



# BURP NEWS

The Official Newsletter of  
BREWERS UNITED FOR REAL POTABLES

"Beer Deserves to be treated as a civilized Drink -- M. Jackson"

## IMPORTANT NOTE!!!

Due to the short amount of time between the September and October Meetings, this is a double issue which includes directions to both meetings.

The Burp News • 1401 S. Edgewood #477 • Arlington, VA • 22204-4939 • [newsletter@burp.org](mailto:newsletter@burp.org)

## MASHOUT '97 Thank-You's

By Bill Ridgely

There are so many people to thank for making MASHOUT '97 a resounding success that it's hard to know where to start. Let's begin with Chuck & Helen Popenoe, who graciously provided the beautiful site for the event and who helped out in so many ways with the planning and execution. We couldn't have done it without them!

The members of the MASHOUT '97 Planning Committee did the lion's share of the preparatory work this year, including a weekend-long work trip in early August, so a big BURP toast goes to **Wendy Aaronson, Bob Cooke, John Dittmann, Delano & Katie Dugarm, Don Kaliher, Jamie & Paul Langlie, Debbie Parshall, Liz Pitts, and Alison Skeel.**

Two team leaders at MASHOUT deserve extra special recognition - **Liz Pitts** did a great job keeping the check-in table manned (and stocked with beer) throughout the weekend, and chef-par-excellence **Jim Tyndall** (along with his crack barbecue team) provided the hungry masses with some of the best chicken, beef, and corn-on-the-cob we've ever had. I offer my profound gratitude to both for their hard work, and I promise to come through with those MASHOUT t-shirts for you.

All of the many people who served on the MASHOUT work teams need to be acknowledged. I wish I could list them all here, but there were too many to count. **Ben Schwalb**, as always, made himself available for any job that needed to be done. **Bob Warriner** delivered the big tarps and helped us set everything up. **Tim Artz** chain-sawed enough firewood to heat a medium-sized city. **Jim & Linda Rorick** arrived on Thursday night and helped with many tasks in addi-

**See THANKS, Page 2**

## MASHOUT '97

By Ben Schwalb

Close to 200 people from Maryland, Virginia, Washington DC, Pennsylvania, West Virginia and Ohio gathered on Martin Mountain in Rocky Gap MD for the 10th annual MASHOUT (Mid-Atlantic States Homebrew campOUT) on August 22-24. The site, nicknamed "Popenoe Mountain" for the hosts, **Chuck and Helen Popenoe**, has been the MASHOUT location three years in a row. The event has grown considerably since the first one at Hagan Farm in Thurmont, MD in 1988 which had about 60 attendees.

Despite the lack of modern conveniences (the site is just a big open field), conditions were very amenable given the abundance of food, homebrew, microbrews and good people. All weekend it was share and share alike as members of more than ten homebrew clubs, plus friends and family, cooked and ate together, sampled each other's homemade fermented beverages, talked, sang and laughed.

Vehicles trickled in and tents popped up all day Friday and part of Saturday, and it became apparent that if attendance grows much more in the future, MASHOUT will need a bigger site. Nearby Rocky Gap State Park has always provided shower facilities, but with a new golf resort under construction, it is questionable whether these facilities will be available in the future. BURP did provide port-a-potties, the one "modern" convenience at the MASHOUT site.

The weather was considerably cooler than it had been at the previous two events. And as usual at Popenoe Mountain, no mosquitoes!

Vehicles lined the perimeter of the field so folks could play horseshoes, frisbee, bocce ball, volleyball and



Ben Schwalb and Dave Pyle

kickball in the center. And let's not forget the water balloons! This year we found other targets besides **Dave Pyle.**

As the Sun set Friday evening and people gathered 'round the campfire, several folks brought out their violins, ukeleles, guitars, spoons, and other instruments and played and sang lots of songs. (Let's see, there was Chuck, Frank, Lou, Steve, Rob, Bill ... my apologies to whoever I forgot.) Meanwhile, **"This Man's Hat"**, a band from North Carolina, entertained in the barn as a crowd cheered and danced. Little did the band know that they were performing underneath a 100-pound cast iron bell that had just been hung a few hours earlier. We all breathed easier when, after a few hours of loud music and vibrations, it was evident that the "Isabell" project had passed the test.

After a relaxing Saturday morning, the only difficult thing was deciding how to spend the day. Some hiked.

**See MASHOUT, Page 6.**



Salsa choppers at the Registration Tent

**THANKS From Page 1**  
 tion to serving on the barbecue team Saturday. **Miles Smith** of Brew America drove all the way to MASHOUT from Falls Church Sunday morning to serve everyone Bloody Mary's. The entire Langlie family helped out with check-in and numerous other duties. **Anne-Marie Reidy** and **Karl Locklear** did yeoman duty flipping pancakes and eggs on Sunday morning. Many non-BURP folks helped out as well, and although I ne-

glected to write down individual names, I'd like to stress that everyone pitched in whenever help was needed. It was a truly communal effort.

I'm sure there are deserving people I've left off the list. I tend to not take notes at MASHOUT, and it's difficult for me to remember ev-

eryone. If you contributed but did not get mentioned, please accept my apologies. Your efforts were very much appreciated nonetheless.

Finally, I'd like to thank **Jonathan Gambill** and the Frederick Brewing Company for donating not just a keg of fine Blue Ridge Wheat Beer to the event but also cases of Hempen Ale and SunRage Sour Mash Ale. All were delicious and very well received.

I can hardly wait for MASHOUT '98! See you all there.

**Cannon Fodder**

*By Tom Cannon, Fearless Leader*



Hope you made it to the 10th annual Mashout. It was a beautiful weekend up on Popenoe Mountain with lots of great beer, good food, and both the Friday and Saturday night bands were outstanding. Of course, now that Mashout is over, that means, officially, summer is over. But we've got some real good BURP events to look forward to this fall. The September meeting will be at the home of Jim and Alice Davis which is on beautiful Lake Barcroft and will feature the Vienna/Maerzen/Okttoberfest club competition. Two weeks later, in October, BURP will have it's first Real Ale competition with plenty of left over real ale for tasting at the meeting. In addition, at the October meeting we will have a "two-fer" club competition - Wheat Beers and Weird Beers. In November we are planning on the first BURP BBQ sauce/Salsa competition, and finally, in December we'll have our annual Christmas Banquet. Those should all be pretty good meetings, so I hope you can make them.

So, how's BURP doing? I think we're doing pretty well. I managed to make a Chicago Beer Society meeting last week, and though it was a pretty good time, it didn't come close to matching one of our monthly meetings. We have a pretty good club here. We've got meeting locations set through June of next year, we're working on our first Real Ale competition, and are still in the early planning stages for a third Spirit of Belgium next Spring and possibly another BJCP test at the same time. What else can we do? If you have any suggestions, or want to volunteer to do something (like a pub crawl - hint, hint) talk to any one of the officers at a meeting, or call, or e-mail, or just communicate.

All for this month (and next month). See you at Lake Barcroft or at the first BURP Real Ale contest.

**Burp Officers**

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Fearless Leader	Tom Cannon	(703) 204-2256 H
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**BURP News**

BURP News is the officail 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 used format, such as ascii text or Microsoft Word for Mac

## Cask Conditioned Real Ale

By Tom Cannon, *Fearless Leader*

In preparation for the first BURP Real Ale competition in October, we need to focus on what is Cask Conditioned Real Ale, and how can it be homebrewed. Real Ale, as defined by the Campaign for Real Ale and the Oxford English Dictionary is "A name for draught (or bottled beer) brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed and served without the use of extraneous carbon dioxide." Further, we can also characterize British Real Ale as being served at cellar temperatures (between 50 and 55 deg F) and at low levels of carbonation (usually around 1 atmosphere).

The process from the brewery to the pint glass in the UK is unique. Real Ale producers in the UK use a variety of ingredients, different water, different yeast, a relatively small number of hop varieties (with hops such as Saaz and Cascade in increasing use), and numerous brewing adjuncts ranging from corn to any number of sugars. Clearly there is nothing in the basic brewing ingredients that define the style Real Ale. Fermentation is nothing unusual with the exception of the few breweries (I think there are 4) that still use open fermentation. The beer is usually kegged right after primary fermentation so that it can do the famous secondary fermentation in the primary serving vessel, the cask. Note the term cask. Cask, in the UK, defines any container that has a means to both tap and vent CO2. The classic cask size is the Firkin or 9 gallon. They run higher and lower. At the time the beer is put in the cask, finings are also put in. Standard British finings are isenglas. Isenglas works to settle yeast and requires some time to work. If a cask is disturbed, the isenglas will continue to work but again will require time to settle and clear the beer.

From the brewer, the keg is delivered directly to a pub's cellar. The cellar master will place the keg into position for secondary fermentation. This could last from a few days to a few weeks depending on the strength

of the beer. For an average strength bitter, a keg will set for about 1 week and then be transferred to stillage which are blocks from where the beer will be served. Once placed in stillage, the keg is not to be moved until empty or the isenglas will be stirred into solution again. Once placed in stillage, CO2 venting will begin and last until an appropriate level of carbonation is achieved (approximately 1 atmosphere).

The point here is that as much work is done to create real ale at the pub as at the brewery. In many respects, this is where British Ale becomes Cask Conditioned Real Ale. Not only is the beer served at the proper temperature at low carbonation from a beer engine, but it has been conditioned at a proper temperature, allowed to clear, and slowly vented, and ideally served at peak condition.

The question of the validity of using a cask breather or blanket CO2 pressure requires some faith. CAMRA strictly opposes using any CO2 or Nitrogen over the ale. Any pub using cask breathers will not be put in their Good Beer Guide. Why? What's the difference, really? Can anybody tell?

I believe the key here is in freshness of product. A simple British Bitter goes from brewpot to pint in less than 3 weeks. We're talking incredibly fresh beer here. The light maltiness balanced by the light hoppiness and light fruitiness can be incredibly drinkable when served fresh. This is what makes cask conditioning distinctive. It is a process which should insure that a bitter is served at peak freshness (condition). This is not to say that if you cold store, or filter, or pasteurize or put a CO2 blanket on the beer that it will not be good, but it will not be as good as if it were served fresh. I believe that letting air into the system rather than CO2 or nitrogen is a guarantee that the beer is being served at peak or near peak condition. If it weren't you would get oxidation effects before you would notice any degradation due to just age.

Why is freshness important? Drinking beer in the UK is a way of life. The pub is not just a place to pop in for a beer, it has become an exten-

sion of one's home. You are much more likely to entertain friends at your local pub than in your home. British Cask Conditioned, Real Ale is beer that is designed to be drunk in quantity. It comes in large, imperial pint, glasses (19+ ounces) and is procured in rounds with your friends. If you bring 5 mates into a pub with you, you will drink 6 pints of beer. That's almost 120 oz of beer. That's nearly a gallon. To consume in this quantity, the beer better be fairly light in alcohol (most bitters are between 3.5 and 4.5% ABV), low in carbonation, and served at a cool, rather than ice cold, temperature. Another crucial consideration is freshness of product. The fresher the product is, the easier it is to drink. And well conditioned real ale tastes incredibly fresh.

What does all this mean to us homebrewers. I began brewing because there were styles of beer I couldn't buy. These days it has become much easier to find commercial examples of almost any style, but the one style that remains tough to find is Cask Conditioned Real Ale. I brew up a British Ale, ferment until near completion and keg. If the fermentation is largely finished, I prime without about pi cup sugar or DME. I also fine upon kegging. I let the keg go through a secondary fermentation in a cool location and then move the keg to the position from which it will be served (usually into a cooler with enough ice water to keep the keg at near 55 deg F). At this point I begin to vent off CO2 from the gas side of the corny keg a small amount at a time over a period of a few days. When only a very slight amount of CO2 remains, I let the beer sit for a day or two and then open the keg to air and hook up to the hand pump and, with the help from friends, drink the beer until it's gone. There may be better ways to do this conditioning with a corny keg, but I believe this works pretty well.

As reported in the last newsletter, BURP will be holding a Real Ale competition in order to have a BURP entry into the homebrew competition at the Real Ale Festival in Chicago in November. The rules are simple. Style

**See CASK, Page 4**

## Brewing the October Club Contest Style: German Wheats

By Mark Stevens, Minister of Culture

October's club contest will be wheat beers, with the winner going on to the AHAs "Weiss is Nice" club-only competition. For this contest, only German-style wheats are eligible; please leave the American wheats at home this time.

The AHA style guidelines list four eligible categories. The numbers are: • Berliner Weisse: OG: 1028-1032, 3-6 IBUs, 2-4 SRM. • Weizen: OG: 1046-1056, 10-15 IBUs, 3-9 SRM. • Dunkelweizen: OG: 1048-1056, 10-15 IBUs, 16-23 SRM. • Weizenbock: OG: 1066-1080, 10-15 IBUs, 5-30 SRM.

Lets look at the style a bit more closely. Most people think of wheat beers as refreshingly light summer beers. A bit of tartness and a complex nose with phenolics and esters are common for the weizen style (often called "weissbier"). Weizenbocks are quite heavy in body, but often still have the phenolics and esters of the weizens. The Berliner Weisse beers are extremely light in color and body with a considerable tartness.

The most common of the four styles is weizen. The style is often cloudy with a bit of yeast sediment in the bottle, although filtered versions are also available and are sometimes labelled as "kristall". The phenolic character is typically described as smelling like cloves. The esters as banana. These aromas and flavors are produced by unique strains of yeast. Homebrewers using ordinary ale strains will probably not achieve this character. The grist composition of a southern German style wheat beer will generally be at least 50 percent to 70 percent wheat, with pale barley malt making up the remainder. The higher the percentage of wheat though, the more likely you are to have trouble with slow or stuck runoff. Decoction mash schedules are commonly used for the style in commercial practice, though not many homebrewers invest the time to do it that way, preferring instead, a step mash employing a protein rest. The color of a weizenbier, either with or without yeast, should

be very pale, generally less than 10 SRM, or in the range of pale lagers to pale ales.

Dunkelweizens, the dark wheat beers, can be made using either some dark wheat malt (if available) or some dark malted barley, in very small amounts, or possibly cara-Munich or cara-Vienne. Keep in mind that dunkelweizen is not a black beer, but rather a brownish to deep copper color. You should normally still be able to see through it, and you want it to have the color of something between a brown ale and a Munich dunkels.

The hops used in all of the German-style wheats will be noble hops, such as Hallertauer or Tettnang, used with a light touch, and generally used entirely in the full boil, without additions for flavor or aroma. (American variants, such as Mt. Hood would probably also work well.) The hops are used for balance, rather than for their flavor or aromatic properties, which would compete negatively against the subtle yeast by-product flavors and aromas, cloves, banana, phenols, esters, that are the hallmark of a great wheat beer. An ounce or so in the boil will be fine. Competition guidelines for wheat beers call for as little as 3 IBUs in Berliner weisse up to about 15 IBUs in weizens and weizenbocks. Restraint is the key, and generally avoid late additions. This is not the style of beer to use for practicing your dry-hopping technique.

Shifting areas from southern Germany to Berlin, we find Berliner Weisse to be a much lighter-bodied beer than the southern style, with a tart, acidic bite that is very refreshing and light. The beer is made with a grist of up to 75% malted wheat, with pale malted barley rounding out the other 25% or so. The gravity is very low; typically 1.028 to 1.032. The beer is known for having an aggressive carbonation level and a thick white head that dissipates fairly quickly. In addition to yeast, the beer is fermented with *Lactobacillus delbrueckii*, which lends the beer its acidic tartness. Hops should be very low in this beer; AHA guidelines call for 3 to 6 IBUs. As little as half an ounce in a 5 gallon batch would do it.

Fortunately for extract brewers, these are (with the exception of Berliner Weisse) fairly easy styles to brew successfully using extracts. In fact, good renditions by using a recipe that consists of no more than a couple of boxes of Northwestern wheat extract with an ounce of Hallertau in the boil, and then ferment with Wyeast Bavarian wheat yeast. It dont get much simpler than that! An excellent all-grain weizen recipe is Jim Rorick's award-winning beer from Spirit of Free Beer, which appeared on page 3 of the June 1997 BURP News.

As always, anyone not entering the contest who has particular expertise with the style, or who would like to get more experience judging the style should let me know ahead of time and I'll put you on the judging panel. All right then, crank up them cajun cookers and let the games begin! See you in October

### CASK, From Page 3

categories were listed in last month's newsletter. The judging will take place October 3 at Andy Anderson's house. If you want to enter the competition into any of the six keg categories or two bottle categories, contact Andy or myself to arrange for entry drop-off. Entries will be accepted Saturday, September 27 through Wednesday, October 1. There are no entry fees for the competition. Andy and I will be the competition registrars/cellarmen and will be the only ones with knowledge of who brewed each entry. We will not be judging in the competition, but will condition the beer to whatever specification the brewer wants (within reason). The brewer will also choose means of dispense with the entry (short spout, swan neck, sparkler, no sparkler). The winning brewer will be required to provide at least one gallon of the winning beer (three bottles if one of the bottled categories is the winner) which Colleen and I will take to the competition in Chicago. More information on the Real Ale Festival can be found at <http://www.mcs.com/~rdan/RAF.html>. For more information on the BURP competition, call either Andy Anderson (703) 549-7224 or myself (703) 204-2256.

## Drinking from the Bucket with 2 Hands; August Meeting Notes

By Newman, Postal Worker

What a BURP meeting Saturday! Fun, sun, and a hint of crab, corn, garlic, and juniper in the air?

Steve Marler tried his first crab and agreed with Delano who said "Crabs are too much work." Josh was attending his first meeting and told us to keep an eye out for the IPA he is making for MASHOUT (more about this below). David Fothergill arrived in a U-Haul. He said that he was moving, but most of us thought that he just needed a more convenient way to haul off the extra beer. Jay and Arlene Adams brought back pictures from the Cleveland trip. (Beautifully posted by Lynn Ashely on BURP's very own web site: [www.burp.org](http://www.burp.org)). Other mementos from the trip include a hotel key, a map, a bra, a ticket from the Rock and Roll Hall of Fame, pictures of Michael Jackson, Charlie Papazian, Mark Dorber, and other beer notables. It should be noted that Arlene has Joesitis, is Lithuanian, and takes great pictures of reluctant subjects.

Plenty of great beer on tap including "1/2 Wit" and Hop Devil. If you were lucky, you took a trip to Framboise City: Jim Tyndall poured his framboise that was tart, light, spritzy, and balanced. One of the best sips of the day. Tim Artz had a nasty looking bottle - turned out to be one of the last bottles of his lambic. Great balance and a tart nose. It went fast.

Gordon Goeke ([ggoeke@fdic.gov](mailto:ggoeke@fdic.gov)) brought a Finnish beer style called a Sahti. It is 90% Barley, 10% Rye and

flavored with juniper. It is served out of a traditional two-handled wood bucket called a harrika(sp?) Gordon bought his extract from the Lammi Sahti Brewery. This is the first commercial sahti brewery in a long time... To make the sahti, juniper and straw form the false bottom. Sahti is sparged and mashed only, not boiled. How did it taste? You'll have to ask Gordon...

The BURP food extravaganza was in its usual stellar form. Crown Bill Ridgely as our king of crab - he scored 3 bushels (or one hectare) of Maryland crabs from Rohrer's, his favorite seafood spot. I saw smoked mackerel, pungent veggie slaw, blueberry cobbler, Bill Cavender's habenero apricot salsa, Bret's pico de gallo and bean dip, a cherry pie made with "cherries from the yard" (it was still warm!), and of course, roasted garlic.

'Twas no surprise to hear some good music, too, with Richie Schuman on guitar, Cheryl Parker on the squeeze box, and Hugh Pop on fiddle. But I have to think that most folks noticed Helen Pop and her lumberjack (a little wooden man high-steppin' on a board - honest!).

Plenty of announcements especially regarding MASHOUT. Rumor has it that this year's free beers will include Frederick Brewing's Hopfest (featuring Crystal hops), the Blue-n-Gold Ur-Pils, PLUS 15 gallons of beer from the new BOP (brew-on-premises) in Frederick. As Bill Ridgely and Liz Pitts lined up volunteers, I heard them discussing all the great home brew that would upstage those beers. For those of you who have never

seen the famed massive wall of home brew known as MASHOUT alley, it is a sight to behold.

An announcement summary (since most should be covered elsewhere in this newsletter): MABC - September 15 MASHOUT See Bill Ridgely Montgomery County Fair Bill Lawrence is still recruiting judges. BURP Real Ale Fest: Watch the newsletter for details Barbecue/Salsa competition In November at the Smokehouse? Details to follow soon.

Steve Marler had the arm-twisting role of raffle-mongering until he passed it into the safe hands of Colleen. Again, BURP had super prizes: Tim Artz won a beer cup and "beer thing". Jay Adams scored on some Cara Vienna malt (twice!), then Arlene won some, too. Nona won some Aromatic malt. Mark Stevens took home a hat and towel. Larry "The Tan Man" won an autographed book. Bob won a shirt. Ben scored a Williamsville hat and a glass. Dave Pyle was relieved to find out that he would take home a shirt and a Hop Union hat, yelling "Just what I need!". Colleen braved to taunts of "Fix!" to scoop up a shirt and some grain. Jim Tyndall scarfed a t-shirt but wouldn't model it. Lynn Ashley took home a shirt and a hat and wondered if he could put them on the BURP webpage. Our wonderful host John Espanarolli scored himself a BrewChem 101 book. What? No autograph? Of course the best was saved for last. Many oohs and ahs were heard when Mel Goldman one the CAMRA tray and Mark Stevens floated off with the Beck's mirror. Remember: you've got to play to win!

This month's winners: First place: Bob Kulawiec for his California Common Second place: Josh Bourdiez for his porter. Third Place: David Fothergill for his Russian Imperial stout.

And from the woods: It turns out that Jim and Linda Rorick are big Tigger and Pooh fans. And, that a huge branch fell and almost spilled some beer.

Tut, tut, looks like rain...

### UPCOMING BURP COMPETITIONS

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

## Malta as a Yeast Starter

By Delano "Adjunct Boy" DuGarm

Recently several brewers have suggested on internet forums that malt might be used as a ready-made yeast starter. This sound intriguing to me, so I decided to do some research.

First I looked in the Homebrew Digest archives. I was not surprised to learn that this subject had been broached before. At least one writer indicated that yeast did quite well in malta, while others suggested that yeast grew poorly if at all in malta. I decided to try it myself. My conclusion: malta is useless as a yeast starter. Preservatives or something else in the product inhibit yeast growth.

My corner grocery sells three kinds of malta: Malta Goya, Malta India and Malta Goya Lite. All three are produced by The Lion, a brewery in Wilkes-Barre, Pennsylvania. I bought a six pack of Malta Goya, as it was twenty cents cheaper than Malta India.

## BURP Finances

Doug Kruth, Treasurer

..... 8/1/97  
 Category ..... 8/30/97  
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**Inflows** .....

Mashout '97 +: .....	\$3019.00
Membership +: .....	\$115.00
Promotions +: .....	\$90.00
Donations +: .....	\$208.00
Interest Earned.....	\$4.47
.....	-----
Total Inflows .....	\$3436.47

**Outflows** .....

Membership - G&A .....	\$7.04
Newsletter -: .....	\$481.84
Meeting (Crab Feast) - .....	\$326.74
Promotions (Burp Ts) -: .....	\$1528.49
Mashout '97 -: .....	\$2529.35
.....	-----
Total Outflows .....	\$4823.46
Overall Total .....	-\$1386.99
.....	=====

## BURP Account Balances

Cash .....	\$0.00
Payable .....	\$0.00
Receivable .....	\$28.00
Savings .....	\$598.74
Checking.....	\$3854.06
.....	-----
Networth .....	\$4480.80
.....	=====

The label indicates that Malta Goya is "a cereal beverage brewed from quality malt, hops, selected grains and corn syrup." Sounds like my yeast starter wort.

I inoculated two 35-ml tubes of sterile wort with Yeast Culture Kit Company American Ale yeast, and let them ferment. I then pitched the two tubes into identical sanitized 1-liter Erlenmeyer flasks. One had two bottles (24 fl. oz.) of malta, the other had approximately the same amount of canned wort (pressure canned at 15 lbs. for 35 minutes). I shook both flasks in an attempt to aerate the two worts, and to try to degas the malta, which is carbonated.

In the course of several days the canned wort showed normal yeast growth, with a kreusen. The malta stayed inactive, though some fermentation did occur (the specific gravity declined by 8 points). I dumped the malta and used the canned-wort starter in an American ale.

I next tried fermenting two bottles of malta in another 1-liter Erlenmeyer flask, using a 5 gram packet

## MASHOUT, From Page 1

Others cycled. Some took the "Mountain Thunder" railroad excursion from Cumberland to Frostburg. Many spent the day at the MASHOUT site, spending time with old friends and making new ones.

As usual, there was a wide assortment of homemade beer, wine, mead and champagne, and Keg Row contained various home-engineered designs for keeping liquid chilled for a weekend. Frederick Brewing donated a keg and cases of beer. Congratulations to **Bill Ridgely** for winning the IPA contest. There were several exceptional IPAs entered.

The food spread Saturday night was to die for. There was barbecued beef, barbecued chicken, corn on the cob, grilled venison, and more pasta dishes, salads and desserts than you could shake a marshmallow stick at. Various musicians once again entertained those who warmed themselves by the campfire. In the barn another band, "**Poker Face**", played until well after 1 am. It was a clear night and one could see so many stars (billions

of champagne yeast. This was much more successful: yeast activity started quickly and the beer dropped 45 points. There was a significant yeast cake at the bottom of the Erlenmeyer flask.

My guess is that malta contains potassium sorbate or some other preservative to inhibit yeast development. This makes sense, as otherwise bottles of malta would explode on shelves with an alarming regularity. The dosage is enough to handle a small inoculation of yeast (hence the difficulties the American Ale yeast had), but not enough to handle a large amount of yeast, like the package of champagne yeast. In practice, this means that if you really want to, you can ferment malta, but it's a poor choice for a yeast culturing medium. This is a shame, as I'd much rather buy my starter wort at the corner grocery store rather than canning it myself.

I called The Lion twice, but was unable to confirm their use of preservatives in malta. I can't think of any other way of explaining my experience, though.

and...) One could also see (and hear) fireworks.

Sunday morning greeted everyone with a smorgasbord of eggs, sausage, coffee, and pancakes with REAL maple syrup. The Sun finally came out to stay and the day warmed up nicely. Chuck flew over the area a few times in one of his several small planes. As people packed up to leave it became clear that this event is just too short. A few dozen remained until the late afternoon to savor the day together until finally having to leave.

Thanks to the many people who helped set up, tear down, cook, and run the registration table (too many to mention). Special thanks to **Liz Pitts, Delano and Katie DuGarm, Wendy Aaronson, Bill Ridgely, Deb Parshall, and Alison Skeel** for your hard work (wish you could have been there Alison). And thanks Chuck and Helen for graciously hosting MASHOUT once again. Where will MASHOUT '98 be? Whether at Popenoe Mountain or elsewhere, we eagerly look forward to another great weekend.

## The Whole BURP Catalog

by Jim Dorsch

Clyde's of Reston will hold its annual Oktoberfest Sept. 18-21. They expect over 25,000 people during the four-day event, which features veal shank, Munich chicken, sauerbraten, roast pork loin, wursts, red cabbage, mashed potatoes, home-made apple strudel, Black Forest cake and plenty of Dominion Oktoberfest beer. Call (703) 787-6601 for information.

B. United International has announced several new beers in its portfolio. Sinebrychoff Porter will arrive from Helsinki, Finland in mid-Sept. This Baltic porter has 17 Plato, 7.2 percent ABV and 45 IBUs. Color is 350 EBC. The beer is made from Vienna, Munich, chocolate and caramel malts and Hallertau and Saaz hops.

J.W. Lees Harvest Ale is made each year at the Greengate Brewery in Middleton Junction, England, from the first harvest of Maris Otter barley and East Kent Goldings hops, and is released each year on Dec. 1. Original extract is 30 Plato, bitterness is 34 IBUs and color is 70 EBC. Limited quantities are available from each vintage since 1986, except for the sold-out 1995. Available starting Sept. 15.

Carnegie Porter is brewed in Gothenburg, Sweden in vintage-dated editions. The beer has 15.3 Plato, 6.1 percent ABV, 45 IBUs and 280 EBC. Available starting Sept. 15 in 1989, 1993, 1995 and 1997 vintages.

Aventinus Weizen Doppelbock will be sold in select markets in 20.5-liter kegs, starting Oct. 15. The beer will be available annually from October until March. The first markets will be New York, New Jersey and Pennsylvania.

Sure, it's still hot outside, but it's not too early to consider the Christmas beers to be offered by Vanberg & DeWulf. From Frank Boon, there will be Vintage 1995 Boon Framboise, 1995 Boon Kriek and '94 and '96 Boon Gueuze, all in 750-ml bottles. From Desmedt, Affligem Noel and Pater's Vat, both in 750-ml bottles. Coming from Dubuisson: Scaldis Noel gift packs with four 25-cl bottles and snif-

ter glass, single 25-cl bottles of Scaldis Noel, Scaldis bottle-conditioned magnums and-get this-Scaldis Noel in 30-liter kegs. Also available will be Duvel jereboams, Rodenbach classic magnums and, the longest-named beer I know of, Avec les Bons Voeux de la Brasserie Dupont.

Watch for the first bottle-conditioned Belgian-style brews from Brewery Ommegang in Cooperstown, N.Y., a project spearheaded by Wendy Littlefield and Don Feinberg, owners of Vanberg & DeWulf.

F.X. Matt has released its popular Saranac Black Forest in bottles for the first time. The product will be sold from Sept. 1 until the supply is exhausted. The brewery describes Saranac Black Forest as a Bavarian black beer. The beer is made from two-row pale and caramel malts and German Hallertau and Mt. Hood hops. Visit F.X. Matt's web site at <http://www.saranac.com>.

Anheuser-Busch continues to set the pace in the beer business, with record sales and earnings for the second quarter and first six months of 1997, excluding the one-time gain on the sale of the St. Louis Cardinals in 1996. A-B's worldwide beer volume increased 1.3 percent, to 47.4 million barrels, for the first half of '97, compared to last year. Domestic volume, including the company's imports, rose 0.6 percent, while international volume zoomed forward by 12.4 percent. Earnings per share for the second quarter were up 8.6 percent.

Labatt Brewing Co. Ltd. of Toronto, Ontario and Löwenbrau AG of Munich, Germany have announced an agreement for the production, importation and marketing of Löwenbrau beers in North America after the conclusion of the current agreement with the Miller Brewing Co. Importer Labatt USA says the beer will be brewed in accordance with Löwenbrau's genuine Munich recipe.

Boston Beer Brands will introduce Mansfield Ale from Great Britain in 14.9-oz. SmoothFlow™ cans in September.

Storey Communications has re-

leased Cider: Making, Using & Enjoying Sweet & Hard Cider, a second edition of the 1980 book Sweet & Hard Cider, by Annie Proulx and Lew Nichols. Proulx is a novelist living in Wyoming; Nichols owns and operates the Vershire Cider in Vershire, Vt.

This fall, new editions of Michael Jackson's Beer Companion and The Simon & Schuster Pocket Guide to Beer will be released.

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

## Competition Notes

By Mark Stevens, Minister of Culture

The September club contest style is Vienna/Maerzen/Oktoberfest. See last month's newsletter for details about the style. Generally, were looking for a clean amber lager of normal gravity and alcohol. A bit of sweetness in a strong malt component with a bit of nuttiness to it is what I think of as the hallmark of the style. Vienna beers are a bit lighter in gravity and hopping than the Maerzen/Oktoberfest. The 1997 BJCP Style Guidelines list the following numbers: Oktoberfest/Maerzen, 1050-1060 OG, 20-30 IBUs, color of about 7-14 SRM; Vienna, 1046-1052 OG, 18-30 IBUs, color about 8-12 SRM.

October will be a busy month for club contests, with the Real Ale contest going the night before the meeting, plus two club contests during the meeting: BURPs annual "Weird Beer" contest, plus the wheat beer contest, the winner of which will go on to AHA's "Weiss is Nice" club-only competition. Tom Cannon provided quite a bit of information on real ales in last month's newsletter. For the weird beers, anything made with unusual ingredients or processes is eligible: sour mash beers, vegetable beers, unusual fruits or spices, Delano's adjunct beers, etc. We haven't done a beauty contest in a while, so the weird beer contest will be done that way: winner will be determined by popular vote; this isn't Chicago, so please vote only once. The wheat beer contest is for German styles only; please see the style details elsewhere in this issue.

## 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 *Steve Mahler in Hungary*

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 fil-

tered. 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 go 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.

## Newsletter News

By Paul Greene, Ghostwriter

We're now over halfway through our first year with the current editorial staff. Lots of changes have been made, hopefully most have been for the better. Previous to this year, the newsletter had been published using Microsoft word. Its now being done with PageMaker. This has allowed more control over the format and layout and improved consistency in style. There have been a few difficulties due to issues with translating files between formats, but most of those bugs have been worked out. Between BEdit, PageMaker and MacLink, BURP news is nearly free of Microsoft Word!

Use of PageMaker has also helped make it possible to publish BURP news on the web. Files are being uploaded to the BURP website and are available online in Adobe PDF format. Adobe's Acrobat Reader is needed to view or print the files. For privacy reasons, the page with meeting directions has been removed from the electronic version. The Burp News editorial staff is interested in hearing any

questions or concerns related to online publishing. Please send a note if you'd like to comment.

Content this year has been consistently good. BURP has a number of excellent writers, who've been prolific enough to fill the pages. We hope to see submissions from anyone else who's interested in picking up a pen or pounding on a keyboard. Articles don't need to be particularly long, only a few paragraphs will fill a column on a page. Original stories about what you've been doing with your homebrewing, tips and tricks, problems and disasters, jokes, humor or whatever, could launch your career as an author.

Its interesting to see that other newsletters have picked up and or plagiarized our stories. A recent edition of FOAM's newsletter included a direct copy of a couple pages out of BURP news. Interestingly enough, it was of the article about how to win contests, which was borrowed from yet another club's newsletter. This only goes to illustrate that well written, informative submissions are very much in demand, and that a submission to the BURP

news could make you famous!

If you'd like to write for the newsletter, there are a few things to keep in mind. BURP is a homebrewing club. Try to focus writings on homebrewing. Keep stay on topic and don't write a book, one page is plenty. Remember the 5 W's and the H, who, what, when, where, why and how. That is enough to make a story. Proofread your article before submitting it. Use complete sentences. Check the spelling, punctuation and grammar. Read it aloud or have someone else read it. Finally, submit it in a timely manner. We hope to have the newsletter completed and mailed within about 2 weeks after each meeting. Things do run late, but the newsletter really needs to be out BEFORE the next meeting.

Many thanks to all who've written and to all who've helped with Lick and Stick. A special thanks to Bruce, Polly, Lynne and Doug who have taken turns hosting the lickers and stickers.

The newsletter can be a lot of work, but is also very satisfying to see completed. May the next 6 months be even better than the last.

## BURP Education Update

By Wendy Aaronson, Minister of Education

COMMERCIAL VIENNA/MAERZEN/OCTOBERFEST TASTING - BURP's club competition for September will be Vienna, Maerzen, and Oktoberfest style beers. To prepare for this, refer to the article Mark Stevens wrote in the August newsletter. To further educate ourselves in this style and prepare this month's club competition judges, BURP will sponsor a commercial tasting. This is a great opportunity for non-BJCP judges as well as BJCP judges to learn more about a particular style and gain experience in judging club beers. The tasting will be immediately prior to the September 20, meeting at Jim and Alice Davis' home, from 12:30 - 1:00. A BJCP judge will lead a discussion of the style and the tasting of 4-6 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.

## BJCP EXAM PREPARATION

COURSE - I have started to plan a BJCP Exam Preparation Course, but I really need to know how many people are interested so I can work on logistics. The general format will be weekly midweek sessions starting in mid-October with a Dr. Beer session and running approximately 12 weeks. There will be lapses in some of the weeks to accomodate holidays, so I expect the course to run until late January. I will try to arrange for the exam to be held in February or March so there will be time to study at the end of the course. If interested, please give me a call at 301- 762-6523.

## August Contest Winners

By Mark Stevens, Minister of Contests

"India Pale Ale" was the style for the August club contest, held during the Mashout. Here are the winners. Thanks also to our judges: **Jay Adams, Jim Busch, and Bret Wortman.**

1st Place: **Bill Ridgely**

2nd Place: **Dave Pyle**

3rd Place: **Delano Dugarm**

## Cask Conditioned Real Ale Class

By Tom Cannon, Real Ale Brewer

At the October meeting, Andy Anderson and I will be holding an educational session on homebrewing cask conditioned real ale featuring tastings and discussion on the entries to the BURP Real Ale Competition. If you are interested in attending the class, contact Andy or myself before the meeting. The class will begin at 12:30, one half hour before the start of the October meeting.

## 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!

**You could be famous someday!**