

BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*"Beer that is not drunk had missed its vocation."
-Meyer Breslau, 1880*



Beth Madden, Editor
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July 2009

4305 Vermont Ave
Alexandria, VA 22304



July Meeting
Wheat and Wit Competition
Herndon, VA
Saturday, 25 July, 2009
1:00-6:00 PM

MASHOUT
Light Lager Competition
21-23 August, 2009
Cumberland, MD
Details Inside and at BURP.org

September Meeting
Amber Lager and Bock Competition
Gaithersburg, MD
Saturday, 26 September, 2009
1:00-6:00 PM

Rambling with Andy

By Andy Anderson, Fearless Leader

No excuses. Yup, no excuses. The "Dog Days of Summer" is usually when homebrewing in the DC area almost completely ceases; it's just too darn hot. But this year we are really getting a break. So far we have only had 4 days reach 90° F. And why am I bringing this up? Because, you no longer have the heat as an excuse not to brew. There is still time to brew ale for MASHOUT, so start heating your brewpots!

Speaking of MASHOUT, it's just around the corner. August 21-23 will see us on Popenoe Mountain. And speaking for myself, I can't wait. Also on the subject of Popenoe, I was sorry to hear that **Chuck Popenoe** (Pops) was in a car crash earlier this month and had to spend several days in the hospital. He's on the mend now, but I'm sure he would appreciate hearing some kind words from fellow BURPers. I hope to see you completely healed on your mountain, Pops!

Well, that was a fantastic meeting we had last month at **Pat and Janet Crowe's** house. The weather cooperated as all the Spirit of Free Beer (SoFB) prizes were awarded and the remaining SoFB beers were drunk. A.J. and Christine, your Ministers of Culture, had "Cheat Sheets" available which listed the brewer, style, and SoFB score for every beer that remained. That meant I had plenty of opportunities to hear people come up to me and say, "Wow! Your beer is really lousy!"

The July meeting will be at **Jay and Gretchen Nogle's** house in Herndon, VA. They have graciously

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.

offered the use of their swimming pool, so bring your swim suits, tanning oil, and the sunshine! While the July meeting has usually been at **Bruce Bennett** and **Nancy Cosier's** house out in Nokesville, & they were kind enough to volunteer to host again, we thought we would change things around this year simply for the sake of variety. It's great to have so many people willing to volunteer their houses for these monthly meetings; we are quite lucky that way.

And for those of you who read my article all the way to the end, it's time for the England update. For the benefit of those who just joined us, I announced a few months ago that I would be leaving in September for a 3 year work detail in England. That meant I would then have to resign the position of Fearless Leader and **Robert Stevens**, as Treasurer, would finish the last few months of my year in office. So, what's happened since then? Well, my organization has taken 4 months, as opposed to their initial estimate of one week, to send a letter to the organization that handles my movement. That means everything is hopelessly behind schedule, which means there is a pretty good chance you will still see me at the Christmas BURP meeting. Hmm ... what's that sigh I just heard? It's a sigh of relief from Robert ☺

In the meantime, go brew a beer!

From the Ministry of Culture

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

Many thanks go to those who entered the June Kolsch / Altbier competition at **Pat and Janet Crowe's** house in Annandale, VA. We had a total of five entries; one kolsch, two Dusseldorfer Alts, and two Northern German Alts. The winner of the contest was a Kolsch brewed by **Ed Bielaus**. Second place went to **Mel Thompson** with a Northern German Alt and third place went to Ed Bielaus with a Northern German Alt. Thanks also go out to our judges **Mark Hogenmiller** and **Colleen Cannon**.

Brewer of the Year

Mel Thompson continues in the lead with 30 points. In second place is Ed Bielaus with 17 points and in a close third is **Wendy Aaronson** and **Bill Ridgely** with 15 points each.

Judges

We are looking for volunteers to judge the Wheat, Witbier and Weizen competition on June 26th. If you are interested, please contact aj@burp.org.

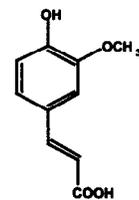
July 2009 Competition – American Wheat, Witbier & Weizen/Weissbier

July and the warm weather are upon us, and when that happens, what do we think of? Why wheat beer, of course. At this time of year while sitting in a German beer garden (and who of us wouldn't want to be sitting in a German beer garden this time of year) as our eye wanders from table to table, we are likely to see half or more of the patrons with tall, flared glasses containing a half liter of a turbid amber fluid topped with a cloud of foam in front of them. This is, of course, wheat beer, the subject of this article and of this month's BURP competition.

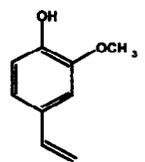
I (A.J.) well remember the first time I tasted wheat beer. I was in a Gaststätte in a small town just across the river from Frankfurt and so new to home brewing that my airplane reading material had been the Complete Joy of Homebrewing. The first swallow was a real surprise. Cloves! It said on the label (which I still have) "Gebraut von Prinz Luitpold von Bayern nach dem Bayerischen Reinheitsgebot" (brewed by Prince Luitpold of Bavaria according to the Bavarian Reinheitsgebot) and I knew even then that Nelke (clove) is not on the list: Gerste (barley), Hopfen (hops) and Wasser (water). But I distinctly remember telling the guy I was with "This beer has cloves in it!". I was not, on that occasion, bothered that Weizen (wheat) is not on the list either because this particular beer, Prinzregent Luitpold, was labeled as a Weissbier (white beer) and not as a Weizen. I never have figured out how Weizen equates to Gerste and thus does not violate the

Rheiheitsgebot but the clove, of course, comes from the particular yeast strains used which have the enzyme which can decarboxylate ferulic acid yielding 4-vinyl guaiacol. This substance is often used in perfumes and flavorants, and in combination with the relatively large quantities of amyl acetate often present in wheat beers, suggests bubblegum to many drinkers. Chemistry aside, this was definitely a new dimension in beer flavor for me and one I resolved to reproduce at home if I could. It was not until Wyeast introduced the Weihenstephan 68 strain, however, that it became possible for homebrewers to produce a genuine Bavarian Weizenbier.

Weizenbiers are brewed, often using decoction mashing techniques, with 60% or more wheat malt with the rest of the grain bill usually being Pilsner malt. Thus if water



ferulic acid



4-vinyl guaiacol

with positive residual alkalinity is used, some means will be needed to lower mashtun pH. A bit of acidulated malt, now carried by local home brew suppliers, is fine for this as is calcium chloride, but stay away from gypsum as a calcium source as the sulfate will play havoc with the traditional Hallertauer hops.

The strains which produce guaiacol are ale strains and are thus operated at relatively (to lager strains) high temperature, and the brewer has a fair amount of control over the final nature of the beer through the temperature he chooses. There is a rule of thumb that the sum of the Centigrade pitching and fermenting temperatures should be 30, and apparently most Bavarian wheat beer breweries adhere to this.

Wheat is largely responsible for the tangy, refreshing taste of wheat beer, but it also has high protein content which, with the typical high carbonation levels used, explain the "cloud" of foam referred to above but also increases the danger of a stuck mash appreciably. Rice hulls are always good insurance when brewing with wheat.

One of the more interesting aspects of commercial wheat beer producers is that they carbonate the beer in the same way that homebrewers do which is by the addition of priming sugar to the fermented beer at bottling. The sugar is usually in the form of Speise (literally "food") which is simply wort set aside for this purpose, and the brewery may also add additional yeast, often a lager strain, to ferment the Speise and produce carbonation to, on average, 4 volumes. Obviously, pouring a beer at this carbonation level from a keg is going to be problematic so that, while kegged Weizen is possible, most Weizens come from bottles.

It is traditional to roil up the yeast and the bottom of the bottle (after 4/5ths of it have been poured into the glass) and add the slurry to the beer in the glass. The result is referred to as "Mit Hefe trüben" (clouded with yeast) and the yeast themselves thus become an important part of the flavor profile of the beer. Filtered versions of Weizenbier (Krystal) are also sold as are dark and bock versions. The latter can be incredibly flavorful and almost thick from the high protein content.

Space doesn't permit an equally full treatment of Belgian Wit beer, which will also be judged this weekend. It is similar to Weizen in that it is an ale, in that a part of the grist is wheat, and that the yeasts produce hints of phenolics, but there are dramatic differences as well. The wheat is usually raw wheat, the phenolics are not nearly so pronounced, and the beers are often fermented partially by lactic acid bacteria (homebrewers usually add lactic acid to the finished beer), which make them tart and thus refreshing in the warm weather.

Most wits are boiled with coriander seed, which lends a delightful orange note, and Curacao (bitter) orange peel, which doesn't and has always been described as adding ham like flavor. Many finished wits are turbid not because they are served with their yeast resuspended but because of proteins from the raw wheat.

Artz's Craft: Enlightenment Update

By Tim Artz, Minister of Enlightenment

July already, but soon the weather will cool and we can fire our kettles! As reported in June, **Tim Pohlhaus** was invited to speak at the spring Master Brewers Association Technical Conference on the origins of lager yeast, and we are fortunate that he is willing to present this to interested BURP members at the July meeting.

Dot Artz has made contact with our bulk honey source. He reports that he has an ample supply of Sourwood honey from near Winchester, VA. He was pulling his supers last weekend, and we expect to hear from him in the next 2-3 weeks regarding delivery of our honey. Sourwood honey is quite an unexpected treat, as this is a rare find. Sourwood Honey is rarely sold outside the area in which it is produced because of supply and demand. Sourwood honey is light to medium in color. Usually mild in flavor, this honey varies from year to year. It is considered one of the best honeys by many and is produced mainly in the Blue Ridge and Allegheny Mountains. Sourwood is a tree that grows 40 to 60 feet and blooms from late June through July. The honey is definitely NOT sour! Good news for our mead and braggot makers.

As soon as we take delivery of our honey, I will set a date for a mead making class. We will cover a little bit about beekeeping and honey production, so attendees will know more about where the honey comes from and the wide variety of honey. Then we will explore a few techniques for making meads. If this is of interest to you, please send me an e-mail to add your name to my list. Attendance will be limited and there will be a nominal registration fee for materials.

Tim Pohlhaus and **Wendy Aaronson** are also working to set up a class in yeast metabolism, but most likely in September.

Response has been great for the our first Cider Harvest and Educational Event to be held on the second (Sept 13) or third (Sept 20) Sunday in September (actual date will be dependent on apple ripening) located at the Distillery Lane Ciderworks of Rob and Mike Miller located in Burkittsville, Maryland, about 20 minutes west of Frederick, MD. Make sure you check out their website at

<http://www.ciderapples.com/> and learn about the history of the farm.

So far we have about 31 adults and 10 children signed up and eyes on about 130 gallons of cider. Rob and Mike are excited about the event and assure us they can handle a few more. Let **Mark Hogenmiller** (mehogenmiller@verizon.net) know if you are interested in attending.

There will be an informal education session, some local activities for the kids, and a potluck Lunch. Pencil your calendars for September and look for more information next month.

A few other items that are still in the works for this year:

- **Dave Pyle** has agreed to host a Lambic blending session later in the year. We are still working to set a date and details.
- I am doing research in Sake-making, and once I feel comfortable enough with it, I plan to hold a Sake-making class. This will likely be a Winter class. Please contact me to let me know of your interest. Attendance will be limited, and the class may require multiple sessions.
- A few folks have approached me about a fermented foods series. That's right up my alley! So, as we head into Fall, look for me to do a series of sessions on sauerkraut, fermented hot sauces, sourdough baking, cheese making, and maybe even some fermented meats. Please contact me in the next few weeks if this is of interest to you. I would like to keep this to under 10 attendees.

As reported by **Bob Kepler**, we are looking at ways to better utilize our web site. Please let me know if there are things you would specifically like to see us do. My thought is to not duplicate the work of others on the web, but to maintain a repository of topics and information specific to our club's work. I would welcome your thought.

We continue to make good progress on the BURP educational program. Thanks to all of you who are helping out!



Last year's BOS panel at work (L-R - Rick Garvin, Calvin Perilloux, Phil Sides, Jim Busch)

Volunteers and Entries Needed for Montgomery County Fair Homebrew Competition Aug 8, 2009

By Bill Ridgely, Competition Organizer

The 14th annual Montgomery County Fair Homebrew Competition, to be held on the morning of Sat, Aug 8, 2009 at the fairgrounds in Gaithersburg, MD, is still in need of judges, stewards, and, of course, your entries. 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 (which officially opens on Aug 14) and free parking as well as a free breakfast and lunch at the competition. The entry fee for the competition is a very reasonable \$5, and only 2 bottles are required for each entry.

Best of Show Judging will be held on the Fairgrounds on Saturday, Aug 15, 2009 at 6:00 PM and will be open to the public. Several very experienced BURP judges have volunteered to serve on the BOS panel.

Please visit the competition webpage at http://g_a_b_s.tripod.com/ (that's g_a_b_s) for full details and judge, steward, and beer entry registration forms (Click on the "MCAF Competition" link).

I will be happy to collect all BURP competition entries at the July BURP meeting to be held on July 25. If you can't make the meeting, entries are being accepted at three local homebrew supply shops (*My Local Homebrew Shop* in Falls Church, *The Flying Barrel* in Frederick, and *Maryland Homebrew* in Columbia) until noon on Sat, Aug 1.

Thanks for your consideration, and I look forward to hearing from you! Cheers, Bill



MASHOUT logo courtesy of John Esparolini

22nd Annual MASHOUT Update

By Bill Ridgely, MASHOUT Coordinator

Registration is now open for the 22nd annual **Mid-Atlantic States Homebrewers CampOUT**, better known as **MASHOUT**. The dates are Friday, Aug 21 through Sunday, Aug 23. Lots of good information can be found on the MASHOUT "Frequently Asked Questions" page. The MASHOUT website can be accessed through the BURP website (just click on "Events" and then "MASHOUT 2009") or directly at <http://burp.burp.org/Default.aspx?tabid=989>. A downloadable registration form is available on the site. Just fill in the info and send it in, along with your check payable to BURP. Online registration is not possible at this time but may be available for future events. MASHOUT is expected to once again be a sellout, and the event is limited to 200 attendees, so don't lose out. Send your registration in as soon as possible.

Following last year's successful implementation of new security procedures, each attendee will be asked to present ID at the check-in station, and a wristband will be issued, one color coded for drinkers and a second for non-drinkers. These will need to be worn throughout the event.

Here is an update on some of the planning and activities ongoing for MASHOUT:

Cooking Teams – BURPer **Rick Garvin** will be serving as our "Bard of Barbeque" again this year. He will need help preparing meats for the grill as well as pulling the meats on Saturday. If you are willing to lend a hand, please contact Rick at rgarvin@garvin.us.

Rick is also in need of cutting boards, bear claws, and rubber gloves for meat pulling, as well as homemade barbeque sauces of all types. If you have a sauce you'd like to have featured at MASHOUT, please bring it along and label it with your name so the container can be returned to you at the end of the event. Help will also be needed shucking corn on the cob and preparing baking potatoes for Saturday's dinner.

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. 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 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 easier with many people helping out. 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 – Our ice vendor of many years has sold his business to a new company, Home City Ice. I am currently working with the new vendor to make sure ice can still be delivered to the MASHOUT site. So far, there have been no issues, and negotiations have gone smoothly. I hope to have further details in the very near future.

Homebrew Competition – The BURP Club will once again sponsor a homebrew competition, open to all event participants. The competition will be formally judged and will take place Saturday morning at 11:00 AM (Deadline for entries, 10:30 AM). This year's style category will be Light Lager (see <http://www.bjcp.org/2008styles/style01.php> for details). This competition will count toward 2009 BURP Brewer of the Year points for BURP winners.

Competition beers will be accepted in kegs, growlers, or bottles.

Call for judges - BJCP-accredited judges will be needed for the homebrew competition. If you would like to judge (or help steward) on Saturday, please contact competition coordinators **A.J. DeLange** (ajdel@cox.net) or **Christine Johnbrier** (cjbrier@rgarvin.us).

Entertainment - Great bands have been a tradition at MASHOUT for a number of years. For the last two years,

we have been fortunate to feature very special performances from the great Powerhouse Records recording artist **Tom Principato** and his virtuoso band. Tom has come to very much enjoy playing at MASHOUT, and it's hard to pass up entertainment from a musician of his caliber. This year, by request of many people, the show has been moved to Friday evening from 8:00 PM until midnight. Put on your dancing shoes and once again enjoy the sounds of the legendary "Master of the Telecaster", one of the finest blues guitarists (and blues vocalists) in the country and winner of multiple awards for his albums and live performances.

* **Special Note** * - Because the show has been moved to Friday, we are asking everyone to please arrive at the MASHOUT site prior to 8:00 PM. The large crowd at the barn makes it very difficult to clear the driveway for cars to get through, so your cooperation in arriving onsite as early as possible on Friday will be greatly appreciated.

This year's MASHOUT will also feature the 5th Annual Popenoe Mountain Pub Quiz. 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. Registration forms and rules for quiz teams will be available at the MASHOUT check-in station.

Finally, last year's "MASHOUT Quadrathlon" was so popular, plans are to hold it again. Teams will be formed to compete in events associated with beer and brewing (carboy race & bottle fill, beer tray race, etc), with nifty prizes given out to the winners. Plan to display your skills in this fun and entertaining event.

Other Activities - If you are a bicyclist, bring your bike along, as there is nearly always a ride scheduled on the Great Allegheny Passage rail trail (<http://www.atatrail.org/>) either Friday or Saturday.

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

I hope to see all of you at MASHOUT 2009, the best outdoor homebrewers gathering in the nation!

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jul 1989

Summer was in full blast (literally!) at the July 1989 BURP meeting, held at the home of **Bill Ridgely & Cindy Sabo** in Springfield, VA. The temperature at the start of the meeting was 95 degrees in the shade with humidity to match. Fortunately, there was lots of cool homebrew to keep the parched masses refreshed. And, as always, there was a proliferation of good food as well. The theme of this meeting was "summer brews", which, while undefined as a style, was represented by an abundance of tasty, refreshing, lighter-bodied beers. A "summer style" homebrew competition culminated the meeting, with 15 entries representing all manner of fine potables, including a bottle of "Raccoon Pilsner" entered by AHA President **Charlie Papazian**. The winners were chosen by popular ballot. Top brewers were: 1st Place - **Andy Beaulieu & John Kleinhans** for their "Liberation Pale Ale" (a simple extract beer with an ultraclean taste contributed through the use of recently-introduced liquid yeast); 2nd Place - BURP Prez **Tom McGonigle** for his "Demo Bräu" (the very simple extract beer he brewed during the April BURP meeting); 3rd Place - **Bill Peters** for his "Cheryl's Connoption Ale" (another very simple extract-based recipe). Reflecting the fact that all of the winning beers were extract brews, the prizes (donated by the **Brew Masters** shop in Rockville) were appropriately packages of malt extract from Irek's, Alexander's, and American Eagle. Meeting reporter **John Kleinhans'** comment at the end of his article was quite apropos - "All entries were quite good and well appreciated. For those non-recipients of awards, all we can say is "Sorry Charlie" - better luck next time".

The contents of the combined June/July 1989 issue of BURP News was fully covered in last month's history column.

10 Years Ago, Jul 1999

The July 1999 meeting, held at the home of **Kathy Koch** in Annandale, VA, was one of the most event-packed meetings ever. First up was an education session on the flavor profiles of various commercial and homebrewed meads conducted by **Mark Cassels**, a homebrewer who had recently moved to Shepardstown, WV to start a commercial meadery. Mark brought over 30 varieties of honey for everyone to sample, followed by a tasting of eight commercial and homebrewed meads. Participating in the discussion was BURPer **John Hallberg**, who was very close to opening his own meadery in Sperryville, VA. Those who participated in the session were encouraged to judge in the club cider

and mead competition scheduled for later in the meeting.

And this was not the only competition on the agenda. The first Battle of the Sexes, in which teams of two or more brewers of the same sex brewed a beer to a specific style, ran concurrently with the cider and mead competition. For this event, California Common was the designated style, but more specifically, a beer brewed as close to *Anchor Steam Beer* as possible. The winner was to be determined by an elite panel of professional brewers - **Bill Madden** of Capitol City Brewing, **Anning Smith** of Shenandoah Brewing, and **Chris Schwartz** of Potomac River Brewing. A keg of genuine *Anchor Steam* was provided to not only aid in the evaluation process but to provide refreshment for the main event of the meeting - the club's annual crab feast.

Fearless Leader **Steve Marler** said it best about the crab feast - "Crabs, Big Crabs, Lots of Big Crabs. And to go with the crabs, what could be better than Steam Beer, lots of Steam Beer". There were four bushels of succulent crabs provided by the club, and many of the 9 brewing teams (6 male and 2 female) that entered the Anchor clone competition also brought kegs in addition to the required 3 bottles. So yes, there were lots of crabs and lots of steam beers to enjoy.

While all present chowed down on the crabs, the hard working judging teams evaluated both the cider and mead and Anchor clone competitions. At meeting's end, the winners were announced. In the first competition, the blue ribbon went to **John Dittmann** (Still Cider); 2nd place to **Art Blanchard** (Blackberry Melomel); and 3rd place to **Mike Megown** (Sparkling Mead). The winners of the Battle of the Sexes were: 1st place - **Bill Ridgely & Bill Newman** ("The Babe Busters"); 2nd place - **Bob & Thomas Cooke** ("The Cookes"); and 3rd place - **Bob Dawson, Steve Marler, & Robert Stevens** ("Team DMS").

A copy of the flyer and registration form for MASHOUT 1999 (scheduled for Aug 27-29) was stapled onto the cover of each copy of the July issue of BURP News. Fearless Leader **Steve Marler** kicked off the issue with a review of the 1st 6 months of his reign, which included instituting a "brew buddy" mentoring program, introducing new club members at BURP meetings, and generally focusing BURP back into the homebrewing hobby. One of the homebrewing initiatives he felt was a true success was the first of his "brewing challenges" - the Battle of the Sexes. This idea was well received, and Steve hoped this success would be continued in future efforts. Enlightenment Minister **Wendy Aaronson** followed on the education theme with details of two classes being offered to BURP members - the first on brewing according to the Reinheitsgebot and the second

on preparation for taking the BJCP exam (which was scheduled for January 2000). Culture Minister **Andy Anderson** completed the educational theme with an article describing the characteristics of the July competition styles (ciders and meads).

BURP.ORG Website Update

By Bob Kepler, Co-Minister of the Web

I have been talking with the BURP officers about the direction and purpose of our website as part of an overall site review. In the process, I dug up some interesting facts in our server logs. Did you know that the most popular page (after the Home page) is the *Brew Forums Fermenter*, followed by *Blogs*, *Photo Gallery*, and the *C02 Suppliers* page? Our club-centric pages like *Next Meeting*, *Competition Results* and *Calendar* rank lower. The referral log shows Microsoft Live Search sends the most traffic our way (Google sends surprisingly little). Other sites link to BURP such as dcist.com (Savor coverage), micromatic.com and aquaticplantcentral.com (in their C02 listings), and Tom Principato's calendar page. When do they come? Wednesday is the busiest day, followed by Thursday then Tuesday. What about BURP-only traffic? 48 distinct BURP users have logged in over the last 60 days.

After talking about the website with the officers, some ideas and a wish-list arose. Now, I want to bring the discussion to the whole club. From a site admin perspective, I have to consider recurring publishing duties such as: who is authorized; what is the update frequency; the need to document our methods. From an officer perspective, the website can help organize, improve, and augment the efforts of each elected office (such as an Officer Handbook area to upload office\event related documents to help ensure knowledge transfer year over year). From a membership perspective, I need your help to identify site shortcomings, areas for improvement, and to suggest new features and functions to better serve our needs.

To this end, please take time to consider a few questions and send me feedback. If you wish to be included in a discussion forum on this topic, let me know and I will include you.

- What highly visible or frequently confronted challenges do you face when visiting our website?
- Are there content areas that are stale, missing, hard to find, or take too much time to perform?
- What drives you to visit the site? What pages do you most frequently visit?
- What keeps you away from using the website? Is it

no longer relevant; data is not compelling; the user interface cluttered?

- Is there a new area or improvement to an existing area you would like to see?

I have surveyed many other homebrew club websites, and I am pleased to see that ours has a robust feature-set by comparison. We owe a debt of gratitude to **Lynne Ashley** and the **Langlies**, who have grown and nurtured the site over the years. As a newly elected caretaker, I want to ensure that our site stays relevant to our membership. Your feedback is most welcome. Email me at kepler@burp.org. Cheers!

BURP Prosperity Report

By Robert C. Stevens Minister of Prosperity

Thanks to **Larry Koch** for pitching in and running the raffle at the meeting last month.

BURP financial Summary

The remainder of the SoFB expenses were paid last month, and the club checkbook currently has positive balance of \$137.51 for the year.

The total June income was \$360.00
 \$ 180.00-membership
 \$ 180.00-other income

The total June expenses were \$1,053.02
 \$50.00-Web host
 \$831.09-SoFB expenses
 \$171.93-Other expenses

BURP assets as of June 30, 2009: \$19,931.00

"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

The most recent issue of Zymurgy (Jul-Aug 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. This issue is of particular interest because 1) it contains the results of the 7th annual "Zymurgy Best Beers in America" survey and 2) it contains a great article by *Russian River* brewer **Vinnie Cilurzo** on how to brew the ultimate Double IPA, Vinnie's own "Pliny the Elder" (including Vinnie's detailed recipe for the beer scaled down to a 6-gal batch). By a strange (or maybe not so strange) coincidence, "Pliny" also is ranked as the #1 beer in America in the aforementioned survey. This is truly an issue not to be missed.

I have also just received the first club issue of Brew Your Own magazine (Jul-Aug 2009). As with Zymurgy, I will be happy to copy articles for any club member interested. You can view the contents of the issue at the BYO website (<http://byo.com/stories/issue/list/issues/262-julyaugust-2009>). This issue focuses on "Summer Suds" and has several good clone recipes for some of the better commercial summer seasonals.

And, as I've mentioned before, 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.

As I've been away on vacation for much of late June and early July, I've not had a chance to put in my request for new book purchases for the BURP li-beery, but the website is at least now up to date as far as what's currently in the collection. Please check it out 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.

Editor's Corner

By Beth Madden, Minister of Truth

Thanks to the BURP membership for their contributions to this newsletter. As always, I invite anyone interested in submitting anything from a feature or general interest articles to travelogues, recipes, etc. to do so. Please send to madfox@comcast.net.

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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)*