



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

Sometimes too much to drink is barely enough.
- Mark Twain



Beth Madden, Editor
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September 2009

4305 Vermont Ave
Alexandria, VA 22304



September Meeting
Amber Lager and Bock Competition
Gaithersburg, MD
Saturday, 26 September, 2009
12:00-6:00 PM
Information Inside

October Meeting
Sour Ale Competition
Arlington, VA
Saturday, 10 October, 2009
1:00-6:00 PM

November Meeting
Real Ale Competition
Saturday, 7 November 2009
Rockville, MD
1:00-6:00 PM

Rambling with Andy

By Andy Anderson, Fearless Leader

What's that I hear? Hmm ... something just fell, but what was it? Oh, right! It's the temperatures, which have been dropping, & we all know what that means: brewing season begins anew. Or, to put it more directly, time to start brewing those Real Ales for the November Real Ale meeting. It's a week earlier than normal this year (11/7), so start your brewing a little earlier. And while I've had a couple winning real ales created in only 2 weeks, the majority of real ales were more like 5 weeks old. So that's why I really believe that now is the time to brew your real ales for our November Real Ale event.

Just a quick comment for those who missed MASHOUT this year: you really missed a fine MASHOUT. Aside from a hard downpour on Friday morning, the weather really cooperated. But as is usually the case, the absolute best weather was Sunday, when everyone began packing up for the departure home. Between the plethora of diverse beers from which to choose, the Tom Principato Band, the tables groaning under the load of fine foods on Saturday night, & the relatively non-reeking port-a-johns, a fine time was had by all.

This month's meeting will be our Oktoberfest meeting, and it will take place at the Seneca Creek State Park in Montgomery County,

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.

MD. Just as a reminder, the park collects a \$2(MD) or \$3(out of state) entry fee for each person entering the park, based on your car's license plate. This year's meeting will also start at Noon, so come on out early. More details about this month's meeting can be found further in the newsletter.

Also, just a quick heads-up that the October meeting will be at **Bud and Helen Hensgen's** house in Arlington, VA on 10 October. October is turning out to be a very busy beer month with the Shirlington O'Fest on 10/3, the Chesapeake Real Ale Fest on 10/17, and the Northern Virginia Brewfest on 10/24. That means, plan your October schedule carefully. So, let's get our own meeting squeezed in on the Saturday of the Columbus Day weekend, on 10/10.

On a local note, it was great to hear that the future Mad Fox Brewery recently signed a lease on property in Falls Church. You can expect to start tasting some tasty **Bill Madden** beers by the spring of next year. But for now, you can always pester Bill and Rick for more details ☺

In the meantime, go brew a beer! Cheers!

From the Ministry of Culture

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

A good time was had by all at MASHOUT! Many thanks go to those who entered the Light Lager competition. We had a total of nine entries. The winner of the contest was **Cal Perilloux** with an American Premium. Cal also came in second with a Standard American Lager. Third place went to the **Aaronridge** Brewery (Bill & Wendy) with a Helles. Thanks also go out to our judges **Jim Rorick**, **Andy Anderson**, **Bob Kepler** and **Chris Mallon** from Clipper City Brewing.

Brewer of the Year

Mel Thompson continues in the lead with 30 points. In second place is **Ed Bielaus** with 18 points and in a close third is **Wendy Aaronson & Bill Ridgely** with 16 points each. Cal is now in a close run in fourth place with 14 points.

Judges

We are looking for volunteers to judge the Oktoberfest / Marzen / Bock competition on September 26th. If you are interested, please contact aj@burp.org.

September 2009 Competition – Oktoberfest / Marzen / Bock

On October 12, 1810 crown prince Ludwig (later Ludwig I – not “mad Ludwig”) of Bavaria wed Therese Saxe-Hildburghausen in a modest little affair held in a meadow (Wiese) just outside Munich that lasted 6 days culminating with a horse race on the 17th. The horse race was a bigger hit for the locals than old Louis turned out to be with Therese and so it was continued over the years with addition of carnival booths in 1816 and the assumption of responsibility for management of the whole affair taken over by the city in 1819. The duration of the party was extended, and it was slipped back into September in order to capitalize on the warmer (more thirst inducing) weather though it still always ends in early October.



Paintings of the couple. You can probably figure out which is which even though they are both wearing dresses.

Over 200 years later, it is still celebrated and has become the largest fair in the world. During the 2008 festival, 6.6 million litres of beer were consumed. To put this in perspective, that is 132,000 half hectoliter kegs or enough to fill 2 Olympic size swimming pools (50 x 25 m) to the required depth of 2 meters and a third to 1.28 m. Sales in 2008 were down 0.3 m litres from the previous year because of thirst and attendance-

suppressing cold, rainy weather. Still, one hundred four (104) oxen and over half a million chickens gave their lives to make the event a success. Oktoberfest is now celebrated in many places besides Bavaria. The September BURP meeting on Saturday is but one of 3 Oktoberfests to which one of your ministers (A.J.) has been invited (and requested to bring beer to – he actually hasn't been invited to any to which he is not expected to bring beer), and your MOCs feel that many of the readers would tell similar stories.

So what type of beer should be brought to the BURP (and other) Oktoberfests? Well, Oktoberfest, of course, but actually anything in BJCP categories 3 (European Amber Lager) or 5 (Bock), vom Faß (in kegs), if you please, but note that contest entries must be in bottles (2 required). And what is Oktoberfest beer? If lagers were plotted along an axis by strength (original gravity) the Kellerbiers would come first, then Helles, followed by the Pilsners and Dunkles, the Exports, the Viennas, the Oktoberfests, and finally the Bocks and Doppelbocks. Thus, a Vienna is distinguished from a Pilsner by slightly higher gravity but more importantly by the use of appreciable portions of higher kilned malts, in particular Vienna and Munich, which make Vienna a richly malty beer but not to the point of being cloyingly sweet or smelling or tasting of caramel (even though they are traditionally decocted). Schwechater Bier, the predecessor of Vienna (3A) and Märzen/Oktoberfest (3B) was the invention of Anton Dreher senior, who gave it the name Märzen because it was brewed through March and lagered in ice caves for consumption over the summer and in the fall. Originally "hell" (a pale Schwechater Bier is still sold by Brauerei Schwechat – the same one owned by the Dreher family in the past), it was launched (1841) just as the virtues of bottom fermenting yeast strains were recognized, and Dreher is often given credit as being the inventor of lager beer, though Gabriel Sedelmeyer (the GS on the Spaten label) was doing the same thing in Munich at the same time. What we call Märzen today is generally assumed to be based on Sedelmeyer's refinement of Dreher's original Vienna beer. Remember, with respect to the ice caves, that refrigeration was not installed in a brewery, one of Dreher's in Trieste, until 1877 (and shortly thereafter at Schwechat). While we are listing this

remarkable man's contributions to brewing, we should note that he also installed the first steam engine in a brewery (Schwechat) in 1848. Vienna and Märzen/Oktoberfest are distinguished by a slight difference in gravity but a noticeable increase in the intensity of malt richness but still without excess sweetness or noticeable caramel notes. Obviously, the stronger malt character and higher OG come from more, and/or a larger proportion of, high kilned malt. In this regard, it is interesting that the BJCP guidelines list the color range of Märzen/Oktoberfest as 7 – 14 SRM as opposed to 10 - 16 SRM for Vienna. In both cases, the hops are like the violas in a symphony orchestra. Without them the experience would be diminished, but they are not a prominent part of it. Accordingly, noble varieties are usually employed and at modest levels sufficient only to provide balance. There is disagreement about the water for these beers. Vienna water is carbonaceous as is Munich's, but there is little doubt in your MOCs' minds that Sedelmeyer and Dreher were both smart enough to know how to decarbonate it, and the "elegance" and "softness" (Fix) of these beers would seem to be consistent with water of low mineral content. Wherever the truth about bicarbonate may lie, it is clear that the water used should be low in sulfate in order to keep the hops muted.

The standard reference for VMO (Vienna/Märzen/Oktoberfest) is the Fix's "Marzen Oktoberfest Vienna" (No. 4 in the Brewers Publications Classic Beer Styles series), but it is somewhat dated in that it claims that no decent Vienna or Munich malt is available and so formulates with crystal malts. In the writers' opinions, the Munich and Vienna malts available today are very fine indeed.

If we keep going in the direction of increased gravity and color (exception: Maibock), we come to the Bock beers. Bocks, officially defined in Germany as Starkbiers, must have an OG of at least 16°P (sugar content of wort is 16 grams per 100 grams or 16% w/w) to qualify as Bock and 18°P as DoppelBock (double Bock). There is much speculation as to how these beers got their name. Bock means "billy goat" in German and many, if not most, commercial labels include a depiction of a goat, and one brewery hangs a little plastic goat

around the neck of each bottle. The most likely story is that the name derives from the northern German city of Einbeck, and the only remaining brewery in that city proclaims "Ohne Einbeck gäbs kein Bockbier" (without Einbeck there would be no Bock beer). Einbeck was known for its strong beers in the days of the Hanseatic League, and after its collapse, the Münchener still wanted them, so in 1540 Duke Ludwig X (no, he wasn't the mad one either) hired a brew master whose sole charge was duplication of the Einbeck beers. These would have been referred to, in Bavarian dialect, as Einpöckische Bier, which eventually presumably elided to Pöck and then Bock. But there are stories about goats too.

Bocks (with the exception of Maibock) are made essentially the same way as VMO: use Vienna and Munich malts, but use more of them with a higher proportion of the darker, richer Munich. Again hops are not the main player and again, because of this, noble varieties are preferred, though higher levels of hopping may be required to balance the additional maltiness (a beer of OG 17°P which achieved 60% RDF will have a residual sugar content of 6.8 grams per 100 grams, and that's a lot of sugar). Again, there is some question in the writer's mind about the water. The accepted authority on Bock is Darryl Richman's monograph "Bock" (No. 9 in the Classic Beer Styles series), and he calls for high bicarbonate levels to offset the acid in the Munich malt. Elsewhere, he notes that Munich brewers decarbonate their water. Munich malt isn't going to lower mash pH that much, and the nature of the flavor of a good Bock suggests that they are soft water (or moderately soft water) beers.

Dopplebocks are just one step up the scale from the traditional Bocks. These were the invention of the monks of Munich who brewed them very strong and fermented them to low RDF, thus leaving a lot of residual sugar which got the beers the designation Flußiges Brot (liquid bread), the intent being to have an allowable form of sustenance to get them through lent. Needless to say, a beer brewed to more than 18°P fermented with a modern, even moderately attenuative yeast strain is going to produce noticeable alcohol though they are certainly going to be powerful in terms of malt-derived Maillard flavors as well.

If even more flavor and alcohol are desired (and they are), brewers resort to removing the parts of a Dopplebock that aren't beer, i.e. water. This is done by freezing the beer and removing the slush that forms. This slush contains some flavor compounds but is mostly water, and so both alcohol and flavor concentrations are increased. The flavors become extremely intense and include the plum, raisin, prune type flavors associated with other strong beers. Alcohol content can go over 20% by volume.

It is important to remember that all these beers are lagers and that they are made using lager brewing and fermentation techniques. Control of mash pH, the use of decoctions, cool fermentation using an appropriate strain at proper pitching rates, and sufficient lagering at proper temperature are as important to VMO and Bock as to any other lager.

Important September Meeting Information

The following is important information that you will need to know before you leave for the meeting on the 26th:

Meeting Time: The meeting will start at 12:00 instead of 1:00. We need to vacate the park at dusk. This shouldn't be a problem since the sun does not set on the 26th until 7:00 PM, but it will allow us more time to enjoy the park and the Oktoberfest camaraderie.

Park Service Charge: When you enter the park at the gate, cars with Maryland tags will have to pay a \$2 per person service charge. Vehicles from all other states will have to pay \$3 per person.

Food: In honor of Oktoberfest, the club will be providing grilled brats and chicken for this meeting. Please follow normal protocol, however, of bringing more food that you can eat. Oktoberfest-themed dishes of all sorts will be especially appreciated.

Beer: Please bring plenty of beer to share. As always at this meeting, kegs are encouraged; however, please note that 2 bottles are required for competition entries. If you are bringing a jockey

box or similar dispensing device, please bring some kind of table to put it on.

Guests: Guests should be limited to only those who truly have an interest in joining the club. BURP is putting some effort into making this a great event for all club members, but there will only be so much club-provided food to go around.

Trash: There is no trash pickup at the park. Please put all trash in trash bags that will be provided. We will need people to carry trash out of the park and dispose of it. If you have a truck, please bring it.

Recreation: There is space around the Pavilion for recreational activities (Frisbee, volleyball etc.). There is even a 32 acre, 27 hole disc golf course (map at <http://www.dnr.state.md.us/publiclands/maps/senecadiscgolfmap.html>). Attendees are welcome to arrive early to bicycle or hike the roads and trails at the park or boat or fish on Clopper Lake (boat rentals are available, and there is a launch site for personal boats, canoes, and kayaks). If you are so inclined, please bring recreational equipment.

Dress: This is our annual Oktoberfest celebration. Dress in appropriate fest clothes if you have them.

Decorations & Music: If you have Oktoberfest decorations or music, please bring them so we can dress up the pavilion and provide the right atmosphere. BURP members should be onsite at the pavilion early to help decorate.

Further Info: Can be found at the park website - <http://www.dnr.state.md.us/publiclands/central/seneca.html>.

Artz's Craft: Enlightenment Update

By Tim Artz, Minister of Enlightenment

We have a busy educational agenda with lots of great opportunities for BURP members.

Dot and I trekked out to Linden, VA and took delivery of the BURP bulk honey a few weeks ago. 300 lbs. of honey is now working its way into the breweries and meaderies of BURPers. For those

who were hoping to get some of the leftovers, sorry, but it has all been spoken for. We ended up getting some very nice thistle/clover honey which should be great for meadmaking. Several folks have contacted me about signing up for a mead class. I have room for a few more. I am presently looking at the morning of Sunday, October 18, as the date. We will cover a bit on beekeeping and honey production, taste a variety of honeys, learn about techniques for making mead, and taste a few meads. There will be a \$5 cost per person to cover club expenses.

We had a fantastic time at the Miller Family's Distillery Lane Ciderworks last weekend. Their beautiful orchard must be seen to be believed. I have never seen so many well-grown rare types of apples. About 40 BURPers made the event a great success. We picked a variety of nice traditional cider apples, enjoyed a fine lunch, learned about cider making and the history of the farm, and we pressed a lot of apples. BURPers purchased about 200 gallons of cider, so there should be some great tasting in a few months. Make sure you check out the Ciderworks website at <http://www.ciderapples.com/>. Rob is already making plans for us to come back next year. Other apple varieties continue to ripen (he's got Roxbury Russett and Bramley's Seedling now), so get out there and make some great cider. I have four different ciders going, along with a crab apple cyser and a perry mead. Special thanks for **Mark Hogenmiller** for all of his work on organizing and cooking us some delicious lunch of brats and homemade kraut!





Vintage 50. Brewer's Alley in Frederick contributed 3 cases of bottled beer, including "1634 Ale", brewed in honor of the 375th anniversary of the founding of MD (an interesting beer brewed with rye malt, caraway seed, and a touch of molasses). This beer was served at the check-in table for the enjoyment of the volunteers there. Brewer **Geoff Lively** of Rock Bottom Bethesda also contributed bottled versions of his "Atom Smasher Barleywine" and two vintages of his "Trouble" Belgian strong ale. DuClaw hosted its annual "Firkin Friday" with a cask served on gravity Friday afternoon. This year's offering was a double coriander version of DuClaw's "Sawtooth Witbier". It was extremely tasty as a cask ale, with the additional coriander coming through nicely with the lower carbonation.

Be on the lookout for an e-mail from **Ty Ming** regarding a chance to make the transition from extract or partial mash brewing to all grain brewing. A lucky few individuals will have a chance to work and learn from Ty. We know he makes great beer; you can too!

I am still doing research in Sake-making, and once I feel comfortable enough with it, I plan to hold a Sake-making class. I drank a lot of Sake, and I got the ingredients, so I am making progress. 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.

There's more in the works, but we'll save it for next month!

MASHOUT 2009 Report

By Ben Schwalb & Bill Ridgely

The 22nd annual MASHOUT was another rousing success. Although quantity of attendees was down a wee bit, quality was not. Except for a Friday morning thunderstorm, the weather was great all weekend: sunny to partly cloudy, with daytime highs in the 80s. On Thursday, folks were treated to a big beautiful rainbow.

Commercial sponsors were in abundance once again, with kegs donated by Brewers Art, Clipper City, Dogfish Head, DuClaw, Franklin's, Front Street, Gordon Biersch Rockville, Mountain State, Oliver's (Pratt Street Alehouse), Victory, and

Prior to the DuClaw tapping, one site called Camp du Saison held a sour-ale tasting that included many homebrewed sours and saisons as well as commercial ones from Hansens, Mort Subite, Cantillon and Lindemans.

That night, the Tom Principato Band made another MASHOUT appearance and moved our feet with great music while we drank the last keg of Old Dominion Double IPA brewed at the now closed facility in Ashburn, VA (The keg had been donated by **Favio Garcia** of Old Dominion and brought to MASHOUT by BURP's **Mitch Pilchuk**). BURPer **Calvin Perilloux** got a Principato shout out and a dedicated song or two for feeding the band prior to the show with his awesome gumbo (also served to the crowd at the Saturday night supper). It was a beautiful night with thousands of stars visible. Amateur astronomer **Bill Prewitt** finally (after several cloudy MASHOUTs) had a chance to regale the crowd with his giant telescope "Leanne". Many attendees lined up to see the wonders of the universe, including the giant planet Jupiter (with 4 moons visible) and several impressive galaxies. At the bottom of the field, folks played a life size game of Jenga made from 2X4 pieces of wood (and brought by BURPers **Bob and Betsy Kepler**). At the trailer-mounted grill, head chef **Rick Garvin** and his team lit off the fire and rubbed down 140 lbs of pork butts for the Saturday evening barbeque.

On Saturday morning, a large group of bicyclists headed to Cumberland to ride the Allegheny

Passage rail-trail to Frostburg and back, a total of 32 miles round trip. In Frostburg, the group had a hearty lunch and great draft beer at the Draft Zone pub before enjoying the all-downhill return trip. Back on Popenoe Mountain, BURP Culture Minister **Christine Johnbrier** conducted the annual MASHOUT homebrew competition. This year's style was Light Lager. The aforementioned **Calvin Perilloux** took both 1st and 2nd place in the competition with his American Premium Lager and American Standard lager respectively. **Wendy Aaronson and Bill Ridgely** took 3rd with their Helles. In the afternoon, the Chesapeake Real Ale Brewers Society (CRABS) held their annual Big Beer Tasting, which drew about 50 people. It featured well over a dozen beers, four of which were paired with food. Can you say "chocolate-covered bacon"?



The Saturday night banquet featured more selections than can be listed here. As always, kudos go to Rick and his team for their hard work on preparing the delicious pulled pork barbeque. After dinner, awards were presented to the homebrew competition winners as well as the winning teams for **Jamie Langlie and Mac McEwan's** 5th Annual Popenoe Mountain Pub Quiz. It was nice to see the Poker Guys, the group of all-weekend poker players who have been making MASHOUT their annual reunion for many years now (coming from as far away as NH and OR), place 2nd in the quiz. The night sky was once again lit up with countless stars as folks gathered around the campfire to talk, sing, and play music.



Sunday was another beautiful day. The community breakfast had a lot of people cooking several varieties of pancakes, meats (including bacon and scrapple) and eggs. People said their bittersweet good-byes as we headed back to civilization, already looking forward to next year's gathering.

Photos of MASHOUT 2009 from several sources can be viewed on the BURP website at

<http://burp.burp.org/Default.aspx?tabid=292&path=Mashout>.



Sampling of MASHOUT XXII Photos

Courtesy of Bob Kepler and John Esparolini



MASHOUT XXII – Being At The Right Place At The Right Time

By Ralph Bucca

While Hurricane Bill was churning up the Mid-Atlantic Seaboard with high surf and rain, 180+ homebrewers were having fine weather, lots of great beer, and food while camping 200 miles inland in Western Maryland. The timing could not have been better. The rain that followed me from Frederick, Md. was over before I reached Popenoe Mtn., site of MASHOUT XXII.

I had just enough time to put up my tent to attend the official opening ceremony, the 5 PM tapping of Firkin Friday. For the last few years, DuClaw Brewing Co has presented Real Ale in a Firkin keg, 7.5 gallons approx. DuClaw brewers and MASHOUT regulars **Jim Wagner** and **Bo Lenck** brewed this year's offering, Sawtooth Witbier, with double coriander, which made it a little spicier for this event than the commercial version. You could notice the coriander, but it was not overpowering. However, it was just one of the many great brews on hand.

The infamous "keg row" had 20+ containers of donated commercial and homebrew to suit most anyone's palette. DuClaw had their Venom Pale Ale and Mysterium, Belgian Spiced Ale. Victory's Prima Pils, Vintage 50's Double IPA and Franklin's Anarchy Ale were featured. Of course, Dogfish Head had to show off with their Festina Peche, a very sour Peach Lambic. My favorite was the Clipper City Loose Cannon Pale Ale that was the

freshest and most refreshing of the brews. There were also many other commercial and homebrews too numerous to list or remember.

Besides sampling great beer and food, MASHOUT attendees were offered other activities. Friday night's musical event presented the Tom Principato Band, returning for the third straight year with their original mix of blues and rock to keep the crowd dancing.

On Saturday, cycling enthusiasts rode from Cumberland 16 miles with 1000' elevation gain to Frostburg's Draft Zone, a funky bar, where we were rewarded with a pizza and a fine micro brew draft selection to slake our thirst. We flew back downhill to Cumberland while pacing the ancient steam powered tourist train. Saturday night's pork barbecue plus donations from the attendees filled our bellies for quite awhile. The winners of the light Lager homebrew competition were BURP's own **Calvin Perilloux** taking first and second place and Hurricane **Bill Ridgely** and **Wendy Aaronson**, the event main organizers, taking third. The rest of Saturday night everyone wound down, hanging out at the campfire, listening to and playing music and continually finishing off the keg row brews.

The finale was the Sunday morning breakfast where a call for camp stoves brought a dozen chefs who cooked a wide variety of a.m. chow such as bacon, eggs, and blueberry and corn pancakes. In the bright sunshine we packed and left this mystical mountain site, but like good lemmings, only to return next year for MASHOUT XXIII.

5th Annual Popenoe Mountain Pub Quiz Results

By Jamie Langlie

This year's 5th Annual Popenoe Mountain Pub Quiz was a great success, with 12 teams submitting entries. The winners of the competition were:

1st Place -- Team Lost Cause won \$50 in gift certificates from Maryland Homebrew.
Members: **Tim Weil, Sean McIlvain, Ralph Bucca, Trevor Rose, Rod Rydlun**

2nd Place -- The Poker Guys won a \$25 gift certificate from Maryland Homebrew.

Members: **Joe Belt, Jan Lewandrowski, Brian Weber, Kirk Little, Steve Hedges**

3rd Place -- Team Wet Spots won assorted breweriana items.

Members: **Esther King, Jim Kelly, Mel Thompson, Robert Stevens, Anne Stevens**

Congratulations to all who participated!

MASHOUT 2009 Thank-Yous

*By Bill Ridgely
MASHOUT Coordinator*

The 22nd MASHOUT was a great success this year thanks once again to the hard work of many people. I'd like to take the opportunity to recognize all of the folks who contributed significant time and effort to the event. Many thanks to:

* First and foremost, **Chuck and Helen Popenoe** for once again allowing us to take over their wonderful mountaintop property for the weekend (Pops, as always, also coordinated preparation of the field, purchase of corn for Saturday dinner, and delivery of the port o' pots).

* **Joel Gallihue** of the Chesapeake Real Ale Brewers (CRABS) and **Les White** of the Free State Homebrew Club Guild for serving on the MASHOUT planning committee for the 2nd year in a row. Their participation has really helped with inter-club coordination, and they have both worked hard to make MASHOUT a true multi-club extravaganza.

* The "Bard of Barbeque" **Rick Garvin** for coordinating the barbeque team and working hard to make sure the meat is properly prepared, cooked, pulled, and served at the Saturday night supper. This involves an incredible amount of work, and we all owe Rick a debt of gratitude for taking the responsibility every year.

* **Bob and Kathleen Warriner** for once again coordinating the MASHOUT check-in table. And thanks also to all those who volunteered their time to man the check-in table over the weekend.

* **Jeanie Osburn** for serving as commercial sponsors coordinator for this year's event. There was an abundance of tasty beers for the thirsty

crowd, and a fair number of pro brewers showed up as well. Jeanie worked tirelessly to make sure all brewer needs were accommodated and there was excellent commercial beer on the mountain to complement the abundance of homebrew. And a special thanks goes out to all of the contributing brewers (Check out the sponsors page on the BURP website at:

<http://burp.burp.org/Default.aspx?tabid=993>.

* BURPer **Steve Owens** (who lives near Cumberland and doesn't make many meetings) for contributing his awesome 4-tap trailer-mounted bar to the event (plus a large tarp under which to place it). This was a welcome addition to the MASHOUT commercial beer scene.

* Culture Minister **Christine Johnbrier** for coordinating and running the Light Lager competition, not an easy task considering judges had to be coaxed to volunteer their time for the event.

* **Bob Kepler** for bringing and installing the lights for the Tom Principato show on Friday night. That really helped make the concert special. And thanks to **Bob & Betsy** for bringing the popular giant Jenga set to MASHOUT.

* **Bob Cooke** for making kegs of non-alcoholic beverages for the event and for coordinating with officials at Rocky Gap State Park to guarantee our continuing access to fresh water. Without water access, it would have been very difficult to make MASHOUT work. Bob also provides the rub for the pork for each MASHOUT.

* **Jamie Langlie** and **Mac McEwen** for conducting the "5th Annual Popenoe Mountain Pub Quiz". A fun time was had by all answering some whimsical and, in many cases, difficult questions.

* **Jim & Linda Rorick** for making coffee for all comers each morning (and helping with many other food-related MASHOUT chores).

* Our friends at **Maryland Homebrew** in Columbia, MD for contributing prizes to the homebrew competition and the pub quiz.

* My lovely and talented partner **Wendy Aaronson** for coordinating both the Saturday dinner and the Sunday breakfast.

As always, I'm sure I've left some people out here, so please accept my apologies if you are one of them. So many people help with this event that it's hard to keep track of everyone. A general "thank you" goes out to all of those who helped set up and take down the facilities and helped with food prep on Sat evening and Sun morning.

And finally, thanks to all those BURPers who served on the MASHOUT Planning Committee. Let's get together and do it again next year!

Trivial Beer-Suits Aug 2009

By Charlie Pavitt



According to John Tuck's "Private Brewer's Guide" (I spare everyone the full title this month), it was plenty tough to be a professional brewer in 1820 England. In fact, a Mr. Calvert, when appearing before the House of Commons Police Committee in 1817, was

asked why the quality of beer had diminished. He answered that the price of beer that the public could bear had not kept up with the increase in the cost of raw materials and "the articles of wear and tear," particularly considering that porter was a "necessary of life among the working class of people." The price of hops, in particular, had increased almost five-fold over the previous decade due to two seasons of crop failures; sound familiar? That for malt had also gone up, although more in the order of fifteen percent. And, according to Tuck, "there are persons hardy or witty enough to say, that the price of malt and hops is of little moment to the brewer, as substitutes are generally used. From many years of experience, I have not yet had the good fortune to discover the practice. If there is one, it nearly equals, in value, the philosopher's stone."

And this does not include the cost of a couple of employees, upkeep of delivery horses, fuel costs, rents, and payment for needed goods from craftspeople such as millers and carpenters. And

then, for those brewers who are also victuallers brewing their own (the term brewpub was coined a bit more recently) there are the taxes and excises; the beer license; duties for spirits, wines and tobaccos; taxes on the house, land, even windows; taxes for maintaining the pavement, lighting, and "watching" (police?); water use; and even quartering two soldiers. And that's not the end of it; Tuck complains that the victualler is "exposed to the mercy of every parish beadle, (I take it a derogatory term for low-ranking church worker), vagabond constable or patrol, or spiteful vindictive neighbor, who has only to write a letter, perhaps anonymously, to the licensing magistrate," after which "he may lose his whole property, and his family reduced to beggary...despoiled and ruined - his family turned into the street, at the infamous and uninquiring report of a scoundrel," whereas "any other person for five shillings, may dispute, and even carry his cause before the king." Further, "that should his landlord, or any other person, make him a present of a hare, or any description of game, he is liable to a penalty of ten pounds, for having such forbidden luxuries in his house." Many a respectable victualler has been ruined on this account.

The following penalties and fines were in force at that time: The local excise office was to be informed of all of the brewer's equipment; failure to do so resulted in 200 pounds and loss of the equipment. 50 pounds for not serving strong and weak beers in separate rooms. 200 pounds for keeping weak beer in containers holding more than 3 barrels. Brewers were to inform in writing the "officers of excise" of the amount of malt being used in brews; 200 pounds for using more or less than what is in writing. 200 pounds for beginning fermentation before the excise officers examined the wort for consistency with the written record. 200 pounds for failing to maintain proper records concerning sales. As mentioned in the previous column from this book, 100 pounds for the use of molasses, sugar, or honey and 200 pounds for any "drugs" other than malt and hops (plus 500 pounds for the "druggist" who sold it to the brewer). As for homebrewers, 50 pounds either for brewing for another person when a common commercial establishment exists or lending equipment to another homebrewer; I would be guilty on both counts. I've noted before in this column that

anyone who thinks that regulations are overbearing in this day and age need to read up on their history.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Sep 1989

The 2nd Mid-Atlantic States Homebrewers CampOUT (MASHOUT) was the club highlight of Sep 1989. The event was once again held at the farm of **George & Gabrielle Hagen** near Catoctin, MD (officially named "Valhalla" but often referred to as the "Mink Farm", although actual raising of these furry mammals was never in evidence). The Hagens were again very cordial hosts, and a great time was had by all. The main participants, as at the 1st MASHOUT, were the BURP club and the BUZZ club from Frederick (later renamed FOAM). BURPers contributed much of the effort to feed the masses at dinnertime on Saturday (chicken BBQ with contributed sides), and BUZZers (or should that be BUZZards?) took major responsibility for Sunday morning breakfast. The beer and camaraderie flowed freely over the weekend, the weather stayed warm and clear (making those swims in the farm pond around which everyone camped very refreshing), and at night, the music provided by attendees kept everyone lively. I recall in particular Pops on the fiddle and ukulele and FUZZer **Mark Buterbaugh** playing the dobro. My most notable recollection of the event, however, is of the participation of a very pleasant and well spoken gent (unknown to the majority of us at the time) named **Jerry Bailey**, who brought samples of a lager beer he planned to brew commercially by the end of September. The brewery, mistakenly reported in the BURP News as opening in Bethesda, actually opened in Ashburn, VA under the name *Old Dominion Brewing Co.* The recipe for the flagship beer that Jerry brought to MASHOUT, "Dominion Lager", had been purchased from **Carol Stoudt**, brewer at the Adamstown, PA brewery of the same name. We were all quite impressed with Jerry's interpretation and wished him well in his new endeavor (realizing, of course, that most new breweries at the time failed within a year). Of course, as we all now know, Jerry's brewery went on to become one of the most successful operations of its kind on the east coast.

The Sep 1989 BURP News was chock full of great writing as always. The article on wheat beer which began the previous month concluded with two simple recipes for brewing Bavarian-style weizenbier, one extract-based and the other a partial mash recipe provided by **Harold Gee** of the Brewmeisters Anonymous club in Mesa, AZ. The style is well suited to extract-based recipes as has been proven recently with an extract-based weizen winning the 2009 Spirit of Free Beer competition. Mention was also made in the newsletter of the high scores given to **Ralph Bucca's** "BURPer Weizen" entry in the recent AHA Club-Only competition. Ralph achieved an aggregate score of 37 out of 50 points for his beer, an excellent showing even if it did not place in the competition. The **Jim Dorsch** "Whole BURP Catalog" addressed an array of interesting topics, including a number of new beer-related publications coming online, including an Australian beer magazine going for the unheard of price of \$10 per issue. Jim also mentioned the availability of a newsletter put out by *British Brewing Co* called "Brewer's Briefs" (no relation to head brewer **Steve Parkes'** undergarments). An announcement of the opening of two new microbreweries appeared in this newsletter. The first, *Wild Goose Brewing*, was to be opened by two Brits, **Ted Garrish & Alan Pugsley**, in Cambridge, MD on Sep 15. And the aforementioned new brewery to be operated by **Jerry Bailey** (brewery name unknown at the time the newsletter went to press) was mentioned along with the incorrect Bethesda, MD location.

10 Years Ago, Sep 1999

Two events highlighted the club's Sep 1999 calendar. The first was the Mid-Atlantic Craft Brewers Festival and Millennium Rock Party, held for the first and only time at Nissan Pavilion at Stone Ridge, VA on Sep 18-19. According to **Mark Duros** of the Mid-Atlantic Assn of Craft Brewers, the annual festival was moved out of the District due to disapproval by the DC religious community as well as the District's very time consuming licensing process. Once Nissan was selected for the festival, it made sense to combine the beer event with a classic rock festival, featuring 10 different major acts over the two-day period. And as Mark mentioned in his announcement, "How often can

you sample truly great beers while listening to Blue Oyster Cult?" BURP members served as volunteer pourers and also hosted seminars on beer and brewing. Unfortunately, the event was sparsely attended (for various reasons, not the least of which was lack of any type of public transportation). But the beers (80 from 40 different breweries) were indeed great, as was the performance of BOC and other several other classic rock bands.

The monthly BURP meeting, traditionally the club's Oktoberfest celebration, was held the following Saturday at the home of **Tom & Colleen Cannon** in Fairfax, VA. This was a combined meeting with the Herndon Wort Hogs club, and the beer, food, music, and inter-club camaraderie made for a MASHOUT-like atmosphere. Lots of brats (prepared by **Jim & Linda Rorick and Jim Tyndall** of *T.R. James Catering Co*) along with an incredible array of contributed dishes were consumed by the crowd along with the many kegs of German-style lagers and other beers. There were two competitions held at the meeting. The formal, judged competition featured Porter. The winners of this competition were: 1st, **Andy Anderson** with a Brown Porter; 2nd, **Andy Anderson** again with a Robust Porter; and 3rd **Wendy Aaronson & Bill Ridgely** with a Robust Porter. Held concurrently with the formal competition was an informal Oktoberfest competition with all attendees voting on their favorite entries. The winners were: 1st, **Tom & Colleen Cannon** for their Fest; 2nd, **Dave Belman** for his Maerzen; and 3rd, **Mike McGown** for his fest-style Helles. Some nice photos of the meeting taken by **Jim Tyndall** can be viewed on the BURP website at <http://burp.org/meetings/199909.htm>.

The Sep 1999 issue of BURP News featured a nice report on MASHOUT 1999 by **Ben Schwalb** along with the requisite "thank you's" to the many people who helped put the event on. Following this, the subject of brewing competitions appeared to be the primary theme of the newsletter. Fearless Leader **Steve Marler** promoted his next "Brewer's Challenge", in which ten teams of two or more brewers would be given some base ingredients and then be allowed to add up to 1 pound each of any 3 other ingredients. The informal judging of the resulting brews was to take place at the October

BURP meeting. Steve also reminded BURPers about the upcoming Champagne (sparkling wine) competition to be held at the December holiday banquet. Culture Minister **Andy Anderson** expounded on the brewing guidelines for Porter, the style to be judged at the September BURP meeting. And ex-Culture Minister **Jay Adams** announced the upcoming Blue Ridge Brew Off, to be held near Asheville, NC in the area of Jay's new home. Hosted by Jay's local club, the Mountain Ale and Lager Tasters (MALT), the competition turned out to be well organized and conducted, and several BURP members made the trip down to serve as judges. Finally, Truth Minister **Delano DuGarm** revealed the recipe for his Sour Cherry Porter mentioned in the previous newsletter. Delano had already gained some fame for his concoctions made with sour cherries, in particular his Sour Cherry Port Wine, still recalled fondly by many club members from that time.

BURP Prosperity Report

By Robert C. Stevens Minister of Prosperity

There are a number of prizes for the raffle this month, so be sure to get your tickets.

BURP financial Summary

The August MASHOUT income was \$2045.00

The total expenses were

\$50.00 - Web host

\$4172.00 - MASHOUT expenses

All of the MASHOUT bills have been paid.

BURP assets as of September 16, 2009: \$20,738.00

Since MASHOUT ended having a \$528.00 positive balance, the BURP account is now positive \$952.21 for the year.

"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 Brew Your Own (Oct 2009) just arrived in the BURP li-beery. The contents will eventually be displayed online at <http://byo.com/stories/issue/list/issues/264-october-2009> (but none are listed so far). The lead article is "Imperial German Beers - Take Malty Classics Big and Extreme", written by respected German beer authority Horst Dornbusch. Several recipes are included for those of you into brewing these sorts of extreme beers. The Sep-Oct 2009 issue of Zymurgy is also now in the collection. Just in time for the BURP Real Ale Fest, the issue is devoted to English session beers. Check out the contents at (http://www.beertown.org/homebrewing/zymurgy_magazine/current_issue.html). As always, if you see an article of interest in either publication, 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.

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.

Again, I'm behind on new book purchases for the li-beery. It's been an extremely busy summer for me, but now that things are winding into cooler weather, I hope to get back on this project. The BURP website is 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.

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
Aaaaaaaaaaaaa, Drink!
(Al Lowry, 1994)*

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