Brewprint

The Newsletter of the Boston Wort Processors

Volume X, Number 12 Decembeer 1997

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Club Calendar

Compiled by Steve Stroud

Decembeer

4 Thur Boston Burton Ale Night at Cornwall's

5 Fri Wort Processor Club Meeting; International Beverages. 8pm start. Contact: Ken Jucks at jucks@cfaft4.harvard.edu.

5 Fri Tremont Night at Cornwall's

6 Sat New England Fall Regional Homemade Beer Competition, S. Deerfield, MA A NEHBOTY event. Sponsored by Valley Fermenters . Entries due 12/1/97. See article in this months Brewprint. Contact Charlie Olchowski at (413) 773-5920 (h) or (413) 773-5352 (w), e-mail: mgryska@javanet.com.

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 1998

9 Fri Wort Processor Club Meeting; Boston Beer Co., Jamaica Plain (Boston), MA. 7:00 pm start. Contact: Ken Jucks at jucks@cfaft4.harvard.edu.

24? Sat (tentative) - Third Annual Lounge Lizard Slither Details TBA.

25? Sun (tentative) - Dr. Beer Sensory evaluation training seminar. 12 noon at the Harvest Food Co-op Allston, MA. Tentative cost $15 for Wort Processors, $20 for others Contact Jay Hersh at drbeer@doctorbeer.com or 781-641-0704

Febrewary

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

21 Sat 4th Annual Boston Home-brew Competition, the Burren, Somerville, MA. A NEHBOTY event. Other details TBA. Contact Ken Jucks at jucks@cfaft4.harvard.edu.

March

8 Sun Sun (tentative) - BJCP exam. 12 noon at the Harvest Food Co-op in Allston, MA. Cost $50 for first takers, and $30 for retakes. Contact Jay Hersh at drbeer@doctorbeer.com or 781-641-0704

28 Sat 4th Annual South Shore Brewoff Home-brew 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.

May

2 Sat Green Mountain Home-brew Competition, AHA Sanctioned Competition, Burlington, Vt. A NEHBOTY event. Entries due 4/17/98. Contact Dave Gannon at (802) 879-1304 (h) or (802) 656-2182 (w), e-mail: dgannon@zoo.uvm.edu.

15-16 First East Coast GABF, Baltimore Convention Center, Baltimore, MD

Minutes of the Novembeer Meeting

by Ken Jucks

The November meeting was called to order at 8:00 (30 minutes late) on the 7th at the Middlesex Brewing Company by "almost no longer acting and soon to be official" President Jeff Flood. We all thanked Ron and Brian of MBC for hosting us. Ron gave us a brief history of the brewery which started in Brian's basement in 1992, and moved to the current site two years ago. They are now also being distributed by the local Miller distributors.

Three new members were present: Joe, Sean and Strom.

The Style of the Month was Scotch Ale (Jeff brought some samples of Bellhaven). Bill slack says that the trick to making a good Scotch Ale is to add a "little" Special B. Mike Biblyk suggested to caramelize some of the wort, which was seconded by Lee Menegoni, but discouraged by Bill. Mike B says to add about 2 percent peat smoked malt as well.

Steve Stroud was thanked for editing the November Brewprint and Jeff was looking for new recruits for December and future editions.

The near future schedule for meeting sites is as follows: December at International Beverages, January at Boston Beer Company in JP, and Febrewary at CfA in Cambridge.

The Spam and Beer tasting was set for Saturday the 15th of November at Mike Biblyk's house. (Spam, yuck!)

The annual Lounge Lizard Slither is currently being set for the 24th of January, and Jeff is arranging to have a block of rooms reserved at the Marriott for that evening.

Ken Jucks gave a brief recap of the organization of the Boston Home-brew Competition to be held on the 21st of Febrewary at the Burren in Davis Square, Somerville. The organization is proceeding well and we are looking forward to alot of club participation both in the form of entries and manpower.

Jeff recapped the last business meeting where the highlight was the organization of the Styles of the Month and the Yeasts of the Month.

The Club only Bitter competition will be hosted by Shekar Nimkar on the 23rd of November.

The Yeast God (almighty Seth) brought 4 yeasts; German Lager, 3470, Andechs, and Boston X ale yeast.

Treasurer Mike reported that we have $1937 in the account and stressed that dues are due!!! Pay up!!

Paraphernalia report: Len reported that the glasses are still on the way, and should be available soon. He also had t-shirts and grains for sale and some home grown hops for distribution.

The Bigfoot clone competition was again discussed, and it was suggested that you use Cascade to dry hop, not Chinook!!!

Elections results:

Before elections were held, Bill Slack was nominated for all positions, but he regrettably declined. Chuck Cox (the Susan Lucci of Worts) took the floor to vigorously campaign for a position, any position, but to little avail.

The winners were:

President:	Jeff Flood
VP:	Ken Jucks
Treasurer:	Mike Fertsch
Secretary:	Brett Schneider
Libeerian:	Len Lemieux

Jay Hersch closed the meeting by announcing that he will be holding a Dr. Beer seminar before the BHC and will administer a BJCP exam after the competition.

Yeast of the Month Calendar

Dec	Bitters	Bitter Mania	Andechs lager ; a Stout yeast
Jan	Pale ales / IPA's	Hail to the Ale??	US lager yeast ; Steam yeast
Feb	Pils		an OFest yeast ; Dort. Export
Mar	Stout / Porter		Wit & Weizen yeasts
Apr	Steam Beer	clone contest postponed until fall	PU 'D' yeast ; kolsch yeast ; Danish Lager
May	Bock	Bock is Best	Belgian yeasts; an O'fest yeast again
June	Wits / Weizens		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

From the New Horn Blower

by Jeff Flood

Answer: Good beer, beer stories, beer places, beer people, beer judges, and more beer.

Question: What can you tell me about the Boston Wort Processors?

As your newly elected President, I look forward to the coming year with great pleasure. After all, the Worts are a world class brew club, oldest in New England, in our 14th year. A membership loaded with sanctioned beer judges, members recognized around the country. A club dedicated to the education of beer brewing.

For those of you who don't know to much about me, I joined the Worts in 1994. I had just started brewing beer and wanted to learn more about it. I was an extract brewer and with the assistance of my chief cook and bottle washer, Ellen Au, we wanted to brew the best beer in the world. (Today, we want to brew the best beers in the world.) To accomplish this goal we devoured most of the how-to books in the libeery, picked the brains of any member who would let us, asked a lot of questions and kept bringing samples of our latest brew to meeting for evaluation. We found the members in the club to be very helpful and informative. Helpful tips, constructive criticism, offers to brew with other members, buddy brews, club brews, and friendly people. A club dedicated to the expansion of the knowledge of home-brewing.

In the last four years I have had the opportunity to serve as Libeerian, Vice-President, and acting President. I have participated in 2 of the 3 Boston Worts Home brew Competitions, helped set up meeting sites, held meetings at our home, held club only competitions at our home, written articles for brew print, published Brew-print, and have become an all grain brewer. All of this with the help and assistance of all the members in the club. As your President I would like to continue the tradition of education that this club is about. In the coming year look forward to buddy brews, club brews and group brews. Interesting meeting sites and speakers. Demonstrations on how to's. I WANT YOUR BREW.

I need your help. I want your help. To continue to be a world class home brew club we need you to write articles for Brew-print, to publish the Brew-print. Help with the competitions. The club has just be invited to be a qualifying event for the Master Championship of Home Brewing. It is an honor to be hosting this event. Your help in making this competition a success will be greatly appreciated. Your participation in club events and the sharing of beer related information is what makes this club what it is.

The following people were elected.

Jeff Flood	President
Ken Jucks	Vice President
Mike Fertsch	Treasurer
Brett Schneider	Secretary
Len Lemieux	Libeerian

The following people are filing these additional roles.

Steve Stroud	Web Master
Laura Conrad	Majordomo
Pete Langlois	Social Coordinator
Len Lemieux	Paraphernalia Guy
Seth Cohen	Yeast God
Ken Juck	4th Annual Boston Wort Competition Coordinator
Brett Schneider	Buddy Brew Coordinator
Bob Phelps	Style page Editor

If you would like to do something for the club let me know. If you can publish Brew-print please let me know. If you want to host a club only competition let me know. Want to buddy-brew let Brett Schneider know.

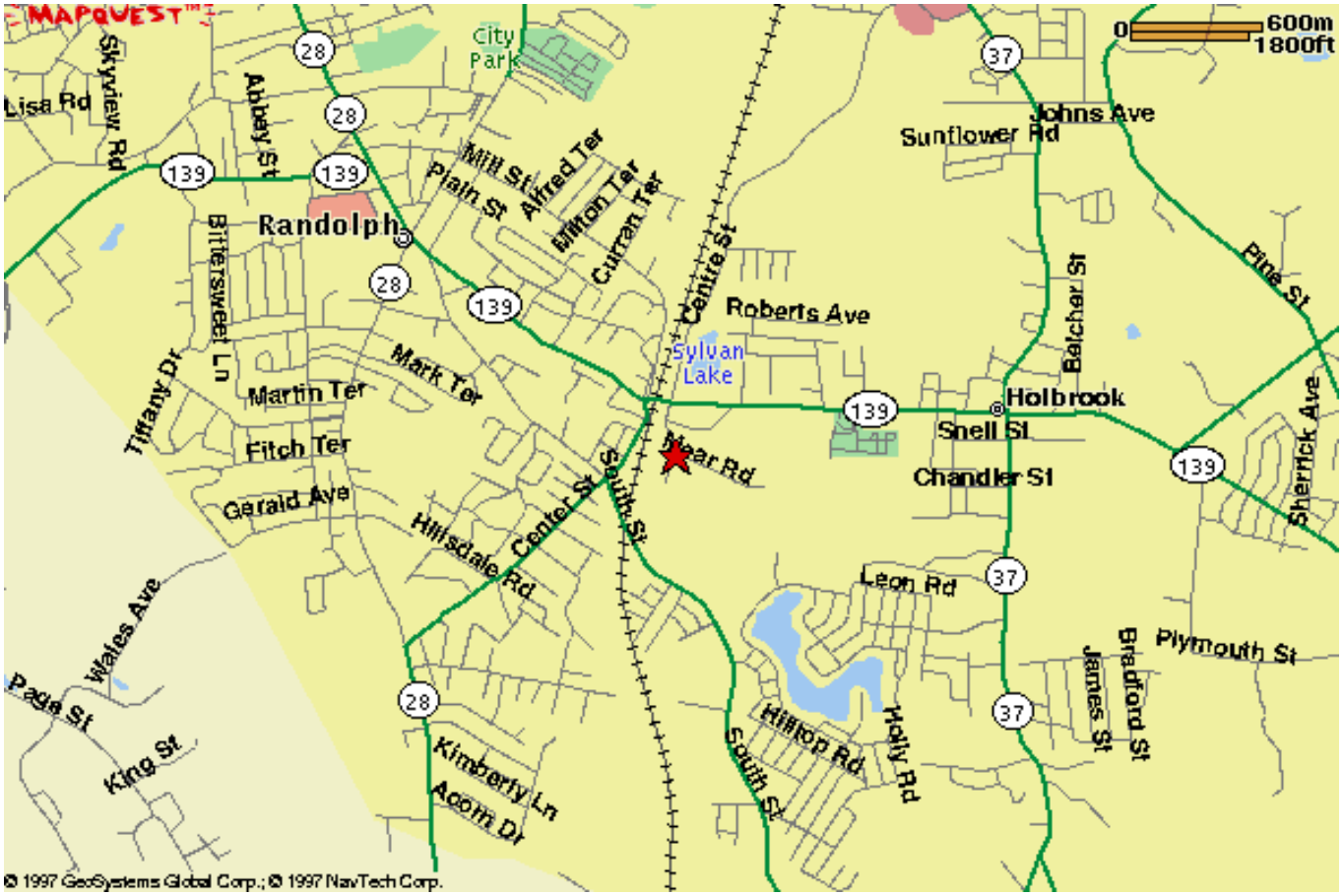
The Boston Worts are a great club and I'm proud to be a member. I look forward to a great year for the club.

Directions to International Beverages, Inc

International Beverages, Inc.
5 Mear Rd
Holbrook Ma 02343

Bill and Nancy
(617) 767-9600

Take 128 to 24 South
Exit to highway 139 East - Toward Randolph
Go into Holbrook
Cross the railroad tracks
Turn right after the Regal Auto Clinic building
This road bears to the left (read turns) and turns into Mear Road.
The third or fourth building has a big DEEJAY on the side.
That's the place.



East Kent Golding Give-Away

by Jeff Flood

Jim Pericles, brewer for Sam Adams, and The Sam Adams Company have donated 35 lbs. of East Kent Golding pelletized hops to the club. Merry Christmas and Hoppy holidays. These hops, originally scheduled to be given away to entrants in the now defunct World Homebrew Contest for 1997 are packaged in 1/2 lb. nitro packs and are 95 crop from Tony Redsell's farm. Alpha acid % is 5.3, Beta acid is 2.5. All members present at the Decembeer meeting will receive a package of this.

Dues are OverDue

Mike 'the Enforcer' Fertsch tells me that some of youse bums ain't paid yer dues yet. I kent tell youse how riled up that gits me. Unless you DEADBEATS come up wit da cash el pronto, I'm gonna hafta git my brass knuckles polished.

Don't be a DEADBEAT, mail your renewal checks to:

The Mighty Boston Wort Processors
PO Box 397198
Cambridge, MA 02139-7198

Love & Kisses,
Bruno

Agenda for the Decembeer Meeting

Decembeer 5,1997
International Beverages
Friday, 8PM

1. Miscellaneous - Big Toe
   - Thanks to our hosts.
   - Welcome to Members - Get your name tags
   - Visitor recognition -
   - Style of the Month Presentation, Bitters
   - This Month's Guest Brewprint Editor:
     Thanks to Scott Leno for editing.
   - Next Month's Guest Brewprint Editor:
     Looking for a volunteer.
   - Upcoming Meetings:
   - Jan 9th: Boston Beer Comp. J.P. 7:00pm
   - Feb 6th: C.F.A. Rep. of Cambridge
     8:00pm
   - Mar 6th: Atlantic Coast/Tremont Ale
     Brewery, Charlestown, 8:00pm
   - Upcoming Events:
   - Business Meeting - 12/10 Wednesday,
     7PM at the Muddy Charles
2. What's Brewing:
   Slither- 1/24/97.
   Fourth World Home-brew Competition.
   Club-only Bitter Mania Results
   Purchase of Big Foot
3. Business Meeting results: Toe
   V.P. duties - Organize elections.
   Burren location
4. Competitions:
5. Social Committee - Report
6. Yeast(s) of the Month - Seth Cohen
7. Treasurer's Report - Mike Fert$ch
8. Libeerian Report - Len Lemieux
9. Paraphernalia Report- Len Lemieux
   Glasses are HERE!
10. Brewprint call for Volunteers
11. New Business - Anyone
    a. Rates and Ranters
12. Raffle.

Post meeting fun, grain purchases, etc.

Worts Get Brewing

by Jeff Flood

November 1st was the date. Pete Langlois's house was the location. 4 barrels and 8 styles of beer and a group of 12 worts brewing was the plan. Pete had organized with Ken Jucks, Lee Menegoni, Mr.and Mrs. Timothy Dalton, Beatrice Dalton, Bob Gorman, Brett Schneider, Jeff Flood, Ellen Au, Seth Cohen, and Christina Croteau, a bunch of grain and hops, a bunch more of equipment, and yeast starter from the God. Starting time was 8 AM. Fire up the burners and start heating water. Crush grain while waiting for the H_2O to get to temp. First beer to be brewed was a barley wine, perhaps a clone competitor. This required dual mash sankey kegs. After first runnings were collected, continue to sparge to make a smaller beer, a bitter with second runnings. Boil the fresh wort and start mashing a double batch of Pils. Then a Marzen, and then a Triple and an American Ale. Six Cajun Cookers blasting away at 112 gallons of wort. A little shy of the 4 barrels planned because the sky opened up and it poured on us. Cool down to pitching temperature and transferred to primaries, then cleaned up. 9 PM kick back and have a homebrew admiring the 112 gallons. Another great day of brewing in Wort history. Appears to be some more of you that are interested in doing a group brew like this again. Please contact me so that it can be organized, most likely in March.

Current WPOTY Standings

There are presumably three more AHA Club-Only competitions that will occur before the WPOTY winner is announced in May (though the AHA hasn't seen fit to announce the styles yet!). The clone contest has been moved back to November, so it will not be included in this year's competition.

After two club competitions (Weiss is Nice and Bitter Mania), the current standings for the Wort Processor of the year are:

Jeff Flood	4 pts.
Steve Stroud	4
Shekhar Nimkar	3
Lee Menegoni	1

Style of the Month: Bitters

by David Parr

I first tried Bitter 20 years ago while on a college year abroad in London. In addition to popular brands like Courage and Fullers, CAMRA was then underway and a number of free houses were beginning to offer hand-pulls of rare cask-conditioned Bitters. Bitter, and especially Ordinary Bitter, is a perfect session beer: it is only mildly carbonated, low in alcohol, dry and flavorful, and served at cellar temperature (about 55°F). It is considered the national drink of England, but at that time there was really nothing like it commonly available in the US Even today it is difficult to find a properly served Ordinary Bitter here. My desire to try to duplicate this style of beer is mainly why I began home brewing.

Bitter is a fairly new style in the British pale ale family. While Terry Foster unearthed some apparent references to Bitter as a distinct style dating to the late 19th century, Michael Jackson does not find it discussed as an "important" style until the 1930s. They agree that Bitter took off in popularity after World War II as part of a trend away from dark ales and toward lower gravity beer. It evolved, according to Jackson, as a dry contrast to the Mild style, a formerly popular English ale that has nearly disappeared. Just as American breweries brought out "lite" beers in the 1980s, many of the major English brewers introduced a Bitter as a dryer variation of their mild; that is, it was "bitter" relative to the brewer's own mild, but not necessarily relative to other brewers' Bitters. Still today, there is not much consensus on the precise parameters of the category and there is considerable blurring of distinctions between Bitter and Pale Ales and among the Bitter substyles.

Bitter has three graduating substyles: Bitter (or Ordinary Bitter), Best (or Special) Bitter, and Extra Special Bitter (ESB). Generally, Ordinary Bitter will have an original gravity as low as 1034, Best will be in the high 1030s to mid 1040s, and ESB will be in the low 1040s to low 1050s or even higher. All are highly attenuated. Water should be "Burtonized" or at least treated with gypsum. Adjuncts (up to 15% flaked maize or wheat) are frequently used by British Bitter brewers but are considered unnecessary by Foster and others. Color is usually amber but may range from pale golden to ruby/copper (8-20°L). IBUs range from 20 to 45. Hop aroma is optional, but malty and estery odors should be present and some diacetyl is permissible. Hop bitterness should dominate the taste, along with a fruity, slightly malty flavor. Ordinary Bitter is usually only available as a draft beer (with carbonation at less than 50% of standard levels), whereas ESB can almost always be found in the bottle.

Boston offers a number opportunities to sample Bitter, but no regular venue for hand-pulled, cask-conditioned Ordinary Bitter. Doyle's sometimes has Young's Special London Bitter on tap, and the Elephant & Castle Pub, in Boston, serves John Courage (both from kegs). Boston's Best Burton Bitter, at the Commonwealth Brewery, is a good domestic hand-pulled Special Bitter. The Commonwealth Brewery offers other Bitter styles on a seasonal basis, as does Brew Moon. Redbones currently has on tap some Bitters from the Northwest including Boundary Bay Bitter and Deschutes Bachelor Bitter. Most good package stores will have an assortment of ESBs, including Young's Special.

Ordinary Bitter (5 gallons):

6 1/4 lbs. British Pale Malt
3/4 lb. 60° Crystal
1 oz. Fuggles (boiling)
1/2 oz Goldings (boiling)
1/2 oz. Goldings (aroma)

Single-infusion mash, in 1-3/4 gallon filtered water treated with 1-1/2 tsp. Gypsum, for 90 minutes @ at 150 - 153°F. Mash out @ 168°F. Sparge with 4 gallons 170 - 180°F filtered water. Add filtered water to boiling pot to bring initial yield to 6 gallons. Add boiling hops at beginning of boil, boil 45 minutes and add aroma hops and 1/2 tsp. Irish moss. Force cool and pitch starter of London Ale Yeast (#A03) (from Seth). If desired, dry hop in secondary with 1/2 oz. Fuggles. O.G.: 1038. F.G.: 1008. Force carbonate @ 8-10 psi. This simple recipe produces a reasonable facsimile of an Ordinary Bitter. But, alas, there is no substitute for a cask-conditioned hand-pull!

Bibliography/Sources: Foster, Terry, *Pale Ale*, Brewers Publications, 1990; Jackson, Michael, *The New World Guide to Beer*, Running Press, 1988; Babinec, Tony, and Hamberg, Steve, "Confessions of Two Bitter Men," *Zymurgy* (Summer 1995).

Worts invited to be a MCAB event

By Ken Jucks

I just received the official word that our competition will indeed be a Qualifying Event for the Masters Championship of Amateur Brewing. I have replied back with a formal acceptance based on the club vote at the October meeting. The message to the Worts and other QE hosting clubs is included below for your enjoyment.

Ken

To: jucks@cfaft4.harvard.edu
Subj: MCAB Qualifying Event Invitation

Greetings:

On behalf of the Steering Committee of the Masters Championship of Amateur Brewing ("MCAB"), I am pleased to invite each of your contests to be one of the Qualifying Events for the first MCAB. We are inviting ten of the premier North American homebrew competitions to be MCAB Qualifying Events, and hope that your competitions will agree to be a part of this exciting new chapter in amateur brewing.

If your competition wishes to be a Qualifying Event, the MCAB will promote and publicize it as part of our overall publicity campaign. (You can, of course, identify your competition as an MCAB Qualifying Event in your own publicity.) The *only* things that we ask of Qualifying Events is that they agree to abide by four rules, which we have designed to insure uniformity between Qualifying Events:

(1) Qualifying Events must be open to *all* amateur brewers, regardless of club affiliation or geographic location.

(2) Qualifying Events must feature the MCAB Qualifying Styles, and use the 1997 BJCP Style Guidelines for them. (The Qualifying Styles will number less than 20, and will be announced shortly. Qualifying Events may, of course, feature other categories and may use whatever guidelines it wishes for them, but winners in these other categories will not qualify for the MCAB.)

(3) The final round for each MCAB Qualifying Style must consist of 12 beers or less, and be judged by a panel consisting of at least two judges, at least one of which must be BJCP-qualified (i.e., Certified or better). Please note that this may require you to run additional preliminary rounds.

(4) Within ten days after the competition is completed, you will return to us a MCAB Certification Form (to be provided later), which will certify the winners in the Qualifying Styles so that we can formally invite those people to participate in the MCAB.

We also ask, but do not require, that you use your best efforts to limit flight size to 12 beers or less in all preliminary rounds of MCAB Qualifying Styles, and to have at least two BJCP-qualified judges on each judging panel for all rounds of Qualifying Styles. We would also ask that you try, wherever possible, to have BJCP National or Master judges on the final round panels for Qualifying Styles.

Again, we hope that you will join us in this new adventure in amateur brewing. If you wish to accept our invitation, please notify us by December 31, 1997. Notification should be by e-mail to lkbonham@phoenix.net, or to Louis Bonham by fax at 713-236-8114. If you have any questions, please feel free to contact me.

Best regards ---

Louis K. Bonham	For the MCAB Steering Committee:
Steven Mallery	Brewing Techniques Magazine
Dee Roberson	Home Beer & Wine Trade Association
Pat Babcock	Home Brew Digest
Louis K. Bonham	Foam Rangers
Dr. George Fix	
Byron Burch	
Jim Liddil	
Scott Birdwell	
Scott Bickham	
David Houseman	
Chuck Cox	

Spam and Beer Tasting

By Sue Walters & Scott Leno

Worts and friends alike gathered at Michael Biblyk's house for an evening filled with Spam™ delight and beer tasting. This cold and snowy evening of November 15, did not dampen the mood of the annual celebration of processed food and beer. Michael's warm hospitality provided us with an evening by the fire, including Worts' home brew and everyone's favorite Spam™ dish.

The homemade Spam™ dishes represented cuisine from all walks of life. Laura Conrad ensured that the non-meat eaters could enjoy her vegetarian Spam™ , Jim Fitzgerald delighted us with Spate, Ellen Au and Jeff Flood wrapped up some Spam™ Suemi, Michael-the-host whipped up Spam™ Puffs, Scott Leno and I stuffed Spam™ with garlic and oil into snail shells for Spam™-cargot, and there was also Potato Spam™ cakes and homemade Italian pizza smothered with Spam™ .

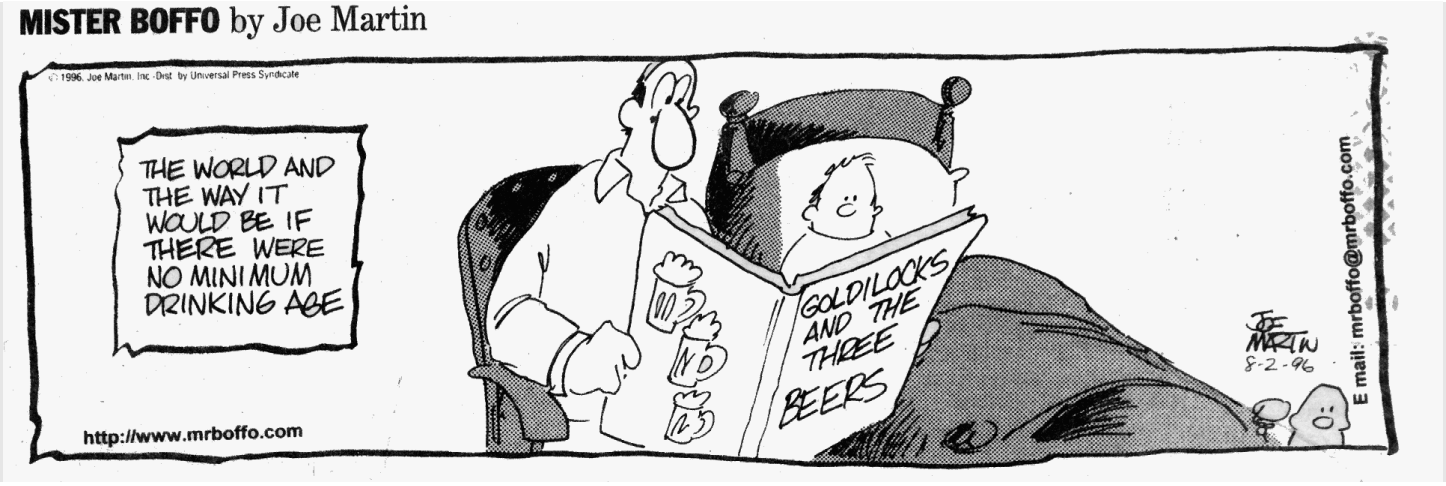
Why go to a Spam™ party? I mean, a first time party goer like myself didn't know what to expect. Was there to be a secret handshake and a Spam™ song? I must of missed the secret handshake but a Spam™ song was heard from Michael's lips and the words were "Spam™ , Spam™ , Spam™ , Spam™ , Spam™ Spam™ , Spam™ , Spam™ medicinal Spam™ ….."

For those without the intestinal fortitude to stomach the Spam™, there were numerous malt based pleasures to sample. There were many wonderful and sometimes vintage beers to be had. The likes of Old Crustacean and Knucklehead were tasted along side bottles of '88 and '89 Bigfoot. The list to be sampled ran the gamut from obscure Belgians to the wonderfully complex character of the Barleywines. What could one possibly have as a closer to the 40+ beer night??? Well, how about a nice bottle of Grimbergen Tripel.

Want To Brew?

by Jeff Flood

Want to brew some beer? Two barrels worth! Want to see what effects different yeasts have on the same batch of beer? Joe Rolfe has offered the use of his 2 barrel system to the club for a group brew. He has 2 vessels, a 90 gallon flat bottom tank with a false bottom, a fermenter, a hot water pump, wort grant and pump. Seth "yeast god" Cohen has agreed to provide 12 different starters for 12 five-gallon batches. We need grain and hops. We also need someone to organize this event and a location to do it. We need a style of beer to brew. We need equipment - 2 propane burners to heat water and a way to cool the wort. This sounds like a fun event. I will take names of you who are interested in doing this at the Decembeer meeting.



Shekhar is the Bitter Man!

By Steve Stroud

A Best Bitter brewed by Shekhar Nimkar has been picked to represent the Worts in the AHA's 'Bitter Mania' Club-only contest. The tasting was held at Shekhar's home in Lynn on November 23rd.

Club members submitted a miserly total of three entries in two categories: Ordinary Bitter and Best Bitter. No one submitted a Strong Bitter for tasting.

Present for judging were Bob Phelps, Steve Stroud, Jeff Flood, and Shekhar Nimkar. Ellen Au served as an able steward and deftly snuck three ringers (Young's RamRod, Boddington's Pub Ale, and Fuller's London Pride) into the mix.

Final results were:

1st Place:	Shekhar Nimkar	Best Bitter
2nd Place:	Steve Stroud	Best Bitter
3rd Place:	Jeff Flood	Ordinary Bitter

After finishing the judging, various other commercial examples were sampled (Fuller's ESB, Marston's Pedigree, and Greene King's Abbot Ale) while we watched the Patriots eke out a close victory over the Dolphins.

Thanks to all who participated and congratulations to the winners.

BJCP Exam to be held in Boston this Winter

Cannibalized from Kurt Crake's article from last year

A BJCP exam has been tentatively scheduled for 12 noon on Febrewary 8th, 1997. The location has been set at the Harvest Food Co-op in Allston. The exam costs $50 and a $30 deposit is due at least a week in advance.

The exam is a comprehensive test of the prospective judge's knowledge of brewing processes, styles and history, as well as perceptual abilities and other pertinent skills needed by a judge. The exam consists of a 10 question written section and judging of 4 sample beers, including filling out a score sheet as if the beer were being judged at a competition. Prospective judges are given three hours to complete the test, with the mock beer judgings occurring periodically throughout the exam session.

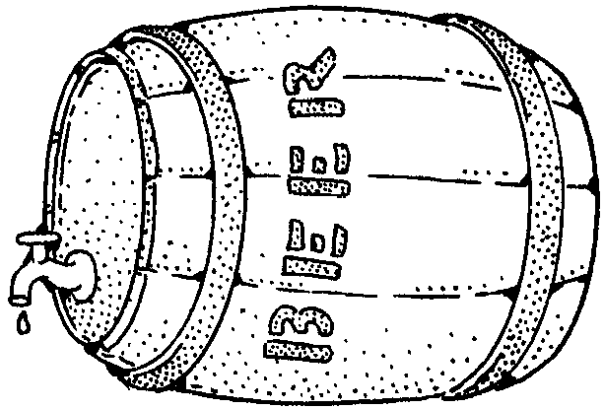
In addition to the usual books one might study in preparation for the exam, there are several good sources of information available on the Internet. The browser-agile may point theirs at http://www.rsi.com/wort/study-guide.html for the latest version of Chuck Cox's BJCP Study Guide. This isn't a source of answers as much as a list of topics with which you should be familiar.

Another destination is http://alpha.rollanet.org/library/BJCPquestions.html. This is a list of questions that have been used in previous exams, so one can see what kinds of questions to expect on the written portion of the test. Also, the BJCP has its own homepage at http://www.execpc.com/~ddavison/bjcp.html. Another informative site is: http://oeonline.com/~pbabcock/bjcp.html.

Those interested in signing up for the exam contact:

Jay Hersh drbeer@doctorbeer.com or 781-641-0704

Study hard, and good luck!



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

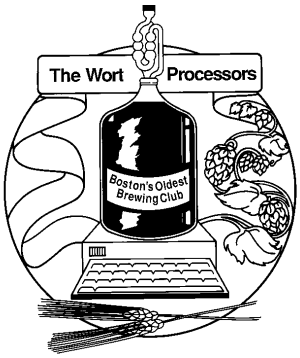
Club Officers:

President:	Jeff Flood
Vice President/Club Contact	Ken Jucks
Secretary	Brett Schneider
Treasurer:	Mike Fertsch
Libeerian	Len Lemieux
Newsletter Editor	Scott Leno/Sue Walters
Next Month's Editor	You?
Publisher	Jeff Flood/Ellen Au

Contributors and Authors (Thank You!):

Steve Stroud	Mike Fertsch	
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