



# BURP NEWS

The Official Newsletter of  
BREWERS UNITED FOR REAL POTABLES

"A pint in the hand is worth two in the cellar"

August 1997

Inside:

Real Ale contest

New T-Shirts

Cleveland Trip

And MORE!

## AUGUST BURP MEETING -MASHOUT 97!

By Bill Ridgely

If you haven't registered yet for MASHOUT 97 (the Mid-Atlantic States Homebrewers CampOUT), please don't hesitate to send in the form provided with this issue (or see the full MASHOUT flyer in the July BURP News). Full details on MASHOUT (including directions to the site) will be mailed to all who register. This gala 10<sup>th</sup> anniversary event is shaping up to be the biggest and best homebrewer party of the year!

For the first time, there will be two live bands at MASHOUT this year. The progressive rock band "This Man's Hat" will be making its MASHOUT debut on Friday, Aug 22, playing original compositions. If you enjoy the sounds of "Phish" and "Rusted Root", you should find this eclectic group from Asheville, NC right up your alley. On Saturday, Aug 23, the "Poker Face" band from Chesapeake Beach, MD will return to MASHOUT for another rollicking evening of the rockin' blues. If this band doesn't make you boogie your buns off, then "Jack, you dead!"

Once again, BURP will be hosting a big barbecue dinner on Satur-

day evening and a pancake breakfast on Sunday morning. BURP's illustrious "Head Hog" Jim Tyndall will be leading the crack MASHOUT barbecue team, so you can expect some of the best grilled meats you've ever had. BURP will provide beef and chicken as well as corn-on-the-cob and tomatoes. As in past years, those attending MASHOUT will be asked to contribute appetizers, salads, side dishes, and desserts. Wendy Aaronson and Liz Pitts have graciously volunteered to coordinate this effort, so please contact either of them to find out what would be most appropriate for you to contribute. Wendy can be reached at 301-762-6523 or e-mail to [aaronson@burp.org](mailto:aaronson@burp.org). Liz can be reached at 301-946-2086 or e-mail to [ADCEPitts@aol.com](mailto:ADCEPitts@aol.com). Liz is also looking for volunteers to man the check-in table at MASHOUT Friday and Saturday. If you would be willing to devote an hour or so on either day, please give Liz a call.

Beer is, of course, what brings us together for MASHOUT, so please contribute as much as you can. If you have no homebrew available, please contribute a case of quality commercial beer.

Two fine regional breweries will be contributing kegs to this year's event as well. Frederick Brewing Co will contribute a keg of one of their products (We're hoping Hopfest will be available by MASHOUT time), and BlueNGold Brewing Co will contribute a keg of cask ale. We very much appreciate these donations by these two fine establishments.

The facilities at Rocky Gap State Park will once again be available to MASHOUT attendees. This year, the park service will be requesting a \$1.00 voluntary contribution from each vehicle entering the park, a very modest fee considering the beautiful lake, sandy beach, and bathhouse with hot showers awaiting you there. The huge golf complex now being built on the site will thankfully not open until Spring 1998. We can only hope that the public facilities will remain open thereafter.

If you have any questions about MASHOUT, please feel free to contact Bill Ridgely at 703-971-5744 or e-mail [ridgely@burp.org](mailto:ridgely@burp.org). You can also read the MASHOUT FAQ (Frequently Asked Questions) at the BURP website, <http://www.burp.org>.

I'm looking forward to seeing everyone at **MASHOUT 97!**



Aug16th Montgomery Co Fair Homebrew Competition Judging, Gaithersburg, Md.

Aug 16-17, International Beer Festival, San Jose, Calif. (408) 293-4373.

Aug 22nd MASHOUT (Homebrews Campout), Rocky Gap, Md. Bill Ridgely (3 day: Fr-Su).

Sep 8-18, Beer Artisans of Belgium Tour, (800) 655-0222, [maximtours@earthlink.net](mailto:maximtours@earthlink.net).

Sep 16-18, World Beer & Beverage Forum 1997, Munich, Germany. 0041-81-253-7805.

Sep 19-20, Great Northeastern Invitational Microbrewers Festival, Stoudt Brewing Co., Adamstown, Penn. (717) 484-4387.

Sep 19-21, Greater Milwaukee Brew Festival, Milwaukee, Wis. (414) 242-4810.

Sep 20-Oct 5, Oktoberfest, Munich, Germany. <http://www.munich-tourist.de/english/o.htm>.

Oct 2-4, Great American Beer Festival, Denver, Colo. (303) 447-0816.

Oct 31-Nov 1, PINT Bokbier Festival, Amsterdam, The Netherlands. PINT, Postbus 3757, 1001 AN Amsterdam, The Netherlands.

Nov 7-9, Real Ale Fest 1997, Chicago, Ill. (773) 665-1300 or [raydan@compuserve.com](mailto:raydan@compuserve.com).

Nov 15-16, OBP 24 Hours Festival. [http://www.dma.be/p/bier/7\\_2.htm](http://www.dma.be/p/bier/7_2.htm).



BURP members Boarding for the award ceremonies cruise.  
Photo By Arlene Adams

pitality suite officially opened its doors at 1:00 pm on Thursday. Fortunately the reception included a generous portion of pasta and other starchy foods in preparation for

**BURP Invades Cleveland.**

By Junius Adams  
<AdamsJ@gwgate.nhlbi.nih.gov>

The ever resourceful BURP members utilized several modes of transportation to attend the Annual American Homebrewers Association meeting in Cleveland including airplane, car, truck, and the BURP Rock 'n' Roll Party van named Elvis. Needless to say, the latter conveyance provided the most entertainment. Regardless of how we got there, however, BURP was well represented: Tom and Colleen Cannon, Bill and Christie Newman, Jim and Linda Rorick, Jay and Arlene Adams, Andy Anderson, Keith Chamberlin, Laura Whitestine, Mark Stevens, Scott Bickham, Pat and Janet Crowe, John Esparlini, and new member Al Folsom. The BURP members as well a few selected individuals from other clubs had a serious meeting at Great Lakes Brewing Company and all were impressed with the Edmund Fitzgerald Porter and the Burning River Pale Ale. After many threats from the van lady who drove the complimentary van between the hotel and Great Lakes, the group retreated to the hotel at about midnight. More serious discussion continued in our Fearless Leader's room until the wee hours of the morning.

The meeting began for most of us by judging all day on Thursday. The judging was followed by the Reception. The extremely successful BURP hos-

pitality suite officially opened its doors at 1:00 pm on Thursday. Fortunately the reception included a generous portion of pasta and other starchy foods in preparation for the beer that lay ahead. The formal reception ended with three keynote addresses by Michael Jackson, Mark Dorber (head cellarman at the White Horse Pub in London), and Jan van Schaik (a homebrewer and renaissance man from the Netherlands). All of the talks were informative. Of particular note was that Jan had a quiz on Benelux proverbs at the end of his talk. Members of the audience received points for correct answers. Most members received from 1 to 3 points, but Janet Crowe got six points for a single answer! I feel certain that Jan wouldn't allow his award system to be influenced by her pulchritude, but she did come home with the booty, ..er.. prize, that's it, prize.

After the keynote address, the meeting essentially adjourned to the BURP hospitality suite. The beers on tap included Pilsner Fuquell, Old TabAss Ale, Wet Willy Weizen, Deck Ops 2020 Bitter, Bog Myrtle Wit, and Elvis Dunkelweizen. It was clear to everyone at the meeting that the BURP hospitality suite was the best part of the meeting. The suite had last call about 3:30 am on Friday. The hotel security and our Fearless Leader had several in depth discussions about the propriety of the activities in the suite, but the suite was never shut down. Everyone who visited the suite was convinced that BURP had the best beer and the best beer club. Perhaps the most interesting patron of the suite

**Cannon Fodder**

By Tom Cannon, Fearless Leader



Crabs. Big Crabs. Lots of Big Crabs. And sitting in John Esparolini's shady backyard, chowing down on some seriously good crabs, was a great way to spend a hot Saturday July day. Thanks to John for the use of his yard for the BURP meeting, and thanks to Bill Ridgely for crab procurement and Dave Pyle and Ralph Bucca for picking up and returning the rental tables and chairs. It's hard work like this that makes the monthly meetings seem almost effortless by those who show up at 1:00 to start drinking and partying (and in this case, to start munching crabs).

We have been unfortunate to have lost a few BURP members to relocation in the past few months. Dave Fothergill was able to attend the crab feast, but is moving to New England. Bill Shirley has gone back to Texas but promises to stop by BURP meetings when in town (including Mashout). Finally, and saddest, Scott and Annie Bickham have left the area and moved to New Mexico. Scott was only a BURP member for a few years, but as Spirit of Belgium II organizer and a lead in our BJCP study course last fall, Scott made a difference in the club. All will be missed.

August is MASHOUT month. If you haven't been up to Popenoe Mountain for the this campout/drink-a-thon under the stars, believe me, it is worth experiencing. I've been the last two years, and plan on making it again this year, and I hate camping. It is that much fun. This year should feature the usual Friday night - well into Saturday morning party sponsored by Dave and Becky Pyle, Saturday Biking, Spe-

**See Fodder Page 3.**

was the new AHA administrator, Brian Rizac. The AHA's hospitality suite only had one keg and was thick with cigar smoke. Brian actually spent more time in our suite than in his.

On Friday, there was a plenary  
**See Cleveland Page 3.**

### **Cleveland From Page 2.**

session where Charlie Papazian talked about his philosophy of brewing. After the plenary, there were several breakout sessions. The tasting session was excellent and had a good "Dr. Beer" assortment. Many BURPers blew off the Friday morning sessions in favor of a visit to the Rock and Roll Hall of Fame, which was only a few blocks from our hotel. The meeting was compressed from 3.5 to 2.5 days, which made life fairly hectic. In addition the new administration at AHA was not as familiar with meeting procedures as were their predecessors; so the meeting did not run quite as smoothly as in past years. This inefficiency was particularly evident in the registration lines, which were long and moved slowly. Even if one preregistered, all of the packets were made up on site. After lunch, the advanced yeast workshop provided a hands on demonstration of selecting a clone from a plate and making both liquid and slant cultures. The advanced hop session was taught by Ralph Olson from Hop Union and was very informative. Samples of hop cologne were handed out at the end. Unfortunately, these samples did not provide the results that Ralph promised, at least for me. I'm sure it works for Dave Pile.

The cruise and award ceremonies were held on Friday night. Fortunately for BURP, Alan Folsom recently joined, because he took home the only medal from our contingency, a bronze in the English and Scottish Strong Ales category. Bill Newman was quite impressed with the band, whose rendition of "Margaritaville" was about as close to Jimmy Buffet's version as a Budweiser is to Bigfoot. After the cruise, the BURP group continued its never ending search for the perfect beer.

On Saturday, there was an open forum with the AHA in the early morning. I don't know anybody who attended. There were again breakout sessions on Friday. Jeff Wilson gave a workshop on making beer "gadgets" and actually constructed a counterflow wort chiller, an in line thermometer well, and a counter pressure bottle filler from parts that he had obtained

in a Cleveland hardware store the day before. Ray Daniels' session on old ales was also well attended and was thought to be very informative. Saturday afternoon was the exposition, which was not as impressive as it was in Baltimore, but still provided a number of products that evoked drool from many of the participants. I was particularly impressed with Sabco's Brew Magic (a mere \$4K for the deluxe version) and their fermenter. The fermenter was new and consisted essentially of a Corny top welded to a half barrel keg. There was an adjustable pressure release, a mechanism for removing the yeast and trub, and other bells and whistles. At \$300, I was definitely tempted. Another plus of the exposition was a set of kegs for a self guided Dr. Beer course. Briess had a lot of nice giveaways including the orange carboy tops with two ports.

Saturday night signaled the onset of more serious searching for the perfect beer. Great Lakes Brewing Company was revisited. BURP members adopted a van driver named Clarence who would let us off at a brew pub and come to pick us up in an hour. We also visited the Firehouse Brew Pub, Rock Bottom, Diamond Back, and Crooked River. The Firehouse was reputed to have the best Berlinerweisse in the US, but we all felt that it lacked the biting lactic sourness that characterizes the style. Their other offerings were quite good, however. Crooked River represented a real beer lover's pub. The pub consisted of two tables and a small bar with the rest of the space devoted to brewing equipment.

On Sunday, Ray Daniels had a recipe formulation class that was attended by Jim and Linda Rorick and me. The class was quite good, and there were many lively discussions. Leaving the meeting, I was in the elevator with several individuals from different parts of the country. One of them looked at my badge and asked if I was with BURP. When I replied affirmatively, the whole elevator responded by screaming, "BURP rules!" I guess the hospitality suite was more successful than any of us ever imagined.

### **Fodder From Page 2.**

lunking, Train Riding, swimming, and drinking culminating in the grand cook out with more food than you can imagine followed by live music and dancing, and finally the big pancake breakfast Sunday morning. And there is lots I've left out (mostly organized by camp activity director Bill Newman). This is really too much fun to miss, so I'm counting on seeing the usual BURP contingent there plus more than a few first timers.

And by the way, 15 BURPers made it back from the AHA Conference in Cleveland last month. Check out Jay Adam's account of the festivities elsewhere in this newsletter, but we had lots of fun. Sorry to say BURP didn't win any medals in the second round, but I have to think we were close on our 8 beers and different judges or slightly better beer could have made quite a bit of difference. Placing in the AHA competitions, including the club only competitions provides points for the Homebrew Club of the Year award. This is a prestigious award and I'd like to see BURP in contention every year. BURP will continue to match our club competition schedule with the AHA schedule, and we will again pay to ship beer to the AHA first and second rounds next year. Think seriously about entering next year, and maybe we can come home with the Homebrew Club of the Year trophy at next year's conference. The AHA conference next year is in Portland in conjunction with the Oregon Brewers Festival, and some of us are already planning on going.

All for now. See you at MASHOUT.

### **New Members**

*By Bill Ridgely, Membership Coordinator.*

Welcome this month to Bruce Bennett & Nancy Cosier from Nokesville, Joshua Bourdrez & Elizabeth Kliks from Arlington, Mary Denison from the District, Gesche & Wyatt Hoag from Burke, Bob Kepler & Nona Phelps from Fairfax, Terri McEuen & Nick Steidl from Mason Neck, and Steve & Sally Portch from Lake Ridge.

Hope to see you all at upcoming meetings!

## Brewing the September Competition Style: Vienna

By Mark Stevens, Minister of Culture

The club competition for September will be Vienna/Maerzen/Okttoberfest beers. Most beers that are described as “amber lagers” fall into this category. A toasty, nutty malt flavor is desirable in these beers, with Vienna beers generally having a bit drier finish than the somewhat sweeter Oktoberfest or Maerzen beers.

The Vienna style originated in 1841 and was developed by Anton Dreher in Austria, although today, the style is seldom found in the area where it was originally made famous. The beer is malty, with a toasty, nut-like flavor that comes from Vienna malt, which also gives the beer its reddish color. The beer is well-attenuated and will have a dry finish. Hops are noble hops, and are used at fairly low levels (18 to 30 IBUs). No yeast by-product flavors are appropriate for this style beer (nor for almost any lager). Vienna is a normal-gravity beer with an original gravity of about 1.046 to 1.052.

The German Oktoberfest and Maerzen style beers are adapted from the Vienna style by Gabriel Sedelmayr of the Spaten Brewery, but the German variations have a bit more malt with more sweetness than their Austrian cousins. Hops are noble type, and again, are fairly low, being used to

balance the sweetness rather than constituting a dominant part of the flavor profile. The original gravity will typically be 1.050 to 1.065 and the hops at 20 to 30 IBUs.

The grain bill for these beers will

generally fairly low (18-30 IBU). Dry hopping is really not appropriate for these beers.

Most homebrewers do not worry too much about the water chemistry for this style. Daniels found that almost no winners adjusted their water profile. In his discussion of the styles history, Daniels also notes that different water profiles have been used by Vienna brewers ranging from quite soft to somewhat hard. Daniels suggests that water from the Danube was fairly hard, but water obtained from the mountains (used by Schwechat) was softer. Daniels suggests that if you're worried about the water, keeping the carbonate under 100 ppm, the Calcium under 50 ppm, and the sulfate under 50 ppm.

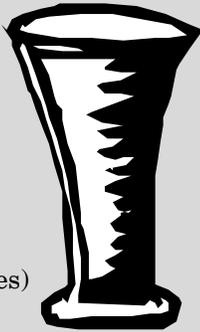
Yeast selection is an important aspect of any lager recipe formulation, and for the amber styles, a yeast labelled as Bavarian or Munich is usually preferred. The YeastLabs L32 or Wyeast 2206 or 2308 would probably be reasonable choices. Although these are, of course, meant to be fermented cool, some homebrewers have produced reasonable approximations of the style using clean-fermenting ale strains at slightly warmer temperatures, however, if you use this approach, a cooler temperature (perhaps in the 60s) will likely give you a cleaner flavor profile.

Extract brewers will be heartened to learn that Daniels found that 45% of the winning beers of this style were extract brews. He does, however, note that virtually all of them use grains to some extent, usually some Munich and crystal.

While room temperatures are generally acceptable for growing up ale yeasts, cooler temperatures (about 50 degrees F) are more appropriate for lager yeasts. Keep in mind that yeast activity will raise the temperature of your fermenting beer, so try to pitch at about 45 degrees F.

Here's one of this year's winning "Spirit of Free Beer" recipes in the Vienna category.

**"March Madness"**  
Gary Nazelrod



6-1/2 pounds Ireks pilsner malt  
3 pounds Belgian Munich malt  
1 pound Belgian aromatic malt  
1 pound Belgian caraviennne malt  
1 ounce Belgian Special B malt  
1/2 ounce Liberty (3%, FWH 60 minutes)  
1/4 ounce Hallertau Trad. (6.3%, 60 minutes)  
1/2 ounce Liberty (3%, 60 minutes)  
1/4 ounce Liberty (3%, 10 minutes)  
Wyeast Bavarian lager yeast (2206)  
Fermented 2 weeks at 45 degrees, then 3 weeks at 35 degrees.

typically be made up of mostly pilsner malt or 2-row pale malt. The toasty nuttiness and color can be contributed by either Vienna or Munich malts. In Ray Daniels book "Designing Great Beers", he describes malt types used in winning NHC 2nd round beers, most of which also used crystal (caramel) malts. Although the classic mashing method is a decoction mash, most homebrewers use an infusion mash.

Noble type hops are usually the best choice: Hallertau, Saaz, and Tettnang. However, there are some other hops, including Northern Brewer and Clusters, that might be used occasionally. Hopping rates are

## 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
Libeerian	Bob Cooke	(703) 451-1540 H
Minister of the Web	Lynn Ashley	(703) 522-5308 H

**See Brewing Page 11.**

## BURP Real Ale Competition

By Tom Cannon, Fearless Leader

In the last newsletter I mentioned that the Chicago Beer Society is organizing their second Real Ale Festival and this year will be holding a homebrew competition that will allow six categories of keg only homebrew. Each homebrew club will be allowed one entry, and BURP will be sending a beer to Chicago. Entries in six categories will be accepted in soda kegs only and will be judged from beer engines. An additional two categories are bottle only. BURP will be following the Chicago Beer Society competition rules closely to assure that our club entry has the best possible chance of winning. Judging will be held at Andy Anderson's house in Alexandria on Friday, October 3. We will be accepting entries at Andy's house or arrange for alternate pickup beginning one week before the BURP competition. Andy and I will be acting as BURP cellermen for this event and will adhere to any reasonable instruction by the submitting brewer for conditioning. If no instructions are given, we will do what we feel is necessary to properly serve the beer. This month I'll be reporting on the categories that will be judged in Chicago, and next month I will cover conditioning Real Ale.

### Cask Ale Categories:

Category	Gravity	IBUs
1 Dk and Lt. Milds	<1040	10 - 24
2 Bitter	<1040	20 - 40
3 Best Bitter	1040-1045	20 - 40
4 Strong Bitter	1045-1065	30 - 50
5 Porter	1040-1058	25 - 40
6 Dry Stout	1036-1055	25 - 40

Bottle Ale Categories: Entries in these two

categories will be accepted as bottle-conditioned only. (Any size bottle is acceptable.)

Category	Gravity	IBUs
7 Old Ale/Stng Mild	1040-1065	20 - 60
8 Barley Wine	1065+	50 - 100

### Category Descriptions

1. Dark and Light Mild (OG 1.030-1.040, IBU 10-24) Soda keg entries only.

A low-gravity, low-bodied, low-conditioned ale. Color ranges from medium to dark brown or mahogany, although a few light brown examples exist. Maltiness, not roastiness, is evident. Hop character is not evident in aroma or flavor, but serves to balance the maltiness. A low, creamy, long-lasting head is usual. Examples exhibiting vinous, licorice, fruity, very malty, or even chocolate character can be found and sweetness may be evident.

2. Bitter (OG 1.034-1.039, IBU 20-40) Soda keg entries only. Originally a draft ale served very fresh under low pressure and at cool temperatures. Medium gold to medium copper-brown. Low gravity, low alcohol levels, and low carbonation make this an easy drinking beer. The body of this style tends to be thin. Medium to high bitterness tends to dominate over the malt character, which is usually low. May or may not have hop flavor, aroma, diacetyl, and fruitiness.

3. Best Bitter (OG 1.040-1.046, IBU 20-40) Soda keg entries only. Similar to an ordinary bitter, but somewhat stronger and more robust with a more evident malt flavor. The hop character may or may not be increased.

4. Strong Bitter (OG 1.046-1.065, IBU 30-50) Soda keg entries only. A full-bodied, robust copper colored beer

with a maltier, more complex flavor than either the standard or best bitter. The increased alcoholic strength should be evident.

5. Porter (OG 1.040-1.058, IBU 25-40) Soda keg entries only. A dark ale with a fairly full body, a coffee-like dryness from the use of roasted malts (as opposed to the roast barley character of stouts), a malty flavor, and a strong hop character that balances these other factors. Dark brown to black.

6. Dry Stout (OG 1.036-1.055, IBU 25-40) Soda keg entries only. A rich, dry extra-dark, almost black ale. The dryness comes from the use of roasted unmalted barley and a high hop bittering rate; flaked unmalted barley may also add a creaminess. A small percentage of soured beer is sometimes added to balance the dry roast flavors. Starting gravities are low in Ireland, higher elsewhere.

7. Old Ale/Strong Mild (OG 1.040-1.090, IBU 20-60) (Bottle Conditioned Only) In the British style, normally an ale of high alcoholic strength, generally not as strong or rich as a barley wine (though there are exceptions). Most feature malty and fruity flavors and aromas although the finish may range from very sweet to slightly dry. Long term aging in the bottle may give old ales oxidative flavors like a fine old port or Madeira

**See REAL ALE Page 11.**

## July Club Competition Winners

By Mark Stevens, Minister of Culture

July's club competition was for extract beers, with the winner representing BURP in the AHA "Extract Extravaganza" club-only competition. We had 18 entries for this competition. The winners are:

1st place: Bob Kulawiec, California Common  
2nd place: Josh Bourdrez, Porter  
3rd place: Dave Fothergill, Russian Imperial Stout

Congratulations to the winners, and thanks to everyone who entered, and to our judges: Tom Cannon, Don Kaliher, Barbara Stevens, and Bret Wortman.

### UPCOMING BURP COMPETITIONS

August:	India Pale Ale
September:	Vienna/Oktoberfest/Maerzen
October:	Real Ale Competition And 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

## Guerrilla Brewing

By Eric McClary, Washoe Zephyr Zymurgists

(This article was in a recent edition of the Houston Foam Ranger newsletter. The information is dated but I think many BURPers will still find it useful - R Cooke)

### Brewing for Ribbons

What's the Ultimate Goal of homebrewing? Brewing beers like those you buy? Naah, too academic. Brewing creative masterpieces? Your legacy to the world gets drunk up in a few months. Brewing beers you like? How selfish can you get?

No, it soon becomes clear that the homebrewer's real reason for existence is to win competitions. Now there's something to get the old juices flowing! Not only will it demand all your brewing knowledge and skill, but it will also require keen psychoanalytical powers, strategic acumen, meticulous social observation, the skin of a rhinoceros, and a superhuman capacity for forgiveness.

In other words, you'll be dealing not just with beer, but with people. Well, not exactly people, but judges. Having both judged and entered a bunch of competitions, I think I have some insights into the fascinating (and sometimes frightening) mind of the beer judge. To a lesser extent, you must also consider the psychology of other brewers.

OK, to paraphrase Charlie P., let's cut the shuck and jive and get to the drill:

### Choosing a Category

Careful thought should be put into deciding which competition category to enter. The chief objective here is, of course, to minimize the competition! Here are some basic strategies:

1. The Shotgun Method. Otherwise known as "saturating the field," its most visible practioner to date is Quentin Smith of the Sonoma Beerocrats, who entered 24 different subcategories in the 1990 AHA National. This method does work too, provided you have sufficient brewing stamina, storage capacity, and discretionary income (remember entry fees average \$6-8 per beer!).

2. Avoid "warhorse styles". Every homebrewer and his grandmother

makes pale ale, porter, and stout, so it's an uphill battle in those categories.

3. Go for the "odd" styles. Categories like rauch and export not only attract fewer entries, but are also less familiar to the judges. This means your beer will not be held closely to a commercial standard.

4. Trend charting. Start by studying Zymurgy's reports of previous competitions. In 1990, the most heavily entered styles were stout and brown ales (pale ales were broken into three sub-classes). Bock came in a surprising third at 109 entries, up from 62 in 1989. Less competitive categories included cream ale at 29 entries and steam beer at 45.

Be aware, though, that you're not the only one looking for the Mickey Mouse class. Someone must have noticed that India Pale Ale drew only 16 entries in 1989, because in 1990 it jumped to 57 entries. Conversely, continental dark fell so far out of fashion that the category has been discontinued as of 1991.

Beermaking trends are also a function of things like recent brewing literature and availability of supplies. I predict at least a doubling of entries in the Munich and Vienna categories at AHA 1991 as a result of recent Zymurgy articles and the appearance of excellent Bavarian malted grains in the market. Having charted the trends, the idea is to stay off the bandwagons and settle into a relatively quiet, fashionable category such as Scotch ale or Alt.

5. Hedging your bets. Let's say you have an ale that you're not sure whether to enter in the pale ale or English bitter class. Why not enter it in both classes? To my knowledge, no competition forbids this. In fact, one of our own WZZers took two first ribbons at the Nevada State Fair with the same beer!

6. Be flexible. Just because you fermented your beer with a lager yeast doesn't mean it has to be a lager! Before you enter it as one, ponder the difference between lager judges and ale judges. Lager judges tend to be technocrats, while ale judges are hedonists. Lager judges are generally less tolerant of faults than ale judges,

who often regard brewing faults as pleasant idiosyncrasies. Lagers are also usually held to stricter clarity standards than ales.

So, if your Vienna lager has lusty character but is somewhat hazy and tastes a bit, well, funny, try entering it as a brown ale! Or let's say your bock beer didn't have as high a starting gravity as you wanted. Enter it as a Bavarian dark and it could blow away the competition.

### Competitive Brewing

OK, you've decided on a beer style to brew. Now for the fun part, where you can really try to out-psyche the judges. Be fearless! The mind of a beer judge is not nearly as complex as some people would have you believe, but he can detect fear at very low concentrations. Before you worry about judges, though, beware of other coniving brewers.

1. Don't copy award-winning recipes. At first copying recipes seems like an elegantly simple formula for success, and it would be except for one problem, competition pros lie like dogs! One prominent award glutton (whose name will only be withheld for a while, unless he sends me his real recipes-see what competition does to you) admitted to me that his published recipes were less than completely, uh, accurate. Sure, steal whatever ideas you think may be useful, but watch out for booby traps.

2. Don't brew beers like those you buy. Not unless you live near a microbrewery: most commercial beers, while clinically correct, don't have anywhere near the freshness and flavor intensity of homebrews, and judges are bored with them.

3. You can't be too strong. I've seen beers downgraded for being too alcoholic about as often as I've seen a judge turn down free beer. If you don't believe me, peruse the AHA "Winner's Circle" book. Even in traditionally low-gravity styles like brown ale and Munich helles, starting gravities routinely exceed "official" style parameters by as much as ten degrees. Of course it's possible to overdo it, but a few extra ounces of malt in the mash

## The Whole BURP Catalog

by Jim Dorsch, Beer Writer extraordinaire

In May *The Washington Post* reported on the derailing of the Redneck Beer brand. Benson Fischer, a Washington-area businessman, created the brand in 1995. Brewed by Stroh in North Carolina, Redneck Beer sported denim and a red bandanna on its packaging. It sold briskly at first, garnering 275 distributors in 34 states. But Fischer needed funds to support the heavy advertising and promotion the brand—and its wholesalers—demanded. The market for beer stocks tanked while Fischer was involved in a dispute with a financial adviser over conditions of a proposed IPO, and the underwriter pulled out, leaving Fischer with a recipe, a package and a dream of the \$8 million to \$12 million he might have held in Redneck stock.

Vanberg & DeWulf is introducing Clovis in 33-cl bottles and 30-l kegs. The product is only the second from Belgium's Brassiere Duboisson; the brewery's other product is Scaldis. Clovis was brewed to celebrate the brewery's 225th anniversary. The beer is described as a rich, golden-colored ale with a pillowy head, creamy texture and spicy herbal hop aroma, underscored by subtle flavors of citrus and apple.

Phoenix Imports, Ltd. has become the exclusive American importer of three beers from De Gouden Boom of Bruges, Belgium. The bottle-conditioned Bruges Tripel is said to mature for up to five years. The brewery also produces Steenbrugge Dubbel and Tripel under license from Steenbrugge Abbey. These are also bottle-conditioned. All three beers will initially be sold in four-packs of 33-cl bottles. A Bruges Tripel gift pack, with two bottles and a glass, will be sold for the holidays.

Phoenix has introduced 30-liter kegs of Corsendonk Monk's Brown Ale and Monk's Pale Ale. Maryland, DC and Richmond, VA will be among the first to get these products.

The 16th Great American Beer Festival will host 400 breweries pouring more than 1,700 beers. The organizers expect over 30,000 people to

attend. The festival is Oct. 2-4 in Denver, Colo. The Professional Panel Blind Tasting is expanding from 37 to 50 categories, and 110 breweries who can't be at the festival due to space constraints will be allowed to enter their products in the PPBT. Tickets go on sale Aug. 4. You can order from the 24-hr GABF hotline, (303) 447-0126, or visit <http://beertown.org>.

The Assn. of Brewers will invite more than 3,500 breweries from over 100 countries to enter the 1998 World Beer Cup competition. Run much like the Professional Panel Blind Tasting at the GABF, the WBC is held every other year. Beers will be judged in some 65 categories. The first WBC judging took place in Vail, Colo. in 1996. The 1998 judging will occur Apr. 2-4 in Atlanta, Ga., prior to the 1998 National Craft-Brewers Conference and Trade Show. Look for information on the World Beer Cup at <http://beertown.org>, or send e-mail to [info@aob.org](mailto:info@aob.org).

The Catamount Brewing Co. is celebrating its tenth anniversary with the opening of a \$5 million brewery in Windsor, Vt. The brewery is at Windsor Industrial Park, a project that showcases Vermont craft products and emphasizes "see-it-made" public accessibility.

The Penn Brewery's 9th Oktoberfest will be Sept. 19-21 and 26-28. Hours are 5 p.m.-Midnight on Fridays and Saturdays, and Sundays from 4 p.m.-10 p.m. The Penn Brewery is at 800 Vinial St. in Pittsburgh. Phone (412) 237-9402.

Maps On Tap is a new AHA program that enables members to obtain custom maps showing brewpubs, micros and homebrew shops for any town in the U.S. by accessing the Beertown Web Site. Non-surfing members can obtain color maps by calling the AHA.

Traveling to Oregon soon? Be sure to pick up a copy of the "Microbreweries or Oregon" brochure published by the Oregon Brewers Guild. It's available at hotels, visitor bureaus and participating Oregon breweries, or directly from the OBG. For a free three-fold version, send a SASE to the Guild at 510 NW Third Ave., Portland, OR 97209, or send

\$2.00 for a 40-page booklet. You can get more information at (800) 440-ALES, [beer@teleport.com](mailto:beer@teleport.com) or <http://www.oregonbeer.org/~beer>.

The Pennsylvania Brewing Co. in Pittsburgh has renamed its Helles Gold as Penn Gold. The beer, which has won two Gold Medals at the Great American Beer Festival, will be sold wherever Penn Pilsner and Penn Dark are sold.

Capitol City Brewing Company opened its Harborplace restaurant in Baltimore on July 2. The 6,000-sq.-ft. space seats 392 people inside and 162 at 48 outdoor tables. The brewery features a 15-bbl JV Northwest system.

Watch for Oregon Original Hop Harvest Ale in mid-August. The beer is brewed with several Northwest hops, including Mount Hood and a new variety called Ahtanum.

The Budweiser Mobile Beer School celebrated its first anniversary in July. The school logged 51,800 miles over the year, and hosted 46,452 students, including this one. The School has visited 40 cities in 29 states, and 38 Anheuser-Busch brewmasters have taught classes. The School's front steps were the site of a wedding in Springfield, Ill.

Single-hop ales are becoming popular in England, and the Shipyard Brewing Co. in Portland, Me. has taken these as inspiration for its new Fuggles IPA. Shipyard beers aren't sold in Northern Virginia; perhaps you can find them in DC or Maryland. Visit the Shipyard's web site at [www.shipyard.com](http://www.shipyard.com).

The Boston Beer Co. will brew the new LongShot beers only once, at the Samuel Adams Brewery in Cincinnati. The beers, which are winners of the 1997 World Homebrew Contest, are Molasses Coffee Stout, Bock and Special English Ale.

This summer and fall the Boston Beer Co. will help raise funds to fight AIDS in select markets, including Washington, DC. Watch for "Heart of Gold" displays at area bars and restaurants.

Send your news to Jim Dorsch at P.O. Box 20268, Alexandria, VA 22320-1268 or [jdorsch@burp.org](mailto:jdorsch@burp.org).

**GUERRILLA From Page 6.**

is more likely to get your beer noticed than to hurt it. Which brings up our next point.

4. Make a bold statement. Probably the most important and lasting truism of any kind of competition-if not of life itself-is that the most dramatic entry takes home the gold. Beer-soaked judges' palates are waiting for something to wow them. Your beer may get a few points for being subtle, clean, just like Coors, but it will probably lose out to the one with the blast of malt and hops.

5. Punch up the aromatics. A beer without aroma is like sex without foreplay. More important, one fifth of total points in AHA competition is allocated to aroma, so there'd better be something there! And judges don't have much time to allow an "aroma" to "emerge," so you want it to jump out and put their noses in a hammerlock. Dry hopping is a good way to do this, and fresh toasted malt will bring the aromatic balance to a higher plane.

6. Tweak your flavor profile. Look for something to give your beer that "edge" that will make it stand out from the others. Some toasted malt, an unusual herb or spice (even in non-herb beers), root beer extract, a crow's foot...Here's your chance to give rein to your creative impulses. Note, however, the word "tweak": the object is to add character to your brew, not to overpower it. A further caveat recalls our comments on lager judges, those humorless food scientist types with zero tolerance for brewing quirks. You can still tweak their palates, but you'll have to be more subtle about it.

7. The Hophead Syndrome. Many judges expect malt to be balanced by hops in flavor and aroma, even in styles that traditionally de-emphasize hop character (such as wheat beer and stout). This psychological aberration is encouraged by score sheets which suggest equal weighting of malt and hops in evaluating aroma and flavor. While the score sheets do caution judges to evaluate these components "as appropriate for style" many people find it difficult to award a beer 4 points for hop flavor

**BURP Net Report**

By Lynn Ashley, Minister of the Web  
<ashley@burp.org> <http://burp.org>

There has been a lot of activity on BURP Net since the last report in the June issue of BURP News.

Arlene and Jay Adams were among the large contingent who represented BURP at the National Homebrew Conference and Festival. Arlene took many photographs and Jay wrote a report. The report and some of Arlene's photos have been published on BURP Net. See the link "BURP Goes to the AHA National Homebrew Conference & Festival".

We have begun publishing the last meeting reports. Bill Newman's "July Meeting Report" features photographs taken at the meeting by Arlene Adams.

The counter which was installed on BURP Net in late May has shown that between 1 June and 31 July 1997 there were over 1200 visitors to the BURP web site. A review of the hits log has been most interesting, revealing a number of foreign visitors. As you might expect, Canada lead the list. With Australia second and Sweden third. There have also been hits from France, Portugal, Spain and Africa. Surprising is that there were only two

when they can't taste any hops, even if it is stylistically on target.

If you're a stickler for authenticity, you'll just have to hope the judges can see through this dilemma into the heart of your beer. But if you can swallow your pride, an extra whiff of hops in that stout may help garner the hophead vote.

8. Exaggerate the style. If you can analyze and isolate the "pleasure factors" of a beer style, you should concentrate on highlighting those factors. This is in line with our "bold statement" strategy. An IPA, for example, ought to have a powerful hop aroma. The herbs in an herb beer should be obvious and identifiable, not just "accents." Most judges prefer a rauch beer with intense rather than subtle smokiness. While focusing on these key style factors, though, remember not to lose your balance.

hits from UK during the two month period. In addition to foreign hits, there has been a lot national traffic from outside of BURP's home region.

BURP member, Bud Hensgen, is the Executive Director for the Mid-Atlantic Association of Craft Brewers (MACB). A MACB web site is now being hosted by BURP Net. The MACB sponsors several beer festivals each year, including the upcoming Mid-Atlantic Beer and Food Festival in September. Visit the MACB web site at <http://burp.org/macb/>.

The "Misc Brew Links" page has been expanded and a "Drinking Quotes" page has been added.

Check out "the Delaware hb gap" for details on the problems that Delaware homebrewers are having with their state government.

As usual, the "BURP Calendar" and the "BURP Winners" pages are given priority to insure that they are accurate and current.

If you know of beer-related events which BURP members 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.

9. Voluptuousness is "in". Another offshoot of the "bigger is better" fashion is the tendency to prefer full bodied beers. In most categories, an undernourished beer is more likely to be docked points than an overnourished one. A healthy dose of dextrin malt may help your beer's figure score a perfect "5".

10. Good head is overrated. Sure judges do appreciate a sturdy head of foam. But so much of this depends on serving conditions which are beyond our control, e.g., temperature, pouring technique, cleanliness, and shape of glass, that it really isn't worth worrying about. The AHA has rightly reduced the significance of appearance on its latest competition score sheets.

So there you have them-10 ideas guaranteed to help your beer beat the competition.

## Beer in Hungary? Sör!

By Steve Marler

Hungary is traditionally not a beer-drinking country. It was the Austro-Germanic influence of the Habsburgs that brought beer (sör - pronounced sur) to Hungary in the last century. Traditionally popular are the native Dreher and Austrian Gösser, though imported German labels along with Guinness and even English bitter are available. But what every you drink, remember the golden rule: do not clink your beer glasses when you say cheers. After crushing Hungary's ill-starred bid for independence for Austria in 1848, the victorious Habsburgs are said to have drunk a toast over the bleeding corpses of the executed Magyar officers. As a result beer mug clinking is strictly taboo. Although it is fine to do it with other drinks, especially the native pálika (fruit brandies) and the famous Tokaji wine.

While on business in Hungary, I tried to visit some of the local establishments in Budapest. I found that most of the pubs had a foreign influence and mainly served imported beer. Across the street from my hotel, which was near the famous Chain Bridge, there was a John Bull Pub on one side and an floating Irish pub on the other. I did venture into both establishments. The one advantage of the Irish pub was that they served some Irish beer that you can not yet buy in the States, such as Smithicks brand beers. One jewel of an international pub was the Belgian Brasserie. This pub on the Buda side only served Belgian beers and has quite a list of beers from lambics to Trappist ales. If in Budapest I highly recommend a visit to this pub. It is located on Bem rakpart #12, next to the Victoria hotel.

Budapest does currently have two brew pub; the Kaltenberg BJOR Király Söröz\_ (Bavarian King Beer Hall); and Chicago Sörgyár - Étterem (brewery and eatery).

Kaltenberg BJOR Király Söröz\_ has the size, look and feel of a Munich beer hall. There are a couple of large rooms with smaller rooms of to the sides. Instead of having a German

Polka band playing, they had an accordion and violin duo traveling from room to room.

Only two types of beer were served, a golden lager and a dark lager. I saw sign advertising a wheat beer, but I was told they did not brew any there. The golden lager was just that, golden in color with a slight hop aroma. The beer was clean with a medium body and a slight bitter finish. It was a very drinkable beer, better than many of its Hungarian rivals, but nothing to write home about. The dark lager had a medium body with a slight hop aroma, a malty taste with a little roast flavor coming through and no detectable bitterness with a dry finish. I preferred the dark lager over the golden lager.

After quaffing a few half liters, the group I was with was given a tour of the brewing facility. I must admit that my notes are a little sloppy at this point. Apparently, Prince Luitpold of Bavaria (whose castle, with a brewery at its heart, is on the hill called Kaltenberg) has a family summer home in a town called Sárvár in the western part of Hungary. The Prince gave authority to open a brew-pub in Budapest, and he traveled to Budapest twelve years ago to officially open Kaltenberg BJOR Király Söröz\_. They brew 3-4,000 liters per week and have brewed as much as 5,000 in a week. They go through 2-300 liters of the dark lager per day. There lagering tanks are doubled walled and they pump 2-5 degree Celsius water through them. They only use German raw materials for brewing. That is about all I could decipher from my notes.

The highlight of the tour was being given some golden lager straight from the lagering tank that had not been filtered. Now that was some good beer. It had more body, more flavor and, since it was cold conditioned, it was still very clear. I would have preferred to drink the unfiltered beer the rest of the night.

The other brew-pub is Chicago Sörgyár - Étterem. This is fashioned after an yuppie American Steak House. It is a very trendy place. There was only one house beer available, a

golden lager. In my opinion, this lager had more taste than the filtered golden lager at Kaltenberg BJOR Király Söröz\_, however, it was not as good as the unfiltered golden lager. When I visited Chicago it was in the afternoon for lunch, and the place was not very exciting. I do not know what it is like in the evening. Beyond possibly being a happening place at night, I would say there is no reason to visit if in Budapest.

So if you happen to find yourself in Budapest, try to find a pub that serves Hungarian beer. Do your best to make it to the Belgian brasserie, unless you will also be traveling to Belgium itself, and if you like to party with Germans, stop by Kaltenberg BJOR Király Söröz\_ for some dark lager.

## BURP Finances

By Doug Kruth, Treasurer

7/1/97

Category 8/8/97

### Inflows

Mashout '97 +:	\$390.00
Membership +:	\$425.00
Promotions +:	\$10.00
Receivables:	\$25.00
Donations +:	\$208.00
Interest Earned	\$11.21

**Total Inflows** **\$1,069.21**

### Outflows

Club Sponsored Comp -:	\$159.93
Membership - G&A	\$12.41
Newsletter -:	\$248.00
Meeting (Crab Feast) -	\$326.74
Mashout '97 -:	\$61.39

**Total Outflows** **\$808.47**

**Overall Total** **+\$260.74**

### BURP Account Balances

Cash	\$0.00
Payable	\$0.00
Receivable	\$0.00
Savings	\$3,098.74
Checking	\$2,926.01

**Networth** **\$6,024.75**

## BURP and MASHOUT T-Shirts for Sale

By Doug Kruth, Minister of Textiles

The club is happy to announce a re-run of the previous BURP club shirt designed by John Esparolini several years ago. This run will produce a shirt has been improved by adding a color club logo to the front of it and, as we have in the past, the Esparolini design on the back. John has also designed a new shirt for this years mashout event with the same color club logo on the front. These shirts (both the Club and the Mashout shirt) will go on sale at the Mashout '97 event. They will be generally available at meetings or by contacting Doug Kruth (BURP Minister of Finance). Shirt prices will be \$14.00 for Medium, Large, X-Large as well as Large and X-Large tanks. XX-Large T-Shirts will be \$15. Printed on high quality Beefy Ts, these shirts are in limited quantities and will be sold on a first come first served basis, so get yours now! A special thanks should go to John Esparolini for designing these shirts for the club.

T-shirt Graphics:



(Back)



(Front)



(Back)

## Yeast Availability

By Bob Cooke, BURP Libeerian

The following information on the availability of yeast from local breweries for use by homebrewers is reproduced from the *HOME BREW REVIEW* of the Herndon Wort Hogs. The usual etiquette involves making an appointment with the brewer and bringing a sanitized, wide-mouthed jar (mason jars are ideal).

Brew Pub/Microbrewery	Head Brewer	Yeast and Notes
Blue-n-Gold 703-908-4995	Dan Litwin	Lager (similar to Pilsner Urquell), English ale (similar to Young's), and Belgian ale during summer. Open fermentation can complicate giving yeast to homebrewers. Call first.
Capitol City - H Street 202-628-2222	Chris Frazier	Kolsch, English (Strafacona)
Capitol City - Shirlington 703-578-3888	Bill Madden	Call
Capitol City - Union Station 202-842-2337	(new brewer)	English ale of unknown (possibly Scottish) origin, Kolsch, Hefe Weizen
District Chop House 202-347-3434	Rod Taylor	American ale (Wyeast 1272; heartier than 1056), Czech-style pilsner
John Harvard's 202-783-2739	Mark Kauffman	Chico (1056) and an ale-temperature lager yeast (good for California commons). Make appointment, drop off jar, pick up later.
Old Dominion 703-724-9100	Rob Mullin	Chico (1056), lager, and hefe weizen. Make appointment, after hours possible.
Potomac River Brewing Co	Chris Schwartz	English
Sweetwater Tavern 703-449-1100	Nick Funnel	Lager (Dominion), Thames Valley ale
Virginia Beverage Co 703-684-5397	Pat Flaugherty	call

## Master BJCP Class

By Tom Cannon, Fearless Leader

It looks likely that BURP will be having a BJCP exam in the Washington this fall. Your Fearless Leader is organizing a Masters BJCP study course. The course will be designed for BURP members that have taken the test and are interested in improving their score to the National or Master level. The course will be lots of self study and sharing information between the other group members. He would also like the participants in the Masters course to take the lead in teaching the introductory BJCP course that Wendy Aaronson will be organizing. If you are interested in taking the Masters course, contact your Fearless Leader via e-mail at Cannon@Burp.org or call at 703-204-2256 or just speak to him at the next meeting. He would like to get this course started by early September because there is lots of work to do and will take at least two months to get it all done.

## Ellicott City Microfest

By Ben Schwalb

Saturday September 6, 1-5 pm at Ellicott City Lions Club. \$20 includes food and unlimited sampling. Contact Tom Sallese at 410-426-3019 / tomkhp@postoffice.worldnet.att.net or Joe Burns at 410-997-3394 for more info. I can also get tickets to those who want to order.

### 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!

**THIS SPACE COULD BE YOURS!**

## Competition Notes

By Mark Stevens, Minister of Culture

Yes, there will be a club contest held during the Mashout. Get your entries to me by Saturday noon. Judging will take place Saturday afternoon. The style is India Pale Ale and you can designate your entry to be judged as either an English or American style IPA. The English style is generally lighter in both gravity and hopping than the American, which can be quite assertively hopped and often bears the citric or piney aromas of certain hop varieties that we all know and love. More details on the style were in last months newsletter.

### BREWING from Page 4

Temperature control is very important for producing clean lager beers. Most of the lager yeasts will work best with a primary fermentation temperature of between 48 and 53 degrees F, however, this range will sometimes vary for certain yeasts and you may want to check the optimal range when trying a new strain. The secondary fermentation will usually be about 10 to 15 degrees colder, and last much longer than the primary fermentation (some authors recommend lagering temperatures of 31 degrees F). When decreasing the temperature from primary to secondary, it is best to lower the temperature slowly over several days rather than to simply turn the thermostat down.

You may want to do a diacetyl rest by slightly increasing the temperature for a day and then decreasing it. Whether or not you do a diacetyl rest, you will want to lager your beers at cool temperatures for several weeks or months. Generally, a light lager will need at least 2-3 weeks, while higher gravity lagers (such as doppelbocks) will require much longer periods.

More Reading:

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

Fix, George and Laurie, "Vienna, Maerzen, Oktoberfest", Brewers Publications, Boulder CO, 1994.

The overall profile that were looking for: OG: 1050-1075

IBU: 30-60+

SRM: 8-14

Other notes:

\* September style is Vienna/Maerzen/Oktoberfest (see article elsewhere in this issue)

\* We will have a real ale contest in October to determine whose beer gets sent to the Real Ale Festival in Chicago as the official BURP entry (see Tom Cannons info on this elsewhere in this issue). \* Montgomery County Fair is August 15 and they are still recruiting BJCP judges, contact Steve Lichtenberg (301) 990-8430.

### REAL ALE From Page 5.

wine. Medium to full bodied, medium amber to very dark red-brown. The gravity range is typically 1.060 to as high as the 1.090s.

8. Barley Wine (OG 1.065-1.120, IBU 50-100) (Bottle Conditioned Only) The richest and strongest of ales. Many feature fruity aromas and flavors and may possess a residual flavor of unfermented sugar. High hopping rates are used to balance the intense maltiness and/or sweetness of these powerful beers. American versions tend to be intensely hoppy and alcoholic, the British versions less so. Pale and dark styles are known, and color may range from rich gold to very dark amber into brown. Flavor is notable for great intensity of maltiness and prominent hop bitterness for balance; well-aged examples may also show oxidative flavors. Full-bodied, generally low carbonation.

The above descriptions are from the Chicago Beer Society and will be the basis for the judging at the competition.

Next month: Cask Conditioning for the homebrewer.

### Beer Factoid:

The shape of plant collenchyma cells and the shape of the bubbles in beer foam are the same - they are orthotetrachidecahedrons.