



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*"With heigh! The sweet birds, o how they sing! Doth set my
pugging tooth on edge, for a quart of ale is a dish for a king."*

--Shakespeare (The Winter's Tale)

Check
burp.org for
the latest in
official
information.

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October 2001

10812 Newport Mill Road
Kensington, MD 20895



An Appreciation - Bill Moe

June 9, 1971 - October 4, 2001

By Bill Ridgely

November 16-17 *BURP Real Ale Meeting and
Competition*

December 5 *BURP Holiday Banquet and Holiday
Beer Competition*



**October Meeting
Porter & Brown Ale
Competition**

***Fish Fry at Nick Steidl's
Saturday, October 27, 2001
1:00 O'clock***

**Inside: Competition Results, Indoor
All-Grain Brewing with Natural Gas,
Recipes, Real Ale, the Rydler, Biking,
and More**

Two of my heroes passed from the scene this past week. One was a baseball player. Cal Ripken personified the hard working everyman, doing his job to the best of his ability day in and day out, playing through pain, always giving his fans a smile and a kind word wherever he appeared.

My other hero was a career army officer and home-brewer named Bill Moe. Bill was also a hard working man who dedicated his life in service to his country. When he was stricken with a particularly virulent form of cancer and could no longer perform his duties, Bill poured his energies and talents into the homebrewing hobby.

Bill learned about BURP reading about the 2001 Spirit of Belgium Conference, and he joined the club, along with his wife Janine Dade, soon thereafter. I recall meeting him for the first time at Peter & Joyce Long's in February, and I immediately took a liking to him. He was very animated, friendly, and courteous to everyone he met, and damn, did he brew some good beer! At the time, I had no idea that he was suffering from an incurable form of cancer. He never volunteered the information, and if he was in pain (as I'm sure he must have been), he never showed it.

He was always rather amazed that his beers were so highly regarded. He took a 1st place ribbon for his partial mash witbier in this year's Spirit of Free Beer competition. That win was followed with a 2nd place in the BURP IPA competition in June, and his "Hairball Hefe" (his 1st true all-grain beer) scored the only BURP ribbon in this year's MASHOUT wheat beer competition

(taking a 3rd prize). Bill was particularly proud to have represented the club in the MASHOUT competition, despite not being able to attend in person. He also contributed an article about his brewing experience to a recent BURP Newsletter.

In late August, despite his health taking a turn for the worse, Bill bought a new kettle and brewed a robust porter for the October club competition. This turned out to be his last beer. He began receiving hospice care at home, and he died peacefully, with his family at his bedside, on October 4. He was 30 years old.

The porter Bill brewed will be entered into this month's competition, and the club has decided to dedicate the event in his honor. I'll have a beer in that competition as well, but for once, I'll be pulling for someone else's beer to win.

Bill's presence and dedication to our hobby will be sorely missed. He was a true craftsman, and he showed that careful recipe formulation and brewing technique could triumph over even the most elaborate brewing system.

Bill is survived by his wife Janine Dade, his brother Jeff Moe, and his parents Gary & Barbara Moe. He'll be buried in Arlington Cemetery with full military honors on Wednesday, October 24. There will also be a memorial get together for his family and friends on that day, and BURPers are invited to attend and bring homebrew to share around.

The family has requested that contributions be made in Bill's name to the Henry M. Jackson Foundation for the Advancement of Military Medicine, 1401 Rockville Pike, Suite 600, Rockville, MD 20852. The BURP Club will make a contribution to this organization in Bill's memory as well.



BURP EDUCATION UPDATE

Wendy Aaronson, Minister of Enlightenment

BJCP EXAM PREPARATION CLASS:

If there is sufficient interest, we will, once again, be holding this highly acclaimed BJCP Preparation Class. The 15-week class is held during the week, from 7-10 P.M., in alternating locations in MD and VA. Graduates

of the class have all passed the BJCP exam and have become some of the best brewers in the club. Please let me know soon if you plan to participate. I can be reached by e-mail at aaronson@burp.org or by phone at 301-762-6523.



Primary Fermentations

Bill Ridgely, Fearless Leader

What a great meeting we had in September! Not only was it the annual BURP Oktoberfest as well as the celebration of the club's 20th anniversary. It was also a tremendous showing of the generosity of homebrewers when called upon to help in time of national need. Combining the proceeds from the meeting raffle (over \$750 collected!), a contribution from the club treasury, and a generous contribution from our sister club, the Herndon Hard Times Worthogs, we presented a check for \$1,000 to the Red Cross Disaster Relief Fund. I was quite proud to be part of this effort, and I want to thank all of you who contributed to it.

Some key folks made the meeting a grand success. Tom & Colleen Cannon hosted and provided a beautiful setting on a gorgeous day. With the German banners and music, a true Oktoberfest feel was in the air. Many thanks to Tom & Colleen for providing such a perfect venue. Steve Marler did a great job with the educational session and tasting (I loved the question & answer format). The SSSS (Secret Sausage Stuffers Society), headed by Jim Tyndall & Rick Garvin, made and contributed over 70 lbs of fresh German-style sausages (A number of folks participated in the SSSS effort, and I apologize if I don't recall the names of all those who helped out). The sausages were some of the most delicious I've ever had the pleasure to consume, and the crowd was most grateful for the contribution.

Alison Skeel did her usual terrific job conducting the Vienna/Maerzen/Festbier competition. Many thanks to her and to the volunteer judges who took time out on such a beautiful day to evaluate the entries. My old buddy John Gardiner (the Frugal Brewer) brought the 10-year old beer that had been brewed just for the

occasion. John did a great job cellaring the beer over the years, and I must say, it had held up remarkably well. It was brewed as a Thomas Hardy Ale clone, and having tasted some actual 10-year old Hardy, I'd have to say it was pretty close – sweet, rich, and with a distinct sherry character. We toasted the club on 20 years of service to the homebrewing community. Here's hoping we'll be around on our 30th anniversary to toast with another special beer we'll be brewing before the year ends.

Finally, I'd like to acknowledge the special contributions to the relief fund raffle. **Bill Madden of Capitol City Brewing** donated 3 tickets to the **Mid-Atlantic Oktoberfest in Shirlington**. **Jason Jones**, on behalf of the **Worthogs**, contributed a **Sierra Nevada sign & banner**. **John Gardiner** contributed several nice German beer steins. **Alan Hew & Jude Wang** contributed a **Great British Beer Festival beer glass** (and also brought a number of British pub towels for future raffles). The club threw in 2 cases of fest beer, including a case of **Victory Festbier** as a grand prize. **Teresa Marler and Ralph Bucca** did yeoman work selling raffle tickets. There were more tickets sold in September than most BURP raffles combined over the last year.

Again, I can't thank all of you enough for making the September meeting one of the best in recent memory.

So, on to October. The fun will continue with the BURP Fish Fry, hosted by Nick Steidl on the Potomac River near Mason Neck - another great location for a meeting. I'm looking forward to the crisp fall air and (hopefully) some nice autumn colors. Be sure to bring food to complement the fish (and chips, which will be provided by BURPer Alan Hew). Also, don't forget the **Brown Ale/Porter competition** to be held at the meeting.

I look forward to seeing you all there. Until then, cheers!

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Rydlun's Riddler
 By Rod Rydlun

Another Brew Pub is coming to our immediate area, to open early 2002. Do you know the scoop?

Answer on page 8.

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BURP 2001 Real Ale Competition

By Tom Cannon

Announcing the **fourth annual BURP Real Ale Competition** to be held in conjunction with the November 17 BURP meeting at Bill and Wendy's house in Rockville.

For those who have not participated in the past, this is a keg-only competition with entries accepted in the following British ale categories: **Mild, Ordinary Bitter, Best Bitter, Strong Bitter (ESB), Strong Mild, Old Ale, Scottish 60/-, 70/-, and 80/-, Brown Ale, Porter, and Stout**. All entries must be naturally conditioned (no forced carbonation, please), and will be served by hand pump without the assistance of any extraneous gas. A beer engine will not be required for entry as the club has plenty amongst our members.

Entries will be accepted at Bill and Wendy's house, beginning Sunday, 11 November. A minimum of one gallon of beer is required in the keg for each entry. Three or Five gallon Cornelius kegs with standard pin or ball lock fittings are the most readily used form of keg, but if you wish to submit a Sanke or a Hogshead of Real Ale, please be our guest :-). It is recommended that all entrants submit their kegs a few days before the competition in order to allow the beer to settle and clear, but entries will be accepted right up until the time of the competition. Our crack team of BURP cellermen/women will adhere to any conditioning directions given them, but in the event that no directions are given, we will do whatever we feel is best for the beer.

The competition will be held Friday, 16 November during a closed-judging session, but the remaining beer will be available for tasting at the BURP meeting on Saturday the 17th. Because of the quantity of Real Ale available for Saturday's meeting, the November meeting will not require members to bring beer.

The purpose of the competition is to celebrate British-style Cask Conditioned Real Ale. The beers will be judged according to their quality as well as their adherence to these British styles. We will endeavor to recruit the most knowledgeable Real Ale judges from within BURP and the professional brewing community. There will be no cost to enter the competition and each entry will receive feedback. Ribbons will be awarded

for first, second and third place and the winner also wins the coveted 2001 BURP Real Ale Competition Cup. Style guidelines and complete competition rules are available on the BURP webpage. If you can't access the BURP page, contact Tom Cannon (Cannon@Burp.org) or Andy Anderson (Andy@Burp.org) for more information. If you plan on entering beer for the RAC, please let us know as soon as possible for planning purposes.



Calling all Beer Engines

As part of the 2001 BURP Real Ale Competition, we will once again be calling on all BURP members for their beer engines for use in the competition and the tasting at the November meeting. If you are a BURPer, and you have a beer engine (there are lots of you), we hope you will let us use your pump for the biggest Real Ale tasting on the East Coast! RAC organizers will be contacting you, but if you think we will forget you, please contact us (Tom or Andy). Thanks!



Culture corner

By Alison Skeel, Minister of Culture

September Competition

There were 11 Fest/Maerzen/Vienna entries for the September Oktoberfest Celebration at Tom and Colleen's. Winners included:

First: Bill and Wendy, *Oktoberfest*
Second: Bob Maher, *Oktoberfest*
Third: Bob Dawson, *Vienna*

Congratulations, all!

Many thanks to our judges, who managed to stay focused on their job, despite the wonderful Oktoberfest going on all around them:

Rod Rydlun, Wendell Ose, Pat Crowe, and Wendy Schmidt

October Competition

We are dedicating the October competition in memory of Bill Moe, BURP member who died on October 4. The last beer he brewed will be entered.

We'll be judging both Porter styles (Robust and Brown) and all four Brown styles (Mild, Southern, Northern and American). For details on specifications: From BURP Web Home Page click BURP Club Competitions; for more information click Beer Style Guidelines. As usual, we require two bottles (no draft) and will be accepting entries until 1:30 P.M.

Phil Angerhofer's Monster Mash – BURP's 10th Anniversary Beer *By Bill Ridgely*

At the September BURP meeting, we all had a chance to sample a special beer brewed on BURP's 10th anniversary for consumption on our 20th anniversary. The beer was brewed in March 1991 at the home of John Gardiner in Annandale. In response to several requests for the recipe for the beer, here are the details as I remember them.

The basis for the recipe was BURPer *Phil Angerhofer's Monster Mash*, a Thomas Hardy-style old ale Phil planned to brew each year until his 11-year old daughter reached her 21st birthday. He then planned to share the beer with her to celebrate her reaching the legal drinking age. Unfortunately, Phil died of leukemia soon after brewing the first two batches. Several of his BURP friends completed an article he was writing for *Zymurgy* about the project (published in the Winter 1986 issue) and then brewed a third batch in his honor. We felt it was a fitting tribute to Phil to use his recipe for our 10th anniversary beer.

We scaled up the original 2-gallon recipe to 10 gallons. The recipe below is Phil's original 2-gallon version:

7 lbs 2-row English pale malt
 1 lb Munich malt
 1 oz Black patent malt
 4 oz unsulfured molasses
 1 lb corn sugar (We substituted dry malt extract)
 3 ¾ oz Kent Goldings hops (Alpha acid units unspecified)

Ale yeast (We used a jar of yeast slurry donated by the British Brewing Co)

Mash at 152 degrees F for 90 minutes (2 gallons of water at mash-in). Sparge to obtain 3 ½ gallons of wort. Bring to a boil and add molasses, malt extract, and hops. Boil until wort is reduced to 2 ½ gallons. Starting gravity should be around 1.105.

Cool wort and pitch yeast. Ferment at room temperature for 3 weeks. Phil called for repitching with champagne yeast after this because of fatigue to the ale yeast brought about by the high gravity of the beer. I don't recall our doing this with the 10th anniversary beer. Perhaps the large quantity of yeast pitched helped it work more efficiently.

We bottled the beer mostly in champagne bottles but filled a few 12 oz bottles in case we decided to put the beer in competition. This turned out to be a bit of a joke since the beer was virtually undrinkable for the 1st two years. It did get progressively better, though, and I think it bore a fair resemblance to a 10-year old Thomas Hardy Ale when we sampled it at the September meeting.

For our 20th anniversary beer, we plan to brew a dark strong Belgian ale (since BURP specializes in things Belgian) of around 11.5% ABV – approximately a clone of Rochefort 10. Bruce Bennett is taking the lead on planning for this brew, so if you are interested, please give Bruce a call at 703-594-3344 or e-mail him at btbennet@erols.com. The current plan is to brew the beer sometime early in December.



Indoor All-Grain Brewing with Natural Gas -- Don't let them tell you it can't be done.

By Paul Fiorino

When I moved into my new house, it became apparent that the conventional all-grain brewing paradigm - boiling wort outdoors on a propane burner, and transporting the wort for fermentation elsewhere - was not an option. I had no walk-out basement or deck, and the stairway to my basement was narrow. The prospect of dropping a full carboy of cooled wort while walking down those steps, or worse - slipping and falling - did

not appeal to me. An alternate plan - draining wort through a ground-level basement window adjacent to my back yard - was similarly unworkable, as I did not want to run in and outdoors several times. It was obvious that I had to set up a burner to brew with natural gas in my basement.

I asked around, among my friends in the homebrewing community, but I found, to my disappointment, a dearth of information about the topic. I thus had to discover the facts for myself.

Finding a burner. The first issue was to find a burner. I knew this would be a challenge, because natural gas produces less heat per cubic foot as propane (propane kicks out about 2.4 times as much heat, as it turns out) and most commercial stoves don't put out enough heat to boil 6-8 gallons of wort easily. That's why we use propane burners outside anyway. I knew that one could find commercial restaurant stoves for boiling huge kettles of soup, but I also knew they are extremely expensive.

One person suggested adapting my propane burner for natural gas. I went to a local propane retailer. The well-meaning - albeit defeatist - shop owner refused to adapt my cajun cooker for natural gas. Natural gas, he said, is dispensed at far too low pressure to generate enough heat to boil 6-8 gallons of wort. Even a large-sized tabletop propane stove could be adapted for natural gas, but even that wouldn't kick out enough heat, he said. And he adamantly insisted that propane indoors is dangerous. "There's no way you can brew in your basement without spending thousands for a huge commercial stove", he told me. I left his shop with the impression that the only way to make all-grain homebrew was to use propane outdoors. But I was determined to find a way to brew indoors with natural gas.

I hit the world wide web, where I found a couple web merchants who sold multi-tier brewing systems and many who sold table-top burners that they could adapt to natural gas. But that meant I'd have to find a table, and to sparge I'd have to rig up a three-level configuration (hot liquor tank, mash tun, brew vessel) every time I wanted to brew. Seeking a simple solution I considered a three-tier "tower" system such as I'd seen in the arsenals of more celebrated homebrewers. One web merchant, *Beer, Beer and More Beer* at <http://www.morebeer.com> sold a 10-gallon system with a single burner (as well as bigger systems with three burners costing thousands of dollars). I could adapt my current mash tun, hot liquor tank, and brew kettle for that system, and the answer to the \$64,000

question "can it be jetted for natural gas?" was "Yes!" I was in business.

Apparently, the gas fitting, or "orifice" for natural gas is different than that for propane. Furthermore, propane is dispensed at high pressure, whereas natural gas is dispensed at low pressure. Thus, you have to find a burner that will burn large enough and with enough gas to sufficiently heat your brew kettle.

Gas Line Work. I now had a beautiful multi-tier burner jetted for natural gas. But I had no gas line. Somehow I had to tap off the furnace in my basement. I knew it was something I did not want to attempt myself.

I hired a handyman with plumbing skills to branch off a gas line from my furnace. One has to be sure that any person hired to do this work can work with natural gas and the pipes necessary to convey it. A gas leak can be devastating.

Another worry is carbon monoxide (CO). Carbon monoxide is an odorless gas that results from incomplete combustion. It can accumulate and kill you. The typical propane-fired Cajun cooker produces CO, but because they are used outdoors, it's not a hazard for users. Homes with natural gas furnaces and water heaters usually don't have a CO problem, because natural gas burns cleaner - more completely - than propane. However, since I was using an adapted propane burner, I couldn't be sure it would be as efficient as say, a hot water heater. Thus, to be on the safe side and eliminate the possibility of CO accumulation, I opened the air vent in the burner completely to let in as much air as possible. Just to be safe, however, I bought and mounted a CO detector near my burner. I haven't had any problems.

Another problem is venting steam. My unit is mounted directly beneath the HVAC duct. In the summer, the duct is full of cool air, which condenses the steam rising off the boil kettle, resulting in droplets on the floor. It's mostly due to my bad luck and the way the basement is configured, and it was, to a large extent, unforeseen. Thus, my next project is to prepare some form of ventilation to redirect the steam from the kettle. I don't anticipate the same problem in the winter, however. Still, even with windows open, the system generates lots of heat. I have found that a one hour boil can raise the ambient temperature of my basement as much as 8 degrees.



Recipe Corner

By Andy Anderson

In the last newsletter, I promised to print the three BOS-winning recipes from SoFB 2001. Last month was the 3rd Place BOS beer, while this month is the recipe for the 2nd Place BOS. (Gee, I wonder what position next month's recipe captured? ☺) Anyway, this month's beer won the Strong Belgian Ale category, and also won the Tripel category at Spirit of Belgium. It is a Tripel and was brewed by myself.

Tripel (do you like the catchy name?)

Ingredients for 5 gallons (This assumes an efficiency of 25 pts/lb/gal – adjust your grain bill accordingly.)

14.5 lb Pils malt

1 lb of white candi sugar (use rock candy or corn sugar if needed)

30 IBU of any Noble hop (or EKG) for 60' in boil (for example, 2 oz of 5.4% AA Spalt Select gives 30 IBU in my system)

2 tsp Irish Moss added in last 15 minutes of boil

1 minute of Oxygen from O2 tank

WLP 500 Trappist Ale Yeast, in large quantity

[A wit yeast is probably a better choice, but if you keep the fermentation temperature of WLP 500 under control, it can make a fine product. It's your choice.]

Mash at 147 F for 30', then raise to 158 F for 30', and mash-out at 167 F

Lauter until 6 gallons of wort are gathered.

Boil for 90 minutes. Add hops after 30 minutes. Liquefy candi sugar before adding to pot to avoid scorching.

Ferment in primary at 65 F for two weeks, then rack & let sit at 50 F for five more weeks. If you're seriously anal about brewing, then filter out the old yeast, re-yeast the beer, & bottle. If you're normal, or, have a life, then skip the filtering & just add a little fresh yeast & bottle with 1-cup of corn sugar.

OG = 1.080

FG = 1.018

This is a simple beer to make. However, to make it well you have to pay attention in a couple of important areas. Lots of yeast with high cell viability in an oxygen-rich wort coupled with a controlled fermentation temperature

are keys to successful fermentation. (An unsuccessful fermentation is usually the case with high FG's, fusel alcohols, or phenolic/lactic yeast problems.) Also, by allowing the beer to sit on the yeast in an extended secondary phase at 50 F, the beer has a chance to accommodate higher primary fermentation temperatures, in case that was a problem.



DID YOU KNOW? --

Beer was responsible for the first paved street in America. In 1632 the first brewery was built in New Amsterdam (Later, of course, to be called the Big Apple, New York). The street that served it was called, appropriately, Brouwers Street.

As we all know, brewing uses and disposes of a lot of water and other liquid waste, and lacking a drain system, the brewery threw all its liquid waste in the street. Wagons came and went to pick up and return kegs and barrels, and the street in front of the brewery became an incredible quagmire and nearly impassible.

In 1657, the town fathers realized something had to be done, so they imported paving stone and paved Brouwers Street. Proud of their accomplishment, they renamed it "Stone Street" by which name it is still known, running between Broad and Whitehall in Manhattan. And that's the truth!

Bill "Wild Willy" Winter

[Adapted from Greg Smith, *Beer in America: The Early Years 1587-1840*]



Bike and Beer: Belgium or Bust!

Craig Somers, Cyclemeister

Despite the tragic events of September 11, a small band of intrepid BURPERS spent three weeks biking in the Netherlands and Belgium. Watch for a full accounting in the next BURP News. *Craig Somers at craigsbike@burp.org*

MINISTER OF THE WEB TO RETIRE

By Lynn Ashley

After half a decade, I have decided to retire as BURP Webmaster. I do not intend to run for Minister of the Web in the next BURP Election. To insure a smooth transfer of office, I am making this announcement early and asking that interested potential candidates contact me so that they will fully understand the requirements of the office.

While I have been webmaster, I have hosted burp.org on my server at no charge to BURP. Although BURP can probably afford the ~ \$50 per month that this level of hosting should cost on the open market, it would be desirable if the site could continue to be hosted by a member at no cost to the club.

In the simplest scenario, the office of BURP Webmaster would be held by one person who would both host and administer the website. However, it may also be reasonable to have two or more people split the responsibilities of the office.

Following is an outline of the basic requirements for hosting and administration of the current burp.org website. Design philosophy is also discussed.

HOSTING (stats for 20010923)

WWW (<http://burp.org/>) -

Disk space: 76.8M Bytes, 5208 Files, 275 Directories

Bandwidth: Data not available at this time (~1GB/month)

FTP (<ftp://burp.org/>) - Ftp account: BurpFtp (for upload of pictures)

Email (@burp.org) - Pop3 account: BurpMail (admin account for lists) -- Email aliases: 83

Mailing Lists (8) -

BurpList: 115 subscribers

BurpNews: 124 subscribers

Burp20: 18 subscribers

BurpOfficers: 8 subscribers

Mashout: 25 subscribers
PubCrawl: 16 subscribers
SobList: 14 subscribers
SoFBList: 13 subscribers

Extensions -

FrontPage (mostly counters & a few forms)

Cold Fusion (membership database: burp.mdb
via <http://burp.org/memlist.cfm>)

ADMINISTRATION

Monthly Updates:

- Next meeting page: meeting.htm
- Meeting directions: directions/index.htm
- Club competition winners: clubcomp.htm
- 'Update dates': index.html
- Newsletter link: burpnews/index.htm
- BurpList footer next meeting date.
- Current membership database: memlist.htm

Yearly:

- New officers pages & mailing list subscriptions
- New SoFB pages (announcement & results)
- New Chili Competition page
- New Mashout pages (event coverage pages)
- New front page
- Xmas front page

As Required :

- Mailing list (un)subscription changes
- Email aliases/changes
- Update web pages (calendar, humor, links, local supplies, etc)
- New pages (meetings, SoB, bike tours, etc.)

PHILOSOPHY & NOTES

- Web pages are optimized for 800 X 600 pixels true color display. Most pages are 750 pixels wide.
- Attention is given to provide fast page download. Excessive graphics are avoided. Large pages contain an announcement at the top indicating the likely download time. Links to large pages list the download time near the link.
- Thumbnail photo images are generally 128 - 160 pixels high. Full size photo images linked from thumbnails are generally 384- 440 pixels high.

- No frames or audio are used on the website.
- Counters are used on most pages.
- Black Arial is the default font.
- When used, page background images are very light with very low contrast.
- Directory default page name: index.html
- Page name structure (except index.html): *.htm
- Photo image name structure: YYYYMMPPNN.jpg, where, YYYY = year; MM=month; PP=initials of photographer; NN=sequence number (ex: 200109jt23.jpg)
- Image directories: images - graphic (non-photograph) images; thumbs - thumbnail size photo images; photos - full size photo images.
- All pages are dated. Update dates for linked pages are shown on the front page (<http://burp.org/index.html>).
- Generally, obsolete, unlinked pages are not deleted, resulting in some deadwood.

Please contact me if you are interested in running for this office. For those of you who are interested in either hosting or administration, but not both, I offer to act as intermediary to get interested candidates together.

Lynn Ashley
Phone: 703-524-6454
webmaster@burp.org

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Answer to Rydlun's Riddler:

Mike Franklin's addition to Franklin's General Store and Restaurant (soon to be brewpub) in Hyattsville, underway for about six months; working with John Mallet to design the floor plan for the brewery. Mike is also looking to hire a brewer with experience brewing on a Bavarian system (15bbl, I think). Please e-

mail if you know anyone who may be interested (kjcarter@deans.umd.edu)

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BURP Entrepreneur: Jason Russ

First, I'd like to thank Tom and Colleen for hosting a great Oktoberfest. I've been a Worthog for a while now and have been meaning to attend a BURP meeting for some time. I'd say I picked the perfect meeting to make my first.

In the wake of the recent brew store closings I have started a brewing supply business. I should be able to get you anything that Ramsey, or any other brew store, could get you. Grains and extract from 1 lb to 55 lb. All forms and types of hops from 1 oz to 1 lb packages. I currently have Wyeast and White Labs yeast in my refrigerators. I also have sugars, equipment, wine kits, etc.

I live in Fairfax and supplies can either be picked up at my house or, if you wish, I will bring items to a BURP meeting and just load up your car. This is my full-time occupation, so I'm available all the time.

You can check out my catalog at www.jaysbrewing.com
 If you have any questions or need more info on a product, please contact me at:

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Editors' Corner

By Paul & Jamie Langlie, Ministers of Truth

The BURP EuroBike and Beer trip was grand! Cyclemeister Craig Somers and his seasoned sidekick Gordon Goeke did a marvelous job of planning and looking after the rest of us touring novices, including Chuck Popenoe, Paul, and myself. After riding our bikes nearly 400 miles through headwinds and hills, I can say that we truly earned the privilege of tasting each and every one of the approximately 200 unique Dutch and Belgian brews that we sampled along the way. In the case of our trek to the St. Sixtus Abbey in search of the holy grail of Westvleteren, we did penance against 20 mph winds that slowed our forward motion to a mere crawl. But the results were worth every painful mile.

The hospitality of the brewers we visited along the way was more than generous, and this leads to a suggestion. Gordon brought with him a selection of craft brew-related souvenirs to share with our hosts, and these seem to have been much appreciated. We also noted in several instances, visiting British CAMRA chapters had bestowed certificates of thanks that were prominently displayed in the breweries' brasseries. As a result, we would recommend that BURP produce some inexpensive (& lightweight) patches or pins, and perhaps some certificates, which members could carry with them to build goodwill as they travel.

[More about our Belgian adventures later ...]

On another note, re Lynn Ashley's retirement as BURP Minister of the Web, Paul and I have expressed interest in transitioning to this position. It seems a logical next step for us, given our track record for reliability in handling the *BURP News* for the past two years. However, if we were to be elected to assume the Web Master duties, we would need someone(s) to take over the newsletter. Please let us know if you are interested.

Articles for the November/December issue of the *BURP News* are due by 6:00 P.M. on Saturday, November 3. All subjects related to brewing tasty, hand-crafted beers are welcome. Meeting reports are especially appreciated.