



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

Check
burp.org for
the latest in
official
information.

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

December 2002

328 Cool Breeze Court
Pasadena, MD 21122



Primary Fermentations

By Bill Ridgely, Fearless Leader

Boy, if only the Real Ale Festival had been held on Friday, Nov 15th rather than Saturday the 16th. Friday was a gorgeous 60-degree sunny day. Saturday was, well, something else. Nonetheless, we managed to pack 100 or so people (including a 5-piece Dixieland band) into Chez Aaronridge for one of the best Real Ale Festivals ever! The 48 kegs far eclipsed our next best Real Ale event (which I believe featured around 35 kegs). The 20 beer engines used to serve them were also a record, to the best of my recollection. And the food was outrageous! There were three whole turkeys contributed (roasted, smoked, and deep fat fried) in addition to an incredible number of other wonderful dishes. BURPers really outdid themselves this time both in brewing for the event and providing food. My thanks go to everyone who contributed in so many ways.

In particular, I'd like to thank the two BURPers whose vision started the Real Ale Competition and Festival – Andy Anderson & Tom Cannon. Both of these guys worked tirelessly to make the event a success, and Andy's special 4-way Mild Ale (served on gravity, beer engine, CO₂, and nitrogen) was a real eye opener and a wonderful educational



December Holiday Meeting
At the American Legion Post #139
Arlington, Virginia
Thursday, December 12, 2002
6:00 PM



BURP Elections 2003 on the Horizon

January Meeting
Pale Ale Competition
Saturday, January 11, 2003
1:00pm

experience. Thanks also go to all of the judges and stewards who worked at the competition Friday evening and also to Alison Skeel, who performed yeoman service once again as "Chief Glass Washer" for the event. Finally, special thanks to everyone who brewed a real ale for the event as well as everyone who contributed a beer engine. It never would have happened (or been a rousing success) without you.

The last major event of the BURP calendar year will be held on Thursday, Dec 12. The Holiday Banquet is another of my favorite events because it's a showcase for BURP culinary skills. As always, we ask that you use beer in your dish if at all possible. Also, please bring those special holiday brews to this event. It's always fun sampling those winter warmers and spiced ales. Once again, I'll be recognizing those who contributed to the success of the club over the course of the year.

Especially important at the Holiday Banquet will be nominations for 2003 club officers. As always, I encourage you to make a contribution to the club's continued success by running for office. BURP has been one of the best clubs in the country for many years because we've had great people working hard to put outstanding programs and events together. Please help us to continue that reputation for excellence.

I look forward to seeing you all in Arlington on the 12th. Cheers!

Real Ale Festival VI Results

1st Place	Rick Garvin & Christine Lewis – Special Bitter
2nd Place	Bob & Betsy Kepler – Special Bitter
3rd Place	Jason Russ – Stout
Cellarman's Choice	Wendy Aaronson & Bill Ridgely - Porter

Join Your Fellow BURPers for the Annual Potluck Holiday Banquet Thursday, December 12

The December BURP meeting will be our Annual Potluck Holiday Banquet. This fabulous feast will be held at American Legion Post #139 in Clarendon, VA on Thursday, December 12. Doors will open at 5:00 PM for those who wish to help set up and decorate. Festivities will begin at 6:00 PM, and we ask that everyone be out of the facility by 10:00 PM.

As always, volunteers are needed to help with decorating and setup. If you would like to assist, please contact one of the Holiday Banquet Coordinators shown below:

Betsy Kepler – 703-218-3776 (e-mail
bkepler@congressionalfcu.org)

Alison Skeel – 301-942-3622 (e-mail
skeel@burp.org)

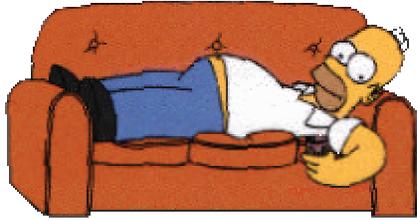
As with previous banquets, everyone should plan to bring a dish of their choice. If you are not sure what to bring, please feel free to contact one of the above for suggestions. In past years, there have been a wide variety of appetizers, soups, salads, main courses, and desserts. We hope this tradition carries on. It has also been a longstanding tradition to use beer in dishes, if at all possible, so be creative. Try to provide enough food for at least 6-8 people.

Special Note: We will not have access to the kitchen this year, so no cooking facilities will be available. All dishes must be prepared ahead of time or at the serving table. A microwave will be available for reheating, and electrical outlets and power strips will be available for crockpots and other heating devices as needed.

In addition to great food, the holiday banquet is always a showplace for homebrewed holiday beers, so please bring your best efforts to share around. Festivities will include recognition for all those who helped the club in so many ways over the course of the year. Nominations for 2003 BURP officers will also be accepted. Please consider becoming more

active in your club by running for an officer position the coming year.

The holiday banquet is always one of BURP's premier events and an opportunity for you to show off both your cooking and brewing skills. Don't miss the fun. Join your fellow BURPers for a great time and a feast to remember!



Culture Coach

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

Our term as Minister of Culture is coming to an end and we have much to be thankful for. During the past year, we have been able to try some new ideas. Some worked out well. Others were not as successful. We also had the pleasure of working with some great people.

Last January when we tried to develop the competition schedule, we ended up in a long-winded conversation about the purpose of the BURP monthly competitions. Are the competitions for providing feedback to brewers about their entries, giving judges the opportunities to hone their judging skills or deciding the best beer? In the end we tried to establish a system serve the BURP members in a multi-faceted manner. We would like to thank Bill Ridgley and Andy Anderson in helping us sort thru our various options. Hopefully everyone has enjoyed the choices we made.

After establishing the monthly competitions, we started organizing this year's Spirit of Free Beer. Fortunately there were a large number of people who were willing to generously give their time and energy. Although we have tried to acknowledge the

individuals who made this year's SoFB so successful in previous articles, we want again to express our appreciation to everyone. There were a number of interesting stories connected with this years SoFB but none as interesting as Keith Chamberlain brewing the First and Second the Best of Show beers. They were great beers.

It was an interesting competition for Brewer of the Year. Keith Chamberlain had a large lead due to his SOFB wins. Like last year, Andy Anderson came on strong after the SoFB. Andy and Keith Chamberlain were tried going into the Real Ale competition. Both of them had winning beers in the real ale competition in previous years so it was a real toss up. There were so many great beers at the Real Ale contest that neither of them was able to win a ribbon. Since the Brewer of the Year contest ended in a tie, Keith and Andy are the 2002 Co BURP Brewer of the Years. The Freshman Brewer of the Year was a close competition all year. Mel Thompson ended up edging out Christian Parker and Mark Hogenmiller. Our congratulations to all the winners.

Now that the competitions have been completed it is time for some fun. The last several years during the Christmas party a popular vote has been held for the favorite Christmas beer. In order to maintain this tradition, anyone can enter a beer in any style. The beer that receives the most votes will win. Everyone present is encouraged to vote once.

Since the next Minster of Culture will not take office until January, we will organize the January Pale Ale contest. Although the new Minister of Culture will new the final the schedule, it appear the first three months will be:

January: Pale Ales (BJCP Cat. 6A, 6B, and 4C)
February: There will be no club only contest due to the MCAB contest and events
March: Stouts (all BJCP 16 categories)

We want to wish you Happy Holiday and Great New Year.

Bedford Special Bitter

By Rick Garvin and Christine Lewis

When we set out to make the beer that went on to win best of show at the Real Ale Competition the idea was to avoid the mistakes that had hurt us in previous years:

- Sanitation
- Proper yeast selection
- Matching the yeast with the right recipe

One of the worst beers ever tasted at a RAC was Rick's first entry, a beer that received a score of 13. Imagine a beer that tasted pretty good on kegging developing a raging lactobacillus infection. The next beer tasted fine, but used the Wyeast Chico Ale yeast strain used by a large number of brewers for very reliable ale production. In a cask conditioned ale it comes across as cloudy, if not chunky.

The next beer was a Mild that turned out quite tasty and brilliantly clear. The gravity was a too high at 1.038, but we could not bring ourselves to throw enough wort away to hit the target OG of 1.034. A bigger problem was the yeast selection. The White Labs Bedford ale yeast is an awesome yeast that flocculates aggressively. It ferments to terminal gravity in three days at 65F with light ester production. The joke in our house is that the flocculation process is so aggressive that you can hear it from another room. "Pop, boom. What was that? Oh, Daddy, your beer is ready!" The problem with this yeast in a Mild is that it has a lot of mineral, and even wood, accentuating fermentation character. Imagine a mineraly Mild – orthogonal goals. At least the stewards drank a lot and it made it to the BOS table, for a very short while.

This year we took that wonderful Bedford yeast and asked how we could make the beer that would best show off the complex yeast character. Tom Cannon and Andy Anderson mentioned that Bombadier Ale was rumored to be made with this yeast. This is a beer with a crisp mineral backbone, assertive hops, and malt backing things up. Bedford Special Bitter is our homage to the White Labs Bedford yeast.

What would we change in this beer? Steve Marler judged this beer at the first round and the best of show table. He thought the beer had a lingering sweetness. This may be because of two reasons – priming sugar and Vienna malt. The beer was kegged three weeks after brewing and was extremely bright in the fermenter. We had to stir the sediment to get any yeast into the keg with the 1/3-cup corn sugar we used for priming. It seemed that most of this corn sugar was not fermented at judging. We would probably try kegging immediately following fermentation with a minimum of priming. The Vienna malt was used to add grain complexity without adding color. We would probably back off the Vienna 25% to create less sweet malt character.

Recipe for 13 gallons

OG: 1.043

FG: 1.009

Color: 6-8 SRM

IBU: 36 (goal)

Ingredients:

21 lbs Crisp Maris Otter Pale Ale Malt

2 lbs Weyermann Vienna Malt

1 lb Weyermann CaraMunich I

2 lbs rice hulls

2 oz Hop Union Horizon hop pellets – 11% AA, 60 minutes

1 oz US Tettnanger pellets – 5.3% AA, 10 minutes

1 oz Styrian Goldings pellets – 4%, 10 minutes

1 ½ Tbsp Gypsum in boil

2 tsp rehydrated Irish moss – 15 minutes

1 tsp rehydrated Wyeast yeast nutrient – 15 minutes

1 quart White Labs Bedford ale yeast starter – OG 1.045

Process:

1 hour mash at 150F with 26 quarts water.

Mashout to 168F adding 14 quarts boiling water and heat.

Sparge to collect 14 gallons at 5 SG points below goal – 1.038

Boil for 30 minutes before adding first hop addition.

Chill to 70F using a counterflow wort chiller.

Pitch yeast starter and ferment at 65F ambient

Details: Filter water through charcoal filter. Underlet mash tun with 150F brewing water to bottom of screen. Add 2 lbs rice hulls. Then add malt and 165F brewing water in three lots. Let mash rest for one hour at 150F. Add boiling water and heat to achieve 168F. Proceed with sparge.

Notes: Prior to start of boil, wort was discarded and replaced with treated brewing water to achieve a boil starting gravity of 1.038 to reach 1.043 OG. We did not use any finings in this beer. For us, finings introduce problems that are better solved with great yeast. Bob and Betsy Kepler used finings with the same yeast and came in second BOS. The deciding factor was clarity; our beer was hazier but theirs had some tiny floating isinglasss flecks. If the beers were equal in clarity their dry hopping may have taken the day. I say, shorten your dip tube and use flocculent yeast.

Most of the ingredients were purchased at Jay's Brewing Supply. Thanks to Jason Russ for supporting our occasional odd requests. We had no idea that 50 lbs of rice hulls was that large. Thanks to HopUnion for donating great hops to BURP for SOFB; the Horizon hops were quite tasty.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, December 1982

There was no BURP meeting held in December, but BURPers remained active, visiting new and established breweries and making plans for the New Year. In mid-December, several club members visited the construction site for the new Chesapeake Bay Brewing Co in Virginia Beach. The report of the visit appeared in the business section of the Washington Post. Dan McCoubrey also visited Newman's Brewery in Albany, NY where he attempted to purchase a keg for club consumption. Unfortunately, beer was available only in plastic jugs, so his hopes for providing the beer for the next club meeting were dashed.

10 Years Ago, December 1992

The 1992 BURP Holiday Banquet was held at the Blob's Park Bavarian Beer Garden in Jessup, MD and featured an all-you-could-eat buffet along with a live oompah band. Several BURPers were seen on the dance floor cutting the rug with Blob's regulars. The highlight, though, was the arrival of John Gardiner with about 30 cases of Corsendonk Ale and Samiclaus Ale contributed by George Saxon of [Phoenix Imports](#). Phoenix was unable to sell the beer because the Corsendonk bottles were missing the required health warning on the label, and the 2-year old Samiclaus bottles were considered outdated. Each person attending the banquet went home with a case of beer.

The December BURP News featured Flying Foamhead Dave Smith's article about finding good beer in Budapest, Jim Dorsch's article about pub crawling in New York City with George Rivers, and Robin Garr's recipe for a spiced ale called "Yellow Cat Hot Damn".

GREAT TASTE OF THE MIDWEST

By Woody Lee

Take a summer afternoon in Wisconsin, add over 100 brewers from throughout the Midwest offering more than 400 beers during a five hour event, and you have the recipe that's made the Great Taste of the Midwest so successful over the past 16 years.

The 17th Annual "Great Taste" will be held on Saturday, August 9, 2003 on the shores of Lake Monona in beautiful Madison, Wisconsin. The event is sponsored by the Madison Homebrewers and Tasters Guild and is once again guaranteed to be a sell-out. See their website, www.mhtg.org, for more information and a list of participating brewers from this year.

Small groups of BURPers have made the pilgrimage to Madison over the past several years to enjoy the festivities, but I believe more of you should have the experience. That's why I've taken the initiative to hold a block of rooms at The Madison Concourse Hotel for the night of the 9th in the hope we can have a larger BURP contingent at next year's event.

Recognizing that the date conflicts with MASHOUT [unless it's shifted a week], I held just ten rooms. Now there are just six left...two in the Governors Club level [\$129 single, \$139 double]...and four in the Concourse level [\$109 single, \$119 double]. For more information about the hotel and levels of accommodation, go to www.concoursehotel.com. The hotel is also located within walking distance of Great Dane Brewing Company, Angelic Brewing Company, and the Essen Haus restaurant, where you'll find German beer, food, and music at its finest.



Notes from the Minister of Prosperity

By Kathy Koch

To make reservations, call the hotel directly at 800-356-8293. Our rooms are being held in the name "BURP" (what else?). I've only held them for the night of the 9th, so if you plan to come early or stay late, please make those arrangements separately with the hotel. Please let me know as you make reservations (dnwlee@comcast.net) so I can keep track of the rooms in case we need to put more on hold.

You'll also see by the MHTG website that tickets won't go on sale until May 1st. In April, I intend to contact the Guild and see if they'll be willing to guarantee a block of tickets for BURP, and if so I'll make arrangements to collect your money [likely to be just \$20 per person] and get the tickets for our group.

As for flight and travel arrangements, you're on your own. I'm sure most of you will want to travel independently to other brewpubs and breweries in the region [Chicago, Milwaukee, New Glarus, etc.], and that goes way beyond my capabilities as an amateur tour operator.

Questions? Send me an e-mail at the address above, or call me in the evenings at 703-354-9875.

? ? ? ? ? ? ? ?

RYDler

Q: Who is James Boag? Where might you find one?

? ? ? ? ? ? ? ?

At the close of the year, it is time for a brief report summarizing BURP's finances. We began 2002 with a bank balance of \$13,200 and a cash reserve for raffle ticket sales of \$25. There were bills outstanding at that time for \$1179 that have now been paid. As reported earlier, our first big activity in 2002, SOFB, successfully encouraging the home brewing hobby with 400+ entries and ended with a slight financial gain for the club.

Other income over the course of the year consisted primarily of membership dues and raffle ticket sales. Depending on the month, dues amount to between \$125 and \$200 per month. Now that we've reduced the printing and mailing costs of the monthly newsletter with online delivery, our dues income is once again covering our administrative costs. These included membership, newsletter and treasurer supplies and minimal postage, printing, nametags and other administrative miscellaneous.

Raffle income ranged between \$175-275 per month for the nine months in which a raffle was conducted. This income covers meeting expenses, ribbons for competitions, paper goods and the purchased raffle prizes. Our raffle purchases have included some of the beers that are always popular, clothing items, trays, tap handles, grains and home brewing supplies and all manner of breweriana. Our members have donated many similar items.

Meeting expenses included beers for educational tastings, chair and/or table rental when necessary, paper goods and supplies for club competitions, contributions to the music expenses at the chili cookoff and real ale festival and the food, game

prizes, commercial keg and port-o-pots at the Oktoberfest (Sept.) meeting. In another nonroutine expense this year, BURP paid for materials for the 20th Anniversary "big brew" which is now aging for future enjoyment. We have also prepaid a \$500 deposit for the meeting space for meeting space for the 2003 MCAB being conducted by BURP for the national home brewing community.

We conducted a well attended BJCP class, which required participants to pay a fee covering much of the cost of sample beers and photo copying. (Leftover beers went into the raffle) This resulted in a better informed membership and several newly qualified judges for the club.

Mashout was well attended this year and fees were adequate to allow us to finish slightly ahead of costs, in spite of a bit higher outlay for a wonderful band on Friday night. I am led to believe there are a some minor costs still outstanding, but these should not exceed what we took in.

All in all, we experienced a very active year, which brings us to the following accounting:

Bank Deposits	\$13,192.00
Cash on Hand	\$ 125.00
Prepaid Deposit	\$ 500.00
Accounts Receivable	Nov. and Dec. Dues
Accounts Payable	Remaining Mashout bills; Dec. meeting expenses

I am not aware of any large holdover bills similar to last year's. The first area of nonroutine expenses/income for the new year will be MCAB. A dedicated working group has already begun seeking sponsors and setting ticket prices for that event. Following closely behind will be SOFB. There of course, will be the usual expenses, raffles, dues, and incredible amounts of volunteer effort by our many members. The members are the key reason we are successful financially as we continue to support the home brewing hobby for new enthusiasts and the ever-improving veterans. I encourage everyone to get busy brewing and bring your ideas for club activities forward for the next year.

Foamy Pages

(BURP Book Club)

Home Brewers/Beer Lovers have incredibly diverse backgrounds, experiences and a great variety of interests. We don't just sit around in front of the TV and drink yellow beer. I invite you to find this out for yourself. Come join your fellow BURP members for suds and words. Come learn something about your fellow Home Brewer/Beer Lover and maybe about yourself.

At each BURP meeting we will choose a book to be discussed at the next meeting. Subjects will only be limited by the imagination or desires of the group. We will get together from 1:00 to 1:30 of each meeting and exchange views, critiques, reviews, and personnel impressions of the monthly book.

First Meeting of the group is planned for the January meeting. The first book we will discuss is "Napa" by James Conway. All other books will be chosen at the conclusion of our gathering.

Let's put some BURP heads together both the cool, foamy kind and the warm friendly kind, and stimulate our minds as well as our palettes. Please e-mail Janet at DH2N3@aol.com or Betsy at betsy@burp.org so that we can determine interest.



BURP Wanderings:

Craig Somers, Cyclemeister

Belgique Gourmande Dinner

On Saturday, February 22, BURP has all of the Bistrot Belgique Gourmande reserved for the whole evening for a group dinner. There are forty seats available, and you must contact Craig Somers (301-423-0380) or craigsbike@burp.org to reserve seats.

The restaurant opens at 6:30PM, and meal orders must be placed no later than 8:30PM. The beer selection features fifty Belgian beers. Due to the MCAB competition there is no BURP meeting, so this is your opportunity to party with BURP friends in February.

The Bistrot Belgique Gourmande is located at 302 Poplar Alley, Occoquan, Virginia 22125 which is a half hour drive south of DC. To view the menu, beers or directions visit this site: <http://www.belgique-gourmande.com/>

? ? ? ? ? ? ? ?

Answer to December RYDler:

A: Southernmost major commercial brewer. There are four James Boags:

James I, who set up the Tasmanian Brewery in Launceston; James II, the beer magnate who expanded the business; James III, one of his many sons, and; James IV, also known as Bill.

Bill's brother George, was the last of the family to work at the brewery and at 89 years of age attended the 21 November 2002 opening of Boag's Centre for Beer Lovers, unveiled at the historic Tamar Hotel, whose history could be traced back to 1825.

? ? ? ? ? ? ? ?

Articles for the January issue of the BURP News are due by 5:00 P.M. on Wednesday, January 1. As always, all subjects related to brewing, recipes, and travel logs are welcome. Meeting reports are also appreciated.

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 Paul Langlie	(301) 933-3081 langlie@burp.org
<i>Liberian</i>	Wendy Schmidt	(703) 866-0752 schmidt@burp.org

Editors' Corner

By Christine Lewis, Minister of Truth

Rick and I spent Thanksgiving weekend in the Philadelphia area sampling many fine beer products. Our stops included Kclinger's, Victory, The Standard Tap, Nodding Head, Monk's, Ludwigs Garten & Manayunk Brewery. Suffice to say, the cask ales at the Real Ale Competition were better than any of the cask ales we tried, in particular Yard's ESA and Troegs ESB. More to come on the trip in the next newsletter.