

# BURP NEWS

The Official Newsletter of the  
BREWERS UNITED FOR REAL POTABLES

At social parties no gentleman ever thought of leaving the table sober;  
the host would have considered it a slight on his hospitality.  
~~ F.W. Hackwood, comment on manners, 18th Century England

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

November 2002

328 Cool Breeze Court  
Pasadena, MD 21122



## Primary Fermentations

*By Bill Ridgely, Fearless Leader*

**November Meeting**  
**Real Ale Festival VI**  
**Saturday, November 16, 2002**  
**1:00 O'clock**  
**Educational Tasting 12:15 pm**

Yes, the weather threatened, and yes, it was a week before the "actual" start of German Oktoberfest, but we had a grand time at the BURP Oktoberfest held at Turtle Creek Farm on Sep 14. Jim and Linda went out of their way to make this event a rousing success. Not only did they grill brats for all attending. They also made their property available for those who wished to camp overnight (about 30 BURPers and friends in all). They cooked up some fabulous pork barbecue for Saturday night dinner, and they made breakfast for all of the campers Sunday morning. As a final gesture, they also arranged for two port o' pots for the site (which otherwise had limited facilities). Many thanks go to Jim & Linda for making the event (and mini-campout) such a great success.

Many others helped out with planning and executing the Oktoberfest. Tom Cannon brought the beers for the German Amber Lager tasting and provided a very educational overview of the style. Our Ministers of Culture Steve Marler & Robert Stevens assembled judges and ran the homebrew competition. Bob Kepler was the mover and shaker behind the Oktoberfest "Beer-nival", suggesting most of the games and building the equipment for the ring toss and the "bottlecap flip". Wendy Aaronson put together the "Beer Olympics" event,



**December Holiday Meeting**  
**Arlington, Virginia**  
**Thursday, December 12, 2002**  
**6:00 PM**

which consisted of a combined carboy run (with full carboy), bottle fill and cap, and finally, a "St Pauli Girl Mug Carry". Bob Cooke procured a keg of Dominion Festbier for everyone to enjoy and also brought an empty quarter-keg for the popular "keg bowling" game (There's an excellent action shot of Keith Chamberlin attempting to pick up a spare on John Esparolini's website - [http://www.pbase.com/sloopjohne/burp\\_sept2002](http://www.pbase.com/sloopjohne/burp_sept2002)) All in all, a terrific time was had by all!

The October meeting turned into another beautiful summer-like day. Many thanks go to Pat & Janet for hosting as well as serving up a scrumptious baked ham for everyone to enjoy. Bob Cooke brought the remaining Dominion Festbier from the September meeting, and Wendy conducted a follow-on festbier comparative tasting using the Dominion product and September's leftover competition beers. The strong ale competition was ably run by Steve & Robert. Many thanks go to the judges who sacrificed themselves to all of those Scotch ales, barleywines, and other high alcohol beers.

I've been remiss in thanking some folks for their donations to the BURP raffles. Martin Morse Wooster (a regular contributor), Jason Russ (of Jay's Brewing Supplies), Alison Skeel, and Craig Somers have all generously donated nifty prizes over the last couple of months. We very much appreciate their contributions, which have helped to make the monthly raffles more attractive and fun for everyone.

I have genuinely conflicting emotions about two popular BURP couples leaving the area. Bob & Wanda Dawson are in process of building their dream home in North Carolina, on the same gorgeous lake where BURPers Jay and Arlene Adams have been building their dream retirement home. Aside from the fact that Bob and Wanda are wonderful people, many BURPers have availed themselves of Bob's home remodeling skills and will greatly miss having him around. Bob has also helped many of us build high-quality and low cost all-grain brewing equipment and has always been happy to offer advice and assistance to anyone with an interest in the subject. We'll miss both Bob & Wanda but wish them well in their new home.

Hopefully, it'll be open for occasional BURP visitation.

The other couple leaving the area is Bill & Christie Newman. Most BURPers know Bill as the club's fast talking, glad handing wise guy – the closest thing we have to an official BURP jester. Christie, of course, is his tall and gorgeous long-suffering wife. One day, apparently out of the blue, Bill & Christie decided to simply pick up stakes and move to Germany, starting life anew in a foreign country with few contacts and limited language skills. They left the area on Sep 24 and landed in Bamberg, where Bill began his search for employment. Christie was fortunate to get a 3-month leave of absence from her stateside job, so if things don't work out as planned, at least there will be something to return to in January. I'll really miss these two as they've been great friends, but I wish them luck in their new life. If things work out for them, Wendy and I hope to get over their way for a visit (and a few brews) sometime next year.

On a happy note, we welcome two new mini-BURPers to the club. Rob Hanson & Kate Keplinger recently gave birth to their new son Miles, and longtime BURPers Tim & Dot Artz welcomed their new son Benjamin to the world. Hearty congratulations to all on the new additions!

Don't forget the BURP Real Ale Competition and Festival in November. Wendy and I have always looked forward to hosting this event, and it should be great fun once again. Let's get those kettles going so we have the best homebrewed Real Ale event ever. For now, Cheers!

## **Unique Opportunity!**

*by Andy Anderson*

Most BURP members will agree that the Real Ale meeting is one of their favorite meetings. There's something special about seeing all those beer engines lined up on Bill & Wendy's porch. Plus, there is SO much beer to drink! But in addition to all of that, for this year's meeting we will have something extra to be unveiled during the Education portion of the meeting starting Saturday 11/16 at 12:15. Sure, we will have the standard

slide-show of picturesque pubs as well as the opportunity to sample the better beers. But this year we will offer a unique opportunity to understand the differences in taste due to conditioning and dispense methods.

We convinced one of the club members to brew a 10 gal batch of mild specifically for this event. After fermentation, the brewer then split the batch into 4 separate kegs. The first keg had priming sugar added and was then cask conditioned, and will be served through a beer engine. The second keg also had priming sugar added and was also cask conditioned, but it will be served through a gravity dispense system (i.e. no beer engine). The third keg was artificially carbonated and will be dispensed with CO<sub>2</sub> (i.e. our standard way of serving non-cask conditioned beers.) Finally, the fourth keg was artificially carbonated, but it will be dispensed with nitrogen via a Guinness tap.

I hate to keep repeating myself, but this is truly a unique opportunity. You will have the chance to try the same beer in four different methods of carbonation and dispense all at the same event. Instead of just listening to Tom & Andy preach about the beauty of cask conditioned ale, you can decide for yourself. For perspective, some brewpubs will offer you the chance to try one of their beers as both cask conditioned and as CO<sub>2</sub> dispensed. But I have never seen a pub offer the same beer served four different ways. Don't miss this chance; it probably will not be repeated.

To take part in this educational portion of the BURP meeting, please show up at Bill & Wendy's by 12:15.

Gee, if the pursuit of education was always so tasty, I might never have left college ... :-)

## **A Cautionary Note on the Real Ale Meeting**

*by Tom Cannon*

Of course, we're all looking forward to the November BURP meeting and the 6<sup>th</sup> annual BURP Real Ale Competition. What's not to look forward to? 30+ kegs of cask conditioned English style ale

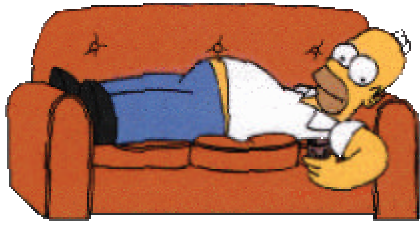
served from BURP's plentiful supply of Beer Engines. Some have called this the best meeting of the year (well, it surely must be in the top 12!) and I have to agree. But there is something I would like the membership to take into consideration.

There's not a prettier sight to see than the long line-up of English Beer Engines that our members bring to the November Real Ale Competition. There should be 21 of them all lined up on the temporary bar on Bill and Wendy's porch. Yeah, 21, but there could have been 22. I was talking to one beer engine owner this past weekend, and he said he would not be bringing his engine to the November meeting this year. At first I was a bit surprised, since his engine had been at the five previous Real Ale meetings. It seems that someone cut his beer line last year in order to replace the fitting that was on the end, and that was not appreciated. And you know what, I don't blame him.

You might not realize it (or maybe you do if you've tried to acquire one), but beer engines aren't cheap. They usually run from \$150, reconditioned if you acquired it in the UK and brought it back yourself, up to as high as \$500 for a new one shipped to the States. On top of the cost, these are not easy to find. So, it should be understandable that the owners are more than a little protective of their investments. I know I am of mine! Sure, cutting a plastic beer line attached to an engine doesn't seem like a federal offense, but some of the lines are specially sized to fit the beer engine, with the fitting at the end permanently fixed. Once cut, the whole line has to be replaced for the engine to work.

Bottom line is that we're asking you to respect the property of others, and please don't do anything that would compromise this event. All it takes is for someone to mess around with someone else's engine, and then you can count on that engine being lost. And if it happens a couple more times, it could be the end of this event. So, please, like everything else in someone else's home, treat the beer engines with respect. It looks like we've lost one engine this year. Let's hope we don't lose any more.

See you all at the Real Ale Meeting!



## Culture Coach

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

### Real Ale:

November is our annual Real Ale competition. We want to make this the largest real ale event on the east coast. Our goal is 40 real ale entries. You are the key to making this happen. We need you to enter a real ale. BURP is counting on you. Contact Tom Cannon to get instruction on entering your real ale.

### October Results :

October's BURP meeting featured a strong ale competition. There were 14 entries, and needless to say our judges were feeling good by the end of the judging.

The winners of the competition, gaining brewer of the year points were:

- 1<sup>st</sup> place** – Bill Ridgely with a Wee Heavy
- 2<sup>nd</sup> Place** – Mel Thompson with an American Barleywine
- 3<sup>rd</sup> Place** – Mel Thompson with an English Barleywine

Brewers picking up Freshman Brewer of the Year points were:

- 1<sup>st</sup> Place** – Mel Thompson with an American Barleywine
- 2<sup>nd</sup> Place** – Mel Thompson with an English Barleywine
- 3<sup>rd</sup> Place** – Christian Parker with a Wee Heavy

### Brewer of the Year Standing:

The Brewer of the Year competition will culminate with this month's Real Ale Competition, and it is too close to call a winner. Reigning Brewer of the Year, Andy Anderson, is in a dead heat with Keith Chamberlin. Mel Thompson is currently in third place, but Dave and Becky Pyle are just behind him and are poised to knock Mel out of that third place slot.

In the first BURP Real Ale competition, Andy Anderson took first place. But it was at his house, so, well you know. At the second Real Ale competition, Keith took first place. At the third, Andy took a second place. At the fifth, Andy also took a second place. Now here we are at the sixth. Andy has had a good showing over the years. Keith has not placed in the last three years, but has shown that he can win the big one.

In the Freshman Brewer of the Year Competition, Mel Thompson has the lead. However, Christian Parker and Mark Hogenmiller are right behind, and with a good showing could overtake Mel for the win.

It all comes down to this last competition of the year. Just like last year when Andy came from behind to knock Steve out of first place by a point and winning his third consecutive Brewer of the Year. Doesn't that just make you sick to your stomach?

Why should you care? Just think how much fun it will be if you are the spoiler. Steve's goal is to sweep the Real Ale Competition, keeping both Andy and Keith from being the sole winner and to disappoint Christian and Mark in their quest to beat Mel. Steve would even settle for taking first and second place and letting Keith take third, giving him a one-point victory over Andy. We encourage you to join the cause. Enter a real ale into the competition and help smash the hopes and dreams of the brewer of the year leaders.

### Minister of Culture Position:

We were happy to serve as Co-Ministers of Culture this year. We tried some new thing, some worked better than others. The best result of our work this

year was the number of entries we had in the SoFB. We hope you were satisfied with our efforts. However, there is still a lot of room for improvement in the portfolio of the Minister of Culture. Robert and I will be leaving the Minister of Culture position, which leaves it open for this year's elections. We encourage you to consider giving back to the club and run for Minister of Culture.



## Recipe Corner

by Andy Anderson

So, you're reading the recipe column. Given the season, are you expecting a recipe for a holiday ale? Some beer with a delicate balance of ginger, nutmeg, and allspice? Well, I prefer to eat my pie, not drink it. So you won't get a liquid Christmas pie recipe out of me. Instead, let's focus on a beer style that is always a BURP favorite: Dry Stout.

The BURP Dan McCoubrey Memorial Stout contest, usually held at the February or March meeting, gets more entries than any of our other monthly contests. That makes sense, as stout is a relatively easy beer to make, by both the expert and the beginner. While yeast viability and proper sanitation issues tend to be the most important items in creating a good stout, it's still important to start with a decent recipe. What follows is the standard recipe for dry stouts. You can vary quite a bit from this recipe, but the basic recipe is fairly simple.

From BJCP guidelines we have:

OG: 1.035-1.050  
IBUs: 30-50 FG: 1.007-1.011  
SRM: 35+ ABV: 3.2-5.5%

If we assume an extraction rate of 25 pt/lb/gal and we want to make a 5 gallon all-mash beer, then here is a recipe for a 1.046 dry stout with 40 IBU of bitterness:

7 lb pale malt (75% of grist)  
1 lb of roasted barley (10% of grist)  
1.5 lb of flaked barley (15% of grist)

Mash at 150F for 90 minutes. Then raise mash temperature up to 165 and sparge. Collect 6.5 gal of wort & boil.

Use approximately 1.5 oz of a medium-high alpha acid hop for 60 minutes. A suggestion would be 7.5 AA Northern Brewer. That will yield 5 gal of 40 IBU beer.

Regarding yeast selection, I do not believe that it is critical to use only the White Lab or Wyeast Irish strain. I believe that neutral yeasts such as the Chico strain (1056) also work well. Just make certain that you use a healthy quantity of yeast and ferment at 68 to 70F. Rack after 10 days into a secondary carboy for purposes of clarification, then either keg or bottle after another week.

There, that's all it takes to make a mighty fine dry stout.

## **BURP 10 and 20 Years Ago**

*Compiled By Bill Ridgely*

### **20 Years Ago, November 1982**

The 1983 BURP elections were discussed at the November meeting, to be held at the next BURP get together in January (There was no December meeting scheduled). President Rick Gaskins reported on his trip to the Yuengling Brewery in Pottsville, PA, where he presented owner Dick Yuengling with an honorary membership to AHA and a subscription to Zymurgy on behalf of the club. Rick also picked up a case of Lord Chesterfield Ale at the brewery, and this was consumed during the meeting. It was agreed that the club would award prizes to members who brought in new members – a can of malt extract for a full year membership and lesser prizes for bringing someone in later in the year (when dues were pro-rated).

### **10 Years Ago, November 1992**

On November 14, BURP held its first Metro Pub Crawl. The crawl started at Hard Times Café in

Alexandria with a lunch of onion rings, chili, and "Hard Times Select", the special Dortmund-style beer brewed by Dominion Brewing Co. Next stop was Amdo Rodeo in Arlington, destined to be the first "fermentation pub" in the area (with unfermented wort trucked in from Dominion Brewing). At the time of the crawl, there were 23 beers on tap at the Rodeo. Crow Bar on 20<sup>th</sup> St NW was next up, featuring the first draft appearance of Pilsner Urquell in the DC area along with draft Spaten Oktoberfest. The original Capitol City Brewing Co at 1100 New York Ave was next. Unfortunately, only one beer was available at the time, an English bitter. The final stop was The Brickskeller at 1523 22<sup>nd</sup> St. Here, the grand finale of the crawl consisted of two kegs of cask conditioned ale provided by Oxford Brewing Co and Wild Goose Brewing Co respectively. Oxford's beer was brewed by none other than Dan Carter, who had moved quickly from his former role as BURP News editor to a new role as head brewer at Oxford.

The November BURP meeting was held at the home of John Gardiner & Pat Compton and featured a "mead & cider expo" as well as a barleywine competition. There was no report on this meeting in the Dec newsletter, and my own recollections of this meeting are extremely hazy. I seem to recall, though, that there were many very happy people there.

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## **RYDler**

Here is a list of all who attended the November 1982 BURP meeting, 20 years ago!

Tom Rusnack, Chuck Popenoe, Scott Muir, Bob Wright, Ken Swab, Bob Klothe, Mark Elert, Bill Quittman, Fred Dormer, Rick Gaskins, Howard Michelsen, Joe Bernstein, Hans Jorgensen, Dave McColloch, Ralph Bucca, Bob Frank, Dave Miner, Mark Coster, Paul Freedman, Ralph Semler, Bob Sharbaugh, Steve Kraemer, Phil Angerhofer, Elaine Vacula, Steve Salamon, Dan McCoubrey

Q - Which of these "originals" are current dues-paying members of BURP??

Q - Extra Credit - Which of these attendees have since passed on (to the big homebrewery in the sky??)

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## **News from the Libeery**

*By Wendy Schmidt*

As part of our on-going series summarizing Homebrew newsletters, this month's selection is the Hot Break newsletter from the Arizona Society of Homebrewers, Mesa, Arizona. Hot Break has many articles on a number of interesting topics, some of these are: The Knight and the Billy Goat (and other Bock lore) - April 1995; Tips for a Friend - April 1996 (handy tips for the beginner to intermediate brewer); Yeast Basics - May 1996; Problems With Fermentation - Jun 1996; and Gravity's Rainbow (A Horizontal Look at Color and Specific Gravity of La Trappe Trappist Ales) -June 1996. The newsletter also has a number of recipes and beer style articles as well as numerous articles about local breweries and beers. You can check out the Libeery's copies of Hot Break at the November BURP meeting. We will also have on-hand some of the Libeery's collection of cooking

### **BURP OFFICERS**

<b>Office</b>	<b>Officer</b>	<b>Phone/E-mail</b>
<i>Fearless Leader</i>	Bill Ridgely	(301) 762-6523 <a href="mailto:ridgely@burp.org">ridgely@burp.org</a>
<i>Minister of Enlightenment</i>	Wendy Aaronson	(301) 762-6523 <a href="mailto:aaronson@burp.org">aaronson@burp.org</a>
<i>Co-Ministers of Culture</i>	Steve Marler Robert Stevens	(703) 527-4628 <a href="mailto:marler@burp.org">marler@burp.org</a> (301) 588-0580 <a href="mailto:roanne2@aol.com">roanne2@aol.com</a>
<i>Minister of Truth</i>	Christine Lewis	(301) 412-7317 <a href="mailto:christinel@msn.com">christinel@msn.com</a>
<i>Minister of Propaganda</i>	Bob Kepler	(703) 218-3776 <a href="mailto:kepler@burp.org">kepler@burp.org</a>
<i>Minister of Prosperity</i>	Kathy Koch	(703) 256-4285 <a href="mailto:kdkoch@erols.com">kdkoch@erols.com</a>
<i>Minister of the Web</i>	Jamie Langlie Paul Langlie	(301) 933-3081 <a href="mailto:langlie@burp.org">langlie@burp.org</a>
<i>Libeerian</i>	Wendy Schmidt	(703) 866-0752 <a href="mailto:schmidt@burp.org">schmidt@burp.org</a>

with beer books so that you can get a head start for the December BURP Banquet.



## BURP Wanderings:

*Craig Somers, Cyclemeister*

During the past year I made trips of two weeks or longer to three notable beer touring destinations: Benelux (Oct. 01), Bavaria (Mar. 02) and East Anglia (July 02). The number of breweries in northern Bavaria (Franconia) has declined from 500 down to 350 in the last fifteen years. In Franconia, the now vanishing tradition is for each village to have at least one brewery. The local keller beer dispensed by gravity from a wooden barrel is brewed on the premises. It's rare to find a brewpub in England or Benelux. However, in England, real ale produced at a regional brewery is served in a unique manner equivalent to keller beer. Eighty percent of the beers I tried in Benelux were from bottles, and all tap beers were dispensed by CO2. Franconian keller beers and English real ales can only be fully appreciated in their locales, and it is difficult to find most Benelux bottled beers outside of their local region.

I have created documents that show my expenses and that list pubs visited and beers tasted during the Benelux and East Anglia trips. My average daily expenses which included lodging, meals, all drinks, trains and miscellaneous costs were \$117 per day in East Anglia and \$87 per day in the Benelux region. All of my lodging in England was in single rooms and a bit less than half of my nights in Benelux was in single rooms. My per diem costs in England are calculated to be 15% more expensive than in Benelux even after adjusting for the difference in lodging costs. The grand total cost including airfares was \$2489 for two

weeks in East Anglia, and \$2629 for three weeks in Benelux.

Quality beer is less expensive through-out Europe than in America. A pint of real ale, which always measures 20 ounces in England and averages around 4% alcohol by volume typically costs two Pounds (\$3.). A 10 ounce half pint always costs exactly half as much as a pint. Most CAMRA recommended pubs that we visited had a real ale that we hadn't yet tried. Out of 108 beers recorded on the East Anglia tour, there were 91 different real ales. The average alcohol content of an 11 ounce bottle of beer that I ordered in a Benelux pub was around 7%, and cost 100 Belgian Francs (\$2.50). I wouldn't have tasted 212 different beers on the Benelux tour without having several traveling companions who were willing to share their glasses with everyone else. Specialty beer bars in Benelux may offer fifty or more different beers, whereas pubs in England or Bavaria rarely serve more than a few different brews.

There are plenty of good beer hunter destinations to be explored. I hope that you will join a trip that I organize, or undertake your own adventure. To view all of the data on the East Anglia 2002 and Benelux 2001 tours visit this link: <http://burp.org/travel>

Further information about the Bavaria tour will be shared once it's compiled. Photos of the Bavarian trip can be seen here: <http://badger.garvin.us/>

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### **Answer to November RYDler:**

A - Ralph Bucca, Bob Frank, Dave McColloch, Chuck Popenoe

Extra Credit - Phil Angerhofer, Dan McCoubrey, Ralph Semler

Above courtesy of Bill Ridgely, current BURP President and archivist.



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## Editors' Corner

*By Christine Lewis, Minister of Truth*

**Articles for the December issue of the BURP News are due by 5:00 P.M. on Monday, December 2.** As always, all subjects related to brewing, recipes, and travel logs are welcome. Meeting reports are also appreciated.

John Esparolini's photo gallery of MASHOUT 2002 pictures are available at [http://www.pbase.com/sloopjohn/mashout\\_2002](http://www.pbase.com/sloopjohn/mashout_2002),

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### **Subject: A philosophy to live by.....**

*Submitted by Dan Fapp*

A philosophy professor stood before his class with some items on the table in front of him. When the class began, wordlessly he picked up a very large and empty mayonnaise jar and proceeded to fill it with rocks, about 2" in diameter. He then asked the students if the jar was full. They agreed that it was.

So the professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles, of course, rolled into the open areas between the rocks. He then asked the students again if the jar was full. They agreed it was.

The professor picked up a box of sand and poured it into the jar. Of course, the sand filled up everything else. He then asked once more if the jar was full. The students responded with a unanimous "Yes."

The professor then produced two cans of beer from under the table and proceeded to pour their entire contents into the jar - effectively filling the empty space between the sand. The students laughed. "Now," said the professor, as the laughter subsided, "I want you to recognize that this jar

represents your life. The rocks are the important things - your family, your partner, your health, your children - things that if everything else was lost and only they remained, your life would still be full. The pebbles are the other things that matter - like your job, your house, and your car. The sand is everything else. The small stuff." "If you put the sand into the jar first," he continued "there is no room for the pebbles or the rocks. The same goes for your life. If you spend all your time and energy on the small stuff, you will never have room for the things that are important to you. Pay attention to the things that are critical to your happiness. Play with your children. Take time to get medical checkups. Take your partner out dancing. There will always be time to go to work, clean the house, give a dinner party and fix the disposal. Take care of the rocks first - the things that really matter. Set your priorities. The rest is just sand."

One of the students raised her hand and inquired what the beer represented. The professor smiled. "I'm glad you asked. It just goes to show you that no matter how full your life may seem, there's always room for a couple of beers."