



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*"Reality is an illusion that occurs due to the lack of
alcohol"*
Anonymous



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April-May 2004

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Rockville, MD 20850



WHAT'S BREWING

**April Meeting
Strong Ale Competition
At Ken & Sara Graham's
Darnestown, MD
Saturday, April 17, 2004
1:00 PM – 6:00 PM**

**May Meeting
Chili & "Best Beer With Chili"
Competitions
At Dan & Christina Allers'
Fairfax, VA
Saturday, May 8, 2004
1:00 PM – 6:00 PM**

Other Upcoming Events:

**Spirit of Free Beer XII
June 12, 2004
At Old Dominion Brewing Co.
Ashburn, VA
(Details in this Newsletter)**

Garvin's Grist

By Rick Garvin, Fearless Leader

There is a LOT coming up in the next few months, and the events are packed tighter than my mash tun when we're making a Foreign Export Stout. The April BURP meeting is at **Chez Graham**, and I'm betting that my fresh St. John sun tan from Mr. Blue Sky will attend. The May meeting at the **Wren-Allers** love shack will be the much-anticipated Chili Cookoff. Our sponsors from Hard Time Café are trying to make an appearance, and we may see one of the Parker boys there. They are quite interested in hooking up with BURP for a public beer and chili event. There is still time to make that awesome keg of "The Best Beer to go with Chili ®" for the people's choice beer contest at the May meeting. Last year's winning Kellerbier is lagering – bring on the competition and the kegs. Lots of competitions in the plans: NHC entries are starting to show up at my house for the pack and ship service to the first round of the nationals, the April club competition promises to be competitive, and June is the big one – the Spirit of Free Beer! There are two good brewing months left before we collect entries at the June meeting.

The BURP weather mojo continues in full force. It had been a few years since I had hosted a BURP meeting, and it worked out great. I was quite pleased that we were able to have the educational session in a separate space from the main social portion of the meeting. This allowed the education session to go without interruption. I heard great reviews on the session from some of our pro brewers and high-end homebrewers. Having a meeting at your house is a good bit of work – mostly clean up. Thanks to the folks who stayed late and helped clean up. It made a huge difference in the amount of work it took to recover the house.

We had our first Spirit of Belgium organizing meeting on March 29th. We had a great turn out, and we have a good group of people working the event. We are targeting the Martin Luther King Day weekend in 2005 January 14-16. This gives us a good head start and allows us to spread out the work nicely. We are still looking for our organizer to act as the spiritual leader with support from the executive committee. I have some nibbles on this role and expect it to be filled before the end of April. If you are interested in helping out, there is a role available for you. We have some committees that need help! The Venue, Publicity/Marketing, Sponsors, and Memorabilia committees need some performers. We are going to do a real PR campaign, so if you have any experience in this area, it would be much appreciated. The Commercial Beer, Competition, Technical Conference, Speakers, and Belgian Embassy Relations committees are coming along nicely. The Banquet and Conference Registrations committees will become priorities later in the year, but that should not hold you back from volunteering.

I'll be drinking Foreign Export Stout in a hammock in the British Virgin Islands and US Virgin Islands next week. I am going to check out the new microbrewery on Jost Van Dyke. **Bill Madden** found it on his honeymoon with the beautiful **Beth Fox**. Searching on the web, I found a testimonial from their reverse osmosis water plant engineer. Fresh beer on an island with no water and only 200 inhabitants!!

Cheers, Rick



12th Annual Spirit of Free Beer

*By Dave and Becky Pyle,
SOFB-XII Organizers*

This year's **Spirit of Free Beer** is sure to be another outstanding BURP event. The competition will be held on **Saturday, June 12th** at the Old Dominion Brewing Company in Ashburn, VA. Entries will be accepted beginning May 21st through the BURP Meeting on June 5th. For another year, we will be a qualifying event for the prestigious Masters

Championship of Amateur Brewing (MCAB). All BJCP recognized styles, including meads and ciders, will be eligible for entry. See the BJCP website (<http://www.bjcp.org>) for the full list of style descriptions. First entry is \$6.00, and subsequent entries are \$5.00 each.

We have a terrific team working on SOFB 2004. **Bill Newman** is our Judge Coordinator this year, and he will be working closely with our Registrars **Dave Pyle** and **Mark Hogenmiller**. Our Steward Coordinator is **Christian Layke**, and our Facilities Coordinator is **Dan Fapp**. Once again, **Alison Skeel** is stepping up to the plate to bring us breakfast, and **Christian Parker** along with **Jeff Chen** are bringing us a fabulous lunch.

Our superstar **Rob Hanson** is already working hard to bring in sponsors and prizes for this year's SOFB, and so far the response has been great! We've got lots of great stuff to give away, so enter early and often -- you don't want to miss these great prizes! A partial list of the stuff we've got so far: over 150 lbs of grain and other ingredients, pounds of great hops, lots of awesome beer-wear, including hats, tees and embroidered shirts, and lots of other cool stuff, including FREE BEER from great breweries like Victory and Rogue! BURP seeks out sponsors whose products are available in our area (especially with brewers) -- so be sure to support these great companies who support the **Spirit of Free Beer**:

* Anchor Brewing Company * Brewers Alley * Briess Malting Company * California Concentrate Company * Cargill Malt - Specialty Products Group * Deschutes Brewery * The Flying Barrel * Harpoon Brewery * HopUnion USA, Inc. * Jay's Brewing Supplies * Koch's Concepts * Magic Hat Brewing Company * Mid-Atlantic Brewing News * The Olde Heurich Brewing Company * ProMash * Rock Bottom Brewery Bethesda * Rogue Ales * SABCO Industries * Sweetwater Tavern * Toledo Metal Spinning * Victory Brewing Company *

Complete information on SOFB-XII can be found on the BURP website at:

<http://www.burp.org/events/sofb/2004/>.

Good luck and Cheers, Dave & Becky

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RYDler (c/o the editor)

Q. Which BURPer just gave up his enviable job of helping market American microbrews around the world?

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Minister of Culture Corner

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

BURP Competition Update

This month – Category 11 and 12 - English and Scottish Strong Ales, Barley Wines and Imperial Stouts. Search your cellars for those delicious and complex monsters that you have been saving to share with your fellow BURPers.

May – Beers that go with chili team-brew. Help put the fire out by brewing the ultimate beer to compliment chili concocted by illustrious BURP chefs. Winners will be picked by popular choice. Any beer style is acceptable.

June – Possibly the best beers in the world? Strong Belgian Ales, Category 18 - Dubbels, Tripels, Strong Golden and Strong Dark. Wow, I want to judge this one! Entrants, please bring lots of extra to share!

And, don't forget those lagers - European Pale lagers, Category 2 in **July** and the BURP North-South Challenge (or Civil War) team-brew Oktoberfest at the **September** meeting, Category 9, Maertzen and Vienna. See the March newsletter for the rules for this competition.

Stout Competition Results

3rd with a dry stout – **Pat and Janet Crowe, Tom and Colleen Cannon**

2nd with a sweet stout – **Dave and Becky Pyle**

1st with a foreign export stout - **Christine Lewis and Rick Garvin**

Thanks to the judges: **Bill Ridgely, Wendy Aaronson, Paul and Jamie Langlie, Robert Stevens, Ty Ming, Alan Hew and Pete Ryba.** Excellent beers and an excellent job of judging!

Rules for Entering Club Competitions

This is a reminder for those entering the BURP club competitions (not SOFB), the intent of which is to keep all entries totally anonymous to assure impartiality and fairness.

2 – 10 to 14 oz brown bottles. No other form of packaging will be accepted from this point forward. No flipper tops (Grolsch type). No PET bottles. No raised lettering or other identifiable marks on bottles. Caps must be devoid of lettering or marking, or blacked out. Maximum 2 entries per subcategory. Only one entry from the same wort.

We ask that you don't enter the same beer in multiple subcategories and that you enter the appropriate style for the category to be judged – honor system.

Thanks for your cooperation. Please volunteer to judge.

Reuse Those Hops!

By The Frugal BURPer

This winter I started developing a new technique for brewing. I am trying to minimize the cost of brewing, so I figured a way to reuse my hops. Fortunately, the cold winters make this an easy job. You have to start with your first batch of beer. Let's say you make an IPA. After you are done getting the beer out of the boiling kettle, don't clean out the kettle. Let the kettle sit outside over night, and let the hops and residual wort sit and freeze. In the morning, get a hammer and break the ice/beer into pieces and put into ziplock bags and freeze for the next batch of beer.

Okay, we all have heard of hop utilization. What is really happening is that there can only be so much hop compounds in the beer. Therefore, when you get roughly 20% utilization, there is really about 80% utilization left in the hops. Don't waste this as hops are not cheap! Reuse, reuse, reuse! The reuse of hops is not difficult to figure out at all. If you use all of the hops that you have gathered from your IPA, then you get the same number of IBUs. If you use half of the amount, you get half of the IBUs. Pretty simple. You also get the added benefit of a little sugar from the last batch. Just be careful when you toss in the chunk of hops. If it is very big, don't splash yourself with hot wort - we don't need any McDonalds-like lawsuits, now do we! You should be

able to get about 4 uses out of your hops, 3 by reuse. I wouldn't trust the last batch to get every drop of IBUs out of the hops, so just be happy getting 80% of use out of your precious hops! Enjoy, and if you have any questions, please contact me by email.

The Frugal BURPer, thefrugalburper@earthlink.net

BURP Enlightenment Corner

By Wendy Aaronson, Minister of Enlightenment

Many thanks to **Christian Layke** for providing an excellent homebrew to kick-off the first "Tweaking-It" session. He provided a northern brown ale that the group thought would score higher as a dark mild. After tasting examples of brown ales and reviewing his recipe, we revised his recipe to make a winning brown ale.

April Meeting – Tweaking It: Got Beer? Do you want constructive comments on how to improve your recipe to win competitions? Then contact me because I would like to conduct another session at the April meeting. Christian will tell you that it was very valuable feedback. I need either 5-6 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. Any style works. I prefer beers that do not have fermentation flaws. Briefly, the session works as follows. The first part of the exercise will be to taste and describe a homebrew without any specific reference to the style; however, as part of the exercise, you will decide which style it best fits. The second part of the exercise will be to evaluate the same beer after tasting a couple of representative commercial examples. As part of the evaluation, we will discuss the recipe and provide the brewer with constructive comments to improve overall impression or to win a competition. I would like to start promptly at 1:00 pm.

2004 BJCP Exam Preparation Class: It looks like there is a small group of enthusiastic individuals from MD (Silver Spring, College Park, Takoma Park, Gaithersburg) who are interested in taking the BJCP exam, and I am working on the logistics for 4 tasting study sessions to discuss beer styles. Each of these brewers have committed to judge in club competitions to practice judging skills and participate in the recipe formulation sessions at the monthly meetings. If you are interested in attending the study sessions, please let me know as soon as possible so I

can include your preferences. If I get enough people in VA, then I will set up a VA study session also. The goal is to schedule the exam sometime in the fall.



Get Ready for the 20th Annual BURP Chili Cookoff!

By John Dittmann, Chili Commissioner

Fire up the cook stoves! Tweak those recipes! The 2004 quest for BURP's best chili is upon us.

The 20th annual chili cook-off will be held May 8 at the home of **Christina and Dan Allers** in Fairfax. If you like chili, this is the place for you. In the past we have had hot, sweet, weird and even vegetarian chili. As an added lure, BURP will host **Jim and Fred Parker** of Hard Times Café who are once again sponsoring the cook-off. This will be their 19th year supporting the chili cook-off. Simply outstanding!

Christian Parker's "Rub me with Oil Chili" was the top winner last year. Those looking to dethrone Mr. Parker have a considerable task ahead. That was fine chili, and he will be back to defend.

Prizes will be awarded to the top three chilis plus a special prize for the hottest chili. Winning recipes will appear in the June BURP News.

The meeting will start at 1:00 pm, with tasting and judging beginning at 2:00 pm. Chili cooks may arrive as early as 10:30 am to start cooking.

There are Rules:

- * Chili must be prepared on site. All ingredients must be combined and cooked at the meeting, although materials may be cut and prepared beforehand.
- * The recipe must include at least one bottle of beer - Homebrew is best.
- * Sabotage of other contestants' chili will not be permitted.

* Chili recipes must be provided to BURP on request.

Participants should bring your own stove and table to cook and serve chili. If you do not have this, please make arrangements to share with someone. A portable awning is also useful for protection from the elements. Bribing of judges is frowned upon, but the Commissioner appreciates attempts to influence him. Use of road kill and other "exotic" meats is encouraged.

June Club Competition – Strong Belgian Ale (BJCP Category 18)

*By Mel Thompson,
Co-Minister of Culture*

The best beers in the world? Some, myself included, would argue in the affirmative. Certainly, if not the best, then the most complex and interesting. Much of the flavor is yeast driven, but there is a plethora of other flavor additives such as candy sugar, specialty malts, and spices - most notably, curacao orange peel, coriander and anise.

The most famous, with several notable exceptions, are produced by the 6 remaining Trappist monastery breweries in Belgium. Only beer from these breweries can use the moniker "Trappist". Chimay, Westmalle, Rochefort, Achel (new in 1997), Orval and Westvleteren are brewed by Trappist monks in Trappist monasteries. These are the beers that many brewers of Belgian-style ales try to emulate. I personally think that the goblets of Westvleteren 12 I enjoyed on a nice summer day on the patio of Inn De Vrede across the lane from the St Sixtus Monastery near the tiny Belgian town of Westvleteren, were the absolute best beers I have ever tasted. Others might argue in favor of Rochfort 10 or Westmalle Tripel or even the very accessible Chimay Grande Reserve. We are all right as these are just incredible beers. The most obscure of these are the Westvleteren beers. The "12" is a strong dark ale that weighs in at 11+%. It is very difficult to find in the states, as the brewery only brews in limited quantity and does not ship. On the weekly sale day, cars line up on the small lane to the monastery and are allowed a maximum of 10 cases. Hence, when I was in Portland, Oregon last year, I visited a pub that had Westvleteren 12 for a hefty \$13 for an 11 oz bottle. Belgian beers are getting more accessible as the demand increases. There are several pubs in Baltimore that now have LaChouffe, a delicious strong golden ale, on draft,

and more U.S. breweries, e.g., Brewers Art and Ommegang, are brewing Belgian style beers. For comprehensive information on these and all Belgian beers and breweries, read Michael Jackson's The Great Beers of Belgium.

Here are the BJCP guidelines for Strong Belgian Ales:

Strong Belgian Ale	OG	FG	ABV%	IBU	SRM
Dubbel	1.040-80	1.012-18	3.2-7.8	20-35	10-20
Tripel	1.065-95	1.013-20	6.3-10.0	20-35	3.5-6.0
Strong Golden Ale	1.065-80	1.014-20	7.0-9.0	25-35	3.5-5.5
Strong Dark Ale	1.065-98+	1.014-24+	7.0-12.0+	25-40+	7-20

Cat 18A: Dubbel

Aroma: Rich malt aromas are typical; many dubbels have raisiny and other fruity ester aromas. No roasted malt aroma. Some higher alcohol aromas (peppery, spicy) are common. Mild to moderate clove-spice aromas may be present. Hop aroma is faint to none. No diacetyl.

Appearance: Dark amber-brown in color. Clarity is usually fair to good. Head retention may be adversely affected by alcohol content in stronger versions.

Flavor: Rich malty and fruity flavors bring the balance toward malt throughout. Some commercial examples are malty, yet dry; raisin flavors are common. A slight to moderate clove spiciness may be present. Hop flavor is low to none. No diacetyl.

Mouthfeel: Medium-full to full body. Warming mouthfeel from alcohol.

Overall Impression: A dark, rich, malty, moderately strong ale.

History: Originated at monasteries in the Middle Ages, and was revived in the mid-1800s after the Napoleonic era.

Comments: By Belgian law, to be called a Trappist Ale, it must be brewed at a Trappist monastery. Home brewed and secular equivalents should be called abbey ales.

Ingredients: Yeast strains prone to production of higher alcohols, esters, and clove-spice aroma and flavor are most commonly used. Dark(caramelized) candi sugar is a common and significant addition for color and flavor contributions.

Commercial Examples: Westmalle Dubbel, LaTrappe Dubbel, Affligem Dubbel, Steenbrugge Dubbel, Celis Dubbel, Westvleteren 4.

Cat 18B: Tripel

Aroma: Complex aroma of malt and fruity esters, which may have a "citrus-like" essence, and often a mild to moderate clove-spice character. Hop aroma may be moderate to none. No diacetyl.

Appearance: Pale gold to deep gold in color. Clarity should be fair to good. Head retention may be quite good, or may be adversely affected by alcohol content in some versions.

Flavor: Crisp and moderately fruity. Malty sweetness is balanced by restrained hop bitterness and high carbonation to provide a dry finish to the palate and a sweet aftertaste. Clove-like spiciness is apparent in many examples. The best examples have subtle alcohol undertones, while others may have very noticeable alcohol presence. Hop flavor may be moderate to none. No diacetyl.

Mouthfeel: Medium body, although a light impression (thanks to the candi sugar) given the often substantial original gravity. High alcohol content adds a warming sensation. Carbonation is very high and effervescent in character, yet ideally does not disturb the beer's smoothness.

Overall Impression: A pale, moderately fruity, spicy, very strong ale.

History: Originally developed at the Trappist monastery at Westmalle.

Comments: Alcoholic, but the best examples do not taste strongly of alcohol. By Belgian law, to be called a Trappist ale it must be brewed at a Trappist monastery. Home-brewed and secular equivalents should be called abbey ales.

Ingredients: Yeast strains prone to higher alcohol and clove aroma production are usually used. Small amounts of spices are sometimes added. Pale Pilsner malts are used and up to 25% white candi sugar (sucrose) is often added.

Commercial Examples: Westmalle Tripel, Affligem Tripel, Grimbergen Tripel, Corsendonk Monk's Pale Ale, Brugse Tripel

18C: Belgian Strong Golden Ale

Aroma: Fruity esters are common, and the malt character is light. Some clove-spice character may be present, from either warm fermentation or actual spice additions. A spicy hop aroma is sometimes found. No diacetyl.

Appearance: Pale yellow to golden in color. Good clarity. Long-lasting foam stand resulting in characteristic Belgian lace on the glass.

Flavor: Full of fruity, hoppy, alcoholic complexity, supported by a soft malt character. A slight presence of spices, from either warm ferment or actual spice additions, may be present as a point of complexity. Hop bitterness is typically restrained. Substantial carbonation may lend a dry flavor to the palate despite a sweet aftertaste. No diacetyl.

Mouthfeel: Medium body gives a light impression despite the often substantial original gravity and alcohol content. Usually effervescent, yet with a smooth finish.

Overall Impression: A very pale, effervescent, complex, strong ale.

History: Most versions reflect the unique products of individual breweries.

Comments: References to the devil are included in the names of many commercial examples of this style. The best examples are elegant, complex, and balanced.

Ingredients: The light color and relatively light body for a beer of this strength are the result of using very pale malt and up to 20% white candi sugar (sucrose). Some versions include the use of spices for subtle complexity.

Commercial Examples: Duvel, Lucifer, La Chouffe, Moinette

18D: Belgian Strong Dark Ale

Aroma: The intermingling aromas of Munich-type malt, alcohol and fruity esters are typical, along with spicy phenols which may be contributed by warm yeast fermentation and/or actual spice additions. Hop aroma may vary from moderate to none. Typically there is no strong dark(roast) malt aroma. No diacetyl.

Appearance: Deep burgundy to dark brown in color. Clarity may be fair to good. Head retention may be quite good or may be adversely affected by high alcohol content.

Flavor: Ripe fruit flavors, including raisin and plum, are common. Malt usually dominates, but some examples are balanced slightly toward bitterness. Some spicy phenols, from ferment or actual spices, may be present. Hop flavor can range from moderate to none. Some sweetness is contributed by alcohol. No diacetyl.

Mouthfeel: Medium to full body, creamy and warming.

Overall Impression: A dark, very rich, complex, very strong ale.

History: Most versions are unique in character reflecting the characteristics of individual breweries.

Comments: Some beers of this type are brewed at or in association with monasteries, and some are not. In comparison to Dubbel, these are typically significantly stronger beers of a wider variety.

Ingredients: Dark candi sugar is a frequently-used additive and may contribute as much or more color and flavor as dark Munich or caramel malts. Spices are sometimes added for complexity. Yeasts prone to production of higher alcohols, esters and spicy phenols are commonly employed.

Commercial Examples: Pawel Kwak, Gouden Carolus, Scaldis (a.k.a. Bush), Rochefort 10, Chimay Grand Reserve.

The following is a recipe for a Belgian Strong Dark ale that has been described on judge score sheets as similar to Westvleteren 12 or Rochefort 10 and has scored above 40 in several competitions. Certainly a compliment from the judges!

Recipe for 5.7 gallons

Grain bill:

12# Belgian pale
2# Belgian aromatic
1# malted wheat

1# crystal 60
 2# Munich
 1# Belgian special B
 28 oz candy sugar (2-14 oz bags Chinese yellow lump sugar)

Hop schedule:

2 oz Spalt – 60 minutes
 1 oz Mt Hood – 30 minutes

Yeast: Wyeast 1762 Belgian Abbey II

Mash at 154 deg.
 At 75% extraction: O.G. – 1.102, T.G. – 1.026,
 Alcohol (ABV) 10%
 IBUs – 32

To make a fruitier version that finishes a little drier, substitute the Wyeast 1762 with 3787 which is purported to be the Westmalle Tripel yeast.

The following recipe is for a Belgian Tripel that recently won a first place at War of the Worts:

Recipe for 10.5 gallons

Grain Bill:

24# German Pilsner malt
 3# wheat
 1# Belgian carapils
 3.5# candy sugar (light)

Hop schedule:

2 oz Tetnang – 60 minutes
 2 oz Mt Hood – 30 minutes
 ½ oz coriander

Yeast – Wyeast 3787

At 75% O.G. – 1.085, T.G. 1.015, Alcohol (ABV) 9.3%

Given the appropriate ingredients, fermentation temperature probably has the most effect on the outcome of these beers. At too high a temp, the result will be more esters and markedly more phenolics. A low fermentation temp will produce a cleaner flavor profile, possibly too clean for the style.

I can't wait to judge in the BURP club competition in June for these exceptional beer styles. I am certain that the brewers of BURP will provide some extraordinary examples.



Frugal Brewing: Light Lagers

By the Fru-Gal Brewer and Adjunct Boy

One of the lessons of frugal brewing is to look for fermentables everywhere. Chances are that your workplace receives dozens of shipments each week and that the poor beleaguered person in your mailroom considers the packing peanuts to be a downright pain. These days, a lot of the packing peanuts aren't Styrofoam at all but a special biodegradable compound made from processed cornstarch. All the same, they go into the trash along with all other packing materials. You can do your part to save our landfills by taking those packing peanuts off your employer's hands and turning them into a tasty light lager.

The first step is making sure that you have the biodegradable peanuts. The Utah State Agricultural Extension has identified a simple test to distinguish between the biodegradable and standard packing peanuts. Just touch one to the tip of your tongue. If it melts a bit, it is biodegradable. Now accumulate, accumulate, accumulate. Because the peanuts are high in volume and low-weight, you may want to take them home on a regular basis and compact them. I have a Toro leaf vacuum that is designed to deposit shredded leaves into a trashcan. It works great on the packing peanuts, too. You will see about a 20-fold reduction in volume after processing. If you don't have a leaf vacuum, you can also use your grain mill (which will flatten more than shred), a stick-blender, a Cuisinart, or a meat grinder.

Because the packing peanuts are pure starch, you need to be sure to use a malt with high diastatic enzyme power for mashing. I use six-row Briess, which is, as Adjunct Boy puts it, "so full of enzymes you couldn't swing a cat in that mash-tun." You might be worried about a stuck mash, but Adjunct Boy assures you that the peanuts will pretty much just melt away, like corn flakes do during the mash. Still, if you're worried, establish a good grain bed in your mash tun. It won't hurt anything, although we will mock you for your lack of confidence in the magic of diastatic enzymes.

Here's a recipe for an excellent American Light Lager:

Makes 5 gallons

4 lbs corn starch packing peanuts, chopped, flattened, or shredded
 5 lb 6-row Pale Malt
 .75 oz Cluster hops (7% AA, 60 minutes)
 .5 oz Cluster hops (30 min)
 .25 oz Goldings hops (3% AA, 15 min)
 1.5 oz lager yeast

Add 1.25 quarts of water per pound of mash mix; hold at 95 F for 30 min.

Bring mash up to 122 and hold for 20 min. Protein rest.

Bring up to 148F hold for 60 min.

Mash out if you like. Adjunct Boy has abandoned mash-outs and finds little difference in the end product. There is no need to bring the mash temperature above 148 for this particular brew, as we are not seeking unfermentable sugars (or body).

(Ed Note – Lest anyone actually consider trying this, the authors remind readers that biodegradable packing peanuts are 5% polymer, making them suspect for human consumption).

March Meeting Report

By Jim Hanson

Aye, and it was the 1st day of Spring when BURP held its annual celebration of St. Patrick's Day. The meeting was held at the home of our Fearless Leader, **Rick Garvin**, under sunny skies and balmy temps in the upper 50's. With the weather just delightful for the meeting's activities, Rick's backyard was the ideal setting for this annual rite of passage. Many thanks to **Christine Lewis, Rick**, and his daughters, **Elizabeth and Anastasia**, for all of their fine hospitality.

The first and foremost event for BURPers upon arrival was the Annual Fresh Hop Buy. **Bruce Bennett** was once again proficient with his management of this club benefit. A club member who informed me while purchasing hops said that there was quite a run on Cascade, and compressing the hops when filling the bags was the best method to obtain the most value

for a purchase. Home brewers in the club are most appreciative of **Bruce** for his fine work.

One of the events conducted at the beginning of the meeting was the Educational Seminar by **Wendy Aaronson**, our longtime Minister of Enlightenment. The style of beer chosen for this session was Brown Ale, with a commercial tasting reflecting both the English northern and southern styles but with an emphasis on the American Brown style, which featured Brooklyn Brown Ale. The reason for the additional focus on Brooklyn Brown was the clone competition to be held at MASHOUT in August. This tasting allowed everyone to become more familiar with the style and to facilitate their brewing a Brooklyn Brown clone. Many thanks to **Christian Layke** for providing some of his brown ale-style homebrew for the session. His beer allowed for both an in-depth discussion of malt mixtures (% & content) as well as a medium for judging the style. Roughly 15 members attended the session, and after all of the critique was completed, everyone agreed that **Christian** brewed a favorably received ale, and much was to be gained by holding an educational seminar during the course of a meeting. Thanks to **Wendy** for continuing to provide BURP members with valuable knowledge.

With the need to enjoy the great outdoors after the educational session, the gathering congregated in the backyard for the usual collection of fine cuisine and fine beers. Most notable were some of the homebrews on tap, including both a Dry Stout and Scottish Ale, courtesy of **Tom & Colleen Cannon**. **Rick Garvin** and **Steve Marler** also had their respective Stouts on tap. My inability to sample more of these excellent club ales was attributed to the contribution by many club members of recently acquired bottles of Belgian beer not presently imported into this country. **Craig Somers**, just returning from his tour in Belgium, was one of the numerous members who provided these rare and highly regarded beers.

A major event always associated with the March BURP meeting is the cooking of the **Dan McCoubrey** Memorial Irish Stew for 100. Preparation involving the stew actually commenced on Friday night, when **Dave Pyle** displayed no absence of malice in hosting a number of the Stew Crew with his favorite imbibement, Absinthe. As a result, the cooking of the stew got off to a delayed start. However, hats were being taken off to the sensation of **Rick Garvin's** surprise addition of Hungarian Paprika to the mix. As

a result, the stew, with its hearty flavor of charred flour at the base of the kettle, was once again worth waiting for. Many thanks to everyone who contributed to the ingredients and the preparation of this focal culinary event.

The customary BURP Raffle was conducted by **Beth Madden** and, with almost 100 members in attendance, nearly 200 tickets were sold. In addition to the bottles of Chimay offered as prizes, the Grand Prize was both a 12 pack of Guinness Stout and the Toucan mascot in a neon framed sign. A big thank you goes to **Beth** and to everyone who contributed prizes and supported the raffle.

An important note regarding the BURP Annual Stout Competition - due to the large number of entries, the Ministers of Culture decided to hold the judging offline so that participating judges could fully enjoy the events associated with the meeting.

Thanks go to the judges and to **Mel Thompson**, host of the offline judging, for conducting the competition on Sunday, March 21st at his home.

Simple Brewing Tricks

By Keith Chamberlin

Starting a siphon from a carboy isn't always as easy as one would like it to be. One easy way is to use Phil's siphon - a sort of mechanical pump that works really well with a minimum of aeration. If you don't have one, there is an easy alternative. Use your standard racking cane and pull the black plastic thing (is there a name for this thing?) off the bottom and slide one of the orange carboy caps on the cane. This is one of those caps with two outlets at the top, put the cane through the center outlet. Put the black thing back on, and then put the whole works into the carboy. With 5-gallon carboys, the cap should fit nicely, but it will still work with 6.5 gallon carboys as well. Take the white cap off the side hole/port, and hold the cap down firmly to create a decent seal. Then blow through the open hole with your mouth until beer starts flowing out the racking cane and is below the level of the beer in the carboy. Now that you have beer running all over your kitchen floor you might want to put the end into the secondary carboy or a keg if you are kegging. Don't worry about blowing your lung-contaminated breath into the carboy. There should be adequate CO2 headspace to keep the beer reasonably contamination free. This method is probably a little better than the Phil's

siphon as there is little to no aeration of the finished beer, except in the container you are siphoning to.

Another technique I use is convenient when racking a dry hopped beer from secondary to the keg or bottling bucket. You can use the same above configuration but add a sanitized piece of fiberglass screening onto the end of the racking cane. Get a piece of screening about 5"x5", then bunch it up around the end of the cane and the black thing on the end, and clamp it down on the cane using a sanitized stainless steel hose clamp. You can use a bread tie but make sure you sanitize first. The stainless will last longer, obviously, but make sure you keep it clean. Then use the same technique to push your beer into the keg. Simple!

Now for a cleaning technique. People always wonder what to do with a hose that is a little darker than when it was new. You can soak it in PBW or bleach or whatever is your favorite cleaner, but I still have seen stuff build up inside and have even seen some mold if the hose isn't properly dried. But, you can save this hose without tossing it in the trash and going down to Home Depot to buy some more. I do like shopping at Home Depot, I just don't like checking out at the store on a weekend. Soak the hose in some hot water or hot cleaning solution, then use a rifle cleaning kit that you can get from Kmart or wherever and, with a piece of cloth on the end, run it up and down the hose, basically scrubbing it clean. I'd suggest doing this twice, using a new cloth each time. If the hose is a little long, just go at it from each end to reach the middle. If you still can't reach the whole length of the hose it is your own damn fault and you should get a shorter hose. Now don't run to Home Depot, it is very easy to get a shorter hose, just cut the one you have!

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Apr-May 1984

The April 1984 BURP meeting was hosted by **Ralph Bucca**, who demonstrated his "firebrewing" setup consisting of a brew kettle perched over a wood-fired potbelly stove. BURPer **Joel Spencer** also demonstrated his homemade keg cooker and mash tun, early versions of equipment now in common use by many all-grain homebrewers. A new BURP tradition was started by **Bill McLaren**, who brought fresh live Chesapeake Bay oysters to the delight of

those in attendance. Bill continued this tradition for a number of years until the oyster supply in the bay finally gave out. Bill sadly passed away in 1997. BURP founding member **Bob Frank** reported at the meeting that he and former Prez **Rick Gaskins** had recently begun forming a new homebrew club in Frederick, tentatively named "BURP North". The new club, which planned its first meeting for May 31 with 20 members already signed up, eventually assumed the name "Frederick Original Ale Makers" (FOAM). FOAM has remained one of the more active clubs in the area, operating out of Bob's Flying Barrel homebrew shop.

The April "Dear BURPers" newsletter congratulated some local dude named **Bill Ridgely** (not yet an official BURP member) for taking a 3rd place ribbon in Specialty Beer at the recent Home Wine & Beer Trade Assn (HWBTA) competition.

The May BURP meeting returned once again to the **Dan McCoubrey** residence in Wheaton for the first BURP competition to feature a single beer style – stout. Four judges evaluated the "quite a few" (exact number not given) entries. The co-winners were **Fred Dormer** and **Bill Quitmann**, successfully defending their win (also with a stout) in the previous year's "Strong Beer" competition.

10 Years Ago, Apr-May 1994

The April 1994 BURP meeting was held at the Springfield home of **Bill Ridgely** (funny how that name keeps popping up). In the "what goes around comes around" dept, the meeting featured a seafood extravaganza consisting primarily of mussels and crabs (although grilled items were also in abundance). Education Minister **Wendy Aaronson** demonstrated an inexpensive all-grain brewing setup that she and Bill had put together. Nearly 100 entries were collected for the upcoming 2nd Annual Spirit of Free Beer competition. Awards were also announced for the recently-held 1994 HWBTA competition. Some dude named **Bill Ridgely** (now an official BURP member) took a 2nd place ribbon for his California Common (BURPer **Bill Szymczak** took Best of Show for his IPA).

The other big event in April was, of course, Spirit of Free Beer II, held at the Potomac River Brewing Co in Chantilly, VA on the 30th. There were 243 beers entered in the competition, and the prizes once again were some of the best offered in any homebrew competition. The Best of Show winner was **Fred**

Hardy, although unfortunately the awards announcement in the May newsletter failed to mention which of Fred's four winning entries took the BOS prize.

The April 1994 BURP News featured one of the most famous spoofs ever published by the club, **Jim Dorsch's** review of the first Trappist brewery in America, the "Blessed Sacrament Brewpub" in Kokomo, IN. Jim's article, entitled "Brother Can You Spare a Beer?" caused a buzz well outside of the DC area when at least one national publication picked up on the story. Rumor was that at least a few people drove all over Kokomo looking in vain for the holy establishment.

Several BURP events were highlighted in May. A special BURP reception was held for the visiting **Michael Jackson** at the home of BURPer **Dan Litwin** (future owner of the Blue & Gold brewpub) on the 15th. Several days later, the Brickskeller hosted "BURP Night with Michael Jackson", with special seating provided for club members. On the 21st, the May BURP meeting featured the 10th annual BURP Chili Cookoff and SOFB-II awards ceremony at **Rod Rydlun's** home in Potomac, MD. A special added attraction was a tasting of single-malt Scotch whisky courtesy of "An Communn Uisge Beatha" (loosely, "the Fellowship of Whisky").

The May/June issue of BURP News was one of the biggest and most information-packed issues ever published – 20 pages in all! The highlight was **Stacey Gow's** lengthy and extremely well researched academic paper on the "Great American Beer Renaissance", but there was also a plethora of other great articles, reviews, and recipes.

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Answer to April-May RYDler:

A. Why, the RYDler himself, **Rod Rydlun**, who just retired from the US Dept of Commerce after 42 years of exemplary service. Rod plans to drive his famous Bentley along the route of the Lewis & Clark Expedition this summer and fall.

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Last Call for Great Taste of the Midwest

By Woody Lee

Are you still unsure about making the August pilgrimage to America's heartland for the Great Taste of the Midwest beer festival? Well, you shouldn't be! This event is da bomb! It's the bee's knees! It's the kitty's pj's!! Sample the fine libations of more than 100 brewers from all over mid-America as they converge on the lovely shores of Madison, Wisconsin's Lake Monona. It all happens on Saturday, August 14th, and a large and chronically boisterous group of BURPers have already made their reservations. The original block of ten rooms at the Concourse Hotel [www.concoursehotel.com] in downtown Madison is filled, but as a special service to procrastinators (and you know who you are), an additional five rooms have been added. Four of those rooms still remain available. Call 800-356-8293 **NOW** to make your reservations. All rooms are on the "Governors Club" level at a rate of \$144 per night and include daily breakfast, open bar, snacks, and evening desserts. You won't be disappointed.

The organizers of the Great Taste, the Madison Homebrewers and Tasters Guild [www.mhtg.org] have once again offered to let us make a single order for our tickets. If you want to get in on this, consider this the **LAST CALL** for letting me know. I have to send our request to MHTG by May 1st, as this will once again be a complete sell-out event. The ticket price is \$25 per person. Please e-mail me at dnwlee@comcast.net to place your order, or phone me in the evenings at 703-354-9875. Procrastinators take note. If I don't hear from you by Friday, April 23, *fergeddabbouddit*. Also, your ticket request is a promise to pay me what you'll owe. I'll be happily accepting all payments at the BURP Chili Cook-off on May 8th, or you can send a check to me at 692 N. Armistead St, Alexandria, VA 22312. For those of you who are web-savvy, you can also pay using my lovely wife's PayPal account. Simply go to PayPal.com and follow the instructions to make payment to donacake@comcast.net.

(Much) Better Than Lauderdale

By Mike McGuire

For the past two years I have treated myself to a Spring break in March. Not a sloppy sandy sunburned week in Florida or the islands (not that there's

anything wrong with that), but a publicious trek east to Brussels (2003) and England (2004). The biggest highlight of my most recent trip was my attending CAMRA's Bristol Beer Festival.

I've been a CAMRA member for about 4 years but unlike other BURPers, I had never been to one of their festivals. This year's one in Bristol featured 120-130 real ales and 25-30 traditional ciders and perries. I've read about many of the beers I saw and sampled in Bristol in "What's Brewing" over the years, but believe me, drinking trumps reading any day.

I attended the Saturday afternoon session and chose to concentrate on the ales below 6% ABV, especially the bitter and pale ales, both because I love those styles and to make the most of my time and "attention span". Armed with recommendations from **Tom Cannon** and **Andy Anderson**, I was able to try 13 ales (about 10% of the festival total) in my 3+ hours there. This only makes me want to attend other CAMRA fests so I can check out the other 90% someday.

The venue, new for Bristol in 2004, was a large "passenger shed" – a nice enclosed warehouse right next to the train station (about 1 hour, 40 minutes west of London) decked out in more firkins and casks than I had ever seen assembled in one place. A beautiful sight indeed! I've listed below the ales I hit and some of the ones I missed. I had never had any of them before, although a few have occasionally trickled into the Baltimore-DC area in recent years thanks to the efforts of **Dave Alexander**, **Tom Cizauskas** and others.

Brewery	Beer	ABV
Arran	Arran Ale	3.8%
Buffy's	Norwich Terrier	3.6%
Bath Ales	Festivity	5.0%
Caledonian	Deuchar's IPA	3.8%
Hopback	Summer Lightning	5.0%
Mordue	Workie Ticket	4.5%
O'Hanlon's	Port Stout	4.8%
Oakham	Bishops Farewell	4.6%
RCH	Pitchfork	4.3%
Sarah Hughes	Dark Ruby Mild	6.0%
Tomos Watkins	OSB (Old Style Bitter)	4.5%
Triple FFF	Alton's Pride	3.8%
Woodforde's	Admiral Reserve	4.6%

While there wasn't a bad beer in the bunch, my three favorites were the Hopback Summer Lightning, RCH Pitchfork, and Oakham Bishops Farewell. My biggest

disappointment was not getting to try the reigning champion beer of Britain, Harviestoun's Bitter & Twisted (they had drunk it all at the Friday evening session). I also didn't get to try Robinson's Old Tom, a well-reputed barleywine (but at 8.5%, I chose to spend my time and attention on 2 pales instead of one Old Tom). There's always next time....

This trip also featured my first ever foray to the White Horse (where I had a Rooster Yankee and Oakham JHB, the latter striking me as especially delicious). I had a few other good beers by U.S. standards (e.g., bitters by Adnams and Samuel Smith) in lesser London pubs but nothing like the Bristol Festival and the White Horse.

In closing, I heartily recommend attending as many of the CAMRA festivals as you can get to. My thanks to Tom and Andy for steering me toward some excellent beers served in Bristol (this made sorting through the vast array of possibilities much more efficient) and special thanks to **James Harrison** whose intervention (i.e., British bank account) helped get me a ticket to the festival in the first place. See you all at the BURP Real Ale fest in November, which can't arrive too soon!



Beer & the Bard of Middle Earth

By Tina Fox

Due to the *Lord of the Rings* (LOTR) movies now being out, my bedtime reading the last few nights has been a book containing a collection of JRR Tolkien's correspondence (*The Letters of J.R.R. Tolkien*, edited by Humphrey Carpenter w/ Christopher Tolkien, 1995 edition by Houghton Mifflin). I'm not through reading it yet, but the man glimpsed here is a fascinating, thoughtful and likable fellow, and the letters also shed a lot of light on his books.

It's interesting that among other literary contemporaries, a very good buddy of Tolkien's was C.S. Lewis. They and other friends with similar values,

literary and philosophical bents would bounce their own writings off each other and discuss these back and forth. Frequently, this would be associated with lively discussions and vehement arguments over pints at the local pub. Or, they'd meet each other during a half-hour break in a routinely busy day, chatting over a pint or a few. As someone interested in good ale, and with the acquaintance of a whole club of quality quaffers who are VERY interested in beer and its appreciators, I noticed when Tolkien's letters about everyday events included it. Here are two amusing excerpts from informal letters to his son, which involve our favorite libation: (footnotes are included, as is text originally italicized):

March 1944, letter #56:

...Lewis is as energetic and jolly as ever, but is getting too much publicity for his or any of our tastes. Peterborough', usually fairly reasonable, did him the doubtful honour of a peculiarly misrepresentative and asinine paragraph in the daily Telegraph of Tuesday last. It began 'Ascetic Mr Lewis'-----!!! I ask you! He put away three pints in a very short session we had this morning, and said he was 'going short for Lent'. I suppose all the stuff you see in print is about as accurate about Tom, Dick, or Harry. It is a pity newspapers can't leave *people* alone, and don't make some effort to understand what they *say* (if it is worth it): at any rate they might have some standards that would prevent them saying things about people which are quite untrue, even if not actually (as often) painful, angering, or indeed injurious...

July 1944, letter #75:

...This morning I had shopping and cadets; and when on my way back to town for the second time my back tire blew up with a loud explosion, the inner tube having oozed through a gash in the outer cover. Fortunately this was not far from Denis¹, and I was able to console myself at The Gardeners' Arms, not yet discovered by Stars and Stripes², and where they serve a mixture of College Ale and Bitter. But I had to make a third journey after lunch: and from 5 to 8 was occupied enlarging the house, with bits of old wood and salvaged nails, for the new hen-folk, drat 'em. ... There is a family of bullfinches, which must have nested in or near our garden, and they are very tame, and have been giving us entertainment lately by their antics feeding their young, often just outside the diningroom window. Insects on the trees and

¹ Proprietor of local bicycle repair shop

² American servicemen, soon becoming numerous in the Oxford area

sowthistle seeds seem their chief delight. I had no idea they behaved so much like goldfinches. Old fat father, pink waistcoat and all, hangs absolutely upside down on a thistle-spray, tinkling all the while...

A propos of bullfinches, did you know they had a connexion with the noble art of brewing ale? I was looking at the Kalevala the other day - one of the books which I don't think you have yet read? Or have you? – and I came across Runo XX, which I used to like: it deals largely with the origin of beer. When the fermentation was first managed, the beer was only in birch tubs and it foamed all over the place, and of course the heroes came and lapped it up, and got mightily drunk. *Drunk was Ahti, drunk was Kauko, drunken was the ruddy rascal, with the ale of Osmo's daughter* – Kirby's³ translation is funnier than the original. It was the bullfinch who then suggested to Osmo's daughter the notion of putting the stuff in oak casks with hoops of copper and storing it in a cellar.

Thus was ale first created... best of drinks for prudent people; Women soon it brings to laughter, Men it warms into good humour, but it brings the fools to raving. Sound sentiments. Poor old Finns, and their queer language, they look like being scuppered. I wish I could have visited the Land of Ten Thousand Lakes before this war. Finnish nearly ruined my Hon. Mods⁴, and was the original germ of the Silmarillion.....

Passing of Reuben Rudd

By Bill Ridgely

I was saddened to learn of the passing of **Reuben Rudd**, former owner of Brew Masters, Ltd, the long-serving homebrew shop in Rockville, MD. Reuben and his wife **Judy** closed the shop several years ago and retired to California. Reuben suffered a stroke while still operating the shop and recovered after many months of therapy. He apparently passed away during the summer of 2003 from unknown causes (but likely related to the aftereffects of the stroke).

The Rudds began selling homebrew supplies out of their custom carpentry shop in the late 1980's. Eventually, carpentry took a back door to the brew supply business, and Brew Masters underwent a significant expansion in the mid-1990s. Additional stores were opened in Arlington, VA and Baltimore, MD, but these ventures subsequently failed. The Rockville location remained popular with local homebrewers until its closing. Several BURP meetings

³ W.H. Kirby, published by Everyman in 1907

⁴ Classical Honor Moderations

were held at the store over the years, and Reuben and Judy were very generous in providing discounts to BURP members and prizes for Spirit of Free Beer and other competitions.

Condolences can be sent to Judy at her west coast e-mail address, judithrudd@cs.com.

Membership Notice from Jim & Linda Rorick

Just a reminder: Please let us know when your personal information changes (phone numbers, addresses, email addresses, etc.). We need this information to keep you informed of BURP happenings. Send updates to: Linda@turtlecreekfarm.us.

Editor's Corner

By Bill Ridgely, Minister of Truth

Many thanks to **Jim Hanson** for stepping up to the plate and writing the March meeting report and also to the several folks who contributed special articles in honor of April 1.

Please note that this is a double issue due to the April and May meetings being in relatively close proximity (plus the fact that I'll be on a vacation Apr 25-30).

See you all on Apr 17 and May 8.

Cheers, Bill

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Liberians	Pat, Janet, & Cerveza Crowe	(703) 425-8931 crowepj@navsea.navy.mil crowejs@navsea.navy.mil

Designated Driver Program

In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver program. If you are a designated driver, you will receive complimentary door prize tickets. Non-alcoholic beverages should be available for your drinking enjoyment. Those who make homebrewed soda are encouraged to bring their products to meetings.

Guide for New Members

Bring more beer than you drink; bring more food than you eat. Find the nametags and put one on. Sample (i.e., drink a small quantity of) other people's beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won't be a stranger for long. Don't drive while intoxicated.

Directions to April Meeting

*Saturday, April 17, 1:00-6:00 PM.
Ken & Sara Graham's Home
14800 Mockingbird Drive, Darnestown, MD 20874
(301) 926-6108*

From the Capital Beltway: Take **I-270 North** (toward **Rockville**) to **Exit 6B, Route 28 West** toward **Darnestown**. Go 8 miles on **Rt. 28** west and turn left onto **Seneca Road** at the Texaco gas station. Take the first left on **Mockingbird Drive**. Go half way down the street to #14800 in the woods on the right side. Use the driveway to drop off passengers and supplies, then park along the roadside.

Directions to May Meeting

*Saturday, May 8, 1:00-6:00 PM.
Christina & Dan Allers' Home
10602 Norman Avenue, Fairfax, VA 22030
(703) 934-8959*

From the Capital Beltway: Take Exit #49 **I-66W** towards **Manassas / Front Royal**. Take Exit #60 **VA-123 S** toward **Fairfax**. Once on **VA-123 S**, make a sharp right hand turn at the first traffic light. Turn left onto **Norman Ave**. House is on right hand side

BURP News Editor
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