



BURP NEWS

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The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"I would make it a felony to drink small beer." *Henry VI Part 2*

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May 1999

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- May 8 at 1 p.m. Meeting at John Esparolini's, 2579 Babcock Road, Vienna, VA (703) 938-5416
- May 8 Entries due for Spirit of Free Beer
- May 17 BURP party with Michael Jackson
- May 20 Michael Jackson, National Geographic, \$29 (202) 857-7700
- May 22-23 Spirit of Free Beer VII
- May 22 River City Beer Festival, Richmond
- June 19 at 1 p.m. Meeting at the Koch's, 9510 Bruce Drive, Silver Spring, MD 20901, (301) 587-5293
Note changed date
- June 25-26 Old Dominion Beer Festival, Ashburn, Virginia
- July 17 at 1 p.m. Meeting at Kathy Koch's, 3813 Forest Grove Dr., Annandale, VA 22003, (703) 256-4285
- August 27 MASHOUT
- September 18-19 Mid-Atlantic Beer & Food Festival

Competition Schedule

| | |
|-----------|--|
| May | Belgian Ales |
| June | Pilsner |
| July | Cider/Mead (also for AHA Club Competition) |
| August | Wheat (both American and German) |
| September | Porter (also for AHA Club Competition) |
| October | Weird |
| November | Real Ale |
| December | No contest |



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. Microsoft Word or text format is preferred.

Marler Madness

Steve Marler, Fearless Leader

Wow! This is a great time to be a BURP member and it is a great time to be a beer lover. There is a whole lot going on and I encourage you to be a part of it.

On Saturday, May 8 we have our annual Chili Contest. See the article Chili Contest article for rules and other information. Also during the meeting we will have our Belgian Beer club competition. Bring your best Belgian style homebrew and go for the blue ribbon. Entries for the Spirit of Free Beer will be accepted at the meeting, and it is the last day to submit your entry, so prepare your beers and entry forms now and bring them to the meeting Saturday.

Speaking of Free Beer, I said, I said, Free Beer - on May 22 and 23, to be exact, the 7th Annual Spirit of Free Beer Competition takes place. There are a lot of activities going on in preparation for this event and we need help. Please contact Andy Anderson, or talk to him during the meeting and volunteer some of your time.

If you have not already done so, you should get a sexist team together and brew a Steam Beer for the Brewers Challenge - Battle of the Sexes competition, which will take place at the July BURP meeting (July 19).

Although MASHOUT is a couple of months away, planning has already begun. The first MASHOUT planing meeting will be held May 7, at 7:00 at Bill Ridgely and Wendy Aaronson's house. Get in touch with Bill if you would like to help out. This is a big event, and we need a lot of help.

Just before the May BURP meeting is the Michael Jackson BURP party. I am happy to say that this event is sold out, sorry for those who could not attend.

There is a little time in June to catch your breath. If you have not brewed an Oktoberfest style beer for the September BURP Oktoberfest meeting, you should put that down on your schedule. Our June BURP meeting at which we will hold our Spirit of Free Beer award ceremony and the club Pilsner competition will be held on June 19. During the weekend of June 26 and 27 is the Dominion Festival and the AHA Homebrewer Conference.

The Dominion Festival leads us right into July with our BURP meeting and cider/mead competition being held on July 19 and then comes MASHOUT during the weekend of August 27.

I hope to see you all at these events and encourage you to get involved and help make them happen.

Damn proud to be a BURP member!



Update on Spirit of Free Beer

Andy Anderson, Minister of Culture/Scapegoat

Progress continues to be made on making this year's Spirit of Free Beer (SoFB) as successful as possible. This year's SoFB will be held on May 22-23 at Virginia Native Brewing in Alexandria, VA. The dead-line for accepting entries is May 8. More information can be found on the Web page at <http://www.burp.org/SoFB99/>

There are two things I ask from my fellow BURP members: volunteers and entries. We need people for three basic categories - judges, stewards, and general-purpose people. While the roles of judges and stewards are somewhat obvious, the general-purpose people are also known as jacks-of-all trades. These people can help us set up, clean up, register beers, mail envelopes, etc. In fact, a general-purpose job can quite often be done by a judge or a steward. I just want all the BURP members to know that they still can volunteer even if they were busy on the weekend of May 22-23.

Judges: please contact Tom Cannon at judges@burp.org or (703) 204-2256

Stewards: please contact Bruce Bennett at stewards@burp.org or (703) 594-3344

General Purpose: talk to me at Andy@burp.org or (703) 872-3246

You can also talk with any of us at the May 8 meeting.

There is also one specific role I still need to be filled: Breakfast Organizer for Sunday, 23 May. Jude and Alan ably filled that role for the past couple of years, but schedule

conflicts prevent a return engagement. If there is anyone out there will to get the bagels, cream cheese, and coffee ... definitely the coffee ... ready on Sunday morning, please contact me as soon as possible.

Entries:

You can hand-deliver your entries (3 bottles per entry) at the next BURP meeting on May 8 at John Esparolini's house. Or, you can mail your entries to:

SoFB 99
c/o Beer & Wine Masters
12266 Wilkins Avenue
Rockville, MD 20852

Or, you can drop off your entries at any of these fine establishments:

Beer & Wine Masters
12266 Wilkins Avenue
Rockville, MD 20852

Brew America
2738 Gallows Rd.
Vienna, VA 22180
(703) 207-0760

The Brew Pot
13031 11th St.
Bowie, MD
(301) 805-6799

Flying Barrel
103 S. Carroll St.
Frederick, MD 21701
(301) 663-4491

Maryland Homebrew
6770 Oak Hall Lane
Columbia, MD 21405
(410) 290-3768

Annapolis Home Brew
51 B. McKinsey Road
Severna Park, MD 21146
(410) 975-0930

If there are any questions, confusion, or a lack of information, please contact me as soon as possible, either by e-mail or by phone.

(H) 703 549-7224
(W) 703 872-3246



Chili Cookoff 1999

Steve Marler, Fearless Leader

You like it HOT! You can't handle it Hot!!

Tom Cannon poses 4 questions to you to determine if you can handle it Hot:

- Is your dining experience lacking if sweat isn't pouring from your forehead?
- Do you leave red-hot lip prints when you kiss your honey?
- Does death-by-fire sound like the only way to go?
- Is your chile supply kept under lock and key from small children and wimps?

If you answered yes to one or more of these questions then come and prove it at the 1999 BURP Chili Cookoff. The Chili Cookoff will be held on May 8th at the monthly BURP meeting.

Chili cookoff rules:

- Chili must be prepared on-site, meaning all ingredients must be combined and cooked at the meeting, although individual ingredients, such as vegetables and meats, may be prepared before hand (i.e., sliced and diced - I said no cooking).
- Recipe must include at least one bottle of beer (preferably homebrew).
- No sabotaging of other contestants' chili will be permitted.

Chili recipes must be provided to BURP on request.

Other pertinent facts:

- Bring your own portable stove/table/etc. to cook and serve chili or make arrangements ahead of time to share with someone.

- Bribing potential judges with hot dogs/chili dogs will be frowned upon.
- Dogs, exotic birds and other types of meats are and could be worth extra credit.
- Prizes will be awarded to the top three chilies (popular vote + extra credit).

There has been a lot of debate over the worth or permissibility of chili without meat since a vegetarian chili won two year ago. Because of the possibility of judges discriminating against these types of chili, there will also be an award given to the best "Alternative Style" Chili (i.e., a chili without meat). I think this will help to heal the wounds and make both camps.

Winning recipes will be published in the next month's BURP News. The meeting starts at 1:00 p.m.. Chili Tasting/judging will start at 2:30 p.m. Chili cooks may come as early as 11:00 am to start preparing chili.

May's Contest: Belgian Ales

Andy Anderson, Minister of Culture

Congratulations to Bill Ridgely & Wendy Aaronson for winning first place with their Maibock in last month's Bock contest. They will be representing BURP in the AHA Club-Only Bock contest. Finishing in second place was Steve Marler with his own Maibock. Rounding out the top three was Mike Megown with a powerful Doppelbock. They were all tasty beers.

The May BURP meeting will have the BURP Belgian homebrew competition. Historically, this is one of our larger competitions. We include both BJCP category 17 (Strong Belgian and French Ales) as well as category 18 (Other Belgian Ales.) As the May meeting will be quite busy between chili cooks and registering beer for the Spirit of Free Beer, the May contest will be handled off-line. Please bring your 2 bottles per entry of Belgian beer but keep it SEPARATE from the SoFB contest. I'll have a separate cooler on hand just for the May Belgian entries. So, if you have a particularly tasty Belgian ale you would like entered in both contests, you will need a total of 5 bottles of your magical elixir. Results will be announced on BURP-List and the newsletter as soon as they occur.

17. STRONG BELGIAN AND FRENCH ALES

17A. Dubbel

| | | |
|-------------|------------|--------------|
| OG: 1060-70 | IBU: 20-30 | Color: 10-15 |
|-------------|------------|--------------|

17B. Tripel

| | | |
|-------------|------------|--------------|
| OG: 1075-90 | IBU: 25-40 | Color: 3.5-5 |
|-------------|------------|--------------|

17C. Strong Golden Ales

| | | |
|-------------|------------|------------|
| OG: 1060-70 | IBU: 20-30 | Color: 3-9 |
|-------------|------------|------------|

17D. Strong Dark Ales

| | | |
|-------------|------------|--------------|
| OG: 1070-96 | IBU: 25-50 | Color: 10-20 |
|-------------|------------|--------------|

17E. Biere de Garde

| | | |
|-------------|------------|-------------|
| OG: 1060-80 | IBU: 25-30 | Color: 8-12 |
|-------------|------------|-------------|

18. OTHER BELGIAN ALES

18A. Oud Bruin Ales and Flanders Red Ales

Oud Bruin Ales:

| | | |
|-------------|------------|--------------|
| OG: 1045-55 | IBU: 15-25 | Color: 10-20 |
|-------------|------------|--------------|

Flanders Red Ales:

| | | |
|------------|------------|--------------|
| OG: 1052-6 | IBU: 10-25 | Color: 10-20 |
|------------|------------|--------------|

18B. Lambic

| | | |
|-------------|-----------|-------------|
| OG: 1040-70 | IBU: 3-22 | Color: 6-15 |
|-------------|-----------|-------------|

18C. Witbier

| | | |
|-------------|------------|------------|
| OG: 1044-50 | IBU: 15-25 | Color: 2-4 |
|-------------|------------|------------|

18D. Saison

| | | |
|-------------|------------|--------------|
| OG: 1048-80 | IBU: 20-40 | Color: 10-14 |
|-------------|------------|--------------|

18E. Pale Ale

| | | |
|-------------|------------|---------------|
| OG: 1040-54 | IBU: 20-40 | Color: 3.5-12 |
|-------------|------------|---------------|

18F. Specialties

| | | |
|---------|----------|------------|
| OG: any | IBU: any | Color: any |
|---------|----------|------------|



BURP Meeting Places

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 meetings 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.

Brewer Challenge/Battle of the Sexes

Steve Marler, Fearless Leader

The first BURP Brewers Challenge will take place at the July meeting which is scheduled for July 17. The Brewer Challenge will also revive the BURP Battle of the Sexes. The Brewers' Challenge will be to brew a Steam Beer as similar to Anchor Steam Beer as they can. To enter this competition you must be part of a team (two or more people) that consist of people all of the same gender. These teams will compete against each other to see which "sex" can brew a better steam beer. If you would like to compete in this competition but have not been able to form a team let me know by e-mail: marler@burp.org or give me a call at 703-527-4628 and I will try to form teams of people who are currently teamless.

Making Wine from Kits

Delano DuGarm, Minister of Truth

This is the first of a series of articles on homebrewing beverages other than beer. Future articles will include fruit and grape wines, mead, and cider.

Making wine from kits is an excellent first step into winemaking. If you are already brewing beer you already have most of the equipment you need, including carboys, airlocks, a bottling bucket, etc. In fact, you need considerably less equipment to make kit wine than to make an extract beer, because you do not need to boil the must (unfermented wine). Kit wines have one great advantage over wines made from unprocessed grapes or fruit—they can be made anytime. You don't have to restrict your wine making to the short period that fruit are in season. This means that you do not have to invest in as many fermentation and aging vessels as a wine maker who must ferment all his year's production at once.

Choosing your kit

One aspect to keep in mind is that the quality of wine is much more dependent on the quality of the raw ingredients than is the case with beer. In general I think that the best kit is the one that is the least concentrated. The less the must has been cooked, the better the flavor will be. Saving a few dollars on a kit at this point is a false economy if the wine's quality suffers

as a result. I'm also suspicious of wine kits that have apple or other non-grape juices as an ingredient, or those kits that claim to produce drinkable wine in only 3-4 weeks. Winemaking is a process that rewards patience.

If you spend a little more money than you planned on your kit, you can save a bit on yeast. While Wyeast produces a variety of liquid wine yeasts, most winemakers (both professional and amateur) still use dry yeast. Yeast varieties do affect the taste of the final wine, but not to the extent that they do in beer.

Preparing the must is easy compared to brewing beer. No hot liquids, no boil-overs. You just mix the kit and water, and perhaps add sugar and/or acid blend. Add the yeast and the must is ready to ferment. Fermentation temperatures and sanitation are not as crucial for wine as for beer. Wine, especially red wine, will ferment well at temperatures in the seventies, where most beer will end up with off flavors. Must is much lower in pH than wort, so it is a much less favorable environment for bacteria.

On the other hand, wine takes a lot longer to be ready to drink. Expect not to bottle your wine for at least six months after fermentation and to age the wine (especially red wines) for at least another six to twelve months.

Packaging is the only place where a beer brewer might need new equipment. You might bottle your wine in beer bottles and cap with crown caps, but this wine won't get much respect. Corks, though cost much more than crown caps, and require a special corker. I've never had good luck with two-handed corkers—they don't push the cork in far enough, but the far more effective floor models are pricey unless you bottle a lot of wine. Another option is to keg the wine. Keep it under very low pressure for still wine, or carbonate it like beer for champagne.

You probably won't make Chateau Latour from kits (in general I think it's much harder for an amateur to make great wine than to make great beer), but you can make something homemade for only \$1-2 a bottle that you will be proud to serve to guests.

