



BURP NEWS



The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

*"I'll drink the Great Lakes dry, man, but I can't
keep up with the Queen of the Barley Fool..."*
-Great Lakes Myth Society

Rich Sampson, Editor
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FeBREWary, 2012

www.burp.org



**FeBREWary Meeting
American Ales Competition
Montgomery County Fair Grounds
Saturday, February 25, 2012**

**March Meeting
Stouts Competition
March 17, 2012**

Mel's Meanderings

By Mel Thompson, Fearless Leader



It's always a challenge to find affordable indoor venues to hold a group the size of BURP in the winter months. **Bud Hensgen** came through for us with The Lab in Alexandria. A very nice meeting hall with enough corner spaces to allow room for the competition judging and **Steve Marler's** excellent education sessions. The beer contributions were outstanding – a plethora of homebrew and good commercial examples of numerous styles. The food contributions were also good and plentiful. Way to go BURPERS! And I must thank the BURPERS who stayed to help clean up. **Bill and Wendy, Paul and Jamie, Alan and Jude, Bud, Mark and Martin, Howard and Emily**, to name a few, stayed after all had left and made sure that we left the hall in as good or better condition than when we first arrived. This is an important function at every meeting and we thank those who always stay to help (and to those who arrive early to help set up).

It's reassuring to see so many new(er) BURPERS stepping up this year to help with positions of responsibility. **Mike Reinitz** and **Justin Housenger** as Ministers of Culture and Spirit of Free Beer Organizers – didn't Justin do a great job with the January monthly competition? 24 entries and it went off without a hitch; **Bob King** who is the new Minis-

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ter of Raffles and Philanthropy; **Rich Sampson** with **Ryan Tomcik** producing the newsletter; **Aaron Share** and **Jenni Weber** hosting and organizing the BEST group; **Bob Rouse** volunteered to be the Spirit of Free Beer registrar with **Raine Koch**, **Mike Burger** and **Pam Malam** assisting; **Matt O'Brien**, **John Sikking**, **Marc Chittum** and Coordinator, **Bob King** soliciting prizes; and **Eric Hedge** doing the outreach. There will be many more opportunities for everyone to assist with BURP activities. Your help is needed.

We had the first organizational meeting of the Spirit of Free Beer committee/work group. With the help of long time members: **Bill and Wendy**, **Tom Cannon**, **Steve Marler**, **Terri Fischer**, **Beth Madden**, and **Mitch Pilchuk**, plus the newer members listed above, we are looking forward to a very successful event. Do I hear 600 entries?

We almost set a first for BURP, and not a positive one. We had the hardest time finding an inside venue for the February meeting. Either the cost was too high (Montgomery County charges \$140/hour for their meeting rooms with an additional cost for a liquor permit) or the site was already booked. Well, **Bill Ridgely** came through, as he always does for BURP, and got the Heritage Room at the Montgomery County Fair Grounds – and for no cost to BURP. For awhile, we thought we may have to cancel the February meeting though I'm sure someone would have come through. It is a moot issue now as, thanks to Bill, we have an excellent meeting location.

Winter and early spring are excellent times to travel to Europe from our area. Relatively inexpensive air fares are usually available, though they are appreciably higher this year. And one doesn't have to fight the summer tourist crowds. I'm thinking of visiting the real ale fest in Newcastle in April (the week after the BURP meeting) with visits to York and Edinburgh – 2 excellent beer towns (York is my favorite beer town next to Portland, Oregon). Craft beer in the UK is on an upswing just as it is here. It's amazing how the Brits get such flavor out of 4% beers. If you haven't been to the UK on a real ale quest, I highly recommend it. It will give you new appreciation for the BURP Real Ale Fest in November. And, of course, the research may help you produce the perfect real ale.

It's also the perfect time to make your lagers. My garage stays in the 45F to 50F range so no dedicated refrigeration is needed for the primary fermentation. Currently, I have a pils, marzen and bock fermenting with a California Common close at hand. The Cal Common will be my 16th batch of this brewing season. How many have you made?

Don't forget about the annual stout competition at the March meeting. This year's meeting couldn't have fallen on a more appropriate day – St Paddy's Day, March 17. There's still time to fire up the kettles to make a stout, oh, and some Irish stew and/or corned beef and cabbage.

See you at the Montgomery County Fair grounds on February 25.

Cheers!

From the Ministry of Culture

*By Justin Housenger and Mike Reinitz
Co-Ministers of Culture*

The purpose of BURP monthly competitions is to encourage brewers to advance their brewing skills by improving recipe formulation and/or technique based on objective feedback from score sheets or by experimenting with styles they've never brewed. Competitions promote education and the availability of great tasting homebrewed beer at meetings.

Imperial Challenge Wrap-Up

The first competition of the year was an "Anything Imperial," brew-off between BURP members and our friends the Wort Hogs. While most entries were of the Russian Imperial Stout, Baltic Porter, or Imperial IPA styles, entrants were encouraged to enter anything imperial and we certainly had some interesting and tasty beers. Thanks to all who entered the 24 beers in a competition that turned out to be very close in the end. Thanks also to judges **Tom Cannon**, **Matt Mella**, **Colleen Cannon**, **Sean Kennan**, **Wendy Aaronson**, **Sheldon Greenberg**, **Andy Anderson**, **Dave Pyle**, **Brian Matt**, **Bob Rouse**, and **Wendell Ose**. After much deliberation, the BOS panel (Tom and Colleen Cannon, Andy Anderson, and Wendy Aaronson), was able to pick the top three.

First place honors went to Wort Hogs member **Henry Harms**, for his Baltic Porter, "Ovi's Favorite." The beer poured a very dark brown, almost black in color and had a rich roasted aroma and flavor and almost vinous-like note that would make "The Great 8," himself proud. Second place went to current Wort Hog president and former BURP co-minister of Culture **Mike Evans** with his "Megan's IPA," which was very quaffable despite being an Imperial IPA and had loads of grapefruity hops in the aroma that were just bursting out of the glass. Finally, BURP member **John Sikking** took third place with his Russian Imperial Stout, "Catherine the II." The inky-black beer had enough roasted malt and chocolate aromas and flavors balanced by a heavy dose of hops to transport one right back into the Russian High Court with every sip.

John was good enough to provide the recipe to us (see next page)

Upcoming Monthly Competitions

By now, hopefully everyone has the next few months of brewing in order as the calendar of competitions has been set and is available on the website and in last month's newsletter. Hopefully everyone who wanted to was able to listen in and sample the stout offerings coordinated by the BURP Ministers of Enlightenment, **Steve Marler** and **Robert Stevens**. We heard it was informative and delicious, and a great way for brewers to familiarize their palates with upcoming competition styles. This month the guys will be

Catherine the II

(High Gravity Beer Kit)

Source: <http://www.highgravitybrew.com/ProductCart/pc/Catherine-the-Second-Russian-Imperial-Stout-213p3728.htm>

Style: Imperial Stout OG: 1.098 (Actual Reading 1.1)

Type: Extract FG: 1.025 (Actual Reading 1.036)

Rating: 3rd Place BURP January 2012

ABV: 9.56 % (Actual 8.5%)

Calories: 320 (Actual 351) IBU's: 62.78

Efficiency: 70 % Boil Size: 5.57 Gal

Color: 38.3 SRM Batch Size: 5.00 Gal

Boil Time: 60 minutes

Fermentation Steps

Name	Days / Temp
Primary	7 days @ 68.0°F (actual days 14)
Secondary	14 days @ 72.0°F (actual days 0)
Bottle/Keg	14 days @ 74.0°F (actual days 6)

Grains & Adjuncts

Amount	Percentage	Name	Time	Gravity
Steeping				
0.25 lbs.	1.75 %	Roasted Barley	30 mins	1.025
0.50 lbs.	3.51 %	Brown Malt	30 mins	1.032
0.50 lbs.	3.51 %	Chocolate Malt	30 mins	1.028
1.00 lbs.	7.02 %	Caramel/Crystal Malt 60L	30 mins	1.034
1.00 lbs.	7.02 %	Caramel/Crystal Malt 120L	30 mins	1.033
Boil				
5.00 lbs.	35.09 %	Munton's Light LME	60 mins	1.037
5.00 lbs.	35.09 %	Munton's Light LME	10 mins	1.037
1.00 lbs.	7.02 %	Munton's Light DME	10 mins	1.046

Hops

Amount	IBU's	Name	Time	AA %
3.00 oz.	51.73	Cluster	60 mins	7.00
1.00 oz.	4.18	Northern Brewer	5 mins	8.50
1.00 oz.	6.88	Columbus (Tomahawk)	5 mins	14.00

Additions

Amount	Name	Time	Stage
1.00 tsp.	Irish Moss	15 mins	Boil

Yeast

Amount	Name	Laboratory / ID
1.0 package	American Ale	Wyeast Labs 1056 (American Ale)

Yeast Starter

2 Liter starter: 200 g of Plain Light Dry Malt Extract (DME) and ½ tsp. yeast nutrients using a stir plate for 32.5 hours, pitched Wyeast 1056 at 62.8° F into wort.

Mash ProfileExtract Recipe

Bring 6.25 gallons of water to 152° F and soak grains for 30 minutes, remove grains and proceed to bring to a boil and follow the brew day schedule.

Brew Day ScheduleMinute 1

Add 5 lbs. of Light Liquid Malt Extract (LME)

Add 3 oz. Cluster Hops (Bittering)

Minute 45

Add 1 tsp. of Irish Moss

Minute 50

Add 5 lbs. of Light Liquid Malt Extract (LME)

Add 1 lbs. Muntons Pale Malt Dry Malt Extract (DME)

Minute 55

Add 1 oz. Northern Brewer Hops (Finishing)

Add 1 oz. Columbus Tomahawk Hops (Finishing)

Minute 60

Terminate the boil

Mini Mash Recipe

Reduce the LME to 7 lbs. and increase Muntons Pale Malt to 5 lbs. Mash pale malt with specialty grains in 10 quarts of water to get a single infusion mash of 152° F for 60 minutes. Sparge with hot water of 170° F to get 4 gallons of wort. Follow the brew day schedule above using the reduced malt amounts.

All Grain Recipe

Mash 16 lbs. 2-Row Muntons Pale Malt, replacing the liquid and dry malts, with specialty grains in 25 quarts of water to get a single infusion mash of 152° F for 60 minutes. Sparge with hot water of 170° F to get 6 gallons of wort. Follow the brew day schedule above.

Carbonation

Kegged and stored at 40° F at 30 psi for four days.

Notes

The Yeast Starter was a very active fermentation spilling over the erlenmeyer flask – starter was run for 24+ hours and the entire starter was mixed into the wort (i.e., no yeast washing). The Primary fermentation was very active and required a blow-off tube, between 1-2 quarts of blow-off was lost.





[Justin Housenger (left) and Mike Reinitz]

pouring beers from the Belgian Strong Ales Category to include Belgian Blonde Ales, Belgian Strong Golden Ales, Dubbels, Tripels, and Belgian Dark Strong Ales.

The pre-registration of beers has been working great so far and we ask that

everyone register by the Thursday prior to a meeting — we will not be accepting unregistered entries on the day of a meeting. Please email Mike and Justin at culture@burp.org to register. Additionally, we'll need volunteers to judge at all the upcoming competitions. The team style judging of ranked BJCP judge and novice judge has been very effective, and really gives the aspiring judge some hands on practice with an experienced judge. Those especially that are in the upcoming BJCP prep course to take the exam early next year are encouraged to practice judging as often as they can and the monthly competitions are a great place to start. Find Mike or Justin before the judging starts or email us at culture@burp.org before the meeting to let us know if you're interested. The goal is to get a lot of judges and keep flights small (3-5 beers), so that the competition goes quickly and we can all get back to enjoying the meeting.

FeBREWary Competition

This month's competition is an All-American brew-off! Brewers can enter any beer in Category 10 — American Ale, so get your Pales, Ambers, and Browns ready. Please register your entries by Thursday, February 23 by emailing us. Again, we ask that entrants submit at least 3 bottles but 4 is preferable.

March Competition

March's meeting is on St. Patrick's Day...what better way to celebrate than with stouts! Anything in Category 13 is fair game—Dry Stout, Sweet Stout, Oatmeal Stout, Foreign Extra Stout, American Stout, and Russian Imperial Stout. Fire up your brew kettles and get your Irish on! There's still plenty of time left especially for the Dry, Sweet, and Oatmeal varieties so get brewing and enter a beer to honor St. Patty. Register your entries by Thursday, March 15.

April Competition

April's competition will turn the dial back up on strength as we welcome in beers from Category 18: Belgian Blondes (18A), Dubbels (18B), Tripels (18C), Belgian Golden Strong Ales (18D), and Belgian Dark Strong Ales (18E). There's no better way to welcome in the warmer weather than with this diverse, flavorful set of ales. Remember at the FeBrewary meeting to drop in on the Ministers of Enlightenment Tasting of these terrific styles. Register your entries by April 12.

Beer School

By Steve Marler and Robert Stevens
Co-Ministers of Enlightenment



Brewing Better Beer with Gordon Strong

On Friday February 3rd, the first — of what we hope is many — advanced brewing sessions was held. We estimate 72 people were in attendance. There were members of the

Wort Hogs, NOVA HomeBrew Club and DC Homebrewers, as well as BURP members. We would like to thank **Gordon Strong** for taking time out of his schedule to make the presentation, and the BURP Officers for approving the expenditure for the facility rental. The talk Gordon gave is a preview of the presentation he will make at the next National Homebrew Conference. Your Deans of Enlightenment look forward to hearing from those who attended of any changes they make in their brewing process based on what they learned. **Mike Gallagher** provided the following summary of the event:

There was a full house (attendees and homebrewers) in attendance for the Gordon Strong lecture at the Lyon Park Community Center on Friday, February 3rd. Gordon is a BJCP president and author, as well as an accomplished home brewer. He has won the Ninkasi award on 3 separate occasions.

The focus of the lecture was on the tips and techniques that Gordon details in his book, *Brewing Better Beer*. He discussed many tips and techniques from his book including:





1. Don't mash dark grains (or specialty grains); instead add them at the vorlauf stage or use steeping techniques
2. When employing no-sparge brewing, increase your grain bill by 33-40%
3. When performing a parti-gyle brew, add some of the parti-gyle wort or other malt source to the second runnings which makes the second runnings taste less "grainy"
4. Try decocting styles that are not normally associated with decoction brewing
5. Consider employing "hop bursting" techniques (i.e. adding no 60-minute hops) and instead adding all hops with 20 minutes or less to go in the boil
6. Learn about the flavor profile of more obscure malts such as brown malt, dark Munich, torrified wheat etc.
7. Blend different malts of the same class (e.g. base) for new flavors
8. Before pitching, transfer wort from boil kettle to a settling tank (can be a carboy) to allow trub to settle; after an hour or so, siphon to a primary and pitch yeast in primary

Attendees were interactive during and after the talk, with many good questions asked and answered. After the talk, Gordon signed his book for many attendees. We look forward to similar quality educational events with the club in the future.

Monthly Meeting

As Deans of Enlightenments, we are conferring the title Professors of Enlightenment to sages who – through their education and instruction efforts – increase the quality of life of BURPers. **Dave Pyle** and **Kathy Koch** are the first BURP Professors of Enlightenment in recognition of the wisdom they demonstrated while leading the January Stout tasting.

For the February monthly meeting, we have arranged a Belgium strong beer tasting and a Brewers' Corner. The Belgium Strong beer tasting will start at 1:00pm. The Brewers' Corner will begin shortly after the beer tasting. In case you have forgotten, the Brewers' Corner is your chance to have fellow members taste your home brew and provide feedback. If you are interested in feedback on your beer, bring a couple of bottles of your brew along with your recipe and brewing process.

Build a MASHTUN

There are numerous Mashtun designs now available to homebrewers and they all have their advantages and disadvantages. In order to get beginning all-grain brewing off on the right foot, **Larry Koch** has reviewed various Cooler Mashtun designs and has put together an efficient mash-tun. One of Larry's designed Mashtuns will be on display at the February BURP meeting. Larry has graciously agreed to help individuals build the Mashtuns in groups of five at a time. Since the outlet pugs and cooler shapes vary, a specific cooler will need to be purchased. A list of the Mashtun parts along with their prices plus the cooler is currently being developed. Come take a look at the Mashtun. If you are interested in building one, let us know at enlightenment@burp.org.

Learn about Mashing with the BEST group

The Brewing Education, Skills, & Techniques (BEST) group provides a forum and structure for beginning and intermediate brewers to learn from and interact with more experienced brewers. The BEST group meets once a month outside of the regular monthly BURP meetings to discuss or view a demonstration on a topic lead by a BURP member with a good deal experience on the topic. These meetings are coordinated by **Aaron Share**.

At the January BEST meeting, Professor of Enlightenment **Colleen Cannon** led a discussion about the flavors and aromas of beer. She helped the group explore ways to evaluate their beer so they can revise and modify their recipes.

The subject for the February meeting is malt and will be held on February 23 in DC. The March meeting will focus on mashing techniques and will take place March 29 in Arlington, VA. For meeting times and directions, send an email to best@burp.org.

Do we have a deal for you

Brew Your Own (BYO) magazine is offering a Homebrew club subscription rate again this year. The magazine was launched in 1995 and publishes eight issues a year. It is the largest circulation magazine for people interested in making their own, great beer. Every issue includes recipes, how-to projects and expert advice to help you brew world-class beer. You can see their online site at www.byo.com.

Regular columns include troubleshooting common problems with "Mr. Wizard," brewing two great types of beer each issue in "Style Calendar," homebrew recipes for your favorite commercial beers in "The Replicator," refining your brewing with "Techniques," building brewing gadgets in "Projects" and hearing tips, stories and recipes from fellow homebrewers in "Homebrew Nation."

You can subscribe or renew your subscription to BYO Magazine for only \$14, which is half off the internet rate. You can sign up for a one- or two-year subscription. BURP needs at least 10 people to sign up in order to qualify for this offer and submissions are due no later than June 1.

So Act Fast! You can give the check (made out to BURP) or cash to **Royden Henry** at the next few BURP meetings or make arrangements to pay him directly. He can be reached at BYOsubscription@BURP.org. If we don't get the 10 people, we will refund give everyone's money.

Brewing Tip

When making an Irish Stout, instead of mashing the roasted barley, try grinding it fine in a coffee grinder. Then, evenly distribute it on top of the mash just before you start the sparge. This technique will provide the color and roast characteristics, but will limit the astringency and the coffee ground/burnt coffee flavor that mashing may cause.

BURP Prosperity Report

By Mark Hogenmiller & Bob King

Charity of the Month – January 2012

The charity for January was **House of Ruth**, 50% of the raffle donations (**\$84**) was donated to them! Founded in 1976, House of Ruth helps women, children and families in greatest need and with very limited resources builds safe, stable lives and achieve their highest potential. At House of Ruth, women, children and families heal from lifetimes of traumatic abuse.

More information can be found at <http://www.houseofruth.org/>

Charity of the Month – March 2012

The charity for March will be the **National Capital Chapter of the National MS Society**, with 50% of the raffle donations going to them! The chapter is committed to providing vital support and personalized services to the many thousands of individuals living with MS in the Washington, DC metropolitan area, their families, friends, and colleagues.

More information can be found at <http://www.nationalsms-society.org/chapters/dcw/index.aspx>

Merchandise News - We still have the following available:

BURP Lapel Pins - \$3 (make great exchange gifts while pub crawling)

BURP Euro Style Stickers - \$1 (buy one for all of your cars and kegs)

NEW! BURP Beer Mats/Coasters \$20/Sleeve of 100

BURP 30th Anniversary T-shirts \$10 Sizes M, L, and XL available

See me at the next meeting to purchase merchandise.

Minister of Raffles & Philanthropy

Bob King is currently replenishing the stocks of donated items; please contact him at raffle@burp.org if you have any items you may wish to donate to BURP.

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 prosperity@burp.org.

BURP 10 & 20 Years Ago

Compiled by Bill Ridgely

20 Years Ago, Feb 1992



Two events held consecutively over 3 days filled the BURP calendar for Feb 1992. On Feb 18 and 19, BURP conducted its second "BURP Night at the Bricks," featuring a public homebrewing demonstration and tasting of homebrewed beers provided by BURP members. The first of these

events, held as part of the Brickskeller's popular **Bob & Ellie Tupper** beer appreciation lecture series, was held in 1990 and featured your humble compiler (at the time, club president) and his erstwhile assistant, Frugal Brewer **John Gardiner** (resplendent in his beer keg costume with the tap in the, um, appropriate place). This time, Culture Minister **Wendy Aaronson** took charge of the educational part of the program, once again leaving the schtick to John and his "beer nuts" and "microbrewery." The beers served over the course of the two-night event were all exceptional and included an all-grain pilsner (brewed by **Dan Carter** for the 1st night and **Rick Garvin** for the 2nd), a kit-based stout using Mountmellick extract (**Paul Girouard** and **Ken Graham**), and a weizenbock (**Erik Henchal** and

Bill Ridgely). John and Wendy made a batch of extract homebrew as part of the show and passed around grains and hops to the audience. The event was a sellout each night and was well received by the audiences, once again putting a good face on BURP for the public.

Only slightly recovered from the Bricks gig, BURPers met on Feb 20 (a relatively rare weeknight meeting) to evaluate 34 homebrewed stouts for the club's Second Annual **Dan McCoubrey** Memorial Stout Competition. Before breaking into 3 groups to judge the entries, we held a quick commercial tasting of well known examples of the stout styles to be judged, featuring Guinness Extra Stout (bottled) and Pub Draught (canned), Sierra Nevada Stout, Royal Extra Stout (from Trinidad), and finally, Sam Smith Imperial Stout. Armed with this knowledge, club members formed evaluation teams to do the hard work of picking the two best beers from each grouping to go to the Best of Show table, ably manned by the club's most proficient judges, **Jim Busch**, **Rick Garvin**, and **George Rivers**. The winners, announced at meeting's end, were: 1st place, **Stuart Jewell**; 2nd place, new member (at his first meeting) **John Esparolini**; and 3rd place, **Paul Girouard**. The specific styles of the winning beers were not, alas, reported.

The Feb 1992 issue of BURP News was the first edited by incoming Truth Minister **Dan Carter**. The issue kicked off with **Jim Busch's** excellent write-up on the recipes and procedures used to brew his two prize winning IPA's from the January BURP meeting. Jim was so far advanced from most BURP brewers at the time that it was a real revelation reading about the techniques and choice of ingredients for his all-grain brews. **Ralph Bucca** followed Jim with his evaluation of the 6-pack of porters presented to him by the club for his birthday at the 1991 MASHOUT. Porter was Ralph's favorite style, and he rated each beer on a 1-5 scale (with 5 being highest). Three of the beers tied for the highest rating – Anchor Porter, Catamount Porter, and Sierra Nevada Porter. Incoming Fearless leader **Jim Dorsch** contributed, as he usually did, several articles to this newsletter. His regular "Whole BURP Catalog" gave a shoutout to **Michael Jackson's** new book on the beers of Belgium, which unfortunately was available only "in a language most of us can't read". Jim also wrote about the neo-prohibitionist movement in "The New Temperance" and provided an extensive and very technical article on "Beer Design", with quite a few equations (something Jim, a trained mathematician, was *very* good at). Rounding out the issue was **Dave "Flying Foamhead" Smith's** reminiscences about searching for interesting and unique bottled beers in London, England.

10 Years Ago, Feb 2002

The Feb 2002 BURP meeting was held at the home of **Alison Skeel** in Kensington, MD. One would have thought that this would have been an indoor meeting, but amazingly, the day dawned bright, clear, and remarkably warm. So, instead of freezing our kilts off (yes, the theme was Scottish ale), those of us dressed for the occasion thoroughly enjoyed hanging out in Alison's front yard. Prior to the club's homebrewed Scottish ale competition, a

tasting of commercial Scottish ales was conducted by your humble compiler. Not too many examples from the mother country were available at the time, but Belhaven Scottish Ale and McEwens Scotch Ale were both readily available and included. My notes are long lost, however, so I don't have a record of the full list of beers featured. I do recall finding at least a couple of American interpretations. Once the tasting was completed, the volunteer judges headed inside to evaluate the 15 homebrewed entries (a club record for this beer category). Winners were announced at meeting's end. First place went to **Andy Anderson** (putting him on track for his attempt to win a 4th straight "Brewer of the Year" title). Second went to **Keith Chamberlin**, and third to **Mike McGuire**. The specific Scottish ale styles of the winning beers was not recorded.

The Feb 2002 BURP News was the first edited by incoming Truth Minister **Christine Lewis** (now **Johnbrier**). Leading off were announcements of several upcoming events, including a beer dinner at the Summit Station Brewpub in Gaithersburg (now Growlers). But of more interest to this reviewer was the announcement of the impending opening on Feb 25 of the new Franklin's Restaurant and Brewpub in Hyattsville. Newly hired brewer **Charles Noll** was feverishly working on getting the establishment's first offering, a blond ale, into the serving tanks. One note of particular interest was that Franklin's had established a relationship with the U. of MD Fermentation Scale-Up Facility to provide it with pitchable quantities of a wide variety of brewing yeasts. I never knew such a facility existed. Following the announcement of Franklin's opening, li-beerian **Wendy Schmidt** expounded on the large number of homebrew recipes she had collected from Brew America News, the monthly newsletter from **Miles Smith's** homebrew supply store in Vienna, VA. Wendy offered to bring these to the next BURP meeting for anyone interested. Completing the issue was a nice and very thorough overview (with recipes) of the Porter and Stout beer categories, both of which were to be featured as competition styles at the March 2002 BURP meeting.

BURP's 30th Anniversary Beer

By Andy Anderson



I'm writing today to let you know that BURP has maintained its fine tradition of brewing beers commemorating the anniversary of BURP's creation ... at the last possible moment. We brewed the 30th Anniversary beer on December 27 of 2011, so we made it with 4 days to spare. The beer was brewed at the house of **A.J. DeLange**, who has the capacity to make 55 gallons in one batch. At one point in time, we had upwards of 15 BURPers pitching in to help make the beer.

The beer is an English Barleywine, and it finished fermenting at just under 9% ABV. The malt & extract were procured from **Derek** at My Local Homebrew Store (<http://mylhbs.com/>). Some of the hops were a generous donation from **Dave & Becky Pyle**, while the rest were bought from Hops Direct (<http://www.hopsdirect.com/>). The yeast was a fantastic donation from **Geoff Lively** of the Bethesda Rock Bottom (<http://www.rockbottom.com/bethesda>). Last, but not least, the Catoctin rye cask came from **Bill Madden** of the Mad Fox Brewing Company (<http://madfoxbrewing.com/>). Yes, I did say "rye cask."

Part of the concept behind this anniversary brew was to see the impact of wood on the aging process of beer. The Catoctin 100% Rye cask holds 30 gallons, while the entire batch we brewed is around 55 gallons. That means that after initial fermentation in a steel cylindro-conical vessel, roughly half was transferred into the wooden cask, while the rest went into steel kegs. The wooden cask was then transported to a cool, dry cellar where it will sit for the next few months. By early summer at the latest, we will then take the English barleywine out of the cask and bottle it. This means as the years go by we will have bottles aging side-by-side that can show whether wood helps or hinders the maturation of beer.

Gee, I can hardly wait for a tasting in a few years where people try both beers, ponder a bit, & then say, "Oh, that's ... interesting."

Anyway, aside from all the BURP members who provided help in creating this beer, I especially want to acknowledge A.J. DeLange for both his knowledge & his facilities, & **Bill Ridgely** who worked on planning this beer right from the beginning.

Cheers,
Andy

