

BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"The only thing that separates man from the animals, is his ability to brew beer."
– Al Kinchen, Brewmaster, Routh Street Brewery, Dallas, TX

Check
burp.org for
the latest in
official
information.

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April-May 2000

(Double Issue)

10812 Newport Mill Road

Kensington, MD 20895



- May 6-7** *AHA First Round Competition – Philadelphia*
- May 16-17** *Brickskeller Single Hop Beer Tasting*
- May 19-21** *HOPS Campout – Henlopen State Park, DE*
- May 20-21** *River City Beer Festival Richmond, VA*
- May 21** *DC Bicycle Pub Crawl*
- June 10-11** *Spirit of Free Beer*
- June 20-21** *Brickskeller Sierra Nevada Tasting*
- June 22-24** *AHA National Homebrew Conference Livonia, MI*
- June 24-26** *Old Dominion Beer Festival Ashburn, VA*

April BURP Meeting – Weizen Competition Saturday, April 29, 2000

The April meeting takes place on the shores of the Potomac River in Southern Fairfax County, Virginia. Our erstwhile hosts, Nick Steidl and Terri McEuen, have again made the arrangements. The competition is for Weizen beers. (See Bruce Bennett's article on page 9 for further information.)

Spirit of Free Beer Update

Bruce Bennett, Minister of Culture

Our eighth annual *Spirit of Free Beer Homebrew Competition* is scheduled for **June 10-11, 2000**, at Old Dominion Brewery in Ashburn, VA. This event represents BURP to the outside world. We are, once again, one of the MCAB qualifying events (signifying the importance of BURP to the Brew Clubs nationwide)! Volunteers are needed for several positions. Coordinators are listed below. Please contact the following to volunteer:

Judge Coordinator

John Dittmann (Dittmann@burp.org)

Steward Coordinator

Jim Ferguson (jimferg@worldnet.att.net)

Registrar

Keith Chamberlain
(kchamberlin@mail.hst.nasa.gov)

Assistant Registrar

Mike Megown (magobrew@erols.com)

Transportation and Housing Coordinator

Bruce Bennett (Btbennet@erols.com)

Web Info: Pages for BURP's Spirit of Free Beer are now available at <http://burp.org/SoFB2000/>
Contact and registration information for stewards and judges is also available on the web site.



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. Microsoft Word or text format is preferred.

Are You Down With OTT? Well, You Know Me...

Bill Newman, BURP Man About Town

Dateline: Monday, April 10, Gaithersburg (a small hamlet in Maryland, foreign to many BURP'ers)

What it's not: Old Town Tavern. What it is: **Summit Station** and a darn good time. For Christine and I, it just felt good to be back in what we consider to be our "local." With all the familiar (and chewing/drinking) faces, it felt like home -- especially if you've ever had a bunch of BURP'ers at your home!

Summit Station hosted a dinner and beer tasting wrapped around a **Charlie Papazian** visit. But, to me, it felt like fine dining, good conversations, tasty local beer, old friends, with a bit of Papazian-style story telling as a garnish. Let me explain:

BrewMaster's (the OTHER homebrew store), **White Labs**, **Summit Station/Brewer's Alley**, **Briess Malt**, **Crosby & Baker**, **Bob Frank** (one of the VERY early BURP'ers and the proprietor of **The Flying Barrel** in Frederick) and others sponsored and organized this fun night. For those who DON'T remember, **Brewer's Alley** (a great brewpub up in Frederick, well worth the visit) purchased Old Town Tavern, made some modifications (added some beers, reworked the menu, and tweaked the outdoor deck) and renamed it "**Summit Station**." From the outside, it looks the same. On the inside, the chalkboard now contains a Smoked Porter and a Kolsch in addition to some of the other delicious beer offerings. **Phil Bowers**, president/owner of this conglomerate; along with brewers **Tom Flores** (Brewer's Alley) and **Joe Kalish** (Summit Station) are working together to make this a place to hang out for people who like good beer and good food. I think that they are succeeding.

Tom kicked things off by telling a little of the history of the 'marriage' and pointed out some of the regular and seasonal beers. Good news: Brewer's Alley's fine Dunkelweizen may soon be making an appearance closer to home. Can fine firkins be filled farther in the future?

Then Joe Kalish stepped in and hustled up the grub. He introduced the meal course by course and gave a brief overview of the beer that went with each course (details below). In a fun way, he weaved in some of HIS history (he is a second-generation brewer familiar with the regional beers of Western Pennsylvania) and the history of the area (most of the beers are named after local people and places).

How good was the food? Here we go: We started with **Jumbo Lump Crab-Vindaloo Curried Corn Chowder with Cilantro Infusion, Smoked Salmon Bacon and Spring Onion**. This soup-like dish had a late spicy heat so it was well-matched with the **Kolsch**. The Kolsch had low carbonation but was quite bright. It was the favorite beer of the night from one of the folks at our table and third best from most of the others. The brewer noted that he was disappointed in the conditioning, but all glasses were quickly drained.

Next up was the **Irvington Pale Ale**, named for Billy King (of King's Farm - the new, large housing development just off of I-270) who was "verbally instrumental" in getting this brewpub started in the early 1990's according to Joe Kalish. The hop freshness was obvious so no one was surprised when Joe hinted at the dry-hopping and the approximately 40 IBU's from the Cascade and the Chinook. This was the favorite beer of all but the non-hopheads (yes, I saw ONE). This just spared everyone's appetite for the (deep breath) **Locally-Produced Goat's Cheese in Pistachio Crust, Panache of Exotic Lettuces, Fresh Orange, House made Rice Cake Croutons, Black Truffle Vinaigrette and 100-year-old Balsamic Vinegar Drizzle**. This was a super salad with a raisiny dressing with interesting contrasts of flavors and textures (in other words, we ate this one fast, too).

From here, it was on to the main course: **Dry-Aged Barrel Cut Prime Beef Tenderloin, Bavarian Black Forest Ham, Roquefort-Sweet Pea Tart, Crispy Smoked Gulf Oyster Fritter, and Roasted Lobster Glaze**. The meat practically melted in my mouth. The oyster fritter had just a hint of smoke and crunched on the outside. And the tart was hard to figure out but disappeared after minor investigation. This dish did not go so quickly --

there was a LOT of food. Thank goodness we had the 7.2% *Centennial* to wash it down with! This beer, brewed every 100 batches, was similar to, albeit bigger than the pale ale. But the pale ale had better balance and tasted fresher.

By now, I saw plenty of smiles floating around so I knew dessert was on the way. The whole table agreed that the *Imperial Stout* served with this course emphasized the chocolate in the cake (whoops, I mean *Flourless Chocolate Nut Brown Decadence Torte with Mango Coulis and Fresh Raspberry Painting* - you should of heard Joe try to say THAT). This rich dessert deserved a rich beer. I thought that the I. Stout was a bit thin, unbalanced and metallic. Most folks thought it was decent but tasted better WITH the chocolate.

Right about this time, I realized why I was having so much fun: Great food, familiar (to me) beers and location, and a great crowd: I saw Rueben and Judy and Matt from Brew Master's over at one table with Chris Mueller from White Labs (had a fun talk with him about their different strains of yeast and home-brewing). Bill and Wendy were seated with the Langlies (Paul, Jamie, & Kai) and Trish Koch at the main table with Charlie Papazian and his wife. And we had the fun table right at the front with Deb Parshall, Bob Cooke, Bill Lawrence, (of GABS and the Montgomery County Fair competition) Kathy Koch, Alison Skeel, my friend Gregg Weisz (down from Boston, wondering if BURP'ers do this kind of thing EVERY night), Christie and myself. We compared our comments on the beer, the brewpub, the food, and the OTHER tables (we've got spirit, yes we do...).

Then it was time for Charlie to talk. And the BURP magic continued: He talked about home-brewing in the "old days" and *kept checking* with our own Bill Ridgely! I was laughing every time Charlie said "Things were tough for homebrewers back in the 70's, right, Bill?" Then, Charlie held up this old, raggedy, thin paperback - it was one of the original printings of his homebrew book (complete with Aleford, the turkey). And it belonged to Bill! I didn't even know that they had ink back then... (rimshot)

Papazian touched on the state of craft brewing internationally. He had been in Japan to help pass microbrewing laws there 5 years ago, and now they have 30 to 40 craft breweries. He noted that Italy is just getting off the ground -- reminding him of the U.S. 15 years ago.

From craft brewing, he segued into home-brewing. He started brewing in 1970 and fondly remembered (with Ridgely's help) 69 cent six-packs of Ballantine. At that time, AHA memberships were \$4 a year and \$50 for the Lifetime membership (Bill noted that back then that he "couldn't afford the \$50" and Charlie responded "Me neither!") He still brews 5-gallon batches working with a pot on the stove because he likes brewing the small batches and smelling the wort -- as well as having beer ready to go in 3 to 4 hours.

He told a story about the time he was invited to St. Louis to speak at A-B on home-brewing. He offered to bring some home brew and asked how much they would need. The answer? "60 gallons should do it. And Ball will can it for you." He was a bit startled and decided on a Scottish Ale and a bock. So, he fired up the brewpot, threw in some extract and some grains "to make it bocky". Surely, his neighbors were pretty surprised when the A-B truck "showed up at my door with a 2-wheeler to take my beer to St. Louis!"

At the end, Charlie offered to sign books and magazines and some AHA glasses as he made a plug for AHA (and gave away a coupon for free White Labs yeast for each new sign up). Our own Martin Morse Wooster asked Charlie to comment on his weirdest beer. Charlie noted that the alcoholic root beer (Mack Jack Root Beer) he made in 1974 from an article in *Mother Earth* is most memorable (ask your fellow BURP'ers to retell the story of the massively gushing bottles). And, yes, he really does go have Mead up on the Mountain almost every year -- he has a buried a case (or 2? He lost the first one and now has a map!) of the prickly pear cactus mead up on an un-named mountain in Colorado and wanders up there regularly to pop one open and think about beer.

This made me think about how much of that night came together BECAUSE of beer, but was fun because of the friends we have from BURP.

To:

**Phil/Joe/Tom/Rueben/Judy/Matt/Chris/Jamie/
Paul/Kai/Bill/Wendy/Trish/Bill/Alison/Christie/
Deb/Kathy/ Bob/ Martin/Gregg I say: Thanks.**

Let's do this again sometime soon.

Ed. A little birdie told me that another beer dinner June 13th. Hope to see you all there.

Dittmann's Dispatch

John Dittmann, Fearless Leader

Greetings All,

After the meeting at **Chamdo** in Herndon, which went well according to most reports, I have decided to make all meetings food free for the first two hours. That will give all participants the opportunity

to get a good feeling before ingesting food.



We had a good meeting at Chamdo. The distance, and the Real Ale Festival, may have cut attendance a bit, but Herndon Wort Hogs and MALT members joined us for the meeting and rounded out a large crowd. **Tom Turley**, Chamdo's manager, enjoyed hosting us and welcomed us back.

The April meeting will be back at Steidl Landing, just south of Washington along the Potomac River. The style for the monthly contest is **Weizen**, so bring those wheat beers if you brewed 'em. The fish sellers will be at the meeting again, and payment will be by donation. If you enjoy the fish, please contribute to their funding.

I confess. The first paragraph was an April Fool's joke (sort of.) It took quite a while to get food out at Chamdo, and people had a bit too much time to drink before food was available. This is something we will definitely try to avoid in the future.

I must say that I feel jinxed this year with regard to our club scheduling. First, BURP changed its

schedule to accommodate other clubs, and then the AHA moved in and scheduled the first round of the National Homebrew Contest the same weekend as the Spirit of Free Beer. We would have lost too many quality judges if we had kept the SoFB in May, so it has been moved back to June 10-11. Now it seems we are missing a drop off meeting for SoFB entries. Usually this happens at a meeting one or two weeks before the competition, but the May meeting is scheduled a full month before the SoFB.

We are working on options for drop off locations, so please contact me with ideas. [A Memorial Day party might be good, or perhaps, some sort of event the first week of June.] With our resourceful members on the case, I am confident that all will end well. Look for more SoFB information from Minister of Culture Bruce Bennett in this issue.

On a sad note, BURP members may lose Brew America as a home-brewing resource. As you may know, Miles is trying to sell, so he can move on to other endeavors. However, there is a good chance it not be sold, and he may have to close.

Hope everyone is well -- see you on the 29th.



Bike and Beer

Craig Somers

On **Sunday, May 21**, enjoy the company of BURP friends while pedaling and visit some pubs too. This 30-mile bike ride features starting points in DC, VA and MD. It makes a large loop around DC, following paved trails and residential streets with three refueling stops. **Select the starting point most convenient for you: Union Station Metro at 10:00 AM, or Roosevelt Island parking lot at 10:45 AM or Tymes Square Restaurant in Bethesda at**

1:00 PM. -- or -- Come to Tymes Square Restaurant early and join the Union Station group for lunch there between 12:00 PM - 1:00 PM. Contact **Craig Somers** (202-224-5957) craigsbike@burp.org, who will lead from Union Station at 10:00AM, or **Bill Ridgely** (301-762-6523) ridgely@burp.org, who will lead from Tymes Square Restaurant at 1:00PM.

[Craig's highly successful April "Tour de Burp" to Baltimore will be chronicled in our June issue.]



Stupid Beer Tricks

*Mike McGuire, **Not a MALT member, not that there's anything wrong with that***

The idea for this column came to me tonight because a) I think I remember Jamie asking for Newsletter articles in a recent email, and b) I just performed one of my stupidest beer tricks ever (or more to the point, I just finished cleaning up after the trick). Face it, we all do embarrassing things when dealing with homebrew, from start to finish. Plus, confession is good for the soul. Plus, everybody loves a clown. Add it up, and you get **Stupid Beer Tricks** (I apologize if this is not an original idea, at least I haven't seen it before).

Tonight's trick occurred at the very tail end of the homebrew life cycle, i.e., cleaning a kicked keg. My dispensing rig is a simple one: a picnic tap connected to some hose going through a hole in the side of a fridge. Unlike my usual clean-up procedure, I figured I would unscrew the clamp holding the tap in the hose, pull off the tap, pull the hose back into the fridge, and remove the keg and all remaining paraphernalia for cleaning. Sound like an OK idea? So did I, until I forgot to first release the excess CO2 from the keg. That little oversight caused a high-pressure geyser of beer scum (you know the stuff left at the bottom of a corny) to spray wildly about the room the nano-second the tap came off. Can you guess the style? That's right, stout! Black beer scum blasting like a fire hydrant all over a white room! When I placed

my finger over the blow-hole, like the proverbial Dutch boy at the dike, that just caused the pressure to build even more. Of course, as you might guess, the keg itself was out of reach, so I was stuck standing there with one hand plugging the offending orifice, daring not let go, with stout dripping from ceiling tiles, woodwork, glass, plaster, you name it. I finally reached the gas release and with a sibilant sigh the mighty snake breathed its last (and the mighty moron went for paper towels)...

The only reason you are not reading this story in the Washington Post obits is that a) my wife wasn't home at the time, and b) the sorry mishap took place in the basement rather than the kitchen. In my defense I suppose I could blame a long day at the office, other things on my mind, a basketball game to get to, etc. One excuse I did not have was inebriation as I had not drunk a single beer all day or evening. Hey, wait, maybe that is my excuse.

OK, I went first, now I want to hear about your sins of ignorance. Newman, are you out there?



2000 BURP Meeting Calendar

April 29 – Nick Steidl on the river (*Weizen*)

May 13 – Rod Rydlun -- chili cookoff (*Bock*)

June 24 – Jim Busch & Liz Pitts (*Pilsner*)

July 22 – John Esparolini -- crab feast (*IPA*)

August 11-13 – Mashout, Popenoe Mountain
(*Kolsch/Alt/Wit*)

September 16 – Janet & Pat Crowe -- OktoberFest

October 21 – Ralph Bucca (*Maerzen*)

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

December – Holiday meeting

For more info, contact: Bill Ridgely at

[H] 301-762-6523 or [W] 301-827-1391, or e-mail him at ridgely@burp.org

HOT TOPICS

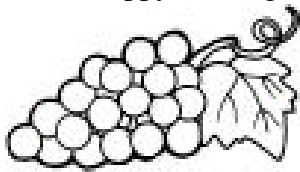
Local LiBeery Update

Wendy Schmidt, *BURP LiBeerian*

BURP has a number of interesting books and periodicals on our favorite subject, home-brewing. I am in the process of compiling a current LiBeery inventory. As soon as I can pry the rest of the "stuff" from a former LiBeerian, who shall remain nameless (but who occasionally writes articles for BURP under other peoples' names), I'll have it available for updating the "beerbliography" on our web site.

Bill Ridgely is working on a current listing of Homebrew clubs that we exchange newsletters with, and I will bring copies of the newsletters to the next BURP meeting. Did you know that in addition to the fun stuff that was mentioned in last month's newsletter we also have some scientific and technical literature, including:

A Textbook of Brewing, Volumes I & II, by Jean de Clerck (1994), from the Siebel Institute of Technology, or *A Treatise on Lager Beers*, by Fred Eckhardt (1981), published by Hobby Winemakers? I plan to bring *The World's Tiniest Guide to the Great Beers of Belgian and French Flanders* (by Vanberg and DeWulf) to the April Burp Meeting. Please let me know what other types of LiBeery materials you would like to see at future meetings, and I'll be more than happy to oblige!



Annual Bucca Winetasting

Be there or be square.

WINETIME 2000, Ralph Bucca's annual wine-tasting event, will be held on **June 4, 1-6 P.M.**

Contact Ralph at chesbayvu@altavista.com or call him at 410-257-0022 for further information.



UNESCO NAMES POPENOE MOUNTAIN/MASHOUT WORLD HERITAGE SITE

By Seemore Edit

April 1, 2000, Rocky Gap, MD. Popenoe Mountain, the vacation retreat of Helen and Chuck Popenoe, and historic gathering spot for Mid-Atlantic homebrewers, has been named a World Heritage Site by UNESCO.

The United Nations Educational, Scientific and Cultural Organization presented the Mr. and Mrs. Popenoe with a plaque signifying this designation at a surprise press conference in Rocky Gap, Maryland. "We were taken completely by surprise," said Mr. Popenoe after the announcement. "I thought they were calling us down to discuss shower use for MASHOUT, and they threw this at us. I hope it doesn't cost us more in taxes," he continued.

UNESCO bestows its World Heritage Site designation on "... monuments, groups of buildings and sites with historical, aesthetic, archeological, scientific, ethnological or anthropological value. 'Natural Heritage' refers to outstanding physical, biological, and geographic formations, habitats of threatened species of animals and plants and areas with scientific, conservation or aesthetic value."

"It was a no-brainer for us, the place met our requirements on a multitude of points," said UNESCO Secretary Pierre Escargot Ragout. "The fact that the site historically draws several hundred tribal beer drinkers every summer really favorably influenced the selection process."

According to the World Heritage Convention, adopted by UNESCO in 1972, Popenoe Mountain now has "Outstanding Universal Value." *Popenoe Mountain* now joins such illustrious U.S. World

Heritage Sites as *Grand Canyon National Park, Cahokia Mounds State Historic Site, Yosemite National Park and Independence Hall, in Philadelphia*. International Sites include *the Galapagos Islands, Garamba National Park, in Zaire, and the Giza Pyramids*.

"We were alerted to Popenoe Mountain by a mid-level state department official that visited our offices in Paris," said Ragout. "He went on and on about drinking homebrew under the stars with 200 friends, so we checked out the BURP web site and decided to investigate further."

"I hope I can get an invitation to MASHOUT out of this," added Ragout. "I just hope that anyone who visits us because of this brings beer," said Popenoe.



My First Experience Brewing Beer

As told by Cathi Sypkens, an impulsive beer geekette-in-training, whose "beerfriend" Ben Schwalb is an active member of 6 Brewing Clubs.

The other day I had a brain fart and made a foolish decision. I told Ben that since we now live together, it would be a nice, supportive-girlfriend thing to do if I learned how to brew. Big mistake. That's kinda like mentioning to a Jehovah's Witness that you'd like to know more about their religion. Remember – this is a man that owns FOUR refrigerators filled with beer bottles and kegs, has kitchen walls papered with beer labels, and would hand Betty Ford a beer 'cause he wanted her to 'taste this new stout.'

After smacking myself in the head a few times and muttering what-have-I-done under my breath, I followed him into the kitchen where we began **Lesson Number One: All commercial beer (Bud, Coors, etc.) tastes the same.** I started to protest by saying that's not what I've heard, but his expression

made me believe that if I said another word in favor of them, I was no longer his girlfriend, and I might as well start packing -- I shut up and smiled innocently.

Lesson Number Two was easier. Everything we used had to be sanitized first. I trotted into the Beer Room to get the buckets. Yes, in this tiny house of his, he has an entire room devoted solely to beer and its assorted supplies – never mind the fact that guests have to sleep on the living room couch, the beer junk has a permanent home. I hurried around, following his directions as he yelled them out from the kitchen. "Get all the supplies out" -- so I lugged the buckets into the kitchen. "Clean everything before you start" so I soaked everything with iodophor or bleach. "Take off your clothes."

I paused after that last direction. Excuse me? He grinned and pointed out that microscopic pieces from our bodies and clothing could contaminate the beer. Best, he said, to take off your clothes, wipe your body down and brew in your underwear. I just stared at him. He stared back. For those of you that drink Ben's beer, I leave you with the mental image of him brewing in his underwear. No wonder we don't have people over very often.

While I finished cleaning (sans 95% of my clothing), he started mixing the can of malt into water to heat it on the stove. We had decided to simplify things a bit using malt the first time, allowing me to slowly learn the fine art of all-grain brewing. Oh goody, something else to look forward to.

I was completing the purification process of those bits of brewing paraphernalia that looked to me like they belonged in the surgical ward of a mental hospital, when he shouted for me to come look at the wart. I thought he'd had it removed months ago, and told him so. He gave me a long-suffering look, spelled it, then explained it. "**W-O-R-T**," he said, "is what we brewers call the malt and water mixture." He instructed me to pour the now-heated wort into the bucket he had left sitting there, while he went to make notes.

Grumbling about tyrannical boyfriends and seriously considering becoming a nun, I picked up

the pot and poured, splashing some of the hot liquid onto the counter in the process. I didn't want him to know I'd spilled any, so I surreptitiously swept the puddle into my hand and dribbled it into the bucket, scraping my hand across the edge to make sure I got it all in there. Being a virtuous girlfriend, I thought I'd go ahead and put the yeast in, too. I knew it was the next step, so I figured I'd do it now and get a head start. After I poured the yeast in, Ben came in and put his hands around the bucket reverently (what was he doing – praying?!) and told me I could put the yeast in after about 2 hours. I started to tell him I'd already added it, but before I could say anything, he was out the door and heading to the gym for his thrice weekly testosterone boost. Oh well, I thought, I'll tell him later.

Remembering to stir the yeast, I grabbed the long-handled spoon off the counter, accidentally knocking it onto the floor. While I was in the act of blowing any intrusive particles off the spoon, the dog came in. Bandit had heard the sound of a utensil dropping and decided to investigate. I stuck the spoon into the wort and stirred. Bandit watched me thoughtfully. Examining the syrupy stuff drip off the spoon, I decided to try it. It was sweet but not very tasty. Bandit looked especially interested, so I held the spoon out to him, and he licked it clean noisily. Then I heard the phone ring, and dropping the spoon back into the bucket, I hurried out to answer it.

A few hours later, I happened to be in the kitchen when Ben returned. I watched him pray to the bucket god again and then he began stirring the wort, telling me that I could put the yeast in now. Watching him irritably shoo the dog out of his way as he left the kitchen, I decided not to tell him I'd added the yeast right after I dumped the hot wort into the bucket. When he reappeared, he told me he'd finish up, and my first brewing lesson thankfully came to an end.

On the second day after my exciting initiation into brewing, Ben took me to check the fermenter. He puzzled over its condition. Nothing had happened. No foam, no bubbles, nothin'. I peered over his shoulder into the dark, murky mess. "So what do you think went wrong?" I asked innocently. "Do

you think the yeast was bad?" There was a brief pause. The room was strangely quiet and I could hear birds singing outside.

"When did you put the yeast in?" he asked me, in a tightly controlled voice.

"Right after I poured the wort into the bucket." I said brightly. A look of sudden comprehension briefly crossed Ben's face. "I wanted to prove to you that I didn't need your help," I added, ineffectively, backing away at his expression.

The next thing I remember, he was yelling something about heat and yeast and killing it and a bunch of other words that I couldn't quite make out, because he had his fingers around my throat, and the blood was backing up in my ears. When he finally stopped shaking me, he roared off in his car to the homebrew shop for some liquid yeast.

As I'm writing this, the purple finger marks on my neck are fading to a mushy yellow. I've decided that the next time I have the bright idea to be a supportive girlfriend, I'll just go pound my head on cement. It will save a lot of time. Ironically, Ben said he still wants me to learn how to brew -- probably to exact his revenge for messing up this batch of beer. The anticipation is killing me.



Welcome New BURP Members

Bill Ridgley, Membership

We have some catching up to do in this month's welcome column. Welcome to **Dave & Jackie Elliott** of Reston, **Scott Klein** of Gaithersburg, and **Steven & Shannon Krise** of Lovettsville. Hope to see all of you at upcoming BURP meetings!



April BURP Competition : Wheat Beers

Bruce Bennett, Minister of Culture

The BURP Club Competition for April is for “wheat beers.” [Please disregard the typo in the last Burp Newsletter that stated Bock beer was the April competition -- Bock is May, my mistake.]

“*Weissbier*” or “*Weizen*,” as it is known in the traditional Germany style is a beer that has its character largely defined by the fermentation process. The use of an ubiquitous Bavarian top fermenting yeast strain generates an array of fruit and spice flavors that are unique to the style. Notable for its lack of hop bitterness, the use of wheat malt provides a gentle refreshing tartness that compensates for the low bittering levels. A vibrant bottle or cask-conditioning phase, yielding carbon dioxide levels of 6-8g/l, gives the finished article a giddy effervescence and a fantastic rocky head. Traditionally speaking, wheat beers can be light or dark in color, with alcohol content of 5.0 - 8.0%.

Wheat beers are made using 50-70% wheat malt and a top fermenting yeast. It is bottle or cask-conditioned, produced in bulk, six million barrels a year in Bavaria alone. It is brewed using practices that are five hundred years old but in breweries that are technically state of the art.

Wheat may have been the first beer to be produced, and we have historical evidence that beer has been produced since Babylonian times. The style has long been associated with Germany, and it is currently experiencing a considerable resurgence in both in its country of origin and a host others. In Bavaria, production grew from 3.2% of the region’s beer consumption in 1970, to 30.0% in 1997 -- testimony to its new-found popularity. This product is quite unique in that it is mass-produced but also

an authentically brewed traditional style of beer of considerable aesthetic value.

The use of wheat in beer has always been a novel occurrence. In economic terms barley and wheat have always occupied clear domains. Wheat’s importance for bread making, to which it is more suited than the husky barleycorn, has relegated it to the world of brewing adjuncts. From a technical point of view, wheat’s awkward behavior in the lauter tun, together with the large proportion of troublesome protein that causes problems throughout the brewing process, have consigned its role to that of an adjunct and no more. Even the head retention properties of wheat have done little for its cause. The success of the Bavarians in producing such a popular style with such an unpopular ingredient, therefore, is unparalleled.

The History of Wheat Beer

Nearly one hundred and fifty years ago, wheat beer nearly disappeared from circulation altogether. Just as Pierre Celis saved the Belgian Wit style, Georg Schneider revitalized the dying style of wheat beer. Originally, the license for brewing wheat beer was a matter of royal ordination. Going back as far as the fifteenth century, the Barons of Degenberg maintained the brewing rights to the production of wheat beer. The end of their lineage in 1602 handed the brewing rights to the Wittelsbacher empire and more specifically, to Duke Maximilian I. With not untypical regal aplomb, he outlawed the public brewing of wheat beer and established a series of about thirty ducal wheat beer breweries throughout the state.

In the same way that pale ale production in Britain boomed during the nineteenth century, wheat beer was the most popular beer in southern Germany during the seventeenth and early eighteenth centuries. It was the vogue beer, the subject of conspicuous consumption, the beer to be seen drinking. This was, however, the prelude to the style’s demise. In the way that Porter took its lurch from being the great English beer of the mid-eighteenth century to near extinction a hundred and fifty years later, so wheat beer fell from grace.

Improvements in the standards of the monastery production of brown beers in southern Germany were a major factor here.

The loss of the exclusivity that wheat beer carried during its growth years, a natural consequence of becoming a saturation style, was similarly decisive. It was not until the middle of the nineteenth century when the public interest in wheat beer hit rock bottom. In 1856, Georg Schneider acquired the rights to brew "Wheat Beer" from the crown, at some expense. These rights became the property of the public and apart from enabling the Schneider brewery to grow other brewers saw similar opportunity.

The style increased its popularity to a respectable level but nevertheless was under increased competition from the new force in the lucrative continental beer markets, the beers of Pilsen, Vienna and Munich. The development of the bottom fermenting beer styles was to shape modern brewing history. Wheat beer was not alone in its fight for a share of the market. Technical advancements in refrigeration and yeast husbandry posed a threat to most regional beer styles, the effects of which we are experiencing to this day.

Since the WWII however the sales of wheat beer in Germany began to experience similar growth levels to those associated with the sale of the light colored lager beers that came to pre-eminence at the end of the nineteenth century. Wheat beer had experienced a grass-roots revival that unlike most other post war styles could not be put down to the power of marketing. Even to this day the product is seldom marketed in the ways to which we have become accustomed with other beers.

Wheat beer has a broad appeal. It compliments a wide range of foods, which in Bavaria means it takes the place of wine. It has become 'chic' to the young and deeply valued by the old. Some say that its lack of hop bitterness, its confectionery fruit and spice character and its raucous champagne-like effervescence has enormous appeal to the young and to women. There is also the argument that the "wholefood appeal" and unfiltered appearance of wheat beer has enabled it to stand distinctly

alongside the more homogeneous products that increasingly saturate the market.

Brewing Process

From the moment that Georg Schneider obtained the wheat beer brewing rights for the people of Bavaria the style was assured its survival. Firstly the typical, traditional Bavarian Wheat beer brewery uses some 60% wheat malt and 40% of malted barley in the grist. The mashing process is traditionally a single or double decoction. The decoction method is especially desirable with wheat based mashes which have high overall protein levels and low overall levels of low molecular weight proteins. The use of highly modified malts and infusion methods is not considered appropriate to the quality of a classical wheat beer.

Dark wheat beers, such as those produced by Schneider, tend to use the double decoction method to affect a better breakdown of hardier substrate, to encourage the production of amino acids and to develop more fully the malt character in the final product. It is interesting to note that the continued widespread use of decoction methods in Germany can be attributed to the value of the method for wheat beer brewing.

The lautering of wheat beer is normally a slightly longer process than would take place with normal brews. The glutenous nature of wheat malt and equally importantly the absence of husks on the wheat corn make the process that much more difficult. The wort is typically hopped by German Noble Hops such as Hallertau for both bittering and aroma. The hopping rates for wheat beers tend to be low (12-18 EBU), and they are added more for their bacteriostatic properties than for flavor. However, some wheat beer brewers testify to the importance of the contribution of aroma hops to the complex bouquet that all wheat beers exhibit.

The second critical area of wheat beer brewing is the extensive primary fermentation that occurs in traditional, large open top fermenters. Most brewers of wheat beer attribute the character of the product to this phase of the process. An old Bavarian brewmasters' rule of thumb says that the pitching

and fermentation temperatures should total 20 degrees C. Temperatures are not the only factor. The use of open top fermenters is also considered critical. The use of *cylindroconical fermenters* by the industry is also becoming more prevalent. Traditionalists reject this practice because of the effect the system has on the metabolic behavior of the yeast cell.

Generally speaking, the true test of the wheat beer brewer is to find an attractive balance of the characteristic wheat beer flavors. Yeast plays a key role. It is of interest to note how the performance of the wheat beer yeasts differing from that of a traditional top fermenting ale yeast. There are clearly similarities regarding the formation of the fusel alcohols, esters and diacetyl. Some less authentic German traditional brewers use British ale yeast for Bavarian wheat beers. The critical genetic difference between the two yeasts lies in the expression of the gene responsible for the production of the enzyme ferulic decarboxylase. This is responsible for the production of 4-vinyl-guaiacol in the ferment. Most Bavarian breweries use the same yeast strain, this being the common characteristic.

The third brewing factor that is unique to wheat beer is the bottle or cask-conditioning period that occurs in the brewery prior to distribution. The high carbonation values necessary in wheat beer are achieved naturally through a 10% addition of brewery wort or "Speise" (German for "feed"), prior to filtration and the subsequent re-inoculation of the product with yeast. Traditional brewers such as Schneider maintain that the re-inoculation must be made using the same top-fermenting yeast as that used for the primary fermentation, but the use of bottom fermenting yeast is becoming more prevalent. The dosed bottles or kegs are left at 20 degrees C until the pressure reaches about 3 bar, or 45 p.s.i. per a manometer. This usually requires about a week. Beer is then cold conditioned at 8 degrees C for a minimum of two weeks (six weeks for such strong wheat beers such as Weizenbock). The dangers of bottle contamination are high due to the 10% wort solution in re-fermentation. Nearly all production will be sold in two-way Eurobottles, with a small proportion sold as draught.

Although Bavarian Wheat Beers are comfortably safe due to current demand, the same cannot be said for the "other" German Wheat Beer, "*Berliner Weiss.*" The very sour, *Lactobacillus* fermented, wheat beer has almost died from commercial brewing. In the eighteenth and nineteenth century, Weiss beer accounted for 50% of beer consumption in and around the Prussian capital. When Napoleon visited Berlin in the early nineteenth century, he stated that the Berlin Wheat beer was the "Champagne of Beer." Sadly, the two most respected Weiss brewers merged in the early 1980's. Since the merger, Berliner Kindel and Schultheiss have only produced one or two batches of Weiss beer per year. Even more discouraging, the brewers did not produce a single batch for bottling in 1999. Rumor has it that there may be a batch for 2000. If you have a chance to purchase a TRUE Berliner Weiss beer, do not miss the opportunity.

The April Competition is open to the following styles:

a. Berliner Weisse

Pale. Light body. Dry. Sharp lactic sourness. Fruity/estery. Between 60-70% malted wheat. Very low bitterness. No hop flavor or aroma. Effervescent. No diacetyl. OG 1.028-32, 3-6 IBU, 2-4 SRM. [Kindl, Schultheiss]

b. German-style Weizen/Weissbier

Pale to golden. Light to medium body. About 50% (70%?) wheat malt. Clove and slight banana character. Fruity/estery. Clove, vanilla, nutmeg, smoke and cinnamon-like phenolics permissible. Mild sourness OK. Highly effervescent. Cloudiness OK. Low bitterness. Low hop flavor and aroma OK. No diacetyl. OG 1.048-56, 10-15IBU, 3-9SRM. [Paulaner, Hofbrauhaus]

c. German-style Dunkelweizen

Deep copper to brown. Dark version of Weizen. Chocolatelike maltiness evident. Banana and cloves and other phenolics may still be evident, but to a lesser degree. Stronger than Weizen. Medium body. Low diacetyl OK. Low hop flavor and aroma OK. OG 1.048-56, 10-15 IBU, 17-22 SRM. [Edelweiss, EKU]

d. German-style Weizenbock

Usually deep copper to dark brown, but light versions can be amber to copper. Medium to full body. Alcoholic strength evident. Maltiness high. Low bitterness. Hop flavor and aroma absent. Banana and clove character apparent. Low diacetyl OK. OG 1.066-80, 10-20 IBU, 7-30 SRM. [Schneider Aventinius]



BURP Sponsors Lambic Taste Identification Session

Anonymous

Judging lambics has always been difficult. So many flavors, so few words to describe them. And there are usually fierce battles among the judges about exactly which barnyard aroma is in the beer being judged.

In an effort to improve the club's lambic judging credentials, Minister of Education Wendy Aaronson conducted a Lambic judging master class on the first Saturday of this month. Using the doctored beer format (in no way associated with Jay Hersch or his trademarks), otherwise flavorless mass-market American pilsners were dosed with various flavor and aromas so that judges could associate them with their descriptors.

The first lambic components addressed were acids. Acids in lambics come primarily from acetobacteria (acetic acid aka vinegar) or lactobacillus (lactic acid). Exposure to both helped the judges distinguish between them. Lactic acid was generally considered to impart a flat taste, while the acetic acid had a fruity taste that created a vaguely sweet aftertaste.

A second set of lambic components were "barnyard aromas." Lambics are often described as horsey or goaty. A sweaty horse blanket and an actual goat were among the items used to assist the judges in distinguishing between the aromas. Special thanks to Rick Garvin for supplying the goat, Trish Koch for supplying the bellydancer's sweaty towel, and to Gordon Goetke for supplying the grungy biking socks that had sat in a corner for a week.

Competition meister Bruce Bennett presented the third and final group of lambic components, the intestinal and fecal aromas. Chuck and Helen

Popenoe graciously donated a scarf that had hung in their vacation home's outhouse for a month to help judges peg the outhouse aroma. Kirsten Paul and Naomi Feist provided fecal and urine samples. Remote BURPer Delano Dugarm provided his brother Keating for aromas inappropriate to describe in a family-oriented publication. Alison Skeel provided kitty litter, both clean and dirty, while Pat and Janet Crowe contributed "tiny little rat-dog poo" and Tim Artz provided "big dog pile." And in the effort that judges deemed the most exotic of the day, Jim Tyndall provided a sampling from the National Geographic Society's world-class fewments collection.

All in all, it was an especially educational session. Expect some colorful comments on your lambic judging sheets, folks!



A Brief Look at Your Beer, in Particular, Its Color

A.J. deLange

Certainly part of the appeal of beer is in its appearance. Everyone appreciates the golden amber, deep gold, velvety black or ruby red (yes, lots of beers, in fact all of them, are ruby red if viewed under the proper conditions) of a well-made beer served in the proper glass. In this article we'll have a quick look at some aspects of beer color.

Brewers and beer judges certainly pay more attention to color than the average drinker though the average drinker notices it to the extent that breweries go to great lengths to control it. Brewers know that the color of a beer can be quantified, that the various styles of beer typically have color ratings that fall in a range which is part of the definition of a particular style and that color can be controlled through grist composition, wort

processing and, to a lesser extent, choice of yeast strain and water mineral content. Here, I'll describe what you see when you see beer color, why you see it, and how beer color is measured and expressed numerically.

Let's start with how humans see color. Light is energy in the form of electromagnetic waves whose wavelengths fall within a particular range: 400 – 700 nanometers (a nanometer is a billionth of a meter). X-rays and radio waves are other types of electromagnetic waves with, respectively, shorter and longer wavelengths. Our eyes contain four types of light sensors: rods, which respond to all wavelengths of light at low levels and three types of cones which require brighter light and also respond to light at all wavelengths but more so, to light in the red, green or blue part of the spectrum, depending on which type of cone it is.

Cones are responsible for color vision. Everyone who has observed a color TV or computer monitor through a magnifying glass knows these devices have tiny dots which emit red, green and blue light and that these little dots are excited to stimulate the red, green and blue cones to the same relative degree that they would be stimulated if we looked directly at the picture element being televised rather than at the TV tube. With direct light the signal sent to the brain by each cone depends on its sensitivity at each wavelength and the energy, at each wavelength, of the light that strikes it. You can play with your cones in the privacy of your own home using the color palette controls on your PC. Start with the R (red), G (green) and B (blue) controls.

If a glass of beer is illuminated from behind with white light (equal intensity at all wavelengths), a graph made of the percentage of the light which comes through it at each wavelength the graph (called a *transmission spectrum*) contains all the information about the color of the beer. But we don't need all that information any more than we need to transmit the complete color spectrum of each pixel in a color TV scene. We only need to know how the three color receptors of the eye will be stimulated by the particular spectrum and this is determined by pointwise multiplication of the transmission spectrum by *color matching functions*

that match the responses of our cones (one function for red, green and blue cones) and accumulating the sums of the products. The three values obtained in this way are called a *tristimulus*. **Key Facts: All information about beer color is contained in its transmission spectrum. What we see depends on the spectrum of the beer and the spectral response (matching functions) of our color receptors.**

The particular color matching functions define the *primary colors* of the particular color specification system in use. The best known primaries are the red, green and blue primaries of the *Commission Internationale de l'Eclairage (CIE)* system. A tristimulus calculated for one set of primaries can be easily transformed into a tristimulus for another set of primaries, and several such sets are in use. For example, a TV transmitter converts R,G, B tristimulus data into the CIE Y,x,y system for transmission. A black and white receiver processes only Y , which conveys only information about brightness. In a color TV, x and y are decoded as well and, with the Y data, then transformed back to R,G,B to control the little dots on the screen. x and y together carry hue and saturation information.

"Hue" refers to what color name something is (e.g. green, yellowish orange, yellow) and *saturation* represents how close the color is to pure spectral light i.e. how close it is to one of the colors of the rainbow. Rainbow (spectral) colors are 100% saturated. Pastels are much less saturated. White light has 0% saturation. Your computer should let you play with hue, saturation and brightness as well as R,G,B. The Y,x,y system is handy for talking about beer color. **Key Fact: It takes three numbers to specify a color.**

A beer spectrum will show relatively less light transmitted at short wavelengths (400 nm, blue), somewhat more at middle wavelengths (520 nm, green) and substantially more at long wavelengths (700 nm, red). Thus the red and green receptors in the eye are more stimulated than the blue and beer hues are, therefore, yellow, yellowish-orange, orange, reddish-orange or red. Suppose that 10% of light at 400 nm wavelength passes through an inch of a particular beer. Also suppose that 40% passes at 520 nm, and 90% at 700. The intensities of the

exiting light are in the ratio 1:4:9. Now pour into another container, which forces the light to pass through 2" of this beer.

Doubling the thickness of the beer through which the light must pass means that now 10% of 10% will make it through at 400 nm, 40% of 40% at 520 nm and 90% of 90% at 700 nm or, respectively, 1%, 16% and 81% at the three wavelengths. The total amount of light coming through is reduced so that the beer will appear darker but the intensities are now in the ratio 1:16:81, and clearly tilted dramatically towards the red. This means that the beer in second container will appear not only darker, but also redder. Because of this phenomenon, all beers will appear red if the path is made long enough. Try shining a bright light through both a glass of Guinness and a carboy of a lighter colored beer you are fermenting. You can even see a color difference in beer between the top and bottom of the traditional conical Pilsner glass.

A similar shift in color towards the red is found as the amount of coloring material in beer is increased. In other words, as more dark malts are used in the grist. In this case the color shift is not as predictable as with light path length. Scientists say that beer does not follow Beer's law but it does follow Lambert's law. This leads to the following **Key Facts: *The color of beer depends on the size of the glass it's in when you look at it. The wider the glass, the darker the beer. The darker a beer looks, the redder it is (though you may need to shine a light through it to see the red).***

Just as brewers want numerical measures of ABV, OG, FG etc. they want a numerical measure of color. In the United States the *absorption* (a logarithmic representation of the light absorbed – 10% transmission corresponds to absorption of 1.000; 1% transmission to absorption 2.000 and so on) of 0.5" of beer is measured at 430 nm using a **spectrophotometer** and the result multiplied by 10. This is called the Standard Reference Method (SRM) value. On the SRM scale, AB Budweiser measures 2, Pilsner Urquell 7.2, Bass 12.9, Dos Equis 16.3, Newcastle Brown Ale 25.7, Schlenkerla Rauchbier 29.8, Guinness 61.5, and Watneys Cream

Stout a whopping 158. Thus, the darker a beer, the higher its SRM.

SRM values are similar in magnitude to those obtained from the Lovibond system, the survivor from a group of visual comparison (to things like iodine solutions) methods all of which suffered from numerous problems, not the least of which was reliance on human subjective judgement. These are seldom used today except for the Lovibond, measure which is applied to the standard wort produced by high colored grains and printed on the grain label. The European Brewing Convention uses a method similar to the SRM: absorption is measured in a 1 cm path at 430 nm and the result multiplied by 25. Thus EBC and SRM are easily interconverted by $EBC = 1.97 * SRM$. **Key Fact: *European and American brewers specify beer color by a single number obtained from a spectrophotometric measurement at 430 nm.***

Given that it takes three numbers to specify a color, that the color of beer depends on the depth of the glass it is viewed in, and that the SRM value is a single number, it is clear that the SRM is limited in its ability to convey complete color information about a beer. Yet, it is surprising how well it does in this regard because all beer absorption spectra are shaped similarly (excluding beers like Krieks). [Caution: the going gets a little rough here. Jump ahead to the next Key Fact if this looks like total geek-speak to you]. The shape is well approximated by a curve, which decays exponentially with increasing wavelength.

The rate of decay is approximately the same for all beers. What varies from beer to beer is the scaling factor i.e. the amount of absorption at the blue end of the spectrum and this is where the SRM value is measured. Thus, the absorption spectrum can be calculated approximately from the SRM value, the transmission spectrum is easily calculated from the absorption spectrum and beer color can be calculated from the transmission spectrum as I described earlier. This is the theoretical justification for the SRM. In actually estimating color from SRM, the analyst is more likely to use simple formulas, derived from study of an ensemble of beers (I've looked at 90), that allow him to calculate

estimates of brightness, Y , directly from SRM. How accurate is such an estimate? As good as the approximations of how SRM relates to color that we all carry in our heads. Poor enough that we occasionally see situations where a beer with a lower SRM appears darker than another beer with a higher SRM. Another simple formula can be used to estimate x from SRM and yet another gives y from the estimate of x . Note that separate formulas are required for each path length of interest.

There are better ways to describe the absorption spectrum than by a scaled exponential, and these do result in more accurate calculated colors. The exponential function really requires three parameters to fully describe it (the rate of decay varies from beer to beer and there is a small offset). But even an accurately described exponential is only an approximation to the spectrum. A better approximation can be had by expanding the spectrum as a sum of orthonormal functions. Obtaining an accurate result requires that 3 or 4 terms be retained and, therefore, 3 or 4 coefficients reported. Thus, there seems to be no way to dodge the following **Key Fact: *Accurate beer color specification requires 3 or 4 numbers.***

A related consequence of the similarity of spectral shapes is that if one plots the colors (x and y) in a particular path length of an ensemble of beers, is that one will find that they fall along a well defined hump shaped curve in color (x,y) space. The right hand, descending leg of the curve is tangent to the locus of pure spectral oranges and reds. The left hand leg descends into the pastel region. The darker the beer, the further along the curve to the right it falls, as we might expect. **Key Facts: *While beer lightness/darkness ranges widely, beer colors (hue and saturation) are quite restricted. Dark beers (SRM > 10) are pure yellowish-orange, orange, reddish-orange or red.***

Summary: Beer color depends on its spectral transmission properties and these depend on the coloring matter in the beer and on the thickness of the path through which it is observed. If a beer looks dark it also looks red. It takes three numbers (*tristimulus*) to describe a color. The single SRM and EBC color values can, nevertheless, be used to

calculate approximate tristimulus color information. A better means to communicate beer color information is by means of 3 or 4 coefficients obtained from orthonormal expansion of the measured spectrum. From these, the analyst can reproduce the measured spectrum, scale it to any path and thus calculate the color in any path to an acceptable level of accuracy. It is unlikely that any new system of color specification will be adopted.



A Historical Nugget

"That night we returned to shipboard, with the resolution the next morning to settle on some of these places; so in the morning after we called on God for direction, we came to this resolution to go presently ashore again, and to take a better view of two places, which we thought most fitting for us, for we could not now take time for further search for consideration, our victuals being mostly spent, especially our beere ..." -- *The Mayflower Log*, December 19, 1620

May Meeting Information

Special Thanks for Chili Cook-off Prizes

Special thanks are due to Fred Parker of Hard Times for sponsoring us, once again. This is the 15th or so year that Hard Times has provided prizes for our cook-off.



BURP Chili Cook-off

The annual BURP Chili Cook-off, sponsored once again by our good friends at the **Hard Times Café**, will be held at the May BURP meeting. Those who like to prepare (and eat) good, hot & spicy chili should not miss this event! *Chili Cook-off 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 beforehand (i.e., sliced and diced - 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 is frowned upon.
- Road kill & other exotic meat types are encouraged.

- Vegetarian chili is acceptable (but who would possibly want to eat it?)
- Prizes will be awarded to the top three chilis (popular vote) plus a special prize to the hottest chili.

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 A.M. to start preparing chili.



May BURP Bock Competition

Bruce Bennett, Minister of Culture

The May Club competition is **Bock**. So here is some additional information for BOCKS!!!!

As cold still frequents us, our thoughts turn to beers with a bit more potency, and bock is generally near the top of the list. December is a perfect time to brew bock beers because you'll still be able to lager for about two months before the traditional mid-March tapping date.

History of Bock

The beer that we call bock today has its origins in the north-German town of Einbeck. As early as 1325, the beer of Einbeck enjoyed a good reputation and, for that time, widespread distribution. During the 1500s, historian Heinrich Knaust described the Einbeck beer:

Of all summer beers, light and hoppy barley beers, the Einbeck beer is the most famed and deserves the preference.

Each third grain to this beer is wheat; hence, too, it is of all barley beers the best . . . People do not fatten too much from its use; it is also very useful in fever cases.

Thus, the original bock was made from at least one-third wheat malt in addition to barley. Other sources tell us that it was top-fermented and well bittered. Anyone familiar with contemporary bocks realizes that the beers of Einbeck bear little relationship to the style as known today. Indeed, the term “bock” probably had not been coined before Einbeck’s virtual demise during the Thirty Years’ War.

Prior to the 16th century, the beer made in Munich was not highly regarded, even by the local folk. Many imported beers were enjoyed and the beer from Einbeck was highly favored. As the 17th century dawned, the Munich brewers “. . . bent all their energy to brewing a beer as good as that of Einbeck.” This effort failed until a brewer from Einbeck was drawn to Munich in 1612, and lent his skills to the cause.

Of course, the original recipe could not be reproduced precisely. The malts made in Munich were darker, and wheat malts could not be used by regular breweries. Thus, the Munich beer was darker than the Einbeck original. In addition, the high carbonate levels of the Munich water produced a harsh bitterness in highly hopped beers, so the hopping levels were substantially reduced, yielding a malt-balanced beer. Finally, lager fermentations were common in Munich by this time, so the bottom-fermenting yeast was used.

Although the Munich copy of the Einbeck beer bore little resemblance to the original, the resulting beer was still named after the city that inspired it. In the Bavarian dialect, it was called *Ainpoeckish Pier*. The beer was enjoyed by the citizens of Munich and soon replaced the original. Not long after, brewing ceased in Einbeck as a result of the Thirty Years’ War (1618-1648), and the name of the Munich-produced beer no doubt began to drift from *Ainpoeckish* to simply *Poeck* and ultimately, to the *Bock* we know today.

Of course, this is not the only story told about the naming of “bock” beer. Those who have spent hours on end enjoying this fine beverage no doubt

used their uninhibited imaginations to create fanciful stories about its naming. One even attributes the naming to the Roman Emperor Julian, the Apostate, who lived in the fourth century A.D.-- long before the advent of brewing in Einbeck or Munich.

“Bock” means “goat” in German, and it is not surprising that someone drinking this beer would feel a “kick” and make the verbal connection. Once this was done, a strong association formed between bock beer and the goat—an association that continues even today.

Brewing Bock Beers

Most beer recipes use a lightly-kilned malt, i.e. pilsner, lager or pale ale malt, for the majority of the grist, but bock can be something of an exception to this rule. When making bock, many brewers look to Munich malt to play the lead role.

Bock was created before the days of specialty malts when things such as chocolate malt, roast barley and even crystal malt were unknown. As a result, most beers were made from a single type of malt. The flavor and color of the malt, and therefore, the finished beer, were determined by conditions during malting, especially the kilning temperatures. The Munich malt we use today appears to be a direct descendant of the malts once used in all Munich beers, including the bocks created in that city. Thus, the use of Munich malt as the primary grain for a bock recipe is historically accurate. In addition, it provides a unique flavor and color contribution to the beer. One caveat: be sure to use only a Munich malt made from 2-row barley, and generally this means going for the imported products.

After Munich malt, the most common grain in bock recipes is crystal malt. If you select Munich malt as your base malt, you should use dark crystal malts for 6 to 10 percent of the grain bill. On the other hand, if you select pilsener malt as the base for your bock recipe, you’ll need a bit more crystal, usually 15 to 20 percent.

The next grain that you will want to include is chocolate malt. Most recipes employ a small portion, ranging from 1 percent to 4 percent with an average of about 2 percent of the total grist bill.

The majority of all bock recipes have grain bills composed of just these four grains: pilsener or two-row malt, Munich malt, crystal (or caramel) malt and chocolate malt.

Bock recipes also are the perfect place to use some malt extract. The higher gravities required by the style sometimes stretch the limits of mash capacities. An excellent bock beer can be made using a small mash and a generous dose of extract.

Hopping

Bock beers require a light touch with hops. Bitterness levels are low and little or no hop flavor or aroma should be detected. Classic German aroma varieties are favored such as Hallertau, Hersbruck, Tettnang, Spalt and even Saaz. Classic German aroma hops are generally used for all of the hop additions in bock beers. Recommended European varieties are: Hallertau, Hersbruck, Tettnang, Spalt, and Saaz. Workable American-grown alternatives are Liberty, Crystal and Mt. Hood.

For bittering, you'll want 5 to 6 alpha acid units equal to one ounce of 5% to 6% alpha acid hops, two ounces of 2.5% to 3.0% alpha acid hops or any other combination where the alpha acid percentage multiplied by the ounces equals 5 to 6. Boil these hops for 45 minutes to one hour. If you want, you can add a small hop addition about 15 minutes before the end of the boil. Use one of the varieties listed above and add no more than one-half ounce.

Fermentation

The critical step for bock fermentation is achieving proper lagering temperatures. If you can achieve 50 to 55 F, use a lager yeast that emphasizes malt complexity, such as the Wyeast Bavarian Lager. Strange as it may sound, if you are not able to achieve these cool temperatures for fermentation, you might want to make this beer using an ale yeast. The American Ale or Chico Ale yeast strain is typically very clean and can give you a somewhat lager-like product, especially if fermented at temperatures of 62 to 66 F. Regardless of which yeast you use, you'll want to allow a period of lagering after fermentation. For lager yeasts, this phase should be conducted at 35 to 40 F. If you use

the ale yeast, you might allow for a slightly warmer lagering temperature, say 40 to 50 F.

Bock Beers Accepted for Competition:

a. Traditional German Bock

Copper to dark brown. Full body. Malty sweet character predominates in aroma and flavor with some toasted chocolate malt character. Low bitterness. Low hop flavor, "noble-type" OK. No hop aroma. No fruitiness or esters. Low to medium diacetyl OK. OG 1.050-74, 6-7.5%, 20-30 IBU, 20-30 SRM. [Aass Bock, Frankenmuth Bock, Baderbrau Bock]

b. Helles Bock

Pale to amber. Medium body. Malty sweet character predominates in aroma and flavor. No toasted chocolate malt character. Low bitterness. Low hop flavor, "noble-type" OK. No hop aroma. No fruitiness or esters. Low to medium diacetyl OK. OG 1.066-68, 6-7.5%, 20-35 IBU, 4.5-6 SRM. [Ayinger Maibock]

c. Doppelbock

Light to very dark; amber to dark brown. Very full body. Malty sweetness evident in aroma and flavor can be intense. High alcoholic flavor. Slight fruitiness and esters OK, but not very desirable. Low bitterness. Low hop flavor, "noble-type" ok. No hop aroma. Low diacetyl OK. OG 1.074-80, 6.5-8%, 17-27 IBU, 12-30 SRM. Paulaner Salvator, Eku Kulminator, Spaten Optimator]

d. Eisbock

A stronger version of Doppelbock. Deep copper to black. Very alcoholic. Typically brewed by freezing a doppelbock and removing resulting ice to increase alcohol content. OG 1.092-1.116, 8.6-14.4%, 26-33 IBU, 18-50 SRM. [Eku 28, Kulmbacher Reichelbrau Eisbock, Niagra Falls Eisbock]

Recipe Corner

Andy Anderson, Brewer of the Year

So when was the last time you ever made a bock? Maybe you've put it off with the idea the higher-alcohol lagers are tough to brew. Or, maybe you just were not sure what to do. Well, this month's recipe should be able to at least provide you with a good recipe. It is a traditional bock, and it won the Bock category in the 1998 Spirit of Free Beer. As that was our first year being a *Qualifying Event for the Masters Championship of Amateur Brewers*, we received many entries from around the country.

This bock is a perfect example, as it was submitted by **David Meyers**, a brewer from Salt Lake City, Utah. Utah has laws preventing the sale of beers with the alcohol found in this recipe. He may have had to brew his own out of desperation ... you can choose to brew this bock out of choice. Have fun!

Traditional Bock

OG = 1.068

FG = 1.018

5 gallon recipe

Grist:

5 lb DWC Lager malt
5 lb DWC Munich malt
1 lb medium crystal malt

Mash Schedule:

Strike in at 135 F.
Take a decoction of 1/3 of the mash.
After converting starches and raising to a boil, add decoction back in to raise mash up to 152.
Hold for 45 minutes. Mash out at 168.
Sparge with 170 water. [Sparge water was adjusted to a pH of 5.7 with lactic acid.]
(Andy's note: this really isn't necessary for our typical water supply.)

Hopping:

20 IBU of Hallertau
(2.25 oz of 4% Hallertau at 45 minutes)

Yeast = 2124 Wyeast

Ferment 11 days at 53, then another 16 days at 53 for secondary.
(Andy's note: I would then lager at around 32 for a month, but what do I know – he won :-)



A FOOL'S GUIDE TO BREWING TERMS

Aerate Plane attack.
Aging Wrinkling; sagging; being made fun of by teenagers.

Airlock What you have when a blonde puts her fingers in her ears.
Attenuation What you must pay in school.
Beer Not homebrew. Urine.
Boil Unsightly lesion.
Carboy Young valet attendant.
Chill haze Like purple haze, only colder.
Conditioning Exercising; getting in shape.
Contamination What religious fanatics practice on heathens.
Dry hopping Not the real thing.
Ester 1) Christian holiday. 2) Fred Sanford's ugly sister.
Extract Remove.
Final gravity What you weigh when you die.
Flocculation Farting.
Grain Crotch.
Gypsum Fortune teller.
Head What my ex-wife stopped giving me after we got married.
Hops What a bunny does.
Irish moss Catholic church gathering.
Kräuesen French pastry.
Lag time Past era in American history, e.g. Alexander's Lag Time Band
Malt When birds shed feathers.
Mash Molest.
Microbrewery Brewery run by midgets.
Microorganism Very small sexual climax. Like my ex-wife used to give me.
Original gravity Birthweight.
Oxidize Become an ugly, hairy beast. Also called HowardSternize.
Pitch My ex-wife.
Priming What you do before painting.
Protein rest What you do after a big meal.
Rack Arrange billiard balls in a triangle.
Respiration Sweating.
Sanitation Greeting.
Sterilize Prevent from reproducing.
Trub A bunch of soldiers.
Wort Many of these make a sentence.
Yeast Not West.



For the Good of the Order

Just in case any one out there has not heard of the AIDS Ride before, I would like to shed a little more light on the topic. The AIDS Ride is an event that raises money for AIDS relief, research, and prevention programs. The major beneficiaries of the DC Ride are Food and Friends and the Whitman Walker Clinic. Each Rider is required to raise a minimum of \$2000. Last year over 1700 riders raised 4.8 million dollars! While 330 miles does sound like a long way (especially without beer), by the time the ride is finished one finds himself unprepared to stop. Everyone looks forward to sleeping in a REAL bed and using REAL in-door facilities again, but there is a certain quality about life on the Ride that is painfully missed in the REAL world.

For three and a half days you are surrounded by people who are united for a cause. Riders seem to forget about beltway traffic and life at work... instead you find folks looking out for one another; courteous, considerate, generous behavior. After those few short days on the ride the miles seem like the least important aspect. I should point out, and those who know me may be shocked to hear this, staying hydrated on a Ride like this in June is challenging enough that I really didn't even want to drink a beer. I drank a couple beers the night after finishing the ride and was practically asleep before we left the bar.

The time spent on the bike is enjoyable for most. The course is not too hilly until you get into Northern Virginia. I will admit, the last part of the third day pretty well kicked my ass. The fourth day is wonderful. Though ... it seemed like the entire remaining forty miles was lined with people cheering on the riders. And the feeling riding into DC for the closing ceremony is indescribable ... very intense. It seemed like thousands of people were gathered as we rode on to the mall. The closing ceremony is a highly charged emotional event.

All the propaganda for the Ride talks about how it will change your life... if the whole experience leading up to the closing ceremony does not affect you, the last forty five minutes certainly will. I can hardly look at group of cyclists now without getting a little choked-up.

I know this has been a little long winded but if you are still in tune and would like to find out more you can check out www.dcaidsride.org. If you are interested in pledging me or Team Moon River Brewing, you can find pledge forms at the web site and simply reference my rider number 309. If you are interested in signing up to Ride, it's not too late. There is still time to get in the necessary training and raise that money. If anyone has any questions about the Ride email me at:

john@moonriverbrewing.com

Cheers for now,

John Pinkerton

[You can also pledge to Anna Le Mon at

alemon@foodandfriends.org]

National Homebrew Day

Larry M Matthews, Carboy/Trub Member

The CARBOY (Cary-Apex-Raleigh Brewers of Yore) from Raleigh, NC, would like to invite you to participate in a weekend of fun and beer on May 5 - 6. Our club has traditionally brewed a beer each NHD at a local brewery in Raleigh. Our sister club TRUB from Durham has always assisted and joined in the fun.

This year, in addition to brewing a 20bbl batch, of a Classic American Pilsener, we will conduct a small select CAP Only Competition and we will have several short educational sessions on the CAP beer style during the day. George Fix, who just last week took 3rd place with his CAP in the MCAB II competition in St Louis will be joining us and be the featured speaker during the day.

We will be inviting members of the CBM (Charlotte), MALT (Asheville), Wort Hawgs (Winston-Salem), DEA (Greenville), and ATF (New Bern) to join us in the fun. If you can get out of town for the weekend, come down south and join us. We will start Friday night at the brewery with a grain grinding session (over 1200 lbs of grain) and then move to Flying Saucer for a few commercial beers (over 75 on tap). Brewing, breakfast and beer will begin at 8:00 AM on Saturday morning. Lunch

will be served from a now famous eastern NC barbeque house. Our own members have brewed batches of both an Eastern US CAP and a Western US CAP for our enjoyment during the day.

If you have a CAP and would like to enter it for judging, please email me for details. Only 15 beers will be accepted/judged. BOS wins \$50.00. Your beer will be judged by 2 groups of 3 judges in the formal event. You will receive 6 top quality reviews of your beer. Participants on NHB will receive at least 5 gal of a top quality CAP brewed at Rock Creek Brewery in Raleigh by our club and all that attend. There will be fun and there will be work. (ever tried to shovel 1200 lbs of wet spent grains).

If you would like to join in the fun or simply have your CAP evaluated by 6 judges, please email me. I hope to have full details of the event up on our website by the middle of next week. Raleigh, NC 27606 lmatt@ipass.net or www.hbd.org/carboy

Editor's Corner

*Jamie Langlie, Minister of Truth
(and trusty Co-minister, Paul)*

Thanks to everyone who contributed to this newsletter! As you may have noted from the masthead, this a double April/May issue [with a



sprinkling of April - inspired humor.]

Because there are only 2 weeks between our April and May meeting dates, we thought it prudent to make sure you had the relevant information for both dates. We're starting to get the hang of this operation, and really appreciate the great influx of articles received from our fellow BURPers.

Submissions for the June issue should be sent by May 22. [We will be in California, May 13 – 21. Already have our Anchor Brewing tour booked.]

This past month has, as usual, been filled with good fellowship and fun with other club members. Bill Newman aptly captured the spirit of the Summit Station Papazian dinner, and we spent another outstanding weekend in Baltimore with the "Tour de BURP" bunch. These folks have inspired us to buy new bikes, with the goal of joining a proposed

"bike 'n beer" tour to Belgium and Holland in October. Stay tuned for updates. -- *Jamie*

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Designated Driver Program

In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver program. If you are a designated driver, you will receive complimentary door prize tickets. Non-alcoholic beverages should be available for your drinking enjoyment. Those who make homebrewed soda are encouraged to bring their products to meetings.

Guide for New Members

Bring more beer than you drink; bring more food than you eat. Find the name tags and put one on. Sample (i.e., drink a small quantity of) other people's beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won't be a stranger for long. Don't drive while intoxicated.