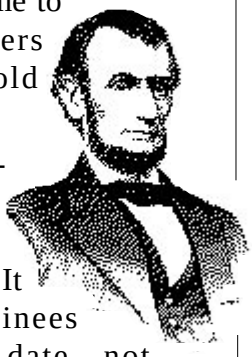
Brewprint

The Newsletter of The Boston Wort Processors
Volume IX, Number 11 November 1997

WORTS TO ELECT 1998 OFFICERS

SLATE OF CANDIDATES OFFER SERVICES

It's that annual rite of November for the Worts - time to elect new Officers and throw the old bums out!



Candidates nominated to date are shown on the ballot on the right. It lists those nominees who have, to date, not expressed an unwillingness to serve if elected. Additional nominations will be taken at the November meeting before we vote - please consider running for an office; we need everyone's support to continue making this a successful club.

Anyone who cannot attend the meeting should mail a copy of their ballot to the Club PO Box. Put your name in the upper lefthand corner and the word BALLOT in the lower lefthand corner of the envelope.

The ballots will be collected from the mailbox next Friday and delivered unopened to the meeting. The ballot counters will simply open the envelopes and dump the ballots in with the rest without looking at them so your vote will be anonymous.



Please think seriously about whom you would like to see in the new administration; remember, if you don't run for office and you don't vote, you can't complain!

WORT PROCESSOR BALLOT - NOVEMBER 1997

PRESIDENT
- ❒ Chuck Cox
- ❒ Jeff Flood
- ❒ _____

VICE PRESIDENT
- ❒ Chuck Cox
- ❒ Ken Jucks
- ❒ Stiv Stroud
- ❒ _____

TREASURER
- ❒ Chuck Cox
- ❒ Mike Fertsch
- ❒ Christie Croteau
- ❒ _____

LIBEERIAN
- ❒ Chuck Cox
- ❒ Pete Langlois
- ❒ Len Lemieux
- ❒ The tag team of Fred and Mary Anne
- ❒ _____

SECRETARY/SCRIBE
- ❒ Chuck Cox
- ❒ Brett Schneider
- ❒ _____

DUES IS DUE!
by Bruno

YOUR MEMBERSHIP EXPIRED OKTOBER 31ST!

Novembeer is here and it's time to start the next Wort Processor Financial Year. Elections will be held at Friday's meeting and your 1998 club dues are due as well. Dues remain the same as last year ($20/year for a full member, $12 for an associate, and $30 for a household) and are payable at the meeting (check the mailing label on this issue of Brewprint to determine your membership status!).



Don't force us to sic Bruno on you! His brass knuckles are polished and as you can see, he is ready, so don't be no Deadbeat!

If you can't make the meeting, please send negotiable instruments (US$, not Argentinian pesos!) payable to:

THE BOSTON WORT PROCESSORS
PO BOX 397198
CAMBRIDGE, MA 02139-7198

MINUTES OF THE OCT 4TH WORT MEETING:

by Ken Jucks

The October meeting was called to order at 8:15 on the 4th at the Concord Junction Brewing Company by "Acting" President Jeff Flood. We all thanked John Cahill for hosting us again. John took this as an opportunity to pawn off mislabeled bottle cases to us at a reduced price. It worked.

One new member was in attendance, Scott Hancock. Hi Scott!!!

Lee Menegoni and Jeff Flood led an alternating and spirited discussion on the style of the month, Octoberfests.

Pete Langlois was thanked for coming out of the witness protection program and editing last month's Brewprint. Steve Stroud will edit the November issue.

The short term future meeting schedule looks to be the following: November at Middlesex Brewing Company, December tentatively at International Beverages, and January at Boston Brewing Company.

A business meeting was called for the 8th of October at the Muddy Charles.

Ken Jucks led a discussion on the BHC and whether we should have our contest be a Qualifying Event (QE) for a new national competition that is independent of the AHA. After Ken described that this is really a good opportunity for the club and that there would be few restrictions on how we can run our competition, a motion was put forth that we inform the organizers that we would like to be considered as a QE provided the restrictions remain roughly as they have been outlined to us so far. This motion passed unanimously.

Columbus Day weekend was also Wort weekend in that the 11th was set as the club only Weiss is Nice competition and the 12th was the annual Cider Picnic.

Mike Biblyk spent a few minutes promoting the clone competition and urging everyone to make a barleywine that clones "Bigfoot".

The annual Lounge Lizard Slither will take place in January with the likely starting point being the Four Seasons. Stay tuned for more info.

Seth brought prepared ale yeasts for distribution and stated that cider yeasts would be available at the cider picnic.

Mike Fertsch reported that we have $1900 in the account at the end of the year. We are in "great" financial shape. This spawned a lot of discussion about what to do about dues; raise them, lower them, or keep them the same. Jeff proposed to raise dues some in order to build funds to buy a meeting site for the club. His opinion was in the minority. A motion was made to keep the yearly dues the same ($20/individual and $30/family). This passed by something to 2.

Libeery report: No new books were purchased this year. It was suggested that this not happen again next year.

Jeff put out feelers for more people to step up and edit Brewprint in the future.

Nominations were opened for officers for the upcoming year. These nominations will remain open until just before the elections at the November meeting. The current nominations are listed elsewhere in this issue.

The floor was handed over to Dave Engle who leads a group who does Tavern Song research and leads a musical group who performs "Drinking, the Musical". They have already performed this show a few times around the Boston area and have a new show on "Beer and Ale". They are looking for people who are willing to pay them roughly $300/show to perform and came to us to see if we were interested or if any of us know of other groups would be interested. They gave us a snippet performance that was quite entertaining and amusing.

The Maser Cup mead competition is upcoming. See Joyce Miller for info.

Jay Hersh is looking for potential BJCP exam takers. If you have any interest, you SHOULD contact Jay.

Brett Schneider will try to bring back Buddy Brewing.

The meeting was closed with much merriment at around 9:30.

CLUB CALENDAR

compiled by Stiv Stroud

NOVEMBER

5 Wed **Beer Dinner** featuring Mill City beers, Tallulah's, Davis Sq., Somerville. $35/person. For reservations call 617-628-0880.

7 Fri **Wort Processor Club Meeting**; Middlesex Brewing Co., Wilmington, MA. 7:30 pm. (Bring your own chair and sampling glass!) Contact: Jeff 'Sixtoe' Flood @ 282-7396 or <sixtoe@worldnet.att.net>

7-9 **1997 Real Ale Festival,** River West Brewing Co., Chicago, IL. For more info see: http://www.mcs.com/~rdan/RAF.html

8 Sat **4th Annual Rhode Island International Beer Exposition**, Providence, R.I. Contact Maury Ryan at (401) 272-0980, FAX (401) 621-8885 or email <ldcltd19@idt.net>

12 Wed **Wort Business Meeting** - 7 pm. Meet at The Burren, Davis Sq., Somerville (247 Elm St). Contact: Jeff 'Sixtoe' Flood @ 282-7396 or <sixtoe@worldnet.att.net>

15 Sat **3rd Annual Wort Processor Spam and Beer Tasting!** Mike Biblyk - your Host this year! RSVP on 617.969.2464 Other details in this issue.

15 Sat **South Shore Brew Club's Un-Ambitious Pub Crawl**; meet at 2 pm at Tallulah's, Davis Square, Somerville. See http://members.aol.com/brewclub/crawl.htm

15-16 **10th Annual 24-Hours of the Belgian Special Beers**, Antwerpen, Belgium. Sat 2pm-2am, Sun 10am-10pm. Info: Kulminator, tel.00-32 3 2324538. E-mail: <PCrombecq@antwerpen.be> URL: http://www.dma.be/p/bier/7_2.htm

DECEMBEER

5 Fri **Wort Processor Club Meeting**;, International Beverages. Contact: Jeff 'Sixtoe' Flood @ 282-7396 or <sixtoe@worldnet.att.net>

6??Sat? **Western New England Homebrew Competition**, Deerfield, MA. A NEHBOTY event. Contact Charlie Olchowski, 413-773-5352

6 Sat **Bitter Mania Club-Only Competition**, Boulder, CO. Entries due Dec. 1. Contact Brian Rezac at (303) 447-0816 ext.121 or <brian@aob.org>

JANUARY

9 Fri **Wort Processor Club Meeting;** Boston Beer Co., Jamaica Plain (Boston), MA. **7:00 pm** start. Contact: Jeff 'Sixtoe' Flood @ 282-7396 or <sixtoe@worldnet.att.net>

24?? *Tentative* - **3rd Annual Lounge Lizard Slither**. Details TBA.

24 Fri **Eastern Connecticut 1st Annual Brew Competition**, Willimantic, Conn. Entries due Jan. 10. Contact Paul Zocco at (860) 742-7879 or (860) 666-6951 ext. 6244

FEBREWARY

21? Sat **4th Annual Boston Homebrew Competition**, Boston, MA. A NEHBOTY event. Other details TBA. Contact Ken Jucks at <jucks@cfaft4.harvard.edu>

MARCH

29 Sun **4th Annual South Shore Brewoff Homebrew Competition,** Chardonnay's Restaurant, Rhode Island. BJCP registered. Entries due March 21. For more info on categories and judging, surf to http://members.aol.com/brewclub/index.htm

MARY

15-16 **1st East Coast GABF,** Baltimore Convention Center, Baltimore, MD.

AGENDA FOR THE NOVEMBER 7TH MEETING

The next Wort Processor meeting will be held on Friday, November 7th at The Middlesex Brewing Company in Wilmington, MA. The meeting starts promptly at **7:30 pm**, so be there on time or else!!

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

1. MISCELLANEOUS - Acting Prez Jeff
- ⚹ The Lad's Prayer.
- ⚹ Thanks to our hosts.
- ⚹ Welcome to Members - Get your name tags!
- ⚹ Visitor recognition
- ⚹ Style of the Month Presentation - Scotch Ales
- ⚹ This Month's Guest Brewprint Editor: Thanks to Steve Stroud for editing.
- ⚹ Next Month's Brewprint Editor: Looking for a volunteer!
- ⚹ Upcoming Meetings:
  - ⚹ December-International Beverages
  - ⚹ January 98- 1/9/98 Boston Beer Company, Jamaica Plain. NOTE - START TIME 7:00 PM
- ⚹ Upcoming Events:
  - ⚹ Business Meeting - Wednesday, 7pm 11/12 at the Burren in Davis Sq.
  - ⚹ 3rd Annual Spam and Beer Tasting - Nov. 15th

2. WHAT'S BREWING:
- ⚹ Slither Crawl! Upcoming - January
- ⚹ Fourth Annual Boston Homebrew Competition - Febrewary

3. BUSINESS MEETING RESULTS: Jeff

4. COMPETITIONS:
- ⚹ Bitters taste-off - Dec ?
- ⚹ Pale Ales/I.P.A.s taste-off - Feb?

5. SOCIAL COMMITTEE - Report

6. YEASTS OF THE MONTH - Seth Cohen

7. TREASURER'S REPORT - Mike Fert$ch - money monger

8. LIBEERIAN REPORT - Shekhar Nimkar

9. PARAPHERNALIA REPORT - Lenny Lemieux- GRAINS and TSHIRTS are HERE!

10. BREWPRINT CALL FOR VOLUNTEERS

11. NEW BUSINESS - Anyone

12. RAFFLE!

13. ELECTIONS
- ⚹ Discussion of duties
- ⚹ Any additional nominations taken
- ⚹ Elections will be held at the meeting

14. ELECTION RESULTS

POST MEETING FUN, GRAIN PURCHASES, ETC.

UPCOMING STYLES AND YEASTS OF THE MONTH

Month	Style	Yeasts of the Month	AHA Club-only style
Nov.	Scotch Ale	Munich Lager; German Lager: an English Ale yeast	-----
Dec.	Bitters	a Stout yeast; Andechs lager	Bitter Mania
Jan.	Pale ales; IPA's	US lager yeast; Steam yeast	Hail to the Ale??
Feb.	Pils; Dort. Export	an OFest yeast	-----
Mar.	Stout/porter	wit & weizen yeasts	???
Apr.	Steam Beer	PU 'D' yeast;Danish Lager; A kolsch yeast	(clone contest postponed until fall)
May	Bock	Belgian yeasts; an OFest yeast again	Bock is Best
June	wits/weizens; Singles	34/70; Bavarian lager; Andechs	-------
July	Pre-pro Pils	1056	------
Aug.	Kolsch	Tadcaster; King & Barnes	????
Sept.	Strong ales	Cider yeast; US Ale yeast	------
Oct.	Maerzen	TBD	????
Nov.	Dark lagers; Schwarzbiers	TBD	------
Dec.	Holiday beers; Spiced beers	TBD	????

Boston Homebrew Competition Update

by Ken Jucks

As this year's Presidential appointee as coordinator of the Boston Homebrew Competition (and I did not even have to kiss Jesse Helms' butt for this job), I am pleased to announce that we have a location and date for the competition. Our hosts this year are the good folks at The Burren in Davis Square, Somerville. The date will be Saturday the 21st of Febrewary, 1998.

The Burren is a very comfortable Irish pub/restaurant that has been open for nearly 2 years now and is making quite a name for itself as a place to eat good Irish food, listen to good Irish music, and most importantly, drink good Irish stout. Much of the music performed there is staged in their new spacious back room. This is where we will hold the competition. I am also arranging with The Burren to cater the lunch during the competition.

The neighborhood around The Burren, as many of us know, is becoming a haven for drinkers of good beer. Besides The Burren, there is Tallulah's and The Joshua Tree, both of which have many of beers on tap, and Redbones (a club favorite), which is spitting distance from the competition site. Davis Square also is home to Downtown Liquors which has a significant selection of domestic and foreign beers. The Modern Brewer used to be located in Davis Square, and is now back to it's old location on Mass Ave. in Cambridge, just 1/2 mile from Mecca.

Now for the Nuts and Bolts: Most of the organization for the competition still needs to be accomplished. Some of this will be done by me and some of this will be done by YOU!!! In other words, I NEED a lot of help. First and foremost, I want everyone who wants to participate in the competition to clear their calendars for this date so that they can either judge or steward. We have always been blessed with many club members who step up and fill both important roles and I would like this to continue. Second, I am looking for a handful of people who would like to assist me in the hard core organization jobs like judge coordinator, head steward, etc. Jeff Flood has already volunteered to be the entry coordinator. I will also need people to assist me in doing grunt work during the few days before and the day of the competition (like getting all the supplies we need, coordinating food stuff, etc.). Jeff will need people to help with the data entry and getting the entries to the competition.

My job includes making sure everything is done, doing the jobs for which I have not found a volunteer, working with the hosts, lining up drop off locations, scrounging for prizes from interested beer related business, doing the BJCP paperwork, and being a general pain in the ass.

The BHC may also be formally asked to be a Qualifying Event for the Masters Championship of Amateur Brewing. There is an article written by John Dittman in this edition of Brewprint describing this competition. This should increase our number of entries considerably, increasing the need for as much help from the club members as possible.

We will hold a preliminary organization meeting for the BHC on Wednesday the 12th of November right after the business meeting to be held at The Burren. If you would like to be involved in the coordination of the BHC in any way, you are encouraged to attend. Supporting the competition is a great way to contribute to the success of the club.

Last but not least: Enter early and enter often! The more entries we get, the more successful the competition will be. So get brewing!!!

THANKS TO THE CONCORD JUNCTION BREWERY!

The Boston Worts held their October meeting at Concord Junction Brewery.

Our gracious host was brewer/owner Jon Cahill, who provided members with samples of Concord Junctions' new porter as well as their pale ale. Jon mentioned that they have a new filtering system which has given the brewery much more control over their brewing water.

Many thanks to Jon Cahill and Concord Junction for having us as their guests.

TOAST OF THE MONTH

An old Celtic blessing

May those who love us, love us.
And those that don't love us,
May God turn their hearts;
And if He doesn't turn their hearts
May he turn their ankles
So we'll know them by their limping.

This month's toast was submitted by Mary Anne McQuillan.





THE SPAM PAGE



SPAM-A-RAMA

OUR ANNUAL CELEBRATION OF PROCESSED FOOD AND BEER

❖ by Pete Langlois ❖

What goes better with a fish than a bicycle?

What goes better with Spam™ than a beer?

Truth be told, there's nothing better than beer with Spam™, and almost nothing else seems to be very good with it either. This very fact inspired renown brewer, judge, father, and BJCP representative Bob Gorman to initiate the original Spam™ and Beer tasting almost four years ago; thanks to the hospitality and good spirits of Mike Fertsch and Marlene Spears, the event came off very well and launched a Wort tradition that stubbornly persists to this day.

It's once again time to dust off the Spam™ cans, and come up with some creative use for the stuff. Those desperate for ideas may be inspired by calling Hormel at 1-800-523-4635 from 8 to 12 and 1 to 4 Central time, Monday through Friday. Last year featured Jalapeno Spam™ poppers, Spam™Ole, and Spam™ Consume. Previous years featured Spam™sicles, Spam™ on the half shell, and Spapple Strudel.

You can concoct something too. Spam™ is real food (according to its producers,) with over a billion cans sold to date. This versatile pork product can be baked, fried, shredded, blended, consumeed, hashed and otherwise covered up.

This year's event is hosted by Dr. Michael Biblyk. He has invited each of you to bring your favorite beers and a Spam™ dish to his home on November 15 at 7PM. **If you plan on attending, please RSVP to Mike at 617.969.2464.** Mike lives at 252 Auburndale Avenue in Newton, directions to his home are shown on page 11 of this newsletter.

A Hymn To Spam

"What is this stuff
That doth jiggle in the breeze
And smells like that which
I avoid when I walk in the stables?"
--Hysterics of Estrus

O meaty mass of fleshy flesh
Who with the dark and wild
And wanton world doth mesh
In sizzling ecstasy, tasty and mild!

From the Ellay to the halls of Prism,
To the salty fields of Elysium,
Come to me glorious SPAM,
Thou cooked, boiled, and pressed ham!

IO SPAM! IO SPAM!
Come with eggs and toast,
With bacon and duckling roast,
Come wild! Come sliced!
Come mashed! Come diced!

IO SPAM! SPAM! IO! IO!
With this key thy veil I rend!
Thy starry blue tin I twist and bend!
That the thee in thee might
Become the me in me tonight!

And the thee in me I feel
As the me in thee I peel;
With glee and abandon I stab
My trident into thy quivering flab!
IO SPAM! SPAM IO! IO! IO!

With fervor and awe you relent
Before my furious murderous intent;
I whip I mash I slash I cream
Thy body to consummate this dream.
IO SPAM! IO SPAM! SPAM! SPAM! IO! IO!

I dice I beat I flake I shake
I cover thee with Shake and Bake;
SPAM! O sweet sweet SPAM!
Never again will I slam my ham!
IO SPAM! IO SPAM! IO!

O yeah, SPAM my baby...
Come to papa, SPAM.
Oooooh...SPAM...I never dreamed...
IIOOOO!! SPAAAAAM!!*

*(The secret sense of these words is to be sought in the numeration thereof.) --Anonymous

Style of the Month - Scotch Ale

by Ray Daniels from *All About Beer*

Although Scotland harbors a population only one tenth the size of England, it has nurtured a unique brewing culture for much of its history. Like their neighbors



(and sometimes competitors) to the south, Scottish brewers were active in exporting beer around the globe during the eighteenth and nineteenth centuries. They also produced a broad variety of styles including those usually associated with England and Ireland and they were the first British brewers to make lagers.

Despite the variety of beers produced in Scotland over the last few centuries, one particular flavor profile emerged as the characteristic style of the land. As in other great brewing areas, this unique style is the result of geography and politics rather than the will of the brewers.

Agriculture still occupies three-quarters of the land in Scotland and barley remains a major crop. Barley produced in the north of Scotland most often becomes Scotch whiskey while that grown in the south is better suited to the making of beer. As a result of these patterns, barley has been readily accessible to Scottish brewers throughout their history.

In contrast to barley, hops refuse to flourish in Scotland. Long after the English had conceded to use hops, the Scots continued to prefer other bittering substances. A variety of products were used instead, including "ginger, pepper, spices and aromatic herbs."

A further encouragement of these pressures came when Scotland and England joined in 1707. The Treaty of Union that joined Scotland and England specifically excluded Scotland from a substantial malt excise tax, thus sustaining the malt-oriented view of the Scottish brewers.

As a result of these influences, we today recognize four styles of beer that hail from Scotland. Three are called Scottish ales and range in gravity from 1.030 to 1.050. These three are distinguished by strength, as Light (OG 1.030-1.035), Heavy (OG 1.035-1.040) and Export OG 1.040-1.050). The fourth style, known as a Scotch ale, is much higher in gravity, ranging from 1.072 to 1.085. It is often called "strong Scotch ale," or by its common nickname of "Wee Heavy." Scottish ales are often labeled according to an old tax-based system of identification. The Light, Heavy and Export are known as 60/-, 70/- and 80/- shilling ales respectively. Wee Heavies are commonly called 90/- or even 120/- shilling ale.

A number of modern examples can be found in the U.S. Caledonian sends their strong ale to the U.S. under the label of "MacAndrews Scotch Ale." Other examples of Scotch ale can be found as "McEwan's Scotch Ale" and "Traquair House Ale." In addition, many brewpubs and some micros make up a batch of Wee Heavy from time to time and some are quite good.

It is fairly easy to find a representative sample of the Strong Scotch Ale style in the U.S., but a bit harder to find a good Scottish ale. I've recently enjoyed Belhaven's "St. Andrews Ale" and it seems to be a pretty good example of the Scottish styles, even though at 1.046 it is a bit high in gravity even for a 80/-. McEwan's Export is sometimes seen here and Caledonian's "Golden Promise" ale has a bit of Scottish character to it. Washington state's Grant's produces a Scottish Ale with a representative malt character but with more hop character than usual.

STRONG SCOTTISH ALE
- Bob Gorman, Father and Homebrewer

10 lb Pale Ale Malt (Telfords)
1 lb Peat Smoked Malt (Hugh Baird)
1 lb Special B Malt (De Wolf & Cosyns)
1.5 lb Crystal Malt (Muton & Fison)
2 lb Munich Malt (De Wolf & Cosyns)
0.5 lb Aromatic Malt (De Wolf & Cosyns)

Mashed in with 18 quarts water @ 176F with 1.5 teaspoon gypsum to yield 156F. Mashed for 90 minutes to yield 150F. Raised to 168F with boiling water. Settle for 30 minutes. Sparged with 8 quarts water with 1 teaspoon gypsum to yield 8 gallons. 2 hour boil to yield ~5.25 gallons. All water acidified to ~5.6pH.

2.25 oz Willamette (4%?) AAU for 90 minutes. 2 tsp Irish Moss for 30 minutes. Force cooled. Pitched 500ml McEwan's yeast starter. OG 1.079. FG 1.030.

Help in Making A Clone

Sure, you could travel to Scotland and end up with a sheep, but to do so you'd have to endure hours of tedium at the hands of the world's foremost genetic scientists.

Take the easy way out. Make a **Bigfoot** clone instead. Although the gestation period is longer than for a sheep, the ingredients are a lot easier to come by, and you don't have to buy a lot of expensive lab equipment.

These tips on making a Bigfoot clone have been provided to assist you in your genetic endeavor (compliments of Mike Biblyk and Chico Brewing):

"I spoke to brewer Steve Dressler at Sierra Nevada Brewing Company, brewers of Bigfoot Barleywine. He was somewhat helpful but wanted to keep the grist and hop ratio as well as the single infusion mash temperature a 'proprietary secret.' It seemed kind of silly to me, but I didn't push it since he was nice enough to give me what he did. "Anyway, here is what I got from him:

Grist: 2 row Northwestern combo of Klages and Harrington plus a "secret amount" of caramel ; he used to put in some dextrin malt, also.

Mash: Single temp infusion. The temperature is 'a secret' (but it is not 158° F).
Boil: 90 minutes
Hops: 3 additions in the boil
1st Chinook
2nd Centennial
3rd Cascade
Finish: Centennial and Cascade
Dry hop with a combination of all three, mostly Chinook.

IBU's: 92-93 in the bottle
(110 before filtering)
Yeast: Chico Ale
OG: 24 ° Balling
FG: 6° Balling

"That's it. Get brewing now for the contest in November 1998. Hopefully we will have a tasting next January."

-- Mike

A Fall Pub & Cider Tour

by Ron Vavruska

On a lovely fall day, Jeanne and I took a trip to Brattleboro Vermont and had lunch in the Latchis Grill. I had the Bavarian Delight which was Bratwurst and Knockwurst served with sauerkraut and beer bread. Jeanne had one of the best hamburgers she ever had. In addition to the food, I also managed to put down a pint of their Whetstone lager. This beer is mashed with 20% wheat malt and fermented with wildflower honey. The beer has a light honey aroma and is sweet tasting but is nicely balanced by its hops. The after taste is slightly astringent and harsh. Overall, I found it to be a good beer that would go well after dinner or by itself rather than with food.

After lunch we went around the block to McNeill's Pub. We were happy to discover that on Friday they open at 2:00PM rather than their usual 4:00PM opening time. This being my first time there, I had to try their signature Ducks Breath Ale which has a floral aroma, a good balance of malt and hops and a long lingering hop after taste. McNeill's ESB has very little nose except for a slight aroma of malt. It has a toasty taste with very assertive hops and a long pleasant after taste. The Helles Bok(sic) has a light malt aroma and a thick mouth feel. The taste is sweet like sugar rather than malt. There is nice hop background that complements the sweetness somewhat. This is a fairly nice beer, although I tend to like my bocks with a distinctive malt flavor.

If anyone is planning a trip to Brattleboro I recommend that they do what we did and go a few miles past I-91 on Route 2 and then head north. That way you can visit two wineries that specialize in ciders. These are the West Country Winery in Colrain Mass. and the North River Winery in Jacksonville Vermont. They both have dry ciders and ciders fermented with various fruits. I asked both wineries how they define the difference between hard cider and apple wine. West Country said hard cider is 100% fermented apple juice,

-- continued on page 10 --

Buddy Brew wants YOU!

by Brett Schneider

Recently, the Wortnet has been buzzing with discussion about members actually making beer at home - the basis of our homebrew club. After weeding through the postings it seems that some people brew a lot, some people brew once in a while, some people used to brew, and others want to brew but may need a push. At the last meeting in Concord I presented an idea to try and generate home brewing activity and was well received. After further consideration on my part I offer to be the Buddy Brew List Manager for a program designed to connect club members in the above categories and foster the production of homebrewed beer and other fermented liquids to new heights. Here's how I hope it will work:



I will maintain two lists of contestants. The first group will be the host brewers. These people will be all geared up and ready to go brewing. To fit into this group you should have everything you need available. Not to the point of having the ingredients and the style all set, but most of the hardware and the facility. However, if you have the style in mind it will be noted. Basically you are ready to brew but are looking for some company.

Our second group would be those people interested in assisting the host brewer. Let's call them the support brewers. There is no expected level of ability or knowledge. These people want to brew and may be looking for help or just wanting to see how the other half lives. Maybe they want to invest in more equipment and want to see what other people have before they buy. Maybe they want to move from extract to all grain. Maybe they want to learn how to develop recipes. Maybe they want to brew larger batches and share expenses. Maybe they just want to mess up someone else's kitchen for a change.

I will maintain two lists, and you can be on both lists at the same time. How it will work is that people can call me at home (508) 788-5279 before 10PM or send me an email: schneiderb@morganco.com any time during the current month before Brewprint articles are due. I will then generate the two lists and prepare them for print and for distribution at the monthly meeting. At the meetings those in attendance will be put together to work out the details. For those not able to make the meeting, I will contact the host brewers and give them the names and telephone numbers of the support brewers. It will then be up to the host brewer to make all arrangements with his guests.

When you sign up for either of the lists, the information I will need is:

name; host brewer or support brewer (or both); home telephone number; any specifics of your offer to be a host brewer (all grain, style, bulk volume, for competitions, etc.); any special interests you have as a support brewer (learn about all grain, interest in hardware, etc.); any limitations you have for time and or space; anything else about your case which may be special or unique.

You will automatically be on the list(s) for two months. I will remove your name if I assign you to a group. I will remove you early if you tell me to, but you must contact me and tell me to do it. You will need to ask me to add you again after two months if you have not taken part in a buddy brew session. These basic rules are necessary for keeping our lists current.

For this month I will start taking names at the meeting at the Middlesex Brewing Co. and add to it until time to prepare the December Brewprint. Then at the December meeting, and during the week following the meeting, I will put the interested parties in touch.

I hope this program will spark some interest. Please see me at the meetings or call me at home if you have any questions or comments.

Baltimore Draws Popular Micro-brew Fest

Baltimore Business Journal.
by Craig S. Ey - Staff

The Great American Beer Festival, one of the country's most popular micro-brew attractions, is heading to Baltimore.

The Boulder, Colo.-based Association of Brewers has chosen Charm City for its first major beer lovers' convention held outside of Colorado.

The festival is tentatively scheduled for May 15 and 16 -- Preakness weekend -- at the Baltimore Convention Center.

"I think this is going to be a tremendous event for Baltimore, which is just a great beer city," said Jamie Fineran, sales and marketing director for downtown's Baltimore Brewing Co. and a festival organizer. His company makes DeGroen's beer, a popular craft brew.

The traditional Great American Beer Festival is a three-day gathering of small and large breweries and beer enthusiasts. At the 16th annual festival, held two weeks ago in downtown Denver, roughly 30,000 people paid a daily admission of $28 to sample the brews of more than 405 breweries.

The event has become so successful that organizers have decided to take the show on the road. Fineran said the brewer's association will still hold its Denver festival in October, but the plan is to hold a similar festival in a different city each spring.

"Baltimore is the very first," Fineran said.

The Great American Beer Festival has become the biggest beer event in the country, fueled by the resurgence of small breweries around the country over the past decade. In addition to beer tasting, the festival offers various seminars and informational sessions, ending up as a kind of trade show for beer makers looking for new markets.

And the "best beer" competitions held at the Denver festival each year are hotly contested. The winners sometimes tout their accomplishment on beer bottle labels and in national press releases.

"It's the big one," said Joe Gold, brewery representative for the Wharf Rat bar on Pratt Street. The Wharf Rat makes and distributes the Oliver's brand of ales and beers. "It's amazing the amount of people who fly to Denver each year to attend it."

A spokeswoman for the Association of Brewers, a trade organization whose membership ranges from tiny brew pubs to the major national breweries, said the group wanted to "do something out East."

Baltimore seemed to be in the right place at the right time.

The Baltimore Brewing Co. was in the initial stages of planning a major beer festival in Baltimore when Fineran mentioned the plans to a brewer's association executive.

"She said, `Why don't we do something together,' " Fineran explained. "Of course, we were thrilled. The Great American Beer Festival name is just huge; it's a draw in itself."

The Baltimore festival won't be as big as the Denver one. Instead of more than 400 breweries, Fineran said he expects between 125 and 150 to show off their various beers. The wild card is attendance.

By holding the event on Preakness weekend, Fineran said the festival will be able to tap into the already festive atmosphere of downtown Baltimore. He would like to see at least 20,000 go through the turnstiles.

The plan is to market the festival throughout the Mid-Atlantic region.

In Baltimore, the Association of Brewers will find a metropolitan area with several strong small beer companies.

In addition to DeGroen's and Oliver's, the area is home to the popular Clipper City, Oxford and Brimstone brands and Wild Goose on the Eastern Shore.

According to the Maryland State Comptrollers Office, 19 small and mid-sized breweries are licensed in the state.

"Aside from maybe Boston, Baltimore is tops on the East Coast when you're talking about beer quality and variety," Fineran said.

"It's a draft beer town."

More MCAB Details

by John Dittman

Brewing Techniques Magazine, the Home Beer and Wine Trade Association, the Home Brew Digest, and the Foam Rangers Homebrew Club of Houston, have proposed a new national homebrew competition. The Masters Championship of Amateur Brewing is envisioned as a champions championship. The first MCAB is planned for late 1998 or early 1999.



The Foam Rangers of Houston have offered to host the inaugural MCAB which will use 12 regional contests as qualifying events. The qualifying events will be selected on the basis of size, prestige and geographic distribution. 15-20 competitive BJCP subcategories will be chosen and the winners of these categories will be invited to enter the MCAB in that style. Entrants may submit either the qualifying beer or brew a different batch for the MCAB competition.

At an organizational meeting held during the recent Great American Beer Festival organizers discussed details of the competition. Louis Bonham, representative from the Foam Rangers, said this meeting primarily concerned the criteria for selecting qualifying events. One aspect of this meeting covered was how to get the most geographic coverage of the country and still keep the event fairly exclusive. "If we expand the qualifying event pool too much, we lose the exclusivity and small competition size - those things that will, in my book, make the MCAB special, and are absolutely essential," said Bonham.



Bonham said the group aims to keep

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MILWAUKEE BREWERS

by Bruce Tsiknas

Every beer drinker knows Milwaukee, Wisconsin as home of the big breweries. But there's a lot of small brewing going on today in Milwaukee. Mary and I visited recently and made a tour of the local brewpubs.

Our first stop was the newest brewpub and part of the Rock Bottom chain of Restaurant Breweries out of Boulder. This is their 16th location and the second largest, seating 375.

The Milwaukee River flows right through downtown and the brewpub is on the north bank. They feature the usual selection of beers from light to dark. We enjoyed the cask-conditioned Pale called HoneyCreek Pale ale. The Dunkel Weiss was dark but pleasantly fruity and light-bodied. The seasonal Rocktoberfest, the only lager, sold out the night before we got there.

It's a handsome place featuring a wood decor and art deco lamps adorning the rooms, which formerly housed a bank. There are river views from the patio and part of the main dining area. A pity the fermenting tanks were placed behind the bar blocking the river scenery. We talked with Andy, the brewmaster, and he said this decision originated with designers at Boulder HQ. Even stranger: the 100+ foot lines from the fermenters back to the tax room. They then have to use 45lbs. pressure to push the beer all the way back out 100+ feet to the taps.

Despite these minor glitches, it's an enjoyable place with tasty pub offerings. We started with the Asiago Cheese dip featuring dried tomatoes and beer bread (stout). I got the recipe from the friendly waitress. Jeff, local guide and amigo, claimed his Ruben sandwich was the best he ever had, and he's an expert. Mary found her veggie enchilada a bit mushy, while Arthur enjoyed his ample garden salad. Prices were $8-$10. We didn't have time to play pool in the spacious lower room, maybe next time.

The city is pushing the development of the RiverWalk and encouraging business along this pedestrian oriented walkway. So it was natural to head downstream to another brewpub. The Milwaukee Ale House was not quite opened to the public. But the owners, Mike and Jim, both homebrewers, took the time to talk with us, complete strangers, even though their opening was just five days away.

They feature ales as does Rock Bottom, and likewise use Wyeast products. Similarly, they use a 15 bbl system to brew in.

Their establishment is in the historic 3rd Ward and is housed in a former Saddlery factory. Situated at the confluence of the Menominee and the Milwaukee Rivers, the leather made here was used both on horses drawing beer trucks, and sailboats from Lake Michigan that would sail right up to the building.

The restaurant decor features the beautiful cream-colored brick of the area and lots of wood. It feels homier than Rock Bottom. There's a long wood bar on one side of the dining room and a stage for acoustic music in one corner. An antique bar will open downstairs on the riverdeck. The Rock Bottom is near the theater district, and attracts a more upscale crowd I suppose. This newest brewpub is in a neighborhood a little more like Jamaica Plain in Boston.

The brewmaster was busy so we couldn't sample any of their six brews, but the descriptions were promising. One ale is named after the owner's great great uncle who left earth early after getting whacked with a beer glass. It's called Louis's Demise, and it is their flagship Amber.

The Milwaukee Ale House will also sell bottled Miller products here with an interesting twist. Anyone ordering Miller gets a free sample of the house light ale, Downtown Lights.

After receiving wooden nickels good for a free beer when they open, we moved on.

We went over to Milwaukee's oldest brewpub, the Water Street brewery, celebrating ten years in business.

We'd been there before but never knew they did extract brewing until this visit. They feature four ales and four lagers, which are brewed in 10 bbl (310 gal.) batches. Their Honey Light lager took a GABF award in '96, and is now being sold in bottles.

The 250 seat restaurant features pub-style food. We sampled the Weiss which was - - nice. Fruity and refreshing with a lemon wedge. If we had more time I would have tried the Strawberry Weiss.

Wynkoop, another chain-brewery has started retro-fitting a building along the river near the 100 year old city hall. I didn't get an opening date, but with parched Packer fans everywhere, I'm sure they're hurrying to quench thirsts. All these places are within pub crawl distance by foot.

A year ago, there was one brewpub in town. Next year, there'll be four, maybe five.

I've been reviewing brewpubs, but I would be remiss not to mention the micros: Lakefront Brewery and Sprecher Brewing. Lakefront, started by two homebrewers, is about to expand greatly to a new riverfront location where they will supply beer to an adjoining restaurant. Sprecher continues to make excellent lagers and ales. Randy Sprecher started as a brewer at Pabst, which has now closed in Milwaukee due to corporate greed.

And then there's the lively Milwaukee taverns, but that will have to wait until another time.

History lessons abound here. You can take a tour of Miller, the last remaining giant in town. Or walk around Brewer's Hill, a newly refurbished section where the brewery workers lived. Or see the Pabst Mansion, magnificent home of Captain Pabst.

Finally, the cemetery at Forest Home and 27th contains the last resting place of brewers Schlitz,Pabst,Blatz and Best.

History make you sleepy? No problem having a beer today in Milwaukee.

Rock Bottom Brewery "You've hit Rock Bottom" 740 N. Plankinton Ave. Tel. 414-276-3030

Milwaukee Ale House "Milwaukee's only locally owned all grain brewpub" 233 N. Water St. Tel. 414-226-beer

Water Street Brewery "Hand Crafted Beers" 1101 N. Water St. 414-272-1195

LakeFront Brewery 818A East Chambers St. 414-372-8800 http://www.lakefront-brewery.com

Sprechery Brewing 701 W. Glendale 414-964-BREW http://www.sprecher-brewery.com

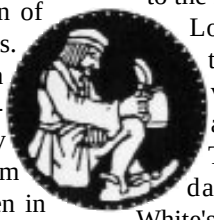
Check http://www.creamcitysuds.com for the latest in Milwaukee hoppenings.

Going Dutch (1st in a series)

Beer In Delft

Holland is very much like Belgium. This is mostly because of a common history between the two -- Flanders and Holland were once one country, and still speak the same language (Flemish is to Dutch what American English is to British English). This is true with beer as well. While Belgium is home to many original styles, the Dutch drink the same beer, making some of it, and importing most of what is available in Belgium.

Delft, where I live, is in the south of Holland. I'm 1.5 hours to Brussels, and closer to Antwerp. This proximity to Belgium gives me an excellent selection of beers in both the local shops and bars. The Dutch also keep the fine tradition of making tasty chocolates and truffles of excellent quality. In many ways, it's as though I live in Belgium (the coffee shops -- four that I've seen in Delft alone -- are an obvious exception).



So when I tell you that the local bars have Belgian beer on tap, it shouldn't take you by surprise. Despite knowing all of this already, though, it did take me by surprise when I found that most Dutch bars have Belgian beers as their flagship beer. DeKoninck from Antwerp (yeast available from Seth, and a good one to use) is on tap at many bars in Delft. A few bars have La Trappe in their sign. Many more are tied to Palm.

My first week here, I found the Locus Publicus, a beer bar with nine taps and a few hundred bottled beers. (To say that this bar is staggering distance from my apartment would be redundant. Every bar in Delft is staggering distance from my apartment.) The Locus had DeKoninck Cuvee on tap that first week -- a rich, sweet beer with a big estery profile that is the signature of their yeast. If you've had DeKoninck's before, then think of the cuvee as "DeKoninck plus".

The Locus, and many other bars, are also serving bock beers these days. Local Dutch and some Belgian brewers make bocks for this time of year. I've tried many from Barbar, one called "Maximator", and some other local varieties. I find that they are sometimes fruitier than the bock beers Germans make, but they certainly have the sweetness and strength. By the time this article comes out, I'll also have had a chance to try more bocks at a bock beer festival in Amsterdam (near the train station, which is good since my house is near the train station in Delft).

Not all available tap beer is strong. I found one newly opened bar named "'t Bier Huys" (old Dutch for "The Beer House") that has La Chouffe Wit on tap. Mind you, this is right next to the La Trappe Quadruppel tap, but also next to the Warsteiner pils tap.

The Beer House is a wonderful addition to the Delft beer scene. Whereas the Locus has a great beer selection, The Beer House has a very good beer selection, and a much nicer atmosphere. The Locus reminds me of my days as a bus boy at Bob White's restaurant in North Chelmsford, where the smokers lined the booths in the smoking section and turned the air blue with their acrid habit. Up until going to the Locus, I had never been in a smokier environment. There, it's so dense,that you smell cigarettes when you try the beer. The Beer House is much more open and better ventilated. You'll still smell smoke in your clothing when you go home, but at least you can enjoy a beer there.

I found The Beer House because it is right next to the specialty beer shop in Delft. You know the expression "kid in a candy shop"? Well, that's about how I felt when I went in that store. What is highly priced boutique beer in Boston is at least half the cost here -- even when it's boutique. Duvel, Westmalle, Orval, Cantillon, La Chouffe, Chimay -- it's all there with Dentergems, Delerium Tremens, Palm, DeKoninck, and a host of others that I've both heard of and never seen. I've also enjoyed the fresher taste of Pilsner Urquell and the availability of Budweiser Budvar. They don't have a frequent buyer club, and they don't ship abroad, but they might start a customer mailing list. Considering that they are one of the very few stores anywhere to take credit cards, this

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PARAPHERNALIA REPORT

by Len Lemieux

Due to the major mess involving my ATT e-mail, I am changing the grain purchase until this meeting. Email me at <Brewser411@aol.com> or phone (401) 723-3938 and reach me or my machine. Prices for grains with a differential will depend on the total amount I can purchase.

Muntons	
2 row pale	$0.65
Weyermanns (supplier to Ireks)	
Pilsner	$0.60
Vienna	
Light Munich	
Dark Munich	
Crystal lt.-med. dark	$0.70-$1.00
Light Wheat	$0.65-$0.95
Dark Wheat	

Liquid , Dry, and other malts available on request



-Pub & Cider Tour

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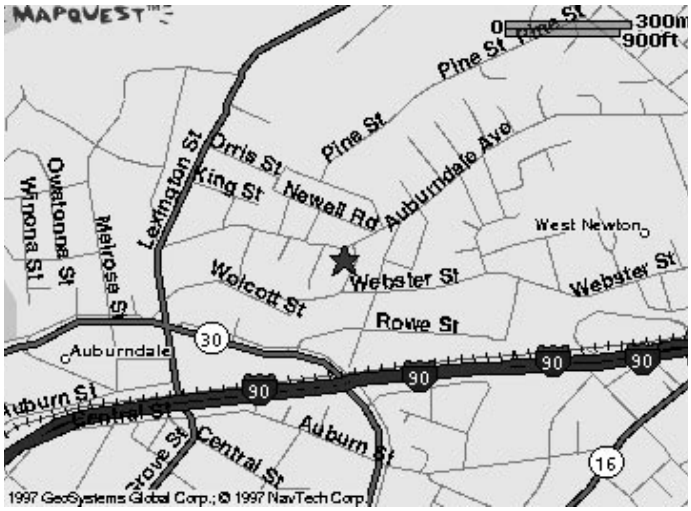
and apple wine is apple juice that has sugar added before fermenting. North River said it is just a matter of the fermenting temperature; apple wine is fermented at about 50F and cider is fermented at about 35F. You can take that for what it is worth but it is interesting to note that all the West Country products are identified as ciders and all but one of the North River products are called wines. With all that said and done, both wineries have good products and I came back with a half case from each.

DIRECTIONS TO THE SPAM & BEER TASTING

Saturday, November 15th
252 Auburndale Ave.
Newton, MA
7 pm

To get there from 128, take exit #24 (route 30) east. Go past the Marriot until you get to a corner with a package store and two gas stations. Turn left. Go through the light immediately ahead. Turn right onto Auburndale Ave (the next right.) Look for a white picket fence on the right. Mike's place is upstairs immediately following the fence. Don't park in Mike's driveway, as he has the upstairs apartment and doesn't want to block in his neighbors. The best place to park is on one of the streets that intersects Auburndale before or after Mike's place.

Use the door on the left, in the front of the house. If you would like, bring socks or a pair of slippers to wear inside the house, and leave your shoes at the door. Please RSVP to Mike at 617.969.2464.



DIRECTIONS TO THE NEXT MEETING



Friday, November 7th
The Middlesex Brewing Company
Wilmington, MA
7:30 pm

YES you can get there from wherever you are! All you do is travel 93N or 93S to exit 38 towards Wilmington, Massachusetts. Drive to the second set of lights, turn left, which is Woburn Street and travel 1/4 of a mile. LOOK for us on the left.

YOU CAN'T MISS OUR SIGN

If you get lost CALL telephone number (508)657-8100, ask for Brian or Ron.





-MCAB

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the competition under 200 entrants so there can be large panels of highly-qualified judges evaluating small flights of beer. Since the entrants have the choice of brewing a new batch for the competition there are hopes brewers will be able to enter their best beer in prime condition. The organizers also hope to provide a low-cost opportunity for the amateur brewing community to gather for a high quality technical conference that will be produced by amateur brewers, for amateur brewers.

Scott Bickham, BJCP liaison to the MCAB, said the BJCP will support the competition as much as they can, but are not interested in sponsoring the competition. Bickham said some board members are concerned that the event is being perceived as competition with the AHA, but they are really quite different events.

At this time BURP's Spirit of Free Beer is on the short list to be one of the qualifying events. [*Editor's note: So is the Worts' BHC!*]

Current representatives on the MCAB board are Louis Bonham (representing the Foam Rangers), Steve Mallery (Brewing Techniques), Dee Robertson (HWBTA), Pat Babcock (HBD), and George Fix, Jim Liddil, Scott Birdwell and Byron Birch as at-large representatives. Bonham said that three more members for the committee will be selected in the near future.

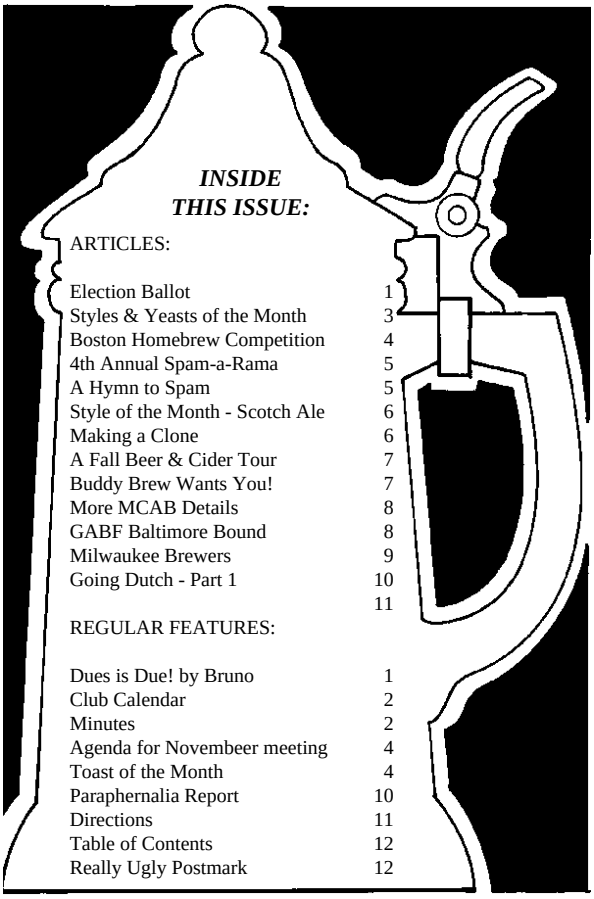
-Beer in Delft-

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is very forward thinking.

They already know my face at these places; The Beer House considers me a regular (it helps when you start going on opening day and come back), and the price of a glass, such as DeKonick's, is 5 guilders. The strong dollar is 1:2, so that's $2.50. It's only 4 guilders for Warsteiners. Store-bought bottles are even cheaper at under 2 guilders for just about everything. The issue is not availability, it's not price, it's mass -- mine. Between the cheap beer, chocolate, and bricks of cheese at the open air markets, this is a dangerous place to live!

Fortunately, everyone here bikes, and I've already put in some distance in the countryside. Yes, there really are windmills in the countryside, and there are bike trails everywhere. Only last week I biked to the coast and watched the sunset over the ocean. Next time I'll bring a beer and cheese picnic.



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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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