

WORT PRESIDENT ABDICATES TO FOLLOW A HIGHER CALLING

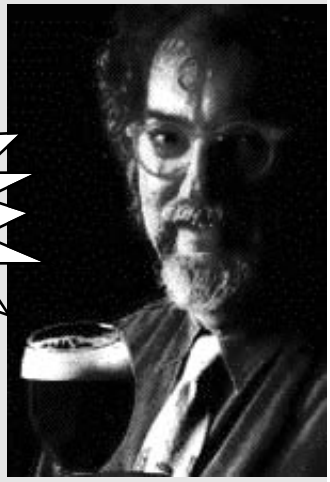
NATIONAL BREWPRINT
Examiner
Volume X, Number 4 April 1997 THE NEWSLETTER OF THE BOSTON WORT PROCESSORS

SECRET PROPHECIES OF MICHAEL JACKSON

1998: Summer deep-freeze will cause increase in lager brewing

1999: Lactobacillus infection spreads through homebrew like the common cold

2000: Boston Beer Company buys out Anheuser Busch

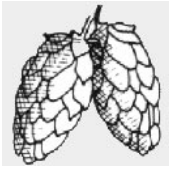


BEER HUNTER'S SHOCKING PREDICTIONS ARE COMING TRUE!

Photo Special: 2nd Annual "Brewers and their Sheep" Exposé



The Ancient Mariners were Brewers - Fossilized Hops found in Meteorite from Mars!!



CAN'T PAY THE PRICE OF A PINT

DUBLIN -Here in the Irish capital, there are some things you can be sure of. Some are: the Palace Bar has changed little over the last century; it rains; and vote early and often. For generations, old men in tweed caps and thick glasses have braved the brisk winter wind to toss down a pint in a dark, woody, traditional Dublin pub. Another tradition is that a pint - the solace, inspiration, and simple pleasure of many an Irish-man - gets more expensive every year. The government has always had a propensity to tax tobacco and alcohol to balance the budget. But pub owners have unilaterally increased their prices, too, as they did in early Febrewery. "The results," states Jeff Keats, local businessman and Wort Processor, "is that a pint of Guinness, Ireland's national drink, now costs less to drink in Boston than it does in Dublin."

"Scandalous, I should do me drinking in Boston." says Eric Soshea, co-founder of the newly formed Fly-n-Drink-for-Less(FDL).

Eric Soshea, Jeff Keats and Marc "Birdie" Marino, the new owners of FDL, all agree when asked about the tradition of a pint in Dublin. "Tradition me arse!" said Marino. "The only tradition around here (Dublin) is raising the price of of a man's drink." "We'll not stand still for it!" added Keats.

According to FDL spokesperson Eric Soshea "A pint of Guinness in Dublin costs between $3.50 and $4.00 (US) while in a Boston pub the cost is under $3.00. You can cover your plane fare in savings on the average weekly consumption."

When asked how business was, Soshea commented "Ah, get'n way." (JD)

'THE CAT' IS DOWN TO ONLY FIVE LIVES

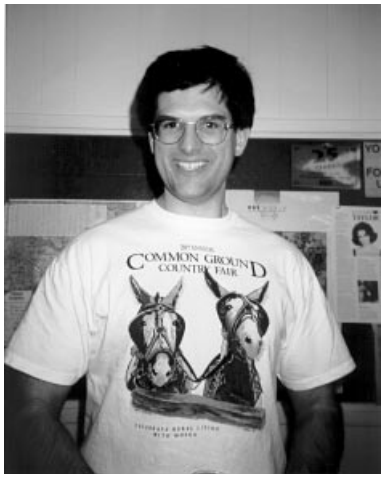
BUENOS AIRES - While on vacation in Argentina, Worts' trea$urer Mike Fertsch walked back to his hotel drunk after a bar brawl and fell asleep for four hours without realizing he had a kitchen knife stuck in his neck, the Buenos Aires Sun reported yesterday. Feeling pains in his neck when he woke up, Mike, nicknamed "The Cat" for surviving three previous stabbings, saw in a mirror that he had a knife buried up to the hilt in his neck. Doctor Mike Biblyk said Mr. Fertsch should survive.(JD)

By the way are your dues paid up?

WORT PRESIDENT ABDICATES - ASSUMES LIFE AS TRAPPIST BREWSLAVE

By I.M. Sumpin

Greg Kushmerek, recently-elected Prez of the Mighty Boston Wort Processors, has shucked all responsibility, shocked many friends and associates, and shaken the cosmos by joining a Trappist monastery in Spencer, Massachusetts. It is the first time an elected officer has left the Worts such a short time after being elected.



Prez Greg smiles as he presides over his last Wort meeting

The news came as a shock to many, not the least of which was his girlfriend Jen McCarthy. "He talked about it after a dozen or so beers one night, but I didn't believe he could ever do such a thing," said Jen. She added that the dozen beers included several 750 ml bottles of Duvel, a bottle or two of Westmalle tripel, and some Boon gueze.

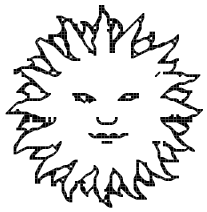
Prez Greg gave no indication as to his future plans as he calmly led the March 7th Wort meeting at the Harvest Coop in Allston. As he discussed the recently completed BHC, the upcoming MaiFest, and dealt with club minutiae his outward continence gave no indication of his impending journey.

Brother Greg is now an apprentice Monk and Brewer at the Blessed Sacrament Brewpub, at St. Joseph's Abbey (the Abbey was first publicized to the homebrewing community in an article by Jim Dorsch that was published on the Internet). Brother Greg is now consumed by a vow of silence, but a single glance at his quiet face shows he is at peace as he silently scrubs a fermentation tank which recently held the brewpub's signature Dubbel.

The brewery at St. Joseph's Abbey was started in late 1993 with funds generated by the Abbey's jam and cheese businesses. The brewery has earned quite a name for itself in the past few years with its beers taking over the lead in the local beer wars. A monastery worker, who was unloading grain, said he thought Brother Greg was destined to lead the Abbey in the takeover of the Massachusetts Beer market. "Brother Greg is just the one to take it to that pasty-faced whiner Koch," said Elmer.

While Greg has a future at St. Joseph's, the Worts must now search for a new Prez to lead us into 1998. An election will be held at the April meeting.

BREWING FORECAST



SUN OR RAIN EXPECTED TODAY; DARK TONIGHT

LOCAL AREA: Sunshine or rain, or a combination of both, throughout the day. Variable winds will be heavy or light throughout the afternoon and into the evening. High temperatures will be warmer than the lows. Sun or rain will continue very heavy at times until early tomorrow.

MASS, RI, & CONN: Expect sunny or rainy conditions throughout the morning, continuing into the afternoon. Onshore or offshore winds will be variable and will remain so throughout the day. Low temperature will be cooler than the highs. Expect conditions to continue throughout the day and into the night. Darkness will linger until morning.

CAPE COD AND ISLANDS: A mixture of sun and rain, or just sun or rain beginning in the morning and continuing throughout the day and into the evening hours. Onshore or offshore winds will be variable throughout the day. Higher temperatures are expected mid-day, with a cooling trend toward evening. Expect darkness after dusk.

ME, NH, & VT: Rain in Maine, or sun, throughout the day. Sunny skies expected in New Hampshire and Vermont, unless it rains. Variable winds possible across the region. Tonight: Sunshine will end at dusk with or without the rain, followed by dark conditions.

TOMORROW: Sun or rain continues, with a good chance of clouds or clear skies.(JD)

INCREDIBLY EXPENSIVE ADVERTISEMENT

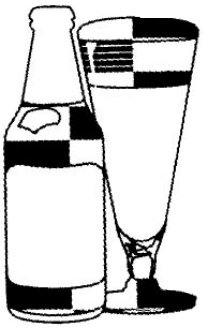
MudSwiller Introduces New Brand Beer Glorifying the Family Name

Ad Manager: "Mudswiller Beer Makes Advertising Profitable"

When you craft an ad campaign that stands out from the crowd, picking a name is easy - you go for the obvious - name it after yourself. That's what MudSwiller Brewing Company has done with its new creation, MudSwiller Beer.

"We take a lot of pride in creating an advertising campaign so good it overwhelms the nausea caused by our corn-cooked smelling, watery beer," says Robin U. Daley, ad manager for MudSwiller Brewing.

Available nationwide this Spring, MudSwiller Beer is a mainstream beer with an expensive ad campaign. The secret is brainwashing the masses into believing that hops have body parts.



Look for new MudSwiller Beer with the distinctive white-on-white label.

"Hops, when exposed to sunlight or long-term storage, provide a distinct aroma known in the brewing industry as Animal Magnetism," says Daley. "Using clear glass bottles maximizes this aromatic potential and proves beyond a doubt that advertising sells beer."

"No other brewery goes to such extremes to market such a worthless product at such a high price."

DAMAGE MINIMAL IN BREWERY SPILL

SO. BOSTON, Mass - Human error or an equipment malfunction may have been to blame for the spill of an estimated 16,800 barrels of beer from a brewery into Boston Harbor, according to a representative of the Deacon Jack Brewery.

The spill, said to be one of the largest in the history of beer, occurred on Wednesday, as the finished beer was being transferred to the bottling line, creating a brief fire hazard.

But Coast Guard Capt. Bill Slack said 90% of the beer evaporated by late afternoon (they recovered the other 10% for Friday night) and damage to the environment was minimal. He also stated "For awhile the harbor was truly a gorgeous white foam of beer. It brought tears to my eyes." Sergeant Dan Hall was heard saying "We could have recovered more beer if we had had the right equipment."

A budgetary meeting is scheduled next month.(JD)

A CHOCOLATE MESS IN FRIGID BELGIUM

BRUSSELS - A Belgian truck driver, Scott Leno, trapped by some of the coldest weather to hit Belgium in years, tried unfreezing his fuel tank with a blowtorch and finished up with a giant chocolate fondue. Police said yesterday the diesel fuel caught fire, melting the tons of Belgian chocolate the truck was carrying. (JD)

My Winter Beer Vacation, (Part II, Edinburgh)

❖by Greg Kushmerek❖

With a couple of days left in our trip, Marc and I marched down to the Glasgow train station and bought a commuter's round-trip ticket for about fifteen dollars. During the hour's train ride, I slept while Marc watched the rolling, green fields and the occasional whiskey distillery flash by the window.

Approaching Edinburgh by train is impressive as you come into the city through a man-made valley that passes right by the Edinburgh castle and West Princes Street Gardens. Despite it being



Edinburgh and its castle

winter, the fact that it was a sunny day was enough to keep the temperature in the 40's and allow a number of natives and tourists roam about. Marc and I wasted no time getting a B&B - the south of Edinburgh has many attractive B&B's - and getting into town.

I promised Marc and myself that this would not be an exclusively brewing-related day, but as with the last time I promised myself that in a British city I had no sooner made the promise than I smelled the delicious, wafting aroma of boiling wort. Scottish and Newcastle breweries has a large facility in Edinburgh, and I have something in common with them - we both like to brew on Sundays. No matter what I did that day or where I went, it wasn't until late afternoon that I was able to escape that inviting smell of brewing beer. It was everywhere.

Nevertheless, Marc and I managed to put in plenty of good walking time seeing the grounds around the Edinburgh castle, an old city burial ground (I just happened to find the shrine to Hume, the philosopher), an elevated area holding the Scottish National Monument (built by Greeks, I'm sure) which commands an excellent view of the city, and numerous other city markers and architectural points of interest. We found the Belgian consulate while looking for food, but they'd moved locations and left no forwarding address.

As it got dark, though, our thoughts turned to beer. Using some local CAMRA material, some recommendations from Steve, Dan, and Bill, plus a map, we found some great places to whet our appetites. Near High Street is an alley named "Fleshmarket Close." It's right next to the local paper's printing press, and in between two tourist magnets. For all of this, though, it holds one of the most unpretentious pubs I've ever encountered: the Halfway House. This is a perfect location for a quick pint or two. We were the only people in there who weren't locals, but they didn't mind our being there just so long as we weren't English. I had a pint of Malcom's Ceilidh, a mellow bitter with a fair bit of hops flavor and a pleasant, lingering bitterness.

Next Marc and I found the highly recommended Guildford Arms. There are several important attributes about this establishment: it's beautiful with extensive cherry red woodwork and an ornately gilded ceiling; it's close to the city center, around the corner from the Waverly train station (the central station); and it has a wide variety of constantly rotating tap handles. With all of this, it was mellow with a friendly clientele and bar staff, no loud music, and many inviting nooks



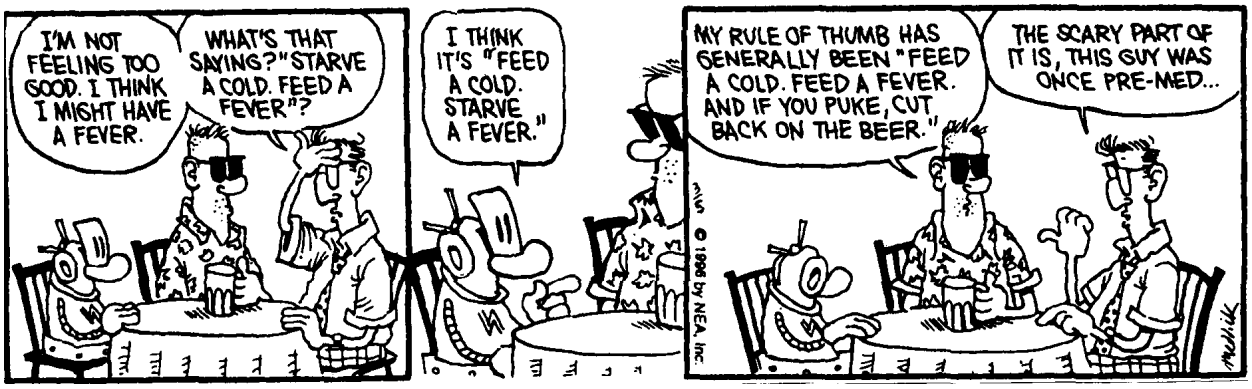
The Guildford Arms

where you can drink in peace. I could have stayed there the rest of the night. Instead, I settled for a pint of Traquair Bear Ale, a reddish-bronze ale that was malty sweet and had excellent clarity. It's too bad I was out of yeast capture tubes by then!

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BEER 'TOON!

ROBOTMAN by Jim Meddick



-- Edinburgh--

-- continued from previous page --

Forcing ourselves to leave, we started a mini-bar crawl down Rose Street. Rose Street is the classic bar-crawl location as it is a pedestrian zone for about ten blocks. Between each block is a mix of stores and pubs. Being Sunday, about 1/3 of the bars and pubs were closed. This is good, or we may not have been able to leave Rose Street under our own power. Instead, we hiked down and sampled the offerings.

I have to put in a good word for Milnes on Rose Street. They had both a nice selection and edible pub food. Among the excellent real ales available there, they offered McEwan's 70/- and 80/- ale (with O.G.s of 1057 and 1093, respectively) [*Ed.'s note: These OG's are suspect;* ***The Real Ale Almanac*** *lists OG's of 1.036 and 1.042 for McEwan's 70/- and 80/- ales, respectively]*, Marston's Pedigree (O.G. 1045), Theakston's OP and Best Bitter (O.G.s of 1058



and 1038, respectively) and Younger's IV's (1043). By this time, Marc and I were on half pints again so we could increase our sampling.

Of course, not everything can be perfect and such was the case with the Kenilworth Pub.

While attractive with a great deal of exposed wood, a high ceiling and a brightly-lit room, the stereo was a bit too loud with 70's music (as I described in my last article), and only some real ale.

Either they don't keep their ale well, or Auld Reekie Ale 90/-, is literally old and reeking. It tasted stale, had a little too much kettle caramelization, and there was not a good balance between the hops and malt. Oh well, you can't win them all!

Happily, though, we did win by closing out the day at the Bow Bar. The Bow Bar is near a student area, but it was not populated with students. It looks worn-in from time, but it's only 8 years old. The Bow Bar has no stereo, which they let us know as soon as we walked in the door, and serves a number of real ales. By this time, I'd stopped taking notes. Suffice it to say that the Bow Bar is a great place to find friendly natives and good beer. If you're ever in Edinburgh, you can find it on Bow Street, near Grassmarket Street behind the castle. On Sunday they don't open until 6PM.

The rest of my trip consisted of getting out of Edinburgh the next day and back to Glasgow. It's too bad I only had that one day, but I assure you that someday I will go back.

VANDALS ATTACK ANHEUSER-BUSCH BREWERY

ST.LOUIS, MO - Vandals attacked Anheuser-Busch facilities here last night with fuselages of out-dated, mis-labeled, and skunked bottles of beer. The exterior walls of the facility and many windows were damaged by the estimated crowd of 500,000 disgruntled beer drinkers, many carrying protest signs saying "Don't drink yellow beer." Spokesperson Shekhar Nimkar stated that many of the protesters were fed up with the inferior products A-B were putting on the market. "Really good beer does not contain adjuncts like corn and rice syrups," he said. "And what about this beechwood aging stuff? A few chips in a steel barrel? It seems very misleading to me." In a related incident, protester Ken Jucks narrowly missed being arrested after managing to dump a ten wheeler dump-truck full of spent grains on the front entrance to facility. "It's going to smell good around here for a change," Jucks was heard saying.(JD)

MEETING SUGGESTIONS

Here are a few pointers to make the meeting a success for all 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!

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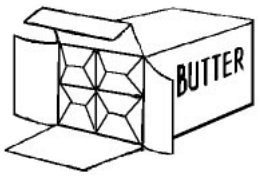
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DWI ON THE INFORMATION SUPER-HIGHWAY

TRUST CONGRESS? NOT WITH THIS UNBELIEVABLE LAIR OF SLOP!!

PC Computing, February 1997, page 88.

❖By John C. Dvorak❖

When Vice President Gore began talking about the Information Highway, we all knew the bureaucrats would get involved more than we might like. In fact, it may already be too late to stop a horrible Senate bill from becoming law.

The moniker -- Information Highway -- itself seems to be responsible for SB #040194. Introduced by Senator Patrick Leahy, it's designed to prohibit anyone from using a public computer network (Information Highway) while the computer user is intoxicated. I know how silly this sounds, but Congress apparently thinks that being drunk on a highway is bad no matter what kind of highway it is. The bill is expected to pass this month.

There already are rampant arguments as to how this proposed law can possibly be enforced. The FBI hopes to use it as an excuse to do routine wiretaps on any computer if there is any evidence that the owner "uses or abuses alcohol and has access to a modem." Note how it slips in the word 'uses'. This means if you've been seen drinking one lone beer, you can have your line tapped.

Because this law would be so difficult to enforce, police officials are drooling over the prospect of easily obtaining permits to do wiretaps. Ask enforcement officials in Washington and they'll tell you the proposed law is idiotic, but none will oppose it. Check the classified ads in the "Washington Post" and you'll find the FBI, National Security Agency, and something called the Online Enforcement Agency (when did they set that up?) all soliciting experts in phone technology, specifically wiretapping.

It gets worse. The Congressional Record of January 19, 1995, has a report that outlines the use of computerized BBS's, Internet, Inter-Relay Chat, and CompuServe CB as "propagating illicit sexual encounters and meetings between couples -- many of whom are underage. Even people purporting to routinely have sex with animals are present on these systems to foster their odd beliefs on the public-at-large." A rider on SB #040194 makes it a felony to discuss sexual matters on any public-access network, including the Internet, America Online, and CompuServe.

I wondered how private companies such as America Online can be considered public-access networks, so I called Senator Barbara Boxer's office and talked to an aide, a woman named Felicia. She said the use of promotional cards that give away a free hour or two of service constitutes public access. You know, like the ones found in the back of books or in modem boxes. She also told me most BBS systems fall under this proposed statute. When asked how they propose to enforce this law, she said it's not Congress's problem. "Enforcement works itself out over time," she said.

The group fighting this moronic law is led by Jerome Bernstein of the Washington law firm of Bernstein, Bernstein and Knowles (the firm that first took Ollie North as a client). I couldn't get in touch with any of the co-sponsors of the bill (including Senator Ted Kennedy, if you can believe it!), but Bernstein was glad to talk. "These people have no clue about the Information Highway or what it does. The whole thing got started last Christmas during an antidrinking campaign in the Washington D.C., metro area," Bernstein said, "I'm convinced someone jokingly told Leahy's office about drunk driving on the Information High and the idea snowballed. These senators actually think there is a physical highway. Seriously, Senator Pat Moynihan asked me if you needed a driving permit to 'drive' a modem on the Information Highway! He has no clue what a modem is, and neither does the rest of Congress."

According to Bernstein, the antisexual wording in the bill was attributed to Kennedy's office. "Kennedy thought that technology was leaving him behind, and he wanted to be perceived as more up-to-date technologically. He also though this would make amends for his alleged philandering."

Unfortunately, the public is not much better informed than the Senate. The Gallup Organization, at the behest of Congress, is polling the public regarding intoxication while using a computer and online "hot chatting." The results are chilling. More than half of the public thinks that using a computer while intoxicated should be illegal! The results of the sexuality poll are not available. But one question, "Should a teenage boy be encouraged to pretend he is a girl while chatting with another person online?" has civil rights activists alarmed. According to Kevin Avril of the ACLU, "This activity doesn't even qualify as virtual cross-dressing. Who cares about this stuff? What are we going to do? Legislate an anti-boys-will-be-boys law? It sets a bad precedent."

I could go on and on with quotes and complaints from people regarding this bill. But most of the complaints are getting nowhere. Pressure groups, such as one led by Baptist ministers from De Kalb County, Georgia, are supporting the law with such vehemence that they've managed to derail an effort by modem manufacturers (the biggest being Georgia-based Hayes) to lobby against the law. "Who wants to come out and support drunkenness and computer sex?" asked a congressman who requested anonymity.

So, except for Bernstein, Bernstein, and Knowles, and a few members of the ACLU, there is nothing to stop this bill from becoming law. You can register your protests with your congressperson or Ms. Lirpa Sloof in the Senate Legislative Analysts' Office at 1-202-277-3665 (1-202-APR-FOOL).

Research adds Weight to the Beer Drinker's Diet

❖by Jeremy Laurance❖

Beer has been unfairly blamed for increasing the girth of generations of drinkers, an expert in analytical chemistry claims.

The merits of beer have been missed because of its undeserved association with large, pot-bellied men propping up bars. A pint a day could even be the basis of a weight-loss diet, Professor David Williams of the University of Wales, Cardiff, says.



Beer is a "complete food" and its health benefits outweigh its dangers, he says. All the evidence was that those who drink moderate amounts live longer.

The large abdomens developed by some heavy drinkers were not attributable to beer itself but reflected the effect of alcohol as an appetite stimulant and as an anaesthetic. "Alcohol numbs your stomach, so you can't always tell when it is full," Professor Williams says.

For most people even the effect of the appetite stimulus was offset by the carbon dioxide in beer, which encourages drinkers to take small quantities of food with pauses in between. Carbonated drinks also aid digestion by prompting acid production in the stomach and stimulating blood flow.

Beer contains no fat and no sugar but worthwhile amounts of carbohydrate, protein, and vitamins. It is 93% water, providing an important source of the four pints of water a day required by the average person. It is healthier than soft drinks because it does not rot the teeth and contains low levels of additives and other contaminants, which are soaked up by the yeast used in fermentation and then discarded.

Writing in Chemistry in Britain, Professor Williams calls for an end to some of the myths surrounding a beverage which people have consumed since about 3500 BC. As well as providing the right nutrition, beer has a relaxing effect that helps to reduce stress.

"When used as part of a balanced diet, beer is beneficial for human health and the infrequent mishap resulting from a little over-indulgence is no reason to brand beer as contrary to our well-being."

GUINNESS GAS IN A BEER BOTTLE!

A chance discovery by a brewing chemist at the University of Ireland in Dublin has given homebrewers the ability to produce bottle-conditioned homebrew with the same thick, creamy head that one gets in a pint of properly served Guinness.

Steven O'Stroud substituted Bis-aminodeoxysorbitol (BADS) for dextrose (corn sugar) at priming and found it fully fermentable by normal brewing yeasts. Unlike dextrose, however, which yeasts convert into CO_2 and ethanol, BADS is metabolized into nitrogen, CO_2, and ethanol in a 2:1:1 ratio. The resulting beer is carbonated by a 67%-33% mixture of N_2 and CO_2 and yields a smooth, thick, creamy head at pouring, indistinguishable from draft Guinness.

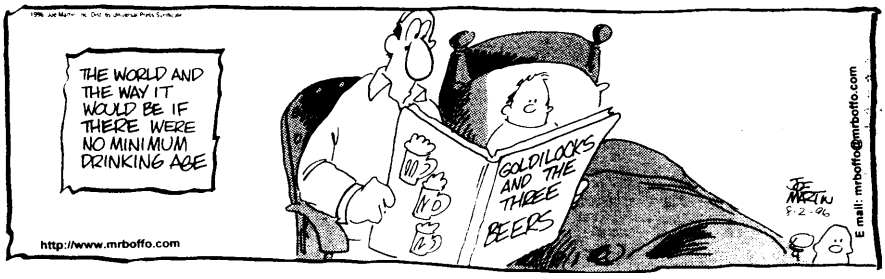
BADS will be available at all homebrew supply stores starting in April. (JD)

CLONED MAMMALS CHANGE SCIENCE

St. Thomas,V.I. - Mr. Baaaaaab Gorman and his lovely bride Beeeeth announced here in St. Thomas that they had completed their research and study on adult mammal cloning and that it was a success. Recently married and honeymooning on the island, Baaaaaaab and Beeeeeeth reveled that actual clones of themselves were in place back in the Boston area. "They are genetically identical copies, they even make the same kind of homebrews. Even our friends and fellow Wort members can't tell the real us from the clone us." Baaaaab said "It really wasn't hard to do, I just followed the procedures the big brewers in the States do to make beer. They all taste and look the same. After studying their methods I was able to duplicate the process with meeeeeee and Beeeeth. And nobody has even noticed. Our biggest problem to date is how to tell which couple is which." Baaaaaaab says "You figure it out - all you need its a little SPAM." (JD)

BEER 'TOON!

MISTER BOFFO by Joe Martin



OLD BUSINESS

Minutes from the March 7th meeting

Greg shouted the meeting to order at the Harvest Food Coop in Allston at about 7:30.

ANNOUNCEMENTS:

- Thanks to the Harvest Coop for accepting our $50 and allowing us to use their facilities. It was a good site and worked out well.
- Prez Greg asked new attendees and/or new members to stand up and introduce themselves. We met Dennis and Greg - both of you are welcome to the Wort family!
- Thanks to Bob Phelps for doing a fine job on this month's newsletter; Steve Stroud gets to do next month's.
- The April meeting will probably be held at Sam Adams/BBC in JP. - A Business Meeting will be held at Prez Greg's home at 7:30 pm on 3/12/97. Is anyone going to attend??

STYLE OF THE MONTH

- Ron Vavruska gave a detailed lecture on the history of light lagers/pilsner beers (from 1585 onwards!) as well as an overview of the main styles and how to brew them. Nice job, Ron!!!

COMPETITIONS

- Congratulations to Charlie Graham for winning the club's Luscious Lager taste-off. His recipe is reprinted elsewhere in this issue.
- Shekhar's Clone Contest will be put off until early summer. The exact date will be decided by the next meeting.
- In Pete's absence (delayed by slow Pho deliveries at Viet Hong), Jeff Flood gave a final BHC report.

YOM

- The Yeast God (Seth Cohen) delivered his usual assortment of yeast goodies, which were eagerly snapped up by brewing-inclined Worts.

PARAPHERNALIA REPORT

- Eric Soshea brought tubing for purchase. 3/8" and 3/16" for 20¢/ft, braided 3/8" PVC for 50¢/foot.
- Len Lemieux delivered ordered grains and also sold off excess malts.

TREA$URER'S REPORT

- Mike reports that the weather in Argentina is fine this time of year. More info will be available next month after the BHC costs are finally closed out.

And after tasting lots of good homebrew we cleaned up the place and blasted off into the night!



Ron lectures the club on the history of pilsner beers

Clone Contest Details

Shekhar Nimkar, the winner of last year's clone contest, has announced the details of the upcoming Pete's Wicked Ale Clone Contest.

The event will be held at Shekhar's home in Lynn on **Saturday June 14th**, starting at **2 pm**. Directions and other details will be printed in an upcoming issue of Brewprint.

If you have brewed or are still planning on brewing a clone (it's not too late!), please contact Shekhar. He can be reached by phone at 617-592-9575 or by email at <nimkar@kenusa.attmail.com>

For Clone-pointers, there was an excellent article in a recent *Brewing Techniques* about how Pete's wicked is made. Shekhar will make some copies of that article and bring it to the next meeting.

NOTICE FROM THE LIBEERIAN!

I would remind all book borrowers to return their books since they are overdue. I am definitely planning on being at next month's meeting and expect that borrowers will contact me if they are unable to get books back to me by then.

-- Shekhar



CLUB CALENDAR

APRIL

?? BJCP exam, Lowell/Fitchburg area, date TBD. Contact Dan Hall at hall@buffa.enet.dec.com or (603) 884-5879 for more info.

01 Tues Wort Processor Meeting; Guildford Arms, Edinburgh, Scotland. 7 pm. Style of the month is Scottish Ales! Contact: Jeff Flood, <jeff@wort.org>

04 Fri Alternative Wort Processor Meeting; Boston Beer Co., JP, MA. 7 pm. Style of the month is porter/stout. Contact: Jeff Flood, <jeff@wort.org>

05Sat Northern New England Homebrew Competition. Portland, ME. A NEHBOTY event. Contact Brews Stevens, (201) 395-4554 or <meadmanb@sprynet.com>

12-13 5th Usually Annual BFD bus trip. Stops at: Catamount, Otter Creek, VT Pub and Brewery and McNeils. Overnight in Burlington VT. Contact Lee Menegoni; <LMenegon@nine.com> or (617-674-8531)

15-17 Kris Herteleer is a special guest for the Brick's annual Belgian tasting. They'll have his De Dolle beers on draft as well as other rare Belgian specialties. Contact The Brickskeller, Washington, D.C. (202) 293-1885

MAY

02? Fri? Wort Processor Meeting; Location & time TBA. Style of the month is Bock! Contact: Jeff Flood, <jeff@wort.org> or 282-7396

03 Sat Green Mountain Mashers Homebrew Competition, Essex Junction, VT. A NEHBOTY event. Entries due April 18. Contact Dave Gannon, (802) 879-1304 or <dgannon@zoo.uvm.edu>

24 Sat Bock is Best Club-Only Competition. Entries due May 19. Contact Brian Rezac at (303) 447-0816 ext. 121 or brian@aob.org.

31 Sat 2nd Annual Wort Mayfest. Details TBA.

JUNE

6? Fri? Wort Processor Club Meeting; Location TBD. Style of the month is German Ales! Contact: Jeff Flood, <jeff@wort.org> or 282-7396

21-22 & 28-29 Third Annual World Homebrew Contest, Babson College, MA Contact: Derek Schulze, Boston Beer Company, JP, MA

JULY

17-19 AHA National Homebrewers Conference and Festival, The Great Lakes Homebrew Rendezvous, Cleveland, Ohio. Contact the AHA at (303) 447-0816.

NEW BUSINESS

Agenda for the Friday April 4th meeting

The next Wort Processor meeting will be held on Friday April 4th, 1997 at the Boston Beer Company in Jamaica Plain.. The meeting will convene at 7 PM.

PLEASE NOTE: ALL ATTENDEES ARE EXPECTED TO BRING THEIR OWN TASTING GLASS! Bring along some munchies to share as well, they are appreciated and help to soak up some of the beer.

1. Miscellaneous - Prez
   - Thanks to our hosts, BBC
   - Welcome visitors and new members! (Stand up and smile)
   - Newsletter Editor for Next Month (volunteers accepted!)
   - Upcoming Meetings: Locations needed for 5/2 & 6/6

2. Beer and Brewing:
   - Style of the Month - Porter and Stout
   - Nimkar Challenge Date - June 14th
   - Bock is Best date/location needed (entry due 5/19/97)

3. Club Stuff:
   - Executive Meeting, 4/13, 2PM, Greg's House (Reservation needed, 484-0948)
   - Reminder, Mayfest, 5/31, Greg Kushmerek: Party ~~animal~~ coordinator
   - Nimkar Challenge (Pete's Wicked Ale), 6/14
   - Proposal: State House Club Meeting (Greg K.)
   - Treasurer's Report - Mike Fert$ch
   - Libeerian Report - Shekhar
   - Paraphernalia
   - Yeasts of the Month - Seth Cohen -

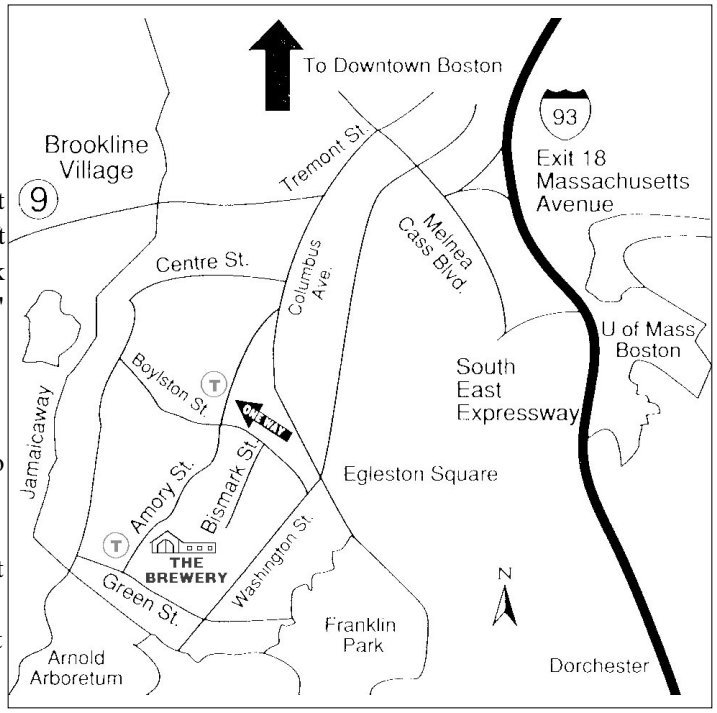
4. New Business - Anyone

Directions to The Boston Beer Company, Jamaica Plain (Boston)

Meeting starts 7 pm, Friday, April 4th

From the Subway: Take the Orange Line outbound toward Forest Hills. Exit at the Stoney Brook stop. Above ground take a left onto Boylston Street and go straight for two blocks to Bismark Street. Take a right on Bismark Street at the "Samuel Adams" sign.

Driving: Take the Expressway I-93 just south of downtown Boston to Exit 18 (Massachusetts Avenue). Bear left off the ramp onto Melnea Cass Blvd. Continue straight on Melnea Cass Blvd to the 8th stoplight. Then take a left onto Tremont St. (Note: Tremont Street eventually becomes Columbus Ave.). 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.



Note: We must arrive between 6:30 and 7:15. The parking lot will be locked at 7:15. At 7:30 the gates will be checked for stragglers. This will be your last chance. We must leave the BBC by 9:30 pm. Fortunately Doyle's is only 2-3 minutes away and the Midway Cafe will have some cool jazz playing afterwards. During the meeting we will have a chance to sample some of BBC's products and tour the Sam Adams pilot brewery. Please thank our hosts for graciously hosting the meeting. Also, thanks to Jeff Flood for arranging the meeting site!

IF YOU GET LOST WHILE DRIVING TO THE BBC, THE FOLLOWING INFORMATION MAY BE OF HELP:

The geographical center of Boston is in Roxbury. Due North of the center we find the South End. This is not to be confused with South Boston,which lies directly East from the South End. North of the South End is East Boston and southwest of East Boston is the North End. The West End no longer exists and Back Bay was filled in years ago.

DON'T DRIVE WHILE INTOXICATED!
DRIVE SAFELY, AND IF IN DOUBT, ASK A FRIEND TO HELP

WINNING HOMEBREW RECIPES

The two recipes below are winners! "**New Year Barley Hell Wine**", by *Steven Lefebvre* and *Joseph Connolly* of Colchester, VT, took BOS at the 1997 Boston Homebrew Competition. "**Bohemian Pils**" was *Charlie Graham*'s first-place entry in the Worts' recent "Luscious Lager" Club-Only tasting. Congratulations on brewing some great beers!

NEW YEAR BARLEY HELL WINE

This was brewed outside on New Years' Day...hence the name New Year Barley Hell Wine. The Hell is optional depending upon how miserable the weather is.

For 7 gallons:

MALT
- 28 lb. 2-row English pale
- 3/4 lb crystal 60

MASH
- 1 hour at 150° F
- 1 hour at 146° F
- 5 min at 170° F

HOPS
- 4 oz Progress 120 min.
- 2 oz Cascade 75 min.
- 2 oz Cascade 30 min.
- 2 oz Cascade 10 min.

YEAST
- Ringwood 1 cup slurry and ferment 2 weeks

RACK
- Add 1 cup Ringwood and ferment 4 weeks
- Rack to tertiary and age 2 months

BOTTLING
- Add NO priming sugar
- Add 1 package Scottish Ale yeast (Wyeast 1728)
- Age 3-4 months



BOHEMIAN PILS

This recipe was brewed using the First Wort Hopping method and a double mash procedure as follows:

For 5 gallons:

MALT
- 7.5 lb Ireks Pils
- 0.5 lb Munich
- 0.5 lb Carapils
- 0.5 lb 20° crystal
- 0.5 lb flaked wheat

ADJUNCT
- 0.75 lb corn flour

HOPS
- 9 g Hersbruker - FWH
- 12 g Saaz - FWH
- 10 g Tettnang - FWH
- 14 g Hersbruker - 4.8 α - boiling
- 10 g Spalt - 3.8 α- boiling
- 8 g Saaz - 4.4 α- flavor

YEAST
- 34/70 from Club yeast bank; 40 oz starter

DOUBLE MASH PROCEDURE:

Adjunct mash: Add 10% of pils malt and corn flour to 1 gal of 165° water and hold at 158° for 20 min, then boil for 20 min.

Regular mash:
- Dough in - 109°F, 30 min, in 1.25 gal water
- 2nd rest - 140°F, 20 min, by adding 1 gal boiling water
- 3rd rest - 158°F, 65 min,raise temp by adding adjunct mash
- Mashout - 168°F, 15 min.

SPARGE
- 20 min rest. First Wort hops added at start of clear sparge.
- 4 gal of 165° water used to sparge. Final gravity 1.010.
- pH 5.1.

BOIL
- FWHops removed at start of 75 min boil. Boiling hops added after 35 min. Flavor hops and Irish Moss added 15 from end.

PRIMARY
- Starting gravity 1.050. Yeast starter added when cooled to 56°F. Fermented 14 days @ 52°F. Final gravity 1.015.

SECONDARY
- Racked to keg and charged @ 13 psi @ 40°F. Conditioned 8 weeks at 40°F.

SAM ADAMS REFORMULATES CRANBERRY LAMBIC

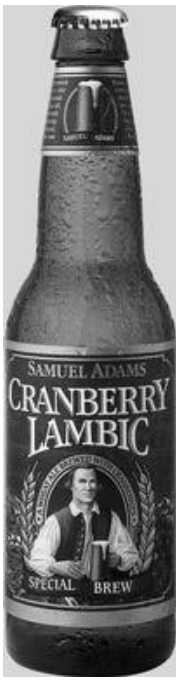
❖by Brews Hammel❖

I was was looking through the latest mailing from Sam Adams and came across an interesting article on brewing Lambic beer.

For those of you that don't know what a Lambic is, it is a spontaneously fermented ale. That means that the beer is naturally fermented without the aid of any added yeasts. The wort is prepared and then allowed to cool in large flat cooling trays in a room with the windows open. This allows the wild yeasts and bacteria to blow in from the outside and inoculate the wort (the only place in the world where the proper microflora exist is Belgium, so it is a very risky process to attempt at home).

The resulting brew is extremely complex, tart, fruity; generally speaking it is quite wonderful and distinctive. Sometimes fruit is added to make a special beer. Examples of these beers are St. Louis Gueuze, Cantillion, Timmermans, and Boon.

One of the challenges of the home brewer has been to try to duplicate this difficult style. You have to have the right proportions of wild beasties to create the balance in the flavor. Well. it seems that it has been done by Boston Beer Co, of Sam Adams fame. It appears that they received so many complaints from homebrewers and beer enthusiasts about the "slaughter" of the lambic appellation with their Cranberry Lambic, that they decided to make good and actually create a proper example. I quote... "With the cooperation of Lindemans and Boon Breweries, we were allowed to take dust samples from the rafters and window sills from the cooling room. After several attempts to culture from the samples we managed to isolate nearly 200 different varieties of wild yeast and bacteria. These cultures did not however, create a beer as authentic as those actually brewed in Belgium. Finally we realized that the proper organisms would be located only in the air; this allowed us to hit the style on the head.



By carefully obtaining a sealed case of Framboise directly from Frank Boon and transporting it to our brewery, then forcing sterilized air though a hole in the box and bubbling it through a starter wort, we captured the elusive bug. We then washed and rinsed each bottle with the wort and allowed it to drain into the culture.

After isolating the rare bacteria, we discovered it was previously unknown to brewing science. It was aptly dubbed and trademarked *Pediococcus Kochus* after Jim Koch. In keeping with last years promotion of the rare hops sales to homebrewers, we will be providing cultures to interested parties for a fee."

Advice from the article also stated that is is extremely easy to duplicate the style with the use of this culture. All the homebrewer has to do is brew a 20% wheat light ale and pitch a starter from this culture. Ferment at ~70°F for about three weeks. Also it states that for a higher success rate the beer should be brewed only once a year on April Fool's Day.



STYLES & YOMS FOR 1996

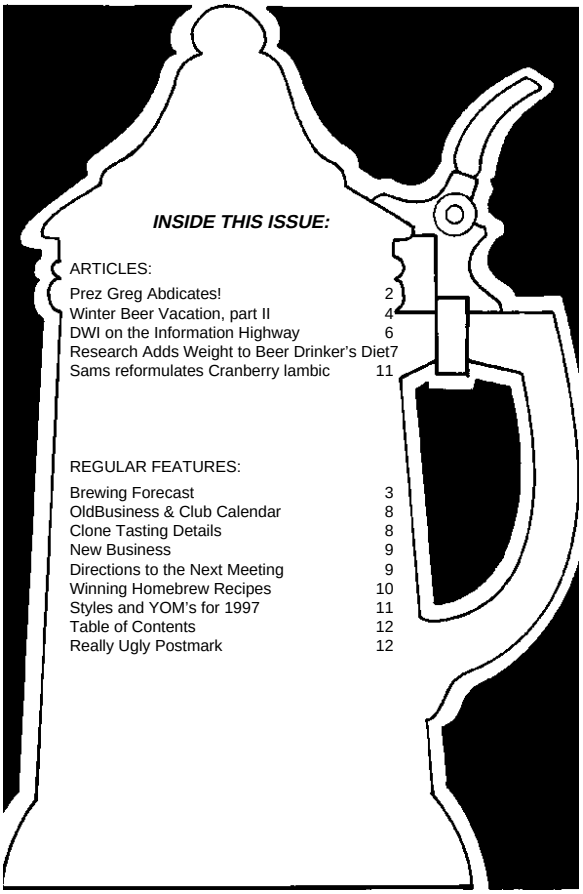
In an effort to help Wort members organize their brewing calendars, the club's Beer and Style ~~Cops~~ Committee decided on a listing of beer styles and available yeasts for the coming year. Note that each Yeast of the Month is matched with a style three or four months later (which in turn is often matched with the AHA's Club-only competition styles). Happy Brewing!

MONTH	STYLE	YOTM	AHA CLUB-ONLY STYLE
April	Porter & Stout	TBD	-----
May	Bock	Weizen yeasts	Bock is Best
June	German Ales	TBD	-----
July	TBD	TBD	-----
August	TBD	TBD	TBD
Sept.	TBD	TBD	-----
Oct.	TBD	TBD	Weiss is Nice (why is this in Oct??)
Nov.	TBD	TBD	-----

BEDRIDDEN WIFE SHOOTS HUSBAND

DOVER, MA - A woman bedridden after hemorrhoid surgery became infuriated with her husband for leaving her alone while he went brewing with his buddies and shot him when he got home.

Dover police said. C. Croteau, 26, was ordered held without bail yesterday on attmpted murder and weapons possession charges in the shooting of her husband, former Worts' president, Pete Langlois. A local authority, Seth Cohen, said seeing him traipse off with a cooler of Belgian beer to spend Sunday afternoon with his friends was too much for Ms. Croteau. Officer Cohen also said authorities were consulting with Belgian police about a previous attempt on Mr. Langlois's life (JD).



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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.

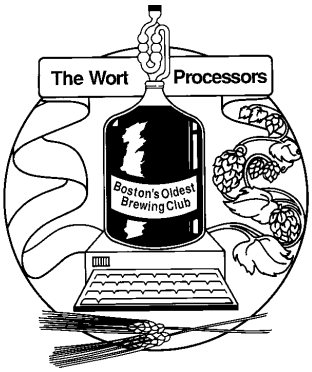
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TREASURER:	Mike Fert$ch
LIBEERIAN:	Shekhar Nimkar
NEWSLETTER EDITOR:	Steve Stroud
NEXT MONTH'S NEWSLETTER EDITOR:	???
THIS MONTH'S GUEST PUBLISHER:	Jeff Flood

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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 at 617-282-7396 or via email at <sixtoe@worldnet.att.net>.
Also, check out the Wort web page: http://www.wort.org/wort/.



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