



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

"Ooooo... Beer!!"

November 1997

Inside:

Yeast Culturing
Masters Competition
GBBF Notes
And MORE!

The Burp News • 1401 S. Edgewood #477 • Arlington, VA • 22204-4939 • newsletter@burp.org

October 1997 BURP Meeting Report

By Lynn Ashley, BURP Webmaster

The October 1997 BURP meeting was hosted by Andy Anderson at his Alexandria home. Again Apollo kept Thor at bay for yet another wonderful outdoor meeting.

A pre-meeting session on Cask-Conditioned Real Ales was conducted by **Tom Cannon**. He discussed some history as well as well as what made Real Ale "real ale".

As Tom finished his discussion, the hordes began to arrive. The stars of the meeting were the Real Ales left from the previous night's competition. Almost a dozen hand pumps lined the front of Andy's long bar. Among the offerings were:

Andy Anderson's Best Bitter, **Mark Post's** ESB, **Steve Marler's** Dark Mild, **Tom & Colleen Cannons'** Ordinary Bitter, **Jay Adams'** ESB, **Bret Wortman's** Ordinary Bitter, **The Dickheads'** * ESB, **Dave Pyle's** ESB, **Alan Hew's** Ordinary Bitter. * Crowes & Cannons

As always, food was abundant, including **Lynne's** tamales, **McGowan's** bean-stuffed tortillas and my cooler squashed stuffed eggs. But **Polly and Bruce** took the prize for the most unusual, a Habanero and a jalapeno molded jello. The jalapeno jello had a whole small octopus set in the mold. And yes it was tasty!

Shortly into the meeting there began an identity crisis. First Lady became Christy Newman, Christy became our host, Mark Post became Collen. By meeting's end, if you believed the name tags, no one was who they should be.

After a absence, long time member Bob Wright managed to make the October meeting. This was thanks to

See OCTOBER, Page 2.

September 1997 BURP Meeting Report

By Lynn Ashley

Jim Davis hosted the September 1997 meeting at his home on beautiful Lake Barcroft. The weather was perfect! The forecasters had predicted a wet afternoon but the beer god held off the rain until after the meeting. It was even partly sunny. The temperature of Lake Barcroft was just right. Colleen made the first plunge. Throughout the afternoon about a dozen of us followed into the dark waters.

Setting the mood for our Oktoberfest meeting, a pre-meeting commercial 'fest beer tasting was conducted by Greg Griffin. Fourteen tasters sampled Spaten ur Marzen, Negra Modelo, Paulaner Oktoberfest, Old Dominion Oktoberfest and BnG LTD. Greg's depth of knowledge on the style was impressive.

As usual, there was a vast assortment of beers to sample. Keeping with the season, Oktoberfests abounded. In addition to providing a most idyllic meeting location, our host also provided us with a corny of his brown ale.

The food table was well provisioned by the 60 attendees. It was interesting to watch the reaction to Allison's boiled beef tongue. For some of us it was a welcome treat, while others turned away with strange expressions.

While the 'fest competition judges lounged on the screened-in porch sipping beers, others socialized or swam in the lake. Bill Newman fleeced the crowd on behalf of the raffle.



BURP members relaxing at the lake

Delano's "Beer-Ye! Beer-Ye!" heralded Tom's announcements. Among them was that the BURP elections would be held on the January 1998 meeting at the Blue'N'Gold. Tom then distributed the raffle prizes: four T-shirts, a tacky tie, 2 books, a tray, a corny keg and case of OD Oktoberfest.

Not surprisingly all of the club competition winners were Oktoberfests. Tom Cannon took first, Gary Nazelrod came in second, and Bob Dawson third.

As the afternoon faded, the beers and then the crowds dwindled, ending a most enjoyable autumn BURP meeting.

Table Of Contents

October Meeting Report	1
September Meeting Report	1
BURP Pubcrawl	2
BURP News	2
Cannon Fodder	2
BURP Real Ale Competition	3
Competition Notes	3
New Members	3
BURP Finances	3
English Bitters: November Contest	4
Kyrgyzstan	4
Masters Championship Discussed .	5
GBBF 1997	6
The Whole BURP Catalog	7
Micro Brew Bus tour	7
Best of the (other) Newsletters	8
A Yeast Culturing Primer	9
Directions to the Nov. Meeting	12

Preliminary Plans for BURP Pubcrawl

By Bill Ridgely, Membership Coordinator

Plans are in the works for the annual BURP pubcrawl, and this year's event is being designed as a "great circle" bus tour of breweries and brewpubs in the I-70/270 corridor. Plans are to head north to Frederick on I-270 for stops at Frederick Brewing and Brewers Alley, then east on I-70 to Ellicott City for stops at Bare Bones and Ellicott Mill (aka Brewhaus Schloss).

In between, we're considering a stop in Mt Airy at the Firehouse Pub & Grill. I've heard both good and bad things about this place and have never personally been there, so a review (or pointer to an existing review) would be appreciated before we add it to the list of stops. I think Firehouse was reviewed quite some time ago on [DC Beer] (when they first began brewing), but things may have changed (for better or worse) since that time.

Original timeframe for the pubcrawl was to be late November, but it looks like planning is going to take awhile, so my guess is a date in early 1998. Bus rental, announcement to members, and registration of crawlers unfortunately takes some time.

[This article originally posted to the DC-beer mailing list. Ed.]

BURP News

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

Articles, photographs and artwork of all sorts are welcome. Submissions related to homebrewing beer are more likely to be published than other items. Send items you wish to submit via US mail to Dan Brown, C/O BURP News, 1401 South Edgewood St. #477, Arlington, VA. 22204. Email submissions to brown@brauhaus.org are welcome and encouraged.

OCTOBER From Page 1.

last minute email of the directions since his newsletter had not caught up with him due to his travels.

Tom began his announcements with the Real Ale Competition winners:

1st: Best Bitter **Andy Anderson**

2nd: ESB **Mark Post**

3rd: Dark Mild **Steve Marler**

The Wheat Beer Competition winner were:

1st: Bavarian Weizen **AJ DeLange**

2nd: Bavarian Weizen **Mike McGown**

3rd: Bavarian Weizen **Bill Ridgely**

The judges for were **Dave Pyle, Nick Steidl, Phil Merriwether, and Jay Adams.**

The Weird Beer Competition

1st: 100% rye **Lynn Ashley**

2nd: Holiday Spice **Bob Kulawiec**

3rd: Honey-Banana **Mike McGown**

Judging for weird beers was by open ballot of the members.

Tom also announced a correction to the date and location for the November meeting. It will be held on 2 November 1997 in southern Anne Arundel County, Maryland.

BURP's Minister of Finance, **Doug Kruth**, had hustled the crowd to buy raffle ticket. **Tom and Janet Crowe** conducted the raffle, distributing a larger than normal number of prizes which included a few strange items: a toy action figure + inflatable beer hat, (4) beer towels, several beer glasses, several books including the new "Analysis of Brewing Techniques" autographed by **George Fix & Scott Bickham**, ed., (2) bottles of Budvar, an autographed 6 pack of Hop Pocket, and (2) beer mirrors. A set of 4 Sherlock Holmes beer glasses will likely be used for milk rather than beer, having been won by **Zak DeCarlo** (John's son). **Jay Adams** and **Colleen Cannon** were "double dippers", the latter accepting her prizes amidst jeers of "FIX! FIX!".

As the afternoon wound down and the hand pumps went dry the 60 attendees dispersed from yet another successful BURP meeting.

Cannon Fodder

By Tom Cannon, Fearless Leader



Hey, it's been two months since the last newsletter (and Dan Brown deserved the break - he puts in a lot of work on this thing) and we've had a couple of meetings with great weather, and four competitions. The meeting at Lake Barcroft at Jim and Alice Davis' house was well attended, and lots of fun. The October meeting at Andy Anderson's house two weeks later was intense. There was lots going on, including BURP's first Real Ale Competition. Thanks to Andy for letting us run the competition at his house and have the meeting the following day. Of course, his reward here was winning the Real Ale Competition, so congratulations as well.

Hate to do this, but we have a couple of BURP members to say goodbye to. First, Jonathan Feist has relocated to Boston. Jonathan was only with BURP a couple of years, but he made it to quite a few meetings, and wrote some very good and very funny newsletter articles. We're sorry to lose him. Also, I just found out that Greg and Tina Griffin will be moving to San Francisco in the very near future (looks like before the next meeting). Again, Greg and Tina are not long time BURPers, but have taken an active role in the club in addition to brewing some very good beers. All we can say is Good Luck to Greg and Tina, and hope we see them again in the future (and by the way, Greg, don't miss the Toronado's annual Barley Wine festival - I hear it's real good).

Our plans for a BURP BBQ and Salsa competition went sour when our planned venue, Smoke House Blues in Chantilly closed in September. We were able to secure a nice location for our November meeting, however. It will be held at Harrington On The Bay in Southern Maryland, which may sound like a schlepp, but I'm told it is a really nice location with a view of the bay, so come on out. I can guarantee a fine time. What else do you

See FODDER Page 3.

BURP HOLDS FIRST ANNUAL REAL ALE COMPETITION

By Tom Cannon, Abdicating Leader.

BURP reached a new milestone in club history this month with its first annual Real Ale Competition. The competition, open to BURP members only, was a precursory event to the Craft Beer Institute's Real Ale Festival to be held in Chicago November 7-9. BURP's Real Ale Competition served to determine which BURP brewer would represent the club with an entry in the Homebrewed Real Ale Competition at the festival in Chicago.

BURP member Andy Anderson's home was transformed into a miniature Olympia for the weekend (I wonder if one day I'll look back at this event and say "...Ah, I remember the old Andy-Pandy days"), while competition organizers, judges, stewards, BURP members, and guests gathered to sample and judge the competition entries. There were 12 cask conditioned homebrew entries, including a Dark Mild, 3 Ordinary Bitters, 3 Special Bitters, and 5 Strong/Extra Special Bitters. The beers were judged by a panel of BJCP judges and beer drinkers whose knowledge of the styles included trips to the U.K. to drink real cask conditioned ales before.

When the judges were finished, the Champion Beer of BURP was announced and prizes awarded to the lucky winners:

Andy Anderson-First Prize, engraved silver Imperial pint mug and entry in the Chicago RAF Homebrew Competition, for his Special Bitter **Mark Post** - Second Place certificate for his Extra Special Bitter **Steve Marler** -Third Place certificate for his Dark Mild

A heartfelt thanks goes out to all the competition organizers, stewards, judges, cellar hands, and BURP members who provided beer engines and kegs of ale to the competition and meeting, especially to **Tom Cannon** who masterminded the event and of course, **Andy Anderson**, our host and head cellarman. Congratulations to Andy, I guess our tax dollars on his two year tour of duty in England were well spent! Good luck in Chicago.

Competition Notes

By, Mark Stevens, Minister of Culture

The club contest style for November is bitter, with the winner eligible to compete in the AHA "Bitter Mania" club-only competition. See the style details elsewhere in this newsletter.

The October club contest was a 2-fer with the wheat beer contest being conducted by a standard judge panel and the weird beer contest conducted by popular vote. Thanks go out to everyone who entered and to our judges. The wheat beer winner is eligible to compete in the AHA "Weiss is Nice" club-only competition. The winners are:

Wheat Beers:

1st: **A.J. DeLange** 2nd: **Mike McGowan** 3rd: **Bill Ridgely**

Weird Beers:

1st: **Lynn Ashley** (rye) 2nd: **Bob Kulawiec** (holiday spice) 3rd: **Mike McGowan** (honey banana)

There are some competitions around the region that you might want to enter or judge. The TRUB Open will be held on November 1 in Durham NC. Keith Houck is the judge coordinator and can be reached via email to hak@lilly.com. Locally, the Capitol District Open is always a fun event and a great opportunity for BJCP judges to pick up some extra points. Jay Adams is looking for judges for this November 15 event: Jay can be emailed at AdamsJ@gwgate.nhlbi.nih.gov.

New Members

By Bill Ridgely, Membership Director

Welcome this month to **John Buchovecky** of Kensington, **David Conger** of Falls Church, **Michael Dorris** of the District, **Tom Magalski** of Arlington, **Kathy Obert** of Alexandria, and **Pradeep Victor** of Silver Spring.

Hope to see you all at future meetings!

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!

BURP Finances

By Doug Kruth, Treasurer
9/1/97

Category 10/12/97

Inflows	
Mashout '97 +:	\$5.00
Membership +:	\$245.00
Donations +:	\$327.00
Interest Earned	\$16.23

Total Inflows \$593.23

Outflows	
Membership - G&A	\$23.32
Newsletter -:	\$135.33
Meeting Expense-	\$346.52
Education -:	\$35.38
Mashout '97 -:	\$703.95
Competition Prizes -:	\$40.00
Donations -:	\$48.92
Other -:	\$5.00

Total Outflows \$1338.42

Overall Total -\$745.19

BURP Account Balances

Cash	\$0.00
Payable	\$0.00
Receivable	\$33.00
Savings	\$61.42
Checking	\$3169.68

Networth \$3264.10

Fodder From Page 2.

have to do on a Sunday afternoon in November (you can record the Redskins game!).

Now, by my calculation, it is nearly November, which means it's getting to be close to election time for BURP officers. Have you thought about running for an office? I'll tell you, after nine months as fearless leader, it's really not all that hard (by the content of these articles, you can tell I don't work too hard on them!). All you have to do is really care about the direction this club is taking and throw your hat into the ring. I'm sure several offices will be looking for candidates - including fearless leader (I won't be running again). Think about it, and we'll be accepting nominations in December.

See you all at Harrington On The Bay in November.

English Bitters: November Contest Style

By Mark Stevens, Minister of Culture

The November club contest style is "bitter" and the winning entry will be eligible to represent BURP in the AHA "Bitter Mania" club-only competition. Yes, I know that the styles are pretty much the same as for the real ale judge-off held last month, but the winners go to different places and this month's contest is for bottled beers rather than the casks that competed last month. If you enter, be prepared to provide an extra 3 bottles to go on to AHA.

Basically, bitters are light-bodied everyday drinking ales. They are normally considered a draft style and fairly low carbonation is often expected. For those of you haven't entered a club contest before, this might be a good one to jump into since basically any of your generic English style pale ales should be able to find a category to fit into.

As far as brewing tips for this contest go, try to keep things light-bodied and drinkable. For extract beers, 5-6 pounds of light extract will do. You can use a little bit of pale malt and a touch of crystal for steeping. All-grain brewers will want a grist of English pale ale malt, such as Muntons, with perhaps a little crystal. Fuggles and East Kent Goldings are usually the hops of choice and a good hop character is desirable. There are a lot of yeasts that will work well for these beers: obvious choices are the Wyeast 1098 and 1028. Try to watch the fermentation temperature to keep off-flavors under control. A lot of style guidelines imply that esters, diacetyl, and similar signatures are routine, and you do find them, but at more subdued levels than are common among some homebrews.

The following style descriptions and numbers are taken verbatim from the AHA style guidelines that will be used for this competition. Classify your entries accordingly, and good luck to everyone.

English Ordinary Bitter - Ordinary bitter is gold to copper colored with medium bitterness, light to medium body, and low to medium

residual malt sweetness. Hop flavor and aroma character may be evident at the brewers discretion. Mild carbonation traditionally characterize draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor, but should be minimized in this form of bitter. Chill haze is allowable at cold temperatures.

Original Grav: 1.033-38 (8.2-9.5 P)

Final Gravity: 1.006-12 (2-3 P)

% alc./wgt.: 2.4-3.0 (3.1-3.8 abv)

Bitterness: 20-35 IBU

Color SRM: 8-12 (16-24 EBC)

English (Special) Best Bitter

- Special bitter is more robust than ordinary bitter. It has medium body and medium residual malt sweetness. It is gold to copper colored with medium bitterness. Hop flavor and aroma character may be evident at the brewers discretion. Mild carbonation traditionally characterize draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor. Chill haze is allowable at cold temperatures.

Original Grav.: 1.038-45 (9.5-11.3 P)

Final Gravity: 1.006-12 (2-3 P)

Alc by weight: 3.3-3.8 (4.2-4.8 abv)

Bitterness: 28-46 IBU

Color SRM: 12-14 (24-28 EBC)

English (Extra Special) Strong Bitter

- Extra special bitter possesses medium to strong hop qualities in aroma, flavor, and bitterness. The residual malt sweetness of this richly flavored, full-bodied bitter is more pronounced than in other bitters. It is gold to copper colored with medium bitterness. Mild carbonation traditionally characterize draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable.

Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor. Chill haze is allowable at cold temperatures.

Original Grav.: 1.046-60 (11.5-15.0 P)

Final Gravity: 1.010-16 (3-4 P)

Kyrgyzstan

By Abner Oakey

Help wanted: Eager, inventive, and patient brewers needed. Must be willing to locate to Bishkek, Kyrgyzstan. Contact Gany Bekboevich Asanaliev, Member of Parliament, Kyrgyzstan.

My wife works for a non-profit that frequently hosts international delegations of politicians interested in learning how this mess we call a democracy works. At various receptions for these visitors, I have met and served my homebrew to different folks from the former Soviet Union. Late this past summer, members of parliament from Kyrgyzstan visited Washington; many had never been out of that part of the FSU, a country filled with shepherds and mountains and, I imagine, rather tasteless beer.

This group, particularly Mr. Asanaliev, liked what I poured, a California common with a pound or so of rye in it. In fact, Mr. Asanaliev liked it so much that he wanted to know how he and his fellow Parliament members could make beer for themselves when they returned to Kyrgyzstan, and when I pulled out my copy of Papazian's book, he wondered if there was a Kyrgyz or Russian translation available. No such luck, but I did give him the book, and word from Bishkek is that much of it has been translated, and Mr. Asanaliev and others are hard at work — on democracy and beer-brewing.

Perhaps when the next junket comes over, I can ask my wife to time that visit to coincide with a BURP meeting. Democracy, for these visitors, never tasted so good.

Alc by weight: 3.8-4.6 (4.8-5.9 abv)

Bitterness: 30-55 IBU

Color SRM: 12-14 (24-28 EBC)



Masters Championship Discussed

By John Dittman

Brewing Techniques Magazine, the Home Beer and Wine Trade Association, the Home Brew Digest, and the Foam Rangers Homebrew Club of Houston, have proposed a new national homebrew competition. The Masters Championship of Amateur Brewing is envisioned as a champions championship. The first MCAB is planned for late 1998 or early 1999.

The Foam Rangers of Houston have offered to host the inaugural MCAB which will use a 12 regional contests as qualifying events. The qualifying events will be selected on the basis of size, prestige and geographic distribution. 15-20 competitive BJCP subcategories will be chosen and the winners of these categories will be invited to enter the MCAB in that style. Entrants may submit either the qualifying beer or brew a different batch for the MCAB competition.

At an organizational meeting held during the recent Great American Beer Festival organizers discussed details of the competition. Louis Bonham, representative from the Foam Rangers, said this meeting primarily concerned the criteria for selecting qualifying events. One aspect of this meeting covered was how to get the most geographic coverage of the country and still keep the event fairly exclusive. "If we expand the qualifying event pool too much, we lose the exclusivity and small competition size - those things that will, in my book, make the MCAB special, and are absolutely essential," said Bonham.

Bonham said the group aims to keep the competition under 200 entrants so there can be large panels of highly-qualified judges evaluating small flights of beer. Since the entrants have the choice of brewing a new batch for the competition there are hopes brewers will be able to enter their best beer in prime condition. The organizers also hope to provide a low-cost op-

portunity for the amateur brewing community to gather for high quality technical conference to be produced by amateur brewers, for amateur brewers.

Scott Bickham, BJCP liaison to the MCAB, said the BJCP will support the competition as much as they can, but are not interested in sponsoring the competition. Bickham said some board members are concerned that the event is being perceived as competition with the AHA, but they are really quite different events.

At this time BURP's Spirit of Free Beer is on the short list to be one of the qualifying events.

Current representatives on the MCAB board are Louis Bonham (representing the Foam Rangers), Steve Mallery (Brewing Techniques), Dee Robertson (HWBTA), Pat Babcock (HBD), and George Fix, Jim Liddil, Scott Birdwell and Byron Birch as at-large representatives. Bonham said that three more members for the committee will be selected in the near future.

Looking for a Christmas Present for your favorite BURP member? In need of a good bribe to curry votes in the upcoming BURP elections? Have a cotton T-shirt fetish?

BUY A BURP T-SHIRT!

Shirt prices are \$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)

GBBF 1997

By Jude Wang

So many beers, so little time. Welcome to the 1997 Great British Beer Festival. Walk into the Grand Hall at the Olympia in London and find yourself in beer heaven. At least, that's how Alan felt when he arrived, fresh off the flight from Dulles. He was absolutely stupefied by the vast array of cask-conditioned ales laid out before him. That was even before he saw the additional cask-conditioned ale bars in the adjacent National Hall, not to mention the cider and perry bar and the foreign beer bar in the back of the Grand Hall.

Altogether, according to the GBBF programme, there were over 300 cask-conditioned ales, 40 ciders and perries, and more than 100 (the September issue of the CAMRA newsletter *_What's Brewing_* puts the number at 190) foreign beers. That's a lot of beer.

This year's festival ran five days, from August 5-9. The first three days (Tuesday-Thursday), there were two sessions a day — one from 11:00 a.m. to 3:00 p.m., the second from 5:00 p.m. to 10:30 p.m. Friday is the long day — the hall opens at 11:00 a.m. and closes at 10:30 p.m., with no break. Saturday also is just a single session, but only from 11:00 a.m. to 5:00 p.m. A single session — even all day Friday — just is not enough time to sample all the different beers that one might be interested in. Many people came back for multiple sessions.

Alan and I went back for multiple sessions, but as volunteer staff, pouring beer for the thirsty crowds. As first-time volunteers, we really didn't know what to expect. We kind of thought we'd be pulling pints of real ale, since that's what CAMRA is all about. So we were a bit surprised to be assigned to the foreign beer bar. We didn't expect that there would be a lot of non-British beers at the Great British Beer Festival.

Originally, the person making the volunteer assignments had the two "Yanks" assigned to work at the American beer bar. Sorry, we didn't go all the way to London to be around a lot of American beer. Instead, we ended up



Jude Wang and Alan Hew at GBBF.

pouring Belgian, Dutch and a few French beers, which turned out to be a pretty good assignment, since we both really like Belgian beers. We learned a lot more about Belgian and Dutch beer from the people we worked with, and got to taste some beers that we had never heard of before, such as Drie Fonteinen and Hanssen's gueuze and kriek, Popperinge Hommelbier, and Maasland's D'n Schele Os.

Most of the foreign beers are in bottles. We had a limited number of beers on tap (La Chouffe, De Koninck, Hommelbier, Schele Os, and Leeuw's Valkenbergs Wit, that I can recall) and a few on handpump (would you believe Cantillon kriek on handpump at the Belgian/Dutch bar?!).

I suppose many of the "CAMRA stalwarts" (as *_What's Brewing_* terms them) concentrated on the cask-conditioned ales at the festival and never even got near the foreign beer bar. Enough other people got there, however, to keep us pretty busy most of the time. Many of these people knew about the different beer styles and asked for specific beers. Quite a few people had been to Belgium and were more than happy to tell us about the places they had visited and the beers they had tried there.

Some people asked the servers for recommendations. That often meant playing Twenty Questions to try to find a beer style that they might like. The vast range of Belgian beer styles makes this more difficult. But

most people seemed reasonably happy with the beer we gave them — I hope they weren't just being politely English about it.

We had a few people come up to the bar and ask for a lager, to which we politely (we were in England, after all) replied that we weren't serving lagers but how about a nice blonde Pilsener-style ale? Most of the would-be lager drinkers were quite happy with Christoffel blonde or 't Ij Plzen. Some decided that they'd rather have Budweiser Budvar, instead, from the Budvar stand at one end of the foreign beer bar (Pete's Wicked Ales had a stand at the other end, by the American beer bar). Only a couple of people walked away completely disappointed by the unavailability of lagers at an event run by the Campaign for Real Ale.

According to *_What's Brewing_*, 42,000 people came and drank 170,000 pints of beer over the course of the festival. Friday's attendance was a record-breaking 11,300. The Olympia is a big place, but it was standing-room-only Friday evening. All of the bars, including the foreign beer bar, were very busy that day. People were mostly very good about waiting for their turn to be served. Toward the end of the festival, as we ran out of some beers, people would be disappointed, but they generally took it well.

I suppose it shouldn't have sur-

See GBBF Page 10.

The Whole BURP Catalog

by Jim Dorsch

Brew America will hold several classes this fall. Classes are Homebrewing 101, Yeast Culturing, Secrets of Real Ale and Homemade Cordials. Prices range from \$9 to \$15. Call (703) 207-0760 for information.

Brew America is teaming with the Vienna Inn to host the "Beer for a Year" homebrew competition. The winning beer will be brewed at a local microbrewery and served as the Vienna Inn's house beer for about a year. Entries will be judged solely on drinkability. Entries will be accepted from Nov. 11-22. For entry information visit <http://www.viennainn.com> or stop by either establishment.

The Wild Goose Brewery has introduced three mustards, each containing one of the company's beers. The products are Wild Goose Honey Mustard (porter, habanero chile and honey), Horseradish Mustard (oatmeal stout and horseradish) and Tarragon & Peaches Mustard (IPA, peaches, tarragon, red chile pepper). Watch for these products at your local store.

The Old Dominion Brewing Co. introduced Dominion Black & Tan in six-packs in September. If you prefer to make it yourself, you can do it with 2/3 Dominion Ale and 1/3 Dominion Stout.

Congratulations to the Capitol City Brewing Company, whose downtown restaurant celebrated its fifth anniversary on October 8.

Storey Communications has published *More Homebrew Favorites*, the sequel to the popular recipe book by BURPer Mark Stevens and Karl Lutzen. This one contains another 260 recipes to propel your homebrewing. Pick up a copy at your local homebrew shop or book seller, or contact Mark at stevens@stsci.edu.

An Analysis of Brewing Techniques, by George and Laurie Fix, concentrates on brewing materials and processes. Published by Brewers Publications, the book should be available at area shops.

Brewers Publications has pub-

lished *A Year of Beer*, a collection of over 260 seasonal beer recipes compiled by AHA project coordinator Amahl Turczyn, who administered the 1997 National Homebrew Competition.

Rogue Dead Guy Ale returned in its glow-in-the-dark silk-screened bottle for Halloween. The beer inside the 22-oz. bottle is Maierbock, a pale, top-fermented beer made from Harrington, Klages, Carastan and Munich malts and Perle and Saaz hops. OG is 16.5 Plato; the beer has 30 BUs of bitterness. Dead Guy is one of Rogue's American Occasions line, which includes Santa's Private Reserve, Wild Irish Rogue and Mexicali Rogue. "We don't do seasonal ales," notes brewmaster John Maier. "When is winter in Florida?"

The Saranac "Twelve Beers of Christmas" package is back. The box contains Adirondack Amber, Golden Pilsener, Pale Ale, Black & Tan, Stout, Chocolate Amber, Black Forest, Mountain Berry Ale, Maple Porter, Winter Wassail, IPA and Nut Brown Ale.

The Boston Beer Co. will offer a Samuel Adams Winter Classics 12-pack for the holidays, containing two bottles each of Boston Lager, Winter Lager, Boston Ale, Cream Stout, Cranberry Lambic and new White Ale. This last product will be sold only in the 12-pack over the holidays, but will be available in six-packs and on draft from January through March.

Noche Buena will be back from Cerveceria Cuauhtémoc Moctezuma for the holidays. The importer describes the beer as a bock, but it's probably more accurate to call it a dark, Graf-style Vienna lager, as described by *Vienna, Märzen, Oktoberfest*, by George and Laurie Fix.

Lee Orlandini, brewmaster at the Lion Brewery, Wilkes-Barre, Penn., has beefed up this year's batch of Brewery Hill Caramel Porter with additional caramel and chocolate malts. The beer is finished with East Kent Goldings. OG is 14.5 Plato, AE is 3.6 Plato, bitterness is 29 IBUs and alcohol is 5.7 percent by volume. The beer went to market Oct. 1.

The Lion has introduced Brewery Hill Brewer's Choice, a case containing a rotating mix of four six-packs of Brewery Hill beers. This package is popular in Pennsylvania, where it is difficult for consumers to buy beer in smaller than case lots. Wild Goose has a similar package for sale in the Keystone State, called "All Mixed Up." No word on where the Brewery Hill case will be available.

Boston Beer Brands is importing Ushers 1824 Particular Ale, "A Particularly Good Ale from Ushers of Trowbridge." Particular Ale is sold in six-packs of 33-cl bottles, and in 50-liter kegs meant for nitrogenated delivery. Also available is Mansfield Ale in four-packs of 440-ml SmoothFlow™ cans. Mansfield uses Yorkshire squares.

The Siebel Institute has instituted an apprenticeship program. The institute recommends that apprentices complete some formal training before entering the program, but this is not mandatory. A typical apprenticeship will last 4-8 weeks. The cost is \$250 per week. For information contact Bill Siebel at (773) 279-0966 or siebelinstitute@worldnet.att.net.

Send your news to Jim Dorsch at P.O. Box 20268, Alexandria, VA 22320-1268 or jdorsch@burp.org.

Micro Brew Bus tour

By Ben Schwalb

Ticket are now on sale for the fall 1997 Microbreweries Bus Tour
Date : November 1st, Time : 9:00-5:00

Bus will leave from Maryland Home-brew stops are Frederick Brewery, Baltimore Brewery - with buffet lunch Brimstone Brewery Clipper City Brewery. Cost is \$35 per seat (47 seat limit)

This is a GREAT time, tickets can be purchased from Calvin Jackson (Snowden River Liquors Columbia), Maryland Homebrew (in Columbia) or from me Bill Coogan 410-442-0197 or 410-234-7374

Best of the (other) Newsletters

By Bob Cooke, *BURP Libeerian*

A recurring story throughout the various newsletters is the advantage of having club pins to pass out as thank you presents after touring breweries. It appears the recipient often returns the favor with bar towels, glassware, free beer, etc.

The **Herndon Wort Hogs** meet the second Wednesday of each month at 7:30 p.m. at the Hard Times Café in Herndon, Virginia. For more information call: 703-435-3688. On October 8, the Wort Hogs held their second annual Co-Brew Competition. Brewing teams were selected earlier in the year through a random drawing. Ideally, each team brewed two beers - one in each brewery. No styles were specified. The goal was just to produce an enjoyable beer and share one's brewing prowess.

Brew Crew News, Portland, Oregon.

The **Oregon Brew Crew** celebrated National Homebrew Day in Pioneer Courthouse Square with 6 brewers brewing beer and a host of other OBC members answering questions, serving samples of OBC homebrew, and generally promoting homebrewing and beer appreciation.

November's OBC meeting will feature a homebrew contest, judged by the professional brewers from Widmer's. Apparently, Widmer's is looking for new recipes and homebrewers are looking for fame and glory; what a combination.

While BURP members enjoyed MASHOUT on August 23, the OBC gang was at Yakimania V, an overnight camping at the Hopunion USA ranch with BBQ dinner, and self-guided tour of hop yards, processing plants, warehouses, breweries, and other hop sites.

Hot Break, Phoenix, Arizona.

The May meeting of the **Arizona Society of Homebrewers** (AzSH) featured a AzSH Intro to Beer Judging 101 Club Night.

A listing of famous beer quotes included the following: Time is never wasted when you're wasted all the time (Catherine Zandonella); Ab-

stainer-a weak person who yields to the temptation of denying himself a pleasure (Ambrose Bierce); Reality is an illusion that occurs due to the lack of alcohol; Work is the curse of the drinking class (Oscar Wilde); When I read about the evils of drinking, I gave up reading (Henny Youngman); Life is a waste of time, time is a waste of life, so get wasted and have the time of your life; "One of the biggest experts in beer aroma and flavor works for Stroh's, I don't know what he does all day" (Michael Jackson);

Covert Actions, **Covert Hops Society of Atlanta**.

CHS co-sponsored the fifth annual summer Homebrew Festival on Sep 6. Over 300 people gathered for a party featuring great beer, displays of homebrew equipment & supplies, demonstrations, beer judging, and games.

The Brewsletter Urquel, Houston, Texas.

Whereas most clubs sequentially number their newsletters, e.g., Vol. 20, No. 6, the **Houston Foam Rangers** annotated their July 1997 newsletter as Volume: 1 pint. In their June & July 97 issues, The Grand Wazoo (aka President) wrote a Star Trek plot/dialog to commemorate events at the Foam Ranger's Dixie Cup competition. The setting is that Captain Kirk encounters alien life forms while the Enterprise is delivering beer entries to the Foam Rangers Dixie Cup homebrew competition. [Actual text elided to save space. Its been forwarded to Lynn Ashley for posting on the net. Ed.]

The August issue of Brewsletter Urquel has a Q&A column of phony questions from fake people. (Some Q&A poke fun at club members, the following excerpts might be enjoyed by a wider audience.)

Q: How much gypsum is appropriate for a 5-gallon batch of homebrewed ale? - - Charlie, Boulder, Colorado

A: Gypsum can be useful in mimicking the sulfate rich water of Burton Upon Trent and other classic brewing locales. However, more than a couple teaspoons is probably excessive. You should always take your local

water into account when deciding on water treatment. While an in depth discussion of water chemistry is beyond the scope of this column, you can find good info in the best homebrewing books, such as Dave Miller's Homebrewing Guide or Greg Noonan's Brewing Lager Beer.

Q: When I make my (usually extract) batches of homebrew, I like to pour the hot wort through a funnel into a carboy that is partly filled with cold water. I also like to take pictures of people doing this. Could this be contributing to prematurely stale or metallic flavors I've noticed in the final product? - - Charlie, Boulder, Colorado

A: Absolutely. Aerating hot wort by pouring or splashing results in hot side aeration which causes exactly the effect you described. HAS has been discussed extensively in the homebrewing literature of the last few years, particularly in the works of Dr. George Fix. I'm surprised you haven't heard about it. By the way, you sound like a real weirdo with the photography thing.

Q: Is Sierra Nevada Celebration Ale the best beer in America? - - Scott, Houston, TX

A: Yes

Q: Is Anchor's Old Foghorn the best beer in America? - - Dave, Clear Lake City, TX

A: Yes

Q: Is Celis White the best beer in America? - -Sean, Webster, TX

A: Yes

Q: Is Samuel Adams Boston Lager the best beer in America? - - Jim, Boston, MA

A: Hell no.

Q: Boy do I love black patent malt. I use it in just about everything: pale ales, Pilsners, Kolsches, American light lagers, even the occasional porter or stout. - - Charlie, Velke Popevice, Czech Republic

A: One of the best things about homebrewing is that you can tailor your beers to your own personal taste. I'm glad that you're having a good time with this terrific hobby. However, I suggest that you don't try serving these beers to anyone else. And for the love of God, never pass your recipes on to unsuspecting newbie brewers.

A Yeast Culturing Primer, Part One

by Bret D. Wortman

Welcome to the first of a series of articles exploring the process and reasons behind yeast culturing. I will attempt to explain and render simple the process of culturing yeast while exploring the reasons behind the actions. Throughout the series, I will be using a variety of sources for detailed information and, rather than worry

culturing so frightening to many? Probably because they have visions of Bunsen burners, inoculating loops, dust masks, pressure cookers, and agar slants when they begin considering this step. Those are all valid tools for an advanced yeast culturer's lab, but for the homebrewer just beginning to explore culturing, they're overkill, and I've survived quite well to date without using any of them.

But before we dive too deeply into the process of yeast culturing, let us

and explains that yeast will never respire in the presence of fermentable sugars. But the bottom line is that lag time is lag time, regardless of what you call the process involved.

While this lag is happening, the wort is vulnerable to infection. Even the most rigorous sanitation procedures cannot prevent infection completely. By shortening the lag time, you allow the yeast to take over the wort and begin producing ethanol more quickly, making the wort a less

Yeast Type	Quantity of Yeast Cells		Pitching Guidelines		
	From Source	In Starter	Per Gallon	In 5 Gallons	Notes
Dry	20 billion/g	-	0.5 g	9.5 g	From package
Slurry	1.5 billion/ml	-	0.5 oz (wt.)	2.5 oz (wt.)	Prior batch
			1.0 oz (vol.)	5-6 oz (vol.)	Prior batch
Liquid	50-100 M/ml	20 M/ml	1 qt.	1.2 gal.	Optimal
			1 c.	1 qt.	Minimum
Slant	-	20-50M/ml	1 qt.	1.2 gal.	Optimal
			1 c.	1 qt.	Minimum

about footnotes & attribution, let me just list them all now: "Designing Great Beers", by Ray Daniels; Brewing Techniques, various issues; "Yeast Culturing for the Homebrewer, by Rog Leistad and "Dave Miller's Homebrewing Guide", by Dave Miller.

The first experience most homebrewers have with yeast involves taking a small packet of dry yeast, sometimes provided with malt extract and occasionally purchased separately, possibly rehydrating the contents in warm water prior to adding this mixture to just-cooled wort. For beginners already struggling with homebrewing techniques and concepts, for those intimidated by terms like sparge, mash, knockout, barm and wort, this is probably sufficient.

But as we grow more and more familiar with the basic process of brewing, it is natural to want to start branching out, improving our technique and materials as much as possible. Yeast is an obvious early candidate, as it yields tangible results in the finished product. Transitioning from dry ale yeast to the plethora of liquid yeasts available allows a new brewer to more accurately fine-tune their beer.

So, why is the subject of yeast

first examine the reasons behind yeast culturing so that we can more easily see the benefits that justify our added expense and time.

Why Culture?

Immediately after chilling your wort, and after aerating the cooled wort sufficiently, yeast is pitched and begins to go to work. You surrender your beer, up till now primarily governed by physical and chemical processes to the biological workings of these strange little critters.

The first task your new yeast cells must tackle is getting the cell count up to the level at which fermentation can begin. Yeast cells will reproduce until this count is reached, causing what is generally called "lag time". Note that contemporary homebrewing literature refers to this as the yeast's respiration phase, but this is something of a misnomer. Not to contradict Wendell's articles in the February/March newsletters, but a recent article, "The Biochemistry of Yeast, Debunking the Myth of Yeast Respiration and Putting Oxygen in Its Proper Place" by Tracy Aquilla in the March/April 1997 Brewing Techniques tackles the question of yeast respiration from a biochemical point of view

attractive medium for bacterial growth.

The main way to shorten lag time is to pitch sufficient quantity of yeast that fermentation may begin almost immediately. The ideal amount of pitching yeast is 1 million cells per milliliter of wort per degree Plato. For purposes of this formula, take the digits to the right of the decimal point in a standard specific gravity measurement and divide by 4, as in $1.048 = 12$ degrees Plato. This formula will work for worts of any gravity and batches of any quantity. Rather than calculate it each time you brew, figure 200 to 400 billion cells per 5-gallon batch for most beers.

Realize, though, that that is a commercial target — most homebrewers don't have the facilities, time, or patience to grow a yeast starter that large (it could theoretically take a 3 gallon starter to pitch 5 gallons!), so there is a lower homebrew pitching rate target of 10 to 20 billion cells per 5 gallons that is more reasonable and easier to achieve. We'll work with that figure from now on.

See YEAST Page 10.

YEAST From Page 9.

As an aside, an old brewery rule of thumb was to pitch a pound of yeast slurry per barrel of beer. This works out to roughly 0.5 ounces per gallon, or 2.5 ounces per 5-gallon batch. This is a convenient figure to use if you're picking up slurry from a local commercial brewer to pitch into your own beer. And in all cases, pitching by weight is far more accurate than pitching by volume, as slurry will contain varying amounts of dissolved CO₂, which won't contribute to weight but may account for "foaminess" of slurry and reduce the amount of cells in a given volume.

How much did I buy?

The homebrewer who walks out of a homebrew shop with a smack pack of Wyeast and figures that, as the package states, the pack is sufficient to ferment a 5 gallon batch will be surprised to learn that Wyeast packs contain, on average, 2.5 billion cells. This is obviously well below the target pitching rate of 10 to 20, so how do we get there?

You guessed it — by pitching the yeast into successively larger starters, we are able to slowly bring the cell count up to our target. Why slowly? We'll explore that more next month, but basically to minimize the risk of infection, you want the yeast to quickly grow up to the saturation point in each starter so that it's less vulnerable as it completes each fermentation.

The following chart (copied from Daniels) shows both the quantity of yeast cells you can expect to get from common yeast delivery methods as well as what the ideal pitching rates for these types is. As you can see, even using liquid yeast, the suggested pitching amount of 2.5 oz per 5-gallon batch is well above the amount you'd get from a single smack pack.

(See table, Page 9)

Other Reasons

This alone could be reason to develop the techniques of culturing yeast through starters, but there are other reasons as well. For high-gravity beers like Belgian Strong Ales and Barleywines, the simple addition of priming sugar at bottling time doesn't usually provide the results desired. By

GBBF From Page 6.

prised us that the British drinkers were generally quite well behaved, even though some of them drank quite a bit during a session. One of the stewards told us that only one person had to be forcibly removed from the festival and that was one of the volunteers!

More surprising, perhaps, is how friendly most of the people were. Maybe the beer had something to do with it, but I think it wasn't just the beer. Maybe it was that pretty much everyone there was there because of a common interest in and appreciation of good beer. Kind of like the folks at a BURP meeting.

We did meet some British homebrewers at the GBBF. The Craft Brewing Association was actually brewing beer at the festival! Believe it or not, they brewed a washing machine beer. One member had got hold of an East German washing machine, cleaned it out, and used it to mash, lauter, boil, the whole bit! He had to fiddle with the controls to get it to boil. They had the resulting beer fermenting in a carboy at their table.

They were brewing another beer using more conventional equipment to show people how it's normally done.

the time yeast has completed fermenting these large beers, it's often so tired that it will not perform secondary fermentation and you end up with flat beer. If, however, your yeast is cultured up prior to pitching, and a portion is reserved at that time and further stepped up and then maintained, you can pitch fresh yeast along with your priming sugar or DME and achieve a successful refermentation in the bottle without having to purchase extra yeast.

These techniques also make it possible to re-use yeast from the bottom of secondary fermenters, to preserve (for short times, at least) favorite yeast strains should you be making several sequential batches of a beer style which use the same yeast, and to gain yet another level of control over your brewing process

It's really not that hard, as we'll explore next month.

We got to taste some of their home brews and were quite impressed with them. Alan bought a book of traditional beer recipes from them. (We haven't tried to make any of them yet, I'm afraid.)

We even met a former BURPer there. Larry Johnson now lives in the Netherlands and goes over to London every year as a volunteer at the GBBF. A lot of the foreign beer bar staff have been doing this for years.

Alan and I were very impressed with the people we worked with — these guys may be volunteers, but they work like pros. They really know their stuff, not just the beer, but also how to run a beer festival and work with volunteers, some of whom may have little or no experience. They were really nice to us and took good care of us. We really enjoyed working with them and didn't mind (too much!) that we worked some pretty long hours or that our legs and feet were pretty sore by the end of the day.

There are some rewards for volunteering. Staffers get discounts on beer that they buy during a session, also on food and T-shirts and other beer stuff (no, they don't give you free GBBF shirts for volunteering). At the end of each session, they set up a (free) staff bar.

CAMRA will arrange free university dorm accommodations for volunteers (one night for each day that they work at the festival), with staff buses to take people back to the dorms at the end of each night. You must join CAMRA in order to volunteer, and you are responsible for getting yourself to London.

But the greatest reward is being part of the festival and helping to make it all happen. Altogether, it's a wonderful experience. Alan and I had a great time. We want to go back again next year!

