



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*The problem with the world is that everyone is a few drinks
behind. -- Humphrey Bogart*

Check
burp.org for
the latest in
official
information.

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March 2002

328 Cool Breeze Court
Pasadena, MD 21122



- 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 60th Birthday Party at the
Brickskeller (Tickets on sale March 4)**
- April 20 **BURP Meeting - India Pale Ale Competition**
- May 11 **BURP Meeting & Chili Cookoff**
- May 18-19 **BURP's Spirit of Free Beer Competition,
Old Dominion, Ashburn, VA**

Primary Fermentations *By Bill Ridgely, Fearless Leader*

Many thanks to Alison Skeel for hosting the February BURP meeting. It was amazing that we could hold a meeting outside in February and not freeze our kilts off (That would have been particularly embarrassing in my case). The cool (but not frigid) temperatures were certainly typical of Scotland. However, the blue skies gave away the fact that we were in a totally different place. Congratulations to the winners of the Scottish / Scotch Ale contest, and thanks to all those who volunteered their time to judge.

The BURP Officers met on March 1st to lay out the event schedule for the remainder of 2002. There are some great things being planned. Here's a quick rundown:

March - We'll honor our late founder Dan McCoubrey with the annual stout contest, BURP's longest running club competition. Due to overwhelming demand, we'll also plan to cook up another batch of Dan's famous "Irish Stew for 100", although the quantity will be reduced by about ½ this year. BURP members attending the meeting will still be asked to contribute food per normal protocol, but food of an Irish nature will be particularly welcome.

May - Two events will be featured this month, the biggest of which is the 10th Annual Spirit of Free Beer Homebrew Competition. This is our largest club-sponsored competition, and it's open to homebrewers everywhere. SOFB is one of BURP's major windows to



**March Meeting
Dan McCoubrey Memorial Stout
Competition at Paul Fiorino
& Jen Beer's
Saturday, March 16, 2002
1:00 O'clock (12:30 commercial
tasting)**

the world, and it's also a qualifying competition for the Master's Championship of Amateur Brewing. I'd like to encourage everyone in the club to submit at least one entry to this competition. SOFB features quality feedback from BJCP-credentialed judges, and the prizes are the best you'll find in any competition anywhere. The week before SOFB, the club will host its annual Chili Cookoff, a great opportunity for everyone to show off their culinary skills. We'll have some great prizes in store for this event as well.

August – BURP will again host the Mid-Atlantic States Homebrewers' CampOUT (MASHOUT) on Popenoe Mountain near Rocky Gap, MD. Those of you who have attended in the past know what an outstanding event this is. If you've never attended before, please don't miss the greatest gathering of homebrewers held anywhere in the East.

September – This month is BURP's traditional Oktoberfest celebration, but this year, it'll be held in a Bavaria-like setting at the Rorick Farm in Upper Marlboro. Beside the usual great beer, food, and music, BURPers will be able to pitch tents and stay the night. We're also planning the 1st BURP "Beernival", with beer-related games of all types on the agenda.

October – BURP's traditional "Weird Beer" month will feature a different theme this time. We'll be highlighting the indigenous beers of the world. Our plan is to form several teams, each of which will be responsible for brewing an indigenous beer that will be tasted at the meeting. Possible beers include chicha (S. America), chang (Asia), sorghum beer (S. Africa), bouza (Egypt), and sahti (Finland). Several club members who have expertise in these beers (Wendy and me, Ralph Bucca, Gordon Goeke) will offer training to the teams and help pull together ingredients and resources. It should be fun and an educational experience for everyone (and don't worry – the beers are all interesting and quite palatable).

November – BURP's other major competition, the Real Ale Competition, will once again be held. The number of entries has been going down somewhat lately, so we plan to make an effort to provide more training and encouragement to BURP brewers prior to the event. Our club Real Ale experts, Tom Cannon and Andy Anderson, will have more to say on this subject as we move into the early part of the Fall.

December – We'll finish the year once again with the annual Holiday Banquet, another opportunity for BURPer's to show off both their cooking skills and their special holiday beers. We plan to hold this event at the

Legion Hall in Arlington once again, a great central location easily reachable by both car and metro.

Other fun events are in the planning stages. Bruce Bennett & Nancy Cosier will host the club in July with a pool party. A DC metro pub-crawl is in the works, probably in late summer or early fall. There will be either a crab feast or fish fry again this year (the former depending on availability). Our Cyclemeister Craig Somers is again planning some fun bike rides, both locally and internationally. I guarantee a good time will be had by all.

If anyone has other suggestions for events or educational opportunities, please don't hesitate to contact me. BURP is your club, and I want to make sure your needs and interests are met.

I look forward to seeing everyone at the March meeting. Until then, Cheers!



BURP EDUCATION UPDATE

*By Wendy Aaronson,
Minister of Enlightenment*

2002 BJCP EXAM: We are unable to give the BJCP exam during Spirit of Free Beer. However, at the suggestion of Bill Lawrence, we are exploring the possibility of giving the exam just prior to the Montgomery County Fair Homebrew Competition on August 3. This will give BJCP exam preparation class participants extra time to study and will also provide an excellent opportunity for current BJCP judges, especially those who are planning to judge in the competition, to take the exam and improve their scores. The new building is well lighted and comfortable, and it is the perfect lead-in for judging homebrews in the afternoon. We'll let you know when everything is confirmed.

MARCH COMMERCIAL BEER TASTING: Our annual club Stout competition is usually one of our largest monthly competitions, and we are always looking for people to help judge. To prepare for this, we will have a commercial tasting to calibrate our palates. Don't be surprised if we throw in a few Robust Porters to keep you on your toes. The tasting will begin at 12:30 p.m. just before the meeting on March 16.

BREWER'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 (or at least have this information in your head), including process parameters such as mashing schedule and fermentation specifics to the meeting. I wanted to get this going last month, but as usual, things got rolling and it didn't happen. So this time, come see me between 1:30 and 2:30. A BJCP judge will evaluate your beer with you, review your recipe, and discuss how to improve it.

FUTURE ENLIGHTENMENT TOPICS: My goal is to have a pre-meeting enlightenment topic at each meeting. However, I would like to occasionally do something different from a commercial tasting of the beer style that is being judged. These include doctored beers, indigenous beers, historic beers, mead, cider, and hops. E-mail me with your ideas at aaronson@burp.org.



Culture Corner

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

In January, we held the Pale Ale competition. We had 26 entries. The BJCP judges for the competition were: Tom Cannon, Wendy Schmidt, Bruce Bennett, Wendy Aaronson, Christine Newman, and Mike McGuire. The non-BJCP judges were Dan Fapp, Craig Pennington, Anne Stevens, Ralph Davis, Sarah Jazs, and Chris Caue. The winners of the competition were:

1st Place: Mike Horkan
2nd Place: Mark Hogenmiller
3rd Place: Randy Paul

The Freshman Brewer of the Year points went to:

1st Place: Mark Hogenmiller
2nd Place: Christian Parker
3rd Place: Howard Wellman

February was the month for our Scotch and Scottish Ale competition. We had 15 entries, which I think was a

BURP record for this style. The BJCP judges for the competition were: Bruce Bennett, Wendy Schmidt, Paul Fiorino, Bob Maher, Colleen Cannon, and Bob Kepler. The non-BJCP judges were: Rob Hanson, Steve Mitchell, and Mark Hogenmiller. The winners of the heated competition were:

1st Place: Andy Anderson
2nd Place: Keith Chamberlin
3rd Place: Mike Mc Guire

The Freshman Brewer of the Year Points went to:

1st Place: Christian Parker

The Brewer of the Year standings are:

| Brewers Name | Total Points Accumulated |
|------------------|--------------------------|
| Mike Horkan | 3 |
| Andy Anderson | 3 |
| Mark Hogenmiller | 2 |
| Keith Chamberlin | 2 |
| Randy Paul | 1 |
| Mike McGuire | 1 |

The Freshman Brewer of the Year standings are:

| Brewers Name | Total Points Accumulated |
|------------------|--------------------------|
| Christian Parker | 5 |
| Mark Hogenmiller | 3 |
| Howard Wellman | 1 |

The upcoming competitions are as follows:

March: Stouts (BJCP: 16), Porters (Off Line, BJCP: 15)
April: IPA (BJCP: 7)
May: SOFB
June: Bocks (BJCP: 14)
July: Light Lagers (BJCP: 1, 2)
August (Mash Out): Weizen (BJCP: 17)
September: Octoberfest (German Amber Lagers BJCP: 9)
October: Strong Ales (BJCP: 11,12, and 18)
November: Real Ale



Recipe Corner

by *Andy Anderson*

What's Old is New Again

Here's something new to brew. Make a beer that your great-grandparents would have drunk, but neither you, your parents, nor even your grandparents may have ever tasted. It's a "Pre-Prohibition Pilsner", and it represents the mainstream style of lager beer consumed in the US before the evil social experiment called "Prohibition" began in 1920. Once sanity came back in 1933, tastes had changed and pre-pro pils began the dumbing down process to what the standard American mass-produced lagers are today. The following recipe comes from Jeff Renner, a baker living in Cincinnati. It was mainly through his promotion that this style was adopted by the BJCP five years ago. The key to the style is the usage of corn or rice as an adjunct in the 20-30% range. The malt character still dominates, but the adjunct makes itself known. The majority of the barley should traditionally be 6-row, but there is enough diastatic power with 2-row barley to work. A little Munich and/or Carapils, especially in lower gravity beers, can add some complexity. If you use raw cereal, you need to do a double mash. But if you use flakes, they can be mashed directly. Hops are traditionally Cluster for bittering, and noble or modern derivatives for flavor and aroma. Water should be low in alkalinity and sulfate.

BJCP guidelines for Category 1C, Classic American Pilsner:

OG: 1.044-1.060

IBUs: 25-40 FG: 1.010-1.015

SRM: 3-6 ABV: 4.5-6%

"Your Father's Mustache", by Jeff Renner
5 finished beer gallons at 1.051, 35-40 IBU's

8 lbs. six-row barley malt
2.5 lbs. flaked maize (if using a simple infusion mash)

Mash between 148F (for a very well attenuated, dry beer) to 157F (for a richer, less well attenuated beer) depending on your taste.

First Wort Hops: 1 oz Saaz
Bittering hops: (60 minutes) 1 oz Cluster
Flavor hops: (15 minutes) 0.5 oz whole noble hops or Styrian Goldings

Yeast: Any clean lager yeast

Boil uncovered at least 60 minutes, longer to reduce DMS.

Chill to 48F, aerate or oxygenate well, pitch yeast with a large starter

Ferment at 48F until fermentation nearly stops, about 10 to 14 days. Rack to secondary and reduce temperature 4F per day down to 32F. Lager six to seven weeks.



Free Beer!

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

That's right. The **10th annual Spirit of Free Beer** will be held May 18th and 19th at the Old Dominion Brewing Company. So mark your calendars now and get your brew kettles going. Remember the challenge that we have set for every BURP member; enter at least one beer into this competition.

Don't forget. The **10th annual Spirit of Free Beer** competition will be held on May 18th and 19th. Your beer is wanted.

Are you Ready Now!

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

Have you been brewing? Do you have a beer that you think is really good? Do you want some feed back on a beer that you have brewed? Do you want to win some prizes? If you answered yes to any of these questions, then prepare your beer and bring it to the March

meeting. BURP will pay the shipping cost for any BURP member that would like to enter beers into the upcoming **TRASH** competition in Pittsburgh.

If you would like to take us up on this offer, go to this website

<http://www.trashhomebrewers.org/competition.htm>, print and fill out all the required forms. Bring your entries, forms, and entry fee to the March meeting. We will collect your entries and ship them to Pittsburgh for you.

Just another great benefit of your BURP membership.



The Kepler Kitchen

~ Beer Battered Chicken ~

Welcome to the first edition of The Kepler Kitchen - where everything tastes better with beer. Mmmmmm... beer battered chicken. It's quick to prepare, always tastes great, but it takes a little finesse to get it to brown perfectly. Here are a few secrets:

- New oil does NOT brown – Oil breaks down as it is heated and reheated, eventually allowing it to penetrate and come into direct contact with the cooking chicken. Hence, older oil browns better. Some cooks add a few tablespoons of the old oil to new oil to prime it.
- Make sure the oil is HOT - When you drop chicken into hot oil you want to create a stampede of moisture driven away from the oil inward into the food. In fact, this steam is what cooks the chicken. This wonderful interaction between hot oil and moisture also infuses the batter and produces a crispier shell. Set your fryer to 350-375 degrees. Or use a candy thermometer (not your brewing one).
- Cut your chicken into small, uniform pieces. Thick pieces will burn on the outside before the insides are cooked.
- Use BEER in your batter! – Beer can usually substitute for other liquids when cooking, but here we have further incentive. Beer provides protein and sugars needed to caramelize into a wonderful brown crust, not to mention the flavor it provides. Add an egg and you'll have all the protein you need.
- Don't salt the batter – Rather, add salt to the chicken before dunking in the batter or salt it

after frying. Salt breaks down both your oil and batter.

- Chill your batter – Ice-cold batters stick to the chicken.
- Don't crowd the pot – The temperature of the oil can drop up to 50 degrees when too many items are added at once. Hence, using a lot of oil helps to maintain the heat and shortens cooking time.
- Serve Hot – Batter coated foods will re-absorb moisture, eventually becoming soggy.

Beer Battered Chicken

Open a beer. Drink it. Open another one.

Cut 3 pounds of chicken into small, even chunks.

Pat dry to remove excess moisture and season with salt/pepper/Old Bay to taste. Heat oil in a deep pan to 370 degrees.

Mix in a bowl:

2/3 cup flour

1/2 tsp baking powder

In another bowl beat together:

1/3 cup beer – drink the rest of the bottle and burp mightily

1 egg

2 tbsp salad oil

Stir the wet mixture into the flour mixture. Dunk chicken pieces in batter and fry away until brown and tender. Drain on paper towels or brown paper bags. Serve hot with beer!

Editors' Corner

By Christine Lewis, Minister of Truth

Ein Prosit. While you're reading this newsletter, 13 of us will be drinking our way through Bamberg and Munich. Can anyone say liver transplant? Unfortunately, that means we will not be able to attend the March BURP meeting, but we will hoist a liter in the clubs' honor.

Because of the high cost of paper mailing, starting in April, electronic notification will be the default for all distribution of the BURP newsletter. If you haven't done so already, log on to <http://burp.org/> and join BURP's Internet Mailing List. You will receive an e-mail notification when the monthly newsletter is ready for viewing. If any club member absolutely, positively needs a paper copy of the newsletter, please contact Bob Kepler at kepler@burp.org or 703-218-3776 to request that your name remain on the paper mailing list.

All submissions for the April newsletter need to be on my desk or in my e-mail by Wednesday, April 10th.

NOTE: Please submit all requests for payment with receipts within **60** days of the expenditure!!

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Notes from the Minister of Prosperity
By Kathy Koch

The transition of accounts from Ralph Bucca to me is moving along. As a careful steward of BURP funds, there is a 6 month CD that will transfer to a new BURP account in April. Until that happens, Ralph is keeping a small amount (around \$200) in the prior BURP checking account, as well as a small amount in a low interest bearing, linked straight savings account. When the CD matures, all the funds will transfer to the bank where I have established our new banking relationship.

Some highlights of our transactions since the January meeting:

INCOME

| | |
|-------------------------|----------|
| January meeting raffle | \$219.00 |
| February meeting raffle | \$232.00 |
| Dues | \$240.00 |
| BJCP Prep Class | \$715.00 |

EXPENSES

| | |
|--|----------|
| Meeting & BJCP Education | \$105.61 |
| Labels/20th anniversary brew | \$ 43.36 |
| February newsletter/ mailing | \$148.59 |
| Bulk raffle prize purchase (8-9 month supply) | \$243.00 |

Checking account opened with **First Union National Bank**. Initial Deposit \$1,971.00

Once this account is up and the deposited items clear, I have bills to pay totaling approximately \$250.00. We should be fully transitioned at the end of March. Thanks for your patience if you are waiting for your check, or for your dues and BJCP checks to clear.



RYDler

What is the World's STRONGEST [ABV] commercial brew?

- Previous two or three?
- Due to space limitations, answers to this and last month's RYDler will be in the April issue



Some Thoughts on BURPS 10th Annual Spirit of Free Beer

By Tom Cannon

Well, I notice that the tenth BURP Spirit of Free Beer is fast approaching. Given the cool temperatures (perfect for brewing) and time frame (enough time to mature beers for SoFB), now is the time we should all start planning our brewing for this fine event. For the past few years, I have noticed that entries to our competition have been declining. Now, there are lots of reasons for this. A downturn in the hobby over the past few years is certainly one reason. The closing of several of our local homebrew shops surely has caused some of our most serious homebrewers to slow down their brewing pace. And, BURP has lost some of its more prolific brewers in

the past few years, and that has certainly cost us in terms of total entry numbers. But, finally, a lot of BURP members just don't seem to care.

Wait a minute. Did I say BURP members don't care? Well, you tell me. What percentage of BURP members entered Spirit of Free Beer last year? Would it surprise you to find out that only 18% of our members even entered a beer into SoFB last year, and that 5 BURP brewers were responsible for nearly 25% of all the beer entered? That can't be! This is a homebrew club, and one of the largest in the country! How about the fact that last year a club in the mountains of western North Carolina, a club with only 28 members (BURP has 250 members), had 60 more entries in their 3 year old competition than we had in our venerable 10 year old competition. People, SoFB had over 400 entries in 1997 and 1998. In 1999, we were in the 300's, and in the past two years, we declined down to the low 200's. What happened? Why aren't we entering more beers?

First, what is "Spirit of Free Beer" and why is it so important? Spirit of Free Beer was started 10 years ago by some members of our club who thought BURP had the potential to run a large regional competition. At that time we didn't really have the judge base (who did?), but the few judges we did have ran our first BJCP prep course, and those participants (and a few others) gathered at Old Dominion Brewery to hold the first SoFB. The point really is that the Spirit of Free Beer Homebrew Competition encompasses everything that BURP should be doing as a homebrew club, and actually does pretty well. It's first about homebrewing and the education to make our homebrewing and beer appreciation better. Second, it's about drinking, eating, socializing, and all the other fun things that we've come to expect from BURP. Finally, a well run, large regional homebrew competition is about showing the rest of the country what we can do as a homebrew club. Back in the days when we were getting 300...400 entries, BURP was a player. That's how we became a Qualifier for the Masters Championship of Amateur Brewers (MCAB). That was when you could attend any homebrew club meeting around the country and people would respect that you were a BURPer.

Things have changed, mostly for the reasons articulated in the first paragraph of this article. And we do not get as many entries from outside of BURP simply because homebrewing, in general, is down. That's why it's so important to get entries from our existing club members.

I'm going to put out a challenge to all the homebrewers (and other members) of BURP. Take a part in what

most of our club considers the most important event on the BURP calendar. If you homebrew beer, everything you brew, from now until May, you should plan on bottling and entering. If you don't brew, or don't brew very often, you must have a BURP buddy who does. How about giving him or her a call and suggesting a joint brew for SoFB? No excuses here - if BURP is important to you, it's important that you support SoFB by entering beer.

I know, I know. You're probably thinking, "Why should I enter when the same people, who are not me, win every time?" Well, tell that to Steve Marler. Steve entered a bunch of beers last year, none of which he expected to place and walked away with 4 blue ribbons. Maybe you're saying, "Hey, but I'm a new brewer. I only do extract batches. How can I be expected to win?" Well, the inspirational story of Bill Moe should be enough to get you to enter. Bill only started brewing 6 months before last year's SoFB, and he had a beer on the Best of Show table - his extract-only Belgian Wit! If you brew beer, there's no good reason not to enter, and plenty of good reasons to enter. The vast quantity of prizes for ribbon winners is one reason. I've talked to a lot of people in a lot of other homebrew clubs that run competitions, and believe me; BURP has the best prizes in the country. Most competitions' first place prizes are worse than our third place prizes. And, most importantly, with our large bank of experienced BJCP judges, you are pretty much guaranteed of getting good feedback on your entries. That alone should be worth the price of admission. But it's also that SoFB is OUR competition! I've seen instances in the past where one of our members didn't enter any beer for SoFB, but then turned around and sent some entries to the BUZZ-OFF competition outside of Philadelphia two weeks later! What's up with that?

So what do you say? We probably can't get back up to the levels of entries we had 4 years ago, but it's about time we saw some increase from the past two years. Sheesh, we had 15 Scottish ale entries at our club competition last month! I don't think we've ever had a Scottish Ale category that full at any SoFB! I know you're brewing out there! I hate to say it, but if we keep losing entries in SoFB, we may have to start questioning it's utility. It's been a big money loser for BURP the past few years, so if entry numbers continue to decline, it may be time to pack it in. And what would that say about our homebrew club? It's time for our membership to start supporting the BIG event on the yearly BURP calendar. It's up to you! Every member should strive to enter at least one beer into the 10th annual Spirit of Free Beer.

Designated Driver Program

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

Guide for New Members

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

Directions to March Meeting

*Saturday, March 16, 1:00 PM.
Paul Fiorino and Jen Beer's Home,
143 North Park Drive, Arlington, VA 22203
Lost? Call (703) 528-8457*

From the Capital Beltway: Take I-395 N towards Washington. Go approximately 6.6 miles to VA -120 N/Glebe Road (exit 7B) towards Marymount University. Go approximately 2.2 miles and merge onto Arlington Blvd. Continue for 0.7 miles and turn Right onto North Park Drive. Pass through 1 roundabout to 143 North Park Drive.

From the GW Parkway: Take the I-66E/US-50 exit towards Roosevelt Bridge/Washington/Rosslyn. Stay to the right and merge onto Arlington Blvd. Go approximately 3.6 miles and turn Right onto North Park Drive. Pass through 1 roundabout to 143 North Park Drive.

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