



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES



*You can climb the mountain peak, to enjoy the view.
Come, you gifted men and women,
Drink the brew of Experience!
Come "inside" to enjoy the scene –
See it and enjoy it to the full!
-- Milarepa, The Song on Reaching the Mountain Peak*

Rich Sampson, Editor
newsletter@burp.org

August, 2012

www.burp.org



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

**September Meeting
Non-Wheat German Styles Competition
Gaithersburg, Md.
Saturday, September 22nd**

**BURP Cider Pressing
Jefferson, Md.
Sunday, Sept 29th (tentative)**

Mel's Meanderings

By Mel Thompson, Fearless Leader



After spending the month of July in Portland, Oregon for Oregon Craft Beer Month, it is difficult on several levels to get into being back home. First of all, the weather...It was in the high 70's most days, cooling off to the high 50's at night. And the humidity was negligible. Most important, in July, there is a worthwhile beer event nearly every day. And, with 49 breweries in the Portland

city limits (with 2 more under construction), I was never at a loss for something to do.

My month started with the North American Organic Brewer's Festival dubbed the World's Largest Organic Brewer's Festival. There were over 60 organic beers and 3 organic ciders. The real standout for me was a Finn River Farm and Cidery English dry cider dry hopped with Cascade hops!!! Believe it or not, it was delicious. Organic beers and ciders are growing in popularity in the Northwest. The month of beer activities ends with the Oregon Brewers Fest which had 84 breweries represented along with the Oregon Brewers Guild Buzz tent (all biggies) and, for the first time this year, a sour beer tent. Oh, and the two 50 gallon wooden barrels that opened the fest were an IPA and a Gose. The Gose was from Cascade Brewing who is Portland's premier brewery of sour beers. It was tart and refreshing – a great

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way to open one of the best beer festivals in the nation. In between, there was Puckerfest at the Belmont station, a week of 17 taps of rotating sour beers followed by the Portland International Beer Festival. There was barely time to pub crawl, well that's not exactly true... I didn't make it to all 49 breweries, but did visit some new ones and logged plenty of bar stool hours at most of my favorites. Portland is a great place to spend the summer and especially the month of July for a plethora of beer events. By the way, I gave out over 50 BURP beer mats to numerous people I met along the way, including a number of brewers and brewery owners. The official BURP beer mats make excellent "business cards." See **Mark Hogenmiller** to buy a sleeve or two.

I heard that the July meeting at **Bruce and Nancy's** had a rather small turn-out as the weather did not cooperate with the annual pool party. Those who attended had a blast, however. And I was happy to hear that **Wendy Schmidt** won the monthly competition. Wendy has a history of brewing excellent homebrew. Thanks Bruce and Nancy!

And, Mashout sold out as fast as a Cream re-union concert. I'll leave Mashout comments to the forever organizer, **Bill Ridgely**. From what I heard, 60 or so of the 200 reservations went to BURPers and the rest to the other Mid Atlantic home brew club members. It's a great opportunity to meet and mingle with our fellow homebrewers from our region. However, this year, one had to act fast to make the cut.

I am definitely looking forward to the September meeting to be held at Seneca Creek State Park. **Tim Artz** will be cooking the brats and chicken and there will be a plethora of German Style beers. We need members to fill in with German potato salad, spaetzle, kraut, soft pretzels, etc. Will one of you reading this, please volunteer to coordinate the food so that all gaps are adequately filled? Email me. Thanks in advance for helping out.

Cheers and Prost!

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.

July Meeting Wrap-Up

The meeting at the home of **Bruce Bennett and Nancy Cosier** on a rainy, cool day that came as a surprise after the heat and humidity we've all been dealing with. There were 7 total entries for the open category wheat beer competition that featured Belgian Witbier, German Hefeweizens, and American Wheat Ales. Thanks to all brewers who

entered beer as well as a judging crew of **Bill Ridgely**, **Wendy Aaronson**, and **Dave and Becky Pyle**. In first place with her German Hefeweizen was **Wendy Schmidt**. **Paul Bell** took second place honors with his Belgian Witbier. Also with a Belgian Witbier, **Andy Anderson** and **Kathy Koch** took home the third place ribbon.

Montgomery County Agricultural Fair Homebrew Competition Wrap-up

The Montgomery County fairgrounds were the site of the 17th annual running of this competition that featured 175 entries. Many BURP judges and judges from other Maryland homebrew clubs were on hand as well as a large number of stewards to help the competition go off without a hitch. The winners won't be announced until the Best of Show judging on Sunday, August 12, but a big thanks to **Bill Ridgely** and **Bill Lawrence** as co-organizers of the competition, **Steve Laughlin** as steward coordinator, **Tom Cannon** as judge coordinator, and registrar **Bob Rouse**.

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.

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



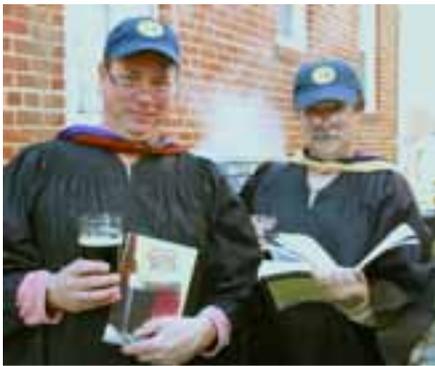
[Justin Housenger (left) and Mike Reinitz]

(Northern German Altbier), 7C (Düsseldorf Altbier), and 22A (Classic Rauchbier).

October Competition: As the cool and crisp evenings of fall start to relieve us from the summer heat, it's time to start enjoying some of the more potent offerings to fight off the chill. October will feature the Strong Ale competition, Category 19, which includes Old Ales, English Barleywines, and American Barleywines.

BURP Institute for Enlightened Brewing Practices

By Steve Marler and Robert Stevens
Deans of Enlightenment



We hope you're enjoying the summer break - the Deans of Enlightenment certainly are! While we have been taking it easy, there are those who have been working hard. At the July BEST Brewer's Education, Skills and techniques meeting **Dave and Becky Pyle** led an interesting and informative discussion about growing hops, hop pellets and hop oils. There will not be an August BEST meeting but **Aaron Share** is setting up a BEST meeting to discuss real ales in September. For those members who do not have a hand pump, this is a great chance to learn how to brew a real ale so you can brew and have your Real Ale served at the Real Ale meeting in November. For more information you can reach Aaron at BEST@BURP.org.

The July happy hour at DC Chop House last month was well attended and **James Carroll** is currently planning the August Happy hour. He also is working on the fall happy hour schedule. If you have a location near the metro that you would like for James to consider, please let him know. You can reach him at Enlighten@BURP.org.

The last couple of years the Distillery Lane Ciderworks have allowed us to pick and press some of their best apples to make cider. We are pleased that **Calvin Perrilloux** has agreed to work with Distillery Lane cider works to organize

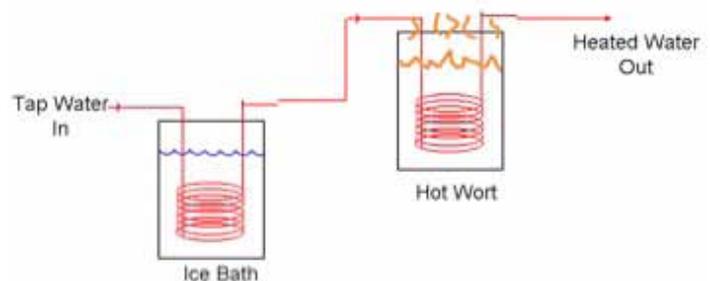
the picking and pressing again this year. If you are interested in making cider or cyser, you do not want to miss this event. Next February's monthly competition is meads and ciders and will be a good place to show off the cider you make. Check out Calvin's article for details about the event.

Although we are taking it easy, we expect that you are still perusing brewing knowledge and preparing yourself for the fall brewing season. We provide you the following to help you in this endeavor:

Hot-Weather Wort Cooling

Many brewers, such as our Fearless Leader, do not brew in the summer. Heat is one of the main reasons. Some that brew outside don't want sweat dripping into the wort. But the bigger issue is the tap water temperature, which is 70 degrees or higher in the summer. This causes problems in getting the wort temperature down to the appropriate pitching temperature. Generally, you can only cool your wort down to about 10° F degrees above the temperature of your tap water. These temperatures are high even if you are brewing Belgian Ales such as a Saison, or Weizen beer. A rule of thumb is that your pitching temperature should be around 4 degrees lower than you target fermentation temperature. When brewing these beers I want my wort to be around 68 degrees then let temperature naturally rise into the 70s from the heat caused by fermentation. There are a variety of methods that you can employ to cool your wort and help you become more fearless than our Fearless Leader.

Ice Bath: After cooling the wort by water bath or chiller, fill your fermenter with the wort. Put the fermenter into a keg tub or other water tight larger enough container. Fill the space between the container and fermenter with ice. Run water into the container, avoiding getting water into the wort, until the fermenter is about to float. Sterilize a thermometer and measure the wort temperature. Swirling the ice around the fermenter will help bring the temperature down. Once you have achieved your pitching temperature, remove the fermenter, aerate and pitch the yeast.



Pre-Chiller: Many homebrewers use a wort chiller to cool their wort. By adding a pre-chiller in line with the wort chiller you can cool your wort down to a lower temperature. The pre-chiller is an immersion chiller put in line between the water source and the wort chiller, and is submersed in ice water bath. The water flowing from the faucet is first cooled in the ice water bath, and then flows through the wort chiller. If using an immersion chiller it is suggested that you first cool your wort for 10 minutes or so before you put the pre-chiller in the ice-bath. If using a

counter-flow chiller, have the pre-chiller in the ice bath at the very beginning.

The Texas Method: Dean Fikar of Fort Worth, Texas pumps ice water through his chiller. He puts a submersible pump into a cooler with just enough water to prime the pump. He then loads the cooler with ice and pumps the cold water through the chiller. The outflow from the chiller is directed back into the cooler so that he does not have to constantly add water. However, when the ice melts he has to drain the cooler and restock it with ice if necessary.

The Stevens Method: Robert built a variation of the pre-chiller method. His method requires two counter flow chillers, a pump, and a 10 gallon cooler. Robert fills the cooler with ice water. He pumps the ice water through the first chiller while tap water counter flows through the first chiller. This process chills the tap water. The tap water continually fills the cooler and he adds ice as needed. The chilled water then flows to the second chiller which cools the hot wort.

Like other processes in home brewing, cooling methods span between low tech and high tech. Regardless of your choice, employing an extra cooling step opens the doors to brewing quality beer no matter how hot it is outside.

Sources:

Make Me Sweat! Cool Tips for Hot-Weather Brewing, by Chris Colby. [Brew Your Own](#), Summer 2001.

Beat the Heat: A Texas Tale on How to Cool Brews When the Weather's Hot, by Dean Fikar. [Zymurgy](#), July/August 2000

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)
BURP Beer Mats/Coasters \$20/Sleeve of 100
BURP 30th Anniversary T-shirts \$10 Sizes M, L, and XL available
BURP Titanium Bottle Openers (last a lifetime) - \$10.00

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 circumstanc-

es, 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.

Update on the 25th Annual MASHOUT

By Bill Ridgely, MASHOUT Coordinator



MASHOUT logo courtesy of Tom Flanders

This year's gala Silver Anniversary **Mid-Atlantic States Homebrewers CampOUT**, better known as **MASHOUT**, is fast approaching. There will be a large contingent of BURP-ers at this sold out event, which runs from Aug 17-19. Full details and activity updates can be found on the MASHOUT website at <http://brew.burp.org/Events/MASHOUT.aspx>.

Here is an update on MASHOUT activities and events:

Beer-Food Pairing – This Friday culinary event has been in development over the last couple of months and has potential to be a new MASHOUT tradition. (See **Steve Marler's** update on the next page)

Entertainment - The internationally-renowned [Tom Principato Band](#), with special guest Tommy Lepson, will be performing on Friday evening. Tom Principato is actually returning early from a gig in Switzerland just to play at MASHOUT, which he has told us is one of his favorite venues! This should turn out to be a real highlight of this year's MASHOUT.

And on Saturday, we're on track for a pre-dinner performance at the campfire ring by members of the great Cumberland-area Irish band, the [Shanty Irish](#), fronted by **Steve Owens**, a homebrewer who also contributes his large mobile bar to the event each year.

Homebrew Competition – On Saturday morning at 10:00 a.m., the BURP Club will once again be sponsoring a homebrew competition open to all attendees. The style this year is "session beer"; that is, any beer with an alcohol content of 4.5% or less. The BURP Ministers of Culture have details on this event in their column elsewhere in the newsletter.

Saturday Bike Ride - MASHOUT founder **Ralph Bucca** will lead a cycling trip on the C&O Canal towpath from Spring Gap to Cumberland for about a 23 mile round trip.

Those interested should gather at the check-in station at 10:30 AM to caravan to the start of the ride. This is designed as a fun ride for all ages and skill levels.

Saturday Hash Run - A new event has been added to the schedule for all of you who enjoy mixing beer with running. A short hash run will be conducted along woodland roads that connect various parts of the Popenoe property. The run will start at the main pavilion area at approximately 12:00 noon. For more details, contact **Wendy Aaronson** at aar-sonson@burp.org.

Saturday Group Photo – Professional photographer **George Hatchell** will be taking a large-format photograph of the MASHOUT collective at 4:00 PM Saturday afternoon. Prints of this photo (as well as the photo taken at last year's MASHOUT) will be made available on George's website at <http://georgehatchell.com/blog/2012/08/05/mashout-photos/>.

Some new activities that will take place throughout MASHOUT include:

8th Annual Popenoe Mountain Pub Quiz – The Quiz is a great way to rest and re-charge between beer runs. Pick up your quiz form at the registration tent (starting Friday morning) and return it with answers by 5:00 PM on Sat. Quiz teams are comprised of at least 2 and no more than 5 members. As in Britain, teams compete to answer 60 questions in 6 categories. This year, in keeping with the anniversary theme, we've added a special MASHOUT History category that will be tallied separately from the regular quiz. Great Prizes and Bragging Rights to the winners! Note: Our quiz is run on the honor system - use of electronic search apps is not sporting. Thanks in advance for your cooperation. For questions, contact Quiz Masters **Mac McEwen** (rbmbrewer@gmail.com) or **Jamie Langlie** (jamie@langlie.com).

Pole-ish Horseshoes - This is becoming a popular beer-associated frisbee-based sporting event, and we'll have it set up for your enjoyment at MASHOUT. Form teams and show your skill and coordination. An informative YouTube video showing the game and its rules can be seen here - <http://www.youtube.com/watch?v=aJHbmcpGu0s>. We'll also have traditional horseshoes and a volleyball court set up.

Soda Bar - We've not done enough at past MASHOUTs for the younger set and for non-drinking attendees. This year, we'll have a special treat set up for the kids and others who may choose to not imbibe. A special soda bar will be set up in the pavilion area, featuring a keg of seltzer water and a variety of syrups that can be mixed with the water to make various sodas. Members of the CRABS Club are contributing syrups, including (as of this writing) cream, ginger, and sour cherry. Others may be forthcoming, and other attendees are welcome to bring their own (sugar syrups are very easy to make). There will also be a keg of pre-made root beer contributed by the Langlie camp. **Pops Popenoe's** grandkids **Rohan and Natasha** will serve as Soda Barman and Barmaid. This should be a fun activity for the younger set.

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

MASHOUT 2012 Beer-Food Pairing

By Steve Marler

I always enjoyed Friday night at MASHOUT. I remember when **Bob Dawson** used to have strawberries paired with home made champagne. **Jim and Linda Rorick** would be making Quesadillas. **Bob and Betsy Kepler** always were making something fresh and interesting. During my early MASHOUT days, I would just wander from camp to camp trying all the great food and beer that was being offered. As time went on, I decided that I would also make some food to share at my camp site. The problem - not many people visited my campsite. I guess what I offered was not as good as what others had cooked up. Not only that, I missed out on all that great food.

This year it's going to be different. I am going to make food to share and eat the great items others make at the same time. I know what you are thinking. Please Lord, not another **Steve Marler**. One is already too many. Ah, but cloning will not be necessary. For the 25th Anniversary MASHOUT, we are having everyone bring their food to one central spot for a Beer-Food Pairing Event.

The main pavilion area will be made available as a central gathering point for those who wish to prepare an evening meal and dine in a community setting rather than at individual campsites. The twist, pair your meal with a beer. This is not intended to be a "feed the campground" event. Some happy hour-type nibbles and enough beer to pair will suffice. All are welcome to join in this activity with the usual MASHOUT caveat that if you attend, you need to bring a food item and beer to share with others. Please go to the link (https://docs.google.com/document/d/10Gi5_iui-NopL50ATjuDk4TCA1KRZExfcZM9-tD2aUzY/edit?pli=1) for more details and to sign up. This will not be an organized activity, just an opportunity to get together, share a meal, and enjoy some fine beer with good friends. Perhaps it will become a new MASHOUT Friday tradition.

What if you have a beer you want to share but are not a good cook? Maybe you would like to contribute a dish but don't have a beer to pair it. Someone out there must have a food item that can pair with **Ben Schwalb's** sour ale. Fried spaetzle? Go to (https://docs.google.com/document/d/10Gi5_iuiNopL50ATjuDk4TCA1KRZExfcZM9-tD2aUzY/edit?pli=1) to solicit pairing partners.



Photos by John Esparolini

This Month in BURP History

Compiled by Bill Ridgely



10 Years Ago (Aug 2002)

– After several years of “iffy” weather at MASHOUT, we finally had an exceptionally gorgeous weekend at the 15th annual event, which ran from Aug 9-11. The cool temperatures and low humidity brought beautiful skies with great views of the Milky Way and the Perseid meteor shower. But this was only the beginning. We all had the benefit of observing these celestial delights firsthand through

Bill Prewitt’s giant telescope “Leanne”. We saw nebulae, star clusters, and (best of all) galaxies eating galaxies! The biggest grouping of homebrewers this year outside of BURP was the James River Homebrewers, hailing from Richmond, VA. They boasted 12 members in attendance. We splurged a bit for the band this year, and we got everything we paid for with Roy Carrier and His Zydeco Night Rockers. They put on a great show that kept the crowd dancing into the wee hours. Roy and the band were introduced by Washington’s own **Texas Fred**, the Zydeco Cowboy (from WPFW radio). Joining Roy and the group onstage was BURP’s own Big Red Hophead, (aka **Dave Pyle**) playing the rub board and backup guitar. Dave did such a great job that the band gave him the rub board he played as a gift at the end of the show. The annual Saturday morning homebrew competition was ably run by Culture Minister **Robert Stevens** and featured wheat beers. The winning Hefeweizen was brewed by (where have we heard this name before?) BURP’s **Dave Pyle**. The Saturday BBQ supper was (and continues to be) a highlight of MASHOUT. The succulent pork BBQ for this year’s event was prepared by the team of **Rick Garvin**, **Jeff Chen**, and **Christian Parker** using four large smokers chugging away simultaneously. The highlight of the dinner, however, was a fried green tomato assembly line set up by the Star City Brewers Guild from Roanoke, VA. These were some of the tastiest culinary delights ever consumed at MASHOUT! After dinner, Saturday night entertainment consisted of the traditional campfire musicians and, for those of a more adventurous bent, the “luge”, a large block of ice down which Goldschlager (or liquor of one’s choice) was poured into one’s waiting mouth. Of course, those who participated also needed to be prepared for the experience with a jello shooter courtesy of **Sarah Jazs**. The Sunday morning pancake breakfast featured scrapple contributed by **Jim & Lisa Stevens**. Jim was head brewer at Ellicott Mills Brewing Co at this time and was a major MASHOUT supporter. He and Lisa have since sadly moved out of the area. Other breweries represented at this MASHOUT that are now names in memory only included Summit Station in Gaithersburg and Uncle Tucker’s Wood Fired Pizza & Brew House, which at the time was the closest working brewery to the MASHOUT site on Popenoe Mountain.

The contents of the combined July-August 2002 issue of BURP News were covered in last month’s historical column.

15 Years Ago (Aug 1997) – The 10th Anniversary MASHOUT, held once again on Popenoe Mountain in Western MD, featured not one, but two live performing bands. The jam band “This Man’s Hat”, all the way from Asheville, NC, performed to an enthusiastic crowd on Friday evening. Then, on Saturday, the Chesapeake Beach blues band “Poker Face” reprised its performance from the previous year (when it became the first live electrified band to ever perform at MASHOUT). BURP’s “Head Hog” **Jim Tyndall** took charge of the annual Saturday night barbeque, which featured beef and chicken grilled on the open pit. BURPers **Wendy Aaronson & Liz Pitts** took on dual roles, managing both the MASHOUT supper and breakfast as well as the check-in operation. Two commercial breweries contributed beer at this year’s event - Frederick Brewing Co and the Blue & Gold Brewpub in Arlington (which contributed a cask of real ale).

20 Years Ago (Aug 1992) – The August 1992 BURP meeting held at the home of **Jim Davis** on Lake Barcroft in VA, always a popular spot for club events since those attending could swim in the lake. **Mark Turk** of the New Amsterdam Brewery provided a keg of New York Ale (which was New York Amber dry hopped with Cascades) along with a plethora of souvenirs. The highlight of the meeting, though, was a case of various Kolsch beers flown in from Germany by Flying Foamhead **Dave Smith** (who was at that time the navigator on Air Force 2). All were considered excellent, but in the final analysis, **Steve Snyder’s** homebrewed Kolsch was determined to be the best of all.

25 Years Ago (Aug 1987) – The August 1987 meeting was held at the home of **Ernie Weissenborn** in Silver Spring, MD. The always-spirited Ernie had been a longtime member of BURP and had even been elected to a special officer position in 1984 (Chairman of Perverse and Perverted Humor). For some unknown reason, this post lasted only for one year. The theme of the meeting was Pilsner. Following a tasting of some of the world’s finest examples, a homebrew competition was judged by all present. Your humble compiler won the competition with his malt extract and honey based example.

30 Years Ago (Aug 1982) – At the August 1982 meeting, a discussion took place on purchasing brewing supplies in bulk to save money. The first items to be purchased included malt extract, corn sugar (\$24 for 100 lbs), and black patent malt. It was also announced at the meeting that the sailing trip scheduled for July had not materialized because of “stifling and non-breezy weather.”

More Brewing with Malt Extract

by Calvin Perilloux

Again, I find myself thankful that I’ve managed again to earn the Bill Moe Award for malt extract beers at Spirit of Free Beer, and again, I’d like to encourage brewers to give a try once in a while to malt extract brewing. Cheers to the Spirit of **Bill Moe** for encouraging me and others!

For beginners, extract brewing is an obvious starting point in the learning process, but even for old hands, if you find yourself short of time and unable to brew an all grain beer, it's a lot better (in my opinion) to brew some good beer with extract rather than say you have no time and brew nothing at all.

Most people think of American Pale Ale, Brown Ale, or maybe English Bitter when it comes to typical malt extract beers, but this year at BURP's Spirit of Free Beer, my Kölsch, American Wheat, and Belgian Golden Strong Ale all did well. These are not normally beers you associate with extract brewing, but when done properly, the results can be surprisingly good.

Hard things are fun, and trying to brew light beers with extract has been one of my recent challenges, though I'm not always successful. You didn't see the low alcohol Pilsner on the winner's table, did you? True, it's very drinkable in mid-summer, but it's not a prize winner when up against real Pilsner. I just haven't mastered that one yet with extract and maybe never will.

One regular prize winner, though, is my Belgian Golden Strong, brewed with extract and breaking brewing rules with a heap o' cheap, that is, cane sugar. I've included the recipe with this article.

Reviewing Extract Brewing Tips

Back in May 2010's BURP News, I explained in some detail how I choose which malt extract beers to brew, and which ingredients to use. Not much has changed in my process, so I won't repeat the information all over again here, but in summary:

Choose a suitable beer style (pale is hard!), choose good ingredients like dry malt extract or very fresh liquid, use good yeast in the right amounts, and follow all the sanitation and fermentation techniques that you would for an all-grain recipe. You're already cutting corners on the time spent making wort, but don't cut corners on other areas.

Lately, I've brewed a couple of extract beers using a mini-mash or just steeping grains like crystal malt, but to be honest, if I'm brewing with extract because I'm already short on time, watching that grain steep while the clock ticks is defeating the purpose, which is saving time. Besides, I like to see if I can brew it with pure extract if it can do the job.

Obviously, some things like smoked malt aren't generally available in extract and thus have to go through a mini-mash, so some styles simply have to use the mini-mash process. (I don't enter those as extract-only beers, by the way. Where does a big mini-mash stop and a real mash with malt extract as a supplement begin, for example?)

Aggravating the Pros

One downside to extract brewing is that if you win Best of Show, and you get to brew your beer at a brewpub or brewery, the head brewer is going to be annoyed with you. Malt extract costs a fortune compared to their bulk grain

purchases, and even if it didn't, not many professional brewers want to advertise that they're brewing with extract, even if their equipment could handle it easily enough. They will almost always convert your recipe to all-grain. Whether they get close or not is a different matter.

In 2011, I won the East End Session Beer Award in Pittsburgh for low gravity beers with my Scottish 70 Shilling Ale made from extract. I think it's fair to say that **Scott Smith**, the head brewer, was horrified at the news. (Was that the news of having to brew with extract, or having to hang around with me for day? Hmmm...))

And what, pray tell, was actually in that "Dark Malt Extract" that I used? Scott was not pleased at this gap in the recipe, but I got lucky. I won't mention names here, but after some lengthy explanation, pleading, and cajoling, a helpful maltster at the manufacturer gave me a list of what they use and even the proportions. Don't expect to get that in most cases, where the best you and the brewer can do is guess and get close. In our case, the all-grain was very, very close.

So here I include another of my malt extract recipes, this one the aforementioned Belgian Golden Strong Ale. All that sugar and ramping up the fermentation temperature slowly from a lowish start seem to be key to fermenting dry enough to offset what is usually a lingering sweetness from the extract. Common wisdom tells us that so much cane sugar will wreck a beer, but it actually works out in this style, or at least several various teams of judges have thought so. Enjoy!

Domino's Delight Belgian Golden Strong

Recipe for approximately 6 gallons

OG 1067

FG 1012

ABV 7.2%

8 lbs Williams Belgian Pale Liquid Malt Extract

3 lbs Domino's Sugar (yes, three pounds)

2.25 oz Saaz Whole 4% AA at 60 min

Whirlfloc tablet at 20 min

Servomyces yeast nutrient at 5 min

Wyeast 3739 Flanders Golden Ale Yeast

60 minute modest boil, then chill to 62 F.

Primary fermentation 3 days at 66-67 F, increasing over two weeks to 78 F.

Then 2 months of lagering in keg at 38-40 F before bottling/serving.

Carbonate to 3.0-3.2 vols CO2.

Trivial Beer-Suits

Compiled by Charlie Pavitt

Back during GABS days, we had an annual event called Brew the Limit, in which we as a club tried to brew 100 gallons of beer in a single day. I remember sitting in **Steve Lichtenberg's** backyard, facing a sea of brewpots all boiling merrily away, looking at my watch and noting that it was time to toss some more hops into my own effort. I also recall that we used water out of garden hoses. Turns out

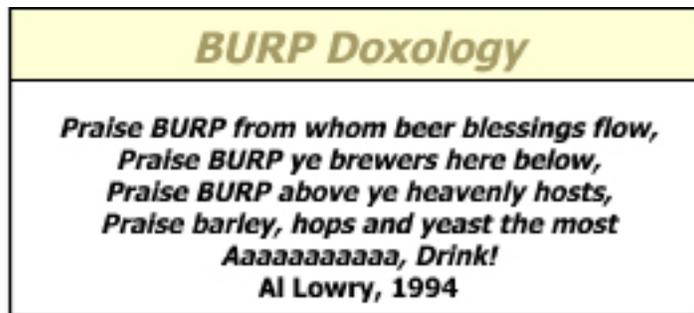
that due to their length and dark, damp environment is the perfect ecosystem for bacteria and mold to grow. In other words, one should not drink garden hose water. Although I suppose that a good boil might be sufficient to burn that problem away.

Pat Lawrence (formerly of GABS) sent me a news item from the Meriden Connecticut Morning Record, dated January 22, 1921, entitled "Home Brewers Not to Be Disturbed for the Present." My first thought was that it was a promise not to wake us from a deep sleep after a hard day's brewing. In actuality, it was based on a comment by national prohibition director Frank D. Richardson that, despite its illegality, officials would forego attempts to enforce the law in the case of homebrewing because "to suppress the home stills a force many times as large as that available would be necessary." Attention would instead be paid to "the bigger law violators."

Bill Ridgely lent me a large collection of old beer-related materials for me to use in gathering materials. The March 1997 issue of All About Beer includes another article about the impact of beer on technology, written by Gregg Smith. I have written in the past about the impact of barley cultivation for beer brewing on the beginning of urbanization in Mesopotamia. According to Smith, a problem those folks had to deal with was the annual spring flood, which wiped out boundaries between properties. In order to solve this problem, trigonometric calculations were invented for this

purpose. As a consequence, "such calculation brought us the profession of surveying, and it was developed because of beer." Further, this new-found ability to measure angles allowed for better vertical measurement and the invention of the astrolabe, "we got a better calendar, and it was because of beer." Sorry, it seems to me that those two are a stretch, as if Smith's logic is correct the same sequence of developments would have occurred no matter what was being cultivated.

Smith may (or may not) have been on firmer ground with some other claims. Tycho Brahe supposedly came up with a method for calculating the volume of cylindrical objects through imagining how to do so for beer and wine barrels. James Watt supposedly used the strength of large brewery kettles as a model for building a boiler strong enough to power water pumps, eventually resulting in the first power plants. Sparge rings for rinsing fermentables out of malted barley are said to be the model for an analogous and identically-named item used to insure even water spray in nuclear plants. Joseph Priestly discovered carbon dioxide as a consequence of it rising from fermenting beer. Louis Pasteur's initial research leading to the invention of pasteurization was performed for the brewing industry (this one is definitely true). And finally, the first serious use of air conditioning was to protect the character of beer during transport (also true).



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<p>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.</p>	<p>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.</p>
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