



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*May the roof above us never fall in.
And may the friends gathered below it never fall out.
- Irish Blessing*



Beth Madden, Editor
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March 2009

4305 Vermont Ave
Alexandria, VA 22304



WHAT'S BREWING

March Meeting
Dan McCoubrey Memorial Stout Competition
Waldorf, MD
Saturday, 21 March, 2009
1:00-6:00 PM

April Meeting
Pilsner Competition
College Park, MD
Saturday, 18 April, 2009
1:00-6:00 PM

May Meeting - Chili Cook-Off
Chili Friendly Beers Competition
Fairfax, VA
Saturday, 9 May, 2009
1:00-6:00 PM

Spirit of Free Beer - XVII
16 May, 2009

Rambling with Andy

By Andy Anderson, Fearless Leader

I have read that aromas are one of the strongest triggers for memories, and I tend to agree. I've brewed about 40 gal of lagers in the past month and when I open the freezer where they are presently fermenting, I get overwhelmed with sulfur and carbon dioxide aromas. Those aromas immediately transport me back in time to some of my fonder brewing memories: the time I coated my ceiling in stout, the bottle-bombs experience with an under-attenuated yeast, the time I dropped a carboy into my laundry sink ... and broke the sink, & who can forget the time the chiller hose worked its way out of the carboy & the wonderful wort slowly poured onto the ground while I obliviously sat inside the house ... sigh. Gee, thank goodness I self-medicate with my own homebrew, or else all these memories might convince me to stop brewing ☺

It was great to see everyone at the February meeting at **Dave & Colleen Gleeson's** house in Arlington. They had a great house to use for the meeting as well as two wonderful retrievers acting as social hosts. The weather, always notoriously fickle in February, smiled on us as we had a bright sunny day. If you missed it, well ... you really missed it.

Just a quick note that progress continues on the efforts to both find a new home for Spirit of Free Beer (SoFB) this year and to re-incorporate the club for tax and liability purposes. Regarding SoFB, don't wait for our

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. 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.

Ministers of Culture to contact you to help, instead take the initiative & start the conversation with **A.J.** and **Christine** yourself. Your help will be gratefully appreciated. Regarding the club re-incorporation, **Rick Garvin** is doing a fine job as facilitator for these working meetings. We want these efforts to be as transparent as possible so all BURP members know what is going on and understand the necessity for the actions. If you are interested in taking part in these working sessions, you can do so in person, email, or via a phone bridge. If so interested, please see Rick or myself for more details.

The March meeting will be at the home of **Bill Kupski**, near Waldorf, MD. He and his family are newer members to BURP. So, please make sure you thank everyone for the gracious usage of their home. Also, his house is in a newer development a little west of Waldorf and does not show up in Map Quest or similar software packages. Make sure you use the directions at the back of this newsletter.

The SoFB is just slightly less than two months away. It is scheduled for 16 May, with the final date for beer entries being May 9 at the May Chili meeting at **Dan and Christina's** house. I would like to encourage every member to enter at least one beer. And if you don't brew, then volunteer to assist someone who does brew. For people who may be newer to the club, several years ago, I used to enter as many as 15 to 20 beers in SoFB. Then, after I "retired" from beer contests, I would not enter any at all in SoFB. But that all changed after my "Moral Compass" pointed out that just because I had quit contests, I should not quit on BURP. So, ever since **Steve Marler**, a.k.a. "Andy's Moral Compass" admonished me on this subject a couple years ago, I have made certain that I enter at least one beer in each SoFB. So, I want to continue that theme by strongly recommending that the members of this homebrew club brew a beer for SoFB. Or else I'll unleash the Moral Compass on you ...

In the meantime, go brew a beer!

Cheers,
Andy

From the Ministry of Culture

*By A.J. deLange and Christine Johnbrier,
Co-Ministers of Culture*

The shortness of the month of February didn't diminish in the least the grandness of the BURP Porter competition held at the lovely home of **Dave and Colleen Gleeson**. Let's start with thanks to them for setting us up in their sunroom (and, of course, for

hosting the meeting as well!) Thanks also go to our judges, who gave up some time during the meeting to



assist in the competition: **Pat Crowe, Dave Pyle, Jude Wang, Alan Hew, Terri Fischer** and **Brian Matt**. There were a total of 10 entries (4 – Brown, 4 – Robust, 2 – Baltic). The

honors went to **John Foulke**, who took away the blue ribbon (and 3 BOTY points!) for his Baltic Porter, **Bill and Wendy** (2 BOTY points) for their Brown Porter and **Mike Horkan** (1 BOTY point) for his Robust Porter. Your Ministers of Culture remember the days when it was easy to pick the winners – you just threw out the ones you couldn't drink and gave ribbons to the rest (provided that there were 3 drinkable ones which wasn't always the case). It's a far different story these days. The undrinkable is a rarity and it's really hard to objectively pick the best beer out of a field of beers of the quality we see these days. But we digress. These latest results leave **Mel Thompson** ahead of the pack in the 2009 standings with 5 BOTY points followed closely by **Bill/Wendy** and **John Foulke** with 3 BOTY points each and **Mike Horkan** with 1 BOTY point. Congratulations all!

Dan McCoubrey Memorial March 2009 Competition: Stouts

March is traditionally Stout Month, and March 2009 is no exception. We will be accepting entries in categories 13A through F, which you can read all about at the BJCP site <http://www.bjcp.org/2008styles/style13.php> or which you can access via a link on the BURP site (click on Stout at <http://burp.burp.org/Default.aspx?tabid=988>). The Brewers Publications monograph on stout by Michael Lewis, entitled appropriately, 'Stout' (ISBN 0-937381-44-6) is an excellent reference particularly for those of you interested in applying Principal Components Analysis to your organoleptic interpretation of beer.

Most assume that stout evolved from porter, though Lewis argues the converse. There are similarities to the styles and comparison of the BJCP descriptions of each is encouraged. A "contrast and compare question" would certainly be a challenging one for the BJCP exam, but it is clear that the centerpiece of both styles is roasted flavors which come from the exposure of malt or barley to high enough temperatures that the same reactions which occur in coffee roasting occur. It is, of course, the resulting compounds, which result in the coffee-like flavors in both styles. It is their degree of presence (without roastiness it isn't stout) relative to other Maillard products, fruitiness, alcohol, hops, sweetness,

licorice, oxidized and other flavors that distinguish the styles and exemplars (brands) within a style.

One of the most interesting things about stouts is that, despite their name and the amount of flavor they pack, the best known stouts in the world, the dry Irish stouts (Guinness, Murphy's), are really quite small beers with original gravities of less than 10 °P and correspondingly low alcohol contents (around 4%) and low caloric value. Also of interest is the opposite end of the stout spectrum where we find the Russian Imperial Stouts with OG's over 25° P and alcohol contents of 12% ABV. Does any other style span such a range?

There's a lot more interesting about Stout too. Such as the fact that it is usually drawn on a mix of 25% CO₂/75% nitrogen (which gives the classic creamy head) and the story of the development of the "widget" – the device that simulates gas mix draught conditions in the can. Let's finish with a Stout riddle with reward for the right answer. Five free raffle tickets go to the first person who correctly identifies the fellow in the adjacent photo to Christine at the March meeting. He was intimately associated with Guinness but is widely known in the non-brewing world as well. It's not Arthur Guinness and there are hints as to his identity hidden in this article. Any real student of brewing ought to be able to find them.



Judges

We are looking for volunteers to judge the Stout competition on March 21st. If you are interested, please contact johnbrier@burp.org

SOFB

SOFB is scheduled for May 16, 2009. We are still without a definite location for SOFB but our focus is narrowing. Both the Montgomery County Fair Grounds and the Whole Foods Fair Oaks locations seem suitable. Both appear willing to host us and both have refrigeration available. **Bill Ridgely** and **Tim Artz** have been working with these venues. We will have a final choice by the next newsletter.

MCAB XI Results

Congratulations go to out to BURP's winners in this year's Masters Championship of Amateur Brewing competition held on March 7, 2009.

Wendy Aaronson & Bill Ridgely - 3rd - Cat 9 (Scottish Export 80/-)

Ed Bielaus - 2nd - Cat 7 (N. German Altbier); 3rd - Cat 18 (Belgian Dubbel)

Mel Thompson - 3rd - Cat 7 (California Common); 3rd - Cat 8 (Ordinary Bitter); 2nd - Cat 10 (American Pale Ale); 3rd - Cat 12 (Baltic Porter); 2nd - Cat 19 (American Barleywine)

Complete results at

http://www.masterhomebrewer.org/MCAB_XI_winners.htm.

Bloatarian Brewing League Bockfest 2009

Congratulations go to out to BURP's winners **Rick Garvin** and **Christine Johnbrier** for their 1st place Doppelbock.

Complete results at <http://www.bloatarian.org/>

January 2009 Monthly Competition Winning Recipe:

English IPA (by **Mel Thompson**):

Recipe for 5.5 gallons

Grain Bill:
11.5 # Maris Otter pale malt
12 oz. Crystal 40
6 oz. Biscuit malt
12 oz Cara Pils

Mash at 152 - 154 for 60 plus minutes or until conversion has taken place.

Sparge to collect 7 gallons of wort.

90 minute boil

Hops: (rather strange hopping schedule due to hop shortage)

1 oz. Magnum 12% AA for 60 minutes (30 minutes into boil)
1 oz. Mount Hood 3.8% AA for 30 minutes (60 minutes into boil)
1.3 oz. Willamette 4% AA for 10 minutes (80 minutes into boil)

1 oz Styrian Golding 5% AA for 1 minute (knock out)

Yeast: White Labs WLP 007 Dry English (Whitbread)
1000ml starter

Finings: Irish Moss added for the last 15 minutes of the boil. Gelatin added to keg.

One week in primary
One week in secondary
Kegged

OG - 1.068
FG - 1.015
IBU's - 62

Artz's Craft: Enlightenment Update

By Tim Artz, Minister of Enlightenment

The March BURP Meeting will feature a Gadget Showcase. Bring out your gadgets to show your fellow members your ingenious inventions and handy homebrew helpers. These can be simple or complex, large or small. I am planning to bring a custom hopback and wooden mash paddle. You may have things that help in brewing or serving your beer. Bring it all! We'll ask everyone to put their creations on display and to be available to discuss how it was made and how it is used. I would like to get some photos of the widgets on display and have each creator provide a short write-up to be e-mailed to me. If there is sufficient interest, I will work with the BURP web team to post the results on line.

As mentioned in last month's column, former MoE **Wendy Aaronson** is working on a Brewing Chemistry / Yeast propagation and microbiology class. Wendy and **Tim Pohlhaus** have put together a Mashing Biochemistry class for April, and are working on a Yeast Metabolism class for May. See Wendy's column for all of the details.

I have received a lot of positive feedback on my proposed educational agenda. Unfortunately, I find myself woefully short on volunteers to carry out some of the key elements that you have requested. I am going to take on a few of the items myself, but I really need folks to step up and give some of your time and know-how back to BURP. Otherwise, I guess it is time for me to do some arm twisting!

These three programs need your help:

- New brewer mentor program. This is all about expanding our knowledge by brewing with

others. Like me, I am sure a lot of you have fallen into some ruts in your brewing process. Sometimes working with another brewer turns on some lights and the result is better beer. I am looking for people who are willing to share their brewing day with one or more guests. See me to add your name to the list of possible mentors, then those who want to participate can contact you directly to work out the details.

- How to brew workshop (beginner level). There is interest in beginners advancing from extract to partial mash brewing. Who are the partial mash brewers out there? Please step forward, and I will work with you to turn your skills into a suitable class.
- Recipe formulation workshop. There is a lot of interest in this topic, but I am having trouble with the best way to present it in a class. My current thinking is that the main focus is on the various ingredients and their resultant impact on flavor. I would dwell less on brewing process. Consider this a work in progress, but let me know if you have other ideas.

I really hope we can make some headway on these programs, and have some of the results ready for this year's Spirit of Free Beer!

Class Announcement - Selected Topics in Brewing Science

By Wendy Aaronson

Are you curious about all those chemical processes that must take place to convert barley and hops to beer? Have you ever read the [Principles of Brewing Science](#) by George Fix and thought it was interesting, but you needed more explanation and discussion to fully understand the principles? Are you interested in small scale experiments that examine yeast metabolism and beer flavor or mashing chemistry and wort production? If the answer is yes to any of these questions, then you should participate in a new series of classes on brewing science. Brewing integrates many scientific disciplines - plant physiology, chemical engineering, biochemistry, and microbiology, so the field of topics is wide open. We are only limited by the number of volunteers who are willing to identify a topic and teach the class. If you have an expertise and are willing to teach a class or if you have an idea about a specific topic of interest, please send a message to aaronson@burp.org or call me at 301-762-6523 in the evening.

The lead-off instructor is **Tim Pohlhaus**, a new BURP member who is a professional brewer with a Ph.D. in

biochemistry. Tim will be covering mashing biochemistry and yeast metabolism in two sessions that are two hours. Although Tim will provide a short review of the process, participants should have a basic understanding of brewing.

MASHING BIOCHEMISTRY - April 22 from 7:30 p.m. until 9:30 p.m. at A.J. deLange's home in McLean, VA. - Class size is limited to 15 people. Pre-registration, including a \$5.00 class fee, is required. Registration closes on April 18. To register for the class, please send a message to aaronson@burp.org or call me at 301-762-6523 in the evening.

YEAST METABOLISM: To be determined for a date in May. Look for details on BURPLIST and the next newsletter.

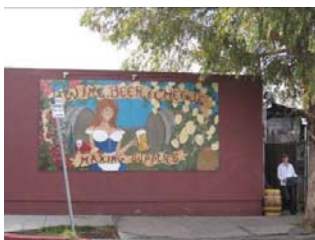
Homebrew Club Comparison

By Steve Marler

Introduction: During my last trip to California in February, I attended a Maltose Falcon's meeting. The meeting took place on Sunday, February 8 and it happened to be their annual chili cook-off.

Background: The Maltose Falcons are the oldest homebrew club in the country. They were founded in 1974. The club is sponsored by John Daume, who for the last 35 years has run a home winemaking shop. The Falcon's have met in all the various incarnations of John's shop. Some names of Falcons you might recognize are Steve Grossman, Sierra Nevada; John Maier, Rogue Ales; and Maribeth Raines-Casselman, Hollywood Blond.

Observations: The Maltose Falcons' have their own clubhouse in the rear of The Home Beer, Wine, Cheese Making Shop in Woodland Hills California. You have to walk through the shop and exit out the



fairly large room that also appears to be used for the shops extra storage.

back. Upon exiting you enter a small courtyard where there are two homemade containers for dispensing beer. Each one holds four corny kegs each. Through another door off the courtyard is the club house. It is a

When I arrived, the meeting was already in progress and all the seats were filled. The club officers were sitting at tables in front of the room. Behind them were two dry erase boards. They were in the midst of discussing which beer goes best with chili. The guy leading the discussing (Colin) had four types of beers listed on the board: Kolsch, Kriek, Doppel Bock, and porter. They had a few guys walking through the rows pouring samples of the beers during the discussion: Hollywood Blond, Lindemans, Altenmunster, and Anchor -- respectively. Colin personally thought that the porter would go best with Chili. Another guy got up and opened a magnum of Stone 10th Anniversary beer and that was poured for everyone to taste. Colin did not believe it would go well with chili.

During the next meeting segment, they discussed business. They talked about the BJCP class that they were conducting. The price was \$80, which included the cost of the exam.



They talked about the AHA convention, how it was virtually in their back yard, and that San Diego club QUAFF was bringing 30 kegs of beer and that the Falcons needed to do at least that much. They finished up talking about the Southern California Homebrewers Festival (campout) that was coming up. I talked to a guy later about it and he told me they have around a thousand people attend and that the event is incorporated separately from the club.

On the board, they also had 17 home brews listed and they ordered them appropriately for tasting. During this part of the meeting, the brewer of the beer would come up in front and talk about how they made the beer. While they talked, the beer pourers were providing everyone with samples. People would ask questions, and make comments and suggestions.



Half way through the tasting, they stopped to conduct the chili competition. If you wanted to try the chili, you paid \$5. I am not sure if they covered the costs of the chili makers or not. They did not

make the chilies on site; they were all in crock pots that were set up on another patio on the other side of the club house. You were given small sample of each one. There were seven chilies in the competition; however,

by the time I got out there they were scraping the bottoms of half of them. While I waited in line I noticed a three tier brewing system outside. One of the members told me that they used it for their club brews and for the classes they give.



After the chili competition, they were going to reconvene the meeting and taste the remaining home brews. I asked if this was how their meetings normally ran. It was, except for the chili competition. I bailed before the second half of the tasting began.

Conclusions: The Maltose Falcons are an active and well run club. They did not have as many women at this

meeting as we usually do. The club house is a distinct advantage, but I also think the club house drives how they conduct their meetings. They believe that they are unstructured, but it seemed to me that they were a lot more



structured than we are. Their membership appears to be more focused on home brewing than ours.

Recommendations: BURP might consider conducting a similar session where home brewers get up and talk about their beer while members taste them. I do not think that it should be the focus of a meeting like theirs, but it would be good for an educational session before or at the beginning of a meeting.

BURP might also consider looking at how they structured their Southern California Homebrewers Festival. If we were to use a similar structure for MASH Out it would reduce our liability and make some of the other clubs in the region bear some of the responsibility.

February Meeting Recap

By Andrew Clark

Photos Courtesy of Beth Madden

Many thanks to **Dave and Colleen Gleeson** (and - above all - their dogs) for opening up their house for the meeting on February 21st. The warmth of the sun and a well-positioned fire drew dozens to consume many bottles of potent beer on the lawn within shouting distance of the National Guard. Thankfully, no arrests were made. Along with the beer, food was also in

seemingly never-ending supply. From Scotch Bonnet and chipotle chili to king cake, we are grateful for everyone's culinary contributions. Reportedly, no one ate the baby.

Congratulations to the contestants in the monthly competition for best porter, especially the winners: **John Foulke** (1st Place: Baltic), **Bill Ridgely & Wendy Aaronson** (2nd Place: Brown), and **Mike Horkan** (3rd Place: Robust). Congratulations and thanks to the judges for keeping their cool after hours of deliberation (not inebriation). An honorable mention goes to **Kathryn Doiron** for daring to sample a mixture of two batches: a honey wheat and a jalapeño IPA (not for the faint of heart)!



Elizabeth and Ana Garvin along with our gracious hosts, Bristol and Logan Gleeson.



View from the Gleeson's Backyard.



Bob Warriner, Christine Newman and Robert Stevens.

Note: Andrew's band, Bingo's Soul Service, will be making their debut on March 26th at 8:30pm at Fireflies in the Del Ray section of Alexandria (1501 Mount Vernon Ave.). You can also see them on April 10th at O'Shaughnessy's in Old Town Alexandria (1324 King Street).

<http://tinyurl.com/9chsc2>

Trivial Beer-Suits

By Charlie Pavitt



This month's installment of this long-running series is once again based on Clive La Pensee's book "The Historical Companion to House-Brewing."

Consistently with the title, the author has included some great material on brewing history. We begin with the

water: here's a wonderful quote from a 1690 essay entitled "The Art of Brewing Ale and other Malt Liquors" by someone named Tryon: "What Water is best to make Mault? Running or River Water is to be preferred before either Spring, Well, or Pond Water, which do contain a certain Unctuous Virtue, or Saline Fatness, that it attracts or draws from the surface of the Earth...besides River Waters have not only the benefit of motion, but also the benevolent Influences of the Coelestial Bodies running in the open air and Light of Heaven which do by its fine vapours penetrate and purge it from its harsh Earthly Qualities" (page 32). According to La Pensee, all Tryon needed to say was that "there must be plenty of air in it and not too soft." But that's not all Tryon meant, because from a web search it appears that the Coelestial Bodies are those with astrological influences on earth - the planets, moon and sun - so river water is good because of both aeration and celestial forces.

In a surprisingly similar vein, Heinrich Knaust, Doctor and Royal and Crowned Poet Laureate, had this to say in 1575: "The first and foremost material for brewing is water that one can drink, wet and cold which taketh unto itself qualities and properties of the Things with which it is mixed and made up or with which it is decocted or boiled. For if it is cooked with cold adjuncts so it taketh cold properties and if it is cooked with warm adjuncts so it taketh warm properties and loseth and leaveth its own Nature" (page 35). I'm not clear on what warm and cold properties are, but at the website http://www.yinyanghouse.com/theory/herbalmedicine/warm_herbs_tcm, I found a list of herbs with warm properties, and at http://www.tcmcentral.com/TCM/Acu%20Info/About_Nutrition.html we are told that at the first sign of a cold we should eat food with warm properties such as miso soup with warm scallions. There was nothing analogous on the web concerning cold properties, but I guess beer with warm property adjuncts must be good for the

health, which I think Knaust, Doctor as he was, might have expected, as unfamiliar as he must have been with Asian alternative health programs.

This makes me wonder if hops were also an Asian health agent. According to La Pensee, they originated in Asia and have been recommended as treatment for insomnia, hysteria, indigestion, gout, premature ejaculation, and as an aphrodisiac, blood purifier, and aid to the complexion. They are of course related to cannabis, and La Pensee notes that during 19th century English hop harvests, youths would "take a cheap working holiday" to help. Apparently, the income was not the only incentive, as, according to someone named Monckton: "But if the pickers are merry and lighthearted on their way to the fields, with empty pockets, what are they on their return, after work is over and wages paid? Everything then is in the height of merriment, and of such an uproarious kind as the people of the East End delight in. Young men and girls, invigorated by their sojourn in the bracing country air, alike garland themselves with hops, and decorate themselves with gay ribbons. Laughing, dancing and singing they hurry to the station or along the road to London" (page 39). I dunno, I've harvested hops, but I didn't get high from it. Then again, our hops were pretty weak. Anyway, later in the book (page 49) La Pensee notes that "hops, like garlic, are above earthly criticism." Amen, on both counts.

Finally, here is La Pensee's account of gravity readings before the hydrometer: "The appointed beer tester appeared at a pre-arranged time at the brewery and the brewmaster poured an accepted aliquot of beer over a wooden bench. The tester sat in the beer, and in Germany usually wore stag's leather trousers for this purpose. He remained thus seated for a recognized time, his mood being maintained by more conventional testing of a doubtless representative sample of the beers, and then he attempted to stand up. Dried beer is very sticky and the tester assessed the original gravity of the beer by the difficulty he had in releasing himself from the wood bank. A beer of the very highest gravity had to lift the bank under the tester's backside." Enough said.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Mar 1989

The March 11, 1989 BURP meeting wasn't so much a meeting as a gathering - for a guided tour of the *British Brewing Co* in Glen Burnie, MD. The club had been invited for a personally guided tour by brewery president

Craig Stuart Paul, who greeted participants in the lobby. Craig introduced Brewmaster **Steve Parkes** and then divided the large crowd into two groups for the tour. The first group, made up of the more technically inclined, was led by Steve. The second group (which included late arriving BURPers) was led by Craig. Steve had studied at the Heriot-Watt University in Scotland for three years before first practicing his trade at the *Wiltshire* and *Tisbury* breweries in southern England. The flagship product of *British Brewing* was Oxford Class, an ale stylistically characterized as an Extra Special Bitter (ESB) or English Pale Ale. All ingredients for the beer except the water were imported from the UK, including 2-row pale malt, crystal malt, Fuggle and Styrian Golding hops, and Watney ale yeast. The 12-barrel brewhouse produced about 1,000 barrels in 1988, and at the time of the tour, plans were in place to increase output to 3,500 barrels annually. No bottled product was available at the time, but a bottling plant was being installed, and hopes were to have bottles available in 6-packs (for about \$5.25 each) by May. Steve explained that all current product was cleared using isinglass and then filtered through a .05 micron filter to remove yeast and particulate matter. The beer was then kegged and was about 14 days old at time of delivery to pubs. It had a shelf life under refrigeration of about 4 weeks. An occasional one-off seasonal beer was also produced, including the Santa Class winter warmer the club had enjoyed at its holiday banquet in Dec. At the time of the BURP tour, a batch of St Patty's Ale, in honor of the Saint's day on March 15, was just completing fermentation. I don't have a record of the style of this beer but suspect it was roughly in the Irish Red category. The beer debuted (and was well received) at the Brickskeller's Bock Tasting held on March 14 (although it certainly wasn't a bock beer).

The contents of the combined Feb-Mar 1989 edition of the BURP News was fully covered in last month's column.

10 Years Ago, Mar 1999

The March 1999 BURP meeting and club India Pale Ale (IPA) competition was held at the home of **Alison Skeel** in Kensington, MD. Good weather kept most activities except for competition judging outdoors in Alison's driveway. These included a silent auction for late BURP President **Ralph Semler's** remaining brewing equipment, which had been generously donated to the club by Ralph's family. Items still available included a Corona mill and several Cornelius kegs. The raffle, organized by Finance Minister **Doug Kruth**, consisted of a fine assortment of items recently purchased at the annual Blue-Gray Breweriana Show in Fredericksburg, which had been attended on behalf of the club by **Bruce Feist & Polly Goldman**. Several beer signs,

trays, and mirrors were included, as well as a number of bags of hops generously donated by club hop impresarios **Dave & Becky Pyle**. And, of course, in honor of St Patrick's Day, several Guinness shirts were included in the raffle.

The IPA competition was preceded by a commercial tasting and educational session organized by Minister of Enlightenment **Wendy Aaronson**. BJCP judge **Robert Stevens** presented 6 commercial examples of American and English pale ales and IPA's, describing the stylistic differences from a judge's point of view. Following the presentation, the competition, organized by **Dave & Becky**, was judged by **Colleen Cannon**, **Christie Newman**, and **Lynne Ragazzini**. The winners were: 1st Place, **Robbie Zev Ludwick** (American IPA); 2nd Place, **Bob Dawson & Steve Marler** (Celebration Ale clone); and 3rd Place, **Paul Fiorino** (English IPA).

The March 1999 BURP News announced a number of upcoming events (Spirit of Free Beer, National Homebrew Competition, and a special BURP reception for **Michael Jackson**, scheduled for May). Minister of Culture **Andy Anderson** updated club members on recent competition results, including a report on BURP's judging of the February AHA Club-Only "Weird Beer" competition (**Art Blanchard** represented BURP in this competition with his Rye Lager). Minister of Propaganda **Bill Ridgely** kicked off the first iteration of "electronic BURP News distribution", utilizing a downloadable PDF version of the newsletter uploaded each month to the BURP website. The "Recipe of the Month" was **Keith Chamberlin's** "Throw It Together ESB", winner of the 1998 BURP Real Ale Competition. The most interesting article in this newsletter, however, was BURP Webmaster **Lynn Ashley's** now famous dissertation on "The Making of a 100% Rye Beer". Yes, they said it couldn't be done, but Lynn managed through considerable perseverance to create a beer using one of the gummiest malted grains available. This very interesting article still holds an honored place on the BURP website and can be read in its entirety at <http://burp.burp.org/Default.aspx?tabid=393>.

BURP Prosperity Report

By Robert C. Stevens Minister of Prosperity

During the last couple of monthly meetings, **Ana Garvin** has done a great job selling raffle tickets and drawing the raffle winners. Speaking of the raffle, my basement is now overflowing with raffle prizes that **John Gardner** and **Colleen Cannon** have obtained during the past month. Since March is the Stout contest, the Grand Prize this month will be case of Victory Storm King. Just

remember, you cannot win any of these prizes if you do not buy raffle tickets.



BURP Treasury Summary

During February our income was \$142.76 greater than our expenses.

Income

- \$ 141.00- Raffle
- \$ 105.00- Membership

Expenses

\$ 123.00 Meeting supplies, Web hosting and other expenses

BURP assets as of 28 February 2009: \$20,255.18

"BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed item description, 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://www.burp.org>."

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History

BURPers are now aware of the excellent offer of a subscription to Brew Your Own magazine announced by **Max Green**. I've requested that one of these subscriptions be intended for the BURP li-beery. As promised in an earlier column, I will publish the link to the table of contents of the latest issue of this magazine as well as the latest issue of Zymurgy when each is received.

The most recent issue of Zymurgy (March/April 2009) has just arrived. You can view the table of contents at (http://www.beertown.org/homebrewing/zymurgy_magazine/current_issue.html). If you see an article of interest, simply contact me at ridgely@burp.org (or call 301-762-6523), and I'll make a copy of your requested article and bring it to the next BURP meeting (BURPer **Ralph Bucca's** article on "Stalking the Wild Meads" occupies the "Last Drop" column at the end of this issue). Also, note that both the Zymurgy and BYO

websites have fairly sophisticated search engines, so you can find info from past issues. I'll also be happy to make copies from older issues since I intend to keep at least 2 years of both publications (and all of the past special issues of Zymurgy). In addition to these periodicals, the club owns a number of issues of the now defunct Brewing Techniques magazine. These still contain a lot of great brewing info. While the full text of some articles is available for free on the Brewing Techniques archival site (<http://www.brewingtechniques.com/>), not all articles are available. If you see an article on the site that looks interesting, but the full text is not provided online, just contact me. We may have that issue in our collection, and I'll make a copy for you.

Remember, you can check out the BURP li-beery listing at any time at <http://burp.burp.org/Default.aspx?tabid=414>. If you would like a book loaned to you, just let me know, and it will be delivered to you at the next BURP meeting. And, as always, if there is a book that you feel should be added to the collection, please contact me at the address above.

If you are planning to brew a specific beer style and need some guidance, I may be able to help you with an appropriate publication. Just contact me at the e-mail address or phone number above.

And thanks, as always, for your support.

Cheers, Bill

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