# Brewprint

*The Newsletter of The Boston Wort Processors*

Volume VIII, Number 7 July 1995

## ANNUAL WORT PICNIC IS A SUCCESS!

On Saturday, June 24th, the Boston Wort Processors held their annual picnic at Ron and Jeanne Vavruska's home in Acton. Unlike last year with its hot and incredibly humid weather, this year Mother Nature cooperated and the weather held steady. We were treated to a lovely warm summer day (with just a few mosquitoes!!).

People, food, beer, and cider were in abundance. We had many styles of brew to choose from, including light pilsners, ciders, cysers, porters, brown ales, strong ales, pale ales, IPA's, weizens, helles, bitters, and more!! An all-time record number of Cornelius kegs (18) of beer attended the picnic and were freely sampled by the Worts and their guests. There was a plethora of great food: smoked baby Pterodactyl (steamed w/ ginger and scallions), blistering chili and salsa, freshly grilled burgers and dogs, salads and pastas galore, fresh cakes, cookies, and Guinness stout ice cream to finish it all up. Folks, it was all great! Let's do it again next year!

The day's festivities included lots of volleyball, bocce, swimming, basketball, and that annual favorite "ChimayHunter!" Beer Volleyball (where every player held a mug of beer in one hand while playing volleyball) was brought back by popular demand and only a few glasses were spilled! An addition to this year's festivities included an enthusiastic game of "Cindy L'eweBall", wherein club Mascot Cindy L'ewe volunteered to replace the ball and was enthusiastically volleyed back and forth across the net by a rowdy group of slightly inebriated picnic'ers (*I have the negatives for incriminating photos from this activity - send blackmail money to Steve Stroud!!!*)!

The winners of Chimay Hunter were Bob Gorman, Greg Kushmerek. Luckily for the rest of us, they shared their good fortune!

Many thanks to everyone who brought food and beverages. Special thanks go to Jeanne and Ron Vavruska for hosting the picnic once again and to Bill Slack for playing the role of food organizer! We all had a wonderful time!

### CLUB CALENDAR

compiled by Steve Stroud

| | | |
|---|---|---|
| Jul 8 | Sat | Joint Wort/BFD meeting, Chelmsmooo, MA |
| Jul 14-15 | | All-grain Brewing Seminar; 7 - 10 pm, Smuttynose Brewing Co., Portsmouth, NH. $40 Randy Whisler @ 1-800-392-4792 |
| Aug. 5? | Sat | Weiss is Nice Taste Off; Location Needed |
| Aug. 6 | Sun | Wort Processor meeting; Jeff Flood/Ellen Au, Dorchester, MA; 1 pm |
| Aug 12 | Sat | Annual Wort Processor Pubcrawl |
| Aug 12 | Sat | 7th Annual Beer and Sweat Keg-Only contest Oldenburg/Drawbridge Complex, Ft. Mitchell, KY. Tim Thomas (513) 221-3388 or tbird@iglou.com |
| Aug 14 | Sat | Weiss is Nice, Club Entry Due; Boulder, CO |
| Sep 8 | Fri | Wort meeting; Harvard Sq., Cambridge, MA |
| Sep 16 | Sat | 1st Annual NE Homebrewers Jambeeree; Greenfield, MA |
| Oct 6? | Fri | Wort meeting; location needed |
| Oct 7? | Sat | Annual Wort CiderO'Fest |
| Oct 13-14 | | Dixie Cup!!! |
| Oct 23 | Sat | Best of the Fest, Club Entry Due; Rolling Meadows, IL |
| Nov 18-19 | | OBP 24-hours Beer Tasting; Antwerp, Belgium. Sarah White, 617/270-9303 |
| Nov 11? | Sat | Second Annual Spam and Beer Tasting |
| Dec 4 | Sat | Renowned Brown, Club Entry Due; Fargo, ND |
| Jan 13 | Sat | First Annual Wort Processor Battle Tux & Deb Dress Lounge Lizard Slither |

## OLD BUSINESS

*Minutes from the June meeting*

The meeting was opened by Vice President and Esteemed Editor of the Month Tim Dalton, who was presiding in the mysterious absence of President Steve Stroud.

Due to the early starting time of the meeting the business session opened with a much lower than usual attendance. Tim quickly ran through the usual items of importance: welcoming new members, beer style of the month, homebrew critiquing, search for a Brewprint editor.

Upcoming events were next mentioned: Summer Picnic, Pub Crawl, Yankee Jamboree, Nation Homebrew Competition, Extract Brewing Contest.

Ed O'Riordan the Paraphernalia Guy was missing in action so no report was given. However, a couple of members mentioned desire for a Pub Crawl T-shirt. Perhaps one based on the Battle Tux theme would be appropriate.

Yeast God Seth Cohen brought his usual excellent array of yeasty beasties. Seth discussed his private plans to move into the commercial world of yeast culturing. People wished him well and wondered if we would ever see him again.

Mike Fertsch the Treasurer reportedly didn't know how much money the club has. Which means we have too much and it's time to throw another party.

Club Libeerian Greg Kushmerek discussed the status of the library. The subject of overdue library books was of paramount discussion. Many people favored public humiliation and vindictive acts of aggression. It was then decided that the Libeerian should proceed at his own dissection.

Tim Dalton expressed the recent apathy in Buddy Brewing. Some mentioned that a more organized effort would be needed while others though things should ride for the summer. Either way people who wish to brew wheat beers this summer are encouraged to contact Tim to connect with other area brewers.

Meeting site planning was brought to our attention. The club is searching for spacious back yards to be used during the summer months for outside meetings on Sundays. A roof in Harvard Square was mentioned and people thought that was a hot idea. It was next noted that the July meeting will be held as a joint meeting with BFD in Chelmsmoo.

Last on the agenda was an open floor, several people fell in: A letter from Jay Hersh about the BJCC was passed around, a SPAM can spontaneously appeared, Mike Biblyk mentioned that Marty's Liquors is going to start importing beer and is looking for insight from the club as to what to import and discounted presales orders are being offered.

At one point a discussion of a phone tree used to discriminate club information was raised. Several people poo-pooed this concept. WortLine was mentioned as an existing and valuable tool. Three new members showed intention of joining WortNet.

And then we all drank and frolicked in beer. --BOB-O

## NEW BUSINESS

*Agenda for the*
*Saturday, July 8th meeting*

The next Wort Processor meeting will be held on Saturday, July 8th at the home of Greg Kushmerek's parents in Chelmsford. **Directions to the meeting site are given on page 7 of this newsletter**. The meeting starts at about **2 pm** or whenever you manage to get there!

**PLEASE NOTE**: ALL ATTENDEES ARE EXPECTED TO BRING THEIR OWN TASTING GLASS! CHAIRS ARE NEEDED ALSO!

✔ SOCIALIZING - This is a joint meeting with BFD; we're going to sit back, kick up our heels, and take it easy. Prez Stiv may have a few words to say.

✔ OPEN FLOOR - Whomever

✔ Anything else? If you have an item of major importance and want to place it on the agenda, please call Prez Steve @617/396-6822 in advance of the meeting.

## MEETING SUGGESTIONS

Here are a few points to make the meeting a success for all of the members!

1. Bring more beer than you drink.
2. Bring more food than you eat.
3. Clean up more than you mess up.
4. Bring a chair if you want to sit down.
5. Bring your own tasting glass.
6. Try and give constructive comments on others' beers as you sample them.
7. Try and talk to strangers at the meeting. They won't be strangers for long.
8. Thank the hosts for their efforts, and consider leaving some beers for them as thanks.
9. **DON'T DRIVE WHILE INTOXICATED!** We want to see you at the next meeting!

## WPOTY STANDINGS

Current standings in the Wort Processor of the Year competition are:

| | |
|---|---|
| Tim Dalton | 3 |
| Mike Fertsch | 2 |
| Steve Stroud | 1 |

These standings are based on club results from the first AHA club-only competitions, Rauch Roundup. Still to come are five more club-only contests (Hail to Ale and Bock is Best) as well as the Extract Homebrew contest later this summer as well as the Biblyk Challenge Clone contest sometime next Spring. The winner will be announced at an official ceremony at next May's meeting. Good luck to all of you!



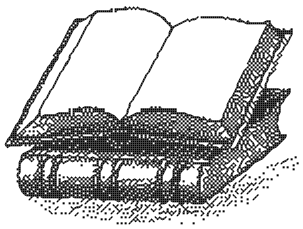
## RAUCH ROUNDUP RESULTS!!

From the Worts' Home Office in Ithaca, NY, it's:

*CLOSE, BUT NO CIGAR!!!*

**Tim Dalton**'s Rauchbier made it to the Best of Show, but ended up 4th or 5th. The judges thought it was too big and malty for a traditional Bamberger. Hmmmmm. Anyway, here are the results:

The winner was Mark Taylor (Verdigris Valley Homebrewers Assoc.) with a foreign-style stout, second went to Ray Francisco/Bob Regent (Bay Area Mashers) with a cherry-smoked brown porter, and third went to Larry Roth (Cedar Rapids Assoc. of Zymurgy and Yeastology with a smoked "other".



## LIBEERIAN'S REPORT

Libeerian Greg Kushmerek reports several timely returns to the Worts' libeery. Greg Roody has returned *Scotch Ale* and James Cox has returned *Pale Ale*. both are now available for your reading and brewing pleasure!

Greg also reports that several interesting new books have shown up in local homebrew stores and he is readying a list of possible new purchases for the Wort libeery!

## WELCOME!!

Every month we like to welcome new members into the Worts.

This month, please welcome **John Ciolfi**., who joined after last month's meeting. We hope to see you at many more meetings in the future!

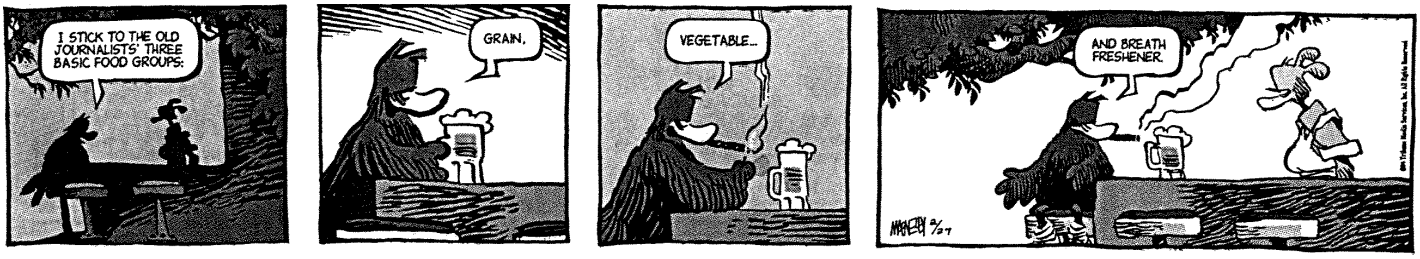
## WEISS IS NICE TASTING

The Worts have not yet decided when or where we will hold the club taste-off for the AHA's next Club-Only contest (WEiss is Nice), but we expect it to be during the first week of August (you still have time to brew your wheat beer!!) We will try and let everyone know the taste-off details at the next meeting. If you can't make the meeting, details will be posted on WortLine as soon as they have been finalized.

# BEER'TOONS!



**Oh my God, it's Cindy L'ewe!**




## MAILING LIST COORDINATOR'S REPORT

For everyone's information, here are the current mailing list totals:

- 76 Full members ($20)
- 13 Household members ($30) - 2 members, 1 Brewprint
- 9 Adjunct members ($12) - Brewprint only
- 3 Complimentary subscriptions
- 4 Newsletter exchanges
- 4 Sample copies

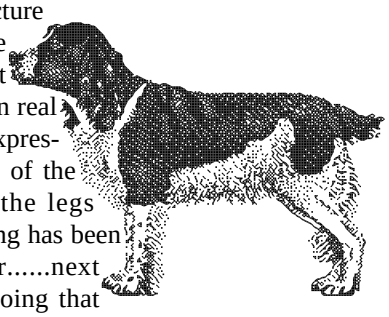
---

- 109 copies total mailed last month

# FLAT DOG ALE

Are we sitting comfortably? Then I'll begin...

To witness the proof of the story you need to visit Raby Castle in Durham County, England Raby Castle is the ancestral home of Baron Barnard and is still occupied but open to the public, as many stately homes are. The story goes that, sometime back (a century or two), one of the Baronesses had a Cavalier King Charles Spaniel which was much loved as a pet and companion. When the dog died, the Baroness wanted to keep it in some way, so.....first you need to picture a tiger skin rug - I'm sure most people have at least seen these in films if not in real life - head intact, glazed expression on face and the skin of the body laid out flat with the legs spread-eagled as if the thing has been run over by a road-roller.....next you imagine somebody doing that to a Cavalier King Charles Spaniel and then stitching it onto a satin lap rug - I urge anybody to go and see it for themselves - it is at the same time the most funny, sad and bizarre thing that I have ever seen. It was actually laid out on the floor as they had no other way of displaying it, but the image that gets me going is what it must have looked like draped over the Baroness's lap. And we sometimes wonder why the British have a reputation for being eccentric?



In memory of this little dog (name unknown), I invented a commemorative ale. Whenever anybody sampling it asks "Why's it called Flat Dog"? I get to tell the story. The ale is dark, almost black, and is quite smooth to match the dog's coat. As long as it is conditioned correctly, one thing that it doesn't have in common with the dog, is that its not flat. :)

OK - you've read the story, now drink the ale.

**FLAT DOG ALE**

OG 1040 FG 1010 ABV 3.9% 35 EBU

7.5 lb Pale Malt (90%)
13.5 oz Chocolate Malt (10%)

2.8 oz Goldings (Start of boil)
0.7 oz Saaz (Last 10 minutes)
1 tsp Irish moss (Last 15 minutes) (Optional)

Mash Liquor 9.5 qt
Mash temp. 65 deg C
Mash time 90 minutes
Boil time 2 hours
Initial volume 6.5 gallon
Final volume 6 gallon
Yield ~ 28.5 pts/lb/gallon

# BREWING WATERS

Several months ago I asked for tips on the characteristics of brewing waters for various styles, and got several very helpful responses. Below, I list the collected data, all as noted below the table. I hope this info proves as useful to others as it has to me.

Quick comment--it can be argued that these days modern breweries treat their water away from that of the old days, but I would suggest that because the classic styles developed in these brewing cities largely before such practices came to the fore, adjusting our waters to match these profiles is defensible.

Now for The Data:

| City | $Ca^{++}$ | $CO_3^{--}$ | $Cl^-$ | $Mg^{++}$ | $Na^+$ | $SO_4^{--}$ |
|---|---|---|---|---|---|---|
| Burton 1 | 268 | 275 | 36 | 62 | 54 | 638 |
| Burton 2 | 270 | 197 | 40 | 60 | 30 | 640 |
| Burton 3 | 295 | 300 | 25 | 45 | 55 | 725 |
| Dortmund 1 | 225 | 221 | 60 | 40 | 60 | 120 |
| Dortmund 2 | 250 | 550 | 100 | 25 | 70 | 280 |
| Dublin 1 | 119 | 156 | 19 | 4 | 12 | 53 |
| Dublin 2 | 118 | 319 | 19 | 4 | 12 | 54 |
| Dusseldorf | 40 | | 45 | | 25 | 80 |
| Edinburgh 1 | 140 | 140 | 34 | 60 | 80 | 96 |
| Edinburgh 2 | 120 | 225 | 20 | 25 | 55 | 140 |
| Koln | 104 | 152 | 109 | 15 | 52 | 86 |
| London City | 90 | 82 | 10 | 6 | 22 | 24 |
| London Well | 52 | 104 | 34 | 32 | 86 | 32 |
| Munich | 75 | 148 | 2 | 18 | 2 | 10 |
| Pilsen 1 | 7 | 14 | 5 | 2 | 2 | 5 |
| Pilsen 2 | 10 | | 3 | 4.3 | 3 | 4 |
| Vienna | 200 | 118 | 12 | 60 | 8 | 125 |

Data sources:

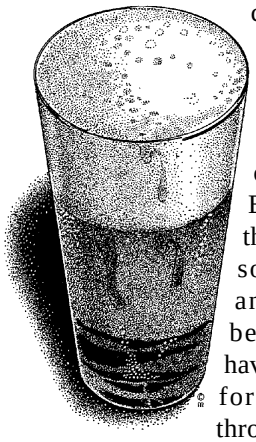
| | |
|---|---|
| Burton 1 | "Brewing & Malting Science", 1:206, Hough et al. |
| Burton 2 | "Pale Ale", p58, Foster. |
| Burton 3 | Papazian, Homebrewer's Companion |
| Dortmund 1 | "Brewing Lager Beer", p55, Noonan |
| Dortmund 2 | Papazian, Homebrewer's Companion |
| Dublin 1 | "American Handy Book", 2:790, Wahl-Henius, 1902 |
| Dublin 2 | Al Korzonas |
| Düsseldorf | Source Unknown |
| Edinburgh 1 | "Fermentation Technology", p. 13, Westermann and Huige |
| Edinburgh 2 | Papazian, Homebrewer's Companion |
| Köln | Bob Bloodworth, HBD 26 Jan 95 |
| London City | "Fermentation Technology", p. 13, Westermann and Huige |
| London Well | "Fermentation Technology", p. 13, Westermann and Huige |
| Munich | "Brewing Lager Beer", p55, Noonan |
| Pilsen 1 | "Brewing Lager Beer", p55, Noonan |
| Pilsen 2 | "American Handy Book", 2:790, Wahl-Henius, 1902 |
| Vienna | "Brewing Lager Beer", p55, Noonan |

# LOW GRAVITY BREWING: ENGLISH MILD

❖by Darryl Richman❖

I have been asked about my technique for making Milds.

I like low gravity, so-called "session beers" because they are great for social occasions where it feels comfortable to have a glass in your hand, but nobody really wants to get out of control. The British have made this a longstanding social tradition, and low gravity beers in general have been the norm for their styles throughout this century. (This is in part why they have become so restive with recent price rises that make their pints about $2-$2.50, and why they are so upset at short pours, where the government has basically said they won't prosecute publicans who shave 5% from each pint.)



But even lower gravity beers than the 1.035-1.040 bitters come from the industrial revolution and the large coal mining industry that was needed to feed it in the last century. These beers, called Mild Ale, usually have gravities in the low 30s, and even down into the high 20s. (There are a few examples of milds into the 1.045 range, but they are the exception that proves the rule.)

What really distinguishes Mild from bitter is that Mild has low hop bitterness. Mild is usually darker than bitter, but there can be substantial overlap in the amber range. Some Milds have distinctive hop character in the nose and flavor, but usually the bitterness they have -- when they have it -- is derived from roasted malt. This can give Milds a nutty character, which can be pleasing with a distinctive and fruity yeast. Brains' Dark (1.035 OG) from Cardiff is a fine example of this type of Mild.

I made a large batch of Mild last year -- almost 25 gallons -- easily, on my half barrel system. I brewed 12 gallons of 1.073 wort and then added 13 gallons of boiled, cooled, aerated water to my primary fermenter. (BTW, this was a 32 gallon food grade plastic "trash can" open fermenter.) In order to keep the body and flavor of the beer up, I boiled for almost 2 hours, and my mash went for saccharification at about 158F. I also chose to use Wyeast 1028, which has a very distinctive, woody character, so that the beer wouldn't turn out bland and uninteresting.

**THE MILD ONE**

Soft Seattle water
8.75 gal for mash in with 4.5 gm $CaCO_3$, 4 gm $CaCl_2$, 2 gm $MgSO_4$

8 lbs. US 2 row
17 lbs. Dewolf-Coysins Pale Ale
3.5 lbs. Scottish Crystal (~35 L)
2 lbs. Crystal 70L
1.25 lbs. Chocolate

Sparge with 8 gal. untreated soft water. Boil off 3.75 gal. during two hours, adding ~24 IBUs of Kent Goldings hops (based on the final volume of the beer, in this case it was 170 gm of 6% alpha acid pellets).

The yeast starter was stepped up twice, with a quart and then a half gallon of wort starter. The primary finished in 4 days at 60F, and I racked into carboys for a week of clarification before kegging.

The FG was 1.010, for a batch of beer that was about 3.2% by volume, or about 2/3rds the strength of a standard beer. It was a dark brown in color, with a sweet initial palate and a (relatively) full body and a dryish finish. The yeast character showed through in the middle, although there wasn't a lot of fruitiness, probably due to the low fermentation temperatures.

Because there is so much variety in the various beers sold in the UK under the name Mild (and for that matter, in Scotland as 60/'), this is hardly definitive of the style. I've only tasted about half a dozen Milds over there, and I know that I will be more thorough about it eventually. The best time to go, if that is your inclination, is during May, when CAMRA has their "May is Mild Month" campaign, and many brewers release special Milds just to take advantage of it.

# A WINNING BHC RECIPE

**BELGIAN STRONG ALE**
by Rich Lenihan

8 lbs Briess 2-row pale malt
3 lbs German Munich malt
1 lb DeWolf-Cosyns Caravienne
1 lb Lyle's Golden Syrup
1 oz. Hallertauer hops
1 oz. East Kent Goldings hops
Chimay yeast - cultured from bottle

Mash all grains at 156 F for 2.5 hours
Sparge
Bring wort to boil for 15 minutes, then add Golden syrup
When syrup is dissolved, add 1 oz Hallertauer hops
Continue boil 15 minutes more, then add 0.5 oz EKG hops
Continue boil 15 another 15 minutes, then add 0.5 oz EKG hops
Boil for 30 minutes
Chill wort
Pitch yeast

OG 1.067
FG 1.014

Brewer's notes: This beer took 2nd place in the Boston Homebrew Competition last winter (category Belgian Strong Ale). It was one year old at the time. I still have a few bottles left and it is only reaching its prime about now.

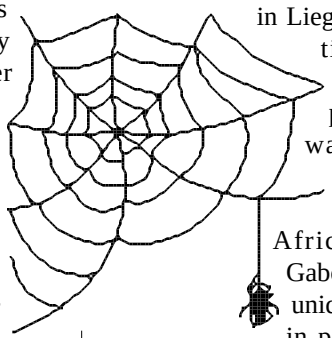


# BROUWERIJ DE TROCH

❖by Mike Sharp❖

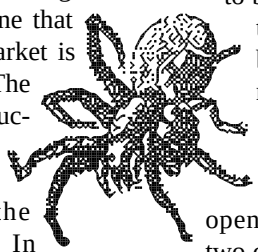
Northwest of Brussels, in very picturesque countryside, is the small town of Wambeek. It is this town that has been home to the DeTroch brewery for at least the last two hundred years. Brouwerij De Troch is the producer of the Chapeau line of lambics being imported to the U.S. by All Saints Brands of Minneapolis.

A 19th century land-use plan of this region mentions a brewery owned by Petronnella De Troch. Even older records indicate that her father, Pieter De Troch, was running a brewery on the same site in the late 18th Century. Petronnella married Egidius De Troch and in 1898 their son Louis took the family business over. Louis married J. De Neve, and their son, also a Louis, inherited the brewery and farm in 1936. The same Louis married M.L. Van den Moortel. Their nephew Jos Raes and his wife M. Vanderhasselt took on the family tradition in 1974 and have been running this rare craft brewery ever since.



My wife and I where lucky enough to be able to arrange a visit at Brouwerij De Troch during our honeymoon in April1995. After driving past the brewery a few times we eventually spotted the sign and pulled into the driveway. This lead us into a small courtyard formed by a beautiful old farm house and its associated out buildings.

We where met by Mr. Raes and invited into the office to begin our visit. While in the office we discussed what direction Mr. Raes felt the market was taking. It shouldn't surprise anyone that the bulk of the lambic market is for sweetened lambics. The brewery is currently producing 6000HL per year of which the majority is sweetened to satisfy the desires of this market. In addition, a small amount of gueuze and kriek are available at the brewery in their unsweetened forms.



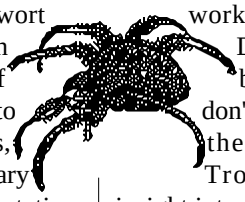
Brouwerij De Troch is currently supplying the European, United States, and Japanese markets with their line of Chapeau products. This very diverse line includes a gueuze, faro, kriek, framboise, peche, fraise (strawberry), mirabelle (plum), exotic (pineapple), and tropical (banana) lambic. The last few fruit beers are unique to Brouwerij De Troch and there is a story behind each. The fraise and mirabelle lambic where originally produced for festivals; the strawberry festival in Liege, and the plum festival somewhere in France. The pineapple lambic was produced at the request of an importer for the African country of Gabon. Now all of these unique lambics are kept in production to differentiate this brewery's products from the other lambic brewer's products.

While touring the brewery we had the opportunity to discuss the methods used by Brouwerij De Troch in making lambic. Production starts as one would expect, with a turbid mash [1,2] of malt and unmalted wheat. Four extractions from the grain are made to yield enough wort to fill the kettles. Here the wort is boiled for 4 to 5 hours to yield a finished wort with a density of five Belgian degrees (a specific gravity of 1.050). The wort is then allowed to cool in shallow vats, or coolships, where it also picks up the necessary organisms to begin its long fermentation. After cooling, the wort is then run into a tub to allow the worts from each coolship to blend into a consistent product. From this tub the wort is then pumped into barrels of 600L capacity where fermentation takes place.

The brick building and equipment used for wort production dates to the opening of the brewery. This includes two coal fired kettles of 2600L and 3500L respectively, as well as a mash tun who's rakes are belt driven in a method that reminds me of early industrial revolution technology. This equipment gives the brewery a 12000HL/year capacity.

After a one year fermentation the young lambic is ready for mixing with older lambics to form the Chapeau gueuze. In the case of kriek, the young lambic is mixed with cherries and allowed to work for another 5 months before bottling. After bottling, both of these products are cellared at the brewery for a further 7 to 8 months to allow proper conditioning.

For some of the more exotic fruit lambics like the mirabelle, fruit syrup and fructose, a sugar, are blended with the young lambic just prior to bottling and this mix is then force carbonated during bottling. The syrup is similar to a fruit puree from which some amount of water has been extracted. Having the fruit in this form allows finer control over the final flavor without having to worry about diluting the lambic substantially. Since the syrup and fructose is still quite fermentable when dilute, the bottles are pasteurized immediately following filling. This pasteurization also allows the character of the syrup to be preserved. If pasteurization did not occur, the majority of the flavor and aroma from the syrup would be stripped off by the fermentation of the sugars in the syrup.



To be more precise about the process of working with fresh single juices, Dr. Mussche [2] provides some basic information. While I don't know if this exactly matches the process at Brouwerij De Troch, it does provide some insight into the process. To lambic of 6 to 12 months of age, 25 to 35% juice is added. This blend is then filtered, bottled and force carbonated, and then pasteurized to stabilize the product. The bottles may then be cellared to allow the flavors of the lambic and the syrup to blend.

Now certainly some purists reading this must be objecting to syrups, sweetening, and pasteurization. To those I would point out that while it may not be to their personal taste, this is where the largest market for lambic is. By producing lambics for this market, breweries such as

❖ *continued next page* ❖

❖ *continued from previous page* ❖

Brouwerij De Troch are able to survive and also to continue producing much smaller quantities of unsweetened gueuze and kriek for sale at the brewery. While I got the impression that Mr. Raes would prefer producing the more sour lambics, this is a matter of economics.

Market trends and personal preferences aside, it is important to note that no technology is being lost by producing sweetened lambic. Both the sweetened lambics so popular in the market now, as well as their more sour brothers, start with the same base beer. Regardless of the product to be produced, the starting beer is lambic. I am confident that Mr. Raes is quite capable of producing excellent lambic of both forms.

As a compliment to their already extensive line, perhaps we can convince All Saints Brands to bring in a small quantity of the unsweetened gueuze and kriek for sale as a specialty connoisseur item? This would be invaluable to those trying to understand the full breadth of the lambic style. Tasting both versions side by side lends substantial insight into the style as a whole.

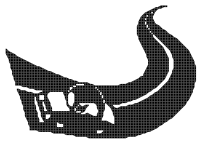
I would like to thank Mr Raes for taking the time to talk to me about his perception of the market, and his techniques for making lambic. I can think of no better way to spend the day than talking about lambics with a brewer of this style. I would also like to acknowledge the help of his son as interpreter when the need arose and to thank All Saints Brands for helping to arrange our meeting.

Refs:

1. Sharp, Brasserie Cantillon trip report, Lambic Digest #603, May 14, 1995
2. Mussche, Where the Wild Yeasts are!, Lambic Digest #612, Mat 30, 1995 [as transcribed by M. Sharp from Homebrew U III notes]

## DIRECTIONS TO THE JULY 8TH MEETING:

The meeting, as most of you probably already know, is at 43 Cambridge Street in Chelmsford, MA. This is about ten minutes from Route 3, and the directions from there once you get off are the same.



Here goes: coming from the north or south, get off Route 3 at Treble Cove Road in Billerica. At the end of the off-ramp, take a right. Follow this road for about a mile and a half until you arrive at a four-way intersection with a fire station on your right. Take the right.

You are now on Route 4. Follow this road for about two miles. You will pass a farm stand/building on your left, and then come to a four way intersection with a blinking red/yellow light suspended in the center. Go through this intersection straight (you won't come to a stop sign at that second intersection). A half mile or so beyond the intersection is a sign on your right saying "Chelmsford."

This sign marks the descent of a long hill. Halfway down the hill on your left, you will see a forked entranceway. This is Cambridge street. Take the left and follow it all the way to the end. The last house on the right prior to where Cambridge Street ends and Mt. Auburn street begins is #43. Look for a white and blue house with a red garage door and a mailbox on the end of the driveway with faucets on it. It's at the top of a small hill. Find somewhere to park and come on in! The phone number there is 508-256-4244.

**The Boston Wort Processors** are a society dedicated to furthering the art of homebrewing and to the enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for one year for a full membership and $12.00 for an associate membership. Sample and back issues are $2.00 each.

The opinions expressed are those of the editor/secretary and staff and do not necessarily reflect those of the Boston Wort Processors.

CLUB OFFICERS:

| | |
|---|---|
| **PRESIDENT:** | Steve Stroud |
| **VICE PRES/ &CLUB CONTACT:** | Tim Dalton |
| **SECRETARY AND MINUTE-TAKER:** | Pete Langlois |
| **TREASURER:** | Mike Fertsch |
| **LIBEERIAN:** | Greg Kushmerek |
| **NEWSLETTER EDITOR:** | Steve Stroud (this month but never again) |
| NEXT MONTH'S **NEWSLETTER EDITOR** | Tim Dalton |
| **THIS MONTH'S GUEST PUBLISHER:** | Mike Fert$ch |

CONTRIBUTORS & AUTHORS (Thanks!):

Mike Sharp, Stiv Stroud, Tim Dalton, Bob Gorman, Darryl Richman, Mike Fertsch, Greg Kushmerek

All articles contained herein (except those taken from other sources) can be republished without approval as long as proper credit is given to The Boston Wort Processors. We welcome letters, opinions, suggestions, articles, etc. from our members and readers. Correspondence and submissions for next month's *Brewprint* should be sent to: **The Boston Wort Processors**, P.O.Box 397198, Cambridge, MA 02139-7198. For more information, call WORTLINE at (617) 547-5113 ext. 900 or call VP/club contact Tim Dalton at (508) 664-9976.

***INSIDE THIS ISSUE:***

ARTICLES:


| | |
|---|---|
| Annual Picnic fun | 1 |
| WPOTY Standings | 2 |
| Rauch Roundup Results | 3 |
| Flat Dog Ale | 4 |
| Brewing Waters | 4 |
| Low Gravity Brewing | 5 |
| Belgian Strong Ale | 5 |
| Brouwerij De Troch | 6 |

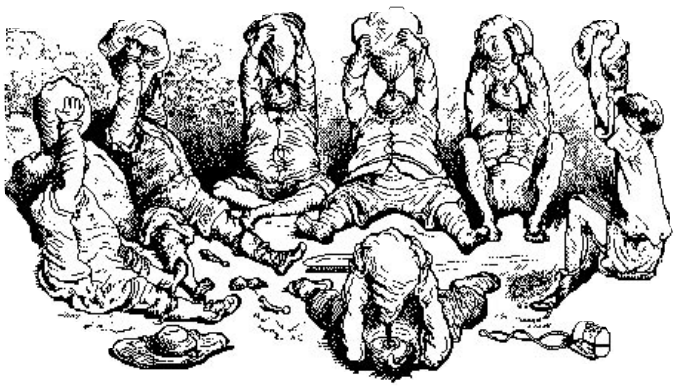

REGULAR FEATURES:


| | |
|---|---|
| Club Calendar | 1 |
| Old/New Business | 2 |
| Various reports | 3 |
| Libeerian's Report | 3 |
| Beer 'Toons | 3 |
| Directions to the Next Meeting | 7 |
| Table of Contents | 8 |
| Really Ugly Postmark | 8 |


**THE NEXT MEETING WILL BE HELD ON:**

Saturday, July 8th, 1995; 2 pm
at
Kushmerek's
43 Cambridge Street
Chelmsford, MA
508-256-4244

Featuring:
**SUMMER FUN AND SOCIALIZING WITH BREW FREE OR DIE!**



Full directions to the meeting are on page 7.

From:
The Boston Wort Processors
P.O. Box 397198
Cambridge, MA 02139-7198

***TO:***

**FIRST CLASS MAIL**