



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

"I woke up this morning and got myself a beer / The future's uncertain and the end's always near..."

- Jim Morrison



Rich Sampson, Editor
newsletter@burp.org

October, 2013

www.burp.org



October Meeting

Port City Porter Clone Competition
October 12
Alexandria, VA

Apple Picking & Cider Pressing
October 26
Burkittsville, MD

November Meeting
Real Ale Competition & Festival
November 9
Rockville, MD

NOTE: BURP's annual officer nominations will be held at the November meeting. Stay tuned for details in next month's newsletter. Please consider volunteering to serve as an officer. BURP needs your help!

Cannon's Canon

By Tom Cannon, Fearless Leader



Well, I think I've pretty much recovered from the BURP Bicycle/Public Transportation pub crawl around some of the new breweries in DC last weekend. It was a great time and very well organized, thanks to bicycle leader **Robert Stevens** and public transportation guru **Rich Sampson**. Thanks very much to both of them for organizing this thing. Also thanks to **Jeanie Osborn** for her knowledge of DC geography which really helped in the bicycle route planning. All three breweries we visited (**DC Brau**, **Chocolate City**, and **Three Stars**) were very interesting, and as one of the public transportation participants, I must say I saw parts of DC I never thought I would see! Stay tuned for another crawl next year where perhaps we can get to **Atlas**, **Hellbender**, and maybe even **Blue Jacket** (if they ever open!).

We had a moderately-attended BURP Oktoberfest last month at Seneca Park. I say moderately because it seemed a bit lighter attended than past Oktoberfests, at least to me. In any event, it was a very good meeting. Thanks to all of the brewers for bringing all that beer, and man, it was good! I didn't taste a bad beer all day, and I tried all of them, some several times! Yeah, the German music got a little annoying after a while, but come on, Oktoberfest only comes around once a year! I know it sure sounded good along with all of those tasty

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to membership@burp.org.

Brats that **Tim Artz** was dealing during the meeting. Thanks a bunch Tim, for handling the sausage portion of the meeting, and thanks to everyone for all the good supporting grub. So it was German Music, Bratwursts, and a bunch of really good German beer...what wasn't to like? Yeah, it rained a bit during the later portion of the meeting, but we were all under cover and having fun. Thanks to all who helped set up the venue (I know **Bill** and **Wendy** were involved). BURP Oktoberfest is really one of the best meetings on our calendar. Can't wait for next year!

I think it should be a great meeting in October. The weather has stayed pretty moderate into October, and I understand **Joe Federico** has a very nice house, so it should be a fun meeting. Unfortunately (or maybe for some fortunately), this meeting conflicts with one of our football weekends, so Colleen and I will not be attending. **Robert Stevens** and **Steve Marler** will be running the meeting in my place, which means it should be much smoother run than usual. I will be hoisting a beer to you all at our tailgate down in Blacksburg.

Coming up in November is our Annual Real Ale Competition and meeting. Details to get ready for this event are articulated elsewhere in this newsletter. We've already started brewing for this great BURP event. We also got our Holiday Spiced Beer brewed last weekend, which indicates we're pretty deep into Autumn and prime brewing season. Warm days and cool nights (plus football)...my favorite time of year!

Have fun at the October meeting, and I'll see you all in November.

Important November Meeting Information

Just a reminder that the November meeting will be in conjunction with BURP's 17th Real Ale Competition. Because of the massive number of beers we are expecting and the fact that all of the brewers would like them to be drunk (the beers, not the BURPers!), the meeting will start at 12:00 Noon. As usual, we are planning on serving the beers over two shifts so we can keep every beer on a beer engine for, at least, two and a half hours. In the event we are overwhelmed with unexpected entries (we thought it might happen last year, but it didn't. This year, who knows??), three shifts would not be out of the question. The schedule will be determined once we know how big the event is going to be this year. What we can tell you is that the first batch of real ales will be available starting at noon with more to follow and the

winning beers will be announced after the first changeover of beers.

For the competition, kegs are being accepted at Bill and Wendy's house beginning Sunday, November 3. Please contact Bill if you are planning on dropping one off. Understanding that Rockville is a bit of a schlep for some of us that live in Virginia, Tom will be happy to transport kegs up for Virginia entries on Sunday, Nov 3 and possibly Wednesday, November 6 (only if necessary). Give him a call at (703) 204-2256 or drop him an e-mail (cannon@burp.org) if you want Tom to take your keg up for you. For all entries, please provide a gas-in fitting attached to each entry (unless you have a keg that can be vented without a fitting). If the fitting is attached at the end of a piece of string, there's a much better chance that it won't disappear during the meeting. Also, please provide the style category for your beer(s) (acceptable style guidelines are on the BURP Real Ale Page (<http://brew.burp.org/Beer/BeerStyle/RealAlePage.aspx>), along with your estimated starting and finishing gravity and, if you have one, a clever name for your beer. All of these will be posted on the beer engine while your beer is being served at the Saturday meeting.

In addition, this year a number of BURPers acquired five gallon pins and plan on using them at the Real Ale meeting (I know I do). If you are planning on using your bright, shiny new pin (or even an old, beat up pin), first, please let **Bill Ridgely** and **Tom** know as soon as possible so we can plan on setting up the appropriate sized stillage. These pins require infrastructure modifications to the porch, so if you just show up the week of the competition with your pin without notifying Bill or Tom ahead of time, it's possible that we could not accommodate your entry. PLEASE, don't let that happen! We want all your entries to be served. Also, we are asking that all pins be served gravity feed (i.e. no beer engine) in order to relieve the stress on our dwindling numbers of beer engines. So, each pin will have to come with a tap, preferable pre-inserted into the keystone upon delivery to Bill and Wendy's back porch. If you have any questions on this, drop Tom an e-mail.

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

After the meeting has started and we are confident the beer is pouring smoothly, **Tom and Andy** will be holding a Real Ale educational session. If you want to learn more about this distinctive style, and more than likely, have a little fun, plan on being at the meeting by Noon. One final note - We are asking everyone attending this great BURP event to please respect our members' property, which are the beautiful beer engines out on Bill and Wendy's deck. Understand that these pumps are a significant investment for their owners, and, if their owners are anything like us, love them like they are one of our children. Everyone is encouraged to pull their own pints at the meeting, but please don't mess with any of the fittings. If you think there is anything wrong with the engines, or if a keg kicks while you're pulling a pint, please let Bill, Andy or Tom know so we can straighten it out. We've already lost one beer engine (and a nice one) to this meeting because someone did not respect that person's property. We don't want to lose any more. See you all at the Aaronridge Pub!

Real Ale Festival Crowd Control

Due to large crowds at past Real Ale events, we have instituted some crowd control procedures by setting up a check-in table in the Aaronridge carport. The club is seeking volunteers to work at the check-in table for a short period of time during the fest - perhaps 1/2 hour per volunteer if enough people are willing. A propane heater will be set up for volunteers if cooler temperatures prevail. Please contact Bill & Wendy at 301-762-6523 or e-mail aaronridge@comcast.net if you would be willing to help out. The hosts would like to remind those attending that this is primarily a BURP event for BURP members. While bringing guests is not discouraged (and attendance by potential new members is greatly encouraged), the hosts would very much appreciate being contacted beforehand by all those who wish to bring guests to the event. They would also like to request that everyone attending wear a name tag and indicate on the tag whether they are a club member or a guest. Guests will be approached by club officers and encouraged to join the club. After all, a public Real Ale Festival such as the one held in Baltimore each year requires a fairly significant outlay of money. A BURP membership costs only \$15 (\$20 for couples) and provides a full year of great activities outside of Real Ale (not to mention excellent educational opportunities). It's not too much to ask of those who are not already members.

Thank you all in advance for helping to keep this primarily a club event for enthusiastic real ale aficionados and not just an opportunity to consume mass quantities of free beer.

Calling All Beer Engines

Of course, we couldn't hold a Real Ale Festival without our member's beer engines and we will need them again. Please make sure to clean out your engine before bringing it over to Bill and Wendy's house. I usually flush my engine first with hot PBW and then give it a good rinse before running Star San through it. Also, I make sure I give my brass a once over with some Brasso to get it bright and shiny.

Also, please attach some beer line to your engine and also a liquid in fitting, either ball or pin.

As with beer, I will be happy to take your engine up for you before the event. Just get in touch with me (cannon@burp.org) if you want me to take your engine up for you.

From the Ministry of Culture

By Wendy Aaronson & Nick Griner
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.



September Competition Results: Rain was forecast for the annual BURP Oktoberfest celebration at Seneca Creek State Park, but that didn't stop BURPers from enjoying some great gemütlichkeit food and beer under the pavilion roof. The highlight once again was the club's annual German beer style homebrew competition, which featured 13 delicious libations served up in 3 and 5 gallon kegs. The traditional Oktoberfest style was well represented by 2 entries, but there were also 2 Munich Helles and 2 Doppelbocks. The category which received the most entries was Altbier, with 2 Dusseldorf style entries

and 1 N German style. There was also a Gose, a Pilsner, a Franconian Kellerbier, and a bock-based Rauchbier. BURPers had a chance to vote for their favorites, and the winners were announced at meeting's end. **Mel Thompson** – always one of the club's best brewers – took 1st and 2nd place with his Doppelbock and Oktoberfest respectively (Mel's Doppelbock has always been world class). **Mike Reinitz** took 3rd with his delicious Dusseldorf-style Altbier. Many thanks to all of the brewers for contributing such a wonderful array of tasty beers to the event!

October Competition: This month features the Port City Porter clone competition. This beer is a robust porter and is readily available in the metro area, including Montgomery County. Some basic specs on the beer can be found at <http://www.portcitybrewing.com/beer/porter/>. The recipe features 6 different malts (including a surprising 6% quantity of black malt) and uses Magnum and Fuggles hops and WLP007 (Whitbread-origin) English Ale yeast. OG is 1.070 and FG is 1.014. A panel of BURP judges will determine which entry most closely matches the Port City original.

Two bottles are required for entry and, as always, pre-registration is required by sending an e-mail with your entry info to culture@burp.org. Entry deadline is Friday, Oct 11.

November Competition: BURP's 17th annual Real Ale Competition is scheduled for Friday, November 8, and the Festival, open to all BURP members, will be held on Sat, November 9. Now is the time to start brewing those classic English and Scottish-style session ales! These beers are relatively simple to formulate and can be ready to drink within 10 days of brewing. Style descriptions are on the Real Ale Page of the BURP website at <http://brew.burp.org/Beer/BeerStyle/RealAlePage.aspx>. Here are a few websites with good recipes for beers falling into these styles:

<http://beersmithrecipes.com/> (These can be downloaded into the BeerSmith software, which is a great software tool for creating your own recipes. See

<http://beersmith.com/>)

<http://wiki.homebrewersassociation.org/Recipes> (Recipes provided by the American Homebrewers Assn)

<http://www.tastybrew.com/newrcp/> (Many great recipes from an all-around excellent homebrewing website)

<http://www.brew-monkey.com/recipes/recipes.php> (One of the best recipe sources on the internet, with everything from very simple to very advanced recipes)

<http://www.brewtoad.com/recipes> (A fairly new fully-searchable site with over 175,000 recipes)

This will be a keg or cask competition, and you must enter at least two gallons of beer to be eligible. Entries will be accepted starting on Sunday, November 3. Look for further details in this and next month's newsletter.

December Competition: We will close out the BURP competition year with our traditional popular-vote Winter Warmer homebrew competition, which will take place at the club's annual holiday banquet in December. Winter Warmers are traditionally malt-accented but well-balanced beers with a little higher alcohol content than traditional English session ales. There is a good description of the style (with some commercial examples) on the Beer Advocate website at <http://beeradvocate.com/beer/style/47>. This competition will be open to kegs, growlers, bottles, or any other container.

The BURP Institute for Enlightened Brewing Practices

*By Joe Federico, Steve Marler and Robert Stevens
Co-Ministers of Enlightenment*

Although the weather feels almost too warm for brewing, it is indeed October. Of course, the big news is the federal shutdown. We want to wish any BURPers who are furloughed federal government employees our best and to those federal employees who are still on the job, hopefully you are getting paid. Just remember, you can always brew! By the way, what are you going to call the beers that you brew while furloughed? Let us know at Enlightenment@BURP.org.

Last month the enlightenment group helped sponsor several events. On Sunday September 22nd, **Alan Hew** discussed procedures for cask conditioning ale in a pin or firkin and provided an interesting demonstration of the new equipment recently purchased by several BURP members. Thank you, Alan for the excellent presentation! We were also happy to see that so many BURPers participated in the DC Brewery bicycle and public transit tours on Saturday, September 28th. See the summary of the brewery tours later in the newsletter.

BURP Apple Cider Harvest and Pressing



Distillery Lane Ciderworks outside Burkittsville, MD, has invited us to pick and press apples again this year. October 26, 2013 is the date. Distillery Lane has a variety of English and American cider apples. As in the past, we need to pre-order the cider juice so the owners, **Rob Miller and Pat Power**, can make sure the proper apples are available for us to press.

The tentative plan is for most of us to start picking apples at 9:00 a.m., so wear something comfortable. The rest will help the owner set up and start pressing the apples that have already been picked. When we pick enough apples to make the cider juice that we have ordered, we will take a break for lunch.

This year the club will **not** be providing Brats, so everyone is encouraged to bring food and cider/homebrew to share at lunch. Tables and plastic eating utensils will be provided. After lunch, individuals who have made cider during previous Distillery Lane Cider classes will be meeting to taste and share the cider they made. We are encouraged to bring our ciders and join the group.

The cost of the cider juice from traditional cider apples is \$10.00 a gallon and the sweet apple juice is \$8.00 a gallon. If you want apple juice, you must help pick and press the apples and also bring your own sanitized keg or other suitable container. Please contact **Robert Stevens** at RCS@BURP.org if you are interested in joining us and to pre-order cider juice. If you need directions or require additional information, please visit <http://ciderapples.com>.

Their address is:

Distillery Lane Cidery
5533 Gapland Road
Jefferson, MD 21755
(301) 834-8920

Sour Beer Discussion

During the recent BURP survey, participants indicated that they were interested in sour beers. **Mike Tonsmeire** has graciously agreed to lead a discussion on wild and local Brettanomyces on Sunday evening, October 20th. It should be an interesting talk for anyone interested in sour beers and brewing with Brett. Please RSVP to Enlightenment@BURP.org. We look forward to seeing you there!

This Month in BURP History

Compiled By Bill Ridgely



10 Years Ago (Oct 2003) – October generally brings wonderful crisp, early Autumn weather, and some of the club's best outdoor meetings have taken place during this month. And back in the day, the October meeting also featured our popular Halloween-themed "weird beer" competition (often accompanied by weirdly-costumed BURPers).

The Oct 2003 meeting, held at a lovely little riverside community park in Mason Neck, VA, brought all of these aspects together. Hosted by longtime BURP members **Nick & Teri Steidl** (who lived in the community where the park was located), we had glorious clear (and relatively warm) fall weather, and there was the usual cornucopia of excellent food, including freshly cut and prepared pommes frites from **Alan Hew** and a whole baked turkey provided by Nick & Teri. In order to provide some parameters for "weird beer", BURP Culture Ministers **Tom Cannon & Betsy Kepler** selected the BJCP category that most closely (at that time) matched the "weird" concept – Cat 24 (Specialty, Experimental, & Historical Beers). These included beers brewed using unusual techniques (hot rocks, etc.), unique fermentables (such as maple syrup, honey, etc.), unique adjuncts (oats, rye, potatoes, etc.), low alcohol beers, combinations of fruits and spices/herbs/vegetables, and historical beers that didn't easily fall into other categories (like Brettanomyces-fermented IPA's). Balance and drinkability were the primary criteria for evaluating these beers. There were some interesting examples submitted at the meeting, and judging the entries was hard work for the erstwhile team of evaluators. But at the end, there were three clear winners. New BURP member **Kris Featheringham** took 1st with his Raspberry Ale. 2nd place went to **Mel Thompson** for his Rye Pilsner, and 3rd went to **Andy Anderson** for his very drinkable Jalapeño Helles. By late afternoon, there was a nice fire going in the big stone fireplace (thanks to the large amount of firewood cleaned up from the recent Hurricane Isabel). It was a perfect day for celebrating Fall!

The combined Oct-Nov 2003 edition of *BURP News* featured teasers for both the upcoming Nov Real Ale competition and the Dec "Breakfast Cereal Brewoff", (where BURP provided a kit containing malt and hops and brewers added a container of breakfast cereal to each recipe). Several excellent recipes were included in the issue, especially **Rick Garvin & Christine Lewis'** recipe for

Bedford Special Bitter and **Bob & Betsy Kepler's** recipe for Pumpkin Lentil Soup. The issue concluded with **Rob Hanson's** excellent instructions on how to build a rough-hewn wooden rack for gravity dispense of a corny keg of real ale.

15 Years Ago (Oct 1998) – The annual Halloween meeting and "weird beer" competition took place at the home of **Ralph & Leigh Bucca** in Huntingtown, MD. Appropriately, the meeting was held on Oct 31, the actual date of Halloween, and the highlight was the costumes worn by attendees. **Chuck Popenoe** not only came in full lederhosen befitting the season, but he brought his accordion and regaled the crowd with appropriate tunes (This remains the first and only time I have ever seen Pops play the accordion). **Alan Hew** created a wonderfully elaborate "Hop Devil" costume which included some inspired face painting. And **Robbie Zev Ludwick** arrived as a mandolin-toting cowboy (Is there any other kind?). There was also a great deal of strange and unusual food in evidence, including a brain-shaped Jello mold, a roasted tongue, and various strange Asian foods. Host **Ralph Bucca** won the Weird Beer competition, but the actual style (and contents) of the winning beer is sadly lost to history.

20 Years Ago (Oct 1993) – The BURP meeting, devoted to weird beer, weird food, and weird costumes, was held at the home of **Ralph & Leigh Bucca** in Huntingtown, MD. The cold and rainy weather didn't dampen the spirits of those attending. Ralph demonstrated how to make mead "on the wild side" using rose hips. **Polly Goldman** got the nod for weirdest food with her sugar-coated miniature whole crabs from her local Korean market. The weird beer competition was won by **Robbie Zev Ludwick** with his "Burpin' at the Moon" Pumpkin Ale. Best costume prize was awarded to **Larry Koch**, dressed as Lady Luck (from the old lottery ads), complete with wand and combat boots.

25 Years Ago (Oct 1988) – The meeting was held at the home of **Howard & Emily Michelsen** in Riva, MD, and featured what by this time had become a BURP Halloween tradition - the Weird Beer Competition. The club's definition of weird beer in 1988 was any beer brewed from barley malt and ... something else. The something else could include anything from fruits to vegetables to herbs to (dare I say it) animal parts - whatever. Of course, accompanying the weird beers were some even weirder costumes. Club Prez **Ralph Bucca** came as his "favorite mythical character", Frugal Brewer **John Gardiner**. John, in turn, came as western hero "Wyatt BURP". Wyatt carried no gun but fired off a lot of shots at other attendees. There was a "Freddie Krueger" character at the event as well as a "Lady Godiva/Rapunzel". **Emily Michelsen** came as a spelunker,

fitting since she and Howard were actual cavers (and had even met at a caver's reunion). The weird beer competition was judged by all present. **Tom McGonigle** came away with the top prize for his "Six Grain Ale" (which contained wheat, rye, oats, millet, and triticale in addition to the requisite barley malt).

30 Years Ago (Oct 1983) – "Dr Brew" **Phil Angerhofer** conducted a basic brewing clinic for the benefit of those just embarking on the homebrewing hobby during this BURP meeting. Phil, a PhD astrophysicist by trade, sold homebrew supplies out of his house and was one the club's earliest (and best) homebrewers. He planned to repeat the clinic periodically as new members joined the club.

BURP's DC Breweries Bike & Transit Tour

By Robert Stevens & Rich Sampson

On Saturday September 28, fourteen BURP members met at the Rhode Island Metrorail station to tour the new DC breweries by bicycle, while another eleven gathered at the Stadium-Armory station to begin a similar trek by public transportation. The bike ride was mapped out by **Jeanie Osburn**. She spent a fair amount of time scouting the area to find a bike route through pleasant neighborhood backstreets to avoid the high traffic areas. Meanwhile, **Rich Sampson** worked out a manageable plan using four bus routes and the Metro Red Line to minimize travel time and maximize time at each brewery.



The first leg of the ride was 3.2 miles and ended at **DC Brau** (<http://www.dcbrau.com/>). The transit group arrived from Stadium-Armory station via the B2 bus route. There were five **DC Brau** beers to sample, The Public (APA), The Corruption (Northwest IPA), The Citizen

(Belgium Pale), El Hefe Speaks (Hefewiezen) and Penn Quarter Porter. The favorite beers were the Hefeweizen and the IPA. There was a food truck serving pizza and sandwiches at DC Brau for those who wanted lunch. Saying goodbye to the public transportation group, the cyclists began the longest and hilliest section of the ride. After a 5.1-mile ride, we were rewarded with a visit to **3 Stars Brewing Company**

(<http://www.threestarsbrewing.com/>). The **3 Stars** beers the riders sampled included: The Movement (American Pale Ale), Citra & Lemon Peel Saison, Southern Belle (Imperial Brown Ale) and Pandemic Porter (American Imperial Porter). The Southern Belle and Citra Lemon Peel Saison were the favorites at **3 Stars**. A food truck serving Mediterranean style food was parked outside. The **3 Stars** folks – including BURP member **Mike Reinitz**, who works at **3 Stars'** homebrew shop – provided a tour of the brewery and then we were off on a 4.0 mile ride to **Chocolate City Brewing Company** (<http://chocolatecitybeer.com/>).

While the bike group was visiting **3 Stars**, the transit group headed over to **Chocolate City** thanks to an easy trip over to Brookland on the H6 bus. A manageable walk down Franklin Street and across the bridge over the railroad tracks brought us to **Chocolate City**, which had three beers on tap to taste: a Bohemian Pils, Cornerstone Copper Ale and 1814 ESB. Folks from both groups seemed to be divided on the favorite beer. Although the Pils was too big for a continental Pils, many enjoyed it. Others liked the ESB.

The two groups swapped locations, with the transit group heading up to 3 Stars via the D8 bus to the Rhode Island Avenue Metrorail station, then the Red Line to Fort Totten and finally the K6 to Peabody and New Hampshire avenues, and from there we walked about a half mile (uphill) to 3 Stars. Sadly, by the time we reached the brewery, only the Southern Belle and Pandemic Porter remained available for tasting. We obviously blamed the bike group for drinking all our beer.

After tasting the 3 beers at **Chocolate City**, some of the riders went to **Atlas Brew Works**, (<http://atlasbrewworks.com>), DC's newest brewery. It was only the second time the tasting room had been open, and they had three beers to taste: District Common (Steam Beer), Rowdy (Rye IPA) and NSFV (a self-labeled 'Other' beer, an Imperial Black IPA). The District Common seemed to be the best received.

The rest of the bike group picked up take-out dinners from various Shaw neighborhood restaurants and went to **Dacha** to eat. Dacha, (<https://www.facebook.com/DachaBeerGarden>) is a new German style beer garden at 1600 7th street NW. Alt-

ough Dacha was busy, the staff and owner were very polite. Dacha had Fruh Kolsch and 6 Weihenstephaner beers on draft, as well as many other German and American beers. Everyone at Dacha and at the breweries was impressed with our BURP Bicycle shirts. If you have not ordered one, there are still a few left.

Overall it was a very pleasant day exploring the new DC breweries for both groups and visiting Dacha for those who extended their day. Free beer samples, growlers for sale plus the food trucks makes the DC breweries great destinations. They are open most Saturday afternoons, but the hours do vary slightly (**DC Brau** opens first at noon, while **3 Stars** closes last at 5:00 p.m.) so make sure to check on their hours before going. It is a nice way to spend a Saturday afternoon. You should consider visiting them. We sure had a good time! Stay tuned in the future for future tours by both bike and transit, and we'd love to hear your suggestions!

Nürnberger Bratwurst Recipe

By Howard Michelsen, Minister of MemBeerSip



This month's recipe is from **Brian & Gaby Chidichimo**. Gaby (nee Zeh) grew up in Nürnberg Germany, the capital of Franconia in the state of Bavaria. The city has a long history and is over 900 years old. This small sausage dates back to the Middle Ages, during

a time when Nürnberg was the city where each German Emperor of the Holy Roman Empire had to Reside and hold his first Diet at the Imperial Castle (Kaiserburg Nürnberg)

The Nürnberger Rostbratwurst (or just Nürnberger Bratwurst) is a secret Recipe known only to Metzger's inside the City and can only be made within the city limits. Brian's recipe is a close replica of the original sausage you can only find in Nürnberg.

It is made from coarsely ground lean pork and seasoned with marjoram, salt, pepper, ginger, cardamom, and lemon powder. Each bratwurst, according to regulation, weighs around 1 oz. and measures 3-4 inches in length.

Serving & Cooking Suggestions

Although the Nürnberger Bratwurst can be fried in a pan, it tastes the best fresh off a wood-fire grill and crunchy and brown on all sides (the word Rostbratwurst refers to this grilling over a wood fire). It is typically served with sauerkraut or German potato salad and a hearty dark German bread with mustard or horseradish. They are traditionally served in sets of 6 or 12 on a pewter plate (often heart or bell shaped), or "3 im wegglä" - 3 freshly grilled sausages in a German Brotchen (hard roll) with mustard.



History

Over 690 years old, the first evidence of the Nürnberger Bratwurst dates back to the year 1313. It was in this year that the "Bratwurstglöcklein," a local kitchen dedicated to producing Nürnberger Bratwurst, was built. By 1462, more butchers began to produce the Nürnberger Bratwurst. These butchers had to present their bratwurst to experts, who checked the sausages for ingredients, form, quality, and water content, to make sure that all the sausages met the minimum standards. By the 16th century, butchers could no longer afford to produce the Nürnberger Bratwurst because the market price of the bratwurst had sunk greatly. However, the creative locals came up with a solution: make the bratwurst small and thin. Butchers were able to sell more this way, thereby staying in business.

REZEPT

I first make the sausage seasoning in bulk and then add 1 TBSP per pound of ground meat.

Pork Butt or shoulder, Sheep casings (20-24mm) and Seasoning Mixture

Seasoning Mixture.

3.2 oz of kosher salt

0.4 oz of White Pepper

0.1 oz of Mace (you may also choose to add nutmeg with the mace)

0.2 oz of finely chopped Marjoram

0.05 oz of dried lemon peel

MEAT:

Whole Boston Pork Butt or Shoulder ground through medium plate fat content should be about 35% so, you may choose to add additional pork belly or back fat depending how fat or lean your pork butt is.

Add seasoning to meat at ratio of one TBSP per pound. Add ice water to meat prior to stuffing to keep mixture from seizing. Use a small diameter stuffing tube that will fit the Sheep Casings.

I grill over charcoal with smoking wood added for authentic flavor.

Brewing Scottish Ale at Gordon Biersch Rockville

By Bill Ridgely

One of the prizes Wendy and I won at this year's Spirit of Free Beer Competition was the opportunity to brew our 1st place Scottish Export Ale at the *Gordon Biersch Brewery Restaurant* in Rockville. This was a truly fun experience for us. We had a chance to brew on a com-



mercial scale for the first time with our good friend (and

fellow BURPer) **Christian Layke**, who is the head brewer at this location. And since the brewery is only 2 miles from our house, we could easily bicycle there. We had heard stories from others about brewing their recipes at commercial breweries. Often, the recipes had to be not only scaled to the larger facility, but ingredients and techniques had to be modified to fit the capabilities of the facility. Christian, however, was determined to hew as closely as possible not only to our recipe, but also to the techniques we used to craft this beer at home.

First a little background – Wendy and I have always had a strong interest in Scotland and its beers (as well as its whisky's). Prior to our first trip there in 1994, we devoured every publication we could find on Scottish brewing practices, including **Greg Noonan's** recently-published (1993) Classic Beer Style Series book on Scotch Ale. Having read that book, we contacted Greg, who kindly turned us on to some of his original source material, like **W.H. Roberts' The Scottish Ale-Brewer: A Practical Treatise**, originally published in 1837, and **Ian Donnachie's A History of the Brewing Industry in Scotland**, published in 1979. We also had just read **Bruce Williams' article** on Heather Ale in the 1994 Zymurgy special issue on special ingredients and indigenous beer. The Zymurgy editor hooked us up with Bruce in Scotland (subsequently resulting in a delightful day brewing a batch of Fraoch Heather Ale with Bruce at the old (now dismantled) Thistle Brewery in Alloa). Once in Scotland, we visited every brewery then in existence in the country and had some wonderful conversations with the brewers. Our experiences resulted in two lengthy articles written for the BarleyCorn newspaper's Feb 1995 issue. We also were able to bring back some live yeast samples, and we shared these with fellow homebrewers as well as a local commercial brewer (**Joe Kalish** of Old Towne Tavern in Gaithersburg, who brewed MacAaronson's Scotch Ale, named after Wendy, using the Belhaven yeast strain). Ever since this time, Wendy and I have brewed at least one batch of Scottish ale each year.

We are all-grain homebrewers, and using party gyle techniques, we now brew 10 gallon split batches of our Scottish ales, resulting in 5 gallons of a Wee Heavy (Strong Scotch Ale) from first runnings and 5 gallons of a smaller beer (usually an 80 Shilling Export Ale) from second runnings. The beer which took first place in its category at the SOFB this year was our most recent second runnings beer (An earlier version of our Wee Heavy took 2nd place in the competition).

We first sat down with Christian to discuss ingredients and techniques. Christian intended to submit this beer to the 2013 GABF pro-am competition, and he wanted it to

be as traditional as possible. We told him that the Scottish brewers we had met insisted on using Golden Promise malt for their beers, so he made a special purchase of Golden Promise for use as our base malt. To this, we added various amounts of Biscuit Malt, Crystal Malt, Caramalt, and a small amount (about 1%) of Roast Barley, which adds color as well as a bit of dryness to the finish. We selected East Kent Golding (EKG) hops, front loaded at the beginning of the boil to provide about 20 IBU's of bitterness. The yeast in our original recipe had come from **Geoff Lively**, head brewer at the Rock Bottom location in Bethesda. Geoff's house ale yeast actually originates from the Edinburgh Scottish strain, which brings out the beer's maltiness but also finishes on the dry side, both characteristic of the style. Geoff was kind enough to provide us with a sufficient pitching quantity for our scaled-up commercial batch.



We decided on a brew date of Friday, Jul 19, although work actually began the day before. I reported to Rock Bottom with Christian's "yeast brink", a 15.5 gallon half keg modified to store the yeast and pump it to the fermenter along with the fresh wort. Geoff filled the brink about half way in order to provide pitching quantity for a 10 barrel batch of beer. He also contributed the Roast Barley for the recipe. Since Geoff regularly brews a multi-award winning Scottish Ale at his own facility, he always keeps some of this grain in stock. Back at Gordon Biersch, Christian and I stashed the yeast in the walk-in and then set to work milling the malt for the next day's brew. The malt comes in standard 55 lb sacks, which have to be individually opened and then lifted and dumped into the mill hopper. Since an average recipe comprises over 500 lbs of malt, this involves quite a bit of heavy lifting (which is why I scoff when people say, "You're retired, why don't you become a professional brewer?"). But the work went fairly quickly, and the milled malt was augered into a second hopper over the mashtun, ready for mash-in the next morning.

Wendy and I arrived bright and early for the brew day. Christian had already filled the mashtun with an appropriate amount of water and had heated it to the correct strike temperature. We were shooting for a single infusion mash at 155° F (68° C). After adding the malt and stirring well using the mash agitator, we hit our mark perfectly. We learned quickly, however, that there's more to mashing on a 10-barrel brewing system than just adding malt and returning in an hour. The temperature had to be constantly monitored, adding heat periodically using 3 steam jackets at various levels around the tun while stirring the mash with the agitator to keep the temperature stable throughout. At the end of the hour mash, we raised the temperature to 168° F (75° C) to achieve mashout and then pumped the mash to the lauter tun for sparging. Christian uses a two-vessel system, with the mashtun also serving as both a boiling kettle and a decocting kettle as required by the style of beer he is brewing. Once the mash has been transferred, the mashtun is hosed out, and the vessel is then ready to be used as a kettle for the sparged wort.

Here is where Scottish brewing technique came into play. Traditionally, Scots have used very long boils (sometimes 6 hours or more) to caramelize their wort, imparting the rich malty character renowned in their beers. We didn't have the luxury of doing this, either at home or on Christian's system, so we had to find a way to simulate it. At home, we pull a quart of first runnings, boil it on the stove until it's nearly the consistency of syrup, and then add it back to the kettle. On the Gordon Biersch system, after recirculating to get clear wort, we ran just enough back into the kettle to cover the bottom with liquid. We then cranked up the heat to get this small amount of wort boiling. Since the heat was provided by steam and not direct fire, there was no scorching, and the sweet, rich aromas that soon wafted from the kettle made us feel as though we were in a candy factory. After 20 minutes, we pumped in the remainder of the first runnings (about 4 barrels) and boiled this relatively dense wort for one hour. Finally, we sparged the grains in the lauter tun and pumped this liquid into the kettle, finally obtaining 13 barrels of wort. This was then boiled for an additional 1 ½ hours, with the hops added for the final 60 minutes.

While the final boil took place, we removed all of the spent grain from the lauter tun (which turned out to be a fairly simple task using the rakes and plow built into the tun). The grain filled several large wheeled bins, which were taken out back to be collected by a local farmer for use as cattle feed.

At the end of the boil, a whirlpool was set up in the kettle to force the trub (coagulated protein and hop particles) to the bottom of the vessel. Finally, the wort was pumped through the heat exchanger and into the fermenter, picking up the yeast from the brink as well as a healthy dose of oxygen from an aeration pump. Fermentation temperature was initially set at 55° F (13° C), but this produced a fairly sluggish fermentation. Christian increased the temperature to around 60° F (15.5° C) after several days.

Once fermentation completed, we filled two firkins and a case of 1-liter bottles, adding a dose of sugar and fresh yeast to naturally condition the beer. The bottles were sent to the GABF in Denver for the annual Pro-Am Competition. The firkins were tapped in early September at a tapping party hosted by Gordon Biersch and attended by a number of BURPers. The beer served from the firkins was beautifully conditioned and, served at proper cellar temperature through a beer engine, was smooth, creamy, and delicious! Christian's notes for the tapping described it well: "The beer is light brown in color with burnished copper highlights. The aromas and flavor are dominated by rich malt and a mild caramel sweetness. Subtle hop presence and a touch of roast make for a thirst-quenching dry finish".

Those who missed the tapping can still try the beer at Gordon Biersch Rockville. Supplies are dwindling, but it's still on tap as this newsletter goes to press. The GABF Pro-Am Competition will take place next weekend. Results will be reported once they have been released.

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.