



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

'Ein Prosit, Ein Prosit, der Gemütlichkeit!
Eins, zwei, drei, g'suffa!'



Rich Sampson, Editor
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September, 2012

www.burp.org



**October Meeting
Strong Ales Competition
Davidsonville, Md.
Saturday, October 20, 2012**

BURP CHARITY CHALLENGE:

This month, both Fearless Leader Mel Thompson and Minister of Prosperity Mark Hogenmiller will match this month's BURP donation to Pints for Prostates from the sale of raffle tickets up to \$200 each

**September Meeting
Non-Wheat German
Styles Competition
Gaithersburg, Md.
Saturday, September 22, 2012**

**Apple Harvest and Pressing
Distillery Lane Ciderworks
Burkittsville, Md.
Sunday, September 30, 2012**

Mel's Meanderings

By Mel Thompson, Fearless Leader



Pints for Prostates! I'm starting out my meanderings this month with the BURP charity for September. One half of the raffle proceeds will be donated to a very active charitable organization that is part of the beer scene around the country. First, a little about the recipient of our generosity, Pints for Prostates: Its purpose is to raise awareness among men about the need for regular health screenings and PSA testing by making appearances at beer festivals, social networking and pro bono advertising. 100% of all funds raised by the group go to fighting prostate cancer and assisting men with the disease (this is a direct quote from the website). Visit the website at <http://www.pintsforprostates.org/> for more information. I have attended several beer events of which they were both a sponsor and recipient of the attendees' generosity. They do a great job of calling

awareness to a scourge that will affect many of us. Luckily, at least so far, there is no known correlation between Prostate cancer and moderate beer consumption.

Aside from non-melanoma skin cancer, prostate cancer is the most common cancer among men in the United States, with more than 240,000 new cases expected in the United States in 2012 and with nearly 30,000 deaths expected by the end of the year. It lags only lung cancer for cancer death rates. On a much more personal note, there are a number of BURPers who have battled prostate cancer through treatment or are presently undergoing treatment. It is said that if a man lives long enough, he will develop prostate cancer. Not a bright future, but with organizations like PFP, there is hope for all men that earlier detection, better treatment and a cure will be realized.

So please show your generosity and buy as many raffle tickets as you can afford. To sweeten the pot, **your Fearless Leader will double the take for the charity up to an additional \$200** (I'm a poor pensioner). So please make me bleed, if you buy a total of \$400 worth of raffle tickets, Pints for Prostates will get one half or \$200, plus my doubling \$200 for a total charitable contribution of \$400. A truly worthy cause.

The September meeting is BURP's Oktoberfest, one of the best meetings of the year! The site at Seneca Creek State Park is a perfect venue, rain or shine. The German beer keg competition assures that there will be many delicious beers to sample and the German theme for food will compliment the beer selections. If you haven't signed up for a German dish to bring, contact **Matt Pyle**, who is coordinating the food. **Tim Artz** is grilling the brats, which are provided by BURP. But, take this to heart: this is NOT a "bring no beer or food" event. You are expected to adhere to the BURP mantra of "bring more beer than you will drink and more food than you will eat!"

Now that the weather will be cooling down and, along with the ambient air temperatures, the water temp for those of us dependent on the public water supply; it's time to fire up the brew kettles. Fall is the perfect time for brewing, especially for us lazy brewers who try to bypass the pre-chilling to cool down the wort and methods to reduce the fermentation temps. I mean, how many Saisons, that tolerate a very high fermentation temp, can one brew and consume. I can't wait for some fresh English and American style ales. You know, BURP's real ale fest is just around the corner on November 17th. If the weather cooperates, I should be fired up with my new 20 gallon kettle by the first week of October. Let's

get brewing! I am anxious to sample some of your best efforts.

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.



[Justin Housenger (left) and Mike Reinitz]

MASHOUT Competition Wrap-Up

Although your humble Ministers of Culture were unable to make the trip to Popenoe Mountain, **Wendy Aaronson**, MoC Emeritus, was gracious enough to run the competition at MASHOUT. This year's competition was for Session Beers! Any beer under 4.5% ABV qualified for entry, regardless of style. There were 16 entries in total. Special thanks to all the judges, who according to Wendy, "worked well and we were done by noon without a buzz or need to take nap!" The judges were **Ben Saylor** (Flying Dog), **Bud Hensgen**, **Andy Anderson**, **Heath Dapsauski**, **Jim Wagner** (DuClaw), **Jamie Langlie**, **Chris Mallon** (Heavy Seas), and **Matt Pyle**. We'd also like to recognize Maryland Homebrew and Flying Barrel, who donated gift cards and t-shirts as prizes for the competition. Now, on to the winners!

Judges quickly decided on a 1st place winner, and the honors go to **Trevor Rose** with a Mild. Congrats Trevor! **Calvin Perilloux** took both 2nd and 3rd places with a Kölsch and an American Wheat, respectively. Finally, an Honorable Mention "gose" out to **Steve Marler** and **Robert Stevens** for their Gose w/ Cucumber & Fresh Dill, which, "Tasted like a fresh salad in a bottle." Ac-

According to Wendy, "everyone tried it and was surprised that it was quite drinkable."

Here's Trevor's award-winning Dark Mild recipe:

Dark Mild

Recipe Specifications

Batch Size: 11.00 gal

Boil Size: 13.79 gal

Estimated Color: 17.6 SRM

Estimated IBU: 16.6 IBU

Brewhouse Efficiency: 74.00 %

Boil Time: 60 Minutes

OG: 1.040

FG: 1.013

Ingredients:

Amount	Item	Type	% or IBU
12 lbs 8.0 oz	Pale Malt (2 Row)	UK (3.0 SRM) Grain	74.67 %
1 lbs	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	5.97 %
1 lbs	Pale Chocolate Malt (200.0 SRM)	Grain	5.97 %
1 lbs	Wheat, Torrified (1.7 SRM)	Grain	5.97 %
11.8 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	4.42 %
8.0 oz	Victory Malt (25.0 SRM)	Grain	2.99 %
1.70 oz	Williamette [4.80 %] (60 min)	Hops	16.6 IBU
4.00 gm	Epsom Salt (MgSO4) (Mash 60.0 min)	Misc	
6.00 gm	Chalk (Mash 60.0 min)	Misc	
12.00 gm	Gypsum (Calcium Sulfate) (Mash 60.0 min)	Misc	
2 Pkgs	London Ale (White Labs #WLP013)	Yeast-Ale	

Mash Schedule: Single Infusion, Full Body, Batch Sparge
Total Grain Weight: 16.74 lb

Single Infusion, Full Body, Batch Sparge

Step Time	Name	Description
45 min	Mash In	Add 25.11 qt of water at 166.2 F
166.2 F	154.0 F	

Notes:

No starter - direct pitch from vial.

Started fermentation at 66F and let rise to 70F. No secondary - kegged after 2 weeks.

Spirit of Free Beer 2013...SOFB Becomes Legal!

That's right, it's time to start thinking about the 21st Spirit of Free Beer, BURP's annual competition that has grown into one of the largest and most respected in the country. Next year is a special year for SOFB as it can finally legally drink in the eyes of the law...our little baby has grown up so much [*tear*]! Alright, that's enough personification for now. We'd like to get an early start on planning next year's SOFB to hopefully have things run smoother than ever. If you'd like to help out with the competition and serve on the committee in some capacity, please email us at culture@burp.org. We will be scheduling a planning meeting at some point in the near future.

One thing we are considering is a change of venue for 2013. While Mad Fox has been great to us over the last few years, we feel the competition might've outgrown the space, especially from a logistics perspective (as anyone who helped sort entries, move beer around, or work the cooler this year can attest to). We are open to suggestions on locations that might better suit our needs, so if you have any ideas, please let us know!

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.

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).

October Competition: As the weather gets cooler and fall sets in, nothing keeps your bones warm like some extra-boozy beers! October is Strong Ale month for BURP, and we'll be accepting entries in Category 19: 19A (Old Ale), 19B (English Barleywine), and 19C (American Barleywine).

November Competition: A BURP tradition, the Real Ale Competition is scheduled for November 17, which means it is time to start thinking about brewing all those tasty real ales. This is a keg competition only and you must enter at least two gallons of ale for the event. Unlike many commercial Real Ale events, only truly English and Scottish beer styles will be represented in this competition. For more details on the styles accepted, please visit the BURP Real Ale page: <http://brew.burp.org/Beer/BeerStyle/RealAlePage.aspx>.

The BURP Institute for Enlightened Brewing Practices

By Steve Marler and Robert Stevens
Co-Ministers of Enlightenment



Mashout was great! Everyone had a good time and the Friday night food paring was a welcome addition to the Mashout schedule. We extend our compliments to **Bill Ridgley** and the

Mashout organizing committee for handling the increased number of Mashout participants this year and making everyone feel welcome. Now that the summer is over: it's time start planning the Fall enlightenment events as well as our brewing schedule

For those interested in brewing a Real Ale for the November contest, **Andy Anderson** has agreed to lead a

discussion of how to brew one. Look for more details of this meeting in the next edition of BURP News..

Tim Artz's has started a BJCP class. Since BJCP has added an online exam to the judge certification program, he has had to make some major changes to the way the class has been handled in the past. I am sure everyone will enjoy the new class and we wish everyone the best on the exam.

By the time you read this, the September BURP happy hour will have already occurred and **James Carroll** will be working on scheduling the November happy hour. Hope to see you at the future BURP happy hours.

If there is anything you would like to learn or demonstrate to others, please let us know. We have every intention of organizing some additional enlightenment events before the end of the year

To help you start preparing for the fall brewing season, here is a short educational session:

Aeration on the Cheap

Just as your partner breathes heavily during sex, some more than others, yeast needs oxygen to grow and reproduce. Yeast grows and reproduces first, and then they begin eating sugar, and excreting alcohol and carbon dioxide. Problems such as long lag times, stuck or incomplete fermentation, or excessive ester (fruit aroma and flavor) production, can be associated with a lack of dissolved oxygen in the wort. During boiling most of the oxygen is driven out of solution. Oxygen must be added to cooled wort. The amount of oxygen in wort is a function of temperature and specific gravity. The lower the specific gravity and colder the wort, the more oxygen will be able to enter into solution.

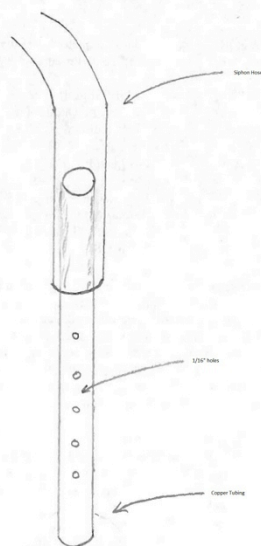
Yeast needs 8 to 16 ppm of oxygen to properly do their thing. So how do we replenish the wort oxygen? There are many techniques available. However like many brewing processes, the more effective the technique the higher the cost.

The most effective, and expensive, technique is injecting oxygen into the wort. To accomplish this you need an oxygen tank, regulator, and aeration stone. Most home brew stores carry The Oxyner™. It is a ready-made apparatus for diffusing oxygen into wort and includes a cylinder of oxygen, gas regulator, tubing and a stainless steel diffuser. Most home brew stores carry simple regulators with a 1/4 -inch barbed fitting that that screw onto disposable oxygen cylinders. They also carry stainless steel diffusion stones. If your local home brew store does not carry disposable oxygen cylinders, you

can find them at most hardware stores. Injecting oxygen for about 5 minutes will provide up to 25 ppm or oxygen.

Shaking or Agitation is widely used by new brewers, but is the least effective method of aeration. If the beer is in a carboy, this can be accomplished by putting a piece of foil over the mount of the carboy and rocking it back and forth so that it sloshes. If fermenting in a bucket, you can use a sanitized stainless steel whisk to whip up the wort. If you want to save your arm, could buy and sterilize a painter stirrer and attach it to your drill. You can buy a stirrer for as little as \$5.00. With any of these methods you need to build up a couple of inches of foam. This is hard work if shaking or whisking by hand. If done properly you may get up to 8 ppm of oxygen.

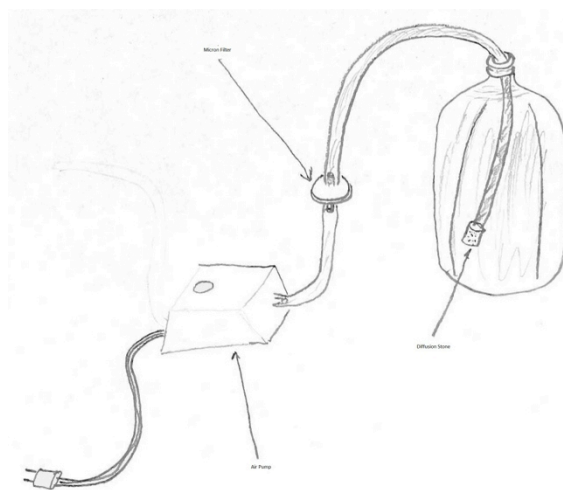
Splashing can be a more effective technique than shaking or agitation. In the winter, when I am able to cool my wort to the proper temperature, I utilize this technique. You can use this technique if you run cooled wort through a tube from kettle or counter flow chiller into the fermenter. Attaching a clip or other device (such as a Fermentap Siphon Spray - \$4.00) to the end of the tubing will cause the wort to spray and splash as it enters the fermenter. A less effective method is to transfer the wort between two sanitized carboys or buckets splashing as practical. You will need to do this at least five or six times. Pouring the wort through a sanitized wire mesh strainer can also increase splashing during the wort transfer process. As with shaking or agitation, you will need to build up a couple of inches of foam. Depending on how you do the splashing, this method will get you 8 ppm to 8 ppm sustained oxygen.



The Dawson Tube is a modified splashing technique that is both inexpensive and effective. I call it the Dawson Tube because Bob Dawson, who mentored many of us long time BURP members when we started home brewing, showed me this device. The Dawson Tube is a copper tube with wholes drilled into it, on an angle, which fits onto the end of a siphon hose. As the cooled wort flows from the kettle or counter flow chiller through the Dawson Tube,

it picks up air through the holes and also causes splashing in the fermenter. To make one, get a short piece of

copper tubing with an outer diameter equal to the inner diameter of the hose. I used a semi-rigid copper toilet water supply line that I picked up at my local hardware store. Using a 1/16 inch drill bit, drill a series of wholes (on an angle in the direction of wort flow) about 1/2 inches apart down the length of tube. Clean and sanitize the Dawson Tube and connect it to the end of the siphon hose. I am not sure how many ppm of oxygen you will get, but probably at least 8 ppm sustained is my guess.



Injection of air into wort can be accomplished more cheaply than injecting oxygen by using an aquarium pump (or other air compressor). If using an air pump it is recommended that you filter the air so that only clean air goes into the wort. A HEPA (High Efficiency Particulate Air) filter with a .023 micron sized filter, or a filter improvised from cotton balls wetted with alcohol is recommended to keep the air as contaminant-free as possible. Many homebrew suppliers carry air pumps, filters and diffusers for this method of wort oxygenation. For example, My Local Homebrew Store carries a kit that includes the pump, aeration stone, and filter for \$34.99. They sell the pump separately for \$14.99 and sell two sizes of diffusion stones for \$14.99 and \$29.99. Using an air pump will give you about 8 ppm sustained.

For as little as a couple of dollars for a piece of copper tubing, to a manageable \$40.00 you can make sure your yeast have plenty of oxygen, improve fermentation, and improve your final beer.

References

Lutzen, Karl F. and Mark Stevens. *Brew Ware: How to Find, Adapt & Build Homebrewing Equipment*. Canada: Storey, 1999.

Palmer, John J. *How To Brew: Everything you need to know to brew beer right the first time.* Boulder: Brewers Publications, 2006.

Stika, Jon, *Aerating wort: Techniques.* Brew Your Own July-August, 2009.

BURP Prosperity Report

By Mark E. Hogenmiller, Minister of Prosperity

Charity of the Month – September 2012

The charity for September will be Pints for Prostates, with 50% of the raffle donations going to them! 100% of all funds raised by the group go to fighting prostate cancer and assisting men with the disease

You may have already seen Mel Thompson's challenge to match the donations up to \$200. **I am also going to match Mel's donation!** Anyone else up for the challenge? So this month the spirit of the raffle is not about winning, but about giving.

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

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 25th MASHOut T-shirts \$10

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 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.

Important September Meeting Information

By Bill Ridgely

The following is important information that you will need to know before you leave for the meeting on the 22nd:

Meeting Time: The meeting will start at 12:00 instead of 1:00. We need to vacate the park by sunset. This shouldn't be a problem since the sun does not set on the 22nd until 7:05 PM, but it will allow us more time to enjoy the park and the Oktoberfest camaraderie.

Park Service Charge: When you enter the park at the gate, cars with Maryland tags will have to pay a \$3 per person service charge. Vehicles from all other states will have to pay \$5 per person. Maryland residents age 62 and over can get a free "Golden Age Pass" that allows you to enter all state parks free of charge.

Food: In honor of Oktoberfest, the club will be providing grilled brats for this meeting. Please follow normal protocol, however, of bringing more food that you can eat. Oktoberfest-themed dishes of all sorts will be especially appreciated.

Beer: This meeting will feature the All German Beer Competition (keg beer preferred) and there should be an excellent variety of beers on hand. However, this is **not** a "no beer" meeting. Please bring homebrew to augment the supply. This is a celebration, after all, and a good variety of beer is always appreciated.

Guests: Guests should be limited to only those who truly have an interest in joining the club. BURP is putting some effort into making this a great event for all club members, but there will only be so much club-provided food to go around.

Trash: There is no trash pickup at the park. Please put all trash in trash bags that will be provided. We will need people to carry trash out of the park and dispose of it. If you have a truck, please bring it.

Recreation: There is space around the Pavilion for recreational activities (Frisbee, volleyball etc.). There is even a 32 acre, 27-hole disc golf course. Attendees are welcome to arrive early to bicycle or hike the roads and trails at the park or boat or fish on Clopper Lake (boat rentals are available, and there is a launch site for personal boats, canoes, and kayaks). If you are so inclined, please bring recreational equipment.

Dress: This is our annual Oktoberfest celebration. Dress in appropriate fest clothes if you have them.

Decorations & Music: If you have Oktoberfest decorations or music, please bring them so we can dress up the pavilion and provide the right atmosphere. BURP members should be onsite at the pavilion early to help decorate.

Further Info: Can be found at the park website - <http://www.dnr.maryland.gov/publiclands/central/seneca.asp>.

MASHOUT 2012 Thank-Yous

By Bill Ridgely, MASHOUT Coordinator

As always, there are many people to thank for making the 25th Silver Anniversary MASHOUT a rousing success:

* First and foremost, the **Popenoe Family** for once again allowing us to take over their wonderful mountain-top property for the weekend. Three generations were present on the mountain – our patriarch and matriarch, **Chuck "Pops" Popenoe** and his wife **Helen**, son **Charles** and his wife **Smriti**, and the grandkids **Rohan & Natasha**. Thanks to all of you for letting us take over this beautiful property every August! Pops celebrated his 80th birthday on MASHOUT Saturday, and special kudos go to **Helen** for the splendid birthday presentation she organized, featuring a "poetry jam" consisting of poems about Pops written by many of the MASHOUT attendees. I'd also like to acknowledge the leadership role **Charles Popenoe** took in getting the electricity upgrade to the property accomplished on time and on budget.

* Property caretaker **Ron "Buck" Steele**, who works extremely hard every year getting the mountaintop ready for MASHOUT. Buck also helps with logistics, including returning the trailer mounted grill to the rental company. Buck is now also a full-fledged homebrewer and a member of the BURP Club.

* The "Bard of Barbeque" **Rick Garvin** for coordinating the barbeque team and working hard to make sure the meat is properly prepared, cooked, pulled, and served at the Saturday night supper. This involves an incredible amount of work, and we all owe Rick a debt of gratitude for taking the responsibility every year. Many thanks also to **Bob Kepler** for contributing the incredible rub that was used on the pork, and very special thanks go to both **Bob & Betsy Kepler** for making popcorn for everyone at the Friday night concert using a full size theater popcorn maker.

* **Bob and Kathleen Warriner** for once again coordinating the MASHOUT check-in table (and thanks also to all those who volunteered their time to man the check-in table over the weekend). And special thanks to Bob for coordinating the purchase of this year's commemorative t-shirts.

* **Christine Johnbrier** for organizing the purchase of the special commemorative beer mugs given away as party favors at this year's MASHOUT.

* **Jeanie Osburn** for serving as commercial Sponsors Coordinator for the 4th year in a row. Jeanie worked hard to make sure all brewer needs were accommodated and there was excellent commercial beer on the mountain to complement the abundance of homebrew. And special thanks to all of the contributing brewers as well (see

<http://brew.burp.org/Events/MASHOUT/Sponsors12.aspx> for the complete list of contributors).

* BURPer **Steve Owens** (who lives near Cumberland and doesn't make many meetings) for contributing his awesome 5-tap trailer-mounted bar to the event (plus a large tarp under which to place it). This was the 4th year for this wonderful bar, a great addition to the MASHOUT commercial beer scene. Thanks also to Steve for bringing in his wonderful Irish band, the Shanty Irish, for a performance around the campfire on Saturday afternoon.

* Culture Minister for the Month **Wendy Aaronson** for coordinating and running the Saturday homebrew competition, not an easy task considering judges had to be coaxed to volunteer their time for the event. Wendy also coordinated both the Saturday night dinner and the Sunday morning breakfast.

* **Jamie Langlie** and **Mac McEwen** for creating the "8th Annual Popenoe Mountain Pub Quiz". A fun time was had by all answering some whimsical and, in many cases, difficult questions.

* The MASHOUT "Keg Row Lighting Team", which did an excellent job of lighting keg row at MASHOUT for the very first time. Special kudos go to **Greg Thompson** for setting up and managing the battery power for the lights and to **Bob Kepler** for providing the icicle style LED lights. I'd also like to acknowledge the contribution of **Lisa Thompson** in providing a large chalkboard for annotating daily activities at MASHOUT (and keeping the board up to date each day).

* **Aaron Share & Jennifer Weber** for coordinating our access to water again this year. Thanks to these folks, we had for the first time formal written permission from Rocky Gap State Park to take water from the park tap, a

real necessity for an event like MASHOUT. And special thanks go to **Aaron** for building and setting up this year's new Frisbee-based mountain game, "Pole-ish Horseshoes."

* **Tom Flanders** from the CRABS Club did an excellent job on the 25th anniversary logo which graced all things MASHOUT this year. Special thanks go to Tom for creating the poster-size logos given as special gifts to **Pops Popenoe** and to **John Sedlander** on the occasion of their 80th and 90th birthdays.

* Our friends at **Maryland Homebrew** in Columbia, MD and **The Flying Barrel** in Frederick, MD for contributing prizes to the homebrew competition.

* And of course, *very* special thanks go to all who served on the MASHOUT Planning Committee. There are too many to name individually, but this event could simply not happen without the contributions of this excellent group of people!

I'd also like to acknowledge several individuals and groups that organized and conducted special events at MASHOUT this year:

* **Jason Heinen & Todd Patton** of Camp Saison for hosting the 4th Sour Hour, featuring wonderful examples of both commercial and homebrewed sour and funky beers.

* **Jim Wagner & Bo Lenck** from *DuClaw Brewing Co* for their annual "Firkin Friday" event, where a firkin of very special ale is tapped for everyone's enjoyment.

* The **CRABS Homebrew Club** for organizing the first Friday MASHOUT "Beer & Food Pairing", with special thanks to **Les White, Joel Gallihue, and Trevor Rose** from CRABS for their leadership of the event and to **Steve Marler** from BURP for coordinating our club's role in it.

As always, I'm sure I've left some people out, so please accept my apologies if you are one of them. So many people help with this event that it's hard to keep track of everyone. A general "thank you" goes out to all of those who helped set up and take down the facilities and helped with food prep on Sat evening and Sun morning.

Let's do this again next year!

Cheers, Bill

This Month in BURP History

Compiled By Bill Ridgely



10 Years Ago (Sep 2002) –

In the early part of the new millennium, BURP began following the annual MASHOUT event in August with a smaller, more intimate campout in September at the Turtle Creek Farm in Brandywine, MD, owned and operated by **Jim & Linda Rorick**. The first of these took place over the weekend of Sep 14-15, 2002.

The Saturday portion served as the September BURP meeting and featured the club's annual Oktoberfest celebration. The rural setting made for a festive event that included a "beer-nival", with games all built around the beer and brewing theme (thanks largely to the creativity of BURPers **Bob Kepler & Wendy Aaronson**). We had ring toss, bottlecap flip, keg bowling, and a full "Beer Olympics" comprising a bottle filling and capping event, a carboy run (with full carboy), and the ever popular "St Pauli Girl Mug Carry", with extra points assigned for, um, jiggling. A keg of Dominion Festbier was procured to keep everyone well lubricated for the games. While the games took place, BURPer **Tom Cannon** conducted a German Amber Lager educational session (with excellent commercial examples). This was followed by a homebrew competition for beers in the same style category, judged by a panel of BURP's finest. The winners, announced at meeting's end, were: 1st, **Mark Hogenmiller**; 2nd, **Mel Thompson**; and 3rd, **Andy Anderson**. The specific sub-styles (Vienna Lager or Maerzen) were not announced in the newsletter. Once all of the day trippers headed home, the campers were treated to a fabulous pork barbecue supper prepared by Jim & Linda on their trailer-mounted "porkulator", and the following morning, the hosts continued their incredible hospitality by making breakfast for everyone. We finished the weekend with a nice bike ride to the Merkle Wildlife Preserve. An excellent time was had by all!

The combined Sep-Oct issue of *BURP News* began with a brief overview of the recently completed 15th anniversary MASHOUT, which featured cool temperatures, low humidity, and absolutely gorgeous night skies. Culture Ministers **Steve Marler & Robert Stevens** followed with a nice overview of the 10th annual Spirit of Free Beer competition, which had a record number of entries (at that time) of 402 beers. Steve & Robert noted that while 60% of the entries came from BURP members, only 27% of members actually entered beers, a rather low number for a club representing the homebrew hob-

by. Entries were also received from 22 other homebrew clubs from around the country. **Andy Anderson** was up next with a nice article on Deuchars IPA, the 2002 Champion Beer of Britain. Andy provided a nice overview of the beer, including a history of the producer, Scotland's Caledonian Brewery. The article concluded with a full recipe for cloning this classic beer. The issue finished up with an announcement that Washington's most famous beer establishment, the Brickskeller, had just made the Guinness Book of World Records for having the world's largest selection of commercially available beers – over 1,100 in stock at the time.

15 Years Ago (Sep 1997) – Beautiful Lake Barcroft in Falls Church, VA was once again the setting for a BURP meeting. **Jim and Alice Davis** hosted at their lovely lakeside home on a perfect last day of summer. A dozen or so of the 60 BURPers present remembered to bring their bathing suits and took the plunge into the warm lake waters, led by a buff **Colleen Cannon**. Festbier was the theme of the meeting, and BURPer **Greg Griffin** conducted a tasting of 14 commercial interpretations of the style (including *Negra Modelo* from Mexico). This was followed by the club festbier competition, judged in the Davis's screened porch. Winners were announced just before the raffle and included **Bob Dawson** (3rd), **Gary Nazelrod** (2nd), and **Tom Cannon** (1st).

20 Years Ago (Sep 1992) – On September 12-13, the 5th annual MASHOUT was held in a unique location – the back yard of **Roy Strohl** and front yard of **Nick Kennedy** in Falmouth, VA. Camping was set up in Roy's yard, and the campfire and Saturday spaghetti dinner was held in Nick's yard. Beside the usual MASHOUT activities, there was a 25 mile organized bike ride through the Fredericksburg area, a chili cookoff, a festbier competition, and a commercial keg donated by **Gary Heurich** of the Olde Heurich Brewing Co. Strange as it may sound, the event was great fun, and during the Saturday night campfire, it truly seemed as though we were in the woods rather than in a suburban community. About 35 people attended the event, mostly from BURP, FOAM, and the local area.

25 Years Ago (Sep 1987) – There was no official BURP meeting held in September 1987 since host **Bill McLaren** was forced to postpone at the last minute. Fortunately, there was an alternative event already on the schedule. Over 50 BURP members toured the large Heileman Brewery in Arbutus, MD (suburb of Baltimore) with Head Brewer **Peter Sowa**. This regional brewery, which no longer exists, was at the time the largest commercial brewery in the area. It produced not only the popular National Bohemian brand but a number of other brands under the Heileman umbrella. Following the tour, BURPers held the monthly club meeting in the

brewery tasting room. Copious quantities of food and homebrew were provided to accompany the fresh samples of Natty Boh provided by the host.

30 Years Ago (Sep 1982) – The annual BURP crab feast was held in early September but “due to the crowd, crabs, etc., no meeting was held”. An executive meeting was held separately during the month, though, to plan club activities and put some policies into effect. These included 1) holding a business meeting at each BURP gathering prior to “opening the bar”, 2) reducing dues to \$10 per year for those paying in January (\$1 per month for all others), and using some club funds to purchase some communal homebrewing equipment (large steel pot, malt mill). Two trips were also discussed at the meeting – the trip to the Yuengling Brewery in October and a trip to the new Norfolk Brewery in Norfolk, VA in January. Finally, it was suggested that the club hold quarterly “beer ratings” to evaluate homebrew. This was the beginning of what was to become BURP's monthly club competitions. The first beer rating was scheduled for February and would feature “high gravity ales.”

BURP Apple Harvest & Pressing

By Calvin Perilloux

The BURP Apple Harvest and Pressing is scheduled for Sunday, September 30th. The event is, as usual, at Distillery Lane Ciderworks just outside Burkittsville, Maryland, starting at 9 AM.

In the morning, most of us will be picking, while a few will run the presses for apples that Rob has already picked. We need to pick enough apples to make enough juice for our purchase list, and then we break for lunch, after which we'll join in with pressing the rest of the apples and fill the kegs and buckets. With the early ripening of the apples after the long, hot summer, we will be looking at late-harvest varieties, likely different varieties than last year, when we got a lot of Dabinett.

Volunteer help for this event would be much appreciated. We need things like tables for food and canopies for the lunchtime break. Everyone is asked to bring food to share at lunchtime, and this is obviously the meeting where you want to bring your most recent cider. Beer will be tolerated as well, of course!

Contact Calvin Perilloux at cperilloux@gmail.com starting Monday, September 24th, if you'd like to take part in this event. We will have pricing details at that time. If you want apple juice from these pressings, you need to help us pick and press, and also bring your own sanitized keg or other suitable container. Make sure to con-

tact Calvin beforehand so that we can coordinate with the owners with all our orders to make sure we have enough.

You can get more information on the cider works at <http://ciderapples.com/>

Distillery Lane Ciderworks
5533 Gapland Rd
Jefferson, MD 21755

Trivial Beer-Suits

By Charlie Pavitt

Pat Lawrence has come through again with a great old newspaper story. At 3 a.m. on November 17th of some unnamed year during a dance held in Saint Louis, two men named Frank King and John McNichols both wanted to dance with the same young woman, and she could not decide which of the two she favored. So, to settle the issue, the two had a duel. Each man gathered 30 empty beer glasses, stood two paces apart, and surrounded by a referee and seconds and with all attendees picking a side to root for, began throwing the glasses at one another. At the end, King was much the worse off, needing an ambulance trip to the hospital to tend his wounds. McNichols was only slightly hurt, and decided that, rather than collect his winnings, he should leave the premises in case the police showed up. The police did show up, which was the end of the dance. King refused to press charges, saying that he was beat fair and square.

The May 2000 (Vol. 21 No. 2) issue of All About Beer includes a piece by Priscilla Estes entitled Drinking to Your Health: The Power of Beer. In it, the author extols the health benefits of moderate beer drinking with an admission of the downside. I have reported some of this in earlier columns, but what I have written about is worth repeating. On the good side:

Beer is germ free, has no fat, cholesterol, caffeine, or nitrates. A liter of pilsner includes 20 percent of the daily recommendation of potassium, 45 percent of magnesium, 40 percent of phosphorus, 20 percent of riboflavin, 5 percent of biotin. And then the B vitamins: 40-65 percent of B3, 20 percent of B5, 25 percent of B6, 5 percent of B1, along with a bit of others. Moderate drinking is related with improved cardiovascular health as compared to none and heavy amounts, due to it increasing LDL (good cholesterol), an antioxidant effect, and reduced blood clotting. Hop flavenoids may help prevent ovarian and prostate cancer. It also might help protect against kidney stones and cavities.

On the bad side: It is of course true that too much beer is fattening, particularly because the body burns alcohol first, allowing for other carbs to turn to fat. It contains naturally occurring plant estrogens, which is particularly bad for men in high amounts. It may increase the odds of breast cancer and gout.

White House Releases Beer Recipes

By Rich Sampson

LAS VEGAS, Nev. – As news emerged that the White House kitchen – under directives from President Barack Obama – has been producing its own homebrews, many homebrewers led the charge in asking the White House to release its recipes for its White House Honey Porter and White House Honey Ale. As a result of the effort, the recipes were released on September 9, 2012:

White House Honey Porter

Ingredients

- 2 (3.3 lb) cans light unhopped malt extract
- 3/4 lb Munich Malt (cracked)
- 1 lb crystal 20 malt (cracked)
- 6 oz black malt (cracked)
- 3 oz chocolate malt (cracked)
- 1 lb White House Honey
- 10 HBUs bittering hops
- 1/2 oz Hallertaur Aroma hops
- 1 pkg Nottingham dry yeast
- 3/4 cup corn sugar for bottling

Directions

1. In a 6 qt pot, add grains to 2.25 qts of 168 degree water. Mix well to bring temp down to 155 degrees. Steep on stovetop at 155 degrees for 45 minutes. Meanwhile, bring 2 gallons of water to 165 degrees in a 12 qt pot. Place strainer over, then pour and spoon all the grains and liquid in. Rinse with 2 gallons of 165 degree water. Let liquid drain through. Discard the grains and bring the liquid to a boil. Set aside.
2. Add the 2 cans of malt extract and honey into the pot. Stir well.
3. Boil for an hour. Add half of the bittering hops at the 15 minute mark, the other half at 30 minute mark, then the aroma hops at the 60 minute mark.

4. Set aside and let stand for 15 minutes.
5. Place 2 gallons of chilled water into the primary fermenter and add the hot wort into it. Top with more water to total 5 gallons if necessary. Place into an ice bath to cool down to 70-80 degrees.
6. Activate dry yeast in 1 cup of sterilized water at 75-90 degrees for fifteen minutes. Pitch yeast into the fermenter. Fill airlock halfway with water. Ferment at room temp (64-68 degrees) for 3-4 days.
7. Siphon over to a secondary glass fermenter for another 4-7 days.
8. To bottle, make a priming syrup on the stove with 1 cup sterile water and 3/4 cup priming sugar, bring to a boil for five minutes. Pour the mixture into an empty bottling bucket. Siphon the beer from the fermenter over it. Distribute priming sugar evenly. Siphon into bottles and cap. Let sit for 1-2 weeks at 75 degrees.

- 2 tsp gypsum
- 1 pkg Windsor dry ale yeast
- 3/4 cup corn sugar for priming

Directions

1. In an 12 qt pot, steep the grains in a hop bag in 1 1/2 gallons of sterile water at 155 degrees for half an hour. Remove the grains.
2. Add the 2 cans of the malt extract and the dried extract and bring to a boil.
3. For the first flavoring, add the 1 1/2 oz Kent Goldings and 2 tsp of gypsum. Boil for 45 minutes.
4. For the second flavoring, add the 1/2 oz Fuggles hop pellets at the last minute of the boil.
5. Add the honey and boil for 5 more minutes.
6. Add 2 gallons chilled sterile water into the primary fermenter and add the hot wort into it. Top with more water to total 5 gallons. There is no need to strain.
7. Pitch yeast when wort temperature is between 70-80 degrees. Fill airlock halfway with water.
8. Ferment at 68-72 degrees for about seven days.
9. Rack to a secondary fermenter after five days and ferment for 14 more days.
10. To bottle, dissolve the corn sugar into 2 pints of boiling water for 15 minutes. Pour the mixture into an empty bottling bucket. Siphon the beer from the fermenter over it. Distribute priming sugar evenly. Siphon into bottles and cap. Let sit for 2 to 3 weeks at 75 degrees.

White House Honey Ale

Ingredients

- 2 (3.3 lb) cans light malt extract
- 1 lb light dried malt extract
- 12 oz crushed amber crystal malt
- 8 oz Bisquit Malt
- 1 lb White House Honey
- 1 1/2 oz Kent Goldings Hop Pellets
- 1 1/2 oz Fuggles Hop pellets

BURP Doxology

***Praise BURP from whom beer blessings flow,
Praise BURP ye brewers here below,
Praise BURP above ye heavenly hosts,
Praise barley, hops and yeast the most
Aaaaaaaaaa, Drink!
Al Lowry, 1994***

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Designated Driver Program

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

Guide for New Members

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

BURP News Editor
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