



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES
"Or merry swains, who quaff the nut-brown ale, And sing
enamour'd of the nut-brown maid"
James Beattie, The Minstrel



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Febrewary 2005

15 Harvard Court
Rockville, MD 20850



Febrewary Meeting

**English Brown Ale Competition
& Mash Tun Construction Demo
Ijamsville, MD**

**Saturday, Feb 26 2005
1:00 PM – 6:00 PM**

March Meeting

**Dan McCoubrey Memorial Stout
Competition
At Regional Food & Drink (RFD)
Washington, DC**

Weeknight Meeting

Date & Time to be Announced

April Meeting

**Iron Brewer Competition & Baltic
Porter Education Session
Arlington, VA**

**Saturday, April 16 2005
1:00 PM – 6:00 PM**

Cannon's Canons

By Colleen Cannon, Fearless Leader

Greetings, fellow BURPers. Febrewary is here, and it's not too late to sit down and make up a list of your New Year's Reso-brew-tions. Your club officers are already preparing for a fun-filled year ahead. In this month's newsletter, you'll find the schedule of monthly competitions planned for the year so you can plan your brewing schedule accordingly. For those of you who are ready to make the move to all-grain brewing but don't have the equipment yet, how about starting off the year by making your own mash tun? **Jim Rorick** will give a step-by-step demo at the Febrewary meeting. This month's meeting will be in a new location. Thanks to **Lou King** and **Harriet Langlois** for graciously inviting us to their home in Ijamsville, MD. The only beer you'll need to bring is your entries in the English Brown Ale (BJCP Cat.11) competition. The rest of the beer will be FREE Belgian-style homebrews supplied by **Tom Cannon** and **Andy Anderson**, Spirit of Belgium homebrew competition organizers. We have lots of really good beers to drink up, and it's a good educational opportunity to pair up with a beer judge and learn more about Belgian beer styles and flavor descriptors at the same time.

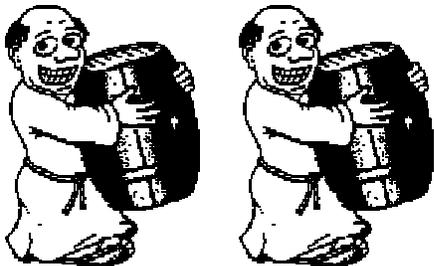
If your New Year's Reso-brew-tions include taking the Beer Judge Certification Program (BJCP) exam, you'll be pleased to learn that the BJCP exam will be offered at the American Homebrewers Association Conference in Baltimore this June. Contact our Minister of Enlightenment, **Wendy Aaronson** for more info. Also, look for Wendy's article, elsewhere in this newsletter, describing our training program for would-be test takers.

To help you with ideas to round out your list of New Year's Reso-brew-tions, take the on-line BURP Member Survey at <http://burp.org/survey>. We are interested in hearing your opinions about BURP activities and how we can serve each other better. For instance, you might

want to team up with an experienced brewer who can show you how to brew in your new mash tun. Just take the survey and let us know.

Finally, if you missed the Spirit of Belgium 2005, this event was by far the best one yet, with three separate tasting sessions featuring a splendid selection of beers, some of which are not for sale in this area, including some never before seen in this country. Add to this a list of very interesting, inspiring, and thought-provoking speakers and a banquet of the most delectable food. Also, congratulations to those who took home ribbons from the most prestigious Belgian-style homebrew competition in the country. An event of this magnitude really shows what a rich resource of talented and dedicated volunteers we have in this club. I think SOB 2005 attendee **Steve Gale** summed it up best in his remarks on the Burgundian Babble Belt, where he stated "If you are not familiar with B.U.R.P., thinking of them as a 'homebrew club' is like thinking of a Cuvee de Tomme draft as a 'brewski'. Essentially accurate on some microscopic level but inadequate in more ways than you can count." Again, my heartfelt thanks to everyone who contributed their time, their beer, and their talents.

Cheers, Colleen



Cellar Notes From The Two Drunk Monks

*By Bud Hensgen & Mark Hogenmiller,
Co-Ministers of Culture*

As we kick off the new BURP year, after a very successful start with Spirit of Belgium, we must first look back at last year and give some "Angelic Praise" from the two monks. First, to Minister of Culture Emeritus **Mel Thompson**, on putting together a varied and interesting Monthly Competition Schedule and making our job hard this year by having to maintain his high standards. Second, to the Co-Ministers **Dave & Becky Pyle** for a very successful and fun Spirit of Free Beer, and all the love and support they gave Mel throughout

the year. Last, to **Tom Cannon** and **Andy Anderson** for not only pulling off the single largest Homebrew Real Ale competition, but to turn around and start working on the single largest Belgian-only Homebrew competition at the Spirit of Belgium, all in a two-month time frame. To all of you, we are grateful and welcome you to the Order of the Drunk Monks.

The new calendar is finally published with some minor updates to be made for the latter part of the year. We have tried not to make drastic changes; however, we have put a little more variety and have shaken up some the traditional styles a little. April is new with the Iron Brewer BURP competition (see attached article) still a surprise, on purpose. We are trying a new culture and education format with the Baltic Porter. With this being a new style, the commercial tasting and culture event, newsletter article, and recipe will be presented in April to allow for adequate time for brewers to prepare and get the helpful hints, rather than finding out the day of the competition that they should have not used roasted barley malt, etc. This year's clone is Aecht Schenkerla Rauchbier Maerzen, chosen by **Bob "Mac" McEwen & Brian Dueweke**, last year's winners. I have suggested to the BURP Officers that we should have a special culture meeting and commercial tasting in Bamberg, Germany to prepare for the competition. We have also added Barleywines and Imperial Stouts next February 2006 to give plenty of heads up. We will also be supporting the Minister of Education getting the examinees prepared for the BJCP exam in June at the AHA Convention.

This year, BURP is looking to increase our participation in the AHA Club-Only Competition (COC) program, which offers AHA Registered Homebrew Clubs an opportunity to compete nationwide with other homebrew clubs. Each competition concentrates attention on a specific style of beer or mead, and only one entry may be entered from each club. We will be identifying beers to go forward based on both Monthly Competitions and top BURP members placing in the Spirit of Belgium and Spirit of Free Beer Competitions. The first competition we will be participating in is the March/April 2005 "In Like A Lion, Out Like A Lambic." **Jay Adams** will be representing BURP based on his placement at the Spirit of Belgium. Good luck, Jay!

February Club Competition: Reminder that the February Club Competition will be English Brown Ales, BJCP categories: 11A Mild, 11B Southern English Brown, and 11C Northern English Brown. See the January Newsletter (and the li-beerian's article in this month's issue) for more information about the style guidelines. Remember to bring two 10 to 14 oz brown bottles. Please have entries in by 1:30 so that the judging can start on time.

Those interested in judging please let Mark (mehogenmiller@cox.net) know that you are interested.

Save the Date: May 14, Spirit of Free Beer 2005. **Keith Chamberlin** (Organizer) and **Betsy Kepler** (Judge Coordinator) have stepped up to the challenge of organizing this year's event. More information will be coming, but Keith and Betsy are still looking to fill some key positions. Those interested in supporting the SOFB can contact Keith via e-mail at sofborganizer@earthlink.net.

Brewing Buddies:

This year, we would like to encourage experienced brewers (two years or more experience?) to join up with newer brewers (two years or less experience?) and brew together. They can brew together just once or frequently. They decide what style and recipe they want to use. They can do whatever they want to! You could actually build a group, if you want to.

This will be a very simple operation, in which we will create two lists. They are, predictably, EXPERIENCED BREWERS and NEWER BREWERS. There is no hard and fast rule here. If you consider yourself a newer brewer, no matter for how long you've brewed, and you would like to brew with a more experienced BURP brewer, you should sign up as a newer brewer. If you see yourself as a more experienced brewer that would like to share some of your wisdom with a newer BURP member, sign up as an experienced brewer. There are two ways to do this. First, we will have the lists available to sign at the monthly meetings. Or you can simply e-mail Co-Minister of Culture **Bud Hensgen** at bhensgen1@verizon.net, and he will put your name on the list you request.

If and when we have a reasonable list to work with, we will publish it and people can select partners from the list. Fun, right? Here's how to start. Send your e-mail to Bud with your name & address (to help locate nearby partners), e-mail and telephone. Simple, right?

Here, we'll start.

Experienced Brewer - **Bud Hensgen**; 1327 N. Vernon St., Arlington, VA 22201, bhensgen1@verizon.net; 703 524 7630

BURP Club Competition Calendar for 2005

Note: BOTY = Brewer of the Year

Febrewary English Brown Ale (Cat. 11)

March	Stout (Cat. 13)
April	Iron Brewer BURP (not for BOTY)
May	Best Beer with Chili (not for BOTY) + Spirit of Free Beer (May 14, 2005)
June	Light Lager & Pilsner (Cat. 1 & 2)
July	Wheat & Rye Beer (Cat. 15)
August	MASHOUT Clone Competition (not for BOTY)
September	ALTercation (Alts & Kolsch) – War Between the States team competition (not for BOTY)
October	Baltic Porter (Cat. 12C)
November	Real Ale Competition & Festival
December	Holiday Brew-Off (TBD)
January	American Ale & IPA (Cat. 10 & 14)
Febrewary	Strong Ale (Cat. 19)



Enlightenment Corner

By Wendy Aaronson, Minister of Enlightenment

MASHTUN & LAUTERTUN CONSTRUCTION DEMONSTRATION – FEBRUARY MEETING

Are you ready to move from extract to all-grain brewing? Equipment and time are the two excuses most people give for not brewing all-grain beer. While I can't help with time (since I don't even manage my own time very well), BURP has the answer for your equipment excuse. Just about everyone who brews all-grain has used a picnic cooler (48 qt or larger) mashtun at one time or another. The coolers are cheap and readily available – and it's still a picnic cooler when you are done brewing! A few dollars worth of PVC pipe, a small piece of hose, a few odds & ends, and you're in business. If you would like to see how it's done, attend the February BURP meeting, and **Jim Rorick** will show you how to build your own!

BJCP EXAM UPDATE

The BJCP exam will definitely be scheduled during the AHA Conference in Baltimore. It will either be on June 16 or the morning of June 18. For those individuals who want to take the exam, please let me know your preference for a date.

BJCP EXAM PREPARATION COURSE

Many people have expressed interest in a BJCP Exam Preparation Course, but find it difficult to commit to 13-15 weeks of a 3-hour session, especially when it means commuting across the river or even just a few miles. Therefore, I have created a flexible curriculum that can accommodate almost anyone. The course includes attending the enlightenment sessions and judging at BURP meetings, brewing with advanced brewers, 4 local study sessions, and timed practice exams that you can take at home. Most importantly, I will guarantee a passing score on the BJCP exam.

We are extremely fortunate to have a club with so many advanced brewers and BJCP judges. Just coming to a monthly meeting can be a learning experience. I am working closely with the Ministers of Culture, **Mark Hogenmiller** and **Bud Hensgen**, to discuss some of the beer styles that will be judged in the future. Also, anyone who is participating in the BJCP Exam Preparation Course will have a chance to judge at the club competitions. The twist is that the student's judging sheets will be graded and returned to the student. Each student will have the opportunity to brew with an advanced brewer, but it won't be your average brewing session. This will be 6 hours of technical training. The student will create a recipe in collaboration with the brewing mentor and, during the brew session, the mentor will go over the information needed to answer the technical questions on the exam. The local study sessions will cover exam-taking strategy and commercial tastings that focus on the "compare and contrast" questions of the exam. The practice exams will be timed and on the honor system. All exams will be turned in for grading. Are you ready for the challenge? We have 4 months before the exam. Please contact me at 301-762-6523 or aaronson@burp.org if you are interested. I admit that I respond more quickly to telephone calls.

BJCP REFRESHER CLASS

Many changes to the beer style categories have occurred since many of the BJCP judges have taken the exam. Therefore, there are plans for a BJCP refresher class to cover the newer beer styles. Keep tuned to this column.



Li-Beerian's Corner

By Cerveza Crowe

(Translated from Chihuahua by Janet Crowe)

This month the club competition is English Brown Ales. Let's take a quick look into the BURP Libeery and see what we can find on this style.

How about a little history? "Brown Ales" by Ray Daniels and Jim Parker says that the first distinct style to emerge out of the 1700s was porter. Porter was described as a cocktail of three beers - pale ale, stale and mild ale. The stale and mild ale were brown colored, and most people of the time just called them "brown ales". The authors mention that it wasn't until 1741 that the term "brown ale" was used by a brewer for a specific beer. In 1750, brown ale was made from repeated worts taken off of one charge of malt. This was not repeated washings of the same malt but repeated mashings of the same malt. The liquid from the mash was taken off, but no sparging was used. From the 1820's to the 1920's, the term "brown ale" fell from popular use and was replaced by the term "mild ale". But in 1924, Newcastle Breweries saw an increasing demand for bottled beers and put their young brewmaster to the task. In 1927, Newcastle Brown Ale was launched.

How about some recipe information? "Clone Brews" by Tess and Mark Szamatulski list the following grains to make a 5-gallon Newcastle Brown Ale clone:

- 8.75 lbs. British 2-row pale malt
- 2 oz. 55L British crystal malt
- 2 oz British chocolate malt
- 1 oz British black malt

The authors do say that Newcastle Brown ale is actually a blend of their stronger dark ale, which is not sold, and their lighter Newcastle Amber ale. Newcastle Brown is nicknamed "the dog" because Englishmen once used the following excuse to slip out to the pub for a Newcastle, "I'm just popping out to walk the dog."

Another recipe source is Dave Miller's "Brewing the World's Greatest Beers". The grain bill for Dave's recipe per 5-gallon batch is:

- 5.5 lbs British pale malt
- 8 oz British crystal malt

- 4 oz chocolate malt
- 1 lb dark brown sugar (added to the boil)

Open a good book, enjoy a brown ale and expand your mind and taste buds.

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RYDler

Q. What's the biggest threat to distinctive, memorably tasting brews recognized on your stores' shelves?

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Iron Brewer BURP

By Mark Hogenmiller, Co-Minister of Culture

Get ready for the hops and barley to start flying as Ultimate Fighting Champion meets Anton Dreher in this BURP Brewing Challenge. The **surprise** style/theme for the April 2005 club competition will be revealed at the BURP meeting on February 26. Then challengers face off in a frenetic liquid culinary battle. **Iron Brewer-BURP** is adapted from the format of the popular FujiTV show. Many are familiar with the television show Iron Chef, but few realize that the original Japanese title is Beiru no Tetsujin (Iron Men of Beer).

This incredible battle will take place in "**Bud Hensgen's Kitchen Stadium**," the site of the April BURP meeting. A guest panel of judges will determine who is victorious and who is vanquished. The contestants will be pitted against one another to claim the title as the club's "**Iron Brewer-BURP**". Since this will be a keg competition, everyone at the meeting can taste, praise or condemn the beers. No matter whether your brew is deemed worthy to win the title of **Iron Brewer-BURP**, -- you, the BURPer, always win with Free Beer.

Iron Brewer-BURP competitors may be invited to brew in any style -- ales, lagers, or hybrids. Once the secret ingredient that all competitors must use is announced, competitors will have just 6 weeks to complete their beer. At the end of the six weeks, competitors will stand before a panel of BURP celebrities and all BURP meeting attendees and learn their fate.

The flamboyant host, **Colleen Cannon** (known as "Fearless Leader"), surrounded by sniggering and snorting strap-hangers, competing for the floor with polite but generally insipid commentary from the judges,

("This beer doesn't suck"), contributes to the eccentric style of this competition.

All battles require the opponents to brew a beer in which a special-to-be-announced style/theme plays a starring role. At the end of the February meeting, the ingredient will be announced. The winner will be the brewer who best expresses the unique qualities of that ingredient in the competitor's chosen style and will be crowned **IRON BREWER BURP 2005**.

Lagering with Mother Nature

By Mark Hogenmiller, Co-Minister of Culture

As I sit here lamenting the cold weather outside, I welcome it for only one reason - *Lagering Heaven*. We all are probably aware by now that to "lager" means to lay down. A lager is a beer that is fermented with yeast that works at cold temperatures and at the bottom of the vessel. The beer is matured at a close-to-freezing temperature before bottling or kegging. I have been successful in making good lager beers with my wife's converted chest freezer. However, when I do not have permission to convert it, I have been successful in making them in our unheated garage. For those without the room, space or extra cash lying around to invest in a chest freezer this will provide some hints on how to make lagers with Mother Nature.

Style: A very strong lager might be cold-conditioned for as long as nine months. The traditional lager cycle is three months, but a one or two-month cycle is not uncommon and, with a few shortcuts, you too can be successful with making lager beers. Due to the short cycle that the Washington, DC area weather gives us, choose a lager style from BJCP categories 1 & 2, as these styles are generally not as strong as the bocks and doppelbocks that require longer times to age and condition.

LIGHT LAGER	OG	FG	IBUs	SRM	ABV
1A. Lite American Lager	1.030-40	0.998-1.008	8-12	2-3	3.2-4.2
1B. Standard American Lager	1.040-50	1.004-10	8-15	2-4	4.2-5.1
1C. Premium American Lager	1.046-56	1.008-12	15-25	2-6	4.7-6.0
1D. Munich Helles	1.045-51	1.008-12	16-22	3-5	4.7-5.4
1E. Dortmund Export	1.048-56	1.010-15	23-30	4-6	4.8-6.0

PILSNER					
2A. German Pilsner	1.044-50	1.008-13	25-45	2-5	4.4-5.2
2B. Bohemian Pilsner	1.044-56	1.013-17	35-45	3.5-6	4.2-5.4
2C. Classic American Pilsner	1.044-60	1.010-15	25-40	3-6	4.5-6.0

Yeast: Lagers are traditionally fermented at ~50-55°F during the primary fermentation. Most lager yeast work optimally at this temperature range, but will still successfully ferment at higher temperatures, even room temperature. The higher temps will result in some ale-like characteristics, so if your unheated basement can only get down to 60, don't worry, as you will still have a successful lager.

If your unheated garage is sitting at 30, try the overnight method. Last February with our extended cold snap, I would let the beer sit in the garage overnight in a blanket. The large thermal mass of 5 gallons of wort takes a long time to adjust. By bringing the fermenter indoors during the day, the range of the primary stayed between 50–55 degrees. 55F going to bed, 50F upon waking up. For the secondary fermentation, I reversed the cycle and allowed it to stay longer outside in the garage during the day.

After pitching the yeast, don't drop the temperature into the 50's immediately. Wait 6-12 hours before dropping the temperature to let the yeast get active. I also recommend that you make a yeast starter to insure a quick start to fermentation. The important point is to have the fermentation at a low temperature but not to delay the onset of fermentation by cooling too quickly.

One a Day: For those Ale brewers, you may be surprised at the difference between ale and lager fermentations. Ale yeasts tend to gorge at the buffet table throwing up a big rocky head and leaving the party after 5 days. Lager yeast in the colder temperatures are more deliberate and, as bottom fermenters, do not show off with a big cap on the fermentation. So do not be alarmed if it appears different. The general rule is to primary ferment at least 1 day for every degree Plato of Original Gravity. In other words, a 12P (1.048) pilsner such as a German or Bohemian pilsner will be fermented for about 12 days at 50F. This also assumes pitching a good yeast starter.

Diacetyl Rest: Diacetyl is a natural byproduct of yeast. It is most commonly recognized as a butterscotch or buttered popcorn flavor in the beer. This is a desirable flavor in some beers but not in most lagers. To minimize

the diacetyl attributes in beer, it's recommended that the fermenting wort rest once the beer has reached terminal gravity for 48 hours at 62-70 degrees prior to crashing the temperature. This stage allows to yeast to reabsorb the diacetyl.

Secondary Fermentation: At this point if the cold weather is still with us, you can rack the beer to the secondary and 'lager' for 3 plus weeks at 32 – 40 F. However, if Spring is upon us, do not worry. For bottlers, bottle your beer as normal, keep at room temperature for a week, and then move to the refrigerator to finishing lagering. This will not truly give you all the fine characteristics of lagering in the secondary, but the most important phase is the cold primary fermentation. For keggers, you can cold condition in the corny keg and force carbonate prior to serving.

Sanitation: Sanitation cannot be overlooked when making these lager beers. Upon reviewing the style guidelines, we note that these are all delicate, crisp, and light in color beers. Unlike highly hopped, fruity ales with caramel and other specialty malts that can sometimes mask off flavors, these styles will more easily bring to the surface poor sanitation procedures.

Tip to success:

1. Choose a "smaller" beer that does not require extended aging.
2. Ferment as cold as Mother Nature will support.
3. Pitch a good yeast starter.
4. Perform a diacetyl rest.
5. Be patient
6. Keep it clean.
7. Enjoy!



The Spirit of Belgium – No SOB Story Here!

By Ben Schwalb

We have over 200 attendees. We have 30 volunteers. But what does everybody talk about? They talk about that one big S.O.B. Fortunately this time that S.O.B. was

the Spirit of Belgium! And that's no SOB story; that was the plan.

The 4th Spirit of Belgium, held Martin Luther King Weekend at the Sheraton National Hotel in Arlington, was the best ever. It has grown immensely from the first SOB held eleven years ago. There were attendees from as far away as Alaska, and they were treated to a stellar lineup of speakers and beer tastings, as well as a Belgian-style homebrew contest with almost 150 entrees!

We hit the ground running Friday evening with a tasting of almost 20 Belgian-style homebrews as folks registered and picked up their information packets, nametags, and commemorative glasses. Saisons, dubbels, tripels, pales, darks, goldens and an orange gueuze exhibited BURPers' brewing expertise. There was also a slide show of pictures from various BURPers' trips to Belgium. Afterward, in the hospitality suite, many attendees enjoyed more than a dozen bottled selections until the wee hours, including BURP's 30th anniversary beer called "Brothers et Sisters in Beer", an 11.3% ABV vintage brewed in December 2001 with Rochefort yeast.

Saturday morning saw many people up early (and I mean early -- they started at 7:30 a.m.) to judge the homebrew contest entries. Many high-quality beers were entered, making the judges' job difficult (and fun!).

Keynote speaker **Tim Webb**, author of "The Good Beer Guide to Belgium and Holland" (the absolute bible for beerhunting in those countries), explained why America and Belgian beer need each other. The Belgian use of hop pellets, powders and extracts, plus American brainwashing ads and sheep mentality ("selling pissy beer to the aesthetically challenged"), might lead to a world beer market consisting of four global producers of bland 5% ballpark suds. Quality beer can be saved only by combining the Belgian willingness to experiment with the confidence and can-do attitude of American microbrewers. On a humorous note, while Tim was speaking, there was a very loud holy roller revival meeting in the next room. Well, the Spirit [of Belgium] moved all of us, because later on, we exorcised the "tools of the devil"; we consumed Lucifer; we quaffed Judas; we devoured the Duvel.

Next up was **Jean-Louis Dits**, owner of Brasserie à Vapeur. Located in Pipaix, Belgium, it's the last totally steam-powered brewery. In the 1970s, Jean-Louis tried making bread, which came out burned and flat (glad his beers aren't); only the top millimeter was edible (but it was very good). He then made wine, cheese, and finally, in 1980, beer (although he was the only one who enjoyed it). His Saison de Pipaix took fifteen years of trial and error to become drinkable. A lover of spices and

botanicals, he uses unorthodox ingredients such as pepper and lichens in his beer. He brews on the last Saturday of every month, and many friends come over to observe, eat, drink, and celebrate. He said that in 1913 there were 3,387 breweries in Belgium -- almost one and a half for each town! Now there are only 117. There are two reasons for this decline: the two World Wars, and the fact that many brewers' children have not been interested in continuing the brewing operations.

Peter Bouckaert of New Belgium Brewing Company talked about his experiences working in the Belgian brewing industry, including places like Rodenbach and De Gouden Boom, for nearly 20 years before accepting his brewmaster position at New Belgium. He declared that Belgian beer contains three ingredients: knowledge, experience, and creativity; and that homebrewers are the "kernel" of the industry, as many professional brewers were once homebrewers. (We have plenty of kernels in BURP. In fact, we're quite corny!). According to Peter, Belgian beer is not about recipes or individual ingredients -- it's about beauty. When you make a beer, you're creating ten minutes of pleasure.

Andy Anderson, Chuck Cook, Jamie Langlie and **Craig Somers** capped off the day's talks with a "virtual tour of Belgium" as they related some of their past Belgian experiences and showed us pictures of their travels. One of the more memorable images was "Jeanneke Pis" -- a squatting female version of Mannekin Pis. You go, girl!

That evening featured a tasting of close to 50 Belgian selections from 30 breweries, including Achel, Chimay, Dupont, Rochefort, Westmalle, and several that don't export to the U.S. It was a fantastic reception despite the Virginia Department of Alcoholic Beverage Control's draconian beer laws, which state that you cannot serve yourself, and servers cannot drink while serving. Afterward, the hospitality suite once again "hopped" until after midnight. We drank more devil brews, and we drove Satan away. That's right -- we drank and drove, and it was all perfectly legal!

The Sunday session started with several American brewers talking about brewing Belgian-style beer. They fielded many thoughtful questions from the audience and discussed issues such as the trade-off between letting yeast finish and selling beer quickly enough to pay the bills.

Dave Logsdon, President/Director of Wyeast Laboratories, gave a very informative, technical talk about the microbiology of lambic-style beer. He described many of the yeasts and bacteria involved, pH, flavor compounds produced, and adding fruit.

Chris White, President of White Labs Inc., taught us about the microbiology of Trappist and Abbey-style beer. He answered many questions. In fact, there were more people lined up to ask questions than time allowed.

The final session was a panel of beer brewers, authors and aficionados discussing the brewing and enjoying of Belgian and Belgian-style beer. A few nuggets of note: Most Belgian beer recipes and styles are less than 55 years old. Some styles are disappearing because of the difficulty and cost of making them. 70% of Belgian beer is Pils (Stella Artois, Jupiler, Maes).

After the sessions, we were treated to a tasting of 30 American craft-brewed Belgian-style beers. About 15 breweries, including Allagash, Capitol City, Clipper City, Stoudt's, and Victory, wowed us with great beers that would have been indistinguishable from Belgian brews in a blind tasting. Of particular note was Pizza Port's Cuvee de Tommé – a raisiny, tart, mouth-watering beer that was so full of flavor that you couldn't tell it was 11% ABV.

The SOB capstone was the Belgian banquet. This was dining at its very best, with five courses and ten different Belgian beers. The Orval aperitif was followed by Drei Fontainen Oude Geuze and White Asparagus with Marinated Cherry Tomatoes and Dressing a la Pyle. Cream of Sorrel Soup was accompanied by two beers from Brasserie de Blaugies: La Moneuse Saison and Saidon d'Epeautre. The main course was a choice between Veal Osso Bucco braised in Sweetwater Tavern Dubbel or Baked Cod in Grape Reduction Sauce a la Capitol City Tripel. These were escorted by Duvel and Chimay Grand Réserve. Next was Ommegang along with cheese made with Ommegang. The chocolate mousse dessert was followed by two De Dolle beers: Export Stout and Still Nacht. All was topped off with coffee and Kasteel Triple. Homebrew contest awards were given out, and several speakers entertained and informed, including the Brickskeller's **Dave Alexander** and 2001 SOB conference chair **Colleen "Pissed-Off Woman" Cannon**.

Wouldn't it be great if SOB were held every year? Then why isn't it? As this year's conference chair **Rick Garvin** explained, planning takes 18 months; in order to do it every year, the planning would have to be overlapped. Speaking of planning, kudos to all who worked so diligently on the conference committee. I won't attempt to list them all because I don't want to risk leaving anybody out.

Well, I told you there was no SOB story here, so instead, I gave you the *Schwalb* story, and I'm sticking to it.

(Ed. Note – **Philip DeBeers** contributed to this article)

Spirit of Belgium 2005 – State of the SOB

By Rick Garvin, SOB Organizer

It was a proud BURP moment watching the Spirit of Belgium conference occur. This was a very large event for BURP that tested our ability to organize. From all comments we received, it is clear that BURP did an awesome job. 242 participants from 3 countries and 19 U.S. states joined us. The last of the expenses have been submitted and it looks like we will be slightly better than break-even. With sales of leftover T-Shirts and Glasses we should end up with between \$1,000 and \$2,000 added to the BURP treasury.

This event took an enormous amount of work and a large number of volunteers to organize. Thanks to all of our volunteers, especially our organizers: **Alan Hew, Andy Anderson, Becky Pyle, Betsy Kepler, Bill Ridgely, Bob Kepler, Bruce Bennett, Christine Johnbrier, Chuck Cook, Colleen Cannon, Craig Somers, Dave Pyle, Jamie Langlie, Janet Crowe, Jeff Wells, Jim Dorsch, Jim Hanson, Jude Wang, Kathy Koch, Keith Chamberlin, Mel Thompson, Pat Crowe, Paul Langlie, Rod Rydlun, Steve Marler, Tim Artz, Tom Cannon and Wendy Aaronson**.

One of our lessons learned is that it is a good idea to book the venue one year in advance. If you are interested in organizing the next SOB keep that in mind!

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Answer to Feb RYDler:

A. Mergers and acquisitions! Anheuser-Busch overtaken by Interbrew+Ambev, now Inbev; SAB+Miller now #3; Heineken #4, now Molson-Coors, #5. What's the next shift/consolidation?

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The Kepler Kitchen

By Bob & Betsy Kepler

What a great Spirit of Belgium! The beers were top notch, from the homebrewed beers Friday evening and

Saturday morning (for those of us that judged!), to the hard-to-find Belgians Saturday evening to the wonderful American-brewed beers Sunday afternoon to the Banquet beers Sunday evening...so many great beers! And oh, the banquet food! (Imagine Homer Simpson, mouth open, tongue lolling and him gurgling with extreme pleasure. Yeah, that's pretty much how I was feeling by Sunday evening.)

As I was recovering Monday morning--and being very thankful for the day off-- I had the chance to utilize the entire day to make a "Sunday Dinner". Remembering all the great food from the night before, especially the sorrel soup, I realized I needed to revisit one of my favorite cookbooks, Everybody Eats Well in Belgium by Ruth Van Waerebeek. This treasure was so generously presented to me by some of my dear BURP friends after the last SOB. Ruth Van Waerebeek has also authored many of the recipes on the "cooking with beer" webpage of one of SOB's sponsors, Vanberg & DeWulf: <http://www.belgianexperts.com>. This site is a great resource for Belgian food, culture and cooking with Belgian and Belgian-style beers. There are even some "recipes" (suggestions, really—see next paragraph) credited to Frank Boon's mother! They're buried in the Appetizers section but are well worth the effort to find. I can't wait to try the Toast of les chevaliers du fourquet!

The speakers at SOB were also wonderful. I was most inspired by Peter Bouckaert's talk. The Kepler approach to cooking (and brewing) is much more artistic than scientific. We use published recipes as suggestions--inspirations and general guidelines, not something written in stone. There are times I know I'd rather use 5 cloves of garlic instead of 3, or that I'd prefer Belgian aromatic malt or Victory instead of Vienna or other specialty malts. Your final product should be a sum of all the parts, so don't get too caught up in precise amounts or ingredients. Know your ingredients and have a clear idea of what you want the final product to be. In the end, beer and food should have sweet, sour and bitter flavors and aromas in harmony and balance.

I settled on making chicken potpies for our "Sunday dinner". As I was poaching the chicken, I started perusing the cookbook in search of a dish suitable to bring to an upcoming gathering. News of an approaching snowstorm piqued my winter cravings for creamy yet hearty soups/stews made with aromatic winter vegetables. Of course, the recipe had to have beer as an ingredient. So would it be Chicken braised in Rodenbach? Or Chicken Braised with Beer and Endives (this time the suggested beer was Witkap Singel, Scaldis, or Moinette); or Waterzoi with Gueze? I was feeling inspired by many of her recipes, but in the end I used Ruth's Waterzoi peasant style and chicken and endives braised in beer, as a starting point. Both recipes

are available online from <http://www.belgianexperts.com>.

To quote Ruth, "Waterzoi is a confusion of a soup with a stew." Its main ingredients are poached chicken, rabbit or fish, and aromatic vegetables. And according to Ruth, it has as many variations as Flanders has church towers. For my dish, the chicken needed to be in bite-sized chunks since it was to be served at an informal function, not a sit down dinner with knives and forks. I like the flavor and texture of braised chicken a bit better than poached chicken. Over-poaching can leach most of the flavor out of chicken and leave it with a rubbery texture. However, the resulting poaching liquid will be quite flavorful. I didn't feel like cutting a whole chicken as Ruth's recipes suggested, but I did want the flavor that dark meat offers. So I settled on using boneless, skinless, breasts and thighs. (Luckily, my local supermarket, Super H, carries boneless, skinless chicken thighs, so I didn't have to take on that task). I felt Ruth's Waterzoi had too many veggies in it; I didn't want too many flavors competing with the delicate sweetness of the leeks, the bitter bite of the endive and the sourness of the gueuze.

So here is more or less what I ended up doing. Note that amounts—ingredients and cooking times—are approximate. Use your senses to guide you.

Ingredients:

3 pounds boneless, skinless chicken breasts and thighs, cut into bit-sized chunks
 2-4 T butter
 2-4 T canola oil
 4-5 endives, quartered and cored
 4-5 leeks, white and very pale green parts only, sliced
 1T salt
 2 t white pepper
 1 t ground coriander
 2 t sugar
 Dash of nutmeg
 2-3 cups flavorful chicken broth (mine was left over from my chicken pot pie makings; it was seasoned with thyme and leeks)
 2-3 cups Hanssens gueuze
 ½ - 1 cup heavy cream
 ½ - 1 cup crème fraiche
 2-3 T chopped parsley
 2-3 T chopped chervil

Lightly season chicken pieces with white pepper, salt and ground coriander. Melt 1-2 T butter and 1-2 T oil in a dutch oven over medium heat. Brown the chicken in batches, taking care not to let the butter burn, else the sauce will be bitter. Lower the heat if necessary to prevent burning. The chicken doesn't need to be fully cooked at this point, just browned enough for color and

flavor. Add more butter and oil as needed with each batch. Set browned chicken aside.

In the same pot, melt a bit more butter and oil, if needed. Add the leeks, seasoning them a bit with salt, white pepper and coriander. Cook until just soft, adding a bit of chicken broth to aid in the "wilting" and the deglazing of the pot. Remove leeks.

Add more butter and oil if needed. Then add the endives, again seasoning lightly with salt, pepper and a bit of sugar to aid in the caramelizing. Cook until soft. Add a bit of chicken broth to deglaze the pot, scraping the browned bits from the bottom of the pot.

Now add the leeks and chicken back to the pot with the endives. Add enough chicken broth and gueuze to just cover the chicken and vegetables. Bring to a boil, and then turn heat down to a bare simmer. Partially cover and braise until chicken and vegetables are cooked and the flavors have melded, approximately 30 minutes, stirring periodically. Add more broth and/or gueuze if needed to keep contents covered in liquid.

Add cream and crème fraiche until you get the flavor and consistency you desire. Add a dash of nutmeg. Taste. Adjust seasonings to your taste. Just before serving add the chopped parsley and chervil.

A few notes on ingredients and techniques:

Stewing hens are recommended for poaching. They are tougher, yet more flavorful than roasters. They can also be hard to find, adding to my decision not to poach the chicken for this recipe.

Leeks are very sandy. To clean them, first cut off the tough, dark green tops. Then cut in half length-wise from root end to top, leaving the root attached. This allows you to peel back the layers for washing without the leek falling apart. Wash well to remove all the sand from the layers, then slice.

Endives should be firm, pale and not browning at the edges. Store in paper towels to prevent exposure to light—the light is what causes browning.

Chervil can be hard to find (usually Fresh Fields carries it). It looks like smaller, more delicate parsley, and has a pleasant, subtle anise flavor. You can substitute tarragon, but in lesser quantities.

White pepper is hotter than black pepper, almost gingery, but I think it has a more interesting flavor. It also works well with lighter colored dishes—you don't have black flecks floating around.

Crème fraiche is nutty and more complex than sour cream (and can easily be made at home by mixing 1 T of buttermilk into 1 c heavy cream). Let stand at room temperature until thickened and beginning to sour. This can take anywhere from a few hours to a few days depending on how warm room temperature is). You can substitute sour cream.

Cook and season ingredients separately to build layers of flavor. Despite the fact that they all end up in the same pot, cooking them individually at first helps create complex layers of flavor. However, do go easy on the seasonings early on. You can always add more at the end, but rarely can you take away or mask over-seasoning.

Lastly, remember that these techniques, ingredients and amounts are all suggestions. Make what pleases *you*. Use your all of your senses: Does the consistency look right? Do I need more cream? Does it smell right? Do I need more aromatic spices and herbs? Does it taste right? Are the flavors in balance? Know your ingredients, know some basic techniques and how those affect flavor and texture, but then let creativity be your guide. Now go out and create a piece of beauty!

Cheers and hoppy cooking!



Quebec BicycleTour May 28 - June 12, 2005

By Craig Somers, BURP Cyclemeister

The first week will be in the Montreal area with day trips to places like Unibroue in Chambly. The Mondial de Biere festival occurs in Montreal from June 1 - 5. On June 6, we will travel to Quebec City, which is a three-hour train ride along the St. Lawrence seaway. Train fare is \$88 R/T from Montreal to Quebec City and back. There are a few trains per day, and each accepts bicycles as checked baggage. Some of us plan to bike from Montreal to Quebec City and then take the train back. We stay in Quebec City until June 11 and travel back to DC on June 12. Car rental from Montreal airport is as low as \$125 per week, but airfare to Montreal is no bargain at \$340 R/T the cheapest. Many will be driving to Quebec instead! Eight BURPers so far say they will participate, but some are going for just one week. Contact **Craig Somers** (301-423-0380) craigsbike@hotmail.com or **Barbara Williams** (703-941-6115) barb@bikewine.com.



BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Feb 1985

The February 1985 BURP meeting was held at the parish hall of the Church of the Ascension in Silver Spring and featured the First Annual BURP Red-Hot Tournament, now known as the BURP Chili Cookoff. It was suggested that members bring fire extinguishers along with their camp stoves due to the competition being held indoors. Tournament chairman **Bob Wright** provided judging criteria and instructions courtesy of the Chili Appreciation Society, International (CASI). CASI member and VA chilihead **Lee Ruck** headed the judging panel. The chilis were judged on 5 criteria: color, consistency, aroma, taste, and aftertaste, and a score ranging from 1 to 10 points (10 points being high) was assigned to each chili. Prizes were to be awarded to best overall chili, best chili with beans, best chili without beans, and best chili verde. However, no chili verde was entered, so no prize was awarded in that category. The winners were: Chili with Beans – **Bill Ridgely** (1st), **Ray Rabil** (2nd); Chili without Beans: **Bob Wright** (1st), **Alan Cameron** (2nd). Best overall chili was awarded to **Bob Wright** for his "Dragon's Breath Chili". According to Bob, his secret ingredient was "little red Nigerian peppers".

10 Years Ago, Feb 1995

The February 1995 BURP meeting was held at the Oxon Hill Jaycee Center in Ft Washington, MD and featured the 5th Annual Dan McCoubrey Memorial Stout Competition. The high tone of the meeting was exemplified by **Jim Caldwell** in his meeting report, which was entitled "Perversion Reigns". Not to worry, though – the "perversion" in question was President **Polly Goldman's** reaction to the fact that there were a larger than normal number of female brewers represented at the meeting and that male and female members were "promiscuously" swapping nametags by the end of the meeting. Jim, however, felt the real perversion was the Oyster Peat-Smoked Stout contributed by **John Esparolini**. Jim kindly referred to this beer as "O p-ss" and claimed that John performed a miracle worthy of Jesus himself when he "fed the multitudes with just 12 ounces of "O p-ss". The stout competition had nearly 30 entries and consisted of two rounds of judging. Five beers were sent forward to the BOS table. The winners were **Keith Redding** (3rd), **Jim**

Blue (2nd), and **Lynne Ragazzini & Doug Kruth** (1st). Unfortunately, the specific stout styles of the winners were not reported.

Another event worthy of mention in February was the first BURP educational session on Cask Conditioned Real Ale, taught by **Jim Busch** and featuring cask ales brewed by **Tim Artz**, **Ron Barchet** (later a founder of Victory Brewing Co), **Keith Redding** (Jim's brewing partner) and **Bill Ridgely**. The beers served on Jim's beer engine included a mild, best bitter, ESB, 70-shilling Scottish, and barleywine.

The Feb BURP News featured President **Polly Goldman's** update on efforts to make homebrew club activities legal in VA, a letter from Bath, England courtesy of **Andy Anderson** (on a 2-year "beer study" rotational assignment), **Martin Wooster's** review of "Making Beer" by William Mares (hint – save your money), and BURPer **Bert Tagge's** very compelling essay on why he no longer was able to consume alcoholic beverages. Bert, for those not fortunate enough to have known him, was a bear of a man with a heart of gold. He was the first to call BURP meetings to order with the thunderous cry of "Beer Ye, Beer Ye!" Bert left the club soon afterwards and was greatly missed by all.

Two upcoming brewpub openings were announced by **Jim Dorsch** in his "Whole BURP Catalog" – Blue-n-Gold Brewing Co in Arlington and The Ram's Head in Annapolis.



BURP Buck\$ – Notes and Figures from the Minister of Prosperity

By Dan Fapp, Minister of Prosperity

It is with the greatest pleasure that I come to you with my first edition of the Treasurer's Report, or as I have come to think of it, "BURP Buck\$." One of the greatest assets we possess as a club is a sound financial foundation, which enables us to undertake outstanding events like Spirit of Free Beer, MCAB and Spirit of Belgium. The credit for this foundation goes to all of the members who graciously donate their expertise, equipment and, most importantly, their time to make

each BURP event a success, as well as our retiring Minister of Finance, **Kathy Koch**, and ex-Prez, **Rick Garvin**.

In future newsletters, I will be using this space to keep you up to tabs on the club's financial position. Kathy and Rick are still wrapping up the final numbers from the Spirit of Belgium, so we don't have a full accounting for this edition but will present the SOB results in the coming months.

With that being said, I present this month instead some numbers that demonstrate the overall impact beer has on our local economy. According to John Dunham and Associates, a leading economic consulting firm, beer has the following economic impact in Maryland, Virginia and DC:

<u>Item</u>	<u>Maryland</u>	<u>Virginia</u>	<u>DC</u>
1. Number of Jobs (Brewing, Wholesaling and Retail)	15,900	19,110	3,090
2. Direct Economic Contribution	\$847 million	\$1,850 million	\$195 million
3. Supplier Impact	\$480 million	\$1,285 million	\$73 million

Overall, brewing and beer sales and consumption help contribute nearly \$4.7 billion to our state and district economies. With that in mind, all that can be said is keep producing and drinking beer, and keep our economies strong.

Membership Update

By Jim & Linda Rorick, Ministers of Propaganda

Welcome this month to **Brain Clucas** of Silver Spring, MD; **Joe Gherlone** of Fredericksburg, VA; **John Nolan** of Takoma Park, MD; **Gregg Weisz** of Damascus, MD; **Melanie Wilson** of Fairfax, VA; and **Ray Younkins** of Gaithersburg, MD.

A bit of trivia - In the past 12 months there have been 76 inquiries generated from the BURP web site. From these inquiries, 11 new members have joined BURP.

Help! The hardest part of the Ministers of Propaganda job is collecting yearly dues. Please, if you get an email that your membership renewal is due - send it in. You'll receive at least 3 monthly email notices. If your email bounces, you'll receive notification via snail mail. If we don't hear from you, you'll be dropped from the rolls after 5 months. Would like to avoid that last step!!

Please keep your contact information up-to-date - most importantly, your email address. If you are not receiving an electronic notification each month with the newsletter link - then we don't have your current email address! Send your contact information to membership@burp.org, and we'll see that your info is updated.

CURRENT MEMBERSHIP STATS:

TOTAL MEMBERSHIPS: 265
 FAMILY: 73 (x2) 146
 INDIVIDUAL: 100
 HONORARY: 19

Total number of unpaid memberships which are 2 months or more overdue: 25

Editor's Corner

*By Bill Ridgely, AKA Johnny Inkslinger
 Minister of Truth*

Many thanks to everyone this month for the great contributions. This is the biggest newsletter I've produced to date. Thanks in particular to **Ben Schwalb** for the excellent Spirit of Belgium report and to **Bob & Betsy Kepler** for their Waterzoi recipe (continuing the Belgian theme). I had a chance to try that Waterzoi, and it was scrumptious.

I look forward to seeing you all in Ijamsville on the 26th.

Cheers, Bill

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