



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

“ Beer is much more extensively consumed than wine, but less adequately honored” – Michael Jackson

Note: there will be no further issues of BURP News this Year.

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November/December 1999

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November 13	Blue Ridge Brew Off, Asheville, NC
November 20	BURP Meeting and Real Ale Festival at Bill and Wendy's, Rockville, MD
December 8	BURP Holiday Banquet, Oxon Hill, MD
December 31	Only one year until the end of the millennium.

December BURP Meeting - Annual Holiday Banquet Wednesday, Dec 8, 1999

Bill Ridgely

Don't miss the annual **BURP Holiday Banquet** to be held on **Wednesday, December 8** at the **Oxon Hill Jaycee Center** in Ft Washington, MD. Doors will open at 5:00 PM for those who wish to cook on site and help decorate. Festivities will begin at 6:00 PM.

Volunteers are needed to help with decorating, setup, and cleanup after the event. If you would like to assist in any way, please contact Wendy or me at 301-762-6523 or e-mail ridgely@burp.org.

As with previous banquets, this will be a potluck dinner with everyone bringing a dish of their choice. If you are not sure what to bring, please feel free to contact Wendy or me for suggestions. In past years, there's been a profusion of appetizers, soups, salads, main courses, and desserts, and we're anticipating much the same this time. It's also been a long-standing tradition to use beer in dishes if at all possible, so be creative. Try to provide enough food for at least 6-8 people. We will have full cooking facilities available on site, so if you prefer to prepare your dish at the Jaycee Center, a stove, oven, and microwave will be available (plus a large refrigerator for keeping ingredients fresh).

In addition to great food, the holiday banquet has always been a showplace for wonderful homebrewed holiday beers, so please bring plenty of your best to share around and celebrate the final days of the millennium. This year will also feature homemade champagne, so be prepared for a real cornucopia of fermentables.

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.

I always look forward to the banquet, one of BURP's premier events and the grand finale to another great year of brewing, learning, and socializing. Hope to see everyone there!



A Scene from Last Year's Banquet

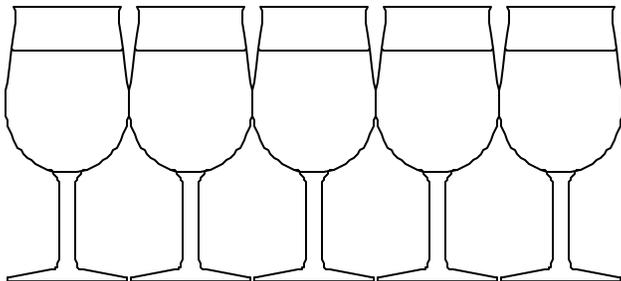
BURP Champagne Competition

Steve Marler, Fearless Leader

This is a reminder to all of you that have made some Champagne (sparkling wine) to help ring in the year 2000 that BURP is hosting a home made Champagne contest during the Holiday Party in December.

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.

So don't forget to bring your Champagne entry to the BURP Holiday Banquet.



Marler Madness

soon to be former Fearless Leader Steve Marler

First of I would like to thank Ken and Sara Graham for hosting the October meeting. We had a good turn out, including people that I have not seen in a long time, or never have seen before. A good number of BURPers also came dressed-up in costume, not necessarily as their favorite beer, but they were dressed-up none the less. I applaud their efforts, not only for their costumes, but for helping make the October meeting even more fun.

We had two competitions during the October meeting, the Brewers Challenge Competition (sponsored by Hop Union) and the traditional Weird Beer Competition. Special thanks to Andy Anderson and Alison Skeel for coordinating them and to all the members who volunteered to judge.

If you can think back a couple of month ago, we gave 9 teams enough base ingredients to brew a five gallon batch of beer. Each team was allowed to use up to one pound of any other three ingredients. Each team also had to have a novice brewer. Seven teams entered their beers at the October meeting. First place went to the Mean Stuff team comprised of Bud and Dan Hensgen. Second place went to the Bugaboos, a team comprised of Andy Anderson and Mario and Lynda DiValentin. Third place went to the Cat Fight Brewery which was comprised of Colleen Cannon, Kathy Obert, and Dave Pyle.

I would like to thank Dave and Becky Pyle for helping with Hop Unions' sponsorship of this competition. I would also like to thank all the teams for participating. I hope that BURP will continue to hold the Brewers Challenge competitions. I believe these competitions are a good way to promote home brewing within the club.

We had seven entries in the Weird Beer competition this year including a Worcestershire Bock, a Fennel Seed Mild, and a Green Tea Weizen. Mike Megown took first with his Smoked Honey Ale. Bob Verdon took second with a Spiced Christmas Ale, and Andy Anderson took third also with a Spiced Christmas Ale. Does Andy do anything else but brew?

The results of the Weird Beer competition give even more weight to the Real Ale competition being held this month. Andy Anderson continues to lead the BURP Brewer of the Year competition, adding one more point

to his total. However, with Mike Megown picking up 3 points he now trails Anderson by only one point. Andy now has 16 points and Mike has 15. Tom and Colleen still hold third place with 7 points. Interestingly enough, Andy, Mike, and the Cannons are all Real Ale fans and brew a lot of Real Ale during the year. However, Megown and the Cannons have not placed in the first two years of the BURP Real Ale competition. Anderson did win the first year, but was shut out last year.

Will Andy Anderson be able to fend off the competition and become BURP's first Brewer of the Year? Can Mike Megown outscore Andy to regain the lead and become the Brewer of the Year? Can the Cannons maintain their standing and win the competition that they covet the most? Or will there be a spoiler and who will it be? Your guess is as good as mine. The excitement is building and will culminate at the BURP Real Ale Festival. The Festival/November BURP meeting is on Saturday, November 20 at Wendy Aaronson & Bill Ridgely's house. Make sure you do not miss this one! Also remember to enter your real ale(s) starting Sunday November 14, through November 18. Contact Tom Cannon for more information. Remember, not only may your entry win the competition, but could also effect the outcome of the Brewer of the Year. Don't be left out of the fun.

See you on November 20th.

New Members

Bill Ridgely, Minister of Propaganda

We've missed several newsletter issues, so I apologize if anyone has been left out. We've added a number of people to the club over the last several months.

Welcome to **Margaret Cigno** of Ft. Washington, **Ben Dellavedova** of Arlington, **Angelo Nappi** of Burke, **Lynn Nejezchleb** of Alexandria, **Mark & Vicki Svensen** of New Carrollton, **Bob Verdon** of Herndon (also a member of the Wort Hogs and a representative of that club on the MASHOUT Planning Committee), and **Karen Woodson** of the District.

HOMETOWN BOY MAKES GOOD

William P. (Wild Willy) Winter

Jay Adams, Minister of Culture Emeritus, now living in exile in the bustling metropolis of Bat Cave, North Carolina (yes, it's a real place and no, there is no sign of either Batman or Robin) has just taken brewing in the Tarheel State by storm. When the dust (foam?) had settled on the recent competition called TRUB XI, held in Raleigh, NC, Jay had notched an impressive total of awards including two third place awards, four first place awards and Best of Show. The third places were in American Brown Ale and American Cream Ale. The firsts were in Robust Porter (Wild Willy's Kiss my Entire Butt Porter, for which I take no credit), IPA, Scottish Heavy Ale, and Belgian-Style Fruit Lambic. The latter, his *piece de resistance* took Best of Show. These points, together with those amassed in two earlier competitions (CARBOY'S SHAMROCK OPEN and CBM'S US OPEN) combined to secure Jay's exalted position as North Carolina's Brewer of the Year. Congratulations, Jay!! As a P.S., for those who met Jay's North Carolina brewing buddy, Brian Cole, at the SoFB, Brian didn't do half bad either. He took three thirds, one second and three firsts plus 1st runner-up in Best of Show. In the State of North Carolina, this may be recorded as a victory for MALT, Jay's current club, but we all know that it was Jay Adams of BURP that showed those good ol' boys a thing or two about the fine art of brewing.



Minister of Culture Report

Andy Anderson, Minister of Culture

Congratulations to the winners of our annual Weird Beer contest. In 1st place was Mike Megown with a delicious Smoked Honey Ale. 2nd place went to a visiting WortHog, Bob Verdon, and his Spiced Christmas Ale. Rounding out 3rd place was Andy Anderson with his variation of a Spiced Christmas Ale. Honorable Mention should go to our Fearless Leader who entered 5 different weird beers. Now we can definitively state that Worchester Sauce & beer just don't mix :-)

November's competition is the Real Ale competition and is a keg-only competition. Last year we had 30 kegs; let's go for even more this time.

Cask Conditioning

Mike Megown

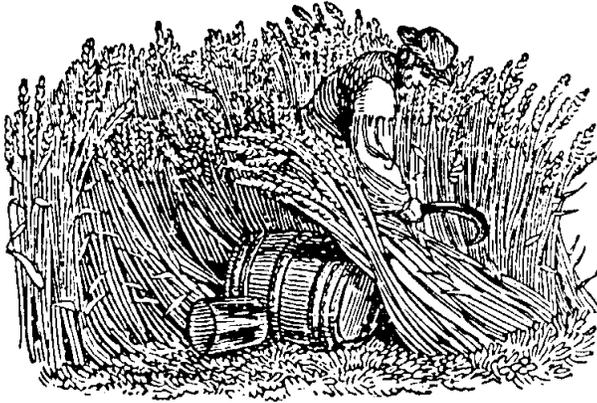
What is **Real Ale**? According CAMRA it is "a name for draught (or bottled) beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide." The essential points are secondary fermentation in the container from which it is dispensed (cask conditioning) and the method of dispensing.

So how do you achieve this at home? That's what this article attempts to describe. The term conditioning covers all of the changes that occur in the beer from the time it is primed to the time it is served. It should not be confused with the condition in the beer which specifically refers to the amount of carbon dioxide in the beer.

Cask conditioned beer must be set up in its serving position and then left undisturbed until the cask is empty. At the homebrew level many brewers use the 5 gal corney kegs instead of a true firkin. A permanent storage system, known as the stillage (also known as the stillion, horsing, or thrawlls, and in Scotland as the gantry) can be constructed by laying two horizontal beams and by fixing onto the rear beam cut-out circular blocks with a radius less than that of the cask, so that the cask is tilted forwards towards the tap. Put the cask onto the stillage the moment the beer is racked into the cask. Note these are the procedures if you are using a firkin, if using a 5 gal corney keg just let it sit normally.

Once the primary fermentation has been completed, the beer is racked to the cask. Traditionally this is done when the beer is two degrees above its final gravity. There should be sufficient residual sugars in the beer to allow secondary fermentation to occur. However, many brewers add priming sugar when the beer is racked to the cask. Usually 1/3 cup per 5 gal, Dry hops and finings (approximately 1/2 bottle of the liquid isinglass for 5 gallons of beer) are also added at this stage. The cask is now closed and left for several days before venting (spiling). Spiling can be spectacular, if pressure has built up hops and beer can spray up in a fountain. In practice, little beer is lost despite how it looks. The beer should now be allowed to mature and come into condition. The time required is highly variable ranging from several months for strong ales and barley wines to less than a week for low gravity beers such as milds and light bitters. As I mentioned earlier, finings are normally added when the beer is racked to the cask. Sometimes, if the beer will not drop bright, it may be necessary to re-fine. Roll the cask vigorously to mix the beer with the finings. The finings initially flocculate into loose lumps which gradually accumulate into bands alternating with bright beer. These bands then move to the top or bottom of the beer (the top break and the bottom break). Occassionally you will get banding or layering in which the sediment will accumulate in the middle of the beer. Beer above and below the band will be perfectly bright. Nothing can be done about this, the cloudy beer must be drawn off and discarded. The temperature of the beer is an important aspect of real ale. The cellar should be maintained at 13-14 C (55-57 F). The temperature affects the condition of the beer and also the clarity since isinglass finings are rendered useless at high temperatures. Too warm and the beer will be flat, too cold and it will be over gassy. Real ale in perfect condition contains one volume of carbon dioxide per volume of beer. Top-pressure (force carbonation) is often employed by homebrewer. This is the application of carbon dioxide at relatively high pressure into the beer. This makes cask beer greatly over conditioned. The resulting beer cannot be considered to be real ale. Blanket pressure may be applied to real ale if the turnover of the beer is low. In this system a demand valve allows carbon dioxide to be drawn into the cask as beer is drawn off, and thus air never enters. A secondary relief valve must be included to automatically vent a build up of pressure (above 1 atmosphere). There is a rift in the real ale world as to whether beer served under blanket pressure can be described as real ale, but in practice it can allow homebrewers to enjoy real ale without having to worry about spoilage of their beer.

Cheers!



Recipe

This month's winning recipe comes from Mike Megown & the 1998 SoFB. The beer is the winning Smoked Ale and shows that Mike's victory last month in the Weird Beer competition with a smoked honey ale was no accident.

Blackbores Smoked Ale

5 gallon recipe

OG = 1.060

FG = 1.014

Malt:

6 lb pale malt

2 lb pilsner malt

2 lb smoked pale malt

½ lb cara-pils

½ lb cara-munich

1 ounce roasted malt

Hops:

2 oz Hallertauer, 3.5% AA, at 60 minutes

1 oz Hallertauer, 3.2% AA, at 10 minutes

Yeast = Wyeast 1728

Fermentation is 4 days at 66F, then 8 days at 67 in secondary.

Beer News from the South Atlantic

A. J. DeLange, Commissar for Water

Just got back from almost 2 weeks on Ascension Island and while there really isn't any beer news from that rock I do have one tidbit that you all might find interesting. "Beer" on Ascension largely means yellow, fizzy American stuff purveyed for a buck a pop in the "Volcano Club". This situation quickly leads one to the store in Georgetown, which carries salvation in the form of Guinness draught (at \$2 a can). Consumption of Guinness in a can naturally leads to discussion of widgets and an examination of same (after the can is drained). This reveals that Guinness has a new design for this device. After spending millions of pounds to come up with various esoteric looking plastic devices they have now settled on a simple 1.2 inch sphere with one tiny hole. This rolls about freely in the can (as opposed to the older flat widgets which hugged the bottom) and seems to work just as well as the much more convoluted designs. A real example of the KISS principal!

Apparently some of the guys out there brew from kits but I didn't encounter any. The water on the US base is vacuum distilled and thus very soft. Great potential for Pilsners. In town, the water is derived from wells near the summit of Green Mountain and, thus, presumably also soft.



BURP Elections 2000

Steve Marler, Fearless Leader

"One of the penalties for refusing to participate in politics is that you end up being governed by your inferiors." -Plato

"Remember, people will judge you by your actions, not your intentions. You may have a heart of gold -- but so does a hard-boiled egg." -Anon.

"The true meaning of life is to plant trees, under whose shade you do not expect to sit." -Nelson Henderson

BURP is an organization made up of volunteers who give up some of their valuable time to make this club the best home brew club in the country. In order for the club to function and continue to provide the high level and quality of activities and services we need member to volunteer to be club officers.

At the January 2000 meeting, we will hold elections for all the BURP offices. This is an excellent opportunity for members to step up, to get involved, and give back to the club. All of the offices are up for grabs. The BURP Offices and responsibilities are as follows:

Fearless Leader (President)

Coordinates other officers. Gets to make announcements at meetings. Talks to the local press, which means that you can send articles to your relatives, who will do almost anything to avoid telling their neighbors what you do for fun.

Minister of Culture (Events Organizer)

Runs monthly club competitions and writes articles about styles for BURP News. Orders ribbons for contests. Recruits the competition organizer for the Spirit of Free beer or does it himself. May organize trouble-shooting corner at meetings.

Minister of Education (Seminars, classes, workshops)

Organizes several educational sessions a year about brewing techniques or a particular style. We've found that the educational sessions work best if held separately from the meetings, although the pre-meeting style workshops are popular.

Minister of History (Libeerian)

Maintains the BURP libeery, a great resource which is underutilized. Receives newsletters from clubs all over the country, which is pretty interesting. Sends the BURP

goon squad after people who have not returned Libeery material.

Minister of Prosperity (Treasurer)

Maintains the BURP account. Participates heavily in financial forecasting issues such as "can we afford to front the money for T-shirts, glasses, and openers." Makes reimbursements when presented with appropriate receipts. Knows where the money comes from and where it goes.

Minister of Propaganda (Membership Chairman)

BURP's point of contact with folks who are interested in joining. Maintains the club membership listing. Prints the labels for your newsletter, membership cards, and renewal notices.

Minister of Truth (BURP NEWS Editor)

Edits the Newsletter and gets it to you in time for you to know when and where the next meeting is. Solicits articles for the BURP News. Serves as BURP's secretary for its corporate functions.

Minister of the Web (Webmaster)

Administers burp.org. 1. Maintains the web site- Creates new pages for upcoming BURP events, Updates the web pages, Keeps the BURP Calendar current. 2. Plays janitor for BurpList, BURP's internet mailing list. 3. Maintains the @burp.org email aliases.

It is my responsibility as Fearless Leader to make sure that we have candidates for all the offices. It would be preferable to have people that are interested in the office and are voluntarily running for the position. However, if necessary I will solicit members to run for office. Better to contact me first than for me to contact you.

If you are planing to run for office, please send me an e-mail at marler@burp.org or give me a call at 703-527-4628 and let me know which office you are seeking. Candidate statements will need to be given to Delano DuGarm before the January Newsletter deadline.

Remember, it is your club and it needs you.

BURP Meeting Places

Steve Marler, Fearless Leader

As I have mentioned in previous newsletters, we need volunteers to host meeting in 2000. We have a meeting place for January and May. We need meeting places for the rest of the months. If you would like to host a meeting send me an e-mail (marler@burp.org) or give me a call at 703-527-4628 and let me know the month you are interested in and a date.



BURP 1999 Brewer of the Year

Steve Marler, Fearless Leader

This is it. One more club competition left in 1999, the Real Ale competition, and it will decide who will be BURP's first Brewer of the Year. Andy Anderson continues to hold the lead with 16 points, but after last month's competition Mike Megown has closed the gap and now has 15 points. Tom and Colleen still hold third place with 7 points. Interestingly enough, Andy, Mike, and the Cannons are all Real Ale fans and brew a lot of Real Ale during the year. However, Megown and the Cannons have not placed in the first two years of the BURP Real Ale competition. Anderson did win the first year, but was shut out last year. Will Andy Anderson be able to fend off the competition and become BURP's first Brewer of the Year? Can

Mike Megown outscore Andy to regain the lead and become the Brewer of the Year? Can the Cannons maintain their standing and win the competition that they covet the most?? Come to the November meeting/Real Ale Festival to find out.

Here are the accumulated points for the BURP Brewer of the Year as of 30 October 1999:

Andy Anderson: 16

Mike McGown: 15

Tom and Colleen Cannon: 7

Keith Chamberlin: 6

Robert Stevens: 6

Bill Ridgely and 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

A.J. 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

Bob Verdon: 2

William P. (Wild Willy) Winter: 1

David Canger: 1

Bob Kepler & Betsy Kliks: 1

Mike Souza: 1