



BURP NEWS

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

"Nothing quenches the thirst like a wheat beer, or
sharpen the appetite like an India pale ale."

Michael Jackson



Bill Ridgely, Editor
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July-August 2006

15 Harvard Court
Rockville, MD 20850



WHAT'S BREWING

July Meeting
German Wheat & Rye Beer Competition
Nokesville, VA
Saturday, July 29, 2006
1:00-6:00 PM

August Meeting
MASHOUT 2006
Light Hybrid Beer Competition
Popenoe Mountain, MD
Aug 18-20, 2006

September Meeting and
BURP 25th Anniversary Crab Feast
"War Between the States" Competition
At Seneca Creek State Park, MD
Saturday, Sep 23, 2006
1:00-6:00 PM

October Meeting
25th Anniversary Dark Beer Competition
Date and Location To Be Determined

Marler Mash

By Steve Marler, Fearless Leader

Mid-Term Review:

First off, I would like to thank **Alan Hew & Jude Wang** for hosting the June meeting. I would also like to bring attention to and congratulate the following people for medaling in the AHA National Competition:

Wendy Aaronson & Bill Ridgely won a silver for their Belgian Pale Ale and a bronze for their Smoked Beer; **Mel Thompson** won a bronze for his Ordinary Bitter; **Christine Johnbrier & Kathy Koch** won a silver for their Mild; **Dave & Becky Pyle** won a gold for their unblended Lambic; **Joe Gherlone** won a gold for his specialty beer; and **Bud Hensgen** won a silver for his specialty beer. Congratulations everyone!

The first six months of our silver anniversary have passed quickly. We have tried to do quite a lot to celebrate, but I would like to see even more activities. We have quite a few lined up over the next couple of months.

I had set a goal to win AHA Homebrew club of the year. Unfortunately, we just missed it. I believe that BURP took 3rd place. I have asked the AHA for the breakdown, but they have not provided it to me yet. However, it was a great showing by BURP. The AHA definitely felt and saw our presence at the conference in June. I would like to thank all of you who entered beers into the competition. Your contribution helped us reach this achievement.

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. **Do not include graphic files.** Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to membership@burp.org.

Also, our Spirit of Free Beer was very successful this year. We set a goal to significantly increase the number of entries. We achieved that goal by receiving 320 entries, which is approximately a 20% increase from last year.

We have also given out our first ever appreciation award to **Jerry Bailey**, held an extract brewing class, and had coverage of our club and its members in the *Washington Post* and the *Mid-Atlantic Brewing News*.

We have some activities planned over the next couple of months. Of course, there is MASHOUT, which is just around the corner. We are planning to have our birthday celebration, which will be a crab feast, in September. The BURP 25th Anniversary beer will also be brewed in September. We are planning a BURP trip to Philadelphia for October. Our Real Ale competition will be held in November, as it has been in the past.

So we have accomplished a bit, but there is room for more. I hope that you will participate in some of the upcoming activities. If you have ideas for other activities or would like to coordinate an activity, please let one of the Officers know.

October Meeting Place Needed:

Our site for the October meeting fell through, so we are looking for another possibility. If you are interested in hosting a meeting in October, let me or one of the Officers know. You can email me at marler@burp.org or give me a call at 703-527-4628.

BURP Birthday Bash:

Legend has it that 25 years ago in September, a home brew club in the Washington area decided to call themselves Brewers United for Real Potables (BURP). That meeting also featured a crab feast. The BURP Officers have decided to turn the September meeting into a big birthday bash featuring, you guessed it, crabs.

The Birthday Bash will take place at the Buck Pavilion in Seneca Creek State Park. The park is near Gaithersburg, Maryland. As usual, we will need volunteers to help make this a great party. We will need volunteers for:

Birthday Bash Coordinator
Crab Pickup
Birthday cake ordering and pickup
Music

Please email me (marler@burp.org) or give me a call if you are willing to volunteer for these important duties.



Brothers & Sisters in Beer

By *Jamie Langlie & Bud Hensgen,*
Co-Ministers of Culture

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.

Summer Competition Highlights

Summertime and the livin' is easy – time to enjoy peppy Pilsners, refreshing German Wheat & Rye beers, and thirst-quenching Light Hybrids. It just happens that all of these tasty treats can be found in BURP's summer competition line-up. Our June meeting featured *Pilsners* (Category #2), with subcategories (A) *German*, (B) *Bohemian*, and (C) *Classic American*. And the winners were:

1st Place – **Jim Busch** for his classic German Pilsner
2nd Place – **AJ DeLange** for his Bohemian Pilsner 109
3rd Place – **Rick Garvin & Christine Johnbrier** for their German Pilsner

Congratulations to all! Thanks also to judges **Wendy Aaronson, Ron Hitchcock, Bob Kepler, Paul Langlie, Jeanie Osburn, and Calvin Perilloux.**

July

The July competition category is *German Wheat and Rye* (Category #15), with subcategories (A) *Weizen/Weissbier*, (B) *Dunkelweizen*, (C) *Weizenbock*, and (D) *Roggenbier* [German Rye]. Judges wanted, as well. To volunteer, please contact Bud Hensgen at bhensgen1@verizon.net.

August/MASHOUT

The category for our August MASHOUT competition will be Category 6, *Light Hybrids*, with subcategories (A) *Cream Ale*, (B) *Blonde Ale*, (C) *Kolsch*, (D) *American Wheat or Rye*. Judging will be held Saturday on the MASHOUT grounds. Competition beers will be accepted in kegs, growlers, or bottles (2). Beer registration instructions will be provided at check-in. We also are seeking members to judge on Saturday morning –

special breakfast perks provided for volunteers! Contact Jamie at jamie@lanlie.com to help out.

Heads Up → Exciting Fall Contests Heading Your Way!

Now is the time to start preparing for two exciting competitions planned for the September and October meetings. The first is the annual "**BURP Civil War**" contest, a friendly joust between our Virginia and Maryland brewers to claim the coveted "BURP Civil War" trophy. The second is a special **25th Anniversary Dark Beer Competition** in honor of the first ever BURP club competition.

Civil War Competition Rules

1. All German beer styles are accepted. BJCP categories include:

- Cat 1 - Light Lager, subs (D) Munich Helles & (E) Dortmunder Export
- Cat 2 - Pilsner, sub (A) German Pils
- Cat 3 - European Amber Lager
- Cat 4 - Dark Lager, subs (B) Munich Dunkel & (C) Schwarzbier
- Cat 5 – Bock
- Cat 6 - Light Hybrid, sub (C) Kolsch
- Cat 7 - Amber Hybrid, all but sub (7B), Calif. Common
- Cat 15 - German Wheat and Rye Beer
- Cat 17 – Sour Ale, sub (A) Berliner Weisse
- Cat 22 - Smoke-flavored & Wood-Aged, sub (A) Classic Rauchbier
- Cat 23 - Specialty Beer, subs Wiess, Sticke Alt, Munster Alt, Kellerbier

2. Teams composed of a minimum of 2 brewers and a maximum of 4. Each individual brewer may be on one team only.

3. Each team may have one entry.

4. If a team is made up of members from both states, the team must choose which state to represent.

5. As usual, ribbons will be awarded to 1st, 2nd, and 3rd places.

6. Points will be calculated for the first five places overall on a descending scale: 5 pts for 1st, 4 pts for 2nd, 3 pts for 3rd, 2 pts for 4th, 1 pt for 5th.

7. The state with the highest total number of points is the winner. The highest placing team for that state will be awarded the trophy on behalf of the state represented and keep the trophy until the following year.

25th Anniversary Dark Beer Competition Styles

More information about the Anniversary Competition will follow in the September newsletter. Basic guidance for

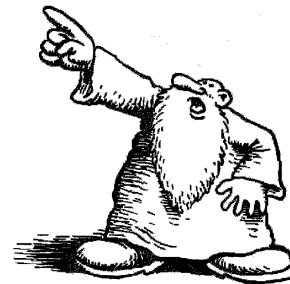
this contest is that entries must be in style categories that are rated at **greater than 20 SRM**.

Styles that **definitely** meet the 20+ criteria:

- Cat 12 – Porter
- Cat 13 - Stout

Styles where some subcategories **might** meet the 20+ criteria:

- Cat 4 - Dark Lager
- Cat 5 - Bock
- Cat 9 - Scottish and Irish Ale, only sub (E) Strong Scotch Ale
- Cat 10 - American Ale, only sub (C) American Brown Ale
- Cat 11 - English Brown Ale
- Cat 15 - German Wheat and Rye, sub (C) Weizenbock might qualify
- Cat 19 - Strong Ale, unlikely, but subs (A) Old Ale and (B) English Barleywine might qualify
- Cat 22 - Smoke-flavored & Wood-Aged, unlikely, but possible
- Cat 23 - Specialty Beer, sub Imperial Porter



Enlightenment Corner

By Tom Cannon, Co-Minister of Enlightenment

BJCP Exam Update

Yes, we know we promised a BJCP exam this year, but the year has gotten away from us, so now your intrepid Ministers of Enlightenment have regrouped and plan to schedule an exam in January 2007, in time to get your BJCP credentials by SOFB 2007.

To support this exam, we are going to schedule six BJCP prep classes starting in early September. The classes will be on either a Tuesday or Thursday evening, starting around 7:30, and will alternate between Maryland and Virginia. Classes will cover the BJCP, beer styles, beer ingredients, recipe formulation and brewing techniques.

There will be a small charge to take the class to cover expenses, primarily the purchase of beer. In addition,

BURP is willing to subsidize the cost of the exam to BURP members. To take advantage of this, you will be asked to pay the exam fee up front. BURP will reimburse you after you take the exam.

We have developed a list of people who have stated interest in taking the exam and the prep class, and we will be contacting you if you are on the list. If you are not on our original list (or don't think you are, or want to double check in case we lost the original list) and want to take the prep class and exam, please contact one of your Ministers of Education (Wendy or Tom). The exam is a challenge, but it's also a lot of fun (at least the party after the exam will be!) so please consider taking it. It can never hurt to learn more about beer!

July Meeting Education

What style of German beer was commonly brewed in the middle ages, was solely brewed by the Dukes and Princes of Bavaria and drunk by their Kings and Queens in the 17th century, represented 1% of the beer brewed in Germany in 1951, but closer to 20% of the beer brewed in 2005 by over 200 breweries? Here's a hint ... tastes especially good with German white sausage and should be drunk, in the words of our own Fearless Leader, "NFL" style, as in "No Frickin' Lemon!

Of course, the answer is Wheat Beer, in particular German Weizen Beer. Join us at the July BURP meeting where we will discuss the history and brewing (and tasting) of these wonderfully refreshing Spring/Summertime (and sometimes Christmas) Weissbiers, Hefe Weissbiers, Dunkles Weissbiers and Weizenbocks.

The discussion/tasting will start at 1:00 PM. Feel free to bring your own Weizen Bier glass!

BURP Anniversary Big Brew

By Bob Kepler

As part of BURP's 25th Anniversary celebration, the club will be brewing up a large batch of American Style Barleywine. **AJ DeLange** has graciously offered up his 1.5 bbl system to host a brew day for everyone interested in participating. No firm date is set yet, although the forecast is for sometime in mid September. The key logistics of equipment handling and recipe formulation will be led by AJ and by **Bill Madden**. We will need volunteers to help with other tasks such as obtaining materials, weighing out grains and hops, bottle label design, racking, kegging, bottling, cellaring, etc. And, since AJ is involved, I'm sure he will want people over to perform alcohol, bitterness, pH and color analysis (I volunteer as a taste tester!). If you are

interested in participating in the Silver Anniversary Big Brew, send email to bobkepler@burp.org to get on the list.

????????

RYDler

Q. What was the first German brewery to export draught beer to the U.S.?

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Volunteers Still Needed for Montgomery County Fair Homebrew Competition

Aug 5, 2006

By Bill Ridgely, Co-Organizer

The annual Montgomery County Fair Homebrew Competition, to be held on the morning of Sat, Aug 5, 2006 at the fairgrounds in Gaithersburg, MD, is still in need of judges and stewards. The competition is open to all home brewers and is sanctioned by the BJCP. Both judges and stewards will receive free admittance to the fair and free parking.

Best of Show Judging will be held on the Fairgrounds on Saturday, Aug 12, 2006 and will be open to the public. Several very experienced BURP judges have volunteered to serve on the BOS panel.

Please visit the Gaithersburg Area Brewers Society (GABS) homepage at http://g_a_b_s.tripod.com/ for full details and judge, steward, and beer entry registration forms.

I will be happy to collect all BURP competition entries at the July BURP meeting to be held on July 29.

MASHOUT 2006 Update

By Bill Ridgely, MASHOUT Coordinator

Registration for the 19th Annual *Mid-Atlantic States Homebrewers CampOUT* will be closed on Aug 15, so if you have not yet registered, please do so as soon as possible. Also, please keep in mind that registration is limited to 200 people, and once that number is reached, the roster of attendees will be closed regardless of the date. Signups from other homebrew clubs have been coming in heavily over the last several years, and there are now as many (if not more) non-BURPers attending

the event as there are BURPers. Let's have a great showing from the club that both sponsors and organizes this great event. Please register now while there is still time. At the time this newsletter goes to press, close to 100 people have already been signed up.

Here's a quick rundown on the latest MASHOUT news:

Site Preparation – Concerns about field haying and mowing have been alleviated, and it now appears that the field will be in great shape for the event. It has not been necessary to put fresh gravel on the driveway this year as good weather over the winter helped maintain the integrity of the surface.

Cooking Teams – The MASHOUT committee is seeking volunteers to help with cooking the barbeque for the Saturday dinner and pancakes for the Sunday breakfast. While we have arranged to have a trailer-mounted grill brought to the site, we will need help with preparing the pork for the grill (applying rub), cooking the meat, and then pulling the meat prior to serving. We could also use some sauces for the barbeque, so if you have a special sauce recipe, and you'd like to see it featured at MASHOUT, please let me know. We'll also need help shucking corn on the cob and preparing potatoes for baking. BURPer **Wendy Aaronson** will be seeking volunteers for the Sunday pancake breakfast. If you can provide a camp stove and are willing to help with breakfast preparation, please contact Wendy at aaronson@burp.org. If you are willing to join the BBQ team, please contact me at ridgely@burp.org. Of course, we'll also need as many tables in the pavilion area as possible, so if you can bring one or more along, please help us out.

Check-In – BURPers **Bob & Kathleen Warriner** are signing up volunteers to work at the check-in table. Please consider volunteering an hour or two to check in attendees as they arrive. The job will be an easy one this year since there will be (most likely) no memorabilia to sell. If you are willing to contribute to the effort, please contact Bob & Kathleen at bkwarriner@aol.com or phone 301-588-3037. A signup sheet will also be available at the July BURP meeting. A keg of beer will be provided at the check-in table for the enjoyment of volunteers.

Ice – Once again, there will be onsite delivery of ice twice daily on Friday and Saturday. Both block and cube ice will be available at very reasonable prices (\$1.00 for either a 6 lb bag of cubes or a 10 lb block). Please support our ice vendor by buying as much as you need.

Homebrew Competition – The Minister of Culture column earlier in this newsletter (as well as the

MASHOUT website) has full details about the annual competition to be held at the event.

Entertainment - Once again, a great live band will be featured at MASHOUT. On Friday evening, Aug 18 from 8:00 to midnight, the band "Radio Mosaic" (<http://www.radiomosaic.com>) will perform at the MASHOUT barn. The band is composed of members of the former national touring band New Potato Caboose, and their legendary live performances have been described as "passionate, energetic and exuberant". The band plays a great mix of cover tunes and originals and never uses a setlist. This makes each show completely original and unique. Don't miss this opportunity to enjoy one of the best and most exciting live bands on the east coast.

In addition to the band, this year's MASHOUT will feature the 2nd Annual Popenoe Mtn. Pub Quiz. The Quiz will be held after the Saturday night dinner, 'round the old campfire. This venerable trivia game is a staple in pubs across the British Isles. Teams of 3 – 5 contestants will have a go at answering beer-related questions. The team with the most points for correct responses will win glory and some great prizes donated by generous MASHOUT sponsors. **Mac & Diana McEwen**, together with **Paul & Jamie Langlie**, are our Pub Quiz Publicans – and they've vowed to divulge neither categories nor questions prior to the big event. Registration forms and rules for Quiz teams will be available at the MASHOUT check-in station. Good Luck to All!!

A couple of things are still needed for MASHOUT. If you can help out with either of these, please contact the MASHOUT coordinator:

- Jockey boxes for serving donated beer
- Sankey taps for use with donated beer kegs

Full details on MASHOUT, including a downloadable registration form, can be found on the BURP website at <http://burp.burp.org/Default.aspx?tabid=451>. Please check the site regularly for updates. I hope to see all of you at MASHOUT 2006, the best outdoor homebrewer's gathering in the nation!





Mel Thompson holds the coveted Silesia Trophy for Spirit of Free Beer Best of Show as Prize Coordinator **Trish Koch** (R) and helper **Alison Skeel** (C) look on. Photo by **Alan Hew**

Report from the *World Beer Cup* (A.K.A. the June BURP Meeting)

By *Joel Carlson*

Many thanks to **Alan Hew & Jude Wang** for hosting the June 18th meeting. Their home in College Park was perfect. They provided sunny weather, a large lawn, a cool basement, and a big screen TV. What a chance to drink good beer, eat good food, and watch the dramatic Italy vs USA World Cup soccer game!

Although Italy scored the only two goals of the game (one for them and one for us), we all felt like winners when we tried the local beer offerings! A special thanks goes to those who donated the beers on tap. These included **Alan Hew's** Bitter Monkey (ESB), Gordon Biersch Czech Lager provided by **Jason Oliver**, and **Jim Busch's** 1-2 punch of ESB and Pils Bock. Jim's Pils Bock later won the Pils competition, thanks to a secret ingredient - a little boost of di-hydrogen oxide! Oh, for you non-NASA engineers, that's adding water to bring the octane down to the BJCP cat 2 Pilsner class. The fans loved it. The multiple beer engines and taps made everyone want to stand up, raise their hands, and shout GOOOOOOOOAAAAAALLLLL.

Trish Koch served admirably as referee for the Spirit of Free Beer prize presentations, and I must say, she did not make a single bad call (unlike the FIFA referees, the bums!). She did a wonderful job procuring all of those prizes and handing them all out without issuing a single red card. The raffle, led by **Larry Koch**, went well, and there was only a single yellow card issued for illegal use of the hands when **Mel Thompson** grabbed up many SOFB and raffle prizes, as well as the overall SOFB trophy.

To top it all off, the remaining 5 coolers of beer left over from the Spirit of Free Beer were served up. It was a fitting closeout to **Ty Ming's** outstanding effort registering and organizing the entries. His competition codebreaker sheets were handy to find just the beer you were looking for. It was almost like an unbridled shopping spree in the basement of the *Brickskeller*, a truly great opportunity to sample a wide variety of top-notch home brewed beers. They all were winners in my book!

Looking forward to the July meeting. That should be an excellent venue for the lead in to the 2006 NFL Hall of Fame Game the next week! There really is nothing like a sporting event to serve as an excuse to get together with your friends and drink beer!



Li-Beery Book Report (I Mean Review)

By *Joe Gherlone*

Miller, David. Continental Pilsner: Classic Beer Style Series, 2. Boulder, CO: Brewer's Publications, 1990.

The Classic Beer Styles Series is an invaluable reference in brewing. The second volume, *Continental Pilsner*, by David Miller, is no exception. Mr. Miller provides not only detailed guidance for homebrewers on the various styles of pilsner brewed in Europe, but addresses the concerns of brewpubs and microbrewers as well.

I had always thought of these books as directed at homebrewers, so that last was a bit of a surprise. It was interesting to read some of the considerations that microbrewers are faced with. His guidance was comprehensive and well written. I drew heavily from it in producing my first-ever pilsner – an attempt at a Bohemian pilsner whose quality remains to be seen.

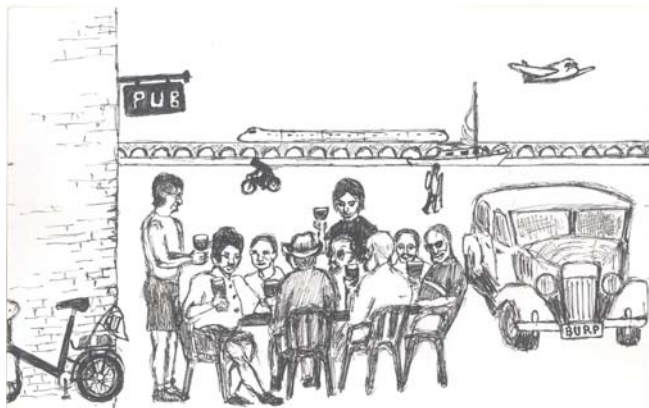
Mr. Miller provides a logical and functional approach to the building of a pilsner beer. History of the style is discussed at some length, followed by the profile expected of the various sub-styles. He discusses Czech pilsner (aka Bohemian pilsner) as the prototype of all pilsner beers, and German pilsner and Dutch/Scandinavian pilsners as closely related. His categories match the Brewer's Association 2006 Beer

Style Guidelines very closely – they divert only slightly from the BJCP 2004 guidelines. Miller's Dutch/Scandinavian Pilsner style fits more closely to the Classic American Pilsner or the Premium American Lager than the European styles in the BJCP guidelines.

He subsequently discusses materials and technique for both all-grain and extract brewers, from the smallest batch homebrewer to relatively large-scale microbrewers. He speaks mainly in terms of general recommendations and his own preferred choices but always provides the pros and cons of each decision. He does not go into detail regarding the execution of technique but recommends reading Greg Noonan's *Brewing Lager Beer* (updated in 2003 and now called *New Brewing Lager Beer*). Some of his comments are quaint when viewed from the current day – he frequently mentions the non-availability of beers from Europe, or the shortage of European ingredients. In 1990, when he wrote the tract, these shortages were part of the homebrewing landscape – today, they are largely history.

I would love to see an update to this classic volume, but rest assured, it stands alone as a valuable reference in your lager brewing. Read it carefully, compare it to the various style guidelines and articles on your selected brew, and go for it!!

Happy Brewing,
Joe Gherlone



Wanderings

By Craig Somers, Cyclemeister

Upcoming 2006 Trips

August 12-17 – C&O Canal to MASHOUT

Aug 24 - Sep 7 – Bamberg/Prague

Sep 8 - 20 – Belgium/Amsterdam

I recently returned from the BURP Baltic Tour: 250 miles of bicycling in Estonia plus visits to St. Petersburg and Helsinki. Tasted a lot of lightly flavored lagers, and

occasionally tracked down a Baltic porter. Was pleased to drink Czech beers in Tallinn and St. Petes. If vodka suits you then ask **Paul Langlie** about "the vodka adventure" - his all night meander around St. Petersburg. The culture of flavorful beer is lackluster in Russia and Estonia, but small breweries in Helsinki offer assertive and unique brews like tar beer. Helsinki beer bars with several taps and 50 bottles serve quality brews from around Europe. The beer hunter will discover a real gem at the *One Pint Pub* on Santakatu 2. I couldn't resist downing a couple of pints of Fuller's Chiswick Bitter which is incredibly full flavored and only 3.5% abv. This was the only Helsinki pub where I found sahti available. The *One Pint Pub* owner has collaborated with Cantillon who produced a lambic flavored with Finnish cloud berries for the pub, and a very hoppy "Red Neck Ale" on tap is apparently a joint effort between Marco, the owner, and the De Ranke brewery. I was impressed to find Larry Bell's beer and noted other American microbrews in the cooler that I have never run across before. There were large bottles from unfamiliar European breweries that tempted me. Delight yourself at *One Pint Pub*, open 11am - 1am daily. It's located along the canal behind the large apartment building marked Santakatu 2.

I just purchased my airline ticket to Frankfurt leaving August 24. After landing, will go by train and reside six days in Bamberg making excursions to the surrounding villages in search of kellerbiers. These hoppy unfiltered lagers such as **Rick & Christine's** award winning version exist in the region of northern Bavaria called Franconia. This is the premier beer exploration destination in the world. The crisply hopped kellerbiers are the perfect summer refreshment. In contrast, the depths of Schlenkerla marzen served from wooden barrels that enhance its smoky flavor is only found in the brewery pub. Another ride on the train brings us to Prague for a few days. Then train to Antwerp for the *Kulminator Pub* beerfest on September 8. The Bruxellensis "Beers of Character" beer festival occurs at Rue de la Glaciere 18 in Brussels on September 9 & 10, followed by a week of visiting breweries in the Hainaut region of Walloon and maybe some time in Brugge. My last few days will be in Amsterdam before my flight home on September 20. Several homebrewers from Indiana will be cyclemates in Bamberg and Prague. I'm hooking up with BURP member **Chuck Cook** in Antwerp. E-mail me at craigsbike@burp.org if you think our paths may intersect in Bavaria or Belgium.

The July Southeast PA Tour didn't happen. Bicycling in PA would be comfortable during a cooler month. My 92 year old recently-widowed father feels that he is nearing death, and I will be with him in FL from July 17 - August 7. Contact **Gordon Goeke** or I about biking up the C&O Canal to MASHOUT.

Insights from the AHA Conference

By Steve Marler, Fearless Leader

I attended the AHA conference that was held in June. I attended quite a few of the technical sessions. Many of them were quite interesting, and I actually learned a few things.

One of the better sessions was given by former Old Dominion brewer **John Mallett**. The topic of his discussion was "The Science Behind Maltolicious". He talked about how a lot of the malt flavor we perceive comes from reactions from amino acids. The caramelization in brewing is not true caramelization. Instead, it comes from the Maillard reaction, which is an amino acid reaction.

Here is some information that I jotted down during the discussion that might be of interest to you:

- * There is less chance of having DMS in a beer if dark malts are used. During the kilning process, as the heat rises, DMS and DMS precursors are driven off.
- * Brown malt will provide a better Maillard reaction because the malt has more amino acids.
- * New research by Briess Malt shows that beer that is made with caramel malt that is around 60 lovibond is less stable than beer made with caramel malt lower and higher than 60 lovibond. It appears that free radicals are trapped at their maximum capacity at 60 lovibond. It may be better for a brewer to mix low and high lovibond caramel malt instead of using 60 lovibond malt. It also turns out that very dark malts have some antioxidant compounds.

Here are some questions and answers from John's discussion:

1. Caramelization and Maillard reactions occur at the same temperature - True or False
2. Browning reactions were first written about by
 - a. Arthur Ling
 - b. Lois Camille Maillard
 - c. A brewer
 - d. Both A & C
3. Approximately how many flavor active compounds have been identified in cooking foods?
 - a. 2000 b. 5000 c. 10,000 d. 50,000
4. The most important class of flavor compounds in foods is
 - a. Alcohols b. Pyrazines c. Furans d. Thiazoles

5. Malotol has a flavor of
 - a. Caramel b. Meat c. Green Grass d. Malt

6. Match the following (a with b):

- a1. Maillard Compounds
- a2. Caramel Compounds
- a3. Phenolic Compounds

- b1. Phenolic Acids + Thermal degradation
- b2. Heat + Amino Acids + Sugars
- b3. Heat + Sugar

7. Maillard Reactions should be only done in a well-equipped professional laboratory - True or False

Answers

- 1.-F, 2-b, 3-c, 4-b, 5-a, 6-a1-b2, a2-b3, a3-b1, 7-F

Stay tuned for more of my insights in the next newsletter.



Trivial Beer-Suits

By Charlie Pavitt

Before I get down to the real bizness of this Beer-suits, a couple of loose ends to tie up. A couple of issues ago, I dedicated a column to beer spas, thanx to some brew-fueled inspiration amongst GABSers at **Len Valenti's** house. Well, Len himself sent me a link to a *New York Times* April 30th on-line article by Evan Rail detailing the growth of beer spas throughout central Europe. The most fun one appears to be at the Landhotel Moorhof in Franking, Austria (<http://www.moorhof.com/>), including lager baths in a Jacuzzi-type tub that apparently causes a head to foam, followed by hopefully-not-previously-used-for-soaking mugs of the same lager (Schnaitl, a local product), and ending with a four-course beer dinner. A two-nite, two-beer-dinner weekend package is just 198 euros; how could you resist? Also, the June 6th Washington Post Health section included a short report on more research concerning another previous Beer-suits topic, the alcohol/heart disease relationship. Apparently, some Danish researchers found evidence that, given alcohol consumption, the amount consumed

had no additional impact on keeping the ticker ticking. The best part of the Post report was the last line: "Among the caveats, however, was a low response rate that suggests some study participants may have been too drunk to be counted."

On to this month's trivia, the first of what may be several months worth from a humongous book entitled One Hundred Years of Brewing that was originally published in 1903 by H. S. Rich and Company (no listed author) and reprinted in 1974 by Arno Press. Most of its 718 pages are on the brewing industry during the nineteenth century, but the first 180 or so is on the ever-more-interesting times before then; for instance, a survey of what responsible government authorities had to say about beer brewing. Back in the Middle Ages, an ordinance in the city of Danzig stated that "whoever makes a poor beer is transferred to the dung-hill" (incidentally, Danzig was an independent city-state for long stretches well into the twentieth century. Under its modern name Gdansk, it was the home of Lech Walesa and his merry band of revolutionaries). The following instructions come from the magistrate of Erfurt in what is now southern Germany during 1351:

No citizen shall brew more than twice a year; for each time he shall use three chests of malt, filled to the level, no more and no less. On Wednesday evening before St. Michael, when the beer-bell is tolled, and no sooner, the fire shall be lit and the brewing commenced; nobody shall brew, unless he has his own vessels, tubs, casks and his own tun. Before the evening of St. Severi nobody shall malt the barley, and neither wheat nor oats shall he mix with the same. For such price as the beer is called out for after Walpurgis, it shall be sold. In the country nobody shall sell foreign beer or wine without the knowledge of the city authorities. Any citizen who brews in the country shall be regarded a citizen no longer.

Note the "his": but in 1284 Berwick, England, women were likewise subjected:

It is enacted that no woman is allowed to sell a bottle of beer from Easter to St. Michaels for more than two pennies, and from St. Michaels to Easter for more than one penny. No woman is allowed to buy more than one bushel of oats on the market to brew beer for sale from the same. If she buys more, she loses all she has bought, and one-third goes to the custodians, and two parts to the bailiff for the brewing of beer, which is consumed in his own house.

I might add that the book is chock full of descriptions of excise taxes placed on beer, most of which went into the authority's pockets, and which when perceived as too high often instigated riots and other forms of protest. So, for all of you who think that regulation in this country is or ever has been unduly restrictive, take the above as evidence that you ain't seen nothin'.

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Answer to Jul-Aug RYDler

A. Hacker-Pschorr began exporting draught beer to the U.S. in the 19th C. Congress proclaimed Pschorr Bier the "world's best beer" at the Philadelphia Centennial Exposition in 1876.

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jul-Aug 1986

The July BURP meeting, held at the home of **Rod Rydlun**, gave BURP members an opportunity to get up close and personal with some of the finest antique Bentley and Rolls Royce automobiles in the DC area, thanks to an invitation to other owners from Rod, a member of the Bentley Drivers Club. The featured speaker at the meeting was **Gary Heurich**, who had recently begun contract-brewing Olde Heurich Maerzen, the beer once produced by his grandfather on the site now occupied by the Kennedy Center. Gary spoke about his aspirations for the beer and his intention to eventually reopen a brewery in the DC area. Of course, he also provided a generous amount of the beer for BURP members to sample.

It was also announced at the meeting that BURPers **Ralph Bucca & Matt Mueller** had won awards at the recently held National Homebrew Competition. Ralph took a 3rd place in the mead category, and Matt took a 2nd for his all-grain bock and a 2nd for his all-grain specialty beer. Ralph and Matt (along with **Bob & Ellie Tupper**) were also toasted as new parents. The new "junior BURPers" were **Keith Bucca, Lauren Mueller, and Laurie Tupper**.

The August meeting, held at the Lyon Park Community Center in Arlington, featured a presentation on building home draft systems using soda kegs, at the time a relatively new concept. **Ed Svensen** of Diverse Systems in Bladensburg demonstrated a simple system using

either 3 or 5-gallon kegs. At the time, new kegs could be purchased for about \$60, but BURPer **Joel Spencer** said that used ones could be found in scrapyards for less than \$5. Ed provided a complete system, including new keg, 5-lb CO2 bottle with regulator, and cobra tap. The price of the system was not mentioned in the newsletter.

10 Years Ago, Jul-Aug 1996

The July meeting, held at the beautiful home of **Alice & Jim Davis** on the shores of Lake Barcroft in No. VA, featured the first BURP "Battle of the Sexes" homebrew competition. The rules were simple: any style was acceptable, and brewing teams had to be made up of at least two people of the same sex. The 7 entries were evaluated by a panel of 4 judges (2 men and 2 women) based on criteria such as which were "manly" beers and which were "chick" beers (Orange Honey Wheat was deemed to be a "chick" beer while Brown Porter was determined to be "manly"). Several beers (like American and English Pale Ale) were considered to be "gender neutral". This, along with overall quality & adherence to style, determined the winners: 3rd to **Jamie Langlie, Debbie Parshall, & Alison Skeel** for their APA, 2nd to **Max Drauchau & Mike Rawe** for their Belgian Wit, and 1st to **Tom Cannon, Pat Crowe, and Dave Pyle** for their Weizenbock. Tom told the crowd that the Weizenbock would be pouring at the upcoming MASHOUT. **Jim Davis** generously provided 3 kegs of his own homebrew for the thirsty masses. His Mild Ale was determined by the majority to be the favorite.

The July BURP News once again contained a wealth of information, especially from Li-beerian **Bob Cooke**, who listed the entire contents of the club li-beery and also reviewed selected tidbits from other club newsletters. The most interesting of these was a pairing of ice cream with beer presented by **Fred Eckhardt** at the Dixie Cup Homebrew Competition in Texas. The best combination, as selected by the participants, was Ben & Jerry's Aztec Harvest Coffee Ice Cream paired with Chimay Gran Reserve. Also in the newsletter, **Andy Anderson** continued his European Beer Journal with a report on the Blue Anchor, a pub in Cornwall, England that had been brewing its own beer continually for over 400 years.

The August meeting was the 9th annual MASHOUT, held Aug 23-25 on Popenoe's Mountain in Rocky Gap, MD. There were a couple of "firsts" recorded at the event. It was the first MASHOUT to break 100 in attendance, and it was the first to feature a live band, "Poker Face" from Chesapeake Beach, MD. According to the MASHOUT announcement, there was also to be a "lawnmower beer" competition at the event, but this was the 2nd

attempt by the club to hold such a competition (the first brought no entries), and no subsequent list of winners was provided, so it's unknown as to whether the competition was actually held at MASHOUT.

The combined August/September BURP News featured Li-beerian **Bob Cooke's** continuing "Best of the Other Newsletters" column, **Bruce Feist's** "Tasty Travels" in the San Francisco Bay area, and a nice collection of photos from the previous year's MASHOUT.



BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

Previous Balance – 4 June 2006	\$17,961
Income	+ \$2,569
Expenses	- \$356
Current Balance – 16 July 2006	\$20,174

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 **Geert & Leslie Van Brandt** of Bethesda, MD.

Since Jan 2006, the BURP website has received 42 requests for information about BURP – 5 of these folks have joined BURP (12%).

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: 273
 FAMILY: 80 (x2) 160
 INDIVIDUAL: 91
 HONORARY: 22

BURP Website Update

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

On July 17, the e-mail server was upgraded to a new platform. Enhanced reporting says that between 7/17 and 7/19, 1100+ messages were received and 1500+ were sent (the bigger number represents e-mail forwarded to BURPer home e-mails plus list distribution). In other words, the BURP e-mail domain is BUSY! In other news, there are 80 users registered on the website. To view the membership list, you need to LOG IN to the site. Only registered members can LOG IN. 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.

Editor's Corner

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

Sorry, no room this month for the Johnny Inkslinger graphic. Johnny will be back in September. I wanted to once again take the opportunity to thank the many people who contributed to this newsletter, especially 1st time contributors **Joel Carlson** (June meeting report) and **Joe Gherlone** (book report). Their efforts on behalf of the club are greatly appreciated!

And, as always, thanks to my regular contributors – too numerous to mention in this short column.

The pool party at **Bruce & Nancy's** and the even bigger party at MASHOUT are two of my favorite BURP events. I hope to see many of you at both. And the 25th

Anniversary Crab Feast in September should be a blast. German beer and crabs – what a great combination!

Fall is rapidly approaching. Get those brew kettles out of storage. It's almost Real Ale time!

Cheers, Bill AKA Johnny



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
 Aaaaaaaaaaaa, Drink!
 (Al Lowry, 1994)*

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