Brewprint

The Newsletter of the Boston Wort Processors

Volume XI, Number 1 January 1998

3rd Annual Lounge Lizard Slither...

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BJCP Exam

In March - Take the test and judge the best! ***Page 6***

Hail to Ale in Medford Jan 11th

Worts seek to defend Shekhar's national title ***Page 2***

Boston Homebrew Competition Entry Package

Seeking Judges Stewards and volunteers for our Annual Competition

Club Calendar

Compiled by Steve Stroud

January

9 Fri Wort Processor Club Meeting; Boston Beer Co., Jamaica Plain (Boston), MA. Note: 7:00 pm start. Style is pale ales/IPA's. Contact: Jeff Flood @282-7396 or sixtoe@worldnet.att.net.

11 Sun Hail to the Ale Tasting; Steve Stroud's house, Medford, MA. Note: 1 pm start Contact: Steve Stroud @ 781-395-6822 or strouds@polaroid.com.

24 Sat - Third Annual Lounge Lizard Slither. Details in this issue.

24 Sat Southern New England Homebrew Competition, Cobbs Mill Inn, Weston, CT. A NEHBOTY event. For more information, contact Gregg Glaser at 203-834-0800 (W) or 203-762-8453 (H) or Gregg@cis.compuserve.com

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

Febrewary

6 Fri Wort Processor Club Meeting; Center for Astrophysics, People's Republic of Cambridge, MA. 8 pm start. Style is pilsners. Contact: Jeff 'Sixtoe' Flood @ 282-7396 or sixtoe@worldnet.att.net.

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 Homebrew Competition, The Burren, Somerville, MA. A NEHBOTY event. Contact Ken Jucks at jucks@cfaft4.harvard.edu.

March

8 BJCP exam. location to be determined. Cost $50 for first takers, and $30 for retakes. Contact Jay Hersh at drbeer@doctorbeer.com or 781-641-0704

6 Fri Wort Processor Club Meeting; Atlantic Coast/Tremont Ale Brewery, Charlestown (Boston), MA. 8 pm start. Style is stouts & porters. Contact: Jeff 'Sixtoe' Flood @ 282-7396 or sixtoe@worldnet.att.net.

28 Sat 3rd 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.

May

2 Sat Green Mountain Homebrew Competition, Magic Hat Brewery, S. 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.

23-24 Sat-Sun
30-31 Sat-Sun First Round AHA National Homebrew Competition (NHC '98), Mill City Brewing Co., Lowell, MA. Contact the AHA at 303-447-0816 or e-mail: aha@aob.org.

30 Sat Northern New England Homebrew Competition, Cask & Hive Winery, Monmouth, ME. A NEHBOTY event. Contact Martin Stokes at (207) 827-5659 (H) or (207) 581-2737 (W), e-mail: Stokes@Maine.Maine.edu.



Toast of the Month:

May you live long as you want to and want to as long as you live.

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HAIL TO ALE TASTEOFF TO BE HELD IN MEDFORD ON JANUARY 11TH

The Worts will select their entry for the AHA's Hail to the Ale contest at Steve Stroud's home in Medford on Sunday, January 11th, starting at 1 pm. If you have an entry (or entries), please bring _three_ bottles of it to the judging or arrange to drop it off or have someone else deliver it. Multiple entries are allowed, even within subcategories.

If you plan on attending, whether to judge, steward, or just sample the beers (!), you _must_ RSVP with Steve by Friday, January 9th, so that he can acquire an adequate number of standards, scoresheets, pencils, etc. You can contact him at 781/395-6822 or by email at strouds@polaroid.com.

The AHA recognizes the following categories and subcategories for this contest

English-style Pale Ale:

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

American-style Ale

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

We know this is a popular category and expect many superb entries!

Remember: Shekhar Nimkar and The Boston Wort Processors are the defending national champions in this event. It is also the third competition in the 1997-1998 WPOTY contest, so enter early and enter often!

Minutes of the December 5th Meeting

by Brett Schneider

The first meeting with the new officers in place was called to order by President Jeff "It's Official Now" Flood at 8:20 PM on Friday 05DEC97 in the warehouse area of International Beverages. Those members in attendance had to find their way without the 'Dee Jay' building label as the property was sold earlier in the week. Jeff then introduced our host for the evening, Bill Erskin, who was greeted with a well deserved round of applause.

Bill began by recapping the 1996 meeting that was supposed to be at his place. Fond memories of the show stopping snow storm and the parking lot backseat drinking that then took place cleared the way for this years news. Brooklynn Brewery were the new owners of International Beverages and Bill was hired on as a consultant through the early part of 1998. His specific plans for his next move were not disclosed, but his immediate plans were to share a case Cantillon with the club at the close of the meeting. The immediate motion to close the meeting early received no second vote, so we just had to wait.

New member Dave Barnes, a past president of another HB club somewhere in Virginia, used our web page information and the internet to make initial contact and find out where to be for the meeting. He gratefully came prepared with some of his self-described 'mediocre ale of some sort' homebrew for an ice breaker.

Decembeer style of the month was bitter, and it was agreed the Brewprint article and general club member knowledge were sufficient to forego any further discussions.

Scot Leno was thanked for the excellent job done as editor and publisher for the Decembeer Brewprint. There were no offers for editor of the January edition.....

Next meeting will be at Boston Beer Works (Sam Adams) in JP at 7:00 PM on 09JAN98, followed in Febrewary at Atlantic Coast Brewery at 8:00 PM on the 6th.

The next business meeting was identified as the 'dry-run' for the upcoming slither and would be starting at 7:00 PM on the following Wednesday at 4 Season's Hotel.

A confusing discussion about competitions contained more or less the following statements, in no particular order: The February HBC was mentioned, but Ken Jucks was on travel so nothing specific came out; The Bitter results were noted in Brewprint and the entries were few; Steve Stroud would be hosting the Hail to Ale club taste-off and would be posting information when he knew it; A case of Bigfoot was in hand thanks to Bill Murphy for the clone competition calibration; The Burren was site of the last month's business meeting to review the hall for the BHC.

It was noted that the last month's business meeting defined and assigned duties to both elected and appointed club officers. Most notably the Vice President was tasked to be the one in charge of club elections and to organize the activity better.

Yeast of the Month was announced before the arrival of Seth (who may have been looking for the Dee Jay sign....), but when he did get in he had two strains in hand: Andeck's lager yeast and a specially grown alcohol-tolerant version of the Boston Stout yeast.

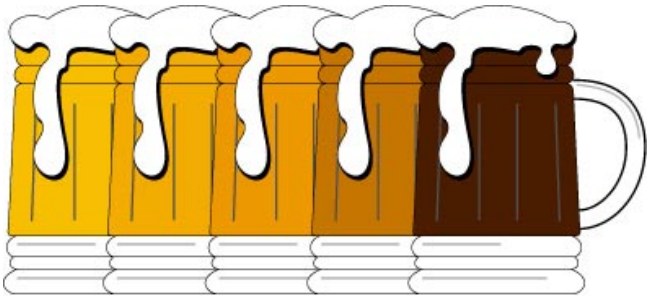
Mike Fert$ch reported that as of 9:00 AM on 05DEC97 the club assets were $2199.76 and three (3) stamps. Forty six (46) members had paid 1998 dues and 46 members had to this point not renewed.

Libeerian Len Lemieux was looking for deadbeat book hoarder Dan Hall. Several books were identified on the wish list: Ray Daniel's *Designing Great Beers* and the reprint of Greg Noonan's lager book. It was decided by vote, after hearing how long it has been since any new books were purchased, to get them. Len also announced the glasses were still not ready, this time due to artwork delays. A spirited discussion on the color of the logo ensued, with the top vote getter being dark blue, and basic black the second choice.

Once again 'Beer, the Musical' was mentioned and a general question on what the club wants to contribute was asked. It was quickly decided that this issue belongs with the social committee, and Pete Langlois would be looking into it.

The final noted issue for the evening was a very large box full of East Kent Golding hops donated to us by Sam Adams. This hops treasure was to be part of the 1997 World Homebrew Competition. All members in attendance received a foil package. The remaining packages, plus other club donations etc. were part of the end-of-meeting raffle conducted by Jeff and Ellen.

Lastly, the Holiday Potable Exchange drew a fair number of participants, and some of the gift bottles were actually wrapped in Christmas paper. The meeting ended at 8:55 PM just in time for the Cantillon to finally be at serving temperature....



Agenda for : January Meeting

January 9, 1998 Friday, 7PM
Sam Adams Brew House, Jamaica Plains

1.Miscellaneous - Big Toe
-Thanks to our hosts.
-Thanks for hops
-Welcome members-Get your name tags.
-Visitors recognition
-Style of the Month-Pale Ales/IPA
-This Month's Brewprint Editor:
-Thanks to Lee Menegoni for the nice job.
-Next Month's Guest Editor:
Looking for Volunteer
-Upcoming Meetings:
Feb. 6th: C.F.A. Rep. of Cambridge 8PM
March 6th: Atlantic Coast/Tremont Ale Brewery, Charlestown 8PM
2. Upcoming Events/What's brewing.
-Hail to Pale Competition Jan. 11th, Steve Stroud's House, Time TBA
-Business Meeting-Postponed until Feb.
-Slither-Jan. 24th,
See details elsewhere in this issue
-4th Annual Boston Homebrew Competition, Feb. 21st,
The Burren,Davis Sq.
3. Social Committee Report-Pete Langlios
4. Yeast(s) of the Month-Seth Cohen
5. Treasurer's Report-Mike Fert$ch
6. Libeerian Report- Len Lemuiex
7. Paraphernalia Report- Len Lemuiex
-Glasses?
8. Brewprint call for volunteers
9. New Business- Anyone
10. Raffle

Post meeting fun, grain purchases, Etc.





Buddy Brew Corner
by Brett Schneider

Sadly, there has been very little activity. We have one new guest brewer list member, that being Tim Cahill. He is a wortnet participant, so if you are going to be brewing all grain any time soon, please call me of post to wortnet so we can find Tim a host.

I can only assume the holiday season has put a hold on people's >brewing activities. I am going to try my first solo all grain batch in late January / early February, depending on how well behaved baby Giulia will be. We have missed her due date after being sent to the delivery room early. So since I have only idle time on my hands these past few days, I wiped up an extract batch of Imperial Stout using Seth's Boston Stout AT from the last meeting. It took me only 3 hours 20 minutes from start to final clean up.

The point is, it does not really take that long to brew a batch of beer. If we can get the host and guest brewer lists in order, then all people will have to do is call me with the next scheduled brew date and time and I will provide names of others who would like to help. So get those recipes in order and be sure to see me at the next meeting at Boston Beer Company (aka Sam Adams Brewery). Or send an email to **schneiderb@morganco.com** or call me at home before 10:00 PM (508) 788-5279. We hope to have the club calendar full of either club, regional, or national competitions with enough notification to brew for the event. It can be a great way to hone your skill by trying to brew to style. And what better way than with some extra help?

Editor's Notes: by Lee Menegoni

This is my first newsletter, I accepted the assignment after Christmas and put it together over the New Year holiday. It took a couple hours of editing on two nights thanks in part to a template from Pete Langlois, label text from Mike Fertch and emailed articles from Brett Schneider, Steve Stroud Jeff Flood and BHC documents from Ken Jucks. Aside from a problem footer text and with images that forced me to recyle the Beertoon from Sept 96 it wasn't a monumental a task. So if you have access to a PC and Microsoft Word, consider stepping forward and volunteer to edit Febrewary's newsletter.

The Boston Homebrew competition needs volunteers. In addition to judges, and stewards and other help on the day of the competition, volunteers are need before and after the event to pick up entries from the drop off sites, label and register entries, organize and mail back score sheets and prizes as well as other tasks. Please consider contacting Ken Jucks and volunteering some time to make this event a success

The Brew Free or Die Homebrew club of New Hampshire is organizing a bus trip to Montreal for the weekend of April 18th, (Patriot's Day weekend) Departure from Nashua NH Friday April 17th arrive in Montreal about midnight, (bars close at 4:00AM) return on the 19th about 7PM Cost has yet to be determined Arrangements are being made for a group rate on a modestly priced downtown hotel near the Metro. Current plans include brewery and pub tours one objective is to tour the Fin du Monde brewery. Most stops will be accessible by public transportation so one can partake in as many or few stops as one desires. If interested contact Lee Menegoni.

One final note next time you bottle a batch of beer made with yeast from the club yeast bank consider paying homage to our Yeast God, Seth by bringing him a bottle or two of your latest efforts. I plan to do that this month, a Barley Wine a Tripple and some Ordinary Bitter.

Drinking: The Musical

by David Ingle

On Wednesday, January 21 at 8:30 PM Johnny D's (Davis Square, Somerville) will present a unique program. "Drinking: the Musical" which uses folk songs, poems, stories & theatrical pieces to bring to life the social history of drinking in Britain & the United States. The "Rakes & Ranters" (David Ingle, Libby Franck, Shelly Kellman, Hall Kirkham & Tyler Buck) have presented this program ten times in the past l4 months at old taverns, inns & historical societies. The present show adds many pieces from a sequel : "The life & times of John Barleycorn," which focuses on the history & folklore of brewing in Britain, and celebrate the virtues of beer & ale while also warning of dangers of tavern life in days of yore.

The new show is named for the British "vegetation-god," John Barleycorn who sacrifices himself each year so that his followers may drink his "blood" in order to gain courage & contentment. It begins with a semi-serious tale, "How women invented beer in 6000 BC" & reviews the predominance of women brewsters in the middle ages. It surveys the evolution of alehouses as they replace some functions of the old parish church & stave off the hostility of the new Puritan church. Two kinds of wassailing traditions are illustrated: the exchange of songs by the poor for gifts of food & ale from their rich neighbors, and singing to the apple trees in January to insure their fruitfulness. The role of ale-quaffing in family-oriented holidays & festivals of the church is contrasted with the dark side of alehouses & taverns when they housed criminal elements or drained the resources of unemployed migrants at the expense of their families. The persistence of drinking songs into the 20th century London Music Hall are illustrated by a guest artist from Cambridge, Derek Lamb, known to many older folkies for his classic album of Music Hall songs in the l960's, and his occasional appearances at Club 47.

Ingle, a retired neuroscientist, has produced other shows mixing history & songs over the past few year. He co-scripted these shows with Franck, a veteran storyteller who recently won a statewide competition for the best cable television show for children. Singer, Kellman, is known for her work as lead singer for the traditional folk group, Fool's Errand, while Buck learned her craft as a singer & Celtic whistle-player during 15 years in Edinburgh. Kirkham keeps his avocation as singer-guitarist a secret from his co-workers in a Boston investment-counseling firm.

"The life & times of John Barleycorn" will debut on Sunday, February 8 at 3 PM at Concord's Colonial Inn. More details about these two shows are available from David Ingle at (508) 879-0361 or c/of: franck@meol.mass.edu.

Directions to The Boston Brewing Company (Sam Adams) Jamaica Plains Meeting at 7PM Jan 9th

Boston Beer Company
30 Germania Street
Jamaica Plain Boston, MA 02130
(617) 522-9080

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.

Editor's note:Check **WWW.wort.org** for directions.. The link to the map was broken on Dec 31 it may be fixed by now



The BJCP Exam: What It Is and Why You Should Consider Taking It

By Jay Hersh and Kurt Crake

The BJCP exam is a comprehensive test of the one's knowledge of brewing processes, styles and history, as well as perceptual abilities and other pertinent skills needed by a judge. The three hour exam consists of a 10 question written section which counts for 70% of the total score. This is accompanied by a judging of 4 sample beers which counts for the remaining 30%. The tasting portion includes filling out a score sheet as if the beer were being judged at a competition, with the judgings occurring periodically throughout the exam session.

Those wishing to participate as judges in homebrew competitions must complete the exam and score a minimum of 60 points in order to enter the BJCP and begin accumulating judging experience points within it. Advancement as a judge within the BJCP is determined by a two part system based on score achieved on the exam, and experience points earned by judging competitions. For a judge to continue advancement within the ranks awarded by the BJCP it may be necessary to retake the exam to obtain a higher score.

Although principally designed as a means by which to ensure the basic level of competency of those participating as judges at homebrew competitions there is a significant amount that even the more casual homebrewer gains from studying for and taking the test. In earnestly preparing for the exam a homebrewer will significantly increase their knowledge of the various beer styles, will learn about techniques utilized in making the different styles, as well as developing their vocabulary of beer flavor descriptors. This will significantly increase one's ability to develop recipes which are true to style, and to identify off flavors and their sources in one's beers and thereby eliminate them. The result is your becoming a better brewer. Of course one need not take the exam to achieve this result, but it is definitely a strong motivating factor, and most people who take the exam quickly find that judging homebrew competitions is lots of fun.

A BJCP exam has been planned for March 8th , 1998. the Boston area location is yet to be determined. Tentative exam costs are $50 for first time takers and $30 for retakers.

A pre-registration fee and deposit will be required to aid in site planning and for the purchase of the proper amount of beer for the judging portion of the exam, so please register on time as no guarantee can be made regarding the ability to accommodate late registrants.

In addition to the books listed below which 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.(editor note: this link may be no longer valid, try www.wort.org) 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.htm.

Those interested in signing up for the exam should send their name, phone number and/or e-mail address and registration fee to:

Jay Hersh
4 White St.
Arlington, MA 02174
781-641-0704

Study hard, and good luck! (thanks to Kurt Crake for preparing early versions of this announcement)

A partial reading list to help you prepare for the exam:
(ed note: Many of these are in the Wort's Libeery)

Jackson, Michael. Beer Companion. Philadelphia, Pennsylvania : Running Press : 1993

Jackson, Michael. THE NEW WORLD GUIDE TO BEER. Running Press, Philadelphia PA 1988. $19.95 (from the AHA).

Jackson, Michael. THE SIMON AND SCHUSTER POCKET GUIDE TO BEER. Simon and Schuster, New York. 1991. $9.95.

Noonan, Gregory J. BREWING LAGER BEER, Brewers Publications, Boulder CO. 1986. $14.95

Papazian, Charles N. THE NEW COMPLETE JOY OF HOME BREWING, Avon Books, New York. 1991.

Smith, Gregg. THE BEER ENTHUSIAST'S GUIDE, Storey Communications, Inc., Pownal, VT. 1994.

Evaluating Beer, Brewers Publications, Boulder, CO, 1993

BEER JUDGE CERTIFICATION PROGRAM flyer, available from BJCP c/o Celebrator Beer News, Box 375, Hayward, CA.

Eckhardt, Fred. THE ESSENTIALS OF BEER STYLES, All Brewers Information Service, Portland OR. 1989 $14.59.

THE CLASSIC BEER STYLE SERIES, Brewers Publications, Boulder CO. There are presently (1994) ten books in this series.

ZYMURGY magazine, Volume 10, No. 5, Winter 1987. $4.00. Available from the American Homebrewers Association. Good article on sanitizing water used with small-batch extract brewing (Page 41-43).

ZYMURGY magazine, Volume 11, No. 3, Fall 1988. $4.00. Available from the American Homebrewers Association. Good description of beer colors and the Lovibond color scale in this issue (Page 30-33).

ZYMURGY Special Grain Brewing Issue, Volume 8 No. 4, 1986.

ZYMURGY Troubleshooting Issue, Volume 10 No. 4, 1987. ZYMURGY Yeast Issue, Volume 12 No. 4, 1989.

ZYMURGY Hops and Beer Special Issue, Volume 13 No. 4, 1990.

ZYMURGY Traditional Beer Styles Issue, Volume 14 No. 4, 1991.



3rd ANNUAL Lounge Lizard Slither January 24th

By Jeff Flood

If you love a man in a uniform (and who doesn't?), then there is no better uniform than a tuxedo. At the Third Annual Wort Processor Battle Tux/Deb Dress Lounge Slither , the tuxedo is the uniform du soir. Rent it, buy it, drink in it: just get one to wear for the Big Night Out. For the ladies it's time to use those old bridesmaids outfits (or to wear something equally elegant).

Here are the details on this year's Slither:

ITINERARY:
Saturday, January 24th, 1998

6:00 pm The Copley Plaza Hotel
[The Oak Room - piano bar]
138 St. James Ave

7:00 pm The Prudential Building
[Top of the Hub- stunning sites!]
800 Boylston St., 50th Floor

7:55 pm The Copley Sq. Hotel
[Cafe Budapest - Violin by the bar]
90 Exeter St lower level

8:55 pm The Colonnade Hotel
[Zacary's - Swing Jazz]
120 Huntington Ave.

TRANSPORTATION:
Taxis are classy but probably unnecessary until you are ready to go home. However, if you wish to play the part, taxis are available at every stop for those hesitant to deal with the frigid winds that will undoubtedly accompany us.

DRESS CODE: All men look good in a tuxedo, but it is your call. We've heard grumblings about the cost, but we don't really care. Keezer's on River St. in Cambridge has a good reputation if you are interested in buying a used tux at an affordable price. But at the very least, gents, wear a nice suit and that Holiday tie. Women....women don't need to be told how to dress up.

BEER CHOICES: Beer is not the point. The point is that it is occasionally better to look good than to drink good. This is definitely one of those occasions. If you must drink beer then check your noses at the door and hold your head high. Otherwise look around and drink a martini like everyone else is doing.

COST: What, $4 or $5 a beer? Plus tip and tax? And taxis? Times four, carry the five.....do the math and carry a big wallet or plastic!

CIGARS: If you insist on this disgusting habit, then don't sit next to Steve! Be that as it may, it is likely that at least some of the stops are cigar-friendly since it is the 'in' thing these days.

DINNER: Eat early and often - you can supplement your supper with those bowls of crackers and peanuts that are ubiquitous at bars, but don't expect anything more substantial than that.

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

Please make sure that you do not drive after all of this. That's why taxis and designated drivers were invented. We all want a safe and enjoyable evening so that we can go Slithering again next year.

Slither Contact Person:
email to:jucks@cfa.harvard.edu Ken Jucks
Itinerary Gurus: Jeff Flood & Ellen Au
Text Authoress: Sally Beddow
Edit Update: Steve Stroud

BeerToon

ROBOTMAN by Jim Meddick



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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	Lee Menegoni
Next Month's Editor	You?
Publisher	Lee Menegoni

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Steve Stroud, Mike Fertsch, Kurt Crake, Jay Hersh, Brett Schneider, Jeff Flood, Sally Beddow

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