



# BURP NEWS

The Official Newsletter of  
BREWERS UNITED FOR REAL POTABLES

"Zwei Beir bitte."

June 1997

Inside:

- SOFB Winners
- Chili Cookoff
- Water Class
- And MORE!

## Spirit of Free Beer 1997

*A Resounding Success!!*

*By Dan Brown, Editor.*

Merrifield Virginia, Saturday, June 7th. A multitude of judges and stewards gathered early in the morning at Brew America. The task before them, judge the 401 entries in BURP's annual Spirit of Free Beer competition. This is roughly double the number of entries from last year. By most reports, quality was generally up and the competition was stiff. By the end of the day, several livers may have been bruised, lots of bratwurst had been consumed and the winners (see page 2) had been determined.

The high number of entries was somewhat unexpected, but was handled gracefully by registrar Bret Wortman. Bret had some slight difficulties with the software which probably wasn't designed to handle a competition of this magnitude. He mentioned thoughts of writing custom software to handle next years SOFB. Bret enjoyed his task, musing at the creative names bestowed on some of the brews, such as 1592, which references the hopping schedule, Columbus (as in sailed the ocean blue in 1492) plus 100, or, Centennial.

Miles Smith, owner of Brew America, graciously hosted this years competition at his Merrifield shop, providing a location, cooler space, a closed circuit TV system to watch the judging, and plenty of encouragement for all involved. Miles was pleased with the event and is planning on a repeat performance next year. Midway through the afternoon, he was discussing plans of a video capture system



*Miles Smith, host of SOFB '97*



that could be used to upload live images to the soon to be opened Brew America website, where, combined with links to the BURP website, they could have a special section dedicated to Spirit of Free Beer.

A competition of this size couldn't happen without the dedication of the judges, some of whom came from as far away as the state of New York. Due to the overall high quality of the 401 entries, it was a true test of judging ability and endurance. "This is a hard day at work" commented Bill Ridgely. Polly Goldman noted that she'd tried upwards of thirty different beers and that there had been fewer truly bad brews than in previous years.

The stewards were also some of the stars of the day. They kept the judges supplied with the appropriate bottles of beer, running back and forth to the cooler where "The Cooler Queen" Debbie Parshall, Jamie Langlie, her able assistant and "The Brawn" Wayne Casey hauled, lifted, sorted and served. Other starring stewards in-

clude Liz Pitts, Tim Aberg, Ciaran Murphy, Wanda Dawson, Linda Rorick, Laura Whitestone, Phil Merriwether, Keith Hooker, Damian and Ann Marie Audley, Chris Kagy, and Doug Kruth(as himself).

Jim Tyndall and Jude Wang provided the cooking expertise, serving up grilled brats and sour kraut. George Kruth, father of BURP financial wizard Doug Kruth, acted as the food quality monitor, consuming at last count no fewer than six of these delicious sausages.

All in all, SOFB '97 was a resounding success. Congratulations to all of the entrants, and a hearty thanks to all of the judges, stewards, volunteers, donors, organizers and especially Miles Smith for making an event this huge possible.



## OFFICIAL RESULTS of SOFB

By Mark Stevens

1997 Nations Capital Spirit of Free Beer Homebrew Competition June 7, 1997

Sponsored by Brewers United for Real Potables (BURP)

Graciously hosted by Brew America, Vienna, Virginia

TOTAL NUMBER OF ENTRIES: 401

Category Winners:

Light Lagers:

- 1st: George Fix
- 2nd: George DePiro
- 3rd: Robert Dawson

Amber & Dark Lagers:

- 1st: Delano Dugarm
- 2nd: Gary Nazelrod
- 3rd: Wendy Aaronson & Bill

Ridgely

Bock:

- 1st: Ed Cosgrove
- 2nd: Scott Bickham
- 3rd: Bill Card

English & German Ales:

- 1st: Jay Adams
- 2nd: Robert Dawson
- 3rd: Greg and Tina Griffin

American Pale Ales:

- 1st: Paul Fiorino
- 2nd: Tim Fields
- 3rd: Robert Stevens

Brown Ales:

- 1st: Alan Folsom
- 2nd: Mike Acuna
- 3rd: Art Blanchard

Porter:

- 1st: David Woolsey
- 2nd: David Woolsey
- 3rd: Bob Kellogg

Stout:

- 1st: Bud Hensgen

- 2nd: George DePiro
  - 3rd: Gary Nazelrod
- Strong Ales:
- 1st: Scott Bickham
  - 2nd: Andy Anderson
  - 3rd: Greg and Tina Griffin
- Belgian Ales:
- 1st: Jay Adams
  - 2nd: Ken Dere
  - 3rd: Jay Reeves
- Novelty Beers:
- 1st: Ray Renner
  - 2nd: Benjamin Hawkins
  - 3rd: Frost E. Breeze
- Wheat Beers:
- 1st: Jim Rorick
  - 2nd: A.J. DeLange
  - 3rd: Andy Anderson
- Mead and Cider:
- 1st: Ed Cosgrove
  - 2nd: John Dittman
  - 3rd: Robert Dawson

Best of Show Awards:

1st place BOS (to be brewed at Virginia Beverage Company, Alexandria, VA): Alan Folsom (mild)

2nd place BOS (brewer for a day at Potomac River Brewing Company, Chantilly, VA): Jim Rorick (weizen)

3rd place BOS (brewer for a day at Brimstone Brewing Company, Baltimore, MD): Scott Bickham (barleywine)

Brewer Select Award (to be brewed at Oxford Brewing Company, Linthicum, MD): Bud Hensgen (stout)

Lager Challenge (to be brewed at Blue N Gold Brewing Company, Arlington, VA): Delano Dugarm (dark lager)

Thanks to all of the sponsors, judges, stewards, competition staff, and to our host site, Brew America of Vienna, VA, for making this a fun, successful event for everyone!

## Cannon Fodder

By Tom Cannon, Fearless Leader.



The chili gods smiled on us for the May BURP meeting. It turned out to be a great day for the chili competition. 19 chili cooks, including several past champions, gathered to decide the 1997 BURP best chili. The winner, however, was a shock to us all. A vegetarian chili won first place in the BURP chili competition! And it was good!!! This is going to take some getting used to. Congratulations, though, to Bill Cavander for winning this year's chili competition. It was fun, and I can't wait to challenge Bill again next year.

Congratulations to the seven BURPers who got beers entered into the second round of the AHA National Homebrew competition. They are Scott Bickham, Mark Stevens, Wendy Aaronson, Keith Chamberlain, Janet Crowe, Steve Marler, and your fearless leader. Let me tell you, the beer I'm getting forwarded was the same Stout I entered in the Club Stout Competition last February that scored a 27 by some beer judge named Dave Pile. The lesson here is you don't get beer ribbons unless you enter beer. Beers can improve with age, so if it tastes good to you, put it in a competition. You may be surprised by the results. And keep your fingers crossed for some BURPers to bring back medals from the second round in Cleveland in July.

By the time you read this, the fifth BURP Spirit of Free Beer will be finished. Right now, we have more beers than have been entered in any of the previous SOFBs. Credit to this goes directly to all the hard work done by our Minister of Culture and SOFB organizer, Mark Stevens, and especially our Prize Coordinator, the peerless Becky Pyle (not related to Dave Pile). At the June meeting when we hand out all the competition prizes, make sure you thank Mark and Becky and the other SOFB volunteers. They deserve a lot of credit for making

## 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

## Thanks to SOFB Sponsors

*By Becky Pyle, SOFB Prize Coordinator*

I can't say thank you enough to all our sponsors. This year's Spirit of Free Beer prize array included five professional brewing opportunities from Virginia Beverage Company; Blue-N-Gold Brewing Company; Oxford Brewing Company; Potomac River Brewing Company; and Brimstone Brewing Company. In addition we were donated \$200.00 in gift certificates from Brew America; bags of grain from Brew Masters, MD Homebrew, Oxford and Wild Goose; hops from HopUnion; yeast from WYEAST; dozens of glasses from Northern Virginia Beverage, Wetten Importers and Select Wines; and a case of Maibock from Clipper City. A complete list of prizes donated follows:

**All About Beer** - 2 subscriptions

**Anchor Brewing Co.** - 3 t-shirts

**Baltimore Brewing Co.** - 2 t-shirts and 2 glasses

**Belgique Gourmande** - \$50.00 gift certificate

**Blue-N-Gold Brewing Co.** - 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.

**Boston Beer Co.** - 4 sweatshirts, 2 polo shirts and 24 pint glasses

**Brew America** - \$200.00 in gift certificates

**Brewer's Art** - \$50.00 gift certificate

**Brew Masters** - is sponsoring our entire American Style Ale Ribbon Category with 55 lbs of grain for 1st Place (mix and match from their

grains in stock), 25 lbs of grain for 2nd Place and 10 lbs of grain for 3rd Place. Hat's off to our long time sponsors!

**Brickskeller** - \$50.00 gift certificate

**Briess Malt** - 2 hats

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

**Cairo Wine and Liquor** - \$35.00 gift certificate

**Capital City Brewing Co.** - \$70.00 & \$40.00 gift certificate

**Clipper City** - a case of Maibock Beer

**Crosby and Baker** - \$60.00 in gift certificates

**Dock Street Brewing Co.** - a dozen pint glasses

**Frederick Brewing Co.** - 2 t-shirts and a golf shirt

**HopUnion USA, Inc.** - 30 sample bags, 5 key chains and 2 hats

**John Harvard's Brew House** - \$30.00 gift certificate

**Koch's Koncepts** - Koch's Kooler

**Legends, Ltd.** - goblet and 2 t-shirts

**Maryland Homebrew Supplies** - bag of Belgium Pale Malt

**Merchant Du Vin** - Celebrator Glasses

**Mount Vernon Cidery** - Poster and 2 hats

**Northern Virginia Beverage Co.** - dozens of glasses and 2 beach umbrella's

**Old Towne Tavern & Brewing Co.** - \$40.00 gift certificate

**Oliver Breweries, LTD** - growler, t-shirt and hat

**Oxford Brewing Co.** - 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. In addition they have donated 2 bags of grain. Wow!

**Pennsylvania Brewing Co.** - 2 t-shirts

**Pete's Brewing Co.** - 3 t-shirts

**Phoenix Imports Ltd.** - 4 t-shirts, 2 pint glasses and 4 bar towels

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

**Rick's Wine and Gourmet** - \$50.00 gift certificate

**Rockbottom Brewery** - \$50.00 gift certificate

**Rogue Ales** - 2 hats

**Select Wines** - dozens of glasses

**Sierra Nevada Brewing Co.** - 2 sweatshirts, 2 t-shirts, 2 golf shirts, pins and signs

**Silesia Liquors** - sponsoring our plack and trophy engraving.

**Sisson's Restaurant & Brewery** - 2 glasses, 1 t-shirt and 1 tank top

**Storey Communications, Inc.** - 5 books

**Sweetwater Tavern** - \$25.00 gift certificate

**The Flying Barrel** - \$100.00 gift certificate (brew on premise) and a \$50.00 gift certificate for the homebrew store

**The Legend** - \$25.00 gift certificate

**Total Beverage** - \$50.00 gift certificate, 2 dozen swing top bottles and lots of openers for the competition

**Victory Brewing Co.** - 1 henley long sleeve shirt

**Virginia Beverage Co.** - 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.

**Wetten Importers** - dozens of glasses and 1 t-shirt

**Wild Goose Brewing Co.** - 55 lb bag of grain

**WYEAST Laboratories** - 12 yeast and 1 t-shirt

**Zymurgy** - 2 subscriptions

## Fodder from Page 2

SOFB the premier homebrew competition on the east coast.

Short turnaround time for articles this month due to the short period between BURP meetings. Hope to see a big turnout at Larry and Trish's. Keep on brewing, and we'll see you there.

## New Members

*By Bill Ridgely, Minister of Membership*

Welcome this month to Christopher & Gina Bruno of Vienna, Bob Kulawiec of the District, Mike Megown of Fredericksburg, Phil Merriwether of Reston, Sue Murrin of the District, Beth & Mike Nunan of Manassas, and Michael Saint-Clair of Ellicott City.

Hope to see you all at the next BURP meeting!

## Burp Education Update

By Wendy Aaronson

Many thanks to Jim Busch for leading the commercial pilsner tasting during the May BURP meeting. At least 25 people listened attentively to Jim discuss the differences between pilsners which were brewed in different parts of the world. These included Pilsner Urquell, Bitburger, Grolsch, Ephes (Turkey), and pilsners from Baltimore Brewing, Stoudt Brewing and Victory Brewing. We also tasted Bill Ridgely's Pre-Prohibition lager because it was a style that was going to be judged in the club competition held later in the day. The crowd favorite appeared to be Victory's Prima Pils.

**COMMERCIAL BROWN ALE TASTING** - Due to the success and the positive evaluations I received regarding the commercial pilsner tasting, there will be a commercial brown ale tasting at the June meeting. Besides increasing our understanding of the

style, it is hoped that this will encourage non-BJCP members to assist BJCP judges in judging beers at club competitions. To prepare for the tasting, I recommend that you refer to Mark Stevens' article in the May newsletter. The tasting will be immediately prior to the June 21 meeting at Larry and Trish Koch'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 so I can determine how much beer we will need.

**WATER SEMINAR** - Presently, only three people have contacted me about attending the water seminar on June 29. If there isn't sufficient inter-

est, then the class will be postponed. To reiterate the details of the class, A.J. DeLange has offered to teach this class 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 that you bring to class, taste the water used for different beer styles, and learn what you have to do to adjust the water for your particular needs. The cost of the class is \$15 to cover materials needed to test 1 water sample and the handout on water. If interested in the water test kit, the estimated cost is an additional \$30. If interested, please give me a call no later than June 21.

**BJCP EXAM PREPARATION COURSE** - I plan on organizing a course which will begin in late August or early September and last approximately 10 weeks. If interested, please give me a call so I can start working on the logistics.

## Chili Cookoff winner -- "Veggie Boy" Chili

by Bill Cavender

First, because of the ethical dilemmas associated with meatless chilis, it is important to have someone in the immediate vicinity cooking a meat chili. Fortunately I had Dave Pyle at my side, mixing a variety of meats into his chili. Thanks to him for the use of half his stove to make my chili possible.

- 2 vidalia onions, chopped
- 3 green bell peppers, chopped
- 2 red bell peppers, chopped
- 2 fresh New Mexico chiles, chopped
- 2 T minced garlic
- 1/2 cup olive oil
- Saute above ingredients until soft, add 1 bottle of beer (I used Hempen Ale)
- added
- 4 T chili powder
- 4 T ground hickory smoked jalepeno pepper
- 4 whole dried cayenne peppers
- 2 whole pasilla chiles
- 2 whole ancho chiles
- 2 T dried oregano
- 2 T ground cumin

Simmer for 20-30 minutes  
Added

- 2 32 oz. Cans plum tomatoes
- 2 32 oz. Cans kidney beans
- 1 32 oz. Can pinto beans
- 1 32 oz. Can roman beans
- 1 32 oz. Can garbanzo beans
- 1 32 oz. Can black beans
- 3/4 lb. TVP (textured vegetable protein) Bring to boil, reduce heat and slow simmer 2 hours.

During the 2 hour simmer, adjusted spices to taste, and added an additional 32 oz. Can of plum tomatoes to maintain consistency. Meatless chili does present some preparation problems less common with a traditional chili. My main problem was the fact that there was a low fat content, therefore I lost lots of liquid during the boil. To replace it I added tomatoes and a little more beer.

I realize that the words meatless and chili used together are heretical to some. But hey, a little something different now and again ain't all bad!

Many thanks to Hard Times Cafe for donating prizes for the chili cookoff.

## BURP Finances

By Doug Kruth, Treasurer

5/1/97

Category

6/10/97

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### Inflows

Club Sponsored Competition +:	\$1932.00
Membership +:	\$630.00
Donations +:	\$558.00
Interest Earned	\$7.95

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Total Inflows \$3127.95

### Outflows

Club Sponsored Competition -:	\$1395.71
Membership - G&A	\$11.29
Newsletter -:	\$308.67
Taste of Southern MD Festival -:	\$103.76
Donations -:	\$26.88

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Total Outflows \$1846.31

Overall Total \$1281.64

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### BURP Account Balances

Cash	\$0.00
Payable	\$38.17
Receivable	\$5.00
Savings	\$3,079.54
Checking	\$3456.09

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Networth \$6502.46

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## Brewing Extract Beers: July Club Contest

By Mark Stevens, Minister of Culture

The July club competition style isn't really a style at all, but it is a great opportunity for a lot of people who feel intimidated by competing against all-grain beers to bring out their best extract brews and compete an equal footing with similar brews.

Any beer style is eligible, as long as its brewed with extracts. [Ed note: The AHA website notes that the only requirement is that at least 75% of the malt used must be in the form of extract.] The winner of this competition is eligible to represent BURP in the AHA "Extract Extravaganza" club-only competition. Just one bottle is needed to enter the BURP competition, but please have another three bottles ready for the AHA in case you win.

So, what does it take to brew a winning extract beer? The first thing to remember is that if you use the pre-hopped extracts sold as "can kits," throw away the yeast that comes packaged under the lid and buy fresh yeast. The second thing is to ignore any directions telling you to add lots of corn or table sugar. Instead, boost your gravity by adding plain unhopped malt extract. As always, watch the sanitation.

Ray Daniels presents some interesting tips for brewing winning extract beers in his excellent book "Designing Great Beers". In his analysis of winning recipes from AHA competitions, Daniels notes that as recently as 1994, 38 percent of the ribbon winners were extract-based beers, but that \*all\* of

these beers used at least some grain. Most of the winners are partial-mash beers, but by steeping at least a pound or two of fresh-crushed grain, you can get a good malt character and restore some of the yeast nutrients that are often missing from extracts. (Extract beers tend to have slower fermentations than all-grain beers.)

Another thing to keep in mind when working with extracts is that lighter-colored beers are difficult to do well when brewing with extracts. This is because most extracts darken during the manufacturing process, and also have a tendency to further darken with age, so that an older can of extract might produce a darker beer than a young can of the same brand. Most extract brewers also tend to favor concentrated boils rather than full-scale boils that would require chiller. High gravity worts always tend to darken more in the kettle than a low gravity wort. A good pilsner or kolsch can be tough to brew using extracts, but there are plenty of styles that do work well with extracts. Porters and stouts, most of the Belgian ales, wheat beers, IPAs, and brown ales are all good candidates for extract brews, especially when used with some grain. There are thousands of extract beer recipes floating around the homebrew community, and most homebrew shops have plenty of them to share with their customers. Here are a couple to get you going.

Basic German Weizen 5 gallons  
6.6 pounds Northwestern weizen (wheat) extract

1 ounce Hallertau, Mt. Hood or similar hop (3-5% alpha, boil 60 minutes)

Wyeast 3056 or similar yeast  
Bring 2-3 gallons of water to boil and add extracts, stirring until dissolved. Add hops and boil 60 minutes. Dilute to 5 gallons and add to fermenter. When temperature is below 75 degrees, pitch yeast. Ferment 1 week, rack to secondary for another week, then bottle or keg as usual.

Easy IPA  
5 gallons  
2 - 1 / 2 pounds US 2-row pale malt  
1 / 4 pound wheat malt  
1 / 2 pound crystal malt (20-40 L)

3.3 pounds pale or gold malt extract syrup  
1 pound light dry malt extract  
1 ounce Nugget or Chinook hops (11-13% alpha, boil 60 minutes)  
1 ounce Cascade hops (5% alpha, boil 30 minutes)

1 ounce Cascade (finish)  
Wyeast 1056, or a dry yeast like Windsor or Nottingham

Heat about 2 gallons water to about 160 degrees. Grind grains and place in a grain bag. Add grain bag and mix well with water. Measure temperature. If below 150, slowly heat to about 152. Let steep for about 45-50 minutes. Heat another gallon or so of water to about 175 degrees. Rinse grains into kettle and discard grain. Add extract, stir to dissolve, and bring to boil. Boil 60 minutes, adding hops at times indicated above. At end of boil, dilute to 5 gallons, cool to below 75 degrees, and pitch yeast. Ferment about 1 week, transfer to secondary for another week, then bottle or keg as usual.

## Competition Notes

Mark Stevens, Minister of Culture

Winners of the May pilsner contest and Spirit of Free Beer are noted elsewhere in the newsletter. Congratulations to all.

Keep in mind that we need a handful of members at every club meeting to judge the monthly club contest entries. If you have particular interest or expertise in an upcoming style, please let me know so that I'm sure to reserve a spot for you to judge. Also, if a particular style is one that

you have not previously had a chance to judge, and you'd like to get a little experience with a new style, the club contest is a great opportunity to improve your expertise. If you participate in Wendy's pre-meeting tastings of the monthly style, this is also an excellent opportunity to immediately put to use your new-found insight. Let me know what you want to judge.

BURP had over 30 entries in the AHA National competition this year, and while the judging took place in mid-May, the results have not yet been

announced. We should know who went on to the second round by the time of the next newsletter. Good luck to everyone!

June's club contest style is brown ale. Bring your best to the June Meeting and see how it fares compared to others. Here are the style guidelines that we'll use. Mild: OG: 1030-1038, IBU: 10-24. English Brown: OG: 1040-1050, IBU: 15-30. American Brown: OG: 1040-1060, IBU: 25-60.

## Competition Announcement And Call For Judges - Montgomery County Fair On August 16

By Wendy Aaronson, Minister of Education

After judging so many beers in the Spirit of Free Beer, it's hard to imagine that I'm thinking about the next competition in the area. Last year's first Montgomery County Fair Amateur Homebrew Competition was a huge success with more than 200 entries due to the extraordinary organizational efforts of the Gaithersburg Area Brewing Society (GABS) and the number of BJCP judges from BURP who showed their support and participated in the competition. The Second Annual Montgomery County Fair Amateur Homebrew Competition will be on August 16 at the Montgomery County Fairgrounds in Gaithersburg. This competition is sanctioned by the AHA and BJCP and Steve Lichtenberg is the judge coordinator. All judges and stewards will receive free entry into the fair. Steve will be mailing fliers to last year's participants. If interested in judging, give Steve a call at 301-990-8430 or by email to [slichten@msninc.com](mailto:slichten@msninc.com).

## BURP pilsner contest results:

1st place: Tom Cannon

2nd place: Jim Rorick

3rd place: Eric Clem

Many thanks also to our judges: Polly Goldman, Rick Garvin, and Bill Newman. We had 10 entries this month, so competition was stiff.

Here's Tom Cannon's Winning Pilsner recipe from the May club competition:

For 8 gallons. 18# Durst Pilsner malt. 2# Breiss Cara-Pils. 1.25# Ireks Munich Malt. Wyeast Bohemian Pils yeast. Single Decoction Mash. 30 minutes at 130 deg F. Decoct to 152 def F for 1 hour. Sparge using 1 oz Saaz hops for first wort hopping. Boil for 1.5 hours. 4 oz Hallertauer Mittelfruh for 60 minutes 2 oz Tettnanger for 30 minutes 1 oz Saaz for 15 minutes, 2 oz Saaz at knock out. OG 1060. Ferment 2 weeks at 50 def F in glass. Lager 3 weeks at 34 deg F in glass. FG 1011

## Wort Chilling

By Benjamin L. Schwalb, BURP Member at Large.

Now that you've finished boiling your wort, what's the next step?

The time between when the wort is cool enough for microbes to infect it (below 120 F) and when the yeast really gets going is called "lag time". There's plenty of sugar in there, and the more time and resources you give bacteria, the more they will multiply. It would be nice if you could cool the wort quickly instead of waiting an hour or two for it to cool to pitching temperature. Pouring hot concentrated wort into cold water will drop the temperature only so much - usually we will still have to wait for complete cooling. Putting the pot of wort in an ice water bath helps some, but still leaves considerable lag time.

The solution to all these problems is to force cool the wort using what's known as a wort chiller. This is a device which, with the addition of cold tap water, will quickly drop the temperature of your wort to make it ready for pitching. A good wort chiller should be able to cool a batch of homebrew down to around 70 deg F. in no more than half an hour. This will help prevent infections and get your brew happily fermenting much sooner.

Quick chilling is also a very good idea because of the oxidation factor. Oxidation is a process which causes metals to rust, fats to go rancid, and beverages to go bad in the bottle. Active yeast breathe or respire and therefore use up oxygen, so aerating the wort can be a good idea. But, aerating while the wort is hot can be counter productive, as the higher temperature speeds oxidation. Quick chilling with a wort chiller helps avoids this.

Another benefit of quick chilling is an improved "cold break", which is when proteins coagulate into big chunks as the result of a rapid temperature drop. These chunks settle easily; thus clarification is enhanced.

So every serious homebrewer needs a wort chiller. You can buy one at a homebrew shop, or you can save a few bucks by buying the parts at a hardware store and building one.

There are two basic kinds of wort chillers. They both work on the same principle: thermal exchange (no, this does not mean trading underwear). The two kinds are:

1) Immersion. The simpler of the two, this involves a connector to a faucet or spigot, connected to a flexible hose, connected to coiled, hollow piping (almost always copper, due to its excellent thermal conductivity), connected to more flexible hose. Cold water is run through the piping, which is immersed in the hot wort inside the boiling pot. The wort's heat conducts through the piping to the continuously running water. This carries the heat away as the warmed water flows down the drain, thereby quickly cooling the wort.

2) Counterflow. Copper piping is run lengthwise through a garden hose, then both are coiled. The hot wort is siphoned INSIDE the piping from the boiling pot to the fermenter, while cold water is run the other way inside the hose but outside the piping. By the time the wort reaches the fermenter it has cooled.

There are advantages to both types of chiller. The immersion type is less expensive and easier to assemble, most people feel its easier to clean and maintain. The counterflow type, though more difficult to clean, its hard to scrub inside a coiled copper pipe, cools each unit of wort faster and more effeciently. The immersion type cools all the wort at the same time, which takes roughly 10-20 minutes, while the counterflow type cools only the wort that is inside the chiller. Thus cooling time per unit of wort is the time it takes to siphon from the boiling pot into the fermenter, which is usually less than a minute, so there is less chance for contamination and a better cold break results. The higher the gravity, the longer it takes to flow. Worts with very high gravities often will not flow through counterflow wort chillers, most of which use 3/8 inch inner diameter piping, so an immersion type must be used.

Quality chillers are available at most homebrew suppliers and start at

**See Wort Chiller Page 7.**

## 1997 Real Ale Festivals Plans Announced

June 9, 1997-Chicago ÷ The Craft Beer Institute today announced plans for the 1997 Real Ale Festival ÷ the premiere American beer festival dedicated to British-style cask-conditioned ales. Plans for this year's festival include a bar dedicated to past Champion Beers of Britain, a tasting of hop varietal beers and a competition among homebrewed beers served by handpump.

"This year's festival promises brewers and beer lovers taste treats that have never before been available in the United States," said Ray Daniels, president of the Craft Beer Institute and lead organizer of the festival. "Anyone who is serious about beer will want to be in Chicago during the weekend of November 7-9, 1997."

Chicago's newest brewpub, Riverwest Brewing Co, has been se-

lected as the site of this year's festival. Located at 925 West Chicago Avenue, not far

from Chicago's Riverwest, Loop and Greektown areas, the facility offers

more than 10,000 square feet of space to festival goers.

This year's Real Ale Festival will offer a chance for homebrewers to exhibit their real ale skills. On Sunday, a competition of homebrewed real ales will be held. To mimic the commercial serving of cask ale, the entries will be submitted in soda kegs and served through handpumps.

"Serving the homebrews on handpump is a logistical nightmare," says Daniels, "but we felt that a competition of bottled real ale just wasn't interesting enough. Thanks to support from both Riverwest Brewing and the Chicago Beer Society, we've come up with a plan to achieve the proper handling for the homebrew entries."

Daniels said that the homebrew competition will be structured as a "club-only" event, with one entry permitted from each homebrew club in the country. "That was the only way we could see to keep the number of entries down to a manageable number," he said.

To help make this year's festival a success, Daniels said that he is seeking sponsors for various aspects of the event. In addition to keeping the consumer price steady at 1996 levels, the sponsorship program gives companies and brewers an opportunity to have a strong presence at the festival, said Daniels.

Anyone interested in more information on the Real Ale Festival should contact the Craft Beer Institute at 773-665-1300 or via E-mail: raydan@compuserve.com. Also, the festival has a web page that gives more details about the event at <http://www.mcs.com/~rdan/RAF.html>.

### AHA NHC 1st Round Results

The Covert Hops Society posted results of the AHA NHC 1st Round. Results are at: <http://www.coverthops.com/nhc97.htm> Here are the winning BURP members:

Category	Member	Place
#1 Barleywine	Scott Bickham	2nd
(American Barleywine)		
#2 Belgian Ales	Mark Stevens	1st
(Dubbel)		
#6 American Ales	Steve Marler	3rd
(American Pale Ale)		
#7 English Bitter	Janet Crowe	3rd
(ESB)		
#10 Strong Ale	Wendy Aaronson	2nd
(Scottish Strong)		
#11 Stout	Tom Cannon	2nd
(Foreign Stout)		
#11 Stout	Keith Chamberlin	3rd
(Imperial Stout)		
#14 Dormunder/Export	Scott Bickham	3rd
(Dortmunder/Export)		
Not a bad showing at all....		

### Wort Chiller From Page 6.

around \$30 for an immersion chiller. If you choose to build your own, parts are available at most hardware stores. A length of copper tubing will probably be about \$10, hose and fitting will add another \$5 to \$10. Copper is the best piping material to use, for 3 reasons: 1) it exchanges temperature rapidly 2) it's relatively soft so it's easy to manipulate 3) copper is an essential mineral for yeast. When hot wort touches it, trace amounts of copper leech into it.

The biggest assembly problem is bending the piping into a coil. [Ed. Note. Hechengers has coils. They only

need minimal ammounts of reshaping] Bend the pipe around something cylindrical: a small wastebasket, a child's head, your dog - whatever's handy. If you free-form bend it you could accidentally fold it over, which closes the lumen. Unfolding it could cause it to break, and if you Bobbitt your pipe you'll have to buy another one. When your copper tubing is appropriately shaped, attach the hoses to the ends and clamp tightly. On the end of the "inlet" hose, attach a fitting to connect your chiller to your faucet, use a hose clamp here, as well. Clean everything, as you would the rest of your brewing equipment and you're ready to go!

### 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 H
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 H
Minister of Finance	Doug Kruth	(703) 671-0857 H
Libeerian	Bob Cooke	(703) 451-1540 H
Minister of the Web	Lynn Ashley	(703) 522-5308 H

## Best of the (other) Newsletters

By Bob Cooke, *Libeerian*

**Houston Foam Rangers**, Houston, TX (May 97) The Foam Rangers Grand Wazoo (President) described the history of the club. It was founded in 1765 by Adolphus Birdwell who is perhaps better known for his valor in the American Revolutionary War when he said "Give me Liberty or give me Mt. Hood." The club's honored traditions have been established by such famous people as Eammon "Shecky" Papazian, Silas Eckhardt, and Dr. Theophrastus Fix (all of whom are mentioned in anecdotes in the article). During Prohibition the members survived by brewing in an old church and posing as a radical Noonanite sect. Then, during the 1950's many Rangers saw their careers destroyed by allegations of the House Un-American Activities Committee that the Foam Rangers were soft on red beer. The club's most recent cultural development has been the use of Elvis impersonators at homebrew contests.

**Arizona Society of Homebrewers**, Phoenix, AZ (May 97) A couple of ASH's finest homebrewers visited a local Brew on Premises establishment where they made 13 gallons of a steam beer (\$99 + tax + bottles). They were impressed by the steam-fired boiling vessels, the glycol plate-type wort chiller, the high pressure bottle washing/sanitizing station, and a counter-pressure bottler (for 22 oz bottles only). Not so impressive, however, was the Corona-style mill for specialty grains (our intrepid homebrewers brought their own Schmidling Malt Mill), the exclusive use of extracts—malt and corn-for fermentables (the owners were upset when our heroes wanted to substitute malt syrup for the corn), a limited choice of yeast (indeterminate strains of either ale or lager dry yeast), and the lack of any wort oxygenation prior to fermentation. Bottom line: the homebrewers had a good time doing the brew even though the proprietor was worried about why they were taking so many notes.

Covert Hops Society, Atlanta, GA (May 97) The club hosted the National Homebrew Competition on May 16-18 with over 550 entries, 40 judges, and 20 stewards. Unfortunately, due to the demands for organizing/running this competition, CHS had to cancel their Summerfest homebrewfest which had been scheduled for Memorial Day weekend.

The following article is reprinted in its entirety from *The Dumpster* (April 97).

Relax, don't worry? Trouble in Charlie's empire?

Once a valued and beloved organization serving the needs of homebrewers everywhere, the AHA has been losing the loyalty of the members whose dues support it.

Many of us have long been complaining about the decreasing level of useful homebrewing articles published in *Zymurgy* magazine, the AHA's major member benefit. Some of the recent issues have contained a lot of fluff of little or no interest to the homebrewers that this organization has built its success on.

On top of this growing apprehension came a revelation. Jim Liddle obtained the tax records of the AHA through the legal non-profit disclosure rules. He posted these records on the net and all hell broke loose. The records revealed that Charlie Papazian is taking a \$165,000 salary from his non-profit organization. This information initiated a very in depth scrutinizing by concerned AHA members who are interested in where their money goes and what benefits they receive.

I stand as one member that will defend Charlie's right to his salary. Many other well-known non-profit organizations pay their CEO much more than this. In fact, the percentage of income taken by Charlie is a good bit lower than the average for non-profit organizations. However, I do believe that a supporter or member of a non-profit organization deserves to have a voice in how the organization is run. This is where the AHA has considerably fallen short.

The board of advisors have made many recommendations regarding the focus of the AHA but most of these have been duly noted then ignored. It has become very clear that the AHA is running under its own plan and disregarding what the membership expects from them.

In the past, there was a good relationship with some of the AHA staff and the homebrewer community. We always could rely on James Spence to listen and, if possible, get something done. Unfortunately, James is gone. Rumor says he was fired but that is only a rumor. Things were starting to look unstable at this point but it got worse.

Karen Barela, president of the AHA, resigned on February 14. I'm not sure why she quit or who will take over but in the meantime Brian Rezac seems to be running the show.

My point now is that the organization that has promoted our hobby and sustained it well for many years, is floundering and losing its value to the members who support it. If I want a magazine that can provide useful articles relating to all levels of brewing experience, I'll subscribe to *Brewing techniques* and several others, but, if I'm looking for a brotherhood of homebrewers from all over the world, the AHA has it.

The fact that Charlie has finally reaped some reward from his years of work promoting homebrewing has no bearing on the current situation. This situation is that the AHA is a non-profit, member supported, tax-free organization that should make an effort to communicate with its membership.

It now appears as though they are trying more to listen to the members and address their concerns and desires. The AHA Administrator, Brian Rezac, has been active on the CompuServe beer forum and seems genuinely committed to improving the AHA's image. He has been very responsive to all questions posted regarding AHA management and policy. This is a positive sign and has been long overdue.

**See Othres, Page 9.**

**BURP Net Report**

*by Lynn Ashley, Minister of the Web*

BURP Net's domain name, burp.org, is now official! Several weeks ago we were notified by the Internic that all of the changes needed for BURP Net to operate on the internet under its own domain name were complete. This also includes the use of @burp.org email aliases. A list of the burp.org email addresses for BURP officers follows at the end of this report. Like many internet providers, the provider who hosts BURP Net allows for the optional use of "www" in the URL address. Either http://www.burp.org or http://burp.org can be used to accessed BURP Net.

There have not been many responses to the offer of space and help to get BURP members' brew articles published on BURP Net. The offer still stands.

Recent activity on BURP Net has included:

1. The Brew Links page has been expanded. It now includes links to all of the regional homebrew clubs and breweries which have web sites, as

well as selected brewing and beer information sites. If you know of links for regional beer related web sites which are not listed, please let me know.

2. The results of the Spirit of Free Beer are published on BURP Net. As the page shows BURP members did quite well.

3. An announcement for MASHOUT 97 has been added. It includes a registration form and an faq (frequently asked questions).

4. As usual, the BURP Calendar page and the Winning Brewers page are given priority to insure that they are accurate and current.

5. A counter has been installed to indicate the number of people who visit the site. Recent averages have been 25-30 visits a day.

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. Also if you know of BURP members who have won in competitions (even if it is you), please let me know the details.

Well, enough for this month. Following are the current email addresses for contacting BURP officers:

- Tom Cannon: fearless.leader@burp.org -or- president@burp.org -or- cannon@burp.org  
 Mark Stevens: minister.of.culture@burp.org -or- stevens@burp.org  
 Bob Cooke: minister.of.history@burp.org -or- libeerian@burp.org -or- cooke@burp.org  
 Doug Kruth: minister.of.finance@burp.org -or- treasurer@burp.org -or- kruth@burp.org  
 Bill Ridgely: minister.of.propaganda@burp.org -or- members@burp.org -or- ridgely@burp.org  
 Lynn Ashley: minister.of.the.web@burp.org -or- webmaster@burp.org -or- ashley@burp.org  
 BURP Net: http://burp.org

**Other, From Page 8.**

Several new programs have been announced by the AHA that could provide members with a few more useful benefits if they are implemented and used well. These new programs will include TechTalk, described by AHA vice president Cathy Ewing as "a members-only e-mail forum dedicated to technical talk on homebrewing and nothing else. TechTalk is divided into two moderated forums, addressing both all-grain brewers and extract and partial mash brewers. Industry guest stars will be a regular feature ion the TechTalk forums." Another interesting benefit that could prove very handy are Maps On Tap. These will be colorful, customized maps to help members plan their next beer destination. Members can create custom maps through the AHA's web site (http://beertown.org) or order maps directly from the AHA.

Several other new programs are planned. BrewU will be the long anticipated AHA's contribution to the beer judging community. An educational beer evaluation course intended to help judges improve their skills. This will not be a judge accreditation program like the BJCP, just an educational effort.

These new benefits along with changes in some of the existing pro-

grams seem to be providing a ray of hope for AHA members that their beloved organization will once again be on the side of homebrewers. Although recent performance has made me very skeptical of any promises from the AHA, my hopes are buoyed a bit now. I hope that someday soon AHA members can relax, not worry, and enjoy being members again.

**UPCOMING COMPETITIONS**

- 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