



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*Do not cease to drink beer, to eat, to intoxicate thyself, to make
love, and celebrate the good days. -- Ancient Egyptian*

Check
burp.org for
the latest in
official
information.

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January 2002

10812 Newport Mill Road
Kensington, MD 20895



WHAT'S BREWING

- February 2 Belgique Gourmande Dinner
- February 9 BURP Gathering at Capitol City Brewpub
Arlington
- February 23 BURP Meeting - Scottish Ale Competition
- February 28-March 2 Chicago Real Ale Festival



BURP Turns 20!

The 20th Anniversary Brew
Bill Ridgely

On Saturday, December 1, 20 BURPers met at the Jim Busch Pilot Brewery in Silver Spring to brew 1 barrel (31 gallons) of a dark strong Belgian ale to celebrate the club's 20th anniversary. Our intention was to brew this beer to high strength, bottle ferment it, and lay it down for consumption at the club's 30th anniversary celebration in September 2011. The model for the beer was Rochefort 10, the strongest beer produced at the Trappist monastery Abbaye de Notre Dame de Saint Remy in the Ardennes region of Belgium.

Jim had toured the Rochefort brewery along with Phil Seitz in 1993, quite an accomplishment considering both the abbey and the brewery are officially closed to the general public. During the tour given by head brewer Brother Antoine, Jim and Phil gleaned quite a few details about the brewing process for the three Rochefort beers, expressed in the old Belgian measure of density called degrees - Rochefort 6 (7.5% ABV), 8 (9.2%), and 10 (11.3%). Michael Jackson describes the Rochefort beers as "tawny to brown in color, with an earthy honesty, perhaps deriving from quite a simple formulation, in which candi sugar is a significant ingredient. They have flavors reminiscent of figs, bananas, and chocolate".

While we had a reasonably good grasp on the ingredients to make a Rochefort 10 clone, our biggest concern was yeast. As with most Belgian beers, the yeast



**January Meeting
English & American Pale Ale
Competition
In Clifton, VA
Saturday, January 26, 2002
1:00 O'clock (12:45 commercial
tasting)**

Mid Month BURP Gathering (bring beer - not food)

A BURP get together is arranged for Saturday, February 9 from 1:00PM to 5:00PM at the Capitol City brewpub in Arlington, VA. Bill Madden, Head Brewer, invites you to bring your favorite beer to share with others. The GABF award winning beers of Capitol City and food from the menu will be available for purchase. A private room is being provided to us for this party.
Contact: Bill Madden (703-578-3888), maddbrewer@aol.com

Directions: Take the Shirlington exit from I-395. Capitol City brewpub is located only 1/4 mile off I-395 on the corner as you enter Shirlington Village. The address is 2700 S. Quincy Street, Arlington, VA. (703-578-3888).

strain contributes a large measure of the desired character to the final product. Complicating this was the fact that Rochefort used two strains to ferment its beers. We weren't certain we could come up with a single yeast or a multiple strain yeast that would produce the flavor profile we were seeking.

Bruce Bennett, who served as our project coordinator, contacted Chris White of White Labs, one of the premier purveyors of yeast to both homebrewers and the brewing industry. Chris indicated that he did indeed have the Rochefort yeast in his bank and would be happy to provide it for us in pitching quantity. A sufficient quantity was placed on order (in our case, a 2 barrel pitching quantity to allow for the high gravity of the beer).

Jim worked out a recipe based on his reminiscences from the brewery tour. He also provided a large portion of the malt bill as well as the coriander. Dave & Becky Pyle, on behalf of Hop Union, contributed Styrian Goldings hops. Victory Brewing Co in Downingtown, PA contributed the Munich malt, Hallertau hops, yeast nutrient, and additional expertise. The BURP Club picked up the cost of the yeast, flaked maize, dehusked carafa, and candi sugar as well as the 750 ml bottles in which the beer will eventually be packaged.

Brew day arrived bright, sunny, and warm – certainly one of the nicest December days ever in the DC area. Alison Skeel got us all started with an excellent brunch consisting of sandwiches, a crockpot full of homemade chili, and other fine edibles. Alan Hew soon arrived and enticed our taste buds with his wonderful homemade Belgian frites. We began the brew at noon, and all work (including cleanup) was completed by 6:00 PM – a very efficient brew day.

The resulting beer was a bit lower in original gravity than we had anticipated – more in the range of a Rochefort 8 than 10. However, the final product should more than meet our expectations.

BURP's Big Brew 2001

Ingredients for 1 bbl:

80.0 lbs pilsner malt
4.2 lbs caramunich malt
2.0 lbs flaked maize
0.8 lbs dehusked carafa (in lauter)
15.0 lbs amber (brown) candi sugar (in kettle)
120.0 gms Hallertau hops (4.4% AA) – 5 IBU
264.0 gms Styrian Goldings hops (4.0% AA) – 15 IBU

21.0 gms crushed coriander (0.2 gms/liter) (Added at knockout)
4.0 gms Breaklight (Added 15 minutes from knockout)
5.0 gms yeast nutrient (Added 15 minutes from knockout)
White Labs Belgian Abbey IV (WLP540) yeast (2 bbl pitching quantity)

O.G. – 1.095, F.G. – Around 1.020 (Fermentation still slightly active as of this writing)

Procedure:

Mash-in 22 gallons water at 154 degrees F to achieve 140-145 degree F beta amylase rest. Hold for 30 minutes, then ramp up to 154 degrees F for 60 minute alpha amylase rest. Ramp up to 170 degrees F for mashout.

Transfer mash to lauter tun and add dehusked carafa. Sparge with sufficient 170 degree F water to obtain 36 gallons of wort. Bring wort to boil and add Styrian Goldings hops. After 40 minutes of boil, add Hallertau hops and candi sugar. After 45 minutes of boil, add Breaklight and yeast nutrient. Knockout after 60 minutes and add crushed coriander.

Using counterflow chiller, chill wort to 70 degrees F and transfer to open fermenters. Oxygenate well using pure oxygen. Pitch yeast and ferment at 80-85 degrees F.

Note: Fermentation effectively stalled after the third day at 1.040 gravity. This phenomenon was also seen by others who brewed using slurry from the big brew. No explanation could be provided by Chris White, but we felt that perhaps the yeast provided included one of the two Rochefort strains but not the second.

To finish the beer, Jim transferred it into corny kegs and added a fresh slurry of Hop Devil yeast from Victory Brewing. This appeared to do the trick. At the time of this writing, the beer had fermented down to 1.020 gravity and was resting comfortably in Jim's 1 bbl unitank.

Additional fresh yeast will be added when the beer is bottled in mid-January. Each bottle will be corked and capped to retain freshness as long as possible, and special labels will be added to mark the occasion. It is anticipated that at least a few bottles will be consumed over the years to test the beer's viability prior to the club's 30th anniversary.



Primary Fermentations

Bill Ridgely, Fearless Leader

BURP finished its 20th anniversary year with a flourish. The 5th Real Ale Competition and Festival was a rousing success despite a smaller number of entries this year – 27 total. Many thanks go to Andy Anderson and Tom Cannon for organizing the competition and festival as well as providing the real ale education session at the meeting on Saturday. Thanks also to all of the stewards and judges who worked hard to make the competition a success. Wendy and I thoroughly enjoyed hosting once again, and we were proud to accept the championship cup, which now sits prominently on our fireplace mantle. Finally, many thanks to Bags Howard and the members of “Barrelhouse Brawl” for performing at the Real Ale Fest on Saturday. They put on a great show for tips (and free beer) alone, and I hope they’ll come back to entertain us again next year.

On Sat, Dec 1, about 25 BURPers converged on Jim Busch’s Pilot Brewery to brew our special anniversary beer. Details are elsewhere in this newsletter, but I’d like to thank several people in particular who made significant contributions to this event. First, thanks to Jim for providing the venue, equipment, and expertise in the brewing of strong Trappist-style Belgian ales. Jim also contributed a significant proportion of the malt bill for the beer. Thanks also to Bruce Bennett for coordinating the brewing session and arranging with White Labs for the yeast, and thanks to Alison Skeel and Alan Hew for providing lunch and other delectable munchies for the assembled masses. Ingredients for the brew were also contributed by Dave & Becky Pyle of Hop Union and our friends Bill & Ron at Victory Brewing Co in Downingtown. It was a team effort, and all who attended pitched in to make it a real success. We’ll be returning to Jim’s brewery in mid-January to package the product and put it down for 10 years in anticipation of our 30th anniversary celebration in 2011.

The final event of the BURP year was the Holiday Banquet, held for the first time at American Legion Post #139 in Arlington. This turned out to be a great location

– accessible by both car and metro. The hall was large and cozy, and the staff was friendly and helpful. Some fabulous dishes were contributed by BURP members, along with some tasty and creative holiday beers and ciders. We reflected on the year’s triumphs and tragedies, and we recognized those who contributed to our success in 2001. A special thank you went to our outgoing webmaster, Lynn Ashley, for five years of exemplary service operating the best homebrew club website in the country.

I look forward to another year of great BURP events. Hope you all have a happy and healthy new year. See you on the 26th. Cheers!



BURP EDUCATION UPDATE

Wendy Aaronson, Minister of Enlightenment

2002 BJCP EXAM PREPARATION CLASS: Fourteen enthusiastic participants will begin the BJCP exam preparation class on January 13. Some of the participants are new to BURP but are active members of GABS in Gaithersburg and the Worthogs in Herndon, so we are looking forward to welcoming them to BURP. This is a great opportunity for these individuals to spread their knowledge to their clubs. The BJCP class is 13 sessions and 2 practice sessions, so it is a real commitment. However, BURP has been real successful in that everyone who has taken the class has passed the exam. Some have even passed with scores over 80. The lead-off instructor will be Tom Cannon, and I’m sure Robert Stevens will be glad to initiate class participants into judging beers at the monthly club competition.

JANUARY COMMERCIAL BEER TASTING: Can you tell the difference between a British and American pale ale? As you know, the beer style that will be judged at the January 26 meeting is pale ale. Instead of a standard discussion on pale ales, we will have a blind tasting. We will briefly talk about the style guideline, and then we will blindly taste 5-6 commercial examples and match them up with descriptions of the beer obtained from a number of sources. This is not easy, but it is a good exercise in identifying what you are tasting and matching it up with descriptions. Besides, it is a way to have fun with a style that most people have some knowledge about and brew. The tasting will begin promptly at 12:45 p.m.



Culture corner

Alison Skeel, Minister of Culture

December Holiday Beer Contest Winners

- 1st - Bill and Wendy
 2nd - Bill deGraffenreid
 3rd - Mike Horkan

In December, BURP also hosted the AHA Club Only Mild Competition. We had 32 entries (including Andy Anderson's, representing BURP). Results:

1st - Alpha Mild by Bob and Janice Krueger, Sterling Heights, MI of Clinton River Association of Fermenting Trendsetters (CRAFT)

2nd - Ed's No-Sparge Mild Ale by Ed D'Anna, Niagara Falls, NY of Niagara Association of Homebrewers

3rd - Mild Ale by Eric Armstrong, Ames, Iowa of Iowa Brewers' Union (IBU)

January Competition

In January we'll be judging only English and American Pale Ales. Those are Categories 4C and 6A in the BJCP Guidelines; 6A and 6B in the BURP reference guidelines on the BURP website. Please have your entries (2 bottles, no draft) at the meeting by 1:30.

Upcoming Competitions

February will be Scottish Ales, including Strong. March will be Stout.

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Rydlun's RYDler

The answer for the World class beers, is found on page 11. NOW how many and in what order can you tick off the top REGIONAL & CRAFT BREWERIES in USA?

THIS TOO, is changing; so look for an answer in February.



Bike and Beer:

BURP Trips in 2002

Craig Somers, Cyclemeister

My intent is to organize a few beer tours in 2002 for BURP members. At this point it is helpful to learn who may be interested in participating so that your input gets included regarding destinations and dates of travel. A trip to Greece in October is established. Other trip ideas are for a barge trip on canals in Europe, a bike tour in the flatlands of eastern England, and there's always the possibility of having another tour in the Belgium / Netherlands area. Dates for these proposed trips need to be determined. Is there a trip idea that you would like to offer? I'd like to hear about your interests.

-Craig Somers (301-423-0380), craigsbike@burp.org

The Quest for the Origin of Beer

The search commences in Greece, and the dates of travel are from September 28 to October 14, 2002. Captain Chuck Popenoe is seeking a crew to man a rented sailboat for a cruise around the Greek isles in the Aegean Sea. Those who wish to can bring bicycles in order to explore areas outside of our ports of call. Contact: Craig Somers or Chuck Popenoe.

Belgique Gourmande Dinner

On Saturday, February 2, 2002 at 6:30PM there will be a BURP dinner at the Belgique Gourmande restaurant (703-494-1180) in Occoquan, VA. BURP has a reservation for 32+ people, and there are still several seats available. Expect to have a leisurely dinner, and sample many Belgian beers. The Belgique Gourmande restaurant is about a half hour drive south of DC just off Route 95. Check out their menu, beer list and driving directions at this web site:

<http://www.mnsinc.com/belgique/>. To reserve a seat, please e-mail Craig Somers (301-423-0380) at: craigsbike@burp.org

P.S. Anyone interested in biking to this event can contact Craig Somers for details.



BURP Wanderings
Craig Somers

It's October 10, 2001, and we are traveling from Tournai to Mons, Belgium today. There are three breweries on today's itinerary. We arrive first at Dubuisson. A batch is cooking in their copper kettle. Quarters are so tight that the owner could only show one visitor around at a time, and there are five of us. So instead of giving us a brewery tour, the owner rewards us with a mixed case of Bush and Bush Noel beers. We all stuff a few bottles in our pannier bags. As we start off, Pops suggests, "let's pull over and drink some of this beer." After going a mile, a roadside bench provides a spot to stop and sample. Cheese and bread come out along with several Bush beers, and we have a picnic. Bush is credited with being the strongest beer brewed in Belgium at 12% alcohol by volume. A little further ahead at the center of Pipaix village is the church, and just beyond is a man in a smock crossing the street. I ask him about the location of the Vapeur brewery. He motions us to follow him for he is Jean Louis Otis, the brewer. He invites us to take a seat at one of the large tables in his rustic farmhouse tasting room. Soon Jean Louis returns with a tray full of pint glasses filled with Vapeur Cochonne, a copper colored beer with a rich brown ale flavor and a foamy head. "This tastes like British ale", I say. The sweetness and strength of this beer become apparent with more sips. A large basket of walnuts is set before us, and Jean Louis demonstrates how to crack them open using the palm of one's hand. Everyone takes a big handful, and begins to eat. Before any glasses are emptied, a pitcher of Vapeur Cochonne appears on the table and two more will follow. Jean Louis serves us a wheel of cheese and

a loaf of dense bread that he makes using beer as an ingredient. The feast goes on as a board loaded with various cheeses arrives next at the table. Vapeur Cochonne (English translation "steamed pig") at 9% alcohol by volume is showing signs of its impact. Gordon teases Jamie by announcing to Jean Louis that she switches around and sleeps with different men each night. Jamie reacts by throwing a walnut at Gordon, but it misses and shatters Joe's glass. So Jean Louis gets out a tall slender bottle of *Espirit de Vapeur Cochonne* that is a distilled version of the beer, and presents everyone with a shot glass full. It tastes like single malt scotch. After taking a sip, Gordon offers me the rest of his *Espirit de Vapeur Cochonne*. I say, "what are you, a wimp?" Gordon later confided, "I took that as a challenge and was determined to drink the whole thing." The CAMRA guide states that Vapeur is now believed to be the last steam-powered brewery in the world. Jean Louis gives us a tour, and we each buy something at the brewery shop. Pops picks up the neatest souvenir of our trip – a Vapeur beer coaster depicting a contented drinker with the word "burp" coming from his mouth. Gordon inquires of Jean Louis about directions to the Dupont brewery. "It's a good brewery to visit and is not far away", says Jean Louis, "but I recommend that you leave it for another day." Jean Louis points out a canal on our map, and says that there is a paved path along it that will take us to Mons. The group wobbles off, but I soon stop to take a nap. Once I get going, I find the canal and it's a pleasant cruise. While crossing the Grand Place in Mons which is lined with cafes, I hear someone call my name. The rest of the group is at an outdoor table. I join them and drink a beer named Montagnarde which comes from a nearby brewery called Abbaye des Rocs. After checking in at the hotel, I eat a cone full of Belgian frites that I buy from a street vendor. Back in my room, I stretch out on the bed and savor the memory of this fine day. I think to myself that Jean Louis Otis lives the most gratifying life that I can imagine. He brews fabulous beer in a peaceful village in the Belgian countryside. He is the most generous host that I have encountered. What a pleasure it must be for Jean Louis to be able to serve his guests such magnificent beer, cheese, bread and spirits that are his own creation.

P.S. This was far from typical in regards to beer consumed during the bike ride portion on a usual day during our trip. Chuck "Pops" Popenoe, Jamie Langlie, Gordon Goeke and Joe Gromala from Chicago were with me on October 10, 2001. There were nine persons that participated for either one, two or three weeks of the BURP Southern Belgium Tour which lasted altogether from September 28 until October 22, 2001.



Recipe Corner

Andy Anderson

Were you lucky enough to have tried the winning beer at this year's Real Ale Contest? You had to move quickly, because after the winner was announced, the keg quickly emptied. The winning beer was brewed by Bill & Wendy, who were also the hosts of the event. While they call it a "brown porter", it is more a hybrid style as it combines the rich malt aroma and flavor of a brown porter with the strength of a robust porter. In any event, it's quite tasty.

Bill & Wendy's Brown Porter

OG - 1.055

FG - 1.014

Ingredients for 10 Gal:

19 lb Maris Otter pale ale malt

2.5 lb Brown malt

1 lb Biscuit malt

1 lb Caravienne malt

1 lb Caramalt (Dextrin malt)

0.5 lb Chocolate malt

1 oz EKG hops (6.9% AA) - 60 minutes

1 oz EKG hops (6.9% AA) - 45 minutes

1 oz EKG hops (6.9% AA) - 30 minutes

Total IBUs - 35

Wyeast 1187 Ringwood Ale

Single step infusion at 158 degrees F. for 60 minutes. Sparge with 180 degrees F water to obtain 13 gallons of wort. Boil for 30 minutes, then add 1st hop addition. Add other hop additions as above. Total boil time is 90 minutes.

Ferment at 68 degrees F for 5 days. Rack to secondary and ferment for 10 more days. To be served as a Real Ale, transfer beer to 5 gal. kegs with 0.75 cup dextrose added to each keg. Store kegs at 60-65 degrees F for 2 weeks to achieve carbonation. Chill kegs to 55 F prior to serving.



For the Good of the Order

Thank You

Teresa Marler

Steve and I would like to thank everyone at BURP for your support and friendship concerning the loss of my sister Debbie in the plane crash in NY on 11/12. It really means a lot to us to have such good and caring friends in our BURP "family." Thank you also for your contributions at the November meeting to the Deborah J. Fontakis Memorial Foundation. The Foundation was established to provide college tuition assistance to my sister's children. My family and I truly appreciate your generosity.

Editors' Corner

Paul & Jamie Langlie, Ministers of Truth

We wholeheartedly thank the BURP membership for the support we received during our brief tenure as newsletter co-editors. It's been informative and satisfying to serve y'all. Best wishes for the incoming editor. When the publishing crunch occurs, give a call - we consult for payments in beer ☺. We look forward to continue serving BURP in other ways.



BURP Elections 2002 Candidates' Statements

Once again, it is time to elect new officers to serve us as leaders of BURP. An online ballot and voting instructions are available at the BURP website, www.burp.org/elections, until January 20, 2002. You also can vote by mail using the ballot included with this newsletter. The winners will be announced at the 26 January 2002 BURP meeting. Position descriptions and candidates' are also found on the website.



History Repeats Itself, Be A Part Of It *Free Beer Man*

This year BURP will host its 10th Spirit of Free Beer (SoFB) competition. Ten years ago in 1992, BURP held its first SoFB and it has since become one of the best and most recognized competitions in the country. I wanted to be a little nostalgic, so I thought I would share some excerpts from past BURP newsletters on the SoFB.

On May first 186 homebrews were tasted and rated according to their appearance, aroma, flavor, and body. Twenty beer judges, eighteen of whom are participants in the "AHA and HWBTA's Beer Judge Certification Program, were on hand to provide helpful comments to the brewer of each beer and to identify the winners for each category. We had two judges come in from Chicago, two from New York City, one from Cincinnati, and one from Pennsylvania. Ten stewards served beers and otherwise attended to the judges' needs. The Nation's Capital "Spirit of Free Beer" Homebrew Competition is now all over, except for the presenting of awards to the deserving winners. By now, all entrants should have received their score sheets. This competition, the largest to be held in the DC area and one of the largest regional competitions in the country, was an overwhelming success. Many thanks are owed to the Old Dominion Brewing Company, our generous award sponsors, judges, stewards, and entrants. Thanks!" -Tim Artz, 1993

"Take 401 beers, 60 beer judges, 15 stewards, 5 supporting staff, 1,600 scoresheets, 300 pencils, 2,000 cups, a beautiful early summer day, and mix it well with 1 keg of calibration beer and 300 grilled bratwurts, and what do you get? If you're not careful, you might get a healthy dose of chaos, but if you're a homebrewer from the mid-Atlantic region, you probably already know that you get the Spirit of Free Beer --- the premier homebrew competition of Brewers United for Real Potables (most definitely not chaos)." - Mark Stevens, 1997

"Merrifield Virginia, Saturday, June 7th. A multitude of judges and stewards gathered early in the morning at Brew America. The task before them, judge the 401 entries in BURP's annual Spirit of Free Beer

competition. This is roughly double the number of entries from last year. By most reports, quality was generally up and the competition was stiff. By the end of the day, several livers may have been bruised, lots of bratwurst had been consumed and the winners had been determined." – Dan Brown, 1997

As most of you know, BURP held its 7th annual Spirit of Free Beer competition on May 22 and 23. The competition was held at the Native Brewing Company facility in Alexandria. I think many people would agree with me that this year's SoFB was one of the smoothest running competitions that we have had. Andy Anderson did a great job coordinating this event. It just goes to show that even a self proclaimed lazy and procrastinating person like Andy can put on an excellent SoFB. - Steve Marler, 1998

You too can be part of BURP history. You too can be part of an event that has established BURP as a leader amongst home brew clubs nationwide. The 10th anniversary of the Spirit of Free Beer is just around the corner. The month of May will be here before you know it. Now is the time to start planning and to get the word out. Our goal is to make the 10th SoFB the best yet, and your knowledge, leadership, energy, and time are needed.

The newly elected Minister of Culture will organize the SoFB, but the Minister of Culture will be in need of a lot of assistance to pull it off.

Volunteers are needed immediately for the following positions :

- **Registrar:** The registrar is responsible for coordinating all aspects of entry registration.
- **Prize Coordinator:** The prize coordinator is responsible for obtaining the prizes that will be given out to the winners.
- **Marketing Coordinator:** The marketing coordinator is responsible for getting contest information out to prospective entrants.

If you would like more information on these positions or, better yet, would like to volunteer for one of these positions please contact:
Robert Stevens (301-588-0580, roanne2@aol.com) or
Steve Marler (703-527-4628, marler@burp.org).

Be a part of history, become a part of the SoFB organizing committee.



BURP Brewer of the Year Competitions

Starting January 2002, there will be two separate brewer of the year competitions:

- 1) The BURP Brewer of the Year: Open to any BURP member in good standing.
- 2) The BURP Freshman Brewer of the Year: Open to any BURP member who has not placed in a BURP competition in the last three years. The Minister of Culture reserves the right to classify someone as an experienced brewer and disqualify that person from the competition (i.e., a new BURP member who may be a well known experienced brewer from another club or region of the country).

Upon entering a competition, the BURP member must declare which competition they are entering. The BURP members amassing the most points from the designated BURP sponsored competitions will be awarded the BURP Brewer of the Year awards.

The Brewer of the Year points will be awarded in 2002 for the following competitions.

- 1) Monthly competitions, which use the BJCP scoring system and that the Minister of Culture has sanctioned and published in the BURP Newsletter as a Brewer of the Year qualifier.
- 2) Spirit of Free Beer Competition Categories (ex. Amber and dark Lagers).
- 3) Spirit of Free Beer Competition Best of Show.
- 4) Other regional competitions that the Minister of Culture has sanctioned and published in the BURP Newsletter as a Brewer of the Year qualifier (i.e., Spirit of Belgium).

Points be awarded based on the results of sanctioned competitions in the following manner:

- 3 points will be awarded for 1st place
- 2 points will be awarded for 2nd place
- 1 point will be awarded for 3rd place

At the end of the competition year, recognition will be given to the BURP members that come in First, Second, and Third place.

In the case of a tie, all BURP members who have accumulated the highest number of points will be recognized as Brewer of the Year. A tie will result in a reduction of the number of BURP members who receive recognition for second and or third place by the total number of people who tie for first place minus one.

The number of entries a brewer can enter in a subcategory for the Spirit of Free Beer will be determined by the SoFB competitions coordinator. If a BURP member wishes to enter more than one beer per BJCP subcategory in a monthly competition, each beer must come from a separate batch. The bottom line is, no wort splitting. (i.e., you can not enter beers that come from the same wort and use different hops, hopping levels, or different yeast strains). The Minister of Culture can make an exception for the following BJCP category/subcategories: Fruit lambics-style ales (20a), Fruit Beers (21), Spice/Herb/Vegetable beers (22), Other fruit melomels (25a), Specialty Cider and Perry (26c).

The competition will run from January through November.

All issues and complaints about the Brewer of the Year competition must be submitted to the Brewer of the Year Competition Committee for a ruling. The Competition Committee will consist of the BURP Fearless Leader, the BURP Minister of Culture, and the second place Brewer of the Year finisher from previous year's Competition.

2002 Competition Schedule

Brewer Of the Year Competitions

(These are the Competitions that will count towards Brewer of the year points)

- Jan: Pale Ale (BJCP: 6A, 4C)
- Feb: Scottish and Scottish Strong (BJCP: 5, 11B)
- Mar: Stouts (BJCP: 16) & Porters (Off Line, BJCP: 15)
- Apr: IPA (BJCP: 7)
- May SOFB
- Jun: Bocks (BJCP: 14)
- Jul: Light Lagers (BJCP: 1, 2)
- Aug (Mash Out): Weizen (BJCP: 17)
- Sep: Oktoberfest (German Amber Lagers BJCP: 9)
- Oct: Strong Ales (BJCP: 11,12, and 18)
- Nov: Real Ale

Possible Other Competitions

(These competitions **will not** count towards brewer of the year points. Schedule to be finalized in February.)

Jun: Virginia vs Maryland (DC residents can go to either side) Extract Contest

Aug: Clone Competition – Style to be selected by last year's winner

Sep: German Beer Competition

Oct: Indigenous Beers

Dec: Spice, Herb, Vegetable Beers (OFF Line, BJCP: 21 and 22)

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Answer to December Rydlun's RYDler:

In order of current volume of production, the 10 largest "originators" and their flagship brews seem to be:

1. ANHEUSER-BUSCH COMPANIES, Inc. HQ in MO. ["Founded in 1952"] - "Bud"
2. INTERBREW, Belgium, - newer mergers & acquisitions include Bass, Becks, Carlings, Labatt, Stella Artois, etc... some contested, to be divested, maybe.
3. HEINEKEN, Holland - Heineken; acquired Whitbred
[old man Heineken just died @ 78 yrs young]
4. AMERICAN BEVERAGE "AmBev" of Brazil - Brahma
5. SOUTH AFRICAN BREWERIES, South Africa - Castle; now includes Lion, Pilsner Urquel
6. ALTRIA GROUP, formerly Phillip Morris, MILLER BREWING Co. HQ in WI - Miller [founded 1855]
7. CARLSBERG, Denmark - Carlsberg; just acquired Orkla's Pripps Ringes and Feldshosshen
8. SCOTTISH & NEWCASTLE, UK - Newcastle, Guinness; now controls Kronenbourg
9. GRUPO MODELO, Mexico - Corona, also Modelo, Pacifico...
10. ASAHI BREW, Japan - Asahi

Together, the above "Top Ten" account for under 45% of World-wide production.

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Scottish and Scotch Ales: Now is the Time to Brew One

Steve Marler

The BURP Scottish and Scotch Ale competition is not until February, but now is the time to brew one. The reason - cold conditioning. You should plan to cold condition your Scottish or Scotch ale for at least two weeks.

Scottish and Scotch ales are brewed much the same way. Like English ales, the difference between Scottish and Scotch ale is generally gravity. Scottish ales include three different subcategories - light, heavy, and export. The term "wee heavy" is also used for Scotch ales. The nomenclature for Scottish styles is based on the shilling system. This designates the four styles based on the nineteenth century price charged for a barrel of each. Light = 60, heavy = 70 and export = 80. Scotch ales are designated with values ranging from 90 to 160.

Scotch and Scottish ales are traditionally fermented at low temperatures and have a low level of attenuation. The low attenuation associated with the style generally results from high mash temperatures and a little from the low fermentation temperature.

The malt character of these beers is achieved by extensive cellaring at cold temperatures, low hopping rates to produce a malt balance, use of roast barley, caramelization in the copper, and little or no hop flavor or aroma additions. The use of smoked malts is not traditional and should be avoided.

Ray Daniels recommends the following guidelines for designing a Scottish or Scotch ale recipe:

- Use pale ale malt for majority of grist.
- Add roast barley, black, or chocolate malt for .5 to 2%.
- Consider adding wheat malt, dextrin malt or flaked barley for 2 to 8%.
- May exclude crystal malt as classic Scottish ales did, or do what contemporary brewers do - up to 5 to 10%.
- Consider adding other character malts such as Munich, biscuit and special roast for 1 to 5 percent.
- Water high in calcium, sodium, carbonate, and chloride, but low sulfate.
- Mash at 154 to 158 to produce thick and dextrinous wort.
- Boil over direct gas flame or extended boiling time to encourage caramelization.
- Avoid flavor and aroma hop additions.
- Select neutral flavor, low attenuation yeast that will ferment at cool temperatures.
- Primary at 55 to 60, 3 weeks.
- Cold condition six weeks to 3 months at 35 to 45.

BJCP Style	OG	FG	ABV%	IBU	SRM
5a. Light 60/-	1.030-34	1.010-13	2.5-3.3	9-15	12-34
5b. Heavy 70/-	1.034-40	1.011-15	3.2-3.9	10-25	10-19
5c. Export 80/-	1.040-50	1.013-17	3.9-4.9	15-36	10-19
11b. Strong (Wee Heavy)	1.072-88 +	1.019-25 +	6.9-8.5	20-40	10-47

Here are a couple of Ray Daniels' recipes that I found on the All About Beer website

(<http://www.allaboutbeer.com/homebrew/scottish.html>)

Scottish Export Ale

5 gallons, Target Gravity: 1.040

7 lbs Pale Ale Malt

1.5 lbs Carapils or Dextrin Malt

3.5 oz Roast barley

Mash these grains at 156 to 158 deg F for about one hour.

Extract Alternative: Substitute 4 pounds of pale liquid malt extract or 3.3 pounds of pale dry malt extract for 6 pounds of the pale malt and perform a mini-mash or grain-bag soak with the remaining grains.

Plan to boil this wort for two to three hours. You may need to add additional water during the boil in order to achieve the proper final volume.

For hops, add 3.5 alpha acid units (AAUs) of Fuggle, Goldings or Willamette hops one hour before the end of the boil. (i.e.: 1 oz of 3.5% alpha acid hops, or 0.5 oz of

7% alpha acid hops.) No other hop additions should be made.

Ferment this wort with the Wyeast Irish Ale (#1084) or Wyeast European Ale (#1338). If possible, maintain cooler ale fermentation temperatures, in the range of 62 to 65 deg F.

If possible, cool condition the beer for two weeks at 40 to 45 deg F (refrigerator temperature) after the fermentation is complete.

Bottle, condition and enjoy.

The second recipe is a kitchen sink beer -- I threw in a little bit of everything to create a really deep malt complexity. If you can't find one of the malt ingredients, just substitute something similar. If possible, select specialty grains from several different maltsters or countries to maximize the flavor diversity. Also remember that this beer will take some time to come into its prime, so don't expect to drink it two weeks after it is done.

Wee Heavy

5 gallons, Target Gravity: 1.085-1.090

Mash Bill

10 lbs Pale Ale malt (Option: Reduce this for a mini-mash - See extract conversion info at

<http://www.allaboutbeer.com/homebrew/extract.html>)

1.5 lbs Belgian Biscuit malt (alternatives: special roast, aromatic, victory)

1.25 lbs 80 L Crystal malt

1 lb Cara-pils or Dextrine malt

1 lb Cara-Munich or a 50-70 L crystal malt

4 oz Special B

1 oz Roast Barley

Mash this at 155 deg F for one hour.

In the kettle, add:

3.3 lbs Northwestern Gold Liquid Malt Extract

1.25 lbs Laaglander Light Dry Malt Extract

Boil the wort for two to three hours total. Add water as needed to hit your final boil volume.

Hop Schedule:

6.5 to 7 AAUs Fuggle, Goldings or Willamette Boil 45 minutes

0.5 oz Fuggles, Goldings or Willamette Boil 15 minutes

Ferment this wort with the Wyeast Irish Ale (#1084) or Wyeast European Ale (#1338). If possible, maintain cooler ale fermentation temperatures, in the range of 62 to 65 deg F.

If possible, cool condition the beer for two weeks at 40 to 45 deg F (refrigerator temperature) after the fermentation is complete.

Bottle, condition and then be patient for a month, or two, or three. Then enjoy.