



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

**"Some nights the flow from Real Ale
feels real nice when it's really mine /
And if you want it to be real,
come over for one night, and we can
really, really climb".**

- Will Sheff of [Okkervil River](#) (*adapted)



Rich Sampson, Editor
newsletter@burp.org

November, 2013

www.burp.org



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

**NOTE: BURP's annual officer nominations will
be held at the November meeting. Please
consider volunteering to serve as an officer.
BURP needs your help!**

**December Meeting
Holiday Party & Beer Competition
December 5
Arlington, VA**

Cannon's Canon

By Tom Cannon, Fearless Leader



Geez, November already! The Fall season always seems to fly by for me, a great combination of football season and prime brewing season.

And speaking of prime brewing season, we got another beer brewed for the Real Ale meeting coming up, and it's coming up fast. The club got an influx of pins (half firkins), so expect to see a bunch of gravity tapped beers along with all the beers on the club's beer engines. We're expecting around the same numbers of beers this year as we've had in the past. Seems we've settled in at just short of 50 beers, which is about what the venue can easily handle, especially with some of the beer engines starting to show some age. I've had one of mine for close to twenty years. Anyway, I'm looking forward to the meeting as I'm sure many of you all are.

Just a quick reminder: Unless you are bringing a keg of beer for the competition and meeting, you do not have to bring any other beer to this meeting. We will have plenty of great cask-conditioned Real Ale to drink, and nobody likes to bring home beer.

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.

Word is that the October meeting went well. Thanks very much to **Joe Federico** for hosting. We're starting to work on meeting locations for next year, and if you would like to host a meeting, please let me know. And it's also officer nomination time. Right now I believe we have people running for a couple of positions, but that's no reason not to run for a BURP office if you really want to. And let me say something about being a BURP officer. It's a great way to really participate in the club. None of the jobs are very hard or time consuming, and it's a good way to really get involved and work with a bunch of fun people. I'd like all of you to seriously consider running for an officer position. Nominations will take place at the November meeting. If you want to run for Fearless Leader, I can almost guarantee you my vote!

See you all at the BURP Real Ale meeting 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 and casks are being accepted at Bill and Wendy's house beginning Sunday, November 3. Please contact Bill if you are planning on dropping off a keg or cask. Understanding that Rockville is a bit of a schlep for some of us that live in Virginia, **Tom Cannon** will be happy to transport 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 (or on your cask) while your beer is being served at the Saturday meeting.

A number of BURPers this year 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 ½ 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.



October Competition Results: Four brewers stepped up to the challenge to clone Port City Porter, an incredibly complex robust porter containing 6 different malts. Judges **Jamie Langlie**, **Dan Bremer**, and **Elizabeth Hartman** spent a lot of time comparing each beer to the real thing. Eventually, they reached a consensus. The winner was **Steve Marler** with his beer named 1867 India Export. He was following a historical beer recipe and surprisingly, it was the closest to Port City Porter. Second went to **Jim Weaver** with his beer, PCP Hallucination. You will need to ask him about that name. Third went to **Robert Stevens**, and Honorable Mention went to **Bob Rouse**. After the competition, **Steve Marler** passed around samples of the unopened bottles and asked the other attendees to choose the beer that was closest. The crowd selected Steve's beer. That's validation. Many thanks to the judges and all of the brewers for contributing their tasty beers to the event!

REAL ALE Competition is in November: 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. Believe it or not, you can still brew a perfect real ale if you get started on the day you get this newsletter. **Team Aaronridge** brewed

an ale that finished fermenting and dropped totally clear in 3 days (using the fast-fermenting WLP005 Ringwood yeast). Give it another 3-4 days to carbonate and voila! Cellarmaster **Bill Ridgely** will be more than happy to keep your keg at warmer temperatures if you think it needs a few days to carbonate. At least it will be fresh. Unlike many commercial Real Ale events, only truly English and Scottish beer styles will be represented in this competition. We will be accepting entries in the following categories: Mild, Ordinary Bitter, Special or Best Bitter, Golden Ale, Strong Bitter or Extra Special Bitter, Northern English Brown Ale, Southern English Brown Ale, Old Ale, Strong Mild, Brown Porter, Dry Stout, Sweet Stout, Oatmeal Stout, Scottish Light 60/-, Scottish Heavy 70/-, Scottish Export 80/-, and Strong Scotch Ale. Style descriptions are on the Real Ale Page of the BURP website at <http://brew.burp.org/Beer/BeerStyle/RealAlePage.aspx>.

This will be a keg or cask competition only, and you must enter at least two gallons of beer to be eligible. Entries will be accepted starting on Sunday, November 3. There is no requirement to pre-register beers for this competition. Registration will take place when your beer arrives onsite. Look for further details in this newsletter.

December Competition: We will close out the 2013 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>. It describes Winter Warmers as "...Big malt presence, both in flavor and body. The color ranges from brownish reds to nearly pitch black. Hop bitterness is generally low, leveled and balanced, but hop character can be pronounced. Alcohol warmth is not uncommon. Many English versions contain no spices, though some brewers of spiced winter seasonal ales will slap 'Winter Warmer' on the label. Those that are spiced tend to follow the "wassail" tradition of blending robust ales with mixed spices, before hops became the chief "spice" in beer. American varieties many have a larger presence of hops both in bitterness and flavor."

This competition will be open to kegs, growlers, bottles, or any other container.

January Competition: It is time to brew or at least plan to brew for the first competition of 2014 where small beers will battle big beers in the David vs. Goliath competition. This should be a fun competition. The rules

are simple. You either specify the style so that judges know what specifications to use for judging or you enter in the Specialty category, which means anything goes. If you enter as a Specialty, you will need to provide the ABV and a brief description that includes what you wanted to achieve, e.g., Belgian Ale at the strength of an Ordinary, Schwarzwizen, etc. Include specialty ingredients, if any, in your description. To qualify for being a David, the beer must be 4.5% or lighter. To qualify for being a Goliath, the beer must be 6.5% or higher. Don't think this is a slam dunk for Goliath. Just ask **Thomas Sords** about his 2.5% beer. A well-known professional brewer at the AHA Conference described it as the best beer at Club Night!

This will be a 3 bottle competition.

The BURP Institute for Enlightened Brewing Practices

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

The air is crisp and the water temperatures are dropping, which means brewing season is here! Why is that, you may ask? Colder air temperatures mean there are less airborne wild yeast and bacteria that can turn your beer into something you did not intend. Colder ground water allows for quicker chilling of the wort, thus lessening the time between the end of the boil and pitching of the yeast. This also helps to prevent those wild yeast and bacteria from taking hold. So what are you waiting for? Get those kettles boiling and potable beverages fermenting!

In our pursuit of helping members make better beer, your Ministers of Enlightenment held several enlightenment events this past month.

On October 20, **Mike Tonsmeire** led a discussion about making sour beers. He discussed the wide range of *brettanomyces*, *lactobacillus* and *pediococcus* associated with sour beers. Mike brought some beers to sample. The most interesting part of the discussion was the variety of flavors from different *brettanomyces* and *lactobacillus*, and the layers of flavors obtained by combining different yeast and bacteria. For example, there was one beer made with *brettanomyces* that seemed to intensify the beer's hop flavor and aromas. The current trend is to add sour beer flavors and components to a variety of beer styles from light ales to porters and anything in between. Thanks again to Mike for broadening our understanding of sour beers and encouraging us to add sour beer components in creative ways.

The October BURP happy hour was held at Cap City on New York Ave. There was a nice BURP crowd and even better happy hour prices. There were several Pink beers including an IPA Pink for those who wanted to donate to Breast Cancer research.

Eleven BURP members met at Distillery Lane Ciderworks on Saturday October 26 for BURP annual cider picking and pressing. The Ciderworks owner, **Rob Miller**, met us at 9:30. He indicated that he tries to blend different apple varieties based on their PH, sugar content and flavor. His target is a PH of 3.5 and 14 brix. We decided on a blend of Dabinett, Splendour, and a high sugar cider apple. In the afternoon, we crushed the apples into cider juice. Some of us are going to ferment our cider with English cider yeast, English ale yeast, Belgian yeast, and of course, natural fermentation. Thanks again to all the Distillery Lane staff, and we look forward to tasting the cider everyone makes with their juice. The Ciderworks does conduct tastings of their cider, so we encourage you to visit them. Directions and tasting times can be found at <http://distillerylaneciderworks.com/>

Your Ministers of Enlightenment will not be seeking reelection this year. Although we are proud of the events we have arranged, it is time for others with new fresh ideas to lead the club's enlightenment activities. Next year's officers will be nominated at the Real Ale November meeting. If you are interested in, or have questions about the Minister of Enlightenment position, feel free to contact us. See you at the best Real Ale event on the East Coast!!

This Month in BURP History

Compiled By Bill Ridgely



10 Years Ago (Nov 2003) – BURP's 7th annual Real Ale Competition and Festival was held at the Aaronridge Pub in Rockville over two days in mid-November 2003. There were 43 total entries in this year's event, down slightly from the previous year (48 entries). All were served on authentic English beer engines contributed by generous BURP

members. The overall quality of the beer kept improving, as it has continued to do year after year since that time. There was a nice mix of styles at this year's event, from Bitters (nearly half of the entries) and Milds (8 entries) to Brown Ales, Porters, and Stouts. There were even 3 Old Ales entered! And, as always, the food and

camaraderie at the Saturday festival were first rate. Winners were announced during the engine changeover at mid-meeting. **Calvin Perilloux** took the coveted championship pewter mug with his 1st place Ordinary Bitter. **Gordon Goeke** took 2nd with his always excellent Mild. And **Jack Mowbray** took 3rd with his Special Bitter. Winner of the equally-coveted mash paddle for Cellermen's Choice (voted best by the stewards and cellermen) was **Mel Thompson's** Oatmeal Stout (regaled as "black velvet" by Fearless Leader **Rick Garvin**).

The contents of the combined Oct-Nov 2003 edition of BURP News were covered in last month's column.

15 Years Ago (Nov 1998) – BURP's 2nd Real Ale Competition and Festival was held for the 1st time at the Aaronridge Pub in Rockville. The club's "engineer extraordinaire" **Bob Dawson** built and installed special racks on the back deck to hold the donated beer engines. The format begun a year earlier at **Andy Anderson's** house was again followed, with closed judging of the beers on Friday night and the festival, open to all club members, held on Saturday. By happenstance this year, the *Brickskeller's* monthly beer tasting led by **Bob Tupper** was held the week before and featured English Cask Ale, so those BURPers who attended Bob's tasting were given a great opportunity to sample some genuine English examples flown in just for the occasion. There are some great photos of the BURP event on the archival BURP website at

<http://www.burp.org/meetings/199811.htm>. There were a total of 29 beers in the competition. Judging was done by 12 people, including professional brewer (from *Old Dominion*) **John Mallett**. The BOS judges were **Tim Artz**, **Jim Busch**, **John Mallett**, and **Bill Newman**. Competition winners were: 1st place and Champion Real Ale, **Keith Chamberlin** (ESB); 2nd place, **Bob Dawson** (Brown Porter), and 3rd place **Steve Marler** (Strong Ale). Following the Friday competition, a nice photo of all participants was taken by **Ken Graham** on the back deck. **Colleen Cannon** is particularly fetching stretched out in the front row of the group.

20 Years Ago (Nov 1993) – The big BURP event in Nov 1993 was the "Philly Phling", the first club pub crawl to Philadelphia. The sold out bus tour took place on Sat, Nov 6 and stopped at both of the Philly brewpubs in existence at that time as well as several popular watering holes. First stop was the Dock Street Brewery, where brewer **Nick Funnell** (now of Sweetwater Tavern in VA) conducted a tour and tasting. Next was Sam Adam's Brewhouse, where the group was greeted by head brewer **Jim Pericles**. The remainder of the crawl comprised the most popular beer bars of that time – Dickens Inn (17 taps, mostly from the UK), The Artful Dodger (in the style of a true English pub), Khybur Pass Pub (larg-

est selection in the city with 90 bottled beers and a respectable tap selection), Jack's Firehouse (featuring Stoudt's products), Tavern on the Green (featuring all of the Yuengling products), and finally Bridgid's (Belgian-owned pub with over a dozen Belgian bottled beers available – nearly unheard of at that time). The crawl was a huge success and even resulted in a BURP wedding (**Steve & Becky Snyder**, who met on the pub crawl thanks to the machinations of Fearless Leader **Wendy Aaronson**).

25 Years Ago (Nov 1988) – November's BURP meeting, held at the Oxon Hill Jaycee Center in Ft Washington, MD, was the second gathering of 1988 to feature commercial beers. The theme of this "Winter Solstice Commercial Tasting" was dark beers (befitting the reduced daylight hours of the season), although the color range of beers presented actually fell anywhere from amber to dark. BURP's primary commercial beer purveyor, **Mark Weiner** of *Berose Liquors* in the District, provided the majority of the potables, although there were a few commercial examples brought by other club members. As with the club's Summer Solstice tasting held in June, the mix included several beers that are no longer available (ex, Kenosha Dark, Albany Amber) as well as a fair number of craft brands that have survived to the current day (such as Sierra Nevada Celebration Ale). Several homebrews also graced the meeting. One in particular mentioned as a standout was **Dan Allers'** Licorice Raspberry Stout.

30 Years Ago (Nov 1983) – The first BURP t-shirts arrived in November 1983 and were placed on sale for \$6 each ("just in time for Christmas"). Club Secretary **Dan McCoubrey** noted in his November "Dear BURPers and Friends" letter that the club now comprised 65 members and that there should be at least a few willing candidates for election to the BURP officer corps in 1984. There was no BURP meeting held in November of that year.

BURP Hop Buy

By Mel Thompson

All orders, if not picked up before, must be picked up and paid for by 4 PM at the BURP Real Ale Fest on November 9. If you are not able to pick them up by then, you must make arrangements with **Mel Thompson**. All hops not picked up and paid for by that time, will be sold to other BURPers. Please have correct change.

The Homebrew Outreach & Participation Sisterhood (HOPS)

By Sara Bondioli

The Homebrew Outreach and Participation Sisterhood is dedicated to increasing the participation of women in homebrewing and building a community of female homebrewers in DC. Our members come from a variety of brewing groups in and around DC. H.O.P.S. events include "hoppy" hours, speakers, brew days and more.

We are organized as a subgroup of DC Homebrewers, but you do not have to be a member of DC Homebrewers to get involved. We are trying to build a larger community of female homebrewers in the DC area, and we would love to see many BURP members involved.

To get information about upcoming events, "Like" H.O.P.S. on [Facebook](#) or follow us on Twitter [@dchbhops](#)

Also, join our Google Group by emailing dchbhops+subscribe@googlegroups.com (Please include a sentence about yourself so we know you are a real person, and we will approve your request to join.) Or email our H.O.P.S. Chairwoman Sara Bondioli and the committee directly at hops@dchomebrewers.com.

Upcoming events:

HOPS Speaker Series: Tuesday, Nov. 12 at 7 p.m. at Capitol City Brewing Co. in downtown D.C.

HOPS Brew Day: Saturday, Nov. 16 starting at 10 a.m.

Find out more details on both through FB, Twitter or the Google Group.

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
Aaaaaaaaaaaa, Drink!
Al Lowry, 1994*

2013 BURP OFFICERS

Office	Officer	Contact Information
Fearless Leader	Tom Cannon	FearlessLeader@BURP.org
Ministers of Enlightenment	Joe Federico, Steve Marler & Robert Stevens	Enlightenment@BURP.org
Ministers of Culture	Wendy Aaronson & Nick Griner	Culture@BURP.org
Minister of Prosperity	Bob Sholtes	Prosperity@BURP.org
Minister of Membersip	Howard Michelsen	Membersip@BURP.org
Ministers of Propaganda	Bill Ridgely & Matthew Pyle	propaganda@BURP.org
Newsletter Editor	Rich Sampson	Newsletter@BURP.org

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
211 E Oxford Ave. Alexandria, VA 22301
