



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

*Brewers enjoy working to make beer
as much as drinking beer instead of working.*

Harold Rudolph



Larry Koch, Editor
newsletter@burp.org

July 2010

9510 Bruce Drive
Silver Spring, MD 20901



July Meeting
At the Bennett-Cosier Residence
Nokesville, VA
Saturday July 24, 2010
Belly Up to the Bar

BURP Brew Ridge Trail Bus Trip
Saturday July 31, 2010

Montgomery County Fair
Homebrew Competition
Saturday August 7, 2010

MASHOut
August 20-22, 2010
Light Hybrid and Pilsner

September Meeting
Kensington, MD
All German Beers

Apple Harvest and Cider Educational Event
September 2010

Is it hot enough for you?

By Robert Stevens, Fearless Leader



Ok, standing over a propane burner in a 100 degree heat wave in order to brew is not a pleasant thought, but there are still lots of other BURP activities for you to participate in this summer.

Last month's meeting was graciously hosted by **Jay and Gretchen Nogle**. As well as thanks for opening their home and pool to us brewers of dubious reputation, further thanks must be extended to the Nogles for storing the large quantity of leftover SoFB entries. Even though everyone had the pleasure of trying a number of leftover SoFB beers of different styles, we didn't even come close to finishing them. The SoFB winners were recognized and awarded their metals and prizes. I must say, that I though the SoFB prizes were awesome. SoFB has to have some of the best homebrew competition prizes in the country. Thanks again to **Steve Marler** for organizing the SoFB prize drive and **Trish Koch** for collecting and allocating the prizes.

If you missed lounging around the pool at the last BURP meeting, you will have another chance as July's meeting hosts also have a pool. What better way to spend a hot July afternoon then sitting in a pool and sampling BURP member's homebrew.

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.

If you are looking for a way to stay cool and drink some good beer, come join us for the Brew Ridge Brewery Tour. **Dona Lee** is spearheading BURP's first bus trip in a number of years. It is scheduled for Saturday July 31st. Although the itinerary is still somewhat in flux, I am really looking forward to tasting **Jason Oliver's, Blue Mountain's, Star Hill's** and **South Street's** beers. As an added bonus we may get a chance to taste some cider at **Albermarle CiderWorks**. The trip should be lots of fun! The registration form for the trip can be found at <http://brew.burp.org/Events/BURPBrewRidgeTrailBusTrip.aspx>.

The Montgomery County fair's homebrewing competition is August 7th. It is a fun event to judge. If you are interested in judging or being a steward, contact **Bill Ridgely** or check out <http://g a b s.tripod.com/>

Registration is now open for MASHout '10 which will be held August 20th through the 22th this year. **Bill Ridgely** and the **SoFB committee** are hard at work making sure that this year's event is as successful as previous years. This year you will be able to register and pay for Mashout online using PayPal or a credit card. For details check out the BURP.org Mashout web page at <http://brew.burp.org/Events/MASHOUT2010.aspx>.

Speaking of the new website, in addition to paying your BURP dues by check and cash, you can also now pay your BURP dues utilizing PayPal. Hopefully, this online feature will make paying your BURP dues easier and more convenient. There is also a page of web links on BURP.org that include web sites that the Web committee thought you might find useful. We would like to build up this feature of BURP.org. Let us know what your favorite beer and brewing web sites are and we will include them on the BURP webpage. You can email your suggestions to the web committee at [Web Suggestions](mailto:WebSuggestions).

Look forward to seeing you all at the July BURP meeting and have a great summer.
Stay cool

BURP Apple Harvest and Cider Educational Event 2010

Cider Ye! Cider Ye! BURP is planning for our second Apple Harvest and Cider Educational Event to be held in

September, located at the Distillery Lane Ciderworks of Rob and Mike Miller located in Burkittsville, Maryland, about 20 minutes west of Frederick, MD. Due to the unusually hot weather the harvest may be earlier than last year (actual date will be dependent on apple ripening).

Reports from Rob are that this an "off" year for the biennial fruit, although it still looks pretty decent for nearly every variety. The Kingston Black are a bit sparse this year, but there will be plenty for BURP. They are very excited for us to return this year and are planning a few new things. BURPers will be interested to know that Distillery Lane Ciderworks has received their federal and state winery licenses.

Stay tuned for details in August. Those interested in helping out should contact Mark Hogenmiller at prosperity@burp.org or Tim Artz at Enlightenment@BURP.org.

Registration for MASHOUT 2010 is Open!

By Bill Ridgely, MASHOUT Coordinator



Registration for the 23rd annual Mid-Atlantic States Homebrewers CampOUT, better known as MASHOUT, is now open!! Full details and registration options are available on the BURP webpage at <http://burp.org>. The dates are Friday, Aug 20 through Sunday, Aug 22. Loads of fun events are always in store at MASHOUT, including the traditional barbecue dinner

on Saturday (You will be asked only to contribute an appetizer, soup, salad, side dish, or dessert), and pancake breakfast on Sunday morning. Regional beers will also be featured along with homebrew. A number of great breweries from throughout the Mid-Atlantic region support the event each year with beer contributions. However, the emphasis is always on homebrew, and we hope you'll bring at least a keg or case of your finest to share with 200 of your best friends on the mountaintop.

For the first time, registration for MASHOUT can now be done using PayPal! Just follow the link on the MASHOUT homepage. There are limited options at this time (registration for an Adult Individual, Adult Couple, or Adult Couple with One Child Age 2-12). BURP is still new to the PayPal scene, and we are investigating moving to a "PayPal Store" model in the future. But for now, the available options should cover the majority of those registering. And, of course, you may still use the downloadable registration form and mail a check as in past years.

The MASHOUT FAQ will be updated regularly with information on the event and various activities as they are added to the schedule.

I look forward to seeing you at MASHOUT 2010, the largest and best outdoor homebrew event in the country!

Artz's Craft: Enlightenment Update

By Tim Artz



It's too hot to brew, but hopefully folks have plenty of beer squirreled away to last through the summer. Speaking of squirrels, I hate them. They are stripping my fruit trees of every last apple and pear. Luckily, we have a plan coming together for a repeat of last year's cider event in Jefferson, MD.

Mark Hogenmiller and I will be your organizers for a fun day at the orchard. The current plan is for Saturday, September 18th, and rain date of the 19th. There will be apple picking, pressing, and other fun, educational stuff. BURP will provide some lunch, with attendees also bringing some dishes and beverages to share. It would be especially great if the folks who came out last year can bring some of their cider to share and compare. We will need to know who is coming (for lunch head count and other planning purposes) and we will need to know how much cider each person wants to get (so we know how to plan the picking and pressing schedule.) Please let me know as soon as possible, and I will be responsible for the attendees list. If you want cider, but cannot attend, do not let me know that. Work with

someone who is attending so they can be responsible for your needs. Last year, the custom pressed cider was \$8 per gallon and the pre-pressed cider was \$6.50 per gallon. We don't have prices for this year yet.

I am still planning on a **Bulk Honey Buy**. To once again address the Frequently Asked Questions.....**Quantity:** Again, this year, if we do a bulk buy, it will be strictly in gallon increments. A gallon is roughly 12 lbs. This will help me avoid weighing all of the odd sizes of containers. **Variety:** Last year the honey we got was mostly thistle. The honey we get will not be a single varietal honey, but will be based on what the local beekeepers produce. It will be high quality, local honey. Our local beekeepers need all the help they can get. **Price:** Last year's price was \$2 per lb (\$24 per gallon). I expect this will be about the same this year, but it is dependent on market prices that are unknown at this point. We are not going for the cheapest honey, we are going for a well-produced, local product. **Date of delivery:** Timing of delivery depends on when the beekeepers extract their supers. Last year, this was September. Beekeeping is a tricky business, dependent on weather and many other factors. If anyone has other questions, please get them to me and I will do my best to answer.

If you want to get in on the bulk honey buy, now is the time to get your name on my list. This is not a commitment to buy, it is just to help me estimate how much we need. As we get closer to the delivery time, I will confirm with each person who was on my list.

Next in the works will be a mead class....stay tuned for details!

Thanks everyone!

June Meeting Report

SoFB winning beers, food, Belgian and French club homebrew completion, pool, SoFB non-winning beers, SoFB thanks, SoFB awards, raffle.

Come on, people. Someone's got to step up and write the meeting report!

Volunteers and Entries Still Needed for Montgomery County Fair Homebrew Competition Aug 7, 2010

By Bill Ridgely, Competition Organizer

The 15th annual Montgomery County Agricultural Fair Homebrew Competition, to be held on the morning of Sat, Aug 7, 2010 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 13) 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 14, 2010 at 6:00 PM and will be open to the public. Several very experienced BURP judges volunteer each year to serve on the BOS panel.

Please visit the competition webpage at http://g_a_b_s.tripod.com/ for full details and judge, steward, and beer entry registration forms (Click on the "MCAF Competition" link). If you would like to judge, you can also contact Judge Coordinator **Tom Cannon** directly at cannon@burp.org. Stewards may contact me directly at ridgely@burp.org.

I'm also pleased to announce that Growlers Brewpub in Gaithersburg has agreed to brew the Best of Show winning recipe from this year's competition. The new brewers at Growlers are producing some exceptionally fine beers, and they are very enthusiastic about the competition and about brewing the winning beer. We're very happy to have them onboard as a sponsor.

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, Jul 31. I will not be at the upcoming BURP meeting on July 24, so I won't be able to collect BURP entries at the meeting. However, MD BURPers are more than welcome to drop off entries at my home in Rockville (just contact me first). And I'll be happy to hook up with VA BURPers for a beer (and to collect your entries) at *Mad Fox Brewing*.

Thanks for your consideration!

AHA Summertime Brews in Minnesota – My First Time's a Charm

By Jim Hanson

Prior to attending the AHA Conference in Bloomington, MN; I pondered to myself regarding how best to enjoy this year's AHA planned events. After all, while I have been honored in the past to assist in brewing batches of beer with **Mike Horkan** and **Alan Hew**, respectively; I cannot yet take credit for yet brewing my own batch of beer. However, as I report the events of the AHA conference which I attended from July 16th (pre-conference event) to the Awards Banquet on July 19th; it will be apparent that the AHA conference offers something for everyone to relish, from the experienced homebrewer to the beerlover who enjoys supporting their AHA registered Homebrew Club.

June 16th – Registration and pre-conference events
Participants completing registration were awarded SWAG bags that included one Homebrew and 1 Mead or Cider that were brewed by members of the Minnesota Home Brewers Association. They were delicious! The events of the day included: a brunch, a tour of multiple Twin Cities breweries (Minneapolis/St. Paul), a Pub Crawl, a party hosted by Brewing Network & Northern Brewer; the BJCP Reception, and my choice – a baseball game at the new Target Field between the hometown Twins and Colorado Rockies. A beautiful ballpark - Summit Brewing (whose founder Mark Stutrud gave the conference Keynote address) has a presence in the park with their Pale Ale (tasty) and no doubt will be expanding their tap offerings at Target Field in future years.

June 17th – Seminars and Judgment Day (AHA National Competition).

I was fortunate enough to be able to steward the morning session of the National Competition. Back in April, I stewarded the AHA first round at Yards Brewing in Philly, where BURP member (and excellent homebrewer) **Mike Reinitz** served as a judge in the first round. I mention Mike because he offered to steward on June 17th; but the local organizing committee exhibited some organizational quirks which did not slot him to assist with stewarding. Regarding my good fortune; I was able to steward Category 12 – Porters, and notable judges I had the honor to serve were BURP's **Bill Ridgely**, Maryland HomeBrewers Guild President **Les White**, and Head Judge **Steve Piatz** (known to certain BURP BJCP registered judges – Steve

has been grading BJCP exams for the AHA since 1997). These three have an admirable approach to judging – drink 'em, score 'em, and move on! After stewarding, I attended the seminar Hops in Brewing (highly technical) which addressed the effects of Humalones in developing taste profiles. After striving to comprehend the chemical formulas illustrated in that session; I was ready for Pro Brewers Night. And they were ready for everybody. White Labs gave all attendees a commemorative sampler glass, and nearly 50 craft breweries participated that evening.

June 18th – Sightseeing and AHA Club night.

The twin cities is delightful in the summer, and I had to venture into downtown Minneapolis on this day to check out the town. After cheering the U.S. Soccer team on to a come from behind tie (bad ref call prevented the win) in the Lions Pub at 10 AM (while enjoying a Fulton IPA – brewed in Minneapolis); I checked out the Mississippi River waterfront. The historical area and the trendy neighborhood east of Nicollette Island were both very cool. Getting back to the AHA, the Club night was a blast. The food and homebrew pairings offered by the participating clubs reminded me of SAVOR with a bohemian flair. The Club themes were also outstanding. Some of those worthy of mention were: 1) Foam Blowers of Indiana (FBI) in their G-man costumes, 2) Marshfield Area Society of Homebrewers (MASH) from Wisconsin – who's medical unit breathed life support into the evenings festivities, and 3) the Midnight Homebrewers League from Westminster, MD and their fantastic food offerings commemorating the Chesapeake Bay.

June 19th – Seminars, Mall of America, and the Grand Banquet

At 9am; I attended an excellent seminar conducted by Mark Tanner – Crafting Award Winning Extract and Partial- Grain Beer. Although sparsely attended; it was great for me personally. The ideas presented by this award winning brewer give me confidence in developing a plan of action to begin homebrewing small batches of extract beers on my own. At 10:15– When Homebrewers Go Pro: Starting our own Brewery. One of the speakers was BURP's **Rick Garvin** who discussed the Mad Fox Brewing Company of Falls Church, VA. This seminar was attended by nearly 200 people. Rick's presentation really gave me an appreciation of the tremendous sacrifices and hard work necessary to make Mad Fox Brewing a reality. After spending a few hours in the afternoon at the Mall of America, I attended the Grand Banquet and Awards Ceremony. Despite a line of people just shy of 1K, BURP members were able to procure their own table for the evening. Besides myself, **Mike, Rick, Bill, Wendy Aaronson, Christine Johnbrier, Steve Marler, William Kupski, and John**

Syms sat at that table. A delicious meal was prepared by "Homebrew Chef" Sean Paxton utilizing various Rogue beers as ingredients in each course. After enjoying the meal; the BURP table provided thunderous applause and oratory when **Lyle Brown** took the Silver Medal in the Dark Lager Category for his Schwarzbier. After the ceremony, the usual BURP suspects listed above (not me) paid their respects to newlyweds that held their reception at the Convention Hotel. The happy couple crashed the AHA Hospitality Suite after their big day, and the AHA members bidding the final farewell to the conference carried on into the Sunday morning hours.

Moral of my Story – If you are able- attend an AHA conference sometime in your life. There is something for everyone!!!

Andy's European Beer Journal Seeking Ale in Cornwall

By Andy Anderson



So, Kathy & I just returned from a week spent on holiday in Devon & Cornwall, the SW corner of England. (At this point I can hear several BURPers exclaiming, "Your whole England Exchange Program is a taxpayer-subsidized holiday. To which I respond, "So what's your point?") Anyway, I figured this would be a good opportunity to experience a sub-set of English Real Ale and try to figure out what separates these beers from the rest of English ale. We even scheduled a brewery tour (St. Austell), but purely for research purposes.

But first a word or two of explanation on Devon & Cornwall. This is where (especially Cornwall) the English go for a week or two every summer on holiday. It's as if different sections of England take their turn each summer driving down to the coastal beach areas of the SW tip of England. That translates into traffic jams on single lane roads as well as lots of London accents mixed in with the various West Country dialects. It is pretty country (it reminds me of Cape Cod), but is the beer worth it?

While Devon has a bit more diversity in the number of regional breweries and fascinating pubs, it turns out that most of the ale brewed and served in Cornwall comes from just two breweries: St. Austell and Sharps. St. Austell (40,000 barrels per year) dates back to 1851, although the specific beer that represents 70% of their trade, Tribute, was just introduced around 2000. Sharps (35,000 barrels per year) is a new brewery which just started operations in 1994, and their main product is called Doom Bar. What this means is that a new beer from St. Austell and a new brewery in Sharps have changed the face of ale-drinking in Cornwall. You also don't see the older traditional real ales (Bass, Pedigree, Youngs, etc.) very much anymore. This means the average ale available in a decent real ale pub is completely different from my experiences when I last visited 14 years ago.



Based upon what I experienced, I would say that there are some common traits in Cornish Ales. They are malt-dominated, meaning the hop bittering is relatively low, there is also little hop aroma, and final gravities tend to be slightly higher than for other English real ales of similar OG's. While there are some fruit esters evident in some examples, they tend not to be as fruity as ales I've found outside of Cornwall. Finally, while some examples are served through a sparkler, the best pints quite often came from gravity taps, meaning the beers are well-conditioned to begin with (as opposed to many Northern ales which are intentionally under-conditioned because of the intended use of the sparkler.)

I have a theory about the relatively low hopping rates of these Cornish ales, and it all has to do with transportation. The traditional hop fields of England lie in Kent. That is a county in the far SE of England. Hops are/were not grown in Cornwall because they get too much rain in the West of England. Cornwall is on the opposite side of the country from Kent and the hop fields. In fact, the distance between St. Austell, Cornwall and Dover, Kent is actually just about the same

as from London to Scotland. Given the long distance from the Kent hop fields, it only makes sense that increased transportation costs would make hops more expensive in Cornwall. Over time this would drive the brewers to use less hops in their beers (which is also, supposedly, why Scottish Ales are less-hopped than their English counter-parts), and change the taste-buds of Cornish drinkers to expect only low-hopped ales. I don't know; it's only a theory. But I can definitely say that Cornish beers are lower-hopped and more malt-dominated than the average English real ale.

All that being said, the best beer of the trip was also a new discovery for me and it did have a hop character. It is Dartmoor Ale, and is brewed by St. Austell. I suppose one reason why I liked it so much was the decent hop bitterness in the beer, but mainly I liked it because the beer was balanced so well. That Dartmoor Ale became a calibration test for Kathy and me as we visited many new pubs. If they served the Dartmoor Ale well (and it was a common offering), then we knew the pub cared about cellarmanship.

Now, what about the pubs? There are some gorgeous pubs in Devon, and some really quite nice ones in Cornwall. But I really think the Cornish pubs are fighting Mother Nature. Because so many people visit Cornwall for the ocean & beaches, pubs are not as much of a focal point for a Cornish village. While that may be the case, you can bet that this intrepid reporter still spent many an hour doing his due-diligence sampling all there was to offer before reporting these findings to you. ☺



Anyway, that's it for this month. If you have any follow-up questions, you can always reach me via email. Similarly, if you have ideas for columns, please drop me a line. In the meantime, I think it's time for another pint of research. ☺

Cheers, Andy Andybrews@gmail.com

Trivial Beer-Suits

By Charlie Pavitt



Wine is but a single broth,
Ale is meat, drink and cloth
16th century English
proverb

With this month's installment I begin a series on fermented foods, an idea suggested by a couple of people, armed not only with the web but primarily with the Handbook of Indigenous

Fermented Foods, in a second revised and expanded edition and edited by Keith H. Steinkraus. First up to bat is tempeh, both because it is the first one covered in the book in a 90-pages-of-text-11-pages-of-references chapter co-authored by 49 different people and because I have a soft spot in my heart for Indonesia (particularly its music). Indonesia is the ancestral home of tempeh (they spell it without the h at the end), and they've been making the stuff for hundreds of years. It is a product of that wonder food, the soybean, and as such is a good protein source, particularly for non-meat-eaters. In addition, the traditional Indonesian preparation method leaves behind various members of the Vitamin B family, most notably B12, although apparently that is less the case when made in other countries.

I found the process of producing tempeh from soybeans as described in the Handbook to be particularly interesting, as I could not help but relate it to beer brewing, although there are quite a few differences. Beans are first cleaned and dried, and then the hulls are cracked, allowing for the removal of the hulls either through pulling or soaking the hull off. The good stuff is then hydrated, after which a "first fermentation" is performed by soaking it in lactic acid or something similar, which apparently makes it appetizing for bacterial growth, increasing its acidification. After a bit the bacteria have done their bit and the stuff is boiled for an hour or so, which kills the bacteria and softens the food-to-be, both good things. After draining, cooling, and drying comes the second fermentation, this time with a mold, lasting about a day. Traditionally, large plant leaves (often banana) were used during fermentation as a temporary storage, as they appear to have the right Goldilocks (not too little, not too much) permeability for oxygen, water, and heat (about 30 degrees C); nowadays in the west, fermenters of a sort are employed. The result is a cake-like texture ready to cook. One can cut slices off of the cake and deep fry

them for 3 to 5 minutes or boil them for about 10 minutes. As with most soy products, they don't have much flavor but pick up that contained in foods they are mixed in.

Although soybeans are the norm, the process can apparently work with most beans and grains; peanuts are a popular alternative. It also works with coconuts, but the traditional Javanese preparation method left the bacteria, which according to Wikipedia, lead commonly to fatalities and the government banning its production, although to quote the author "clandestine manufacture continues due to the superior culinary value."

I'm very fond of water,
I drink it noon and night;
Not Rechab's son or daughter
Had therein more delight.

At luncheon too I drink it,
And strength it seems to bring;
When really good I think it
A liquor for a king.

But I forgot to mention –
'Tis best to be sincere –
I use an old invention
That turns it into beer.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jul 1990

The July 1990 BURP meeting was held at the home of **Erik & Laraine Henchal** in Gaithersburg, MD. Erik, the BURP News editor and a microbiologist to boot, planned an ambitious agenda for the meeting, highlighted by an "Old Brewers Roundtable" featuring a panel discussion by some of the club's most experienced brewers. Alas, the roundtable never quite happened (guess there just weren't enough "old brewers" in the club at that time), but there were several interesting demonstrations nonetheless. Erik did an extensive tasting of hop teas accompanied by several single-hop homebrews. In another part of the house, **Phil Hugill** offered a tasting of an extract pale ale that he had divided into 4 parts, each part boiled using a different hop. And new BURPer **Jim Tyndall** showed up at the meeting with not one but two full kegs of homebrew - an English bitter and a German doppelbock. Not to be outdone, "Brewers of the

Month" **Tom Campbell** and **Linda Sweeting** also brought two beers for their BOTM contribution - an amber ale and a stout. Both were made with the BOTM kit provided by the club but with the addition of some roast barley for the stout. Both versions were deemed excellent by the crowd. The proceedings concluded with a "What's the Beer Style" competition organized by Erik. He purchased examples of seven different beer styles from *Berose Liquors* and set them up in two sets of seven bottles covered in foil to hide the labels. The styles included both light and dark examples, which made the competition somewhat easier, but no one guessed them all. **Jim Dorsch** was the competition winner, picking 5 or the 7 styles successfully.

With the recent passing of our friend **Bert Tagge**, it's appropriate to include a "Bert" story from this meeting. As told by meeting reporter **Emil Markulis**, "On the way into the meeting, I actually saw Bert lift a car from one parking space to another - I saw this, honestly, before I had anything to drink. Did anyone else see this? Hopped teas do strange things to people". While I sometimes doubt Emil's veracity, I don't doubt Bert's capability to perform a feat like this. He was one incredibly strong dude (but with a heart of gold)!

The Jul 1990 issue of BURP News was another cornucopia of great writing. **Bob Wright** kicked things off with a travelogue on his search in Paris, France for an actual drinkable beer. He finally found two beer bars in the city - *Taverne de la Biere* and *La Royaume de la Biere*, each with a good selection. **Al Lowry** followed Bob's article with his own report on a tour of the newly-opened *Old Dominion Brewing Co* in Ashburn, VA. Al also contributed a review of the recently-published "Beer Drinker's Companion" by **Alan Eames**, the late (and self proclaimed) "Beer King". **George Rivers** was next up with the first part of his excellent series on a recent trip to Germany. George was (and still is) a terrific writer, and we were lucky to have him as a contributor to our newsletter at that time. He and **Jim Dorsch** have since gone on to great things in the fields of beer journalism. Finally, in one of the more memorable BURP News articles of the day, **Al Thomas** contributed "Malt Mountain", a wonderful recollection about finding a huge buried mound of bottled malta (a non-alcoholic malt-based product) in the Saudi Arabian desert. The product had been confiscated from Saudi grocery stores due to the fact that some international workers (such as Al) had reportedly been fermenting it into actual beer to get around the national prohibition on alcoholic beverages. While many of the buried bottles were broken, enough remained intact to keep a brewing diplomat willing to excavate (such as Al) active and happy over the course of a Saudi posting.

10 Years Ago, Jul 2000

The July 2000 BURP meeting was the annual Crab Feast, held at the home of **John Esparolini** in Vienna, VA. John had a great home on nice shaded property at this time, a perfect venue for events such as crab feasts and chili cook-offs. And the weather on this day was perfect! Four bushels of steaming, spicy crustaceans were provided for the hungry masses. Contributions to help with the expense of the crabs were requested due to their high cost at the time, and BURPers generously helped out. Of course, there was also the usual abundance of other food contributions provided by all those attending. And a grill was made available for those who wanted to cook on-site.

The beer theme of the month was IPA, and there were enough entries in the monthly competition to require two judging flights. The winners were announced at meeting's end. First place went to **Andy Anderson**, who very early clinched the BURP "Brewer of the Year" title with this win. Second went to **Keith Chamberlin**, and third went to the **Cannons & Crowes**, better known to BURPers both then and now as the **Dickheads**.

The meeting concluded with another excellent raffle, highlighted by a grand prize of a case of Victory Hop Devil, then and now one of the best IPAs on the market.

Some great photos from the event (including one of a buff, young **Bill Madden** in a *Victory* t-shirt) can be seen on the BURP website at <http://burp.org/meetings/200007.htm>. I always get a kick out of the notice posted on each of these old photo pages - "This page will take over 3 minutes to load at 28.8 Kbps". My, how things have changed in the digital world!

The July 2000 issue of BURP News was highlighted mostly by announcements of upcoming events - MASHOUT 2000 (13th annual), Spirit of Belgium (3rd, scheduled for Jan 2001), and the Montgomery County Fair Homebrew Competition (4th annual). **Jim Dorsch** contributed the only non-announcement in the issue - a brief history of the founding of the Mid-Atlantic Brewing News, which first took life in the spring of 1999 with a conversation between **Jim**, **Bill Metzger**, and **Greg Kitsock**. **Ray Daniels** wrote the first homebrew column for the paper, and **Michael Jackson** provided some kind words for the first issue.

WTF? A Brewing Tip from Melo

By Mel Thompson



As you are reading this I am in Portland, Oregon either at the Oregon Brewers Fest or at one of the 31 breweries in Portland. Portland is truly Beervana, as it is known to locals. Not only does Portland have more breweries than any other city in the world, one can have nearly every beer style imaginable here. It's not just IPA's, though they are plentiful and, quite

frankly, my favorite style. Which leads to my rather brief article for this month's newsletter.

Whether deserved or not, I have won way more than my share of competitions in the American Pale Ale and India Pale Ale categories and many have asked me over the years what I do to make tasty American style pale ales. Based on my experience, the key is to downplay the malt and accentuate the hops – bitterness, flavor and aroma. When I make a typical APA or A-IPA, for my base malt, I generally use ½ pale malt such as Maris Otter and ½ two row such as Canada Malting or Briess. I use approximately 6 - 8 percent crystal 20 as I want just enough malt character to carry the hops. I may also use 4 – 6 percent carapils for a little more body. So with a rather subdued malt bill, the key, in my opinion, to a good American Style ale is in the hopping schedule. I've used many variations over the years, but a good place to start is to use 5 hop additions during and following your boil. After I calculate how many IBU's are required for the beer I want to make, I try to use up around ½ of the IBU's with the first hop addition at 60 minutes left in the boil time. (First wort hopping can be a topic for discussion at a later date). I then add my next addition with 30 minutes left in the boil for flavor and more bittering. This addition usually adds up to approximately 30 - 35 percent of the calculated IBU's. I add an ounce or more with 10 minutes left and an ounce or more at knock-out for aroma. When I transfer the beer to the secondary fermenter I dry hop with an ounce or more of leaf hops.

The above is just a place to start. I don't do it the same every time (probably never) and I like to experiment with different hops. But, to get proper bitterness, a big hop flavor and huge nose required of the style, one must use multiple and especially late hop additions. You need a malt back bone to carry the hops so that it is not "hop tea", but the emphasis is hops, not a complex malt

profile.

Now, if you'll excuse me, I have 29 more breweries to visit, the Oregon Brewers Fest to attend, Sour Beer Week at the Belmont Station, and, oh yeah, a Shakespearean play to see. Hoppy brewing to you until we meet again. MELO in PDX.

BURP Prosperity Report

By Mark E. Hogenmiller Minister of Prosperity



PayPal – Thanks to Robert Stevens and the Langlie crew for getting BURP an active PayPal account. It is successfully up and running for Mashout registration and will also be available for Membership renewal.

Raffle News – Congratulations to Randy Paul for winning the first place raffle prize at the June meeting in addition Randy won a \$30 Gift Certificate to Maryland Homebrew.

Merchandise News- We still have the following available:

BURP Lapel Pins - \$3

BURP Titanium Bottle Openers (last a lifetime) - \$8.50

BURP Baseball Caps (Blue or Tan) - \$13.50

See me at the next meeting to purchase merchandise.

Due to the sensitive nature of the Treasury reports and the newsletter being in the public domain, Treasury Reports are now posted to the new BURP Website in the Members Only – BURP - Financials section.

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. Correspondence can be sent to me at treasurer@burp.org.

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History



I have not yet received the latest issue of Brew Your Own (Jul-Aug 2010). The li-beery subscription renewal was part of the half-price subscription offer that was sent to the publisher in May. However, I've been assured by BYO that the latest issue should be in the mail to everyone

who signed up shortly.

I did receive the latest issue of Zymurgy (Jul-Aug 2010). You can review the contents of the issue at <http://www.homebrewersassociation.org/pages/zymurgy/current-issue>. The lead article is the "8th Annual Survey of the Best Beers in America". The #1 beer, as last year, is "Pliny the Elder" from *Russian River*. A homebrew recipe for this beer, provided by brewer **Vinnie Cilurzo**, is reprinted in the article. There is also a very good 2-part article about cleaning and sanitizing in the issue. The "online extra" for this month (available on the website at the address above) is "Sierra Nevada Turns 30", a very nice interview of founder **Ken Grossman** by *Dogfish Head* founder **Sam Calagione**. The Collaborator Project", which reviews the results of brewing using 4 different wheat-based malt extracts. If you would like a copy of any of these articles, please let me know.

The latest Jun-Jul 2010 issue of the Mid-Atlantic Brewing News can now be read in its entirety at the Brewing News website. Just surf on over to <http://www.brewingnews.com/mid-atlantic/> and click on the link for the online edition.

As always, the contents of the BURP li-beery are available anytime for your perusal at <http://brew.burp.org/Brewing/ClubLiBeery.aspx>. 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. And 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.

Cheers, Bill

EXCITING NEWS! RENEW ON-LINE WITH PAYPAL!

Jamie Langlie, Minister of Membersip



New and renewing BURP members now can complete their transactions on-line using PayPal. When you receive your annual renewal notice via e-mail, you have three convenient options to pay: 1) Credit/debit; 2) Check; 3) Cash. This should make it easier for everyone to respond quickly and efficiently. Thanks to Robert, Stein and Paul for all of their efforts to get this system up and running :>)

Robert and I are working to re-format our Membersip database to make it more user-friendly and easier to update on the website. Over the next month, I will be in touch with many of you to verify/add your contact information and confirm your burplist preferences.

On another note, I'm looking for volunteers to help solicit BURP membership benefits from beer-related businesses in the DC area. Our local homebrew suppliers have long been on board, but I would like for the Club to develop a more robust list of places willing to offer discounts to our members. If you are interested in volunteering, please let me know. I can be reached at 301-801-1675 (Cell) or Jamie@langlie.com

Membership inquiries are holding steady at about 12 to 15 per month. Many of these have been generated by referrals from enthusiastic current BURPers who meet potential members at brewing events. Thank you for sending folks our way ... and keep up the good work!

See you at MASHOUT!

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

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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.