contest evaluated over 800 beers, and selected nine that will go to be brewed in 10-barrel batches at the Boston Beer Company's pilot brewery in Jamaica Plain, MA.

Dec '96 —Honey Trivia for Mead Heads: How many flowers must honey bees tap to make one pound of honey? *Two million.* How far does a hive of bees fly to bring you one pound of honey? *over 55,000 miles* How much honey does the average worker honey bee make in her lifetime? *1/12 teaspoon* How much honey would it take to fuel a bee's flight around the world? *about one ounce* Why are honeybees sometimes called "white man's flies"? *North American natives*

called honey bees this because they were brought to North America by European colonists.

—Jim Snow's 2-week business trip to Korea, Taiwan, and Singapore provided the following assessment: Korea has three principal brewing companies, none are really anything special - sort of the local Budweiser; the only brand of beer seen in Taiwan was called Taiwan Beer, it had slightly more hop bitterness and flavor than the Korean brands; Singapore was a pleasant surprise with Tiger lager, another lager called Anchor Beer, Guinness's Foreign style stout, and a Paulaner brewpub which was apparently part of the chain of over 1000 Paulaner brewpubs in Germany (the dunkels was reported as being refreshingly similar to the Paulaner beer in Munich and at \$16 per liter, a beer to be appreciated).

—BFD carried an article on sparging, copied verbatim from an article entitled *How's That Sparge?* by Stephen Klump in the Ann Arbor Brewer's Guild, The Herald Tribune. [BC note: if BFD can plagiarize, I can too !]

"I want to highlight the temperature control of a somewhat neglected part of an all-grain experience, namely the sparge. I was first clued into the fact that the temperature of the mash (grain bed) was important during a conversation with Jeff Renner. Many meetings ago, he suggested to me that insulation of the lauter tun was key to keeping the mash warm during the sparge. Well, I wanted to see just what temperature I was getting and stuck a thermometer down into the grain bed during sparge. Was I surprised at what I found! The mash temperature was not the idealized 165-170 deg F. It was closer to the 150 deg F and at one point dropped to 145!!! (Mind you, this was using sparge water at the recommended 170 deg F.)

Why do you need a grain-bed temperature in the 165-175 deg F range? First, the warmer temperature will allow for more extract to dissolve, thus increasing your extraction rate. Second, the warmer temperatures will inhibit any more enzymatic activity. Ever had a big-body mash at 158, only

to find your FG was around 1.010? It is possible that your sparge was still alive and well with amylase further converting the sugars during the sparging.

It is recommended in the brewing books that a mash-out of 168-170 deg F for 10 minutes is needed to kill all enzyme activity. This does help, but keeping the mash at 165-175 will nail the lids on the enzymes' coffin.

What can be done to ensure that your grain-bed will be of sufficient temperature? Get three thermometers. Put one in the sparge water pot, one inside the lauter-tun grain-bed, and one in the brew kettle to see how warm the temperatures actually are. Adjust the sparge water temperature to keep the grain-bed at 165-175. Also, insulate your mash-tun. Wrap a towel around it if you don't have any other materials. These are several commercially available insulation materials that could be adapted for use.

Checking the temperature of the run-off will give you an idea if things are going well. A run-off temp of 130 deg means your mash is too cold. A temp of 150-155 means that things are pretty much on track. Good luck and happy brewing! Cheers!"

Feb '97 —BFD reprints this news from the Mendocino Brewing Company Brewsletter vol. 15, #1: "Many of you may have already heard, or even tasted, Anchor's delicious rye whiskey, Old Potrero, distilled deep in the cellar of the brewery on Mariposa St. in San Francisco. Now, we hear that Fritz Maytag has started making gin as well. So, not to be outdone, MBC CEO Michael Laybourne, who started homebrewing in 55-gallon drums back when it was mostly legal, is said to be changing his name to Saucy Pierre and will be distilling alambic brandy out of a combination of two parts Eye of the Hawk Select Ale and one part sweat equity, flavored with cigars (mostly unsmoked) stolen from Masterbrewer Don Barkley's desk, and it will be called either ThunderBeer Part II, or Rodent's Kosher Potion Home Brew. Stay Tuned."

—Reprint from Celis Brewery News winter 1996 "Celis beer will be moving back into the east. In 1997

Beer Aging

By Benjamin L. Schwalb, *Net Personality.*

There is air in our bottles' headspace. Commercial breweries fill their headspace with carbon dioxide or nitrogen, but ours contains oxygen and some other gases. Combine this with the air that gets accidentally mixed into the brew during racking and bottling, and there is potential for oxidation to occur and shorten our brew's shelf life. You'll hear some people say that all homebrew should be consumed within six months, or a year, or whatever. But I've had people's 5-year-old homebrews that tasted great. So what's the deal?

Well, basically, we don't know nuthin'. Some brews go bad, but often it's due to bacterial contamination, not oxidation. Furthermore, most if not all the oxygen gets used up by the yeast that eat the priming sugar, so very little oxidation happens in the bottle. The bottom line is that we just don't know what the hell is going on, and the only way to know the best time to drink a brew from any particular batch is to drink one every few weeks.

Some brews taste best for a few weeks and then worsen; some brews improve for a few months before they worsen; and some brews don't taste very good at first, but get better and better for a year and stay good for many years. Why? Yeast and proteins are settling, hop bitterness is mellowing, and a bunch of other stuff (to put it technically) is going on. So if you brew a batch that you're not happy with, don't throw it away! Put it somewhere, preferably in your basement if you have one, and forget about it. Then one day many months later you'll stumble upon this box labeled "Sh*t beer", and you'll pop a few in the fridge. It might still taste like sh*t (and if it does it's not going to get any better, so go ahead and throw it all out), but you might be pleasantly surprised.

Thicker and more alcoholic brews take longer to age, because they have more stuff and there is more yet to happen. All beer tends to thin a bit over time due to settling, and alcohol becomes more noticeable in the flavor and aroma.

How brew is stored has an effect on aging. Cold temperatures help particles settle out, and might retard oxidation, so try to store in a refrigerator or basement. Also keep out of solar and fluorescent light: these rays cause hop resins to give off a skunky taste and aroma, like that often found in Molson, Heineken and Moosehead. In tasteless commercial beer, skunkiness might be a positive addition, but it can ruin a homebrew. Brown bottles filter out most light, whereas green bottles filter out only some, and clear bottles almost none. Time of exposure is also important, so even brown-bottled brew can skunkify if exposed long enough. Therefore, store in a dark place: a fridge (yes, the light goes off when you close the door), a closed box, or covered with a towel.

Commercial beer oxidizes over time. Nobody seems to be able to make beer that is 100% oxygen-free. The tiny bit that mixes in the beer or gets in the headspace is enough to shorten shelf life to under six months for most beers. This is one area where homebrewers have an advantage: the live yeast in our bottles eats the oxygen. Commercial breweries' advantage is in the sterilization [Ed note: Pasteurization] that they can accomplish but that we can't.

Brits From Pg 10.

string budget, the London Tube may be the most economical way to get about, especially if you are a woman. Chivalry is alive and well in Britain, and ladies still travel for free on the Tube. Simply take some tokens from the baskets at the base of the escalators or on the platforms; you will find one near any of the state-sponsored Tube musicians. Once on the platform, though, beware! Approaching trains sometimes disturb the large Gappe bats that roost in the tunnels. The Gappes were smuggled into London in the early 19th century by French saboteurs and have proved impossible to exterminate. The announcement "Mind the Gappe!" is a signal that you should grab your hair and look towards the ceiling. Very few people have ever been killed by Gappes, though, and they are considered only a minor drawback to an otherwise ex-

Best of From Page 11

many or all of the Celis brews will be available in limited areas on the East Coast. ...If you need assistance in finding distributors that carry Celis in the east, please direct e-mail us at celis@eden.com, but please give us a few months to get started."

Mar '97 — From a story posted to the internet on Dec 23, 96:

The Boston Beer Co., maker of Samuel Adams beers and recently the target of negative advertising by Anheuser-Busch because it does not own the breweries where its beer is made, will purchase the Hudepohl-Schoenling brewery in Cincinnati. During 1996, Hudepohl made six different beers for Boston Beer — three Samuel Adams beers and the LongShot brands. The LongShot beers are brewed from winning recipes in the World Homebrew Contest, which is sponsored by Boston Beer Co. The purchase will make Boston Beer Co. the largest in-house craft brewer in the United States. Hudepohl-Schoenling will remain a separate company and continue making its beers at the brewery under a contract agreement.

cellent means of transportation. (If you have difficulty locating the Tube station, merely follow the signs that say "Subway" and ask one of the full-time attendants where you can catch the bumbershoot.)

One final note: for preferential treatment when you arrive at Heathrow airport, announce that you are a member of Shin Fane (an international Jewish peace organization — the "shin" stands for "shalom".) As savvy travelers know, this little white lie will assure you priority treatment as you make your way through customs; otherwise you could waste all day in line. You might, in fact, want to ask a customs agent to put a Shin Fane stamp in your passport, as it will expedite things on your return trip.

So that's it folks. By observing these quaint British customs which few tourists understand, your holiday experience will become truly memorable!