Brewprint

The Newsletter of the Boston Wort Processors

Volume VIII, Number 4 April 1995

Libeerty Ale Clone Finals to be April 23!

We're sure everyone has been fine-tuning their American Pale ales with the hope of getting a perfect clone of this year's Clone Challenge - Liberty Ale from Anchor Brewing Company. The final tasting is this month! For those newcomers to the club, we'll give a brief explanation: Each Spring the Club chooses a specific commercial beer and challenges club members to develop a recipe and brew the perfect homebrewed clone of that beer. Members discuss the beer throughout the year, and the club sponsors tastings of the candidate beer. Each April, everyone brings their best efforts, and the best clone is picked the winner. The winner gets to select the next year's clone beer, and also receives $25 in beer of his/her choice.

The reigning champion is Jim Fitzgerald, who picked Anchor Liberty Ale as his clone beer of choice. We'll be assembling at the MIT Chemical Engineering Student Lounge at 1PM on Sunday, April 23 to pick this year's winner. We ask everyone with an entry to RSVP with Jim at 617-961-1905 prior to April 20 so we can assemble standards and other materials. For directions or other info call Steve Stroud at 617-935-6822.

1ST ANNUAL BOSTON HOMEBREW COMPETITION IS A SUCCESS!

Worts Run Away with Competition

The Boston Wort Processors' first-ever homebrew competition was held on Febrewary 25th at the Commonwealth Brewing Company in Boston. By all accounts the day was a rousing success! Organizers Bob Gorman, Dan Hall, and Stiv Stroud did a great job of planning, organization, and execution, and special thanks go out to all of the entrants, judges, stewards, and countless other people who helped out. The competition drew 257 entries grouped into 15 categories (American Light Lagers and Barleywines drew too few entries to qualify on their own and were therefore collapsed with other styles). Entries came from throughout the Northeast and as far away as Virginia, Texas, and even Washington state!

Wort Processors took the top three spots in the competition: Mike Biblyk of West Newton, MA took Best-of-Show honors with an American Pale Ale, Bill Robinson of Carlisle, MA was first runner-up with a Foreign Extra Stout, and Mike Fertsch of Wooburn took second runner-up with an Old Ale. In all, the club won 25 of the 44 ribbons awarded, a feat we should be proud of. Unlike other competitions where a certain few people dominate (you know who you are!), 13 different Wort members took home prizes. This shows a growing base of brewing skill and knowledge and bodes well for the future of the Club. Nice job, Worts!

The club would like to give special thanks to Tod Mott and the Commonwealth Brewery for providing the location in which to hold the event, Dave Ruggerio of Barleymalt & Vine (our HWBTA sponsor) who provided gift certificates for the Best-of-Show and Runner-up winners, Bill and Nancy Erskine of International Beverages who donated beer mugs, towels, and bottle openers for the 1st and 2nd place winners in each category, and Seth Cohen who prepared liquid yeast cultures for the winners. Please show your appreciation by supporting these fine businesses in 1995! Congratulations to all those brewers who earned ribbons and other prizes in the contest, and thanks again to all of you for making this year's competition so successful. We look forward to your enthusiastic participation in 1996!

A list of winners follows on page 5.

Club Calendar

Apr 2	Sun	Club Meeting - 2 pm; Modern Brewer/Dover Plaza, Davis Square
Apr 14		AHA National Homebrew Competition, Entry Deadline
Apr 8	Sat	Green Mountain Homebrew Competition; Burlington, VT; Tom Ayres; 802/660-9007
Apr 23	Sun	Libeerty Ale Clone Contest; MIT ChemE Lounge ; 617/961-1905
Apr 23-26		National Microbrewers Conference; Austin, TX; 303/447-0816
Apr 29-30		First Round AHA National Homebrew Competition; Norwalk, CT
May 5	Fri	Club Meeting - 8PM; DRI/Lexington
May 6	Sat	National Homebrew Day
May 7	Sun	BJCP Exam, Boston, MA; Steve Stroud 617/395-6822
May 11-14		HWBTA Conference; Dee Roberson; 813/685-4261
May 13	Sat	Boston Brewers Festival; World Trade Center; 617/547-6311
May 14?	Sun	Rauchbier Roundup, Club-Only Competition; Location Needed
May 20?	Sat	1st Annual BWP Beer and Chocolate Tasting. Details later
May 20-21		LA-TEX Bayou Rendezvous; Jennings,LA; Peter Caddoo 504/861-4954
May 22	Mon	Rauchbier Roundup, Club Entry Due; Ithaca, NY
Jun 14-17		AHA National Homebrew Conference; Baltimore, MD; 303/447-0816
June 22	Thu	WBUR Beer Tasting & Fund Raiser; $35; (617) 353-3800 for tickets
Jun 24?	Sat	Annual Wort Processor Picnic
Jul 9	Sun	Lawnmower Beer and Chili Cookoff; Bordentown,NJ; Bruce Hammell 609/777-0499
Aug 12	Sat	Annual Wort Processor Pubcrawl
Sep 23?	Sat	OFest/Bratwurst party; details later
Oct 7?	Sat	Annual Wort CiderFest

Minutes of the March 3, 1995 Meeting

by Phil Militello

Steve Stroud called the meeting to order (sans honker) at 1pm in room 328, Building E51 of the Sloan School at MIT.

President Steve announced a special Wort Business Meeting for March 14, at 7:30 pm in the Chem E Lounge at MIT. The purpose was to discuss club events for the rest of the year, such as the picnic, pubcrawl, etc. All members are welcome to attend. (see minutes elsewhere in this newsletter)

Steve brought in hydrometer test equipment and calibration solutions he prepared for the month's meeting activity. Anyone who brought their hydrometer was encouraged to calibrate it following the business meeting.

Steve announced that due mostly to "tax day" and the upcoming Easter holiday the BJCP test would not be scheduled for April but rather take place some time in May.

A lengthy discussion ensued involving the BJCP and the First Round Nationals coming up at the end of April. Steve explained that effective April 18th the AHA would officially pull out of the BJCP and establish their own program. He indicated that the AHA had sent a letter and survey form to all judges informing them of the situation and asking their preferences for a new program. For the time being, it appears the BJCP will run as before with the AHA recognizing any previously earned points and any points earned prior to establishment of a new program. However, the abrupt action by the AHA solicited questions about their motives and whether or not the club should take a stand on the issue. One member wondered, in the wake of the unexpected action, if any members felt the club should not continue to subsidize entry fees for members who progressed to the 2nd round as has been done in the past, especially if the club could better use the money elsewhere. Further he questioned whether any Wort judges would not support the Nationals as a result of the AHA pullout. Steve's opinion was that judges should attend to get points. It was countered that the club's action should be economical not political. Mike Fertsch confirmed the budget included entry fees, meeting location rents and that the clubs' financial position was sound. A formal motion was made "to do what the club did last year" in these matters which passed overwhelmingly 22 in favor to one opposed, the nay vote coming from The Yeast God who had just arrived, had no idea of what was going on and just wanted to maintain his status as being different from the rest.

Competitions- The 1st ever annual Boston Homebrew Competition was a huge success! Steve thanked all organizers, volunteers and participants. Of the 257 entries, 68 were from the Worts who won 25 ribbons and 12 of 14 first place awards. (See elsewhere in this Brewprint for the results.) Mike Fertsch said the club grossed $1100 and is expected to net around $275.

Jay Hersh announced he would be a drop-off point for the Bock is Best competition and to call to arrange drop-offs.

The Beast of the East competition was mentioned but there was little info and even less interest for the assembled crowd.

The Green Mountain Mashers Competition will be in Burlington, VT on April 8. Steve Stroud will be ferrying entires up to the 7 Barrel Brewery on March 29.

The First Round Nationals are in Norwalk, CT on April 29 and 30. Steve mentioned the NYC Homebrewer's Guild will be having a Competition on April 1 at the Zip City Brewpub in NYC. Steve has entry forms for those interested.

Libeerian's Report- Greg announced the Belgian Beer book was back after 14 months! Several others are outstanding; next month he's naming names. Jay Hersh presented the promised copy of 100 Years of Beer and Brewing to the Libeery.

Yeast God's Report - Seth brought Belgian Wheat, Anderson Valley and Anchor Steam yeasts. Joyce Miller had available a Dunkelweiss yeast from the Schlossbrauerei.

Buddy Brewing Report- Tim Dalton is attempting to schedule wheat brewing sessions (in time for the Weiss is Nice competition) on or around April 15. Call him (508-664-9976) to link up with someone in you area.

Jay Hersh mentioned opening of the area's first Brew-On-Premise facility (by The Modern Brewer) in Davis Square. Jay is the inaugural brewer, brewing the first batch on March 10.

Paraphernalia Report - Ed O'Riordan was not present to report.

Meeting Site Committee - President Steve is still in charge of the 'gang of one'.

New Business - The Liberty Ale clone contest is April 23 @ the ChemE Lounge at MIT.

Classified Ads and Special Purchases

Hydrometers: Imagine never making another beer called (teeny weeny) "Iron Balls Ale"....

I would like to make a group purchase of PLASTIC hydrometers within the next month. I will be ordering from Fisher Scientific. These are Nalgene brand hydrometers, made from clear polycarbonate. They are individually calibrated and quite accurate (I tested mine at the last club meeting). The range is from 1.000 - 1.220. They can be dropped on the kitchen floor, or hit the bottom of a carboy with impunity.

They are $38.66 each, plus shipping ($10, spread out over the number of hydrometers). Because of the (potentially) large amount of money involved, I MUST have payment in advance. If you are interested, please telephone or e-mail me: Joyce Miller (617) 641-0704, jmiller@genome.wi.mit.edu. Also, if there's anything else you want from the Fisher catalog, please let me know (as long as it's not chemicals, sorry).

For Sale:

2 5-gallon glass carboys, $10 each. Phone Jay Hersh, (617) 641-0704.

Randy Zeitvogel has 50lb. sacks of Belgian, Pale Ale, and Pilsner malt available for $30 per sack. Call 603-329-5945.

Seeking:

Someone in the club who is “fluent" in German and is willing to help with some translation work. Call Jay Hersh at (617) 641-0704.

Seeking:

SWM 40-something homebrewer, "portly", balding, seeks SWF early 20's, athletic build, who likes televised sports and washing bottles. Send picture of wort chiller. 617-HLPUBRU.

WORT PROCESSOR MEETING

April 2, 1995

Modern Brewer
Dover Plaza
99 Dover Street
Somerville, MA
617-629-0400

1. Miscellaneous - Prez Stiv

   Style of the Month: Stouts and Porters!

   Homebrew Critiquing

   Next Month's Guest Brewprint Editor: ??!

   BJCP Exam - May 7th?

   First Round Nationals (Norwalk, CT April 29/30)

   Possible upcoming events:

   Spring micro/pub tour??

   Beer and Chocolate tasting

   Summer Picnic

   Pubcrawl

   Brat and OFest gathering

   Show and Tell: Modern Brewer U-Brew System - Jeff Pzena

2. Treasurer's Report - Mike Fert$ch
3. Upcoming Competitions - Bob 'the Competition Guy' Gorman

   Green Mountain Mashers - Burlington, VT 4/8/95 (a NEHBOTY event)

   First Round Nationals - Norwalk, CT April 29 and 30

   Rauchbier Roundup - May 14??

4. Next Meeting Date/Place - Friday, May 5th, 8pm - DRI, Lexington, MA
5. Libeerian Report - Greg Kushmerek
6. Yeast of the Month - Weizen yeasts
7. Buddy Brewing Report- Tim Dalton
8. The Paraphernalia Guy Report- Ed O'Riordan
9. Meeting site planning - Volunteer still needed!
10. New Business - Anyone??

Post/Pre Meeting Agenda

For those of you who are attending the April 2nd meeting, you should be aware that Redbones is only two blocks away from the Modern Brewer. Redbones is an excellent BBQ joint that also has a large and worthy draft selection. I counted 26 drafts when I was last there. Not a single one is from the BudMillerCoorsLiteIceRedDry spectrum.

Right now Redbones is having a porter/stout draft festival. They recently had, ummm, I think 12 stouts and porters, including Anderson Valley Oatmeal, Commonwealth Imperial, Ipswich stout, Rogue Mocha Porter, Sam Adams Cream stout, Black Fly stout, Guinness, Beamish, and some others I can't think of right now. Also, they have Tremont Ale and Porter both on handpull.

The porter/ale festival is continuing through mid-April (they are also serving raw oysters and cherrystones on Friday/Sat night), then they will go over to Vermont micros (10 taps) in April/May, and a Northwest brewers selection in May/June.

Expect Redbones to be the start of this year's Wort Pubcrawl.

I encourage you to visit Redbones before the meeting for lunch, or afterwards for dinner.

Meeting Directions

The next meeting of the Boston Wort Processors will be held on Sunday, April 2nd, at the new home of the Modern Brewer in Davis Square, Somerville (Dover Plaza, 99 Dover Street). Davis Square is easy to get to, but difficult to describe. Call the Modern Brewer at 617-629-0400 for help if you are not familiar with the area. Directions to the meeting site rs given below, and a hand-drawn (sorry!) map is given on page 11 of this newsletter. The meeting will start promptly at 2 pm, so be there or else!! An agenda will be distributed!

PLEASE NOTE: All attendees are expected to bring their own tasting glass! This month's style is PORTER/STOUT. Please bring a couple bottles of this style for your fellow Worts to enjoy!

Directions:

Warning: Davis Square is a very confusing and busy place, with lots of one-way streets. Good luck!

Best bet: Take the MBTA Red Line to the Davis Square Station. it's less than 2 blocks to the meeting!

From the West: Take Route 2 East to the traffic lights at the end of the highway. Follow Route 16 East to the first stoplight. Turn right onto 2A East, Massachusetts Avenue. Follow directions below,

or

From the West: Take the Mass Pike to the Allston/Brighton tolls and exit onto Soldier's Field Road West (towards Newton/Arlington). Follow Soldiers Field Road to Route 2 West (Fresh Pond Parkway) through two nasty rotaries, then to Route 16 East. Tirn right onto Route 16 East, then to the first stoplight. Turn right onto Massachuestts Avenue. Follow directions below.

From the North or South: Take Route 93 to Route 16 West (exit 31?), towards Arlington/Cambridge. Follow congested Route 16 to Route 2A East/Massachusetts Ave. Turn left onto Massachusetts Ave.

From the Massachusetts Ave/Route 16 intersection: Take Mass Ave East 12-13 blocks, at most 1/2 to 1 mile, just past the big Greek Orthodox church on your right. Turn left at the White Hen Pantry at the corner of Day Street and Mass Ave. Drive a couple of blocks, and park in the lot on the left hand side. The parking is free!

Minutes of Officers' Meeting

A business and officers' meeting was held on Tuesday 14 March, 1995 in the scenic MIT Chemical Engineering Lounge. Present at the meeting were: Steve Stroud, Tim Dalton, Mike Fertsch, Greg Kushmerek, John Dittmann, and Michael Jackson. The meeting began in earnest with the important matters. A motion was brought forward and seconded that the club should pay for beer at all officers' meetings. This was passed unanimously to much fanfare and cheer. To celebrate, we immediately purchased a bottle of 1973 Chimay Grande Reserve that was hand carried by MJ from the Kulminator in Antwerp. This beer met with good approval, although Mike detected hints of banana and licorice that displeased him. To follow up with the beer purchase, we phoned out an order to a local liquor barn that delivers. Good thing they still had a keg of Old Foghorn in stock to quench our thirst!

Then we moved on to other, less important business. Regarding paraphernalia, we decided to tell Ed O'Riordan to proceed with an order of 144 T-Shirts (most L, XL, XXL, only a very few M). If the quoted price holds up, shirts will be sold to members for $10. The idea of buying beer for the meetings was brought up and dismissed. Beer might be bought at special occasions (officers' meetings, special club parties, etc.) but not on a regular basis. The idea of incorporating and buying insurance was raised. This was put off because no one present was very familiar with the requirements, and also no one had the time to follow up. We then moved on to a couple of 3/4 liter bottles of Hansen's Kriek to lighten up the mood.

The idea of expanding the club library was put forward. Greg will put together a list of desired acquisitions. The idea of purchasing a set of Brewing Techniques magazine back issues and subscribing to it was put forward and approved.

We also discussed brewing experiments, and club sponsored research. It was agreed that if members had a reasonable proposal, the club could fund them providing that they share the results with the club.

Dates for a number of club events were decided. These dates (subject to checking and any outside constraints) are:

Summer Picnic	Saturday June 24
Pubcrawl	Saturday August 19
Brat & Bock Fest	Saturday September 23
1996 BHC	- Last Weekend in Feb. 1996

Joint Meeting with BFD - July 1? (in Chelmsford ?)

Organizers for the 1996 BHC are needed. Jay Hersh had volunteered earlier to help organize it. Others may volunteer at any time!

Meeting sites were also discussed over a large glass of Andecker Doppelbock. All agreed that annual officers' meetings in Munich were a good idea and that the club should pay for them. Greg will pursue a meeting site in Watertown at the club of some sort of animal-loving tree-huggers. If the site meets specs, we may commit to three meetings there, and possibly purchase the hall as a long-term investment. Paul Correnty (in absentia) volunteered the cafeteria of the DRI facility in Lexington. It is a good location, and everyone agreed we should follow up on it. Steve agreed to look into MDC property that would allow us an alcohol permit for a Brat & Beer Oktoberfest blowout.

After all that hard work, the officers' meeting adjourned to the Sunset where the Club Treasury purchased a surprisingly large quantity of Traquair House ale to sooth our parched throats.

Library Deadbeats

The following people are overdue in returning books to the libeery.

Please bring these materials to the next meeting:

James Cox -- Pale Ale (4/2/94)

Bob Phelps -- Pocket Guide to Beer (borrowed since 10/7)

" " -- Homebrewers Handbook

" " -- New World Guide to Beer

Greg Roody -- Scotch Ale (9/9)

Scott Keohane -- Bock (1/8/95)

Pete Langlois -- Beer Hunter Videos (1/8/95)

Rob Robinson -- Home Brew Companion (1/8/95)

Joe Piscitello -- Home Brewing (Miller) (1/8/95)

Returning these allows others to share the wealth.



Trademark Wars: an Update

NEWS FLASH: The Boston™ Beer™ Company™ announced today that it had secured the copyrights to every word in the English language.

Jim™ Koch™, president of BBC, explained that "First it was geographic locations, then names of historical figures. It got to the point where we had so many copyright actions pending, we figured 'what the heck, may as well go for the whole ball of wax.'"

Legal experts contend that the case was decided in the BBC's favor when Koch's™ army of lawyers managed to convince the jury that Noah Webster did not write the first dictionary, but rather plagiarized it from Koch's™ great-great grandfather. Koch™ testified during the trial that English was 'Grampa's age old secret family vernacular.'

After the court's decision was made public, Koch™ further announced his company's plans to impose royalty fees on each of the world's approximately 2 billion English-speaking humans, declaring that he "has a problem with the term 'free speech.'"

Boston Homebrew Competition Winners

The following brewers placed in the competition (Wort member names are underlined) Congratulations, everyone!

American Light Lagers/European Light lagers (collapsed) - 28 entries

3rd: Mike Fertsch (Woburn, MA)

2nd: Shekhar Nimkar (Lynn, MA)

1st: Bill Murphy (Brookline, MA)

British Bitters - 19 entries

3rd: Jay Hersh (Arlington, MA)

2nd: Bill Tredo (Norton, MA)

1st: Richard Klug (Wellesley, MA)

India Pale Ales - 8 entries

3rd: Stu Tallman (Rochester, MA)

2nd: David Brockington/Melinda Brockington (Seattle, WA)

1st: Christopher Gannon (Weare, NH)

German Ales (alt & kolsch) - 11 entries

3rd: Jason Kinchon (Winchester, MA)

2nd: Dr. Timothy Dalton (N. Reading, MA)

1st: Bill Murphy (Brookline, MA)

Oktoberfest/Vienna - 14 entries

3rd: George Fix (Arlington, MA)

2nd: Charlie Graham (Everett, MA)

1st: not awarded

Brown Ales - 16 entries

3rd: Martin Stokes (Old Town, ME)

2nd: Ben Gleason (Portsmouth, NH)

1st: Bradd Wheeler (Somerville, MA)

European Dark Lagers - 6 entries

3rd: Rod Gardner - (Greenland, NH)

2nd: Mike Fertsch (Wooooooburn, MA)

1st: Bill Murphy (Brookline, MA)

Bockbiers - 13 entries

3rd: Thomas J. O'Connor, III, M.D. (Rockport, ME)

2nd: Bill Murphy (Brookline, MA)

1st: Bill Murphy (Brookline, MA)

Porters - 13 entries

3rd: Bill Robinson (Carlisle, MA)

2nd: Scott Shurr (Waltham, MA)

1st: Joe Pleva/Steve LeBlanc (Londonderry, NH)

Wheat Beers - 12 entries

3rd: Don Gosselin (Winthrop, MA)

2nd: Scott Penney (Norfolk, MA)

1st: Matt Smith (Boston, MA)

Belgian Ales - 16 entries

3rd Thomas J. O'Connor, III, M.D. (Rockport, ME)

2nd: Rich Lenihan

1st: Dr. Timothy Dalton (N. Reading, MA)

Specialty Beers- 40 entries

3rd: Steve Valley (Easthampton, MA)

2nd: Greg Kushmerek (Watertown, MA)

1st: Bradd Wheeler (Somerville, MA)

Strong Ales, Old Ales and Barleywine (collapsed) - 27 entries

3rd: David Brockington/Melinda Brockington (Seattle, WA)

2nd: Bill Murphy (Brookline, MA)

1st: Mike Fertsch (Woooburn, MA) - 2nd Runnerup, BOS

Stout - 17 entries

3rd: Michael Biblyk (Newton, MA)

2nd: Jim D'Angelo (Marlboro, NA

1st: Bill Robinson (Carlisle, MA) - 1st Runnerup, BOS

Pale Ales - 17 entries

3rd: Paul Sullivan (Brooklyn, NY)

2nd: Steve Valley (Easthampton, MA)

1st place and *BEST OF SHOW*:

MICHAEL BIBLYK (Newton, MA)

AHA HOMEBREW CLUB OF THE YEAR??

Would you like to see the Wort Processors become the AHA Club of the Year for 1995? If so, we need your help!

We've finished second the last three years behind the Mighty Sonoma Beerocrats and this year we'd like to make a push to go all the way! We have loads of top-notch brewers in the club and it's important that we all enter to increase the Worts' chances of doing well.

To help all of the club members out and to make sure that everyone properly fills out the paperwork, a copy of the entry form is included on the following page. Note that the club name is already filled in! Please photocopy this page and use it for all of your entries. Other entry rules are in the Winter 1994 issue of Zymurgy.

Just as last year, the club has added a financial incentive: Since the entry fees for the National Competition are so high ($9 for AHA members, $10 for non-members!), the Worts have set aside $150 to be used to reimburse entry fees for any Wort who gets entries promoted to the second round (If the club has more than 16 entries advancing to the second round the money will be divided equally between participants).

Please note that all entries must be delivered to Norwalk, CT by Friday April 14th!! Bradd Wheeler has generously offered to deliver the club's entries there for a donation of $1, beer, or whatever you can spare! You can give your entries to him at the April meeting with all entry forms and such in a (hopefully sealed) bag of some kind. Don't worry about cold space, Bradd has plenty for that week. If you can't make the meeting, give Bradd a call at 617-666-3244.



List of Categories:

1A Barley Wine
2 - Belgian and French Ale
3 - Belgian Lambic
4 - Brown Ale
5- English Pale Ale
6. American Pale Ale
7. English Bitter
8. Scottish Ale
9. Porter
10. Strong Ale
11. Stout
12. Bock
13. Bavarian Dark
14. German Light Lager
15. Classic Pilsener
16. American Lager
17.Vienna/Oktoberfest/Marzen
18. German Ale (alt, kolsch)
19. Fruit Beer
20. Herb Beer
21. Specialty Beer
22. Smoked Beer
23. California Common (Steam) Beer
24.Wheat Beer
25 Traditional Mead and Graggot
26. Fruit Mead
27. Herb Mead
28. Cider
29. Sake'

Recipe of the Month - American Pale Ale

"One Grain, One Hop Pale Ale" - by Michael Biblyk

This beer won the Best of Show at the 1st Annual Boston Homebrew Competition, beating 256 other beers!

for 10 gallons

Grains:	19 pounds Klages malt
Water:	5.25 gallons for mash
	6 gallons for sparge
	2.25 gallons added to boil
Minerals:	4 teaspoon gypsum to mash.
	2 teaspoons gypsum to sparge water.
Hops:	all Cascade:
	3 ounce (5.8% alpha) for 90 minutes
	1 ounce (5.8% alpha) for 45 minutes
	2 ounce (5.2% alpha) for 10 minutes
	1/2 ounce per 5 gallons - dry hop for 2-3 weeks
	estimated bitterness = 45 IBUs
Yeast:	Boston Stout Yeast from Wort Processor Yeast bank
SG:	1.054
FG:	1.012
Mash:	118 degrees for 10 minutes
	122 degrees for 20 minutes
	145 degrees for 15 minutes
	158 degrees for 1 hour
Sparge:	180 degree treated water

Ferment at 68 degrees

Brewer's Notes: "my most simple beer"

Recipe of the Month - Imperial Stout

"Big Ass Stout" - by Bill Robinson

This beer was the Runnerup for Best of Show at the 1st Annual Boston Homebrew Competition!

for 5.5 gallons

Grains:	16.25 pounds Belgian pale ale
	1 pound chocolate malt
	1 pound crystal malt (40L)
	1 pound special B malt
	1 pound roasted barley
Hops:	2 ounce chinook (10% alpha) for 60 minutes
	1 ounce cascade (5.7% alpha) for 30 minutes
	0.5 ounce chinook (10% alpha) for 15 minutes
	0.5 ounce saaz (4.8% alpha) for 5 minutes
	1 ounce chinook (10% alpha) at knockout
Yeast:	Boston Stout Yeast from Wort Processor Yeast bank
SG:	1.093
FG:	1.025
Mash:	130 degrees for 30 minutes
	158 degrees for 60 minutes
	168 degrees for 10 minutes
Boil:	boil 90 minutes

Recipe of the Month - Old/Strong Ale

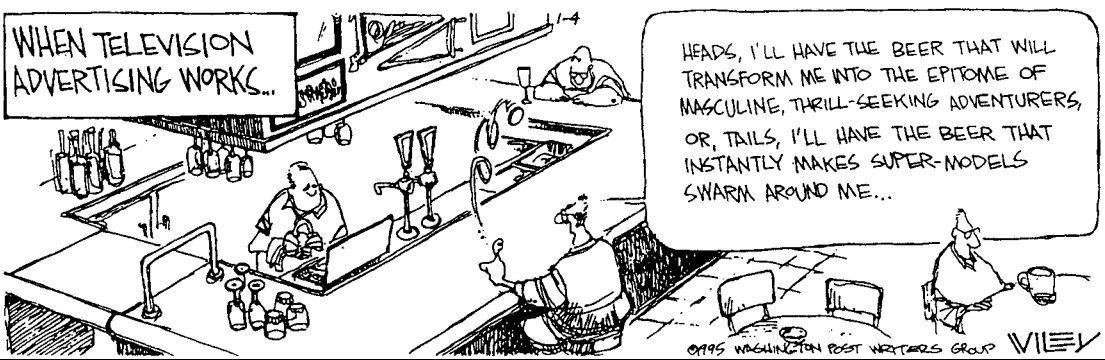
"Old Rock Bock" - by Mike Fertsch

This beer was the Second Runnerup for Best of Show at the 1st Annual Boston Homebrew Competition!

for 3.0 gallons

Grains:	3 pounds + 10 ounces Belgian pilsner malt
	1 ounce German Gersten Farbmalz
	4 pounds + 5 ounces munich malt
	12 ounces dextrine malt
	12 ounces crystal malt (40L)
Hops:	all Hallertau Hersbrucker plugs (alpha = 2.9%):
	0.75 ounces for 60 minutes
	0.75 ounces for 40 minutes
	0.50 ounces for 20 minutes
	0.25 ounces at knockout
	estimated bitterness = 24 IBU
Yeast:	Weihenstephan GL36 Yeast from Wort Processor Yeast bank
SG:	1.084
FG:	1.022
Mash:	126 degrees for 30 minutes
	158 degrees for 60 minutes
	165 degrees for 5 minutes
Boil:	boil 75 minutes

Brewer's Notes: This was a good German doppelbock in late 1993. No joke!



Extract Contest

It is a common opinion among all-grain brewers that extract beers are inferior and often have an extract 'tang' to them. But do they, or are all-grain brewers just more experienced and hence do the small things that make better beer?

Among several items that were kicked around at last weeks business meeting, it was decided that the Worts will hold an "Extract Beer' contest.

The exact details have not been ironed out - we will do so at the next club meeting. Here are some guidelines that we came up with, however, and I would appreciate any comments that you might have:

- The beer must be made from extract, either liquid, dry, or both.

- OG is limited to 1.055 or less.

- Other fermentables (sugar, honey, syrup, etc) may be freely used, as long as the OG limit is observed.

- Up to 1 lb of specialty grains may be added. These grains *cannot* be diastatic, i.e, they cannot contain enzymes. Permissible grains would include chocolate, black patent, roast barley, crystal malt, special B, oatmeal, etc., but not malted wheat, aromatic, biscuit, munich, vienna, etc.

- Any type of hops, yeast, spices, etc. may be used.

The club will pick a date/location and hold a blind taste-off, attendees would vote for their favorite beer(s) made to the above specifications. Prizes (probably gift certificates, though Jeff Flood suggested bags of malt!!) will be awarded to the top three finishers.

What do the club members think of this, and when would be a good date to hold the contest?

No joke!

Celis Brewery News Flash!!!!!

The Miller Brewing Co. has bought a controlling share of The Celis Brewery. They state that they are not going to change the day to day operations but will assist in expansion plans and promotional material. An article from the NY Times read:

"Miller Brewing's Wheat Beer"

The Miller Brewing Company is Milwaukee has bought a controlling interest in Celis Brewery, in Austin, TX, known primarily for its wheat beer. Celis will be one of the brands in a new division of Miller Brewing Called American Specialty and Craft Beer Company. Pierre Celis, the Belgian-born founder of Celis, said the agreement would enable his company to take advantage of Miller's marketing and distribution network without changing the quality of Celis.

We have been told that local distribution of Celis beers will continue to be by Bill and Nancy Erskine International Beverages.

BJCP Test to Be Given in Boston

There will be a BJCP exam given in Boston on Sunday, May 7th, at 1 pm at a location TBD. Steve Stroud will administer the test and will also hold two study sessions in April in preparation for the exam.

Advance registration and a non-refundable deposit of $10 is required. The cost of the exam is $50 with a 40% discount for retakers.

For further information on this BJCP exam, contact Steve Stroud 617/396-6822 pr email to stroud@hydra.polaroid.com

Uses of Radiation in the Brewery

by Chris Campanelli

Hey Homebrewers! Want your beers to be pasteurized without flavor loss? Tired of sanitizing those pesky cord-spun filters? Had enough gastrointestinal problems due to beer with live yeast?

Well then you need the Homebrewer's Irradiation Unit (tm)!

A spin-off of food irradiation technology, this totally self-contained portable unit is a homebrewer's dream! The scientists at NukeBru Corporation have spent hundreds of man-hours in design and development in order to come up with this solution to all of your sanitation needs.

It's fast and it's easy. Just pass your carboy, Cornelius keg, or bottles of beer through the Homebrewers' Irradiation Unit (tm) and zap those brewing yeasts, bacteria, wild yeasts, and other nasties with a lethal dose of Gamma radiation in seconds - it's just that simple! No more chemicals, no more caustic solutions, and it eliminates wasting water on mundane rinsing.

But wait - there's more! The Homebrewer's Irradiation Unit (tm) is versatile as well as lethal! It can be used to sterilize empty bottles, kegs, and fermenters. You can also use it to sterilize your yeast culturing equipment as well as wort starters!

Best of all, The Homebrewer's Irradiation Unit (tm) is affordable! Not $50, not $30, the Homebrewer's Irradiation Unit (tm) is only $19.99 + shipping if you act now!

So why wait? Why settle for sanitized when you can have sterilized? Be the first homebrewer in your club with a beer void of all life - order today! Call 1-555-NUKEBRU right now - operators are standing by! Mastercard, Visa, and AmEx accepted.

NukeBru Corporation - "Where no solution is too small!"

Book Review

Der Vierte feste Toiletteneinrichtungsgegenstand, by Dr. Werfen Speien, published by Kotzen Verlag, Ausladen, Germany.

Reviewed by Ralph Hurley

From the bacchanalia of ancient Rome to the beer halls of modern-day Bavaria, Dr. Speien traces the history of the "fourth fixture" as it parallels the rise, fall, and rise again of the Holy Roman Empire. Details of

design and construction throughout the ages are provided, along with illustrations from period sources, including photographs of vases depicting rituals surrounding the fourth fixture's uses, architectural plans, illuminations from medieval manuscripts, songs of the Minnesingers, and other literary references.

Unlike previous books on the subject, in which the same old material is regurgitated again and again, Dr. Speien pours forth a new fount of colorful, meaty information. As someone whose name is synonymous with the subject, I find myself in an appropriate position to review this book. I highly recommend this lavishly illustrated, large format volume, which should be equally at home on one's coffee table or bathroom, perhaps even next to your fourth fixture, should you happen to own one.

AHA Dumps BJCP Program

From the home office in League City Texas, it's:

Steve Daniel's Top Ten reasons the AHA dumped the Beer Judge Certification Program

10. Needed more space in Zymurgy for pictures of Charlie Papazian.

9. Hadn't given the AHA Board of Advisors a good screwing in a couple of years.

8. New promotional idea: Free "National" status with every new AHA membership!

7. Charlie's had enough of them snooty judges dissin' Black patent malt.

6. AHA employees got upset when they found out that BJCP *really* stood for Blow-Job for Charlie Papazian.

5. Much lower profit margin on judging than T-shirts and bumper stickers.

4. Charlie thinks that the less people know about beer the more likely they'll be to use those crappy recipes in his books.

3. Why should AHA officers have to take some dumb test when they can just appoint themselves as Master Judges!

2. All beer tastes the same after the third one anyway. Hey, 50 million Bud drinkers can't be wrong!

And the #1 Reason why the AHA dumped the Beer Judge Certification Program:

Charlie heard voices that he'd been chosen to be Supreme Commander of the homebrew universe!

From the BJCP Database Administrator:

I'M IN CONTROL NOW!! I now have possession of the official BJCP database. This means that I have all the real power in the program now. So, it is time to announce my bloodless coup. Announcing the formation of Chuck's Beer Judge Program (CBJP). Tired of this nonsense about representation and independence? Sick of difficult, time-consuming exams? Weary of the slow accumulation of experience points? Bored of advisors? Looking for a program based on benign dictatorship and questionable accounting practices? The CBJP structure is as simple as it is elegant. All existing BJCP judges are now CBJP judges at their current BJCP rank. All future ranks promotions are based on the following scale:

Recognized	$25
Certified	$50
National	$100
Master	$200 (free pin)
Grand Master	$400 (free silly hat)
Ultra Master	$800 (free large silly hat)

That's it! All you have to do to progress through the ranks is send me cash in the above amounts. Note that you can't skip a rank payment, so if you want to go from Recognized to Master, you must pay $350 ($50 + $100 + $200).CBJP is of course non-profit as all revenues will be used to send its charismatic founder (me!) on vital fact-finding tours of the far corners of the earth, especially Amsterdam.

Dalton Does Doppelbock!

The Worts picked their entry for the AHA's Club Only club contexct last month. This time, it is Bocks, that Spring beer from Germany. Winning the local tasting, and representing the Club is Tim Dalton from North Reading. Congratulatins, Tim! First and Second runnerups were Ron Vavruska and Jeff Flood.

So the current Wort Prcoessor of the Year (WPOTY) rankings are:

Tim Dalton	10
Mike Fertsch	4
Marc Midura	3
Stiv Stroud	3
Bob Gorman	2
Jay Hersh	2
Michael Biblyk	2
Cynthia Flamm	2
Laura Conrad	2
Gregg Kushmerek	2
Stu Tallman	2
Ron Vavruska	2
Scott Keohane	1
Dean Goulding	1
Ed O'Riordan	1
Jeff Flood	1

This is based on several AHA Club-only contests and the Wort Processor Clone contest.



4TH ANNUAL JENNINGS LA-TEX BAYOU RENDEZVOUS

in beautiful Jennings, Louisiana

A chance to mingle with homebrewers from Boston, Louisiana, Mississippi, Texas, Alabama, Oregon, and to enjoy handcrafted homebrewed and microbrewed beers, eat Monster Crawfish, and participate in the Jennings La-Tex Bayou Rendezvous Olympics Games. In addition, Fred Eckhardt will be a special guest.

FEATURING: Gregory Marcantel, Mayor of Jennings and candidate for Lt. Governor, will entertain with Cajun humor, as well as starting the club games for the traveling La-Tex Trophy.

Date: Saturday and Sunday, May 20 & 21, 1995

Place: Oil & Gas Park I-10 and State Road #26, I-10 Exit #64 Jennings, La.

Lodging: Holiday Inn in Jennings, Louisiana I-10 Exit #64. Room Rate is $39.20 per room. Call 318-824-5280 for reservations and mention that you are with the Homebrewers Rendezvous. Up to 5 persons per room, and you must make your own room reservations.

Games: The Jennings Traveling Trophy will be awarded to the club who wins the most games. All clubs are encouraged to participate. The games will include grain grinding, tug-o-war, issy dizzy stick game, keg toss, 3 person ski team, fast beer drinking, bottle filling and capping and others. The gaming chairman from each club will help with the game rules and details.

Travel: Each club is responsible for travel to the Rendezvous. The Foam Rangers are scheduling a bus, as are the Crescent City Homebrewers. If you are interested in bus transportation, please contact Peter Caddoo. Crescent City Homebrewer Bus Ticket: $30.00 This is for round trip bus fare from New Orleans to Jennings and back with a stop in Baton Rouge. This trip will include: Irish Coffee in the bus yard, beer and food on the bus.

Food: Crawfish Boil at the Park: about $12; Snack & Dessert Table: Requesting a small dish from each member. Evening meal at pool side with beer: about $10

T-Shirts: about $12. This commemorative shirt features the beer club, the events of Jennings, and much more. Our friend the Mayor is running for Lt. Governor, and the design will show our support.

50/50 Raffle: This will be for all clubs with the club's share going to the winning club by a final drawing.

Registration: Contact: Peter Caddoo at 504-861-4954 or mail to 3820 B State Street Drive; New Orleans, LA 70125-4254

Puzzle - German Brewing Towns

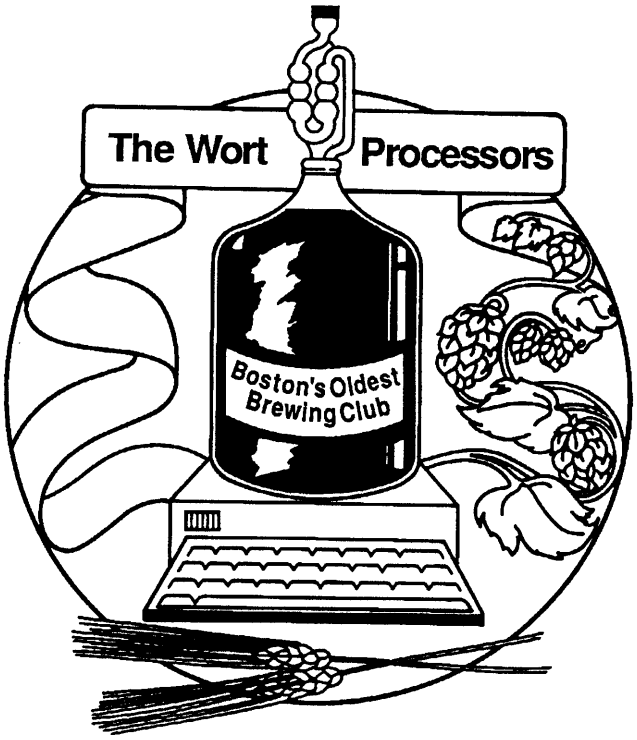
Springtime is here, and the German beer season is beginning. To set the mood, find the German beer towns in the matrix below. The words go horizontal, vertical and diagonal, forward and backwords. The remaining letters answer the question "What do Germans say when they drink beer?" Answer is given next month.

The hidden words are:

ALTENMUNSTER
ANDECHS
BERLIN
BREMEN
COLOGNE
DORTMUND
DUSSELDORF
FRANKFURT
FREIBURG
HEIDELBERG
KARLSRUHE
KARLSTADT
KIEL
KOBLENZ
KRONENBURG
KULMBACH
LINDAU
MANNHEIM
NURNBERG
PADERBORN
STUTTGART
ULM
WURTZBURG

The matrix:

E K I T N R O B R E D A P
F R O D L E S S U D G K N
R O E A N D E C H S R U T
E N G T C O L O G N E L R
I E R S S N I L R E B M U
B N U L I N D A U P N B F
U B B R E H U R S L R A K
R U Z A B R E M E N U C N
G R T K O B L E N Z N H A
R G R E B L E D I E H O R
M L U T R A G T T U T S F
S I W D N U M T R O D L T
L E I K M I E H N N A M A



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