Brewprint

The Newsletter of the Boston Wort Processors
Volume XI, Number 9 September 1998

Club Calendar

by Steve Stroud

Septembeer

12 Sat - 7th Annual Topsfield Fair Homebrew Competition, Topsfield, MA. Entry deadline is Sept. 19th. For more information contact Fuzzy Faulstich at (978) 927-2983 or Will Fields at (978) 468-7769 or e-mail at gfarch@tiac.net.

13 Sun - Wort Processor Club Meeting; the Skyview Cafe & Brewery, Nashua, NH. 1 pm. Joint meeting with BFD. Style is Strong Ales. Contact Ken Jucks at jucks@cfa.harvard.edu or 781/276-7985 (h) or 617/496-7580.

26 Sat - 1998 Puddle Dock Homebrew Competition, Portsmouth, NH. Entry deadline is Sept. 19th. Contact Email: dave_drapcho@bio-rad.com.

26 Sat - 20th Annual Common Ground Homebrew Competition, Unity, ME. For judging information, contact Tom O'Connor (207) 236-3527.

Octobeer

1-3 Thurs-Sat - Great American Beer Festival, Denver, CO. GABF Recorded Information Line: 303-447-0126.

?? IHSA Best of the Fest Club Competition.

Further details and Wort tasting date/location TBD.

16-17 Sat-Sun 1998 Real Ale Festival, Chicago, Illinois. Sponsored by Craft Beer Institute. The largest gathering of cask-conditioned ales outside of Britain. Contact Ray Daniels at (773) 665-1300, e-mail: rdan@mcs.com.

23-24 The 15th Annual Dixie Cup Homebrew Competition, Houston, Texas. Contact Charles Vallhonrat at dogwater@pdq.net or surf to http://www.foamrangers.com.

28 - 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/choclate.html.

Novembeer

7 Sat 1998 Green Mountain Homebrew Contest, Burlington, VT.

For further information contact: Dan Marshall, Competition Organizer, (802) 862-7667

7-8 Sat-Sun OBP 24-hours of Beer Tasting, Antwerp, Belgium.

See http://www.dma.be/p/obp/e-24uur1.htm.

?? Annual Wort Clone Competition Taste-Off - BigFoot Barleywine. Details TBA.

Decembeer

?? IHSA If It's Not Scottish..... Club Competition. Further details and Wort tasting date/location



TBD.

MINUTES OF THE CLUB MEETING
by Brett Schneider

Here are the minutes from the last meeting, but they are not what I had written down, as I can not find my notebook! So I will keep it short and you should be all set.

August Affair at the Presidential Palace

Our gracious hosts for the evening, Jeff and Ellen, had the grill all warmed up when I arrived about 6:50 PM on Friday 07 August 1998 for the monthly meeting of the Boston Wort Processors Homebrew club. I quickly drew a glass of Jeff's IPA while cooking my Angus beef medium rare, then proceeded to wash it down. The official meeting started about 8:20 PM.

After presenting the basic staples of a standard meeting, many upcoming events were discussed. But while all of this was going on, attendees were enjoying the nice, freshly brewed wheat beer brought to the meeting by co-guest speaker Darryl Goss of the Skyview, site for the September meeting. One thing we weren't able to enjoy was the most recent batch of beer brewed by our other co-guest speaker, Horst Dornbusch. That particular batch of beer suffered from an infection resulting from moving the brewery and ended up feeding the local fishes.

On the discussion front, items bantered over were the 22 August club pub crawl, the 1999 BHC, the 1999 anniversary party for the first 15 years of club existence, the AHA competition stuff that just won't die, and an upcoming 50th birthday.

Yes, Billy Beer crossed the half-century mark, and for his struggles along the way we let him serve us Corsendonk from a very large bottle. And this was a bit early since he would not meet his goal until the following Tuesday.

Seth was again the black hole of the meeting, and we all wished him well wherever he was. Pete confirmed, for the ?? consecutive month, that we still remained social. But now he will have his work cut out for himself as it's almost time to hold the annual ciderfest. Paul Correnty will have the center stage [provided he will be available as always] for this final outdoor event of the year. We also assume the club has money left but Mike was not in the crowd to confirm it.

Our two speakers then hit the porch running, and I honestly took no notes here so can not report exactly what they said. However, Horst did discuss brewing and methods and other similar stuff we've come to expect from him. Then Darryl talked about being a brewer in a brewpub and how he has been interfaced with by people in the Homebrew community. It is not always nice, it is not always constructive, and it is not always intelligent. However, the reverse of all those can be a nice experience, and if approached professionally, some brewers will even enjoy this sort of discussion. So let's be on our best behavior this month and show our host that we are intelligent Homebrewers.

I pretty much lost it during the speaking portion of the meeting, but did get to enjoy the impromptu tasting of barleywines [which should not be considered a warm weather sport and should not be attempted by non-professionals ever] just before speeding off in my wife's car to make my way back to Framingham. This was sometime around 10:30?

Directions to the September Meeting

Skyview Pub and Cafe
Nashua, NH
(603) 897-0005

From Boston:
93 North to 95 South
95 South to 3 North 5.9 miles
3 North to Exit 1 in New Hampshire, (Spitbrook Road)
Go West ~1mile, past a ball field on left and a firehouse on right.
Skyview is in a small shopping mall on the left, up a hill. There is a sign for the Skyview

From the South and West:
95 North to 3 North
3 North to Exit 1 in New Hampshire, (Spitbrook Road)
Go West ~1mile, past a ball field on left and a firehouse on right.
Skyview is in a small shopping mall on the left, up a hill. There is a sign for the Skyview

By Public Transportation:
You're kidding, right? This is New Hampshire!

Style of the Month: STRONG ALES

by Bob Phelps

This month style overlaps several BJCP Style Guidelines, which I reprint in their entirety from the 1998 Style Guidelines available at http://www.bjcp.org

Excerpted categories from the 1992-1996 BJCP Guidelines as numbered:

11. STRONG ALES

A. Old Ale

In the British style, an ale of high alcoholic strength, generally not as strong or rich as a barleywine (though there are exceptions). Most feature malty and fruity flavors and aromas although the finish may be dry. Long term aging in the bottle may give old ales oxidative flavors like a fine old port or Madeira wine. Medium to full bodied, medium amber to very dark red-amber.

COMMERCIAL EXAMPLES: THEAKSTON'S OLD PECULIER, YOUNG'S WINTER WARMER, THOMAS HARDY'S ALE, HAIR OF THE DOG ADAMBIER.

B. Strong 'Scotch' Ale

Rich beers with a very full-bodied, malty character with some kettle caramelization. A buttery flavor may also be present. Low hopping, but enough to balance the intense maltiness. Slight roasted malt qualities may be provided by the limited use of dark roasted malt or roasted barley.

COMMERCIAL EXAMPLES: TRAQUAIR HOUSE, MACANDREWS SCOTCH ALE, VERMONT PUB and BREWERY WEE HEAVY.

C. Russian Imperial Stout

Originally brewed to withstand shipping from Britain to the Baltic and thus of high alcoholic strength. Often has an intense 'burnt currant' character. Esters from fermentation and roastiness from the dark roasted grains used are also prominent. Highly hopped for bitterness, aroma, and flavor. Very full bodied. Very dark reddish-black opaque in color.

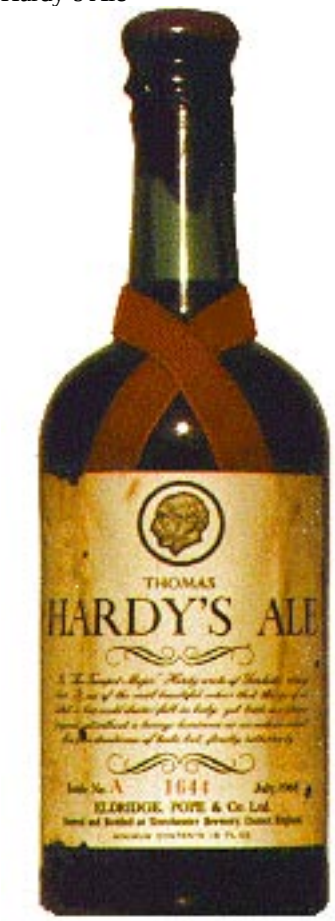
COMMERCIAL EXAMPLES: SAMUEL SMITHS IMPERIAL STOUT, JOHN COURAGE RUSSIAN IMPERIAL STOUT.

D. Barleywine

The richest and strongest of ales. Many feature fruity aromas and flavors and may possess a residual flavor of unfermented sugar. High hopping rates are used to balance the intense maltiness and/or sweetness of these powerful beers. American versions tend to be intensely hoppy and alcoholic, the British versions less so. Pale and dark styles are known, and color may range from rich gold to very dark amber into brown. Flavor is notable for great intensity of maltiness and prominent hop bitterness for balance; well-aged examples may also show oxidative flavors. Full bodied, generally low carbonation.

COMMERCIAL EXAMPLES: ANCHOR OLD FOGHORN, YOUNGS OLD NICK, SIERRA NEVADA BIGFOOT, ROGUE OLD CRUSTACEAN.

I would like to share an article on the production of Thomas Hardy's Ale written by Dan Thomasson, Master Brewer at the Eldridge Pope Brewery which produces Thomas Hardy's Ale



PRODUCING THOMAS HARDY'S ALE

by Dan Thomasson

Thomas Hardy's Ale was first sold in 1968 to commemorate the 40th Anniversary of the death of Thomas Hardy. It is based on the ale mentioned in the novel "The Trumpet Major" where it is described so vividly by the author.

The Inspiration for Thomas Hardy's Ale

My predecessor, Ray Botting, describes in a letter how the idea for Thomas Hardy's Ale evolved. It is paraphrased below:

Pub refurbishment in that era were rare events, so it was with some excitement that Eldridge Pope managed a coup of

publicity and along with it the birth of a special beer - Thomas Hardy's Ale.

The event was the opening of the newly refurbished "Trumpet Major" pub by the then Prime Minister of the United Kingdom, Harold MacMillan. His family of publishing Barons had the rights to the works of Thomas Hardy. Above the bar of the pub, lavishly decorated in the style of a Victorian gentlemen's residence, were the words of Thomas Hardy: "It (Dorchester Ale) was of the most beautiful colour that the eye of an artist in beer could desire; full in body, yet brisk as a volcano; piquant, yet without a twang; luminous as an autumn sunset; free from streakiness of taste; but, finally rather heady."

In swept the Prime Minister and, with him, the polished, nervous cortege. Then he turned to Ray and fired: - "I'm hungry--when do we eat?" No doubt Thomas Hardy himself would have entwined this event into yet another minor human tragedy, but luckily the tale, the ale, and Ray survive despite it!

The birth of this famous name (Hardy's Ale, not Harold) was on Tuesday, November 21, 1967 at 6:20am and, with the gestation period of a true character, was bottled in July 1968.

The Strength of Thomas Hardy's Ale

The Ale is not as strong as some - "Samichlaus Bier" from Harylimann, Switzerland claims the Guinness Book of Records for the strongest in the world at 14% alcohol by volume. Our own neighbors in Cornwall have produced a beer at 15% called Doomsday! But Thomas Hardy's Ale at 12% ABV is the only one I know without a Best Before Date!

This beer's final gravity (FG) is greater than some beer's original gravity (OG). A typical beer will ferment from 1045 (OG) to 1010 (FG) to give 4.5% ABV, a strong ale from 1065 to 1015 to give 6.5%, a barley wine 1090 to 1020 to give 9.0% alcohol by volume. Thomas Hardy's Ale has an original gravity of 1125.

In beers of that high specific gravity, the Brewer is faced by immediate problems. A normal wort “run-off" from the mash tuns is, all things being equal, going to end up with a 1050 - 1055 original gravity. This is, historically, the golden OG of world beers. So, how do we get to 1125? How long does it take to ferment? What are the ingredients? Hosts of questions surround this unique beer - let’s get some answers.

The Brewing of Thomas Hardy's Ale

Brewing a super strength beer for its own sake is not the aim of the brewer of Thomas Hardy's Ale. It is a beer born out of a deep appreciation of wines, with Eldridge Pope being jealous to guard its reputation as both a Wine Supplier and Brewer of Excellence.

In talking about and consuming beer, there is a strong and growing link with the wine fraternity. Beer descriptors have generally been negatives, indicating process or material faults which brewers aim in their rectification at a better, fresher or more attractive flavors.

Wine connoisseurs are just as concerned about the maturation, flavor development and "aging, “including the development of aroma and flavor in the glass.

This latter point is most important and underscores the whole intention for the full enjoyment of Hardy’s Ale. Let the matured beer breathe in the glass. The rewards, nurtured over months and years during the brewing, maturation, and bottle conditioning, are comparable to good wine.

The overriding consideration in achieving a beer of such high alcohol strength is ensuring the best conditions for yeast growth. The sensitivity of a brewing yeast (we do not employ wine yeast) to autolysis at high ABV has to be recognized. We do this essentially by setting out to control each of three stages; primary fermentation, secondary fermentation/ maturation and bottle conditioning by introducing fresh yeast in specific amounts at each stage--rather like a relay race!

Wort Production

Wort is derived from all malt grist with the malt chosen for its low color.

Pre-boiled wort will, at normal gravities, give a color of below 10¡ (EBC). On copper cast, the wort color would rise to 15¡ or so after an hour's boil. At the gravity of Hardy's Ale, colors are threefold at around 50¡ giving the final beer a rich, deep amber hue which is so attractive.

Hardy's Ale has to be "parti-gyled" (the same mash being used for several beers). In order to achieve the extremely high extract requirement from the malt, excess malt is used, and the residual extract is used for weaker beers -- rather like the "stout" and "porter" practices of the 18th Century!

The wort is run off from two mash tuns to a small 75 Bbl copper, "cutting off" at about 1060 in order to achieve a Copper-In gravity of 1070-80; this should (after boiling) successfully achieve copper “cast" gravities of 1125-1130 to ensure 1125 OG in fermenter. Boiling can take up to 2_ hours to reach its OG depending on sea mists from the English Channel!

The remaining, weaker, extract is used for the production of "bitters" at normal strengths.

Brewing Water or "Liquor"

The water we use for our brewing, called "liquor," is from a deep chalk well. The water is, as you would expect from chalk, of a high temporary hardness, but simple heat and salts treatment reduces carbonate, substituting sulfate and chloride for ale brewing purposes.

Hops

Hops used in the wort boiling process are traditional English varieties. Kent and Worcester Goldings combined with Fuggles and, in recent years, quantities of fine "alpha-aroma" Northdown and Challenger hops are used.

The main task here is to give the barley wine a distinctive bitterness to balance the potential for overwhelming sweetness provided by the malt sugars.
The hops result in some 50-70 units of bitterness and, in my view, take 3-5 years to mellow from their initial, raw bitterness.

Vital to the character of the beer is "dry hopping" -- where whole cone Goldings are added in the conditioning tank. During the warm maturation of Hardy's Ale they infuse fine aromas into the developing beer, adding citrus, herbal and floral notes to the mature vintage.

Fermentation

Our job as brewers now is to ensure the yeast is helped in all ways possible during fermentation. A highly fermentable wort can result in too fast a fermentation and stresses to the yeast. Lack of required control can lead to high temperatures, yeast mortality and autolysis. Any rise in pH will potentially let in lactic, or even acetic bacteria which will have a decisive influence on the final flavor. The balance of control is determined by the interplay of complex parameters, the yeast history, its pitching rate, temperature, and wort aeration at the start and during the primary fermentation.

Maturation

This is the middle stage and decisive I feel in many ways. The beer, at transfer to 50 barrel glass lined steel tanks, is at 55¡F and is maintained at this temperature for at least 3 months.

After primary fermentation, trouble is in store if we were to ask the yeast to survive the final lap as the ABV goes from 9% up to its full 12% at bottling, so fresh yeast and about 6 oz/Barrel of fresh hops are added at the start of maturation. The yeast concentration is very high, both from the new addition and primary fermentation, so the potential for autolysis is always present.

While keeping a small top pressure on the maturation tanks, the secondary fermentation is allowed to proceed, venting excessive carbon dioxide. Potentially harmful bacteria are effectively introduced by the use of natural hops. However, if conditions which are now completely anaerobic, have favored good yeast reproduction and development, then anticipated negative flavors are minimized.

Careful watch is taken on the development of the beer in its final green state. After 3 months, fermentation will be essentially complete. Samples taken from tank will be tested for alcohol content and taste. Generally two or more batches are blended to ensure consistency of ABV ready for transfer to the cold tank.

Bottle Conditioning

Thomas Hardy's Ale is a naturally conditioned beer, retaining all its flavors for full development in bottle. Bottle conditioning is achieved by a small quantity of fresh, clean yeast roused into the beer just before bottling. The air trapped in the neck of the bottle is sufficient to trigger a positive bottle conditioning within a few weeks.

In many ways, the process has been quite a test for us. A balance of many factors has to be achieved and things can still go wrong. Excessive cold or heat during storage can spoil an otherwise acceptable beer. Over-acidity caused by earlier infection can develop as can yeast autolysis which throws the balance toward an unwelcome harshness.

For such a robust beer, each element adds to its character, interest and opinion so evident in the reactions of Beer (and Wine) Writers.

THOMAS HARDY'S ALE - THE VINTAGES

In 26 years, there is plenty to celebrate or commemorate. Thomas Hardy's Ale has been doing that for appropriate occasions since its inception:

1968

The original. Matured in oak and corked in special pint and half-pint bottles - a classic presentation though the beer is difficult, if not impossible, to find. Original event launch of the brand to commemorate the 40th anniversary of the death of Thomas Hardy, who was a contemporary and acquaintance of Alfred Pope, the Brewery founder.

1983

Royal Thomas Hardy's Ale Brewed to celebrate the completion of the Centenary development at Dorchester - the new brewhouse opened by H.R.H. Duke of Kent in 1982.

1987

150th Anniversary Again matured in oak sherry casks and filled into driven corked bottles with 'port' capsules. Celebrating the 150th anniversary of the founding of the Dorchester brewing business.

1993

Silver Anniversary The first 25 years - a celebration in itself of Thomas Hardy's Ale.
A fitting tribute to the beer was the award of Champion Bottle Conditioned Beer of Britain at The Great British Beer Festival.

BRETT SCHNEIDER'S "WEE HEAVYISH HOUSE ALE"

Here's something I made in the spring, but it appears to be infected just like all my recent beers. I may be able to find some worth drinking (saved in a growler?), but I can't ensure you there will be anything to report about the results. It was supposed to be like Traquir House Ale....

Grain Bill:

2 row pale M&F	12 lb.
German Vienna	2.25 lb.
DWC biscuit	1.25 lb.
British brown 110	1.75 lb.
British crystal 80	1 lb.
American crystal 40	1 lb.
Roasted barley 555	0.25 lb.
British chocolate 475	0.25 lb.
	19.75 lb. total

infusion mash with 1 tsp. gypsum:
130 = 10 min.
155 = 80 min.
168 = 10 min.
Collect 8 gals and boil to 6 gals for target SG 1.090 (target FG 1.020 -> 9% v/v)
0.6 oz Northern Brewer @ 8.1 75 min.
0.5 oz Fuggles @ 5.5 75 min.
0.5 oz Fuggles @ 5.5 30 min.
= ~32 ibu
Irish moss last 15 min.

AGENDA FOR SEPT. 13th MEETING AT SKYVIEW IN NASHUA, NH

Jeff Flood

The meeting starts at 1:00 PM

TOPIC FOR DISCUSSION - GOTT COOLER CONVERSIONS
Bring your Gott and show off how you converted it.

1. THE USUAL STUFF- Big Toe
   - Thanks to our host- Darryl Goss
   - Welcome members
   - Welcome B.F.D. members
   - Visitors recognition
   - This Month's Brewprint: Thanks to Justin Haber Still looking for someone for Oct.
   - Upcoming meeting- Tent. Sam Adams on Oct., 9th
2. STYLE OF THE MONTH - Strong Ales Next Month - Dark Lager/Schwarzbiers
3. UPCOMING EVENTS/ WHAT'S BREWING
   - 5th Annual BCH - Looking for Organ-donator
   - Next ISHA Competition
   - Elections
   - Cider Festival
4. SOCIAL COMMITTEE REPORT - Pete Langlois
5. YEAST OF THE MONTH - is Seth Cohen out there?
   Cider yeast
6. TREASURER'S REPORT - Mike, you back from Argentine, yet?
7. LIBEERIAN REPORT - Len Lemieux
8. PARAPHERNALIA REPORT - Len Lemieux
9. GOTT COOLER CONVERSIONS
10. NEW BUSINESS - Anyone

Afterwards: Post meeting joviality, tasting, grain purchases, etc.

APPEAL FOR JUDGES

by Will Fields

Just a reminder to all that Will Fields, that peripatetic or remote processor if you will, from the north shore is looking for judges for the Topsfield Fair Homebrew Competition. He has many fine judges from four states already committed to this wonderful event but would love the event to be represented by more Worts. If you would like to join him for the day or even a half-day please contact Will at his e-mail address: gfarch@tiac.net or call him at 978-468-7769 days or evenings. If you have already received a judges packet you can mail the registration form to:

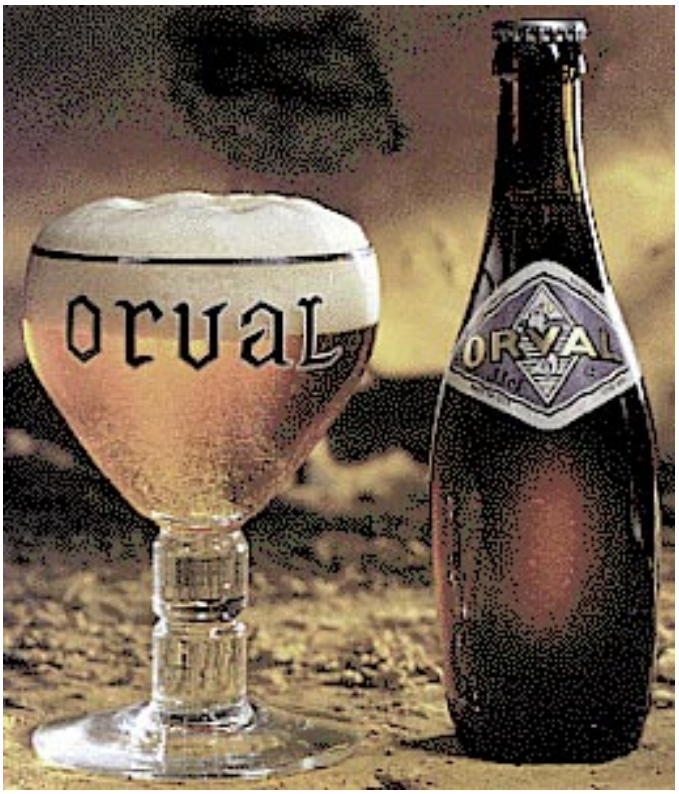
Will Fields, 122 Woodbury St., So. Hamilton, MA 01982-2309.

The event is Saturday, 12 September at 9:00 a.m. Coffee and pastry will be served at 8:00, Lunch at noon and BOS judging at approximately 4:00 p.m.

Will hopes that you can make it.

TRAPPIST BREWERIES

by Alan Moen



Part 3: Orval

Perhaps because of their isolation, the brewers at Orval have developed a beer unique even among Trappist breweries. Orval beer - the only one they produce - is coppery-orange in color with a dense, rocky head from its bottle-conditioning, but has a dry, winey flavor. Its hoppy, sour/acidic taste and relative low alcohol for a Trappist brew (about 5.2 - 5.7 percent alcohol by volume) make it an outstanding "aperitif" drink. It is meant to improve with bottle age, but not thought to mature over such a long period as its stronger Trappist cousins. A year or two in the bottle is sufficient to develop the maximum flavor of Orval: as I write this, in fact, I am tasting a two-and-a-half-year-old bottle (they are vintage dated on the neck) that is still in fine condition.

Orval beer is made with three malts and Belgian white candy sugar. Its original gravity is about 13.5-13.7 degrees Plato (1.054-55). Following a warm primary fermentation, it is dosed again with yeast for a secondary fermentation of about six or seven weeks at around 60 degrees Fahrenheit. It is then primed with sugar and a different blend of yeasts to ferment in the bottle for two months before being released.

Hops play a more dominant role in the aroma and flavor of Orval than in most other Trappist beers. The beer is actually dry-hopped between its first and second stages of fermentation, a practice unique to Orval. The brewery uses both German and British hops, with a reported preference for the aromatic qualities of Kent Goldings.

Unlike other breweries such as Chimay, Orval uses only one style of bottle for its beer, a crown-capped 33-cl (11.2-oz.) pin. Although the smaller bottle may in fact limit the beer's ability to age, it expresses well the individuality of one of the world's best brews.

Like its Trappist "brethren," Orval beer should never be refrigerated, but bothstored and consumed at cellar temperature (50-55 degrees F). It should be decanted carefully from its sediment of yeast, and be drunk out of a large goblet-shaped glass to fully appreciate the beer's appearance, aroma, and flavor.

Trappist Singel (Orval-Style)
Recipe for 5 US gallons

It is a real challenge for the homebrewer to produce a beer like Orval. Although the yeast from the bottle can be successfully re-cultured for brewing, for example, it is not the same yeast Orval uses for its first two fermentations.

The following recipe, however, will produce a somewhat similar beer.

8 lb. Pilsner malt (all-grain recipe) or 6.5 pounds pale malt extract (extract recipe)

6 oz. British carastan malt (30-37 Lovibond) (all-grain recipe)

8 oz. British pale malt (all-grain recipe)

8 oz. candy sugar (or corn sugar)

0.5 oz. Perle hops (6% alpha)

0.5 oz Hallertau hops (3.5 % alpha)

0.5 oz. Kent Goldings hops (4.5% alpha)

Yeast: Wyeast Belgian Ale #1214
Water: Soft water

OG 1055

For all-grain recipe, mash at 152 degrees F. for 90 minutes. Sparge to collect 6 gallons of wort. For extract recipe, bring 2 gallons of water to a boil, remove from heat, dissolve malt extract and return to heat.

Boil 30 minutes with no hops, then Perle (30 minutes) and Hallertau (15 minutes).

Cool to fermentation temperature (68-70 degrees F); adjust volume and/or gravity if necessary. Ferment 5-7 days, then transfer to secondary (dry hop with Goldings) for 2 weeks. Prime with fresh yeast and 1/2 cup corn sugar before bottling. Age for 2 months at 60 degrees F before serving.

Toast of the Month

Life, alas,
Is very drear.
Up with the glass,
Down with the beer!

(from Louis Untermeyer)

A WEEKEND WITH THE GUYS

by Marcia Wiles Akerman

As the Wandering Wort I have the liberty of bringing new stories into our newspaper that may not always be beer related and as such this month I would like to share with you fellow Worts the experience of a lifetime.

I spent the weekend of August 14, 15, and 16 with some guys named Mat, Joe, Louie, and Jerry. Unlike many men these guys are not afraid of commitment, of holding hands and saying they love you. I don't think they read Men are from Mars but the probably were examples for the author.

Mat, Joe, Louie and Jerry are just a few of the thousand special needs people that attend the Massachusetts Special Olympics held at UMass Amherst. They spend a lot of their days leaning the basic skills that most of us developed by the age of ten. These athletes are patient and understanding, they happily wait in line, don't complain about the food, love everything, and try their very best at their chose sport and accept defeat, as well as victory, because in the end they know they are all winners.

I was a volunteer along with fellow members of the Ashland Lions Club who every year devote many months preparing and volunteering their time to this worthy cause. My partner and I were assigned to Olympic Village where the athletes come between games or events to get refreshments, to dance, and to play games.

Tickets were given out for making a basket or for participating in a game and these tickets are then turned in for prizes. Of course old softy me was giving out double tickets so everybody liked by basketball game and my old favorite dance the Macarana was enjoyed by many. We all know how good a cold beer tastes after working all day; well, let me tell you that first cold beer at the Easthampton Brewery was the best ever after a long day in the sun.

Saturday night we attended a dance for all the athletes, coaches, and volunteers in the middle of a field with a band and dinner. Just picture over a thousand people dancing and having fun together. Unlike most me these guys loved to dance and I was the belle of the ball.

Sunday culminated the events with the carrying of the torch, the parade of flags, and presentation of medals to all the participants. We served a lunch to over 1,000 people of burgers and dogs (sorry, no beer) and I got my fill of barbecue smoke and grease enough to last a vegetarian the rest of her life. During the times we waited for more burgers we entertained the hungry troops with song and dance routines and some very risqué jokes from my large collection of beer meeting jokes.

A final thought on the most wonderful experience. For every moment I put into the weekend I got back twofold. The hugs and kisses, the sound of their laughter, the devotion of the coaches, and the shear determination of these athletes filled my heart with such joy that I feel like a gold medal winner.



The Wynkoop Brewing Co. will again crown a Beerdrinker of the Year. Deadline for entries is Nov. 17. You can enter by sending your beer resume (no more than 4 pages) to:

Beerdrinker of the Year Competition
c/o Wynkoop Brewing Co.
1634 18th St.
Denver, CO 80202

You must include your personal philosophy of beerdrinking and your height, weight and T-shirt size. An elite panel of judges will narrow the field to three finalists who will be flown to Denver for the oral exams on 1/23/99.

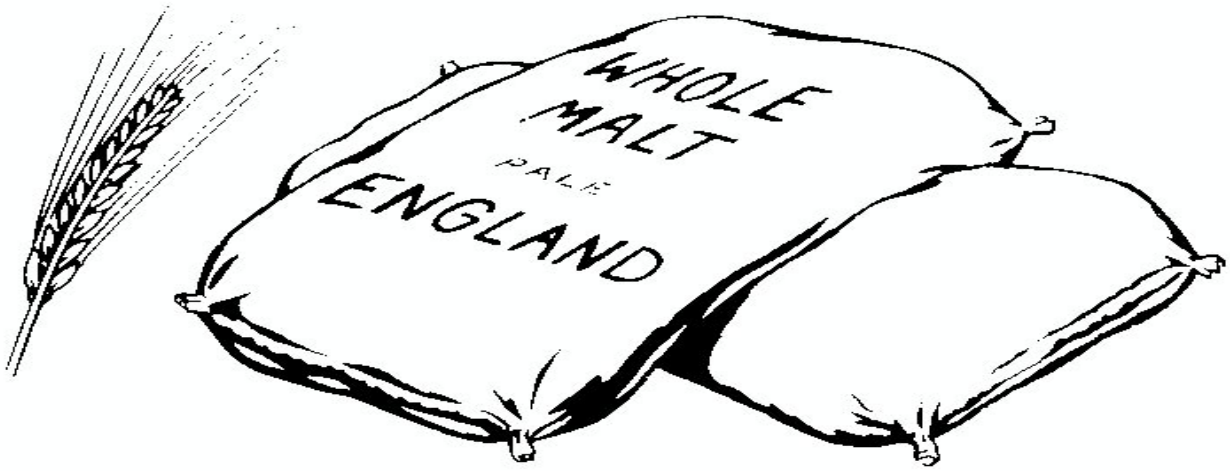
PARAPHERNALIA REPORT
GRAIN PURCHASE

Len Lemieux

I will be doing a bulk grain purchase for the club, and will deliver to the September meeting. Base malt will be $.60 to .65 per pound. In addition to the usual M&F pale, and Weyermann's Lt. and Dark Munich, Vienna, Pils, and Lt. and Dark Wheat, I will have Marris Otter available. Specialty malts are available but are usually more money unless enough is ordered by the club to justify buying a full bag. The same goes for the base malts if only a small amount is ordered. However even if this comes to pass it still comes out a lot cheaper. All M&F and Weyermanns malts are available. The crystals run from 2 to 150 Lovibond, the others are their usual Lovibonds. German smoked malt is also available.

E-mail me @ Brewser411@aol.com or call (401) 723-3938 and leave a message.

I'll get back to people if there are problems or if we need to boost the order for a certain type of malt to get a better price.



Random observations from the 1998 Pub Crawl, for those bums who missed it this year.

By Ken Jucks

Doyles is a great place to have lunch with friends.

The cask-conditioned Tremont IPA is a nice way to start the crawl.

Jay showed up at Jacob Wirth's, even though "it is past its prime and is surviving on its past glory".

Paulaner Hefeweisen is indeed a well balance beer!!

I can't believe that I forgot to visit the men's urinals at Jakes!!! Silly me.

Back Bay is still making nice ales. But brewer Tod Mott was only giving out free samples to the crawlers who were downstairs and blew off the upstairs crowd. (I was in the upstairs, bummer!)

For some unknown reason, the bartenders thought that Billy Beer was invisible. He was not too happy with them about this. Was he invisible to anyone else?

Bukowski's is a cool place, a definite must for future crawls. They had an interesting tap selection, a lot of bottles, fun music, a really poorly constructed and written beer menu (but so what), and a lot of attitude. Prices were a bit high, but it's Back Bay!!

Cornwalls is fun (as always). We did not get to spend near enough time there.

Could only manage to poor a Fullers ESB down before we were being drug down out the door. But I did get to meet our new friends from Ann Arbor, Christopher and Steve.

I made the mistake of following the crowd to BB Wolf instead of their parent Beer Works. It didn't have the complete Beer Works beer list and the food was average at best. But at least I learned something!!

My time at the Commonwealth is a blur. OK, by this time, my brain was a blur. Anyway I had their Bitter which I always get when I am there and I was involved in a big discussion about something that was so important that I totally forgot what it was about.

Last official stop, Kinsales. Their band sucked!! They were horrible. They couldn't sing. They couldn't play. And worse yet, they wouldn't stop!!! Beyond that, the place has a decent interior but there are other Irish bars around that are much more interesting. My advice is to frequent those places.

Bill Slack left with the Wolverines down to the Purple Shamrock in an attempt to appease his Purple Helmet. Stiv tried to convince people to follow him to Redbones because it's near his house. He failed. Dan went back to the North Woods. Chuck, Dale, Len, and I went down toward Canal Street and reveled with all those wild and crazy Celine Dion fans that recently left the Fleet Center.

Stretch Limos abounded. But nobody would respond to my "Celine" chants????

Anyway, once inside Canal Street, the word of the evening was "hottie". Dale kept telling Chuck and I about all the hotties. But the poor guy left empty handed. Oh well, at least there are the Yankees.



To our Host: Bring a keg,
And in the Corner place it,
Till it rebound
With hollow Sound,
Each Wort here will face it.

Treasurer's Report

Mike Fertsch

As I complete my 5th (and final?) year as Treasurer, I project a modest Club profit for the Fiscal year, which ends on October 31, 1998. This is the 4th year in the past 5 years that we will show a profit.

As of August 31, the Club had $1969 in the bank. This represents approximately one year of expenses, putting us in excellent fiscal shape

The following table shows income and expenses in categories for each of the past 5 years. It shows how Member dues and other income gets spent on Brewprint and other services.

Looking ahead to 1999, I recommend keeping the same basic dues structure as in the previous few years. If we decide to distribute paperless Brewprints to members who select this option, we should reduce dues to these members appropriately. Brewprint currently costs the Club about $8 per member per year. I recommend reducing dues by $8 per membership for those electing non-paper Brewprints.

From:	Sep-93	Sep-94	Sep-95	Sep-96	Sep-97
To:	Aug-94	Aug-95	Aug-96	Aug-97	Aug-98
INCOME:					
Dues	$1575	$1895	$1671	$1626	$1660
Raffle			$331		$420
Other	$170	$17			
Total income	$1745	$1912	$2002	$1626	$2092
EXPENSES: (negative amounts indicate profit for year)					
Brewprint	$895	$714	$779	$878	$794
Internet			$28	$142	$314
BHC		($272)	($159)	$96	$198
Paraphernalia	$130	($42)	$596	($141)	$161
WPOTY, ClubOnly, etc.	$265	$281	$450	$111	$128
Picnic	$72	($31)	$347	$145	$85
Library	$41		$99	$30	$64
Supplies	$105	$8	$111	$3	$58
Other	$101	$269	$58	$284	$188
Total expenses	$1609	$927	$2309	$1548	$1990
Net income	$136	$985	($307)	$78	$102
Cash at beginning	$975	$1111	$2096	$1789	$1867
Cash at end	$1111	$2096	$1789	$1867	$1969

Articles:

Style of the Month	3
Appeal for Judges	6
Trappist Breweries: Orval	7
Toasts	7, 10
Beerdrinker of the Year	8
Weekend With the Guys	8
Pub Crawl Notes	9
Ugly Postmark	12

Business:

Club Calendar	1
August Minutes	2
Meeting Directions	2
Agenda	6
Paraphernalia	9
Treasurer's Report	11
Whodidwhat	12

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

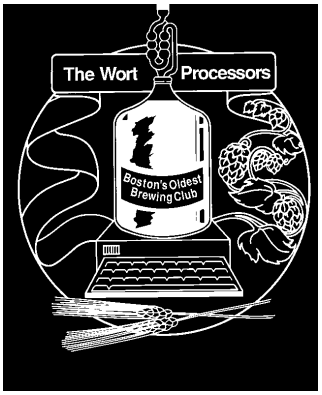
Club Officers:

President:	Jeff Flood
Vice President/Club Contact	Ken Jucks
Secretary	Brett Schneider
Treasurer:	Mike Fertsch
Libeerian	Len Lemieux
Newsletter Editor	Justin Haber
Next Month's Editor	YOU
Publisher	Jeff Flood

Contributors and Authors (Thank You!):

Steve Stroud	Jeff Flood	Brett Schneider
Ken Jucks	Bob Phelps	Dan Thomasson
Will Fields	Alan Moen	Marcia Wiles Akerman

All articles contained herein (except those taken from other sources) may be republished without approval providing that proper credit is given to The Boston Wort Processors. We welcome letters, opinions, suggestions, articles, etc. from our members and readers. Send correspondence to: The **Boston Wort Processors,** PO BOX 397198, Cambridge, MA 02139-7198. For more information contact Club contact Jeff Flood 508.785.0413. Internet: http://www.wort.org/



FROM:
The Boston Wort Processors
PO BOX 397198
Cambridge, MA 02139-7198

TO:

FIRST CLASS MAIL