



# BURP NEWS

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The Official Newsletter of the  
**BREWERS UNITED FOR REAL POTABLES**

“You can’t be a real country unless you have a beer and an airline -- it helps if you have some kind of a football team, or some nuclear weapons, but at the vary least you need a beer” – Frank Zappa

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## February 2000

### BURP Officers

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### February BURP Meeting - Dan McCoubrey Memorial Stout Competition Tuesday, Feb 15, 2000

Don't miss this month's BURP meeting to be held on **Tuesday, February 15** at the **Oxon Hill Jaycee Center** in Ft Washington, MD. Doors will open at 6:00 PM. Meeting is upstairs -- there will be no cooking on the premises so all hot food must be prepared ahead.



### BURP EDUCATION UPDATE

Wendy Aaronson,  
Minister of Enlightenment

February 15	February BURP Meeting and Stout Competition
February 26	BJCP Exam, Brew America
February 26	Best of Brooklyn Competition, Brooklyn, NY
March 21-22	Brickskeller Belgian Beer Tasting
April 10	Charlie Papazian at Flying Barrel, Fredrick & Summit Station, Gaithersburg

**FEBRUARY COMMERCIAL TASTING:** As you know, the beer style that will be judged at the February meeting is stout. Even though everyone has some familiarity of the style, the goal of this commercial tasting is to provide a more in depth discussion of the style. **The tasting will begin promptly at 6:15 p.m. and last 20-30 minutes.** We will discuss history, the BJCP guidelines for the style, and taste 5 commercial examples. Remember that one of the goals of these tastings is to gain experience in evaluating beer with regard to

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 her at [langlie@burp.org](mailto:langlie@burp.org). Microsoft Word or text format is preferred.

adherence to a style and technical flaws. Another goal is to prepare members, especially non-BJCP judges, for judging at BURP club competitions. Hopefully, those who participate in this tasting will enthusiastically volunteer to judge. If interested in the tasting, please try to arrive by 6:15 p.m.

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**BJCP EXAM:** The BJCP exam is scheduled for February 26 from 9-12 at Brew America. The fee structure is as follows: First time takers - \$40 ; Retakes - \$24; Tasting or Essay alone - \$15. There is only room for 16 people, so if you are going to take the exam, please let Tom Cannon or me know and send your check immediately to me at 15 Harvard Ct. Rockville, MD 20850. Alternatively, you can give a check to either Tom or me at the meeting.

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### New Members

Bill Ridgely,  
Minister of Propaganda

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Welcome this month to **Jay Arthur** of Fredericksburg, **Steve Birely** of Nokesville, **Matt Brooks** of Nokesville, **Steve Cassell** of the District, **David Conger** of Falls Church, **Dan Hensgen** of Centreville, **Jim & Melanie Hoff** of Falls Church, **Khristian & Shari Smith** of Woodbridge, and **Doug Wright & Mary Ziomek** of Rockville.

Hope to see you all at upcoming meetings!

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## Congratulations to the BURP Brewers of the Year!

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Mike McGowen and Andy Anderson share the honor of being the BURP Brewer of the Year. After the members compared two numbered examples of the Pale Ale brew-off at the January meeting, votes were cast. In a show of true BURP cooperation, it was announced that the two contestants, in fact, had brewed the beer jointly. So, Andy and Mike will

share ownership of the prized trophy for 6 months each during the coming year.

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### Dittmann's Dispatch

John Dittmann, Fearless Leader

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2000 - A nice round number. Like the round opening of a beer glass I hope it leads to good things for the body and soul. We have a full slate of activities ahead with competitions, meetings, eating crabs and MASHOUT already on the schedule – stay tuned for additional events.

The Spirit of Free Beer is scheduled. Jerry Bailey and the good people at Old Dominion will host our competition on May 6 and 7. Look for updates from competition czar Bruce Bennett. We will continue brewer challenges in some form, and I hope to start a clone contest. Where it will fit on the schedule is not set, but it will count toward brewer of the year. I was recently informed that MASHOUT is scheduled for August 11-13. So clear those calendars, and I'll see you on Popenoe Mountain.

I have also begun organizing a BURP road trip to revisit old haunts, and explore new ones, in Philadelphia. Planning is at its earliest stage, but expect this to happen sometime in early June.

I would like to thank Joyce and Peter Long for offering their house for our January meeting. It was a brave move, considering the weather forecast. Evidently we did not trash the house too badly as we have been invited back for another winter meeting next year. Dave Pyle led a bitter and floral discussion of hops and made several teas for us to sample and evaluate. Congratulations to former Fearless Leader Steve Marler for winning the Pale Ale contest. It was a fine way to end his reign.

Long-time BURP members Bill Ridgely, Wendy Aaronson, and Ralph Bucca should ease my term in office with their knowledge BURP arcana. I also look forward to sharing a learning experience about the inner mechanisms of BURP with new officers Wendy Schmidt, Bruce Bennett and Jamie Langlie.

Thanks to all the officers of 1999. Steve did a marvelous job as Fearless Leader and all other officers served admirably. I hope we can maintain their standards in the coming year.

### *Proposed 2000 Meeting Calendar*

**February 15** – Oxon Hill

**March 4 or 25** – Chambo

**April** – Nick Steidle on the river

**May** – Rod Rydlun (chili cookoff)

**June** – Jim Busch & Liz Pitts

**July** – John Esperolini (crab feast)

**August 11-13** – Mashout, Popenoe Mountain

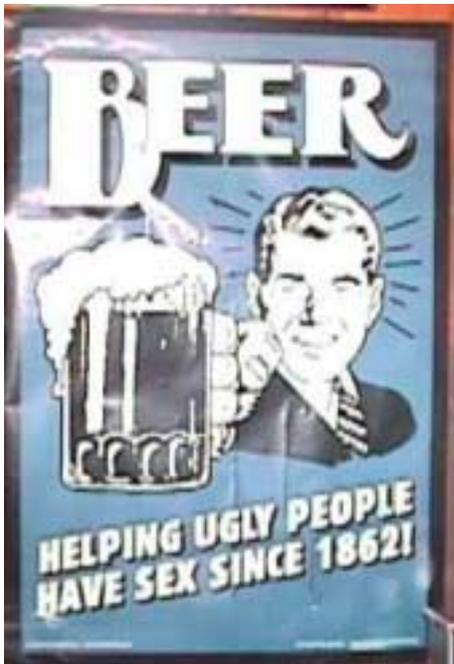
**September** – Janet & Pat Crowe (OktoberFest)

**October** – Ralph Bucca

**November 18** – Bill Ridgely & Wendy Aaronson  
(Real Ale)

**December** – Holiday meeting

Note: TRASH competition on March 25  
(Real Ale at Goose Island, Chicago, also March 25)



### *A Valentine's Day Thought*

## **BURP Dan McCoubrey**

### **Memorial Stout Competition**

Bruce Bennett, Minister of Culture

**This month's BURP Club Competition is the annual Dan McCoubrey Memorial Stout Competition. In keeping with that theme here is some information on Stout.**

The origins of stout are obscure, but it is probably an offshoot of porter. Although stout is mentioned as early as the late 1600s, most likely it was a Strong dark ale of the type now called "old." For centuries, the British used dark malts to balance the sweetness of the old-style unhopped ales and continued to use them after hops were generally adopted (ca. 1650). These were brown malts, used for all or a large proportion of the grist. Black malts were first introduced in the 1830s in the London porter industry, and chocolate malt and roasted barley followed later. Guinness, like many great brewers, first gained fame with porter. Stout seems to have really come into its own as porter entered its long decline.

The various sub-styles of stout represent a range of gravities and palates as great as any other family of ales. The unifying factors are the very dark, usually black color, and the more or less pronounced roasted, grainy palate. Beyond this, gravities range from SG 1.036 to 1.100, and bitterness ranges from as low as 20 to 60 IBU.

### **STOUT'S HISTORY**

The first written documentation of the brewing of stout production was in the late 19<sup>th</sup> century. Single stouts were brewed to SG 1.065- 1.073, double stouts to SG 1.073-1.080, imperial stout to SG 1.080-1.100, and Russian export to SG 1.100.

Stouts were aged "stock ales," typically with *Brettanomyces* secondary fermentation. One common method of achieving this character economically was the blending process called "vatting." A proportion of well-aged stout of SG

1.080 would be blended into a young “running” stout or porter of SG 1.049-1.053 (also called two- or three-thread like porters). It was thought to give better results in English brewing than could be obtained with a single unblended stout of SG 1.065-1.069. “Vatting” was the rule in stout brewing and was used for other types of ales as well. It is still practiced by a number of stout brewers, including Guinness.

### **(IRISH) DRY STOUTS**

Guinness is the most famous stout in the world, and for many it serves as the benchmark against which all others are measured. This is perhaps unfair to stouts whose origins and intentions are different from those of Guinness, but it is certainly both the prototype of the Irish style and the most popular stout in the world. Beamish and Murphy stouts are just as authentic as their famous countryman.

Guinness is a schizophrenic beverage. The most casual drinker will notice the difference between the draught product and the bottle. The difference is primarily due to draught Guinness’ unique combination of low carbonation and the practice of dispensing under a combination of nitrogen and carbon dioxide, which promotes the characteristic creamy head and smooth body.

The gravity of bottled Guinness stout is higher—about SG 1.052, compared with SG 1.040 for draught Guinness sold in the United States. Gravities in Britain and Ireland run lower: about SG 1.036 for draught and SG 1.046 for bottled, and slightly higher for both in winter. Guinness in Britain is no longer bottle-conditioned. The dry character of Irish stouts is far more pronounced in draught stout, which is a very well-attenuated beer. Relative to draught stout, the higher gravity of the bottled beer gives it a sweeter, fuller palate, and the higher carbonation gives a rougher, more prickly mouthfeel. The draught has a definite “ironlike” note, and the acetic aroma sometimes encountered is due to poorly maintained draft systems.

Liberal hopping rates emphasize the dryness of Irish stouts, though hops are used for bittering only, and hop aroma is not appropriate to this style. The

bitterness is very clean and for most Guinness products roughly matches the last two numbers of the original SG; a bottled stout of specific gravity 1.052, for example, has about 50 IBU.

Many details of Guinness’s production remain closely guarded secrets. Most brewers know, however, that the use of very dark roasted barley, rather than black malt, is critical to the distinctive Irish palate, as is the inclusion of perhaps 10% of raw unmalted barley, cooked or flaked to gelatinize the starch. Pale malt composes the rest of the grist; no caramel or crystal malts are used. Vatting is used for all Guinness products.

### **OATMEAL STOUT**

Oatmeal stout has become an important sub-style for American microbreweries, probably because of the influence of Michael Jackson’s writings. Samuel Smith’s produces the archetypical version. Modern oatmeal stouts range from about SG 1.048-1.060 and typically have a heavily roasted palate supported by caramel malts and fairly high bitterness levels.

Oats are even harder to work with than flaked barley or wheat malt. In addition to a high protein and lipid content, oats are very rich in beta-glucan gums (for evidence, you need look no further than the consistency of your Quaker Oats). Most brewers find it impossible to lauter with more than 5-7% oats in the grist. More might be practical if a beta-glucanase rest is incorporated in the mash program; however, it is recommended that no more than 5% be used with single-temperature infusion mash equipment and still get the distinctive silkiness that is the hallmark of oatmeal stout.

Use the most heavily processed oats you can get. Ordinary “quick” oats from the grocery store work well, but the “instant” type is better. Instant-type oats are much more thoroughly gelatinized than regular oatmeal and are used by some commercial brewers. Avoid steel-cut oats unless you are prepared to perform a cereal mash. The rule of thumb: The shorter the recommended cooking time, the more suitable for brewing. The delightful texture of oatmeal stout is best expressed in the

unfiltered form, which is just as well because filtration is usually very difficult.

## SWEET STOUTS

Sweet stouts are often thought of as English Stouts, at least relative to the Irish stouts. English stouts are sweet indeed, but the tendency is toward a more rounded and less intense palate than that found in Irish stouts. This tendency is evident in the occasional Scottish example as well. The “sweet stout” sub-style is synonymous with “milk stout”—a moderate-gravity stout, usually about SG 1.038-1.042, hopped at a fairly low rate, and usually sweetened by priming with unfermentable lactose. The soft, roasted character is usually from chocolate malt. Whitbread’s Mackeson is to sweet stout as Guinness is to Irish—the classic—although England offers many other good examples. Export Mackeson is considerably higher in gravity, approximately SG 1.056, and has a more aggressive “stouty” palate and a much less pronounced sweetness.

## EXPORT STOUTS

Stouts (and porters) were the basis of an important export trade from England and later from Ireland, first to the Baltic region and then to the tropics. In addition to the remarkable Baltic brews, the legacy of stout consumption and brewing stretches to Africa, Southeast Asia, the Indo-Pacific region, the Caribbean.

The grandfather and dean of them all is the incomparable Courage Russian Imperial Stout, brewed to a gravity of 1.104 and capable of lasting 25 years or more in the bottle. It is the beer world’s answer to a vintage Cockburn port. Michael Jackson likens the palate to that of a British Christmas pudding, but that hardly conveys the layer of complexity and intensity found within the nip bottle. Any descriptions of the harmonious melange of honey, tar, currants, caramel, roasted malts, and dozens of esters and aldehydes, underpinned by generous hopping, is grossly inadequate. Unfortunately, Courage is impossible to find outside Britain and is even very scarce within. Since Courage closed its London brewery in 1982, it has been brewed only sporadically at various locations.

The export categories of double, triple, and Russian once offered many representatives, but today their numbers have dwindled. There have been revivals, most notably Samuel Smith’s Imperial Stout and Grant’s Imperial Stout. These are both fine beers, but with gravities at about 18 degrees P (SG 1.072), they barely qualify as double stout and pale next to the Courage original. One notable holdover, though, is Guinness Foreign Extra Stout, known as “FES” to the brewers. FES is everything you would expect from bottled Guinness, with a gravity of SG 1.072-76 and tremendous flavor density. It is widely available in the Caribbean, West Africa, and places like Singapore and Hong Kong, not in North America.

### a. *Classic Dry Stout*

Black opaque. Light to full body. Medium to high hop bitterness. Absence of or low levels of roasted barley (coffeelike) character OK. Sweet maltiness and caramel malt evident. No hop flavor or aroma. Slight acidity/sourness OK. Low to medium alcohol. Diacetyl low to medium. OG 1.038-48, 3.8-5%, 30-40IBU, 40+SRM. Guinness Draft, Murphy’s Draft.

### b. *Foreign-style*

Stronger version of Classic Dry Stout. OG 1.052-72, 6.2-8%, 30- 60IBU, 40+SRM. Guinness Extra, Sierra Nevada Stout.

### c. *Sweet Stout*

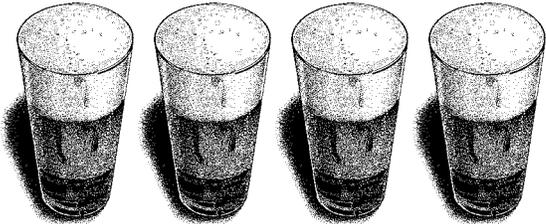
Overall character sweet. Black opaque. Medium to full body. Hop bitterness low. Roasted barley (coffeelike) character mild. No hop flavor or aroma. Sweet malty and caramel evident. Low to medium alcohol. Low diacetyl OK. OG 1.045-56, 3-6%, 15-25IBU, 40+SRM. Mackeson’s Stout, Sam Adams Cream Stout.

### d. *Imperial Stout*

Dark copper to black. Hop bitterness, flavor and aroma medium to high. Alcohol strength evident. Rich maltiness. Fruitiness/esters OK. Full-bodied. Low diacetyl OK. OG 1.075-95, 7-9%, 50-80IBU, 20+SRM.

Grant's Imperial Stout, Sam Smith's Imperial Stout, Courage Imperial Stout.

*Info extracted from Roger Protz's "Stouts and Porters", Michael Jackson's Beer Guide, BJCP Style Guidelines, and "Brewing in Styles" from the defunct Brewing Techniques.*




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## Burp 2000 Treasury Policies

Ralph Bucca, Minister of Prosperity

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As my first act as Minister of Prosperity, I am going to start a new BURP checking/savings account @ the Bolling Federal Credit Union. The following **BURP 2000 Treasury Policies** were discussed at the recent BURP board meeting and are now in effect:

1. Only expenses authorized by BURP Officers will be accepted and reimbursed.
2. BURP meeting hosts will be contacted prior to their event for meeting needs, supplies, rentals, etc. If supplies are not furnished from the BURP stash, the host will purchase them and be reimbursed.
3. All authorized bills need to be submitted to me in a timely fashion, and will be paid monthly.
4. Raffle prizes: Donated raffle prizes are encouraged, and people who donate prizes valued at less than \$5 will be given raffle tickets. Purchased items such as T-shirts and glassware will be reimbursed up to \$30. The meeting host will receive \$5 worth of raffle tickets for his or her efforts.
6. The Treasurer will submit a Treasurer's report quarterly to the BURP News.

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## Go For BURP News "Electronic Notification"!

Bill Ridgely, Membership Chairman

It's once again time to encourage all BURPers with e-mail and worldwide web access to receive the monthly newsletter electronically rather than in paper format. There are several benefits to receiving the newsletter in this fashion:

- 1) BURP operates on very slim margins, so saving the club the cost of postage and paper is to everyone's benefit (For example, the club can afford more Free Beer for educational programs)
- 2) You get the newsletter earlier than those receiving the paper version. Generally, electronic notification is sent on the same day the newsletter is completed.
- 3) You get a nice clean copy (via an Adobe Acrobat PDF file) rather than a chewed up, dragged through the mud copy courtesy of the U.S. Post Office.

Here's how electronic notification works:

\* BURP's webmaster maintains an e-mail mailing list of all those who have signed up for electronic notification. When a newsletter is completed, an e-mail is sent to everyone on the list which contains a link to the hidden area on the BURP website where the newsletter is stored.

\* By clicking on the link, you call up the newsletter in a format (Adobe Acrobat PDF) that allows 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 is displayed on your monitor or downloaded to your hard drive (and how these preferences can be changed if desired).

\* All those requesting 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 paper 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) is 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/products/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 5.5 MB), install it according to the instructions provided. The installation is quick and easy.

So far, about 25% of BURP members have opted for electronic notification. 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 digital age.

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## A Turning Point in BURP History

Bill Ridgely & Jim Dorsch

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BURP has always been a fun club, but there was a time when our leadership was concerned that we were having too much fun and learning too little. Matters came to a head in the aftermath of an embarrassing showing at the 1991 National Homebrew Conference in Manchester, NH. To show you what a low point we'd reached, we'll just say that the president, one of the authors of this article, hadn't brewed a drop in quite some time (for which our members are forever thankful).

The BURP contingent that year included Bert Tagge, Ralph Bucca, Bill Ridgely, Jim Dorsch, Wendy Aaronson, Dave Smith and Mike Horkan. We had a good time driving up to the conference, making a slight detour to visit the Yuengling Brewery in Pottsville, PA.

One of the heavy hitters that year was the Maltose Falcons out of California. On club night, we all jammed into a big meeting room and tried each other's beer. Unfortunately, most of the good stuff came from other clubs, while we handed out samples of oxidized Gold Cup that someone had dryhopped as an "experiment."

Returning from the conference, we fretted about our embarrassing performance and talked about how to get the club on the map as more than a bunch of brewers looking for a good time. And we worried that by getting serious about brewing we would no longer have serious fun. But we nevertheless resolved to offer education to our members, especially in the areas of beer judging and style recognition.

It wasn't long before Rick Garvin gave the first beer-judging class in BURP history; soon after, we had several certified judges in the club, and the numbers kept rising. Wendy Aaronson and others started a series of style workshops to help our members hone their brewing and judging skills. Today, BURP has over 50 BJCP-credentialed beer judges.

In 1993, Tim Artz, who rejoined the club soon after the AHA Conference in New Hampshire, organized the first Spirit of Free Beer Competition. Now entering its 8<sup>th</sup> year, Spirit of Free Beer is one of only a handful of qualifying competitions for the prestigious Masters Championship of Amateur Brewing (MCAB). Tim took the reins as president of BURP in 1994 and overachieved once again by putting on the tremendously successful Spirit of Belgium Conference.

BURP finally reached a pinnacle in 1995 when club member Rhett Rebold became the first homebrewer to win not only the AHA Homebrewer of the Year

award but also the Ninkasi Award (for highest total points awarded) at the National Homebrew Conference in Baltimore. The club also tied with the Foam Rangers of Texas for runners-up as Homebrew Club of the Year.

As always, our success came down to individuals who had a vision and worked hard to realize it. But it started with a few embarrassed BURPers who, having reached rock bottom, decided we had to do something about it.

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## Recipe Corner

Andy Anderson, Brewer of the Year

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OK, the winter has turned crappy with the new Millennium. About the only thing to focus on, aside from thoughts of Spring, are those wonderfully warming strong ales. It may be too late to brew one for this winter, but here is a recipe to get ready for the next winter. It is a Strong Scotch Ale, brewed by Peter Garofola, and it won 1st place in SoFB 98 for the Strong Ales category.

### *Old 101*

11 gallon all-grain recipe

OG = 1.087

FG = 1.030

21 IBU

Grist:

30 lb pale ale

2 lb crystal malt

2 lb biscuit malt

2 lb cara-pils

4 oz roasted barley

Hops:

1 oz East Kent Goldings, 6.4% AA, at 60 minutes

1 oz Northern Brewer, 7.8% AA, at 60 minutes

Water treatment: 2 tsp CaCl<sub>2</sub>

Mash at 155 F for one hour.

Yeast is Wyeast 1728 (Scottish Ale).

Primary fermentation is 12 days at 57 F, with 14 days in secondary at 53 F

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## BURP Club Hop Buy

Bruce Bennett

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BURPER'S: Last call for this year's BURP Club Hop buy. I will be closing orders on Wednesday Feb 16, placing the order and making distribution at the March meeting. If you haven't already sent me an email with your order, below is the order form. Please give to me at the meeting on the 15<sup>th</sup> or email me at [btbennet@erols.com](mailto:btbennet@erols.com). Regards, Bruce

HOPS	% Alpha	Cost/Lbs
Bullion	8.0-9.0	\$4.00
Cascade	4.5-7.0	\$4.00
Centennial	9.5-11.5	\$5.00
Chinook	11.0-13.0	\$4.00
Cluster	5.5-8.5	\$4.00
Crystal	2.0-4.5	\$5.00
Liberty	3.0-5.5	\$5.00
Mount Hood	5.0-8.0	\$4.00
Northern Brewer	6.5-7.5	\$5.00
Willamette	4.0-6.0	\$4.00
CZ Saaz	2.0-4.0	\$6.00
GR Hallertau	2.0-4.2	\$6.00
GR Perle	6.0-8.0	\$5.00
GR Spalt	3.5-4.5	\$6.00
GR Tettang	3.5-5.5	\$6.00
UK Fuggle	4.0-5.5	\$6.00
UK Kent Goldings	4.0-5.5	\$6.00

## Editor's Corner

Welcome to the first issue of the **BURP News**, brought to you by Paul and Jamie Langlie. We'll have more to say in the next issue, but right now it's 11:30 P.M. on February 9 – and we need to get this baby to Kinko's so we can mail it to you in time for the February 15<sup>th</sup> meeting. Stay tuned for further information. Please share your ideas and articles with us for future issues.