



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"Filled with mingled cream and amber, I will drain that glass again. Such hilarious visions clamber through the chamber of my brain; quaintest thoughts, queerest fancies, come to life and fade away. What care I how time advances? I am drinking ale today."

--Edgar Allan Poe

Check
burp.org for
the latest in
official
information.

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November/December
2001

10812 Newport Mill Road
Kensington, MD 20895



- December 1 *BURP 30th Anniversary Homebrew*
- January 26 *BURP Meeting & Pale Ale
Competition in Clifton, Virginia*
- February 23 *BURP Meeting & Scottish Ale
Competition*

November Meeting
Real Ale Festival V
at Wendy & Bill's
Saturday, November 17, 2001
1:00 O'clock

BURP Real Ale Competition 2001
By Tom Cannon



December BURP Holiday Meeting
At the American Legion Post #139
Arlington, Virginia
Wednesday, December 5, 2001
6:00 PM

**Inside: Competition Results, Recipes,
Real Ale, the Rydler, Biking, 30th
Anniversary Brew, and More**

Just a reminder that the November meeting will be in conjunction with BURP's Fifth Real Ale Competition.

For the competition, kegs are being accepted at Bill and Wendy's house beginning Sunday, 11 November. Please contact Bill if you are planning on dropping off a keg. Understanding that Rockville is a bit of a schlep for those of us that live in Virginia, I will be happy to transport kegs up for entries from Virginia. Give me a call (703) 204-2256 if you want me to take your keg up for you. For all entries, please provide a gas side fitting attached to each entry (unless you have a keg that can be vented without a fitting). If the fitting is attached, there's a much better chance that it won't disappear during the meeting.

VERY IMPORTANT: The Real Ale Competition, on the Friday before the BURP meeting is a closed competition for judges and stewards only. If Bill Ridgely or I have not contacted you to either judge or steward, please don't show up Friday night. Don't worry, though. There will be plenty of Real Ale to drink at the meeting Saturday and we'll make sure every entry is on for at least two hours during the meeting.

Also, since we'll have plenty of Real Ale, November is a no beer meeting, that is, you don't need to bring any beer to the November meeting, unless, for some weird reason, you don't like British Style Ales!

Calling All Beer Engines!!! If you have a beer engine, we need it. Please contact me if you would like me to take your engine up for you.

And finally, 45 minutes before the start of the November meeting, Andy Anderson, Steve Marler, and I will be presenting an educational session on Real Ale featuring some of the beers from the competition. Show up at 12:15 if you want to learn more about this unique style.

See you all at the Aaronridge Pub!



Ho, Ho, Ho -- Holiday Cheer! Join Us for the Annual Potluck Holiday Banquet on December 5

By Bill Ridgely

The December BURP meeting will be our Annual Potluck Holiday Banquet. This fabulous feast will be held at American Legion Post #139 in Clarendon, VA on Wednesday, December 5. Doors will open at 5:00 PM for those who wish to cook on site and help decorate. Festivities will begin at 6:00 PM.

As always, volunteers are needed to help with decorating and setup. If you would like to assist, please contact one of the Holiday Banquet Coordinators shown below:

Wendy Aaronson or me - 301-762-6523 (e-mail aaronridge@erols.com)

Betsy Kepler – 703-218-3776 (e-mail bkepler@congressionalfcu.org)

Alison Skeel – 301-942-3622 (e-mail skeel@burp.org)

As with previous banquets, everyone should plan to bring a dish of their choice. If you are not sure what to bring, please feel free to contact one of the above for suggestions. In past years, there have been a wide variety

of appetizers, soups, salads, main courses, and desserts. We hope this tradition carries on. It has also been a long-standing tradition to use beer in dishes, if at all possible, so be creative. Try to provide enough food for at least 6-8 people. If you prefer to prepare your dish onsite, we have full cooking facilities available, including a stove, oven, and microwave (plus a refrigerator for keeping ingredients fresh).

In addition to great food, the holiday banquet is always a showplace for homebrewed holiday beers, so please bring your best efforts to share around. There will be a competition for the best beer at the event, with everyone helping to select the winner.

Festivities will include recognition for all those who helped the club in so many ways over the course of the year. Nominations for 2002 BURP officers will also be accepted. Please consider becoming more active in your club by running for an officer position the coming year.

The holiday banquet is always one of BURP's premier events, and it'll be the grand finale to the club's 20th anniversary year. Don't miss the fun. Join your fellow BURPers for a great time and a feast to remember!



Beer Ye, Beer Ye!

BURP 30th Anniversary Brew Invitation

By Bruce Bennett

It is that time again -- time for the BURP 30th Anniversary homebrew. We will be brewing the beer on **December 1, 2001 at 11:00 A.M.** at the **Jim Busch Pilot Brewery, 505 Finsbury Road, Silver Spring, phone: 301-384-9322.**

Jim has graciously offered the services of his 1 bbl pilot system. The 30th Anniversary beer will be a Belgian Strong Dark Ale made with Rochefort yeast that Chris White of White Labs is preparing especially for BURP. Anyone interested in helping or observing, please contact me at **703-594-3344**. This ought to be a great event and the final product should prove to be a stellar example of the caliber of BURP brewers.



Primary Fermentations

Bill Ridgely, Fearless Leader

I was a little concerned about the weather for the October BURP meeting. It was supposed to be an outdoor meeting along the Potomac River, and predictions were for windy conditions and temps in the high 40's. Thankfully, it turned out to be a nearly perfect autumn day, and those who attended the 1st BURP Fish Fry had a great time.

With the changing leaf colors and the nice fire in the outdoor fireplace, the setting couldn't have been better in Nick Steidl's neighborhood park, a place BURPers have enjoyed several times before. Many thanks to Nick for providing the site and working hard to prepare it for the meeting. All of the firewood was cut and stacked, picnic tables arranged, trashcans in place, boom box ready to play music (and, of course, the broadcast of the U MD – FL State football game). Nick's fisherman friend Mike Harley and his crew prepared a fine feast of perch, rockfish, and other piscine delights.

And BURPer Alan Hew produced some of the best homemade French fries I'd ever tasted. Alan, appropriately dressed in his hazmat outfit, spent much of the afternoon double-frying handcut potatoes in the traditional manner, and the results were nothing less than spectacular. Many thanks to Alan as well as to Mike and the crew for all of their hard work.

We had a good raffle at the meeting, and I'd like to thank several people who donated prizes – Kraig Krist of Total Brewing Component Supply contributed a 5-gal carboy; Martin Morse Wooster donated a copy of James Robertson's Beer Log; and Danny Klingsmith donated the nice beer keg he found washed up on shore before the meeting.

Our brown ale & porter competition, dedicated to the memory of the late Bill Moe, attracted 25 entries, making it one of the biggest competitions of the year. Bill's wife Janine Dade brought Bill's porter, the last beer he brewed. Although the beer didn't place in the top three, it came in fourth with a score of 41 – a great

effort! I can count on one hand the number of 40+ beers I've entered in competitions. I hope Janine continues to be a member of the club. She's a terrific person, and I think she could become as fine a brewer as Bill.

I was very appreciative, by the way, to see such a good BURP turnout at Bill's funeral on the 24th. It was truly gratifying to see that he had made so many friends in his brief time as a BURP member. The funeral was very moving, and I felt very privileged to have been in attendance.

I hope you all will be able to attend the BURP Real Ale Festival in November. This is always one of our most fun and educational events, and Wendy and I thoroughly enjoy hosting it. A short time after the festival, the club will be brewing a special 30th anniversary strong Belgian ale in the style of Rochefort 10 (11.5% ABV). We plan to cellar the beer for 10 years and then serve it at the club's 30th anniversary in September 2011. Of course, the BURP Officer Corps will need to sample a bottle periodically to make sure it's aging well – a great reason to run for office (more on that shortly). The big brew will be taking place Saturday, December 1, on Jim Busch's one-barrel system.

Our last event of the year will be our annual Holiday Banquet to be held at the American Legion Post in Arlington on Wednesday, December 5. This is always a great finish to the year, and we'll use the occasion to thank those who have contributed to the club's success over the past 12 months.

I'd like to encourage BURP members to run for election in 2002. Helping out in planning and organizing events, running competitions, keeping track of members and funds, and maintaining the newsletter and website are all critical to our success, and it's great to get new people involved each year. If you are interested in running for office (or helping out in any other way – for example, with next year's Spirit of Free Beer Competition), please contact me. Oh, and there's the BURP presidency as well. This is the job that pulls everything together and keeps all of the parts running smoothly. If you're aspiring to this lofty position, I encourage you to throw your hat in the ring.

I look forward to seeing everyone at the Real Ale Festival and the other remaining events of 2001. Best wishes to all for a happy and healthy holiday season. Cheers!

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Rydlun's Rydler

By Rod Rydlun

Can you name the five largest sources of beer in the World? Extra points if you go for ten!

How about naming the "flagship" brands for each?

ANSWER: Don't hold your breath. See next issue, 2002.

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Culture corner

By Alison Skeel, Minister of Culture

October Results -- Porter/Mild

1. Marler/Stevens - Mild
2. Marler/Stevens - Robust Porter
3. Bud Hensgen - Robust Porter

25 entries

November

Real Ale Festival -- See October Newsletter or Click [Real Ale Fest V](#) in [The BURP Calendar](#)

Special Mild Competition to Determine BURP Entry in AHA Club Only Competition

When, Where: November BURP Meeting, November 17, at Bill and Wendy's

Style: Mild, Category 10A of AHA (and BJCP) guidelines (Click on Beer Style Guidelines from BURP Home Page)

Entries: 4 bottles (10-14 ounce brown or green, no raised lettering; plain or blacked-out caps) by 1:30. No draft. Non-winners will get 2 or 3 bottles back if desired.

December

Holiday Beer Contest - Popular Vote at the Banquet on December 5

Style can be any that the brewer feels is special for the holidays. To enter, please bring enough for everybody to have a taste (about a gallon, kegged or 10 bottles). Banquet attendees will vote for favorites (like the chili contest).

Future Competitions

January -- Pale Ale

February -- Scottish Ale, including Strong

March -- Stout

Click on [Beer Style Guidelines](#) on the BURP Home Page.



KEITH'S KORNER

By Keith Chamberlin

Based on what I have observed while stewarding, The Great American Beer Festival has a unique way of running its competition. Each category has a number. For example, *altbier* is Category 46, and the boxes with these entries would be labeled 4601, 4602, 4603 etc. Within each box, the beers are color-coded to try and eliminate errors due to looking at the number wrong. Each different entry would be one color, orange, green or whatever. There would be 4 each of 12 oz and 3 each of 22 oz, and believe it or not, some breweries will enter their beer in 2-liter growlers. What I call a "growler" is a flip-top sealing bottle like *grolsch*. Some others use screw top ½ gallon jugs!

Of course, no one has ever won a category with a jug of beer. Of course, some of the mass produced light lagers are entered using cans. Surprisingly, in 1999 the top three light lagers were all cans! I think that is a flavor that the judges were looking for. We even joke with the judges that get stuck with the malt liquor category and say we can provide a paper bag to wrap around the beer, if that will help them judge the beer better.

Now back to describing the judging sessions. Each individual entry is assigned a unique number, randomly

generated of course, but when a beer is passed on to the second round, it receives a new number that is also random. This new number is put on the category pull sheet to keep track of the entry number, and the judges who may have judged the beer in the first round wouldn't be able to recognize the beer by the number from the first round. The same is done for a third round if necessary. All this work is done in a staging area, where judges are not allowed at all!

There are probably 10 to 12 styles done in one morning or afternoon session, and the second and third rounds are typically done during one session as well. This means that when you have 105 entries, such as in the American Pale Ale category this year, there are typically 3 judges per flight and up to as many as 14 beers per flight.

Over the years, I have served many notable beer authors such as Michael Jackson, Steven Beaumont, Ray Daniels, Jackie Rager, and many well-known brewers, like Garrett Oliver and Eric Warner, Fal Allen, Dick Cantwell, and local brewers Nick Funnel and Jason. In 1999 and 2001, even our friend and fellow homebrewer David Houseman from Pennsylvania was a judge. He applied and since he was a master judge, I believe, they accepted him as one of 60 or so judges.

I know some people in BURP have thought the judging suspect in the past as far as the beers that have won. I once shared this opinion; however, I now know that they do a blind tasting, and I can tell you the process does all it can to ensure a fair judging. The only thing that one may find suspect are the judges themselves. Some of them are great when you hear their comments and see how dedicated they are to try to come to a consensus on which is really the best. Some of the judges say almost nothing and really don't contribute much to the discussion or even seem to have to knowledge and experience to give an accurate assessment of the beers.

Anyhow, back to the judging. The judges fill out a small coupon book-like sheet that gives their brief impressions of the beer and has a couple of boxes to check as to how appropriate this is to the style and the overall impression. Doing it this way is the only way these guys can get through approximately 1,800 beers.

It's amazing how many empty bottles you have to deal with as the competition proceeds. We fill one of the very large rolling triangular shaped garbage bins at least once a day. At the end of each day, they would allow the workers to take a case of each leftover, mostly non-winning, beers. However, the cases were all mixed so that every worker had a fair chance to get some decent

beers and to not get all of one style. I normally give my beers to friends in Denver who let me spend the night on their sofa, and they have a party with the 2 or 3 cases I snagged. The funny part was that we would take all the light lagers and malt liquors and put them aside and give them to the hotel staff. What was even funnier was they are ecstatic about it, and we are glad to get rid of them.

We end up with special containers of the beers that are entered such as growlers, painted labeled jugs, and even once a party pig. These, as well as carbonator caps, are raffled off to the judging session workers. There is normally a late night party Friday night of the festival, after the general session, where we drink some of the left over beers, and maybe a keg from a commercial brewery. Geoff Larson from Alaska Brewing normally brings a bunch of smoked salmon from Alaska. The workers, as well as the judges and various friends pig out. This is always a great party that includes some of the biggest names in the brewing industry.

I hope this has enlightened you to a different side of the GABF. The next couple months I'll try to have some info on some good and out of the way brewpubs I've managed to find over the last couple years.

Teach a Friend to Brew

By Kraig Krist

Saturday, November 3, 2001 was the AHA sponsored "Teach a Friend to Brew Day". I was a participant in this event, hosting at my house in Annandale, VA (site of the October 2002 BURP meeting). The morning started out windy and rainy. Fortunately, I planned the brewing session to begin around 12 noon. By 11:30 AM the sun was shining, although it was windy at times.

People attending were Dave Cross, Herb Rose and Rod Rydlun. After introductions, a basic review of the brewing process and filled glasses of an extract German Ale we got started. I wanted to keep the brewing as simple as possible to avoid overwhelming anyone. Therefore, I planned to brew a wheat extract beer with two hop charges.

The brew kettle containing 6.5 gallons of wheat extract and water was placed on the fire at 1:05 PM. While waiting for the boil to begin, we sampled an all grain Belgian Ale I made in August 2000. By 1:45 PM the boil began. After the hot break we added the first hop charge. The second hop charge was 55 minutes away. Other than keeping away bees and falling leaves, it was time for another tasting. Rod brought a couple beers for us to

sample. One was an Ommegang Belgian Style Abbey Ale. We sampled it and compared it to my Belgian Ale. The other beer Rod brought was a Stone 5th Anniversary IPA. It was probably good we had the beers in the order we did as after having the mega hopped IPA my palate was thrown off. With 5 minutes left we added the 2nd hop charge. We quickly cooled the wort, which had boiled down to 5.25 gallons, with a wort chiller and strained the wort, adding oxygen, into a 6.5 gallon carboy. The OG was 1.052 and we pitched the yeast. Before Rod and Herb left we sampled an all grain Alt I made. Dave was able to stay a little while longer. I reviewed some of the brewing process with him. I also explained the benefits of kegging vs bottling. Before Dave left we sampled a mead I brewed last year.

By 9:35 PM our brew was bubbling away.

Overall, I believe everyone had a productive and a good time. It was good having people asking me questions. The questions made me think through the process instead of automatically doing it.

Perhaps, other BURP members could do an intermediate brewing session and an advanced session. Also, perhaps BURP should make the "Teach a Friend to Brew Day" an annual event.



"Brew More Beer" By Christian Parker

This is a call to all true BURPERs. As we leave the year 2001, let's get back to what all BURPER's do best – "Brew Beer!" This country has been through a lot this year, and we still are dealing with the heartbreak of September 11th. But our President said in 1978 "Let there be home-brew," and so the basements and kitchens of American became filled with the wonderful smell of barley and hops. If we brew more beer, we'll have more spirits to share and warm the hearts of others. Maybe, by sharing your home-brew, we can meet more often with friends and family alike and share our craft.

Cheers ,
Christian



Recipe Corner By Andy Anderson

Well, no more of the losers. The last two recipes were the 2nd & 3rd Place BOS beers at this year's Spirit of Free Beer. Now it's time for the winner! This beer is a *koelsch* (**BJCP Category 8A**) and was brewed by **Ed Bielaus and Mark Polnasek**. The all-grain recipe is for 15 gallons, so scale according to your own system size.

Paffgen's Rejoinder

Original Gravity = 1.047 Final Gravity = 1.010

Grain: 24 lb pils malt
1.25 lb cara-pils malt
1 lb wheat

Hops: 2 oz Perle (5.6% AA) for 75 minutes
1 oz Perle for 30 minutes
1 oz Perle for 20 minutes

Mash at 150 for 90 minutes
Boil for 90 minutes

Yeast is **White Labs 029**; their German Ale/Kölsch strain. Ferment in primary at 68F for 7 days, then secondary at 64F for 7 days. Lager at 33F for 3 weeks.



Bike and Beer: Belgique Gourmand Craig Somers, Cyclemeister

For those of you who weren't able to join the Belgian Tour de BURP, Cyclemeister Craig has proposed a good alternative. He will be leading an overnight bike 'n beer excursion from Springfield to the Belgique Gourmand in Occoquan, VA, on November 24 – 25. Those who don't want to brave the biking segment are welcome to join the group for dinner on Saturday evening. For more information, contact: **Craig Somers at craigsbike@burp.org**



Directions to the Holiday Banquet

*American Legion Post #139
3445 Washington Blvd
Arlington, VA 22201*

The American Legion Post is two blocks from the George Mason University Arlington Campus (Location of Spirit of Belgium 2001)

From Washington, DC: Cross over the Roosevelt Bridge; follow signs to the George Washington Parkway. Once on the parkway, exit at Spout Run (left exit). Cross over Route 29 (Lee Highway). Spout Run is now Kirkwood Rd. Turn right onto Washington Blvd. The American Legion Post is immediately on the right.

From I-66 heading east: Exit I-66 at Glebe Road/North Fairfax Dr. (exit 71). The exit ramp turns into North Fairfax Dr. Go about one mile on North Fairfax, passing the GMU Arlington Campus. Turn left onto Kirkwood Rd. At the next light, turn left onto Washington Blvd. The American Legion Post is immediately on the right.

From I-66 heading west: Exit I-66 at Glebe Road. At the light turn left onto Glebe Rd. At next light, turn left onto Washington Blvd. (the Comfort Inn will be on your left). Stay on Washington Blvd. until you pass the Giant Supermarket on the right. The American Legion Post will be on the left.

From I-395: Exit I-395 at Glebe Road North. Continue on Glebe Road, passing Ballston Common Mall on the right. Cross over Wilson Blvd., then turn right onto North Fairfax Dr. After about one mile, turn right onto Kirkwood Rd. (just before the GMU Arlington Campus). At the next light, turn left onto Washington Blvd. The American Legion Post is immediately on the right.

By Metro: Take the Orange Line to the Virginia Square/GMU station. Take the escalator to the street level, and turn to face N Fairfax Dr. Turn right onto N Fairfax Dr. and then left onto Kansas St. Walk to Washington Blvd. and turn right. The American Legion Post will be on the left.

Editors' Corner

By Paul & Jamie Langlie, Ministers of Truth

The October meeting was outstanding! Everything was great, but we were especially impressed with Alan Hew's frits. These were undoubtedly the best fries ever! During our recent trip to Belgium, we sampled some

pretty wonderful frits, but Alan's creations topped the lot. Thank you for all of your labors.

Articles for the January issue of the *BURP News* are due by 6:00 P.M. on Saturday, January 5. We will probably be traveling to China again, leaving January 12 and returning on the 25th, so we'll need to pull everything together prior to our departure. As always, all subjects related to brewing tasty, hand-crafted beers are welcome. Meeting reports are appreciated.

BURP Officers

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<i>Libeerian</i>	Wendy Schmidt	(703) 866-0752 schmidt@burp.org



BURP Elections 2002 on the Horizon

Yes, once again it is time to elect new officers to serve us as leaders of BURP. Please nominate your friends and enemies at the December meeting or on BURPlist. A ballot and directions about how to vote on the Internet will be included in the January newsletter. Open positions are:

Fearless Leader (President)
Minister of Education
Minister of Culture (Competitions)
Minister of Truth (Newsletter)
Minister of Propaganda (Membership)
Minister of Finance (Treasurer)
Minister of the Web (Web page)
Minister of History (Libeerian)

The new officers will begin their terms beginning with the February meeting at Peter and Joyce Long's home.