



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

*You can only drink 30 or 40 glasses of beer a day,
no matter how rich you are. -- Colonel Adolphus Busch*



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November 2010

9510 Bruce Drive
Silver Spring, MD 20901



BURP Real Ale Fest
Rockville, MD
Saturday November 13, 2010

Turkey Shoot Competition
November 21, 2010

BURP Holiday Party
December 15, 2010
Holiday Beers

January Meeting
IPA and English Pale Ale

Febrewary Meeting
Bock

Fearless Leader Notes

By Robert Stevens



I would like to thank **Howard & Emily Michelsen** for hosting the October BURP meeting. It was truly a gorgeous day and location. The **Praise Hops** beers were center pieces of the meeting. The variety of styles of beers that were made with the Horizon hops showed the variety of interests in the club. Thanks to **Colleen Cannon** and **Wendy Aaronson** for organizing the contest.

Friday November the 12th is the entry deadline for the Turkey Shoot competition which will be held on November the 24th. If you are interested in judging or stewarding let the organizers know at TurkeyShootBeer@gmail.com.

The next meeting on November 13th is, of course, the Real Ale contest. I really enjoy this contest because it is one of the few chances I have to taste a variety of good low gravity beers. Hopefully you have your real ale ready for me to taste.

The November BURP meeting will also include the nominations for next years BURP officers. In order to get the process started, I thought I would provide my

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.

thoughts on what we have accomplished this year and what I feel is left to do. These thoughts are in my State of BURP address.

Looking forward to seeing you around the hand pumps on the AaronRidge porch.

State of the BURP address

By Robert Stevens and friends

One score and nine years ago...

A group of home brewers sat down and created a home brew club. These brave individuals entered uncharted waters against the beer tide of the times to create the organization we know as BURP. Over the years various members stepped up and took time out of their busy schedules to help shape and mold the club. Their efforts help make BURP what it is today, a community of brewers. And clubs like BURP helped make craft brewing what it is today.

Now the World has changed. Home brewing is no longer looked at as a curiosity, but with amazement. Craft beer is no longer a fad, but it is becoming mainstream. In the DC area we have new beer bars and breweries popping up. DC is becoming a beer town. Once only connected by list serves, home brewers and craft brewers are linked by social networks.

Now the election season is upon us. No, not the congressional elections. They're over. I mean the important elections, the BURP elections for next year's officers. And it is time for a new group of leaders to step up and guide BURP into the new era of beer.

This year we needed to focus on the club's infrastructure and technology including incorporation, web site, Pay Pal, Facebook and member database. I think what we accomplished had to be done if the club is going to run efficiently in the future. But there is a lot more that needs to be accomplished. One of the club's most important needs is to increase the number of members who are actively involved in the club's activities.

We have started the process and have obtained a number of suggestions from BURP members. A

number of these suggestions were related to increasing the variety of monthly meeting activities. Their suggestions included discussions about different brewing processes, equipment tips, and an annual equipment/gadget show and tell. Another interesting suggestion was a program about the proper way to serve and enjoy different beers. The suggestion seems similar to the Beer Sommelier topics, http://www.thebeerexpert.com/beer_sommelier.shtml, which might be a good education program. I would encourage the new officers to continue this process by making an organized effort to identify the activities that the membership will want to enthusiastically participate in.

After lots of people's hard work, the new web site and Facebook page are now available for the new officers to communicate with the membership. These technologies can be used to help identify the activities that will usher in the new era of BURP home brewing and beer, but we need a new group of brave individuals to lead us.

If you want to be a part of this new BURP era, you need to let other BURPers know about your ideas. One of the best ways to communicate your BURP priorities is to run for a club office. Even if you do not win, it will let the club know what kind of activities you want to work on. If you feel you can't serve as an officer at this time, encourage like-minded friends. I also am going to encourage people to run for BURP offices. But, in the end, I am going to vote for the BURPer who will increase the number of members actively involved in the club's activities and has the vision to motivate and lead our community of brewers to the promised land of better beer. And hopefully you will too.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Nov 1990

The Nov 1990 BURP meeting was not actually a meeting at all. It was the club's first "rolling pub crawl", a bus trip to Baltimore to visit the city's growing profusion of fine watering holes (which included two already thriving brewpubs). After making early morning pickups at the Vienna and Forest Glen Metro stations, the BURP party bus

headed to *Sisson's Restaurant* on Cross Street for its first stop, which included lunch and tours of the *South Baltimore Brewing Co* with owner/brewmaster **Hugh Sisson**. Hugh was brewing 7-barrel batches twice a week at this time and had 3 regular ales on draft at the restaurant (which featured Cajun-style food). Because he lacked storage space in his tiny brewhouse, all of his malt was stored (and milled) at the *British Brewing Co* in nearby Glen Burnie. After a fine meal and samples of all of Hugh's offerings, the bus re-boarded and headed to Fells Point, which was then (and still is) a genuine Mecca for beer lovers in Baltimore. BURPers were free to roam the area at will for most of the afternoon, touring the numerous pubs, shops, and historical sites. A list of all pubs in the area (with prices and draught selections) was provided to the crawlers. Interestingly, all beer prices were listed in ½ pints, which seemed to be the primary serving size at the time. The biggest selection of draught beers was found at the *Wharf Rat* on S. Ann St. Here, 26 beers were on tap, at \$1.50 per ½ pint or \$2.50 for a 3-draught sampler. Included in the draught selection were two house beers, *Oliver's Baltimore Ale* and *Oliver's Lite*, both brewed at the time by *F.X. Matt*. Other notable Fells Point sites included *Bertha's*, famous for its mussels and the first cask-conditioned ale available in the area (*Bertha's Best Bitter*, served on gravity from a firkin located behind the bar). The final stop on the tour was *Baltimore Brewing Co* on Albemarle St. Here, crawlers enjoyed dinner and tours of brewmaster **Theo DeGroen's** 17-barrel brewhouse, which produced mostly German-style lagers. Theo had major plans to distribute his beers regionally (the facility had the capacity for 10,000 barrels annually), but at the time, his output consisted of three regular beers on draught at the restaurant (listed as "lager", "pils", and "dark"), along with special seasonal offerings (like the Oktoberfest being served at that time). The restaurant cuisine was beer-hall German, with wurst, sauerbraten, and wienerschnitzel specialties. Finally sated after a long day on the road, the happy crowd boarded the bus at 6:30 for the return trip to DC. It was a wonderful day enjoying fabulous beer, food, and fellowship!

The big combined Nov-Dec 1990 issue of BURP News was a cornucopia of great writing! It contained all of the information BURPers needed for both the club's upcoming bus pub crawl as well as the pot-luck holiday banquet scheduled for December. **Ken Graham** kicked off the issue with his review of MASHOUT 1990, the fondly remembered first (and

only) campout held in Virginia Beach, VA. BURP travels continued with **Don Lief's** report on the Oregon Brewers Festival in Portland. Don, an Oregonian by birth, had recently resettled in his home state. The 1990 fest was the 3rd such and attracted 20,000 people over its 3-day course. Some 39 breweries from all over the U.S. were represented, from the smallest craft brewery (Seattle's *Big Time Brewery* at 1,000 gallons capacity) to heavyweights like *Boston Beer Co* and *Anchor Steam*. There was also great food and live music (blues, R&B, and jazz - plus a troop of Morris dancers). Don's favorite offering at the fest was *Pyramid Snow Cap Ale*, then (and now) a supremely tasty holiday beer. Next up was **Jim Dorsch's** "Whole BURP Catalog", which announced the first shipment of Belgium's *Corsendonk Monk's Pale Ale* to the U.S. (thanks to the efforts of Baltimore's *Phoenix Imports, Ltd*). **Don Miller** then introduced BURPers to the pubs of Fells Point in Baltimore, a timely review that was reproduced in the program for the pub crawl. BURP Foreign Correspondent **Erik Henchal**, on military assignment in Germany, wrote about the brewing scene in Dusseldorf, home of the famous altbier style. Erik visited all of the famous house breweries in the city (in particular *Uerige Brauerei* and *Zum Schlusse*) and waxed poetic about the wonderful dark and hoppy beers, something most BURPers at the time had yet to experience. Longtime BURPer **Ralph Bucca** finished out the issue with two articles - one on "home winemaking in a nutshell", followed by an introduction to his "triple bucket all-grain mashing system", which Ralph would later demonstrate to the homebrewing community at the 1991 AHA Conference in Manchester, NH.

10 Years Ago, Nov 2000

BURP's 4th Real Ale Competition and Festival was once again held at the Aaronridge Pub in Rockville, MD on Nov 17 (competition) and 18 (festival). There were a total of 28 entries in the competition, evaluated by 16 of BURP's most experienced BJCP judges (all of which had visited the UK and sampled cask ale at its source). The judges were served by 10 stewards who braved the cold on the Aaronridge back deck to draw perfectly conditioned ales using 17 beer engines donated by club members. While most entries arrived in Corny kegs, two came in English pins, and one came in a firkin. A commercial beer was also contributed to the event - a special cask conditioned version of *Victory Hop Devil*. Each of the four judging tables sent their best beers (10 total) to the Best of Show table. Here, BOS judges **Rick**

Garvin, Steve Hamburg (all the way from Chicago), **Dave Pyle**, and **Christie Newman** painstakingly selected the top three ales. The winners, announced at evening's end, were: 1st place, **Wendell Ose** (Ordinary Bitter); 2nd place, **Tom & Colleen Cannon** (ESB); and 3rd place, **Tom & Colleen Cannon with James Harrison** (Ordinary Bitter). It was nice to finally see Tom, who pours his heart and soul into the competition each year as organizer, finally make it into the winner's circle. The following day, BURPers cheerfully did their duty by finishing the beer in all of the kegs. It was another cold day, but everyone was in great spirits. The food, as always, was plentiful and delicious. Seventeen beers were on the pumps for the first two hours, with the remainder (including the BOS winners) on for the second two hours. After this, attendees were allowed to serve any beer remaining on the deck. Visitor **Steve Hamburg** spoke for all attending when he said "This is great! This is the best pub in the country right now".

Some nice photos of the event can be seen on the BURP website at:

<http://burp.org/meetings/200011.htm>.

The November 2000 issue of BURP News (like the Oct issue) led off an update on BURP's upcoming Spirit of Belgium 2001, to be held in Arlington during January. Real Ale Competition organizer **Tom Cannon** followed with full details on the upcoming 4th annual event. **Wendy Aaronson's** recollections on the European Tour de BURP bicycle trip, along with **Dave Fiorino's** "Damage Report", have been mentioned in last month's column. **Wild Willy Winter** then took the opportunity to rebut **Ben Schwalb's** diatribe on brewing to beer styles published in the Oct issue. Willy's argument - would you just throw a chicken in a pot, boil it, and call it "cooked chicken", or would you instead desire to craft a particular classic style (like coq-au-vin)? Ben followed Willy, not with a rebuttal of Willy's rebuttal, but with his own take on how to properly drink (and enjoy) a homebrew. Completing the issue was **Christie Newman's** "BURP on the Road" review of the *Craftsman Brewery* in N. Pasadena, CA. This small micro (100 gallons per batch at the time) was (and still is) pushing the envelope using turn-of-the-century recipes and cask aging (which was truly novel among American brewers of that era).

Andy's European Beer Journal

By Andy Anderson



The State of Real Ale in Great Britain

The upcoming BURP meeting is my favourite of the year. BURP's November Real Ale meeting is just such a wonderful event that I am truly sorry that I will be missing it for the first time ever. So, instead of getting all weepy-eyed, I decided

this month's column would focus on the state of real ale within Britain. I thought I already knew about this subject once I first started visiting 22 years ago. But in doing research for this column, I found that a lot has changed.

"It was the best of times, it was the worst of times."

With apologies to Dickens and *A Tale of Two Cities*, this line could also be used to describe the present real ale situation within Britain. Real ale sales are at their lowest level in recorded history (i.e. since the Industrial Revolution); yet real ale seems to be on its strongest footing since WW II. How can this be?

What's the best-selling brew in Britain? It's Carling Black Label, an industrial lager sold in kegs & "tinnies" (cans). That's because real ale is now only a niche in Britain's beer market.

Cask ale (i.e. Real Ale) used to be how all beer was packaged and sold in Britain. This changed after WW II with the introduction of kegged lager, then filtered & kegged ale, and finally bottles and cans sold by the case in supermarkets. Since 1994 (when I first moved to England), the amount of cask ale consumed in Britain has decreased every single year through 2008. In 2009 this trend finally changed and there was no decrease in cask ale sales.

The four global brewers who dominate the British beer market offer the following largest selling industrial lagers: Carling, Carlsberg, Heineken and Stella Artois. Their lack of interest in ale can be seen from their track record after acquiring real ale breweries. Carlsberg is closing the Tetley brewery in Leeds. Heineken, which bought Scottish & Newcastle, Britain's biggest brewer, in 2009, has shut the Courage brewery in Reading and the Newcastle

Brown plant on Tyneside. AB InBev – best known for Budweiser and Stella – has such little regard for real ale that it put up for sale Boddingtons, Draught Bass, and Flowers.

These global producers have basically said they want nothing to do with real ale. The result is a small but enticing gap in the market, and microbrewers and brewpubs have seized the opportunity. Real ale is now just a niche in the British market, but it is a large enough niche to interest new breweries.

Regardless of what you might have thought of him as Prime Minister, Gordon Brown, while as chancellor in 2002, introduced Progressive Beer Duty, and for that he should be lauded. The result of this tax change meant that small brewers now pay less excise duty than the bigger producers and it's this change in the tax structure that has done as much as anything to encourage the real ale revolution in Britain.

The number of breweries in England fell from 1,324 in 1900 to 141 in 1975, but by 2004, numbers had risen again to 480 and by 2010 the number has grown to 767, with 78 opening (and 22 closing) in the last year alone.

Yet pubs within the country are closing at the rate of 39 per week. It appears that while the British may be drinking less alcohol, where beer is concerned they have become more discriminating.

That being said, there has been a 26% beer duty increase, across all sizes of brewers, over the past two years. It is unclear at this time as to the specific correlation between the latest beer duty increase and the decrease in the overall beer industry.

Cask beer sales, in volume, outperformed the total UK beer market (in pubs and supermarkets): cask was steady, compared to a 4.1% decline overall. Cask now accounts for 15.2% of total beer sales by volume in pubs - around one in every six pints sold. But it should also be noted that 3,000 more pubs started selling cask ale in 2009. While it is positive to see more pubs selling real ale, the figures also show that average sales per pub are down.

The balance of the cask category is changing, with a shift away from the multinational brewers, who are investing in their lager rather than cask ale, to regional and local brewers. Regional and local cask ale brewers recorded volume increases of 1% and 5%

respectively, but the multinational brewers saw their cask volumes fall by 11%. Although the fact that the number of pubs selling cask ale is up by 4% shows that there's more going on than simple substitution of regional for multinational brewers.

Conclusion: Cask ale, or real ale, is now a niche market in Britain. But the health of this niche is better than it has been in many years. Basically, this appears to be because the multinational brewing companies do not see this niche as big enough to be worth acquiring (and destroying). This means the field is left open for the micro & regional breweries to enter. The result is the most diverse field of cask ales since before WW II. Some people might be sad to see the overall decline in total production of real ale in Britain. Me? I'm actually quite pleased with the present situation, as the resulting niche market promotes quality and pride in product. There's a lot of fine ale over here, and I'm doing my best to sample it all ☺

If you're curious to learn more about the current state of real ale in Britain, a good source is CAMRA's 2010 Cask Report, at:

<http://www.camra.org.uk/media/attachments/326850/Cask%20Report%202010-2011.pdf>

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

From the Ministry of Culture

By Wendy Aaronson and Colleen Cannon,
Co-Ministers of Culture



A purpose of BURP monthly competitions is to encourage a brewer to advance their brewing skills either by improving recipe formulation and technique based on objective feedback from score sheets or

by experimenting with styles they have never brewed. A competition promotes education and the availability of great tasting home-brewed beer at meetings.

Many thanks to the eight brewing teams who entered the Praise Hops Competition. The teams and beers were:

Bill Ridgely, Wendy Aaronson, Don Kaliher and Kevina Maher - "Hoppily Ever After", IPA

Mel Thompson and Phil Sides - IPA

Yancy Bodenstein and Laura - "Fizzy Yellow Beer", IPA

Robert Stevens and Steve Walker - "Roanne CAP", Classic American Pilsner

Steve Marler, Brian Matt, Joe Federico, and Rich Sampson - "Speedgoat on the Horizon", American Bitter

Tom and Colleen Cannon, John Foulke - "Atila the Hop", Dusseldorf Alt

Mike Reinitz - "Event Horizon", English IPA

Howard, Emily, and Alex Michelsen - Over the Horizontal, Wicked Wheat (Is this a new style?)

And there was almost a ninth entry -

Jeanne Osburn and Paul Langlie - Baltic Porter - Jeanne picked up the wrong keg from Paul, so we enjoyed a pilsner, but that means we'll see the Baltic Porter at another meeting.

Our motivation for having a "Praise Hops" Competition was to bring out the creativity in our brewers by challenging them to brew a beer that would best showcase the chosen hop variety. We selected the Horizon Hops because of their versatility as a multipurpose hop, reportedly good for bittering, flavor, and aroma. This would allow the brewers to choose from a wide range of styles, to emphasize any aspect of the hops to their liking. We also wanted a hop that wasn't typically associated with any

particular style, the way one might associate East Kent Goldings with English Bitter, or Cascade with American Ales; again, to elicit more different styles. Thirdly, we wanted to challenge the brewers a bit, by giving them a hop that they don't use often or have a great familiarity with. I think we succeeded in our quest. We ended up with six different styles of ale, lager and hybrid style categories, and several of the brewers commented that even though they are quite experienced at brewing the style they chose, the Horizon hops gave them somewhat unexpected results. The other side of the experiment, the tasting of the beers, was also educational for everyone involved. Most of the meeting attendees would acknowledge that they did not have a preconceived notion of what a single-hop, Horizon Hop beer should taste like. But after sampling all of the competition beers, I would say that the Horizon Hop was distinctively present in each beer, and was a common feature across the varied styles. Winners were selected by popular vote, but it was a tough decision because all of the beers were exceptional and very different. First place went to the team of **Tom and Colleen Cannon**, and **John Foulke**. **Mel and Phil** took second place and **Robert and Steve** took third place.

Six beers were entered into the Fruit/Spice/Herb/Vegetable/Smoke-Flavored and Wood-Aged Beer Competition. **Howard and Emily Michelsen** entered a spice beer and a blueberry beer. **Mike Evans** entered a Blonde ale with honey, Muscat grape and saffron. **Lindsey Miller**, a new member, entered a smoked pumpkin porter. **Mel Thompson** entered a smoked bock, and **Team Aaronridge** entered a classic rauchbier. The judges were **Mike Reinitz, Tom Cannon, Trish Koch, and Wendy Schmidt**. Judges unanimously agreed that all the beers were interesting. The Blueberry beer was an intense blue; almost a deep purple. A lot of blueberries must have been added to that one. First place went to **Team Aaronridge** for the classic rauchbier. Second place went to **Lindsey Miller** for the smoked pumpkin porter. The judges were impressed with the smokiness, which Lindsey said was a mistake, a burnt mash, that gave it a more intense roasted flavor than she initially intended. Third place went to **Mike Evans** for the Blond Ale with honey, Muscat grape, and saffron. That sounds delicious! Many thanks to the brewers and judges. Congratulations to the winners!

Brewer of the Year (BOTY)

Mel Thompson has a substantial first place lead overall lead and in the Individual Division with 65 BOTY points. **Team Aaronridge** has 41 points and is first in the team division and second overall. **Mike Evans** has 28 and has a solid lead in second place individual division and third place overall. **Calvin Perilloux** has 20 points and is heading for a third place in the Individual Division. In the team division, the **Dickheads (Cannon/Crowe Team)** now have 7 points and are just ahead of **Team Langlie (6)**. **Howard & Emily Michelsen** lead the new brewer division with 2 points, and **Spenser Royden** has 1 point. Anything can happen with Real Ale, so Start your Kettles!

Brewer of the Year Points Summary

| Name | Team Members | Division | Points |
|--------------------------|----------------------------------|------------|--------|
| Mel Thompson | | Individual | 66 |
| Team Aaronridge | Wendy Aaronson & Bill Ridgely | Team | 41 |
| Mike Evans | | Individual | 28 |
| Calvin Perilloux | | Individual | 20 |
| Chris Sowell | | Individual | 14 |
| Lyle Brown | | Individual | 13 |
| Ed Bielaus | | Individual | 12 |
| Tim Artz | | Individual | 9 |
| Dave & Becky Pyle | | Individual | 8 |
| Mike Horkan | | Individual | 8 |
| Cannon Team | Cannon/Crowe | Team | 7 |
| Mike McGuire | | Individual | 7 |
| Joe Federico | | Individual | 6 |
| Team Langlie | Paul, Jamie, Stein & Kai Langlie | Team | 6 |
| Steve Marler | | Individual | 5 |
| Wendy Schmidt | | Individual | 5 |
| Art Diem | | Individual | 4 |
| Lindsey Miller | | Individual | 4 |
| Mark Hogenmiller | | Individual | 4 |
| Alan Hew | | Individual | 3 |
| Bob & Betsy Kepler | | Individual | 3 |
| Charles Prouty | | Individual | 3 |
| Gordon Goeke | | Individual | 3 |
| Howard & Emily Michelsen | | New | 3 |
| Nick Drunasky | | Individual | 3 |
| Randy Paul | | Individual | 3 |
| Robert Stevens | | Individual | 3 |
| Scott Wise | | Individual | 3 |
| Yancy Bodenstein | | Individual | 3 |
| Bags Howard | | Individual | 2 |
| Bill Kupski | | Individual | 2 |
| Matt Pyle | | Individual | 2 |
| A.J. deLange | | Individual | 1 |
| Bud Hensgen | | Individual | 1 |
| Christian Layke | | Individual | 1 |
| Chuck Popenoe | | Individual | 1 |
| Dan Fapp | | Individual | 1 |
| Jeanne Osburn | | Individual | 1 |
| Jim Busch | | Individual | 1 |

| | | |
|----------------|------------|---|
| Jim Rorick | Individual | 1 |
| Ken Jucks | Individual | 1 |
| Larry Koch | Individual | 1 |
| Spenser Roydon | New | 1 |
| Tim Weil | Individual | 1 |
| Ty Ming | Individual | 1 |

Upcoming Competitions

The Real Ale Competition is November 12 which means it is time for brewing all those tasty real ales. This is a keg competition only and you must enter at least two gallons of ale for the event. We will be accepting entries in the following categories: Mild, Ordinary Bitter, Special or Best Bitter, Golden Ale, Strong Bitter or Extra Special Bitter, Northern English Brown Ale, Southern English Brown Ale, Old Ale, Strong Mild, Brown Porter, Dry Stout, Sweet Stout, Oatmeal Stout, Scottish Light 60/-, Scottish Heavy 70/-, Scottish Export 80/-, and Strong Scotch Ale. Style descriptions are on the Real Ale Page of the BURP website. Entries will be accepted starting on Sunday, November 7. Look for details in **Tom Cannon's** article.

Thinking about the possibility of being a future Minister of Culture? Talk to Colleen and Wendy at any of the upcoming meetings. We could use some help with the busy competition schedule ahead. We'll give you some hands on training with the monthly competitions, and a leg up on planning for Spirit of Free Beer next year.

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History



The most recent issue of Brew Your Own (Nov 2010) has just arrived in the BURP li-beery. The lead article this month is "Tap Into Kegs!", a good introduction for the homebrew bottler who wants to step up to kegging. Author **Andy Sparks** covers the basic kegging setup, keg maintenance, carbonation methods, and how to dispense kegged beer properly - all invaluable details for the prospective kegger. Just in time for the BURP Real Ale Fest is a good article on brewing English IPA (also available on the website), and the article on

brewing ancient Egyptian beer is fascinating to amateur beer archaeologists like myself. The full contents of the issue as well as full text versions of several of the articles can be found at <http://byo.com/stories/issue/list/issues/275-november-2010>.

The new issue of *Zymurgy* (Nov-Dec 2010) also just arrived. You can review the contents of the issue at <http://www.homebrewersassociation.org/pages/zymurgy/current-issue>. Featured is an excellent article about Barleywine by longtime homebrewer (and Ninkasi award winner) **Gordon Strong**. Gordon surveys the world of barleywines and how they differ and then provides half a dozen very detailed recipes. There's some great info here for the big beer lovers amongst us. I also found the article on "Single Malt Beers" interesting. Ever wonder what the difference would be if you brewed a simple recipe using one malt but brewed it with Maris Otter vs Briess vs Weyermann pale malts? Fascinating concept and worth reading about. The "online extra" this month is "Brewing Back the Clock", a look at how to profit from one's past brewing experiences (the good as well as the bad).

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

BURP Real Ale Competition 2010

By Tom Cannon

Just a reminder that the November meeting will be in conjunction with BURP's 14th Real Ale Competition. Because of the massive number of beers we are expecting and the fact that all of the brewers would like them to be drunk (the beers, not the BURPers!), the meeting will start at 12:00 Noon. We will endeavor to have half of the kegs on from 12:00 until 2:30 and the other half from 2:45 to 5:00. The

winning beers will be announced at 2:45, after the beers have been changed over.

For the competition, kegs are being accepted at Bill and Wendy's house beginning Sunday, 7 November. Please contact Bill if you are planning on dropping off a keg. Bill and Wendy will be out of town the Tuesday before the competition, but Bill says the porch door will be unlocked so you can still drop a keg off. **Please Note:** The driveway at the house has just been repaved, so you will need to park on the street when delivering kegs and beer engines (Walking on the driveway is not a problem). Understanding that Rockville is a bit of a schlep for some of us that live in Virginia, Tom will be happy to transport kegs up for Virginia entries on Sunday, Nov 7 and Thursday, Nov 11 (the Veterans Day holiday). Give him a call at (703) 204-2256 or drop him an e-mail (cannon@burp.org) if you want Tom to take your keg up for you. For all entries, please provide a gas-in fitting attached to each entry (unless you have a keg that can be vented without a fitting). If the fitting is attached at the end of a piece of string, there's a much better chance that it won't disappear during the meeting. Also, please provide the style category for your beer(s) (acceptable style guidelines are on the BURP Real Ale Page (<http://brew.burp.org/Beer/BeerStyle/RealAlePage.aspx>), along with your estimated starting and finishing gravity and, if you have one, a clever name for your beer. All of these will be posted on the beer engine while your beer is being served at the Saturday meeting.

VERY IMPORTANT: The Real Ale Competition, on the Friday before the BURP meeting, is a closed competition for judges and stewards only. If **Bill Ridgely** or Tom has not contacted you to either judge or steward, please don't show up Friday night. Don't worry, though. There will be plenty of Real Ale to drink at the meeting Saturday, and we'll make sure every entry is on for at least two and a half hours during the meeting. Also, since we'll have plenty of Real Ale, November is a no beer meeting; that is, you don't need to bring any beer to the November meeting, unless, for some weird reason, you don't like British Style Ales!

After the meeting has started and we are confident the beer is pouring smoothly, **Colleen Cannon** will be holding a Real Ale educational session. If you want to learn more about this distinctive style, and more than likely, have a little fun, plan on being at

the meeting by Noon. One final note - We are asking everyone attending this great BURP event to please respect our members' property, which are the beautiful beer engines out on Bill and Wendy's deck. Understand that these pumps are a significant investment for their owners, and, if their owners are anything like us, love them like they are one of our children. Everyone is encouraged to pull their own pints at the meeting, but please don't mess with any of the fittings, and if you think there is anything wrong with the engines, let Bill or Tom know so we can straighten it out. We've already lost one beer engine (and a nice one) to this meeting because someone did not respect that person's property. We don't want to lose any more. See you all at the Aaronridge Pub!

Real Ale Festival Crowd Control

Due to large crowds at past Real Ale events, we have instituted some crowd control procedures by setting up a check-in table in the Aaronridge carport. The club is seeking volunteers to work at the check-in table for a short period of time during the fest - perhaps ½ hour per volunteer if enough people are willing. A propane heater will be set up for volunteers if cooler temperatures prevail. Please contact Bill and Wendy at 301-762-6523 or e-mail aaronridge@comcast.net if you would be willing to help out. The hosts would like to remind those attending that this is primarily a BURP event for BURP members. While bringing guests is not discouraged (and attendance by potential new members is greatly encouraged), the hosts would very much appreciate being contacted beforehand by all those who wish to bring guests to the event. They would also like to request that everyone attending wear a name tag and indicate on the tag whether they are a club member or a guest. Guests will be approached by club officers and encouraged to join the club. After all, a public Real Ale Festival such as the one held in Baltimore each year requires a fairly significant outlay of money. A BURP membership costs only \$15 (\$20 for couples) and provides a full year of great activities outside of Real Ale (not to mention excellent educational opportunities). It's not too much to ask of those who are not already members.

Also, note that although the meeting officially ends at 6:00, attendees are welcome to stay as long as there is beer left in the kegs. We'll have a fireplace set up outside, so bring a folding chair if you'd like to hang out into the evening around the fire.

Artz's Craft: Enlightenment Update

By Tim Artz, Minister of Enlightenment



Fall is a great and busy time of year. As the weather cools, we fire up our brew kettles, and tap water cools and makes it easier to chill hot wort for fermentation at ambient temperatures. I balance my brewing schedule with the last garden harvests, preserving those same harvests, and watching football!

Sadly, I have not gotten to brew my first batch of Fall as of this writing because my travel and cooking schedule has been hectic. Three weekends in a row had me cooking for large crowds, something I really enjoy. I have had business trips to San Antonio and to Anchorage. I just got back from Anchorage, and I had a great chance to sample some excellent beers: BridgePort's Hop Czar, Alaskan IPA, Alaskan Double Black IPA, Alaskan Winter with Spruce Tips, Deschutes Hop in the Dark, Glacier Brewing Double IPA, Midnight Sun Sockeye Red IPA and Midnight Sun CoHoHo Imperial IPA. Wow, what a line-up, and think of the dozens that I missed! I know some of you are thinking, "Tim drank a beer with spruce tips?!?" I know, I thought the same thing, but the taste was subtle and my colleagues and I actually liked it. And where else can you get a fresh spruce beer other than in Alaska....or if you make it yourself?

My busy schedule even had me contemplating an extract brew. Has anyone else noticed the number of extract brews that are now winning awards in competitions? I think it speaks to the quality of ingredients and a refinement of brewing methods. I may give a small batch a try. I may even use dry yeast. Dry yeast is also greatly improved from when I started brewing in 1985. Back then, microbiologists said you might as well use baking yeast because of the level of contaminants and mutations in packaged dry yeast. That is no longer the case, as it is now possible to purchase dry yeast in pure form. I keep several varieties on hand at all times in case I need to brew in a hurry.

I do need to brew in a hurry! My favorite BURP event is right around the corner....the Real Ale Competition.

Yikes, how did that sneak up so fast? Every year I look forward to the RAC. It is an exhibition of the finest home brews and brewing skills BURP (and possibly the World) has to offer. Fifty different and delicious real ales all under one roof, each carefully crafted by us! It's both amazing and delicious. Yes, I am psyched.

Not only is RAC a good chance to try your hand at brewing and cellaring real ale, it is also a great chance to learn about Real Ale. **Tom Cannon** has graciously offered to carry on the tradition of presenting an introduction to real ale at the meeting. Accompanying him will be **Colleen Cannon**, who is no real ale slouch herself. Plus, she is a great upgrade from Tom's usual sidekick, Andy, who kindly removed himself from North America. So, while Andy grates UK citizenry, we loyal members of BURP will be enjoying the greatest Real Ale in the world.

What's next after the Real Ale? Plenty! Folks have been great with some new ideas on tastings, experiments, scientific sessions, guest speakers, and more. Going forward, I would like to work more with the MoC's to expand on the educational content that has been brought into the monthly contests and other "cultural" events. As always, if you have ideas, then please bring them forward or step up to volunteer. As we learn, things just keep getting better.

On that note, I will say that I am planning to run for MoE again next year. As the officers have discussed over this year, there is room for more leaders in the club. If you have ever thought about running for this office, but were concerned about taking on too much, I would welcome you as a co-minister in the coming year. As more people get actively involved, things just keep getting better!

FREE Real Ale!

BURP on the Road - Winnipeg, Manitoba

By Bill Ridgely

Winnipeg Fun Factoid #1 - Did you know that Winnie the Pooh was from Manitoba? Winnie (named after the city of Winnipeg) was a black bear mascot brought to England from Manitoba by a Canadian unit

during WW1. When the unit was shipped to France, the bear was sent to the London Zoo, where it became a favorite of author J.J. Milne and his son, Christopher Robin.

So, the standard question from friends was, "You and Wendy are going where for a week? What in the world is there to do in Winnipeg?" Well, quite a lot, actually. The capitol of Manitoba is really a pretty happening place. Where else can you see professional wrestling at a street festival, as we witnessed during a previous visit on Canada Day (July 1)? But Winnipeg is truly a very pretty town with lots of green space, gardens, walking and bicycling paths, and, at least now, decent beer. So during breaks from family obligations, we got in some nice walks, a good day of cycling, and a nice evening drinking local beer and enjoying a great local band at the *King's Arms* pub downtown.

We go to Winnipeg because my partner Wendy has a lot of family there. When the Jewish people were forced out of the Ukraine during turn-of-the-century pogroms, many ended up in this city, which bore quite a bit of similarity to the home they had lost. There's still a large Ukrainian population in the city. Winnipeg's *Oseredok Ukrainian Cultural & Educational Center* has the largest collection of Ukrainian language books outside of the country itself. And *Yudyta's Ukrainian Foods*, in the food court at the Forks Market, serves some of the best homemade pierogies and cabbage rolls anywhere!



Wendy enjoys a beautiful Fall day on the shores of the Assiniboine River

Our visit this time was to attend a family Bar Mitzvah, held outdoors in a beautiful prairie setting about 20 miles north of the city. Summer and early Fall are

quite nice in Manitoba. But unless you are seriously into Winter sports (including curling, the city's most popular sport), you probably wouldn't want to spend a lot of time there during the 40° below zero winters.

Winnipeg Fun Factoid #2 - The word "Winnipeg" means "muddy water" in Cree. The Cree are one of three "first nation" tribes to occupy Manitoba (the others being the Assiniboine and the Ojibwe). The city's river waters are indeed muddy. Winnipeg sits at the junction of the Red and Assiniboine Rivers, both of which seem to be in flood stage a large part of the year.

There's a long brewing and distilling history in Manitoba. Crown Royal, distillers of the most highly regarded Canadian whisky, makes its home in Gimli, just a short ride north of the city on Lake Winnipeg. There once were two major breweries in Manitoba, but *Labatts* left in 1996 and *Molsons* in 1997. *River City Brewing*, a late 1990's Winnipeg startup, lasted only until 2001. The surviving brewery was *Fort Garry Brewing* (<http://www.fortgarry.com/>), which was founded in 1930 and still commands over 10% of Winnipeg's total draught beer sales. Fort Garry brews 5 regular beers, including 2 ales (Fort Garry Pale and Fort Garry Dark) and 3 lagers (Premium Light, Rouge, and Pilsner). While aimed primarily at the mass market, the beers are all clean and quite drinkable.

Of more interest to the craft beer lover is a new addition to the local beer scene, *Half Pints Brewing Co* (<http://www.halfpintsbrewing.com/>), opened by Winnipegger David Rudge in 2006. *Half Pints* is located near the Winnipeg airport in a small commercial district. The facility, which brews 1000 liters (a little over 8 U.S. barrels) per batch and 9000 liters (about 75½ barrels) per week, now distributes throughout Manitoba and to all points of the Canadian west. It specializes in flavorful, unfiltered ales and lagers. Wendy and I took the once-per-week tour on a Saturday (the only way you can legally sample the beer at the brewery) and were quite impressed. The young men which run the operation are genuine beer geeks and are very proud of their products. They use Canadian base malt but bring in specialty malts from Germany, Belgium, and England to give their beers appropriate body, color, and flavor. Hops also come from England, Germany, and the U.S., and each beer is brewed and hopped based on its national origin (hence, the Oktoberfest, which had just been released when we visited, was made using Weyermann Munich malt and Hallertauer hops).



The entrance to Half Pints Brewing Co in Winnipeg

Half Pints flagship beers include a Kolsch (which they call a Pale Ale because "nobody in Manitoba knows what a Kolsch is"), an American style IPA, an American style Amber Ale, and a very nice Coffee Stout (called "Stir Stick" and brewed with Ethiopian Yergacheffe coffee). They also brew a wide range of seasonal products, including a Pilsner, the aforementioned Oktoberfest, an American Brown Ale, and a Barleywine (which had just gone into the aging tanks at the time of our visit). We were told customers lined up outside the brewery for the Barleywine (called "Burleywine", a British-American hybrid at 10.5% ABV and 75 IBU). *Half Pints* also brews a traditional Bavarian Weizenbier in the Spring. One of our favorites at the tour tasting, however, was "Humulus Ludicrous", a delicious 8% ABV, 100 IBU Imperial IPA. The brewery is experimenting with some wood cask beers as well. Currently occupying two wood casks once used to age Canadian rye whisky is a soon to be released Imperial Stout. A portion of a batch of Burleywine is also scheduled to go into a bourbon cask.

Wendy and I very much enjoyed our visit to *Half Pints* and hope they continue to grow and produce excellent hand crafted beer. It'll be nice having some quality beer to drink while enjoying a rousing game of curling (on the remote chance we may actually visit during Winter).



Two Canadian rye whisky casks filled with Imperial Stout

Winnipeg Fun Factoid #3 - The many famous names associated with Winnipeg include rockers Neil Young and the Guess Who, magician Doug Henning, actresses Deanna Durbin (past) and Anna Paquin (present), author Gabrielle Roy ("The Tin Flute"), WW2 superspy Sir William Stephenson (the inspiration for James Bond), and that wascally wabbit himself, Bugs Bunny (created by Winnipeg animator Charles Thorson, who also designed Snow White for the Disney Studios, based on a sketch of his Winnipeg girlfriend).

MALT Turkey Shoot Competition

Entry Pickup at BURP Real Ale Fest

The Maryland Ale and Lager Technicians (MALT) are pleased to announce their 6th Annual Turkey Shoot Homebrew Competition. This is a BJCP-sanctioned event. In addition to quality feedback on all entries, cash prizes will be awarded for Best of Show as well as for 2nd and 3rd place overall. Ribbons and sponsored prizes will be awarded to individual category winners.

This is an excellent, well run Fall competition with great prizes, and BURP members are encouraged to enter. As an incentive, BURP members may bring their entries to the BURP Real Ale Festival to be held on Sat, Nov 13. A representative from the MALT Club will be attending to pick up entries.

The competition itself will be held Sunday, November 21st at Clipper City Brewing Company in Baltimore, MD. All BJCP beer categories will be accepted. Full information, rules, and on-line entry may be found at the Turkey Shoot website:

http://www.maltclub.org/MALT/Turkey_Shoot.html.

As with all homebrew competitions, judges and stewards are also needed. Contact info for those interested can be found on the competition website.

Please help out one of our great local homebrew clubs by participating in this competition!

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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Designated Driver Program

In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver Program. If you are a designated driver, you will receive complimentary door prize tickets. **Note: Non-alcoholic beverages are not provided by the club. Please bring your own supply to club events.**

Guide for New Members

Bring more beer than you drink; bring more food than you eat. Find the nametags and put one on. Sample (i.e., drink a small quantity of) other people's beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won't be a stranger for long. Don't drive while intoxicated.