



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

"Blackadder: So, Baldrick, when I call for my incredibly strong ale, I want you to pass me water. Understand?"

Baldrick: Yes, m'lord. When you ask for ale, I pass water."

- Black-Adder II (TV Series, 1986) (Blackadder clearly wasn't a BURPer)



Rich Sampson, Editor
newsletter@burp.org

January, 2015

www.burp.org



WHAT'S BREWING

**January Meeting
Strong Ale Competition
(Joint Meeting with BadAss Brewers)
January 24
Wheaton, MD**

**FeBREWary Meeting
Beer with Chocolate & Cheese Pairing
(Joint Homebrewers JamBEERee!)
February 21
Arlington, VA**

**BURP Bus Tour de Brew to Richmond
Sat, Feb 28
Details Inside**

**Start Brewing Now for the
23rd Spirit of Free Beer!
April 17-18, 2015
Registration Opens Feb 8, 2015
At <http://sofb.brewcomp.com/>**

Em's Elucidations

By Emily Michelsen, Fearless Leader



First, a heartfelt thanks to **Tom Cannon** and the 2014 Officers for all of their hard work and dedication to the Club this past year. A hearty toast to all of you!

We are very fortunate to have such a group of knowledgeable and motivated officers. **Bob Rouse & Dan Bremer** are putting together relevant competitions. **Bill Ridgely** is getting an early start on *Spirit of Free Beer* which will be held in April this year, thus allowing SOFB volunteers to fully enjoy the May Chili Cook-Off meeting. Your assistance is needed as it takes a team to run this event. What a great opportunity for you newer BURP members to get involved. Volunteer! Don't wait to be asked. **Wendy Aaronson & Mike Reinitz** have some excellent educational sessions planned that will be the focal point of our monthly meetings. They will be relying on your knowledge and expertise to help with demonstrations and knowledge sharing. They welcome your ideas for session topics. **Dan Roz-**

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.

man, your Minister of MemBeerSip, will be working on getting and keeping BURP member records accurate and up-to-date and welcoming new members. **Bill Ridgely, Robert Stevens, and Rich Sampson** will be managing the website and the huge amount of information it contains. Your help is asked to help them keep data accurate. They welcome any suggestions you may have for improvement or inclusion. Robert Stevens is taking over the daunting task of updating the website. **Thomas Sords** will take up the responsibility as Minister of Prosperity.

I would also like to thank all of you that provided encouragement and assistance to me in taking over this position. For those of you that don't know me, I joined BURP in 1987 when I was dating and then married **Howard Michelsen**. Our first beers were brewed using extract - Black Patent Malt, Cooper's Stout Malt and dry malt, very different ingredients from today. When our kids became about 5-6 years old, their activities became more important than ours and we became inactive members. Stayed in touch, just didn't attend meetings nor brewed. We returned to BURP in 2006 with the club's 25th anniversary and decided to try all grain brewing. We brewed with several different members and tried several various styles. We are getting better with the help of suggestions and recommendations on how we can continue to improve. Feedback is a GIFT!

I trust everyone had a great holiday season. The BURP Holiday Party was, as always, a lot of fun with a wide range of interesting dishes and tasty beers. It is always a great way to start the holiday season!

Now that 2015 has arrived, we should all assist one another in expanding our tastes by brewing and tasting more interesting and diverse beers. Here are some thoughts to get you to start considering a New Year's/New Beer's resolution:

1. Brew a style you've never tried before;
2. Help a new brewer learn a new brewing skill;
3. Enter more competitions;
4. Volunteer to judge steward at meetings or competitions;
5. Write an article for the newsletter;
6. Build a new piece of brewing equipment;

7. Volunteer to host a meeting
8. Help set up before, or clean up after a meeting
9. Help or plan a special event like a brewpub bus trip or Bike Wobble or a new event such as Spirit of Free Beer.
10. Anything brewing related that comes to mind. Remember, brewing may be individual, but BURP is a team sport. Volunteer!!!

What do we have to look forward to in 2015?

January - we are meeting at the Wheaten American Legion and have asked the BadAss Brewers (of Silver Spring) to join us.

February - we are having a combined meeting – a JamBEERee! – with the DC Homebrewers, GRiST and Wort Hogs, where we will be featuring a Beer Pairing with Cheese & Chocolate

A bus trip to Richmond is being organized for February 28th.

March - the meeting will be hosted by Bob Andres at his community's "club house"

April - the new month of Spirit of Free Beer

May - BURP's annual chili cook-off and a Bike Wobble planned for the following Saturday!

Of course we will have BurpOut in July, MashOut in August, and the Real Ale "festival" in November as well as other exciting events this year. Please help add to the list!

I am greatly looking forward to a New Year bash with the January 24th gathering along with BadAss Brewers at the Wheaten American Legion. See you there!

From the Ministry of Culture

*By Dan Bremer & Bob Rouse
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.

Winter Warmer Wrap-up: The last competition of 2014 was held at the December holiday party and was a popular vote contest. There were 8 en-

tries and as always, brewers showed creativity in making fine beers to warm the soul. Surprisingly, only 2 beers were made with spices. One was an oyster stout. The votes were nicely spread out thus demonstrating that all of the beers had several fans. The first place beer was brewed by **Wendy Aaronson and Bill Ridgely**. It was a blend of their award-winning Scottish Wee Heavy and Northern English Brown Ale.

The **Dickheads (Tom and Colleen Cannon, Pat and Janet Crowe)** took second place with their Winter Warmer. **Dave and Becky Pyle** took third place with an ESB brewed with youthberry and bitter orange tea. Thanks to all the brewers who entered beers and provided some holiday cheer.

January Competition: We will be kicking off the new year with Strong Ales (see <http://bjcp.org/2008styles/style19.php>). Winter is a great time to enjoy big, strong beers around the fireplace. Here's an opportunity to get some great feedback on your own American or English Barleywine or lusciously complex Old Ale. You only need two bottles. To run the competition efficiently, we request that you pre-register by sending an e-mail with your entry info to culture@burp.org. Entry deadline is Thursday January 22.

February Competition: In February, we will have a combined meeting with other local homebrew clubs. This will also be the first monthly competition to highlight the pairing of homebrew with food. Special events like Savor and the now legendary beer-food pairing at MASHOUT have shown that beer is a natural compliment to foods of all types. At the October BURP meeting, **Pam Leifer** did a wonderful job showing us how well beer can pair with cheese and chocolate. Now you'll be given the opportunity to try this pairing on your own at the February meeting. This is not a style competition. We'll select the top 3 beers that pair best with Cabot Extra Sharp Cheddar Cheese and the top 3 beers that pair best with Ghirardelli Dark Chocolate (60% Cacao). Small teams will evaluate 3-4 beers and select 1 beer to advance to a Best of Show for cheese and a Best of Show for chocolate. We expect this to be a fun experience for both brewers and judges.

From the Ministry of Enlightenment

*By Wendy Aaronson & Mike Reinitz
Co-Ministers of Enlightenment*

Happy New Beer! We hope everyone is having a great 2015 so far & getting ready to fire up your brew kettles again (if you haven't done so already!). Your Ministers of Enlightenment are looking forward to bringing some great homebrew education to the membership this year. We'll be continuing the popular Brewer's Corner at each meeting as a chance for you to get feedback on your homebrew. These are casual discussions where you share your beer with some fellow homebrewers, talk about your recipe & process, and receive critical feedback in return. We always invite 2 or 3 advanced brewers/judges to join in so that you can get the best advice possible.

We'll begin our monthly education series with a discussion of sparging methods this January. In conjunction with the good folks from the BadAss homebrew club, we'll be talking about Fly Sparging (traditional, continuous sparging), Batch Sparging, Brew In A Bag mashing/sparging, as well as the No Sparge method. We'll discuss the process for each along with the pros & cons. If you're thinking of getting into all-grain brewing or just want to learn something new, this will be a great opportunity.

As we plan out our educational topics for the rest of the year, we'd love to hear your comments & suggestions. Please don't hesitate to email us at enlightenment@burp.org with your ideas & questions! One topic we will definitely cover is beer engine use/maintenance as a number of BURP members are participating in a group beer engine buy organized by **Bill Ridgely**. Last year's dry-hopping and single-malt experiments were both big hits, and we may expand & repeat those this year. But most importantly, what do *you* want to learn about? Email us!

Finally, there are many aspects to the hobby of homebrewing that keep us brewing for a lifetime. The obvious is that we enjoy brewing a beer that we can share with others. We love being creative and are fascinated with the technical aspects. At

every club meeting, folks talk about playing with different gadgets, engineering better systems, and improving processes. Occasionally, we might talk about the brewing sciences. As part of our commitment to enlighten this year, co-Minister **Wendy Aaronson** will be searching peer-reviewed journals for interesting papers related to beer and summarizing these in the Enlightenment column. She kicks it off this month with two of our favorite things: beer & pork!

Effect of Beer Marinades on Formation of Polycyclic Aromatic Hydrocarbons in Charcoal-Grilled Pork

Viegas, Olga; Yebra-Pimentel, Iria; Martinez-Carballo, Elena; Simal-Gandara, Jesus; and Ferreira, Isabel M.P.; *Journal of Agricultural and Food Chemistry* 2014, 62, 2638-2643.

Polycyclic Aromatic Hydrocarbons (PAHs) are a class of organic compounds composed of multiple aromatic rings. They are a widespread organic pollutant and exposure is unavoidable. They are formed by incomplete combustion of carbon-containing fuels such as wood, coal, diesel, fat, tobacco, and incense. PAHs are also found in uncooked and cooked foods. The major dietary sources of PAHs are cereals and vegetables, but smoked and grilled meats usually contain the highest PAH concentration. The main factors that affect PAH concentrations in charcoal-grilled meat are the closeness to the heat, the amount of fat, and the cooking time. Some PAHs such as benzo[a]pyrene are carcinogenic, mutagenic, and teratogenic. Regulatory agencies have established standards for exposures in the workplace and environment.

In a previous paper, the authors demonstrated that heterocyclic aromatic amines (another carcinogen) were reduced when meat was marinated with beer, red or white wine. The beer exhibited the best inhibitory effect. They extended this research to evaluate the effect of marinating meat with a Pilsner, a non-alcoholic Pilsner, and a Black beer on PAH levels. They did not state a beer brand, but the beer was purchased in a supermarket in Porto Portugal and adjuncts such as unmalted cereals, glucose, fructose syrup and even ammonia caramel were identified as beer ingredients. An unmarinated meat sample was used as the control. They

marinated the meat for 4 hours and the proportion of meat to marinade was 1:1 (g/mL). Meat was grilled at a temperature of 200-230C for 10 minutes and turned once at 5 minutes. PAHs were extracted and analyzed. Antioxidant (radical scavenging) activity was also measured.

The black beer marinade had greater antioxidant activity than the pilsner and non-alcoholic beers. The black beer also had the greatest inhibitory effect on the production of PAH. The authors compared their results to results using other marinades, garlic, and spices. Reduction of PAH was highest in marinated meat, followed by the spice mixture and garlic paste.

What is the take home message? Marinate or rub your meat. If you want the greatest effect, use a dark beer. I know we do this for flavor, but now we know this will also reduce the bad PAHs.

Happy grilling!

Update on MASHOUT 2015

*By Joel Gallihue
MASHOUT Organizer*

While snow now covers the venue, planning is underway for MASHOUT 2015. We were all very deeply saddened by a tragic loss of an attendee last year and injury of another. For me,



and I'm sure many others, it obscured a unique event that by any other measure was an outstanding success. I felt blue about it for months. I came back to what was great about the event when my family attended the BURP Real Ale festival. This is yet another special social gathering which reminded me how important it is to volunteer and nurture these traditions. When I sat down to start the planning this year I set two simple goals:

1. Use nearly everything from last year including the venue and all of the wonderful volunteers

2. Reinforce our best practices in light of the accident last year, remind everyone what they are for, and move forward.

Next I reached out to the venue, and I would like to report that Organarchy Hop Farm owner, Mr. **Solomon Rose**, is delighted to have MASHOUT return the farm. This spacious location has many wonderful features which start with great staff and whose [operations will grow this year in Lucketts, Va.](#) Now we kick-off planning with a short internet survey. BURP members will be given the opportunity to take this survey through an email. The survey will collect date preferences and suggestions. After the survey I will convene the organizing committee. If you plan to attend and would like to volunteer for the organizing committee please give me a shout.

BURP Prosperity Report

By Thomas Sords, Minister of Prosperity



Charity of the Month – January 2015

The charity for January will be **Maryland Center for Veterans Education and Training**, with 50% of the raffle donations going to them!

Incorporated on February 25, 1993, the Maryland Center for Veterans Education and Training is a nonprofit 501(c)(3) Corporation designed to provide homeless veterans and other veterans in need with comprehensive services that will enable them to re-join their communities as productive citizens. On May 7, 1997, HUD declared that MCVET was the "National Model" for seamless services to homeless veterans.

The Maryland Center for Veterans Education and Training (MCVET) is serving more than 250 veterans daily, through five (5) distinct programs -- a Day Drop-In Program, an Emergency Program (13 weeks), a Transitional Housing Program (up to two years), a Follow-up Program, and 80 Single Room Occupancy apartments (SRO). A natural progression will be to go from the Day Drop-in Program, to the Emergency Program, to the Transitional Hous-

ing Program, to the SRO. Veteran applicants from outside MCVET's program, including female veterans, are also accepted into the SRO program, provided they meet the eligibility requirements. As the veterans enrolled at MCVET travel through this continuum, they receive an array of services that support our primary goal of empowering them to return to the families and communities.

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

Merchandise News - We still have the following available:

BURP Euro Style Stickers - \$1 (buy one for all of your cars and kegs)

BURP Titanium Bottle Openers (last a lifetime) - \$10.00

See me at the next meeting to purchase merchandise. Due to the sensitive nature of the Treasury reports and the newsletter being in the public domain, Treasury Reports are now posted at the member's only BURP financial page on the club's web site. BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed item description, any special circumstances, and name of person to be reimbursed. Event coordinators should maintain a spreadsheet for their project. Correspondence can be sent to me at prosperity@burp.org.

Save the Date → Sat, Feb 28th BURP Tour de Brew to Richmond

By Jamie Langlie

Planning is now underway for BURP's Tour de Brew to Richmond, VA. Come explore Richmond's burgeoning craft brew scene, meet-up with local home brewers, and enjoy BURP comradery aboard a comfortable, well-provisioned tour bus. Tour chairs Jamie Langlie and Robert Mcewen promise a day to remember. Minister of Membership Dan Rozman has joined the team, with a particular focus on arranging our lunch stop and home brewers' meet-up.

While our itinerary is still under development, potential tour stops include: Hardy Wood, Ardent, and

Bill Cavender's Black Heath Meadery, as well as lunch at Mekong or The Answer Brewpub, and homeward bound stop at Center of the Universe Brewery in Ashland.

The plan is for the bus to depart from the Forest Glen Metro in Silver Spring between 7:30 and 8:00 AM on Saturday and then to make a second pick-up at a Virginia location on the way to Richmond. We would return to Forest Glen no later than 10:00 PM (when our bus turns into a pumpkin). Trip cost will be \$40/person for BURP members and \$45/person for non-BURP members. Registration will be open to BURP members only for 2 weeks and then opened to members of other DC area clubs until capacity of 53 passengers is reached. Please watch the BURP list for details as to when registration will be open via our PayPal site.

Stay tuned for updates!! If you have questions, please contact Jamie via email: jamie@langlie.com or (c) 301-801-1675.

From the Ministry of Propaganda

By Rich Sampson, Robert Stevens & Andrea Albersheim

As a homebrewing club with members spanning a range of ages, levels of involvement and access to technology, it's important that our club incorporate a variety of ways to communicate with our members, as well as those interested in becoming BURP members.

This portfolio includes our traditional communications tools, such as this newsletter, the BURP website, direct messages from officers to members and the "meeting part of the meeting" at every BURP event. More recently, we've incorporated social media accounts on Facebook and Twitter to better communicate in real-time. Nonetheless, we can always use those social media platforms in new and better ways to share information more quickly as well as provide new content that adds value to your BURP membership and delivers you greater resources as a homebrewer.

This is the task the three of us are undertaking in the early days of 2015, working to make all our communications tools – and especially our social

media activities – more usable and beneficial for BURP members. We're open to any and all thoughts and ideas you may have on how we can make this happen. Just shoot us an email at propaganda@burp.org or, heck, send us a message on Facebook or Twitter!

This Month in BURP History

Compiled By Bill Ridgely

10 Years Ago (Jan 2005) – One of the largest and most complex events in the history of the BURP Club came to fruition in January 2005. The 4th BURP Spirit of Belgium Conference was held over 3 days (Jan 14-16) at the Sheraton National Hotel in Arlington, VA. The event was a masterwork of planning and execution, largely due to the leadership of BURP's own **Rick Garvin**, who devoted a huge amount of effort over the course of 18 months pulling the organizing team together and making everything happen on schedule and on budget. In the end, 242 participants converged on Arlington for the event, representing 19 states and 3 foreign countries. I could devote many pages to describing this wonderful event, the culmination of BURP's long love affair with Belgian beer and brewing, but that work was already brilliantly done by **Ben Schwalb** in his review published in the Feb 2005 issue of the BURP News, which you can read in its entirety here -

<http://www.burp.org/burpnews/pdf/200502.pdf>. What is missing from Ben's review is the results of the homebrew competition, which was always a major part of the Spirit of Belgium series of events. There were 150 entries in the competition, which was organized by BURP's **Andy Anderson**. Fifty judges from all parts of the country evaluated the beers with the assistance of 15 hard-working stewards. All 13 Belgian beer categories recognized by the BJCP were included in the competition. Top honors were awarded to BURP's own **Jay Adams**, who took both 1st Best of Show for his Straight Unblended Lambic and 2nd BOS for his Flanders Red Ale. **Steve Piatz** from Minnesota took 3rd BOS for his Belgian Tripel.

The Jan 2005 BURP News kicked off with the full schedule of activities at the upcoming Spirit of Belgium. If you want to get a feel for just how huge this event was, check out this schedule at

<http://www.burp.org/burpnews/pdf/200501.pdf>.

This was followed by **Jim Hanson's** review of the Dec Holiday Banquet and Culture Minister **Mark Hogenmiller's** very nice write-up on the history and characteristics of English Brown Ales (in preparation for the upcoming club competition).

15 Years Ago (Jan 2000) – BURP welcomed the new millennium in the very warm and comfortable tap room of **Peter & Joyce Long's** home in Clifton, VA. One of the big attractions of this meeting was finally settling the 2009 Brewer of the Year competition, in which **Andy Anderson & Mike Megown** had both achieved 18 competition points (see the November 2009 history column). It was decided that Andy and Mike would each brew a Pale Ale for the January meeting, and club members would informally determine the winner. At the meeting, two numbered taps were dutifully set up so everyone could sample the brews and vote on their favorite. At meeting's end, it was revealed that the beers were actually one and the same - Andy and Mike had brewed a single beer jointly. So the BOTY trophy was awarded jointly to both brewers, who put on a fine demonstration of cooperation and teamwork. The theme of the monthly club competition was Pale Ale, and **Steve Marler** took 1st place with his American Pale Ale. The final event of the day was election of BURP officers for the year 2000. BURPer **John Dittmann** was elected to be the club's new Fearless Leader.

20 Years Ago (Jan 1995) – New BURP officers were elected in January at the home of **John Gardiner & Pat Compton** in Annandale. Election Commissioner **Alison Skeel** announced the winners: **Polly Goldman** (President), **Wendy Aaronson** (Minister of Education), **Delano DuGarm** (Minister of Culture), **Bruce Feist** (Minister of Truth), **Bill Ridgely** (Minister of Propaganda), **Bob Dawson** (Minister of Finance), and **Katy DuGarm** (Liberian). Following the election, a Pale Ale competition was held, with **Jim Busch** winning both 1st Place (with an IPA) and 2nd Place (with an ESB). **Robbie Zev Ludwick** came in 3rd with his American Pale Ale. Meeting reporter **Becky Pyle** noted the wide variety of beers, ciders, and meads offered at the event, including **Polly's** Lemon Grass Wheat Beer, **Tim Artz's** Smoked Porter made with apple chips, and **John Gardiner's** Banana Mead.

25 Years Ago (Jan 1990) – The first BURP meeting of the New Year, held at the home of **Bob & Marie Wright** in Silver Spring, had an ambitious agenda, which included election of 1990 club officers, an IPA commercial tasting and club competition, and an oyster feast provided by the club's "Purveyor of Fine Seafood" **Bill McLaren**. The succulent oysters were expertly shucked and served raw by Bill with the traditional horseradish and hot sauce. The commercial IPA tasting included the now legendary (and soon to be returning to production) "Ballantine IPA", a favorite of many back in the day for its assertive hoppiness and slight woody character, and "Grant's IPA" from the renowned (but now long gone) brewery operated by Bert Grant in Washington state. BURP's own IPA competition drew 11 entries, all of which were very well brewed. The winners were: 1st place, **Frank Bednarczyk & Janet Douglas**; 2nd place, **Alex Kampf**; and 3rd place, **Tim Ness**. Finally, the 1990 BURP Officer Corps was announced, with **Bill Ridgely** assuming the role of Fearless Leader.

30 Years Ago (Jan 1985) – The first meeting of 1985 was held at the home of President **Dan McCoubrey** in Wheaton. The slate of officers nominated at the December meeting was unanimously voted into office. These included: **Joel Spencer** (President), **Bob Wright** (Executive VP), **Dan McCoubrey** (Conference VP), **Dan McCabe** (Activities VP), **Bobby Bauer** (Treasurer), **Hank Rupprecht** (Secretary), **Bob Klothe** (Historian/Librarian), and **Ralph Bucca** (Membership Chairman). Following the election, a blind tasting of American megabrews was held to determine if BURPers could really taste the difference between the brands. Unfortunately, the results of the tasting were never reported. Finally, the "First Annual BURP Red-Hot Tournament" was announced. This first club chili competition would be held on Sunday, Feb 24 at a church hall in Silver Spring, MD.

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***

2015 BURP OFFICERS

Office	Officer	Contact Information
Fearless Leader	Emily Michelsen	FearlessLeader@BURP.org
Ministers of Enlightenment	Wendy Aaronson & Mike Reinitz	Enlightenment@BURP.org
Ministers of Culture	Dan Bremer & Bob Rouse	Culture@BURP.org
Minister of Prosperity	Thomas Sords	Prosperity@BURP.org
Minister of Membersip	Dan Rozman	Membersip@BURP.org
Ministers of Propaganda	Bill Ridgely & Robert Stevens	propaganda@BURP.org
Newsletter Editor & Social Media	Rich Sampson & Andrea Albersheim	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.

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