



# BURP NEWS

The Official Newsletter of  
BREWERS UNITED FOR REAL POTABLES

May 1995

Inside:

- Bike Trips
- Brewing Brown Ale
- Oven Mashing
- And MORE!



## *Spirit of Free Beer*

June 7, 1997

### BURP's Annual Competition

This years Spirit of Free Beer offers more professional brewing opportunities than ever before!

#### Featuring:

**Virginia Beverage Company** is providing the Best of Show Prize. The winner will be invited to formulate and brew the winning beer on location to be served behind the bar at Virginia Beverage Company.

**Blue-N-Gold Brewing Company** is providing 1st Place Prize in the Amber & Dark Lager Category. The winner will be invited to formulate and brew the winning beer on location to be served behind the bar at Blue-N-Gold.

**Oxford Brewing Company** is providing a unique prize this year called the Brewer's Select Program. The best ale brewed (choosing from six ribbon categories) will be invited to supervise the brewing of their beer on location to be distributed in kegs commercially.

**Potomac River Brewing Company** is providing Second Place Best of Show. The winner will be invited to be a "Brewer for a Day" at Potomac River Brewing Company.

**Brimstone Brewing Company** is providing Third Place Best of Show. The winner will be invited to be a "Brewer for a Day" at Brimstone Brewing Company.

In addition to the brewing opportunities, our prize array includes; \$200.00 in gift certificates from Brew America; bags of grain from MD Homebrew, Oxford and Wild Goose; hops from HopUnion; yeast from WYEAST; dozens of glasses from Northern Virginia Beverage and Select Wines; shirts galore; and much, much, more!

**Thanks to all our sponsors.** A complete list of prizes donated will be published in June.

All About Beer  
Anchor Brewing Co.  
Baltimore Brewing Co.  
Barley House  
Belgique Gourmande  
Blue-N-Gold Brewing Co.  
Boston Beer Co.  
Brew America  
Brewer's Art  
BrewMasters  
Brickskeller  
Brimstone Brewing Co.  
Cairo Wine and Liquor  
Capital City Brewing Co.  
Chicago Brewing Co.  
Clipper City  
Frederick Brewing Co.

HopUnion USA, Inc.  
House of Wines  
John Harvard's Brew House  
Koch's Koncepts  
Legends, Ltd.  
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Mount Vernon Cidery  
Northern Virginia Beverage Co.  
Old Towne Tavern & Brewing Co.  
Oliver Breweries, LTD  
Oxford Brewing Co.  
Pennsylvania Brewing Co.  
Pete's Brewing Co.  
Phoenix Imports Ltd.  
Potomac River Brewing Co.  
Rick's Wine and Gourmet

Rockbottom Brewery  
Rogue Ales  
Select Wines  
Shenandoah Brewing Co.  
Sierra Nevada Brewing Co.  
Silesia Liquors  
Sisson's Restaurant & Brewery  
Storey Communications, Inc.  
Sweetwater Tavern  
The Flying Barrel  
The Legend  
Total Beverage  
Victory Brewing Co.  
Virginia Beverage Co.  
Wetten Importers  
Wild Goose Brewing Co.  
WYEAST Laboratories



May 30	Spirit of Free Beer entry deadline!
May 31	Meeting at Tom and Colleen Cannon's home
June 07	Spirit of Free Beer!
June	Meeting at Larry and Trish Koch's home

## Is your dining experience lacking if sweat isn't pouring from your forehead?

**Do you leave red-hot lip prints when you kiss your honey?**

**Does death-by-fire sound like the only way to go?**

**Is your chile supply kept under lock and key from small children and wimps?**

If you answered yes to one or more of these questions, run—don't walk—to the May BURP meeting and chili cook-off, May 31, 1997!!

Chili cook-off rules:

Chili must be prepared on-site

Recipe must include at least one bottle of beer (preferably homebrew)

Other pertinent facts:

Bring your own portable stove/table/etc. to cook and serve chili from.

Bribing potential judges with hot dogs/chili dogs will be frowned upon.

Speaking of dogs, Pat and Janet Crowe's chihuahua, a succulent ingredient, is worth extra credit.

Vegetarian chili.....Hello????!!!!...'squeeze me, qu'est ce que c'est? Prizes will be awarded to the top three chilies (popular vote + extra credit for chihuahua meat) and the HOTTEST chili. Can you dethrone last year's champs, Dickhead Brewery?

Winning recipe will be published in the next month's BURP News.

The meeting starts at 1:00 pm. Tasting/judging will start at 2:30 pm. Chili cooks may come as early as 10:00 am to start preparing chili. Check out Wendy's column if you're interested in the Pilsner workshop prior to meeting.

## Burp Officers

Office	Officer	Phone
Fearless Leader	Tom Cannon	(703) 204-2256 H
Minister of Education	Wendy Aaronson	(301) 762-6523 H (301) 594-5656 W
Minister of Culture	Mark Stevens	(540) 822-4537 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
Liberian	Bob Cooke	(703) 451-1540 H
Minister of the Web	Lynn Ashley	(703) 522-5308 H

## CANNON FODDER

By Tom Cannon, Fearless Leader:



If you missed the April meeting at Paul and Jamie Langlie's house, you missed a pretty good gathering. The weather was just starting to turn warm, and it turned out to be a nice day to drink and socialize in the Langlie's back yard. We got some work done too. We had enough entries to give three ribbons in the club Bock competition. We also took BURP entries for the AHA National Homebrew Competition (BURP is paying the mailing costs). What do these two competitions have in common? Well, the winner of the Bock competition goes on to the AHA Bock is Best Club competition with the winning beer accruing points for the Homebrew Club of the Year. The AHA national winners also accrue points for Homebrew Club of the Year. Remember two years ago when BURP finished in a tie for second? Maybe we can do better this year. We'll be sending Lynn Ashley's Maibock off to the club competition and we received 30 BURP entries for the AHA Nationals. Let's hope we do well in the nationals and come in strong in Cleveland for AHA Homebrew Club of the Year.

One thing I was very pleased to see was the amount of homebrew at the April meeting. I've noticed lately that a majority of the beer brought to the monthly meetings has been commercial examples. At the Langlie's house there was lots of commercial beer, but there was also plenty of quality homebrew around. I guess a lot of beers brewed during the favorable winter fermentation months have finally matured. I hope the trend keeps up. This is a homebrew club, remember, not a beer appreciation club (well not as much a beer appreciation club). Current statistics show that the homebrewing phenomenon has peaked. Homebrew supply shops are reporting flat sales, and even the AHA, in their latest Zymurgy issue, is encouraging brewers to bring more friends into the hobby. BURP would like to encourage its members to en-

**See Fodder, Page 4**

## BALTIMORE BIKE/PUB CRAWL REPORT

*By Craig Somers and Helen Epps, Leaders*

Eleven BURPers pedaled off to Baltimore from College Park on March 29. Halfway there a thunderstorm drenched the lead pack, but it was Colleen Cannon's three flats that slowed them enough for Ralph Bucca, Helen and I to overtake them a mile shy of the Wharf Rat at Camden Yards where we all quenched our thirsts. As we dismounted, BURP's Fearless Leader and Alison Skeel who both drove up, raised pints of ESB in salute from their sidewalk table. Once everyone had satisfied their craving for beer and food, Gordon Goeke headed off to BBC to meet his wife for dinner and a ride home, while the rest of us washed off road grit in our suites at the Tremont Plaza Hotel.

A table for twelve in front of an ornate fireplace provided an elegant yet cozy atmosphere at The Brewer's Art. Three beers which are brewed on the premises were being served. Their Tripel and Belgian Strong Ale are superb renditions of Flemish masterpieces. Their Dubbel is full bodied and malty, but its identity as a Trappist is vague. A Rodenbach Belgian Red Ale from the tap was the perfect finishing touch for Wendy Aaronson. I too sipped down my ultimate dessert, a draught Kasteel presented in a goblet bearing Kasteel's trademark. After sampling four appetizers and two entrees during dinner, the only dish out of the Belgian cuisine that truly impressed me was the garlic and herb flavored french fries. However, the beers are absolutely splendid.

John and Bev Rynex, Debbie Parshall, Bill Ridgely, Ralph, Alison and Helen were gratified by the fine ales they'd imbibed and headed for their beds. Tom led Colleen, Wendy, Mike Horkan and I in search of other interesting brews. Pitchers of flavorful Rauchbock and of Pils elicited our admiration of the brewmaster's skill at Baltimore Brewing Company. I tottered back to my room lugging a growler of DeGroen's Wheat beer that Tom bought to share at breakfast the

## APRIL BURP MEETING REPORT

*By Keith Chamberlin & Andy Anderson*

Whoever picked Saturday the 19th as the date for the April BURP meeting must have an incredibly accurate Farmer's Almanac at their disposal. The weather was simply wonderful and it ensured a large turnout of approximately 75 people to Jamie and Paul Langlie's house in Kensington, MD.

The two food tables were groaning their usual complaint of having to support too much food. However, voracious appetites quickly lessened the tables' loads. Baked ham, Swedish meatballs, roasted garlic heads, homemade spatzel, as well as various salads, beans, and stews ensured there was plenty of good food for all.

There were so many interesting beers that we just had to sample, but ample sampling tends to leave one with a cloudy memory. However, the Hungarian cooked-corn that Steve Marler brought does stand out. (I usually try to avoid vegetables.) Oops! That's not to say that Steve brought vegetables, but rather five different Hungarian lagers from a recent trip. It's always interesting to try something new.

There were quite a few tasty beers to sample. I love the marketing Jim Busch does for Victory: bring a keg of Prima Pils and after one glass I'm

hooked for life. There was an impressive array of Corny kegs as several brewers supplied large quantities of tasty brews.

One wonders how a BURP meeting would ever come to order if not for the deafening cries of "Beer Ye! Beer Ye!" from Delano Dugarm. My ears have only just stopped ringing. Anyway, after all the public service announcements were made, we moved on to the highly anticipated raffle. Colleen Cannon was a big winner in the raffle with three separate prizes (to the accompanying cries of "Fix! Fix! [and we don't mean George!]), but Phil Merriwether won the Grand Prize of a Sierra Nevada mirror. This was the first BURP meeting he ever attended, so all you lurking BURP members should take notice: good things happen to those who attend the BURP meetings (and buy raffle tickets.)

Lynne Ashley won the club Bock contest with his winning Maibock which will be sent to the AHA club-only contest. Second place went to Andy Beaulieu, also for a Maibock, while third place was claimed by Jane Hautanen for her Bock. Make sure you enter your Pilsners in May's competition!

The May BURP Meeting will be at Tom & Colleen Cannon's house. Bring your chili ingredients and your pilsners and don't forget the sunny weather. Hope to see you there!

## BURP News

BURP News is the official newsletter of Brewers United for Real Potables. It is published monthly, and is written by and for the members of BURP. Subscriptions are covered in the cost of yearly club membership dues, which are currently set at \$15 for individuals and \$20 for couples.

Articles, photographs and artwork of all sorts are welcome. Submissions related to homebrewing beer are more likely to be published than other items. Send items you wish to submit via US mail to Dan Brown, C/O BURP News, 1401 South Edgewood St. #477, Arlington, VA. 22204. Email submissions to brown@brauhaus.org are welcome and encouraged. Please use a commonly available document format, such as ASCII text or MS Word.

BURP News is:

Dan Brown, Editor  
Wendy Aaronson  
Andy Anderson  
Lynn Ashley  
Tom Cannon  
Keith Chamberlin  
Bob Cooke

Doug Kruth  
Helen Epps  
Becky Pyle  
Bill Ridgely  
Craig Somers  
Mark Stevens  
Martin M. Wooster

**BURP EDUCATION UPDATE**

*By Wendy Aaronson, Minister of Education*

**COMMERCIAL PILSNER TASTING** - BURP's club competition for May will be pilsners. To prepare for this, Mark Stevens wrote an informative article in last month's newsletter and to further educate ourselves in this style, BURP will sponsor a commercial pilsner tasting. The tasting will be immediately prior to the May 31 meeting at Tom and Colleen Cannon's home, from 12:30 - 1:00. A BJCP judge will lead a discussion of the style and the tasting of 3-4 beers. To avoid distractions, individuals who want to participate in the tasting are expected to arrive shortly before 12:30. Latecomers will not be able to participate after the tasting begins. If interested in participating, please give me a call at 301-762-6523 after May 25 (I'll be out of the country until then) so I can determine how much beer we will need.

**WATER SEMINAR** - A.J. DeLange has offered to teach a class on water at his home in McLean, VA, on June 29 from 1:00-4:00. In this class, you will learn water chemistry, test a water sample, taste the water used for different beer styles, and learn what you have to do to adjust the water for your particular needs. A.J. has found a neat kit for water testing that doesn't require counting drops. The kit is estimated to cost \$30 and the cost of the class is \$10 which includes a 100 page handout on water. If interested, please give me a call.

**YEAST PROPAGATION FOR HOMEBREWERS WORKSHOP** - On June 14, from 1:00 - 4:00 pm, the ATCC will be conducting this workshop covering the growth and preservation of

yeast cultures used in the production of beer. This program is intermediate level and is intended for individuals with some homebrewing experience. The workshop will be limited to 24 participants, so early registration is suggested. The fee is \$30.00 Individuals and \$45.00 Couples (1 set of materials). This workshop will be held at ATCC Headquarters 12301 Parklawn Drive Rockville, MD 20852. Highlights of the workshop will include:

1. A lecture on yeast nutrients and environmental requirements by the Director of ATCC's Mycology Program and yeast consultant to Kirin Beer, Japan.

2. Demonstrations in ATCC's "kitchen laboratory" covering procedures for growing, subculturing, and preserving yeast, including media preparation, sterile technique, slant preparation and inoculation for short-term culturing, distilled water preservation of yeast for long-term storage, and how to use slants to brew beer.

3. "Hands-on" propagation - All participants will subculture 5 selected yeast strains to take home with them.

4. All participants will receive a workshop packet covering all lecture materials, yeast propagation methods, and a list of vendors and pricing for the yeast culturing supplies.

5. Participants will sample homebrew made from six varieties of yeast: Bavarian lager yeast, Trappist abbey ale yeast, Delbreckii wheat ale yeast, Wyeast 1056 (American Ale Yeast), English cask ale yeast, *Brettanomyces bruxellensis* (used in Belgian Oud Bruin)

For more information, please contact Mike Graham at 301-460-0069.

**UPCOMING BJCP EXAM!**

On July 12 a BJCP Exam will be given in Richmond, VA. Contact Scott Bickham at 410/290-7721 or e-mail bickham@dave.nrl.navy.mil for details. Study guides may be picked up at the May meeting. BJCP information is available on the Internet at: <http://www.execpc.com/~ddavison/bjcp.html>.

**BALTIMORE, From Page 3.**

next morning, while the others ventured off to explore Fells Point.

Alison hosted the group breakfast in her room on Easter morning. Greek cheeses and bread accompanied Saisson Dupont, La Chouffe, Rochefort and the growler of DeGroen's Wheat. The spin back to College Park was a breeze.

**FODDER, From Page 2.**

joy quality beer, and remember, the best beer is fresh beer, and the freshest you can get is beer you brew yourself.

On the subject of brewing and beer brewing education, our peerless Minister of Education, Wendy Aaronson, publicized a short list of forthcoming BURP educational opportunities (Mash Tun workshops, All Grain Brewing) and asked for feedback. Response has not been flooding in. If you are interested in any of the workshops or classes Wendy is willing to organize, please give her a call or talk to her at a meeting. If nobody shows interest, we won't be holding the workshops, so please let Wendy know. Also, make suggestions as to what kind of education BURP should be providing to its membership. The club has a lot of resources. One of the many things we do well is educate people about beer and brewing.

OK, lots going on at the May meeting. We've got the annual Chili competition, a Pilsner style class in conjunction with the Pilsner club competition and we will be taking entries for BURP's fifth Spirit of Free Beer homebrew competition. So, come on out, enjoy some sunshine, chili, pilsner, and homebrew. I can't think of a better way to spend a late May afternoon.

**BURP Finances**

By: Doug Kruth, Treasurer

	4/1/97
Category	4/30/97
<b>Inflows</b>	
Interest Earned	
\$12.85	
<b>Total Inflows</b>	<b>\$12.85</b>
<b>Outflows</b>	
Competition SoFB '97	\$494.32
Membership - G&A	\$35.61
Newsletter	\$221.28
<b>Total Outflows</b>	<b>\$751.21</b>
<b>Overall Total</b>	<b>-\$738.36</b>

**BURP Account Balances**

Cash	\$0.00
Payable	\$0.00
Receivable	\$5.00
Savings	\$3,079.54
Checking	\$2426.28
<b>Networth</b>	<b>\$5510.82</b>

## Brewing the June Competition Style: Brown Ale

*By Mark Stevens, Minister of Culture*

The June BURP club competition style is brown ale. Here are the style parameters we will use:

Mild, OG: 1030-1038, IBU: 10-24

English Brown, OG: 1040-1050, IBU: 15-30

American Brown, OG: 1040-1060, IBU: 25-60

I know there are a lot of good brown ales and milds being brewed in the club, because I taste them at almost every meeting. Brown ale is a fairly commonly-brewed style and there are some interesting variations that it can take.

Let's start off looking at mild. Jackson talks about mild as being the counterpoint to bitter. Whereas bitter is notably hoppy, mild is notably malty. While modern milds are commonly low-gravity, low-alcohol beers, commercial examples can be found with starting gravities in the 1060 range. Other brewing texts indicate that mild once enjoyed quite a wide density range, but that over the past few decades, it has been watered down to today's common 1030+ range. The 1060+ milds are quite delicious, but I don't recommend that people brew beers like that for competitions, since homebrew judges expect lighter brews.

In his new book, "Designing Great Beers", Ray Daniels describes the color range of mild as being wider than most homebrew competition guidelines allow. Daniels says that the average color is 18 SRM, with some examples being as dark as 50. The grain bill for a mild will typically be pale malt with crystal, and then possibly some darker grains for color: usually chocolate, black, or roast barley. Adjuncts are sometimes added (most often wheat at about 5%). Some type of cane sugar or syrup is common. The most common mix for a mild is pale, crystal, and chocolate. Pale at about 75%, crystal at about 8%, chocolate at about 6%, and sugar at about 12%. Hopping rates are, of course, low and typically include varieties such as Fuggles or Goldings.

Roger Protz takes the interesting viewpoint that brown ales are simply bottled versions of mild. (Along the lines of those who feel pale ale is really a bottled bitter). Protz may be right, but for the purposes of homebrew competitions in the U.S., a brown ale will have more body and a higher starting gravity than a mild. In his comparison of commercial recipes, Daniels found that a difference of 0.010 between mild and brown ale starting gravities was common. One significant difference that Daniels found between mild and brown ale recipes was that while sugars were commonly added to milds, they were uncommon among browns. A typical grain bill for a brown ale might be pale at 82%, crystal at 15% and chocolate at 3%. Low hopping is common in all brown ale styles, (except American brown). If you are an extract brewer, avoid the temptation to use too much dark malt extract. You will probably do better with a base of light extract used in conjunction with crystal and chocolate malt for steeping. Usually, hops are added only in the boil, with no late aroma additions. American brown ales, such as Pete's Wicked Ale or Brooklyn Brown, are more assertively hopped and are likely to use varieties such as Cascade. American browns are also likely to use a late addition for aroma.

What do judges look for in these styles in the competition setting? Generally, a fairly light-bodied beer with a good malt flavor. Common flaws noted on judging score sheets include excessive gravity (closer to porter or stout), excessive color (most want a lighter brown, along the lines of Newcastle), or excessive hopping (although American browns can have more hops than English). Watch out for these bugaboos, and you should do well.

### Further Reading:

Daniels, Ray, "Designing Great Beers", Brewers Publications, 1996.

Here's a simple all-grain recipe for an American Brown ale that I brewed in late February. It's got a fairly light body, and I think the hopping is about right. Although I used a

dry yeast for this, any clean ale yeast, such as Wyeast 1056, will work well. I'm going to enter this beer in the contest, so see if you can beat me.

American Brown

5 gallons

7 pounds pale malt

1/2 pound crystal malt

1/4 pound chocolate malt

1/2 pound Munich malt

1 ounce Cascade, boil

1/2 ounce Cascade, finish

Irish moss

Windsor ale yeast

Single-step infusion mash at about 152 until conversion. Sparge to get about 6 gallons. Bring to boil and add 1 ounce Cascade. Boil about 60 minutes. Add Irish moss in last 15 minutes of boil. Turn off heat and add 1/2 ounce Cascade for finish. Force chill to 60 and pitch yeast. Ferment until kraeusen drops (3-4 days) and rack to secondary for one week. Keg or bottle as usual.

## Rock Bottom Brewpub Bike Trip

*By Craig Somers*

Meet at Theodore Roosevelt Island parking lot on Sunday, June 15, at Noon for a 32 mile round-trip ride to the recently opened Rock Bottom Brewpub in Bethesda, MD. This trip is primarily on bicycle trails (Rock Creek Trail, Sligo Creek Trail, and Capital Crescent Trail) with some connections on residential streets. We should arrive at the brewpub around 2:30PM, and invite

non-cyclists to join us there. Roosevelt Island parking lot is along the George Washington Parkway in Arlington, VA, just below Rosslyn. It is between the Theodore Roosevelt Bridge and Key Bridge, and can be accessed from the northbound lane of the parkway only. Those persons wishing a shorter bike ride can call for suggestions. Leaders: Helen Epps at 202-363-1278 or Craig Somers at 202-224-5957 (evenings).

Email:

Craig\_Somers@service.senate.gov

## Club Competitions

*By Mark Stevens, Minister of Culture*

Turnout for the April bock competition was a bit light, but we still managed to get some tasty brews competing for ribbons and the right to represent BURP in the AHA "Bock is Best" club-only competition. Congratulations to those brewers who entered, and thanks to those who judged. The winners this month were:

1st place: Lynn Ashley, with a maibock

2nd place: Andy Beaulieu, with a maibock

3rd place: Jane Hautenan, with a bock

Next month's club competition style is pilsner (should go great with chili). Here are the style guidelines that we'll 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

Several BURPers are entering beers in the AHA NHC. We got over 20 entries dropped off at the meeting, and several other brewers said they'd send entries independently. Good luck to everyone!

Also keep in mind that Spirit of Free Beer entries should be brought to the next meeting!!

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## NEW MEMBEERS

*By Bill Ridgeley, Minister of Propoganda*

Welcome this month to Stephen Brickel of Arlington, Roger Brown of Ames, IA (father of our illustrious newsletter editor), David Preve & Susan Tennille of Alexandria, and Michael Rudolph & Betty Johnston of the District.

Hope to see you all at upcoming meetings (perhaps even Roger!) [Maybe May 31! Ed.]

## BURP Net Report

*By Lynn Ashley, Minister of the Web*

### CALL FOR BREWING PAPERS!

Want your brewing articles published on the web? Oh, you don't have a web site and haven't the time to learn html? Well, BURP Net has space available for your publications and I'll work with you to get your brewing pages up for the world to see!

As an incentive for you brewing authors, on a space and time available basis, I will even set you up with a simple homepage to link to your publications. Best of all, your homepage will have a [www.burp.org](http://www.burp.org) URL address.

The 'Brew Links' pages on BURP Net are being expanded. In addition to the BURP members' homepages and publications mentioned above, we are providing links to other members' websites. If you want to see a link to your homepage on BURP Net, just let send me your URL address.

Recent visitors to BURP Net have also seen other changes. As BURP Net expands, "time-to-load" issues make it unreasonable to keep adding items to the first page. To reduce load time, news items and other content are being moved to other pages. A complete site menu is now located directly under the BURP logo on the first page.

Other changes include the addition of 'BJCP' information and the listing of brewing 'Technical Seminars'. The 'Local Suppliers' page has been expanded to list hours of operation and BURP member discount information.

As in the past, the 'BURP Calendar' and 'Winning Brewers' pages are given priority. Recently, I was going through the early BURP newsletters and ran across the issue which covered the very first BURP Club Competition in April 1983. It contained a photograph of the winning brewers. For a bit of BURP nostalgia, go to the end of the 'Winning Brewers' page and click on 'BURP's First Club Competition'.

Sorry that we were not able to provide BURP Net as promised for the last meeting. We hope to have it available for you to surf at the May meeting at Tom and Colleen's.

## Frederick Brewing Needs Reps

*By Jonathan Gambill, Frederick Brewing*

Dear BURPers:

I am writing from Frederick Brewing Co., in Frederick, Maryland, we brew Blue Ridge Beers and Hempen Ale. As we continue to expand our distribution network we are in need of individuals knowledgeable about beer who are interested in working with our salespeople, and myself, to promote our beers.

We are seeking individuals to represent Frederick Brewing Company at festivals, tastings, promotional evenings at restaurants and bars, etc. Each event would last roughly four hours, typically on weekends or in the evenings. Pay is \$25 per event, plus mileage.

This is a great opportunity to earn some extra cash, to build your resume, and to enjoy great beer! All applicants must over 21 and have a car.

If you are interested, please contact me ASAP. Cheers! Jonathan Gambill, Frederick Brewing Co., 4607 Wedgewood Blvd., Frederick, MD 21701. Phone: (888)258-7378, ext. 122 Fax: (301)694-2971

Blue Ridge Beers and Hempen Ale

<http://www.fredbrew.com> &  
<http://www.hempenale.com>

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Although the forms were submitted over a month ago, the internet domain re-registration of [burp.org](http://www.burp.org) does not appear to be complete. Fortunately only a few internet service providers appear to have a problem. If you experience a "no DNS entry" error when attempting to access <http://www.burp.org/>, then use BURP Net's IP address: <http://206.239.180.32/>.

Well, I'll close for this month. I'd like to thank Jon Feist for his constructive comments on BURP Net. And as always if you know of beer-related events, which BURPer's would like to know about, please send them to me for inclusion in the BURP Calendar.

BURP Net:

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

## All Grain Brewing; Simple Cheap and Easy

By Keith Chamberlin

I'm continually amazed at how many people think that all grain mashing is difficult or time consuming. Well, OK, it is a little time consuming but there are intervals during the mashing that you can do other things. A lot of times while I'm mashing I'll run out to the store to pick up some things or do some chores around the house. I won't beat around the mash tun but will get right to the specifics of how I brew. At least one or two people have said they like my beer and I'm grateful for those few! I took a lot of ideas from what I read and what I've seen people do and developed my process to fit my capabilities at home. Let's start off.

**Mashing.** We'll take the simple case of single infusion. I put water, most of the time straight tap water, in a 33 qt enamel on steel pot, you know, the ones that looked like they are crab steamers. Use approximately 1 qt per lb of grain, and heat that to approximately 17-18 degrees above your desired mash temp. This is best done on a propane cooker, OUTSIDE. When you reach temperature, slowly mix in the grain while stirring the pot. Try-

ing to avoid any balling of the grain. Once thoroughly mixed in, check your temp. If you are under, turn the propane back on and stir until temp is reached, allow for a little over shoot, the temp will continue to rise a little after you turn off the propane. In the mean time turn on the oven, yes, the oven. The 33 qt pot fits nicely in my oven with the middle rack removed. Do a check fit before you start mashing!! I set the oven to 150-200 degrees. This range will keep the mash temp stable for quite a long time. Let sit in the oven for about an hour, more if you like, or less if you are doing a higher saccharification rest. After conversion, heat the mash up to 168-170 degrees to kill off the enzymes. This called a mash-off or mash out.

**Lautering.** Use Phil's Lautering System, or a double bucket type lautering setup by ladling the mash into the lauter tun. Use enough of hot water for a foundation that will just cover the false bottom as you may get a stuck lauter otherwise. Now start heating the sparge water and in parallel, clean the mash tun out as this will be your boil kettle a little later, start recirculating the wort to get it clear. By now the sparge water should be ready. Put the water into the hot

liquor tank and slowly drain the clear wort into the boil kettle. You are now ready to boil as you would any pure extract brew. All this takes me approximately 3 hours.

**Boiling.** I won't cover too much about boiling as I expect most extract brewers to be familiar with this. After boiling I chill and whirlpool the best I can with my immersion chiller, which was added about 15 minutes before the end of the boil along with Irish Moss, and then use a racking cane with a little screen tied onto the end to filter out large particles. I use whole leaf hops so they help to filter out a lot of the break material.

This system is versatile too. If you need to do a protein rest, just add that step into the mashing routine. You can also do decoctions by pulling out the grain. Isn't brewing fun!!! This way of brewing cheap and easy as I paid \$40 for the lauter system and \$18 for the enamel pot. See Bill Newman, it is easy!! I hope this simple way of doing all grain brewing will persuade some of you that haven't tried it to do so with a small investment.

With a small investment, I hope this simple way of doing all grain brewing will persuade some of you to try it!

## Review of Two Beer Books

By Martin Morse Wooster

Patrick Higgins, Maura Kate Kilgore, and Paul Hertlein. *The Homebrewer's Recipe Guide: More than 175 Original Beer Recipes, Including Magnificent Pale Ales, Ambers, Stouts, Lagers, and Seasonal Beers, Plus Tips From the Master Brewers.*

Simon and Schuster/Fireside. 207 p. \$12.

Lucy Saunders. *Cooking With Beer: Taste-Tempting Recipes and Creative Ideas for Matching Beer & Food.* Time-Life. 134 p. \$12.95.

1996 marked the year when major publishers finally decided that beer books were worth publishing. There have been some beer writers, particularly Michael Jackson (for one of his books) and Charlie Papazian, who were able to convince New York publishers to give them advances. But most of the time the competent beer

book from a big publisher was a rarity.

Go into the drinks section of a major bookstore today and you'll find nearly a dozen 1996 releases from major publishers about beer. Most of them fall into two categories. There's the Beer 101 book, which begins with the premise "Beer! It's not just Bud anymore!" and goes downhill from there. Then there are the beer ratings guides, in which someone who is not Michael Jackson or Stephen Beaumont grabs a bunch of bottles of skunky beer from both coasts and proceeds to manhandle them

Seeing these books makes me approach a book from a national publisher in the same cautious way I tremble at the products of the national brewers. But the two interesting books under review may well be the start of a better trend. If 1996 was the year that major publishers discovered beer books, perhaps 1997 will be

the year they discover good beer books.

Patrick Higgins and Maura Kate Kilgore are New York City-based beer writers whose articles appear in many beer publications, including *Barleycorn*. Together with Wooster/two beer books

Paul Hertlein, a brewer at Shipyard Brewing, they've produced an interesting collection of recipes for homebrewers.

Each section has five or six recipes for a given style of beer. For example, there are brown ale recipes based on whether or not you like to make American, British, or Belgian brown ale. There's also a chapter where they provide recipes that are similar to such beloved beers as Fuller's ESB, Chimay, and Guinness Stout. The authors also like to draw inspiration from all sorts of sources, including Shakespeare, Dickens, The

**See: BOOKS, Page 10**

## Best of the (other) Newsletters

By Bob Cooke, *BURP Libeerian*

**Herndon (VA) Wort Hogs (Mar 97)** Page 2 of the newsletter has a picture of a hairy monster (Dave Pyle) handing out bricks of fresh Cascade hops to members of the Wort Hogs following a presentation he and Becky made about Hopunion.

Also at the February meeting, Chris Schwartz of Potomac River Brewing Company gave a talk about the brewery and his personal experiences. Chris said that Potomac's first two batches were poured down the drain, but that when the brewery's supply of gypsum finally arrived, the subsequent batches improved dramatically. He considers Fairfax water supply to be low in both calcium and sulfate (gypsum provides both). He also invited club members to get yeast from the brewery by appointment. For more info on the brewery call (703) 631-5430 or visit the web site at <http://mav.net/darc/prbc>. On a more serious note, the newsletter relates the story of an Englishman, Scotsman, and an Irishman who had each ordered a pint of Guinness and had the misfortune of having a fly land in each beer. The Englishman pushed his beer away in disgust. The Scotsman fished the fly out and continued drinking as if nothing had happened. The Irishman picked the fly out of his drink, held it over the beer and then yelled "Spit it out, you bastard! Spit it out!"

**Arizona Society of Homebrewers (APR 97)** One member wrote of his visit to a local microbrewery and being pressed into service helping with cleanup, etc. A memorable aspect of this experience was his efforts to convince a devout Mormon farmer (who was there to pick up spent mash grains for his cattle) that his cattle would not be imbibing any alcohol in the mash grain.

The Great Arizona Beer Festival homebrew contest attracted about 195 entries. An advertisement for AHA membership announces that AHA offers a 15% reduction on annual dues (and Zymurgy subscription) to members of an AHA Registered Homebrew Club.

**Homebrewers of Philadelphia and Suburbs (HOPS)** The April 1997 newsletter contains a tutorial on the malting/kilning/mashing process, a description of the HOPS night at El Azteca restaurant, a review of the food and beer (on tap: Boon Kriek, Kasteel Double, and Celis White) at Monk's Cafe and Beer Emporium, a Commercial Beer Review of Chimay Grande Reserve, and a beer trivia quiz.

**Houston's Foam Rangers** March and April 1997 An article on "Yeast, Lies and Videotape" lists various Wyeast yeast stains and their probable origins. See the original newsletter for all the caveats, but the bottom line (with no guarantees) is:

1056 American Ale - Sierra Nevada, Narragansett, and perhaps the original Ballantine yeast.

1272 American Ale II - Red Tail

1028 London Ale - Worthington's White Shield 1318 London Ale III - Young's

1275 Thames Valley Ale - probably Henley on Thames 1084 Irish Ale - "Could it be ... um ... Guinness?"

1098 British Ale - Whitbread

1968 London ESB - Fuller's

1728 Scottish Ale - rumored to be McEwan's

1338 European Ale - Wissenschaftliche

1214 Belgian Ale - Chimay, then Chimay not

1762 Abbey Ale - possibly Rochefort Trappist brewery

3787 Trappist High Gravity - possibly Westmalle

1338 Belgian Strong - Duvel ?

3944 Belgian Witbier - Hoegaarden/Celis White

2007 Pilsen Lager - "The name is a misnomer. Wyeast now calls it a classic American Pilsner strain. Yeah, from the largest brewery company in America...and the world...somewhere around St. Louis. Throws a green apple /acetaldehyde flavor that is characteristic of Bud, if you aren't careful."

2035 American lager - August Schell

2112 California lager - "I think it may be the Anchor Steam yeast"

2042 Danish lager - allegedly Carlsberg

2124 Bohemian lager - perhaps EKV

2206 Bavarian lager - rumored to be Weihenstephan 3470

2278 Czech Pils lager - suspected to be PU 2308 Munich lager - Weihenstephan 308

An article on raw barley emphasizes its use in Guinness stout (except that Guinness destined for Germany in which case only malted grain for Reinheitsgebot compliance). Raw barley contributes to head, full body and mouthfeel, but the same proteins also cause chill haze problems and even stuck runoff in traditional lautering. In stout, the fining capability of roast barley counteracts the hazing effect of raw barley.

**Oregon Brew Crew (Portland, OR) Club, APR 97** is organizing a swap of beer paraphernalia with individuals in France. Observations from a course in Yeast Management offered by Oregon State University included the following: the Genome Project has identified all 6,000 genes in yeast; Lallemond dried yeast is produced with a technique that does not require aeration when pitched; controlling trub by racking or "knocking the trub out of the cone" within the first 24 hours of fermentation is recommended - trub accelerates autolysis and hinders clean beer. A page entitled "April Recipes and Technique" contains three articles: one by Brig Straton on converting an old lawnmower to a grain mill; another by F. May Tag on sparging grain with a clothes washer on the spin cycle; and a recipe by Delano DuGarm for an IPA (is there a connection?)

### DO YOU WANT TO SEE YOUR NAME IN PRINT?

Write for the BURP News! Authors, with or without talent needed immediately to pen informative and creative articles about Homebrewing! See Page 3 for details. You could be famous someday!

## Volunteers Needed for MASHOUT '97

By Bill Ridgely, Minister of Propoganda

MASHOUT '97 (the Mid-Atlantic States Homebrewers Campout) is scheduled for Friday, August 22 through Sunday, August 24 1997 at beautiful Popenoe's Mountain in Rocky Gap, MD. This will be the gala 10th Anniversary MASHOUT, and we expect it to be the biggest and best homebrewer event in the East. However, to bring it off successfully, many volunteers will be needed.

Bill Ridgely will be chairing this year's MASHOUT Committee and would like to enlist committee members from both BURP and other interested area homebrew clubs.

Volunteers will also be needed for MASHOUT itself. Here is a short list of tasks that BURPers (and other club members) can help with:

- Site setup and tear-down: We're planning to rent a large tarp this year to cover both the cooking and dining area in case of inclement weather. Some help will be needed to set this up on Friday and take it down on Sun-

day. Also, we plan to set up a volleyball court, horseshoe area, and other entertainment facilities, and we'll need help collecting firewood for the campfire.

- Barn cleanup: A work team of volunteers will be needed to clean up and rearrange the barn some weekend prior to the event. The purpose of the cleanup will be to make the barn available for the Saturday night dance if weather doesn't cooperate. Some significant work will be required to accomplish this, but we intend to make a fun time out of it. Just think of it as a "pre-MASHOUT" campout.

- Registration table: Volunteers will be needed to man the MASHOUT registration table and greet campers on Friday and Saturday. We fully expect up to 200 people to attend this year's event, and the property owners want to make sure there's some semblance of crowd control. If we get enough volunteers, no one should have to spend more than an hour or two on the registration table.

- Cooking and serving meals: Once again, BURP plans to sponsor a

Saturday night barbecue and Sunday morning pancake breakfast. With the numbers of people now attending MASHOUT, this feeding frenzy may have to be re-thought in the future, but for this year, we're going to give it one more go. Volunteers will be needed to help with setup, cooking, serving, and cleanup (as well as hauling water to the site from Rocky Gap).

- Daytime activities: Anyone wishing to lead a daytime excursion on Friday or Saturday (car trip, hiking trip, bicycle ride, caving expedition) or sponsor a beer-related activity is welcome to volunteer. Other ideas for daytime (or nighttime) MASHOUT activities will also be appreciated.

Those wishing to sit on the MASHOUT Committee or willing to help out in any way should contact Bill Ridgely at 703-971-5744 (H), 301-827-1391 (W) or e-mail [ridgely@burp.org](mailto:ridgely@burp.org).

Thanks in advance, and I look forward to seeing everyone at MASHOUT '97!

## Book Review: "Brew Chem 101" by Lee Janson

Reviewed by Mark Stevens, Minister of Culture

"Brew Chem 101: The Basics of Homebrewing Chemistry" by Lee W. Janson, Ph.D., Storey Publishing, 1996, ISBN 0-88266-940-0.

Here's a quick rundown on a new book by Lee Janson called "Brew Chem 101: The Basics of Homebrewing Chemistry".

The book is a valiant, and largely successful, effort at making a large, difficult subject understandable to everybrewer. It's just the bare essence of chemistry from a homebrew perspective, written at a level that even a brewer with nothing more than basic high school science should be able to understand. That doesn't mean the author has only a simplistic understanding of chemistry. Quite the contrary: Janson holds a Ph.D. degree in biochemistry.

The book begins with a recap of the brewing process, with an eye toward potential areas of chemistry in-

terest. Janson then moves on to discussing basic tenets of organic and inorganic chemistry, such as how molecules form. There is a short introduction to water chemistry, including a chart showing common ions in water, their role in the brewing process, and their potential impact on beer flavor. Finally, there is a concise discussion of hop isomerization—simple and easily understood.

Janson moves into the realm of biochemistry in Chapter 2, where he talks about the three major types of molecules in beer: sugar, proteins, and lipids. He discusses how each of these form, how they change, how they play their roles in the brewing process, and how they affect your beer.

Chapter 3 describes yeast and the fermentation process. Concepts such as flocculation and attenuation are explained. Pathway charts, which show the chain of events occurring as complex sugars change to alcohol, are provided to augment the descriptions.

In Chapter 4, Janson talks about the mashing process, how each step is

optimized to promote enzyme activity, and what is being accomplished at that step. Some discussion is provided on the importance of boiling, including caramelization, temperature and volume considerations.

Chapter 5 is devoted to off flavors, with an alphabetical catalog of many of the major flavor flaws found in beer. Janson explains the source of these off-flavors and presents practical advice for reducing or eliminating the problems. Chapter 5 could serve as a valuable discussion for the prospective BJCP judge, studying formation and prevention of common defects in beer. Chapter 6 expands on this discussion with information about evaluating beer.

Overall, a very nice, concise treatment of a complex subject. While less detailed than books like George Fix's "Principles of Brewing Science", "Brew Chem 101" is simple, direct, and practical. I can't imagine it being possible to introduce brewers to the chemistry behind the beer with any gentler touch than that shown by Dr. Janson.

**BOOKS, From Page 7.**

Simpsons (for "Ned Flanders Ale") as well as homebrews for alumni of Notre Dame, the University of North Carolina, Duke University, and other universities. They also spent some time (and perhaps more than a couple of homebrews) thinking up beer names that are truly terrible puns. A plum-based mild is "Aplomb of an Ale." Their tribute to Anchor Liberty is "Appliance-on-the-Fritz Pale Ale." Then there's "Masterbator" (a doppelbock, not a cream ale).

The authors also include lengthy excerpts from great books that mention beer. Some selections, such as those by Joseph Mitchell and Washington Irving, are fairly familiar. But did you know that there's a lengthy pub scene in George Orwell's 1984?

The Homebrewer's Recipe Guide is an interesting debut which homebrewers will find fun. I look forward to their next book.

Cooking With Beer is more problematic. There are other beer cookbooks. Most aren't worth reading because the writers don't know how to use beer as an ingredient. (A typically bad cookbook is Candy Schermerhorn's Great American Beer Cookbook, which a witty friend of mine calls "White Trash Cooking With Beer.")

Lucy Saunders certainly knows how to use beer in cooking. But does she have to be so pretentious about it? Did she have to credit 89 people in her acknowledgements in a book which only has 51 recipes, many of which come from chefs or brewers who aren't

part of Saunders's circle of 89 friends? And does she Wooster/two beer books have to be the sort of writer that can refer to individual chocolate puddings as "little custardy treats?"

In short, Saunders is a Foodie, and foodies have always irritated me. When I read such sentences which begin "When I apprenticed in the kitchens of In't Spinnekopke, Brussels, the master chef, Jean Rodriguez, taught me", I grumble and threaten to launch a counter-revolutionary movement, which has as its credo that the only foods worth having with beer are burgers, chili, ribs, and oysters.

But it's clear that Saunders knows quite a lot about cooking. She is the sort of chef who was so inspired by the introduction of Leinenkugel Ale that she made a pumpkin soup with it. And if you're the sort of cook who happens to have chipotes and potato starch in your house, or who is willing to open a can of malt extract to use 2 1/2 tablespoons in a recipe, then Cooking With Beer is a book for you.

We need better beer cookbooks, but we also need ones that are playful and not snobbish. Stephen Beaumont's A Taste for Beer is a good example; it's a book written by a writer with a formidable amount of beer knowledge, but who knows that cooking is pleasure and not homework. Where is the beer cook as literate and adventurous as John Thorne? And when is someone going to launch a newsletter or a magazine for people who like to cook with beer?

**Old Dominion Beer Festival Volunteers Wanted**

*By Bud Hensgen, Mid-Atlantic Association of Craft Brewers*

Six Virginia Breweries at Old Dominion Brewing Co. June 27, 28, 29, 1997

Beer from Virginia, food, music and family entertainment will all be on tap at Old Dominion Brewing Company's first beer festival in Ashburn, Virginia, June 27, 28 and 29, 1997. Old Dominion will feature its beers and those of 5 guest breweries from Virginia. The country beer festival will take place in the large field behind the brewery in Beaumeade Corporate Center in Ashburn, Virginia.

The Old Dominion Beer Festival needs 70 volunteers. Your volunteering will help make the festival a success. You will get a Dominion T-shirt, a mug and wrist band for your use during your non-working time at the festival. Even better, the brewery will host a thank you party for volunteers on Monday, June 30 from 5:30 to 9:00 PM. We hope you will join us.

Volunteers will check id's, sell tickets and pour beer and manage the ride stations for kids. Volunteers may be called upon to work in either beer stations or in ticket booths, so please be willing to take on whichever spot you are needed for. Please review the guidelines for volunteers.

There will be four shifts:

- Friday, June 27: 4:30 PM to 9:00 PM
- Saturday, June 28: 10:30 AM to 4:00 PM
- Saturday, June 28: 3:30 PM to 9:00 PM
- Sunday, June 29: 11:30 AM to 6:00 PM

There will be a training/assignment meeting at the Old Dominion Brewpub on Monday, June 16 at 5:30 PM. Please mark your calendar.

For further information, contact: Bud Hensgen, 1327 N. Vernon St., Arlington, Va. 22201, Tel: 703 527 1441 Fax: 703 527 5689 e-mail: budh@erols.com

**UPCOMING COMPETITIONS**

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	