Brewprint

The Newsletter of The Boston Wort Processors

Volume X, Number 1 January, 1997

Lounge Lizard Slither II Set For January 25th

by Sally Beddow

If you love a man in uniform (and who doesn't?), there is no better uniform than a tuxedo. At the 2nd **Wort Processor** Battle Tux/Deb Dress Lounge Lizard Slither, the tuxedo is the uniform *du soir*. Rent it, buy it, drink in it: just get one to wear for the big night. Ladies, it's time to use those old bridesmaids outfits (or wear something elegant).

When: Saturday, January 25, 1997 (!!)

Itinerary: Last year started at 5 and I wanted to start at 6, so the compromise will be 5:30 P.M. We'll have about an hour to *hang* at each place with fifteen minutes travel time to the next stop.

Transportation: Taxis are classy, but probably unnecessary until the end. I walked the entire route in less than an hour, and that included checking out these lounges as well as a few that were rejected. However, taxis are available at any hotel for those hesitant to deal with the frigid winds that will probably accompany us.

Dress Code: All men look good in a tuxedo, so it's your call. I've heard some grumblings about cost, but I don't really care. Keezer's on River Street in Cambridge has a good reputation, and if you're careful, you could probably return it the next day. Okay, wear a nice suit and that Christmas tie. Women...women don't need to be told how to dress up.

Beer Choices: This is not the point. The point is, it is occasionally better to look good than to drink good. This is one of those occasions. Check your noses at the door and hold your head high.

Cost: What, about $4 a beer? Plus tip and tax? And taxis? Times four, carry the five...you do the math (and I know you can).

Cigars: I admit I forget to check this one closely, but I doubt there will be a problem as long as you don't sit next to Steve.

Dinner: Eat early and bring along a packet of those peanut butter and cheese crackers, just in case there's no food to be had in downtown Boston on a Saturday night.

Other: *Apres le Slither*- Eating and/or drinking, most likely, but keep an eye out for parties to crash. This can be a topic of endless discussion along the Slither route.

Please make sure that you do not drive after all this slithering. That's why taxis and designated drivers were invented. We all want a safe and enjoyable evening so that someone else can be Slither Master next year.

Slither II: Saturday 25 January, 1997

5:30 **Omni Parker House** (60 School Street) [Parker's]
6:45 **Hotel Meridien** (250 Franklin Street) [Julien's]
8:00 **The Bostonian** (Fanueil Hall Marketplace) [Season's]
9:15 **Boston Harbor Hotel** (70 Rowe's Wharf)

WEATHER CANCELS DECEMBER MEETING!

President Greg was forced to cancel the December 6th meeting at International Beverages because of the snow storm that blanketed the Boston area. Unfortunately, the meeting was unable to be rescheduled due to the time constraint of the holidays.



CLUB CALENDAR

by Steve Stroud

JANUARY

Jan 01 Wed — **Tasting**; 1 pm, Hatch Shell, Esplanade, Boston - BYOB & BYOSFA

Jan 03 Fri — **Wort Processor Meeting**; Concord Junction Brewing Co., Concord, MA. Style of the month is Pale Ales & IPA's! Contact: Jeff Flood, jeff@wort.org (617) 282 7396

Jan.18 Sat — 9th Annual Southern New England **Regional Homebrew Competition;** Cobbs Mill Inn in Weston, CT Contact: Gregg Glaser, Gregg@cis.compuserve.com

Jan 19 Sun — Tasting for **AHA Hail to Ale Club-only competition**; 2 pm. Medford, MA. Contact: Stiv Stroud, strouds@polaroid.com Club entry due in NC by 1/27/97

Jan 25 Sat — 2nd Annual Wort Processor Battle Tux & Deb Dress **Lounge Lizard Slither**; Details on Page 1! Contact: Sally Beddow, 524-8611.

FEBREWARY

Feb 07 Fri — **Wort Processor Meeting**; Mill City Brewing Co., Lowell, MA. Style of the month is Steam Beer! Contact: Jeff Flood, jeff@wort.org (617) 282 7396

Feb 20-22 — 1st **Great British Winter Beer Festival**; Glasgow, Scotland. Contact: CAMRA

Feb 22 Sat — 3rd Annual **Boston Homebrew Competition**; North East Brewing Co., Allston, MA. A NEHBOTY event. Contact: Pete Langlois, pete@wort.org (508) 785 0413

MARCH

Mar 01 Sat — Tasting for **AHA Lucious Lager Club-only competition**; time TBD. Belmont, MA. Contact: Ken Jucks, jucks@cfa.harvard.edu Entry due 3/10/97

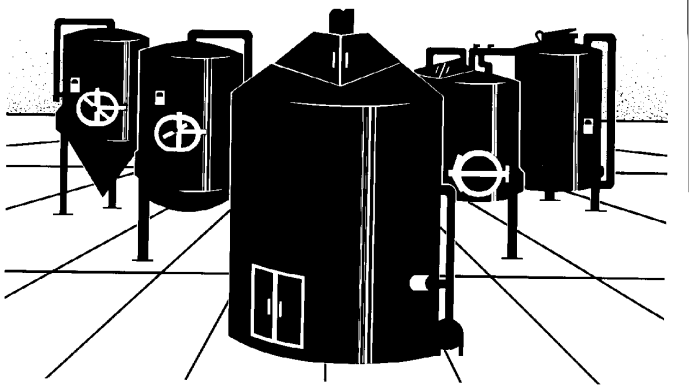
MAY

May 31 Sat — 2nd Annual **Wort Mayfest**; Details TBA.

JUNE

June 21&22 / June 28&29 — 3rd Annual **World Homebrew Contest**; Babson College. Contact: Derek Schulze, Boston Beer Company

Still to be determined: Club Bock brew-in (probably early February), two targeted buddy brews, summer picnic, Cider Picnic.



BEER JOCKS: WORTS ON THE AIRWAVES IN BOSTON

BY JEFF FLOOD

The "Beer Garden" radio spot with **Jon Cahill** from **Concord Junction Brewing** on Saturday 7 December went well. The Worts were asked to speak about homebrewing on this show, which airs Saturday mornings on 1120 AM (WADN) from 11 to 12 (from 11:30 to 12:00, the show focuses on homebrewing). Jon moderates the broadcast and does a great job of making you feel right at home. We were originally planning to hook up with the competition judges in Deerfield, but were unable to (mainly because of a lack of time).



I was able to get the Wortline and Wortpage mentioned on the air a few times and, after the usual jitters and butterflies settled down, we ended up having some good conversation about judging beer and the cost of getting started. We went back to the C.J.B. after the show to listen to the tape, get a tour, drink some ale, and chew the fat.

During the first half of the 7 December show, Ed Yolts (sp?) from Pilgrim Ale spoke—along with Brett Pechico (sp?), Head Brewer at CJB, and Paul Levally (sp?), Assistant Brewer at CJB—about different styles of beers and flavor profiles.

The 14 December broadcast focused on winterbrews, particularly Anchor, Harpoon, and Wachusetts.

Each week, Jon will announce the focus for the following week's broadcast so that home listeners may participate.

Jon seemed to be OK with the Worts doing the homebrew spot for the "Beer Garden" for a while, and I sort of committed the Worts for the next few (six or so) weeks. None of this is cast in stone, BUT if anyone is interested in being "Beer Jock" of the week, please let me know.

I am prepared to cover this for a while or until Jon and crew get tired of seeing me, and would be happy to accompany anyone else who might want to get on the air.

As of press time, word has it that former college hockey announcer, master beer judge, and all-around talker Jay Hersh was taking a spin at being a "Beer Jock."

AGENDA FOR THE JANUARY 3RD MEETING

The next Wort Processor meeting will be held on Friday, January 3rd at the Concord Junction Brewing Company, in Concord, MA. The meeting starts promptly at 8 pm, so be there on time or else!!

PLEASE NOTE: ALL ATTENDEES ARE EXPECTED TO BRING THEIR OWN TASTING GLASS!

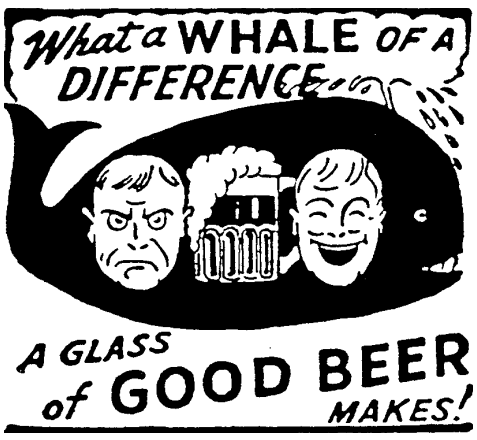
1. Miscellaneous - Prez Greg
   - Thanks to our hosts.
   - Welcome to Members - Get your name tags!
   - Visitor recognition
   - Style of the Month Presentation - Pale Ales
   - This Month's Guest Brewprint Editor: Thanks to Tim Dalton for editing.
   - Next Month's Brewprint Editor: Looking for a volunteer!
2. Results of the Executive Meeting at Watch City - Prez. Greg
3. Upcoming meetings
4. Upcoming events
   - Hail to Ale Club Only 1/19 - Steve Stroud
5. BHC Status Report - Pete Langlois
6. Treasurer's Report - Mike Fertsch
7. Libeerian Report - Shekhar Nimkar
8. Paraphenalia Pitch - Bob Phelps
9. Yeast of the Month - Seth Cohen
10. Club Incorporation - Jeff Flood
11. Other New Business - Anyone

POST MEETING FUN, GRAIN PURCHASES, ETC.

Directions to the Concord Junction Brewing Company



From Route 128, exit onto Route 2 West, towards Concord. Follow Route 2 until you reach Route 62. The intersection of Routes 2 and 62 is at a light. You want to be in the left lane for this light. Make a left onto Route 62 west; follow it for about a mile. You will see a 99 restaurant at a fork in the road. Keep the 99 to your left. You are now in a commercial area. Approximately 1/4 mile up on your left is a gas station. The brewery is behind the gas station. Park in the rear. The phone number for CJB is 508-371-9929.



Hail-to-Ale Tasteoff to be Held in Medford on January 19

The Worts will select their entry for the AHA's Hail to Ale contest at Steve Stroud's home in Medford on Sunday, January 19th, starting at 2 pm. We know that this is a popular category and we expect many superb entries! The AHA recognizes the following categories and subcategories:

English-Style Pale Ale

Classic Pale Ale:	OG 1044-1056	IBU 20-40	SRM 4-11
IPA:	OG 1050-1070	IBU 40-60	SRM 8-14

American-Style Ale

Am. Pale Ale:	OG 1044-1056	IBU 20-40	SRM 4-11
Am. Amber Ale:	OG 1044-1056	IBU 20-40	SRM 11-18
Am. Wheat:	OG 1030-1050	IBU 5-17	SRM 2-8

If you have an entry, please bring three bottles of it (or arrange to have it delivered by someone else). If you plan on attending, whether to judge, steward, or just sample the entries (!), ***please*** RSVP with Steve prior to Friday, Jan. 17th, so that he can acquire an adequate number of standards, score sheets, pencils, etc. You can contact him at 617/395-6822 or by email at strouds@polaroid.com.

Remember, this is one of the last competitions remaining in the 1996-1997 WPOTY contest, so enter early and enter often!

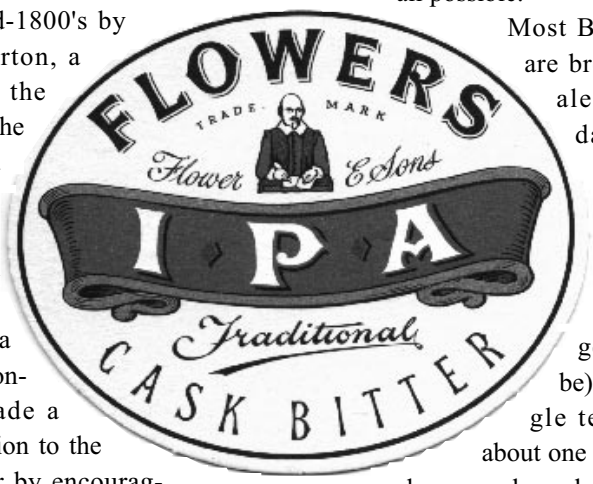
Style of the Month - Pale Ales

- by Steve Stroud

PALE ALES: English and American

Long before bright golden lagers were brewed in Continental Europe, British brewers had already established a reputation for translucent amber-red ales called pale ales. These beers were renowned throughout the British Empire worldwide including the Americas and India. Pale ales were not golden; they had a dash of color and were at least bronze if not amber-red. 'Pale' was relative, at least when compared to dark-brown or black!

British pale ale, as the bottled version of bitter is often called, was popularized in the mid-1800's by brewers in Burton, a small town on the river Trent, in the Midlands area of England. Wells in this area produced plenty of water; the water had a high gypsum content which made a major contribution to the beers' character by encouraging the extraction of bitter resins from the hops, making for a dryness that suited the style.



To some extent the terms 'bitter' and 'pale ale' overlap. Traditionally in England, pale ale has more often been applied to a bottled product, usually of premium gravity and quality. When a brewer has used both designations, its pale ale will have a higher gravity than its bitter.

English Pale Ales

English pale ales are modest in alcohol (~4-4.5%/vol), making for refreshing beers that still have a great depth of taste. They are brewed with pale-kilned malts and small amounts of caramel malts to provide a light malt foundation and the choicest of English bittering and aroma hops to provide balance and to add floral aroma.

Unlike many West-coast American beers, English pale ales are generally not intensely bitter. They use a balanced hand of kettle hops to provide mild bitterness and a large amount of aroma hops for bouquet. Classic English hops are used: Fuggles and East Kent Goldings are commonly available in the US. Target, Challenger, and Progress are other varieties that are possible choices. Top-fermenting English yeasts and open fermentation tanks also add distinctive aromatics to the style. English ale yeasts are generally quite distinctive and should be used if at all possible.

Most British pale ales are brewed from pale ale malt which is darker than pilsner malt due to a higher kilning temperature. This type of malt can (and generally should be) mashed at a single temperature for about one hour at 152F. A beer made only from pale ale malt would exhibit a light amber color, so most English pale ales include a small amount of crystal or caramel malts for additional color and sweetness.

English brewers often include adjuncts as part of the fermentables. These might include sugar (5-10%) in the kettle (in order to lighten the beer's body and accentuate the hop bitterness), or flaked maize or flaked barley in the mash to increase protein levels and thereby give better head retention and/or mouthfeel.

As mentioned above, pale ales from Burton are unique due to the mineral content of the water. Homebrewers can simulate this by adding small amounts of Epsom salts (magnesium sulfate) and gypsum (calcium sulfate) to the mash water or directly to the kettle. The amount to use depends on the softness of your water; if it is soft, it may require several tablespoons to approach the levels found in Burton.

Dry-hopping is often used in English pale ales to increase hop aroma, yielding very aromatic ales. To use this technique, add whole hops to the fermenter when the bulk of fermentation is complete. Allow the hops to sit with the beer for a week or more before packaging.

British pale ale (recipe for 5 gallons)

All-grain version:

6-7 lbs British pale ale malt, crushed
1/2 lb crystal malt, crushed
1 tsp gypsum (more if water is soft)
1.5 oz Fuggles, 60-minute boil
1 oz East Kent Goldings at finish
1/2 oz East Kent Goldings
(for optional dry-hopping)
A good British ale yeast (Young's, Fuller's, Marstons, etc. from RTP or the club yeast bank)

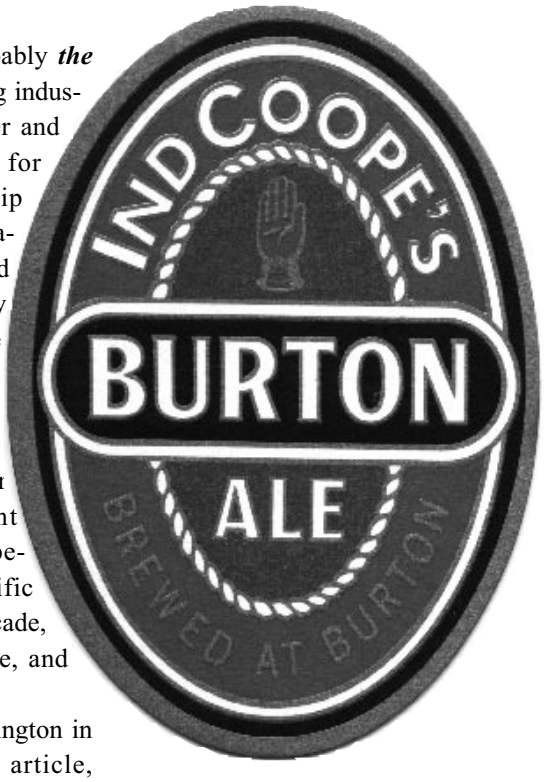
OG 1040-1048 FG 1012-1016

Combine 8 quarts of 160°F water with gypsum and crushed malt. Hold at 150-154°F for 60 minutes. Lauter with 170°F water. Boil 30 minutes before first hopping with 1.5 oz of Fuggles. Boil for another 60 minutes, add the East Kent Goldings and remove from heat. Chill, aerate well and add yeast. Ferment at 65-70°F. Dry hop with 1/2 oz East Kent Goldings if desired.

Extract version: Substitute 5 lbs light dry unhopped malt extract for the pale ale malt. Heat 2-3 gallons of water to 160-170°F . Steep the crushed crystal malt for 20 minutes, then remove and discard the grains. Bring to a boil and add the extract. Boil 60 minutes, adding hops as noted above. Chill and add boiled, cooled water to bring to volume before pitching the yeast.

American Pale Ales

American pale ales are probably ***the*** success story of the microbrewing industry. Virtually every craft brewer and brewpub makes a pale ale and for many of them it is their flagship product. Even so, this is a relatively new style, having originated only in the early 1980's. Many people regard Sierra Nevada pale ale as the premier example of the style but there are numerous examples across the country. American pale ales are noted for their abundant use of fragrant American hops to provide grapefruit and citrus notes from Pacific Northwest varieties such as Cascade, Centennial, Chinook, Willamette, and Columbus.



As outlined by David Brockington in a recent 'Brewing Techniques' article, American pale ales tend to fall into two substyles that are now recognized by the AHA: 1) American Amber - amber, somewhat sweetish pale ales which possess a distinct caramel note (Anderson Valley is a good example); and 2) American Pale Ale - somewhat lighter-colored, drier, hoppier examples (Sierra Nevada pale ale).

As with English pale ales, bitterness is evident but not overwhelming. IBU's are usually in the 30-35 range (Sierra Nevada is reportedly 33 IBU's). What sets American pale ales apart from their cousins across the Atlantic are the use of distinctly citrusy American hops and the use of clean fermenting American ale yeasts (typified by Wyeast 1056 'Chico' yeast). While English yeasts tend to yield a notably fruity character, American yeasts are more neutral and provide a clearer palate for the display of the distinct hops. Dry-hopping can further add flowery and resiny hop flavor and aroma.

This is a style that new brewers often start with. It is easy to brew; make sure that you use fresh ingredients, especially hops that have been well-stored, for the quality of the pale ale will be dependent on the hops used.

American Pale Ale (recipe for 5 gallons)

All-Grain Version:

8-9 lbs US 2-row or British pale ale malt
1/2 lb caramel-40 or crystal malt
1 tsp Gypsum
1.5 oz Cascade hops, 60-minute boil.
0.5 oz Cascade hops, 30-minute boil.
1 oz Cascade hops, end of boil
1/2 oz Cascade hops (for optional dry-hopping)

A good American ale yeast (US Ale from RTP or Boston Stout yeast or Anderson Valley from the club yeast bank)

OG: 1052-1056 FG: 1010-1016

Combine 10 quarts 160°F water with malt and gypsum. Hold between 152-154°F for 60 minutes. Lauter with 170°F water. Bring to boil and boil 30 minutes before first hopping, a total boil of 90 minutes. Follow hop schedule above.

Extract Version:

Substitute 6 lbs light dry malt extract for the pale ale malt. Heat 2-3 gallons of water to 170°F. Steep caramel malt for 20 minutes, discarding the grains. Bring to a boil and add the extract. Boil 60 minutes, adding hops as noted above. Chill and add boiled, cooled water to bring to volume before pitching the yeast.

References:

- Terry Foster, 'Pale Ale', AHA Classic Beer Style Series.
- Jim Busch,'Michael Jackson's Beer Hunter On-Line', http://www.beerhunter.com
- David Brockington, "West Coast Amber Ale," Brewing Techniques, 3 (6), 36 (1995).
- Michael Jackson, 'The Beer Companion'



CORRECTED WPOTY STANDINGS

The point totals shown in last month's standings did not take into account the results of the All Things Belgian tasteoff. The corrected WPOTY standings are:

Jeff Flood	9.5 pts
Steve Stroud	4
Bill Slack	2
Ken Jucks	2
Laura Conrad	1
Lee Menegoni & Pete Langlois	0.5

Still to come are this month's Hail to Ale contest and Luscious Lager in March, as well as the Nimkar Clone Contest (Pete's Wicked Ale) in April.

Germans' Tastes Change - Beer Less Fulfilling

By Elizabeth Neuffer, Globe Staff
Boston Globe,10/04/96, Page A-1, ©1996 - The Boston Globe

MUNICH - It is just past noon and this Bavarian city's famed 186-year-old Oktoberfest is in full swing, the massive tents crammed with thousands of tourists who have come to quaff the thick, golden beer for which Germany is famous.

So why is Andrea Wulf sitting at a cafe sipping mineral water?

"Ugh, I hate the way beer tastes," says the 22-year-old Munich native, as a group of her friends nod in agreement. "I never drink it. It seems so old-fashioned. I can't identify with the whole image: beer gardens, Bavaria."

Even in this tradition-bound corner of Germany, where some men still wear lederhosen and women pouffy dirndl skirts, tastes are changing, and with them the German love for beer.

While still among the world's leaders in knocking back a brew, Germans are drinking less beer today than they did two decades ago, one of several trends that has Germany's more than 1,200 breweries frothing about the future. In the past five years, 130 breweries have closed, and analysts say half of those that remain will be out of business by the turn of the century.

Hostile takeovers by massive breweries, new tough drinking and driving laws, and an economic downturn have played a role in the breweries' demise. But they are also dying because a way of life that governed Germany for generations is in decline.

"It's a whole different cultural mindset," says Andrew Hampp, an analyst with Roland Berger and Partners, one of Europe's largest management consultants. "The guys that surf the Internet do not drink beer."

Per capita beer consumption in Germany has declined from 146 liters per year (about 38.5 gallons) in 1976 to 138 liters (36.5 gallons) in 1995. In 1993, by comparison, Americans on average drank 32.4 gallons per capita.

Trying to imagine Germany without beer is like trying to envision the United States without Coca-Cola. Beer and its associated institutions, the corner 'kneipe', or bar, and the beer garden has a long, rich tradition here.

Germans were making beer in the 1st century A.D., according to the Roman historian Tacitus. Then, families brewed their own. The first professional brewers appeared around 800 A.D., when monasteries got into the business.

By 1516, beer brewing became standardized under the 'Reinheitsgebot' or "Pure Beer Law," which mandates how beer is made. The law is still in effect today, governing the manufacture of the estimated 5,000 brands of beer on the German market, from the thick, dark, dry doppelbock to a lighter wheat-based weissbier.

In Bavaria, home to more than half of Germany's breweries, beer is a way of life. For generations, life in villages revolved around small breweries whose bars were part living room, meeting hall, and confessional.

When breweries tried to raise prices in the 19th century, Bavarians rioted. Even today, feelings run strong: 15,000 people protested last year after a Munich court ruled that a large beer garden had to shut its taps at 9 p.m. because neighbors had complained about noise.

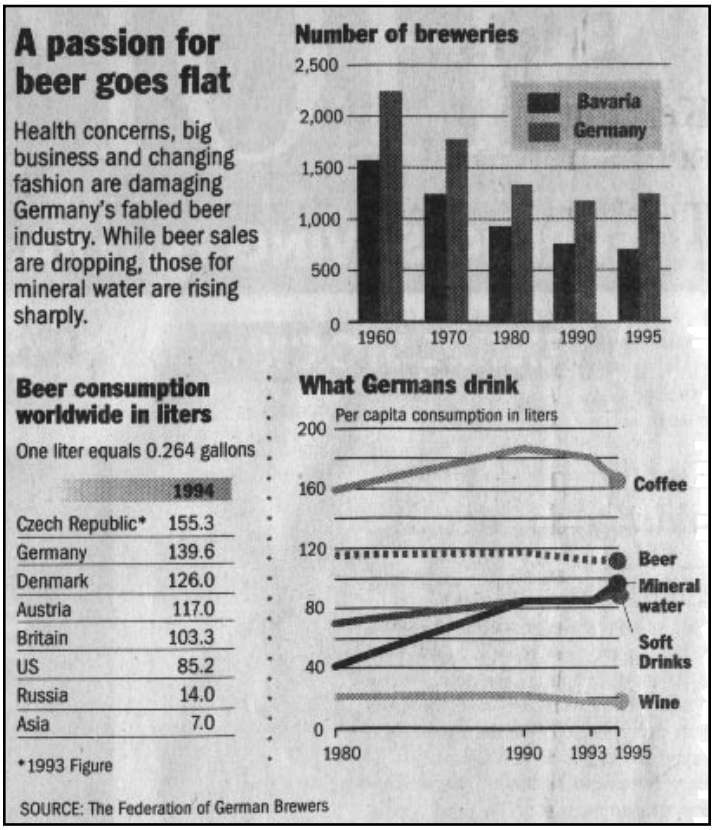
Time was that every week found the village men gathered in a 'stammtisch', or table of regulars. A table would be set aside for the gathering, at which men drank the local beer and played cards. But as breweries have closed, so the stammtisch is disappearing.

"Fifty years ago, every small town had a brewery with its own taste," says Juergen Schott, of Kloster Andechs, a brewery south of Munich where monks have made beer since 1455. "People who lived in the town worked in the brewery, drank their own products. Now, with the loss of breweries, we are losing our culture."

Big breweries, such as Becks or Warsteiner, have bought up smaller breweries and their markets. With aggressive advertising, they have become national beers, positioned to compete in the European market.

"Now, when people order a beer, they just say, 'a Bitburger' or 'a Becks,'" says Wolfgang Herborn, a historian at the University of Bonn, referring to two of the big breweries.

Germany now produces more beer than it can sell, the result



of overexpansion following the country's 1989 reunification. At the same time, population growth has slumped and the new drinking and driving laws have gone into effect. Beer halls and gardens are now required to offer nonalcoholic drinks.

At Kloster Andechs—where the heady smell of cooking malt, water, and hops wafts through the beer garden with its view of the Alps, beckoning even the strongest teetotaler to drink—the menu is a reminder of the times.

After the doppelbock (double strong beer), dunkel (dark beer), and weissbeer (effervescent wheat beer) comes water and lemonade.

Andechs, which produces about 2 million gallons of beer a year, is one of the lucky small breweries that is prospering. In part, that's because it is owned by the Roman Catholic Church. "We can't be taken over by an aggressive, expanding brewery," says spokesman Schott.

In the village of Eitting, north of Munich, the family-owned brewery Eittinger Fischer Brau may not be so lucky. It is one the last of its kind in the neighborhood. Six breweries nearby have closed since 1990 alone.

"It is very, very hard to survive," says owner Christoph Vincenti, whose last name reflects the family's roots in the South Tyrol, near Italy.

Eittinger's is the kind of brewery that used to be the rule here, not the exception. Beer can still be bought by the barrel. The family's living room doubles as a bar for customers, and displays local soccer trophies.

On a recent evening, eight men sat around in a stammtisch, playing cards and drinking. To summon another round, they would simply ping the side of the beer glass with a finger.

But the stammtisch gets smaller every year, as members die off. The soccer club still meets here, but its members are as likely to order the lemonade that the brewery now makes. The brewery produces 6,000 liters of beer, but 5,000 of lemonade.

"It's sad that the breweries are dying," he says, standing in the cellar under his house where massive white tanks hold the fermenting yeast that will soon be beer. "With them is dying a lot of culture and tradition."

"Germany was famous for its variety of beers. Soon, all that will be lost. We won't be outstanding for our beer anymore."

This story ran on page A1 of the Boston Globe on 10/04/96.

Upcoming Styles- and Yeasts-of-the-Month!

Month	Style	YotM	AHA Club-Only Style
January	Pale ales/IPA's	A good bock yeast, *i.e.* Andechs	Hail to Ale
February	Steam beer	Anderson Valley/Rogue/Irish ale	None
March	Light Lagers	W-134/2308 lager	Luscious Lager
April	Porter & Stout	TBD	None
May	Bock	Weizen yeasts	Bock is Best
June	German ales	TBD	None
July	TBD	TBD	None
August	TBD	TBD	TBD
September	TBD	British ale, *i.e.*Tadcaster, Fullers	None
October	TBD	TBD	Weiss is Nice
November	TBD	TBD	None
December	Bitter	TBD	Bitter Mania

SPAM® 'Toon!



Getting to the Bottom of the Great Guinness Bubble Poser

By Paul Stokes

Electronic Telegraph, UK News
Friday 15 November 1996, Issue 541



RESEARCH scientists are using the latest laser technology in an attempt to discover why bubbles in Guinness sink to the bottom of the glass but rise to the surface of lager and beer.

This question, which has been on the lips of stout drinkers down the years, has taxed the minds of those at the forefront of laser spectroscopy research and has important implications in the fields of biology and medicine.

Prof. Klaus Muller-Dethlefs and Prof. Phil Johnson devised a notional theory known as "the great Guinness conjecture" while having a post-conference drink in the United States.

As they gazed meaningfully into their Guinness glasses, they realised the principle of the descending bubbles was similar to other problems they were trying to solve.

Prof Muller-Dethlefs, of York University, said: "The basic science is that it is the relation of different fluid dynamics of the liquid and the gas that determines whether bubbles rise or fall. We can study this problem of bubbles using laser optical methods. Our answers will be relevant to the storage of beers and perhaps the brewing process."

He hosted a special Guinness Research Conference evening to discuss the phenomenon with 50 international scientists attending a Zero Kinetic Energy Spectroscopy workshop at York earlier this month.

Techniques for studying molecules by blowing them apart with high-powered lasers will be employed to test the theory about the complex relationship between the gas in bubbles and molecules in beer.

Similar methods are used to develop a new treatment for skin cancer, a safer replacement for X-rays, to study global warming, and refine car exhaust emissions.

Prof Muller-Dethlefs said: "I realised our laser research could be used to pinpoint molecules in liquids, like Guinness, and work out this problem once and for all. We believe that bubbles sink due to the special features of Guinness - for instance the liquid's thickness and texture and the nitrogen gas used to pump it, in conjunction with the peculiar swirling movements."

Eating the Belgian Way - Carbonnade a La Flamande

From an old issue of Alephenalia (Merchant du Vin newsletter.)
Contributed by Steve Stroud, modified by Tim Dalton

I have made this recipe a couple of times now. Here's my most recent version of this Belgian masterpiece, with a little American twist. It's delicious. Enjoy!

Carbonnade a La Flamande: Ingredients

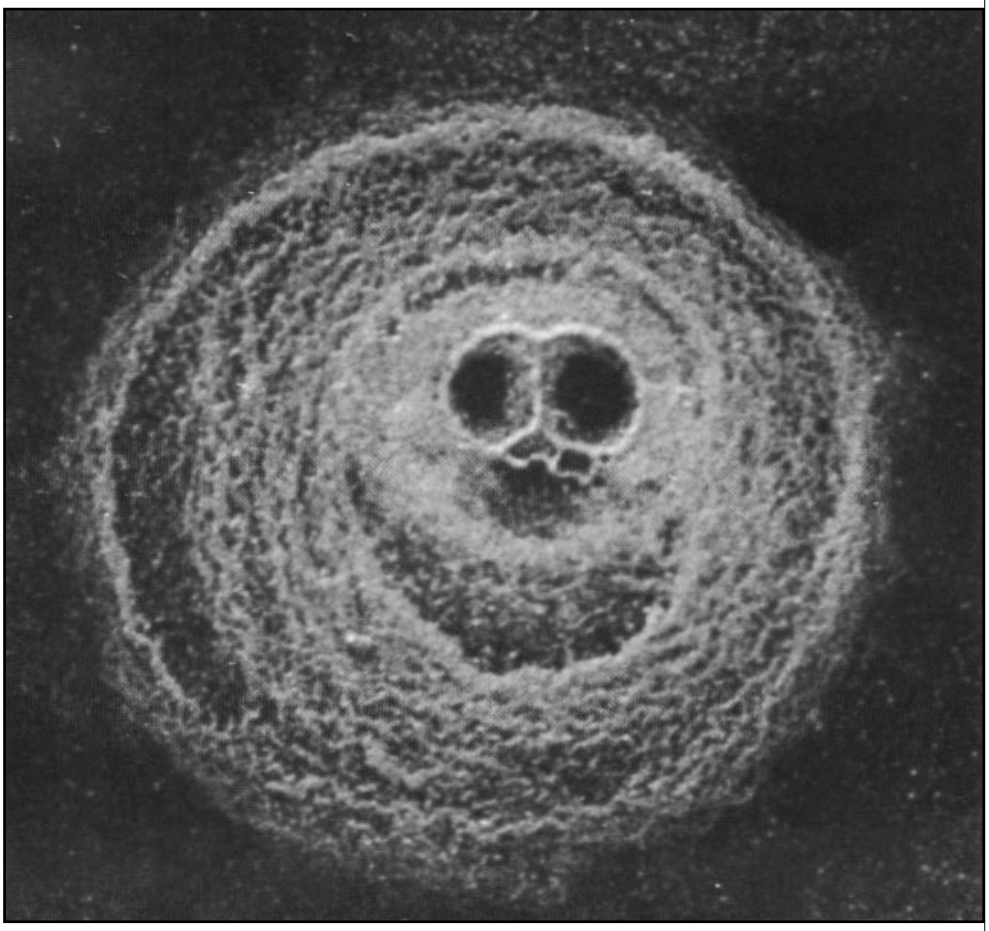
3 lb bottom round steak
1/3 lb salt pork
5 large onions, sliced
3 large carrots, julienned
8tbsp butter
1 pint Gueuze - Cantillon is great!
1 cup beef stock
2 garlic clove, crushed
1 tbsp balsamic vinegar
1 tsp sugar
1 tsp fresh thyme
1 bay leaf
1 bunch fresh parsley, finely chopped

Carbonnade a La Flamande: Directions

1) Render half of salt pork. Save the cracklings.
2) Cut beef into 1-inch chunks and brown in pork fat.
3) Saute onions and carrots in butter until onions are transparent and lightly colored. Combine onions, beef, and cracklings in a 4-quart casserole.
4) Pour liquid from meat into a measuring cup. Remove the grease, then add enough beef stock to make one and one-half cups.
5) Render the balance of the salt pork, and discard the cracklings. Add flour to make a roux. Add stock and drippings; whisk and bring to a boil. Add Gueuze and bring to a boil again.
6) When the mixture is thick and smooth, add the garlic, vinegar, sugar, thyme, and bay leaf. Pour it over the meat and onion mixture and add salt and pepper. Bring to a boil, then transfer it to a heavy covered casserole.
7) Bake for 2-2.5 hours at 325°F. Before serving, sprinkle heavily with chopped parsley. Serve with plain boiled potatoes. Enjoy!

Yeast Research - The Happy Yeast

The following research note recently appeared in the *Journal of Irreproducible Results* and was spotted by Heidi Hammel. Those who culture yeast should be very interested in this one!



Happy Yeast

by Marcela A. Valderrama and Jennifer Yang
Biology Department, MIT.

We announce the discovery of a new strain of *S. cerevisiae*, a phenotypically "Happy" yeast.

The phenotype was expressed after plating *S. cerevisiae* transformants onto media that was supposed to be synthetic-complete-urea. The actual content of the media is not known.

No colonies grew on the plates, but the manner of spreading yielded this cluster of cells.

This supports our theory that biology is the happiest science.



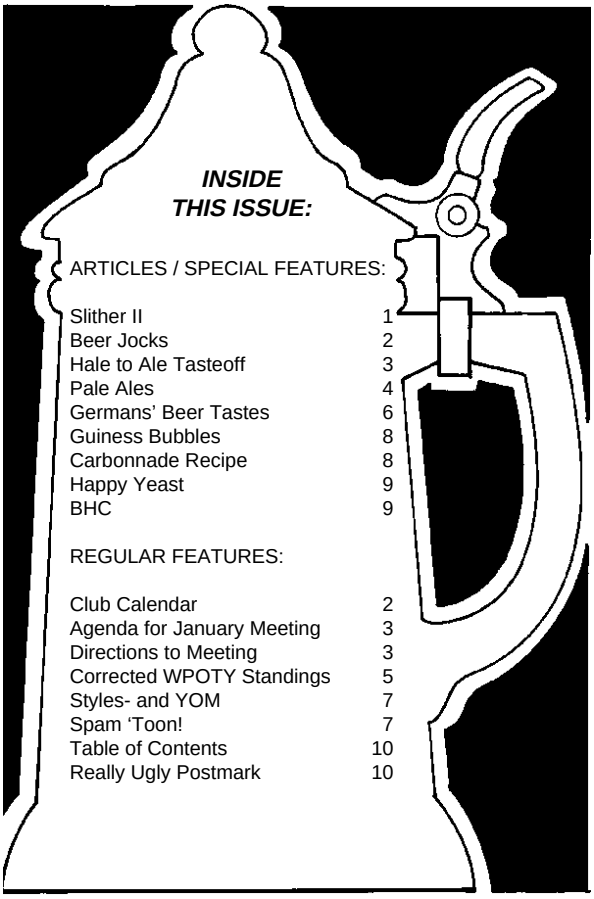
Third Annual Boston Homebrew Competition

The third annual Boston Homebrew Compeition will be held this year on Saturday February 22, 1997, at the North East Brewing Company (located on Commonwealth Avenue) in Allston, MA. This is a New England Homebrewer of the Year (NEHBOTY) event.

We will need judges, apprentic judges, stewards, and anyone else interested in helping out with the many tasks that must be done in the next couple of weeks to make this competition a success.

If you are interested in helping out, please contact the competition coordinator Pete Langlois via email at pete@wort.org, or by phone at (508) 785-0413.

The organizers, your fellow worts, and many other people thank you in advance for helping make the third Boston Homebrew competition the best ever!



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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.

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	This month's guest publishers:	Heidi Hammel and Tim Dalton

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Special Thanks to Steve Stroud for Extra Contributions!!!

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 Jeff Flood @ <jeff@wort.org> or 617/ 282-7396. Cheers!

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