



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

"Vote Early, Drink Often."

December 1997

Inside:

Yeast Culturing

Contests

MCAB notes

And MORE!

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



Alan Hew hooks up a keg of Tupperts Pils at the November Meeting



The BURP Calendar

By Lynn Ashley, BURP Webmaster

November 1997 - Sun, 02th BURP Meeting, (English Bitter), Southern Maryland. - Fri, 07th Real Ale Fest 1997, Chicago, raydan@compuserve.com, 773 665 1300 (3 days). - Tue, 11th Captiol District Open Homebrew Competition, Entries Due. - Sat, 15th Captiol District Open Homebrew Competition. - Sat, 15th Great Belgium Beer Festival, Brussels, Belgium (24 hours). - Sun, 16th Best of Philly Homebrew Competition (formerly HOPS-BOPS), Joe Uknalis. - Wed, 19th 19:30, Best Beers of California Tasting, Brickskeller, DC. Diane, 202 293 1885. - Sat, 29th Strong Ale Festival, White Horse on Parsons Green, London.

December 1997 - Tue, 09th BURP Holiday Banquet & Meeting, Oxon Hill, Maryland. - Tue, 16th 19:30, Annual Christmas Tasting, Brickskeller, DC. Diane, 202 293 1885 (Tue & Wed).

January 1998 - Sat, ??th BURP Meeting, (Pale Ale) Arlington, Virginia ** Date TDB ** - Sat, 17th War of the Worts Homebrew Competition, Al Folsom, Lahaska (Bucks County) Pa.

February 1998 * Sat, ??th BURP Meeting, (Stout) Oxon Hill, Maryland ** Date TDB **

March 1998 # Sat, 28th Trash VIII Homebrew Competition, Pittsburgh, Penn, beerevents@ralph.pair.com.

For up to date information, check <http://www.burp.org/calendar.htm>

1997 Holiday Banquet

By, Wendy Aaronson, Minister of Feasting.

The BURP holiday banquet is being held at the Jaycee Center in Oxon Hill on December 9, starting with appetizers at 6:00 p.m. If you think food at the BURP meetings is the best you eat in a month and MASHOUT leaves you groaning for a week, then you haven't been to a holiday banquet where everyone brings their specialty for a real sit-down feast. On the table, every animal is usually represented along with colorful vegetarian main dish specialties and an assortment of side dishes. The desserts are usually as elaborate as the meal. Not to be missed specialties for the chocolate lovers are Delano's Samiclaus cake and my bourbon and stout pie. As always, bring your best

homebrew. If you don't have homebrew, then commercial beer is fine.

I have offered to coordinate this effort. If you aren't sure of what to bring and you need ideas, then give me a call. There is an oven and stove for reheating things, but be advised, if you need to reheat stuff, come earlier because competition for space in the oven can be fierce after 6:30. The Jaycees Center will open around 4:00 for setting up and I welcome all volunteers. Finally, we'll need a clean up crew (not necessarily a crew that consumes what is left, but pretty close to it) because we want to return again in February. If you have any questions or would like to volunteer, I can be reached at 301-762-6523.



Judges Compare Bitters

Competition Notes

By, Mark Stevens, Minister of Culture

No need to run and hide when you see me show up at the December meeting—there is no club contest this month so I won't be hunting down judge volunteers. The next club contests are pale ale in January and stouts in February. These both go forward to AHA club-only competitions: Hail to Ale and Stout Bout. See the style notes elsewhere in this newsletter.

We had 11 entries in the November bitter contest, which can now go on to the AHA Bitter Mania club-only competition. Judges were **Wendy**

Aaronson, Lynn Ashley, and Alison Skeel. Congratulations to the winners: 1st place: **Mike Megown** (ESB), 2nd place: **Andy Anderson** (special bitter), 3rd place: **Tom Cannon** (ordinary bitter)

Special congratulations to **Lynn Ashley** for winning best-of-show in the **Capitol District Open**. It's always great to see BURP members do well in other competitions.

Looks like Spirit of Free Beer will be held on June 7 next year, so mark your calendars and get busy brewing those styles that might take a few months to mature.

Cannon Fodder

By Tom Cannon, Fearless Leader.



December? Already? Not sure how it got here this fast, but I guess we've got to go with it. I hope lots of people can make it to the annual BURP Holiday Meeting/Food-fest in Oxon Hill on Tuesday, December 9. This is one of the two evening weekday meetings a year, which is a nice departure from our usual weekend beer parties. Wendy Aaronson is once again taking charge of the event, and could use some volunteers to help organize, set up and clean up. Give her a call if you think you can help.

A bunch of us BURP members went out to Chicago for the Real Ale Festival in early November. It's always good to get out of town with some fellow BURP members, especially at an event like the RAF. The festival was well attended, but I was most impressed by the American Homebrew Association representatives that were there. Brian Rezac and Jim Parker were in attendance, and I've got to tell you, these are genuinely nice guys. The AHA fell out of favor with many homebrewers three years ago when they severed their relationship with the BJCP. The organization developed a perception of being arrogant, or in the words of Denis Davison (Head of the BJCP) "They stopped being fun". Well I can attest that the new AHA staff guys are a lot of fun, and were actively helping (and I mean grunt work) the Chicago Beer Society guys with the festival. In addition, I talked to them about a future BURP Spirit of Belgium, and they have already pledged some financial support. Also, there will be a mini-Great American Beer Festival in Baltimore in May 1998, and the AHA has asked BURP to help. Stay tuned for more information. Bottom line, if you run across any of these AHA folks, they are worth talking to (or drinking beer with). I'm pretty pleased with the direction the AHA

See **FODDER**, Page 7.

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Brewing the January Contest Style: Pale Ale

By, Mark Stevens, Minister of Culture

I haven't seen the 1998 AHA club-only competition packet yet, so I don't know yet what those Colorado folks have in mind for the next few months, but I do have last years packet, and I do have the ribbons in hand for our own club pale ale contest, so the show will go on in January and we will just have to use last years style guidelines in determining what to brew for this contest.

Basically, the pale ales judged in this contest will differ from the bitters judged in November in that we will look for a bit higher gravity and a bit more hops. (Maybe a bit more carbonation too). Styles roughly separate between English and American styles. The following style guidelines for acceptable categories are taken from the 1997 AHA Hail to Ale competition:

English Style Pale Ale: Golden to copper colored and displays English variety hop character. High hop bitterness, flavor and aroma should be evident. This medium bodied pale ale has low to medium maltiness. Low caramel is allowable. Fruity ester flavors and aromas are moderate to strong. Chill haze is allowable at cold temperatures. Diacetyl (butterscotch character) should be at very low levels or not perceived. OG: 1044-1056, FG: 1008-1016, IBUs 20-40, Color 4-11 SRM.

India Pale Ale: Characterized by intense hop bitterness with a high alcohol content. A high hopping rate and the use of water with high mineral content results in a crisp, dry beer. This golden to deep copper colored ale has a full, flowery hop aroma and may have a strong hop flavor (in addition to the hop bitterness). Hop character can derive from American or English hop varieties. India pale ales possess medium maltiness and body. Fruity ester flavors and aromas are moderate to very strong. Chill haze is allowable at cold temperatures. OG: 1050-1070, FG 1012-1018, IBUs 40-60, Color 8-14 SRM.

American Pale Ale: Range from golden to light copper color. The style is characterized by American variety

hops used to produce high hop bitterness, flavor, and aroma. American pale ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. Chill haze is allowable at cold temperatures. OG: 1044-1056, FG 1008-1016, IBUs 20-40, Color 4-11 SRM.

American Amber Ale: American amber ales range from light copper to light brown in color. Amber ales are characterized by American-variety hops used to produce high hop bitterness, flavor, and aroma. Amber ales have medium to high maltiness with medium to low caramel character. They should have medium body. The style may have low levels of fruity ester flavor and aroma. Diacetyl should be absent or barely perceived. Chill haze is allowable at cold temperatures. OG: 1044-1056, FG: 1006-1016, IBUs 20-40, Color 11-18 SRM.

American Wheat: This beer can be made using either an ale or lager yeast. Brewed with 30-50% wheat, hop rates are higher and carbonation lower than German style wheat beers. A fruity estery aroma and flavor is typical, but at low levels; however, phenolic, clove-like characteristics should not be perceived. Color is usually golden to light amber, and the body should be light to medium in character. Diacetyl should be at very low levels. OG: 1030-1050, FG: 1004-1018, IBUs 5-17, Color 2-8 SRM.

What can I tell you about brewing these beers to win competitions? Most of you have done these styles, so there should be nothing surprising here. As always, keep it clean and fairly light. Cool fermentations are pretty easy at this time of year, so we should be able to avoid too many of the problems like excess esters or alcohols that sometimes show up.

In terms of recipe formulation, Ray Daniels "Designing Great Beers" says that most English style pale ales use an average of about 89% pale malt and 6% crystal, with various other malts and adjuncts at varying proportions; these include wheat, chocolate, black, and caramel malt, as well as

corn, and flaked barley. Daniels lists sugar being added to about 10% of the recipes. [table 16.5] American pale ales will follow similar patterns with 90% pale malt, 7% crystal, 3% other being fairly typical, I think.

Extract brewers should have a pretty easy time with some of these style. A light extract would be best, and ideally, look for a recipe that uses some steeping grains or even a mini-mash. For the American wheat beers, I think a 50% blend of wheat extract and light malt extract can give you about the right percentages of wheat to barley since most of the wheat extracts on the market are already a blend of wheat and barley.

For hop selection, goldings and fuggles are obvious candidates for English styles and cascades for an American style—not the only choices, just obvious choices. For yeast, any English or American workhorse yeast is fine with obvious choices being perhaps Wyeast 1098 for English and 1056 for American.

For more info on these styles, see "Designing Great Beers" by Ray Daniels (Brewers Publications, 1996), Thom Thomlinsons 2-part IPA series from "Brewing Techniques" magazine (Mar/Apr and May/Jun 1994), "Pale Ale" by Terry Foster (Brewers Publications, 1990), and Dave Brockingtons article on amber ales from "Brewing Techniques" (Nov/Dec 1995).

BURP News

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

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

Masters Championship of Amateur Brewing

By Mark Stevens, Minister of Culture.

Several months ago Louis Bonham of the Houston Foam Rangers started a discussion in online brewing forums, such as Homebrew Digest, exploring the possibility of having a super grand championship of homebrewing competitions, to be called the Masters Championship of Amateur Brewing (MCAB). The idea was to have winners from top competitions across North America compete head-to-head in a contest of titans. The concept went forward with a number of organizations signing on. A steering committee was established to set ground rules and to determine which competitions would serve as qualifying events.

BURP's Spirit of Free Beer was recently chosen as one of the 10 competitions in North America that can qualify a brewer for the MCAB. Selections were made based on the reputation of the competition and club, geographic distribution, and the size and quality of the local judging pool. The fact that BURP made the cut is a testament to the hard work that members have put into competitions and judge development over the last several years.

The way the MCAB will work is the steering committee will establish a core group of 10-20 traditional beer styles that they want included. Winners of these categories in Spirit of Free Beer will then receive invitations from MCAB to enter the big show, to be held in Houston in early 1999. Local winners can either enter the same beer that garnered them a ribbon at Spirit of Free Beer, or they can re-brew, but only in the same style.

The current issue of "Brewing Techniques" magazine (Oct/Nov 1997, page 6) includes more information about the MCAB, how it aims to promote quality homebrew judging, to recognize high-quality local competitions, to provide more opportunities for homebrewers to advance their skills, and to foster communication and cooperation among homebrew clubs.

Current information about the MCAB will be posted to a web page located at <http://www.hbd.org/mcab>

Exam Preparation Course

By Wendy Aaronson, Minister of Education

Because a few individuals have expressed interest in a BJCP exam preparation course and a number of individuals are interested in an advanced course in order to improve their exam scores to the National or Master level, I have initiated the first steps to schedule a BJCP exam for the Washington, D.C. area on April 4 or April 18, 1998. This will provide sufficient time to conduct an 11 week BJCP exam preparation course that will begin during the second week of January.

Classes will be held from 7-10 p.m. on a weekday that is agreeable with the participants and that doesn't conflict with the Master BJCP study course that Tom Cannon will be organizing. Classes will be held in either my home in Rockville or a participant's home in Virginia. Master BJCP course participants will be the instructors. All students in the introductory course will receive Greg Walz's study guide prior to the first class. The first class will be about the BJCP exam. We'll go over the study guide and learn how to judge a beer. We'll also be introduced to the sensory evaluation of beers. For this class, a neutral beer will be adulterated with chemicals and the group will learn how to identify these flavors and discuss what causes them. The next 9 sessions will be tasting and technical sessions. The tentative schedule is as follows: 1) Pale ale, IPA (American and British), and Bitter; 2) Stout and Porter; 3) Strong ale, Old Ale, Barley wine, 4) Scottish ale, and Brown ale; 5) Belgian ales; 6) Amber and Dark lagers - Vienna, Maerzen, dunkel, bock; 7) Light lagers - pilsner, export, Munich helles; 8) Wheat beer (German and American) and Lambic; 9) Kolsch, Alt, Cream ale, and American lager. On the last sessions, students will take a practice exam to help identify areas that require additional study.

The cost of the entire course will be \$60. Depending on enrollment, there may be space available to attend individual sessions. The cost for an individual session is \$8. All checks should be made payable to BURP and sent to: Wendy Aaronson, 704

Woodburn Rd, Rockville, MD 20851. Because I am still working on logistics, I urge you to call and confirm your interest prior to sending payment. This includes individuals who have previously called me in August and September. I must have firm commitments from individuals who plan to take the entire course no later than December 23. After that time, I will open it up to individuals who only want to attend specific sessions. I can be reached at 301-762-6523.

BURP Finances

By Doug Kruth, Treasurer

11/1/97 Category 11/30/97

Inflows

Mashout '97 +:	\$12.50
Membership +:	\$130.00
Donations +:	\$178.00
Promotions:	\$14.00

Total Inflows \$334.50

Outflows

Meeting Expense-	\$200.00
Mashout '97 -:	\$111.35
Donations -:	\$27.16

Total Outflows \$338.51

Overall Total -\$4.01

BURP Account Balances

Cash	\$0.00
Payable	\$2.59
Receivable	\$38.00
Savings	\$610.42
Checking	\$2821.77

Networth \$3467.60



A Yeast Culturing Primer, Part Two Basic starters

By Bret D. Wortman

Last time, we talked about why culturing will improve your beer by shortening lag time and getting the fermentation process going more quickly.

To actually grow up a sufficient quantity of yeast from a liquid culture is not as difficult as it might sound, and we'll cover the basic procedure this month and will touch on some more advanced topics like culturing from slants or harvesting from bottles next month.

The first thing you will want to do is assemble the required equipment, as shown in the sidebar. I do recommend obtaining those marked optional as the added cost is minimal, and they will improve the process. Either a 1 or 2L flask is acceptable, but the 2L flask will allow more headspace for krausen and for aeration of the starter. M&F Extra-light Dried Malt Extract is recommended since it is more fermentable than other DMEs and in extra-light form won't contribute much to a beer's flavor profile.

Equipment

If you decide to get the spray bottles, fill one with a 10% solution of Clorox (10% Clorox, 90% water) and the other with a 70% solution of denatured alcohol. You'll use these to sterilize your work surfaces and hands prior to dealing with the yeast.

The flasks will be used to receive your prepared wort and yeast, and will house the yeast as the starter is fermenting. I highly recommend getting two genuine Pyrex Erlenmeyer flasks, as the ability to heat these directly on either a gas or electric stovetop and then plunge them directly into an ice bath without fear of breakage alone makes them worth the minimal investment (about \$15-\$20 each).

Two bowls will be used, one for an iodophor bath (I recommend glass) and one for an ice bath. The first can be any size, as long as it will contain a quantity of iodophor solution and your stoppers, air lock, and optional thermometer.

The larger one must be able to hold enough ice and water such that, once you place your filled flask in the ice bath, the liquid will rise up the sides to the level of liquid in the flask, but without making the flask float. During the cooling process, you will be running water through this bowl and around the flask, so the bowl must meet this criteria while full. If floating is a problem, you can place an upended cereal bowl under the flask for support.

S-shaped air locks allow for bidirectional passage of air and are preferred for culturing. Should you decide at the last minute not to brew, you can place a culture in the refrigerator for up to a week with only minimal damage. Using an s-shaped airlock allows the flask to draw in air as it cools, where a 3-piece airlock would result in suckback of the fluid in the airlock.

First Starters

Clean off a section of kitchen counter to provide a good work surface. If you have the spray bottles, spray the surface first with the Clorox solution, then with the alcohol solution. Don't wipe dry, just let it air-dry.

Fill a bowl with water and prepare an iodophor bath. For a gallon of water, add just over 2 teaspoons of iodophor to produce a good sanitizing solution. In this bath, put both stoppers for the flask which you'll be using, an airlock, a square of aluminum foil large enough to cover the mouth of the flask well and your thermometer (if using).

Fill the 1L flask with slightly more than 250mL of hot tap water to allow for boiloff. Add 1 ounce by weight of extra-light DME. Place the flask directly on your stovetop over medium-high heat and bring to a boil, watching for boilover (this is one of the main reasons for using an oversized flask). Boil for 15 minutes.

While the boil is going on, prepare an ice bath in a bowl in the sink, such that you can run water into the bowl so it can circulate around the flask.

Once the boil has completed, rinse the aluminum foil square in your

Required Equipment

1L Erlenmeyer flask (1)
2L Erlenmeyer flask (1)
Drilled stoppers for flasks (2)
Solid stopper for flasks (1)
S-shaped air locks (2)
Medium bowl (approx _ to 1 gallon)
Iodophor
Extra-light DME (Munton & Fison)
Scale able to measure ounces
Large bowl
Aluminum Foil
Ice
2 spray bottles (optional)
Long, slender thermometer (optional)

ice bath (it's a handy water source and the steam from the wort will help prevent any infections) and place it carefully over the mouth of the flask. Press it down tightly and pierce it 2 or 3 times to allow steam to vent and air to get in as the starter chills.

Place the flask in the ice bath and begin slowly running water around the flask. Any cracking you hear will be ice, not the flask. Periodically swirl the starter around the flask so that it continues to cool. This can take up to 15-30 minutes so don't panic. If you are anal-retentive, check the temperature and stop chilling when it reaches 75F or so.

Once the starter has cooled to roughly room temperature, take it out of the icewater bath and replace the foil with a solid stopper which has been rinsed once under tap water. Shake the flask vigorously for 30-60 seconds to kick up a good deal of foam and aerate the starter. Let the foam drop and repeat.

Once the foam has fallen enough to accept the yeast, assemble the airlock in a drilled stopper and leave in the iodophor solution. Spray your scissors and the corner of the Wyeast pack with alcohol. Also spray your hands, it certainly won't hurt. Take a deep breath and hold it. Snip the corner of the Wyeast packet and remove the stopper from the flask. Pour the contents of the pack into the flask.

See YEAST, Page 6.

burp.org Report

by Lynn Ashley, Minister of the Web

There has been a lot of activity on burp.org since the last report in the August issue of BURP NEWS.

Most notable is the creation of BurpList - an internet mailing list for burp members. All BURP members are invited to join.

What is an Internet Mailing List?

Mailing lists are groups of users who share information on a common topic, and allow messages to be distributed to all of the list's subscribers by submitting a message to a single email address. When a message is sent to burplist@burp.org, it will be forwarded to all subscribers of the list. If a subscriber has requested immediate delivery then the message is sent immediately. If a daily digest was requested, then all of the day's messages are held and combined into one email which will be sent just after the following midnight.

BurpList will allow BURP members to better keep in touch. It will be used to provide reminder announcements of upcoming events and to distribute meeting directions to members who may have misplaced their last newsletter. BURPers may seek brewing advise from other members, buy or sell brewing equipment, arrange bulk purchases, discuss nominations and candidates for the BURP elections, etc.

To subscribe to the list, send email to

subscribe@burp.org

and include the following information:

- Your First and Last Name
- "Immediate" -or- "Digest"

(to indicate whether you want to be sent individual messages immediately as they are received or a daily digest of messages).

• The email address you want to use on the list.

When your subscription is processed, you will receive an email informing you that you are a list member and welcoming you to BurpList.

You may then send messages to the list by sending email to:

burplist@burp.org

BUPRlist Notes:

1. Subscription to BurpList is restricted to BURP members. 2. If you want to use a different email address than is listed in the BURP membership database, please include your snail mail address and phone number to aid in identifying you as a BURP member. 3. There is no charge to subscribe or to use BurpList. 4. If you are not subscribed to the list, any email which you send to BurpList@burp.org will be not be distributed to the list and will be returned. 5. Subscriptions to BurpList are handled manually and, although usually handled promptly, make take up to several days to process. 6. In order to change between immediate delivery and the daily digest you must send a subscribe request indicating the change which you want. 7. Postings to BurpList are not moderated. 8. BurpList runs under Post.Office(tm) by Software.com, Inc. on a Windows NT (tm) server.

Hope to see you on the list!

The site statistics for burp.org give a glimpse of the web visibility which BURP enjoys. Following are some miscellaneous numbers.

- Average 35 visitors per day.

- The most active day of the week is Tuesday with 46 visitors. - The least active day of the week is Saturday with 27 visitors. - About 10% of visitors are from foreign countries. - Recent stats show that after the first welcoming page the most

looked at pages are the:

1. BURP Calendar
2. Next Meeting page
3. BurpList information page
4. Brewing Links page
5. Drinking Quotes page
6. Local Suppliers page
7. Past Meetings Photos & Reports page

A recent addition to burp.org is the "Results of Local Open Homebrew Competitions". The most recent listings are for the Capitol District Open.

Thanks to several BURP photographers, we now have "Past Meetings Photos & Report" pages. There are so many great photos that it's difficult to select which ones to publish.

As usual, the BURP Calendar is given priority to insure that it is accu-

rate and current. In the near term, the Links page will receive a major update and the Past Meetings Photos & Reports pages will be expanded.

If you know of beer-related events which BURP members would like to know about, please send them to me for inclusion in the BURP Calendar. Also if you know of BURP members who have won in competitions (even if it is you), please let me know the details.

Lynn can be reached at *ashley@burp.org*. The BURP web page is <http://burp.org>

YEAST From page 5.

Rinse the bottom of the drilled stopper briefly and place it with the airlock into the neck of the flask. Breathe out.

Second Starters

After roughly 24-48 hours, depending on the fermentation rate of the first starter, you'll be ready to do this all again, but using 750mL water and 3 oz DME in a 2L flask. Pitch the whole of the first starter into the second (don't bother decanting the liquid off).

When ready to pitch into your beer, there are two ways to pitch. If the starter has set for several days and most of the yeast has settled out (fermentation has completed), you can pour off the fluid and just pitch the yeast but be careful not to pour off too much yeast! Pitching the whole starter is only of concern where the flavor profile of the beer would be damaged.

The question of pitching at high kraeusen or once fermentation has completed has yet to be answered and is being hotly debated. I'd advise pitching whenever your batch is ready to be inoculated and not getting overly concerned about whether your starter was at high kraeusen or not.

Sometime soon, we'll look at culturing up from slants and bottles and other advanced topics.

The Whole BURP Catalog

by Jim Dorsch

The Wild Goose Brewery is brewing 18,000 cases (1,300 barrels) of Snow Goose Winter Ale this year, the most ever. It's expected to last through January. Clocking in at almost 7 percent alcohol by volume, the old ale is made from British pale, crystal and chocolate malts and hopped with Cascades, Willamettes, Fuggles and Goldings.

The Frederick Brewing Co. has released Blue Ridge Snowball's Chance Winter Ale on draft and in bottles for the holidays. It's made from pale, Munich-20, Special Roast, caramel-40, Victory and chocolate malts, and Columbus and Mt. Hood hops. The brewer says Snowball's Chance is dark ruby in color, with a rich, complex malt character and a smooth, warming finish. OG is 1062, alcohol is 6% abv and bitterness is 30 BUs.

Pyramid Snow Cap Ale is back for an eleventh season. Fitting roughly into the old ale mold, Snow Cap is made from pale, chocolate and crystal malts and Nugget, Willamette and English Fuggle hops. OG is 1070 and alcohol is 6.9%.

Redhook's Winterhook is available for the holidays in bottles and kegs. It's made from caramel-80, chocolate and custom-kilned two-row barley malts, and Willamette and Kent Golding hops. Bitterness is 41 IBUs and the color is deep ruby.

The Independence Brewing Co. has introduced William's Winter Warmer, a strong, English-style ale made with English and American malt and hops. The brewer says the beer has a sweet toffee flavor, malty texture and deep bronze color. Alcohol is 7.2 percent by volume. Available on draft and in bottles in Virginia, Maryland and DC.

Harpoon Winter Warmer is back again. This dark copper brew is made from pale and caramel malt and spiced with cinnamon and nutmeg. Alcohol is 5.5%, OG is 14.5 Plato and bitterness is 18 BUs.

Widmer Winternacht has been released in kegs and, for the first time, bottles in 16 states and select cities.

No word on whether our area will receive this brew. This Altbier is made with Perle and Styrian hops and several specialty grains, including roasted barley, and wheat, caramel, chocolate and Munich malts.

Samuel Adams Triple Bock '97 was released just in time for the holidays. This year's version has been resting in oak casks since 1995. Suggested retail price for a case of 24 cobalt-blue, 8.45-oz. bottles is \$100.

The American Brewers Guild will offer a HomeBrewers Weekend Course in Baltimore on May 2-3, 1998. For information call (800) 636-1331 or see www.abgbrew.com.

The Great American Beer Festival® takes its first annual "GABF on the Road" to Baltimore on May 15-16, 1998 at the Baltimore Convention Center. All the medal-winning breweries from the 1997 GABF will be invited, as will breweries from our region.

The National Honey Board offers information on making homebrews and ciders with honey. Call the Honey Hotline at (800) 356-5941.

Anheuser-Busch has introduced the Mexican Azteca brand to Los Angeles and San Diego. Azteca is made by the new Rio Bravo microbrewery in Tecate, Mexico. Rio Bravo is owned by American Craft Brewing Intl., a company formed in 1995 to brew specialty beers outside the U.S. AmBrew also owns the South China Brewery in Hong Kong and Celtic Brew in Dublin, Ireland.

Prost! is the story of German beer. Written by Horst Dornbusch, a journalist and brewer, the book is published by Brewers Publications. Brewers Publications is also publishing The Beer Drinker's Bible under its new Siris imprint. Written by Gregg Smith and Carrie Getty, the book looks at lore, history and trivia. Look for these titles at local shops or order from the Assn. of Brewers at (303) 546-6514 or orders@aob.org.

The New Brewer International debuted in September 1997. The new magazine from the Institute for Brewing Studies examines opportunities, trends and issues in the international

market for craft beers. The New Brewer International will be a supplement to The New Brewer three times in 1998, after which it will be sold by subscription. Call (303) 447-0816 or e-mail ibs@aob.org.

The Southeastern Microbrewers' Assn. has established a scholarship covering the short brewing course at the Siebel Institute of Technology in Chicago, Ill. The first scholarship will be awarded during the week of the Southeastern Microbrewers' Invitational and Conference, April 10-11, 1998. Applicants are required to identify their goals in the craft beer industry, present an essay on "How to Ensure the Success of the Craft Beer Industry in the South" and submit an educational advertisement for the American craft beer industry. Applications will be available Dec. 15, 1997, and entries are due March 1, 1998. Call (919) 484-1128 for information.

FODDER From Page 2.

seems to be currently going.

Well, the end of the year is upon us (but the best brewing season is just starting). We've got lots of people to thank for all the hard work they've put into BURP over the past year. We will be recognizing some people at the meeting in December. I just want to say thanks now to the BURP members that made The Spirit of Free Beer, MASHOUT, the crab feast, the chili competition, the Real Ale Competition, the monthly club competitions, the meeting at Clipper City, and the education sessions possible. All of these events were fun, but one thing that may get lost is how much fun it is to put some of these events together. Sure, it's a lot of work, but working with good friends and beer buddies can also be a lot of fun. So thanks for the help in making this year a success, and I encourage everyone to get involved in the club next year. I've said it before, but it's worth repeating. The officers don't run this club. It's the volunteers that make things happen.

See you all at the Christmas Party, and if I don't, have a good holiday season. Merry Christmas.

Best of the (other) Newsletters

By Bob Cooke, BURP Libeerian.

Oregon Brew Crew (Portland, OR) has a 10-gallon brewing system for use by its members. A \$10 deposit is refundable upon return of a clean, intact system.

Fred Eckhardt wrote of a phone call with Fritz Maytag (Anchor Brewing) regarding the distribution of Anchor Christmas Ale. Anchor ships the beer by early November to wholesalers but with instructions not to provide it to retailers until the Monday before Thanksgiving, and not to be sold until Thanksgiving Day. Fritz has asked for homebrewers to report (415-863-8350) any retail outlet which sells his Christmas Ale prior to November 24.

The Brew Free Or Die homebrew club (Merrimack, NH) published a 4-page article on pairing beers and cheeses in a taste-testing party. (See Bob Cooke for details.)

The Arizona Society of Homebrewers (Phoenix, AZ) offers a 20% discount for paying club dues on time (\$25 discounted to \$20). Membership entitles you to receive the club newsletter and enjoy articles such as the following:

You Just Might Be A Homebrewer by Randy Drwinga

"Some of you may be wondering if you have the same thoughts and urges as other homebrewers. I wonder too - well, about me anyway and not necessarily you. I wonder about hops and yeast and malt and fill levels. And how do you get the last bit of wort from the trub, anyway?

So, here is a collection of clues that you just might be a homebrewer.

10. You measure beer in gallons, where your friends still measure in six-packs.

9. You get nervous if there is less than 5 gallons of beer in the house. Two cases used to be a lot of beer, but 5 gallons is now "running low".

8. Let's see. \$100 to \$1000 worth of equipment, plus 1/2 hour per six pack of labor, and you still tell your spouse "It's better than paying \$6 a six-pack."

7 .
Ease of label removal has become a significant factor in buying beer.

6 .
Brown bottles without twist off caps are getting harder to find - and you noticed this and it pisses you off.

5 .
Beer selection is more important than food selection when choosing a restaurant.

4 .
You used to drink no-taste American swill and liked it in college - but won't admit it now.

3. You are attracted to stainless steel and copper like a Las Vegas showgirl is to gold.

2. You find yourself arguing with your less informed friends that "Guinness really isn't that heavy, it's just dark."

And the final clue: Your significant other tells you she has a yeast infection and your first thoughts are "Ale or lager? Nah, probably a Belgian strain."



Bill Ridgely recruits another new member

New Members

By Bill Ridgely, Membership Coordinator

Welcome this month to Ralph Bernstein of Bethesda, Richard Latture of Centreville, and Bill Lawrence of Gaithersburg.

Bill is a founding member as well as one of the guiding lights behind GABS (Gaithersburg Area Brewing Society). We're happy to have him as a member of BURP.

Hope to see everyone at the upcoming Holiday Banquet!

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!

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)

Making Non-alcoholic beer

By Ben Schwalb

Nonalcoholic beer is a great invention for people who don't like to get drunk, but love to urinate.

We all have wimpy friends who don't drink, and we want them to be able to enjoy our homebrew. All we need to de-alcohol a batch of brew is to dump the fermented wort into a pot or two and boil. It doesn't have to be a vigorous boil, as alcohol vaporizes at a temperature lower than water does. For close to an hour your sinuses and lungs will be pleasantly stimulated by a medicinal mist. You might feel lightheaded, and your house might smell like a distillery - so much the better! Aroma hops should be added at the end of this boil, for obvious reasons. Add a little water if the taste is too strong (boiling vaporizes some water, causing the wort to be more concentrated). Now we must bottle, because if we leave it in a bucket to settle for a few days, there will be no yeast (since boiling killed it) to overpower

the bacteria. Cool the wort, and if the pot doesn't have measuring marks, rack into the bottling bucket in order to get an accurate measurement. Add the right amount of priming sugar and a few ounces of yeast slurry or a packet of dry yeast (remember the old yeast is now dead), and bottle. Yes, a small amount of alcohol will be produced during conditioning, but it will be as insignificant as the surgeon general. If you keg and force carbonate, you won't have to add any yeast or sugar, and you will have true nonalcoholic brew.

Another de-alcoholization method - and I have not tried this so I don't know how well it works - is to freeze the wort at around 28 F. Since alcohol freezes at a lower temperature than water does, it should remain liquid while the rest freezes. Then you can pour off (or drink!) the alcohol, thaw the wort, and keg or bottle. If you bottle you should add a little yeast, as freezing might have killed the old yeast.

The Beer's Prayer

Anonymous

Our lager,
Which art in barrels,
Hallowed be thy drink.
Thy will be drunk, (I will be drunk),
At home as it is in the pub. Give us
this day our foamy head,
And forgive us our spillages,
As we forgive those who spill
against us. And lead us not to
incarceration,
But deliver us from hangovers.
For thine is the beer, The bitter,
The lager. Barmen.

