



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*Whoever makes a poor beer is transferred to the dung-hill.
Edict, City of Danzig, 11th Century*

Check
burp.org for
the latest in
official
information.

Christine Lewis, Editor
(301) 412-7317 & christinel@msn.com

April / May 2002

328 Cool Breeze Court
Pasadena, MD 21122



- 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**
- June 8 **BURP Meeting - Bock Competition**
- June 20 -21 **Sierra Nevada Tasting at the Brickskeller**
- July 20 **BURP Meeting – Light Lager Competition**
- Aug 9, 10, & **Mashout, Popenoe Mountain**
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Primary Fermentations *By Bill Ridgely, Fearless Leader*

St. Patrick must have been with us in spirit at the March BURP meeting. Despite a forecast for drizzly, gloomy weather, the sky cleared, the temperature stayed spring-like, and everyone enjoyed an afternoon of great Irish stew, music, stout (plus lots of other beer styles) and fellowship. Many thanks to Paul Fiorino and Jen Beer (still love that name!) for hosting. Thanks also to all those who contributed time and effort to preparing another delicious batch of Dan McCoubrey's famous Irish Stew – Wendy Aaronson, Bill & Abbey DeGraffenreid, Paul Kensler, Paul & Jamie Langlie, and Peter & Joyce Long all took a hand in slicing, dicing, spicing, and stirring this wonderful concoction. Special acknowledgement goes to Peter Long, whose birthday was the day of the BURP meeting. He couldn't think of a better way to celebrate than to cook and drink beer with his BURP friends. Many thanks, Peter, and best wishes for another great year!

One of the highlights of the meeting was delivery of the hops from the BURP bulk hop purchase. The whole area around Jen & Fio's driveway was fragrant with the aroma of fresh hops, and BURP members eagerly stuffed gallon freezer bags with their favorites. Many thanks go to BURP's hopmeister Bruce Bennett for organizing the buy and procuring the hops once again. Bulk purchases such as this are one of the great advantages to being a BURP member, and we're grateful to Bruce for doing the legwork for us.

**April Meeting
IPA Competition
Saturday, April 20, 2002, 1:00 O'clock
(12:30 IPA commercial tasting and
education session by Bud!)**

**May Meeting
Annual Chili Cook-off
Saturday, May 11, 2002, 1:00 O'clock
(Judging begins at 2:00)**

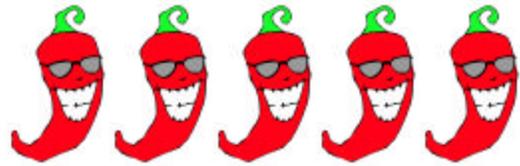
Finally, thanks to those who contributed their time to judging the McCoubrey Memorial Stout Competition. Your willingness to serve in this role was greatly appreciated.

Wendy and I have been behind in our brewing schedule this year, but we still plan to enter 4 or 5 beers in the club's Spirit of Free Beer Competition in May. I'd like to challenge every homebrewer in the club to enter at least one beer. You'll get great feedback from qualified BJCP judges, and the prizes can't be beaten by any other competition in the country. I urge you to support your club, not only by entering beers but also by volunteering in some way. We have over 50 credentialed beer judges in the club. Please volunteer your services as competition judges. We also need stewards (no experience necessary) and people to help set up and take down the competition site and register entries. If you are interested and willing, please contact SOFB co-coordinators Steve Marler or Robert Stevens. Their e-mail addresses and phone numbers are found at the end of this newsletter.

I was saddened to hear in March that one of the true guiding lights of the homebrew movement, George Fix, had passed away. Those of us who had met George (along with his wife Laurie) knew what a truly knowledgeable, interesting, and fun person he was. His presence in our hobby will be greatly missed. I was also saddened to learn that Matt Young, the friendly and helpful face behind the counter at the now-closed Brew & Wine Masters store in Rockville, passed away on April 13. Matt was a great friend of BURP, and he'll be sorely missed. To complete the triad of bad news, I recently learned that Reuben Rudd of Brew & Wine Masters moved to CA and is suffering from cancer. I'd like to offer the prayers and good wishes of the club for his speedy recovery.

On the upside, we've added two new BURP babies to the fold. Congrats to Kraig & Elizabeth Krist on the birth of their son Teddy and to Robbie & Miri Ludwick on the birth of their (yet to be named) daughter.

April represents a season of renewal. Let's get out there and brew those beers for the long, hot summer ahead. I look forward to seeing you all at the April meeting, the May chili cookoff, and the Spirit of Free Beer. Cheers!



BURP 18th Annual Chili Cook-Off

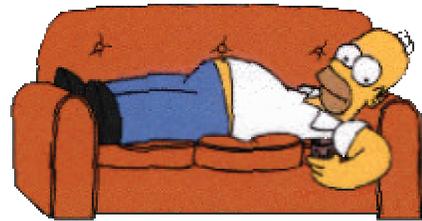
The annual BURP Chili Cook-Off will be held at the May BURP meeting. Those who like to prepare (and eat) good, hot & spicy chili should not miss this event! The Chili Cook-off rules are:

- * Chili must be prepared on-site, meaning all ingredients must be combined and cooked at the meeting, although individual ingredients, such as vegetables and meats, may be prepared beforehand (i.e., sliced and diced - no cooking).
- * Recipe must include at least one bottle of beer (preferably homebrew).
- * No sabotaging of other contestants' chili will be permitted.
- * Chili recipes must be provided to BURP on request.

Other pertinent facts:

- * Bring your own portable stove/table/etc to cook and serve chili, or make arrangements ahead of time to share with someone.
- * Bribing potential judges is frowned upon.
- * Road kill & other exotic meat types are encouraged.
- * Vegetarian chili is acceptable and surprisingly tasty.

Prizes will be awarded to the top three chili's (popular vote) plus a special prize to the hottest chili. Winning recipes will be published in the next month's BURP News. The meeting starts at 1:00 P.M. Chili tasting/judging will start at 2:00 P.M. Chili cooks may come as early as 10:30 A.M. to start preparing chili.



Culture Coach

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

Monthly Club Competition Up-date

In March we held the annual Dan McCoubrey Memorial Stout Competition. There were 20 entries. For the second time this year Mark Hogenmiller walked away with a ribbon, although he was not there to receive it, so I actually walked away with it. This first place finish, along with his second place in the Pale Ale competition, puts Mark in first place in the Brewer of the Year Competition and tied for first place with Christian Parker in the Freshman Brewer of the Year Competition. With the SoFB around the corner and six more club competitions left, can he hold on to the lead? Is Andy Anderson lurking in the brewery? The future will reveal itself over time.

1st Place: Mark Hogenmiller, sweet stout
2nd Place: Paul Kensler, dry stout
3rd Place: Dave and Becky Pyle, milk stout

The Freshman Brewer of the Year points went to:

1st Place: Mark Hogenmiller, sweet stout
2nd Place: Mel Thompson, oatmeal stout
3rd Place: Christian Parker, oatmeal stout

The judges for the stout competition were David Derricotte, Paul Langlie, Jamie Langlie, Betsy Kepler, Mike McGuire, Keith Chamberlin, Jim Rorick, and Dan Fapp

The day after the stout competition, we held a porter competition. The porter competition was held as part of the ongoing BJCP class. The class was split into three groups. Each group had a BJCP registered judge at their table, as a proctor. There were 15 entries. The winners of the heated competition were:

1st Place: Ed Bielaus (Robust)
2nd Place: Apologies – misplaced name (Brown)
3rd Place: Ed Bielaus (Robust)

The Brewer of the Year standings are:

Brewers Name	Total Points Accumulated
Mark Hogenmiller	5
Ed Bielaus	4
Mike Horkin	3
Andy Anderson	2
Paul Kensler	2
Keith Chamberlin	2

Randy Paul	1
Mike Mc Guire	1
Dave Pyle	1
Becky Pyle	1

The Freshman Brewer of the Year standings are:

Brewers Name	Total Points Accumulated
Christian Parker	6
Mark Hogenmiller	6
Mel Thompson	2
Howard Wellman	1

The upcoming competitions are as follows:

April: IPA (BJCP: 7)
 May SOFB
 June: Bocks (BJCP: 14)
 July: Light Lagers (BJCP: 1a&c, 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

April Club-Only Competition:

April's meeting will feature an IPA competition. If you want to enter, you must have your beers registered by 1:30 PM. If you have not already brewed your IPA, it is too late now, but here is some information on brewing IPA courtesy of Mark Stevens. This will be good information for all of you who will volunteer to judge IPAs at the meeting.

India Pale Ale is the style for the August competition. Some style guidelines, including the BJCP guidelines used for most BURP competitions, lump India Pale Ales into a single category. This presents some problems since IPAs vary widely in both gravity and hopping. Commercial beers labeled "IPA" in England are fairly bland beers, differing only slightly from a standard pale ale, while American IPAs are much more robust in terms of gravity, with very assertive hopping schedules. Hop varieties will also differ with English brewers relying on their workhorse hops, such as Goldings, Fuggles, and the like, while American brewers will use American varieties, often with much higher alpha acid contents. Cascades, Centennial, and Chinook are common varieties in American IPAs.

Terry Foster provides some historical background information on the style in his book "Pale Ale". Foster says that the style was developed in London around 1800 by a brewer named George Hodgson, who monopolized the India trade until about 1820. Foster guesses that the starting gravity of these early 19th century IPAs was in the 1.070-1.100 (17-26 P) range and likely hopped to something in the 150 IBU range (although he admits that hop utilization was probably low and that hop varieties of the time were probably of lower alpha content than today). Foster also suggests that some Brettanomyces character may have been common, however, other sources suggest that this is unlikely.

In his two-part series on IPA which appeared in "Brewing Techniques", Thom Tomlinson suggests that Hodgson's beer was probably aggressively primed and that the hops were probably early versions of Kent Goldings. Today's IPAs tend to be hoppy versions of English or American pale ales. Starting gravities seem to range from around 1048 to around 1075.

Two distinct types of IPAs are often brewed: one a fairly light bodied beer with moderate hopping of around 40-60 IBUs, usually termed "English style IPAs", and one a bit heavier with hops around 60-80+ IBUs called "American style IPA". The American IPA often uses more distinctly American hops, such as Cascade or Centennial, while the English IPAs are likely to use Goldings or similar hops. The English style IPAs tend to hover closer to the 1050 starting gravity mark while American IPAs closer to the 1070 level. The grain bill will be similar to those used for English or American pale ales: either a base of primarily English pale ale malt or one of 2-row pale malt. A little crystal malt is common, although Dave Brockington's article on American IPAs from "Brewing Techniques" suggests using Munich malt at about 5-10%.

The basic IPA definition from the BJCP Style Guidelines:
Starting Gravity: 1050-1075
Hops: 30-60+ IBU
Color: 8-14 SRM

More Reading...

Brockington, Dave, "The Evolution and Contemporary Brewing of American IPA", in Brewing Techniques, September/October 1996, page 38.

Foster, Terry, "Pale Ale", Brewers Publication, Boulder CO, 1990.

Harrison, John, "An Introduction to Old British Beers and How to Make Them," Durden Park Beer Club, London, 1991.

Tomlinson, Thom, "India Pale Ale, Part I: IPA and Empire", in Brewing Techniques, March/April 1994, page 20.

Tomlinson, Thom, "India Pale Ale, Part II: The Sun Never Sets", in Brewing Techniques, May/June 1994, page 20.

June Club-Only Competition:

The June club competition will feature Bocks. If you want to enter a Bock please be at the meeting by 1:30 pm to register your beer, or have someone bring it to the meeting for you.

Did you know that Bock originally came from city of Einbeck, which was part of the Hanseatic League? Through this league, Einbeck beer was being enjoyed all over Germany and in other countries. The City was ravaged by fire twice during the sixteenth century, and not long after the thirty years war, the brewing trade from Einbeck was said to have ended completely.

Prior to 16th century, Munich beer was not highly regarded, and the Einbeck beers were popular. During the 1500s, Munich tried to improve their beer by imposing various ordinances. At the beginning of the 17th century, Munich brewers put all their energy into brewing a beer as good as Einbeck beer but failed.

A Brewer from Einbeck was drawn to Munich in 1612 and lent his skills to Munich breweries. The original recipe could not be reproduced precisely. Rather than having 1/3 wheat malt in the grain bill as the Einbeck beer did, the Munich version was made of all barley malt, producing a darker beer and sweeter beer.

The first knock off was named after the city of Einbeck, which in the Bavarian dialect was Ainpoeckish Pier. After brewing ceased in Einbeck, the name of the Munich beer began to drift from Ainpoeckish to poeck and ultimately bock.

Dopplebock has origins in monastic brewing. Monks from the order of St. Francis founded a community in Munich in 1634. They were known as Paulaners because they came from the city of Paula, Italy.

The beer called Salvator or "the Savior" by the monks was an extra strong brew intended to sustain them during the fasts of advent and lent. During these periods, the

monks were forbidden to eat solid food. Their beer was literally their liquid bread.

The monks kept the beer to themselves until 1780 when they began to sell it. The public found it similar to the well know bock beer. Noting the greater body and alcohol they called it doppel or double bock.

Doppel bock became popular and many breweries copied it and the name. In 1894 the name came under trademark protection, and competing products had to find new names. To continue the imitation, most breweries still name their doppelbocks with words that end in 'ator'.

Despite high starting gravities, the level of attenuation was quite low in the 19th century. Because of this, alcohol levels were lower than most British beers. The color would have varied, but in general they were darker than English ales with doppelbocks falling close to the color of porters.

One of the earliest references to bock in the U.S. came in 1852. Best & Company, later Pabst, introduced their seasonal bock beer on the Fourth of July. The dilution of bock beer in the US was the result of prohibition.

The German style remains true to original strength. German labeling laws mandate the original gravity of bock (16 Plato) and doppelbocks (18 Plato). The primary shift in German bock in the 20th century has been in lighter colors. Maibock or helles bocks are now quite common. The lighter bocks carry a bit more bitterness than the darker bocks and are becoming the most popular bocks in Germany.

The aroma and flavor of bocks are dominated by malt. German noble hops are used sparingly for a subtle counterpoint, with very low levels of bitterness and hop flavor and no perceptible hop aroma.

Many recipes rely on lager or Pilsner malt for the majority of the grist. One school of thought is to use a majority of Munich malt, up to 90 percent. In fact, Tom Cannon has tried a 100% dark Munich malt bock.

Decoction is the traditional mashing process. Higher mash temperatures are used to create a more dextrinous wort and greater body in the finish beer. Munich water is fairly hard with high amount of carbonate. Primary fermentation is at 48 to 50 degrees. Primary fermentation can take as long as three weeks. You will want to lager your bock at 32 degrees for up to 6 months for a Dopplebock or eisbock.

Select a lager yeast with low to medium attenuation to accentuate the malt flavor.

Traditional Bock

OG: 1.064-1.072
IBUs: 20-35 FG: 1.013-1.020
SRM: 14- 30 ABV: 6-7.5%

Helles Bock/Maibock

OG: 1.064-1.072
IBUs: 20-35 FG: 1.011-1.020
SRM: 4 — 10 ABV: 6-7.5%

Doppelbock

OG: 1.073-1.120
IBUs: 20-40 FG: 1.018-1.030
SRM: 12-30 ABV: 7.5-12%

Eisbock

OG: 1.064-1.120
IBUs: 25-50 FG: 1.023-1.035
SRM: 18-50 ABV: 8.6-14.4%

July Club-Only Competition:

Heading into the dog days of summer, our club competition will be Light Lagers - light in color, not in taste, at least most of the time. So that you can start brewing one now, below are some helpful hints courtesy of BJCP.

American Light/Standard/Premium

Aroma: Little to no malt aroma. Hop aroma may range from none to light, with flowery hop presence. Slight fruity aromas from yeast and hop varieties used may exist, as well as perceptible levels of green apples due to acetaldehyde. Low levels of "cooked-corn" aroma from DMS may be present. No diacetyl.

Appearance: Very pale straw to pale gold color. White head seldom persists. Very clear.

Flavor: Crisp and dry flavor with some low levels of sweetness. Hop flavor ranges from none to low levels. Hop bitterness at low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Mouthfeel: Very light body from use of a high percentage of adjuncts such as rice or corn. Very well carbonated with slight carbonic bite on the tongue.

Overall Impression: Very refreshing and thirst quenching. "Light" beers will have a lower gravity and

less resulting alcohol than the standard. Premium beers tend to have fewer adjuncts or can be all-malt.

Classic American Pilsner

Aroma: Low to medium clean, grainy and sweet maltiness may be evident. Medium to high hop aroma, often classic noble hops. No fruitiness or diacetyl. Some "cooked-corn" aroma due to DMS may be noticeable.

Appearance: Light to gold color. Substantial, long lasting head. Bright clarity.

Flavor: Medium to high maltiness similar to the Bohemian Pilsners but somewhat lighter due to the use of up to 30% flaked maize (corn) used as an adjunct. Slight grainy sweetness from the use of maize with substantial offsetting hop bitterness. Medium to high hop flavor from noble hops. Medium to high hop bitterness. No fruitiness or diacetyl.

Mouthfeel: Medium body and rich, creamy mouthfeel. Medium to high carbonation levels.

Overall Impression: A substantial Pilsner that can stand up to the classic European Pilsners, but exhibiting the native American grains and water available to German brewers who initially brewed it in the USA. Refreshing, but with the underlying malt and hops that stand out when compared to other modern American light lagers. The maize presents a unique grainy sweetness that is indicative of the style.

Bohemian Pilsner

Aroma: Rich with a complex malt and a spicy, floral, Saaz hop bouquet. Moderate diacetyl acceptable.

Appearance: Light gold to deep copper-gold, clear, with a dense, creamy white head.

Flavor: Rich, complex maltiness combined with pronounced soft, rounded bitterness and flavor from Saaz hops. Moderate diacetyl acceptable. Bitterness is prominent but never harsh, and does not linger: The aftertaste is balanced between malt and hops. Clean, no fruitiness or esters.

Mouthfeel: Medium-bodied, medium carbonation.

Comments: Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile.

Overall Impression: Crisp, complex and well-rounded yet refreshing.

Northern German Pilsner

Aroma: May feature grain and distinctive, flowery, noble hops. Clean, no fruitiness or esters.

Appearance: Straw to medium gold, clear, with a creamy white head.

Flavor: Crisp, dry and bitter. Maltiness is low, although some grainy flavors and slight sweetness are acceptable. Hop bitterness dominates taste and continues through the

finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruitiness or esters.

Mouthfeel: Light to medium body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

Comments: Drier than Bohemian Pilsner with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher sulfate water.

Dortmunder Export

Aroma: Low to medium German or Czech hop aroma. Malt aroma is moderate.

Appearance: Light gold to medium gold, clear with a noticeable white head.

Flavor: Neither malt nor hops are distinctive, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste. Clean, no fruitiness or esters.

Mouthfeel: Medium body, medium carbonation.

Overall Impression: Balance is the hallmark of this style.

Comments: Brewed to a slightly higher starting gravity than other light lagers, providing a firm, malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness.

Muenchner Helles

Aroma: Grain and malt aromas predominate. May also have a very light hop aroma.

Appearance: Medium to deep gold, clear, with a creamy white head.

Flavor: Slightly sweet, malty profile. Grain and malt flavors predominate, with just enough hop bitterness to balance. Very slight hop flavor acceptable. Finish and aftertaste remain malty. Clean, no fruitiness or esters.

Mouthfeel: Medium body, medium carbonation, smooth maltiness with no trace of astringency.

Overall Impression: Characterized by rounded maltiness without heaviness.

Comments: Unlike Pilsner but like its cousin, Munchner Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role.

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RYDler

What nation boasts the highest beer consumption per capita?

Can you rank order the next five?

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Recipe Corner

by *Andy Anderson*

OK, let's put you on the spot. Can you create a palatable recipe on your own? Or, do you depend upon recipe software or previously printed recipes? One of the steps to becoming a better brewer is to be able to know and understand the impact of the various individual ingredients upon the final blended product. In addition, those people who take the BJCP test are required to formulate recipes as part of the testing process. So, why am I broaching the subject of recipe formulation? Simple, Christine asked for a column, and I waited until the last minute to write one, and now I don't have access to all the previous SoFB winning recipes. So, if necessity is the mother of invention, I am now writing about how to create a recipe from scratch.

The first step is to pick a style. Let's go with weizen. It's the style to be judged at MASHOUT, and weizens are perfect summer beers for those warm, lazy days (although every day tends to be a "lazy day" for this author).

What ingredients do you choose? Well, a weizen only uses two basic malts: malted wheat and pilsner malt. Save the unmalted wheat for wit and the pale malt for ales. Specialty malts, especially Munich or Vienna malt, can be used in a small percentage, but they are not critical. Some commercial weizens use as low as 40% wheat malt for the grist, while some of the better examples use as much as 70%. You be the judge. Aim for around an OG of 1.50.

Any special mashing techniques? It used to be that a decoction mash was required for this style. Just talk to

Brad Davison who has won this category the last three years at SoFB. He always uses a double decoction. However, pils malt is modified so highly that single infusion mashes will work reasonably well. The only question is your lauter system. If you are prone to stuck mashes, then you had better either do a decoction, or do a multi-step infusion. Otherwise, the wheat protein will gum up your system. But if lautering does not normally pose problems for you, just do a single infusion at around 150F. You might want to add a pound or two of rice or oat hulls to help set up your filter bed.

How about hops? The key to hopping a weizen is not to overdue it. Use noble hops and stay low - only on the threshold of taste. Let's say 15 IBU at 60' in the boil.

What about water? Don't sweat it. Just use standard DC water, and do not add any salts.

Any particular yeast? Yes, use the Weihenstephan 68 strain (sold as Wyeast 3068 or WLP300). It provides the temperature dependent bready, clove, and banana flavors. Other weizen yeasts tend to be too muted.

Fermentation temperature? Go for 68-70. Below that accentuates only clove, while higher than that results in too much banana.

Carbonation? These should be lively beers (2.5 - 3.5 vol CO₂). Consider using a full cup of sugar for the bottled variety of 5 gallons.

So, now that we know the process and ingredients, what would the recipe look like? If we assume a mashing/lautering efficiency of 25 pt/lb/gal, then we get the following recipe for 5 gallons:

7 lb wheat malt

3 lb pils malt

Mash at 150 for 1 hour

Raise to 165 and sparge. Collect 6 gallons to be boiled down to 5 gallons of wort

Add 1 oz of 4.0% AA Hallertau at 60'

Cool, ferment at 69 for 1 week, rack into secondary for another week, then bottle or keg.

If bottled, let sit at 70F for a week before chilling.

Then, all that needs to be done is to bring two bottles to the August MASHOUT wheat beer contest and complain when the judges give you poor marks. At least that's my plan :-) Prost!

Ten Years Ago

By Steve Marler

What were you doing ten years ago? It was probably around this time ten years ago that I was watching an interview with a guy who just wrote a book on home brewing. His book was entitled *The Joy of Homebrewing*. Not too long after that, on my 30th birthday, I received a "beer in a bag" kit. You know the rest.

Eleven year ago, a group of BURP member (including Bill Ridgely, Wendy Aaronson, and Ralph Bucca) went to New Hampshire for the Brew Free or Die. What they witnessed there made them realize that BURP was not only deficient in the quantity and quality of home brew, but was also deficient as a club. Through their support, individual club members stepped up and started shaking things up. Rick Garvin started the BURP evolution process by starting a class to teach BURP members how to judge beer. It was the training of judges and Rick's rumblings that lead to one of the most significant events in BURP history.

Ten years ago, Tim Artz volunteered to run BURP's first home brew competition. Tim had the support of the BURP leadership (Bill, Wendy, and Ralph – some things don't change), but he did most of the work himself. At that time, Tim was known as Free Beer Man by the AHA staff. He received this title because he embarrassed Charlie Papazian by starting a "free beer" chant at an event where he was speaking. This title bestowed on Tim was the inspiration for the BURP competition name: the Spirit of Free Beer (SoFB).

Since its humble beginnings in 1992, SoFB has been growing in size and stature. In 1997, the SoFB hit its peak with 401 entries. Since then the number of entries has declined to the low 200s, mimicking the general decline in the home brewing hobby. But the spirit behind SoFB has never waned. The SoFB still has great prizes and gives out more prizes per winner than most other competitions. The SoFB is still one of the largest regional competitions in the country. The SoFB still has one of the largest concentrations of BJCP judges. The SoFB still has BURP members who volunteer a lot of time and effort because they believe in the cause.

The SoFB flame is still burning. It is yearning for more fuel so that the flame may once again burn as bright as it has in the past. You are the fuel that can feed the SoFB fire. How, you ask? By entering a beer into the 10th Annual SoFB.

Earlier this year I challenged all BURP members to enter one beer into the SoFB. Just one beer from each BURP member will go a long way to make the 10th Annual SoFB great and continue the vision that was started by the efforts of Tim Artz. I am happy to see that many BURP members, like Alison Skeel, have accepted the challenge. Alison does not usually brew, and she does not brew by herself. Alison made the effort to seek out another BURP member that she could brew with so that she would have a beer to enter. Efforts such as Alison's significantly contribute to the SoFB flame burning bright.

You can do it also. There is still plenty of time. Dust off your kettles and fermenters. Get together with another BURP member, a neighbor, or a friend and brew a batch of beer. It will be fun. You will have some beer for that cookout that is just around the corner, or to drink when you finish mowing the lawn. You can impress your friends and take pride in your hand-made product.

Make a difference. Support the 10th Annual SoFB. As we enter the second decade of SoFB, help the flame continue to burn bright; Enter a beer!! Entries will be accepted starting April 27 through May 10. You can enter your beer(s) at the May meeting on May 11th. Go to <http://www.burp.org> for more information.

Important Note: Because of a glitch in the online form, judges who registered online prior to April 9 need to re-register on the SOFB website as soon as possible.



Bike and Beer:

Craig Somers, Cyclemeister

Annual BURP Virginia Wine Tour

On Saturday, May 25 at 10:30AM, we commence from the Linden Commuter Parking Lot on a 32 mile loop that visits Naked Mountain www.nakedmtn.com, Oasis www.oasiswine.com and Linden www.lindenvineyards.com wineries. A map and cue sheet of this route will be provided to the participants. Wine and snacks can be purchased during the hour long stops at each winery. Those who bicycle the route should return to the starting point by 5:30PM. Saturday

night accommodations are reserved at the Smokehouse Winery B&B
<http://www.virginiawines.org/wineries/smokehouse.html>
 near Sperryville, VA. Either pay \$20 per person for a bed in the B&B, or bring camping gear and sleep outdoors for free. We will prepare dinner ourselves at the B&B, which has cooking facilities. Bring beer and a potluck item for Saturday dinner. On Sunday, May 26, around 11:00AM, we'll depart for Sharp Rock Winery which is a 15 mile roundtrip from the Smokehouse Winery. Then drive back to DC on Sunday afternoon.

Directions to Linden Commuter Parking Lot and Smokehouse Winery are available on the BURP website.

You are welcome to just show up and join us for the wine tour on either day. If you wish to sleep in the Smokehouse B&B (which has space for ten people), please notify me by Thursday, May 23. I'd appreciate knowing what food people will bring for Saturday night dinner so that we can coordinate a full meal. Contact Craig Somers (301-423-0380) at craigsbike@burp.org for further details.

BURP East Anglia Tour

A bicycle tour of the flattest and driest region in Great Britain has a tentative departure date of Friday, July 26. We'll be drinking real ale in local pubs and staying at reasonably priced inns while averaging around 30 miles per day. Cambridge which is NE of London, is the primary destination. In order to attend MASHOUT, it will be necessary to get a flight home from London by August 7. That would permit you to attend the first session of the Great British Beer Festival on August 6. The trip would only be one and a half weeks long with these parameters, but I would consider extending this stay if there is interest to do so. Land costs (hotels & meals) should be under \$70. per day, and airfare should be around \$500. R/T. Please contact Craig Somers (301-423-0380) at craigsbike@burp.org about joining this trip.

anyone would like me to use an e-mail other than the one on file with BURP, please send me a note at christinel@msn.com

All submissions for the June newsletter need to be on my desk or in my e-mail by Wednesday, May 29th. I'll send out a reminder message to all the regular contributors a week before the due date.



Notes from the Minister of Prosperity

By Kathy Koch

Thanks to outgoing treasurer Ralph Bucca for covering treasurer's duties at the March meeting. In addition to the handling the raffle, he worked closely with Bruce to gather payments and reimbursement for the annual Hop sale. There's a lot of detailed work that goes into that project that deserves our appreciation. The March raffle brought in \$175, Membership dues since my last report, \$285, BURP hop sales \$659. Expenses paid out \$192.26 in BJCP class and meeting expenses. Still outstanding, \$317.03 for Jan. Meeting, BJCP class materials and March newsletter. Just received outstanding statement for newsletters May, 2001 to January, 2002 for \$1044.07.

As you can see, BURP is spending its money on you. As reported in the last issue, there was a notice about reducing the paper newsletter expenses. With postage going up again, this is even more important as we work collectively to keep our dues as the best bargain in Washington.

Editors' Corner

By Christine Lewis, Minister of Truth

We're back from Germany! There will be several unique beers hand carried back from our trip to Bavaria that will be served at the April BURP meeting.

Welcome to the first electronic notification newsletter! Each month, I will send you an e-mail notification as to when the newsletter is available for viewing on the BURP website, along with directions to the meeting. If

BURP OFFICERS

Office	Officer	Phone/E-mail
<i>Fearless Leader</i>	Bill Ridgely	(301) 762-6523 ridgely@burp.org
<i>Minister of Enlightenment</i>	Wendy Aaronson	(301) 762-6523 aaronson@burp.org
<i>Co-Ministers of Culture</i>	Steve Marler Robert Stevens	(703) 527-4628 marler@burp.org (301) 588-0580 roanne2@aol.com

<i>Minister of Truth</i>	Christine Lewis	(301) 412-7317 christinel@msn.com
<i>Minister of Propaganda</i>	Bob Kepler	(703) 218-3776 kepler@burp.org
<i>Minister of Prosperity</i>	Kathy Koch	(703) 256-4285 kdkoch@erols.com
<i>Minister of the Web</i>	Jamie Langlie	(301) 933-3081 langlie@burp.org
<i>Libeerian</i>	Paul Langlie	(703) 866-0752 schmidt@burp.org
	Wendy Schmidt	

reported that BURP membership had reached 23 and that the Belchville Ale made at the March meeting had been consumed to critical acclaim. A report was provided on several BURPer's trip to the Home Wine & Beer Trade Assn (HWBTA) convention in SC, where a number of new malt extracts had been introduced, including Laaglander and Geordie. Plans were underway for a summer boat trip on the Chesapeake Bay aboard sailboats owned by BURP members Bob Siner & Chuck Popenoe.

BURP 10 & 20 Years Ago

Compiled by Bill Ridgely

Many have expressed interest in BURP history over the years, so I'd like to begin a new column devoted to the subject. My plan is to extract some interesting tidbits from BURP newsletters 10 and 20 years ago this month. The first newsletters were actually short (usually one page) letters written to BURP members by club secretary Dan McCoubrey (each beginning "Dear BURPers and friends"). The letters briefly reviewed what happened at the last meeting and gave the date and location (usually Dan's house in Wheaton) of the next meeting. By the end of the 1980's, BURPer John Gardiner had transformed the monthly letter into a genuine newsletter, with interesting articles, recipes, and humorous stories. The early 90's were the pinnacle of the BURP News, when such great writers as George Rivers, Jim Dorsch, and "Flying Foamhead" Dave Smith contributed regularly. George & Jim went on to found or edit other publications (Barleycorn, Mid-Atlantic Brew News to name just two), and Dave finally retired from navigating Air Force Two to a life of leisure in CA. The newsletter survived and continues to this day as a great source of information and entertainment for the club.

My collection of newsletters begins in April 1982, so this is where the column begins as well. Since this is a two-month BURP News, I'll cover those months in this column.

20 Years Ago, April & May 1982:

In April, Dan McCoubrey reported on AHA President Charlie Papazian's mashing demonstration at the home of BURPer Phil Angerhofer, held on March 28. Charlie brewed his "Belchville Ale", an all-grain ale hopped with Saaz.. The demo was taped for TV, and the club was attempting to obtain a copy of the tape for the li-beery. Dan also reported that the club was planning a bus tour of the Yuengling Brewery and the bars of Reading, PA, but that Yuengling only gave tours Mon-Thurs, complicating matters somewhat. In May, Dan

10 Years Ago, April & May 1992:

In April, newsletter editor Dan Carter's 3rd issue was impressive, with nice graphics, a cartoon by Mad Magazine's Don Martin, and the beginning of a 3-part series on the Heurich Family by Jim Dorsch (Jim also wrote a nice piece on the now-defunct Arrowhead Brewing Co in Chambersburg, PA). Steve Snyder reported on the March meeting, held at the Brew Masters shop in Rockville. The March bock competition was won by Bill Ridgely, but some hot babe named Wendy Aaronson took 3rd place for her 1st BURP competition ribbon. Also announced at the meeting was the birth of Ken & Sara Graham's daughter Victoria, born March 4. In the April humor department, Bert Tagge wrote about his "home-brewed kegging system", consisting of a closed plastic bucket, a PVC pipe & connections, and vinegar & baking soda for generating CO2. Bert said he could build his system (by recycling an old drywall bucket) for \$4.00 max. In the "what goes around comes around" department, plans were being made for a bus trip to the Stoudt's Micro Brewery Festival in Adamstown, PA on June 13. Finally, world traveler Bob Wright wrote about his comparison tasting of four different Guinness stouts – one each from Bangkok, London, Monrovia, and Washington. Other than the beers all being black, there appeared to be more differences than similarities.

In May, BURP Education Minister Rick Garvin announced the first BJCP judging class to be held in June. Roger Allers reported on the club's April meeting held at the home of Peter & Joyce Long. President Jim Dorsch conducted a commercial porter tasting at the meeting prior to the club's porter competition. Rick Garvin took 1st place out of 18 entries in the competition with his "Porter St, NW ". New members welcomed in April included Tim Artz & Dot Steller. Tim later went on to become club president and founder of both the Spirit of Belgium and Spirit of Free Beer. Dan Carter wrote about his and Mike Horkan's trip to Youngstown, OH to visit John Hallberg, head brewer at Meander Brewing Co. John later went on to bigger and better

things in brewing (Richbrau), cider making (Fred's Cider), and currently, mead making (Smokehouse Winery). Finally, "Flying Foamhead" Dave Smith wrote about his layover in Hawaii, where craft beers like Sierra Nevada (when they could be found at all) sold for a hefty \$2-3 per bottle.

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Answer to March RYDler:

Sam Adams Optima 2002 @24% or 48 proof!

Sam Adams Triple in 1999; Dogfish Head, I guess, held the record briefly after EKU from Germany, previously @ 11+%

Answer to April RYDler:

Czech Republic w/ average per capita consumption of 158.5 liters [35 Imperial gallons] according to a recent study compiled from local brewing federations data.

Next, in rank order are:

Germany
Ireland
Luxembourg
Austria
Denmark
Belgium w/98 litres p.c.

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News from the Libeery

By Wendy Schmidt

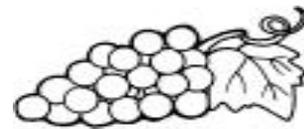
As part of our on-going series summarizing fellow Homebrew Club newsletters, this month's selection is from the Oregon Brew Crew's *The Brew Crew News*. We have copies of newsletters dating from January 1991 to January 2000 and electronic versions of their more recent newsletters are available at their web page (<http://www.oregonbrewcrew.com/index.html>).

In one early newsletter (April 1991), two entries from the *Dictionary of Beer and Brewing* were mentioned: 1) "Lupus Salictarus – The name given by Pliny the Elder (23 AD) and his contemporaries to hops and meaning "wolf among scrubs" because hops then grew wild

among willows like a wolf in the forest. The botanical name for hops, *Humulus lupulus*, is derived from this expression"; 2) "Lupomaniac – a term coined by beer author Terry Foster for a 'hop fanatic', one who appreciates a well hopped beer and does not believe in the expression 'too hoppy'".

Some of the articles included over the years are: Brewing Safely (this is a topic that doesn't get much coverage); Time to Plant Hops; Orange Peel in Belgian Brewing; Article on Rock Bottom arriving in Portland (Jan 1994 newsletter); The Making of a pLambic; Spirit of Belgium Conference and Homebrew Competition (made it into the Dec 1994 issue); Technique Treating Portland Water With Style (includes a table of Water Characteristics of Brewing Cities); Hop Technique First Wort Hopping; The Origin of Winter Beers; and Homebrew Competition Basics.

The Libeery's *Brew Crew News* folder will be at the April BURP meeting for your perusal. Also, at the April meeting, a sign-up sheet to order Classic Beer Style books will be available.



Annual Bucca Winetasting

May 3-5 Camping, Biking & Kayaking @ 1st Landing State Park, Virginia Beach, VA

WINETIME 2002, Ralph Bucca's annual wine-tasting and beach event, will be held on **June 1, 1-6 P.M.** Contact Ralph at chesbayvu@earthlink.net or call him at 410-257-0022 for further information on either event.

The Kepler Kitchen

~ Chili Cookoff ~

Welcome back to another edition of The Kepler Kitchen - where everything tastes better with beer. With our annual Chili Cookoff around the corner, it's time to get our taste buds in shape to face pot after pot after pot of hot, spicy, wonderful, bubbling chili. While most folks

in the club can spout diatribes to the point of geek-dom about homebrewing, some of us may cite the lack of culinary skills as a deterrent from facing the 'experts' in the chili competition. But really, what's so hard about making chili? There are just as many chili chefs as there are chili recipes; so everyone has a different flavor mix to put forward.

Let's start with the basics. Once you understand the origins of 'real' chili you'll feel more at ease. At the core, we're talking about a dish made from chile peppers... duh. As such, some people prefer the spelling "chile" over other common spellings like "chili" and "chili." I choose "chili" to distinguish the dish from the pepper. We also consider chili a Mexican dish. However, as Americans rode their chuck wagons south and westward in the 19th century, local ingredients were incorporated into their travel pantry. What was to be later known as 'chili' was born as an amalgam of well-preserved travel stock such as dried chiles and beans, canned tomatoes, and cured meats. The ease of one-pot meals also ensured chili's enduring success. Many chili-pros have a disdain for tomatoes or beans or any meat other than the finest steak in their pot. But surely such ingredients made their way into the chuck wagon pots of old. (Such 'experts' probably also limit themselves by never brewing beer with adjuncts either).

What this all boils down to (pun intended) is that a bowl of chili can be whatever you feel is hearty ... in a 'south-west' sorta way. Corn, onions, beans, beef (either ground or cubed), sausage, bell peppers, celery, in addition to a host of spices such as oregano, cumin, coriander, clove, cinnamon, and chile powders all make fine ingredients for chili. Let the orthodox limit themselves; let the bleeding gut liberals add tofu. However, for me, as long as it tastes great, looks great, has wonderful texture and aroma then I'll be back for seconds.

Here's a hearty recipe you can try:

Rockcastle Chili

Cook, until crispy:

½ pound bacon

Remove bacon then brown in the bacon fat:

1 ½ pounds choice steak (ground or chopped)

6 coarsely chopped garlic cloves

2 large onions chopped

After meat is cooked and onions have browned, deglaze (scrape) the pan by adding

1 bottle of dark ale (porter, stout, brown)

Remove all to a big pot and stir in:

1 32-ounce can of tomatoes, with juice

2 16-ounce cans of beans (e.g. kidney, pinto) with juice

½ cup chile powder

2 Tbsp ground cumin

1 Tbsp ground black pepper

1 bottle of dark ale

Simmer for a couple hours, covered, stirring occasionally. Season with

Salt and pepper

Red pepper hot sauce

And if you prefer a tang, add

1 Tbsp Worcestershire sauce

2 Tbsp Cider vinegar

And lastly, you can top off your hot steaming bowl with Sprinkled cheddar cheese

Chopped onions

BURP Meeting Deviled Eggs

Ala Ralph Bucca

You see them at every BURP meeting. Now you can make them yourself.

Parts: 6 medium eggs, 3 Tbsp mayo, 1 Tbsp mustard, .5 tsp dried onion flakes, sprinkle of thyme and oregano, .5 tsp liquid smoke

Labor: Boil eggs, cool, de-shell, cut in half width-wise, and scoop yoke into a bowl. Mash with fork or potato masher, add rest of ingredients, stir well, taste, if too dry add more mayo. Put empty white shells back into egg carton, add filling to the shells. Refrigerate. Bring to meeting.

Brewing Berliner Weisse the Easy Way

By Steve Marler

Berliner wiesse is not a popular beer to drink or brew in the United States, however, it turns out that the Washington area is a great place to brew this unique style of wheat beer. Weisse beer is often considered a summer drink, so now is the perfect time to plan on brewing one.

The Berliner Weisse style has a pronounced sour taste, and is very pale, effervescent, and lightly hopped. The mouth-puckering sourness is characterized by an intense vinegary taste, caused by lactic and acetic acids, and is

complemented by ester fruitiness. The acidic characteristic is central to Berliner Weisse. Modern versions are less sour, with no esters. Berliners often add to their weisse a dose of sweetened raspberry syrup (which turns it red) or woodruff syrup (which turns it green) to balance the acidity.

Most Berliner weisse beers get their sourness from adding *Lactobacillus* into the fermenter. But like many people, I am afraid to bring those bugs into my house for fear that they may escape and start infecting all of my beers. Ask Jim and Linda Rorick about that. Other brewers make use of a sour mash process. We can brew a great Berliner weisse beer without using either one of these process by utilizing one of the Washington areas natural resources; acid rain.

Ingredients

Berliner Weisse is brewed with about 60 to 75% wheat malt and a smaller amount of pale or pils malt. The starting gravity should be between 1.026 and 1.036. Common bittering hops are Northern Brewer and Perle. The hopping rates are extremely low, 3 to 8 IBUs.

Brewing Techniques

The key to brewing a Berliner Weisse is to have a mash pH of 3.2. You will need a mash-tun that can be heated or has a RIMS hooked up to it to perform this process. A little planning is also necessary. You will need to mash in while it is raining. A little acid rain never hurt anyone. With the lid off, let the acid rain water fill up your mash-tun to the appropriate level. This may take awhile. It is better to have a nice gentle soaking rain rather than a hard rain or thunderstorm down pour. The acid concentration in the rain drops of a down pour is higher than a gentle rain, so you may end up with a pH level lower than 3.2, which would be too sour. Also, thunderstorms are usually quick moving storms, so you may not be able to collect enough water in the mash-tun. Occasionally, you should come out of the house to stir the mash as it fills up.

Once you have about half the water in the mash-tun, you can start your heating process. You do not want to raise the temperature too fast, about 2 degrees per minute. When you have collected enough water, put the lid on and raise the temperature to 146 degrees. Let it sit at that temperature for 30 minutes, then raise the temperature to 158 degrees and let it sit for 45 minutes. You can now sparge and boil as you normally would.

Ferment with an ale yeast that has a high rate of attenuation. Primary fermentation will only last a couple

of days. Mature the beer for 3 to 4 weeks at temperatures between 59 and 77°F. Berliner weisse is traditionally bottled conditioned and kraeusened. It is warm-conditioned in the bottle for about 1 week at 59 to 61°F to carbonate the beer to the desired level. Then it is lagered in the bottle for another 3 to 5 weeks at 46 to 50°F.

Put our Nation's energy policy to work for you. Brew a refreshing acid rain Berliner Weisse for your upcoming summer cookouts.

Multi-tap to Open in Arlington

By Poulan Legg

The planning has begun for the opening of a multi-tap pub in the Clarendon area of Arlington. Ms. Mareri Durter, formerly of Boulder, Colorado, is opening the multi-tap bar. She plans to open the pub at the current location of the Clarendon Gold's Gym.

Gold's Gym International, Inc., moved its East Coast headquarters to the Ballston area of Arlington and added a new state-of-the-art Gold's Gym at that location several years ago. Rumor has it that their current lease for the Clarendon location expires in July and, with the opening of the new Ballston Gym, they will close the Clarendon location.

Durter is going to model her pub after the Falling Rock in Denver. "I plan to have at least 60 taps", said Durter, "with many of them dedicated to locally made beer." If she is able to lease the Gold's Gym location, Ms. Durter plans to have a bicycle motif. "The current location used to be a bicycle shop so I thought having a bicycle theme would be appropriate" said Durter. She is even considering having bar stools seats that look like large bicycle saddles. "Don't worry", said Durter, "they will be comfortable."

Possible names for the pub include Derailer's, Sissy Bar, Flat Tire Ales, and Stingray Tap House. Thom Childless of the Clarendon Coalition believe that a multi-tap pub will be an excellent addition to Clarendon. "Having an establishment that will appeal to a variety of different tastes will enhance the Clarendon experience," said Childless.

Durter hopes to open within six months of signing a lease. "You know the drill", said Durter, "it all depends on how fast we can remodel and, most importantly, how long it takes to get a liquor license."