



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*"Wine is fine, but I prefer a more sophisticated beverage.
That's why I drink beer."*
Michael Jackson

Check
burp.org for
the latest in
official
information.

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Febrewary 2004

15 Harvard Court
Rockville, MD 20850

Garvin's Grist

By Rick Garvin, Fearless Leader



**February Meeting
Scottish Ale Competition
At Washington Grove McCathran
Hall
Gaithersburg, MD
Saturday, February 21, 2004
1:00 PM – 6:00 PM**

**March Meeting
Dan McCoubrey Memorial
Stout Competition & Irish Stew
At The Fearless Leader's Residence
McLean, VA
Saturday, March 20, 2004
1:00 PM – 6:00 PM**

Welcome to the new BURP officers. We have some new people serving in an official capacity that helped out a lot in the past. **Dave Pyle** returns for a second helping of Minister of Culture with **Mel Thompson**. Dave was Minister of Culture in 1997 with **Sweet Becky Pyle**. Since Dave was born on leap-day Feb. 29 he is not yet old enough to actually drink beer – he turns 11 this year! They have the competition schedule laid out for the year. Febrewary is Scottish – yum! March is Stout month. Stout is easy to make, is ready quickly, and is opaque so there is no haze problem. Get with some folks and brew an entry.

The Febrewary meeting takes us to a new location. **Pete Ryba** was able to book his community center in Gaithersburg – actually Washington Grove. January and Febrewary meetings are tough because most people do not have houses large enough to hold the whole club. We really work to spread the meetings around and alternate between Virginia and Maryland. I occasionally hear comments about having to drive too far to meetings. BURP is a regional club; we will be having meetings in our coverage area.

Planning for Spirit of Belgium IV in 2005 is about to take off. We had a lessons learned meeting in January with past organizers. We will be announcing an organization meeting on the BURPlist email list shortly. There are lots of leadership and volunteer opportunities available.

What is BURP going to accomplish in 2004? The officers are getting together to do some planning before the Febrewary meeting and we'll publish

some details in the March newsletter. **Bill Ridgely**, our new newsletter editor, has given us an early editorial deadline so we have not met as we go to press. It's nice to have Bill cracking the whip on the newsletter! It's just as well; I'll be in London and Dover the first weekend in February doing the Cannon Death March Pub Crawl™ and the [White Cliffs Festival of Winter Ales](#). Make mine a T'Owd Tup!

Cheers, Rick

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RYDler

Q: What magic did the FIRST First Lady work on her flapjacks?

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Schedule for BURP Club Competitions **(Subject to Minor Adjustments)**

*By Mel Thompson & Dave Pyle,
Co-Ministers of Culture*

February – Scottish, Cat 5
 March – Stout, Cat 16
 April – Strong Ale, Cat 11 & 12
 May – Beer To Go With Chili (Team Brew)
 June – Strong Belgian Ale, Cat 18
 July – European Pale Lager, Cat 2
 August – Clone Beer at MASHOUT – To Be Determined
 September – Oktoberfest, Cat 9A (Kegs Preferred)
 October – IPA (Cat 7) & Imperial IPA
 November – Real Ale
 December – Winter Warmers (Team Brew - Kegs)
 January 05 – Pale Ale, Cat 6
 February 05 – English Brown Ale And Porters, Cat 10B&C, 15
 March 05 – Stout, Cat 16

All style guidelines, except Imperial IPA (we will provide the style guideline in the near future), are accessible on the BURP website. Just click on the "Beer Styles" tab and the BJCP styles will magically appear. Guidelines will be available for judges at competitions.

There is plenty of time to brew for the competitions if you fire up the kettle during this cool winter weather (well, it might be a stretch for the Strong Ales in April if you don't have one aging gracefully in the cellar). Several of the competitions will be close to coinciding with the AHA Club Only Competitions (COC). Also, the COC has scheduled an Extract Brew competition for 2004. If BURP brewers are interested, we can send BURP winners to the AHA COC. **Phil Sides** will keep BURP informed of the AHA happenings.

The following is the AHA COC schedule for the balance of 2004:

April – Mead (Cat 25)
 May – Extract Brews (at least 50% extract)
 August – Wheat Beer (Cat 17)
 September/October – Smoked Beer (Cat 23)
 November/December – IPA (Cat 7)

We are looking forward to more participation by both brewers and judges in 2004. If we expand competitions to include more styles and encourage more entries (and more brewing and MORE FREE BEER), more judges will have to step forward to take some time out of meetings to assist. BURP has a load of judges, and judges need to judge to keep their palates and skills sharp. Judging once a year at SOFB is not enough, so use this opportunity to hone your skills and provide feedback to fellow BURPers on the beer that they, through exceptional effort, made and you are consuming (for FREE). We will attempt to minimize the time required for the monthly competitions and still provide good feedback to entrants.

We would like to get the competitions started as early as possible and ask that all entries be submitted no later than 1:30 PM, with the judging starting at 1:31 PM. If you have a beer to enter and know you will not be able to get the entry to the meeting by 1:30, have someone else bring it for you. This way the judges will not have to give up too much of their socializing and consumption (gluttony?) time. We are also considering other incentives for judges. We will keep you informed.

Lastly, we would like to thank **Tom Cannon** and **Betsy Kepler** for an outstanding job as Ministers

of Culture in 2003. Their competition schedule provided a good mix of beer styles and, most importantly, stimulated more brewing and more FREE BEER at meetings. They are certainly a hard act to follow.

Cheers, Mel and Dave

Pale Ale Competition Results:

The January competition held at the Long's in Clifton, VA featured Pale Ales (BJCP Cat 6). The winners of the competition (and the first BURP Brewer of the Year points for 2004) were:

- 1st – **Mel Thompson** (APA)
- 2nd – **Andy Anderson & Kathy Koch** (APA)
- 3rd – **Christian Parker** (APA)



Febrewary Club Competition – Scottish Ale (Except Scotch Strong Ale)

The BURP Febrewary club competition will feature the lower-gravity Scottish ales (BJCP Category 5). Scotch Strong Ale or Wee Heavy falls into BJCP Category 11 (English & Scottish Strong Ale) and will **NOT** be included in this competition.

The following is a brief refresher on the styles to prepare those who may wish to help judge the competition:

Definitions – Scottish Ales

A range of light-to-medium strength ales produced in Scotland and the U.S. and traditionally identified in ascending order of gravity & alcohol content by the *shilling* classification system (based on ancient barrel prices or tax ratings). Beers bear similarity to English brown ales and bitters but are rounder,

maltier, and softer in flavor. All are characterized by low carbonation levels. Color range is from amber to porter-like deep copper red. Hop bitterness is low to medium, and hop flavor and aroma is low. Low fruitiness and faint smoky esters are acceptable. Low to medium diacetyl is acceptable.

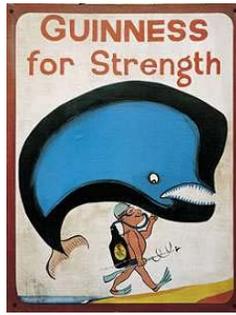
Scottish Ale	OG	FG	ABV%	IBU	SRM
Light 60/-	1.030-34	1.010-13	2.5-3.3	9-15	12-34
Heavy 70/-	1.034-40	1.011-15	3.2-3.9	10-25	10-19
Export 80/-	1.040-50	1.013-17	3.9-4.9	15-36	10-19

Light 60/- Similar to the English Mild style but fuller-bodied. Color amber to nearly opaque black. Very low hop bitterness, flavor, and aroma. Medium maltiness with some roasted malt/chocolate malt character in some examples. Light to medium body. Creamy mouthfeel with low carbonation. Commercial examples (all in cask or draught versions only): Belhaven 60/-, Caledonian 60/-, Highland Dark Light

Heavy 70/- Similar to the English Ordinary or Special Bitter style but generally darker in color (amber to brown). Low hop bitterness, although hoppier examples are beginning to appear in Scotland. Very low hop flavor & aroma. Medium to high maltiness. Medium body. Creamy mouthfeel with low carbonation. Commercial examples: Orkney Raven Ale, Greenmantle Ale, Borge Heavy Ale, Highland Heavy, Belhaven 70/-, Caledonian 70/-

Export 80/- Similar to the English ESB style. Color amber to dark brown. Low to medium hop bitterness. Some hop flavor and aroma acceptable. High maltiness. Medium to full body. Creamy mouthfeel with low carbonation. Commercial examples: Belhaven Scottish Ale, McEwans Export Ale (marketed in the U.S. as McEwans India Pale Ale), Orkney Dark Island, Younger's No. 3, Caledonian 80/-

March Club Competition – Stout



Pure Genius?

By Phil Sides

The mere mention of Stout brings one beer to mind first and foremost; this beer is Guinness. Whether you believe it was 'pure genius' as the former ad campaign suggested or the proverbial 'luck of the Irish', one has to acknowledge the tall odds against the brand that has become the ubiquitous international beer Guinness is today.

There are several versions of the story purporting to be the definitive history of Porter, but the best documented is the tale of Ralph Harwood, proprietor of the Bell Brewhouse in Shoreditch, East London. In early 18th Century London, punters favored a beer that was actually a mixture of three different beers called Three Threads. According to historians, twenty-three varieties of beer were being brewed in London circa 1720, and which three were in this Three Threads mixture is not definitively established. There is also great likelihood that the recipe for Three Threads varied from pub to pub anyhow, but Brown Ale, Stale Brown Ale and Pale Ale seem to be the three that make sense. The purpose of mixing these beers was to formulate a beer that combined the qualities of each of the three into one pint. The enterprising Ralph Harwood apparently saw the silliness in mixing three beers to fulfill the drinker's desire and in 1722 decided to brew one beer that combined those qualities. His new creation was called "Mr. Harwood's Entire" or "Entire Butt". With Harwood's new creation, the style of Porter was born and so was a brewing revolution. Porter was wildly popular with Londoners and transformed small alehouse breweries into behemoth industrial plants, brewing at full capacity to satisfy demand. The very definition of a brewery changed forever.

Meanwhile in 1759, across the Irish Sea, the 34-year-old Arthur Guinness had an inheritance

burning a hole in his pocket. He had three or four years' brewing experience under his belt as well and decided he wanted his own brewery. He plunked down £100 and signed a 9,000-year lease (he was forward thinking) for the decrepit brewery at St. James Gate in Dublin. He intended to distinguish his brand from the other 200 Irish breweries (ten in St. James Gate alone) by brewing London Porter, which by 1759 had already enjoyed great popularity as an import to Ireland for nearly a decade. The cards were stacked against him, though, as the beer imported from London enjoyed a tax rate less than one sixth of that which was levied on the Irish brewed beers. To be competitive, he needed to find a way to brew the beer cheaper than the London brewers could. A second seemingly unfortunate fact was the calcium carbonate-rich alkaline water supplied by the brewery's well, which reached into the limestone aquifers under Dublin. Not having the benefit of several hundred years of brewing science, brewers did not yet have a grasp on water chemistry. Consequently, Arthur Guinness likely did not know that if he were to brew a London brewer's exact Porter recipe in Dublin, he would not end up with the same beer. In his effort to brew the beer cheaper, Guinness substituted the roasted malted barley with roasted unmalted barley and accidentally created a match made in heaven. The acidity of the roasted barley and alkalinity of the water joined perfectly and created a reasonable approximation of the London Porters but more importantly, a smooth taste that stood apart from the crowd of Irish beers. The new beer was called Guinness Extra Strong Porter and quickly became the most popular beer in Dublin. Strong beers of the day often carried the moniker Stout to designate their higher gravity, and Guinness would also be known by this name unofficially, especially after exportation to England began in 1769. In what seems like a full circle, Guinness' popularity in London led quite ironically to Stouts produced by English breweries in an effort to copy Guinness, and the style of Stout was officially born. When Arthur Guinness died in 1803, strong export versions of his beer were being sold as far away as the Caribbean.

Of course, Guinness is quite a different beer today, as the style has evolved for over two centuries, and the other stouts produced around the world vary by

geography and local tastes. The English prefer a sweeter stout. The Irish like theirs at a low gravity and quite dry. In the West Indies, stouts are strong and assertively roasty. And in the United States, like most classic beer styles, our stouts pretty much run the gamut.

Here is what the BJCP guidelines have to say about stouts:

Stout	OG	FG	ABV%	IBU	SRM
Dry Stout	1.035-50	1.007-11	3.2-5.5	30-50	35+
Sweet Stout	1.035-66	1.010-22	3.0-5.6	20-40	35+
Oatmeal Stout	1.035-60	1.010-18	3.3-6.0	20-50	35+
Foreign Extra Stout	1.050-75	1.010-17	5.0-7.5	35-70	35+

16. STOUT

16A. Dry Stout

Aroma: Coffee-like roasted barley and roasted malt aromas are prominent. Esters low to medium. Diacetyl moderate to none. Hop aroma low to none.

Appearance: Deep garnet to black in color. Clarity is irrelevant in such a dark beer. A thick, creamy, long-lasting head is characteristic.

Flavor: Moderate acidity/sourness and sharpness from roasted grains, and medium to high hop bitterness, provide a dry finish. Balancing factors may include some creaminess, moderate to low fruitiness, and medium to no diacetyl.

Mouthfeel: Medium-light to medium body, with a creamy character. Low to moderate carbonation.

Overall Impression: A very dark, roasty, bitter, creamy ale.

History: The style evolved from attempts to capitalize on the success of London porters, but originally reflected a fuller, creamier, more "stout" body. Modern versions are brewed from a lower OG and no longer reflect a fuller body than porters.

Comments: This is the draught version of what is otherwise known as Irish stout. Bottled versions are typically brewed from a significantly higher OG and may be considered foreign extra stouts.

Ingredients: The dryness comes from the use of roasted unmalted barley in addition to pale malt, moderate to high hop bitterness, and good attenuation. Flaked unmalted barley may also be used to add a creaminess. A small percentage of soured beer is sometimes added for complexity. Water should have high carbonate hardness.

Commercial Examples: Guinness Draught Stout (also canned), Murphy's Stout, Beamish Stout.

16B. Sweet Stout

Aroma: Mild roasted grain aromas. Fruitiness can be low to high. Diacetyl medium to none. Hop aroma low to none.

Appearance: Very dark amber to black in color, which makes clarity essentially unimportant. Creamy head.

Flavor: Dark roasted grains and malts dominate the flavor as in dry stout, though there is medium to high sweetness. Hopping is moderate and tends to be lower than in dry stout, emphasizing the malt sweetness.

Mouthfeel: Full-bodied and creamy. Carbonation low to moderate.

Overall Impression: A very dark, sweet, full-bodied, slightly roasty ale.

History: An English style of stout.

Comments: Gravities are low in England, higher in the exported product.

Ingredients: Lactose is sometimes added to provide additional residual sweetness. High carbonate water is all but essential.

Commercial Examples: Mackeson's XXX Stout, Watney's Cream Stout, Samuel Adams Cream Stout, Tennent's Milk Stout.

16C. Oatmeal Stout

Aroma: Mild roasted grain aromas. Fruitiness should be low to medium. Diacetyl medium to none. Hop aroma low to none.

Appearance: Black in color. Thick creamy head. Dark color will likely obscure any clarity.

Flavor: Medium sweet to medium dry, with the complexity of dark roasted grains prominent. Medium hop bitterness with the balance toward malt. Diacetyl low to medium. May have a slight nuttiness.

Mouthfeel: Full bodied, smooth, silky, with an oily or even mealy texture from the oatmeal.

Overall Impression: A very dark, full-bodied, roasty, malty ale.

History: A variation of sweet stout that is usually less sweet than the original.

Comments: Between sweet and dry stouts in sweetness.

Ingredients: Pale, caramel and dark roasted malts and grains. Oatmeal used to enhance fullness of body and complexity of flavor. Hops for

bitterness only. Ale yeast. Water source should have some carbonate hardness.

Commercial Examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Brew Moon Eclipse.

16D. Foreign Extra Stout

Aroma: Roasted grain aromas prominent. Fruitiness medium to high. Diacetyl low to medium. Hop aroma low to none. Occasionally has the aroma of alcohol.

Appearance: Very deep brown to black in color. Clarity usually obscured by deep color.

Flavor: Can range from sweet to dry, with roasted grain character obvious but not sharp. Fruitiness can be low to high, diacetyl medium to none. Hop bitterness can be medium to high.

Mouthfeel: Medium full body, creamy character. May give a warming impression.

Overall Impression: A very dark, moderately sweet, strong, roasty ale.

History: Originally high-gravity stouts brewed for tropical markets. Some bottled export versions of dry or sweet stout may also fit this profile.

Comments: These beers possess a stronger alcohol content than other stouts except the Imperial Stout.

Ingredients: Pale and dark roasted malts and grains. Hops for bitterness. Ale yeast.

Commercial Examples: ABC Stout, Guinness Foreign Extra Stout (bottled).

Recipes:

"Booty Of A Hoodlum"

Guinness Draught Clone from Phil Sides
Recipe for 12 gallons and assumes 75% efficiency

OG = 1.038
FG = 1.022
IBU = 37

Grist:
12.58 lb Thomas Fawcett Maris Otter Pale Malt
1.8 lb Munton's Roasted Barley
2.64 lb Briess Flaked Barley

Hops:
4.2 oz East Kent Goldings, Whole, 4.75% AA, 60 minutes

Yeast:
White Labs WLP004 Irish Ale

Treat mash water for a Dublin profile. Mash @ 152 F for 90 minutes. Boil for 90 minutes adding all the hops after 30 minutes. Ferment @ 68 F.

"Blackest Hole In All Of Space"

Sweet Stout from Phil Sides
Recipe for 12 gallons and assumes 75% efficiency

OG = 1.073
FG = 1.022
IBU = 40

Grist:
21.6 lb Thomas Fawcett Halcyon Pale Malt
2.4 lb Baird Crystal 120
1.8 lb Munton's Roasted Barley
1.2 lb Munton's Chocolate Malt
2.7 lb Briess Flaked Oats
.45 lb Briess Flaked Barley
.53 lb Baird Wheat Malt
1.2 lb Lactose

Hops:
5 oz East Kent Goldings, Whole, 4.75% AA, 60 minutes

Yeast:
White Labs WLP004 Irish Ale

Treat mash water for a London profile. Mash @ 158 F for 90 minutes. Boil for 90 minutes adding all the hops after 30 minutes. Ferment @ 68 F.

ENLIGHTENMENT CORNER

*By Wendy Aaronson,
Minister of Enlightenment*

FEBRUARY MEETING – ADULTERATED BEERS: To kick off the year and a new spacious venue, **Phil Sides** and I will be conducting an adulterated (doctored) beer session at the February meeting. Because of the space limitation at meetings, I usually teach this as one of the first classes for the BJCP Exam Preparation Class. Now, we'll be able to introduce more of the membership to the sensory evaluation of beer. For this class, a neutral beer will be adulterated with food grade and not-so food grade chemicals. The group will learn how to identify these flavors and discuss what causes them.

2004 BJCP EXAM PREPARATION CLASS: I indicated in my candidate statement that I would like to organize another BJCP Exam Preparation Class, but I also stated that there would be a few changes. I observed a few issues during the last 2 times this class was offered. First, the class is a minimum 13-week commitment and the initial enthusiasm eventually wanes. Second, MD folks can't get to a VA location by 7:00 PM without stressing out and vice versa. The traffic sucks, and it takes 30 min. to vent frustrations that eat into course time. Finally, even though everyone who takes the class passes the exam (some first-time scores are over 80!), less than 50% of the class actually takes the exam and that is disappointing. Therefore, I have thought about changes that will meet the needs of the membership and hopefully will inspire more people to take the exam and become BJCP judges.

I acknowledge that many people who take the class just want to learn more about beer in a small group. Well, I will make it easy for this group. Rather than committing to a 13-week session, I will set up a series of 4 tasting sessions that provide an overview of the different beer styles. The sessions will be about 2 hours and the logistics such as where and when will depend on the interest level.

Individuals who are interested in taking the exam can participate in the sessions described above, but in addition, these individuals will learn about the philosophy of judging and exam-taking tactics. To reduce the need for a lot of sessions that provide for judging practice, I expect these individuals to judge at BURP competitions to obtain as much practice as possible. I also plan to have recipe formulation sessions at the BURP meetings (see Future Enlightenment Sessions below) that will focus on ingredients and technique. So, at max, I envision that there will only need to be 7 formal sessions.

The above are only concepts and I welcome your ideas on how to educate as many as possible. I would also like to know who is interested in either the beer style sessions or the exam preparation so that I can start the planning. I would like to start this as soon as March so that we can schedule the exam. Please e-mail me at aaronson@burp.org or call me at 301-762-6523 (H) or 301-594-5478 (W).

FUTURE ENLIGHTENMENT SESSIONS:

Chicha is coming! Stay tuned for a future article and demo at a BURP meeting.

This is the year for learning how to tweak your recipe to improve overall impression or to win competitions. The focus during these sessions (to be held before or at the beginning of BURP meetings) will be recipe formulation. We will evaluate 2-3 beers, decide which style they best fit, examine the recipes, and discuss how to modify the recipes to win. I need either 3-4 bottles or a growler of beer and a complete recipe, including process parameters such as mashing schedule and fermentation specifics. The brewer will remain anonymous. I prefer beers that do not have fermentation flaws. Save these for other sessions. If you would like to help by providing beer, please contact me.

Beer, Bikes (Optional), & Bamberg

By Gordon Goeke, Associate Cyclemeister

Join fellow BURPers and visit the breweries and beer gardens of Bavaria/Franconia in July. This will be a two-week trip scheduled so travelers may join either or both weeks. Week one will be a self-contained bicycle tour from Munich to Bamberg and will be designed to introduce novice bicyclists to bicycle touring. Week two will be spent in Bamberg with optional day rides to nearby breweries and beer gardens. The second week will be bicycle-optional as the area around Bamberg is well supported by rail and bus lines.

After departing Munich via train, the first four days will be spent cycling along the Altmuhl and Danube rivers. Although the daily mileage between planned stops is low and the terrain relatively mild, intermediate and advanced bicyclists can find plenty of challenges by exploring towns outside of the river valleys. Following a rest day in the university/cathedral town of Regensburg, the mileage increases, and the next three days are spent exploring an area known as Frankish Switzerland. This area may be difficult for novice cyclists who can contact **Gordon Goeke** to discuss the many options available. A brief itinerary follows. Contact Gordon at Goekega@state.gov for more information.

Sunday, July 4 Depart Munich via rail to Treuchtlingen, bicycle to Eichstatt (24 miles); beer garden.

Monday, July 5 Bellingries (28 miles); one brewery.

Tuesday, July 6 Kelheim (30 miles); three breweries including Kloster Weltenburg.

Wednesday, July 7 Regensburg (28 miles); five breweries.

Thursday, July 8 Regensburg (0 miles).

Friday, July 9 Amberg (42 miles); five breweries.

Novice cyclists may consider taking a train to Nurnberg and bicycling 29 miles along the Main canal to regroup in Forcheim on Sunday July 11.

Saturday, July 10 Neuhaus (35 miles); three breweries including a Zoigl community brewhouse.

Sunday, July 11 Forcheim (38 miles); eleven beer cellars.

Monday, July 12 Bamberg (16 miles); nine breweries.

Tuesday, July 13 through Friday July 16 Bamberg (optional day rides).

Saturday, July 17 Depart Bamberg via rail to Munich.



Euro Tour de BURP: Prague to Vienna

Part 3 – A Czech Beer Sampler

By Bill Ridgely

I wasn't at all prepared for the variety of beer awaiting me in the Czech Republic. True, most beer served was still in the Pilsner style, and most pubs served at least one darker lager in roughly the Munich style, but there was a surprising variety of other styles available.

Some explanation of Czech beer terminology would be helpful at this point. Most beer names include a number followed by a percent sign (ex, Staropramen 10%). The number represents the original extract of the beer in degrees Balling. One degree Balling is equivalent to 1% of fermentable

sugar. Unfortunately, use of the percent sign instead of the degree symbol confuses many people into mistakenly interpreting the number as percent alcohol. In reality, the simplest conversion to alcohol content is to multiply the Balling percent by 4 and then put a decimal point in the middle (so 10% translates to 40 which roughly equals 4.0% ABV). The majority of beers served in the Republic are either 10% or 12% Balling.

The biggest selling beers are Pilsner Urquell 12%, Gambrinus 12%, and Budejovicky Budvar (Budweiser) 12%. Pilsner Urquell and Gambrinus at one time were brewed by separate companies but are now both produced by Plzensky Prazdroj, the country's largest brewing company. Budejovicky Budvar, located in Ceske Budejovice south of Prague, ranks a close second in size. The three beers above can be found in virtually any pub in the Republic along with the various regional and local brews.

The most interesting brewery we encountered on our travels was *Bohemia Regent* in the town of Trebon. This brewery was founded in 1379 by a monastic order and claims to be the oldest continually operated brewery in the Republic. We didn't have a chance to tour the facility, but we spent a long, wet evening in the pivnice (pub) attached to the pivovar (brewery), sampling all of the products. These included a 12% Light (very pale lager with a floral hop presence), 12% Dark (creamy dunkel-style with caramel notes and a refreshing dry finish), and a 9% Rezany Lezak or Half-Dark (light-bodied with a touch of caramel and restrained hop presence). Best of all (and probably my favorite beer of the trip) was the Kvasnicovy Lezak or Hefe-Lager, a wonderful, unfiltered, cloudy and robust keller-style pale lager with lots of Saaz hop character. It was delicious and was the most popular beer in the pivnice the night we were there. We never encountered another beer as refreshing during our travels, and only the zwikl beers of Austria came close in look and texture (and those unfortunately paled by comparison).

I won't bore you with descriptions of the 40 or so other beers sampled in the Republic, but here is a brief overview of some of the more interesting ones:

Pivovar Staropramen (just outside Prague) – Founded in 1869, this regional brewery produces a nice range of beers, including the flagship Staropramen in 10% and 12% versions. In addition to the pilsner-style lagers, the brewery also produces a rich and malty amber lager called Velvet and an Irish-style stout called Celt. Celt is served on nitrogen gas and has a very smooth flavor with some residual sweetness.

Pivovar Lobkowiczky (Vysoky Chlumec) – Founded in 1466 but owned by the Lubkowicz family since 1474. The brewery produces a nice range of high quality beers. We tasted the Princ (Vevoda) Light 10%, with a spicy hop nose, earthy hop flavor and some sweetness in the finish, the Demon 12%, a well-balanced amber lager with emphasis on the malt, and Baron 12% Dark, a smooth, malty dark lager with very complex caramel undertones. The brewery also produces a Premium 12% Light and a Special 14% Light, but we were unable to find these on our travels.

Pivovar Pardubice (Pardubice) – Founded 1871, this regional brewery produces low sugar and non-alcoholic beers in addition to the usual light and dark lagers. Most interesting, though, is the 19% Porter, the only beer of its type we tasted in the Czech Republic. At close to 8% ABV, this is a hefty beer, with a big roast nose and a lot of sweetness in the flavor (perhaps a bit too much – hopping level is barely enough to balance the malt). *Pivovar Radegast* in Sedlec also brews a 18% Porter, but we were unable to sample this one for comparison. Both are brewed with lager yeast, so in effect, they are more in the bock style than the porter style.

Pivovar Nachod (Nachod) – Founded in 1871, this is the Czech equivalent of our own Heavyweight Brewing Co. While they produce several light and dark lagers in standard 10% and 12% versions, their specialties are much bolder beers. We were only able to sample the biggest of all (mentioned in Part 1 of this series) – the Primator Double 24%, a dark lager which bore many of the characteristics of the 19% Porter from Pardubice, only more so. Other offerings from Nachod (none sampled, unfortunately) include Primator Jubilejni Lezak 15% (semi-dark lager), Primator Lezak Exklusiv 16% (light lager), and Primator Rytirsky 21% (light lager)

– referred to in some circles as a helles doppelbock).

Pivovar Dum (Nove Mesto section of Prague) – A pub brewery founded in 1998, this establishment brews some of the more unusual lagers available anywhere. Unfortunately, we never had a chance to visit, but it would be interesting to hear a review from another visitor. All of the following are 12% – Penicne (unfiltered wheat beer), Kavove (coffee beer), Bananove (banana beer), Vinove (sour cherry beer). Dum also produces a standard 12% pale and dark lager and a 13% maerzen.

Pivovar Budejovicky Budvar (Ceske Budejovice) – I conclude my review with this brewery because it was the only one we had a chance to tour, and we learned quite a bit about the Czech brewing process here. The brewery was founded in 1895 and produces three beers plus a non-alcoholic beer. The three regular offerings are 10% Light Lager (for the Czech market), 12% Light Lager (for the Czech and export markets - 80% of total production), and 16% Light Lager (Bud Super Strong – brewed primarily for the Russian market but also available in limited distribution in Austria). Budvar uses water from a 300-meter deep artesian well. Malt is 2-row Moravian, and hops are all Saaz. The 16% also uses refined sugar in the kettle. Czech brewers do not decoct. Instead, they use long, 6-hour mashes to convert the typically undermodified malt. The mash is started at 37 degrees C for one hour and then raised gradually to 72 degrees C for the remainder of the schedule. Following sparge, the wort is boiled for 2 hours (to obtain some caramelization) with hop additions several times over the course of the boil (to add bitterness, flavor, and aroma). After chilling, the wort is pumped to large (2,600 hectoliter) conical fermenters, where fermentation takes place over two weeks at 10 degrees C (The last oak fermentation vessels were removed in 1969). The beer is then transferred to lagering tanks, where the temperature is reduced to 2 degrees C. Lagering time varies by beer – 30 days for the 10%, 80-90 days for the 12%, and 300 days for the 16%. We didn't have a chance to try the 16% at the brewery but sampled it later in Vienna. It has a deep gold color with malt and sugar in the nose. Malt and hop bitterness is evident up front in the flavor but there is some sugary sweetness in

mid-palate. The finish is smooth and nicely balanced.

Travelers to the Czech Republic should visit the Czech breweries web pages located at <http://www.radio.cz/en/html/breweries.html>. While not particularly up to date (the most recent entries are from the mid-90's), the information provided, especially on the regional breweries, is very helpful.

Also, be sure to check out Ron Pattinson's European pub and brewery guide website at <http://www.xs4all.nl/~patto1ro/index.htm>. The two Prague pub guides are very helpful, and there are guides for many other parts of Europe as well.

Nuggets from the BURP Libeery

By Cerveza Crowe, Libeerian

(Translated from Chihuahua by Janet Crowe)

Beer and it's part in Egyptian Everyday Life – Yesterday I was looking out at our snowy, cold weather and feeling a little blue when I turned around and noticed a book on our BURP Libeery shelf - "The Secret Life of Beer" by Alan D. Eames. Here are a few morsels of information I found in that book.

In the time of the Pharaohs, every household either rich or poor brewed beer. The Pharaoh himself even maintained a royal brewery and appointed people to positions such as "Office of Chief Beer Inspector. In the average family's house, the brewery was located in a part of the kitchen called the "pure". Women were responsible for brewing beer at home and selling beer in the Egyptian beer shops. A good woman Brewer was considered a valuable asset that could bring money into a household. Beer was money. The minimum wage of the day was two pitchers, several gallons in size, for a single day's work. Some of the subjects of Pharaoh even paid their taxes in beer.

It is written that Egyptian beers were all very sweet. Hops and bittering herbs were not included in the brew, but served on the side. A standard practice was to put plugs of hops or herbs between the cheek and gum and let the sweet beer flow over it to extract the flavor.

In Egyptian times, a hangover was referred to as "the pulling of the hair", and cures were readily sought after by the Pharaoh. A common one was drinking cabbage juice first thing in the morning after a long celebration the night before. In modern times, this has been laughed at as useless, but current scientific studies show that cabbage contains chelators, which are effective in neutralizing acetaldehydes, a by-product of our liver's effort to metabolize alcohol. Maybe those Egyptians knew something after all. Well, they did really get that embalming thing to work.

Just a little information to whet your appetite and have you pick up a book.

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Answer to December RYDler:

A: Martha Washington used her (Nation's FIRST HomeBrewer) husband's ale instead of milk/water and even a little corn squeezin's, I read somewhere recently (but, I can't put my finger on it). The pancakes may cook up a little thinner, but they're mighty pleasin'.

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Feb 1984

On Feb 9, the new BURP officers met at Gallagher's Pub to discuss club policy and activities for the year. The club had reached a stage of growth (158 members) that it was decided to set a more formal structure for meetings. Committees were set up to organize programs. A key decision made at the officer meeting was to require attendees to bring food as well as beer (or at least make a contribution to a "food kitty"). Up to this time, **Dan McCoubrey** had provided snacks for the BURP meetings. It was also decided that the club was rapidly outgrowing Dan's basement as a meeting site, so it was decided to solicit larger venues.

Some proposals for BURP activities for the year included periodic homebrew competitions, commercial beer tastings, trips to breweries,

solicitation of outside speakers, and compilation of a BURP "Better Beer Guide".

10 Years Ago, Feb 1994

The Feb BURP meeting, featuring the annual Dan McCoubrey Memorial Stout Competition, was held at the Oxon Hill Jaycee Center in Ft Washington, MD. There were 25 stouts in the competition, with 8-9 being judged at each of three tables. Two from each table were passed to a best-of-show team to determine overall winners. Unfortunately, those winners were not recorded in the report published in the March BURP News. Displayed at the meeting was the Dan McCoubrey memorial plaque, rescued from the recently closed Gallagher's Pub by an alert **Mike Horkan**. BURP had installed the plaque near Dan's regular barstool following his untimely death in 1985, and there it had hung for nearly 10 years.

A number of interesting events were announced in the February BURP News, including the 15th annual Blue & Grey Breweriana Show (where many BURP raffle prizes have been obtained over the years) on Feb 18-20 and the Brickskeller African Beer Festival, featuring Ngoma Beer from Togo, on Feb 21-23.

Articles in the February issue included **Polly Goldman's** report on the possibility of the AHA Conference being held in Baltimore in 1985 and **Martin Morse Wooster's** review of four CAMRA books. **Jim Dorsch**, in his monthly Whole BURP Catalog, reported on the recent release of Old Dominion's thousandth brew, a barley wine called Millenium. The beer went on to become an annual release at Dominion, but those (including this chronicler) who retained a few bottles of the 1994 original edition can report that it aged spectacularly. Jim also announced the release by brewer Alan Beal of the first beers from Bardo Rodeo.

Editors' Corner

By Bill Ridgely, Minister of Truth

Welcome to my first issue as the new *BURP News* editor. Actually, this is my 2nd stint in the job. I was BURP News editor once long ago in the last millennium. After handing over the club presidency to the very able **Rick Garvin** last year, I took a

year off from the officer corps, but now I'm tanned, rested, and back (well, back anyway).

Many thanks to **Sweet Christine Lewis** for her hard work as Minister of Truth for the past two years. Her shoes will be very hard to fill, but I'll try my best.

I'd very much like to return to the thrilling days of yesteryear and print a meeting report each month. This means you (that's a collective "you") will have ample opportunity to contribute to this erstwhile publication and hone your reporting and writing skills. If you would like to be a BURP meeting reporter, please contact me prior to the next meeting.

I'd also like to receive more travel articles, beer and pub reviews, homebrew recipes, and articles on designing and building brewing equipment.

As mentioned in the footer on the first page, I'd like to receive all articles for publication two weeks before the next meeting. Please help me out by submitting your articles on time.

I look forward to working with you all on the newsletter and seeing everyone at the many great BURP functions scheduled for 2004.

Cheers, Bill

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