Brewprint

The Newsletter of The Boston Wort Processors

Volume XII, Number 5 May 1998

HIP HIP HOORAY, THE 30th OF MAY, OUTDOOR DRINKING STARTS TODAY!

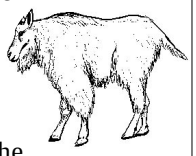
Join the Worts in our Annual Celebration of Spring

❋ by Pete Langlois ❋

Wort Social Coordinator

THIRD ANNUAL
WORT PROCESSOR MAIFEST
12 NOON, SATURDAY, MAY 30TH

This year the weather has turned unseasonably warm earlier than usual. Puxatawnee Phil formally blew this year's prediction, so instead of our having the first real outdoor opportunity of the year, we'll just have a terrific event filled with seasonal beer, German sausages, and the usual fun and games.



JUST **$5** per person for this event - kids free! The basic investment gets you some real German Maibock, brats, paper cups, plates and plasticware. If everyone also brings some kind of side dish, we will have a very complete offering.

Sign up for what you will bring (and for how many are coming) by contacting Pete Langlois. You can reach Pete at 508.785.0413 before May 21, and at 781.491.9534 after May 21. Don't bother trying on May 21! Mail your check to 15 Tisdale Drive, Dover MA 02030. Email Pete: pl@world.std.com.

This is one of the club's most relaxed and fun events. There is plenty of space for kids and cars at the very large homestead where Mary Anne and Fred have been kind enough to host us each year.

Plan on a great time, bring homebrew, and see you there!

Pictures from last year's festivities as well as maps to the Maifest are reprinted on page 10.

Directions to the MaiFest

Mary Anne McQuillan/Fred Sterner
66 Chipaway Road East Freetown, MA
Tel: (508)763-2391
email: <mcschoon@aol.com>

From Boston/West:

Take Route 128 (I 93) or Route 495 to Route 24 South. In Taunton, take Route 140 South to exit 8 (Chace Rd, East Freetown, Assonet) Take a LEFT at the end of the exit (Chace Rd/Assonet) Go 300 yards and take a LEFT onto Braley Road (ignore Gurney Rd to the right) Go 2.2 miles and take a RIGHT onto Chipaway Road (sign for Howard's Auto Body) Go 0.4 miles you will see Howard's Auto Body on the right, and a mailbox marked #66 on the right. Take a RIGHT up the dirt driveway, take a RIGHT at the F.M. sign Drive in and take a LEFT past the front of the house (don't worry, you won't drive off the edge) Take a LEFT past the pool and park there. Please don't park along the road, there's plenty of room in the yard.

From Providence/Cape Cod:

Take I-195 to New Bedford, then take Route 140 North. Take Exit 7, Braley Road/New Bedford Industrial Park (there's no exit 6) Take a LEFT at the end of the exit. Take a RIGHT as soon as you go under the overpass. Go over RR tracks and through a STOP sign. It's 2 miles to Howard's on the left and #66 on the right. Follow the directions above when you get to #66.



SHEKHAR WINS 97-98 WPOTY AWARD!

Ex-Wort Processor Libeerian and homebrewer extraordinaire Shekhar Nimkar has won the coveted 1997-1998 Wort Processor of the Year Award. For winning, Shekhar gets to give all of us free beer at the next meeting. In exchange he gets his name engraved on the club WPOTY bowl, which he is then given for safekeeping for the next twelve months.

The award is given to the club member who most consistently excels in our tastings for the AHA club-only competitions as well as the annual Club Clone contest. In winning the award, Shekhar won first places in the Stout Bout, Hail to the Ale, Bitter Mania competitions. The final standings were:

Shekhar Nimkar	9 pts.
Jeff Flood	6
Steve Stroud	5
Jim Fitzgerald	2
Lee Menegoni	1
Dave McCartt	1

CLUB CALENDAR

compiled by Stiv Stroud

MAY

8 Fri	Wort Processor Club Meeting; Pilgrim Ale Brewery, Hudson, MA. 8 pm start. Style is bockbier. Contact Ken Jucks at jucks@cfaft4.harvard.edu or (h)781-276-7985 or (w)617-496-7580.
8-10 Thu/Sun	NERAX 98 - The New England Real Ale eXhibition. The Dilboy Post, VFW Hall, Davis Square, Somerville, MA. For more info contact George Gendron at George_Gendron@MediaOne.net.
13 Wed	Wort Business Meeting, 7 pm, Fort Hill Brewery, Broad St. Downtown Boston
15-16 Fri/Sat	Great American Beer Festival On the Road, Baltimore, MD. Sponsored by Brewing Matters. Contact David Glickson at 1-888-U-Can-Brew or (303) 447-0816, ext. 136, e-mail: info@aob.org
23-24 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	3rd Annual Wort Processor MaiFest. 12:00 Fred Sterner and MaryAnne McQuillan Orchard, Freetown, MA
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.

JUNE

5 Fri	Wort Processor Club Meeting; Style-of-the-month is wit/weizen. Fort Hill Brewery, Downtown Boston. Contact Ken Jucks at jucks@cfaft4.harvard.edu or (h)781-276-7985 or (w)617-496-7580.
6 Sat	BURP's Spirit of Free Beer Homebrew Competition, Vienna, Virginia. An MCAB Competition. Contact Jay Adams at adams@burp.org
12-13 Sat/Sun	1998 Boston Brewers Festival, Suffolk Downs, Boston, Mass. Call (508) 788-0333.
20 Sat	Annual Wort Summer Picnic, Ron Vavruska retreat, Acton, MA. Time TBA

JULY

10 Fri	Wort Processor Club Meeting; Pete & Christy's new digs in Westwood (tentatively), almost a white house - definitely a Big Barn. Contact Ken Jucks at jucks@cfaft4.harvard.edu or (h)781-276-7985 or (w)617-496-7580.

AUGUST

7 Fri	Wort Processor Club Meeting; Sixtoe and Dragon-lady's (The Presidential Palace), Dorchester, MA. Contact Ken Jucks at jucks@cfaft4.harvard.edu or (h)781-276-7985 or (w)617-496-7580.
4-8 Tue/Sat	21st Great British Beer Festival; Grand & National Halls, Olympia, London W8.
15? Sat	10th Annual wort CrubPawl. Itinerary and exact date TBD.
??	Entry due for AHA Weiss is Nice Club-only Competition. Further details and Wort tasting date/location TBD.

OCTOBER

??	Entry due for AHA Best of the Fest Club-only Competition. Further details and Wort tasting date/location TBD.

NOVEMBER

7-8 Sat/Sun	OBP 24-hours of Beer Tasting, Antwerp, Belgium. Contact info TBA.

DECEMBEER

??	Entry due for AHA If It's Not Scottish.....Club-only Competition. Further details and Wort tasting date/location TBD.

AGENDA FOR THE MAY 8TH MEETING

THE MEETING STARTS PROMPTLY AT 8 PM!!

PLEASE NOTE: ALL ATTENDEES ARE EXPECTED TO BRING THEIR OWN TASTING GLASS & PLEASE BRING MUNCHIES TO SHARE

TONIGHT'S GUEST SPEAKER

I'll let you know after I see who's there.

PLEASE GET YOUR NAME TAG

1. MISCELLANEOUS - Big Toe
   - Thanks to our Hosts.
   - Welcome to members
   - Visitors recognition.
   - This Month's Brewprint: Thanks to Steve Stroud
     Next Month's Editor: Brett Schneider
     7/98 editor: Pete Langlois
     8/98 editor: Steve Stroud - the pub crawl
   - Future Editors - Please inquire with the Pres. You're running out of time. Hurry, Hurry!
   - Upcoming Meetings
     May13th, Business Meeting, 7 PM, Fort Hill Brewery, Broad St. Downtown Boston
     June 5th, Fort Hill Brewery, Downtown Boston
     July 10th, Pete Langlois's new digs tentatively, almost a white house. Big barn.
     August 7th, Sixtoe and Dragon-lady's (The presidential palace)
2. STYLE OF THE MONTH - Bock
   Next month: wits/weizens
3. UPCOMING EVENTS/WHAT'S BREWING
   - Club Only Comp. May 3rd, 1PM Charlie Graham's house, 130 Glover St. Everett, MA
   - Real Ale Expo. May 8th,9th,10th. Dilboy Post, VFW Hall, Davis Sq.
     Contact George_Gendron@MediaOne.net
   - Maifest, May 30th, 12:00 Fred Sterner and MaryAnne McQuillan Orchard, Freetown, MA
   - Summer Picnic, June 20th, Ron Vavruska retreat, Acton, MA. Time TBA
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
9. NEW BUSINESS - Anyone?
10. RAFFLE - Get your tickets early.

We got some great new stuff

Afterwards: Post meeting fun, grain purchases, Etc.

STATE OF THE CLUB AND REPORT PAGE

Minutes from the April 1998 Meeting

❋ by Brett Schneider ❋

Wort Secretary

We came to order at 8:14 PM Friday 03 April 1998 while seated in the serving room of Mill City Brewing Company in Lowell, MA. Prez Jeff started things off with a lost and found report, saying that all those nice things people have left behind at past meetings will be raffled off at future meetings if not claimed with the proper identification. Then, without further delay, we turned the podium over to our hosts Marty Finneran and Dave Elias.

We were told of the steady growth Mill City has experienced in the last three years, including the 99 Restaurant chain house beers and special seasonal beers. The next to be introduced will be a summer brew.

On tap for us this evening was the soon to be introduced American Light Lager, which is a new venture for Mill City. We were the first to learn that the test beer will be marketed as Harvard Brewing Company, which Mill City purchased the rights to in an attempt to bring back days of old. It was the best selling regional beer through about 1956. All rights and trade marks, including the reconditioned horse drawn beer wagon, are the property of Mill City and the introduction will make good use of the historic memorabilia in possession. They even have some of the original employees involved in the brewing and marketing. Another interesting point of this re-introduction includes the history of government intervention with the original German family of brewers / owners which led to the demise of the operation.

Three low key/previous past/new members were on hand with us this evening: Steve Biggins, Will, and Tim Holland. Yet another show of strength for the club.

Pete Langlois was thanked for his creative April version of Brewprint, and Stiv Stroud stepped up to do the issue now in your hands. Yours truly will be at the helm of June's issue.

As you can see from the calendar we are at Old Harbor Brewery in Hudson, MA for samples of Pilgrim Ale and the like this month. I hope the verbal directions included elsewhere in Brewprint help you find this out-of-the-way Metrowest landmark.

The club then presented our worthy Yeast God, Seth Cohen, with a well deserved plaque of appreciation for his work with the club and his continued betterment of homebrewing as supported by his yeast bank. Be sure to bring an extra bottle of your hand crafted beer(s) for Seth to evaluate when using his yeast so he can continue his work by studying the results of fermentation with his yeasts.

Charlie Graham hosted the Pilsner event for the upcoming AHA club only competition at his house on 03 May, so look for the results to be presented at the meeting.

A brief recap of the last business meeting included the following: bigfoot clone tasting event discussions and beer purchase, Mayfest to be at Fred and Mary Ann's place 30 May, Horst Dornbusch to be the speaker at the April meeting, BHC final wrap up at $100 net loss, electronic version of Brewprint and the relationship to club dues, Maibock on order for Mayfest and the beer brewery to be based on availability.

YOM from Seth had three Brewer's Resource strains - a Kolsch, Old German Lager, CL32 Belgian Ale, and then something about Pilsner Urquel D strain was highlighted.

Our esteemed guest speaker Horst Dornbusch then gave a very nice semi-technical presentation on German (continental) vs English beers: styles, brewing, techniques, and ingredients. More detail is available in his recent book, which is now in the club libeery.

Thus ended the meeting and the socializing commenced somewhere after 9:30 or so.



Treasurer's Report

I am happy to report a positive cash balance of $2291.13.



Mailing List Administrator's Report

I am happy to welcome two new Wort members, Steve Biggins of Brockton and Tom Ayres of Richmond, Vermont. Members might remember Tom as club founder and perennial dues deadbeat.

Toast of the Month:

St. Patrick was a gentleman,
who, through strategy and stealth,
drove all the snakes from Ireland,
here's toasting to his health.

But not too many toastings,
lest you lose yourself and then,
forget the good St. Patrick,
and see all those snakes again.



NERAX 98

"If you like good beer, you'll love Real Ale!" - *BG*

Come to NERAX '98, the second Annual New England Real Ale Exhibition! Featuring Public Sessions, Professional Symposia, 20 British Cask Ales and 10 American Cask Ales!

May 7-10, 1998 - With four open sessions to choose from:

Friday, May 8, 7:00pm-10:30pm
Saturday, May 9, 1:00pm-4:30pm
Saturday, May 9, 7:00pm-10:30pm
Sunday, May 10, 1:00pm-4:30pm

Public Sessions

$5.00 admission fee and $3.00 per 10 ounce sample of British Cask Ales and $2.50 per 10 ounce sample of American Cask Ales.

Location

George Dilboy Post, #529, Veterans of Foreign Wars 371 Summer Street (MBTA Redline, Davis Square; Corner of Summer and Cutter) Somerville, MA 02144

Other Events:

Thursday May 7: Introduction to Cask Ales from 7:00 - 10:30 P.M.

Saturday, May 9: Introduction to Real Ale with Keith Thomas, Ph.D. of Brewlab, University of Sunderland, UK and others.

Professional Educational Sessions (by invitation only)

Thursday, May 8, 7:00 - 10:30 P.M.: Introduction to Real Ale and Cellaring with CAMRA Technical Staff

Friday, May 9, 9:30 A.M. - 5 P.M. (at Commonwealth Brewing in Boston): Keith Thomas, PHD. of Brewlab, University of Sunderland, U.K.; Derek Prentice, Brewer, Youngs of Wandsworth, London. U.K.; Matthew Fawson, Brewer, Mordue Brewery, Gateshead, U.K.; Ray McConnell, Brewer, Emerald Isle Brew Works, Greenwich, RI.; Jeff Charnick, Brewer, Commonwealth Brewery, Boston, MA.

Other Information:

Volunteers are needed at all times from Wednesday through Sunday, except Thursday daytime. Contact George Gendron, 50 Russell Street, Cambridge, MA 02140; Telephone (H): 617 625-5224; (W): 617 563-2771; email: <George_Gendron@MediaOne.net>

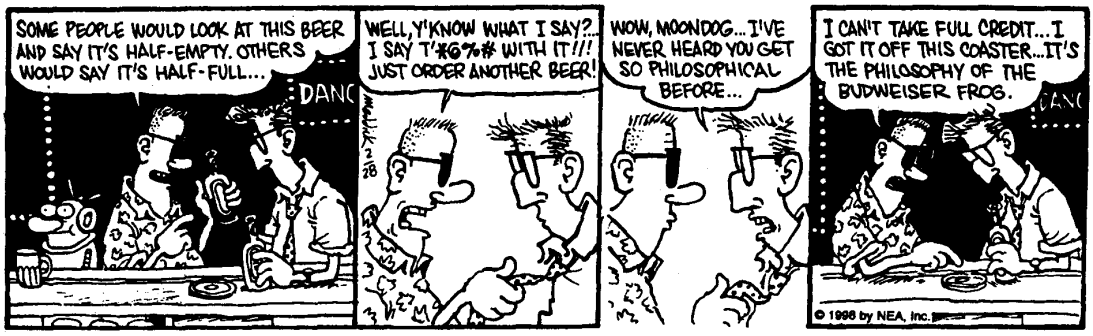
Event Information is available from Ann Cushman of Redbones at 617-623-0290

Sponsored by a formative non-profit CASK (Campaign for Cask Ale), Redbones, CAMRA, Ale Street News, Yankee Brew News, Planet Sportswear, News, and Craft Brewers Guild.

For further information on Cask, visit their web site at http://www.rsi.com/casc/

BEER 'TOON

ROBOTMAN by Jim Meddick



MCAB UPDATE

(NOTE: This is the latest press release from Louis Bonham, the organizer of the MCAB competitions. I spoke with him on the phone recently and he told me that the national event in February is guaranteed to be a fun event. He asked me to encourage all to attend. If you doubt that this will be a good time, just ask anyone who has attended past Dixie Cups about the types of shindigs these folks in Houston put on! - Ken Jucks)

Mark your calendars - the first Masters Championship of Amateur Brewing will be held in Houston, Texas on Friday, February 12 and Saturday, February 13, 1999. As presently envisioned, MCAB activities will kick off on Friday evening with a technical presentation and reception, followed by the judging of categories 1-9, and closing with an organized tasting presentation. Saturday will feature technical presentations in the morning, followed by the judging of categories 10-18 at midday, and Best of Show judging (and a pub crawl) in the afternoon. The awards presentation and dinner will be held Saturday evening.

All of the festivities are currently scheduled to take place at the facilities of the Saint Arnold Brewing Company, Houston's first microbrewery which has graciously agreed to be one of the principal sponsors of the first MCAB. The MCAB is presently inviting a number of noted brewing authorities to speak and make technical presentations at the MCAB. The final list of speakers has not yet been set, but the MCAB is proud to announce that Dr. George Fix and Dr. Paul Farnsworth have agreed to appear.

In keeping with the stated purposes of the MCAB, the organizers hope that they will be able to make these activities (except for the pub crawl and dinner) available at no or nominal cost to attendees. Companies or individuals wishing to help sponsor the MCAB by donations of cash or prizes or to exhibit their products at the MCAB should contact Louis K. Bonham at 713.222.9944 or by e-mail at lkbonham@phoenix.net.

For more information, check the MCAB website (http://hbd.org/mcab) or contact Louis K. Bonham

==========

WHO'S QUALIFIED?

The following people have been certified as qualifying for the MCAB. This list includes the results of the Kansas City Bier Meister's Competition ("KCBC"), the Boston Homebrew Competition ("BHC"), and the Bay Area Mashers' World Cup of Beer ("WC"). (The results of the MashFest have not yet been certified to the MCAB.)

Pre-Prohibition Lager
KCBC - Jackie Rager & Friends
BHC - Thomas Plunkard
WC - Randy Erickson

Munich Helles
KCBC - Ron Brooks
BHC - Ken Weber
WC - George Fix

American Wheat
KCBC - Greg Highberger
BHC - Adam Contos
WC - Scott Beard

Ordinary Bitter
KCBC - Madeline Chaney
BHC - David Parr
WC - Kyle Flory

Scottish Export 80
KCBC - Chuck & Nancy Stiner
BHC - John McCafferty
WC - Paul Wright

American Pale Ale
KCBC - Joe Formanek
BHC - Chris Lavoie
WC - Richard McKee

India Pale Ale
KCBC - Mike Porter
BHC - Brad Johnson
WC - Scott Vacaro

Dusseldorfer Altbier
KCBC - Andrew Kramer
BHC.-.Ann Whyte
WC - Charlie Burns

Oktoberfest/Maerzen
KCBC - Leo Vitt & Bill Van Vugt
BHC - Michael Nagel
WC - Ken Schroeder

American Brown
KCBC - Robert Acosta & Pete Rodriguez
BHC - Chris Lavoie
WC - Paul Wright)

Barleywine
KCBC - Steve Piatz
BHC - Stu Tallman
WC - Matt McDougall (Brew Angels)

Munich Dunkel
KCBC - Ed Miles
BHC - Tom Miklinevich
WC - Charlie Burns

Doppelbock
KCBC - Susan Ruud
BHC - Steve Lefebure & Joe Connolly
WC - Charlie Burns

Robust Porter
KCBC - Mike Porter
BHC - Ben Jankowski
WC - "Stine / Stremlau"

Dry Stout
KCBC - Chris Kaufman
BHC - Rod Bender
WC - Andy Anderson (BURP)

Bavarian Weizen
KCBC - Ed Morris, Mike Fitxpatrick & Jerry Haines
BHC-Steve Stroud
WC-im Armstrong

Tripel
KCBC - Fred Hartwig
BHC - Dave McCartt
WC - Greg Griffin

Lambic
KCBC - Steve Piatz
BHC - Francois Espourteille
WC - Gary Harstead



The History of Bock Beers

❋ by Bob Phelps ❋

Style Councillor

Bock beers were first brewed long ago, some say as early as the 12th century in what would become Germany. People write that these early beers were stronger than most other beers of the time. Strength became important because bocks were eventually transported over long distances and higher alcohol beers are less perishable. Bock beer as a type originated in the small, then secular town of Einbeck in what is now northern Germany.

An Einbeck recipe from 1378 is the provides the earliest insight into the makeup of the beer, and the making was a evidently a town-wide enterprise; the inhabitants grew their own malt and hops and by 1385 some 600 private breweries flourished around Einbeck. The beer was was blended (the chief brewmaster was also the mayor) and eventually distributed with a trademarked "Crowned E", a marque that may date back as far as the 13th century. Brewing related architectural details survive from the period and include ventilation holes on the roofs and extra-large doors. The doors are believed to be associated with a very large wortpan which was taken from household to household. A lottery decided the order in which the pan was lent out to the different houses.



Note the scale of the ingenuity at work. The city (which including outlying regions had a population probably under 10,000) was able to develop a brewing methodology that made possible high volume, minimize bad-batch risk (by excluding foul worts), and presumably blend to a year-to-year uniformity of taste, color, gravity, etc. If they used the "wort pan" (I do not have the German original source) as a slurry pan, then they would have been able to maintain a reasonably uniform pitch. In our time we tend to think of large-scale brewing as inimical to quality, the brewing methods of 14th century Einbeck, together with their commercial skill had a clear positive influence on brewing other German states and very likely created demand and informed taste in ways which had an impact on brewing efforts outside of Germany.

Darryl Richman writes that the beer of the time was a pale colored winter brewed ale composed of one third wheat malt and two thirds barley malt, possibly cold conditioned.

Einbeck, as a part of the Hanseatic League, was also able to exert a strong influence on distribution. The League was a confederation of merchants in towns and the League controlled trade over the Baltic and North Seas and amongst the many towns that made up the League. Brewing guilds and Hanseatic towns were able to balance taxation and mediate inter-town and church/secular disputes.

Beer from Einbeck very quickly became an exportable product consumed in Russia, Sweden, Denmark, Belgium, France, England, the Netherlands and countries on the Mediterranean. The trade was sufficiently strong to warrant Einbecker depots at some Hanseatic ports. Martin Luther is the best known celebrity endorser of Einbecker beers, although doubtless there were others.

The Hanseatic league was effectively ended by the 30 years war and economic developments in other countries. Einbeck had suffered from a fire in 1650. Today the successor Einbecker Brauhaus survives as a part of a large German brewing conglomerate. The slogan of the Einbeck Brewing Company reads: "Ohne Einbeck g b's kein Bock-Bier" (Without Einbeck there'd be no Bock Beer).

Bavarian drinkers developed an interest in brewing an Einbeck-like beer, an interest some say was connected to the marriage of The Duke of Braunschweig and the daughter of a nobleman from Bavaria. The groom brought some casks of beer down south to the wedding celebration. In any event, Munich was to become the center for Bock beer brewing.

An understanding of the strength and subtlety of the pre-Munich Einbock recipe(s?), and the discerning palate of European drinkers during the period can be applied to the fact that the master brewer of Einbeck, Elias Pichler was brought to Munich to help train brewers in 1612, and was (somehow) forced to remain in Munich. Pilchler became the second brewmaster of the Hofbrauhaus Brauenbraueri. This was not the first recorded effort to infuse Einbeck brewing know-how into Bavaria - in 1540 Ludwig X had brought a Einbeck brewmaster to Munich.

Einbeck brews were clearly very, very good, and brewing techniques were the reason for their success. The time periods involved were more than adequate for the Munich brewers to obtain and establish the hops and other agricultural products necessary - the growing climate and soils would not have stood in the way of the Munich brewers. This was craft: Very skilled people working together in the same way as Dutch painters of the Rennaisance or 18th century Italian violin makers.

In Bavarian Munich church influence played a stabilizing role. Bavarian monastic brewers have been producing relatively small specialized outputs continuously from the 14th to the 20th century. The Bocks that evolved on top of the traditional monastic dark brown "strong beer a very dark, strong and hoppy beer called "oan bock" (Bavarian dialect pronunciation of Einbeck.- and believed to be an attribution to Einbeck). 1614 is a significant milestone in Munich bock brewing when the Hofbrauhaus "Brown" brewery produced Pichler's einbecker beer.

Before 17th century, the monks in Bavaria developed various very full and strong beers as sustenance during the Lenten fast. The monks of St Paul´s popularized their strong Bock beer to which they gave the name of Salvator, or saviour. The ceremony of broaching the first barrel of Salvator in the presence of the Mayor of Munich still lives on and draws a crowd of several thousands.



Battle Of The Bocks!



-- Continued on page 7 --

-- *Continued from page 6* --



The monks went commercial in 1780 and Salvator was a model for many other beers around Munich. These other beers also used the ending -ator and were called things like Animator, Bajuvanotor, and Maximator. Today there are more than a hundred of them.

These nourishing Munich beers of the "…ator" family are what we now purchase as Dopple (Double) Bocks, strong, sweet beers with an alcohol level of about 7 % Vol. These Dopplebocks share the Lenten background and Einbecker ancestry with the lighter Maibocks. The even paler "Helles" (Light) bocks were developed during the 17th and early 18th centuries.

A new "brand" image developed. Bock also means "buck" in Bavarian dialect. The male goat, with the long, curved horns, became a symbol of bock beer. Spaten introduced a Helles in 1892-4 and the Helles style became the predominant beer consumed in Germany through the 1960's at which point the German Pils took over. Dunkel (Dark) bocks, as a named style, dates from 1614. Very strong bocks brewing led to the development of Eisbock, in which lower gravity ice is removed from the brew to increase the alcohol content of the final brew.

In Munich the various bocks are still brewed and drunk on a schedule tied to their religious origins: The Salvator broaching ceremony falls on the Feast of St. Joseph, March 19th, usually coincident with early Lent - Dunkeles and Helles, secular bocks later ascend to the taps followed by the Maibocks. There is also a Christmas time bock, Delicator.



Bock beers were brewed in the United States. Population centers with large German immigrants and their progeny created beers that almost certainly bore a strong resemblance to their homeland beers. "Bock is Back" was often seen on signs in tavern windows after Prohibition ended. The rise of large, national commercial brewing and the peculiar blanding of the American palate that occurred during much of the Post World War II era ushered in occasional dark beers called "Bock" beers - these beers seldom had any of the flavor characteristics of their European namesakes.

There are very many German bock beers available in the Boston area. Readily available local German brands include the Maibocks and Dopplebocks from Paulaner, and Ayinger The Dopplebock Salvator Augustiner's Maximator, Spaten's Optimator and Ayinger's Celebrator. Several quality-oriented American brewers have recently experimented with Bock products, a good topic for a future bock oriented Brewprint style article.

Special thanks to Horst Dornbusch, Jay Hersh & Darryl Richman

NARRAGANSETT BREWERY SCHEDULED TO BE DEMOLISHED THIS SUMMER

CRANSTON, R.I. (AP)

After failed attempts to redevelop the Narragansett Brewery, the 108-year-old landmark will be demolished beginning this summer. Cranston Mayor Michael Traficante said the buildings are too dilapidated to be restored and too dangerous to leave standing. Only the historic trolley barn will be saved.

"At one point we thought they could be renovated, but it's past that point now," Traficante told the Providence Journal-Bulletin. "It's been one of the most frustrating things in my years as mayor." But Traficante said he is "elated some movement is taking place" at the brewery, which shut down in 1981. At his request, the family trust that owns the property has consented to the demolition, estimated to cost $2 million.

Tearing down the crumbling, asbestos-tainted buildings is expected to turn the 75-acre property into a jewel developers can't resist.

Richard Presti, president of Chapel Partners, a real-estate marketing firm hired by the owners, said that two developers have expressed a serious interest in the property and welcome the demolition.

A group of German-Americans opened the brewery in 1890. The operation grew so large that shortly after the turn of the century, it boasted its own barrel-making operation and a blacksmith shop, to tend to a stable of 70 horses. Soon, the Narragansett Brewing Co. was swallowing up smaller competitors, and its folksy "Hi neighbor, have a 'Gansett" jingle was familiar throughout New England.

At one point, 65 percent of the beer sold in the region was brewed at the Cranston Street factory.

In 1965, the Falstaff Brewing Co., took over the Narragansett Brewery until the late 1970s, when a San Francisco businessman acquired the business.

He shut the plant down in 1981 and about 600 to 800 people lost their jobs.

Over the years, the buildings became a target of vandals and thieves. Roofs collapsed and water leaked inside. The closest the city seemed to come to salvaging the property was in 1994 when a proposed plan would have turned the brewery into the "R.I. Innovation Center," a consortium of state offices, health agencies and university facilities. Then Gov. Bruce Sundlun held a special ceremony that year to sign an executive order for the $25 million project.

There was also talk of moving the Providence Produce Market to the site. But in 1996, Gov. Lincoln Almond informed city officials that the state was pulling out of the project.

The brewery owners hired Chapel Partners, of Acton, Mass., to market the property. But over the past 1 1/2 years, Chapel hasn't been able to find a buyer.

How to Brew Bock Beers

❋ by Brett Schneider ❋

Wort Secretary

After researching the various sub-categories of the bock style, they can be generalized into two main areas as helles/dunkel/doppel = dark bocks and pale bock such as Maibock. Here are the basic grain bills for each type:

Dark Bock
86.3% Munich malt
10% Helles malt
2.5% caramel (crystal)
1.2% black patent

⇨ Total about 9 degree lovibond

Pale Bock is more or less 50/50 Munich/Helles with a small amount of light caramel.

Please note the lack of any other sources of sugar. A recent visit to a Boylston Street brewpub found a doppelweizenbock on the menu, which was kräusened with maple sugar. I am not gifted enough to notice what the flavor contribution was but the written words did indicate that the supposed bock strayed from classic style guidelines.

Normally a triple decoction is used and for commercial breweries this relates to around six (6) hours mashing time. Longer boils are used to increase both the original gravity and to darken the color. Triple decoction and longer boils will introduce may unmeasureable factors into the final color of the beer but by controlling the grain bill and using consistent brewing practices they can be repeatable.

Please look to the triple decoction graph included herein. It shows the mash schedule with dual lines for the temperature of the rest mash and the temperature of the decoction mash. Each decoction is typically about 40% of the total mash, and each is controlled with minor intermediate temperature rests which translates to running two mashes at one time. Boiling is required for each decoction to assist with the melanoidin formation, critical to the final style.

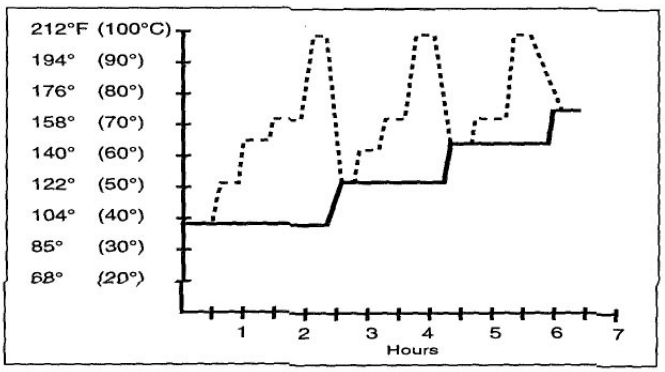
Normally 1 quart per pound in used for the mash, but with triple decoction the final ratio is considerably less due to water loss during boiling. Sparging is then at a ratio of about 1.5 to 2.35 quarts per pound, depending on the practices employed and past experience.

Boiling time is typically 60 to 90 minutes, or more as required for the gravity target adjustment. Noble continental hops are used but not to the point of hiding the malt character of the finished beer. Hop rates are somewhat high in numeric value, but the higher gravity and the maltiness hide what might be a bitter effect if the same rates are used for an English style beer.

Commercial breweries carbonate naturally during lagering to the level of 2.1 to 2.3 volumes of CO_2. When priming a five gallon batch of homebrew, it is suggested that 0.43 to 0.47 lbs of dry malt, or 0.32 to 0.35 lbs of corn sugar be used to obtain this level. Remember to adjust for the temperature of the beer at priming as colder beer after lagering will already have an elevated level of CO_2 in suspension.

Elsewhere in this issue of Brewprint you will find two award winning recipes from the 1998 BHC event sponsored by the Boston Wort Processors - at least one of them from a club member. I have to thank Darryl Richman, the author of the Classic Beer Styles Series No.9, as the major source of the information used to create the above text.

Happy Brewing!



Mash program at Bavarian State Brewery at Weihen – Stephan: Typical three-decoction mash program.

The Supply Side

The Supply Side *is a forum for use by Wort members and their friends in the homebrew supply community to publicize sales, special discounts, and other news of interest to club members. Available space is limited and is on a first-come first-serve basis. Please contact the Brewprint editor to submit a listing.*

✣✣✣✣✣✣✣✣✣✣✣✣✣✣✣

BOTTLES & HARDSHELL CASES

Jeff Flood has about 20 hardshell cases filled with bottles leftover from the recent Boston Homebrew Competition. They are available FREE to any Wort who wants them and is willing to take them off of his hands at the next meeting.

Part or all of them can be yours by calling or emailing Jeff in advance of the next meeting. He can be contacted at 617-282-7396 or by email at <sixtoe@worldnet.att.net>.

✣✣✣✣✣✣✣✣✣✣✣✣✣✣✣

FOUND

Two unopened cans of SPAM™. Left at the last Beer and SPAM™ tasting. Will trade for beer. Call Mike at 781-932-0567.

Spring Hop Report

Taking advantage of the summer like weather we had in late March I did some yard cleaning. While racking out the leaves that had collected in the garden I noticed a bunch of shouts springing forth from the earth, multiple stems from 4 mounds of dirt. A check on Easter morning confirmed that these are the Cascade hops MaryAnne provided me with last year. They are about a foot tall and will be getting pruned and staked very shortly.

- Sixtoe and Dragon-Lady

My hop plants (one Cascade and one Saaz) are are now three years old and their growth has been extremely vigorous so far. The Cascade, in particular has sprung out of the ground and as of May 1st is nearly 6 feet tall. I expect a bumper crop this fall!

- Stiv

Winning BHC Recipes - Bock Beers

First Place Bockbier - 1998 BHC
Eisbock - Brian Myers
High Plains Draughters

Batch #40, brewed 11/28/96, bottled 2/2/97.

6 lb DWC pilsner malt
6 lb DWC pale ale malt
6 lb Munich malt
3/4 lb Victory malt
1 lb malted wheat
1/4 lb black patent malt
1 Tbsp gypsum

All hops: Hallertau, 4.7% AA, plugs.
1/2 oz first-wort-hop
1/2 oz 60 min boil
1/2 oz 15 min boil
1/2 oz 2 min boil

Wyeast 2308, 1/2 gal starter

Process: mash-in at 152 degrees F, held for 90 minutes. Added gypsum to sparge water; added one hop plug while collecting wort (first-wort-hop). SG after boil was 1075. Fermented 5 weeks primary, then three weeks secondary, with water-bath cooling, in glass. Racked to plastic bucket and froze, outdoors. Removed about two gallons of ice. Bottled with 1/2 cup corn sugar and yeast saved from secondary.

Second Place Bockbier - 1998 BHC
Traditional Bockbier - Sixtoe and Dragon-Lady
Boston Wort Processors

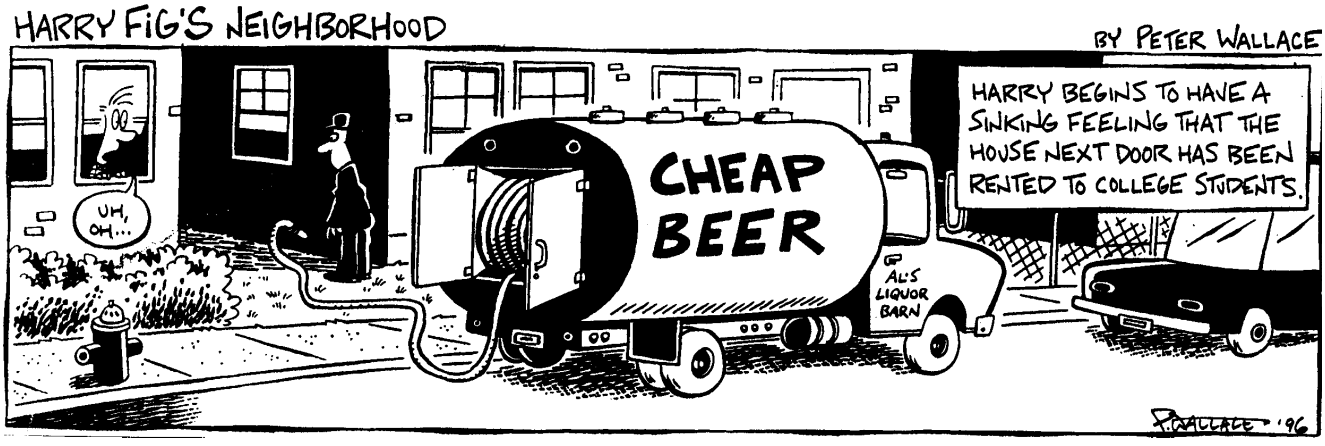
All Grain 5 Gal. batch brewed 3/2/96, double decoction method.
1/4 lb Chocolate
8 lb Munich
2 lb Pils
1.5 lb Carapils
0.5 lb Torrified Wheat
1 lb Caramel

1 oz. Hallertau 3.8% AA (boil)
1/2 oz. Tettnang 4.4% AA (boil)
1/2 oz. Tettnang 4.4@ AA (finish)

Yeast
34/70 Weihenstephen
S.G. 1063 F.G. 1016
Bottled 3/17/96 Lagered in basement 2 years.

Mash-in at 122F for 1/2 hr. Pull 1/3 of grain and step decoct at 149F for 15 min., 158F for 15 min., and 212F for 15 min. Add back to main mash for temp. rise of 149F for 30 min. Pull 1/3 grain, and step to 158F for 15 min. then 212F for 15 min. Add back to main mash to raise temp. to 152F. for 30 min. Sparge and boil for 1 hr. Boiling hops added at start of boil. Finishing hops 10 min. before chill out.

BEER 'TOON!



Quiz of the Month

❋ by Jeff Flood ❋
Wort Prez

How is your German? The best (or perhaps funniest!) translation of the following paragraph will win a prize at the next Wort meeting!

"DUCKSTEIN, die obergardige Bierspen ialitat, rotblond und suffig gebraut nach dem Deutschen Reineitsgebot von 1516. Gereift auf Buchenspanen, zeichnet sich DUCKSTEIN durch frischen, vollmundigen Geschmack und einequte Bekommlichkeit aus. DUCKSTEIN, das rotblonde Oberbrau, ist nur als Falsbier in der gepflegten Biergastronomie erhaltlich."

Pics from Last Year's MaiFest

-- photos by Bruce Tsiknas







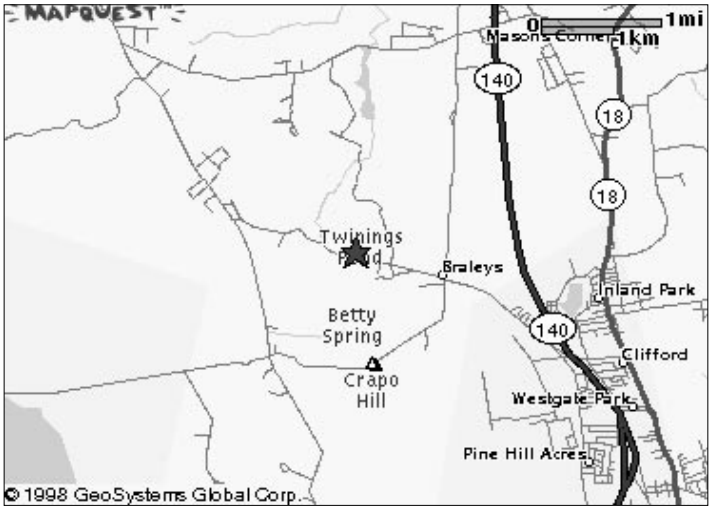


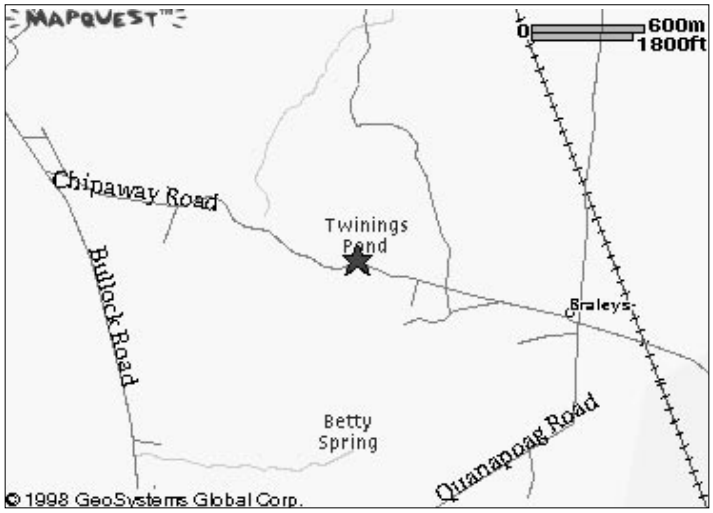






Maps to this Year's MaiFest





DIRECTIONS TO THE MAY MEETING

Pilgrim Ale Brewery
577 Main Street
Hudson MA 01749
(800) 303-2333
or
(978) 562-6992

Directions by Brett Schneider

From the Mass Pike, exit at RT 495 and go North. From RT 9 and or RT 20, also take 495 North, but from the Boston area using RTs 9 and 20 will be a real mess as they are pretty populated and heavy with traffic lights.

An earlier exit from RTs 9 and 20 would be RT 85 North, but again it is suburban driving and will remain as congested as your main route West.

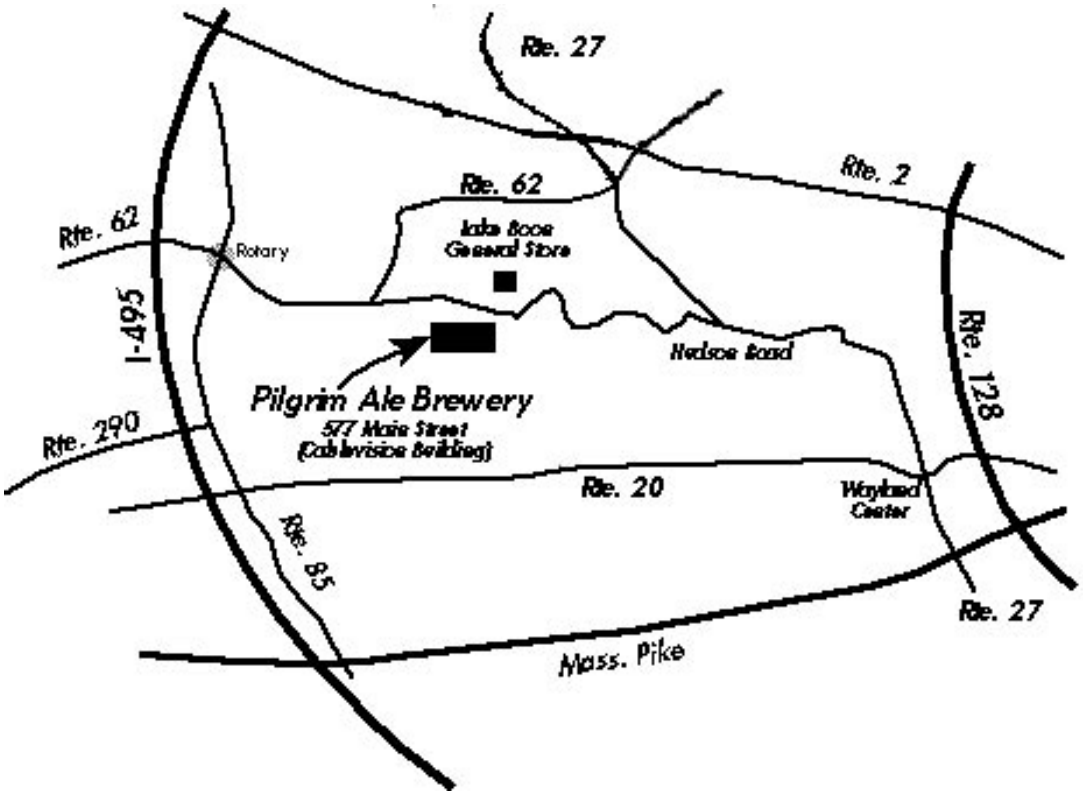
Stay on RT 495 North, passing RT 290 and taking the next exit for RT 62 **EAST** - Hudson. From the North off from 495 it is the same exit.

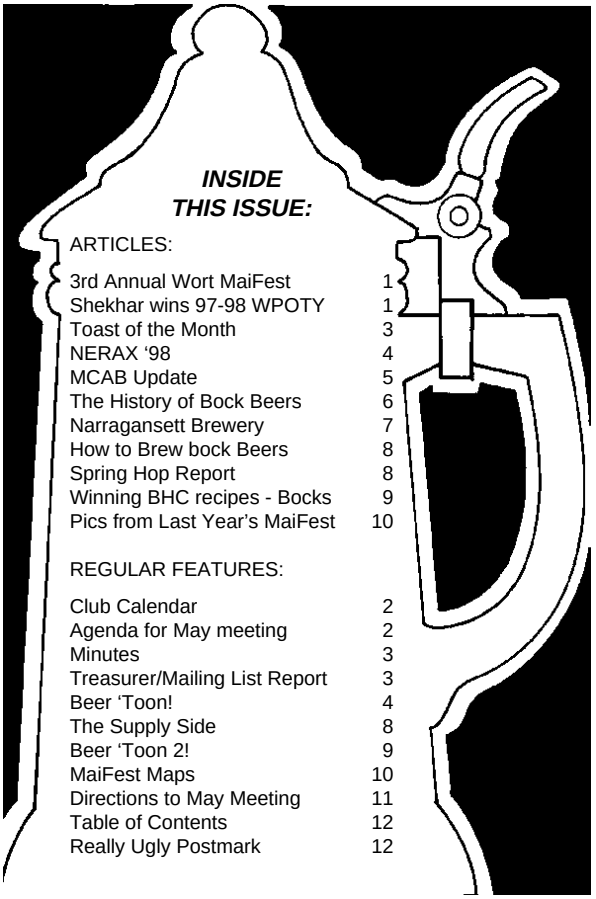
Take RT 62 East to beautiful downtown Hudson, where you will find a small rotary, about 3 or so miles from 495. This rotary is where RT 85 enters from the South. Go pretty much straight through the rotary staying on 62. Once you leave town, it thins out pretty quickly, and you will arrive at an intersection with a stop light where 62 will turn left and head North. Stay straight and leave 62 at this time. The road gets windy like and a bit hilly. About 3 or so miles past the stop light it will gently bend to the left and small industrial businesses will begin to appear. About 1/2 mile into this, you will find the Cable Company on your right, with the entrance to a parking lot ahead of the building. Enter this lot (a small one - you may have to enter the lot on the other side of the building and walk back across the front yard) and Pilgrim Brewery entrance will be 2/3 of the way back along the building at a loading dock. I'll have a sign posted at the entrance to the lot with something not very creative on the sign to help out.

See the map below for more details.

INTERESTED IN FINE COUNTRY PUB FARE DINING WITH A VERY NICE BEER SELECTION BEFORE OR AFTER THE MEETING?

Try the **Horseshoe Pub** - it actually has the best selection of beer in the metrowest area. At the rotary in downtown Hudson, stay right and go south on RT 85 about 1/4 block. At the bottom of the hill take your first left, and the Horseshoe is just down the street on your right with ample parking. It's about 10 to 12 minutes from the meeting. I promise there will be a selection of beer you will enjoy.





INSIDE THIS ISSUE:

ARTICLES:

3rd Annual Wort MaiFest	1
Shekhar wins 97-98 WPOTY	1
Toast of the Month	3
NERAX '98	4
MCAB Update	5
The History of Bock Beers	6
Narragansett Brewery	7
How to Brew bock Beers	8
Spring Hop Report	8
Winning BHC recipes - Bocks	9
Pics from Last Year's MaiFest	10

REGULAR FEATURES:

Club Calendar	2
Agenda for May meeting	2
Minutes	3
Treasurer/Mailing List Report	3
Beer 'Toon!	4
The Supply Side	8
Beer 'Toon 2!	9
MaiFest Maps	10
Directions to May Meeting	11
Table of Contents	12
Really Ugly Postmark	12

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

The opinions expressed are those of the editor/secretary and staff and do not necessarily reflect those of the Boston Wort Processors.

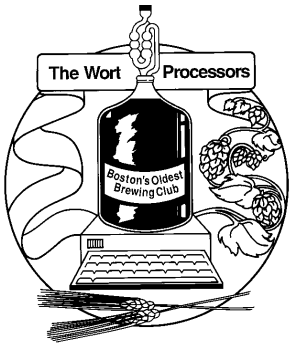
CLUB OFFICERS:	President:	Jeff (Sixtoe) Flood
	Vice Pres/ &Club Contact:	Ken Jucks
	Secretary:	Brett Schneider
	Treasurer:	Mike Fert$ch
	Libeerian:	Len Lemieux
	Newsletter Editor:	Stiv Stroud (this month)
		Brett Schneider
	This month's guest publisher:	Stiv Stroud

CONTRIBUTORS & AUTHORS (Thanks!):

Pete Langlois	Ken Jucks	Mike Fertsch
Stiv Stroud	Brett Schneider	Bob Phelps
Bob Gorman	George Gendron	Bruce Tsiknas
	Jeff Flood	

All articles contained herein (except those taken from other sources) can be republished without approval as long as proper credit is given to The Boston Wort Processors. We welcome letters, opinions, suggestions, articles, etc. from our members and readers. Correspondence and submissions for next month's *Brewprint* should be sent to: **The Boston Wort Processors**, P.O.Box 397198, Cambridge, MA 02139-7198. For more information, call WORTLINE at (617) 547-5113 ext. 900 or call VP/club contact Ken Jucks at 781-276-7985 or via email at <jucks@cfaft4.harvard.edu>. Cheers!

Also, check out our web page: http://www.wort.org/



From:
The Boston Wort Processors
P.O. Box 397198
Cambridge, MA 02139-7198

TO:

FIRST CLASS MAIL