



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES



*"I lived from beer of black wheat, and drank
from beer of white wheat."
-- Engraving on Ancient Egyptian tomb*

Rich Sampson, Editor
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July, 2012

www.burp.org



**July Meeting
Open Category Wheat Competition
Nokesville, Va.
July 21, 2012**

**Montgomery County Agricultural Fair
Homebrew Competition
Gaithersburg, Md.
August 4, 2012**

**August Meeting
MASHOUT 2012
Rocky Gap, Md.
August 17-19, 2012**

Mel's Meanderings

By Mel Thompson, Fearless Leader



A number of kudos are in order for the June meeting. First to **Yancy and Laura Bodenstein** for hosting. A fun venue with not only the plethora of BURP beer, but also their delicious meads. If you didn't make it to the dungeon to try some, you really missed out on a treat. Thanks to Yancy and Laura for their generosity. I hope you got a tour of Yancy's new brew house. Something

for the serious homebrewer to strive for if one has the room and resources. Sigh...

Second, to all the entrants of Spirit of Free Beer for all the left over beers from the competition. I hope everyone got their fill of some very delicious beers (and that no one left impaired if driving). For those of you that didn't enter SOFB, make sure you thank the brewers that did for all the FREE BEER!!! Not only did they have the time and expense of making the beer, they also paid \$6 per entry.

And third, to **Bob King** and his team of prize collectors, **Matt O'Brien, John Sikking** and **Marc Chittum**, and with help from **Jude Wang** and another BURPer who shall remain nameless. Never has BURP had so many quality prizes to pass out to the winners. It was truly amazing and Bob and team deserve a huge thank you from all those

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who benefited from this mammoth effort. Kudos to you Bob, Matt, John, Marc, Jude and Nameless Person.

On another note, and a sad one at that, for the first time in many months, I was told by a number of members that they were disappointed with the food contributions. It seemed that many people came for the free beer and didn't bother to provide food. As the day wore on, the food tables were nearly completely depleted until **Randy Paul** showed up late with chips and guacamole. It couldn't have come at a better time. Thanks to those who did provide food, but for those who didn't, remember the BURP mantra: "Bring more food than you will eat and more beer than you will drink." All that free beer brings on serious hunger!

Hot off the press on June 24: congratulations to BURPers **Mark Girard, John Gosselin, Greg McCullough** and **Heath Ehret** who won an NHC Gold medal with their Dusseldorf Alt. This beer was also a winner in the Spirit of Free Beer. It's been a number of years since BURP promoted the NHC. Now with all the newer members who are AHA members and active in competitions, maybe BURP will expand the participation. It's up to you.

The July meeting is the annual pool party at the home of **Bruce Bennett and Nancy Cosier** in Nokesville, VA. It's worth the drive for a day in the pool with your fellow BURPers. We ask that you follow good pool etiquette, meaning no @%\$*& or *^\$&@ in the pool please! However, %^?!#* is acceptable if you are discreet. Unfortunately, I will miss this meeting and **Mark Hogenmiller**, your Minister of Prosperity, according to BURP's line of succession, will be the acting Fearless Leader.

Plans in the "fermenter" for 2012 include a BURP bulk hop buy when the new crop is available and in time for the fall brewing season. We are shooting for September or early October. We will be sending out a survey to see how much interest there is so that we can order appropriate quantities of various varieties. Also, the Oktoberfest meeting to be held at Seneca Creek State Park on September 22 will include brats and chicken provided by BURP and grilled by chef extraordinaire, **Tim Artz**. And of course, the German beer competition. Don't forget Mashout in August! It's already a sellout, so I hope you made your reservations already!

"Unfortunately", I will miss the July meeting as I am on my annual trek to Oregon for July Craft Beer Month. This year couldn't start any better. I arrived in PDX on June 30 and was at the NW Organic Beer Fest on Sunday, July 1. The month ends with the Oregon Brewers Fest and this year, in addition to the 83 breweries and the Oregon Brewers Guild BUZZ tent, there will be a sour beer tent. If you go, you can find me either in the sour beer tent or just outside selling assorted antacids. Between these two events, there is a daily succession of beer fests and events. I will be taking a sleeve of BURP beer mats to spread the BURP word to our fellow beer geeks.

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.

June Meeting Wrap-Up

There was no competition held at the June meeting since there was so much great beer left over from the Spirit of Free Beer. Thanks to **John Gardiner, Tom Cannon**, and **Andy Anderson** for storing all the extra beer leading up to the June meeting, and a special thanks to **Newman**, a man who only needs one name, for saving the day with a trunk-full of ice.

Spirit of Free Beer winners were announced as well, while Prize Coordinator Extraordinaire **Bob King** doled out medals along with the hundreds of dollars worth of prizes he amassed.

National Homebrew Competition

BURP received some exciting news from Seattle recently, the host city for this year's National Homebrewers Conference and the Final Round of the National Homebrew Competition. Leading the charge in this effort were **Mark Girard, John Gosselin, Greg McCullough**, and **Heath Ehret**; their Dusseldorf Altbier placed 1st in Category 7: Amber Hybrid Beer. The same beer actually took 2nd place Best of Show in Spirit of Free Beer. Two large and respected competitions can't be wrong – these guys brewed up a real winner. Congratulations to Mark, John, Greg, and Heath!



The guys were nice enough to share their recipe for their award-winning beer:



[Justin Housenger (left) and Mike Reinitz]

Brewing Steps:
2012-02-18 - **Ctrl + Alt + Delete**
Düsseldorf Alt-bier

Type: All Grain
Date: 2/18/2012

Batch Size (fermenter): 18.00 gal
Brewer: **Mark Ehret**

Boil Size: 23.01 gal Asst Brewer: **Mark Girard, John Gosselin, Greg McCullough and Heath Ehret**
Boil Time: 90 min Equipment: 25 Gallon Kettle / 30 Gallon Mash Tun
Final Bottling Volume: 17.50 gal
Brewhouse Efficiency: 68.00
Fermentation: Ale, Two Stage Taste Rating(out of 50): 30.0
Taste Notes: Did a one step starter with a combo of one package of Dusseldorf Alt Yeast (White Labs #WLP036) and one package of German Ale (Wyeast Labs #1007)
Added 4 grams of gypsum to the mash; Brewed 2/18
Fermented 17 days in primary (3/6) then cold crashed
Cold crashed for 4 days (3/10) then kegged
Prepare for Brewing
Clean and Prepare Brewing Equipment
Total Water Needed: 29.39 gal
Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
25 lbs	Pilsner (2 Row)	Ger	(2.0 SRM)	Grain 1 68.5 %
6 lbs	Munich Malt	(9.0 SRM)	Grain 2	16.4 %
3 lbs	Aromatic Malt (Briess)	(20.0 SRM)	Grain 3	8.2 %
1 lbs	Caramunich II (Weyermann)	(63.0 SRM)	Grain 4	2.7 %
1 lbs	White Wheat Malt	(2.4 SRM)	Grain 5	2.7 %
8.0 oz	Carafa Special II (Weyermann)	(415.0 SRM)	Grain 6	1.4 %

Mash In: Add 53.63 qt of water at 160.8 F 151.0 F 75 min
Batch sparge with 2 steps (3.48gal, 12.50gal) of 168.0 F water

Boil Wort:

Add water to achieve boil volume of 23.01 gal
Estimated pre-boil gravity is 1.044 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
2.00 oz	Tettnang [4.50 %]	- Boil 60.0 min	Hop 7	9.0 IBUs
2.00 oz	Tettnang [4.50 %]	- Boil 30.0 min	Hop 8	6.9 IBUs
4.00 oz	Saaz [4.00 %]	- Boil 20.0 min	Hop 9	9.7 IBUs
4.00 oz	Saaz [4.00 %]	- Boil 15.0 min	Hop 10	7.9 IBUs
4.00 oz	Tettnang [4.50 %]	- Boil 15.0 min	Hop 11	8.9 IBUs

Estimated Post Boil Vol: 20.80 gal and Est Post Boil Gravity: 1.051 SG

Cool and Prepare Fermentation

Cool wort to fermentation temperature
Transfer wort to fermenter
Add water to achieve final volume of 18.00 gal

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Dusseldorf Alt Yeast (White Labs #WLP036)			[35.49 ml] Yeast 12 -
1.0 pkg	German Ale (Wyeast Labs #1007)			[124.21 ml] Yeast 13 -

Measure Actual Original Gravity _____ (Target: 1.051 SG)
Measure Actual Batch Volume _____ (Target: 18.00 gal)

Fermentation

2/18/2012 - Primary Fermentation
(17.00 days at 66.0 F ending at 66.0 F)
3/6/2012 - Secondary Fermentation
(4.00 days at 34.0 F ending at 34.0 F)
Dry Hop and Prepare for Bottling/Kegging
Measure Final Gravity: _____ (Estimate: 1.014 SG)
Date Bottled/Kegged: 3/10/2012 - Carbonation: Keg with 12.54 PSI
Age beer for 0.00 days at 65.0 F

Upcoming Monthly Competitions

As a reminder, the calendar of competitions has been set through March 2013 and is available on the BURP website, so brew, brew, brew!

The pre-registration of beers has been working great 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.

July Competition: With a hot summer ahead of us, it's time to cool off with some refreshing wheat beers. We will be accepting entries in the following categories: 6D (American Wheat), 15A (Weizen/Weissbier), 15B (Dunkelweizen), 15C (Weizenbock), 16A (Witbier), and 17A (Berliner Weisse). Be sure to pre-register by Thursday, July 19.

August Competition (MASHOUT): August is MASHOUT month and this year on the mountain we'll serve up a session beer competition. Any style is fair game just as long as the %ABV is 4.5 or below. The competition is sure to be a good one. Just like all other monthly competition, entries

will need to be pre-registered. Minister of Culture Emeritus, **Wendy Aaronson**, will be coordinating the competition at MASHOUT.

September Competition: Dust off your lederhosen and get brewing for September's German beer styles competition. This will be a keg competition with all members sampling and voting, so you will need to enter at least a 2.5 gallon keg. All non-wheat German styles will be accepted including categories 1D (Munich Helles), 1E (Dortmunder Export), 2 (Pilsner), 3 (European Amber Lager), 4B (Munich Dunkel), 4C (Schwarzbier), 5 (Bock), 6C (Kolsch), 7A (Northern German Altbier), 7C (Dusseldorf Altbier), and 22A (Classic Rauchbier).

BURP Institute for Enlightened Brewing Practices

*By Steve Marler and Robert Stevens
Deans of Enlightenment*



The BURP Institute for Enlightened Brewing Practice is on summer break and we are currently engaged in field research (tasting beers). While we are away, **Aaron Share** has arranged for **David and Becky Pyle** to lead a hop demonstration and discussion on Thursday June 19th. You can contact Aaron at BEST@BURP.org for more information.

BURP Prosperity Report

*By Mark Hogenmiller & Bob King
Minister of Prosperity & Minister of Raffles & Philanthropy*

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.

Due to the sensitive nature of the Treasury reports and the newsletter being in the public domain, Treasury Reports are now posted at the member's only [BURP financial page](#) on

the club's web site

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.

The 25th Annual MASHOUT is Sold Out!

By Bill Ridgely, MASHOUT Coordinator



MASHOUT logo courtesy of Tom Flanders

Yes, hard as it is to believe, registration for this year's gala silver anniversary Mid-Atlantic States Homebrewers CampOUT, better known as MASHOUT opened on July 1 and closed on July 6, selling out in less than a week. I hope all BURP members who wanted to attend have already signed up. Fortunately, there is a large BURP contingent (over 1/3 of all attendees) on the roster, so your club will be well represented. The dates are Friday, Aug 17 through Sunday, Aug 19. Full details and activity updates can be found on the MASHOUT website at <http://brew.burp.org/Events/MASHOUT.aspx>.

Here is a very brief rundown on just some of the activities scheduled for MASHOUT:

Sour Hour - On Friday starting at 12:30 PM, Camp Saison will be hosting the 4th annual Sour Hour. If you like or are interested in farmhouse/lambic/wild/sour ales, you are encouraged to stop by, share, and sample! Please bring something strange ... saison, farmhouse ale, lambic, wild saison, smoked sour, brett porter, or any creation infused with spices and/or brett/lacto/pedio. Both homebrews and commercial brews are welcome. Camp Saison is located near the top of the hill near Camp CRABS.

Beer-Food Pairing - On Friday starting at 5:00 PM, there will be two extraordinary beer events. [DuClaw Brewing Co](#) will start out by hosting its annual "Firkin Friday", with a cask of gravity-feed ale that will be tapped and served to all comers. This year's special event will feature a *very*

limited edition cask of DuClaw's "X1", the Bourbon Barrel-Aged Imperial Chocolate Rye Porter that took a silver medal at this year's World Beer Cup. Once the cask is tapped, the Chesapeake Real Ale Brewers Society (CRABS) will host a food and beer pairing event for the entire camp. If you have enjoyed their previous events held on MASHOUT Saturday, this will be a little different. The first pairing will be a food dish prepared to accentuate the flavors of DuClaw's cask ale. CRABS and others will then contribute additional beer and food dishes intended to be sampled together to explore the synergies of tastes with the pairings. The event will take place in the main pavilion and will be organized much like a pot luck dinner. Homebrew clubs (and individuals) are encouraged to bring a beer and food dish to this pairing event.

Entertainment - Great bands have been a tradition at MASHOUT for a number of years. For the special Silver Anniversary event, however, one of the great bluesmen now performing will be making a return visit to Popenoe Mountain. On Friday evening, the internationally-renowned [Tom Principato Band](#) will perform at the MASHOUT barn. Tom will be joined for this year's special event by award winning keyboardist/vocalist/songwriter Tommy Lepson! Between them, Tom and Tommy have won 37 Washington Area Music Awards (Wammies) - 22 for Tom Principato and 15 for Tommy Lepson!

On Saturday, there will be a pre-dinner performance at the campfire ring by members of the great Cumberland-area Irish band, the [Shanty Irish](#). Several members of this group have been longtime MASHOUT attendees, and we're very pleased to have them be able to perform for us during this year's event.

Homebrew Competition - On Saturday morning at 10:30 AM, the BURP Club will once again be sponsoring a homebrew competition open to all attendees, a MASHOUT tradition for a number of years now. The style this year is "session beer"; that is, any beer with an alcohol content of 4.5% or less. For full information on the competition, see the [MASHOUT Homebrew Competition](#) webpage. As always, competition beers will be accepted in kegs, growlers, or bottles.

Annual Saturday Barbeque Supper - Our "King of the Grill" **Rick Garvin** and his hearty crew will once again be preparing a massive amount of pork for the annual barbeque dinner. You will only be asked to contribute an appetizer, soup or salad, side dish, or dessert to the festivities. The huge array of dishes brought forth by attendees is one of the true glories of MASHOUT on Saturday evening.

Annual Sunday Pancake Breakfast - MASHOUT will conclude once again with the annual pancake breakfast on Sunday morning. This will include delectable bacon and scrapple from a local Mennonite farm, pancakes, and coffee. Usually, there are other food contributions from those attending. In past years, there have been eggs, sausage, fruit, and lots of additional fine fare (including leftovers from the Saturday banquet).

Also, the **8th Annual Popenoe Mountain Pub Quiz**,

open to teams of players, will be ongoing throughout the 3 days of MASHOUT.

As always, lots and lots of volunteers will be needed to make MASHOUT a success. Please consider volunteering an hour or two to check in attendees as they arrive. The job will be easier with many people helping out. If you are willing to contribute to the effort, please contact **Bob & Kathleen Warriner** at bkwarriner@aol.com. A signup sheet for check-in volunteers will also be made available at the upcoming BURP meeting on July 21. And as always, an abundance of Free Beer will be provided at the check-in table for the enjoyment of volunteers.

Help is also needed to set up and take down the MASHOUT site, set up and maintain kegs and coolers, and help prepare food for both Sat evening and Sun morning. Please e-mail Mashout_organizer@BURP.org if you are willing and able to help out in any way.

I look forward to seeing you at MASHOUT 2012, the best outdoor homebrewer gathering in the nation!

Volunteers & Entries Needed for 17th Montgomery County Agricultural Fair Homebrew Competition: August 4, 2012

By Bill Ridgely, Competition Organizer



The 17th annual Montgomery County Agricultural Fair (MCAF) Homebrew Competition, to be held on the morning of Sat, Aug 4, 2012 at the fairgrounds in Gaithersburg, MD, is 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 10) 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.

Best of Show Judging will be held on the Fairgrounds on Sunday, Aug 12, 2012 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://mcaf.brewcompetition.com> to register your entries or to apply as a judge or steward.

This is a beer-only competition and will not include ciders and meads, which will be judged as part of the MCAF Home Wine Competition. Information and point of contact for entering ciders and meads can be found on the competition website.

I will be happy to collect all BURP entries at the upcoming BURP meeting to be held on July 21. If you can't make the meeting, entries will be accepted at three local homebrew supply shops starting on July 13. Entries may be dropped off until noon on Sat, July 28 at **The Flying Barrel** in Frederick, MD, **Maryland Homebrew** in Columbia, MD, and **My Local Homebrew Shop** (myLHBS) in Falls Church, VA.

Thanks very much for your support of this long-running competition!

This Month in BURP History

Compiled by Bill Ridgely



10 Years Ago (Jul 2002)

– It was a typically hot and steamy summer day at the July 2002 BURP meeting held at the home of **Bruce Bennett & Nancy Cosier** in rural Nokesville, VA. But the cool swimming pool beckoned to everyone, and great beer and food (including some excellent pork barbecue provided by the hosts) made for an excellent time. The monthly club competition covered two similar beer styles –

American Light Lager (Cat 1) and European Light Lager (Cat 2, which at the time also included Pilsner). The judges had a tough time selecting the winners, but at meetings end, here were the results: 1st, **Andy Anderson** (Helles); 2nd, **Bill & Wendy Aaronridge** (Bohemian Pilsner); and 3rd, **Andy Anderson** (N. German Pilsner). Points were also given for a new "Freshman Brewer of the Year" award, and the three primary contenders, **Mark Hogenmiller**, **Christian Parker**, and (yes, hard to believe now) **Mel Thompson** all came away with points. Mel, of course, wasn't actually a freshman brewer. He was just new to the BURP Club. Mel had been brewing world class beers for many years, especially in his previous club in Florida.

The top stories in the combined July-August 2002 issue of *BURP News* included a teaser for the upcoming 15th annual MASHOUT, **Rick Garvin's** lament for a proper German-style "bierstube" in the DC area (He finally found one – the Vienna Inn in Vienna, VA), Co-Culture Ministers **Steve Marler & Robert Stevens** reviewing the recently completed Spirit of Free beer competition and expounding at length on the Light Lager categories for the July competition, BURP Cyclemeister **Craig Somers** on his recent bike tour of Pennsylvania pubs (plus a proposal for

an E. Anglia bike tour), and another great "Kepler Kitchen", with **Bob & Betsy** expounding on the proper preparation of Belgian frites & moules (i.e., french fries and mussels).

15 Years Ago (Jul 1997) – The July 1997 BURP meeting, featuring crabs and extract beers, was held at the home of **John Esparolini** in Vienna, VA. Several bushels of plump steamed crabs were consumed by the sizeable crowd, along with copious quantities of homebrew (including a fine batch of Finnish Sahti contributed by **Gordon Goeke**). The extract competition winner (who went on to represent BURP at the upcoming AHA Club Only competition) was **Bob Kulawiec** for his California Common.

20 Years Ago (Jul 1992) – Crabs and beer (in particular wheat beer) were the themes once again for the July 1992 BURP meeting held at the home of **Bert Tagge** in Burke, VA. The commercial tasting held prior to the wheat beer competition featured a genuine Belgian witbier, a style virtually unknown to nearly everyone at the time. The competition was won by **Jim Busch** with his excellent clovy Bavarian Weizen.

25 Years Ago (Jul 1987) – The Jul 1987 BURP meeting, held at the home of **Bill Ridgely & Cindy Sabo** in Springfield, VA, boasted an early Halloween theme. Dubbed the "Frank N' Stein" meeting, the beer style of the month was "Strange & Weird Beer", with prizes awarded for weirdest/most depraved brew, most educational brew, and best all-around brew. Longtime BURPer **Ralph Bucca** stole the show by taking a prize in every category. Food at the meeting consisted of (naturally) hot dogs, expertly cooked by President **Rod Rydlun**.

30 Years Ago (Jul 1982) – In July 1982, BURP gave some thought to setting up a booth at the MD State Fair, but space limitations prevented it from happening. **Bob Frank** reported on the AHA National Convention held in Boulder, CO and also mentioned the upcoming Home Wine & Beer Trade Association competition which offered a trip to England as the first prize.

Trivial Beer-Suits

Compiled by Charlie Pavitt

This time around, a couple of topics suggested by you, both full of numbers that I hope you find interesting.

Bill Newman thought that the inquiring minds in some of the more health conscious BURPers would want to know about the caloric content of some of our favorite craft brews. A quick perusal of the good old web came up with a list on <http://www.beer100.com/beercalories.htm>. Some of the grand winners – Flying Dog takes home the prize for the most 200 or more calorie beers, all for 12 ounces bottles: Horn Dog (barley wine) at 314, Double Dog at 313 (pale ale), Wild Dog (coffee stout) at 288, Gonzo (imperial porter) at 271, Kwerbos Tripel at 238, Dog Schwarz at 222, and Raging Bitch (Belgian style IPA) at 221 (Belgian style IPA). Another brewer for dieters to stay away from would be Sierra Nevada, with Bigfoot barley wine the overall

champ at 330, their IPA at 231, Stout at 225, Pale Bock at 218, Harvest Ale at 215, and Celebration Ale at 214. Four of New Belgium's were also at or above 200. As expected, number of calories and carbohydrates (also listed) are pretty highly correlated with alcohol content, with some of those listed above mighty big indeed. For the diet-conscious among us, the lowest I saw among what could be considered craftbrews was Sam Adams Light at 119. Interestingly, Flying Dog was also listed for some of the lowest among crafts; Tire Bite Golden Ale at 129, Woody Creek White at 131, and In Heat Wheat at 138. Moving over to <http://www.wastedcalories.com/beercalories.html>, several Deschutes are over 200 (Broken Top Bock, 233; Obsidian Stout, 220; Quail Spring IPA, 200), and Sam Adams Double Bock listed as 240 (plus that abomination Triple Bock at 340). On the low end, the classic Irish stouts: Guinness Draught at 125, Beamish [if you can find it] at 130. Murphy's a bit higher at 150.

Bill Ridgely lent me a ten-year-old issue of Modern Brewery Age which included the 2001 sales figures for U.S. brewery sales, and proposed that I compare these numbers to just-released 2011 data available at the Brewers Association website (<http://www.brewersassociation.org/pages/media/press-releases/show?title=brewers-association-releases-top-50-breweries-in-2011>). In a sense, the very top of the list remains unchanged, with Anheuser-Busch continuing at number 1 (and the world number 1 given its merger with InBev), 2001 numbers 2 and 3 (Miller and Coors) now merged and at number 2 (SABMiller is world #2), and Pabst jumping from #4 to #3 due to that merger and now the biggest U.S. owned company. Yuengling has jumped from #7 to #4, with Boston Brewing #5 in both. Latrobe was #6 in 2001 but is now part of the A-BInBev conglomerate. 2001 #8 Genesee is renamed #6 North American Breweries, currently at #6 and now including Pyramid, which was #18 a decade ago. Sierra Nevada has moved from #9 to #7 and New Belgium from #13 to #8. Finishing the current #10 are Craft Brew Alliance (featuring Red Hook, formerly at #14, and Widmer, formerly at #17) and Gambrinus (Shiner, then at #12, Pete's, then at #16, and Bridgeport formerly at #33). So there hasn't been much reordering at the very top of the charts.

The next 10, however, had quite a shake up, such as Pittsburgh (Iron City) dropping from #15 to #30. Here's some that have taken big jumps to enter it: Bell's (#41 as Kalamazoo Brewing to current #13), Lagunitas (#47 to #16), Stone (#55 to #18), and none other than Dogfish Head (I can't find it on the 2001 list, which has got to be an oversight, but now its #19). Some others of interest, at least to me: Brooklyn Brewing, jumping from #34 to #20, and Anchor, down from #22 to #32, whose Porter and Steam were featured at my wedding 25 years ago; Alaskan, holding about steady at #23 and #21, which I mention because my relatives in Juneau own some stock; Victory, up from #59 to #39; and Flying Dog at #38 (Frederick Brewing was at #40 back then).

Enough numbers. Back to stories next time.



<i>BURP Doxology</i>
<p><i>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</i></p>

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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.