Brewprint

The Newsletter of The Boston Wort Processors

Volume IX, Number 10 October 1996

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Club Calendar *Compiled by Steve Stroud*

Oct 3-5 - The Real Ale Festival and Homebrew Competition, Chicago, IL. (312) 665-1300 or 71261.705@compuserve.com. http://www.mcs.net/~shamburg/cbs/raf.html

Oct 4 Fri - Wort Processor Meeting; Boston Beer Company, Jamaica Plain, MA. 6:30 - 8 pm; style is Octoberfest Contact Peter Langlois, Prez de Jour; <pete@wort.org>

Oct 6 Sat - Puddle Dock Homebrew Competition, Portsmouth, New Hampshire. Entries due Sept. 28. Contact David Drapcho at (603) 433-4771.

Oct ??? - Best of Fest Club-Only Competition; Entries due Oct. 21. Location and time TBD. Contact Peter Langlois, Prez de Jour; <pete@wort.org>

Oct 13 Sun - Wort Cider Picnic, Anderson Fruit Farm, Westwood, MA; 1 pm. $5/head + side dish. Rain or shine! For more info and to RSVP Contact Greg Kushmerek @ (617) 484-0948 or gwk@world.std.com.

Oct 18-20 - 13th Annual Dixie Cup Homebrew Competition, Houston, TX Contact: Sean Lamb, slamb@ghgcorp.com, (713) 992-5661 http://129.106.15.103/FRHC/FoamRangers.html

Oct 19 Sat - Cape Cod Homebrew Festival, Buzzards Bay, MA. Contact Mark Duffley at 508/771-8061

Nov 1-3 - 19th Annual 19th PINT Bock beer festival; Beurs van Berlage, Amsterdam. Fri 5-11pm, Sat 12noon-11pm, Sun 12noon-7pm. Info:tel. +31 252 522909.

Nov 2 Sat - Central New England Homebrew Competition, AHA SCP, Worcester, MA. Entries due Oct. 24. Contact Chip Jarry at (508) 892-1683.

Nov 8? Fri - Wort Processor Meeting; location TBD. Style is Barleywines! Contact P. Langlois, pete@wort.org>

Nov 9 Sat - 3rd Annual Rhode Island International Beer Exposition; RI Convention Center, Providence, RI; 1 - 5 pm & 7 - 11 pm (2 events); For ticket inquiries (401) 274-3234; <ri_beerexpo@realbeer.com> www.realbeer.com/ri_beerexpo/

Nov 16 Sat - 3rd Annual Spam and Beer Tasting, Time and Place TBD. Contact P. Langlois, <pete@wort.org>

Dec 2 - Belgian Blockbuster Club-Only Competition, Contact James Spence at (303) 447-0816 ext. 121. james@aob.org.http://www.aob.org/aob/zymurgy/clubcomp.html #belgian

Dec. 7 Sat - Western NE Homebrew Competition; Deerfield, MA Contact Charlie Olchowski, 413/773-5920

Minutes of the September 8th meeting

Prez Pete promptly called the meeting to order at 3:16 pm. Pete thanked our gracious hosts, the North East Brewing Company, for their hospitality in having us as guests.

Upcoming events include the Cider Picnic on October 13th. Paul Correnty will be the Chef du Jour and Greg Kushmerek is the Food Coordinator. Cider orders need to be placed in advance through Paul, who reported that this year's crop appears to be of good quality and abundant. The cider will be pressed from a mixture of orchard apples, Northern Spy, and Baldwin. Prices will probably be similar to last year (~$3.25/gallon). Wort Club Officers have agreed the club will once again donate a keg of German Oktoberfest beer to the cider picnic. Rumor is that the OFest will be Paulaner this year.

Another upcoming event is the Franklin County cider festival, to be held on November 2nd. More info will follow in Brewprint next month. The festival includes a tour of the many cideries and apiaries in Franklin County (Massacusetts).

The Meeting's Style of the Month was cider/cyser/mead, and plenty was tasted! Paul Correnty gave a brief oration on cider and its production. Lately he has been exploring cider variations involving the fermentation of fruits in addition to apples. He has also been using sweet mead yeasts, and indicated that these yeasts seem to leave his ciders a bit sweeter.

Prez Pete announced that next month's meeting will be held at Boston Beer Company's brewery in Jamaica Plain on Friday October 4th. The meeting will start promptly at 6:30 pm and we must vacate the facilities by 8 pm. The meeting will continue at Doyle's and/or Midway Cafe.

Sarah's Charity Wit tasting collected over $100 and the proceeds were evenly divided between the Pine St. Inn and the St. Francis House, two worthy local charities. Pete wrote a nice cover letter that was sent along with the charity checks.

Upcoming homebrew competitions include the Puddleduck Competition in Portsmouth, NH (Oct. 5th), the Central NE competition in Worcester (Nov. 2nd), and the Western NE Competition in Deerfield (Dec. 7th). Entries and judges are needed for all of these, more details can be found in this month's club calendar.

Nominations for Club Officers will be taken at next month's meeting. Please consider running for office; we need everyone's support to continue making this a successful club.

Seth Cohen aka Yeast God delivered a handful of interesting yeasts for our brewing pleasure. There were 8 or 9 assorted varieties from the RTP cultures as well as 4 experimental yeasts that Greg Kushmerek brought back from a recent trip to England.

Once again the Social Committee was absent and useless.

Jeff Flood reported the imminent arrival of Stout by M. Lewis. Seth reported that the latest Scientific American has an interesting article on beers from ancient Egypt.

Bill Slack 'volunteered' to edit the next issue of Brewprint; there was much joy and merriment. (Bah! Humbug! -Ed)

And then we all sampled some great homebrews, ciders, and meads, and took a nice tour of NEBC's brewing facilities.

The Month for Octoberfest Beers

by Brett Schneider

It's time once again for the enjoyable task of drinking your favorite Octoberfest beers. Unfortunately, all those would-be brewers looking for the recipes on usenet to make their own versions of this tasty delight have found that drinking time does not relate to brewing time. Octoberfests and Maerzens are lager beers originating from the Munich area of Germany. Lagers require lower temperature fermentations (48 to 55F) with progressively lower lagering temperatures (34 to 42F), which means homebrewers without temperature controlled brewing equipment need to brew their beers during the winter months when their cellars are the coldest. But all is not lost as there are many fine commercial brews of this style available.

The origin of Octoberfest has been credited to brewer Gabriel Sedelmayer of the Spaten Brewery in Munich. Spaten Ur-Maerzen is an adaptation of a Vienna style lager and it's characteristics are a direct result of the water available in Munich traditionally used for these lagers. Malt types are traditionally Vienna and Munich with small amounts of toasted grains but may also include crystal (40L), cara-pils, oats, and wheat. The later grains will contribute to a fairly dry finish.

The hops are balanced with the malts to prevent the beer from tasting 'too sweet', but are not prominent in the flavor or aroma and do not linger. German Hallertau hops are the standard but most noble hops are acceptable (Northern Brewers, Tettnanger, Perle, and Cascade can be found in common recipes). There should not be noticeable fruitiness, esters, or diacetyl tastes. Color is usually dark gold to amber or deep copper. O.G. will range from 1.050 to 1.065 and the alcohol content will be 4.5 to 6.5%. The low hop rates will result in IBU's from 20 to 30.

Several fine commercial beers are available including Hacker-Pschorr Oktoberfest, Paulaner Oktoberfest, Gosser, and Wurzburger Oktoberfest. Local or micro brewed examples are Harpoon Oktoberfest, Catamount Octoberfest, and Samuel Adams Octoberfest. The Sam Adams beer does not get the typical high praise of other Boston Beer Company brews and I have never been very fond of any of the Catamount beers but then that's why we have so many to choose from.

Nomination of Officers by Prez Pete

Hello to All

This is the time for all good Worts to come to the political need of their club. In other words, the time for elections for the 14th set of Wort Officers is upon us, and it is time to consider who we would have leading the club through 1997.

The Offices and Duties are roughly as follows:

President - Conducts club meetings, coordinates agenda items, coordiantes the actions of other officers and cabinet members, tries not to make a *big* fool of him or her self in representing the club.Takes the responsibility for everything not generally delegated to someone else (this ranges from getting Brewprint out, to finding locations for meetings and tastings, to schmoozing with the local beer establishment.

Vice President - Club contact. Conducts meetings in the absence of the President. Assists as requested.

Treasurer - Maintains the club finances. Prepares quarterly reports listing expenditures and maintains the club checkbook. Takes dues and other revenues. Pays the bills. (In the past, the Treasurer has maintained the club mailing list, but I think that will be brought up for discussion at the October meeting. I advocate that this fall to the club Secretary.

Sccretary - Records minutes from club events. Maintains the club mailing list and provides labels to the Brewprint editor (proposed.) Cleans out the club PO Box, on occasion.

Libeerian - Maintains the club libeery. Brings the libeery to meetings. Records who has what, and makes it clear when it is due back. Tracks down literary deadbeats. Looks for new additions to the libeery, makes reccomendations to the membership, and acquires the additions.

Cabinet Positions (appointed by the President)

Competition Coordinator (for the Boston Homebrew Competition)

Yeast God - Maintains the club yeast bank

Webmaster - Maintiains the club website

Brewprint editor - This has been done on a month to month basis over the past year. It takes about 10 hours to assemble and put out a copy of Brewprint. I would very much like to see several of us volunteer to do an issue or two at the beginning of the year so that there is not a crisis each month regarding who will do this. I have found that unlike previous years, editing brewprint dows not mean that you have to write a series of articles. It really does refer to assembly and coordination, as the amount of content available is ever increasing.

Brewprint Publisher - Important, but not hard to do. Take the Brewprint originals and make about 110 copies (a copy center job.) Fold and staple (we have an electric stapler) and label and post the finished Brewprint(s). Put them in the mail no later than the Saturday before a meeting.

So please, consider if there is something here that you would like to do, and ask someone to nominate you. Or better, find someone that appears willing to participate, and show your confidence in them by nominating them!

Or just Volunteer to Do Things. It's your club, and what you make of it is what it is.

Directions to the October Meeting

This month's meeing will be held at the Boston Bee r Company's Brewery in Jamaica Plain , MA, on Friday, 4 October, from 6:30PM to 8PM. The meeting is expected to flow naturally to Doyle's and the Midway.

The Samuel Adams Brewery
30 Germania Street
Boston, MA 02130
Tel. (617) 522-9080

Driving:

Take the Expressway I-93 just south of downtown Boston to Exit 18 (Massachusetts Avenue). Bear left off the ramp onto Melnea Cass Boulevard. Continue straight on Melnea Cass Boulevard to the 8th 1 stoplight. Take a left onto Tremont Street. (Note: Tremont Street eventually becomes Columbus Avenue.) Continue straight on Tremont to the 11th stoplight, then take a right onto Washington Street.

Take your 4th right onto Boylston Street. Continue straight on Boylston Street for two blocks, then take a left on Bismark Street. Watch for the "Samuel Adams" signs.

Public Transportation:

Take the Orange Line subway "T" outbound towards Forest Hills. Exit at the Stoney Brook stop. Above ground, take a left onto Boylston Street and go straight. At the first set of lights, take a right onto Amory Street. Take your first left on Porter Street and look for the "Samuel Adams" signs.

My Beer Vacation by Greg Kushmerek

Part 2, Portsmouth and Oxford

I left the sweeping countryside and high hedges of Cornwall for Portsmouth where Julian's brother, Adrian, had just completed graduate school.

In the drive over, I desperately looked for an Eldridge Pope pub as the Pope brewery is based in Dorchester, Dorset. Dorchester was a few too many miles out of the way for a stop (isn't that always the case, though?) and we decided not to risk the other latest fad in England: family brewpubs. Just as we were hungry, family brewpubs were everywhere! I've gone into restaurants more than once and requested a table in the smokeless, kidless area.

Portsmouth, England, very much has a college-town feel to it. Adrian's apartment reminded me of many a college bachelor's pad from decor (Pamela Anderson is quite the rage in England), to the mound of dishes and stolen pub glassware patiently sitting next to the sink. Around the corner was a whole series of pubs, off-licenses, and restaurants with quite reasonable prices.

It was in Portsmouth that I finally discovered that I actually *do* like Indian food (especially biriyani, if my spelling is correct) andthat Guinness is pushing hard to expand in the English market. The third trend in English pubs is Irish Bars. Politically this isinteresting as the English are quite upset with the IRA. However, the English have not transferred their hatred for the Irish political violence in their country to Irish culture.

Guinness is trying to capitalize on the current trend in Irish pubs, and at one event you could get a free pint of Guinness at 8:00 PM with another to follow if you answered a marketing survey. Was it better there than here? The Guinness was well poured and quite good, but I'm happy to say that you don't have to leave Boston for a better pint of Guinness (and I have been to Dublin and the Guinness brewery).

Of all places to have this Guinness, though, was at a Firkin's. Firkin is a relatively new brewpub chain in England. Each Firkintries to keep a local flair to the facility with the Porstmouth chain calling itself the "Fuzz `n Firkin". Why fuzz?

It just so happens that the Fuzz `n Firkin inhabits an old police station. Moreover, each Firkin's brewer is allowed freedom indesigning recipes. Steady business and certain cost thresholds are their only requirements. My friends somehow managed to convince the Fuzz `n Firkin that I was someone worthy of time and respect, and set up a one on one between me and the head brewer.

In general, a Firkin's brewery looks very much like an American brewpub. The brewery has all stainless steel equipment with a 5 bbl capacity conveniently situated behind large glass panes where everyone can see it. The base water comes from the tap and they treat it with acid and salts (acid in the hot liquor tank and salts in with the grist). They use Marris Otter 2-row malt, torrified wheat, carapils, and crystal in their beers. The brewery is not set up for step infusions, and the brewer doesn't see a need for them anyway. He uses an infusion mash for an even ninety minutes.

The Firkin's hopping uses Progress hops for bitterness and aroma. They have two hops additions using whole leaf directly in the kettle and do not have a hop back (an early addition is supposed to help in reduce foaming in the kettle). An interesting point was that they aerate the hot wort in a closed environment immediately before sending it to the wort chiller. Fermentation typically takes a few days, and they only use their yeast once. For every batch, a central yeast lab grows up a couple of liters of yeast and sends it to them right before they brew.

As for the beer, it's excellent. The Stout was mine and the brewer's favorite (I scored some serious brownie points when I told him it was my favorite, that's how I found out it's his too). It had a nice creamy head with good color and clarity. There was some malty sweetness with a well-rounded roastiness that stayed well into the finish. The roastiness and hops bitterness in the finish lingered quite pleasantly in balance.

I asked the brewer what, in his opinion, was the difference between a porter and a stout. He told me that traditionally a brewer made both from the same mash: the strong beer (first runnings) became the stout while the weak beer (later runnings) became the porter. Concerning hopping: the lower gravity beer was supposed to allow for higher hops utilization, thus why a porter had more hops bitterness.

My next stop in the Portsmouth area was at Gale's brewery, formally known as the George Gale & Co. Ltd. The Hampshire Brewery. Established in 1847, they have an attractive brewery just outside of Portsmouth. Their brewer, Malcom Irving, is a graduate of the brewery program at the University of Edinburgh (in Scotland). Malcom sounded out of place in the about-as-far-as-possibly-south of England, but he looked quite comfortable with his brewery. Although quite busy (and having spent the morning suffering through some corporate video), he whisked me through the facility.

Gale's is fortunate in that they have a well on premises that lets them keep their costs down. They use Marris Otter 2-row barley as their base malt as well as some torrified wheat and crystal malt. Their tun is 3 ton copper monster built in 1925 (most likely

from Cornish copper) that they use for single step infusion mashes. While they could do step infusions, Malcom doesn't see the point.

Traditionally, British brewers have used upwards of 15% of adjuncts in the kettle. Gale's falls within this category, but they are considering dropping their cane sugar adjunct as the cost for sugar is rising to the point of it being more expensive than malt. Their hops consist of a mix of Challenger and Fuggles for bittering and Goldings for aroma hops.

Gale's still uses open fermentation for all of their beers, and their yeast strain is something that they started propagating in 1950. Currently they have a foundation grow up a new sample each month, but their in-house lab provides much of the yeast that they use in their batches. Malcom told some of Gale's history where one brewer was unable to keep the books balanced (it seems there were missing funds). One day workers discovered the head brewer face down and stone dead in the fermenter; I resisted the urge to ask if the incident added body to the beer. Gale's not only makes real ale, this year they brewed a special twenty-fifth anniversary ale for the CAMRA. It was available at the Great British Beer Festival, but I got to try some in their quality control room. The maltiness was wonderfully aggressive, and for a strong ale there was little of an alcoholic burn.

The rest of my stay in Portsmouth consisted of throwing an Aerobie across the Portsmouth's commons (much to the astonishment of the locals) and of an evening that ended in a disco since disco's have extended licenses to midnight. Thankfully, they aren't open any later!

From Portsmouth I travelled to Oxford to stay with more friends, see the sights I've watched in Inspector Morse episodes (including his favorite pubs), and to visit the Morland brewery in Abingdon. Oxford is an old university city and is part of the Thames valley. Thus it has many tourists, young people in residence, and a good number of good pubs. The local beer is Morrell's, brewed a couple of streets over from High Street.

I found Morrell's brewery by accident; upon leaving the train station where I'd just called work (to hear how they wanted to move up aproduction schedule and wished I was there), I happened to catch a whiff of sweet boiling wort that had a good dose of hops. Following my nose, I discovered the brewery in a side street. Unfortunately, they weren't able to help with a tour that day. To their credit, they did return a call two days later, but I couldn't fit them in my plans by that point.

Around Oxford, I found three pubs worth repeat business: the Turf Tavern off of Holywell Street. They have good beers on tap, and while I was there they had a special selection of Belgian, Czech, and US beers. The tavern borders an old 13th century city wall, and hitting your head as you walk in seems to be customary. They have two patios, with the one in back being next to a cafeteria-style restaurant with a good selection of food.

Another pub, the King's Arms, served an excellent selection of Young's beers. An official Young's ale house, I enjoyed a number of their bitters there. They too have good pub food. The King's Arms is right across from Oxford College, at 40 Holywell Street.

The last pub, the Three Goats Heads, is a Samuel Smith's house. They have the stout on tap (as well as their bitter). It's all real ale, and the prices are astoundingly cheap (1.20 pounds sterling, as opposed to the 2 pounds you may easily pay elsewhere). I didn't try any food there, and the bar may be a little too loud for some.

Next segment: Morland's and CAMRA!



Mead Magic Results by Jeff Flood

The results of the mead magic club-only competition are as follows:

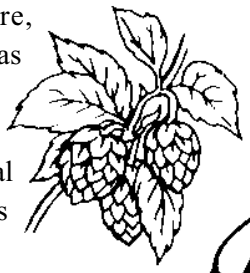
1st Place Hal Buttermore of Ann arbor, Mich from the Ann Arbor Brewers Guild with a still melomel (strawberry)
2nd Place Lee Gross of Alanta, GA. from the Covert Hops Society with a still metheglin (mulling spices)
3rd Place Kevin L. Mc Clory of Franklinville, N.Y. from the Allegheny Libation Education and Recreation Society (ALERS) with a sparkling melomel (blueberries and willamette hops)

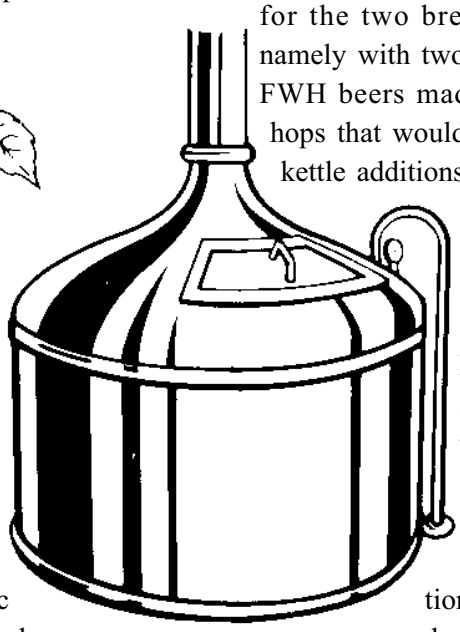
I received an over-all score of 32 with my still braggot.

First Wort Hopping

Contributed by Steve Stroud

In the latter part of 1995, Dr. George Fix posted to the Home Brew Digest about a process he had recently come across described in the brewing literature. Since then much interest in the procedure has arisen. The process is called First Wort Hopping (FWH), and it refers to the practice of adding hops to the brew kettle, into which sparged runnings are collected, at the beginning of sparging. The idea is that the hops soak in the collecting wort (which usually runs out of the lauter tun at temperatures ranging from 60 to 70C depending on one's setup) for the duration of the sparge, and the volatile hop constituents undergo very complicated reactions, producing a complexity of hop bitterness and aroma that is obtainable no other way. In general, this procedure, which originated in Germany, has been used in Pils type beers. However, it is possible that the procedure might also be beneficial for other styles as well; this remains to be determined.





First Wort Hopping Summary

The original article on which Dr. Fix reported appeared in the brewing journal Brauwelt International, by Preis, Nuremberg, and Mitter; vol IV, p. 308, 1995. In this write-up the intention is to summarize the main points of this article so that brewers can at least get some idea what the basic data look like; from here the experimentation at the homebrew scale will undoubtedly provide more insight on how this process might best be used for our beers.

Summary of the Article

1. Introduction. First wort hopping was used extensively at the start of the century but mainly in order to enhance bitterness rather than aroma. It was recognized that the higher pH of the wort (as opposed to later in the boil) had a positive effect on utilization, combating the effects of losses from coagulation on break material. The higher pH of the first runnings enhances isomerization of alpha acids. Other attempts were made to actually hop the mash (!!); other early efforts involved running the sparged wort through a hop filter-- a "hop front" instead of a hop back. DeClerk steeped the hops in 50C water before adding to the wort (to remove "unpleasant" stuff); a later worker used 70C water. Both reported enhanced aroma qualities.

2. Experimental Procedures. Two different breweries produced the test brews, Pils types, that make up the subject of this article. The two breweries make a slightly different version of Pils. No mention was made in the article whether the beers were products of decoction or infusion mashes. At each brewery, the FWH beer was brewed with a reference beer alongside. The FWH and Reference beers at each brewery were done under controlled conditions, identical ingredients, pitching rates, etc., and differed only in the way they were hopped. The reference beers were hopped in the customary fashion for the two breweries under consideration, namely with two late-kettle additions. For the FWH beers made in both test breweries, the hops that would have been used in these late-kettle additions were instead dumped into the boiler once its bottom was covered with wort; no stirring--they just sat there while wort was sparged on top of them. Brew A (total hopping: 13.0 g alpha acid per hectoliter of cast wort) was first-hopped with 34% of the total amount added--Tettnang and Saaz that were typically used in aroma additions at the end of the boil under normal conditions. Brew B (total hopping: 12.2 g alpha acid per hl wort) used only Tettnang, but 52% of the total hop amount was used as First Wort Hops. No late-kettle aroma hopping was done in either brew. Brew A was boiled for 90 minutes and Brew B for 80 minutes, both at atmospheric pressure.



3. Tasting panel results: the FWH beers were overwhelmingly preferred over the reference beers in triangular taste tests (i.e., each taster was given three beers, two of either the reference beer or the FWH beer, and one of the other, and had to correctly identify which two were alike before their preference results were incorporated in the database). 11 of 12 tasters of each beer preferred the FWH beer. The main reasons given for the preference: "a fine, unobtrusive hop aroma; a more harmonic beer; a more uniform bitterness."

4. Analytical results--bitterness: The FWH beers had more

IBU's than did the reference beers. Brew A: Ref beer was 37.9 IBU, FWH beer was 39.6 IBU. Brew B: Ref beer was 27.2 IBU, FWH beer was 32.8 IBU. This should come as no surprise, since more hops were in the kettle for the boil in the FWH beers than in the Reference beers. Prior to fermentation, the worts from both breweries showed the following features: the FWH wort had substantially more isomerized alpha acids, but less non-isomerized alphas. This was particularly true of Brew B, which had a higher proportion of first-wort hops. Nevertheless, the bitterness of the FWH beers was described as more pleasing than the (slightly weaker) bitterness of the reference beers.

5. Analytical results--aroma: For the aroma compounds, very distinct differences were measured (gas chromatography) in both the identities and concentrations of the various aromatic compounds between the FWH beers and the reference beers. Because the precise nature of the effects of aromatic compounds on beer flavor are very complicated, it cannot be said with certainty just why the various measurements resulted in the overwhelming tasting preference, but clearly something is going on here. Even though the reference beers had higher *absolute amounts* of most of the aroma compounds, again the FWH beers got higher ratings for overall pleasure.

6. Final comments: each brewery needs to experiment with its own setup for determining what sort of first-wort hopping is best for it. But the alpha-acid quantity should *not* be reduced, even if one gets more bitterness than one would get in the usual way. The tasting panel results seem to indicate that the bitterness in the FWH beers was fine, and mild--i.e. there is little harshness that can appear in a highly bittered beer. If the hops are reduced to compensate for the extra IBU's one gets from the first-wort hops, then the whole benefit of doing it might be lost. The recommendation is to use at least 30% of the total hops as first-wort hops--basically, this means adding the aroma hops as first-wort hops rather than late kettle additions.

To quote the article: "...But we recommend that first wort hopping be carried out with at least 30% of the total hop addition, using the later aroma additions. As far as the use of hops is concerned, the alpha-acid quantity should not be reduced even in the case of an improved bitterness utilization. The results of the tastings showed that the bitterness of the beers is regarded as very good and also as very mild. A reduction of the hop quantity added [to compensate for the presence of more hops early in the boil, it is clear from the context of the preceding paragraphs] could result in the bitterness being excessively weakened, and the good "hop flavor impression" could be totally lost."

To give an example recipe of how FWH is used, here is an Export recipe:

HIGH TEST
by George Fix

This is a pale lager roughly in the export style. Its uniqueness comes from an old German practice of "first wort hopping"; that is, adding aroma hops at the very beginning rather than the end. Remarkably, I find that this leads to a more pleasing aroma! Of all the beers I brew, this one has the best record in competitions in terms of the ratio of awards to competitions entered. The use of the new Ultra variety is a recent change for me. I find that this hop has an elegant and sophisticated taste and smell that is favorably accented by the first wort hopping.

INGREDIENTS
Makes a 13.5 gal (50-liter) batch

20 lb Durst pils malt
4 lb D-C Munich malt
2 oz Ultra hops (FWH)
1 oz Czech Saaz hops (FWH)
2 oz German Spalt select hops (60 minutes)
2 oz German Hallertau Traditional hops (60 minutes)
Yeast W-34/70 or W-206

Original gravity 13.5°P (1.055)
Final gravity 3.0°P (1.012)

PROCEDURE

Mash crushed grains in 8 gallons of water (high Ca++ levels are desirable) at 122° F (50° C) for 30 minutes, 140° F (60° C) for 30 minutes, and 158° F (70° C) for 30 minutes. Recirculate until runnings are clear. Add the Ultras and Saazers to the brew kettle in a nylon bag, and start collection of the first wort. Sparge with 8 gallons of water at 169° F (76°C). I remove the hops just before the wort hits a boil; however, in traditional practice they are removed after the first wort is collected.

Boil for 1.5 hours. Add German hops after 30 minutes. Pitch yeast. ferment to gravity endpoint at 46°F (8° C). This should take 9-10 days; longer times are usually a result of inadequate wort aeration and/or yeast underpitching.

Maturation: 6 weeks at 32-35° F (0-2° C).

Treasurer's Report

by Mike Fert$ch

This is probably the most boring article in Brewprint all year. No one reads it, but we print it because we have to. I am happy to report that 23% of the Club income gets spent on beer, about the same as my personal income.

The 1995-1996 Wort Processor Fiscal Year comes to a close on October 31, 1996. I am happy to report that the Club is in good financial shape, with $1701 cash in hand as of 23 September. This compares to $1939 at the same date in 1995, and $1086 in 1994. Much of the $237 loss during the last 12 months is due to the purchase of 1/2 gross of T-shirts. As shirts get sold, the Treasury will benefit.

As usual, most of our income is from membership dues. This year, we had several sucessful raffles, offsetting expenses for several club Picnics. As usual, Club dues pay for many membership benefits, including Brewprint and additions to our excellent homebrew library. In addition, our dues sponsor several intra-club contests. These contests feature Club-supplied beers as standards, as well as prizes for WPOTY and Clone contest winners. We welcome new ideas on activities for next year.

A list of income and expenses follows.

Income	=	2011.
Dues	=	1680.
Raffle	=	331.
Expenses	=	2249.
Brewprint	=	811.
Paraphernalia	=	536.
Picnics	=	348.
Club Contests	=	320.
Other	=	115.
Supplies	=	110.
Library	=	99.
Meeting Room	=	70.
BHC	=	(160.)

At the October Wort Processor meeting, we usually discuss the budget, expenses, and determine the membership dues. I will propose keeping the dues at the same level as last year - i.e. $20 for Full membership, $30 for household membership, and $12 for adjunct (newsletter only) memberhips. If we maintain similar activities and expenses as in the past, we should continue to be in good financial shape.

Don't forget, dues are due on November 1! Pay the Treasurer at the October or November meeting, or send a check to the address on the cover of this newsletter.

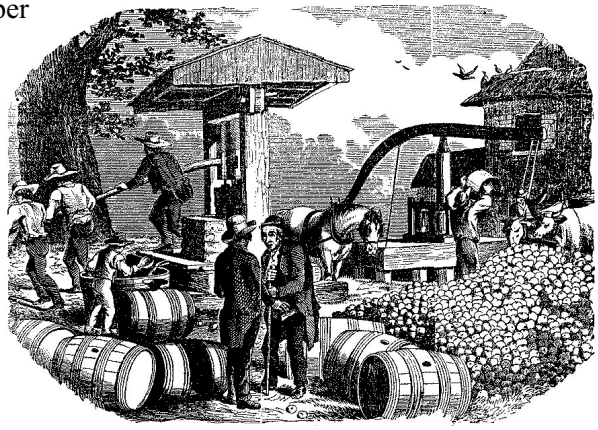
Annual O'CiderFest is October 13

Don't forget our special Cider Picnic/Octoberfest celebration to be held on Sunday, October 13. All the details were given in last month's Brewprint but to review:

Price is $5/person. Everyone welcome. Bring a side dish. The club will provide great food and commercial Festbier. Please bring your homebrewed beer, cider, mead, etc. Location is Anderson Orchards in Westford MA. all the details are on the Wort homepage or call any club officer.. Greg Kushmerek has volunteered to once again collect payments and coordinate the food. You can mail your $5 check (per person) to him at the following address:

Greg Kushmerek, 19 Mangano Ct.
Watertown, MA 02172-1040

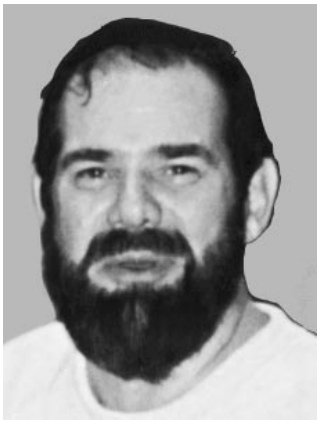
Greg is online at gwk@world.std.com



Confessions from the Editor

Being somewhat new to the joys of newsletter editorship, I find I have committed the cardinal sin of creating an edition of Brewprint with an odd number of pages. Since this is hard to produce on paper that is printed on both sides, one must produce another page of material or delete one, or leave a blank page. None of the material sumitted to me deserves to be yanked and with the publisher banging down my door, I don't have time to write anything. So, I have decided to to treat you to some of the delightful graphics Bob Gorman has available for download.

Editing the newsletter wasn't all that hard, in fact, it was a lot of fun. I would like to encourage everyone to try it. Quite easy, once you do it. Besides, you can put your picture in the paper.



Bill







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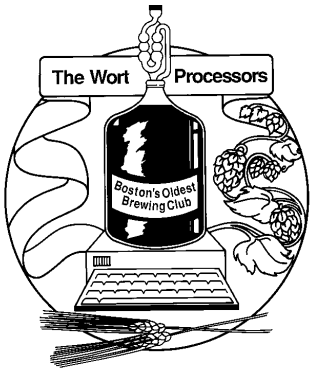
The Boston Wort Processors is a society dedicated to furthering the art of homebrewing and to the responsible enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for one year (full membership) and $12.00 per year (associate membership). Sample and back issues are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

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Vice President/Club Contact:	*Greg Kushmerek*
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Publisher:	*Ken Jucks*

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Pete Langlois	*Jeff Flood*	*Greg Kushmerek*
George Fix	*Ken Jucks*	*R. U. Kidding*

All articles contained herein (except those taken from other sources) can be republished without approval providing that proper credit is given to The Boston Wort Processors. We welcome letters, opinions, suggestions, articles, etc. from our members and readers. Send correspondence 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 contact club contact Pete Langlois 508.785.0413. Internet: http://www.rsi.com/wort. Cheers!



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TO:

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