Brewprint

The Newsletter of The Boston Wort Processors

Volume XI, Number 2 Febrewary 1998

Hail to Ale Report: Shekhar Makes It Three in a Row!!

❖ By Steve Stroud ❖

For the third straight year, an American Ale brewed by Shekhar Nimkar has been picked to represent the Worts in the AHA's 'Hail to the Ale' contest. The tasting was held at Steve Stroud & Pam Nellhaus' home in Medford on January 11th.

As in previous years, there was plenty of competition - club members submitted a total of ten entries in three categories.

Present for judging were Jim Fitzgerald, Shekhar Nimkar, Dave McCartt, Jeff Flood, Mike Biblyk, Drew Philbrick, and Steve Stroud. The size of the judging pool necessitated that it be broken into two panels, one of which judged the American pale ales, the other handled IPA's and British pale ales (no American amber ales or wheat beers were submitted).

Ellen and Marcia served as able stewards and deftly snuck five ringers (Bass ale, Brooklyn IPA, Celebration Ale, Oregon IPA, and Sierra Nevada Pale Ale) into the mix.

After sampling and scoring the entries, each panel passed on beers to the second round where the winners were picked by a consensus vote.

Final results were:

1st place:	Shekhar Nimkar	American Pale Ale
2nd place:	Jim Fitzgerald	India Pale Ale
3rd place:	Dave McCartt	American Pale Ale

Congratulations to the winners and to all of the fine brewers who entered the competition: Dave McCartt, Mike Biblyk, Drew Philbrick, Shekhar Nimkar, Jeff Flood, Ken Jucks, Jim Fitzgerald, and Steve Stroud.

Shekhar's winning recipe is shown on page 7. As we go to press, there is no word on how his entry fared in the AHA finals.

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CLUB CALENDAR

compiled by Stiv Stroud

FEBREWARY

5 Thur Joint Wort Processor/PINT Meeting and Beer Dinner. Locus Publicus, Delft, Netherlands. Contact G. Kushmerek, 011-10-32794-4956.

6 Fri Alternative Wort Processor Club Meeting; Center for Astrophysics, People's Republic of Cambridge, MA. 8 pm start. Style is pilsners. Contact Ken Jucks at jucks@cfaft4.harvard.edu or (h)781-276-7985 or (w)617-496-7580.

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.

7 Sat Best of Brooklyn Homebrew competition. At the Brooklyn Brewery, Brooklyn, NY. See http://members.aol.com/MaltyDog/bestbrook.html for more info. Judge contact is Bob Weyersberg at 212-989-4545 or triage@wfmu.org

8 Sun Dr. Beer Sensory evaluation training seminar. 12 noon - Harvest Coop, Central Sq., Cambridge, MA. Cost $12 for Wort Processors, $15 for others. Contact Jay Hersh at drbeer@doctorbeer.com or 781-641-0704

21 Sat 4th Annual Boston Homebrew Competition, The Burren, Somerville, MA. A NEHBOTY event. Contact Ken Jucks at jucks@cfaft4.harvard.edu or (h)781-276-7985 or (w)617-496-7580.

MARCH

6 Fri Wort Processor Club Meeting; Atlantic Coast/Tremont Ale Brewery, Charlestown (Boston), MA. 8 pm start. Style is stouts & porters. Contact Ken Jucks at jucks@cfaft4.harvard.edu or (h)781-276-7985 or (w)617-496-7580.

9 Mon BJCP exam. 6:30 pm start, Harvest Food Coop, Allston, MA. Cost $50 for first takers, and $30 for retakes. Contact Jay Hersh at drbeer@doctorbeer.com or 781-641-0704.

16 Mon Entry due for AHA Stout Bout Club-only Competition. Further details and Wort tasting date/location TBD.

18 Mon Entry due for AHA Stout Bout Club-only Competition. Further details and Wort tasting date/location TBD.

22 Sun 7th Annual NYC Spring Regional Homebrew Competition, Staten Island. Complete entry and judging info can also be found on the club page of the Homebrewers of Staten Island: http://www.wp.com/hosi/

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.

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

18 Mon Entry due for AHA Classic Pilsner Club-only Competition. Further details and Wort tasting date/location TBD.

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.

AGENDA FOR THE FEBREWARY 6TH MEETING

THE MEETING STARTS PROMPTLY AT 8 PM!!

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

1. MISCELLANEOUS - Big Toe
   - ✳ Thanks to Ken Jucks for meeting site
   - ✳ Welcome to members - Get your name tags.
   - ✳ Visitors recognition.
   - ✳ This Month's Brewprint: Thanks to Steve Stroud
     Next Month's guest Editor: Bob Phelps
     Future Editors Needed: Looking for Volunteers
   - ✳ Upcoming Meetings
     March 6th, Atlantic Coast/Tremont ale
     April 3rd, Location Needed
     May 8th, Old Harbor Brewing Co./Pilgrim Ale
2. STYLE OF THE MONTH - Pilsner
3. UPCOMING EVENTS/WHAT'S BREWING
   - ✳ 4th Annual Boston Homebrew Comp. Feb 21st, The Burren, Davis Sq
   - ✳ Business Meeting-Feb 11, Back Bay Brewing Co. 7 PM - Competition Meeting to follow
   - ✳ Log-in of entries, Feb. 15, Sixtoe's house 2 PM
   - ✳ A.H.A. Club Only Comps;
     Stout (March 16 due date)
     Pilsner (May 18 due date)
4. SOCIAL COMMITTEE REPORT - Pete Langlois
5. YEAST(S) OF THE MONTH - Seth Cohen
6. TREASURER'S REPORT - Mike Fert$ch
7. LIBEERIAN REPORT - Len Lemieux
8. PARAPHERNALIA REPORT - Len Lemieux
   Great Glasses!!
9. BREWPRINT - call for volunteers
10. NEW BUSINESS - Anyone?
11. RAFFLE
12. KEGGING SEMINAR - Once again, presenting.... Len Lemieux!!!!!!

Afterwards: Post meeting fun, grain purchases, Etc.



BOSTON HOMEBREW COMPETITION UPDATE

⇨⇨ ***PLEASE READ PRIOR TO THE MEETING*** ⇦⇦

❖ By Ken Jucks, BHC Organizer ❖

The planning for the 1998 Boston Homebrew competition is proceeding well thus far. I have been receiving many inquiries from all over the country about entering the event. Much of this is due to the fact that the BHC is a Qualifying Event for the Masters Championship of Amateur Brewing. We are advertised in Brewing Techniques magazine and their web site, Zymurgy and the AHA web site, the Homebrew Digest and their website, as well as all the local homebrew shops. I also have mailed out nearly 400 entry packets to judges and to brewers who have entered past BHCs. Due to this exposure, I am anticipating **A LOT** of entries.

Because of this possibility for increased entries, we are going to need **A LOT** of manpower to get the work done. Jay will be looking for as many people to judge and steward as possible. Jay says that he had a slight shortage of stewards last year and would like more this year.

We are also going to need people to volunteer to help catalogue the entries into the database. This will involve having some people volunteer to pick up entries from the dropoff sites either late on the 14th or early on the 15th and get them to Jeff Flood's place around 1:00 pm on the 15th. Then we will need a number of people (and laptops if you have them) at Jeff's place to do the logging of entries. Contact Jeff and/or myself is you are interested in this.

An easy way for YOU to get your entries dropped off is to bring them with you (bottle labels, entry forms, and check filled out) to the Febrewary meeting. Everyone is encouraged to do this as it will allow Jeff to get a head start on the logging process.

I will be looking for a few people to help me obtain supplies for the morning of the competition. I will be needing things brought like morning nutrients (donuts, coffee, etc.), judging supplies (pencils, staplers, cups, seltzer, H_2O), and so on. I would also like someone to volunteer to be on hand for me to pick up last minute supplies the morning of the competition.

I would also like people to bring about 10-12 gallon milk/H_2O jugs for dump buckets to the next meeting.

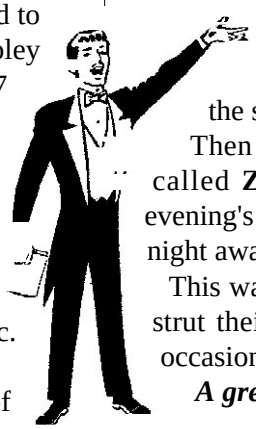
Since the Febrewary meeting is only 2 miles away from the judging site, I encourage all to slide on over to The Burren after the meeting for a pint to check the place out. It is located just spitting distance from Redbones. The folks at the Burren are looking forward to the competition, and will be catering the lunch!!

WORT SLITHER B-TOWN

❖ By SIXTOE ❖

On Saturday the 24 of January the Boston Worts descended on the city of Boston to see the best it had to offer. First stop was at the **Oak Room** in the Copley Plaza Hotel at the proper tux time of 6 pm. 007 Martini's served by Ms. Morningpenny along with other fine spirits were the start of the evening's event. Chronis Griveas, manager of the Oak Room set us up a table smack dab in the middle of the room. This ornate location was just the the beginning of a fantastic evening. Truly a step into the past finery of what Boston has to offer the public. Elegance at it finest.

Next stop, the **Top of the Hub**. Fantastic views of the fine city. Richard set us up at a table in the middle of the lounge with a top of the world view. A few of the Worts refueled on some of the fine epicurean delights that were offered here.



Off to the **Cafe Budapest** where we were treated to an accompanist of the house violinist and piano player. Although the menu lacked a proper listing of all this 5 star restaurant had to offer the service was superb.

Then we were off to the Colonnade to the lounge called **Zackary's**. Live swing jazz closed out the evening's event where the Worts were able to dance the night away. The band was excellent, the band fantastic.

This was a great event. The Worts really know how to strut their stuff. All evening we were asked what the occasion was? The answer:

A great night out on the town!!!

STATE OF THE CLUB AND REPORT PAGE

Minutes from the Janbrewary Meeting

❖ By Brett Schneider ❖

Nineteen Hundred and Ninety Eight opened with the first meeting of the year being called to order by Prez Jeff at 7:35 PM EST at Boston Beer Company, the home of Samuel Adams. A packed house provided a warm round of applause for our host Derek. His introduction included the offer to sample their newest beer on tap, a spiced wheat/pale ale loaded with some proprietary spices, which was not filtered. The bottled version will be lightly filtered. It comes to life with five days of fermentation then 2 weeks of conditioning. A fine copy of the new club glass was exchanged in rebuttal to the offer - alas, it was still empty.

Sam Adams donated a box of EKG hops to the club which was distributed at the last meeting and that they would be giving another box to be used for BHC awards.

Loads of new members were on hand, which made Bruno ecstatic. Not relying on spelling, they were Walt Colby, Chris Dodge, Dale Kelley, Mike Feely, and Buck and Kay. Some had made prior appearances but only now decided to become paying members.

Style of the Month was presented by Stiv Stroud, who came prepared with a nice nifty hand-out about craft brewing and IPA's. Basic information hastily scribbled with my 3 good fingers look like they say: OG 1.060 to 1.070 and using the four (4) C's of hops. Compared to British IPA there is 40% more OG and twice the hop rates, combined with a lighter color. IBU range is from 50 to 60.

Lee Menegoni was thanked for his complete work with the January edition of Brewprint and Stiv Stroud offered to do this months. Pete is doing the April issue.

Several beer memorabilia auctions are upcoming and information is available from Jeff. The next is at Middlesex Brewery on 22FEB98.

The club Hale to Ale competition was at Stiv's house on Sunday 11JAN and the whole story is elsewhere in this very edition of Brewprint. Word on the web has it that Shekar will be the man again this year.

Ken Jucks gave the latest status report on the BHC, having included copies of the entry packet in a condensed form in the last month's Brewprint. Entry deadline is 14FEB and data entry is at Jeff's place on the 15th.

Brew moon provided a bag of #40L Briess for raffle fodder due to a stain of some foreign gunk on the cloth bag.

Our very own Seth of yeast God fame came packing two lager yeast - the west coast steam and a US lager strain from one of the biggest - indeed, perhaps the biggest - major breweries in the US of A.

The report from the treasury said we still have money. The postcard campaign was a wonderful thing, having returned the club member status to 75 - 80 members.

For those still reading about brewing, there were 3 new additions to the libeery, but my hand ached so much I could not get the titles down in my notes. But there was something about building a still which caught my ear.

The new glasses were presented and turned out great. I think every one that was purchased made it out the front door without breaking. A purchase of 144 pcs are all that's available in this limited run, highly collectable heirloom treasure.

An error in telephone numbers was reported on the BHC packet information. The 1-800 number for the Modern Brewer no longer exists as it was confused to be a beer-through-the-mail organization.

Clone tasting will be in Febrewary somewhere, and the case of Bigfoot is worried. See elsewhere in this issue.

The meeting ended at 8:02 EST with a birthday wish for Charlie Graham, a new baby congratulations to Brett, and a mad rush to the bar for samples of the latest Boston Beer Company draught.

Treasurer's Report

I forgot my paperwork at Friday's meeting, so I'd thought I'd give the latest financial numbers via email. The newsletter editor may want to include this in the next Brewprint.



At the close of Friday's meeting, we have $2118.26 in the bank. This compares with $2267 at this time in 1997, (we had $1673, $1982 and $1795 at the same time in 1996, 1995 and 1994). We are in good shape financially, although the down payment on the clubhouse is still a long way off.

Major outstanding expenses are the new Club glassware and Brewprint expenses for December and January. We are projecting a zero net gain from next month's Boston Homebrew Contest (profit/loss is dependent on the number of entries, so enter early, enter often!).

Mailing List Administrator's Report

We currently have 83 fully-paid members for 1998. This is around our historical levels. We have 21 deadbeats from 1997, some of whom I still think Bruno-the-Enforcer can persuade to to renew.

The Club welcomes new members **Chris Dodge** and **Dale Kelly**. Chris is from Westford, and Dale lives near the Presidential Palace in Dorchester. Chris and Dale can be reached at cdodge@ptc.com and dkelly7@ix.newton.com Welcome aboard!

UPCOMING STYLES AND YEASTS OF THE MONTH

Month	Style	YotM	AHA Club-only style
Feb.	Pils; Dort. Export	an OFest yeast	-----
Mar.	Stout/porter	wit & weizen yeasts	Stout Bout
Apr.	Steam Beer	PU 'D' yeast Danish Lager A kolsch yeast	(clone contest postponed until fall)
May	Bock	Belgian yeasts; an OFest yeast again	Classic Pilsner
June	wits/weizens; Singles	34/70; Bavarian lager; Andechs	-------
July	Pre-pro Pils	1056	------
Aug	Kolsch	Tadcaster; King & Barnes	Weiss is Nice
Sept.	Strong ales	Cider yeast; US Ale yeast	------
Oct.	Maerzen	TBD	Best of the Fest
Nov.	Dark lagers; Schwarzbiers	TBD	------
Dec.	Holiday beers;	TBD	If It's Not Scottish....

UPCOMING AHA CLUB-ONLY STYLES

The AHA finally got off their butts and announced the styles for the Club-Only competitions for 1998, Here they are, along with the entry due date (the Worts' Taste-Off will occur ~1 week before the due date).

Entries Due:

3/16/98 - Stout Bout Club-Only Competition
(AHA Style Category # 11 a, b, c, d & e)

5/18/98 - Classic Pilsner Club-Only Competition
(AHA Style Category # 15 a, b & c)

8/98 - Weiss is Nice Club-Only Competition
(AHA Style Category # 19 a, b, c & d)

10/98- Best of Fest Club-Only Competition
(AHA Style Category # 17 a & b)

12/98 - If It's Not Scottish...Club-Only Competition
(AHA Style Category # 8 a, b & c and # 10 b)

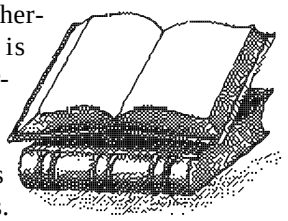
Good Luck & Good Brewing! For more info, contact Brian Rezac at brian@aob.org or surf to the AHA web site at http://beertown.org.

BOOK REVIEW: *WHAT'S BREWING IN NEW ENGLAND*

❖ By Ken Jucks ❖

Down East Books, the publisher of the new book *What's Brewing in New England* by Kate Cone, has donated a copy to the Worts libeery this month. They did this at Kate's request because she wanted some free publicity for her book and some feedback from seasoned beer drinkers in the Boston area on the breweries and brewpubs around town.

The goal of this first edition of the book is to simply give a brief outline of the history of each brewery and brewpub in New England, what each is brewing on a regular basis, where to find their beers, how to get to the breweries, and give information on tours and brewery paraphernalia. There is very little information on the general quality of the beers at these places. Most of the information came from the breweries themselves.



This book is very helpful for anyone wanting to contact or visit these breweries, or to help you find good drinking places in parts of the Northeast you might be visiting. It won't tell you whether the beer is worth drinking.

This is one reason Kate gave us the book. She is thinking of putting out a second edition in the future and would like feedback as to the quality of the beers brewed at the individual breweries and brewpubs. Kate is a very approachable person who is trying to learn as much about the New England brew scene, and beer styles as possible. Sound alot like us. And besides, she is entering a beer in our competition!!!

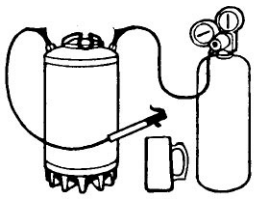
The book will be in the club libeery for interested people and Kate can be contacted at katecone@ime.net. She refers to herself as "that blonde hussie from Harpswell Maine"; how could y'all not want to talk beer with her???

KEGGING AND THE CBC

❖ By Laura Conrad ❖

Do you have a lot of kegging equipment, and like drinking beer from kegs, but find it hard to brew often enough to keep a keg in the refrigerator?

I was in this position, and facing the prospect of Christmas in Fall River with only bottled beer, when, over a barleywine at the Cambridge Brewing Company (CBC), I was struck with an inspiration. Maybe they have fittings for their kegs that would work with my CO2 system? Brewmaster Will was around, and he said, yes, they could give me a fitting with a picnic tap for an out and a fitting to take input from my CO2 tank.



So I arranged to pick up a keg of the Charles River Porter the evening I was leaving for Fall River, and we drank it over Christmas, at a party the Sunday after Christmas, and on New Year's Eve in Fall River. On New Year's day I brought the keg back to Cambridge, and transferred the contents to 2 three gallon kegs (not full), and returned the keg to the CBC.

One of the three gallon kegs got finished at a recorder society meeting on Superbowl Sunday. (Yes, a recorder society meeting is the wrong thing to do on Superbowl Sunday, but if you have to go to one, wouldn't you rather bring a keg of beer?) The other one is still in my refrigerator, and hasn't seemed to change over the course of the last month.

My only reservation about doing this again is that 7.5 gallons is too heavy for me to carry. If I do it again, I will bring the transfer equipment and fill at least one 3 gallon keg in the car.

I would also like to urge the CBC to make some of their special beers available in kegs.

SHANGY'S - AMERICA'S FINEST SPECIALTY BEER WHOLESALER

❖ By Randy Reed ❖

A recent road trip to Philly and D.C. gave me a chance to visit a beer wholesaler I had heard about. The place is called Shangy's. It is a small store in Emmaus, PA, just outside Allentown, close to Philly and about an hour from NYC. From the outside, the store looked like an average package store. Not a large building.

As you enter, you realize that something is different. Pennsylvania law tates that wholesalers can only sell cases to the public. Shangy's sells none of the usual mainstream beers. Instead, they are stocked, floor to ceiling, with "gourmet" selections. Prices are 10 to 30% less than what we pay in the Boston area!

Shangy's was rated #1 Specialty Beer Retailer by "Beer, the Magazine" since hey carry over 1600 brands. They purport to carry America's largest selection of beer. And the beer they carry is amazing. Their features at holiday time (New Years) were, for example, De Dolle Still Nacht, La Chouffe N'Ice (their Barleywine), La Binchois Special Noel, Abbey De Rocs Grand Cru, Jenlain Noel, La Chouffe Aubbel (apple ale), Sinebrychoff Vintage Porter, Harveys Elizabethan Vintage Ale 15 Yrs., Wynkoop Solstice Ale, Wynkoop Roundhouse Barleywine (1997 gold medal winner GABF), Weeping Radish Winter Doppelbock, Snake River Winter, Barley Creek Winter, Humboldt Winter Nectar, La Trappe Quadruppel 1997, Carnegie Porter, St. Feuillen Noel, as well as their usual, unusual selection.

Shangy's is an experience. You walk in, look around, point at the cases you want, and they stack them on hand trucks to be wheeled out to you truck (or car). They now take cash and Visa credit cards. I came home with more beer than I would like to admit. However, I got some exceptional beers that lay down well, and helped stock up some friend's cellars as well. I now have the 1997 GABF gold medal winner to compare to my barleywine. Until this trip, I had not heard of Choufe N'Ice barleywine, now I own a case of this fine beer.

The beer appears to be fresh, and since the cases were sealed, there is an avoidance of light related problems, compared to purchase of single, specialty ales from a store shelf. All I have to do now is pay the bill when it comes in.....

Shangys is in Emmaus, PA, near Allentown. Their number is 610-967-1701. Let me know if you are going. We can call ahead and find out what they have that is special this month!

BFD BREWERY BUS TRIP

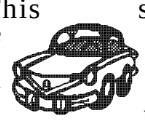
❖ By Jim Snow ❖

BFD Brewery Bus Trip to Montreal BFD is inviting our Wort brewing brethren to join us in our annual Spring weekend brewery bus trip to Montreal. We will depart Nashua Friday evening, April 17 at 6:30 PM. We have made arrangements to visit the McAuslan and Le Cheval Blanc breweries late Saturday morning. Following the brewery tours, we will fortify ourselves with some much needed food and more beer at Brutopia, a new brewpub that opened last March. Saturday afternoon/early evening we will visit the brewpubs of La Cervoise and Le Sergent Recruteur. The evening is left open for individual exploration.



On Sunday we will go to Chambly for the tour highlight, a visit to Unibroue! The bus will return Sunday evening to Nashua.

Now for the trip details. The cost is $50 for the bus transportation. Hotel arrangements must be made individually with the Best Western Ville-Marie & Suites at 800-361-7791 and are $79 Canadian/night for singles and $89 Canadian/night for double occupancy. A block of rooms have been reserved under the group name "Brew"; be sure and mention this to get these discounted rates. This hotel is located in the heart of Montreal at the corner of Peel and Sherbrooke Streets near McGill University. Unibroue charges $10 Canadian for the combined tour/tasting, but it is unlimited tasting! In addition, plans are being made to print some limited edition BFD T-shirts with the logos from all the breweries and brewpubs that we visit. The cost of these shirts have not yet been determined.



Send your check in the amount of $50, made payable to Brew Free or Die, to Brew Free or Die, P.O. Box 1274, Merrimack, NH 03054-1274. The seats on the bus are available on a first-come, first-serve basis so don't delay! If you are interested and need some additional information contact Jim Snow at 781-533-5140 or e-mail to jim_snow@millipore.com. Hope you can join us to sample some wonderful beers in Montreal.

SHEKHAR'S AMERICAN PALE ALE

Ingredients for 5 gallons.

10 lbs. Pale malt
2/3 lbs crystal
1 oz. Perle hops 5 AAU's (70 min.)
1 oz. Mt. Hood 4 AAU's (70 min.)
1 oz. Mt. Hood 4 AAU's (10 min.)
1 oz. Casacade (Finish)
? oz. Cascade (Dry)
1 tsp. Irish moss
? tsp. Gypsum added to mash.

Wyeast 1056 1 pint starter

Single infusion mash at 152 F and then mash out at 170 F Sparge with 168 F water. Boil time was 90 minutes. Ferment at 65 F for primary fermentation and then transfer to secondary with dry hops and ferment at 50 F for 2 weeks. Force carbonated in Keg.

CURRENT WPOTY STANDINGS

With only one AHA Club-only competition left (Stout Bout in March) left before the Wort Processor of the Year is announced in May, the contest is the closest the club has seen in years. Shekhar Nimkar's's two victories in a row have vaulted him into first place, with a slim lead going into the final competition.

Current standings after three competitions (Weiss is Nice, Bitter Mania, and Hail to the Ale) are:

Shekhar Nimkar	6 pts.
Jeff Flood	4
Steve Stroud	4
Jim Fitzgerald	2
Lee Menegoni	1
Dave McCartt	1

The final winner will be announced at the May meeting and will have their name engraved on the club trophy. Good luck and good brewing to all of you!

THE PINT WINTER BEER FESTIVAL
GOING DUTCH: ANOTHER IN THE SERIES

❖ By Greg Kushmerek ❖

Around Europe, there are a number of consumer beer groups. Most people in the Worts know CAMRA, the English organization started in the 1970's. Holland has its own version of CAMRA, called PINT, and it promotes Dutch beer interests.

For me, this means two things: good beer festivals and reduced admission thanks to my CAMRA membership. This January, it also meant I could go to a beer festival closer to my apartment than my local grocery store. On Sunday the 11th of January, PINT held its Winter Beer Festival quite literally around the corner from my apartment.

The location was a smart-looking events hall, well-lit from sunlight through the glass atrium atop the rectangular room. One wall in the room was lined with tables from which volunteers served beer. Only four of the beers were on tap, the rest in bottles lined up in rows against the wall.

These beers had two things in common: they were all Dutch produced, and they were all strong. The weakest beer in the lot was at 5.8%, while the strongest was at 14.2%! As the serving size was a 25cl glass, let me say right now that I only tasted a fraction of what was available. There was a total of 37 beers, but here's what I tried:

Gulpener Witte Kerst (White Christmas), '97, 6.5%: Sweet smelling and tasting. No hops aroma or flavor, but a nice residual bitterness like hops in a Dortmuder lager. Pale, no head, quite warm.

Maximilliaan Winterbier, 9%: Dark, caramel-colored. Solid head with lots of staying power. Sugary-sweet aroma, taste not as sweet as aroma; almost more bitter than sweet. Some caramelization. Bitterness strongest in finish. Good deal of residual warmth.

Scheldebrouwerij Kerstbier, 9.7%: One of the few on tap. Clear, gold-colored. Rich, malty nose and some mellow spiciness. Alcohol noticeable in aroma, amplifying sweetness. Flavor



is sweet and spiced, especially of coriander. Very slight balancing hoppiness is well-done, giving a lot of play between the malt's sweetness and hops bitterness.

Sneeuwgans (Snow Goose), 10%: Red/amber color. Malt, alcohol, and lots of non-descript spiciness in the nose. Flavor is a tease of sweetness and spice (someone told me it has some curacao in it, I tasted some coriander). Some residual bitterness rounds it out.

Kandeleir, 9.4%: Pale/amber color, some head retention. Very strong alcohol smell and taste. Sweet, thin, and strongly alcoholic. Finished very dry. Did not finish the whole glass.

US Heit '96, 7.5%: Too bad I got pourings from the dregs of two bottles before they topped it off from a new bottle. Color light brown, but opaque. Malty, estery, some caramel notes and even some toffee tones. Taste is caramelly w/sweet candy flavor in aftertaste. Alcohol flavor is noticeable. Lingering astringency with roasted hints like in a stout.

Some of these beers had definite characteristics of dark and light candi-sugar, and hops flavor was not present in any of them. Bitterness varied, but none were hops-dominant.

I spread this tasting out over the afternoon, mingling in the crowd and talking to a few people. Early on in the afternoon, there were a few families with young children around. Mothers generally weren't drinking -- the one who was regretted it once her son started bouncing around the hall. One Dutchman told me that families are even more prevalent at Belgian beer festivals.

The local homebrewing club was also on hand. They were giving a demonstration on the homebrewing process, including a mash, that took them through the event. One of the men behind the table told me that Dutch homebrewing is only a shadow of what happens in America. He envies how Americans can get their hands on so many pieces of equipment and varieties of ingredients.

Their ingredients come mainly from Belgium, and so do the majority of Dutch homebrewing clubs (all three of them). The club at the festival is the largest in Holland with 110 members. As for competitions, these are new. They do have a Dutch beer-judging guild, whose name I could not get, and this guild administers an exam to all judges annually.

By 6PM, I'd had enough and stumbled back home. For a Sunday, the place was really starting to roll -- though there was only an hour left. Maybe I'll see the Maibock festival in Amsterdam all of the way through.

PILSNER URQUELL - THE ORIGINAL PILSNER

❖ By Pete Langlois ❖

Pilsner. You can find the shelves of the local package store full of it, but the style and name have unfortunately been "watered down" to reflect American economics and taste. In this brief discussion of the style, we will take a look at the origin of the style, and trace that beginning to the commercial and homebrewing experience of today.

Pilsner is named for the Czeck city of Plzen, from where the style originated near the middle of the 19th century. Even though the breweries there had been in production (in some form or another, through the middle ages) since the late 1200s, the style that today dominates the world's beer markets had never before existed. How was it that a change in brewing was able to change the face of beer everywhere?

The answer is technology. The Plzen beers featured some characteristics relatively different in beers from the time. They were light colored, largely from malting processes that kept the color in the 4.5 lovibond range. These were distinct from the Bavarian dunkel (dark) beers. They were fermented with selected bottom fermenting yeast strains, reportedly "borrowed" from the monasteries of Munich. These strains produced delicate clean flavors, allowing the complexity of the ingredients to come through. The yeast strains required better temperature control, which was facilitated by developments in refrigeration. Yeast isolation itself was developed in the 1880s when Emile Hansen (of the Carlsberg brewery in Copenhagen) developed the practice of cell isolation and propagation (which is used by Worts to this day) for the isolation of specific yeast strains. Refrigeration was also critical for preservation, and transportation widened the area to which a beer could be distributed - increasing the economic viability of developing brewing processes. Finally, the evolution of the Czeck hop, prized as a national treasure, and prohibited from export, rounded out the pantheon of enablers from which the Plzener style arose.

Most brewing authorities will readily concede that Pilsner Urquell is the original beer of the style, and the standard against which all other similarly named brews must compare. That said, let us take a moment to see what the brewery says of itself:

> The story of the beer known as "Pilsner", or rather "Pilsner Urquell", is famous yet also slightly mysterious. The circumstances surrounding its origin, the raw materials used, the secrets of production, its long-term tradition, and unrivaled fame have encouraged many people to visit Central Europe. More precisely, many have come to the western part of the Czech Republic to find the capital of world beers, the city of Pilsen (Plzen).
>
> The city of Pilsen was founded more than 700 years ago. Beer was brewed there for ages. In the Middle Ages, the "right of beer brewing" (brewing license) was an important privilege granted by rulers to cities and their burghers. To be honest, for years the beer brewed in Pilsen was about the same as the beer in any other Czech or German city, and its quality was even worse in the early 1800s. Beer brewing was facing a crisis. Two types of beer were brewed at the time. The steam top-fermentation process produced beer with a shorter lifespan, whereas bottom-fermentation produced beer with a slightly different taste and a much longer lifespan. Top-fermented beer was brewed in Pilsen. In what was then known as Bohemia, there were 1,052 breweries of which 938 brewed top-fermented beer. In 1839, about 200 courageous Pilsen burgher owners of licensed beer brewing houses decided that they would no longer put up with the beer brewing situation in Pilsen. After overcoming initial problems they finally succeeded in founding the Burgher Brewery ("Mestansky pivovar").
>
> Mr. Stelzer, the architect, was commissioned to plan the construction of the brewery. He approached his mission with a great sense of duty, and sought to bring in the experience of neighboring countries. In Bavaria only bottom-fermented beer was brewed. Stelzer's mission was to construct the most modern and efficient brewery of the time. His fact-finding mission also resulted in something very precious. Stelzer didn't just bring in the needed experience and know-how - he also brought in the master brewer, Josef Groll. He was charged with brewing the bottom-fermented Bavarian beer he once brewed in his country, only now he was using new ingredients: Czech malt, hops, and Pilsen water, exclusively.
>
> Josef Groll was willful and rude, so the story goes. Nonetheless, as a brewer, he was a genius. He understood that his unique task was not to conform to tradition. He subsequently made a controlled technological "failure". Nobody can tell today whether he himself knew exactly what sort of beer would come from his recipe, but it was delicious! Such as no one had



> tasted before! A new mysterious recipe was born, inherited over the generations, brewer to brewer. The date was October 5, 1842.

✶ *continued next page* ✶

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The Burgher Brewery began its victorious journey through both the Czech and the world brewing industry. The Pilsner lager beer was given the name "Pilsner Urquell" shortly after by the Campenhaus brothers who were the brewery's Berlin representatives.

Technological Advances

From the very beginning the Pilsner Urquell brewery strove to maintain state-of-the-art technology while strictly preserving its know-how accumulated from decades of experience. Newly discovered technological methods were immediately incorporated. By 1863, the first technological discoveries like rubber tubing and so on, were already adopted in the servicing of lager barrels. Another even more important change came in 1881, when Professor Krizik installed his famous electric lamps in the brewery. The brewery thus became the first ever company in Central Europe to enjoy electric lighting.

Real breweries started to emerge around the end of the 18th century. Efficient and fast distribution of the drink became a key question at this time as well, not only between the closest neighborhoods, but also in the most distant markets. The Czech Western Railway was launched in 1861. It connected Pilsen to Prague direct, and later opened the gates to Vienna, Germany, and beyond. In 1865, more than three-quarters of Pilsen beer was distributed outside the city of Pilsen. Eight years later the brewery had about 1,000 regular customers in Bohemia and abroad. Further transportation was expanded by trucks and later by high-capacity tankers.

Improvements in equipment and technological progress as well as the maintenance of tradition are also chapters of the Pilsner beer story. For example, ten-kilometer-long sandstone fermentation cellars were considered to be part of the secret recipe. However, the brewery recently switched to state-of-the-art technology which has relegated cellars and barrels to a mere museum display. Yet the taste and quality of the beer remains the same. In order to monitor the quality and the influences of these substantial technological changes, brewing continues on a small scale using the original technology so as to compare the original product with current production.

The Pilsner style is now broken into a variety of substyles. These (according to Dave Miller in "Continental Pilsner") include the traditional Czech Pils, German Pils, and Dutch/Scandanavian Pils. The Boston Homebrew Competition Style Guidelines define them as follows:

2. EUROPEAN LIGHT LAGER

A. Bohemian Pilsner

The original inspiration for other light lager beer styles. Aroma is rich with a complex malt and spicy, floral Saaz hop bouquet. Light gold to deep copper-gold. Flavor is complex; use of soft water allows greater intensity of malt and hop flavors without harshness, with malty sweetness giving way to a crisp, lingering hop bitterness in the finish. Medium bodied.
COMMERCIAL EXAMPLES: Pilsner Urquell, Gambrinus.

B. Northern German Pilsner

An adaptation of the Bohemian Pilsner style, but drier due to differences in malt, hops, water character, and attenuation. Aroma features grain and distinctive, flowery 'noble' hops. Light gold to medium gold. Crisp flavor with prominent hop bitterness. Light to medium in body.
COMMERCIAL EXAMPLES: Warsteiner, Bitburger, Veltins, Becks.

C. Scandinavian-Dutch Pilsner

Similar to German pilsners but with somewhat lower original gravities, a drier flavor, and lighter palate. The hop character in flavor and aroma is considerably lower. Usually paler than German pilsners. Rice or corn may be used as adjuncts.
COMMERCIAL EXAMPLES: Carlsberg, Grolsch, Heineken.

How is it that beers like those from the big three megaswillers in the US came to be called Pilsners? As brewers got used to the idea of creating lower gravity, crisp, refreshing, delicate beers with noble hopping (like those expensive and exclusive Zatek numbers from Bohemia,) they began looking for ways to accentuate and distinguish their beers. One of the earliest methods was deployed in the Scandanavian and Dutch styles, where adjunct grains were used to reduce malt sweetness and lighten color and body. This done, hopping would be more pronounced (if left at the same rates) or could be reduced (saving cost.) It's interesting to note that as the Pilsner style moved progressively further north, the variations became more light and dry. This trend may have had more to do with the regional grains, water, and hops available than with any other influence.

Brewing in North America also came to use adjuncts to compensate for the grainy and more harsh flavor of the six-row barley that grew best here. Corn is also a very low cost agreement on this continent, contributing to the economic incentive to use it. Very light Pilsner malts with lovibond ratings of two or less, also were used to impart the light color and flavor of the style. Fred Ekhardt in The Elements of Style describes "premium" American beers as having only 25 to 30% adjuncts (sometimes including rice) and a combination of two row and six row malts. Hopping is done with American Cascades, Willamette, Cluster, and US or imported Hallertaur or Saaz, hops at levels of about 16 IBUs.

The original Pilzener beers were made with very soft water (about 50 ppm) and the bittering rate is a pronounced 43 IBUs. Pilsner Urquel is brewed in a five rest step mash, at the following rests: 95, 122, 140, 149, and 158 degrees F. The yeast is a lager yeast that is not as clean as that used for northern pilsners, imparting some diacetyl character. The beer is boiled at a gentle boil for 90 minutes, then fermented at 43F and lagered at 35F. The original gravity is 1048. The grain bill for five gallons might include 8.5 lbs of Pilsner malt (not American) and .5 lbs carapils. Hopping should be targeted at 43IBUs, with Saaz being added in steps across the boil with roughly 2 ounces at 9 minutes, one ounce at 45 minutes, and .5 ounce at 15 minutes.

Alcohol and Calorie Content of Beer

Beer	Alcohol % (vol)	Calories/100ml
Grolsch Lager Beer (Holland)	5.17	44
Michelob Beer (USA)	4.99	45
Pilsner Urquell(Czech Rep.)	4.25	45

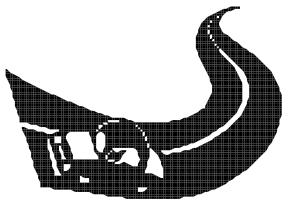
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Ik Objectief Bierproven



DIRECTIONS TO THE NEXT MEETING

Friday, Febrewary 6th; 8 pm

Center for Astrophysics
60 Garden Street
Cambridge, MA 02138



From the west, north, or south one needs to choose the appropriate way to the Fresh Pond traffic circles. For most this will be 128 to Rte 2 (or Rte. 16 from Medford), through the Alewife mess, over the new RR tracks bridge near Aku Aku, and proceed past the Fresh Pond strip malls. Go 2/3s through the first traffic circle such that you remain on the Fresh Pond parkway. At the second (smaller) circle, go just over 1/2 through the circle (about 200 degrees) such that you are now on Concord Ave in the direction of Harvard Square. The hill on this road crests at a traffic light with Huron Ave. Go straight through this light. Make the first left off Concord onto Madison. St. The parking lot is on your right. This lot wraps around the buildings and heads down a hill toward some tennis courts. Park as close as possible to the courts since this is nearest the entrance needed for access. From here, you will see an entrance with "Perkins Laboratory for Astrophysics" above the doors. This door is locked at this time of day, I will ensure that a Wort is at the door to let other Worts enter. The meeting room is one flight of stairs below the entrance, with the stairs directly across from the main doors. There are seldom opened doors for the conference room which open to the outdoors (left of the main Perkins entrance and across some grass) that I will see if we can leave open for the meeting. This would permit much easier access.

From the east, take Storrow/Memorial Drive to the Fresh Pond parkway toward Alewife. Two lights past Mt. Auburn St is Huron. Make a right. This road crests at a light for the intersection with Concord Ave. Make a right and proceed with the direction above. If you miss Huron, just proceed up the first traffic circle, make a hard right onto Concord and use the directions above.

By the T, one can either use the Harvard or Porter stops on the Red line. From the Harvard stop, exit through the Church St. exit, proceed away from Harvard Square, and take a left on Garden St (keeping that very old cemetery on your left and Cambridge commons on your right. Walk past the Commander hotel to the split in the road (Concord Ave to left and Garden to the right) near the Harvard police station. Take the right split (Garden St.) and stay on the left side of that road. Walk up the hill to a traffic light which is at the lower entrance to the CfA parking lot,Take a left and follow directions above.

From the Porter stop, take a left out of the station onto Mass Ave toward Harvard Sq. Cross Mass Ave at your first convenience and take a right at Linaean St. (Drug store at corner). Linaean St ends at Garden St. at the light for the entrance to the CfA parking lot.

BEER 'TOON

ROBOTMAN by Jim Meddick



Toast of the Month:

Here's to a long life and a merry one.
A quick death and an easy one.
A pretty girl and an honest one.
A cold beer—and another one!
--Old Irish toast



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.

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