



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

*"Will you come and awake our lost land from its slumber
And her fetters we'll break, links that long are encumbered.
And the air will resound with hosannahs to greet you
On the shore will be found gallant Irishmen to greet you"
- Come to the Bower*



Rich Sampson, Editor
newsletter@burp.org

March, 2015

www.burp.org



March Meeting

Dan McCoubrey Memorial Stout Competition
March 21
Vienna, VA

Sprit of Free Beer – Competition
CONFIRMED JUDGES & STEWARDS ONLY!!!
April 17 – 18
Beltsville, MD

April Meeting
Spirit of Free Beer Awards
Ceremony & Leftovers
SUNDAY, April 26
Rockville, MD

May Meeting
BURP Chili Cook-Off
May 9
Fairfax, VA

Em's Elucidations

By Emily Michelsen, Fearless Leader



Wow, what a month February was!! Both for weather and the club. The February meeting at Rock Bottom turned out well even though attendance was down due to the snow storm. We had 4 clubs attend the meeting and everyone seemed to have a good time and lots of fellowship. Thank you, **Bob Rouse**, for organizing the meeting. Beer paring

with cheese and chocolate was a hit and we had over 20 entries.

On the last day of February, BURP sponsored a bus trip to tour some of Richmond's breweries, brewpubs, and beer bars. We started the day with a visit to Black Heath Meadery and met with owner **Bill Cavender**. Then on to Ardent Craft Ales with a great flight of 4 brews. We had a delicious and filling buffet at Mekong Restaurant along with an incredible selection of craft beers. In the afternoon, we hit Strangeways Brewery, Isley Brewing Company and then had dinner at our last stop, Center of the Universe Brewery. Everyone had a great time! I would like to especially thank **Jamie Langlie** for all her work in organizing this trip! She

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.

thought of (and with **Paul's** help) brought all the *accoutrements* that made the day special – donuts, bagels, coffee and orange juice in the morning, and snacks in the bus on the way home in the evening! And a hearty BURP “Thank-You” to the rest of the organizing group: **Mac McEwen, Dan Rozman, Bill Ridgely** and **Robert Stevens**.

On to March! The Saturday, March 21st meeting will be our annual Dan McCoubrey Memorial Stout Competition and will be at the Vienna Community Center (thank you **Bob Andres** for obtaining this great space for us!). Anyone want to make Irish Stew? I look forward to another great BURP meeting.

Remember to enter the Spirit of Free Beer Contest! We are now accepting entries. And PLEASE volunteer to help out – we need judges, stewards, help checking in beers as well as with other important jobs. Check with **Bill Ridgely** and let him know what day(s) you are available.

Our club is one of the truly outstanding homebrew clubs in America because of the many, many members who contribute their time and ideas to the club. The brewery tour and SOFB are just two examples. If you have an idea for an outing or event *please* let me or any other officer know!

See you all in March,
Emily

Entry Registration for BURP's 23rd Annual Spirit of Free Beer Is Now Open

By Bill Ridgely
SOFB Organizer

Entry registration for this year's 23rd annual BURP Spirit of Free Beer Homebrew Competition is now open. Full details can be found on the competition website at <http://sofb.brewcomp.com/>. Homebrewers may now register their entries as well as sign up to judge or steward (Volunteers are always needed! More info below). All beer, cider, and mead styles are included in this competition.

Spirit of Free Beer is open to all homebrewers and



is sanctioned by the Beer Judge Certification Program. For the 18th year in a row, it will also serve as a mid-Atlantic qualifying competition for the very prestigious Masters Championship of Amateur Brewing (MCAB). Visit <http://www.masterhomebrewer.org/> for details. Quality judg-

ing is the hallmark of Spirit of Free Beer and is our top priority. Every entry will be judged by qualified BJCP judges. There will be medals and prizes for all winners. We have commitments from a large and growing list of sponsors for a wide assortment of prizes. The 2014 competition had prizes with an estimated total retail value of greater than \$4,000, and we expect a similar response from our sponsors this year. Please keep an eye on the SOFB Sponsor website (<http://sofb.brewcomp.com/sponsors>) for regular updates.

The deadline for entry is Thursday, Apr 9. Full details and entry rules as well as locations of entry drop-off and mail-in points are available on the competition website. This is a well organized and efficiently run competition with a very reasonable entry fee of \$7 per entry. For questions, please feel free to contact me at sofb_organizer@burp.org.

You can support your club (and perhaps win some great prizes) by entering the region's premier homebrew competition - the Spirit of Free Beer!

Spirit of Free Beer Resources:

* Judge & Stewards - You may register on the website to be a judge or steward for the competition. For the first time, there is an official hotel this year offering discounted rooms and free shuttle service to the competition site. Also, volunteers will receive a 10% discount on all beer and wine purchases made at the competition venue. Full details can be found at <http://sofb.brewcomp.com/volunteers>.

* Competition Flyer - You may download a full color flyer for the competition here - <http://brew.burp.org/Portals/0/Images/SOFB/SOFB%202015%20Flyer.pdf>

* Entry Drop-Off for BURP Members Only - BURP members will be welcome to drop off entries at my house (AKA the Aaronridge Pub) up until 10:00 PM on Fri, Apr 10. Those volunteering to help with entry check-in at the competition venue on Sat, Apr 11 will also be welcome to bring their entries to the venue.

BREWERS UNITED FOR REAL POTABLES PRESENTS

23RD ANNUAL **FREE BEER**
SPIRIT OF HOME BREW COMPETITION



BJCP SANCTIONED
GREAT PRIZES
MCAB QUALIFIER

Visit sofb.brewcomp.com
to register your entries & sign up as a judge or steward **\$7 PER ENTRY**

REGISTRATION
FEB 8 - APR 9
ENTRIES DUE
MAR 8 - APR 9
JUDGING APRIL 17-18
AWARDS APRIL 26

Drop-off / Mail-in location:
Maryland Homebrew | 6770 Oak Hall Lane | Columbia, MD
Drop-off only locations:
3 Stars Brewing | 6400 Chillum Place NW | Washington, DC
Kettles & Grains | 161 Fort Evans Road NE | Leesburg, VA
myLHBS | 6201 Leesburg Pike | Falls Church, VA
The Flying Barrel | 1781 North Market St. | Frederick, MD

FebBEERary Competition: Despite the terrible weather, we had a good turnout for the Best Beer with Cheese or Chocolate competition. Originally 28 entries were registered, but 6 didn't show up, so we had 22 - evenly split between cheese and chocolate, and from multiple clubs. Rotating volunteer judges in and out, we paired it down to a 2 BOS rounds - one each for the pairing. In the cheese-pairing category 1st place went to **Dan Bader** (GRIST) with an English Pale Ale, 2nd to **Ricardo Echalar** (DC Homebrewers) with a Weizenbock, and 3rd to **Terri Fischer** (BURP) with a Cider. In the chocolate-pairing category, 1st place went to **Bill & Wendy - Aaronridge Brewing** (BURP) with a Foreign Extra Stout, 2nd to **Brian Pinke & Harrison Behl** (DC Homebrewers) with a Porter, and 3rd to **Mike Reinitz** (BURP) with a Baltic Porter. Congrats to the winners, and thanks to all those who entered.

March Competition: March is our annual Dan McCoubrey Memorial Stout competition. This covers BJCP Category Category 13 (<http://bjcp.org/2008styles/style13.php>), and is always a very competitive event. To enter, please fill out [this form](#), and we will email your bottle labels. Good luck!

Further Ahead: Next month is the Spirit of Free Beer competition and meeting, so there's no monthly competition. May will be the traditional Chili competition (as well as Best Beer with Chili), and June will be the non-German Lagers competition originally scheduled for April.

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.

From the Ministry of Enlightenment

By Wendy Aaronson & Mike Reinitz
Co-Ministers of Enlightenment



With last month's joint meeting at Rock Bottom, we opted to stick to just the Brewer's Corner as our educational event, but your Ministers of Enlightenment will be back in full force at the March meeting! We have a fun style differentiation activity planned

where we'll be comparing/contrasting two similar beer styles. Depending on how it goes, we may make this into a semi-regular activity. This month, to go with the meeting's Stout theme, we'll be doing Porters vs. Stouts. We will also be comparing English vs. American IPAs at this meeting. For each style, we'll have a commercial example that we will taste and discuss, followed by blind tastings to see if you can differentiate between the two. For those studying for the BJCP exam, this will be an especially great opportunity to put your tasting skills to the test!

We will also have another Brewer's Corner this March. We had a great turnout at the last two meetings, and are hoping to continue the streak. If you have a beer that you're looking for feedback on outside of the monthly competition, bring a bottle or two to share at the Brewer's Corner...it can be any style!

As always, if you have suggestions for future education activities, please email us at Enlightenment@BURP.org. Finally, in this month's article, Wendy will recap an interesting article about the potential commercial uses of spent grain.

Spent Grain – It's not just animal feed and compost

By Wendy Aaronson

What do you do with spent grain? I compost it. Some of you make bread with it. Craft brewers in our area make arrangements with local farmers to haul it away and use it to feed their livestock. We know brewing process generates a lot of it. Worldwide annual production has been estimated at 38.6 million tons. Low cost, availability, and chemical composition make spent grain an attractive material for other uses. I found the following article that describes some of the research in its application in foods, energy production and chemical and biotechnological processes.

Brewer's spent grain: a valuable feedstock for industrial applications

Solange I. Mussatto; *J. of the Science of Food & Agriculture*; **94**; 1264–1275 (2014)

Spent grain is rich in sugars, proteins, and minerals. The material is mainly composed of fibers, spe-

cifically cellulose, hemicellulose and lignin, and protein. We may think that we extract all of the sugars from the grain, but sugars such as xylose, arabinose and glucose from predominantly hemicellulose and cellulose actually make up half of the spent grain composition on a dry weight basis. Essential amino acids make up approximately 30% of the total protein. Silicon, phosphorus and calcium are the most abundant minerals.

Because spent grain has nutritional value, it can be a food ingredient for humans and animals. As an animal feed for cows, spent grain increases milk production and total solids in milk while decreasing fat content. If you want to munch on cookies, breads, and other bakery products that are high in fiber and protein, but lower in calories, you can convert the grain to flour and use up to 10% in these products without compromising flavor and texture. It even has been used as a fat substitute for producing high fiber and low-fat hotdogs. Spent grain is rich in phenolic compounds with antioxidant activity. The article describes methods that have been developed to extract these phenolic compounds for use as an alternative to synthetic antioxidants.

Research in using spent grains to produce energy either by direct combustion or by fermentation is ongoing. Spent grains have been used to produce charcoal bricks. The article describes how thermal energy can be produced by fermenting spent grain. It produces a lot of methane, and the process is quite suitable for large breweries who want to be green. Some breweries have been able to recover over 50% of their energy costs by burning their spent grain and producing steam energy. Fuel ethanol has also been produced from spent grain, and the article describes the process. It seems fairly straightforward. Hemicellulose and cellulose are converted to sugar and microorganisms ferment the sugars to ethanol. The ethanol is distilled and finally, water is removed from the distillate.

Spent grain is being studied as an adsorbent material for wastewater treatment. It can remove cadmium, lead and chromium from aqueous solutions. It has been used to produce activated carbons which are used for purifying water and gases. Because of its fibrous nature, it can be used to make

paper and has already been used to make paper towels, business cards, and coasters.

Many fungal strains that produce economically important enzymes grow quite well in the presence of spent grains. A neutralized acid extract of spent grains has actually been added to wort to enhance yeast performance during fermentation for beer production. Another novel application is as a raw material for the production of a distilled beverage.

With so many potential uses for recycled spent grain, the brewing industry is environmentally friendly. Just another good reason to drink beer. It's the green thing to do.



BURP Prosperity Report

By Thomas Sords, Minister of Prosperity



Charity of the Month – March 2015

The charity for **March** will be a repeat of February - Doorways for Women and Families, with 50% of the raffle donations going to them! From their website - "Founded in 1978, Doorways for Women and Families strives to end homelessness and family and intimate partner violence by offering safe shelter and housing, life-changing support services, and community advocacy. We operate a domestic violence hotline and provide 24/7 shelter and housing through a Domestic Violence Safehouse (11 beds), Family Home (21 beds), and HomeStart Supportive Housing Program serving 20 households at a time. We also provide support and advocacy, financial literacy counseling, children's services and a range of essential life skills promoting healthy, vibrant living. We serve more than 1,400 people per year, and more than half of the people in our housing programs are children." More information can be found at <http://www.doorwaysva.org/>

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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.

MemBeerSip Update

By Dan Rozman, Minister of MemBeerSip



Thanks to everyone who has renewed, and welcome to our new members. We are looking forward to seeing you at the upcoming meetings.

Several members have expressed concerns that they can't make meetings because of family/child obligations on Saturdays.

In an attempt to address these concerns, the April meeting will be on Sunday April 26th. Hopefully this will help with conflicts from soccer and other events. We are also looking at ways to make some of the meetings more family friendly. While this is a beer group, we recognize that there are times that people who like to attend the meetings can't because of childcare needs. Please send me suggestions at membersip@gmail.com on ways that we can accommodate those members with children who would like to attend the monthly meetings more regularly. Perhaps, some of the meetings could be near a playground or other more kid friendly locations. Of course, the parents would still be responsible for watching their kids. This could be a balancing act but we would like to find ways

to be more inclusive. Ideas and suggestions are welcome. We will also be putting out a short survey to address response to the feedback we receive.

This Month in BURP History

Compiled By Bill Ridgely



10 Years Ago (Mar 2005) – The BURP calendar for Mar 2005 consisted of two separate events. The monthly meeting was held at a commercial establishment – **Dave Alexander's Regional Food & Drink (RFD)** in downtown DC. BURP members had maintained a long relationship

with the Alexander family going back to the early *Brickskeller* days, which had hosted several "BURP Nights" featuring BURP homebrewing demonstrations and special evenings with legendary beer writer **Michael Jackson**. When Dave offered his latest venture, *RFD*, as a venue for a club meeting, BURP was happy to accept the invitation. The meeting was a rare weeknight event and took place in the back room of the establishment, which allowed us to bring our own food and homebrew. The house did provide us with a server and made its full menu and tap selection available to members who wished to purchase food or beer separately. It was a fun, informal get together. But it was determined early on that there was insufficient time or space to conduct the annual Dan McCoubrey Memorial Stout Competition there, so while entries were collected at the meeting, the competition itself was held offline later in the week at the home of **Mark Hogenmiller** in Burke, VA. There were 17 entries, all excellent representations of the various stout styles. In the end, the winners were: 1st, **Wendy Schmidt** (Imperial Stout); 2nd, **Kris Featheringham** (Foreign Extra Stout); and 3rd, **Mel Thompson** (Oatmeal Stout)

The Mar 2005 *BURP News* featured teasers for several upcoming events, including the 13th Spirit of Free Beer competition (in May) and the AHA Conference scheduled for Baltimore (in June). Particular attention was given to the "Iron Brewer Challenge" scheduled for the following month. MOC

Mark Hogenmiller came up with the idea for this competition, based on the then-popular "Iron Chef" TV series. The theme Mark chose for the first BURP challenge was "Brewing with Honey", and he contributed an excellent article on the subject for the March newsletter. Mark's treatise was followed by an interview with Enlightenment Minister **Wendy Aaronson**, conducted by an FDA colleague and published in *CBER Vision* employee newsletter. Wendy expounded on how she got started in homebrewing and, more specifically, beer judging.

15 Years Ago (Mar 2000) – The March 2000 BURP meeting, held on the 25th at *Chamdo Billiards & Brewing* in Herndon, VA, was a combined meeting of BURP and two sister clubs, the Herndon Wort Hogs and the MALT club operating out of Bowie, MD. This was a rare "bring beer but not food" meeting as all food was catered by *Chamdo*, a sister pub to *Bardo Rodeo* in Arlington. Attendees were given a price break on all *Bardo* beers, which were served at both establishments. The monthly club competition featured lagers (except for Bock, Fest, and Pilsner, all of which were covered by other competitions). A fine time was had by all despite the fact that the food came out a bit late, and the libations had been flowing for quite sometime before attendees were able to soak up some of the beer with food. The photos from the meeting, which can be viewed at

<http://www.burp.org/meetings/200003.htm>, show a number of very happy individuals. The lager competition was judged by **Wendy Aaronson**, **A.J. DeLange**, and **Mike McGuire** (representing the Wort Hogs on this occasion). The winners were: 1st place, **Bob Maher** with a Dortmund Export; 2nd place, **Dan Klinglesmith** with an American Light Lager, and 3rd place, **Mike Megown** with a Munich Dunkel. There was not one but two raffles at the meeting. BURP conducted its traditional raffle with great prizes. The grand prize of a case of "Stovepipe Porter" went to **Sarah Jazs**, who then conducted the MALT Club's 50-50 raffle. BURP's **Janet Crowe** was the big winner of the 50-50, taking home a whopping \$90 in cash.

20 Years Ago (Mar 1995) – The Mar 1995 meeting was held at the home of **Bruce Feist & Polly Goldman** in Alexandria and featured Bockbier as the theme. Lager styles in general were not attempted by many homebrewers at this time, but

the competition featured some excellent examples. One of the club's best and most experienced brewers, **Tim Artz**, took home the gold with his Doppelbock as well as 3rd place for his Helles Bock. **Bill Szymczak** managed to hold Tim off for 2nd place with his Traditional Bock. A second event held off-line from the meeting, BURP's first Mash-tun/Lautertun Workshop, took place later in the month at the *Brew Masters* shop in Rockville. BURP members brought coolers and paid \$25 to cover the cost of PVC tubing and fittings. Instructed by BURPer **Bob Dawson**, a number of club members took their first steps toward all-grain brewing at this workshop.

25 Years Ago (Mar 1990) – Since the March 1990 BURP meeting was scheduled for March 17, St Patrick's Day, it made sense to declare the meeting a St Paddy's Day party. And since BURP's dear departed founding father **Dan McCoubrey** was an Irishman who threw a huge party every year on the occasion, it was decided that the club would honor Dan's memory by declaring the event the 1st Dan McCoubrey Memorial St Patrick's Day Party. In addition, Dan always cooked a batch of his famous "Irish Stew for 100" for the occasion, so BURP decided to hold an Irish Stew competition in Dan's honor. But that wasn't all. Unbeknownst to those attending, BURP member **Dick Roepke** had rescued a full case of Dan's last batch of homebrewed stout (the only beer style that Dan brewed) from Dan's house following his untimely passing in 1985, and he had been holding onto it for a special occasion. So, what better way to honor the man's memory but to toast him during the meeting with his own homebrew! And to put the icing on the cake, the meeting was held at the home of BURP founders and luminaries **Chuck & Helen Popenoe** in Bethesda, MD. So, it was preordained that this meeting was going to be a memorable event, despite the fact that cold, rainy weather drove everyone indoors. Speaking of luminaries, one of the attendees was none other than **Jerry Bailey**, whose *Old Dominion Brewing Co* was just about to fire up its kettles in Ashburn, VA. The first brew was scheduled for the following month with first release of the flagship "Dominion Lager" in May. Jerry kindly contributed some Old Dominion breweriana to the club raffle. The smell of Irish Stew (there were 8 entries in the competition) wafted through the house, and Pops and his musi-

cian friends kept things festive with Irish tunes throughout the day. At the appointed meeting time, Dick hauled out the case of beer, and it was a wonderful moment! The beer had held up fairly well. It was just as strong and dark (and full of sediment) as many of us had remembered from back in the day. A toast was made to not only Dan but the other members who had passed on over the years - **George Burgess**, **Phil Angerhofer**, and **Aage Becker**. And Dan's stout wasn't the only one brought out at the meeting. A number of BURPers contributed their own interpretations. Especially memorable was **Howard & Emily Michelsen's** "Brew of the Month" stout, made from ingredients provided by the club. **Phil Hugill** also brought some of his 2nd place stout from the BURP Stout Competition held the previous month. At the end of the day, the results of the stew competition, judged by all present, were announced. The winners, in very close voting, were **Erik & Laraine Henchal**, who took home a nice variety pack of Irish beers. It was a fine day, and we all seemed to feel Dan's presence smiling down on us (with, of course, a homebrewed stout in his hand).

30 Years Ago (Mar 1985) – Following the successful first BURP Red-Hot Tournament held in Feb 1985 at the parish hall of the Church of the Ascension in Silver Spring, BURP decided to rent the hall again for the March meeting, held on Mar 28 and featuring the club's annual Stout Competition. At this point in BURP's history, the majority of club brewers still primarily used extracts, and results were quite variable. The club tried hard to encourage members to enter contests, however. The March BURP newsletter contained the following: "Please don't hesitate to enter your brew in the contest. If you have anything that remotely resembles a stout (Is it black?), give it a shot. The judges will be more than happy to critique your entry". As it turned out, there were a number of very good entries. First place went to **Garey Eakes** for his first-ever stout. **Dan McCabe & Hank Rupprecht** took 2nd, and **Tom Vogl & Katherine Long** took 3rd. No distinction was made between stout styles at this time. Also of note in Mar 1985 was an announcement that *Chesbay Gold*, the new microbrew from Virginia Beach, would go on sale March 21.

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***

2015 BURP OFFICERS

Office

Fearless Leader

Ministers of Enlightenment

Ministers of Culture

Minister of Prosperity

Minister of Membersip

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Newsletter Editor & Social Media

Officer

Emily Michelsen

Wendy Aaronson & Mike Reinitz

Dan Bremer & Bob Rouse

Thomas Sords

Dan Rozman

Bill Ridgely & Robert Stevens

Rich Sampson & Andrea Albersheim

Contact Information

FearlessLeader@BURP.org

Enlightenment@BURP.org

Culture@BURP.org

Prosperity@BURP.org

Membersip@BURP.org

propaganda@BURP.org

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
