



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

“Beer, if drank with moderation, softens the temper, cheers the spirit and promotes health”
Thomas Jefferson

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Editor's Note

Delano DuGarm, Minister of Truth

I'm sorry to note that this issue is short on, well, content. I will do a better job of soliciting articles, but consider yourselves warned. If you do not submit articles for the newsletter, you have only yourselves to blame if I begin a multi-issue series on the use of acorns in brewing. Yes. Acorns. Not a pretty thought, is it?

- October 30 BURP Meeting, Weird Beer Competition, & Brewers Challenge at Ken and Sara Graham's, Darnestown, MD
- November 13 Blue Ridge Brew Off, Asheville, NC
- November 20 BURP Meeting and Real Ale Festival at Bill and Wendy's, Rockville, MD
- December 7 BURP Holiday Banquet, Oxon Hill, MD (date tentative and venue tentative)

BURP Meeting Places

Steve Marler, Fearless Leader

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

I am looking for 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



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.

know the month you are interested in and a date if you can commit to one 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. Weeknight 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 less than \$100, let me know.

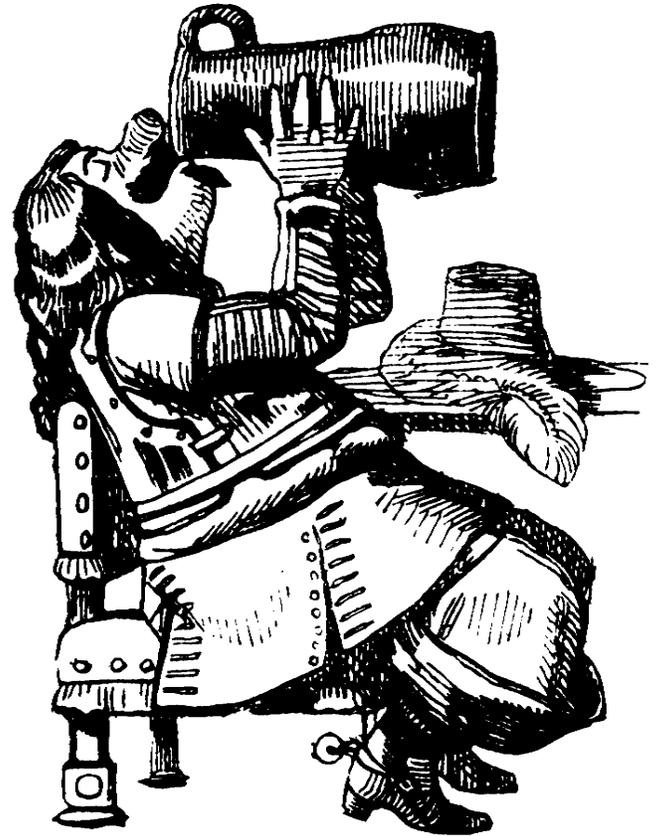
BURP 1999 Brewer of the Year

Steve Marler, Fearless Leader

With two club competitions left, the BURP Brewer of the Year competition is getting very interesting. Andy Anderson took the lead after his first and second place finishes in the Porter competition last month. There is a total of 12 points available, which means that anyone with 4 or more points as of now can still win. Considering that each of the top brewers are big real ale fans and brew a lot of these types of beers, this year's Real Ale competition should be both exciting and very interesting.

Here are the accumulated points for the BURP Brewer of the Year as of September 25, 1999:

Andy Anderson: 15
 Mike McGown: 12
 Tom and Colleen Cannon: 7
 Keith Chamberlin: 6
 Robert Stevens: 6
 Bill Ridgely & Wendy Aaronson: 6
 Delano DuGarm: 5
 Paul Fiorino: 5
 Pat and Janet Crowe: 5
 Steve Marler: 4
 Dave Pyle: 4
 Art Blanchard: 4
 Dave Belman: 4
 Jay Adams: 4
 AJ DeLange: 4
 Robbie Ludwick: 3
 Bob Dawson: 3
 Bob and Alexis Maher: 3
 John Dittmann: 3
 Eric Clem: 2
 Jim Lebo: 2
 Randy Paul: 2
 Wild Willie: 1
 David Canger: 1
 Bob Kepler & Betsy Kliks: 1
 Mike Souza: 1



Minister of Culture Report

Andy Anderson, Minister of Culture

This month's contest is our annual "Weird Beer" competition. Now, before you run down to the basement to pull out a 5-year-old bottle of oxidized lactic stout, we do have some style parameters. If you look at the latest BJCP style guidelines (<http://www.mv.com/ipusers/slack/bjcp/style-index.html>), our contest corresponds most closely to categories 22 plus 24. These two categories are 22.SPICE/HERB/VEGETABLE BEER and 24 .SPECIALTY/ EXPERIMENTAL/ HISTORICAL. A couple of notes to remember; this is not a Fruit Beer contest, but if fruit is used in an otherwise "Weird Beer", then it is acceptable. Similarly, this is not a Rauchbier contest, but if you have a smoked beer, other than a classic Rauchbier, then it is acceptable. The point of this contest is to come up with intriguing ingredients and interesting brewing processes.

The following descriptions come from the BJCP:

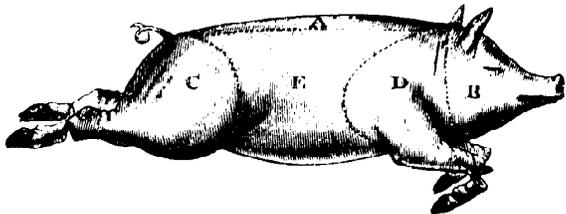
22. SPICE/HERB/VEGETABLE BEER

Overall balance is the key to presenting a well-made spice, herb or vegetable (SHV) beer. The SHV should complement the original style and not overwhelm it.

The brewer should recognize that some combinations of base beer styles and SHVs work well together while others do not make for harmonious combinations. If the base beer is a classic style, the original style should come through in aroma and flavor. Additionally, whenever multiple spices, herbs or vegetables are used each should be distinctive in their own way.

24. SPECIALTY/EXPERIMENTAL/HISTORICAL

Any ale or lager beer brewed using unusual techniques (hot rocks, etc.), unique fermentables (such as maple syrup, honey, etc.), unique adjuncts (oats, rye, potatoes, etc.), low alcohol, combinations of fruits and spices/herbs/vegetables, or historical beers (Entire, IPA with Brettanomyces, Louvain Peeterman, etc.). Experimental beers that do not otherwise meet the other established style categories may be entered here. Overall balance is the key to presenting a well-made specialty beer. The distinctive nature of the stated specialty should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and ingredients or techniques work well together while others do not make for harmonious combinations. If the base beer is a classic style, the original style should come through in aroma and flavor. Additionally, whenever multiple fruits, spices, herbs or vegetables are used each should be distinctive in their own way.



The use of pork in beer is not encouraged.

BURP Elections 2000

Steve Marler, Election Fixer

Ask not what BURP can do for you, but what you can do for BURP!

As the dawn of a new decade approaches so does the need for involved BURP members. BURP is an organization whose existence and success depends on its members to be involved and to volunteer. Involvement can take many forms, from organizing a pub crawl to being a BURP officer. Regardless of what form, it takes the members to step forward and volunteer.

At the January 2000 meeting we will hold elections for BURP officers. This is an excellent opportunity to get involved. Some of this year's officers will not run again, and some may. Regardless, all offices are open for

candidates. Please let me know if you are interested in running for an office, or if you would like to talk about the responsibilities of a particular office.

If, for what ever reason, you are not considering running for an office, consider volunteering to organize an event or volunteer to help an event organizer. There are a lot of things that BURP does doing a year, and a lot a volunteers are needed. BURP Needs You!



Marler Madness

Steve Marler, Fearless Leader

If you missed the BURP/Wort Hogs Oktoberfest joint meeting last month you missed a great meeting. If you were there you know what I am talking about. Special thanks goes out to Colleen and Tom Cannon for hosting this spectacular event, the crew of T.R. James Catering Company (a.k.a. Linda and Jim Rorick, and Jim Tyndall) for providing us with great German food, Rick Garvin for cooking up some of his home made sausages, and of course all the people that entered beers into our German Style Beer competition. We had 19 German Style beers entered into the competition. I think that 16 of the entries were in kegs. It was a challenge to get through them all in time to vote. Gallons and gallons of German beer to drink - what a way to be challenged. I did not taste one that was bad. As a matter of fact, every one of them I tasted was damn good. It just goes to show what great brewers we have in BURP. It is a fact that we should all be proud of. Colleen and Tom Cannon received the most votes for their Rauchbier, Dave Belman followed the vote count for his Maerzen, and Mike Megown claimed third with his Helles.

By now you may have noticed that autumn has descended on the area. Fall is most home brewers' favorite time to brew. The days can still be warm, but

the fermentation temperatures are near ideal. Many people are turning their attention towards brewing holiday beers and other malty and body warming brews to get themselves through the winter. Of course, it is also time to begin preparations for BURP's third annual Real Ale Competition. Look for more information in the BURP newsletter and the BURP web page for this growing event. I hope you are going to take advantage of this fine brewing season.

It is also time to turn our attention to the BURP 2000 election which will be held in January, 2000. Last year we actually had some competition, and that was great. I think everyone in the club would like to see that happen again this year. Part of the Fearless Leader's duties is to make sure we have candidates for all offices. Every office is open. If you are interested in helping lead BURP into a new decade let me know. The club needs you.

It is also my responsibility to get meeting locations for the up-coming year. Tom Cannon did a great job last year so that I did not have to worry about too many meeting locations when I assumed the position. If you would like to host a meeting next year, let me know what month you are interested in, and a date if possible.

Speaking of future meetings, our October meeting will be held on Saturday, October 30 at Ken Graham's house. We will have our annual weird beer competition and the judging of our second Brewer's Challenge Competition. I would like to continue the tradition that Tom Cannon started last year and encourage everyone to dress up as your favorite beer. For example, Alan Hew was a great Hop Devil last year. The only rule this year is that your favorite beer this year should not be the same as last year's.

See you at the October meeting.



BURP 1999 Real Ale Competition

Tom Cannon, Real Ale Maven

Announcing the third BURP Real Ale competition to be held in conjunction with the November 20 BURP meeting at Bill and Wendy's house in Rockville.

For those who have not participated in the past, this is a keg-only competition with entries accepted in the following British ale categories: Mild, Ordinary Bitter, Best Bitter, Strong Bitter (ESB), Strong Mild, Old Ale, Scottish 60/-, 70/-, and 80/-, Brown Ale, Porter, and Stout. All entries should be naturally conditioned (no forced carbonation, please), and will be served by hand pump without the assistance of any extraneous gas. A beer engine will not be required for entry as the club has plenty amongst our members.

Entries will be accepted at Bill and Wendy's house, beginning Sunday, 14 November. A minimum of 1 gallon of beer is required in the keg for each entry. Three or Five gallon Cornelius kegs with standard pin or ball lock fittings are the most readily used form of keg, but if you wish to submit a Sanke or a Hogshead of Real Ale, please be our guest :-). It is recommended that all entrants submit their kegs a few days before the competition in order to allow the beer to settle and clear, but entries will be accepted right up until the time of the competition. Our crack team of BURP cellermen/women will adhere to any conditioning directions given them, but in the event that no directions are given, we will do whatever we feel is best for the beer. The competition will be held Friday, 19 November during a closed-judging session, but the remaining beer will be available for tasting at the BURP meeting on Saturday the 20th. Because of the quantity of Real Ale available for



Saturday's meeting, the November meeting will not require members to bring beer.

The purpose of the competition is to celebrate British-style Cask Conditioned Real Ale. The beers will be judged according to their quality as well as their adherence to these British styles. We will endeavor to recruit the most knowledgeable Real Ale judges from within BURP and the professional brewing community. There will be no cost to enter the competition and each entry will receive feedback. Ribbons will be awarded for first, second and third place and the winner will also receive the coveted 1999 BURP Real Ale Competition Cup.

Style guidelines and complete competition rules are available on the BURP web page. If you can't access the BURP page, contact Tom Cannon (Cannon@Burp.org) or Andy Anderson (Andy@Burp.org) for more information. If you plan on entering beer for the RAC, please let us know as soon as possible for planning purposes.

Calling all Beer Engines

As part of the 1999 BURP Real Ale Competition, we will once again be calling on all BURP members for their beer engines for use in the competition and the tasting at the November meeting. If you are a BURPer, and you have a beer engine (there are lots of you), we hope you will let us use your pump for the biggest Real Ale tasting on the East Coast! RAC organizers will be contacting you, but if you think we will forget you, please contact us (Tom or Andy). Thanks!



Spirit of Free Beer Winners

Note: In response to popular demand we will be publishing prize-winning recipes from the Spirit of Free Beer Homebrew Competition. Naturally, we have to start with a beer that contains adjuncts.

1998 1st Place Light Ale

Cream Ale, by Jay Adams

Batch Size = 10 gal

OG = 1.042

FG = 1.013

Ingredients:

9 lb Briess 6 row

3 lb Durst Vienna

0.5 lb DWC Caravienne

2.5 lb flaked maize

1 lb flaked barley

0.7 oz Cascade first-wort hopping

1 oz Cluster at 60 minutes

1 oz East Kent Goldings at 60 minutes

0.6 oz Cascade at knock-out

Process:

Cereal mashes at 130F for 30 minutes, then raise it up to 152F for 30 minutes, and finally boil for 30 minutes.

Main mash is at 104F for 60 minutes, then 122 for 15 minutes, 140F for 30 minutes, & 158F for 30 minutes.

Yeast = Wyeast 1056 (Chico Ale strain)

Fermentation is 3 weeks at 60F, followed by 2 months of lagering at 32F