



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"They who drink beer will think beer."

– Washington Irving

Check
burp.org for
the latest in
official
information.

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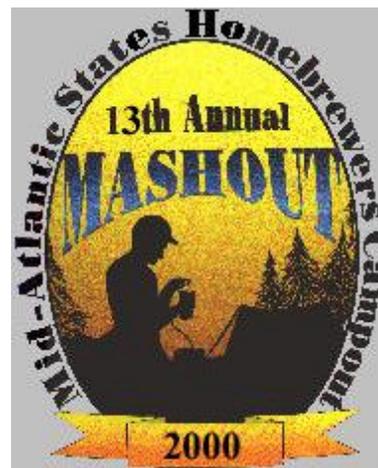
August/September 2000

10812 Newport Mill Road
Kensington, MD 20895



A commercial tasting of either *festbiers* or *IPA's* will be held prior to the September meeting. Plan to arrive at 12:30 P.M., to join in.

September 23	Weekend Brewers 2000 Competition Contact: Bob or Jean @ 804-796-9760
October 1-16	Euro Bike Tour, Craig Somers
October 21	BURP Meeting, Ralph Bucca's
November 17 & 18	Real Ale Competition & Meeting, Bill & Wendy's
December	BURP Holiday Banquet



MASHOUT 2000

Was a Smashing Success!
Bill Ridgely, MASHOUT Coordinator

Countdown UNDERWAY -- BURP's Third Spirit of Belgium, January 13-14, 2001

A Celebration of Belgium and Belgian-Style Beers

Check out the latest scoop inside! For more info
contact: sobinfo@burp.org

September BURP Meeting *OktoberFest Competition* Saturday, September 16, 2000

The September meeting is at the home of Pat & Janet Crowe in Annandale, Virginia. See directions at end.

BURP EDUCATION UPDATE

Wendy Aaronson, Minister of Enlightenment

Preparations for the 13th annual MASHOUT began well before the event. Repairs to the driveway leading to the site were completed in May (see Mini-MASHOUT report in the June *BURP News*). Event planning began in earnest with the first meeting of the MASHOUT planning committee. Tasks were assigned, flyers and e-mails sent out, and preparations begun for the biggest event on the BURP calendar.

Information was sent to all homebrew clubs in the mid-Atlantic area, and this year, participation from other groups and individual homebrewers really began to take off. Clubs from as far away as Lynchburg, VA and individuals from as far away as New Hampshire (not to mention BURP expatriates Anne Marie Reidy and Damian Audley from Japan) registered for the event. It was shaping up to be a gala affair once again.

MASHOUT week began with a veggie picking party at the U of MD farms in Greenbelt on Wednesday afternoon. Caretaker and BURPer Alan Hew kindly arranged for us to pick potatoes, cucumbers, peppers,

tomatoes, and whatever else we could grab for transport to the MASHOUT site. A fine time was had by all. On Thursday, the first BURPers began to arrive on Popenoe Mountain. The canopies for the eating area were already on site along with the spiffy new wash sink constructed by Bob Verdon. The sink was a real work of art, and it will remain a permanent fixture for all future MASHOUTs.

Thursday night was a gorgeous prelude to what was to come. The sky was clear, the moon high, and the beer and camaraderie flowed freely.

Friday morning dawned fair, and work began setting up the site. Kathy Koch and her crew of volunteers manned the check-in table. Canopies were erected, and sports equipment was set up. Kegs began arriving in "Keg Row", including some great contributions from commercial sponsors. We received excellent beers this year (along with brewery reps) from Capitol City Brewing Co (Washington, DC), Deep Creek Brewing Co (Deep Creek, MD), Du Claw Brewing Co (Bel Air, MD), Ellicott Mills Brewing Co (Ellicott City, MD) and Victory Brewing Co (Downingtown, PA). Many thanks go to the kind brewers who made these contributions.

Mid-morning, another MASHOUT tradition began when BURPer Gordon Goeke became the first person ever to arrive at the site by bicycle. Gordon had begun pedaling two days earlier from DC and looked to be in need of a cold beer. He was soon refreshed and busily setting up his campsite.

Around the same time, Bob Warriner appeared over the site in his ultralight aircraft, snapping photos and waving to the crowd. Bob put on a great show, buzzing the field several times to loud applause. As if on queue, as soon as Bob disappeared over the mountain, two Navy A-10 jets on maneuvers flew over the site at low altitude. It almost seemed as if the whole thing had been pre-arranged. (Special thanks to Bob and to the Navy!).

Bill Prewitt and his famous telescope "Leanne" arrived at mid-day. Although there was hope that good viewing would be available this year, the combination of full moon and clouds precluded most astronomical observations. Even the famous Perseid meteor shower was virtually wiped out by the moonlight. Bill still set up on Friday evening for some great views of the craters on the edge of the moon. Around the campfire, musicians entertained as people (and more beer!) arrived through the evening. Rick Garvin and Christine Lewis set up the "luge", the famous slotted block of ice down which Goldschlager liqueur (or other potable of one's choice)

was poured (This reporter opted for single malt Scotch). To finish "riding" the luge, one must "lick the crack" to obtain that last drop. The "luge Olympics", always highly entertaining, attracted a large crowd of applauding spectators.

By Saturday morning, the campground was nearly full, and folks headed out for various recreational activities. Some went bicycling (on both local roads and the C&O Canal), some went into Cumberland to sightsee and ride the famous Western MD steam train, and many headed for the lake at Rocky Gap State Park to swim and enjoy a hot shower. BURP Cultural Coordinator Bruce Bennett organized and conducted the annual homebrew competition, this year featuring Kolsch, Alt, and Witbier.

A volleyball game was started, and **T.R. James Barbecue Catering** (BURPers Jim & Linda Rorick and Jim Tyndall) put the finishing touches on a magnificent meal of barbecued pork and beef brisket (which had been cooking since the previous day). Fresh corn on the cob went into the pot, and people began bringing side dishes for the traditional MASHOUT Saturday supper. Dave Saba of Deep Creek Brewing Co arrived right on time with a van and two fresh kegs of beer just as the meal was served. A brief rain shower failed to dampen spirits, and everyone ate their fill in preparation for the evening's celebration.

Prizes were awarded for the homebrew competition [Congrats to BURPers **Dave & Becky Pyle** for their **1st place wit!** **2nd place** went to **Robert McKewen** of the Weekend Brewers for a **kolsch**, and **3rd place** to **Keith Chamberlin**, also for a **kolsch**.]. Then people began heading to the barn for the live entertainment provided by the band **Kiwi** from Downingtown, PA. **Kiwi** put on a great show, keeping the crowd dancing with a nice mix of original material and covers (including their version of "Yakety Sax" played on kazoos!). There were numerous "ein prosits" thrown in, and BURPers Al Lowry and Tim Artz wailed on harmonica and vocals (respectively) during a nice blues segment. The evening closed with everyone gathered around the campfire in a mellow mood, enjoying some acoustic picking and the ever-flowing kegs on "keg row".

Sunday morning began with the traditional pancake breakfast organized by BURPer Wendy Aaronson. The Roricks served up some great corn cakes while other skilleters fried bacon and pancakes. Close to 200 cups of coffee were consumed before the morning was over. Many hands helped take down the site, and goodbyes were said all around. In early afternoon, continuing the

tradition started by Gordon Goeke, BURPers Craig Somers and Bill Ridgely headed off for the long ride back to DC on bicycles (The ride was completed 3 ½ days and 200 miles later).

Many folks deserve recognition for their hard work on MASHOUT 2000. First, of course, Chuck & Helen Popenoe deserve a big BURP cheer for providing the great site and working hard to make it ready for MASHOUT. Bob Verdon gets a round of applause for the tremendous job he did constructing the new MASHOUT wash sink as well as taking care of the MASHOUT t-shirts (Bob's wife did the excellent artwork). Kathy Koch did yeoman duty organizing and running the check-in table. Bruce Bennett drove all the way from Nokesville, VA to run the homebrew competition and then had to drive all the way back after prizes were awarded! Rod Rydlun was our liaison with the commercial sponsors and got some excellent beers for us all to enjoy. Alison Skeel took responsibility for waste management and made sure all of the trash and recycle goods ended up in the proper places. Keith Chamberlin handled recreational equipment and set up a nice volleyball court (with lined boundaries!). Bob Warriner and Kathleen Franck hauled a lot of gear to the site (including Bob V's new sink). Paul and Jamie Langlie did all of the shopping for paper goods and supplies and made the new signs for the waste management area. Alan Hew arranged for the veggie picking session and helped with the bountiful harvest. The good folks at *T.R. James* contributed their own time and labor to prepare a wonderful meal for us Saturday night. My best friend and companion Wendy Aaronson kept the Sunday breakfast under control, making sure all of the bacon was fried and pancakes served to the hungry masses.

Finally, I'd like to thank all of the people who served on the MASHOUT Planning Committee as well as everyone who contributed their time during the event (helping with setup and takedown, working the check-in table, handling kegs and equipment). If I left anyone out, please forgive me. I'm still recovering from that ride home!

CHECK IT OUT ...

The MASHOUT 2000 web page is at:

<http://burp.org/mashout2000/>

See photos, competition results, and more.



MASHOUT 2000

Ben Schwab, Scribe

The 13th annual MASHOUT (Mid-Atlantic States Homebrew CampOut) took place on August 11-13 this year. Gracious hosts Chuck and Helen Popenoe had about 175 happy campers pitch their tents and enjoy a weekend of camaraderie, good food and great beer. The mountain property, located in Western Maryland, has served as the perfect MASHOUT site for several years.

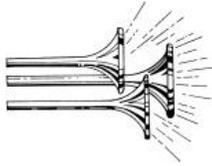
Most folks arrived Friday afternoon and wasted no time reuniting with old friends, making new friends, and sharing their brews. The famous Keg Row had many kegs and coolers of both homemade and commercial brews, as well as some homemade sodas. After dark, many campers gathered around the community campfire and either played or listened to fiddles, guitars and other instruments.

Saturday afternoon found many people either going to nearby Rocky Gap State Park for a swim, or bicycling, or sight-seeing, or staying at the site to socialize. Homemade beer, wine, mead and champagne flowed freely as people relaxed in good company. People played frisbee, volleyball and other games.

There was a wheat beer competition that was won by -- who else? -- Dave and Becky Pyle. Doesn't anyone else enter these contests?

The Saturday night feast had barbecued meats (prepared by T.R. James Catering) and lots of other foods brought by attendees including corn on the cob, salads, pies, brownies, cookies and other foods. Nighttime brought more merrymaking as a live band played in the barn.

Sunday morning's brunch sent folks on their way with bellies full of pancakes, eggs, bacon, sausage, juice, coffee and potatoes. Tents, vehicles and people steadily disappeared during the only not-so-good part of MASHOUT: leaving. Parting is such sweet bitterness -- no, wait, that's beer.



Dittmann's Dispatch

John Dittmann, Fearless Leader

Greetings and a happy Oktoberfest to all!

Yes, September is here again and that means Oktoberfest. Since most of us cannot be in Munich, I hope we can all meet at Pat and Janet Crowe's in Annandale. There will be a lot of good Oktoberfest beer, and I'm sure some Bratwurst will be on a grill.

If you have home-brewed *Oktoberfest* or *Marzen* beers, please enter them in the contest. If you don't have any, come along and drink some other members' efforts. There are bound to be some good beers to sample.

Mashout was a great time! A little rain caused a few, minor problems, but it did little to dampen the spirits of an otherwise excellent event. More than 170 people joined together for a weekend of drink, music, outdoor activities ... and more drinking.

A great big thank you to all who helped to make the 13th Mashout a success! First, to Chuck and Helen Popenoe, who, once again, shared their mountain with a group of beer drinkers. If you haven't seen Chuck's aerial pictures, I encourage you to do soon. Lynn Ashley, our newest officer (but more on that later), has posted Chuck's photos on our Web site.

We all owe a debt of gratitude to Bill Ridgely. Bill organizes Mashout with his crew of volunteers, and they did a stellar job. Bob Verdon and Chuck constructed a sink that is now a permanent Mashout fixture. TR James cooked some great food, and the Kiwi Band provided some great tunes.

I also want to express appreciation to former Fearless Leader Steve Marler for his work on the "Month of Beer" celebrations at local pubs. Thanks for getting out the word, Steve. Wish I could have made a few of them.

We had an officers' meeting at Mashout, the second during my tenure. Our most visible accomplishment was to make *Minister of the Web* an official position in the BURP hierarchy. Until now, that position was unofficial. Welcome, Lynn, to the esteemed group of individuals BURP depends on.

We have good news about a location for the Spirit of Belgium. [See below.] I have also heard that BURP will be hosting an AHA club only competition late next year. Watch for an update from Bruce. Hope to see you all at Pat and Janet's on the 16th.

The Spirit of Belgium 2001 Kettle Is Beginning to Boil!

Spirit of Belgium 2001 Location Located! Bill Newman, The SoB SOB, newman@burp.org

The Spirit of Belgium 2001 planning committee got the kettle boiling this week by settling on a location to hold the weekend long celebration of Belgian and Belgian-Style beers to be held January 13th and 14th, 2001. After much deliberation over price, location, capacity, nearby accommodations, catering/conference services, proximity to Metro, parking, and "beer friendliness" the committee settled on neighboring Arlington locales for both days of the conference. Saturday's seminars and tasting sessions will be held at the GMU Arlington Campus Professional Center. Sunday's tastings and dinner will be at the American Legion banquet hall just around the corner. Both sites are within an easy walk of one another, and across the street from the Virginia Square/GMU Metro station.

This is just the beginning of a long boil for the planning committee however. Courting sponsors, finding speakers (we have Michael Jackson on board!!), organizing the Belgian-Style homebrew competition, finding advertising outlets, and planning Sunday's capstone Belgian banquet are just some of the tasks that still need to be hammered out. If you have ideas about sponsors, advertisers or have other useful contacts please get in touch with Colleen Cannon or email sobinfo@burp.org.

We'd like to invite everyone else to get their own kettles boiling. There is no better way to kick off the cool September brewing season than to brew Belgian-Style beers to enter into the SOB2001 Homebrew Competition. For more information, please visit the competition website at www.burp.org/sob2001

Note that exciting events like these will only happen because we *make* them happen. It requires a lot of work. To lend some mussel (ah, de Moules), to help keep those Belgian cheese wheels rolling, and to help stretch a dubbel into a tripel; please contact SoB überfrau Colleen Cannon or send email to sobinfo@burp.org



Total Brewing Component Supply (TBCS)

Kraig Krist, Owner

I originally got the idea for TBCS (Total Brewing Component Supply) in 1999 when I read about the dismal state of homebrewing in several homebrew publications. I thought maybe I could do something for the hobby to get homebrewers excited again.

I believe TBCS can provide quality service at very good prices. I know hearing quality might seem strange or out of place in today's world. However, I believe in old-fashioned service – I'm not happy unless the customer is satisfied.

In early 2000, I began the process of establishing a fully licensed sole proprietorship in the Commonwealth of Virginia. I also wanted time to write the expenses, purchasing, sales and cataloging software I'd be using. (By the way, the software was written completely using MSAccess. If anyone needs MSOffice, MSAccess, MSWord, MSExcel or Visual Basic work done, I can do it!) When I read about Miles closing Brew America, I kicked my ideas into high gear.

Getting the licenses and writing the software were easy compared to finding wholesale suppliers willing to sell to a startup operation without a storefront. Their unwillingness to deal with me was a real surprise, especially since it seems like all one reads about lately is "the hobby is declining", "homebrewing is dying," etc. I explained that I was trying to keep the hobby going, and I must start somewhere. "No good," I was told, "You need a store, photos to prove it and a minimum purchase of \$1,000.00." I was beginning to think my idea was a bust. I was also starting to think the wholesalers were actually responsible for killing the hobby. I must have called every wholesaler in the U.S. and finally found a few willing to work with me.

I originally planned on selling refurbished 5-gallon kegs. I thought this was a good idea since I'd encountered problems getting quality kegs before I started TBCS. I had purchased kegs described as reconditioned and ready

to go from several internet stores. The kegs I purchased through the internet were anything but ready to go.

The refurbished kegs I sell always have the gaskets replaced, without exception. If there is a gray dome type relief valve, it is replaced without exception. The nylon gas dip tubes are replaced, without exception. Any parts smelling of soda are replaced, without exception. In addition, any suspicious parts are replaced, without exception. The kegs are hand cleaned and pressure tested twice. I want the buyer to be completely satisfied with their purchase. As noted before, I'm not happy unless the customer is satisfied.

With Brew America closing I've decided to carry additional homebrewing items. For example, malt extract. I order when someone wants the item to ensure the freshest product available. I have quite a number of kegging parts (poppets, tubing, quick disconnects, etc.) in stock. If I do not have an item in stock, I'll do my best to get it in a timely manner.

TBCS has different specials each month. In July the special was Briess and DWC malt. In August, the special was Northwestern Malt Extract. In September the special is O Rings for Ball or Pin Lock Oval Lids. For the TBCS catalog, please check: www.erols.com/kkrist

Future plans for TBCS? I'm constantly trying to carry additional items and establish additional suppliers. In addition, I'd like to open a store in the Alexandria/Annandale/Falls Church area.

Please keep TBCS in mind for homebrewing needs. TBCS is run out of my house in Annandale, VA. Visit my web page at www.erols.com/kkrist or contact me using TBCS@Bigfoot.com or by phone at (703) 750-6434. Thank you for your business!



Moving Brews *Bill Stewart, Owner*

Since January, 1997, *Moving Brews* has provided a source of brewing pumps, brewing vessels, accessories, and related fittings to small scale brewers. It was founded after we experienced a series of frustrating encounters in the purchase of similar equipment. Those

experiences helped us focus our objectives on customer service, especially advice and support, top quality products, and truly competitive prices.

We soon established an internet web-site, and have developed a growing international client base. We are internet-based. With rising gas prices and sales tax considerations, even our local clients usually save time and money by having us ship items to them.

We provide a wide variety of magnetic drive pumps suitable for the high temperature conditions encountered in brewing. The magnetic drive arrangement offers a pump housing that is fully sealed, separate, and sanitary. Some of the other items Moving Brews provides includes pumps for moving fermenting or finished beer, brewing vessels, food grade tubings, quick connect fittings, thermometers, a wide range of stainless steel fittings and valves, tubing, liquid level sight gauges, Pro-Mash brewing software, and RIMS brewing equipment.

Moving Brews can be reached at our website, www.movingbrews.com, via e-mail: pumps@movingbrews.com, by telephone at 301-779-8609, fax at 301-779-8610 or by using the reply feature at the website.

BURP business is much appreciated!



= **BURP Entrepreneur**

Editor's Note: *The previous two articles from Kraig Krist and Bill Stewart are part of a series featuring our BURP entrepreneurs. We have several club members who have started small businesses, based on their love of good beer and a strong desire to support the home-brewing community. The BURP News does not ordinarily accept business advertising. This series is designed to provide our loyal club business owners with an opportunity to solicit your support. Please let me know if you someone should be included. Thanks.*

Beer Factoid

It was the accepted practice in Babylonia 4,000 years ago that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is a honey beer, and because their calendar was lunar based, this period was called the "honey month" - or what we know today as the "honeymoon".

September Club Competition: BCJP Style Guidelines for Oktoberfest/Maerzen Beers

Category 9. GERMAN AMBER LAGER

9A. Oktoberfest/Maerzen

Definition: A lager from Munich with a distinctive malt sweetness and toasted malt aroma and flavor resulting from the use of Vienna and Munich malts. May be sweet on the palate but should have a fairly dry finish. The hops are distinctly German but are not usually prominent in either aroma or flavor, simply in balance. Dark gold to red-amber. Oktoberfests and Maerzens are slightly stronger than Vienna-style beers.

OG: 1.050-60

IBU: 20-30

Color: 7-14

COMMERCIAL EXAMPLES: HACKER-PSCHORR OKTOBERFEST, SPATEN UR-MAERZEN, WURZBURGER OKTOBERFEST.

9B. Vienna Lager

Definition: The original amber lager, reminiscent of an Oktoberfest but with a less robust sweet malt character. Vienna malt provides the dominant toasty flavor and aroma. Palate has low sweetness but finish is fairly dry, with low to medium bitterness. Very mild hop flavor and aroma from 'noble' hops puts the emphasis on malt. Light to medium bodied with a reddish-amber to brownish color.

OG: 1.046-52

IBU: 18-30

Color: 8-12

COMMERCIAL EXAMPLES: DOS EQUIS AMBER, NEGRA MODELO.



Biking and Wine in Virginia

Craig Somers, Cyclemeister

On Sunday, September 24, you are invited for a bike ride followed by a picnic at Piedmont Winery near Middleburg, VA. Meet at Piedmont Winery at 10:30AM and park around back. The cycle route is 25 miles with longer routes available. Around 2:00PM, bring a food item to share. You can buy goodies at

shops in Middleburg or The Plains during the ride. We buy wine from Piedmont, and they let us use their beautiful picnic area. For further info contact Barbara Holtcamp at 703-931-5728 or SBJH@amtrak.com or Craig Somers at 202-365-0701 or craigsbike@burp.org

Directions: Follow Route 66 west to Route 50 west (Exit 57). Continue on Route 50 west to Middleburg. Go straight through the signal in Middleburg. Make a left at Route 626 south which is two blocks past the signal. The Piedmont Winery is 3 miles south on Route 626 on the right. For further info contact :

- **Barbara Holtcamp at 703-931-5728**
or e-mail: SBJH@amtrak.com
- **Craig Somers at 202-224-5957 (weekday evenings) or e-mail: craigsbike@burp.org**



Ralph Bucca Winemaking Class

I will be conducting a winemaking class on Saturday Sept 23 in Calvert County, Md. We will meet at my house @ 10am, and then go to Naedel Farms Vineyard to pick our own grapes, purchasing them directly Dan Naedel. I recently spoke with him, and he said he should have a good variety of reds & whites. Figure on 80 lbs to make 5 gallons of wine.

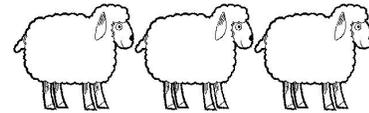
After grape picking we will return to Chesbayvu, my vineyard/winery, to crush the grapes. The reds will be left in a crushed state, and the whites will be pressed.

I will purchase the *Beginners Book of Winemaking* from Presque Isle for the class. It is best beginners book I have seen and is only \$2.00. Class size is limited to 10.

Class Requirements:

- **First 10 people to email or call me.**
- **Suitable clothing for picking and processing grapes**
- **Pruning shears for grape picking.**
- **Containers to transport your picked, crushed or pressed grapes.**
- **Money: \$2.00 for book, cash/check for grapes**

Contact Ralph Bucca: chesbayvu@altavista.com
202-231-2413(w), 410-257-0022(h)



They Clone Sheep Don't They?

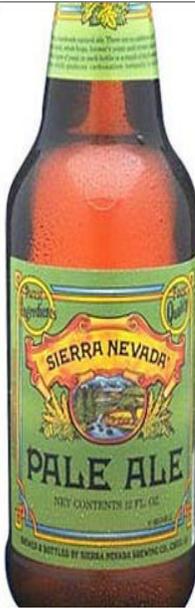
Here's a final reminder about the October contest. The challenge will be an attempt to clone *Sierra Nevada Pale Ale*. In an earlier newsletter, we gave the basic parameters for the beer. Here they are again:

Alcohol content 4.4% by weight
OG 13 Plato
FG 2.8 Plato
Bittering hops: Perle
Finishing hops: Cascade
Malts: 2-row Barley and Caramel
Caramel is about 5 percent of the grain bill.
37-39 IBU

The winning brewer or brewers pick the beer to clone for next year's contest. Good Luck!

More on October's Clone Competition

Bruce Bennett, Minister of Culture



Pale Ale

Gold Medal Winner

Great American Beer Festival
Northampton Brewery Pale Ales 1987
Pale Ale 1990, Classic English Pale Ale 1992, American Pale Ale 1993, 1994

Sierra Nevada Pale Ale is a delightful example of the classic pale ale style. It has a deep amber color and an exceptionally full-bodied, complex character. The fragrant bouquet and spicy flavor are the results of the generous use of the best Cascade hops.

Alcohol Content: 5.6% by volume	Bittering Hops: Perle
Beginning Gravity: 13 Plato	Finishing Hops: Cascade
Ending Gravity: 2.8 Plato	Malts: Two-row Barley Malt
Yeast: Top Fermenting Ale Yeast	Caramel Malt

Next month's Club Competition is our Annual Clone Competition. We selected the Classic American Pale Ale of Sierra Nevada Pale Ale. The winner will be determined by the club membership in a taste-off to determine who has brewed a beer that has all of the attributes of SNPA.

Sierra Nevada, established in 1981, has brewed many award-winning beers. They are one of the pioneers of the craft brewing industry and are known for using insane amounts of hops in all of their brews -- definitely West-Coast style, and catering to the hop-heads of the world.

Appearance: Rich golden orange in color with a slight chill haze, an amazing white lace lays on top and clings all over the glass.

Aroma: Slightly rustic, raw and mildly pungent hop aroma of leaves, flowers and heavy on the citric fruit. An undertone of grain is in the background.

Taste: Creamy smooth with a wonderful soft malt crispness that cradles a bready malt flavor. Hop bitterness is more than ample and shows off a bit yet there is an underlying sweetness that seems to put everything back together. This brew finishes with a citric hop flavor and a touch of sweetness from the residual sugars, although it seems to dry up a little in the end.

Notes: Cast and mold of the American Pale Ale style ... The classic American Pale Ale basically. By far one of the most drinkable and enjoyable ales produced in the US. There has been evidence of this brew being toned down a touch yet we still think this is an awesome mouth watering brew ... that and it is bottle conditioned, with a thin layer of sediment on the bottom to attest to this fact! 5.6% abv.

Below are two potential recipes for SNPA.

Sierra Nevada PA Clone

From: Marty McFaddenmcfad@mail2.theonramp.net

Ingredients: (for 5 gal)

8# 2-Row Klages0
 2# Munich
 .5# Cara-Pils
 .5# Crystal 60
 1oz Perle (.5oz @ 60 min / .5oz @ 30 min)
 1oz Cascade @ 5min
 1/4 tsp Irish Moss
 Wyeast 1332 (New Microbrewery)

Mash

122 degrees - 30 min
 155 degrees - 60 min
 O.G.: 1.050
 T.G.: 1.010

The crystal malt is fairly dark for some color, the cara-pils is there for added body and sweetness. But, don't overdo it with the specialty grains. The relatively high starch conversion temperature will promote body and sweetness. *Perle* are the signature bittering hops, while *Cascade* is for flavor and aroma. SNPA comes in at about 32-35 IBUs, and the above hop schedule should get you in the ballpark. I don't believe Chico dry-hops SNPA, but go ahead if you so desire.

This one comes from Cat's Meow

Ingredients:

9 pounds, U.S. 2--row pale malt
 1/2 pound, crystal malt (60L)
 1/4 to 1/2 pound, cara-pils malt
 1 ounce, Perle (alpha 6.5), (60 minute boil)
 1/2 ounce, Cascade (alpha 6.3) (15 minute boil)
 1/2 ounce, Cascade (steep at end of boil)
 Wyeast "American Ale" yeast

Procedure :

Mash at starch conversion temperature of 153/5 degrees F. Hop according to schedule above. This recipe assumes 75% extract efficiency. Chill and pitch.

Sierra Nevada Brewing Co., Chico, California

<http://www.sierra-nevada.com/>

To see a nice article about Sierra Nevada Brewing, please go to <http://byo.com/97sep/feature.html>

Recipe Corner

Andy Anderson, Brewer of the Year

I don't know about you folks, but when the temperatures start dropping & the cool air starts blowing, I get an incredible urge to start brewing again. It's kind of like salmon swimming upstream to spawn & then die, or the lemmings jumping off a cliff, or ... (wait a minute ... I don't like the way this is going.) Anyhow, it's time to shake off the stupor of summer & crank up those brewpots.

So, what should we brew? Well, the BURP Real Ale contest is in mid-November, so you don't need to start brewing your real ale until October. On the other hand,

the Spirit of Belgium is in January, and it would be prudent to start brewing those beers, especially the higher alcohol varieties, immediately.

That's why this month's recipe is for a Belgian *witbier*. While it does not have the alcoholic strength of a *tripel*, it does have a great pedigree: it won Best of Show at this year's Spirit of Free Beer. So, straight from Howe, Texas, is the recipe from Jim Layton for his *Witbier*. Enjoy.

Batch size = 5 gallons
OG = 1.050
FG = 1.011

Grist:
5 lb pils malt
4 lb flaked wheat
0.4 lb flaked oats

Mash Schedule:
30' at 125F, 75' at 153F, 10' at 170F

Hops & Spices:
0.7 oz Challenger, 7.8% AA, at 60' in boil
0.25 oz Liberty, 4.1% AA, at 15' in boil
0.5 oz bitter orange peel at 15' in boil
0.5 oz coriander at 15' in boil

Yeast = Brew Tek CL-900 in a one pint starter
Fermentation time was 30 days at 68F

AHA Club-Only Competitions, 2001

Gary Glass, gary@aob.org

[Note: According to Bruce Bennett, Minister of Culture, BURP may be asked to host an AHA Club-Only Competition in December 2001. Stay tuned ...]

Announcing the first three AHA Club-Only Competitions of 2001:

Early-February: Dunkel & Schwarzbier, Cat. 13
Hosted by Chris Kaufman and the Derby Brew Club

Late-March: Stout, Cat. 16 & Cat. 12C
Hosted by Keith Curtachio and the Niagara Association of Homebrewers

Late-May: Bockanalia, Cat. 14
Hosted by Elaine Seely and the Cincinnati Malt Infusers

Ladies and Gentlemen, Start Your Burners!



BURP 2000 Brewer of the Year Contest Is Virtually Over *John Dittman, Fearless Leader*

With his recent triumph in the IPA contest, *Andy Anderson* has virtually clinched the BURP Brewer of the Year contest for 2000. This was cemented when Bill Ridgely and Wendy Aaronson failed to place in the August contest.

With a total of 21 points Andy leads Bill and Wendy, and Keith Chamberlin by seven points. With only two contests remaining, Oktoberfest and Real Ale, the second-place brewers would have to take two first plus a second in those contests to obtain a tie. With the quality of brewers BURP has that is not likely, but a possibility.

Keith moved from 10 points to 13 with a second place in the July IPA contest and a third place in the Wit/Kolsch/Alt contest at Mashout. Bill and Wendy would have had a chance to catch Andy if they had placed in the Mashout contest, but unfortunately, they earned no points in that contest.

Congratulations to Andy, but it is not yet a sure thing. Watch your back, buddy. Your three competitors are quite capable brewers.

Fun with Words

In English pubs, ale is ordered by pints and quarts. so in old England, when customers got unruly, the bartender would yell at them to mind their own pints and quarts and settle down. From here, we get the phrase "*mind your P's and Q's.*"

Many years ago in England, pub frequenters had a whistle baked into the rim or handle of their ceramic cups. When they needed a refill, they used the whistle to get some service. "*Wet your whistle*" is the phrase inspired by this practice.



For the Good of the Order

BURP Treasury Report as of Sept 8, 2000

Ralph Bucca, Minister of Prosperity

Savings: \$1,677.39

Checking: \$1,008.83

Anticipated Expenses for the Rest of 2000

Newsletters: 4 @ \$250 each \$1,000
 Meeting Beer 2 @ \$35 \$35.00
 Holiday Banquet Room \$100

Anticipated Revenue

Dues ???
 Raffle 3 @ \$150 each \$450

See you all in October @ my place. -- Ralph

THE BEER PRAYER

**Our lager,
 which art in barrels,
 Hallowed be thy drink.
 Thy will be drunk
 at home as I am in the tavern.
 Give us this day our foamy head
 and forgive us our spillages
 as we forgive those who spill against us.
 And lead us not into incarceration,
 but deliver us from hangovers.
 For thine is the beer, the bitter and the lager,
 for ever and ever.
 Barmen**

Courtesy of: jimtyndall@mindspring.com

BURP Officers

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Editor's Corner

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

The Langlie Tribe (all 9 of us) enjoyed this year's MASHOUT tremendously, as usual! Is there an award for those with the most family members in attendance? Paul and I were joined by Stein and Andrea Gauzza Langlie (with our grandson Leif), together with Andrea's brother Eric Gauzza, Nina with Anna LeMon, and Kai. [No exchange students this time.] Bonding doesn't get a much better than this.

Unfortunately, I was sort of side-lined (dang, I missed the luge) with laryngitis and a lingering summer cold, but the fresh air, superb vittles, and camaraderie were great for the spirit. I appreciated everyone who kindly took time to converse and listen to my whispers.

Deadline for submissions for the October issue of BURP News is **Friday, October 13**, so we can get your newsletter to you prior to the Saturday, October 21 meeting at Ralph Bucca's.

We need volunteers to chronicle BURP meetings for the *News*. Keep those articles and ideas flowing our way!

Thanks To Everyone Who Helped to Make MASHOUT 2000 Such a Success!!