



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"If every fool wore a crown, we should all be kings"
Welsh Proverb



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April-May 2005

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WHAT'S BREWING

April Meeting
Iron Brewer BURP Competition
Arlington, VA
Saturday, April 16
1:00 PM – 6:00 PM

May Meeting
20th Annual BURP "Red Hot Tournament"
(And SOFB Dropoff)
Fairfax, VA
Saturday, May 7
1:00 PM – 6:00 PM

Spirit of Free Beer XIII
Saturday, May 14

AHA Conference in Baltimore, MD
Thurs-Sat, June 16-18

June Meeting
Light Lager & Pils Competition
SOFB Awards Presentation
Annandale, VA
Saturday, June 25
1:00 PM – 6:00 PM

Cannon's Canons

By Colleen Cannon, Fearless Leader

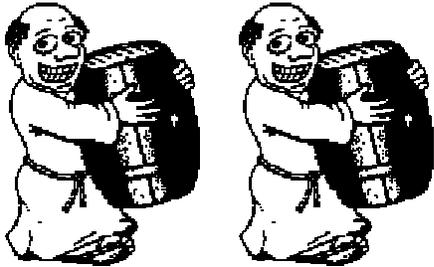
Greetings fellow BURPers!

Register now if you haven't yet for the AHA Conference. The early bird discount is available until May 13th. Baltimore hotels are filling rapidly. When I booked our rooms just couple of weeks ago, the overflow hotel, Radisson Plaza Lord Baltimore, was almost completely booked. An additional block of rooms at the conference hotel, Holiday Inn Inner Harbor, has also recently been made available. This year's conference is expected to draw a large crowd so don't miss out!

Attention all BJCP judges, I voted, have you? **Steve Marler** has announced his candidacy for Mid-Atlantic Regional Representative to the BJCP Board. Since BURP provides some of the best educated and most experienced judges in the region, doesn't it make sense to have a BURP member representing us on the board? I think so, and that is just one reason why I fully endorse **Steve Marler** as our regional rep. Cast your vote by May 1st on the BJCP website. Your BJCP web password can be found on any of your recent (July 2002 or later) mailings. And, while I have your attention, please support our Ministers of Cultures' monthly competition program by volunteering to judge. Survey responses show that BURPers desire quality feedback on their competition entries, and your help is needed to make this happen. Your help is needed in the feedback you provide on score sheets, and in the mentoring you provide to new and inexperienced volunteer judges.

In keeping with our April theme, I'm pleased to announce a couple of special attractions for our April meeting. First, for those of you who have always

wondered, **Tom Cannon** and **Dave Pyle** will give a live nude demo of how they brew their notorious "Four Cheeks Dunkelweizen." Also, just in time for the May chili-cook-off, BURP libeerians **Pat, Janet, and Cerveza Crowe** will be promoting their new book "Chihuahuas in Chili: Baked, Broiled or Fried." Enjoy our special April-May edition of the BURP News, everyone. See you at **Bud and Helen's!**



Cellar Notes From The Two Drunk Monks

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

The April meeting brings us the long awaited IRON Brewer BURP – Honey Contest. Details can be found in the March newsletter. This will not be a Brewer of the Year Competition, so the winner will be determined by popular vote from the BURP membership. For those entering a beer in this competition, we need you to contact one of the Ministers of Culture (Bud or Mark) so that we can enter your beer. Each entry will be allowed a 8.5 x 11 informational poster that will go on your keg and will indicate what information you want to tell about your beer (underlying style, theme, type of honey used, other special ingredients). We would like this competition to be as anonymous as possible, so please refrain from putting your name or other obvious identifying marks on your keg. Please bring CO2, fittings and a "cooling" container for your keg. As mentioned previously in the rules, this is not a "keg only" competition. Growlers, bottles, buckets and jugs are allowed, but as a "beauty contest", no beer, no votes.

Prior to kicking off the IRON BREWER we will be conducting a commercial tasting of Baltic Porters promptly at 1:15 PM. See article in this newsletter for the history and background of this revived historic style that is gaining popularity in the commercial and homebrewing circles.

Congratulations go out to all the brewers and judges who participated in the annual *Dan McCoubrey Memorial Stout Competition* held March 26 in Burke, VA. Judges were **Becky Pyle, Dave "Where's the Lambic" Pyle, Bud Hensgen, Mike McGuire** and **Herb Rose** with assistance of head bottle washer, **Mark Hogenmiller**. It was an excellent flight of 17 beers, and the judges had a hard time with all the choices. The winners are:

1st Place: **Wendy Schmidt** - Imperial Stout
 2nd Place: **Kris Featheringham** - Foreign Extra Stout
 3rd Place: **Mel Thompson** - Oatmeal Stout
 Honorable Mention: **Andy Anderson** – Dry Stout; **Tom Cannon, Colleen Cannon & Janet Crowe** – Dry Stout; **Pete Ryba** – Oatmeal Stout

Looking forward to the May 2005 meeting, this will be the "Best Beer with Chili" contest. Again, this will not be a Brewer of the Year Competition, so the winner will be determined by popular vote from the BURP membership. Criteria is best defined as the most satisfying elixir that best compliments or kills the taste of the Chili, based on what is presented. Good Luck, Good Brewing, Good Beer and God Speed from the Monks!

Fearless Leader Leaves BURP/Country to Open Brewery!

By I. Ben Fibben



The membership of BURP was saddened to hear that their beloved Fearless Leader, **Colleen Cannon**, has relocated to Belgium and joined the sisterhood to open the first Trappist Brewery in the world operated solely by nuns. **Mother Colleen**, as she is now known, is currently brewing test batches at the Brouwerij Holjschmook in the small Wallonian town of Couvin. Her goal is to open the Trappist Nunnery/Brewery in nearby Vivelles, not far from the French boarder and rival Trappist Brewery Chimay.

Long time BURP members recall Mother Colleen as the feisty organizer of the third Spirit of Belgium in

2001. At that time, it was recognized that she was an "angry" woman based on word that her favorite beer, Chimay, would no longer be distributed locally. While that rumor proved to be untrue, close associates of Mother Colleen noticed her renewed anger when Chimay "dumbed down" their beers in recent years. At the Belgian tasting during the most recent Spirit of Belgium, Mother Colleen was heard to say to Belgian beer expert **Tim Webb**, while drinking a Chimay Grande Reserve, "I can brew better beer than these pseudo-religious cowboys". Mother Colleen is now in the position to prove that!

Mother Colleen's intention is to start a Monastery which she has designated the Abbey of Pere Marquette de Milwaukee. The beers will go under the name Chemay (pronounced She-May) in tribute to the beers that were brewed at the nearby monastery but also emphasizing the all-nun aspect of the beers that will be brewed.

Mother Colleen's plans include brewing "classic" trappist style beers, similar in range to the Chimay array of beers. The regular ales will include a low gravity "Grande" (green label), "Cinq Reserve" (yellow label, tripel style) and "Premier Cents" (purple label, dark strong). "I'm definitely planning on brewing the classic styles", Mother Colleen said, "but I'm also considering seasonal beers, including a honey beer brewed for the Spring, and a special Christmas Holiday beer made with local breakfast cereals". The BURP nut never falls far from the tree, it seems.

Her husband **Tom** (ex-fearless leader and failed Trappist Brewer) was saddened by this turn of events, but at the same time appeared optimistic. "I remember the sense of anticipation we had when we first heard about the new Trappist Brewer, Achel" he said. "I'm getting the same kind of feeling hearing about Colleen's beers. She was a great wife, but an even better brewer, and I really think she can make this brewery a success. I'm not too sure about the breakfast cereal beer, however".

Mother Colleen has already recruited a number of new nuns to help start the brewery and to help brew the beers. Sister Rebecca, Sister Teresa, Sister Wendy, and Sister Janet are rumored to be making their way toward Belgium and their new monastic life, brewing classic nun-brewed Trappist Ales! BURP wishes them the best of luck and Good Brewing!



Get Ready For Spirit of Free Beer XIII May 14, 2005

Please support your club and perhaps even win some outstanding prizes by entering this year's 13th Annual **Spirit of Free Beer** homebrew competition. The competition will be held on **Saturday, May 14th** at the Old Dominion Brewing Company in Ashburn, VA. Entries will be accepted beginning Apr 22 through the BURP Meeting on June 7th (BURP members may bring their entries to the meeting). For another year, SOFB will be a qualifying event for the prestigious Masters Championship of Amateur Brewing (MCAB). All 2004 BJCP recognized styles, including meads and ciders, will be eligible for entry. See the BJCP website (<http://www.bjcp.org/styles04/>) for the full list of style descriptions. First entry is \$6.00, and subsequent entries are \$5.00 each.

BURP has a top notch team working on SOFB 2005. **Keith Chamberlin** is the Competition Organizer, and he will be working closely with Registrar **Mike McGuire**, Judge Coordinator **Betsy Kepler**, Steward Coordinator **Jim Hanson**, and Prizes Coordinator **Mike Horkan**.

Mike Horkan 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.

Complete information on SOFB-XIII (as well as on-line entry registration) can be found on the BURP website at:

<http://www.burp.org/events/sofb/2005/>.

This Peep Show Bombed in Vegas

By Elbil Lugmai, Las Vegas News and Report

(Las Vegas, Nevada) "It seemed like a good idea at the time." These were the words of Bodacious Brewing's brewmaster **Aaron Young** as he watched BATF agents smash the last bottle of his Spring Seasonal Special Lager. All cases of the beer had been recalled from retailers under BATF order.

BATF agents rarely descend upon a licensed brewery these days. However, the Prohibition-era scene was inspired by the unusual addition Bodacious had made to its Spring Seasonal Special Lager. Spring Seasonal's theme this year was Easter, and each bottle had a Marshmallow Peep floating in the brew. The addition may have seemed amusing to the Bodacious brewmaster and management when first proposed, but it enraged anti-alcohol groups who claimed that the addition made the beer too attractive to underage drinkers. The group Mothers Against Alco-Pop ("MAP") complained to the Bureau of Alcohol, Tobacco, and Firearms. Agents quickly confirmed that the bottles ran afoul of labeling laws, could reasonably be expected to appeal to children, and could be destroyed under BATF regulations dating back to 1935.

Brewmaster Young described the inspiration for his Peep-themed beer. "I saw this web site last year, where these college kids tried to dissolve Peeps in all sorts of liquids. Acids, bases, all sorts of stuff, those Peeps just wouldn't dissolve. My three year-old had some Peeps, and I wondered if they would dissolve in beer. I tried putting one in a glass of my ale, and nope, it wouldn't dissolve. My son thought it was hilarious, and I did too. I guess his reaction should have warned me that this wasn't such a good idea."

Months of research went into Young's effort, since Marshmallow Peeps are considerably bigger than the opening in the neck of a beer bottle. Young eventually discovered that if he vacuum packed the Peeps and froze them, they would shrink enough to fit through the neck of the bottles, and reinflate as they thawed. Bottles were prepared at least an hour in advance of filling. Young eventually chose a Bavarian-style Pilsner as the best foil for his Peep-laden brew. "I needed a beer with a light color. A clear beer would have been perfect, but I wanted it to taste like beer, so some color was necessary." Clear bottles were special-ordered.

The Just Born Company, maker of Marshmallow Peeps, disclaimed any role in the Peep fiasco. "They didn't contact us, and we certainly wouldn't condone using our Peeps in alcohol. That's just plain wrong," said Arvin Merlos, Marketing Director for Just Born. "We're talking to our lawyers about getting a restraining order to make sure they don't try it again. We spend a lot of money marketing Peeps and related seasonal marshmallow products as wholesome treats for the entire family." When told about this threat, the lawyer for Bodacious Brewing mentioned recent Supreme Court decisions supporting the right of consumers to use mass-produced work such as Barbie dolls in artwork and parodies. "We think this supports our fundamental right to do whatever we want with Marshmallow Peeps that we buy at the store," proclaimed Marvin J. Banks, III.

Approximately 150 cases of the beer were sold prior to the BATF recall. Several bottles are available via eBay, but BATF Agent Walter Brown warned, "We're going to be watching those — it is illegal to sell and ship alcohol into many states."



The 20th Annual BURP "Red Hot Tournament"!

In April 2004, the BURP News announced the 20th annual BURP Chili Cookoff. This was in error. The actual 20th annual event occurs this year, and in honor of the occasion, the original event name is being brought back – the BURP "Red Hot Tournament". BURP's first cookoff was held on Feb 24, 1985 in Silver Spring, MD. Rather than being judged by the club as a whole, a judging panel was convened consisting of head judge **Lee Ruck** of the Chili Appreciation Society International (CASI) along with several BURP officers.

To celebrate the anniversary of this memorable event, the rules and prize categories from the original tournament will be used this year. In a nod to modern times, judging will be done by all present rather than a judging panel, and the now traditional prize for "Hottest Chili" will be added to the prize list.

The tournament will be held on Saturday, May 7 at the home of **Christina and Dan Allers** in Fairfax. **Jim and Fred Parker** of Hard Times Café will once again sponsor the event and provide prizes. The meeting will start at 1:00 pm, with tasting and judging beginning at 2:30 pm. Chili cooks may arrive as early as 10:00 am to light fires and start cooking. Those who wish to arrive earlier to set up should contact Dan & Christina for permission.

Here are the original tournament rules as published in February 1985:

1. All entries must use homebrew as one of the ingredients.
2. No commercially prepared chilis are allowed.
3. No cooking may take place prior to the allowed start.
4. All chilis should be prepared on site. Exceptions will be granted only under the most extreme circumstances if the contestant is deemed to be a person of high character and unblemished integrity.
5. All ingredients should be able to pass inspection by the club veterinarian.
6. No sabotaging the chili of other contestants is allowed.
7. Judges must be able to survive.
8. (Current rule – not on original list) – Winning recipe must be provided to the club for publication in the BURP News

Prizes will be awarded for Best Overall Chili, Best Chili Without Beans, Best Chili With Beans, and Best Chili Verde. Contestants may enter two categories if one of them is a Chili Verde.

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 all attempts are appreciated. Use of road kill and other "exotic" meats is encouraged.

Good luck, and good eating!

Volcanic Eruption Destroys Mash-Out Site

By Eatmy Shortz



Evitts Mountain, just outside Cumberland Maryland, erupted unexpectedly causing thousands of people to flee the area. No fatalities have been reported, but hundreds were injured. The

explosion hurled stones and spewing smoke. Cumberland was covered with a light dusting of Ash. Warnings of more blasts kept thousands of villagers away from their homes on the mountainside. Streams of lava have flowed into Lake Habeeb, located in Rocky Gap State Park, and have closed I-68 in both directions.

Vulcanologists were unaware that a volcano existed in the area. "All known volcanoes in North America are located in the Western United States or Canada" said Dr. James Rude. "We did not believe that it was possible to have a volcano in the eastern half of the country."

This area of Maryland is known to BURPers as Popenoe Mountain. BURP members **Chuck & Helen Popenoe** own a farm in the area where they host BURP's annual campout known as Mash-Out. Mr. Popenoe said he did not know the fate of the farmhouse or barn because he has not been able to reach the area. He has heard from neighbors that falling rocks, ash, and lava have destroyed most of the property in the area. Some BURP members think the area should be renamed to Mount St Helen II, after **Helen Popenoe**.

The fate of Mash-Out 2005 appears very gloomy. **Bill Ridgely**, who coordinates the annual gathering, said "At this point, Mash-Out is canceled. If we can find a suitable site in the next couple of months, we might consider moving Mash-Out. However, out of respect for Chuck and Helen, I would prefer just to cancel the whole thing."

BURP T-Shirt Design Contest

By Steve Marler

As I mentioned at the last meeting, BURP will be participating in the AHA Conference Club Night. Our theme is going to be Spirit of Germany, or as **Tom Cannon** suggested, *Balttoberfest*. As part of our participation, we are planning to have t-shirts made

for BURP members to wear and to sell to others. However, we need a t-shirt design. To get a design, we are having a design competition.

Final artwork should be CMYK, at 300 dpi in TIFF format. A low-resolution version should be submitted in JPEG format for judging by April 30 (please keep files submitted for judging under 1MB). Judges will be looking at the overall design, the cost per shirt based on the design, and sellability of the shirts. Designs should be sent to marler@burp.org by April 30.

Keep in mind that we want BURP members to buy them, and we want to be able to sell them at the conference. The more colors, the greater the cost for the shirts. Please specify what color you think the t-shirt should be to go with your design. Once again, remember that colored shirts may cost more, and it is less expensive to use white or off-white shirts because the white areas of any design don't have to be run as an additional color.

On the Road with BURP

By Al Kohaulik

I recently visited the Duke & Puke Tavern in Coalmine, Kentucky. It's a quaint little town where everybody knows everybody - in the biblical sense. As I drove the dirt road into town, tumbleweeds blowing by, the inbreds gawked in wonder at my car. Why shouldn't they? It looks pretty good for a '73 Gremlin. I pulled in front of the tavern and thought, looks like a right fine place. I made my way up the stair and read the sign in the window: "No gun, no service." I entered and strolled over to the bar as the doors swung behind me.

The bartender looked at me with his good eye as if to say, "Uhhh...". I looked at the tag on his bowling shirt to get his name.

"What kinda beer you got, Cletus?"

"Both kinds - Coors and Coors Light."

"Great," I said. "I'll have a bottle of Coors."

"Bottle?" he said incredulously, handing me a gold can. "Only things that come in a bottle 'round here is whiskey and snake oil."

A can certainly was a refreshing change of pace. This macrobrew had a distinct aroma of aluminum, strong

CO₂, and an H₂O-like flavor that went down as smooth as a lizard's tail. As I sampled this piece of work, I took notice of the decor. A blackboard hung on the wall behind the register, a velvet Elvis poster was tacked to the men's room door, and there was a painting of an airplane on the far wall. The side of the plane had "Spirit of <Something>" painted on it. I couldn't make it out through all the smoke.

The patrons all leaned forward in their chairs, or played pool. I never saw so much cleavage in my life - no, not the good kind, the butt kind. Apparently it's a law there that you cannot pull your pants up to your waist.

Forcing down the last gulp, I ordered a Coors Light. This beer, made by the same brewery as the other one, comes in a brilliant silver can. It looks kind of like a silver bullet, except that it's as big as your hand, it's flat at both ends, and it has writing on it. I pulled back the tab and took a whiff. Very similar to the previous beer. I took a taste. Very similar too. It's almost like they were the same beer, but I knew they weren't, because one can said "Coors" and the other one said "Coors Light".

I eventually noticed a Coors poster next to the condom machine. It had a smiling, beautiful woman on it, as well as a flying can. I imagined that she was in love with me because I was drinking Coors, and you know, that made the beer taste better. I was able to forget that I was in a room full of people who between them couldn't come up with a full set of teeth. Yessiree, this must be great beer, because hey, if it wasn't, why would she be smiling?

Alas, all good things must come to an end. I settled my tab and left as a fight broke out. It had to do with a cow or something, I don't know - I couldn't hear very well over the gunshots. I couldn't get over how much brighter it was outside. There were no clouds. Just dust. I had a warm feeling in my gut as I drove away. Could it have been the down home atmosphere? Or the Denny's burrito I had had that morning? Ah, no matter, it had been a pleasant trip.

Baltic Porter

By Mark Hogenmiller, Co-Minister of Culture

History/Background

Baltic Porter appears to be a relative newcomer to the home brewing scene. It was only recently recognized

as a new category in the July 2004 BJCP Styles. But its ancestry and heritage can be traced to the 1780's when British brewers shipped Imperial Stout to the Baltic ports. The Baltic Sea region includes Belarus, Denmark, Estonia, Finland, Germany, Latvia, Lithuania, Norway, Poland, Russia, Sweden and Ukraine, so this is no small area. As Britain changed its focus to brewing paler beers and to shipping more beer to their colonies in India, Baltic brewers began to brew their own version of the dark porters and stouts they had become accustomed to.

The original British porters/stouts that were brewed to higher gravities, with roasted/brown malts, warm fermentations and with ale yeast, yielded a beer with great complexity. The very interesting distinguishing difference of Baltic Porters is that over time, Baltic brewers adapted to using lager yeast and cooler fermentations resulting in a smoother beer. The use of dark roasted grains but not black patent malts results in a malty/complex beer without the burnt character of the Imperial Stout. Modern day brewers of these porters produce a hybrid that can vary across the geography of Northern Europe. The closer the brewer is to its original roots, the closer it resembles its ancestors, with Scandinavian brewers using top fermentation and retaining the dark roasted malt character. As you move farther away to the Slavic and Baltic breweries, they are producing strong porters as bottom-fermented lagers that resemble bocks in strength and flavor.

Brewing Procedure

Pilsner or pale ale malts, infusion mash, with lots of dark crystal and chocolate malt for color are characteristic. Black patent malt should be avoided, as the burnt flavors it adds are uncharacteristic. A good choice for this style is the Weyermann CARAFA® SPECIAL malt, a unique de-husked roasted barley malt that adds aroma, color and body, with a mild, smooth flavor. Any good lager yeast that is suited for Danish Lagers, Bock or Schwarzbier will work fine. In addition, these can also be made with the California Lager, Koelsch/Alt Style, or any clean ale yeast for fermentation at warmer temperatures. Use of British hops would fit the historic style, but use of any European noble hop will work well. Avoid using citrusy American hops, and be frugal on the late hop additions as there should be no perceived hop aroma, with a slight hop flavor and with medium-low to medium bitterness for balance.

Style Guidelines and Commercial Examples

Style	OG	FG	IBUs	SRM	ABV
12C. Baltic Porter	1.060 - 1.090	1.016 - 1.024	20 - 40	17 - 30	5.5 - 9.5%

12C. Baltic Porter

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance: Dark reddish copper to opaque dark brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque.

Flavor: As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent, yet smooth Schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominate and persist through finish. Just a touch dry, with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Perhaps a hint of hop flavor.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth (although the rarer lower gravity Carnegie-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level.

Overall Impression: A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

History: Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

Comments: May also be described as an Imperial Porter, although heavily roasted or hopped versions

should be entered as either Imperial Stouts or specialty beers. An ABV of 7 - 8.5% is most typical.

Ingredients: Generally lager yeast (cold fermented if using ale yeast). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Commercial Examples: Sinebrychoff Porter (Finland), Zywiec Porter (Poland), Baltika Porter (Russia), Carnegie Stark Porter (Sweden), Dojlidy Polski (Poland), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Koźlak Porter (Poland), Stepan Razin Porter (Russia)

Recipe

Mike Heniff's Batch #81 Baltic Porter

Type: Extract with specialty grains

Batch Size: 5.00 gal

OG: 1.075 SG, 34.9 SRM, 47.9 IBU

Ingredients:

Amount	Item
8.33 lb	Light Dry Extract (8.0 SRM)
0.87 lb	CaraMunich II (45.0 SRM)
0.67 lb	Carafa II (412.0 SRM)
0.43 lb	CaraMunich III (60.0 SRM)
0.25 lb	Cara-Pils/Dextrine (2.0 SRM)
0.25 lb	Chocolate Malt (350.0 SRM)
1.75 oz	Perle [8.00%] (60 min) 46.0 IBU
0.43 oz	Hallertauer Hersbrucker [4.00%] (10 min) 1.8 IBU
0.22 oz	Hallertauer Hersbrucker [4.00%] (3 min)
1 Pkgs	German Ale/Kolsch (White Labs #WLP029)

Steep grains at 155°F in 5 gallons of water for 30 minutes. Remove and rinse grains with 1 gallon of 165°F water. Bring to boil, remove from heat, and add extract. Bring to boil for 75 Minutes, add hops per schedule, chill, and ferment at 62°F.

BURP Club Only Competition: The BURP Club Only Competition will be held at the October 2005 meeting. The winner of the COC will be sent forward to represent BURP at the American Homebrewers Association (AHA) Club-Only Baltic Porter Competition to be hosted by Brian Lanus and the Ruffian Brewers of Suffern, NY on November 5, 2005. Since this is a big beer that benefits from some aging, get your brew kettles heated up now.

Acknowledgements: Special thanks goes out to **Mike Heniff** from the Foam Rangers Homebrew Club, for the use of his recipe and providing inspiration. Mike was the recipient of the *2004 Bill Moe Memorial Award* for the highest placing extract recipe at Spirit of Free Beer XII and Blue Ribbon winner of the Specialty/Experimental/Historical Category with his Batch #81 Baltic Porter.

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RYDler

Q. How's your brewing water?

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Chuck Popenoe Swaps Bolt Business for Small Brewpub

By Juan Drunk-Monk

Chuck Popenoe and long-time friend **Bob Warriner** have finally made the leap. Chuck has sold his smart bolt company and together with Bob and **Kathleen Warriner** has decided to open what he calls "an intimate" brewpub in the downstairs space of a small commercial building being renovated in Bethesda.

"This is something we've wanted to do for a long time," says Pops, "but only when I sold my smart bolts company and when Kathleen decided to quit her job to be able to work with us did it really become possible." Kathleen will work evenings serving beer and food from the new brewpub's limited menu. In fact, Kathleen, who loves cats, gave the new place its name. It will be called The Cat's Meow. **Helen Popenoe** says she supports the endeavor and no doubt will frequently be there, but she has no plans to join the working staff.

Pops will brew the beers on a 15-barrel Northwest brewing system he was able to buy from the Carriage House Brewpub in Durham, North Carolina. "This will definitely be a neighborhood type of establishment," explained Pops. "We will be inviting BURP members to come in and brew their favorite beer for the house. And we will definitely be offering chances to brew with us as prizes for the upcoming Spirit of Free Beer."

Pops says he and his musician friends will be playing live at The Cat's Meow, and he hopes that other local musicians will come in and do the same. He says that he, Bob and Kathleen hope it will become an establishment similar in spirit to the old Whitey's in Arlington that recently closed its doors to become Tallula's.

The Cat's Meow will be located at 7708 Woodmont Avenue in Bethesda and is scheduled to open June 15. "People say I'm nuts to do this at my age," quipped Pops. "But what do you expect from a guy who spent years making smart bolts?"

Trying to Find a Beer in Moslem N. Nigeria

By Ralph Bucca

I recently returned from a 5-week volunteer assignment to Northern Nigeria. My job was to assist the local farmers in Katsina state and the women's groups in Kano on the processing, drying and marketing of their vegetable crops. I was far more successful in this effort than finding a decent brew in Moslem Nigeria.

They drink a lot of a non-alcoholic malt beverage called Maltina. Made with sorghum, maize, sugar and hop extract, it tastes just like unfermented wort, which it probably is. Very sweet, I tried it once, no thanks.

I did manage to be taken to a couple of non-Moslem bars run by Ibo's, who are Christians, therefore, drinkers. The first place was the Luna Club, a hotel/brothel with an outdoor courtyard and a fountain in the middle where we hung out. Since I was the only white person (Batura) in town, I got some stares. However, Kennedy, my host, said that as long as I didn't touch the women, I'd be ok. I tried a Star, one of the most common beers - a non-descript lager, typical of most of the beers in Nigeria. I also tried a Gulder, which tasted about the same. The beers came in half liter bottles and cost 200 naira (\$1.50). The locals were cooking fish outside, so I tried some - a whole fish fried up with spices, not bad. Just remember to spit out the bones, and not touch the women.

My other beer experiences occurred at the Kings Paradise Hotel. I'm not sure which King, but his idea of paradise was a little lower than mine. It was just some ramshackle mud brick buildings with a

courtyard in the middle, which served beer. I discovered this bar while taking a walk from my hotel. I ran into Ken, the local AC repairman, and told him of my no-beer plight. He quickly summoned two motorbike taxis, and off we rode to paradise. I tried my first Nigerian Guinness Stout. It did not quite resemble the Irish version. The ingredients were malt, sorghum, maize and hops. It was dark, but with no roasted taste, sweet with little hop bitterness. We were hanging out with a couple of other guys, and they ordered the local appetizer. It came in a wooden bowl, containing some spicy meat and onions, with an unusual taste. I asked what it was, and Ken pointed to a pile of discarded goat heads nearby.

I was chided for only having one beer, violating an African drinking tradition. They told me that in Africa you must drink two beers, because your mother has two breasts.

Some of the other brews made in Nigeria that I did not get a chance to try were Champion, Samsabra, Kronenberg, Harp and Heineken. I'm sure that they all are made with sorghum, because that's the local grain, not expensive imported barley.

I did manage to get a couple of more trips to the King's Paradise through one of my Moslem friends, who practices a yes drink, no tell policy.

In the next issue, I'll tell you about Zobo, an interesting non-alcoholic beverage.

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Answer to Apr-May RYDler:

A. Besides municipal tap and your local well & spring, there are many sources:

According to Food Reference publications, there are over 700 brands of bottled water worldwide. Giant multinational food, drink and beverage companies dominate the global market: Nestle SA, Danone Groupe, PepsiCo Inc, Coca-Cola Inc, Suntory Group, & including Cadbury Schweppes plc and Highland Spring Ltd.

As we enter Spring and DC's sweltering Summer heat, consider this a record to aspire (perspire?) to.

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Wintertime 2005 Announcement

Chesbayvu Vineyard proudly invites all to my annual handcrafted wine tasting event at the vineyard on Sunday, April 24 starting at 1:00 PM. There will be a variety of wines to try from recent vintages including grapes from the Maryland experimental vineyard in Largo, Md. Other winemakers are encouraged to bring their own to add to the tasting. Please come and join us. For more info, contact **Ralph Bucca**, 410-414-3209 or e-mail chesbayvu@usadatanet.net.

Directions to Wintertime 2005: From the Beltway, take Exit 11-S (Route 4). Go 28 miles to Rt. 263, Plum Point Rd. Turn left, and proceed about 5 miles. Go straight through the intersection with Route 261. Continue 1.7 miles to Wilson Road and turn right. Go 1/2 mile to Paul Hance Road. Turn left and go to the 4th house on left (4720 Paul Hance Rd).

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Apr-May 1985

BURP's first event for Spring 1985 was a tour of the Carling National (Tuborg) Brewery in Baltimore on Apr 7. Master Brewer **Peter Sowa** conducted the tour, answered many questions, and provided a nice array of samples. He also invited interested BURPers to attend the technical sessions of the Master Brewers Association of America annual conference scheduled for May. The April BURP meeting was held at the Ft Washington home of **Ralph Bucca** on Apr 20. Ralph conducted a mashing demo in his outdoor greenhouse during the meeting. It was also decided at the time to hold all summer meetings on the 3rd Saturday of each month, making it easier for members to plan their summer schedules.

The May BURP meeting was held at the Wheaton home of Conference VP **Dan McCoubrey**. Featured

was a "Favorite Brew of the Month" contest in which members simply brought bottles of their favorite homebrews. These were poured into numbered containers (along with a few commercial beer "ringers") and then voted on by those attending. The winner was declared the "Favorite Club Brew for May". Unfortunately, the contest champion (and winning beer style) was not reported.

10 Years Ago, Apr-May 1995

The April 1995 BURP meeting was held at the home of your humble compiler in Springfield, VA and featured the club's first (and I believe only to date) rauchbier competition. As **Steve Marler** wrote in his extensive meeting report (It was Steve's 2nd BURP meeting, and editor **Bruce Feist** collared him for the task), the weather was exceptional, the range of beers was extensive, and the incredible array of grilled meats and veggies was first rate. The competition winners were: 3rd place to **Ralph Bucca** for his Smoked California Common, 2nd place to **Bob Cooke** for his Smoked Scottish Heavy, and 1st place to **Dave Pyle** for his Smoked Lager. A highlight of the meeting was both **Wendy Aaronson** and **Ralph Bucca** getting stuck in a large tree on the property attempting to climb a fixed rope using ascending gear.

The April [BURP News](#) featured some of the best April foolishness ever published by the club, highlighted by a lengthy (and extensively documented) article by Kavey Atem Ptor, Ph.D on "Preventing Wild Yeast Infections". The theme of brewing gadgets was also thoroughly covered with articles on Toilet Sparging, Brewing with Your Shop Vac, and Building a Lawn Boy Grain Mill.

The May club meeting was held at the Vienna, VA home of **John Esparolini**. There was no competition at the meeting since considerable effort was required to register the many beers brought for the upcoming 3rd annual Spirit of Free Beer. Once again, however, the quantity and quality of beer and food was extraordinary. BURPer **Rick Garvin** enthralled the crowd by showing off his new English beer engine. This was the first time many BURPers had seen such a device close up, and it sparked a great deal of interest. An announcement was also made for the upcoming 1st BURP bicycle tour, a weekend camping event to be held in mid-summer near Antietam, MD.

Spirit of Free Beer III was held on May 20 at the Potomac River Brewing Co in Chantilly, VA. There

were 206 entries divided into 12 classes. BOS winners were: 3rd Place – **Joy Hansen** (Barleywine); 2nd Place – **Tim Artz & Dot Steller** (Fruit Beer); 1st Place – **Delano DuGarm** (Schwartzbier).

The writing of **Jim Dorsch** filled the bulk of the May BURP News. Jim's lengthy report on chauffeuring **Michael Jackson** on his recent "Iron Liver Tour" of mid-Atlantic breweries and brewpubs was highly entertaining. In 48 hours starting Mar 28, Jim and Michael visited 12 breweries in DC, MD and VA and sampled as many as 30 beers per day. Sadly, several breweries mentioned in the article (including Brimstone and Potomac River) eventually passed from the scene. Jim's monthly "Whole BURP Catalog" in the same issue highlighted the "Virtual Village Home Brew Society", the first truly digital homebrew club, based on CompuServe's Bacchus Wine and Beer Forum.

Membership Update

By Jim & Linda Rorick, Ministers of Propaganda

Welcome this month to **Sean Moffitt** of Chevy Chase, MD.

We need your help to 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, that means 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: 274
FAMILY: 76 (x2) 152
INDIVIDUAL: 103
HONORARY: 19

Total number of unpaid memberships that are 2 months or more overdue: 27



Editor's Corner

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

Spring has sprung, and as the brewing season winds down (at least for those of us who don't brew in hotter weather), our thoughts turn to other activities.

Congrats to all of the "Team BURP" athletes who participated in the annual Cherry Blossom 10-Mile Run on April 3. It takes a lot to get out and run on a cold, blustery day (with nary a cherry blossom in sight). Kudos to Fearless Leader **Colleen Cannon** as well as **Pat & Janet Crowe**, **Trish Koch**, **Woody Lee**, and **Kathy Obert**. Wendy and I also appreciated the companionship of **Mike Horkan** and **Don Kaliher** on the annual BURP cherry blossom bike ride held the same day.

The new BURP titanium bottle openers have arrived and will be on sale at the April meeting. If you missed these the last time around, here's your chance to purchase the last bottle opener you'll ever need.

Wendy and I will be out of town for the April meeting but will be back for the Red Hot Tournament in May. Don't forget to bring your Spirit of Free Beer entries on May 7. There's still time to brew and enter a nice English-style ale. I could also use a meeting reporter for the April meeting. If interested, please contact me at the address below.

Cheers, Bill

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