



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES
1981-2006 Silver Anniversary



"An Irishman is never drunk as long he can hold onto one blade of grass and not fall off the face of the earth"

Anonymous

Bill Ridgely, Editor
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March-April 2006

15 Harvard Court
Rockville, MD 20850



March Meeting
McCoubrey Memorial Stout Competition
McLean, VA
Saturday, Mar 18, 2006
1:00 - 6:00 PM

April Meeting
Extract Beer Competition
Arlington, VA
Saturday, April 8, 2006
1:00-6:00 PM

May Meeting
Chili Cookoff & "Best Beer with Chili"
Competition
Fairfax, VA
Saturday, May 6, 2006
1:00-6:00 PM

May 13 - Spirit of Free Beer XIV!

Marler Mash

By Steve Marler, Fearless Leader

Only the Fool lets Pride be their Guide

At the last BURP meeting, I entered a barley wine (Cicada Ale) into the competition. I have to say that I was a little disappointed when I got my score sheet back. The disappointment did not last too long. I am used to such scores. However, I did find something that the judges said to be very interesting. "A great Orval clone". "This is a nice Belgian ale". "It is mis-categorized".

It is a great thing when I brew a beer and it comes out exactly as I had envisioned. But I also believe that another characteristic of a master home brewer that is not discussed very often is the skill of taste and switch. Don't get me wrong, I think pride is a good thing. If we did not take pride in the beer we brewed, we would not have very good beer to drink. Pride on the other hand can also blind us from seeing potential.

As the competition season opens, it is important not to let pride blind us from seeing a potential award winning beer that did not come out the way you expected. If you have a beer that did not come out the way you intended, set your pride aside and critically judge your beer. What does it smell like? What is the taste similar to? Then decide and rejoice in what the beer is instead of lamenting over what it was supposed to be.

A few Spirit of Belgium competitions back, I had a brown ale that many people would have said had gone bad. While I was upset that it went sour and was concerned about what may have caused it to go sour, I also saw its

potential. I entered it into the SoB and ended up taking 3rd place in that category.

Entries for the AHA National Competition are due by April 14, and Spirit of Free Beer entries are due May 6. This gives you plenty of time to crank out a few new ales and also gives you a chance to reevaluate some of your beers to discover their true potential. If you are like me and do not trust your own palate, bring a couple of bottles to the March meeting and ask some of the judges in the club to taste it. And while they taste it, ask them one question - "What should it be entered as?"

On another note, I would like to thank **Lou King & Harriet Langlois** for hosting the February BURP meeting. They have a great place and were great hosts once again. **Wendy Aaronson** and **Tom Cannon**, with the help of **Andy Anderson** and **Colleen Cannon**, put on a great discussion on Alt beers. I plan to encourage them to do a couple of more of these sessions.

Other things to keep in mind:

- At the March meeting, we will have an extract brewing demonstration. We are going to show those that are interested how easy it is to brew an extract beer without having to go out and buy a lot of equipment. We are also going to debunk the myth that it is too time consuming. We want you brewing. Come and join in the demonstration.
- **Mel Thompson** and **Rick Garvin** have volunteered to help collect and package AHA entries for shipping. We will send out more information via the BURPlist. Please let me know if you are planning to have BURP ship your AHA entry so we have enough supplies for shipping. Send me an email at marler@burp.org.
- Many of us are running low on hops, and many of us want to wait to have a hop buy in the fall after the harvest. So we are going to satisfy both. **Bruce Bennett** is going to run a hop buy at the April meeting, and we plan to have another in the fall.
- We still need volunteers to help coordinate activities such as trips to beer cities, our trip to the AHA conference, and a BURP 25th birthday banquet. Please let me know if you are willing to coordinate an event or help out in the coordination of an event.



Brothers & Sisters in Beer

By Jamie Langlie, Co-Minister of Culture

February Competition Results

The purpose of BURP monthly competitions is to further the art and science of homebrewing by providing thoughtful feedback to Club brewers and by developing a cadre of well-qualified, educated judges.

Congratulations to the winners of our February BURP Strong Ale (Category #19) competition!

- 1st Place** – **Mel Thompson** for "Bone Me" English Barleywine
2nd Place – **Steve Marler** for "Poor Richard's" Old Ale
3rd Place – **Mel Thompson** for "Wet Hops" American Barleywine

Thanks to our intrepid judges, **Colleen Cannon, Brian Matt, Tom Cannon, Pat Crowe, Calvin Perilloux,** and **Craig Somers**, and to **Mel Thompson**, our steward. For their service to the Club, these folks received 2 raffle tickets, and their names will be entered in a special appreciation drawing for judges and stewards to be held at the November meeting.

Calling All Judges!

Judges, both experienced and novice, are needed for the March and April BURP Club competitions. We plan to judge the March Stout competition on-site at the monthly meeting. This competition traditionally attracts many entries, and as a result, several judge volunteers would be most welcome. The April competition for Extract Beers probably will be held off-line, during the week after the meeting, at either Bud or Jamie's house. To volunteer, contact **Jamie Langlie** at Jamie@langlie.com or **Bud Hensgen** at Bhensgen1@verizon.net

March McCoubrey Stout And April Extract Competitions On Tap!

In March, BURP will hold its annual St. Paddy's Day **Dan McCoubrey** Stout Competition. The Category is **#13**,

which includes: **A. Dry Stout; B. Sweet Stout; C. Oatmeal Stout; D. Foreign Extra Stout; E. American Stout; and F. Russian Imperial Stout.** A full description of the style and its subcategories can be found at <http://www.bjcp.org/styles04/Category19.html>. Judging will be held at the March meeting. Brewers should bring two bottles of each entry they wish to submit. Winners will receive BOTY points and ribbons. In addition, the top entry from this competition will represent BURP for the AHA Club Only Stout competition to be held in September 2006.

The April competition for **Extract Beers (All Categories, Excluding Meads and Ciders)** is designed to encourage broad member participation. Most of us started our homebrewing journeys with extract beers and gradually grew into all-grain brews, with ever more sophisticated equipment and techniques. Here's an opportunity for experienced brewers to go back to their roots, and for our newer/novice extract brewers to shine. Winners will receive BOTY points and ribbons. In addition, the top entry from this competition will represent BURP for the AHA Club Only Extract Competition to be held in May 2006. Guidelines are:

Extract Beers [All Categories, #1 - 23] - Per AHA Guidance, extract must make up more than 50% of all fermentables. Adjunct grains for color and flavor can be steeped, but **NO MASHING IS ALLOWED.** Links to background info on brewing extract beers can be found in the Febrewary newsletter.

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RYDler

Q. Got a cold one?

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**Enlightenment Corner –
Upcoming Events**

By Wendy Aaronson, Co-Minister of Enlightenment

Extract Brewing Session – March 18 BURP Meeting At 11:00 Am

Join Wendy and Tom in making an award-winning beer that will be entered into several competitions. We have chosen to brew an American Pale Ale because it gives us a chance to show how hops and steeped malts add complexity to an extract beer. Ingredients will be donated by **Bob Frank** of the Flying Barrel homebrew supply shop.

The results from competitions indicate that you can win a blue ribbon with an extract beer. It is not too surprising that to make an award winner, whether extract or all-grain, it is all about recipe formulation, fresh ingredients, technique, and sanitation. We will discuss each of these considerations during the brewing session that will start promptly at 11:00 at Rick and Christine's home. Remember that one of the primary advantages to making an extract beer is that it is quick, and we will prove it. We plan to fill the fermenter and be completely cleaned up by the time the meeting starts at 1:00. We look forward to seeing you.

Adulterated (Doctored) Beers – April 8 BURP Meeting At 12:00 Pm

Wendy and Tom want to enlighten your palates and improve your sensory evaluation at an adulterated (doctored) beer session held just before the April meeting at the Hensgen home. For this interactive session, a neutral beer will be adulterated with food grade and not-so food grade chemicals. You will learn how to identify these flavors, and we will discuss what causes them. This is a not-to-be missed experience for anyone who wants to improve their tasting skills.



**Ready, Set, Go!
Spirit Of Free Beer XIV Is
Coming At Ya!
May 13, 2006**

Time to fire up those brew kettles to support your club, and perhaps win some outstanding prizes, by entering this year's 14th Annual Spirit of Free Beer (SoFB) homebrew competition. SoFB will be held on Saturday,

May 13th at the Old Dominion Brewing Co in Ashburn, VA.

BURP has a top-notch team working on SoFB, captained by **Jamie Langlie**, the Competition Organizer, who is coordinating with Co-Minister of Culture **Bud Hensgen** and other BURP officers, together with:
 Publicity Coordinator – **Mark Hogenmiller**
 Judge Coordinator – **Tom Cannon**
 Steward Coordinator – **Christine Johnbrier**
 Registrars – **Ty Ming & Joe Gherlone**
 Prize Coordinator – **Trish Koch**
 Facilities Coordinator – **Alison Skeel**

Mark Hogenmiller has cranked up his publicity machine and is making a special push to get the word out to ensure a biiiig turnout of entries in honor of BURP's 25th anniversary year. **Trish Koch** and her sub-committee are already hard at work cultivating sponsors and collecting prizes, and Trish reports a great response thus far. We definitely will need many more volunteers as we head into the event. We're especially seeking one or two individuals to serve as Transportation Coordinator(s) to make certain beers are picked up and properly transported from drop-off sites. Watch for additional updates in the BURPlist postings.

SoFB entries will be accepted beginning Saturday, April 22, through May 5, at the designated drop-off sites, and at the May 6 BURP meeting. All 2004 BJCP recognized styles, including meads and ciders, are eligible for entry. See the BJCP website (<http://www.bjcp.org/styles04/>) for a full list of style descriptions. Once again, SoFB also will be a qualifying event for the prestigious Masters Championship of Amateur Brewing (MCAB). Cost for entries is \$6.00/first entry and \$5.00 for additional.

Complete information on SoFB XIV can be found on the BURP website at:
<http://burp.burp.org/Default.aspx?tabid=437>

March Meeting Bulk Hops

By Bruce Bennett

BURP will be offering a small hops buy at the March meeting. We intend to move the large hops buy to October, so this is a limited buy. Here is what we will have:

Cascade 6-7% Alpha
 Simcoe 12% Alpha
 UK EKG 5% Alpha
 CZ Saaz 4% Alpha

Expected prices are \$6/bag for US and \$7-8 for foreign.

Olympic Heroes Revered at Sean Bolan's in Bel Air

By Ivana Stout

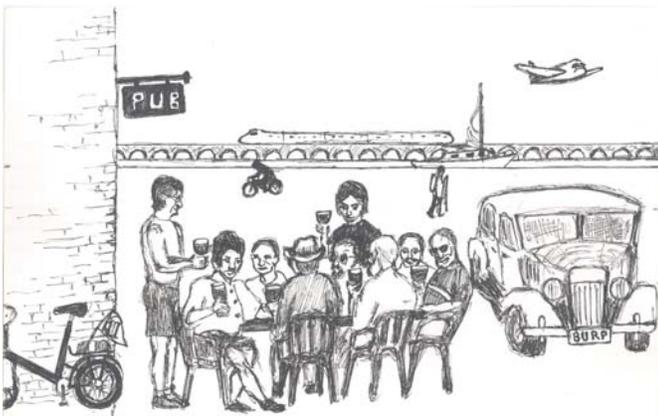
On Friday afternoon March 3rd, a jubilant parade made its way down Main St in Bel Air to honor their hometown girl, Lil' Kim Meisner, for her stunning Olympic performance in Turin, Italy. After Lil' Kim buzzed down the route on a Segway with a police escort, much of the town came to the armory where many framed pieces of paper were handed out by local and state dignitaries in her honor, including one making the day Lil' Kim Day in Maryland. Among the local public officials were the 3 mayors from the boroughs of Aberdeen, Bel Air, and Havre de Grace. Upon the conclusion of the day's big hoopla, the local mayor commented to his 2 comrades, "Man, what a day! I know I'm ready for a good beer at Sean Bolan's. You guys wanna join me?" The Cal Ripken fan replied. "Sure, I'm not gonna wait until St Patties Day, and why don't we take Lil' Kim to join us for a round". Minutes later, Harford County's finest and the ice princess entered the proclaimed Irish pub, and the mayors began to show traits of the 3 Stooges from the time they walked in the door.

The authoritative stooge (we'll call him Moe) bellied up to the bar, and in addition to ordering himself and his comrades a round, Moe thought it was a grand idea to buy Lil' Kim a beer. He said "Hon, since you're an ice princess, I'll buy you a brew that has your stature in mind." With that, the bartender served up an imperial stout whose name equates success. Never minding the fact that Lil' Kim, due to her years of intense training, had yet to have ever consumed alcohol at her just turned age of 16. It didn't matter. Just one look at that stout suds "milk mustache" on her innocently seductive smile had the confused one (Larry) chiming, "Oh Lil' Kim, just have one more with us bigwigs before you go home!"

The second beer was a different imperial stout whose very element proved to characterize the evening. Curly, the humorous one, decided to make conversation with the now intoxicated celeb. "So Lil' Kim, I guess the games in 2010 will be your smorgasbord", to which she replied boisterously, "Why wait until 2010? Move over, Sasha Cohen. I'm hungry for the Flying Tomato right now!" (Her lips becoming loose with the Shaun White (gold medalist - snowboarding) reference). It was a signal for Moe to comment "My Dear, I think you've had enough Olympic fanfare for one evening!" Lil' Kim then quipped, "If you send me home now, I'll make sure my brother joins you later to take out your kneecap!"

With the 3 stooges horrified at the analogy bringing ice Olympian Tanya Harding to light, the ice princess blurted out, "Don't chastise me for my behavior. Unlike Michael Phelps, I'm responsible enough to be a public drunk before I'm licensed to drive my new Hummer that's on order!" In shock from Lil' Kim's bronzed attitude toward the famed Maryland Olympic Gold medalist, Curly wailed out a big "WhooWhooWhooWhoo" and bolted out the door, leaving a monetary picture of Ulysses S. Grant on the bar - regardless of the tab. Moe, at wit's end, sneered angrily, "Well now, since this night has turned out so grand - Is there any other Olympic hero's experience you would like to impart on Larry and me before we blow this joint to save our political hides?" In concert with the evening, Moe should have watched out for what he asked. Lil' Kim related an attitude consistent with victimized 1994 figure skating silver medalist Nancy Kerrigan. "You know what?" she exclaimed. "This parade and ceremony was really pretty corny, but I'll let you make it up to me. After I go to the World's near the end of the month and win the gold, you can host a real Dog and Pony Show in this town on April 1st." Outside, the orange, white and green banners did wave!

Riddle: Which two microbreweries made the respective Imperial Stouts? See Answer in the RYDler section.



Wanderings

By Craig Somers, BURP Cyclemeister

2006 Trips

Mar 25 Magnolia's & Thoroughbred's
Apr 22 & 23 Tour de Baltimore
Apr 28 - 30 St. Michael's Food & Wine Fest
May 21 Olney Ale House
Jun 18 - Jul 7 Baltic Tour
July Southeast PA Tour
August Bike to MASHOUT
Aug 28 - Sep 10 Czech Tour
Sep 15 - Sep 30 Holland & Belgium

Mar 25 Magnolia's (540-338-9800) at 198 North 21st Street, Purcellville, VA 20132 serves 27 American micros on tap and Thoroughbred's brewpub (703-777-5785) at 50 Catoctin Circle NE, Leesburg, VA 20176 are BURP destinations on Saturday, March 25, 2006. Those of us pedaling out the W&OD trail hope that motoring BURPers will hook up with us at Magnolia's (12 - 3pm) www.magnoliasmill.com, Thoroughbred's (3 - 5pm) www.thoroughbredsgrill.com, Old Dominion (5 - 7pm) www.olddominion.com, and at Tuscarora Mill (7 - 10pm) www.tuskies.com. Bicyclists heading to Magnolia's can start from Thoroughbred's led by **Jim Hanson** (410-730-7316) at 11:30am for a 20 mile R/T ride, or meet at Old Dominion brewpub at 11:00am for a 40 mile R/T ride or at Dunn Loring Metro Station at 9:30am for a 47 mile ride with leader **Craig Somers** (301-423-0380). The 47 mile group stays overnight at the Days Inn (703-777-6622) at 721 E Market St, Leesburg, VA 20176 which offers a double room for \$72. www.expedia.com. We dine at Tuscarora Mill restaurant in Leesburg on Saturday evening, and then ride back to Dunn Loring Metro on Sunday. See websites for directions. Entrance to the Dunn Loring Metro is from Gallows Road where it crosses Rt. 66. Contact the ride leaders about any weather concerns.

Apr 22 & 23 Baltimore is a 40 mile pedal from College Park Metro Station where we depart at 10:00am on Saturday, April 22. Upon arrival, quench your thirst at the Wharf Rat brewpub across from the Convention Center before proceeding to the Mt. Vernon Hotel (410-727-2000) at 24 West Franklin St. **Bill Ridgely** (301-762-6523) has secured a special rate of \$99 per room for April 22, so you'll want to reserve your room thru him. The evening begins at the Brewer's Art happy hour from 5 - 7pm for drinks and appetizers and later moves to the pubs of Fells Point. The pedal back to College Park Metro Station on Sunday is preceded by a BURP breakfast of cheese, fruit, sausage and lambic beer. Anyone wanting budget accommodations can stay at the newly renovated Baltimore Hostel (410-576-8880) at 17 W Mulberry St. The trip organizers are **Bill Ridgely** (301-762-6523) and **Craig Somers** (301-423-0380).

Apr 28 - 30 The St. Michael's Food & Wine festival (www.stmichaelsfoodandwinefestival.com) near Easton, MD is a three day event showcasing over 50 West Coast wineries and 3 distilleries with daily food and wine tastings for a three day weekend rate of \$60 per person. There are reduced rates for groups arranged through BURPer **Barbara Williams** (703-941-6115), who will also provide hotel and dining info. This area along the Chesapeake Bay is quiet and scenic which makes for pleasant bicycling.

May 21 Olney Ale House (301-774-6708) at 2000 Sandy Springs Road, Olney, MD 20832 has long been

famous for its hearty soups and fresh baked breads. The number of taps has reportedly grown substantially in recent years to around twenty. BURP makes a visit to the Olney Ale House between 12:30 - 3:00pm on Sunday, May 21. A bicycling group will leave from Viers Mill Rec Center at 11:00am for the 30 mile R/T ride. Directions to Viers Mill Rec Center: from Grosvenor Metro Station exit to the right to the sidewalk along Rt. 355 heading south. In ½ mile, pass under the freeway and go left to Beach Dr. Proceed left along Beach Dr. for 2 miles to its northern terminus at Garrett Park Rd. Turn right and go one block to Viers Mill Rec Center parking lot on the left. Contact: **Craig Somers** (301-423-0380).

Jun 18 - Jul 7 The Baltic Tour will arrive and depart from Helsinki, Finland where the BURP group will be staying in between an 8 day bicycle tour in Estonia (Jun 21 - 28) and a train trip to St. Petersburg, Russia (Jun 30 - Jul 4). The first half of this trip involves bicycling, and during the second half, we will stash the bikes and travel by train to sightsee the "City of the Tsars." The organizers, **Jamie & Paul Langlie** (301-933-3081), have already purchased their airfare on Iceland Air. They are researching routes and hotels and will keep us updated about developments via BURPlist. You must obtain a visa in order to enter Russia. Contact Jamie or Paul or **Craig Somers** (301-423-0380) if you're interested in joining this trip.

July A ten or so day tour of southeastern Pennsylvania is envisioned for mid to late July. This fertile area of brewing has spawned many unique beer establishments such as: KClinger's, Stouidt's, Bube's, Victory, Iron Hill, McKenzie's and the beer scene in the greater Philly area. The trip leader, **Craig Somers** (301-423-0380), will be pedaling from town to town but welcomes BURP companions using any mode of travel. Exact dates of travel and overnight destinations will be determined. Trip updates will be posted to BURPlist.

August MASHOUT is anticipated to occur on one of the last two weekends of August. Persons interested in a leisurely multi-day bike trip along the C&O Canal either to or from MASHOUT should contact **Gordon Goeke** (301-564-3180) or **Craig Somers** (301-423-0380). Based on the preference of participants, we will figure out the logistics of this trip. For instance, it's possible to find indoor accommodations all along the C&O Canal but not at MASHOUT.

Aug 28 - Sep 10 The Czech Tour commences with a few days in Bamberg, Germany. The villages around Bamberg brew the most delicious hoppy kellerbiers to be found. Go by train to Prague on September 1. On September 2, visit the Zatec hop harvest festival via train. September 3 - 10, pedal the Czech Greenways route from Prague to Vienna. A few Indiana

homebrewers who I have traveled with before are running a loosely organized trip. Contact: **Craig Somers**.

Sep 15 - 30 Belgium and Holland present a strong lure for the beer enthusiast. The area of West Flanders and northern Wallonia are particularly appealing for their beer culture and easy cycling terrain. A wander in this region will take us to towns like Mons, Tournai, Poperinge, Diksmuide and a few fantastic days in Brugge. Amsterdam often has the least expensive airfares and certainly has some superb bars so it's on my list of stops. Brussels could have a better deal on airfares, and this will need to be assessed during the summer. Contact: **Craig Somers**.



Hop Notes from the Libeery

By Mel Thompson, Minister of History

Well, so far, it's March, three months into the New Year, and we have had a request for one book - and that particular book was not in the Libeery anymore. Books do tend to disappear in a lending Libeery and it's unfortunate because then those books are no longer available to others. But, I'd rather lose an occasional book than have this huge inventory of excellent reading and research material sit unused. The lack of use by the Libeery draws me to three possible conclusions:

1. BURPers who brew already have all the books on brewing they need or are interested in reading.
2. Many BURPers really don't give a hoot about brewing.
3. Many BURPers can't read!

As to possible conclusion #1, there are other books in the Libeery, including books on cooking with beer and historical books on beer and brewing. Look at the list (especially when the web masters get the updated list on the web page) and see if there isn't something that catches your interest.

As to possible conclusion #2, I would be interested to know how many BURPers actually brew regularly. Even if you don't brew, you are interested in good beer or you most likely wouldn't be a BURPer. There is a wealth of knowledge about beer in the BURP Libeery. It's not just about brewing. Why not check out one of the Michael Jackson beer guides available in the Libeery?

As to possible conclusion #3, face up to it and don't be embarrassed. There are many adults that either can't read or are challenged. If you need help, discreet tutoring is available at a nominal cost (beer). Contact me and I will arrange assistance. If there is adequate response, this may be a task that the BURP Ministers of Enlightenment can take on. What is more elemental to brewing good beer than the ability to read and research beer styles and brewing techniques? (Of course, if you can't read, you wouldn't be reading this, so I must rely on someone who knows that you can't read to pass on this information.)

With that said, please use the BURP Libeery – it's FREE (almost as good as FREE BEER!), and other than humiliation, there is no penalty even if you keep a book out too long. Email (thompson.mel@att.net) or phone (301-330-3578) to request a book, and I will bring it to the next meeting.

A final note - I will bring several boxes of magazines to the March meeting for distribution to the persons who have indicated a willingness to categorize the articles for future reference. If, after thinking about this daunting task, they do not wish to take it on, the magazines will be distributed to whoever wants them.

I will also have an assortment of books from the Libeery for you to check out.

Düsseldorf Tasting ALTers Thinking at FeBREWary Meeting

By Jim Hanson

Good things happen whenever **Lou King** and **Harriet Langlois** host the BURP meeting for this favorite month of all homebrewers. This year was extremely gratifying starting with the educational session on Altbiers. **Tom Cannon** and **Wendy Aaronson** organized the seminar with two goals in mind: 1) To educate club members on the various nuances evident in the Altbier style, and 2) To orient BURPers to how this style of beer would be judged according to BJCP guidelines. The second goal was also directed at providing an exercise for members to judge two U.S. commercially brewed altbiers, giving them both the ability to apply judging guidelines to a beer and to ascertain their own level of knowledge and interpretation. With the stage set, **Colleen Cannon** and **Andy Anderson** led us through the lineup, starting with the best beer first. Uerige Doppelsticke, an authentic alt with Doppelbock body, is brewed in Düsseldorf. This 10% ABV beer with its full body was full of complex caramel tones, and many commented that it really was a "sticky beer". The Uerige was so fantastic that the next

beer left you somewhat sucker punched - Heavyweight Brewing's Stickenjab, a 6.4% ABV altbier with a boxer on the label. The Ocean Township, NJ microbrewery made a beer with medium body and a strong hop character in reference to the style. While many of us enjoyed the Stickenjab, we agreed that it was not brewed with the intention of being a classic style alt. Finishing out the tasting were the altbiers used for the judging exercise: 1) Southampton Brewing Co - Secret Beer, and Alaskan Amber- by Alaskan Brewing Co. Most of the participants found the Long Island, NY product to be the closest to the BJCP guidelines, with scores in the very good to excellent range. The Alaskan beer was refreshing, but it was an example of a good beer not brewed to style. I certainly was left looking around for a bottle of smoked porter. It was an excellent session, and Kudos go to Tom, Colleen, Wendy, and Andy. Many thanks to Harriet and Lou for making the meeting so enjoyable.

Not done yet - after all of that, it was time for me to take in the social, culinary and refreshment aspects of the meeting. I extend my appreciation to everyone who dutifully participated in judging the barley wines upon the conclusion of the seminar. Meanwhile, the food table had such treats as: smoked kielbasa with spicy mustard, gumbo soup with freshly steamed rice, smoked brined chicken prepared by **Fred Seymour**, and an angel food cake with gourmet raspberry syrup by our host, **Harriet**. Let it be known that **Lou** is no slack around the house. Since last year's meeting, he has installed a chiller system for his homebrew tap lines by modifying a top loading freezer. I and many other BURPers were impressed by this improvement to Lou's streamlined and efficient brewing system.

With everyone having moved to the patio to enjoy the great outdoors of Ijamsville while meeting announcements were made, **Jamie Langlie** handed out the awards for the IPA and Pale Ale competitions by setting precedent. Due to the ribbons not being shipped in time, the awards were images of trophy ribbons printed on paper. Not to worry, Jamie assured us that she would cut thru any paperwork or red tape to get everyone their justly deserved prizes. This was also the first meeting in which **Trish Koch** held the raffle since husband **Larry** became the Minister of Finance. And as Trish found out, everyone who plays the raffle thinks they justly deserve a prize. Fortunately, seasoned raffle veterans **Elizabeth** and **Anastasia Garvin** were there to keep things respectable so I could report this in print. Thank you, Jamie and the raffle crew. And the sun set upon the meeting.

Exciting Your Yeast, the Quick and Easy Way

By Dr. Clyde Max

A magnetic stirring plate stimulates yeast activity and helps you grow the yeast population rapidly. Using a magnetic stirrer while building up the yeast populations has also been shown to improve yeast health and population size for better starts when the yeast is pitched.

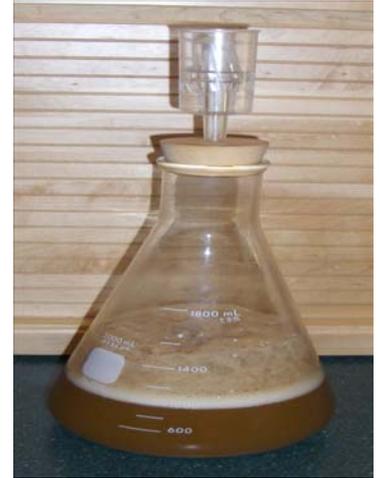


New magnetic stirrers can cost \$75 for a small one and upwards of \$200 for a large one. However, for the more adventurous home brewers among us, there is a cheaper way to quickly excite your yeast - the common household vibrator.



We are using a travel size vibrator. It is not too large and slips perfectly through the opening of the flask. To utilize this method, take a sandwich size zip lock bag and place the bag into a sanitizer solution. While the bag is soaking, make up a yeast starter as you normally would. While the yeast starter is cooling, place the zip lock bag on a paper towel and let the inside drip dry. When the yeast starter has cooled, pour it into the vessel you are using for yeast propagation and aerate. Pour your yeast into the starter. Take the vibrator, turn it on and place it into the zip lock bag. Get as much of the air out of the bag as possible. Place the bag into the vessel and put the airlock on.

The intense motion caused by the vibrator will keep the yeast in suspension allowing the cells to multiply very quickly. Using the vibrator will bring your yeast to climax in half the usual time.



Mount St. Helens Revisited

By Mel Thompson

I was in Portland in 1981 when Mt. St. Helens blew off its top, and I spent many hours marveling at this incredible act of nature. I never thought that I would witness such an event in my basement in Gaithersburg, Maryland.

Do you know what an "active fermentation" looks like? These pictures are from 2 days into the fermentation of a Belgian Strong Golden ale using Wyeast 1762, purported to be the Rochefort strain. I made a 1000ml starter and let it build up on a stir plate for 1½ days prior to pitching in 5.25 gallons of 1.095 wort.



I had used a Better Bottle plastic fermenter, and when I saw the blow off the next morning, I immediately ran for my glass blow-off tube, but it requires a #7 drilled stopper which will not fit the #10 size opening of the Better Bottle. As I only had one #10 stopper, I didn't want to drill it out to fit the blow-off tube, so I let it "open ferment" until the volcanic activity ceased. Well, I thought it had ceased, so I put the stopper and airlock back on the Better Bottle. Oops! It started to build up serious pressure from the volcanic fermentation, and the airlock acted as a jet engine and blew Belgian yeast all over the walls and the ceiling, furnace, hot water heater,

freezer fermentation chamber and refrigerator, let alone the ½ inch layer on the floor around the plastic tub that held the fermenter. You see, I had put the beer in the laundry/furnace room as it stays warmer, around 70 degrees, as opposed to my basement brew room, which was between 62 and 65. This is a Belgian beer so needed a somewhat warmer fermentation temperature to develop those wonderful Belgian characteristics.

I used the 1762 because it doesn't develop as much of the "bubble-gummy" aroma and flavor of the Chimay yeast, Wyeast 1214, which is most commonly used by home brewers, but 1762 still has the wonderful phenols and esters of a big Belgian. Is there a better beer than Rochefort 10? Well maybe Westvleteren 12...

Well, I racked this monster after a week while it was still pretty actively fermenting, and I'm glad I did. The gravity had come down from 1.095 to 1.014 but still had some residual sweetness, and the esters and phenols were not overwhelming. And, no infection after the open ferment! I think it was erupting with such force that no stray bacteria or yeast had a chance to invade.

Now came the cleanup. The room smelled like old sweat sox, and dried yeast was literally everywhere. I mixed bleach with Simple Green and hot water and went to work. I finished by spraying the room and appliances with denatured alcohol. Hopefully, nothing of a cellular nature survived. If there is lasting or permanent contamination, I will be entering a lot of beers in the various Belgian categories in the Spirit of Free Beer!

Mel – batch number 246 (at least) and counting.

New Owners For Old Dominion

By Elbil Lugmai, BURP Legal Scribe

AP, Ashburn, Virginia: In what may be a first for an American microbrewery, award-winning Old Dominion Brewing Co has been purchased by a non-profit corporation. The National Capital Homebrewer's Association is the proud new owner of the brewery. Former CEO **Jerry Bailey** spent many months trying to find a good purchaser for his corporation. He says he "felt an obligation to make sure that the brewery went into good hands. I didn't want to deprive my customers of the quality they've enjoyed from Old Dominion, and I didn't want to sell out to a mega-brewery."

The new owner of the brewery is not just a non-profit corporation, it is also a homebrew club. Informally known as Brewers United for Real Potables, the club incorporated in 1995 so it could be entirely above-board when it hosted homebrew competitions. The club has a long history of working hand-in-hand with the craft

brewing industry and assisted the Mid-Atlantic Craft Brewers Association in its successful effort to change Virginia law to allow breweries to have brewpubs and host a limited number of beer festivals. The thriving brewpub at Old Dominion is testament to the benefits the craft brew industry has received from that relationship.

BURP President **Steve Marler** reports that the idea of buying Old Dominion was inspired by the Green Bay Packers, the only NFL team that is owned by its fans. "We had a dinner to celebrate **Jerry Bailey's** contributions to the brewing community in January, and when Jerry told us he was on the verge of selling, there wasn't a dry eye in the room. We just had to do something," Marler said. The club had accumulated enough money to make a down payment from its various activities, and Old Dominion's Board of Directors proved surprisingly flexible after the idea of a long term payment plan was put to them during a tasting of 15 different barleywines.

The new owners plan on keeping the mainstays that have made Old Dominion successful. The brewery will continue to supply house labeled custom mixed beers throughout the region, and will also continue with its critically acclaimed line of sodas. The brewpub will continue to operate, though it will be closed one Saturday a month to host BURP's monthly meeting. The brewpub's menu will change to add several dishes near and dear to the hearts of club members, including a spicy artichoke dip, hummus, garlic-crusting leg of lamb, and an assortment of bratwurst flown in from the upper Midwest. The winning concoction from the club's annual chili contest will be added to the menu.

The brewery will expand its line of sodas to include cranberry, coffee, and habanero offerings. Millenium barleywine will be brewed year-round, and there is a movement afoot to "throw out all the wimpy beers, if we can manage to still stay at least break-even", says Marler. The first planned addition to the brewery's regular lineup is a Belgian-style wit beer, to be available starting Memorial day. **Wendy Aaronson**, the club's beer education expert, explained that "Wit is the perfect summer beer. It's light and refreshing. Trust me, after you taste one, you're going to want it whenever you're hot and sweaty. Mass-market American lagers can't even come close."

BURP will be seeking to have the brewery licensed for additional Brew-on-Premises use, which would allow members to use the state-of-the-art brewing and bottling equipment for their own beers, while paying appropriate taxes for such use. In addition, several club members who work in the technology industry have

plans in the works to install Internet wi-fi hotspots throughout the brewery.

Club officers have been quick to quash rumors that all members would receive unlimited supplies of beer from the brewery as part of their membership. "Look, for a \$15 a year single membership, you aren't going to be getting much free beer," explained **Larry Koch**, the club's CFO. "We will be offering some internships and other labor-for-beer programs to members, but we will be issuing 1099 forms to document compensation. We've operated as the country's only financially stable homebrew club for over 10 years. We have bankers, operations people, chemists, biologists, and even a few lawyers among our membership. The average education and income level for our membership would make most advertisers drool. We've got the know-how, and we're going to show the world that BURP is more than a bunch of drunks at a party."

The initial CEO will be **Bill Ridgely**, recently retired from a career at the FDA. Mr. Ridgely plans to have a monthly bluegrass night at the brewpub and will be installing an improved chemistry lab to enhance quality assurance. **Alison Skeel**, a BURP member with a reputation for getting things done, will assume the position of chief operating officer.



Trivial Beer-Suits

By Charlie Pavitt

Over the past couple of months, I have reviewed research relating beer consumption with health, most of which leads to the happy conclusion that moderate drinking of our favorite beverage is good for you. There is, however, beer-relevant research on less important fronts. For more years than I can remember, Elaine and I have been subscribers to Consumer Reports, and we have every intention of continuing our support of one of this country's most effective muckrakers. Having said this, I do find some of their research trite, and I am not particularly interested in their evaluations of the merits of, for example, different brands of baked beans. Case in point – recently two of our favorite giant producers of alcoholic seltzer water, Coors and Bud, have been

touting the capability of their new bottles (plastic for Coors, aluminum for Bud) in keeping their alcoholic seltzer waters colder longer. On page 9 of the March 2006 issue, CR reports the results of a study comparing this claimed with that of regular old bottles and cans. The details: On six separate occasions, they chilled the alcoholic seltzer water to 40 degrees, put it at room temperature, opened it, and measured its temperature every two minutes for three hours. Results: Coors alcoholic seltzer in plastic bottles and Bud in aluminum bottles rose an average of 15 degrees the first hour, whereas Bud in aluminum cans rose less than 12 degrees over that time. Further, the latter is more cost effective. The unstated implication, I take it, is that we ought to purchase the former. Let me just say that I would prefer that our annual contribution be spent on worthy causes, such as evaluating the absence of quality of the alcoholic seltzer water itself. Consumer Reports has, in fact, done just that a couple of times, and although there were serious problems with these analyses (in particular, completely ignorant conception of beer styles), they were far more welcome than this waste of my money.

This, of course, led to me to Good Old Google and an exploration of contributions relevant to beer temperature. Along with the expected advice and some risqué methods for testing that I shall not repeat here (this is, after all, a family-oriented publication), I did discover a few gems. Back in August 2003, Cecil Adams of that wonderful column The Straight Dope (check out Washington City Paper if you've not seen it) received a letter from a certain Daniel C. in Los Angeles who begged Cecil to tell his "cute but mentally retarded girlfriend" that she was wrong, beer did not get colder in the freezer than in the fridge, and that "I am right and she is wrong (as usual)." Cecil explained why Daniel C. was wrong in no uncertain terms (i.e, "sorry, chump"), and suggested that he "hand the little lady a brew and apologize." Given his professed attitude about her intelligence, if I were her, I would take the beer along with the rest of my stuff when I left; unless, of course, the beer was a Coors or Bud, in which case its all his, no matter the composition of its container.

I also discovered that, back in 1995, some genius named Jeff Newman had connected a Digital Mini VAX computer to his refrigerated keg such that the computer kept track of the beer level and temperature; more recently, he wired it into the Web, so that he (and anyone else with the URL) can keep up with his keg all around the world. This idea has apparently spread, such that a discussion of "Kegbots" is now available at http://wiki.kegbot.org/Main_Page. Finally, a couple of intrepid researchers named Jamie and Allen announced their discovery that they were able to cool a six-pack

faster by spraying it with a fire extinguisher than putting it in ice, a freezer, or a fridge. Ain't the web grand?

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Answer to Mar-Apr RYDler

A. Warm beer sales proposed in Missouri. A Missouri state senator has proposed legislation that would forbid retailers to sell cold beer, an effort he says could cut down on drunken driving. (Convenience Store News, 1/9/06)

Answer to "Olympic Heroes" – Victory & Rogue

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Mar-Apr 1986

Just three months after the loss of BURP founder **Dan McCoubrey**, tragedy once again struck the club. **Phil Angerhofer**, the original "Dr Brew" and one of the shining lights of the 1980's homebrew movement, lost a long and courageous battle with leukemia on March 19 at age 35. Phil was an early member of the club and, being the scientist that he was (an astronomer at the Naval Observatory), he progressed rapidly from simple brewing procedures to more advanced techniques. He soon was publishing recipes in *Zymurgy* and brewing big beers for special occasions, including a "Monster Mash" to welcome the arrival of his new daughter in 1984 and "Ale-y's Comet Brew" to celebrate the 1986 visit of the famous celestial object. Phil intended to brew his "Monster Mash" each year until his daughter's 18th birthday, when she could enjoy the beer (a Thomas Hardy clone) with her father. He planned to open one bottle from each successive batch on 18 successive nights. Two batches were made before Phil's untimely passing. The story of the Monster Mash, begun by Phil

and completed by several fellow BURPers, was published in the Winter 1986 issue of *Zymurgy*. Phil's widow Lisa contacted the club last year and assured us that much of the beer was still intact in bottles. Hopefully, arrangements can be made to sample some of this historical brew during BURP's silver anniversary. Phil was a meticulous brewer whose motto was "Don't hurry, don't worry". He was and will continue to be greatly missed by the club.

On April 20, 1986, the **Dan McCoubrey** memorial plaque was finally placed in *Gallagher's Pub* in tribute to BURP's late founder. A short ceremony was held onsite which included several verbal tributes and, of course, a number of toasts to Dan's memory.

The April BURP meeting, held at the home of **Bob & Ellie Tupper** in Bethesda, featured the 2nd Annual "Guess That Beer" Contest, wherein 10 numbered pitchers of beer were presented along with 10 beer names. The person who matched the most pitchers with the correct beer names was declared the winner. **Duane Fraver**, who drove all the way down from PA to attend the meeting, took away the grand prize of a case of Sierra Nevada Bigfoot Barleywine.

10 Years Ago, Mar-Apr 1996

The March BURP meeting and first Alt & Kolsch Competition was held at the home of **Bob Cooke** in Springfield on Mar 16. A good crowd turned out for the first outdoor meeting of the year. While a large number of fine homebrewed beers, meads, and ciders were present, the hit of the meeting turned out to be a lambic milk stout brought by **Joe Kerlinden**, a Belgian exchange student at the University of Maryland. Joe developed his recipe on his grandmother's farm in the Southern Ardennes. The secret ingredient was 4 pints of fresh, unpasteurized milk, whisked until fluffy and folded into the cooled wort. The whisking provided oxygen to the yeast, and the natural bacteria in the milk promoted a sour fermentation. Meeting reporter **Dave Fothergill** thought the beer was a great cross between a traditional Belgian lambic and Mackeson's Stout. In the club competition, meeting host **Bob Cooke** took 1st and 3rd place for his alt and kolsch respectively. **Tim Artz** took 2nd place with his kolsch.

The March *BURP News* featured more tasty travels, highlighted by **Andy Anderson's** trip to Namur, Belgium, **Tom Cannon's** report on the Great British Beer Festival, and **Bruce Feist's** review of California beer establishments. Also of note was the extensive press release on the opening of *Victory Brewing Co* in Downingtown, PA by BURPer (and Victory board member) **Jim Busch**.

April's meeting and Bock Competition was held at the home of **Jim & Jane Caldwell** in Owings, MD. The highlight was an entire smoked pig prepared on **Tim Artz's** legendary "porkulator". BURPers brought numerous side dishes to complement this succulent treat. In addition to the usual homebrews, several commercial beers made their debut at the meeting, including the newly-released Dominion Spring Brew (in the Maibock style) and one of the 1st mini-kegs of Kostritzer Swartzbier, just becoming available in the U.S. The bock competition was won by **Bob Dawson**, with 2nd place going to **Dave Pyle & Mike McMarlin**, and 3rd going to **Tom Cannon**. Exact styles of the winning bock beers were not mentioned in the competition notes.

The April BURP News featured the usual array of whimsical articles in honor of April 1, including a sordid tale from the Islamic state of Quaat about a plot to ferment the urine of race horses to produce a "pale effervescent beverage that tasted like beer to the untrained palate". The theme of Trappist brewing in the U.S. (begun several years earlier by **Jim Dorsch**) was also brought forward with an article about a Trappist monastery in Berryville, VA that decided to convert its existing fruitcake plant to a brewery.

BURP Website Undergoes Significant Upgrade

By Paul & Stein Langlie, Co-Ministers of the Web

The BURP website has undergone significant changes. Most importantly, you can now register for an account on the website. Online registration will allow you to keep your contact info current, participate in the website forums, and even create your own blog! Visit <http://burp.org> and click "Register" at the upper-right corner of the screen.



BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position – 5 Mar 2006

Previous Balance	\$19,288
Income	+ \$208
Expenses	- \$124
Current Balance	\$19,372

BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed description of the item, any special circumstances, and name of person to be reimbursed. Event coordinators should maintain a spreadsheet for their project.

Spreadsheets and other financial data are available on the BURP website to registered users at <http://burp.burp.org/Default.aspx?tabid=438>.



Membership Update

By Jim & Linda Rorick, Ministers of Propaganda

This month we welcome new members **Jan & Larry Steinmetz** from Springfield, VA and **Michele & Ronald Hitchcock** from Silver Spring, MD.

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, 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 MEM-BEER-SIP STATS:

TOTAL MEMBERSHIPS: 265
 FAMILY: 76 (x2) 152
 INDIVIDUAL: 91
 HONORARY: 22



Editor's Corner

By Bill Ridgely, AKA Johnny Inkslinger
Minister of Truth

I think this may be the biggest BURP News I've yet published. I even had to use a smaller font (10 point vs 11 point) to make everything fit. Many thanks go out to all of this month's contributors, especially those who submitted wonderful articles in honor of the 1st of April (I'll leave it up to you to figure out which ones they are, but I'll give you one clue. Mel's article on his volcanic Belgian ale fermentation is not one of them). I'm sure there is already some speculation as to whether Dr Clyde Max is really a man or a woman.

As always, I appreciate my friend **Jim Hanson** taking responsibility for the February meeting report. Nice job, Jim, and thanks!

Don't forget that the 1st round of the AHA National Homebrew Competition is coming up soon. All you need is one bottle of your beer to enter, and if BURP can get 50 entries (very likely at this point), the club will pay the entry fee as well as the shipping fee. You can download the entry forms at <http://beertown.org/events/nhc/entry.html> and then bring your entries to the BURP meeting on March 18. Please support the club and enter as many beers into the NHC as possible. The club will receive "Club of the Year" points for every beer that advances to the 2nd round.

AHA has also recently provided another nice service to consumers with an online Estimated Blood Alcohol Content (BAC) Calculator, which provides you with a reasonable approximation of the amount of alcohol you have consumed. While it's not the final word on the alcohol content of your blood, it at least serves to tell you whether or not you should consider leaving the car keys in your pocket after an evening at the pub (or a BURP meeting). You can access the calculator at <http://www.beertown.org/education/calc/bac/bac.aspx>.

Please note that this is a **TWO-MONTH ISSUE** because the March and April meetings fall fairly close together.

The directions to both meetings are on the back page, so please don't consign this issue to the birdcage until you've made note of how to get to both locations. I look forward to seeing you all in McLean on the 18th and Arlington on the 8th.

Cheers, Bill



The BURP Doxology

*Praise BURP from whom beer blessings flow,
Praise BURP ye brewers here below,
Praise BURP above ye heavenly hosts,
Praise barley, hops and yeast the most
Aaaaaaaaaa, Drink!
(Al Lowry, 1994)*

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