



BURP NEWS

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

"Everything going dark, like Duff Stout, the beer that made
Ireland famous"
Duffman, on The Simpsons



Bill Ridgely, Editor
(301) 762-6523; ridgely@burp.org

October 2006

15 Harvard Court
Rockville, MD 20850



BURP Nite at Birreria Paradiso!
Tuesday, October 17, 2006
Starting at 7:00 PM
(Details in this Newsletter)

October Meeting
25th Anniversary Dark Beer Competition
Darnestown, MD
Sunday, October 22, 2006
1:00-6:00 PM

November Meeting
10th Annual Real Ale Festival
Rockville, MD
Saturday, November 18, 2006
1:00-6:00 PM

December Meeting
Holiday Banquet and Holiday Beer
Competition
Arlington, VA
Tuesday, Dec 12, 2006
6:00 - 10:00 PM

Marler Mash

By Steve Marler, Fearless Leader

Stepping Up to the Plate

"You can't hit a home run unless you step up to the plate." I believe that last month's meeting/anniversary celebration was a winner. A good number of BURPers stepped up to the plate and hit home runs. A real team effort.

First off, I would like to thank **Bill Ridgely** for procuring our venue and providing the contact information for the original members. I would also like to thank those original members for taking time out to attend this event. I think their attendance made it a special event. Also, a lot of people told me that the crabs we had were some of the best they have ever had.

A big hand goes out to **Gordon Goeke**. There was a lot of drama behind procuring those crabs on Saturday. You will have to get the full story from Gordon. He had to contact many places to find the crabs because the place he placed the order with dropped the ball. Gordon went the extra mile to get those crabs, and he hit a grand slam.

Also of note are **Mel Thompson, Tom & Colleen Cannon, Wendy Aaronson, Christine Johnbrier, the Garvin Family, Alison Skeel, and Mike Horkan** for helping set up and decorate for the event.

Finally, many thanks to **Colleen Cannon** for procuring the beautiful BURP 25th Anniversary cake that was enjoyed by all who attended.

As with Baseball, this BURP season is coming to a close. We have some good games left to play. We are having a BURP night at Birreria Paradiso on Tuesday October 17. Our famous Real Ale Festival is on Saturday November

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.

18. And our Holiday Party will be held Tuesday December 12.

However, the new season starts in January, and there are a lot of spaces in the roster that need to be filled. In fact, I have not heard definitely from any of the current officers that they are planning to run again, so that leaves all the positions open.

BURP is a team effort, but every team needs leaders. This is your chance to step up to the plate and swing for the fences. If you have not been a BURP officer before, that is no problem. In fact, it is a good thing. Every sports team has veterans and rookies. It is that combination which keeps the team going. The same is true of BURP. Rookies are the future of the club, while those who have been around the BURP block a couple of times provide perspective and a guiding hand.

Some of you that have considered running for an office may be thinking that you do not have time or that you will not be able hit that home run. Not to worry. We all live in the Washington area and have time challenges. The membership understands this dynamic. As for being able to hitting a home run, you will never know unless you step up to the plate.



Brothers & Sisters in Beer

By Jamie Langlie, Co-Minister of Culture

BURP Civil War Competition – Maryland Retains Trophy

The 2006 BURP Civil War competition was held Saturday, September 23, during the Anniversary Oktoberfest Crab Feast at Seneca Creek State Park. Maryland, lead by the first place win of a team composed of **Ed Bielaus**, **Pete Rubley**, and **Lillian Berrere**, bested Virginia with a close 8 to 7 point win. The competition was open to all styles of German beer. The results were:

* **1st – Ed Bielaus, Pete Rubley, and Lillian Berrere:** N German Alt (Alt Cow Redux 6) = 5 pts [MD]

- * **2nd – Tom and Colleen Cannon with Pat and Janet Crowe:** German Pils (Schtuppers Hop Pocket Pool) = 4 pts [VA]
- * **3rd – Bill Ridgely and Wendy Aaronson:** German Pils (Kraut Slime) = 3 pts [MD]
- * **4th – AJ and Jane Delange:** Marzen (Flugbrigesbrot) = 2 pts [VA]
- * **5th – Rick Garvin and Christine Johnbrier:** Bock (Kleine Propfen) = 1 pt [VA]

Note - 1st, 2nd, and 3rd place winners count toward BOTY

Thanks to the steward, **Mel Thompson**, and to judges **Mike McGuire**, **Calvin Perilloux**, **Paul Langlie**, **Craig Somers**, **Kathy Koch**, and **Mike Horkan**.

25th Anniversary Dark Beer Competition Highlights

Our October meeting will feature the BURP 25th Anniversary Dark Beer Competition, in honor of the first ever BURP competition (which was won by a stout).

Rules for the competition are:

- 1) **Entries must be in style categories 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

- 2) Brewers can be individuals or teams.
- 3) Brewers must submit 2 bottles per entry. Only standard competition bottles will be accepted.
- 4) Entries must be registered no later than 1:15 PM on the day of the meeting.
- 5) Beers will be judged to style, and then, in a BOS format.

6) Competition results count towards BOTY.

This should be a fun contest to judge ... so don't be shy about volunteering. Both new and experienced judges are needed. Contact Jamie at e-mail, Jamie@langlie.com to volunteer.

Note: Especially spiffy commemorative ribbons will be awarded to the top entries!!

AHA Club-Only Competition Cycle Begins Anew

The AHA Club-Only Competition consists of six competitions in the August 2006 to May 2007 cycle, with points going toward the Homebrew Club of the Year trophy. Points are awarded on a twelve-eight-four basis for first, second, and third place in the Club-Only Competitions. Clubs also earn points on a six-four-two basis for club members who place first, second, or third in the first and second rounds of the AHA National Homebrew Competition. [For 2005 – 2006, BURP ranked #8 in the top 25 clubs nationwide.] If BURP consistently enters and wins some of the six bi-monthly C-O competitions, we increase our chances of moving up in the rankings.

We got a late start for 2005 – 2006, when we started entering in February. This year, we are off to an earlier start, with **Bob & Betsy Kepler** representing BURP for the Categories 24, 25, and 26 Mead competition. While they did not place, they showed our BURP colors with style. The schedule for the rest of 2006 – 2007 is:

- September/October 2006 → Stout
- November/December 2006 → Light Hybrid Beer
- February 2007 → Low Gravity/Session Beers (OG < 1.045)
- March/April 2007 → Scottish Ale
- May 2007 → Extract Beers

More updates and information will follow in future newsletters. With our great cadre of judges to draw upon, BURP also might consider volunteering to host one of the AHA C-O Competitions in 2007 – 2008.



BURP Officer Elections

Nominations for BURP Officers will be taken at the Real Ale Meeting Nov 18.

Elections will be held at the Dec meeting. All positions are open. Give back to the club, become an officer.

BURP Night at Birreria Paradiso

Continuing our 25th Anniversary Celebration, Thor Chesten, manager of Birreria Paradiso (http://www.eatyourpizza.com/about_birreria_paradiso.php), has invited BURP to visit his establishment on Tuesday October 17. He will have a Dogfish Head poured through the Randall for us that night and will offer BURP members a special on that beer. He also has a fine selection of beers on tap (currently on tap: Chimay Cinq Cents, Russian River Pliny the Elder, Dogfish Head 60 Minute IPA, Rogue Dead Guy Ale, St. Louis Kriek, Old Speckled Hen, Ommegang Hennepin, Old Rasputin Imperial Stout, Hofbrau Oktoberfest, Weihenstephan Hefeweizen, Eggenburg Pils, Gouden Carolus Tripel, Schneider Aventinus, Duchesse de Bourgogne, Kasteel Brune, Oliver Brewing Co. ESB [Cask]).

Specifics:

What: BURP Night

Where: Birreria Paradiso – In the basement of Pizza Paradiso in Georgetown, 3282 M Street

When: Tuesday, October 17 at 7:00 PM

Attire: Wear a BURP shirt if you have one

How to get there:

- * You can drive and look for parking; or
- * Take the metro to Foggy Bottom. From Washington Circle take Pennsylvania Ave. to M Street. Walk down M Street to 3282. It will be on your left; or
- * Take the metro to Rosslyn and walk across the Key Bridge. At the end of the bridge make a right onto M Street. Pizza Paradiso will be on your right a couple of blocks down; or
- * Take the new DC Circulator Bus that also runs down M Street through Georgetown (<http://www.dccirculator.com/>).

ENLIGHTENMENT CORNER

More Insights from the AHA Conference

By Steve Marler, Fearless Leader

Matt Brynildson, the head brewer from the Firestone Walker Brewing Company presented at a session called "The Eternal Quest for the Ultimate Hop Impact". Before becoming a brewer, Matt was a hop chemist for Kalamazoo Spice Extraction Company. Here are some of the things that I gleaned from his presentation.

- Whole leaf hops non-ruptured lupulin glands result in slow release of hop acids and oils
 - Pellet hops ruptured lupulin glands result in quick release of acids and potential volatilization of oils
 - Pellet hops oxidize more rapidly than whole hops
 - Use older hops for hot side and newer hops for cold side
 - Hop extracts Advantages: reduced cost, stored at room temperature, increased utilization, consistency, down stream applications (post fermentation), micro stability. And with modified hop extracts, improved foam characteristics and light stability.
 - Hop extracts disadvantages: flavor matching whole hop character (aroma) can be difficult and added equipment for post fermentation applications
 - Suggested hop addition rate for first wort hopping is 30% of the total kettle program (aroma additions) without further adjustment
 - For dry hopping he suggested that T-90 and T-45 pellets give lower vegetative matter and the necessary contact time is reduced
 - "Firestone Theory" on dry Hopping: selection of best (new crop year) aroma varieties; blending hops for consistency and complexity; extraction is better at elevated temperatures; emphasis on low dissolved oxygen (DO); removal of yeast plug prior to dry hopping; rousing with CO2 to help control DO; short contact time (3-4 days); sanitary technique; blending of beers at finish
 - Matt does not give much regard to the theory that hops with higher cohumulone are better for aroma additions
 - Other considerations: Large amounts of Iso-alpha acid adheres to the yeast cell; measured IBU goes up while organoleptic bitterness goes down due to dissolution of alpha acids; 5.4 pH for wort and subsequent beer determined as optimal pH for best bitterness character (5.2 for overall stability); after 90 minutes of boiling, Iso starts to break down to Humulonic acid.
1. True/ False: High alpha hop varieties were originally developed and cultivated for their superior aroma qualities?
 2. The "noble" resinous hop character prized in Germanic brewing tradition is largely a result of what hop oil compound?
 - a. Myrcene
 - b. Pinene
 - c. Linalol
 - d. Humulene
 3. Sun Struck or skunky aroma in finished beer is a result of light (UV radiation) exposure to what component of beer?
 - a. malt components
 - b. Hop oils
 - c. Iso-alpha acids
 - d. Alpha acids
 4. True/ False: Hop oil oxidation is the result of microbiological spoilage and is a sign of poor brewing sanitation procedures?
 5. True/ False: The desired effect of dry hopping is fresh hop aroma?
 6. Which of these hops are *not* commonly utilized in *American* craft breweries for dry hopping?
 - a. Cascade
 - b. Centennial
 - c. Challenger
 - d. Chinook
 7. True/ False: Extended contact time or leaving dry hops in with beer for extended periods of time can result in vegetative flavors and aromas?
 8. Oxidized hops can result in what flavor or aroma in finished beer?
 - a. Cheesy
 - b. Skunky
 - c. Bready
 - d. Papery
 9. True/ False: Dry hopped beers result in higher finished beer IBUs and thus higher organoleptic bitterness?
 10. True/ False: Over boiling hops (boil times of 90min or more) can result in harsh finished beer flavors?

Answers: F, D, C, F, T, C, T, A, F, T





BURP's 1st President **Rick Gaskins** regales the crowd during the 25th anniversary panel discussion. Photo by **Randy Paul**

BURP's Gala 25th Anniversary Celebration

By *Ben Schwalb & Bill Ridgely*

I hope you made it to BURP's 25th Anniversary Oktoberfest and Crab Feast last month. What a great day!

The venue: beautiful Seneca Creek State Park in Gaithersburg, MD. The weather: wonderful. The food: delicious. The beer: even more delicious. Several members wore German attire, most prominently **Steve Marler**, **Jamie Langlie** and **Alan Hew**.

A mini Keg Row featured all 10 entries from the Civil War competition, in which brewing teams from Maryland and Virginia competed to see which state made the best German beer. Congratulations to **Ed Bielaus**, **Pete Rubley** and **Lillian Berrere**, whose winning "Alt Cow Redux 6" North German Alt helped MD edge out VA by a single point, and thanks to Minister of Culture **Jamie Langlie** for efficiently running the competition (finishing in time for all judges to enjoy the crabs delivered at 1:00 PM).

Food was plentiful, including German-style fare such as brats, pretzels and kraut. The steamed crabs were great in both quantity and quality. Many thanks go to **Gordon Goeke**, who tirelessly trekked all over the MD suburbs in search of sufficient quantities (after being assured a day earlier that plenty would be available).

There was a table discussion with both founding and long-time members including **Rick Gaskins**, BURP's first president; **Tom McGonigle**, president in 1989; **Fred Dormer**, a member since the early 1980s and co-winner of BURP's 1st homebrew competition; **Bob Frank**, an

original member and also owner of the *Flying Barrel* homebrew supply shop in Frederick; **Ralph Bucca**, who brought the only known copy of the 1st edition of Papazian's *Joy of Brewing*; and **Chuck "Pops" Popenoe**, who joined at the same time as Ralph. Moderating the discussion was current BURP Fearless Leader **Steve Marler**.

Rick Gaskins led off with a story about how he brought together the first few individuals with an interest in starting a homebrew club. When he moved to the area in 1980, he contacted the recently-organized *American Homebrewers Association* and asked if there was a club in the area. He was told there wasn't, but in the next issue of *Zymurgy*, an ad appeared asking all those wishing to start a DC-area club to contact him. The first informal get-togethers were held at his house in Gaithersburg starting in 1980 (earlier than originally reported in this publication). Rick also told about sketching the design for the BURP logo while sitting in a pub. His original design is still used to this day, and the sketch was presented to the club for its archives. **Bob Frank**, who was one of the original meeting attendees, also started his homebrew supply business in a Frederick flea market in 1980. He brought brewing supplies to the early meetings in the trunk of his car, and several funny stories were told about attendees skulking off to Bob's car to purchase "merchandise" out of his trunk (including large bags of "white powder", the ubiquitous brewing sugar used in many early homebrews). **Fred Dormer** brought the recipes for his prize-winning stouts from BURP's 1st competition (held in April 1983) and the 2nd, held the following year. He gave kudos to **Ralph Bucca** for teaching him how to homebrew at one of the *Open University* classes Ralph taught in the early 80's. There was some discussion about brewing ingredients used in early homebrewing. Many brewers used Blue Ribbon malt extract that could be purchased cheaply at many grocery stores. The low cost of this extract was instrumental in moving brewers away from the ½ extract, ½ sugar beers common in the earliest days. Beers could be brewed just as cheaply using two cans of Blue Ribbon extract. Hops and brewing yeast (in dry form only) could be purchased at the few local brewing supply shops (*Flying Barrel* in Frederick, *Third Wave* in Arlington, *The Cellar* in Fairfax, *Brew Masters* in Rockville) or through the old *Semplex* beer and wine supply catalog. **Ralph** took the podium to talk about meeting **Charlie Papazian** in the early 80's and showing him around the beer books in the Library of Congress, where Ralph worked at the time. Ralph's 1st edition of the *Joy of Brewing* (note – not *Joy of Homebrewing*) was liberated from the library's discards.

After the discussion, the participants celebrated with a magnum bottle of Victory's 10th Anniversary Alt, generously contributed by another ex-president, **Rod**

Rydlun (president in 1987). There was a little trouble removing the cork, but it finally came loose (primarily thanks to brute force).

It was great to see so many of the old time members of BURP at the meeting. **Tom McGonigle** attended along with his wife **Diana**, who was also present at many early meetings. **Tom Rusnack** was one of the club founding fathers and among the first officers elected (He was Activities Chairman prior to BURP's official founding in Sep 1981). **Emily & Howard Michelsen** were both members in the 80's and early 90's. Howard joined the club in March 1982. **Bob & Ellie Tupper**, who have been members for many years but were unable to attend the meeting, generously contributed cases of *Tupper's Hop Pocket Ale* and *Pils* to the raffle. Many thanks to Bob & Ellie for their continuing support of the club!

BURPer **Colleen Cannon** had an anniversary cake prepared for the occasion with the BURP logo prominently displayed. After photos were taken of all past and present BURP presidents in attendance, we enjoyed bottles of both the BURP 20th anniversary ale (a Belgian dark strong ale brewed in 2001) and the few remaining bottles of BURP's 10th anniversary ale (an old ale brewed in 1991). The 10th anniversary ale was highly oxidized and pruney but still drinkable (some referred to it as simply "interesting"). The remaining bottles of the 20th anniversary ale will be consumed at BURP's 30th anniversary in 2011.



A.J. talks about the 25th anniversary beer as current Feraless Leader **Steve Marler** looks on. The coveted case of *Tupper's Keller Pils* awaits the raffle. Photo by **Randy Paul**.

While on the subject of anniversary ale, **A.J. DeLange** gave an update on plans for brewing a special BURP 25th anniversary barleywine. While the stainless steel equipment A.J. ordered is still on a slow boat from China, he plans on pulling together a number of BURPers to brew the beer sometime during the early

Fall. A.J. is shooting for an original gravity of 25 Plato to celebrate BURP's 25 years.

The BURP raffle featured lots of prizes, including bottles of Westmalle Tripel courtesy of **Rick Garvin**. There seemed to be more prizes than normal this time in honor of the special occasion. The cases of beer contributed by the Tupper's served as the grand prizes.

Many thanks go to the many people who helped make the meeting a success, including **Bob Frank & Ralph Bucca** for helping to track down some of the old time members and Fearless Leader **Steve Marler** for creating the anniversary program and moderating the panel discussion.

????????

RYDler

Q. What original mixtures made up a "black and tan" and a "half and half"?

????????



The November Real Ale Competition and BURP Real Ale Festival

By Tom Cannon, Co-Minister of Education and BURP RAC Organizer

It's hard to believe, but this will be BURP's tenth Real Ale event! For the newer members of the club and for those who have been confused on how this event has worked over the past nine years, here's the skinny.

The BURP Real Ale Competition and Festival began in 1997 in response to the Chicago Real Ale Festival's inclusion that year of a homebrewed Real Ale competition. BURP's fearless leader at the time, yours truly, said that BURP should run its own competition to determine which beer BURP should enter (and, by the way, be driven out to Chicago by **Tom, Colleen, Andy, Bill and Wendy**). Since the Chicago Competition was held in early November, the BURP competition was held in conjunction with the October BURP meeting at **Andy Anderson's** house. There were twelve BURP entries on

around a half dozen beer engines. We had eleven of BURP's most experienced beer judges and **Bob Tupper** evaluate the beers (I believe this was the last time we had Bob at a BURP event not held at the Brickskeller) on the evening before the BURP meeting. Andy won first place, **Mark Post** won second, and **Steve Marler** finished third. The meeting was the next day, and the 12 Real Ales were all enjoyed by the club. Note that this was not even an official BURP competition. At the meeting, there was also a Weizen and a Weird Beer BURP competition!

The next year, the competition/BURP meeting was moved to **Bill and Wendy's** house in Rockville and also moved to November since the Real Ale Festival in Chicago stopped doing the homebrew competition. It was then decided that this should be an annual event whose purpose should be the celebration of British-style Real Ale. There were two basic goals: educate the BURP members on what real ale should be, and improve the Club's ability to make this style of beer. Our BURP engineer at the time, **Bob Dawson**, constructed a temporary beer engine platform for the back porch. That second Real Ale Competition had close to 20 entries and was won by **Keith Chamberlin**. Also, there were closer to a dozen beer engines. The next year, we were over 30 entries, the competition was registered with the BJCP, and we were on our way. Two years ago, we expanded the bar area on the Aaronridge porch/pub to allow more beer engines due to the rising number of entries. Last year was our biggest competition with 50 entries and more than 25 engines available for use (we only used 25).

We are lucky and appreciative that Bill and Wendy have agreed to be our host for this annual event as their porch really works well, but it does pose some limitations on the competition and the consumption of the beer at the meeting. The size of the bar on the back porch limits us to around 25 beer engines. For the first four hours of the actual meeting, we like to have each entered beer on tap for at least two hours, so that effectively limits the entries to around 50. That number works out well for the competition as well. The competition must be held before the meeting starts. It takes approximately 4 hours to run the competition, and during that time the porch with all the beers is an example of organized chaos, plus most of the Aaronridge house is occupied with beer judges sitting at tables. So, the judging must be accomplished before the meeting begins. And since no one really likes to start judging at 8 AM, and I don't think Bill and Wendy would appreciate getting up even earlier to prepare for the judging and the meeting, that means the competition must be held the day before the meeting. If we are going to have the meeting on Saturday (and with that much beer to drink, I really like having Sunday to

recover before having to work on Monday!), we need to do the competition Friday evening. But, because Bill and Wendy also have to prepare for the meeting the following day, we have a limited amount of time to do the competition. We have settled on five tables for judging with four judges at each table. Why does this work? Five tables allows a reasonable number of beers (not less than two, not more than three) moving on to the Best of Show table so we can have a manageable Best of Show. If we were to go to six tables to accommodate more judges, that would mean there could be 18 beers on the BOS table which would be very cumbersome and we don't have the glassware to support that many beers (note that we use British pint glasses for the competition...BURP has two cases of them specifically for the RAC). We could have mini-Best of Shows to cull down the number of beers for the BOS table, but that would increase the time necessary for the competition and, again, we really need to get out of there at a reasonable time, within 4 hours. And if we increased the number of tables to, say, 7 or 8, to reduce the beers per flight to allow sufficient time for mini-BOS's, then we would run into space problems (room for 7-8 judging tables) and glass problems (having enough glasses & getting them washed in time). It turns out that five tables judging the beers (and with 50 beers that means 10 beers per table) gets us around 10 to 12 beers for the BOS table which has been getting us out of Bill and Wendy's hair in a timely manner.

Now, the practical result of this arrangement is that we only can use 20 judges, and this means not every BJCP judge in BURP can be at the competition. As it is, by using a 4th judge at each table we can accommodate 5 extra judges getting us to 20. Realistically, that many judges is not really a bad thing logistically since 5 tables, 20 judges, 5 stewards, 1 glass washer, and 2 cellar men fill up the house pretty well. But the real problem is that unlike the Spirit of Free Beer where we need every judge we can find, here we have to turn judges away, which is never pleasant. If we were to try and accommodate all of the judges who would like to judge, then we would have to find a larger venue and make it a full-day contest. So what criteria do we use to select our judges? First, we're looking for good BJCP judges that have spent time in the UK drinking the real stuff. It's only fair to the people who supply kegs of beer to try to give them the best judges for their beer possible. And second, we have to give priority to BJCP judges who enter beer and provide beer engines for use during the competition and meeting. Again, that's only fair. Any other spaces available we fill with professional brewers who are friends of BURP and show interest or other good BJCP judges who support BURP by going to meetings, entering beers, and judging at SOFB and also judging at the monthly competitions. That in the past has given us the judges we need.

There is a misconception that it's always the same people who judge in every Real Ale Competition. Over the years, by my count, we have had close to 40 different people judge at the BURP RAC. Only one person has judged in every BURP Real Ale Competition. Any guesses??? **Wendy Aaronson!**

While it's inconvenient that not every BURP BJCP judge can participate in the competition, one thing needs to be made clear. The competition is fun and gives nice recognition to some of the brewers (the winners), but the real purpose of this whole thing is to provide BURPers with lots of good homebrew to drink at the Saturday meeting, and despite the shortcomings of the competition, in this we have succeeded. Fifty kegs of homebrewed Real Ale is really something. And that means that the real heroes of the BURP Real Ale event are the brewers who make the beer and the members who provide the beer engines. For this, our club should be very grateful. And, one of the reasons this competition has kept expanding (almost to the point of overstressing our resources) is that the judges we have selected for the competition have provided quality feedback.

So, with all of this history and logistics, the question might be what is a Real Ale, and how can I make one for the competition? The BURP Website has some good information on the competition and on Real Ale (<http://burp.burp.org/Default.aspx?tabid=390>), but the reality is that if you brew a beer and then prime for carbonation and then bottle it, you have a bottle of real ale. So, any beer you prime and keg is a real ale. Just remember: "real ale" is actually a process for making beer as opposed to a specific style of beer. It's that easy. Now, there are some specifics as to what styles we are looking for, but those are covered on the web site. British bitters are really not much more than pale malt and crystal malts with some traditional British hops. Aim for low gravity (1.035 to 1.050) and you've got yourself a British Bitter. Keg and prime, and it will be ready for the Real Ale Competition.

There will be more on the competition in the next newsletter, but for now, get those kettles going and start brewing. Maybe you'll win the coveted Real Ale Competition Cup!

If you have any questions about the Real Ale Competition or the Festival, please feel free to drop me a note at Cannon@burp.org. There will be more on the competition in the November newsletter.



Trivial Beer-Suits – Technology in the Brewery, Part 1

By Charlie Pavitt

(Once again ripped off from One Hundred Years of Brewing with lots of help from Wikipedia)

Back in the early days of brewing, equipment we take for granted was unavailable, so brewers had to trust their observations instead. Take for example temperature. It is suggested that mashing water "should be just hot enough to bite smartly on your finger," (p. 47), with some practice enabling anyone to perfect their judgment in the matter (assuming one had fingers left after the training period). As for judging when the mash is sufficiently cooled, "let it remain until the steam is so far evaporated that you can see your face in it. The cooler wort, before or at pitching, should in cold weather feel quite warm, in mild weather it should feel rather warmer than the hand or finger, in very hot weather it can not be brought into the tub too cold."

What was needed was a thermometer. Its predecessor, the thermoscope, was invented by none other than Galileo back in 1596. It was capable of measuring differences among temperatures but had no scale for attaching numbers to specific temperatures. The first thermometer is credited to another Italian with the repetitive name of Santorio Santorio, back in 1612. In 1714, Gabriel Fahrenheit came up with the first mercury thermometer, which was far more accurate than earlier ones, and of course, he invented the measurement scale we Americans still use today.

The first known use of a thermometer in the context of brewing was by a gentleman named Combrine in research published in 1762. Combrine examined the malting process through noting the appearance of grains at different temperatures, resulting in the following charts listing color and time at which "the beer is fit to be used":

Degrees	Color	Time
119	White	2 weeks
124	Cream color	1 month
129	Light yellow	3 months
134	Amber	4 months
138	High amber	6 months
143	Pale brown	6 months
148	Brown	10 months
152	High brown	15 months
157	Brown inclining toward black	20 months
162	Brown speckled with black	2 years
167	Blackish brown speckled w/ black	(nothing listed for these)
171	Color of burnt coffee	
176	Black	

A useful tool indeed! Still, tradition dies hard; as during the 1760s, a brewer's son by the name of James Baverstock had to conceal his ownership and use of the instrument, due to his father's objection to "such experimental innovations."

I've not been as successful in discovering the beginnings of the hydrometer, as on-line entries begin with late 18th and early 19th century innovations to already-existing instruments. The just-mentioned Baverstock is credited with its first brewing use in 1769, and by 1771, he had completed a manuscript concerning the observations of wort at different specific gravities. The version of the hydrometer specifically designed for measuring the amount of sugar in a solution, technically known as a saccharometer, appeared about 1780 and was soon studied by a brewer named John Richardson, who, when combining it with a thermometer, noticed the impact of temperature on hydrometer readings.

This is a bit old now, but here's some good trivia from the August/September issue of the *Southwest Brewing News*, which we picked up at a brewpub called Bosco's in Little Rock a couple months ago in the process of consuming a solid but un-noteworthy Scottish ale. I imagine this might repeat material from the *Mid-Atlantic Brewing News* and so be familiar to some of you, but anyway...According to a twice-yearly survey conducted by *Student Monitor*, beer drinking has been displaced as the most popular college student activity by the use of iPods, and is now in a second place tie with using Facebook. The last time beer had been knocked off from the top spot was 1997, when surfing the Web had its moment in the sun. Some World Cup newz: more than 100 Dutch soccer fans were forced to attend a match in their undies after guards had confiscated pants sporting the logo of brewer Bavaria NV, as the company wasn't a World Cup sponsor. Oh, the joys of athletics, unsullied by commercial concerns. On a brighter note, locals were reported as making the equivalent of hundreds of dollars daily by returning cans and bottles left behind by

partying fans. (These tidbits culled from columns by Rich Lyke and The Queen of Quaff).

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Answer to Oct RYDler

A. According to the long out-of-print *"Guinness Drinking Companion"*, a "black & tan" consists of Guinness and mild, and a "half and half" consists of mild and bitter. The full Oxford English Dictionary also specifies these mixtures. Today (especially in the US), the mixtures are considered interchangeable and can consist of almost any dark ale along with a pale ale or lager.

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Oct 1986

The October 1986 BURP meeting was a real treat. Held at the Ft Washington home of **Ralph Bucca**, the feature attraction was a bushel of fresh oysters provided by **Bill McLaren**. Bill lived in St Mary's County in Southern MD but still attended BURP meetings whenever possible. At least once a year, he would haul a bushel or two of oysters to a meeting to be enjoyed by all. His generosity resulted in his being presented a plaque as "Procurer of Fine Seafood" to the BURP Club. Bill sadly passed away in January 1997 and is still missed by many of the club old timers. Following the oyster feast, Ralph gave a brewing demo to the crowd.

The October 1986 issue of the *BURP News* featured two recipes – one for an extract-based Scottish Heavy from **Phil Hugill** and one for an Orange Mead from **Ralph Bucca**. Phil's beer took a 2nd place ribbon in the Brown Ale category at the 1986 National Homebrew Competition. Ralph's mead took a 3rd place in the Still Mead category at the competition.

10 Years Ago, Oct 1996

The October 1996 BURP meeting was held at the University of Maryland Apiary Building on Oct 12. The meeting was hosted by BURPer **Alan Hew**, who worked at the apiary. Fortunately, there was only one stinging incident during the meeting (**Jamie Langlie**, who was stung on the wrist). In honor of Oktoberfest, most of the food contributions were of the German variety, especially the large selection of wursts. A number of fine beers were also featured. Of special note was a selection

of beers from the recently-opened Victory Brewing Co in Downingtown, PA, brought by **Jim Busch**. These included Victory's *Brandywine Lager*, *Festbier*, and *Moonglow Weizenbock*, but the most notable was a Russian Imperial Stout that Jim had brewed in his backyard pilot brewery. He announced that the beer was scheduled to be brewed by Victory as their next seasonal specialty. Of course, the rest is history. The beer became the now-legendary *Storm King Imperial Stout*, still one of the most renowned and sought after Victory offerings.

Bob Dawson & Alan Hew held a meadmaking demo at the meeting. The recipe for the resulting Banana Mead was published in the Nov newsletter. Bob & Alan told the crowd that the mead would be ready to drink at the Oct 1997 meeting but that it would be even better after two years.

Finally, two competitions were held at the meeting. The Oktoberfest competition had been postponed from the September meeting (because there had been no entries). At least enough entries showed up the 2nd time around to hold the event. **Robert Stevens** took 1st place, with **Bob Dawson** coming in 2nd and **Andy Beaulieu** 3rd. Also featured was the annual Weird Beer competition, although the styles of the winning beers were not reported. The names of the winners should give a hint, though – **John Dittmann** came in 1st, **Ralph Bucca** 2nd, and **Ben Schwalb** 3rd.

The October issue of the *BURP News* was again chock full of great articles, not to mention a full-page crossword puzzle contributed by **Barb Stevens**. **Andy Anderson** continued his excellent "European Beer Journal" series with *Ode Upon a British Pint*, this time using the shotgun approach to discuss many different aspects of cask-conditioned ale. Many other beer travel articles graced the issue, including reports by **Jonathan Feist** from Dallas, TX, **Bruce Feist** from Long Island, NY, **Mark Stevens** from Frederick, MD (a review of *Brewer's Alley*) and London, England, and **Greg Griffin** from the Pacific Northwest. On the technical side, **Delano Dugarm** contributed an excellent article on the many and varied adjunct sugars used in brewing, and **Ben Schwalb** wrote on the subject of kegging. The first line of Ben's article says it all – "The first essential piece of new equipment is another refrigerator".



BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

Previous Balance – 10 Sep 2006	\$19,943
Income	+ \$305
Expenses	- \$535
Current Balance – 1 Oct 2006	\$19,713

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

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: 275
 FAMILY: 81 (x2) 162
 INDIVIDUAL: 92
 HONORARY: 21

BURP Web-O-Rama

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

As of 10/12, there are 102 people registered on the website! All registered users can participate in the web forums, and BURP members can create a personal blog. To reach the blog area, navigate to the BURP homepage, and you will see a link in the left-column. Of course, you can also check out the 2006 calendar and archived newsletters online. If you want to share a recipe with the world, the online forums or the blog are the perfect place. To view the membership list, you need to log in to the site. Only registered members can log in, but registration is free and easy. Online registration will allow you to keep your contact info current and view the online membership list. Visit <http://burp.org> and click "Register" at the upper-right corner of the screen. May the Prosit be with you!



Editor's Corner

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

As the weather gets crisp and cool, my thoughts turn back to brewing, and my first beers of the season are always real ales, not just because of BURP's upcoming Real Ale Competition but because Wendy and I really love sitting in a pub by an open fire consuming pints of these luscious beers. As a younger man, I had a real interest in coal as a fuel and power source, having worked for awhile as a fireman on a steam locomotive running between Cleveland and Akron, OH (Our engine, by the way, was featured in the movie *The Natural*). I experienced that same wonderful aroma of burning coal in a little pub in Dovercourt, England several Decembers ago. The beer we had while sitting in front of the fireplace was a Young's Winter Warmer. Ah, the memories!

In late fall, it's time for us to start brewing big winter ales, and then, when the weather gets really cold, lagers. In between, we'll throw in a Belgian ale or two using Chimay yeast we get from the Rock Bottom Brewery in Bethesda (thanks, Geoffrey!).

The fall meeting at Ken & Sara's is always beautiful because of the changing colors at their heavily-forested estate. I look forward to seeing you all there.

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
Aaaaaaaaaa, Drink!
(Al Lowry, 1994)*

BURP 2006 OFFICERS

Office	Officer	Phone/E-mail
Fearless Leader	Steve Marler	(703) 527-4628 marler.stephen@burp.org
Co-Ministers of Enlightenment	Wendy Aaronson Tom Cannon	(301) 762-6523 aaronson@burp.org (703) 204-2256 cannon@burp.org
Co-Ministers of Culture	Bud Hensgen Jamie Langlie	(703) 524-7630 bhensgen1@verizon.net (301) 933-3081 jamie@langlie.com
Minister of Truth	Bill Ridgely	(301) 762-6523 ridgely@burp.org
Ministers of Propaganda	Jim & Linda Rorick	(240) 271-3451 linda@turtlecreekfarm.us
Minister of Prosperity	Larry Koch	(301) 587-5293 tlkrk@verizon.net
Ministers of the Web	Paul & Stein Langlie	(301) 933-3081 paul@langlie.com support@webarbor.com
Minister of History	Mel Thompson	(301) 330-3578 sonoffthomp@comcast.net