Brewprint

The Newsletter of the Boston Wort Processors

Volume XII, Number 6 June 1998

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June 20th event merges summer fun with cool brews Front Page

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Annual Summer Picnic at Ron's

Compiled with historical accuracy

Summer is *finally* here and that means summer picnic! Tradition dictates that we all descend on the home of Jeanne and Ron Vavruska, bent on destroying, once again, their back lawn, which is probably just now recovering from last year's trouncing. Poor lawn. At least it sometimes gets good food and beer spilled on it.

DATE: Saturday, June 20 th , 1998 (Rain date Sunday, June 21 st)

TIME: 2 PM until evening, approximately

WHERE: Ron and Jeanne's home in Acton, MA

COST: $5 per full-sized person. Checks should be sent directly to Ron and made payable to him.

DUE BY: Reservations ***must*** be made with Ron no later than June12 th .

Ron and Jeanne Vavruska
12 Mallard Road
Acton, MA 01720
(508) 263-9439

FOOD: Ron will obtain some hamburgers, hot dogs, and other grilled comestibles and cook them to perfection on his grill. All attendees are asked to bring a side dish or a small main dish; appetizers, munchies, salads, casseroles, desserts, breads, whatever. Bring a little more food than you expect to eat so that everybody gets to sample it. When bringing food, remember to bring appropriate serving utensils (and don't forget to collect them when you leave). Sue Walters will be the food coordinator this year. When you know what you're bringing, call (781) 821-4211 and tell Sue what you'll be bringing, and also make sure you reserve a seat with Ron. If Sue's noticing a trend (47 kinds of pasta salad), she may ask you to consider something else. Therefore, if you think you make the best pasta salad in this hemisphere, call early with your reservation!

BEER: Mmmmm, beer. Bring some! Some of your favorite homebrew or commercial examples. Beer, cider, mead. Non-alcoholic beverages such as soda or sparkling water are also needed. We'd especially like to see people bring kegs - our record still stands at 18 can we top that?

SPECIAL EVENTS AND GOODIES: Chimay Hunter. Once again, Ron will hide bottles of Chimay and the lucky ones to find them get to try to drink it themselves before everyone else, ahem, quietly convinces them to share. Also scheduled once again are high metabolism activities like something resembling volleyball, except played with one hand holding a beer whilst volleying scantily-clad but well-accessorized inflatable livestock. There'll also be bocce, basketball, and swimming in the pool for those suitably attired. Please, no diving. Enticed? You ought to be. Attending? You ought to be. Here's a reminder of what you've got to do:

1) Call Ron and tell him you're coming
2) Call Sue with what you're bringing for food, or email her at waltersd@tfn.com
3) Send a check to Ron

Please see the inside back page for directions to the picnic.

In case of bad weather or if you get lost, give Ron a call. Rain date is June 21 st . In the event of postponement or cancellation, an announcement will be made at least 2 hours before the event on WortNet and on the WortLine.

Minutes of the May 8 Meeting

By Brett Schneider

The May meeting opened with a holler from Prez Jeff at 8:24 PM in the main room of the Pilgrim Brewery in Hudson MA. Ed Yost was our host for the evening.

According to Ed, his three beers stack up in order of current popularity by IPA, Nut Brown, and ESB. IPA appears to be the hottest beer going for most micros these days. But wait....

New for the summer months is a Euro style Pilsner using saaz hops and just a touch of cara pils malt. It is available only on draft and is, like all of their beers, naturally carbonated. Volumes of CO2 are 2.35 for the ales and 2.7 for the pils. Brewery tours are Saturdays 1 to 3, and bottling is Monday nights. All are welcome to stop by and fill some growlers.

Our new member was not truly new but <just> an adjunct member now closer to the club - Dean Booth. He enjoyed a pre meeting meal with some of us in Hudson at the Horseshoe Pub.

Stiv Stroud was really praised for the May Brewprint and thanked for the nice job. It's my turn to do it this month, and your's for the taking next month - step right up! July will again be by Pete Langlois, and then Stiv in August. Looks like a trend beginning to form - don't miss out!

The June business meeting was announced to be at Fort Hill Brewpub in Boston, site of this month's meeting (see elsewhere within for directions). July's meeting will be at Pete and Christie's new digs, then August at Jeff and Ellen's.

Style of the month was bock beer and Bill Slack again shared some specific insight on this very nice beer, while several samples were in circulation for all.

The summer picnic was announced to be on 20 June at Ron and Jeanne's again and more info is available on the front page.

The annual pub crawl was announced and scheduled for what appears to now be a firm date on 22 August. More to come.

Yeast God Seth did not make the venture into the woods for our rustic meeting, and the motion to not write him a letter was passed handily by those in attendance.

A very active discussion ensued about the club and what it does relative to AHA club only competitions, or about any sort of competition on the club level. Lee Menegoni offered to administer an internal club competition. It was also discussed as to whether we should or should not take part in AHA events, and whether we should or should not make any changes at all. It was voted to be sent to the business meeting and some results are in the report of that same meeting.

Pretty much after that the meeting turned ugly and the raffle was used to calm our nerves. Following the actual formal closing of the meeting a brewery tour was conducted by host Ed for those with the inquiring minds.

May Business Meeting
by Brett Schneider

Our meeting started on May 13th at Fort Hill Brewery after a brief hello with this month's host Reilly - head brewmaster. In attendance was Jeff and Ellen and Brett and Mike Byblik.

We talked about the upcoming meetings and the guest speakers who would be coming to each of them. I'll not break the suspense and tell you who they are until closer to each meeting.

Maifest has passed, and if you didn't make it you missed a great time. We talked about the head count expected and about the special appearance of our friends from Guild Brewers who were going to be bringing some nice samples for us to enjoy. See - you really should have come!

The upcoming summer picnic details were begun and the information about the picnic elsewhere in this issue are the results.

For some advanced future planning we brought up the 1999 BHC and the need to get organizers on board early to help maintain the event to recent standards. Location and date were the primary points we thought needed jumping on, and also consideration about whether or not Satan should again be involved.

Pub crawl agenda came next and we decided Stiv should really be the one to talk more about it so we kept it moving.

Down to some real meaty issues, we talked about club competitions. At the meeting we saw no real point not to keep the AHA agenda available, so it's still in there. We also thought that if Lee wanted to do an internal club comp he could do it with our token assistance, but styles, timing, and the whole darn thing would be his call. However, the AHA participation took another hit over the nice long weekend due to the AHA qualifier in our area and some wort bashing by the AHA folks in attendance. Thus this issue is still not closed.

As Seth did not tell any officers he was going to miss the May meeting it was asked what we should try to do to ensure a yeasty appearance even without him, so Jeff was going to check into it himself with Seth. The yeast of the month schedule will be added to Brewprint when we have some plans.



Buddy brew was mentioned but no plans made.

Lastly, our club's fifteenth (15th) year anniversary is coming up next year there **will** be something special done in celebration. Any and all who may have ideas or may be interested in getting involved with the arrangements and planning should begin making noise to Jeff so we can start formulating a committee or something. This is the first notion of the affair so we have some time to get things rolling.

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Return To England

by Greg Kushmerek

I didn't think that I would write another article about a trip in England, but the simple fact is that there is just so much to see and do in England. For my May trip, I reminded myself of this while I became reacquainted with London.

A CAMRA festival two years ago aside, I hadn't spent any real time in London in years. That was back when beer was something you could drink anywhere and it was more important to chase after tourist landmarks and women. My how things change: now I pursue beer as a means to encounter landmarks, and chasing women would be hazardous to my health.

On this trip to England I again used Oxford as home base. In 1996 I found the best deal for a local pint was the Three Goats Heads on St. Michaels Street. This is still the case. For one pound fifty pence, you can get a well-kept pint of Samuel Smiths Bitter. While they play music there, it's not loud and the TV near the door is a minor feature of the bar.

On this trip, though, I discovered two new gems. One I'd seen but kept missing: The Head of the River is just at the base of the river gates for Christ Church Meadow, right off of St. Aldgates Road. I tried The Honey Dew, my first pint of cask ale in ages. The big noble hops flavor and smooth, rounded finishing bitterness were a sharp, though not unwelcome, change from what I normally have these days.

The Head of the River is a Fuller's tied house, which had London Pride, ESB, and Honey Dew Spring Ale on cask. If you're going to drink a pint on a sunny spring day in Oxford, then this is one of the better places to go. They're right on the river, next to the city center, and (amazingly) a hundred yards away from several acres of rolling meadow.

If the idea of a riverside bar and pleasant meadow sound appealing, then The Trout Inn in Wolvercote is heaven. The beer range is limited, but good enough to keep you there. They have two hand-pumps carrying Worthington and Bass. Both are kept well. However, it's the scenery that captures you.

The Trout is three miles to the north of Oxford, and you can get there by walking along the River Thames with much of that walk alongside a meadow. What you see when you get there is an ivy-covered stone inn and pub next to a small dam. In this part of England, the Thames is a small river, something you could canoe on or swim in and not feel overwhelmed. The slight rapids this tiny dam makes creates a loud enough gurgling that invites you to sit back and let the day slide by. Peacocks live on the property too, randomly interrupting the steady sound of the river with their cries. You can choose to sit on a patio next to the river near the dam's rapids, or in the Morse Gardens a little further down. It's idyllic.

Nevertheless, I did say that I spent time in London too. In between a play and a couple of museums, I tried to track down some of Michael Jackson's recommended watering holes. Let me say now that if you want to do the same, then you must get your hands on a "London A-Z", an indispensable map book of London's streets.

My first discovery was the hardest to make. Hidden in Belgravia, London's embassy ghetto, is The Star, where I drank a couple of very good pints of Fuller's ESB. The Star is quiet on a Saturday, not even opening until 6 P.M. The staff is warm, the setting quiet and plush, and the food very limited -- don't plan on eating there.

Another Jackson-recommended pub is the Anglsea Arms, a Free House in Chelsea. If you spend any time in Kensington, such as a day at one of the many museums there or at Harrods, then this is a worthy destination. They had five casks on dispensing Brakspear Bitter and Special, Wadsworth 6X, Adnam's Broadside, Fuller's London Pride, and Timothy Taylor's Landlord. All pints of ale were two pounds. If you're more in the mood for lager, then you can get Budweiser Budvar on tap too. My real problem here was choosing which to drink as I didn't have time for all five ales!

One warning about the Anglsea Arms: Jackson got the address wrong. It is not anywhere in Onslow Gardens, and a large stretch of streets keep that name, so it took me some time to find it at Selwood Terrace. Of course, it's hard to blame him all that much when Selwood Terrace is about two houses wide, and is only one side of part of a road that connects Onslow Gardens to Fulham Road.

The last Jackson bar I located was a bust as it was closed on a Sunday, but I can tell you that The Guinea, a Young's-tied house near Berkeley Square (close to Green Park tube station) looks good from the outside. Another place that's open only on weekdays is a Fuller's bar on Fleet Street. I'm sorry that I didn't write down the name, but it's in the old Bank of England building very close to the street where you can find Dr. Samuel Johnson's house (author of the first English dictionary). This is a Fuller's-run house with a lot of space and a big selection of Fuller's beer on cask. Get there before the lunch rush, traditionally at 1 P.M. in London.

Some other European notes that I've collected but haven't warranted their own article include:

- Antwerp has a flea market on Saturday mornings by the cathedral. A regular vendor there sells old, collectable beer glasses at good prices. Buy a few and the prices go down a little.

- La Taverne St. Germain on 155 Blvd. St. Germain in Paris is an excellent place to drink a wide variety of beer, and they have Normandy cider on tap too. Be careful, though, as nothing in Paris is cheap and this place can kill a budget.

- The Cafe Belgique in Amsterdam shows its customers's true colors. In the men's room look for "I love Chimay" on the condom-machine.

YOU can do this at home.....

I was in a pub recently having a pint of Guinness. I noticed a stainless steel spoon like device chained to the Guinness tap. I asked the bartender what it was for. He told me it was used when making a black and tan and demonstrated the procedure. Bass Ale was used for the first layer, next he poured the nitrogen gassed Guinness over the spoon filling the glass. It made a perfect black and tan,

distinct layers of Bass Ale and Guinness.

This got me thinking. Hmmm, I could do this at home with home brew and a can of Guinness pub draft. I tried it. I half filled a couple glasses with some homebrewed Bitter I had on tap. I opened a can of Guinness Pub Draft and let the foam rise for about 5 seconds. I then poured the Guinness over a large soup spoon filling each glass. While pouring I kept the spoon near the surface so the Guinness didn't fall a great distance and create turbulence and minimize the layering. It worked great. Two perfect black and tans with distinct layers of lighter colored ale and stout.

Lee Menegoni

OKTOBERFEST MAERZEN

Brew Now For Oktoberfest
by Jeff Frane - taken from Brew Your Own Magazine (without permission)

How many of us brew in the Spring so that we may drink beer in October? Not very many, I would imagine -- it's a long haul through the late spring and summer, a long time until tasting the results of our hard work. Yet if we were anticipating something as exquisite as a fine Maerzenbier, I believe the waiting would be easier.

Prior to the advent of mechanical refrigeration, brewers were always subject to the hard rules of climate and season. Few yeasts perform well when the temperatures climb into the 70s and 80s, and many brewers suspended operation throughout the warmest months. This is still true in Belgium's lambic breweries, which have avoided the technological mark of time. A lot of homebrewers can relate, I'm sure without a cool basement or a spare refrigerator, many homebreweries shut down in the summer, their owners surviving on commercial beers or the dwindling supply brewed in the spring.

In the middle of the 19th century, Anton Dreher and Gabriel Sedlmayr revolutionized brewing science. Hell, they revolutionized beer when they "discovered" bottom-fermenting yeasts and developed the technology to commercially brew lager beers. Brewing in separate cities (Vienna and Munich) but in collaboration, they turned Europeans into lager drinkers virtually overnight. (Brewers in Plzen introduced their very pale, enormously successful version almost immediately afterward.)

While the Munich lagers tended to be dark and fairly sweet, Dreher's Viennese version was copper colored and drier. He used the same high- quality Moravian malt that was used in pilsner, but his Vienna malt was kilned at higher temperatures, resulting in greater color and more malt flavor.

Dreher also perfected the so-called Maerzen process, which called for the beer to be brewed in March (Maerzen is the German word for March). The final stages of fermentation were carried out in cold cellars throughout the next six to eight months, for special release in the fall. The beer could, of course, be brewed throughout the winter, but the March brews emerged as a special treat at the Oktoberfest, an enormous party originally held in 1810 to celebrate a royal wedding.

Dreher originally brewed his beer only in Vienna, but demand was great enough that he opened breweries in Bohemia, Hungary, and Italy. His friend Sedlmayr brought the style to Munich, where the chemistry of the malt and the chemistry of the local water joined to produce a spectacular version of the beer. The Munich beer, often known as "Oktoberfest," has survived to this day, although most of the commercial versions are paler, a little milder, and perhaps a little less malty than the original.

Whether known by its brewing time (Maerzenbier), its drinking time (Oktoberfest), or even its point of origin (Vienna), the beer is one of the ultimate expressions of lager brewing. A prime example is marked by a balance of rich malt and spicy hop, polished by the long, cold maturation, and is rich copper in color. An elegant, complex, and satisfying beer -- but, sadly, a difficult beer to find, even in the fall.

While Maerzenbier was once in high demand in Europe, over the years it fell victim to the overwhelming popularity of golden, hoppy pilsners. It has entirely disappeared in Vienna, and even the German versions have paled (some quite literally) over the years, although the versions brewed by Spaten, Paulaner, EKU, and others are still fine beers.

Respectable versions are brewed occasionally in Mexico, where central European immigrants introduced their brewing heritage. These beers tend to be darker than the standard elsewhere, in keeping with the variation created by Santiago Graf in the late 1880s. Like Dreher and Sedlmayr before him, Graf realized the essential value of fine ingredients. Dissatisfied with North American supplies, Graf imported all his malts and hops from Europe. Noche Bueno (a Christmas-time specialty) and Negro Modelo are particularly good examples of the Graf variant.

In the United States the craft beer explosion has resulted in a lot of "Maerzens" and "Oktoberfests," but few of the brewers seem to have invested the extra care necessary to produce a true version. Some of the beers, such as Thomas Kemper's Oktoberfest or the Samuel

Adams version, are delicious in their own right but lack the delicate balance of a true Maerzen. Others fall completely off the mark.

Perhaps the best US version I've tasted may have disappeared. In the 1980s one-time homebrewer Gary Bauer of Milwaukee brewed his own superb version in several commercial breweries. Plagued by trademark problems, the beer came to be known as Ambier and has appeared spottily over the years. Bauer's attention to quality was probably his undoing, because the cost of producing a Maerzenbier came into conflict with the harsh reality of a market used to very cheap beer. Perhaps he was merely ahead of his time and will try again.

Not having been around for Dreher's and Sedlmayr's brewing triumphs, the best Maerzen I've tasted was a homebrewed version -- not just any home, true, but the homebrewery of George Fix, who has been crusading for the restoration of Vienna to its former glory. Like Dreher, Sedlmayr, Graf, and Bauer, Fix makes one central point: You cannot brew an exceptional beer, in particular not an exceptional Maerzenbier, without using the finest ingredients.

Building a Maerzenbier

Given the scale in which homebrewers work, and the incredible access that we now have to fine ingredients, there is no reason to short change something as potentially rewarding as a M,rzenbier. While North American maltsters such as Great Western, Gambrinus, and Schreier produce very good malts, the best pilsner malts still come from Germany and Belgium.

If imported pilsner malt is out of the question, use the best possible two-row lager malt, such as those from the maltsters mentioned above. By all means use the best quality specialty malts available -- once again, Belgian malt by preference.

The procedure we will step through here is a relatively simple, but alternative, all-grain mash (see the sidebar on page 36 for an extract version). The procedure, which makes use of two unusual approaches, is designed to enhance both the malt and hop flavors of the beer. A double decoction mash can also be used to excellent effect, as can a straightforward infusion mash. But in the pursuit of excellence, try something a little different.

The hops can only be noble aroma hops! Low alpha acid, high aroma and flavor, and distinctly European, these are best used in blends rather than as single-variety additions. The blends given in the recipe are a suggestion only. Mt. Hood hops are used as a substitute for the much more rare, and expensive, Hallertauer Mittelfrueh, and American Tettnanger hops are an acceptable substitute for the imported version. The hops should not predominate, but they should be apparent, both in bitterness and in flavor. Hop aroma is delicate but present.

Any good lager yeast, particularly a Bavarian version, is suitable for Maerzenbier. Pitching rates for lager yeasts are roughly twice that for ales, so be sure to get your yeast started well ahead of time. If you start a week in advance and add a quart of medium to the starter every day or so (about four to five quarts total), you should have plenty of viable cells for a five-gallon batch. More will be needed, obviously, for larger batches.

Individual lager strains vary tremendously in their temperature tolerances and preferences. Some, such as Wyeast 308, require a lot of attention and precise temperature changes. Wyeast 2206 is a relatively forgiving strain and easy to use. If you have a favorite lager yeast you're comfortable with, by all means try it for your Maerzenbier.

Brewing water should be soft or slightly carbonate. If you have very hard water, you will have to make some serious adjustments to it -- or stick to India pale ale.

Your Technology

You will need some form of refrigeration. Homebrewer Steve Klafka used to produce excellent lagers by packing snow around his carboy every morning, but he could only do it in winter, and here in Portland the supply of snow is paltry and unreliable. Same goes for the notion of cutting ice in the local lake and storing it in deep cellars through the summer -- no ice!

So (unless you live in Wisconsin) you're going to need a refrigerator that isn't full of food. In fact to do this properly, you'll need a dedicated refrigerator with a real thermostat, one that can be set to a specific temperature and hold that temperature with very little variation. (Thermostats like this are easy to come by from homebrew supply stores and industrial suppliers.)

The whole process of brewing lagers is tremendously simplified by some form of kegging system. The beer will spend six to eight weeks or more lagering, and by the time it is done there won't be any yeast left in suspension for bottle conditioning. It's true that you can re-pitch fresh yeast and bottle, but after going to all that trouble to polish the beer, it seems somewhat pointless. With Cornelius kegs you can dispense directly from the keg or use a counter-pressure bottler to package the beer for competitions or gifts (to writers, editors, you know...).

The beer I'm going to define here assumes you have the necessary equipment: a mash/lauter tun of some sort, a kettle large enough to boil all of the wort, and a wort chiller. It's true that you can side-step some of this by brewing the extract-grain version, but you'll be happier with the result if you do it from scratch. Borrow the equipment!

Brewing the Beer

This mashing technique doesn't use a traditional sparge, and the volume of malt has been raised by one-third to compensate. If you intend to do a decoction mash or a standard infusion mash, reduce the grist accordingly. The recipe is for five gallons, but this is a lot of work and a long time to wait for such a piddly amount. If you have the capacity, feel free to double the batch.

OKTOBERFEST MAERZEN RECIPE
The Recipe

14 lbs. DeWolf-Cosyns pilsner malt
1.75 lbs. D-C cara-Vienne malt
0.75 lbs. D-C cara-Munich malt
0.75 oz. Tettnanger hops (4% alpha), 0.25 for 90 min., 0.5 oz. for 75 min.
1.5 oz. Mt. Hood hops (3.2% alpha), for 60 min.
0.75 oz. Saaz (3% alpha), for 30 min.
1.5 tsp. rehydrated Irish moss
4- to 5-qt. starter of Wyeast 2206 or GW Kent L32 (or Andechs!!)

OG = 1.060
FG = 1.012

The Mash

One of the side benefits of this procedure is that you don't need to heat sparge water - ergo, no second kettle. If you have a direct-heated mash tun, you can simply add the total volume of water (about 1.25 to 1.5 quarts per pound of malt). I use a primitive camp-cooler system and add water twice, for a two-step infusion.

Cover the false bottom of the mash tun with 140 F water and then add the crushed grain and more water, stirring thoroughly so that all the grain is moistened and there are no lumps. Some form of paddle works much better at this than a spoon, but use what you have. About 4.25 gallons, total, brought my mash to 130 F. You may need to make adjustments in your own system, but this should be close. Put another three gallons on to boil, and let the mash rest for 30 minutes.

Carefully stir the boiling water into the mash. This should raise the mash temperature to about 152 F.

Hold for 60 minutes or until an iodine starch test is negative. Slowly run all the liquid out of the mash tun and into the kettle. I run off into gallon jugs, then transfer to the kettle. It's not a perfect solution, but it does allow me to keep track of volume. (At this point, you can sparge the grain and collect the wort for "small" beer. Frankly, the notion has never held any appeal for me; I like my beers "big.")

The Boil

After the first gallon has been added to the kettle, add the first hops (0.25 oz. Tettnanger). When the bottom of the kettle is well covered with wort, start the heat and bring to a boil as you continue to add wort. Using tap water, bring the total volume to six to 6.5 gallons (or 11.5 gallons for a 10-gallon batch).

Boil vigorously for 15 minutes and add the remaining Tettnanger. Boil 15 more minutes and add the Mt. Hood hops. Boil 30 more minutes and add Irish moss and Saaz hops. Total boil is 90 minutes. Cool.

Fermentation

Chill the wort to 45- to 50- F, aerate thoroughly, and pitch the yeast. Transfer the fermenter to refrigeration and hold at 42- to 45- F for primary fermentation (10 to 14 days).

There are two distinct possibilities for lagering Maerzenbier. You can create excellent beer by holding the beer for six to eight weeks. Allow the beer to finish out, then reduce the temperature to 34- to 36- F for the duration of the lagering period. Don't serve it at that temperature, of course!

The classic Maerzenbier process calls for a six- to eight-month lagering period. If you have the patience to try this, transfer the beer to a lagering vessel (another keg) when the specific gravity has dropped to about 1.020. Lower the temperature to 33- F and hold for half a year. Six months. 180 days. And be sure to invite the rest of the Worts over for a taste!

TOP TEN HOMBREW TERMS THAT SOUND DIRTY

10 Stuck bed
9 Dry Hopping
8 Blow-off tube
7 Racking off
6 Hot break
5 Sucking your syphon
4 Flocculate
3 Creamy head
2 Bung hole

and the #1 Homebrew Term that Sounds Dirty:

1 Sparging the grist

Thanks to the *Foam Rangers* for this bit from their newsletter.

Directions to The Fort Hill Brewhouse
Meeting at 8PM

125 Broad Street, Boston, Massachusetts

Parking in the Financial District is **tough**, so be prepared or try and take the T. The meeting will be a bit noisy as the downstairs where we will meet is open to the upstairs. Be sure to bring your own chair as the space is small and is not a normal seating area.

From the North:
Take Rt. 93 south onto High St./Congress St. Exit. This shoots you onto Pearl St. Go straight 3 blocks and take a right onto Milk St. (this is the first possible right). Straight 2 blocks to Broad St. Go right on Broad St. Fort Hill is 2 blocks down on the right, No. 125

From the South:
Rt. 93 north to the Atlantic Ave. Exit. Past Rowes Wharf (a huge arch on the right), follow the signs for State St. (this will be a left turn UNDER Rt. 93). Go 2 blocks then left onto Broad St. Fort Hill is the last building on the right, No. 125
*** There is heavy construction on Atlantic Ave., but don't be scared....

From the West:
Storrow Drive east to the end. Get on Rt. 93 south and follow the directions above "From the North" **OR**
Mass Pike to the end. Get on Rt. 93 north and follow the directions above for "From the South"

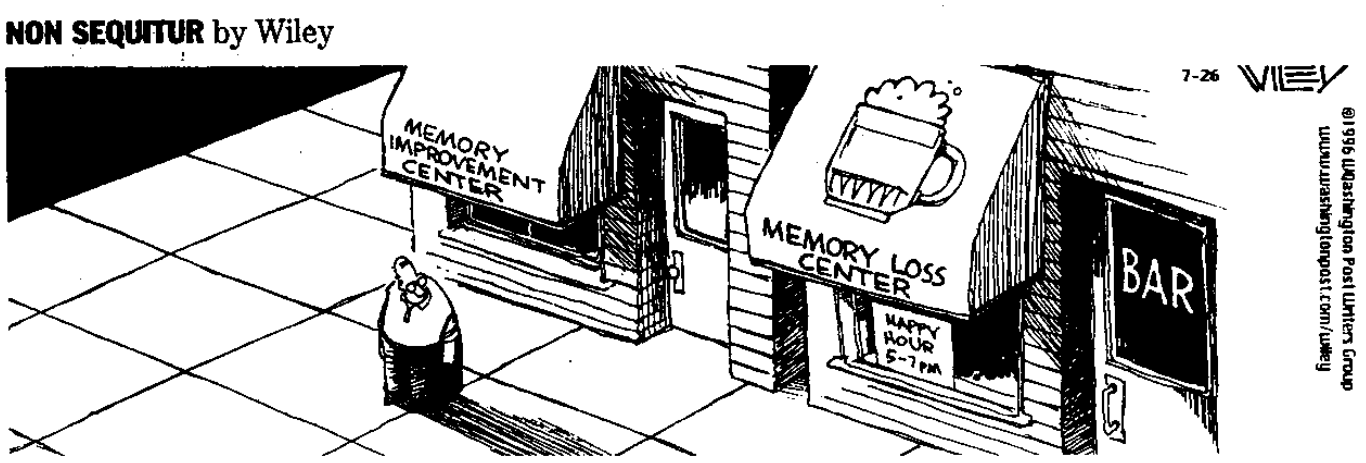
On the T:
Take the T to Government Center. Walk down the hill on State St. Four (4) blocks. Go right on Broad St. And Fort Hill is the last building on the right, No. 125 **OR**
Take the T to the Aquarium. Cross under Rt. 93 to Broad St., and Fort Hill will be the first building on your left.

Directions to the Summer Picnic

12 Mallard Road
Acton, MA 01720
(508) 263-9439

From Route 128, travel Route 2 west to Route 111 in Acton (exits on the left!). Stay on Route 111 until the second turn after the Route 27 intersection. This is Flint Road, recognizable by a small duck pond (though large ducks land there on occasion) on the right. The first left turn off of Flint Road is Mallard Road. Ron and Jeanne Vavruska live at 12 Mallard Road, on the left; a white house with blue shutters and lots of Wort cars parked nearby.

BeerToon



BFD - MONTREAL BUS TRIP: PHOTO RECAP "BETTER THAN WORDS"



BFD and Wort Lee Menegoni Prays to a yeast god of the highest order at Le Cheval Blanc....



A solemn moment at Unibroue as BFD & Wort 'yeast heads' flocculate to the sacred stainless towers of holy mass with head brewmaster Gino Van Tiegham...



At St. Ambroise, the very aggressive Ringwood yeast converts fellow Wort Mike Biblyk into a budding 'yeast head' before being allowed to leave the brewery....

Club Calendar

Compiled by Steve Stroud

June

5 Fri - Wort Processor Club Meeting; 8 pm. Fort Hill Brewhouse, 125 Broad Street, downtown Boston, MA. Style is wits, weizens, and singels.
Contact Ken Jucks at jucks@cfaft4.harvard.edu or 781/276-7985 (h) or 617/496-7580 (w).

6 Sat - BURP's Spirit of Free Beer Homebrew Competition, Vienna, Virginia.
An MCAB Competition. Contact Jay Adams at adams@burp.org

12/13 Fri/Sat - 1998 Boston Brewers Festival, Suffolk Downs, Boston, Mass.
For more information call 800-565-4BREW or surf to http://www.brewfest.com/

20 Sat - Annual Wort Processor Summer Picnic, Ron Vavruska Retreat, Acton, MA.
$5/person. Details and sign-up info in this issue. Food coordinator is Sue Walters: waltersd@tfn.com or 781-821-4211. Please contact her with how many will attend and what you will bring.

July

10 Fri - Wort Processor Club Meeting; 8 pm.
(Tentatively) Pete & Christy's new digs, Westwood. Almost a white house - definitely a Big Barn. Style is Preprohibition Pils. Contact Ken Jucks at jucks@cfaft4.harvard.edu or 781/276-7985 (h) or 617/496-7580.

August

4-8 Tue-Sat - 21st Great British Beer Festival; Grand & National Halls, Olympia, London W8. See http://www.camra.org.uk/festivals/festcont.html

7 Fri - Wort Processor Club Meeting; 8 pm. Sixtoe & Dragon Lady's home, the Presidential Palace, Dorchester, MA. Style is Kölsch. Contact Ken Jucks at jucks@cfaft4.harvard.edu or 781/276-7985 (h) or 617/496-7580.

?? 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.

28 to Nov. 1 Fourth Annual Salon du Chocolat, Paris, France. A 5 day chocolate festival. For details see http://www.chocoland.tm.fr/frame1.htm. For a description of last year's event, see http://paris.org/Kiosque/feb97/chocolate.html

November

7-8 Sat-Sun OBP 24-hours of Beer Tasting, Antwerp, Belgium.
http://www.dma.be/p/obp/e-24uur1.htm

December

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

Member Recipes

Frisian Pils - Dave McCartt
AHA Club-Only entry - ave. 41 points

5.25gal.

10. 0lbs. Weyermann Pilsner malt
1.5 oz. Tettnanger Tettnang hop plugs, 4.6%A (60 min.)
1.5 oz. Hallertauer Herrsbruker hop plugs, 3.3%A (60 min.)
0.5 oz. " " " " " (15 min.)
1.0 oz. Tettnanger Tettnang hop plugs, 4.6%A (Steep)
1.0 gal. N. German Pilsner yeast starter (from Wort yeast bank)
0.75 c. Dextrose to prime

OG= 1.050, FG= 1.010

1.25 qts. water/lb. grain. Step mash useing direct heat. Mash-in at 105F then raise to 122F and hold 15 min. Raise to 150F and hold 105 min. Mash-out at 170F for 5 min. Sparge to collect aprx. 8 gal. at 1.037.
Boil 75 min. Cool to 58F and pitch slurry from starter. Gradually lower temp. over 18 hrs. to 45F and primary ferment for 12 days. Rack to secondary after letting temp. rise to 62F then lager at 32F for 33 days.
Bottle with dextrose. Wait 3 weeks and enjoy!

Belgian Triple - Dave McCartt
BHC 1998 Winner

5.25gal.

13.0lbs. DWC Pilsner malt
1.0lb. Schrier 2-row Pale malt
1.0lb. Light candy sugar
1.0oz. EKG hop plugs, 5.1%A, (60 min.)
0.5oz. Hallertau plug, 3%A, (60 min.)
0.5oz. EKG hop plug, 5.1%A, (15 min.)
1.5gal Westvleteren yeast starter
1.0c. corn sugar to prime

Mash at 122F for 20 min. Raise to 150F for 60 min. Raise to 168F for 7 min.
Sparge to collect 7.8gal. at SG 1.051. Bring to a boil and add candy sugar.
Total boil time = 80 min. Chill to 62F and pitch yeast slurry from starter.
Ferment at aprx. 60F for 8 days then raise to aprx. 66F for 11 days. Rack to secondary for 2 weeks then bottle. OG 1.075, FG 1.014.

This beer spent one year in the bottle prior to the BHC.

A Brief History of Weizenbier

WEIßBIER / WEISSE / WEISSBIER / WEIZENBIER - By Clare Rayner (Reprinted with permission)

In the past the blond or white beer had captured the imagination and taste-buds of the nobility. Now, this lighter, fruitier flavor has captured the taste-buds not only of the younger but also the older generation. Referred to a Weißbier, Weisse, Weissbier, and Weizenbier, it is a beer brewed with at least 60% wheat in the malt, rather than 100% barley for the mash.

Weizenbier is lightly hopped, thus presenting a sometimes slightly tart flavor. It has been described as somewhat sweet and aromatic in flavor, honey-gold to amber in color, with a clean, white foam, and a refreshing, not too dry after-taste.

The use of wheat for the brewing of beer far pre-dates the Elector of Bavaria when he issued his mandate of 1603 that wheat be used in the brewing of beer. Both in Babylon and Egypt wheat was often the basis for beer, even to the extent that at certain times it became so popular that it had to be reduced or eliminated by law in order to leave enough wheat for bread. In 1293, the beer brewed in Dortmund was a wheat beer.

In the Middle Ages and the Renaissance, Weizenbier was a privilege of the nobility. The Reinheitsgebot of 1516 was not a control relating to purity of beer for the masses, but rather a mandate to protect this "refined" style of beer for the nobility in Bavaria. No private brewer was allowed to brew beer with wheat, be it in the towns or in the country, even for home consumption, - only the nobility .

At that time, beer was invariably dark in color, and hence this Weißbier (white beer) was a luxury, - brown or white beer, the choice of amber or blond beer.

The nobility and the cloisters had the exclusive right for the brewing of Wheat beer, producing a clear monopoly, and by ca. 1600 all of the Weißbier breweries were either under the control of the nobility or the monks.

In 1602, Weißbier in the Hofbräuhaus in Munich was so successful that many other court breweries followed its pattern. Later, in 1764, the abbot of Kloster Andechs (still one of the noteworthy breweries, and tourist attractions in Bavaria), instituted Weißbier in his cloister.

As economics, politics, and tastes changed, in 1806 most of the nobility relinquished their right to the brewing of Weißbier, allowing for the privatization of Weißbier breweries; anyone could now brew "white" beer. Weißbier was clearly out-of-style, with the old "brown" beer still fashionable as evidenced by the fact that as late as 1856 even the famous Hofbräuhaus in Munich was once again brewing primarily their brown beer, and gave up any right to white beer.

Throughout this time-period, the beer was unfiltered, just as it is today with beers such as Edelweiss Hefetrüb and Dunkel. However, during the severe depression years in Germany, the 1920s and 30s, the upper-class decided that they did not have to drink this trüb (cloudy) beer , and all sprang to the modern, filtered version, with such inticing names as "crystal clear," "champagne gold," etc. Some of the filtered Weizenbiere still retain some of these terminologies to-day as Edelweiss Kristallklar.

In the 1970s, the Germans began to realize that the filtration process removed most of the essential flavors and healthy qualities which are present in the yeast strains, and have now returned to the unfiltered versions. Always inquisitive, and attempting to verify my opinion that a filtered Weizen could not be found in Munich, I once asked for a "clear" Weizenbier in Munich. I watched as the Fräulein slowly poured the beer from the bottle without disturbing the yeast in the bottom. Well, I got about 80% of my beer, clear and unfiltered, with the yeast remaining in the bottle.

Clare Rayner was born in Canada and imports Austrian beer. He is also a musicologist. The above article can be found at http://www.csulb.edu/~parayner/Wheatforbread.html - Go to http://www.csulb.edu/~parayner/beerlist.html for other beer articles he has written.

MEFFARIAN HEFE-WEIZEN - by Steve Stroud

recipe for 3.25 gallons

1 lb 10 oz Steinbach helles malt
3 lb 13 oz D-C wheat malt

0.2 oz Saaz leaf hops (4.0%), 90 min.
0.2 oz Liberty leaf hops (3.8%) 60 min
0.1 oz Liberty leaf hops (3.8%) 30 min
Stein weizen yeast

Brought 7.25 qts water to 110F. Doughed in crushed malts. Held at 105F for 15 min. Heated to 122F and pulled 40% of thick mash for decoction (heated to 158F for 20 min, heated to boiling for 20 min). Mixed back into main mash to raise temp to 142F. Held 15 min, then pulled another decoction and repeated as above. Mixed back into main mash to raise temperature to 158F. Held for 30 min to conversion, then raised temp to 170F and held for 5 minutes. Transferred mash to lauter tun and sparged to collect ~4.25 gallon sweet wort. Brought to a full boil and added hops as shown above.

At end of boil, force cooled and racked into a sterilized 10 gal SS boiling kettle. Pitched yeast slurry from starter and placed lid on fermenter.
Fermented in low 60's for 10 days then racked to secondary for 2 weeks. Kegged and force carbonated. Bottled out of keg.

OG 1052 FG 1013

BeerToon

ROBOTMAN by Jim Meddick



Suggestions re Brewing Wheatbeers

If you are brewing for competition, you might want to at the 1998 BJCP style guidelines - http://www.bjcp.org - your choices are American Wheat Bavarian Weizen, Bavarian Dunkelweizen, Berliner Weisse, Weizenbock, Witbier. If you're deciding to clone, the Sunset on Brighton Avenue in Allston is one place that will usually have a wheat beer on tap.

The Libeery has Eric Warner's German Wheat Beers, a part of the Classic Style Series. This book is available at many local homebrewshops, and also available on Amazon.com. Any beginning homebrewer who hasn't looked at one of the style series books is strongly encouraged to do so... those I've read really help me understand the some of the subtleties.

Wheat Beers are an excellent opportunity to develop decoction skills. Some feel that you can't really get close to any of the Bavarian type wheats unless you decoct, although there's evidence from the 1995 Boston Homebrew Competition that you may be able to get pretty close. Stuck mash used to be a problem with wheat beers, possibly still is.

Dunkel Hefe without Decoction: The beer made from this recipe won 1st in Wheat Beer category at the BHC (Feb. 95) and 2nd in Wheat Beer at the GMM (April 95).

2 lb 12 oz Belgian Pils malt
3 lb Belgian Wheat malt
6 oz Belgian CaraMunich
1.5 oz chocolate malt
1.5 oz Special B
1/4 tsp. gypsum

1/2 TBSP. Irish Moss, rehydrated (last 10 minutes boil)

0.2 oz Mt. Hood pellet (3.9%) - 60min
0.2 oz Mt. Hood pellet - 30 min.
0.1 oz Saaz pellet (5%) - 20 min.
0.1 oz Saaz - 3 min.

Weihenstephan #66 weizen yeast - slurry from 800 ml starter

Mash sequence:

9 qts water + gypsum to 112 deg F. Doughed in crushed pils and wheat malts. Temp. stabilized at 110 deg. F. Held 30 minutes, added heat to 123 deg F. Held 25 min. Added color malts and added heat to 152 deg. F. Held one hour. Added heat to 170 deg. F and held 10 min for mashout. Transferred to a pre-heated Igloo lauter and let sit 10 minutes. Sparged w/10 quarts 170 deg. water.

Collected ~4 gallons sweet wort @ 1.048. Boiled for one hour, adding hops and Irish moss as indicated above. OG - 1.060 -> FG - 1.007

brewed 6/4/94; racked 6/18/94; bottled 7/4/94

Scored 32 in the Worts' Weiss is Nice tasting 7/94
Scored 41 at the BHC (2/95)
Scored 38 at the GMM (4/95)

June 05 Meeting AGENDA:

Meeting starts **PROMPTLY** at 8 PM
BRING MUNCHIES TO SHARE

1. Miscellaneous - BIG TOE
*Thanks to our HOSTS
*Welcome to Members
*Visitor recognition
*This Month's Brewprint - Thanks Brett
next month Pete Langlois
8/98 Steve Stroud
9/98 - ???? - See Toe
*Upcoming Meetings:
July 10 - Pete & Christie's
August 7 - Jeff & Ellen's Palace
*GUEST SPEAKER:
Darryl Goss, Brewmaster
Sky View, Nashua, NH

2. Style of the Month - Wits/weizens

3. Upcoming Events / What's Brewing
*Summer Picnic 20 June
*Pub Crawl 22 August
*15TH Anniversary Party - 1999!

4. Social Committee Report
Pete Langlois

5. Yeast(s) of the Month
Yeast God Sethy Poo

6. Treasurer's Report
Mike Fert$ch

7. Libeerian Report
Len Lemieux

8. Paraphernalia Report
Len Lemieux

9. New Buisness -> Anyone?

10. Raffle - get them tic's early

-> post meeting fun....

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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:

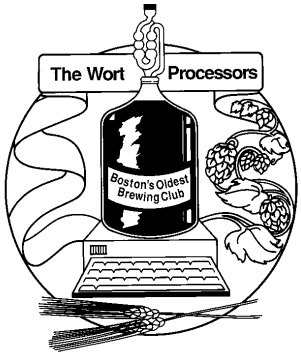
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Next Month's Editor	Pete Langlois
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