



# BURP NEWS

The Official Newsletter of the  
BREWERS UNITED FOR REAL POTABLES

*"A drink a day keeps the shrink away"*  
*Edward Abbey*

Check  
[burp.org](http://burp.org) for  
the latest in  
official  
information.

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December 2003

328 Cool Breeze Court  
Pasadena, MD 21122



## Garvin's Grist

*By Rick Garvin, Fearless Leader*

BURP had another great October and November. The October meeting at **Nick and Teri Steidl's** Mason Neck Party Point was blessed with great warm weather. **Alan Hew's** pomme frites were awesome, Nick and Teri provided a great baked turkey, and there were lots of hot dishes and tasty bits. The kids had a ball playing on the beach – nice sand box! The beers were weird and our new weird BURP member, **Kris Featheringham**, won first place with his Raspberry Ale. Weird? **Mel Thompson** and **Andy Anderson** came in second and third. Beer obsessed? What do these guys do in their spare time? Answer: make free beer for us!

November brought us the BURP Real Ale Festival which was a great hit again this year. The quality of beers continues to amaze me. All of the beers I had were great – some were even superb. **Mel Thompson's** Oatmeal Stout was black velvet. But, there were so many excellent real ales that you really had to obsess to try them all. The top winning beers were excellent, but most of the rest of the beers really were worth seeking out. I especially enjoyed the Milds. The BURPers went all out on the food as well. It was nice to see many new faces at this meeting along with their new memberships.



**December Holiday Meeting**  
**Arlington, Virginia**  
**Monday, December 8, 2003**  
**6:00 PM**

**January Meeting**  
**Pale Ale Competition**  
**Clifton, VA**  
**Saturday, January 17, 2004**  
**1:00pm**

One of our long time friends in BURP passed away in October. **Lynn Burroughs** has been a BURP member with her husband **Mike Graham** for as long as I can remember. I have fond memories of chatting with Lynn on the sidelines at BURP meetings as she observed the different interesting habits of our BURP friends. I also occasionally ran across Lynn professionally where she worked at ATCC. Lynn managed Internet security for the folks who are the global bioresource center for maintaining and distributing biological materials, including beer yeast. I remember Lynn with a smile.

Our next BURP event is our annual pot-luck holiday banquet. Join us to celebrate Christmas, Hanukah, Festivus, and Winter Solstice with your best food contributions and beverages. The Holiday Breakfast Cereal Beer challenge promises to give us all something to talk about. We will be having our nominations for 2004 officers. There are lots of opportunities to serve. The position of Newsletter Editor is still open. This is not a difficult job for an organized person. You do not have to write the whole newsletter! You just need a word processor with a spell checker and 4 hours per month!

Cheers, Rick

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***RYDler***

Q: If Mount Everest is 29,035 feet above sea level (77,427 beer cans stacked high) where is Honorary BURPER, MC @ Bricks, author of Hop Pocket & Pils, Bob Tupper and his wife, Ellie, in their quest to evaluate the brews of the World?

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**Join Your Fellow BURPers for the Annual Potluck Holiday Banquet Monday, December 8!**

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 Monday, December 8. 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 below:

Site Co-ordinator, Betsy Kepler – 703-218-3776  
(e-mail [bkepler@congressionalfcu.org](mailto:bkepler@congressionalfcu.org))  
Decorations Pixie, Alison Skeel – 301-942-3622  
(e-mail [skeel@burp.org](mailto: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. We will have limited access to the kitchen this year. This access is intended for reheating, not major cooking. All dishes should be prepared ahead of time as much as possible. 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. Due to large number of Holiday Competition kegs expected (16 at last count), we ask that you please only bring Holiday style homebrews (and very limited commercial Holiday styles) 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 2004 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!

Directions to the ALP:

**The American Legion Post #139**

3445 Washington Boulevard, Arlington, VA 22201

**By Metro:**

Take the Orange Line to the Virginia Square/GMU station. Take the escalator to the street level, and turn 180 degrees to face North Fairfax Drive. The station is at the intersection of N Fairfax Drive and N Monroe Street. Cross Fairfax Drive and walk along Monroe Street. Monroe Street ends at Washington Blvd; Giant Supermarket will be on the right. At the light/crosswalk, cross over to the north side of Washington Blvd and then turn right. Walk about ½ block along Washington Blvd. and the ALP #139 will be on the left.

**From Washington, DC:**

Cross over the Roosevelt Bridge; follow signs to the George Washington Parkway. Once on the parkway, exit at Spout Run (left exit). Continue through first light, and the second light (where there is a shopping center on the right) crossing over Route 29 (Lee Highway). Spout Run becomes Kirkwood Road after crossing Route 29. Turn right onto Washington Boulevard. The ALP is on the right, about ½ block onto Washington Blvd. There is a small parking lot at the ALP and street parking is extremely limited.

**From I-66 Westbound:**

Exit I-66 at Glebe Road. At the light turn left onto Glebe Rd. At the next light, turn left onto Washington Boulevard (the Comfort Inn will be on your left.) Stay on Washington Boulevard until you see the Giant Supermarket on the right. The American Legion Post is on the left across the street from Giant. There is a small parking lot at the ALP and street parking is extremely limited.

**From I-66 Eastbound:**

Exit I-66 at Glebe Road/North Fairfax Drive (exit 71). The exit ramp turns into North Fairfax Drive. After traveling about one mile on North Fairfax Drive, you will see the Virginia Square/GMU Metro station on the right at the intersection with Monroe Street. Turn left onto Monroe Street. Monroe Street ends after a block or so at Washington Blvd; Giant Supermarket will be on the right. Turn right onto Washington Blvd. The ALP #139 will be on the left up about ½ block.

**From I-395 Northbound:**

Exit I-395 at Glebe Road (Rte 120 North) /Marymount University (exit number 7B.) Continue on Glebe Road for approximately 3 ½ miles, passing Ballston Common Mall on the right. Continue on Glebe Road crossing over Wilson Boulevard and Fairfax Drive. You will then see the Comfort Inn on the right at the next major intersection. Turn right here onto Washington Blvd. Stay on Washington Boulevard until you see the Giant Supermarket on the right. The American Legion Post will be on the left across the street from Giant. There is

a somewhat small parking lot at the ALP and street parking is extremely limited.



## BURP Elections 2004 on the Horizon

Yes, once again it is time to elect new officers to serve us as leaders of BURP. Please nominate your friends and enemies at the December meeting or on BURPlist. A ballot and directions about how to vote on the Internet will be included in the January newsletter. Open positions are:

**Fearless Leader (President)**

*Duties:* Coordinates BURP activities with other officers. Makes announcements at meetings. Represents BURP to the public. (Which means that you can send articles to your relatives, who will do almost anything to avoid telling their neighbors what you do for fun.)

**Minister of Education**

*Duties:* Organizes several educational sessions about brewing techniques or particular styles. Sets up yearly preparation courses for the BJCP exams. Holds pre-meeting commercial beer tastings to assist club members hone style recognition skills.

**Minister of Culture (Competitions)**

*Duties:* Runs monthly club competitions and writes articles about styles for the BURP News. Orders ribbons for contests. Recruits the competition organizer for the Spirit of Free Beer or does it him self/her self. May organize trouble-shooting corner at meetings.

**Minister of Truth (Newsletter)**

*Duties:* Edits the BURP News and gets it to you in time for you to know when and where the next meeting is. Solicits articles and people to be meeting reporters. Serves as BURP's Secretary for its official functions.

**Minister of Propaganda (Membership)**

*Duties:* Serves as BURP'S point of contact with folks who are interested in joining. Maintains the club membership database and electronic newsletter notification e-mail list. Prints the membership cards. Sends out renewal notices.

**Minister of Finance (Treasurer)**

*Duties:* Knows where the money comes from and where it goes. Maintains the BURP bank account. Participates heavily in financial forecasting issues, such as "can we afford to front the money for T-shirts, glasses, and openers." Makes reimbursements when presented with appropriate receipts.

**Minister of the Web (Web page)**

*Duties:* Administers [burp.org](http://burp.org). Maintains the web site. Creates new pages for upcoming BURP events and updates the web pages. Keeps the BURP Calendar current. Custodian for BurpList and BURP's administrative internet mailing lists. Maintains the @burp.org email aliases.

**Minister of History (Libeerian)**

*Duties:* Maintains the BURP Libeery, a great resource, which is underutilized. Receives newsletters from clubs all over the country, which is pretty interesting. Sends the BURP goon squad after people who have not returned Libeery material.

**Euro Tour de BURP: Prague to Vienna**

Part 1 – Some Brief Highlights

*By Bill Ridgely*

The **2003 Euro Tour de BURP** bike trip took place from Sep 28 – Oct 13, 2003. Seven BURP members participated in the ride from Prague, Czech Republic to Vienna, Austria. **Wendy and I** biked the entire trip and clocked out at exactly 600 KM (about 375 miles) total. Other participating BURPers included **Craig Somers, Chuck Popenoe, Bud Hensgen, and Barb & Tom Williams.**

The main purpose of the trip (other than just enjoying each other's company and the beautiful countryside) was to sample as many Czech lagers

and Moravian wines as we could find and visit at least a couple of breweries and vineyards.

There were many other highlights, however. Here are some of my favorite memories from the trip:

\* **Touring Prague** – While Prague is not a good city for bicycling, it is an easy place to navigate on foot and using the subway and tram systems. We spent two days in the city and saw most of the main sites, including Prague Castle, the Charles Bridge (with its wonderful street performers), and the Jewish Quarter. The city reached its peak of wealth and influence during the Renaissance (15th C), and many of the most beautiful buildings date from that time.

\* **Prague Pub Crawl** – Despite the long flight from DC, we managed to visit some excellent pubs on our first day, including U Bubenicku (with beautiful wall murals) and the famous U Fleku (Prague's oldest small brewery, founded in 1499 and producing the wonderful and unique "Flekovsky Lezak 13", a 5.5% ABV complex, unfiltered dark lager.). U Fleku is, unfortunately, rather a tourist trap now (few locals patronize it). It is considerably overpriced by Czech standards, but the beer is still excellent, and the place is a must-visit for first timers. We finished the day (and had dinner) at Novomestsky Pivovar, one of the city's newest brewpubs. Here, we sampled the tasty pale and dark versions of "Kvasnicovy Lezak 11", both versions unfiltered, woody, and hoppy.

On our 2nd day in Prague, we were escorted by an acquaintance of Craig's named Pavel (reporter for the local Prague Post newspaper), who took us to several wonderful pubs, including U Pinkasu (a fine example of a pub still patronized primarily by locals) and U Rotundy (a pub near the Charles Bridge with a large, boisterous dining/beer hall on the lower level). The best stop on our tour was the Pivni Galerie in Holesovice, which I likened to The Brickskeller in DC. It featured beers from all small and medium-sized Czech breweries (180 beers from 34 breweries at current count), mostly in bottles, although there were also two taps rotated daily. Over the course of a couple of hours, we (along with Galerie owner Petr Vanek) went through a significant number of these products. In addition to the many pilsner-style and dark lagers,

we sampled some of the Republic's more unique beers, including "Specialni Kvasar" (5.7% honey beer from Pivovar Cerna Hora), "Krkonosky Medved Special Tresen" (5.0% sweet cherry beer from Pivovar Basta), and "Primator Double Tmavy Special 24" (the strongest beer brewed in the Czech Republic, a 10.0% dark, doppelbock-like lager from Pivovar Nachod).

\* **Cycling the Czech Backroads** – Our cycle route followed mostly small farm roads and cycle paths and took us through beautiful rolling countryside dotted with many small towns, villages, and the occasional castle or chateau. One of my fondest memories is stopping along the roadside to pick up and eat the delicious small Damson-like plums and apples that had fallen ripe from the trees that seemed to line every country lane. There were also a number of nut trees of various types, and locals were seen frequently biking or walking along the roads harvesting these nuts.

Renaissance Towns & Architecture – Several of the towns we stayed in or visited were historically significant (Tabor, Trebon, Slavonice, Valtice), and one (Ceske Krumlov) was on the UNESCO World Heritage List. Many buildings dating from the 15th C featured a style of decoration called "sgraffito", with designs scratched directly into the plaster on the exterior building walls. These were ornate and beautiful. I found some of the most interesting artifacts from the Renaissance era to be lone bronze statues found along the roadside, often in the middle of nowhere. You never knew when you'd crest a hilltop and find a beautiful Romanesque statue along the edge of a plowed field or in a forest.

\* **Czech Food** – Most of our meals consisted of chicken, pork, or fish along with wonderful bread dumplings (knedliky), red and white cabbage, and potatoes (cooked or in dumpling form). We washed this excellent food down with either beer (at about \$.75 per half-liter) or Moravian wine. In the magnificent medieval town of Ceske Krumlov, we had one of our most interesting meals at the U Dwau Maryi ("Two Marys") restaurant. This place specialized in traditional Czech cuisine as it might have been prepared in medieval times. Our luncheon platter consisted of wonderful dishes prepared from buckwheat, millet, chicken, pork,

and cabbage. At the end of the meal, we sampled several interesting homebrewed meads, spiced with almond and other flavors and served both warm and cold.

\* **An Evening in a Moravian Wine Cellar** – Our last night in the Czech Republic was spent in Mikulov, in the heart of Moravian wine country. Here, our interests turned from beer to the fruit of the vine, and we thought it would be fun to spend the evening in a traditional Czech wine cellar. A place recommended as being popular with locals (again, we tried to avoid tourist traps) was called Pod Kozim Hradkem ("Under the Goat Castle"). This ancient cellar was dug into a cave under a 15th C fortification on a high rock face. We found the place after climbing many stairs cut into the hillside and inquired (as best we could) if there was room for us that evening. We were told by the owner (as best he could) that the place was fully reserved that evening but that (seeing the frown on our faces), he might be able to squeeze us in if we showed up at exactly 7:00 PM.

We arrived with minutes to spare and found the place jam packed with high school students from Prague on a senior trip. This was to be their final fling (legal drinking age in the Republic was 18). The owner welcomed everyone in Czech and found a student who understood enough English to translate for us. We sampled carafes of red and white wine as we waited for our hearty meal of roast pork with potato dumplings and vegetables. After the meal, one of the students brought out a guitar, and everyone began joining in on a singalong. For our pleasure, a Dylan tune or two was even thrown in. As the carafes emptied and were refilled, we all became quite congenial, and the language barrier broke down rapidly. We all received a tour of the fermenting cellar and sampled more wine, returned to our seats and sang more songs, consumed even more carafes of wine, and finished the evening with a selection of home-distilled brandies and spirits. By now, we were all the best of friends, and as we staggered out of the cellar, all of the students posed with us for photos. The owner even walked us back to our hotel. It was certainly our most memorable evening of the trip, but we all paid the inevitable price the next day. Our ride over the Austrian border and through the very hilly country to the south was, to say the

least, rather painful. Oh, I should mention, the total cost of our evening in the wine cellar was \$9 per person.

**Next Time** – A Treatise on Czech Beer and Brewing



## Betsy and Tom's Kulture Korner

Our term as Ministers of Culture is drawing to a close. We want to thank you all for putting your faith in us to keep competitions running and life exciting. We hope that you've been happy with the job we've done. As many past Ministers of Culture have done, we discussed what we felt the purpose of the monthly club competitions should be. Are they to provide feedback to brewers about their beers? To give judges the opportunity to hone their skills? Or to decide what is the best beer, or who is the most prolific brewer? While all of the above are important, we also felt that we needed to encourage more homebrew for everyone to enjoy at the monthly meetings. So we decided to organize club competitions differently some months in order to shake things up and still try to provide feedback to the brewers, provide practice for judges and more, good homebrew to drink! We organized 3 team brews for club competitions where kegged entries were encouraged (more beer!): May's "Best Beer to go with Chili" competition, June's Whirlwind Wit Clone competition and December's Cereal Beer competition. Our Oktoberfest and Real Ale meetings also saw many kegged entries for everyone to enjoy.

After determining our Club Competition schedule, we move on to Spirit of Free Beer--free beer! Since the club was a bit organizationally exhausted from the successful MCAB event in February, we MOCs were a bit slow to get the year's SoFB organized. But thanks to the large number of

people who were willing to generously give their time and energy, we pulled off another successful Spirit of Free Beer. The entries were down a bit from the previous year, but we got exceptionally good feedback from everyone (including out-of-town judges) about what a well-run competition it was. Thanks again to everyone who volunteered at SoFB and to all of our generous sponsors for making it happen.

Since many of our Club competitions were not judged in the normal BJCP format, we had fewer competitions that qualified for Brewer of the Year statistics. However, it was another exciting year with many brewers being neck-in-neck after SoFB until almost the end of the year. This year's results have Andy Anderson keeping his title of Brewer of the Year, Mel Thompson in second place and a three-way tie for third among Mark Hogenmiller, Mike McGuire and the brew team of Bill Ridgely and Wendy Aaronson. Congratulations to you all!

Now that all the hard work is done, it is time to have some fun. The December Holiday meeting will feature at least 16 team brews made with "set" ingredients and one container of breakfast cereal (all in kegs). We also welcome homebrewed holiday-style beers that are not part of the competition. The Cereal (competition) beers will be judged by all who are there, so come thirsty and enjoy your fellow homebrewers efforts.

Wishing you all Happy Holidays, a Great New Year and more beer!

### RAC Recap:

BURP's seventh annual Real Ale Competition was a rousing success. A big Thanks goes out to the brewers of the 43 entries (how's that for more beer!) and those who provided beer engines for the competition and meeting. Thanks are also due to Bill and Wendy for hosting this fabulous event and Tom Cannon and Andy Anderson for organizing the whole shebang. Congratulations to the Winners:

1<sup>st</sup>: Calvin Perilloux, Ordinary Bitter

2<sup>nd</sup>: Gordon Goeke, Dark Mild

3<sup>rd</sup>: Jack Mowbray, Special Bitter

Cellar Man's Choice: Mel Thompson, Oatmeal Stout

## **December Competition: Cereal Beer**

The December Holiday meeting/banquet will be our final Club competition of the year. We've addressed this team brew-off in the past few newsletters, but for those of you who haven't read them, here's the scoop: BURP has supplied the base ingredients for a 5-gallon batch of beer. These ingredients include 8# FrancoBelgian Pale Ale malt, 1# Weyermann Light Munich malt, 1# Munton and Fison Crystal malt, 2 oz. each of Chinook, Northern Brewer and Saaz hops, and a yeast of the brew-team's choice. The brew team can then add up to 1-pound additional ingredients and must add 1 container of breakfast cereal. Sixteen teams of brewers picked up their ingredients from Jason Russ for the Holiday Brew off. What does this mean? More beer at the Holiday banquet than ever before! And, since BURP did pay for all these ingredients, we do expect a 5-gallon keg of your entry.

For those of you entering a beer in this competition, we need a team captain to contact one of your friendly Ministers of Culture so that we can get you the entry form. We would like this competition to be as anonymous as possible so please refrain from putting your name or other obvious identifying marks on your keg. The entry form will go on your keg and detail how much of the base ingredients you used, what extra ingredients you used and what cereal you added. All amounts should be for a 5-gallon batch. Please bring CO2, fittings and a "cooling" container for your keg. Ice will be available at the ALP. If you have problems kegging beer (like never do it), contact your friendly ministers of culture and we'll try to work something out. Also, if you need help transporting your keg to the ALP, please let us know ahead of time and we'll work something out.

Since we are expecting 16 kegs of homebrew at the Holiday meeting, we won't need lots of other beer. However, you are very welcome to bring any holiday-style homebrew to the meeting.

## **January Competition: American Pale Ale**

January 17, 2004 will be our January meeting. The club competition will be American Pale Ales only (all sub-styles in BJCP category 6); we will NOT accept English Pale Ales or IPAs.

### **6A. American Pale Ale**

#### **Aroma:**

Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. Citrusy hop aroma very common. Esters vary from low to high. Diacetyl moderate to none.

#### **Appearance:**

Pale golden to amber.

#### **Flavor:**

Often moderate to high hop flavor. Citrusy hop flavor very common (such as from Cascades), but also other American hop variety flavors are found. Malt flavor moderate relative to aggressive hop flavor and bitterness. Balance towards bitterness. Caramel flavor is usually restrained. Diacetyl moderate to none.

#### **Mouthfeel:**

Many are rather light, refreshing and more highly carbonated than many other styles, but body can reach medium. Carbonation borders on effervescent in some examples.

#### **Overall Impression:**

Should be refreshing.

#### **History:**

An American adaptation of English pale ale.

#### **Comments:**

In the past, this category also covered what is now called American amber ale. American pale ales differ from American amber ales notably by being lighter in color, but also in having less caramel flavor and usually being balanced more towards hop bitterness.

**Ingredients:**

Pale ale malt, typically American two-row. Light to medium crystal malts. American hops, often the citrusy ones such as Cascade, Centennial and Columbus, but others may also be used (e.g., Brewer's Gold or Willamette). Water can vary in sulfate content, but carbonate content should be relatively low.

**Vital Statistics:**

OG: 1.045-1.056  
IBUs: 20-40 FG: 1.010-1.015  
SRM: 4-11 ABV: 4.5-5.7%

**Commercial Examples:**

Sierra Nevada Pale Ale, Summit Pale Ale, Great Lakes Burning River Pale Ale.

**6B. American Amber Ale****Aroma:**

Often a mild to strong hop aroma from dry hopping or late kettle additions of American hop varieties. Some caramel aroma common. Esters vary from low to high. Diacetyl medium-high to none.

**Appearance:**

Light copper to light brown.

**Flavor:**

Moderate to high hop flavor from American hop varieties. Malt/bitterness balance can be on either side of even and is more likely to be on the malt side, but usually not too far from center. Caramel flavor is moderate to strong. Diacetyl medium-high to none.

**Mouthfeel:**

Body is medium to medium-full. Carbonation typically moderate.

**Overall Impression:**

Caramel usually balances the bitterness.

**History:**

Called West Coast amber ales by some authors, this sub-category was spun-off from the American pale ale style.

**Comments:**

In the past, this category used to be part of American pale ale. American amber ales differ from American pale ales not only by being darker in color, but also in having more caramel flavor and usually being balanced more evenly even between malt and bitterness.

**Ingredients:**

Pale ale malt, typically American two-row. Medium to dark crystal malts. American hops, such as Cascade, Centennial, Brewer's Gold, Columbus and Willamette, but others may also be used. Water can vary in sulfate and carbonate content.

**Vital Statistics:**

OG: 1.045-1.056  
IBUs: 20-40 FG: 1.010-1.015  
SRM: 11-18 ABV: 4.5-5.7%

**Commercial Examples:**

Big Time Atlas Amber, Bell's Amber, Mendocino Red Tail Ale, Rhino Chaser's American Amber Ale, St. Rogue Red Ale, North Coast Red Seal Ale.

**6C. California Common Beer****Aroma:**

May have a pronounced woody or rustic hop aroma (as from Northern Brewer, for example). Restrained fruitiness. May have a moderate toasted malt aroma. Diacetyl low to none.

**Appearance:**

Dark gold to copper to medium amber.

**Flavor:**

Malty, balanced with a pronounced hop bitterness. Rustic/woody (e.g., Northern Brewer) hop flavor medium to none. May have a toasted (not roasted) malt flavor. Balance is generally about even between malt and hops. Diacetyl low to none.

**Mouthfeel:**

Medium-bodied. Medium to medium-high carbonation.

**Overall Impression:**

A beer with solid malt and hop expression, only mildly fruity and having woody/rustic hop character.

**History:**

American West Coast original. Large shallow fermenters are used. Originally, in the absence of handy ice or refrigeration, the locally cool ambient temperatures of the San Francisco peninsula led to a beer that was fermented with lager yeast, but at temperatures that were at the cool end of the ale temperature range.

**Comments:**

Similar to American pale ale, although typically less fruity. Hop flavor/aroma is woody rather than citrusy, although a slightly citrusy character has been noted by some in a commercial example back in the mid-1980s.

**Ingredients:**

Pale ale malt, American hops (usually woody, such as Northern Brewer, rather than citrusy), small amounts of toasted malt and/or light caramel/crystal malts. Lager yeast, however some strains (often with the mention of "California" in the name) work better than others at the warmer fermentation temperatures (55 to 60oF) used (some German strains produce excessive sulfury character). Water should have relatively low sulfate and low to moderate carbonate levels.

**Vital Statistics:**

OG: 1.044-1.055  
IBUs: 35-45 FG: 1.011-1.014  
SRM: 8-14 ABV: 4-5.5%

**Commercial Examples:**

Anchor Steam, Old Dominion Victory Amber.

The new Minister(s) of Culture will finalize next year's competition schedule, however, to help them out, we picked the Scottish Ale category for the February 2004 club competition.

**February Competition:**  
**Scottish Ales**

These are the Scottish Ales in BJCP Category 5. We will not be accepting Wee Heavies.

**5A. Light 60/-**

Note: The symbol indicates the old English shillings (currency), so "60/-" is pronounced "sixty shilling"

**Aroma:**

Malt is evident; some examples have a low level of hop aroma. Fruitness low to none. Very faint smoky and/or toasty/roasty characteristics sometimes present. May have some diacetyl.

**Appearance:**

Amber to dark brown. Draught examples often have a creamy, long-lasting head.

**Flavor:**

Malt-dominated flavor, with subdued esters and just enough hop bitterness to prevent the beer from being cloyingly sweet. A very slight toasty, roasty and/or chocolate-like character is sometimes present. Caramel flavor from crystal malt medium to none. May have some diacetyl.

**Mouthfeel:**

Creamy, with low carbonation. Body is medium-light, but full for the gravity.

**Overall Impression:**

Cleanly malty, with perhaps a faint touch of smoke and few esters.

**History:**

More recent commercial interpretations from Scotland have begun to drift towards English bitter in terms of bitterness, balance, attenuation, esters and dry-hopping. These guidelines don't account for these recent commercial examples that would more accurately be described as bitters.

Traditionally, these beers were dispensed via pumps, which forced air into the headspace of the cask, thus forcing the beer out. These air-powered systems are referred to as "tall fonts." The "light" name associated with this style refers to the gravity rather than the color.

**Comments:**

Though similar in gravity to ordinary bitter, the malt-hop balance is decidedly to the malt side. Long, cool fermentation leads to clean malt character (which may

include some faint peat or smoke character). Note that the smoky character can be due to the yeast as often as to smoked or peat-kilned malt. Strongly smoky beers should be entered in the Smoked Beer category rather than here.

**Ingredients:**

Scottish or English pale malt with small proportions of roasted barley, crystal or chocolate malt. English hops. Clean, relatively un-attenuative ale yeast.

**Vital Statistics:**

OG: 1.030-1.034  
IBUs: 9-15 FG: 1.010-1.013  
SRM: 12-34 ABV: 2.5-3.3%

**Commercial Examples:**

Belhaven 60/-, Caledonian 60/-, Maclay 60/- Light, Highland Dark Light (HDL).

**5B. Heavy 70/-****Aroma:**

Malt is evident; some examples have a low level of hop aroma. Fruitiness is low to none with a mild smoky character and/or toasty/roasty aroma, which is sometimes present. May have some diacetyl.

**Appearance:**

Amber to dark brown; draught examples often have a creamy, long-lasting head.

**Flavor:**

Malt-dominated flavor, with subdued esters and just enough hop bitterness to prevent the beer from being cloyingly sweet. A very slight toasty/roasty or chocolate-like character is sometimes present. Caramel flavor from crystal malt medium to none. May have some diacetyl.

**Mouthfeel:**

Creamy, with low carbonation. Body is medium to medium-light.

**Overall Impression:**

Cleanly malty, with perhaps a faint touch of smoke and few esters.

**History:**

More recent commercial interpretations from Scotland have begun to drift towards English bitter in terms of bitterness, balance, attenuation, esters and dry-hopping. These guidelines don't account for these recent commercial examples that would more accurately be described as bitters. Traditionally, these beers were dispensed via pumps, which forced air into the headspace of the cask, thus forcing the beer out. These air-powered systems are referred to as "tall fonts."

**Comments:**

Though similar in gravity to special bitter, the malt-hop balance is decidedly to the malt side. Long, cool fermentation leads to clean malt character (which may include some faint peat or smoke character). Note that the smoky character can be due to the yeast as often as to smoked or peat-kilned malt. Strongly smoky beers should be entered in the Smoked Beer category instead.

**Ingredients:**

Scottish or English pale malt with small proportions of roasted barley, crystal or chocolate malt. English hops. Clean, relatively un-attenuative ale yeast.

**Vital Statistics:**

OG: 1.034-1.040  
IBUs: 10-25 FG: 1.011-1.015  
SRM: 10-19 ABV: 3.2-3.9%

**Commercial Examples:**

Orkney Raven Ale, Greenmantle Ale, Borge Heavy Ale, Waverly Ale 70/-, Highland Heavy, Belhaven 70/-, Caledonian 70/-, Maclay 70/-, McEwans 70/- (also sold as Younger's Scotch Ale and Tartan Special).

**5C. Export 80/-****Aroma:**

Malt is evident; some examples have a low level of hop aroma. Fruitiness is low to none. A mild smoky and/or toasty/roasty character is sometimes present. May have some diacetyl.

**Appearance:**

Amber to dark brown. Draught examples often have a creamy, long-lasting head.

**Flavor:**

Malt-dominated flavor, with subdued esters and just enough hop bitterness to prevent the beer from being cloyingly sweet. A very slight toasty /roasty and/or chocolate-like character is sometimes present. Caramel flavor from crystal malt medium to none. May have some diacetyl.

**Mouthfeel:**

Creamy, with low carbonation. Body is medium to medium-full.

**Overall Impression:**

Cleanly malty, with perhaps a faint touch of smoke and few esters.

**History:**

More recent commercial interpretations from Scotland have begun to drift towards English bitter in terms of bitterness, balance, attenuation, esters and dry-hopping. These guidelines don't account for these recent commercial examples that would more accurately be described as bitters. Traditionally, these beers were dispensed via pumps, which forced air into the headspace of the cask, thus forcing the beer out. These air-powered systems are referred to as "tall fonts."

**Comments:**

Though similar in gravity to strong bitter, the malt-hop balance is decidedly to the malt side. Long, cool fermentation leads to clean malt character (which may include some faint peat or smoke character). Note that the smoky character can be due to the yeast as often as to smoked or peat-kilned malt. Strongly smoky beers should be entered in the Smoked Beer category instead. It is important to note that while the IBUs on some of these beers can be rather high, the low attenuation and solid maltiness results in a balance that is still even at best and more than likely towards malt.

**Ingredients:**

Scottish or English pale malt with small proportions of roasted barley, crystal or chocolate malt. English hops. Clean, relatively un-attenuative ale yeast.

**Vital Statistics:**

OG: 1.040-1.050  
IBUs: 15-36 FG: 1.013-1.017  
SRM: 10-19 ABV: 3.9 to 4.9%

**Commercial Examples:**

Orkney Dark Island, Harviestown 80/-, Sherlock's Home Piper's Pride, Greenmantle 80/- Export, Arrol's 80/-, Highland Severe, Younger's No. 3, McEwan's 80/- (despite the "India Pale Ale" on the label), Arrol's 80/-, Belhaven 80/- (Belhaven Scottish Ale in the US), Caledonian 80/- Export Ale (Caledonian Amber Ale in the US), Maclay Scotch Ale, Maclay 80/- Export (Maclay 80 Shilling Export Ale in the US).

**Welcome New BURP Members**

We'd like to welcome all the folks who have joined BURP in the last several months.

Welcome to **Ronald Kodlick** and **Richard Croop**, both from Baltimore, MD; **Jeff Daniels** from the District; **Rich Biby** from Vienna, VA; **Charles & Smriti Popenoe** from Darnestown, MD; **John & Laura Syms** from Springfield, VA; **Mark Schenden** from Herndon, VA; **Ty & Alana Ming** from College Park, MD; **Bob & Diana McEwen** from Wakefield, VA; **Scott Schabilon** from Arlington, VA; **Brad Smith** from Fairfax, VA; and **Kris Featheringham** from Gaithersburg, MD;

Hope to see you all at upcoming BURP events!!

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***Answer to December RYDler:***

A: Foothills of the Blue Ridge.

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**BURP 10 and 20 Years Ago**

*Compiled By Bill Ridgely*

**20 Years Ago, December 1983**

An election committee was formed at the December BURP meeting consisting of **Bob Sharbaugh**, **Hank Rupprecht**, **Dan McCabe**, and **Fred Dandeneau**. This committee proposed a slate of officers to run for office in 1984. The election was scheduled to be held at the January

meeting, and additional nominations would be taken from the floor at that time.

Secretary **Dan McCoubrey** noted in his "Dear BURPers and Friends" news update that the club had experienced significant growth over the past year and now totaled about 70 members (from the six members who formed the club 2 ½ years earlier).

## 10 Years Ago, December 1993

The December BURP meeting was the annual Holiday Banquet held at the Oxon Hill Jaycee Center in Ft Washington. Featured was the first "Free Beer Holiday Brew-Off", in which a set of brewing ingredients was provided to 10 different brewers who were then asked to brew a batch of beer using only those ingredients (plus spices if desired). The rule was unfortunately compromised (your intrepid chronicler slaps hand here), but the competition did provide nearly 50 gallons of beer for consumption at the meeting. Competition winners were **Wendy Aaronson & Bill Ridgely** for their "Marmion's Merriment Yule Ale" in the Scottish Export style (hence the illegal addition of roast barley in the recipe).

As usual, BURPers outdid themselves preparing fantastic dishes for the banquet, all made with beer. These included such delicacies as lambic-marinated pork, stout-hearted buffalo chili, and, for dessert, lupulin lemon pie and bourbon-stout pie with chocolate chips. Gifts were given out to those who contributed most to the club over the course of the year, and nominations were taken for the 1994 BURP officer corps. The banquet finished with **Ralph Bucca's** slide show of "The Year in BURP".

The December newsletter featured **Ralph Bucca & Jim Dorsch's** report on the "Philly Phling" pub crawl, **Martin Morse Wooster's** review of "Michael Jackson's Beer Companion", and two reports on foreign beer hunting – one from **Delano Dugarm** on beer hunting in Russia (unfortunately nothing good to report) and Part 2 of **Jim Busch & Phil Seitz's** report on Beer Hunting in Belgium (featuring the search for great lambics in Oud Beersel).

## A tale of III Ales

*By Ralph Bucca*

I set out to make a mild ale for the BURP Real Ale Festival, not knowing that I'd end up with three different brews. I made an 11-gallon all-grain batch as usual. At the end of the boil, the propane tank ran out signaling the end of the brew. Fortunately it boiled long enough. There is something to be said about having two propane tanks, even though a refill site is about 10 minutes away.

I noticed that I still had about 2 gallons of sparged wort that was sitting in a collection bucket. Ordinarily I just toss it in the yard, but I decided to check the gravity, it read 1020. Hmm, what to do with it? I had never tried to make a small beer before, now is the time. However, there were challenges. I could not use my main cooker since I was out of propane. So I took out and fired up my camping stove using the 3-gallon pot that I used to heat water in and heated up the wort. What about hops? By now my energy level was flagging, so I took out the hops, tied in hop sacks to the primary brew (which was being wort chilled at the time) and put them in the kettle on the camp stove. I boiled everything for about 30 minutes till that propane canister gave out. I then transferred the wort to a three gallon carboy. Now, what about yeast? I was out of beer yeast. I used my last in the main beer, so I pitched some bread yeast I got from Glut.

A few hours later both batches were rockin. Both primaries were finished in a few days. Now you might ask, I only count 2 beers, the main and the small. The primary was in two 3 gallon and one five gallon carboys. I added a blackberry flavoring to the five gallon and a tablespoon of crushed anise seed to each of the 3 gallon carboys, and then racked them into kegs a week later. The small beer was racked into a gallon jug and bottled a week later.

One three gallon of Anise mild ended up in the Real Ale Fest and was regarded with caution. What about the small beer? It's not as bad as one might think, it's quite hoppy and doesn't seem weak. I still have a couple of bottles left, and might show up at a future BURP meeting.



## ~ The Kepler Kitchen ~

~ Smoke Pot Roast with Porter ~

Welcome back to another edition of The Kepler Kitchen - where everything tastes better with beer. It's holiday season so that means dressing up and fancy parties. While most of us don't dress too formally for the BURP Holiday Party, you can be sure that the buffet table will be decked out. The holiday party has gained a reputation as being the finest spread of the year for BURP's chefs. It is also customary, though not required, that the recipes include beer as an ingredient. Please bring an index card that lists your name, the name of your dish, and the type of beer used. The Keplers will be roaming around and talking to you about the dishes you've cooked up so that we can report in next month's newsletter on the wonderful dishes we've sampled, including a few of your recipes.

Here's an easy crock-pot recipe that can slowly cook while you are at work. It'll be warm, moist and juicy by the time you leave for the meeting.

### ***Smoke Pot Roast with Porter***

2 carrots, roughly chopped on the diagonal  
 4 small potatoes, cubed  
 1 medium onion, sliced thin  
 whole unpeeled cloves of garlic, 6 or to taste  
 Salt and Pepper – to taste  
 4 pound beef brisket or rump roast  
 ½ cup Alaskan Smoked Porter  
 1 teaspoon liquid smoke

Rub the roast with salt and pepper. Place the vegetables on the bottom of the crock-pot. Add the roast on top of the veggies. Pour the liquid over the roast. Cook on the Low setting for about 10 hours or on High for about 5 hours.

## Editors' Corner

*By Sweet Christine Lewis, Minister of Truth*

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

January's newsletter will be my last one, after serving 2 years as Newsletter Editor. Elections for new officers will take place at the December meeting. If anyone is interested in pursuing this opportunity, contact me by phone or email and I can fill you in on all the details.

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