



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES



"I know it doesn't really matter what I say
I know there's no-one out there listening anyway
And I could sing my songs about chicks and suits and cars
But I'd rather sing my songs about drinking beers in bars"

- [Captain Tractor](#)

Rich Sampson, Editor
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FeBREWary, 2014

www.burp.org



WHAT'S BREWING

FeBREWary Meeting – JamBEERee!
(Joint Meeting with [DC Homebrewers](#),
[WorthHogs](#), [GRIST](#) and [NoVA Homebrewers](#))
Belgian & French Ale Competition
February 8, 2014
Arlington, VA

March Meeting
Dan McCoubrey Memorial Stout Competition
March 8, 2014
Fairfax, VA

Save the Date!
BURP-sponsored *Brewing Historic Beers*
with Beer Historian/Writer Ron Pattinson
Saturday, March 15
3 Stars Brewing Company
Washington, D.C.

Cannon's Canon

By Tom Cannon, Fearless Leader



You know, I was really pleased with the attendance at the January meeting. Back when I joined BURP, I actually mean way back when I first joined BURP (1991?), the January meeting was a bit of a big deal. It was the annual Pale Ale and IPA meeting, which was one of our biggest competitions

of the year, and attendance was always pretty good. I mean, what else was there to do on a cold January meeting than get together with homebrewers and drink IPA? Well, time has passed, and we don't always do Pale Ale and IPA in January, and there are other things to do on a January afternoon. And, the meeting started a little slow this year, but halfway through the meeting, I noticed the place starting to fill up. There were some new members there and they seemed to be having a good time. I was enjoying most of the beers I drank, particularly **Mark Hogenmiller's** very nice IPA (see I still can't get past those old January IPA meetings!). Thanks much to **Bud Hensgen** for getting us the venue for the meeting, and I hope

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.

it's a good thing to come for the rest of the meetings this year.

Speaking of the rest of the meetings, February should be a fun one. Last January, we held a joint meeting with the **DC Homebrewers** at Meridian Pint in DC. Since that meeting, the President of the DC Homebrewers – **Bob Rouse**, who is also a BURP member – and I have been talking about another one this year, and we worked it out, so we will be meeting with them at Rock Bottom in Ballston, and we've also invited some of the other Northern Virginia clubs to join us, so we will also have members from **GRIST**, the **Wort Hogs**, and **NoVa Homebrewers**. Now we've had meetings with the Wort Hogs before, but not with the other two clubs, who are fairly new. There are words elsewhere in the newsletter about this meeting, but if you can come out to the meeting, I would highly recommend it. Good times will be had!

So how's your brewing been going? We managed to get a beer done for the February meeting. It was one of those January weekends, where the weather jerks were claiming it was going to hit 60 degrees on a Saturday afternoon, so we decided to get a beer done. Well, it never really got much above 50 degrees, and there was a touch of rain, but if our chiller didn't get clogged, it might have been a fairly decent January brew day. As it was, at the end of the day, we had one carboy with 50 degree F wort and one with 80 degree F wort. We waited a couple of hours before pitching to get the temperatures reasonably matched up, but one was still a bit too warm and one was a bit on the cold side. In the end, we blended the two beers, and you will be welcome to try it at the February meeting. For the rest of the month, I wouldn't have brewed to save my life! I'm definitely not a fan of working with frozen hoses, but that's what you deal with if you have a system designed to be operated outside. Overall, this has been a cold winter for brewing, and with a clogged chiller, you can't even take advantage of the cold ground water this time of year! Hopefully, the weather will start moderating in February so we can get our Stout done and start working our IPA for the April meeting.

See you all at the February Joint Homebrew Club meeting!

Rules of Engagement for the FeBREWary Meeting

*By Tom Cannon
Fearless Leader*

The February BURP meeting will be a joint meeting with BURP and a number of the Northern Virginia and DC homebrew clubs. The Venue for the meeting will be Rock Bottom in Ballston. Because this meeting will be held in a commercial establishment, the rules are somewhat different than most of our meetings.

First, please **do not** bring in any outside food or commercial drink. Yes, this violates one of the prime directives for BURP meetings, but we need to respect our hosts. Homebrewed beer will, of course, be welcome in any form: keg, growler or bottle, but if you can't bring any homebrew, please don't bring commercial beer. BURP will pay for some food, so you don't need to bring any of that either. Sounds pretty simple doesn't it...

But there's more. Apparently, there is a Virginia ABC rule that says homebrewed beer can be "sampled" in a commercial establishment for "evaluation purposes". This is taken to mean that something like two ounce pours are allowed. Now, honestly, I don't think anyone will be measuring our pours at the meeting, but try to, at least, honor the intent of the rule, and not walk around with full glasses of anyone's homebrew. Let's do our best to keep everyone out of trouble.

Also, everyone who is present in the space we have been given and is drinking homebrewed beer must wear a name tag that has the person's name and homebrew club affiliation on it. If you get into the venue and start drinking beer, you will be challenged, so make it easy on everyone and get badged up, either with your official BURP badge, or one of the stick on badges. Trust me, this will be enforced.

But, if you would like a full glass of beer, there is nothing wrong with buying a beer from our hosts, Rock Bottom, and, in fact, I am encouraging everyone to do just that. Let's give our hosts some help making this event worthwhile for them.

I've already put out word that I'm trying to organize an area for all of the BURP kegged beer at the meeting. If you did not see my e-mail, and if you are planning on bringing a keg, please let me know in advanced so we can organize jockey boxes for all of the beer and keep dispense organized. You can e-mail me at FearlessLeader@BURP.org

We want members to attend the meeting, but please try to keep it members and significant others only. The space is a little tight, so if you do bring a guest, we would expect that guest to be very interested in joining BURP. There's not enough room in the place to give non-homebrew club members free beer.

And please, everyone, put your best foot forward, and get to know the guys in the other homebrew clubs (yeah, even the Wort Hogs). We are considering making this an annual event, so let's make BURPers look as good as possible. Oh, and, of course, have a great time!

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.



Spirit of Free Beer Update: Spirit of Free Beer will be at *Mad Fox Brewing* on Saturday May 17. The competition is registered with the AHA/BJCP Sanctioned Competition Program. Information about it should be in the next *Zymurgy*. Volunteers are always needed. We especially need a prize coordinator. Don't miss the fun of getting involved. Please contact us at culture@burp.org if you are interested.

January Competition Wrap-Up - David vs Goliath: Our first competition of the New Year was "David vs Goliath", where smaller, session-style

beers fought to the death with bigger, imperial-style beers. Brewers provided style information on their entries along with ABV or original gravity. To qualify for being a David, a beer had to be 4.5% or lower. To qualify for being a Goliath, the beer had to be 6.5% or higher. Small beers and big beers were judged separately, and the top two winners from each strength category were sent to the final "gladiator" round to battle it out in a final blaze of glory. There were 13 entries in all, a very nice showing and nearly equally divided between Davids & Goliaths. In the David category, we had an American Pale Ale with Citra (1.8%), ESB (4.2%), Berliner Wiese (3.5%), English Bitter (under 4.0%), APA (4.5%), a session IPA (3.5%), and a Belgian Pale Ale (4.5%). For Goliaths, we had a Belgian Tripel (undeclared but by BJCP guidelines at least 7.5%), an American IPA (7.5%), a Rye Porter (7.0%), an American Barleywine (9.0%) and two English Barleywines (8.0% and 11.5%). All of the beers were excellent and worthy contenders, but only one could come out on top, and it turned out to be a Goliath – **Mel Thompson's** English Barleywine called "Richard the Elephantine" (the strongest beer in the competition at 11.5%). **Mel** also took 2nd place with his David beer, an under 4% English Bitter called "The Piffing". **Bob Andres** came in 3rd with his 9% American Barleywine called "Big & Burley". And not to slight the Davids, **Dan Bremer** took a well-deserved Honorable Mention for his wonderful 3.5% Berliner Weisse, and **Thomas Sords** gets a special mention from Wendy for brewing a 1.8% beer that was tasty and could be considered fluid replacement after a hard workout. Congratulations to the winners, and many thanks to our judges.

Malted Rye Challenge to be held at the May meeting – BURP received a generous gift of a 55 lb bag of pre-crushed malted rye from **Eric Gleason** at Growlers, in Gaithersburg, MD. We are challenging brewers to enter a beer brewed with malted rye in the **Best Beer with Chili Competition**. Any style is still fair game in this competition, but the beers brewed with rye procured in this challenge will also compete for a special prize. If you decide to brew a roggenbier, you have another chance at a ribbon in the competition in September. If interested in this challenge, please send a message to culture@burp.org.

February Competition - Belgian and French Ale (Cat 16): This month's competition will be for the very popular Belgian and French Ale category (Cat 16). For style guidelines, see <http://www.bjcp.org/2008styles/style16.php>. Since the February meeting will be a combined meeting with several of the DC-area homebrew clubs, this competition will be open to all attendees regardless of club affiliation. The category is a tough one because of the wide variation in styles represented, including Belgian Specialty Ale, which itself comprises a large number of sub-styles. We will need as many judges as we can get for this competition, so please consider helping out if you are willing. The team style judging of ranked BJCP judges with novice judges has been very effective and really gives aspiring judges some hands-on practice working with those more experienced.

2 bottles are required to enter the competition. Pre-registration is requested by sending an e-mail with your entry info to culture@burp.org by Thursday, February 6. This will help us to determine the logistics required for the competition as we expect space to be limited at the venue.

March Competition – The Dan McCoubrey Memorial Stout Competition: What better way to celebrate the month of St Patrick than with the beer style invented in Ireland - stout! This competition, named in honor of club founder **Dan McCoubrey** (who brewed only stout), is BURP's longest running club competition and always one of the most popular. Anything in Category 13 is fair game — Dry Stout, Sweet Stout, Oatmeal Stout, Foreign Extra Stout, American Stout, and Russian Imperial Stout. Style guidelines can be found at <http://www.bjcp.org/2008styles/style13.php>.

April Competition – India Pale Ale (Cat 14): IPA is by far the most popular style of beer being brewed at home, and we will celebrate the various IPA styles (English, American, and Imperial) at the April BURP meeting. Style guidelines can be found at <http://www.bjcp.org/2008styles/style14.php>.

For recipe ideas, there are a number of good books in the BURP library. You can view the collection at <http://brew.burp.org/Brewing/ClubLiBeery.aspx> and then e-mail libeerian@burp.org to have a book delivered to you at the upcoming BURP meeting.

From the Ministry of Enlightenment

*By Mike Reinitz and Thomas Swords
Co-Ministers of Enlightenment*



Well, the year got off to a stuttering start. During the January meeting, the promised refractometer discussion got sidetracked, and the Brewers Corner was sparsely attended. Panel members put forth two smoked beers, a delicious robust porter and a pair of pale ales with different yeasts for review; feedback was received with interest. With the level of complexity and the potential size of the group during the February meeting, no major enlightenment activities will take place. We will attempt to hold a Brewers Corner, and hopefully more people will get to experience it.

Happy Hour:

On January 28th, a dedicated group of BURPers gathered at the District Chophouse for the Happy Hour. Much merriment was had by all! The group even included a brand new member! Each month, BURP hosts a social happy hour at a local establishment. If you have suggestions for a location, please email **James Carroll** at jajacar1@gmail.com. Candidate locations should be Metro-accessible, preferably centrally located (not at the end of a Metro line), have a good beer selection with good happy hour prices.

New Member & Best Meetings:

The New Member meeting program allows new BURP members to gather with a group of experienced BURPers in a casual, smaller setting. The BEST (Brewers Education Skills and Techniques) meetings are informal gatherings where BURP brewers can exchange ideas, discuss brewing concerns or explore a brewing topic. These meetings will begin mid February; keep an eye to BURPList for announcements.

Historical Brewing:

As you may know, several BURP members are brewing historical beer recipes to serve during author and beer historian **Ron Pattinson's** stop in the DC area to promote his new book, "The Homebrewer's Guide to Vintage Beer". The book signing party and historic beer tasting will take place on Sat, Mar 15 at 3 Stars Brewing in Silver Spring (all BURPers are invited to attend - full details and timing will be forthcoming). The following BURPers generously donated their time to brew for this event:

Robert Stevens - 1910 Fullers AK (Best Bitter)

Steve Marler - 1899 Barclay Perkins XLK (Pale Ale)

Paul Langlie, Gordon Goeke, & Jim Core - 1867 Barclay Perkins EI (Porter)

Bill Ridgely, Wendy Aaronson, et al - 1933 Whitbread DB (Brown Ale)

Bob & Deborah Sholtes - 1885 Younger XP (Scottish Pale Ale)

Howard & Emily Michelsen, et al - 1850 Truman Imperial (Imperial Stout)

Experiencing new hops

I have recently been intrigued by new hop varieties that I have seen on the market. Two that I have had focused in on are Belma™ from Hops Direct and Aramis, a French hop. Both hops work well in an IPA or Pale Ale, with Belma possessing a larger citrus/fruit aroma, while Aramis has a more spicy/herbal quality with a light citrus nose.

Belma is a proprietary hop from Hops Direct, derived from Magnum and Kitamidori. Weighing in at 10.4% AA, it can act as both a bittering and aroma hop. Its primary intended styles are American Pale Ale and American IPA. Potential substitutions for Belma include Simcoe, Citra and Riwaka.

Aramis (often referred to as French Aramis) is a hop that is beginning to become widely available. Derived from Strisselspalt, this 7.9-8.3% AA hop is primarily an aroma hop. Initially used in Belgian style ales, I have very much enjoyed it in Pale Ales and IPAs. Possible substitutions for Aramis include Centennial, Chinook, Hallertau and Tettnang.

MemBeerSip Update

By Dan Rozman, Minister of MemBeerSip

As the Minister of Membersip, I will do my best to stay on top of renewals, name tags etc. We will also be looking at ways to gain new members and increase the involvement of current ones (suggestions are welcome).

I am happy to report that we have 21 new members since November.

New member bios:

Dennis Petersen: I've been brewing for about a year and a half and made the jump to all-grain after my first few months. I try to brew at least once or twice a month to keep a solid pipeline going. Pretty much all of my equipment upgrades have been paid for with casino winnings, so I like to say that my vices are mutually self-sustaining. I enjoy brewing classic styles - my "house beer" is a very drinkable blonde ale - but I also enjoy experimenting with funky ingredients like rosemary, pumpkin, juniper, potatoes, marshmallow fluff, and cotton candy. I have a lot of friends who like to "help out" on brew day (read: drink my beer and get in the way), but only one or two who actually brew themselves, so looking forward to meeting lots of cool homebrewers through BURP.

Charles Thrower: I am a retired pension actuary that has been brewing extract for about 15 years and all-grain for 5. I brew using a 10-gallon home depot cooler as a mash tun, and usually keg the finished product. I brew both ales and lagers, pales, stouts and everything in between.

If you would like a brief bio in an upcoming newsletter, please email it to me at membeersip@burp.org (both new and existing members).

Thanks to all who have already renewed. To all others please take note: Your membership expired on January 31st, 2014 (unless you paid multi-year dues).

Please pay your annual dues as soon as possible, I would like to have current nametags printed for the

February meeting.

The annual dues remain

- \$15 for an individual adult.
- \$20 for two adults in the same household

You also have the option of a multi-year renewal. This makes it easier for everyone since you don't have to renew again next year and I don't have to remind you. If you choose to renew for 5 years you will receive a 10% discount.

There are several ways to renew your membership rated in order of ease for the MemBeerSip Chairman

1. The preferred method of paying your dues is to use Paypal by logging in to your www.BURP.org account and clicking Members > Renew Membership. Scroll all the way down and click on the big button: "Payment Options". This will take you to a webpage where you can pay your dues via PayPal.
2. Bring cash or check (payable to BURP) to the February BURP meeting
3. Mail a check: email me for the address

pulled together the judges for the competition while Wendy conducted her class. She used a case of Yuengling Lager to prepare her adulterated beers, which she then passed around to demonstrate the various off-flavors associated with beer. It was entertaining watching people react to the various flavor components (clove, sherry, lactic acid, etc). Meanwhile, in the downstairs kitchen area, 13 entries were judged in the Scottish Ale competition. Winners were announced at meeting's end – 1st, **Mel Thompson** (Export 80/-); 2nd, **Mike McGuire** (Light 60/-); 3rd, **Rob Hanson** (Heavy 70/-). BURP's "Frugal Brewer" **John Gardiner** (under his nom de plume **Philip DeBeers**) wrote a very entertaining meeting report which appeared in the Mar 2004 newsletter (available for your reading pleasure at <http://www.burp.org/burpnews/pdf/200403.pdf>).

The Feb 2004 edition of BURP News led off with the schedule of monthly homebrew competitions newly compiled by BURP's incoming Culture Ministers, **Dave Pyle & Mel Thompson**. This was followed by a full description of the Scottish Ale category and a very enlightening article on the history of Stout (written by BURPer **Phil Sides**). Updates on BURP bicycle travels took up much of the remainder of the issue, starting with **Gordon Goeke's** announcement of the upcoming 2004 "Tour de BURP" to Bavaria & Franconia and finishing with part 3 of my report on the 2003 BURP cycle tour from Prague to Vienna.

15 Years Ago (Feb 1999) – It had become a club tradition over quite a few years to hold BURP's first and longest-running competition, the Stout Competition, in February. I'm not sure why this was so. The first such competition (1983) was held in April, and the date moved around a bit over the first few years. It wasn't until much later that the Stout Competition was moved to March, much more appropriate since March is the month of St Patrick's Day. The event was by now officially known as the *Dan McCoubrey Memorial Stout Competition* (named after the club's late founding father who brewed only stout). As with many Feb meetings of past years, this one was held at the Oxon Hill Jaycee Center in Ft Washington, MD. Enlightenment Minister **Wendy Aaronson** led off the meeting with a blind tasting of commercial stouts, with participants given a list of possible stouts and

This Month in BURP History

Compiled By Bill Ridgely



10 Years Ago (Feb 2004) – The Feb 2004 BURP meeting was held at the Town of Washington Grove McCathran Hall, the historic, multi-sided meeting house for the small railroad whistle stop town wedged between Rockville and Gaithersburg. BURPer **Pete Ryba**, a town resi-

dent at the time, secured the location for the meeting. I believe this was the first time the club met at this unique and fun spot. A couple of events took place at this meeting, including a club competition for Scottish Ales and an educational session on sensory beer evaluation conducted by Enlightenment Minister **Wendy Aaronson** (using beers adulterated with food grade and not-so-food-grade chemicals). Co-Culture Minister **Mel Thompson**

their characteristics. They were then given sight unseen pours of each stout and asked to match it to one of those shown on the list. There was at least one trick beer. *Sierra Nevada Porter* was one of the beers tasted, and a number of people did mistake it for a stout. The winner of the tasting was **Keith Chamberlin**, who correctly identified 4 of the 7 offerings. The competition required 5 judging tables for the large number of entries. Each table selected one or two beers for the BOS table. Winners were announced at meeting's end: 1st, **Mike Megown** (Oatmeal Stout); 2nd, **Mike Megown** (Sweet Stout); 3rd, **Dave Belman** (Sweet Stout).

20 Years Ago (Feb 1994) – The annual *Dan McCoubrey Memorial Stout Competition* was held at its regular location at the Oxon Hill Jaycee Center in Ft Washington. There were 25 stouts in the competition, with 8-9 being judged at each of three tables. Two from each table were passed to a best-of-show team to determine overall winners. Unfortunately, those winners were not recorded in the report published in the March BURP News. Displayed at the meeting was the **Dan McCoubrey** memorial plaque, rescued from the recently closed Gallagher's Pub by an alert **Mike Horkan**. BURP had installed the plaque near Dan's regular barstool following his untimely death in 1985, and there it had hung for nearly 10 years.

25 Years Ago (Feb 1989) – The event – the McCoubrey Stout Competition. The venue – the Oxon Hill Jaycee Center (broken record?). There were 18 entries this year. This event was particularly noteworthy in that it was a snowy evening in DC, and the resulting rush hour traffic snarl made it difficult for club members to attend. Nonetheless, three of BURP's best qualified judges, **George Rivers**, **Rick Garvin**, and **Hugh Barnes**, as well as guest judge **John Hanley**, worked valiantly through the entries and determined the winners. First place went to the team of **Frank Bednarczyk & Janet Snyder** for their Imperial Stout. Second went to **Brent Facchine** for his Sweet Stout. And third went to club Fearless Leader **Tom McGonigle** for his Dry Stout. **Ralph Bucca** demonstrated his simple home-built all grain brewing setup at the meeting, a design that started a number of people down the all grain road.

30 Years Ago (Feb 1984) – The new BURP officers met at Gallagher's Pub to discuss club policy and activities for the year. The club had reached such a stage of growth (158 members) that it was decided to set a more formal structure for meetings. Committees were set up to organize programs. A key decision made at the meeting was to require attendees to bring food as well as beer (or at least make a contribution to a "food fund"). Up to this time, **Dan McCoubrey** had provided snacks for the BURP meetings. It was also decided that the club was rapidly outgrowing Dan's basement as a meeting site, so it was decided to solicit larger venues. Some proposals for BURP activities for the year included periodic homebrew competitions, commercial beer tastings, trips to breweries, solicitation of outside speakers, and compilation of a BURP "Better Beer Guide".

DC Homebrewers: Cherry Blossom Competition

By Bob Rouse, President – DC Homebrewers

DC Homebrewers is hosting their first annual DC Homebrewers Club Cherry Blossom Competition on March 29. Once a club-only competition, this year they're taking it public. It's AHA/BJCP-sanctioned. Registration for entries opens on February 1. In the meantime, they're looking for stewards and judges. If you're not a BJCP judge, stewarding is a great way to learn about judging and how competitions work. No prior experience is necessary. Stewards should be available from 8 a.m. until 4 p.m. on March 29 at Meridian Pint. Sign up at <http://www.dchbcompetition.com>. If you have questions, use the competition contact page (www.dchbcompetition.com/contact) to email the appropriate organizer.

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

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<p style="text-align: center;">Designated Driver Program</p> <p>In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver Program. If you are a designated driver, you will receive complimentary door prize tickets. Note: Non-alcoholic beverages are not provided by the club. Please bring your own supply to club events.</p>	<p style="text-align: center;">Guide for New Members</p> <p>Bring more beer than you drink; bring more food than you eat. Find the nametags and put one on. Sample (i.e., drink a small quantity of) other people’s beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won’t be a stranger for long. Don’t drive while intoxicated.</p>
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