



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

You can't be a real country unless you have a beer and an airline - it helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer. ~~ *Frank Zappa*

Check
burp.org for
the latest in
official
information.

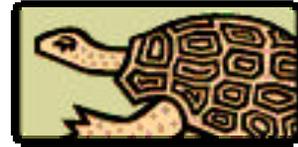
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September / October
2002

328 Cool Breeze Court
Pasadena, MD 21122



BURP Meeting & Overnight Campout at Turtle Creek Farm



September Meeting
Octoberfest
German Amber Lager Competition
At Jim & Linda Rorick's
Turtle Creek Farm
Saturday, September 14, 2002
1:00 O'clock

15801 Bald Eagle School Road

Brandywine Maryland 20613

Saturday, 14 September & Sunday, 15
September 2002
Jim & Linda Rorick

October Meeting
Strong Ale Competition
At Pat & Janet Crowe's
Saturday, October 5, 2002
1:00 O'clock

November Meeting
Real Ale Competition
At Bill & Wendy's
Saturday, November 14, 2002
1:00 O'clock

In conjunction with the September 14th BURP meeting, which starts at 1300 hours, we would like to invite you to spend the night on our farm after the BURP meeting. We'll have a freshly mowed field to pitch your tent. Don't forget to bring dinner on Saturday night – there will be plenty of space on the grill. We'll have a few port-a-pots set up. Planning a "communal" breakfast for Sunday morning. We are also organizing a bike ride for Sunday morning or afternoon (about 30 miles total) through Merkle Wildlife Preserve (the favorite sighting last year was the snake eating a rat for lunch – ask Wendy!!)

We'd like to have a relatively close head count so we can be sure to have enough port-a-pots and also enough food on Sunday morning. Please send us an email at lmrorick@earthlink.net by 8 September if you'd like to campout.



Primary Fermentations

By *Bill Ridgely, Fearless Leader*

Once again, we've seen two months of BURP activities go by since my last column. We had a great time at the July meeting held at the home of Bruce Bennett & Nancy Cosier in Nokesville, VA. Bruce and Nancy really went out of their way to make everyone comfortable on another steamy summer day. The multiple awnings, endless ice supply, and fine pork barbecue were all greatly appreciated, but the backyard swimming pool was the real icing on the cake. It was great to eat, drink, and talk for a while and then jump in the pool to cool down. Many thanks to Bruce and Nancy for their hospitality. An excellent time was had by all!

In August, it was back to Popenoe Mountain for one of the best MASHOUTs ever! A full MASHOUT report appears later in this issue, but I'd like to take the opportunity to thank the planning committee members who worked extra hard to make MASHOUT such a resounding success: Wendy Aaronson, Keith Chamberlin, Jeff Chen, Bob Cooke, Rick Garvin, Don Kaliher, Kathy Koch, Paul & Jamie Langlie, Christian & Jessica Parker, Debbie Parshall, Chuck Popenoe, Rod Rydlun, Alison Skeel, Robert Stevens, and Bob & Kathleen Warriner. Without these folks, MASHOUT never would have been possible. There were many other unsung heroes, and I wish I could thank all of them individually, but it's impossible to do so in the course of a brief column. Suffice it to say that the efforts of all those who assisted in so many ways during the course of the event were greatly appreciated by all who attended.

The MASHOUT spirit will continue on a somewhat smaller scale at the September BURP meeting. We'll be holding the annual BURP Oktoberfest celebration at Turtle Creek Farm in Upper Marlboro, MD. This beautiful onetime tobacco farm will serve as a mini-campout site for those wishing to stay over for the night. There will be bike rides scheduled for both Saturday and Sunday mornings, so plan on coming early and staying

late. And don't forget your entries for the annual German Amber Lager competition. It should be a lot of fun, so come and enjoy the great gemütlichkeit atmosphere. Activities will include some "beer-ni-val" games to challenge your skills and entice you with some nifty prizes.

In October, we'll move back to Virginia for the BURP Strong Ale meeting and competition. I had hoped to feature indigenous beers at this meeting, but I'm afraid I just haven't had time to put this program together. We'll try to set aside an entire meeting in the upcoming year to explore this fascinating theme.

We are moving into the final quarter of the BURP calendar year, so it's time to start thinking about BURP officer nominations for 2003. This will be my final year as BURP Fearless Leader, and I would very much like to see some new blood with some exciting new ideas in the officer corps next year. If you are interested in taking on some responsibility and having a great time doing it, please let me know. I'll be more than happy to talk to you about my experiences and help you prepare for any role you may be willing to assume.

I look forward to seeing you all in September. Ein prosit!

MASHOUT 2002 – A Brief Review

By Bill Ridgely

After several years of "iffy" weather at MASHOUT, we finally had an exceptionally gorgeous weekend at the 15th annual event. The cool temperatures and low humidity brought beautiful skies with great views of the Milky Way and the Perseid meteor shower. The setup crew who arrived Thursday had the benefit of observing these celestial delights firsthand through Bill Prewitt's giant telescope Leanne. We saw nebulae, star clusters, and (best of all) galaxies eating galaxies. (For a full rundown of what was observed over the entire weekend, see Bill's webpage at http://www.astrocaver.com/starparty_aug.html).

On Friday, the crowds began arriving for MASHOUT 2002. We had representatives from quite a few homebrew clubs throughout the mid-Atlantic region. The largest group (outside of BURP) was from the James River Homebrewers in Richmond with 12 members attending. We splurged a bit for the band this year, and we got everything we paid for with Roy Carrier and His Zydeco Night Rockers. They put on a

great show that kept the crowd dancing into the wee hours. Roy and the band were introduced by Washington's own Texas Fred, the Zydeco Cowboy (from WPFW radio). Fred camped with us the entire weekend and had a great time. Joining Roy and the group onstage was BURP's own Big Red Hophead, (aka Dave Pyle) playing the rub board and backup guitar. Dave did such a great job that the band gave him the rub board he played as a gift at the end of the show.

Preparations for Saturday's barbecue began Friday evening as MASHOUT chefs Christian Parker and Rick Garvin prepared the meats (pork butt and beef brisket) for all night smoking. We lost T.R. James Barbecue Catering this year, but the BURP barbecue team of Christian, Rick, and Jeff Chen did a fantastic job preparing Saturday's dinner. We had four smokers going simultaneously, each one perfuming the air with the fine aroma of barbecue.

Following a hearty breakfast Saturday morning, MASHOUT attendees went off in many directions to bike, hike, swim, boat, or just hang out. While others were playing, though, BURP Minister of Culture Robert Stevens was gathering his crack team of beer judges to evaluate the homebrews entered in the annual wheat beer contest. There were over 20 entries submitted by attendees from several different homebrew clubs. Doug "Hutch" Hutchins of local brewpub Uncle Tuckers contributed the calibration beer for the competition, a very tasty dunkelweizen. The winner was (where have we heard this name before?) BURP's own Dave Pyle. Congrats to Dave for another great job!

The Saturday dinner was the usual groaning board of barbecued meats accompanied by side dishes and desserts provided by MASHOUT attendees. This year, the Star City Brewers Guild from Roanoke, VA set up a fried green tomato assembly line that produced some of the tastiest culinary delights ever at MASHOUT. Our thanks go to the Star City group for this wonderful contribution.

Saturday night's entertainment consisted of the traditional campfire musicians and, for those of a more adventurous bent, the "luge", a large block of ice down which Goldschlager (or liquor of one's choice) was poured into one's waiting mouth. Of course, those who participated also needed to be prepared for the experience with a jello shooter courtesy of Sarah Jazs. Our thanks go to Rick Garvin and Christine Lewis for providing the luge and the Goldschlager.

The final MASHOUT event was the Sunday morning pancake breakfast. Wendy Aaronson did her usual great job of pulling the breakfast together and keeping the cooks cranking out the pancakes, bacon, scrapple (contributed by Jim & Lisa Stevens), and leftover potatoes and barbecue from Saturday dinner. It was another fine feast, and by the end, no one was really ready to call it quits. All good things must have an end, though. The campground slowly emptied, and the crowds dispersed with memories of one of the best MASHOUTs ever.

Special thanks go to this year's commercial sponsors. We had kegs donated by The Brewer's Art, Capitol City Brewing Co, DuClaw Brewing Co, Ellicott Mills Brewing Co, Franklin's Brewpub, Gordon Biersch Brewing Co, Summit Station Brewpub, Uncle Tucker's Wood Fired Pizza and Brew House, & Victory Brewing Co. In addition, Jeff Wells of the Craft Brewers Guild made two wonderful contributions – a keg of Allagash White Beer and a keg of De Konnick Ale from Belgium. BURP contributed a keg of Dominion Ginger Ale for those who either couldn't consume beer or just wanted a refreshing change of pace. A special acknowledgement also goes to BURPer Rod Rydlun who served as our liaison with the commercial sponsors. Thanks, Rod, for a job well done!



BURP EDUCATION UPDATE

By Wendy Aaronson, Minister of Enlightenment

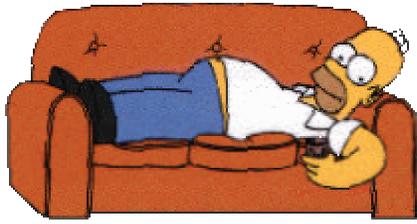
SEPTEMBER COMMERCIAL BEER TASTING:

It's Octoberfest time, so German Amber Lagers (Oktoberfest/Maerzen and Vienna Lager) will be featured at the September commercial beer tasting. Learn about the origins and discuss the style parameters with an expert. As always, this is an opportunity to taste commercial examples of the styles that will be judged so that you can have the confidence to participate as a judge in the club-only competition without having the BJCP ranking. If you want to learn a lot about a beer style in a relatively short period of time, judging side-by-side with a BJCP judge is the way to go.

I will also have a few doctored beers. This is an opportunity to train your palate to identify off-flavors and discuss how these occur and how to avoid them.

The tasting will begin at 12:30 p.m.

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 if possible, your complete recipe, including process parameters such as mashing schedule and fermentation specifics to the meeting. A BJCP judge will be available between 2:30 –3:30 p.m. to evaluate your beer, review your recipe, and discuss how to improve it.



Culture Coach

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

A look back at the 10th Annual SoFB

The 10th Annual SoFB that BURP hosted in May appears to have been successful. We had 402 entries, we ran the competition in one day, and instead of losing money we made approximately \$250. All the credit for our success goes to the SoFB team. Betsy Kepler and Christine Newman made an excellent team and spent a lot of time streamlining the registration process. Bill Newman was able to pull together 65 quality judges, which made it possible to keep our promise to the entrants and do the competition in one day. Rob Hansen stepped up and did all kinds of things behind the scene. Rob was especially helpful in marketing the competition. Colleen Cannon took on what we believe is one of the more difficult jobs, prize coordinator. Colleen recruited 50 sponsors who donated all kinds of prizes. The good work done by Colleen and her team of Gail and Brian Matt and Anne Stevens allowed us to continue our reputation of giving out great prizes to the winners. Kathy Koch and Christine Lewis recruited and managed the steward crew. And although there were some defections, they were able to manage the stewarding

seamlessly. Thanks to Bud Hensgen for his assistance in marketing and other behind the scenes activities. Alison Skeel took care of all the facilities management. She did her usual great job and took a lot of pressure off of us. We want to also recognize the work done by Jude Wang, Wendy Aaronson, Bill Ridgely, Langlie Systems, and T.R. James.

We would like to especially thank all of you who sent in entries and volunteered to judge. Without judges and entrants, there is no competition. BURP thanks you for your time, effort, and dedication.

With all the success the competition enjoyed, there is still a lot of room for improvement. When the SoFB committee first met, Robert Stevens believed that we needed to “bring back the base”. Robert was referring to the decline of entries over the past couple of years from home brewers within the region. That became the theme for the committee. The committee also decided to challenge every BURP member to put in at least one entry. These strategies were somewhat successful, but not as successful as we had hoped.

Of the total entries, 243 (60%) came from BURP members. However, many BURP members put in multiple entries. The percentage of beers entered by the top five brewers (largest number of beers entered) constituted 17% of all entries and 29% of BURP entries. Unfortunately, the approximate total number of BURP members entering the competition was only 61 (27%) of the total membership. Considering that we are a **Home Brewing** club, this is a very disappointing and embarrassing figure. I would hope that more than 27% of the BURP members are home brewers and that they would have at least have one beer that they could submit to the competition, if for nothing else to support the club's activities. As a home brewing club, I believe that this is something that we should definitely work towards improving.

Members from 22 other homebrew clubs entered beers. From the local area, members of 7 Maryland clubs contributed 21 entries; members of 3 Virginia clubs contributed 27 entries; and 8 entries were received from members of the DC club. Other than entries from Phil Spanel and Jay Adams, we received no other entries from club members in Pennsylvania and North Carolina. We received no entries from club members in Delaware or West Virginia and no entries from the Richmond clubs. So it appears that we need to work harder at reaching out to the other local homebrew clubs to get their members interested in entering into the SoFB.

People from 29 states entered this year's competition. The following chart shows the break down of non-BURP member entries by State:

State	Number of Entries
AL	7
CT	1
DC	2
FL	2
IN	6
KY	2
LA	3
MD	48
MN	3
NC	6
NH	8
NJ	3
NY	11
OH	3
OK	6
OR	12
PA	4
TX	5
VA	32
WV	4

Considering that we did not spend much money on advertising the competition, I believe that we did a good job at bringing in entries from around the country. The combination of utilizing various list services and being a MCAB qualifying competition was successful in bringing entries in from outside of the region.

Another interesting note, 50 of the entries came from people who are not associated with the club. Of those people, 6 live in the local area. One in Bethesda, 1 in College Park, 1 in Rockville, 1 in Alexandria, 1 in Centerville, and 1 in Vienna. These are active home brewers, and I would think the club might want to pursue them as potential members.

What can we conclude from this information? Overall I would say that 10th annual SoFB was a success, but there are still many home brewers out there with beers that could be entered. More specifically:

- We had a great team working on the SoFB this year;

- It takes a team to successfully organize the SoFB, and it is more effective to have some of the jobs done by teams of people;
- Less than 30% of BURP members entered a beer in the competition. The BURP membership needs to be more supportive of this event and enter at least one beer;
- We improved, from last year, the number of entries coming from local clubs, but it is obvious that we still need to do a better job reaching out to local clubs and coming up with mechanisms that make it easier for the club members to enter their beers;
- We need to develop a campaign to persuade home brewers living in PA, DE, WV, NJ, NY, OH and NC to enter beers into the SoFB;
- Our electronic marketing campaign did a good job at bringing beers in from around the country. No additional money should be spent on marketing except for targeting the regions and groups mentioned above; and
- There are active home brewers in the area that are not affiliated with a club, and BURP should seek them out as potential members.

I hope that this information will be useful to the club and especially the group that works on SoFB XI.

August Competition

This year's August's competition was held, as usual, on Popenoe's Mountain during Mashout. The competition included all BJCP category 17, German Wheat beers. The competition started with a special treat. Doug Hutchins, the brewer from Uncle Tucker's brewpub, provided a growler of his Dunkelweizen as a calibration beer. Sixteen beers were judged by three groups of judges. Twelve of the beers were Hefe-weizen. Although no Berliner Wiesses were entered, there were some very nice beers in the contest with most beers receiving scores in the 30s. Seven beers were judged by the Best of Show panel which included Doug Hutchins, Uncle Tucker Head brewer, Jim Wagner, Duclaw Head brewer, Bill Ridgely and Betsy Kepler. The winners were:

- 1st: Dave Pyle
 2nd: Christian Layke
 3rd: Brian Dueweke (from Richmond, VA)

The following Freshman Brewer points were awarded:

- 1st Christian Layke

2nd Christian Parker
3rd Mel Thompson

BURP Brewer of the Year Update

It is almost deja vu in the struggle for Brewer of the Year. Andy Anderson has reduced Keith Chamberlin's lead to one. It was almost the same time last year that I lead Andy by one point. My story ended tragically. Will Keith experience the same fate that I did or can he hold on and unseat Andy as the Brewer of the Year? Three more competitions will determine it for us.

As for the first annual Freshman Brewer of the Year, Christian Parker is now one point ahead of Mel Thompson, and Mark Hoegenmiller is only 4 points out of first place. This competition is up for grabs and will come down to the Real Ale competition.

The upcoming competitions are as follows:

September: Oktoberfest (German Amber Lagers BJCP: 9)
October: Strong Ales (BJCP: 11,12, and 18)
November: Real Ale

BURP Oktoberfest:

September's meeting will be BURP's Oktoberfest celebration. We will have an Oktoberfest/Maerzen (BJCP 9) competition that will count towards brewer of the year points. We are also asking everyone to bring any other German style beer that you may have available. Those in attendance through a voting process will judge these beers. Please bring the beer in a keg if you can. Label what type of beer it is, but do not put your name on it. We will assign it a number, and the judging will begin. Prost!

BCJP Style Guidelines for Oktoberfest/Maerzen Beers

Category 9. GERMAN AMBER LAGER

9A. Oktoberfest/Maerzen

Definition: A lager from Munich with distinctive malt sweetness and toasted malt aroma and flavor resulting from the use of Vienna and Munich malts. May be sweet on the palate but should have a fairly dry finish. The hops are distinctly German but are not usually prominent in either aroma or flavor, simply in balance. Dark gold to

red-amber. Oktoberfests and Maerzens are slightly stronger than Vienna-style beers.

OG: 1.050-60

IBU: 20-30

Color: 7-14

COMMERCIAL EXAMPLES: HACKER-PSCHORR OKTOBERFEST, SPATEN UR-MAERZEN, WURZBURGER OKTOBERFEST.

9B. Vienna Lager

Definition: The original amber lager, reminiscent of an Oktoberfest but with a less robust sweet malt character. Vienna malt provides the dominant toasty flavor and aroma. Palate has low sweetness but finish is fairly dry, with low to medium bitterness. Very mild hop flavor and aroma from 'noble' hops puts the emphasis on malt. Light to medium bodied with a reddish-amber to brownish color.

OG: 1.046-52

IBU: 18-30

Color: 8-12

COMMERCIAL EXAMPLES: DOS EQUIS AMBER, NEGRA MODELO.

BURP Real Ale Competition

The year of club competitions culminates with the Real Ale Competition in November. Our goal for this year's Real Ale Competition is to have 40 entries. We need your help to do this. Start thinking now about the real ale you will brew, and start working on the recipe.

Here is some information taken from the Campaign for Real Ale (CAMRA) web site:

What is real ale?

Traditional British Beer (or real ale as it is usually known) has been Britain's national drink for many hundreds of years. The term 'real ale' was coined by the CAMRA in the early 1970s to distinguish the beer people in Britain had loved for many years from newer inferior types that were being introduced, mainly by the large national conglomerates. Real ale is a living beer; the basic ingredients are malt, hops, yeast, water and other natural ingredients. Malt is made from roasting barley and the amount of roasting influences the character and color of the beer. The brewing process allows the sugar in the malt to ferment with the yeast producing alcohol. The hops provide the bitterness associated with the British style of beer and also add to its character. The beer is racked into casks where more

hops or priming sugar may be added and a 'secondary' fermentation takes place; a process essential for the best quality beers. Another name for real ale is 'cask-conditioned' beer. A substance called finings is added to the final brew which helps clear the beer as it settles in the pub cellar. Good quality beer should not be served too cold or too warm as this impairs the flavor. A recommended cellar temperature is 12-14°C (54-57°F).

BURP 2002 Real Ale Competition

Announcing the sixth annual BURP Real Ale Competition, to be held in conjunction with the November 16 BURP meeting at Bill and Wendy's house in Rockville.

For those who have not participated in the past, this is a keg-only competition with entries accepted in 15 British ale categories. All entries must be naturally conditioned (no forced carbonation, please), and will be served by hand pump without the assistance of any extraneous gas. A beer engine will not be required for entry as the club has plenty amongst our members.

The beer styles to be judged in this contest include:

Bitter:	Ordinary Bitter, Best Bitter, & Strong Bitter (ESB)
Scottish Ale:	Scottish 60/-, 70/-, and 80/-
Brown Ale:	Mild, Northern English Brown, & Southern English Brown
Porter:	Brown Porter
Stout:	Dry Stout, Sweet Stout, & Oatmeal Stout
Specialty:	Strong Mild and Old Ale

A complete listing of all the styles and sub-styles can be found at <http://burp.org/articles/RealAle.htm> If you have any questions concerning these categories, where your beer might best fit, or if you can't access the BURP page please feel free to contact Tom Cannon (Cannon@Burp.org) or Andy Anderson (Andy@Burp.org) for more information. If you do plan on entering beer for the RAC, please let us know as soon as possible for planning purposes.

Entries will be accepted at Bill and Wendy's house, beginning Sunday, 10 November. Please contact Bill if you are planning on dropping off a keg. A minimum of one gallon of beer is required in the keg for each entry. Three or Five gallon Cornelius kegs with standard pin or ball lock fittings are the most readily used form of keg,

but if you wish to submit a Sanke or a Hogshead of Real Ale, please be our guest :-). It is recommended that all entrants submit their kegs a few days before the competition in order to allow the beer to settle and clear, but entries will be accepted right up until the time of the competition on Friday evening. Understanding that Rockville is a bit of a schlep for those of us that live in Virginia, Tom will be happy to transport kegs up for entries from Virginia. Give him a call at (703) 204-2256 if you would like him to transport your keg up for you.

We ask that you provide a "Gas In" fitting with your keg (the beer engine will already have the necessary "Beer Out" fitting). Just use a piece of string to tie your fitting to the top of your keg, so that your fitting does not get lost. (Ball lock kegs with manual pressure relief valves do not need to provide a "Gas In" fitting.) Our crack BURP cellar team will adhere to any special conditioning directions given to them, but in the event that no directions are given, we will follow standard cellarmanship practices to maximize the quality of your ale.

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

The purpose of the competition is to celebrate British-style Cask Conditioned Real Ale. The beers will be judged according to their quality as well as their adherence to these British styles. We will endeavor to recruit the most knowledgeable Real Ale judges from within BURP and the professional brewing community. In fact, this contest is sanctioned by the BJCP. There will be no cost to enter the competition but each entry will receive ample feedback. Ribbons will be awarded for first, second and third place BOS and the winner will also receive the coveted 2002 BURP Real Ale Competition Cup. In addition, for the first time, we will be awarding a special "Cellarman's Choice" award for the beer deemed by the crack team of BURP cellarmen/women to be of special merit! This beer may not necessarily be one of the ribbon winners from the competition, so that's just one more reason to get your Real Ale into RAC 2002!

And finally, 45 minutes before the start of the November meeting, Andy Anderson, Steve Marler, and Tom Cannon will be presenting an educational session on

Real Ale featuring some of the beers from the competition. Show up at 12:15 if you want to learn more about this unique style.

See you all at the Aaronridge Pub!

Calling all Beer Engines

As part of the 2002 BURP Real Ale Competition, we will once again be calling on all BURP members for their beer engines for use in the competition and the tasting at the November meeting. If you are a BURPer, and you have a beer engine (there are lots of you), we hope you will let us use your pump for the biggest Real Ale tasting on the East Coast! RAC organizers will be contacting you, but if you think we will forget you, please contact Tom or Andy. Thanks!

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RYDler

What is an "RTD" and why should homebrewers be concerned?

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Recipe Corner by Andy Anderson

Deuchars IPA: Champion Beer of Britain

Since this month's newsletter is a double issue and we are promoting the upcoming BURP Real Ale festival, this seems to be the perfect opportunity to write about a recipe that would be appropriate for November's contest. Let's talk bitter, and let's also talk about the winning beer from this year's Great British Beer Festival: Deuchars IPA.

The first thing to point out is that Deuchars IPA is not really an IPA. It's actually an Ordinary Bitter, which is brewed by Caledonian Brewery, that just has IPA as part

of its name. The history of the name of the beer relates to the history of the brewery. The Caledonian Brewery can trace its roots back to 1869 when George Lorimer and Robert Clark founded it. It was one of 40 breweries in and around Edinburgh at this time. Although it sold its beers and famously a number of stouts all over Scotland, its most popular beer was Lorimers Best Scotch, which was sold predominantly in the North East of England.

The brewery was taken over by Vaux Breweries, Sunderland in 1919 who wished to acquire the Best Scotch brand. They allowed the business in Scotland to wither and concentrated on brewing for sale in England - Lorimers Best Scotch.

On 25 May 1987, Caledonian Brewery was born as a tiny brewery serving only a few pubs in Edinburgh. The Caledonian Deuchars IPA is based on a 19th-century recipe from the long-defunct Deuchars Brewery. It recalls the hey-day of Edinburgh brewing when it vied with Burton-on-Trent as the capital of British brewing and the main exporter of India Pale Ales to all parts of the Empire. Deuchars is brewed from Pipkin pale and crystal malts and is hopped with Fuggles for bitterness and Goldings for aroma. It has an OG of 1.038 and finishes at 3.8% ABV. It is remarkably golden in color with a distinctive peppery Goldings aroma with pronounced citric fruit, a quenching palate of tart hops and juicy malt, and a lingering hoppy and fruity finish.

So, how would you make this beer at home? Well, here is my best guess based upon what I have read and many, many pints of research ☺

5 Gallon Recipe for BURP Real Ale Festival

Assumption: Mash Efficiency is 25 pts/lb/gal (adjust accordingly)

7 lb Maris Otter (Pipkin, what Caledonian uses, is just a generic British 2-row pale malt)
5 oz Biscuit Malt (or, similar toasty malt of around 20L)
5 oz Light Crystal (the lighter the better)

Mash with soft water at 150F for at least 60' (I would not heavily Burtonize the water)

Sparge and collect 6 gal of runnings which is then boiled down to 5 gal

Bitterness = 25 IBU, with 20 IBU early and 5 IBU later
1.4 oz of Fuggles (assuming 4% AA) at 60' in boil
0.6 oz of Fuggles at 15' in boil
1.0 oz of EKG at end of boil

Ferment at 68F for 10 days with a good British Ale yeast. (I would suggest the WL 002 strain, but others will work well.)

Rack into a Cornelius keg and add 1/3 cup of sugar already in solution. (You can now add Isinglass as a fining, but it is not absolutely necessary. Personally, if you do not have a lot of experience with isinglass, I would skip this step.) Hit the keg briefly with 5 to 10 psi of CO2 pressure just to make sure the gasket is holding a seal. Let the keg sit at around 70F for another week to create secondary fermentation. Then, lower the keg temperature to around 55F for a few days to ensure that the proper amount of CO2 produced in secondary fermentation goes into solution. Finally, take your keg to Bill & Wendy's house a few days ahead of time to allow it to settle properly and have the BURP cellar staff do their magic to ensure proper conditioning.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, September - October 1982

The annual BURP crab feast was held in early September but "due to the crowd, crabs, etc., no meeting was held". An executive meeting was held separately during the month, though, to plan club activities and put some policies into effect. These included 1) holding a business meeting at each BURP gathering prior to "opening the bar", 2) reducing dues to \$10 per year for those paying in January (\$1 per month for all others), and using some club funds to purchase some communal homebrewing equipment (large steel pot, malt mill). Two trips were also discussed at the meeting – the trip to the Yuengling Brewery in October and a trip to the new Norfolk Brewery in Norfolk, VA in January. Finally, it was suggested that the club hold quarterly "beer ratings" to evaluate homebrew. This was the beginning of what was to become BURP's monthly club competitions. The first beer rating was scheduled for February and would feature "high gravity ales".

10 Years Ago, September - October 1992

On September 12-13, the 5th annual MASHOUT was held in a unique location – the back yard of Roy Strohl and front yard of Nick Kennedy in Falmouth, VA. Camping was set up in Roy's yard, and the campfire and Saturday spaghetti dinner was held in Nick's yard. Beside the usual MASHOUT activities, there was a 25 mile organized bike ride through the Fredericksburg

area, a chili cookoff, a festbier competition, and a commercial keg donated by Gary Heurich of the Olde Heurich Brewing Co. Strange as it may sound, the event was great fun, and during the Saturday night campfire, it truly seemed as though we were in the woods rather than in a suburban community. About 35 people attended the event, mostly from BURP, FOAM, and the local area.

A crisis struck the BURP News in mid-September when newsletter editor Dan Carter's hard drive was trashed right before deadline. In October, Dan somehow lost all of the files again and then found himself on the street without a computer at all. Club president Jim Dorsch immediately transferred authority for the newsletter to former editor Erik Henchal. Erik was kind enough to accept the role but only as a "temporary detail". Erik's first effort after this bloodless coup was the "Sep-Oct-Nov" newsletter, consisting of articles submitted for publication over the last several months. Highlights included Flying Foamhead Dave Smith's attempts to find drinkable beer in Moscow, Jim Dorsch's trip report on his visit to Albuquerque, NM, and Polly Goldman's extensive description (and recipes for) weird beer, which was to be the October meeting theme.

Brickskeller makes the Guinness Book of World Records

Some people will do anything to get themselves in the Guinness Book of World Records. Step forward Danny Capps of Madison, Wis., who spit a dead cricket 9.17 meters. Or Norwegian Per-Arne Stromnes, who continuously headed a tennis ball for 43 minutes and 20 seconds. And spare a thought for Jackie Bibby of Texas, who sat in a bathtub with 75 live Western Diamondback rattlesnakes.

Dave Alexander, the owner of the [Brickskeller](#), didn't break a sweat to get his bar's enormous beer selection into the book. In fact, he didn't even try. "I didn't go looking for [the recognition], because once you do, that's like having a target on your forehead," he says. "But over the years, I've heard people boast about having the most beers, but they'd all say, like, 5 or 600, and I'd chuckle."

Last November, Alexander was contacted by a researcher for the Guinness Book. In the course of researching another topic, she'd come across an article about the Brickskeller and its vast inventory. "She asked if we really had more than 800 beers from 50 countries, and said if that was true, I should file a claim [to be in the book]," Alexander recalls. "I told her, 'I'm not sure

where you got your information, but it's incorrect. We now have over 1,000 beers from 56 countries."

When Alexander took over the Brickskeller in 1983, the bar offered less than 500 beers, although that was still a pretty hefty number in those days. Within a few years, he was stocking more than 800. In January, when the inventory was officially counted for Guinness, the total was 1,072 beers, but Alexander still thinks that's low.

"We usually have over 1,100 in stock, sometimes over 1,200, but I like to say 'over 1,000' because things go in and out of stock so quickly, and new beers are arriving daily." And those numbers aren't being padded. "The criteria was how many different varieties and brands we have, not how many things are on the menu. For example, we have Fosters in 12 ounce bottles and the [25 ounce] oil cans, and Guinness in 12 ounce bottles and also in pub cans. Each of those only counts once.

"I had to submit all kinds of documentation that was independently verified. I sent them the menus, inventory lists and photos of the storeroom. Also, two respected people in the industry had to back my claim; I had Greg Kitsock, the editor of the Mid-Atlantic Brewing News, and Michael Jackson [a world-famous British beer writer, known as the Beer Hunter] to do it."

The Brickskeller will be listed in the 2003 edition of the Guinness Book of World Records as the bar with the largest selection of commercially available beers. In mid-August, Alexander received a large plaque, which now hangs near the bar's entrance. "Honestly, I was hoping for more," he says. "I really wanted them to send me a giant bottle of Guinness or something."

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Notes from the Minister of Prosperity

By Kathy Koch

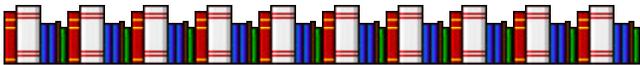
Greetings from your Minister of B Vitamin Fortified Finances. The club is doing well as the following figures demonstrate. Final calculations for the Spirit of Free Beer 2002 event were in the positive column. We had expenses totaling \$1900.33, and income from entry fees of \$2154. The in kind contributions of hundreds of volunteer hours of work, contributions of prizes and a site to conduct the competition far outweigh any dollar expenses and make the whole thing possible. Thanks and congratulations to all who made this event so successful.

On the Mashout front, the numbers are not all in, but preliminary estimates are indicating a positive cash flow there as well. Please get those receipts in to me so I can finish up those calculations.

Other income since my last report includes \$390 in membership dues and raffle intake of \$180 for June and \$165 for July. Fees for BJCP test \$265. This is a pass through amount that will be forwarded to BJCP.

Expenses not related to SOFB or Mashout, include meeting expenses, commercial tastings and raffle prizes \$100.23, library acquisitions \$182.95, MCAB organizational efforts \$54.90, advance deposit on MCAB-2003 site \$500, newsletter expenses \$37.50, and Membership expenses \$26.98.

As always, if I'm missing something or owe you money, please let me know.



News from the Libeery

By Wendy Schmidt

As part of our on-going series summarizing Homebrew newsletters, this month's selection is really a magazine, Home Fermenter's Digest, published by Home Fermenters Publications from San Leandro, CA. We have copies of the magazine dating from 1981 to 1985. It says on the cover of each issue, "For the home wine and beer maker, the wine and beer gourmet?".

And it is just that, it has plenty of articles (and recipes) on home winemaking, homebrewing and food recipes made with wine and beer. Some of the articles are: Sparkling Dry Cider (Sep 81 and May 82); Sweet Blackberry Dessert Wine (Nov/Dec 82 and Jun 82); Yeast Propagation (Nov/Dec 82); Red Hook Brewery Opening (Oct 82); Pomegranate Wine (Oct 82); Wines and Beers of Old New England (Sep 82); Sausage (includes recipes for making sausage and bockwurst) (Sep 82); Yeast Cultures (Sep 82); Interview with Michael Jackson (after writing the first edition of Pocket Guide to Beer) (Jul 82); In Vitro Single Stage Fermentation (Jul 82); Pear Wine (Jul 82); Starting a Successful Brewery (Jul 82 and Jun 83); Roller Mill (Jan 82); Banana Wine (Nov/Dec 83); Mashing (Nov/Dec 83); Cheesemaking at Home (Nov/Dec 83 and Oct 83); Acid Testing for Home Winemakers (Oct 83); Apple wine and cider (and liqueurs) (Sep 83); Berry Wines (Jun 83); and The Reality of Real Ales (Sep 85).

You can check out the Libeery's copies of Home Fermenter's Digest at the September BURP meeting. The Libeery also received a number of donations at the July meeting that included the following: More back issues of Zymurgy and Brewing Techniques magazines; a video tape of "How to Homebrew Beer, All Grain Brewing Made Easy"; a copy of the Brewers Companion (1994); and a copy of the Dave Miller's Homebrewing Guide (1995).

Hope to see you at the September meeting perusing the Libeery materials.



BURP Travel:

Craig Somers, Cyclemeister

Greece Tour - The Quest for the Origin of Beer (9/27/02 to 10/13/02) = This trip is canceled. Contact Craig Somers (301-423-0380) craigsbike@hotmail.com

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Answer to September RYDler:

["Ready-To-Drink"] RTDs are flavored alcohol camouflaged "big gulps." The RTD boom in the US, led by Smirnoff Ice, has proved a major fillip to spirits companies but has also provided brewers with substantial new business as they have collaborated with spirits brands to produce these malt-based beverages. However, researchers have found that while both have much to gain, the brewers still have more to lose.

For the full story visit here:

http://just-drinks.com/features_detail.asp?art=655&app=1&fotw=sct

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Directions to October Meeting at Pat & Janet Crowe's 4201 Starr Jordan Drive Annandale, VA

From the Beltway in Virginia: Take the VA-236/LITTLE RIVER TURNPIKE exit number 52 A-B towards FAIRFAX/ANNANDALE. Keep right at the fork in the ramp and merge onto LITTLE RIVER TURNPIKE. Go approximately 1.6 miles and make a left turn onto GUINEA ROAD. Turn left onto ELIZABETH LANE. Turn right onto ANN FITZ HUGH DRIVE. House number 4201 is located at corner of ANN FITZ HUGH DRIVE and STARR JORDAN DRIVE.

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 September Meeting

Saturday, September 14, 1:00 PM.

Jim & Linda Rorick

15801 Bald Eagle School Road, Brandywine, MD 20613

Lost? Call (301) 627-5632

Cell Phone (240) 271- 3451

From the Beltway in Maryland: Take **Exit 11-A / Route 4 South-East** towards Upper Marlboro. Continue on Route 4 (about 5 miles) until you get to **Route 301**. Take **Route 301 South** toward Richmond. Stay on Route 301 for about 5 miles. Make a left at traffic signal onto **CROOM ROAD**. (Look for Bojangles fast food on your right, and Citgo gas station on your left.) Follow **CROOM ROAD** for approximately 10 miles. Make a right onto **BALD EAGLE SCHOOL ROAD**. We are on the right hand side, about 0.7 miles. It's a white farmhouse, beer flag on the front porch, with a chain link fence on the back of the house. (If you get to a split in the road, which is Bald Eagle School Road & Nelson Perrie Road, you've gone too far. Just backup one house.

BURP News Editor
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Pasadena, MD 21122
