



# BURP NEWS

The Official Newsletter of the  
BREWERS UNITED FOR REAL POTABLES

*Give me a woman who loves beer and I will conquer the world. --  
Kaiser Wilhelm*

Check  
[burp.org](http://burp.org) for  
the latest in  
official  
information.

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February 2002

328 Cool Breeze Court  
Pasadena, MD 20705



February 23 BURP Meeting - Scottish Ale Competition

February 25 Franklin's General Store Opening

February 26 Summit Station Night in the Bayou

February 28-March 2 Chicago Real Ale Festival

March 16 BURP Meeting - Stout Competition

March 26 Brickskeller/National Geographic Society -  
Beers of the Czech Republic hosted by  
Michael Jackson

March 27 Michael Jackson's Birthday party at the  
Brickskeller (Tickets not on sale yet!)



**February Meeting  
Scottish Ale Competition  
Saturday, February 23, 2002  
1:00 O'clock (12:30 commercial  
tasting)**

## Primary Fermentations *By Bill Ridgely, Fearless Leader*

I just returned from a week in Brussels on business – lousy weather, great beer. At any rate, I'm a bit late getting this column written, and since our new newsletter editor, Christine Lewis, is a harsh taskmaster, please pardon the brevity. I'll do better next time.

First, thanks to everyone for re-electing me to the Fearless Leader job. I'd like to plan some fun activities for 2002 and then turn the job over to some new blood with new ideas in 2003. Your input on the future direction of the club and suggestions for events and activities are always welcome. You can reach me by phone or e-mail at any time (see the officer listing elsewhere in the newsletter). I'd like for us as a club to start thinking about another conference, perhaps in 2003. Large events like Spirit of Belgium take a minimum of a year to plan, so we need to begin the process as soon as possible. One possibility is hosting the Master's Championship of Amateur Brewing (MCAB). We were actually asked to host in 2002, but the intensity of planning last year's Spirit of Belgium left those who were involved exhausted, and the club was simply not ready to take on another major effort so soon. MCAB would not require quite the level of effort as SOB, since it's primarily a competition. However, there are options for adding speakers, a banquet, pubcrawl, and other events at the discretion of the hosting club. If enough club members were interested in working on it, I'm sure we could put on a topnotch event. Please let me know your opinions on this and if you'd be interested in

helping out if we were to make a proposal to the MCAB board.

Special thanks go to Peter and Joyce for hosting the January BURP meeting at their place in Clifton. It's always been one of my favorite venues, and I hope they'll continue to offer it as a prime cold weather indoor site. Thanks also to Alison Skeel for coordinating not only the club elections but also the pale ale competition (with help on the latter from new Culture Ministers Robert Stevens & Steve Marler). Alison is one of those rare folks who works hard for the club whether in an official capacity or not. She's a true gem, and we're lucky to have her as a member.

It's lager-brewing season once again, so I hope everyone's working hard on those pilsners, bocks, Vienna's, and other classic examples. Wendy and I just brewed our annual pils and can't wait to try it out. We're debating on making a maibock or a fest for our next effort.

I'm looking forward to seeing everyone for the February meeting. Should be a fun time, especially with the Scottish ale theme. Until then, slainte mhor (Celtic for Good Health).



## BURP EDUCATION UPDATE

*By Wendy Aaronson, Minister of Enlightenment*

**2002 BJCP EXAM PREPARATION CLASS:** The BJCP exam preparation class is in full swing. The twelve students have heard presentations from Tom Cannon, Phil Sides, Paul Kensler, and me on topics covering an overview of the BJCP, philosophy of judging, malt, mashing, yeast and fermentation, adulterated (doctored) beers, and the brown ale, bitter and English pale ale, American pale ale, and India pale ale categories. In a few more months, they'll be ready to take the BJCP exam.

**FEBRUARY COMMERCIAL BEER TASTING:** Do you know the history of brewing Scottish ales? Can you distinguish between the Scottish ales and the bitter and English pale ales? Did you know that a wee heavy (Scotch strong ale) is not even judged in the Scottish ale category? Are you interested in judging Scottish ales and Scotch Strong ales at the club competition? If you

answered no to any of the first three questions or you answered yes to the last question, or you just want to reeducate yourself in these styles, or you just want to get an earlier start, then join BURP's own Scot from Clan Montgomery and MacAthair in full regalia at a commercial beer tasting beginning at 12:30 p.m. just before the meeting on February 23.

**JUDGE'S CORNER:** Do you want objective feedback on your homebrewed beer, but it doesn't fit into the category that is being judged at the club competition? If so, then bring a bottle and your complete recipe, including process parameters such as mashing schedule and fermentation specifics to the meeting. A BJCP judge will be available between 2:00 –3:00 p.m. to evaluate your beer, review your recipe, and discuss how to improve it.



## Culture corner

*By Steve Marler and Robert Stevens,  
Co-Ministers of Culture*

### February Competition

February's competition features Scottish Ales, including Strong. Those are Categories 5A, 5B, 5C and 11B in the BJCP Guidelines.

Please have your entries (2 bottles, no draft) at the meeting by 1:30.

### Upcoming Competitions

March will be the Dan McCoubrey Memorial Stout Competition. April will be IPA.



## Summit Station Dinner

On Tuesday, February 26, 2002 at 7:00PM, Summit Station in Gaithersburg, MD presents A Night in the Bayou Dinner, a four-course meal paired with beer. Starting will be a Kolsch welcome beer, then a Seafood Creole appetizer served with Irvington Pale Ale, followed by Louisiana Mirliton Salad served with an IPA. The main course is Blackened Pork Tenderloin Medallions served with Scotch Ale. And for dessert, Homemade Crescent City Pecan Pie served with North Pole Porter. Reservations are required, and the cost is \$29.95 per person plus 5% tax and 18% service charge. Call Summit Station at 301-519-9400 to reserve your seat or visit their website at <http://montgomerycountymd.com/dining/summit.htm>

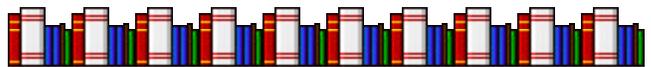


Mike Franklin, owner of Franklin's General Store, expects to open the doors to his much-anticipated restaurant and brewpub on February 25, 2002. The new building, built from the ground up and situated next to the current general store and deli, is an interesting melding of dark wood floors, neon signs, corrugated metal, bright colors and a copper bar. Picture windows provide a fish bowl view of the second floor brewery and fermentation tanks. When the new Franklin's opens, the general store section (which features great kids and adult toys, greeting cards, games, microbrews, wine and gourmet foods) will be expanded into the current deli section and will be directly connected to the brewpub.

Because of an unforeseen leak in the steam jacket of their 10bbl Bohemian brew kettle, Mike will open the brewpub with only one Franklin's beer on tap, a blond ale. Franklin's brewmaster, Charles, is furiously brewing and hopes to have 8-10 house beers on tap over the next few months. Some of these brews promise to be interesting, as a relationship has been established with a friend of the University of Maryland

Fermentation Scale-up Facility to provide a wide variety of strains of yeast.

The bar, located on the second floor, will have room for a small crowd of 30-40, both seated and standing. Cigarette smoking will be allowed at the bar only. Bartenders will serve a combination of house and guest beers at first, and then will transition to house brews only (with two American megabrews in bottles for the less adventuresome patrons). They will also feature 40+ varieties of wine; no hard liquor will be served. Growlers will be available to go at both the upstairs bar and the downstairs carry out window. Mike has also hired an experienced chef who promises to take their food to a whole new level. Franklin's is located on Route 1 in Hyattsville, just south of College Park. Contact Ken Carter for directions or more information at [kjcarter@deans.umd.edu](mailto:kjcarter@deans.umd.edu).



## News from the Libeery

*By Wendy Schmidt*

The BURP Libeery has many newsletters from other Homebrew Clubs and organizations that span many years. One newsletter that we have that might bring a twinge of nostalgia to some folks is the Brew America News that Miles Smith produced while he ran the now defunct Brew America Homebrew Supply Store in Vienna, VA. Each month this year we will try to highlight some of the newsletters from other organizations that we have in the Libeery. Our collection of Brew America News, though not complete, spans from Fall 1993 to the last edition (which is not dated, but was sometime in early 2000). Miles usually printed a homebrew recipe in each edition of his newsletter. Some of the recipes that he included were Heineken clone??, You Scratch Maibock (I'll scratch Euhrs), Blackberry Wheat Beer, Goolie Stout, Saint Patrick's Day Stout, Credence Cream Ale Revival, Haunted House Amber, Super Bowl Pilsner, Kindasorta Kolsch, North Wind Stout, No-Fault Alt, Vienna's Sienna Scotch Ale, Independence Ale, Kedro Red, Sierra Madre Pale Ale, Classic Summer Ale, Phil Fleming's Christmas Ale, Redcoat's Revenge Porter, Winter Steam, and St. Pat's Simple Red Bitter. All are extract recipes and for 5 gallon batches. I'll bring the Libeery's Brew America News folder to the February BURP meeting along with a few other newsletters.

# Editors' Corner

*By Christine Lewis, Minister of Truth*

Congratulations to all returning and newly elected BURP officers for 2002. I appreciate you voting for me (tough competition!!) and look forward to serving you as Minister of Truth in the upcoming year.

Since there is only a three-week gap between the February and March meeting, I need all submissions for the March newsletter no later than Saturday, March 2nd. I will be leaving the country on March 6, along with 12 of my closest BURP buddies for 7 days in Franconia (Northern Bavaria) and 4 days in and around Munich to attend the Starkbierfest. I'll get a chance to practice my bad German. En Prosit.

There will be more to follow on this trip in the upcoming newsletters.

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## Answer to January Rydlun's RYDler:

In order of 2000 sales volume, the largest Regional and Craft Brewers, according to MODERN BREWERY AGE, are:

1. Genesee, Rochester, NY @ 1,350,000 31-Gal. Barrels
2. Boston Beer, MA [Sam Adams]
3. Latrobe, PA
4. D.G. Yuengling & Son, Pottsville, PA
5. Sierra Nevada, Chico, CA
6. Minnesota Brewing
7. Jacob Leinenkugel, Chippewa Falls, WI [sub.of Miller]
8. Matt, Utica, NY
9. Pittsburgh
10. Spoetzl, Shiner, TX @ 261,727 bbls

(Old Dominion, Ashburn, VA, was #38 w/ 26,640 bbls)

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## FOOTnote to December RYDler:

### THREE COMPANY MERGER WOULD CREATE WORLD'S BIGGEST BREWER

New reports have surfaced that a merger between Miller Brewing Co. of Wisconsin, Scottish & Newcastle of UK, and South African Breweries, is in the works. It would make the new company the largest brewer in the world, surpassing Anheuser-Busch. The Milwaukee Journal reports that the deal could be announced as early as March. Miller is the world's sixth largest brewer, SAB the fifth and Scottish & Newcastle the seventh.

<http://www.realbeer.com/news/articles/news-001661.html>

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## ? ? ? ? ? ? ? ? Rydlun's RYDler

Shall we play "What ever happened to...?"

- 1.] Leuwenbrau?
- 2.] Ballentine Ale?
- 3.] Red Neck?

Answers in the March issue.

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## Dan McCoubrey Memorial Stout Competition

*By Steve Marler & Robert Stevens  
Co-Ministers of Culture*

During March there will be two club competitions. The first contest will be the Dan McCoubrey Memorial Stout contest which is one of BURP's most popular events. The second contest is the AHA club only Porter qualifying contest. Since both these contests are being judged according to BJCP guidelines, Brewer of the Year and Freshman Brewer of the Year points will be awarded for both contests. If you are unable to get your entry to the monthly meeting by 1:30 pm, arrangements can be made to drop your entries off at Robert or Steve's house up to a couple of days before meeting. Just make sure to contact us by either email or phone to insure that someone is home to receive your entries. It is interesting that these two contests are being held on the same month since they are modern versions of the same London style Porter. If you are interested in the history of the modern Porter or Stout, the Classic Beer Style Series books for these beer styles have an extensive history of their origins. You might want to check the BURP library for a copy of these books.

### Porters

Porters is a term that has been used to describe a dark ale since the 1700's but its flavor profile and strength changed significantly over the years. Cindy Renfrow - Culinary & Brewing History Links, <http://members.aol.com/renfrowcm/links.html> or <http://www.allaboutbeer.com/homebrew/porter.html> are sources if you are interested in making historic beers. Porter popularity decreased until production ceased in England in the 1930s or 1940s and Ireland's production stopped the 1970's. The current versions of this style, with the notable exception of Yuengling's Porter, are reinterpretations of the original.

The BJCP Guidelines for Porters are:

**Robust Porter (16A)** is a dark ale with a fairly full body, coffee-like dryness from the use of roasted malts (as opposed to the roasted barley character of stouts), a malty flavor, and a strong hop character that balances these other factors. Dark brown to black in color. The

OG, IBU and color are 1.040-1.058, 25-40 and 30+ respectfully.

**Brown Porter (16B)** is generally lower in alcohol than a robust porter with less roast malt character. Medium malt sweetness with low hop aroma and flavor. Medium light body. Some versions are made with lager yeast. Medium to dark brown in color. Starting gravities tend to be lower than Robust Porters. The OG, IBU and Color are 1.040-1.050, 20-30, 20-35 respectfully.

Some observations about brewing a Porter

- The base malt is pale malt. A good pale extract can substitute for the pale malt.
- A variety of and different amounts of roasted malts can be used depending on the type of finish desired. Chocolate malt appears to be the primary dark malt in a Brown Porter while a Robust has a combination of black grains. Terry Foster in his Porter book suggests that you can use up to 8 ozs of chocolate malt, or up to 6 ozs of a black malt/ chocolate malt mixture for five gals. The black malt, and any crystal, can be steeped if you are using extracts.
- Some people are using up to a pound of Brown malt in their Robust Porter recipes.
- Crystal Malt can be up to 10 percent of your grist weight depending on the dark malt you use.
- Water should be medium to high level of carbonate, sodium, and chloride. You might want to choose calcium over calcium sulfate (gypsum).
- Saccharification rest is in the range of 152 to 154 degree.
- You can choose a variety of flavoring hops depending on the flavors profile you desire.
- Ferment with a good English ale yeast that attenuates well and produces a nice fruit character.

A good guide for a Brown Porter is Bill Ridgely's winning Real Ale Brown Porter, which was printed in a recent BURP newsletter. Foster Entire Butt Robust Porter is listed below.

	5 Gallons Mash	5 Gallons Extract
Pale Malt	7.6 lbs	-----
Crystal Malt	0.75 lbs	0.75 lbs
Pale Syrup	-----	6 lbs
Pale Dry Extract	-----	6 ozs
Chocolate Malt	0.5 lbs	0.5 lbs

Bittering Hops: Northern Brewer 33 IBUs

Mash Temp: 151 to 152 degrees F

OG: 1.052

FG: 1.011 to 1.013

## Stouts

Compared to Porters, modern day Stouts are better known and the styles are better defined. Stouts tend to have a bigger body than Porters. Unmalted barley and high hop bitterness are predominate flavors in Stout. Stouts do not necessarily have a higher alcohol content than Porters.

Ray Daniels' keys for successfully brewing a stout are:

- Use pale malt or pale extract for 70 to 90 percent of the grist.
- Use roast barley (or other black grains) for about 10 percent of the grist.
- Consider addition of other specialty grains. Up to 10 percent wheat, flaked barley, or Carapils for a dry or foreign stout or 3 to 6 percent oatmeal.
- Mash at 150 to 155 degrees.

There are four styles of Stouts included in the Dan McCoubrey Memorial Stout contest.

**Dry Stout (15A)** is rich, dry extra-dark, almost black ale. The dryness comes from the use of roasted unmalted barley and a high hop-bittering rate; flaked unmalted barley may also add to creaminess. A small percentage of soured beer is sometimes added to balance the dry roast flavors. Starting gravities are low in Ireland and higher elsewhere. OG range is 1.035-1.055 and the IBU is 25-40.

The following is Bruce Ross' Dry Stout recipe from [http://brewery.org/brewery/cm3/recs/05\\_142.html](http://brewery.org/brewery/cm3/recs/05_142.html)

### **Ingredients: (6 gallons)**

- 7.50 lb. Pilsner 2-row
- 0.50 lb. Cara-Pils Dextrine
- 2.00 lb. Flaked Barley
- 1.50 lb. Roast Barley

- 0.50 oz. Chinook 12.8% 60 min
- 0.50 oz. Kent Golding 5.2% 60 min
- yeast

### **Procedure:**

Boil temperature of water: 212F

Grain Starting Temperature: 65F

Desired Grain/Water Ratio: 1.5 quarts/pound

Strike Water: 4.31 gallons of water at 163F

First Mash Temperature: 149F

Second Mash Temperature: 153F

Boiling Water to add: 0.34 gallons

Water Absorbed by Grain: 1.15 gal

Water Evaporated during boil: 3.00 gal

Wort Left in Brewpot: 0.33 gal

Add 5.83 gal of water to yield 6.0 gal of wort

Notes:

1. Add 1 gallon soured beer to boil. (When cooled, return 1 gallon to the souring bottle and let set with airlock until next batch is brewed!).
2. Use 2 Tbs gypsum and 1 tsp CaCo<sub>3</sub> to mash water, acidify sparge to 5.2 pH with lactic acid.

### **Specifics:**

- OG: 1045
- FG: 1011
- Alcohol: 4.4%

**Sweet Stout (15B)** is an English style of stout. Dark roasted grains and malts dominate the flavor as in dry stouts, though generally some unfermented sugar is left in the beer. Lactose is often added to provide this residual sweetness. Very black amber to black color. Gravities are low in England, higher in the export product. Hopping is moderate and tends to be lower than dry stouts. The OG range is 1.038-1.056 and IBU is 15-25.

[http://brewery.org/brewery/cm3/recs/05\\_03.html](http://brewery.org/brewery/cm3/recs/05_03.html) has the following recipe for a sweet stout from by Marty Albini.

- 4 pounds, dark malt extract
- 2 pounds, soft brown sugar
- 8 ounces, gravy browning (caramel)
- 1-3/4 ounces, Fuggles hops

- ale yeast

### **Procedure:**

*Boil hops in 20 pints of water for 1 hour. Strain and dissolve extract, caramel and sugar. Boil for 15 minutes. Bring to 5 gallons, pitch yeast at correct temperature.*

This can be brought to a gravity of 1.045 by increasing the extract by 1/4 pound, and lactose may also be added. A few drops of caramel may be added at this stage if sufficient color has not been achieved.

### **Specifics:**

- O.G.: 1.040
- F.G.: 1.008-1.010

**Oatmeal Stouts** (15C) are a variation of sweet stouts, but have oatmeal added to increase the fullness of the body and flavor. The result is often described as giving a firm, smooth and silky character to the beer with some nuttiness to the flavor. Otherwise similar to a sweet stout. The OG range is 1.038-1.056 and IBU is 15-25.

Jay Hersch's extract Oatmeal Stout found at [http://brewery.org/brewery/cm3/recs/05\\_30.html](http://brewery.org/brewery/cm3/recs/05_30.html)

### **Ingredients:**

- 6.6 pounds, John Bull dark extract
- 1-1/2 pounds, plain dark extract
- 2 ounces, Bullion hops (boil)
- 1/2 pound, steel cut oats
- 7 grams, Muntona ale yeast
- Irish moss
- water crystals

### **Procedure:**

This is the first of a series of experiments in brewing oatmeal stouts. It is an extract brew, with any specialty grains (not in this particular recipe) being added in the standard stovetop method and removed at boil. When grains are used, they are cracked with a rolling pin and boiled for 30 minutes before straining.

### **Specifics:**

- O.G.: 1.042
- F.G.: 1.021

**Foreign Stout** (15D) is a high gravity stout brewed for the tropical markets. Both dry and sweet versions exist. They possess many of the same characteristics as the low gravity versions but with a much stronger alcohol level. Above 1.060 it becomes difficult to produce a truly dry stout as the malty fullness and fruity esters tend to take charge. OG's are typically in the 1.070 range. The OG range is 1.060-1.075 and IBU is 25-60.

The following Foreign Stout recipe from David Quenneville can be found at

<http://www.allaboutbeer.com/homebrew/recipes/realfest.html> - stout

### **Fermentable, weight (lbs.)**

Pale Ale Malt, 1.0  
Crystal, 2.0  
Chocolate, 1.0  
Flaked Maize, 0.5

The above mashed at 150 deg F for 90 minutes.

M&F; Dark Malt Syrup, 3.3  
Amber Dry Malt Extract, 3.0  
Light Dry Malt Extract, 1.5  
Black Licorice, 1 piece

### **Hops, AA%, ounces, boil time**

Olympic, 11, 2.5, 90 minutes  
Cluster, 7, 0.5, 90 minutes  
Cascade, 6, 1.5, 10 minutes

**Other Ingredients:** 1 tsp gypsum in mash. 3/4 tsp citric acid in sparge water.

**Yeast:** Dry Ale yeast.

Specifications: O.G.: 1.073      F.G.: 1.032