



# BURP NEWS

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The Official Newsletter of the  
**BREWERS UNITED FOR REAL POTABLES**  
"So Many Brews So Little Time"

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## March 1999

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The BURP winners were:

Al Folsom 1st tripel  
Andy Anderson 1st dry stout  
Andy Anderson 2nd barleywine  
Greg Griffin 2nd tripel  
Scott Bickham 2nd lambic  
Ed Bielaus 3rd American Wheat

### BURP Officers

Office	Officer	Phone/E-mail
Fearless Leader	Steve Marler	(703) 527-4628 <a href="mailto:marler@burp.org">marler@burp.org</a>
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Minister of Culture	Andy Anderson	(703) 273-2108 <a href="mailto:anderson@burp.org">anderson@burp.org</a>
Minister of Truth	Delano DuGarm	(703) 516-9659 <a href="mailto:dugarm@burp.org">dugarm@burp.org</a>
Minister of Propaganda	Bill Ridgely	(301) 762-6523 <a href="mailto:ridgely@burp.org">ridgely@burp.org</a>
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Minister of the Web	Lynn Ashley	(703) 522-5308 <a href="mailto:ashley@burp.org">ashley@burp.org</a>
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### BURPers Win at the Masters Championship of Amateur Brewing (MCAB)

The first MACB is now over and a part of history. The finals were held in Houston in mid-February, and BURP members were prominent with their entries. BURP members who qualified included Jay Adams, Andy Anderson, Scott Bickham, Ed Bielaus, Jim Caldwell, Al Folsom, and Greg Griffin.

BURP News is the official newsletter of Brewers United for Real Potables. BURP is dedicated to promoting homebrewing. Annual dues are \$15 for individuals and \$20 for couples. If you care about the beer you drink, join BURP. Please submit new memberships, changes of address, and corrections to BURP, 15 Harvard Court, Rockville, MD 20850. Articles for the BURP news should be delivered on diskette or paper to the Editor (address is in the masthead) or sent to him at [dugarm@burp.org](mailto:dugarm@burp.org). Microsoft Word or text format is preferred.



- March 27 at 1:00 p.m. Meeting at Alison Skeel's, 3911 Spruell Drive, Kensington, MD (301) 942-3622
- April 13-14 Belgian Beers and Ales, Brickskeller, \$27 (202) 293-1885
- April 18 Taste of Southern Maryland. Herrington on the Bay, Rose Haven, MD. A food, drink and music festival with a BURP demo. Contact Ralph Bucca, bucca@olg.com
- April 23-25 April Tour de BURP. Weekend cycling/camping/winery tour in Northern Virginia. 25-40 miles and 3-4 wineries per day. Contact Ralph Bucca, bucca@olg.com
- April 17 at 1 p.m. Meeting at Nick Steidl's 5832 River Drive, Mason Neck, VA (703) 339-3743
- May 8 at 1 p.m. Meeting at John Esparolini's, 2579 Babcock Road, Vienna, VA (703) 938-5416
- May 17 BURP party with Michael Jackson (See p. 2)
- May 18 Michael Jackson, Brickskeller, \$27 (202) 293-1885
- May 20 Michael Jackson, National Geographic, \$29 (202) 857-7700
- May 22-23 Spirit of Free Beer VII
- June 26 at 1 p.m. Meeting at the Koch's, 9510 Bruce Drive, Silver Spring, MD 20901, (301) 587-5293
- July 17 at 1 p.m. Meeting at Kathy Koch's, 3813 Forest Grove Dr., Annandale, VA 22003, (703) 256-4285

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## Marler's Madness

Steve Marler, Fearless Leader

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First off, I want to thank all those members who persevered through the rush hour traffic to attend February's BURP meeting. We had a good turn out, and as usual, we had a lot of entries for the Stout competition. David Belman's second place finish in the Stout competition kept Mike Megown from making a clean sweep. Congratulations to both! Andy Anderson did a great job in organizing his first competition.

Here we are in the maddening month of March. This month is just packed with activity. There is St. Patrick's day, Spring begins, Passover starts, and March Madness is in full swing. However, the most important of them all is SoFB Madness.

The date for the 7<sup>th</sup> Annual Spirit of Free Beer has been set for May 22 and 23. The competition will be held at Native Brewing Company in Alexandria, VA. Melton McGuire was very gracious in agreeing to hold this year's SoFB at the Native brewery. BURP can show its support by consuming mass quantities of Native beers.

The Spirit of Free Beer is a big event and a lot of help is needed to insure its success. We have volunteers for all the coordinator positions. We need BURP members to volunteer to assist the coordinators in performing their important duties. Please see Andy Anderson's article in this newsletter regarding the type of assistance that is needed and please volunteer. SoFB needs your talent!

Don't forget, this month's BURP meeting is being held on Saturday, March 27. We will be holding our annual IPA competition at this meeting, so bring your entries and enter often.

Also, Wendy Aaronson and Robert Stevens are putting together some great educational events. Keep an eye out for enlightening announcements in the BURP newsletters.

I look forward to seeing you on the 27<sup>th</sup>.

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## Party with Michael Jackson

Steve Marler, Fearless Leader

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Michael Jackson is coming to town in May for events at both the Brickskeller and National Geographic. Jim Dorsch is arranging a party in Michael's honor and BURP is invited. Unfortunately, space is limited. The party will take place on Monday, May 17 at Dominion Brewing Company, and will start at 7 pm and run until 10 pm. There will be a \$2 fee to attend, and partygoers will be asked to contribute food and beer. There are 40 spaces available for this event. Spaces will be allotted on a first come first served basis. You can reserve a spot by sending a check, made out to BURP, to:

MJ Party  
c/o Steve Marler  
2009 N. Upland St.  
Arlington, VA 22207

## March Club Contest is India Pale Ale (IPA)

Andy Anderson, Minister of Culture

(from the BJCP style guidelines)

A pale ale renowned for its ability to survive long voyages to India. Significantly higher alcohol levels and hopping rates used as a preservative. Often paler than Pale Ales. Medium gold to light orange-copper. There is a powerful aromatic hop presence as well as hop flavor and bittering, with subdued malt as a result.

OG: 1.050-75	IBU: 30-60+	Color: 8-14
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Commercial Examples: Liberty Ale, Sierra Nevada Celebration Ale, Seadog Old East India IPA.

As your Minister-with-a-lack-of-Culture will be on sabbatical studying beer styles in Germany in late March, Bruce Bennett has kindly volunteered to run the March competition. One note, I do not yet have the winning ribbons for the March contest, so the winners will have to wait another month to get their gaudy trappings of success.

### Results from February

We had the usual strong showing from the Fredericksburg connection as Mike McGown won both first and second place with his Oatmeal and Sweet Stouts, while Dave Belman snagged third with his Sweet Stout. This year's Dan McCoubrey Stout competition was yet again a popular event with 23 entries to judge.

## AHA Club Only Competition

Andy Anderson, Minister of Culture

Some people celebrate Valentine's Day with candy, flowers, and their sweetheart; BURP judges celebrate with Weird Beers. BURP ran an AHA Club-Only competition on February 14 at Brew America. Twenty experimental beers were judged that day. My thanks to Tom Cannon, who organized everything in my absence.

## Spirit of Free Beer (SoFB)

Andy Anderson, Minister of Culture

The 7th annual SoFB Homebrew Competition will be held at Native Brewing Company on May 22-23, 1999. For the second consecutive year, the SoFB Homebrew Competition has been given the honor of being one of ten homebrew competitions that will be a part of the Masters Championship of Amateur Brewing (MCAB). The MCAB contest is open exclusively to the first place finalists in 18 selected styles from these 11 regional competitions. The SoFB Competition is also sanctioned both by the Beer Judge Certification Program and the American Homebrewers Association.

If you have any desire to help in the planning, organization, and actual work - please volunteer! We need your help to make this a success!

SOFB Contact Information		
Andy Anderson	Chief Scapegoat	andy@burp.org
Tom Cannon	Judge Coordinator	judges@burp.org
Robert Stevens	Registrar	registrar@burp.org
Bruce Bennett	Steward Coordinator	steward@burp.org
Alison Skeel	Facilities Manager	facilities@burp.org
Steve Marler	Prize Coordinator	prizes@burp.org
Jim & Linda Rorick	Transportation Coordinators	transportation@burp.org
Lynn Ashley	Web Page Information	lynn@burp.org

## BURP Brewer of the Year Competition

If you were not at last month's meeting or have not visited the BURP web page recently, you may not know that a BURP Brewer of the Year Award has been created. Points will be awarded to the winners of BURP competition. The first place winner will receive 3 points, second place 2 points, and third place 1 point. The person that has the most accumulated points by the Holiday Party will be crowned BURP Brewer of the Year. The current standings are:

Mike McGown: 5

Andy Anderson: 3

Robert Stevens: 2

Dave Belman: 1

Bob Dawson: 1

Andy Anderson has published the competition schedule in both the newsletter and the BURP web page. You can also keep track of the standings on the BURP web page.

Winter isn't over yet, and even if it were, so what? Just get brewing and enter often.

## BURP Meeting Venues

Steve Marler, Fearless Leader

I would like to thank all the people who have volunteered their homes for this year's BURP meeting. Tom Cannon did a great job lining the meeting places up before he left office, and I am grateful for his work.

I would like to start getting volunteers to host a meeting in the year 2000. If you would like to host a meeting give me a call or send me an e-mail (marler@burp.org) and let me know the month you are interested in and a date if you have one in mind already.

We are also looking for alternative spots to hold the winter meetings. Currently BURP pays \$100 to have a meeting at the Jaycee center. Week-night BURP meetings are tough for many members to attend. The Jaycee center charges \$200 a day for weekends. If you know of any place that we could use for a BURP meeting, on a Saturday, that would cost BURP \$100 or less, let me know.

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## The 1999 National Homebrew Competition

In case it slipped your mind, first-round entries for the 1999 AHA National Homebrew Competition must be received at the appropriate site between Monday, March 29 and 5 p.m. on Friday, April 9, 1999. BURP will pick-up the tab for shipping your beers to the competition site. Bring your beers to the March meeting with all the appropriate paperwork filled out and we will box them up and ship them out for you. So get your entries ready and bring them to the meeting on March 27, and remember to enter often.

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## “Electronic BURP News” Update

Bill Ridgely, Mem-Beer-Sip Chairman

I've just completed some modifications to the BURP database which will allow us to kick off the “Electronic BURP News” program. Here's how I anticipate it will work:

- BURP will maintain a mailing list of those who have signed up for electronic delivery, and each month will send an e-mail to everyone on the list containing a link to the hidden area on the BURP website where the newsletter will be stored.
- By clicking on the link and then clicking on the current issue of BURP News, the newsletter will be displayed in a format that will allow it to look exactly as it does on paper. **Note:** Each web browser handles files of this type a little differently. There are also differences between how they are handled on the Mac and the PC. Please consult your browser documentation if you are unsure whether the newsletter will be displayed on your monitor or downloaded to your hard drive (and how these preferences can be changed if desired).
- All those who have requested electronic notification will still receive paper copies of the newsletter twice a year – once just prior to membership renewal and once following. This will allow us to send renewal notices and new membership cards as part of the regular mailout rather than as separate efforts.

- Renewal notices now include a line at the bottom where electronic notification can be selected. Just write (or circle) the appropriate response. The first e-mail address shown on the renewal notice (E-mail 1) will be used for notification unless you prefer a different one. If so, please write it on the form.

If you do not yet have the free Adobe Acrobat Reader installed on your Mac or PC, follow these directions:

- Go to the website  
<http://www.adobe.com/prodindex/acrobat/readstep.html>
- Scroll down to the Acrobat Reader download instructions and fill in the blanks as required (i.e., type of computer you are using, e-mail address, etc).
- Once the Reader installation program has been downloaded (file size is around 4 MB), install it according to the instructions provided. The installation is quick and easy.

So far, very few BURP members have opted for electronic notification, so the program should be easy to administer. If you would like to be added to the list, simply send an e-mail to [ridgely@burp.org](mailto:ridgely@burp.org) with the appropriate info (including the e-mail address to which you would like to have your notification sent).

Thanks very much for helping the club move into the new millennium.

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## The Making of a 100% Rye Beer

Lynn Ashley, Minister of the Web

About three years ago I was exploring some of the ways by which red beers got their color. I referred to the *Homebrew Digest* archive and ran across a claim that rye imparted a deep red color and some counter claims that it did not. Having always enjoyed rye whiskey, however, I became interested in rye in beer for its own sake, independent of any possible color contribution.

Searching the internet and other sources I quickly learned that there was not much information available on using rye in beer. The few references which I did find all stated that the higher the percentage of rye in the mash, the more difficult it was to lauter. Though I don't recall anyone stating that a 100% rye beer was impossible, the implication was clear.

My first use of rye was in April 1996, 25% (wt) rye flakes. It was the worst multiple stuck sparge I ever had.

Figuring that those slimy flakes were partly the culprit, I started looking around for malted rye. Lautering concerns also led me to examine wheat which is also known to be difficult to lauter. In October 1996 I brewed a beer with 56% (wt) rye malt. Based on some information in Eric Warner's book, *German Wheat Beer*, I did a triple decoction. The wort lautered normally.

This success perked my interest in making a 100% rye. After some procrastination and additional research I began in August 1997. I purchased a 50 lb bag of BRIESS Rye Malt. Based on my research, I developed a three fold strategy for insuring that the wort would lauter -

- a long protein rest: 80 minutes at 122°F,
- a triple decoction and
- 1 lb of rice hulls for lautering: 2/3 in the mash and 1/3 over the lauter tun's false bottom (10 lb rye malt).

Unfortunately, I could not find if rye malt had sufficient enzymes to accomplish saccharification on its own. I assumed it did and proceeded anyway. With no saccharification rest of the decoctions and a 150°F, two hour, saccharification rest of the main mash, my extraction was 26 pt/lb/gal. Sparge water was adjusted with phosphoric acid to 5.5 pH and heated to 170°F. Although slightly slower than normal, the sparged wort ran continuously. After the boil, however, a minor problem arose which I did not anticipate. The wort became very viscous as it went through the counter-flow chiller. Siphoning the 5.8 gallons of boiled wort took almost an hour. Although only 1.044 gravity, the wort was like syrup, almost dripping into the fermentation bucket. Fortunately, fermentation somewhat nullified the syrupy effect, but the finished beer still had a slight viscous quality.

In designing the 100% rye recipe, I attempted to use a hop level and a yeast which would not mask the characteristics of the rye: ~20 IBU of Northern Brewer and Tettnaag hops and Wyeast 1056 American Ale yeast.

Many of you had an opportunity to sample this beer at several BURP meetings. It won 1st place in BURP's Weird Beer club competition in October 1997. Following are some observations of some fellow BURPers and myself.

- After a year in a refrigerated keg, the beer was still slightly cloudy. No finings were used.
- Pale wheat color, with a very slight copper tint. Even despite a triple decoction, the beer was in no way red, let alone deep red. Decoction seemed to have less effect on color than with barley and wheat mashes.
- The beer was surprisingly like a regular (barley malt) pale ale but it possessed subtle qualities which seemed to confuse the unsuspecting.
- Slightly sharp aroma.
- A medium-light body was masked by a slight viscous quality.
- The rye flavor was more subtle than expected.
- Generally it was judged to be quite drinkable, even refreshing, with a dry, almost tannic, finish. Mouthfeel was sometimes judged to be a bit "numbing". One woman said it "kind of left my tongue furry".

On hearing that the beer was 100% rye, a National Beer Judge gave me a blank stare and asked, "Why?" Well, I guess like Adjunct Boy, I just don't want to be a style slave.

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## February Meeting Report

David Robinson

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With a heavy hand on my shoulder, a bleary glare into my eyes, and a hearty "You look like someone who will write this meeting's report," Delano DuGarm shanghaied me on Oxon Hill to perform the odious task of producing the words which you are now reading. His guidance was simple and direct, "Just find out who brought what." Having said all that, I will now eschew further obfuscation and attempt to produce an accurate description of February's meeting at the renowned Oxon Hill Jaycee Center. As a disclaimer, both legal and moral, I wish to bring to the readership's attention that no offense or personal slight is intended through my inclusion or exclusion of anyone's beer or food, assessment or observation regarding anyone's beer or food, misspelling of names, misidentification of anyone's gender, or any other act of ignorance or stupidity on my part which was induced by appropriate enjoyment of the offered potables and attributable to my "newness" with the club.

For openers, the purpose of the meeting was a stout competition named in honor of Dan McCoubrey (see last month's newsletter for an informative article regarding this gentleman). This naturally offered an excuse for Wendy Aaronson to direct, with a vigor and fervency normally reserved for camp counselors, a commercial blind stout tasting. Or maybe a blind commercial stout tasting. Or a viewing of tasteless stout commercials. More on this later. And, as appears to be the rule for these events, many generous souls offered a surfeit of gastronomic and fermented wares. The evening was topped off by a raucous raffle and promises (or oaths) to meet again at the next gathering. But first, the opening events.

Bob Cooke (whom I am told pronounces his last name “Koch”) prepared his hand smushed from scratch pepperoni pizza, that he cooked (or koched) in the Jaycees’ immaculate and commodious kitchen. An unidentified woman (or women) helped. In stark contrast to Bob’s act of culinary commitment, Kathy Koch (whom I am told pronounces her last name “Smith”) exhibited unbridled sacrifice by walking a full block and a half from her place of work at lunchtime to purchase a cherry pie from Reeves, which she selflessly shared with all. Bill and Christine Newman brought a quiche, or egg pie if you prefer. My wife, Cecelia, took a cue from Kathy, traveled to the nearest Giant, and bought some cheese and crackers that she artfully arrayed with a fistful of grapes on a disposable plastic platter. Steve and Teresa Marler brought a inventive Creole pork roast prepared in a crock pot, the recipe for which they said came from a crock pot cooking book, which is probably a crock. Keith Chamberlin prepared his Thai chicken with rice. Because Keith’s dish was rapidly and greedily consumed, I guess that everyone was overcome with the novelty of eating a chicken from Thailand. A colorful and flavorful Mardi Gras angel food cake was offered by Bill Cavender, who obviously cleaned out all the cases of little bottles of sprinkles and such from the cake decorating aisle at Sam’s Club in order to make it. A Guinness cake, roast beef and cucumber sandwiches, and many other tasty items were brought by folks who shall forever remain anonymous because I failed miserably in my attempts to fix further blame.

In an effort to restore a deeper sense of decorum and purpose to these gatherings, Wendy Aaronson coordinated and directed a blind tasting of commercial stouts. She professed that this was a “professional development” session designed to cultivate discriminating palates among participating BURPers. Right. Her able assistants remain unidentified because I received my charter from Delano well into the evening and I was rendered incapable of coherent thought at the end of the tasting, anyway. This tasting was a good idea. We all learned a lot and were amazed at our abilities to at least get a few right, and a few wrong. Wendy distributed a list of about 300 commercial stouts, with the name of each accompanied by a description plagiarized from sources published by learned stout tasters. She and her able assistants then gave us samples of stouts selected from the list and, with fists on her hips and a sneer on her lips, she challenged us to

identify each stout based on the provided descriptions. There were four or five tables of us, each table with about five participants, and all struggling mightily to discern which stout was which in a vain effort to elude Wendy’s derisive snorts at our misinformed and amateurish attempts. We fairly groveled by the end, with Keith Chamberlin prevailing as the master taster by correctly identifying four out of seven offerings. Many cried foul when it was revealed that one of the “stouts” was actually Sierra Nevada Porter, but this devilish misdeed was soon forgotten with a few additional rounds of Victory Storm King. Wendy threatens a similar event in the future—beer as yet unidentified.

Many beers and other potables were brought to the meeting, besides those entered into the competition. Mike Megown shared his milk stout, part of the 15-barrel batch brewed at the Oxford Brewing Company in mid-December in recognition of his winning entry at the Spirit of Free Beer. The irrepressible Dave Pyle, accompanied by his decidedly better half Becky, shared the cider he prepared with John Hallberg. Dave maintains that the apples were hand-ground and, since he’s bigger than me, I’m not disputing this assertion. A growler of Vienna was brought by Bob Dawson, and Bill Stewart brought a bottle of something called “Jenlain.” Since I interviewed Bill rather late in the evening, my notes are somewhat scrawled and simply state “Wisconsin Ave, no lights, Chevy Chase, Wine and Spirits, ‘Jenlain.’” I vaguely recall Bill extolling some feat of remarkable courage and endurance to obtain this Jenlain, to which my notes obviously perform an injustice. If Bill, or anyone else, can help me make sense of this, I will write an errata for next month’s newsletter. Keith Chamberlin (man, this guy’s name is EVERYWHERE!) brought an ESB that won the Real Ale competition last year. This entry in my notes follows my comments about Bill Stewart, so bear with me as I offer the following additional comments on Keith’s ESB: dry hopped with Liberty, brewed in October.

Now on to the raffle! The table below lists the raffled items and their winners.

Item	Winner
Blue Ridge Beer Mug	Ticket 3929
Blue Ridge Coasters and Glass	Ticket 3857
Shaeffer Beer Tray	Ticket 3981
Yeungling Sign	Ticket 3900
Brimstone Tee-shirt	Ticket 3993
Papazian book	Ticket 3915
Blue Ridge Banner	Ticket 3726
Guinness 4-pack	Ticket 3985
Yeungling Tap Handle	Ticket 3698
Hop Back/Strainer	Ticket 3742

If anyone wants to know the names of the winners, send me \$50 and a self-addressed stamped envelope and I promise to do my best to find out who they were. To aid your curiosity, however, I will report that I didn’t win anything. Another note: when the hop back/strainer was awarded, the recipient was recognized with howls of derision and laughter. Since I’m an admitted occasional and kit brewer, I confess to little knowledge of such things and remain perplexed at this outburst. *[The outburst had something to do with the winner having yelled, “Fix! Fix! Mix them up!” until he realized he’d won the item himself. Ed.]* I thought it came from NASA and it sure looked keen.

Oh, the stout competition. An assortment of studious and stern-looking folks gathered at the south end of the room and spent hours decanting, examining, swishing, smelling, tasting, and urinating stout derived from a huge assortment of containers large and small. These dedicated souls struggled mightily in total obscurity while the rest of the group gorged themselves at the north end of the room. With a well recognized "beer ye, beer ye" bellowed throughout the room, we all gathered Who-like in a semicircle to hear the results of the competition. And the winners are, or were . . .

3<sup>rd</sup> Place      David Belman

2<sup>nd</sup> Place      Mike Megown

1<sup>st</sup> Place      Keith Chamberlin (just kidding, it was actually Mike Megown)

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### New Members

Bill Ridgely, Minister of Propaganda

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Welcome this month to **Gail Broeckel** of the District (who joins as a family member with **Brian Matt**) and to **Mike McGuire** of Vienna.

Hope to see you both at the March meeting.

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## BURP Education Update

Wendy Aaronson, Minister of Enlightenment

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**MARCH COMMERCIAL TASTING:** The March competition will be IPA, and to further educate ourselves in this beer style, BURP will sponsor a commercial tasting of American and English pale ale and IPA. A BJCP judge will lead a discussion of the style followed by a tasting of 6 commercial examples. This will be a great opportunity, especially for individuals who do not have the time to attend the BJCP exam preparation classes, to learn about the style and gain experience in evaluating beer with regard to adherence to style and technical flaws. Individuals who participate in this tasting, including non-BJCP judges, will be encouraged to judge at the BURP IPA club competition. The tasting will begin 30 minutes before the official start of the meeting. Please arrive by 12:25 p.m.

**REINHEITSGEBOT EDUCATION SERIES:** Robert Stevens has helped me plan an exciting new educational series geared to the advanced intermediate brewing level and beyond. However, beginner and intermediate brewers will still be encouraged to attend. The series will be comprised of eight in-depth technical sessions that will examine the effects of malt, hops, water, and yeast on beer. You may recall that BURP ran a program like this in 1994 which was highly successful in raising the level of brewing expertise for all participants. The following topics will be covered: 1) Grains, Adjuncts, and Malting; 2) Methods and

Chemistry of Mashing; 3) Hops; 4) Yeast and Yeast Handling; 5) Water; 6) Conditioning and Packaging; 7) Quality Control and Sanitation; 8) Custom Home Brewery Equipment (including BURP's First Home Brewery Crawl). The first class, **GRAINS AND MALTING**, will be in April (date to be announced at the meeting). All sessions will cover some aspect of recipe formulation and emphasize improving quality. Each 3-hour session will be held on a weeknight at a home within a mile or so from a Metro stop. The cost will be a reasonable \$3-5 per session. We intend to have monthly sessions until June, break for the summer, and finish in the fall. You will be able to register for one class at a time or for the entire series. If you have questions or would like to register for the first class, please give me a call at 301-762-6523.

**FEBRUARY STOUT TASTING:** Around 20 people found out how difficult it was to taste and identify seven stouts based on their own experience and published descriptions of commercial examples. Keith Chamberlin won a mixed 6 pack for identifying four of the seven stouts correctly. Of note, most got at least 2 correct, and a good percentage of the participants identified the Sierra Nevada Porter as Sierra Nevada Stout (we told everyone that there was a porter in the tasting, but we didn't identify which one). In addition, many identified Victory Storm King correctly or as Anderson Valley Barney Flats Oatmeal Stout. Three people selected it as their favorite in the flight. Interestingly, the Guinness was not identified too often. I suspect this resulted from its being served after an overpowering stout. Many thanks to Tom Cannon, Trish Koch, and Bill Ridgely for assisting in this first-time event.

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## Brewing a Prize-Winning Real Ale

Keith Chamberlin, winner of the 1998 BURP Real Ale Competition

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I called this beer Throw It Together ESB because this recipe came completely from my head. I found out on brew-day that I had somehow managed to throw out all of my recipes and brewsheet from my computer. This also included IBU calculator and a calculation for OG. I panicked a little but decided to call someone to get another brewer's thoughts about hitting my IBU goal of about 40 and OG of 1.055. I ended up talking to Colleen Cannon and owe her some thanks for talking me into decreasing my grain bill some. Here is the recipe:

**Grain Bill (for 11 gallons)**

English Pale Ale	11lbs.
Marris Otter	10 lbs.
Belgian Wheat	0.5 lbs.
Belgian Caravienne	1.5 lbs.
Belgian Caramunich	2 lbs.

**Hopping Schedule**

Northern Brewer 2.5 oz.	60 min.
Northern Brewer 0.5 oz.	15 min.
Fuggles 1 oz.	15 min.
Fuggles 2 oz.	0 min. (at knockout and steep 10 min before cooling)

This was a standard single infusion, all grain beer mashed at 152F for 60 minutes, then the temp was raised to 170 for 10 minutes for mashout. I boiled for about 75 minutes. I did no water treatment except to put 3/8 tsp of lactic acid in the sparge water, ~15 gallons, but probably only used 12. I probably collected about 12.5 gallons of wort and boiled down to 11.5 and got about 11 gallons in the fermenter, I use whole hops so some extract is lost. The OG was 1.058 and the IBU calculation using Tinseth's numbers is 41 IBU. The beer was fermented around 70F in a glass carboy for 2 weeks, then racked to the keg, on top of 1/3 cup of corn sugar boiled in water for 15 minutes. I didn't bother cooling the sugar water as the beer should have plenty of viable yeast. The 5 gallon corny was pretty full, but I pressurized the headspace to about 30 psi (mainly to seal the lid) so that the pressure created by the corn sugar wouldn't leak out. The keg was primed 1 week before the competition. I opened the keg on Wednesday before the Friday judging so that I could add liquid isinglass. This was shaken in the back of my car as I delivered the keg. I believe it was vented by our wonderful cellarmaster Bill Ridgely the day of the competition. In talking with Andy Anderson, he says that normally the finings are added at the time of priming, but this method seemed to work for me. If anyone has any further questions, feel free to contact me!