



# BURP NEWS

Go to  
www.burp.org  
for the latest on  
MASHOUT!

The Official Newsletter of the  
**BREWERS UNITED FOR REAL POTABLES**  
"When I was seventeen, I had some very good beers" H. Simpson

Delano DuGarm, Editor  
(703) 516-9659  
E-Mail: dugarm@burp.org

4300 Old Dominion Drive, Apt. 917  
Arlington, VA 22207

## August 1999

<b>BURP Officers</b>		
<b>Office</b>	<b>Officer</b>	<b>Phone/E-mail</b>
Fearless Leader	Steve Marler	(703) 527-4628 marler@burp.org
Minister of Enlightenment	Wendy Aaronson	(301) 762-6523 aaronson@burp.org
Minister of Culture	Andy Anderson	(703) 273-2108 anderson@burp.org
Minister of Truth	Delano DuGarm	(703) 516-9659 dugarm@burp.org
Minister of Propaganda	Bill Ridgely	(301) 762-6523 ridgely@burp.org
Minister of Prosperity	Christine Newman	(301) 977-3695 newman@burp.org
Minister of the Web	Lynn Ashley	(703) 522-5308 ashley@burp.org
Libeerian	Bill Newman	(301) 977-3695 newman@burp.org

November 20 BURP Meeting and Real Ale Festival at Bill and Wendy's, Rockville, MD

December 7 BURP Holiday Banquet, Oxon Hill (date tentative and venue tentative)

### Marler Madness

Steve Marler, Fearless Leader

Crabs.

Big Crabs.

Lots of Big Crabs. And to go with the crabs, what could be better than Steam Beer, lots of Steam Beer. Sitting in Kathy Koch's shady back yard, chowing down on some seriously good crabs, and sucking down glasses of Anchor Steam Beer was a great way to spend a hot Saturday July day. Thanks to Kathy for the use of her yard for the BURP meeting, and thanks to Mr. Crab himself, Bill Ridgely, for procurement of 4 bushels, and Tom Cannon and Dave Pyle for picking up and returning the rental tables and chairs. It's hard work like this that makes the monthly meetings seem almost effortless by those who show up at 1:00 to start drinking and partying (and in this case, to start munching crabs).

The first Brewers Challenge competition/revival of the Battle of the Sexes competition also took place at the July meeting. Teams of men battled teams of women to see who could brew a beer as similar as possible to Anchor Brewing Company's Steam Beer. There were 9 teams, 2 female, that entered a total of 16 beers. Special thanks to Bill Madden (Head Brewer, Capitol City Shirlington), Anning Smith (Owner and Brewer, Shenandoah Brewing Company), and Chris Schwartz (former brewer at Potomac River Brewing Company) for



August 27-29	MASHOUT
September 18	FOAM Homebrew Competition
Sept. 18-19	Mid-Atlantic Beer & Food Festival
September 25	BURP Meeting at the Cannons', Fairfax, VA
October ??	BURP Meeting

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.

taking out time to be judges for this competition. Ryan Maher, the mid-Atlantic sales rep for Merchant Du Vin-East was at the meeting and was also going to judge, but ended up leaving because he was not feeling well. We hope the Ryan can make it out to another BURP event. The winning team, bringing victory to the male gender, The Babe Buster (Bill Ridgely and Bill Newman). Second place went to The Cookes (Bob Cooke and his son), with third place going to Team DMS (Bob Dawson, Steve Marler, and Robert Stevens). A clean sweep for the males, but the women promise revenge next year.

August is MASHOUT month. If you haven't been up to Popenoe Mountain for this gathering of Mid-Atlantic homebrewers, camping out under the stars, believe me, it is worth experiencing. There are some BURP members that I know of that hate camping, but they are there on Popenoe Mountain, ready for the festivities. It is that much fun. This year will feature the usual campfires on Friday and Saturday nights with the usual assortment of Mashout musicians and storyteller. On Saturday evening we will have the Mashout traditional barbecue, but with an extra treat of having it catered by T.R. James Catering Company. And of course we will have the Sunday morning pancake breakfast.

There are a lot of day time activities available including Biking, Spelunking, Train Riding, Swimming, Hiking, and Drinking. Saturday morning there will also be a demonstration of tomahawk throwing and black powder shooting by mountain man Walking Crow. The BURP Wheat beer competition will also be held Saturday afternoon. Saturday night after dinner, the band Barrelhouse Brawl will play a rousing mix of roots Dixieland, hot jazz, and cathouse blues. Bill Prewitt will also have his giant motorized telescope, Leanne, for all those interested in gazing at the heavens, skies permitting. There is lots I've left out (mostly organized by camp activity director Bill Newman). This is really too much fun to miss, so I'm counting on seeing the usual BURP contingent there plus more than a few first timers.

The next BURP meeting following Mashout will be the BURP/Wort Hogs joint Oktoberfest meeting on Saturday, September 25. Along with the BURP/AHA Porter competition, we will also have a German Beer competition. Look for next month's newsletter for more information, but get your German style beers ready.

That is all for now. See you at MASHOUT.

---

## BURP EDUCATION UPDATE

---

Wendy Aaronson, Minister of Enlightenment

---

### BJCP EXAM PREPARATION CLASS BEGINS

SEPTEMBER 16: The 13 week BJCP exam preparation class will be held on Thursday evenings from 7-10 p.m. and begin on September 16. The class will be limited to 12 people (although I may be persuaded to go as high as 14) and be held at alternating VA and MD locations. Bob Maher has graciously offered his home in Falls Church, VA and the MD location will most likely be at Robert and Anne Stevens' home in Silver Spring. Although this course is open to anyone in BURP who wants to improve their knowledge of beer styles, the primary focus will be to prepare individuals to take the BJCP exam. Judging beers and practice exams will be integrated into each class and the expectation is that participants will make an effort to take the exam which will be scheduled at the end of January. In the first class, Tom Cannon will provide an overview of the BJCP and judging. We will also educate our palates by tasting samples of beer which have been adulterated with food grade and not-so food grade chemicals. The next two sessions will be technical sessions. In session two, we will discuss malt, hops, and yeast. Session three will be water and mashing. The remainder of the sessions will be devoted to beer styles. These include: Pale ale, IPA, bitters, and American amber ale; Porter and stout; Strong Ales (Barleywine, Old Ale, Scotch ale, Russian Imperial Stout); Amber and Dark Lagers (Vienna, Marzen, Fest, Dunkel, Schwarzbier, Bocks); Belgian Ales (Belgian Ale, Dubbel, Tripel); Scottish ale and Brown ale; Wheat beer (German, American, Wit); Light lagers (Pilsner, Export, Helles, Pre-Prohibition); Kolsch, Alt, Cream ale, and American lager; and, Lambics and Oud Bruin.

The cost of the class is \$60 made payable to BURP. Please send your check no later than Monday Sept. 13 to Wendy Aaronson, 15 Harvard Ct. Rockville, MD 20850. This course requires a lot of planning so it is really important to sign up early. I will cancel if I do not have at least 8 people. If you have any questions, please call me at 301-762-6523 or e-mail me at [aaronson@burp.org](mailto:aaronson@burp.org).

JULY EDUCATIONAL TASTING: Many thanks to Mark Cassels for leading the discussion of honey and mead held at the July meeting. Mark brought samples of many varieties of honey that most of us had never tried until the tasting. He also shared at least 7 or 8 wonderful home made and commercial meads. Unfortunately, I can not find my notes about the tasting and my only recollection of the meads is that I enjoyed all of them. We were also fortunate that John Hallberg joined us for

the tasting. Some of you may recall that John invited BURP to the Mount Vernon Cidery in Sperryville, VA, a few years ago. John, who is now a proprietor of "The Smokehouse", a B&B in Sperryville, will be opening a meadery. It truly was a great opportunity to have these individuals share their knowledge and prepare us for judging this AHA category.

REINHEITSGEBOT EDUCATION SERIES: I confess that I got sidetracked with work and summer fun, but Robert Stevens and I still intend to get this series started in late September. Look for details on the homepage and in next month's newsletter.

---

## HELP WANTED

Brew America is looking for part time help during the evenings and especially weekends. The pay is \$6.00 and hour plus a 20% employee discount. If interested please call 703-207-0760.

---

## Still Time to Register for MASHOUT 99!

Bill Ridgely, Minister of Propaganda

**MASHOUT 99** is only a few days away, but there's still time to register for the event. Please get those checks in the mail quickly, though, as your intrepid registrar will be leaving for the event by mid-day Thursday (Aug 26). Don't miss out by getting your check in the mail too late. The event will officially run from **Friday, Aug 27** through **Sunday, Aug 29**.

This year's MASHOUT looks once again to be the big event of the summer, and I hope everyone can make it. There's great musical entertainment lined up for you, and the Saturday night barbecue presented by **T. R. James Catering** should be a memorable meat extravaganza!

Cost of registration is \$15 for individuals, \$25 for couples, and \$6 for children 2-12 years of age. Children up to the age of 2 are admitted free of charge. Checks should be made payable to **BURP** and sent to:

MASHOUT 99  
15 Harvard Court  
Rockville, MD 20850

If you plan to register but can't get your check in the mail until early next week, please contact me at 301-762-6523 (or e-mail [ridgely@burp.org](mailto:ridgely@burp.org)). I will at least

be able to add your name to the attendee list in case the check does not arrive in time.

I hope to see everyone at MASHOUT 99!

---

## Holiday Contest

Steve Marler, Fearless Leader

In the past, BURP has not hosted a competition during the annual Holiday party in December. However, with Y2K just around the corner, things will be a little different this year. To help ring in the year 2000, BURP will host a home made Champagne (sparkling wine) contest during the Holiday Party.

The contest format will be simple. Contestants will bring their Champagne to the party where it will receive a number. All the Champagnes will be placed on a common table. All those in attendance at the party will have the opportunity to fill out a ballot indicating which Champagne is the best. The Champagne that receives the most votes will be the winner.

If you are interested in participating, I suggest that you go out to your local home brew supply store and pick up some juice or a kit and get it going soon. Grapes may be available for the hard core people that want to press their own juice, but you will have to do some searching to find them. The following home brew stores indicated to me that they have wine making and/or Champagne kits available:

Brew America  
Brew Masters  
The Brew Pot  
Brewtopia  
The Flying Barrel  
Maryland Homebrew

So be prepared for the predicted Champagne Shortage and BURPs Y2K Champagne Contest.

---

## Summer Winemaking Part 2 – From Grapes to Glass

Ralph Bucca

True wine is from grapes. Go in any liquor store and that is what you will find. Making wine from other fruits, leaves etc is considered country wine, nothing wrong

with them, but most people do not consider them true wines.

Making wines from grapes is not difficult, in fact, it has been done for thousands of years and the technique has not changed! Get grapes, crush them, press the juice, ferment it.

Getting good wine grapes is the challenge, however, there are several pick-your-own vineyards in Maryland or Virginia, also, some commercial vineyards might sell you their grapes\*. The season is roughly Mid –August through Mid –October, with September being prime winemaking time.

After you have contacted your grape source be prepared to pick your grapes. Choose the variety you want then start snipping. Figure 15 lbs. per gallon, 80 lbs. to fill a carboy. Most vineyards let you use their crusher. I bring picnic coolers to transform the grape slurry. If no crusher, then plastic trash bags or cardboard boxes are fine. If you don't think you have a crusher, look no further than your feet. Use a large plastic trash can, dump the grapes in, hose down your feet before and after and get stomping. If they are white grapes, press them into juice within 12 hours, to avoid the color from the tannins in the skins. If you don't have a press, the grapes can be wrapped in cheesecloth and pressed through a colander over a pail. Check the juice with a hydrometer and adjust with sugar to make 12% wine. Add yeast and ferment. If red grapes, add yeast after the crush, stir twice daily and press 1 week later, this is done to extract the color and tannins.

A second wine can be made from the same grapes. If your initial yield is 5 gallons, aim for ½ that amount. For every gallon, add 1-gallon water and 2.5 pounds sugar. Ferment on the skins for a few days, the yeast is already in the reds, but needs to be added to the whites. The wine needs to be racked every three months, and bottled in the summer, just before you need the carboys to make wine again.

You can make wine from concentrates, but it's cheating.

*This is Mr. Bucca's opinion and does not necessarily reflect the views of BURP or its officers. If you would like to reply, please send your article to the Editor at [dugarm@burp.org](mailto:dugarm@burp.org). Ed.*

\*For grape contact: Maryland Grape Growers Assn. 1116 E. Deep Run Road, Westminster Md. 21158 (410-848-7577) VA Wine Marketing Office (1-800-va vines) or give me a call for local availability (410-257-0022)

---

## Brewers Challenge

---

Steve Marler, Fearless Leader

---

What kind of beer do you make when you are given the base ingredients and very little other direction? That will be the next Brewers Challenge. Ten teams will be given some base ingredients that they must use and they will be allowed to add up to one pound of any other 3 ingredients that they choose. These ten beers will then be judged at the Weird Beer meeting in October.

Teams must consist of 2 or more people. At least one person on the team must be a must be a BURP member and at least one member of the team must be a novice brewer (one or less years of experience) that plans to continue to brew (i.e., not just a spouse, relative, or friend that will never brew again). The BURP member and novice brewer may be the same person. All team members must be 21 year old or older.

The competition will be open to the first 10 teams that provide me with the required information below, either by e-mail or snail mail. No phone calls!

Team Name:

Team Captain (name and contact information):

Team Members:

Name	BURP Member (Y/N)	Years of Brewing Experience
------	-------------------	-----------------------------

We will have a panel of judges to choose which beer is the best overall.

More detailed instructions will be given to the 10 teams.

BURP Oktoberfest/German Style Beer Contest

The September meeting, which is on Saturday, September 25 will also be the first BURP Oktoberfest. It will also be a joint meeting with the Herdon Wort Hogs. During the joint meeting/Oktoberfest, we will have a German Style Beer Contest. Bring any German Style Beer that you have brewed or will brew between now and the meeting. All the entries will be put in a common area. All those in attendance at the meeting will have the opportunity to fill out a ballot indicating which German Beer they believe is the best. The beer that receives the most votes will be the winner.

## Cherry Beers

Delano DuGarm, Minister of Truth

In June I found myself with a great amount of sour cherries. I made two beers to take advantage of this situation. This is a progress report.

Both beers were all grain, and went through primary fermentation in corny kegs. After a week of fermentation, I added ten pounds of sour cherries to each batch. The cherries were not blanched or pasteurized. Instead they were frozen, then thawed and rinsed, whirled in the food processor to break up the skins, and added to the beer. I know that this might be adding a dangerous level of bacteria to my beer, but I didn't have any way to process so many cherries.

I left the cherries on the beer for two weeks, then transferred the beer to carboys. I had too much beer to fit the carboys, so I had the chance to try the beers.

The first beer is a Belgian ale, made with the same recipe that won a blue ribbon at Spirit of Free Beer. The cherry version has a nice pink color, and good cherry expression, but is quite sour.

The second beer seems at this point to be more successful. It is a sweet porter. With the cherries added it has a flavor that reminds me of Black Forest cake.

So far, no bottle has shown any signs of bacterial infection (ring around the collar, over carbonation, odd flavors), but both are heavily sedimented. Tasty though these beers are now, I'm not expecting them to age well.

I'll probably be bringing bottles of these beers to Mashout.

---

## Report from the Minister with the lack of Culture

Andy Anderson, Minister of Culture

My thanks to Bruce Bennett & El Presidente Marler for running the Mead & Cider competition at the July meeting. I managed to keep my streak alive and have still never attended a BURP crab feast. Some day I will finally make it. My excuse for missing this meeting was to attend a bachelor party in France. Crappy beer, but good wine - and that's all I'll say on the subject of cross-cultural stag weekends. Now, on to the subject at hand, the August club competition: Wheat Beer.

There are a couple of things to point out about this month's competition. Although it is a BURP competition, it will be open to anyone at MASHOUT who offers two bottles of their magical wheat elixir. Secondly, we will be accepting both German and American wheat beers. So, feel free to enter your insipid American wheat beers in this month's competition. While I might be biased, the judges will be scrupulously fair.

Please see me with your entries as soon as is convenient. I should be easy to spot, as I'll be the one with a beer in his hand. I'd like to start the competition early on Saturday afternoon. So, if you have an entry, or would like to judge, please see me before then.

The following style descriptions are based upon BJCP guidelines.

### American Wheat

A standard ale yeast is used. Typically has light grain flavors and aromas characteristic of wheat. The clove aromas and flavors of Bavarian weizenbiers are absent (and inappropriate). Hopping rates can be high or low. The proportion of wheat is often greater than 50%. Light body, pale straw to gold although dark versions exist.

OG: 1.035-50

IBU: 10-30

Color: 2-8

### Bavarian Weizen

A traditional wheat-based ale from Southern Germany known for its 'clove-like' aroma and flavor produced by unique yeast strains. A high percentage of wheat malt is employed, typically 50% or more. These are light, refreshing summertime beers with low hopping rates. Fruity banana aromas and flavors are often found as well. The Hefeweizen version includes suspended yeast. Light straw to amber; light body.

OG: 1.045-55

IBU: 8-14

Color: 3-9

### Bavarian Dunkelweizen

Dark version of Bavarian Weizen in which some darker malt has been used. Slightly fuller, more robust flavor with notes of roastiness. Light amber to light brown. Often less clove than the Weizen style; other parameters are similar.

OG: 1.045-55+

IBU: 10-15

Color: 17-22

### Berliner Weisse

A sharply sour wheat beer produced from the predominant use of a lactobacillus culture in its fermentation. Wheat content is usually less than 50%. Very low hopping rate, low in alcohol, light body and very pale. Often served with raspberry or woodruff syrup to counter some of the sourness.

OG: 1.028-32

IBU: 3-12

Color: 2-4

### Weizenbock

Strong Bavarian-style wheat beer that marries the normal characteristics of Weizens with the rich malty flavor of darker malts and a higher alcohol level, yielding a greater intensity of flavor, a fuller body, and a somewhat darker color than found in normal Weizenbiers.

OG: 1.066-80

IBU: 10-15

Color: 7-30