Brewprint

Volume XII, Number 10 ▪ *The Newsletter of the Boston Wort Processors* ▪ October, 1998

Agenda for the Oct. 2nd Meeting

At Jim Fitzgerald's House in Bedford

Meeting starts at 8 PM

Please note: Bring your own tasting glasses. Bring munchies to share. Bring a chair. (Jim has room for us because he just moved in without much furniture, so if you want to sit down, you really want to bring a chair.)

Topic for discussion: GOTT Cooler conversions.

1. Miscellaneous -- Big Toe

Thanks to hosts.

Welcome members. Welcome visitors.

Thanks to this month's Brewprint editor, Laura Conrad.

Opportunity to volunteer to be next month's Brewprint editor orpublisher.

2. Upcoming meetings.

3. Style of the Month (Oktoberfest)

Next month, Dark Lagers/Schwarzbier

4. Upcoming Events

10/10 Ciderfest
10/18 O-Fest competition
11/14 Clone Competion

5. Social Committee report (Pete Langlois)

6. Yeast of the Month (Seth Cohen)

7. Treasurer's Report (Mike Fertsch)

8. Libeerian Report (Len Lemieux)

9. Paraphernalia Report (Len Lemieux)

10. Gott Cooler Conversions

11. Nominations for elected positions

12. New Business (anyone)

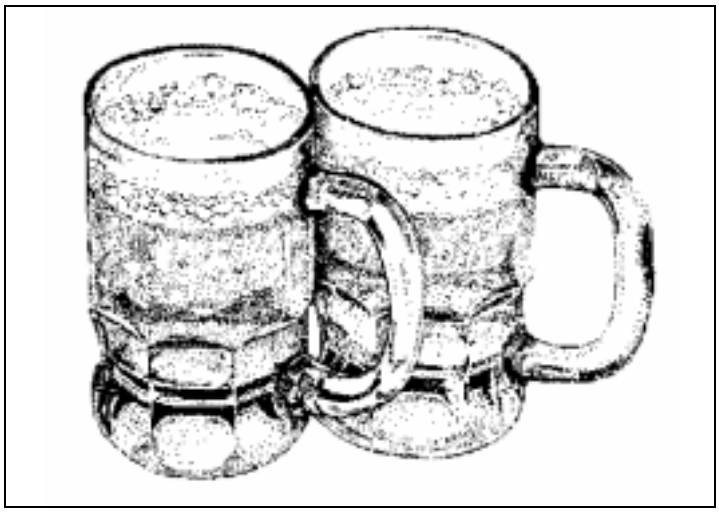
Directions to the meeting are on Page 1, 2.

Club Calendar By Steve Stroud

Octobeer

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

2 Fri - Wort Processor Club Meeting; Jim Fitzgerald's home, Bedford, MA. 8 pm. Style is Oktoberfest/Maerzen. Contact Ken Jucks at jucks@cfa.harvard.edu or 781/276-7985 (h) or 617/496-7580.



2-4 Fri-Sun - Harpoon Brewery's 9th Annual Octoberfest - Three days of German music, food and Harpoon beer. Harpoon's biggest brewery event of the season, featuring most local German bands. Held @ Mass. Bay Brewing Co., 306 Northern Avenue Boston, MA. Call 1-888-HAR-POON, ext. 31.
10 Sat - Wort Cider Picnic and OFest. Details in this issue of Brewprint.

16-17 Fri-Sat - 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.

18 Sun - IHSA Best of the Fest Club Competition. Steve Stroud's home, Meffa, MA. A WPOTY event. Other details in this issue of Brewprint.

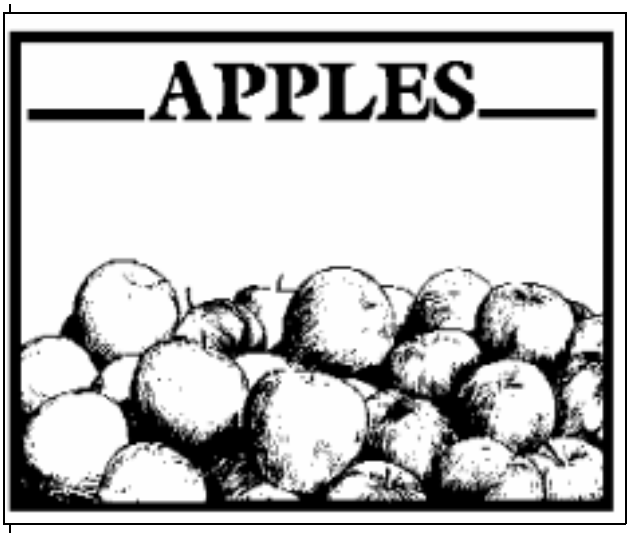
23-24 - The 15th Annual Dixie Cup Homebrew Competition, Houston, Texas. Contact Charles Vallhonrat at dogwater@pdq.net or surf to http://www.foamrangers.com.

24 - Sat - Second Annual Nashoba Winery

Oktoberfest - Enjoy the fall colors, German music and food, Nashoba beers, and pick-your-own-apples. Admission and parking are free. Held from noon-5 pm, rain or shine, Nashoba Valley Orchard &Winery, Bolton Center Bolton, MA. Call (978) 779-5521 for more info.

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
6 Fri - Annual Wort Processor Election Club Meeting - come help throw the old rascals out of office! At the Boston Beer Company Brewery, Jamaica Plain, MA. 8 pm. Style is Dark Lagers & Schwarzbiers. Contact Ken Jucks at jucks@cfa.harvard.edu or 781/276-7985 (h) or 617/496-7580.



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.

14 Sat - Annual Wort Clone Competition Taste-Off - BigFoot Barleywine. Mike Biblyk's home, Newton, MA. 1 pm. A WPOTY event. Other details TBA.

Decembeer
4 Fri - Wort ProcessorClub Meeting - Details TBA. Style is Holiday & Spiced Beers. Contact Ken Jucks at jucks@cfa.harvard.edu or 781/276-7985 (h) or 617/496-7580.

?? - IHSA If It's Not Scottish..... Club Competition. A WPOTY event. Further details and Wort tasting date/location TBD.

Febrewary, 1999
12-13 Fri-Sat - The MCAB Competition & Technical Conference - St. Arnold Brewing Co., Houston, TX. For more info surf to http://hbd.org/mcab/news.html.

Directions to the meeting

114 Concord Rd., Bedford, Massachusetts.
Phone: (781) 271-1455

From either 128 North or South, get to the 4 / 225 exit toward Bedford (not Lexington). Go through Bedford center and bear left at the split of route 62 and 4. This is Concord road. I'm about a half-mile (give or take) on the Left. It is a split-level - brick below and blue shingle siding. The driveway can handle maybe six cars but it will be tough backing out onto Concord road. I think you can park along Concord Road or the side streets before and after the house.

CiderFest

Date: October 10
Time: 1:00 PM -- ???
Cost: $5.00 per person

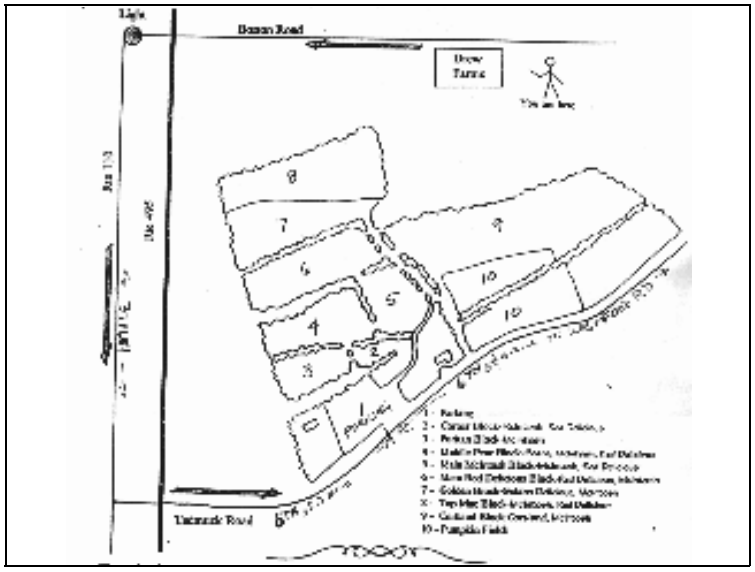
Every year since 1993, the Worts have gathered on a gorgeous weekend afternoon in a beautiful apple orchard to eat good food and celebrate the seasonal beverages of cider and Octoberfest beer. There is also an opportunity to buy fresh-pressed cider and honey for this year's brewing and cooking.

The traditional site of this picnic, Anderson Apple Orchards, is, alas, no more, but Drew Farms has graciously allowed us to use their site.

If you would like to go, or if you would like to purchase cider, you should tell Ken Jucks at jucks@cfa.harvard.edu,(617) 496-7580, or through the mail at 15 Jeffrey Circle, Bedford, MA 01730. He should get your $5/person by October 3.

The cider will be about $3.50, and you will need to pay for that at the picnic.





Directions to Drew Farms

(Please park where directed)

Please bring your own chairs

From the North:

From Rte 3 take exit #32 Drum Hill Rd/Westford Rd. Take Westford Rd. exit off the circle. Travel 3.8 miles on Westford Rd. (This will take you past what use to be Anderson Farms). When you see the cemetery take a left onto Tadmuck Rd. (I don't think there is a street sign here) Drew Farms will be on the right about 6 tenths of a mile down Tadmuck Rd.

From the South:

Take Rte 495 to the Boston Rd. exit (I think it's #32). If you are coming north on 495 go right at the bottom of the ramp. If you are coming south on 495 go left at the bottom of the ramp, toward Rte 110. At the lights take a left onto Rte 110. Go 1 mile and take a left on Tadmuck Rd. Travel 6 tenths of a mile and park on the left.

We will be set up in orchard # 3 which is very close to the parking area.

Honey This Year



At the Cider Picnic, local honey will be available from Alden Marshall in one-gallon jugs ($15.50 each) and in five-pound jars ($8.00 each). This is the same honey which has been used by many Worts in the past to great advantage in producing intoxicating beverages. Send your order to Sarah at swh@ll.mit.edu or leave a message at 781-270-9303. You pay (by cash or check) Alden when you pick up the honey at the Picnic.



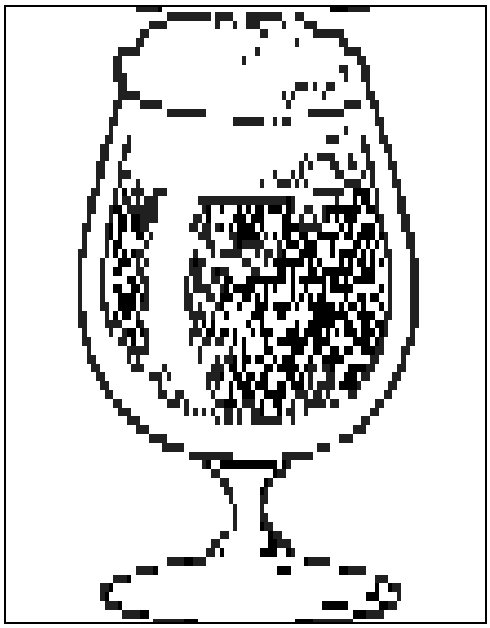
Minutes of the September Meetings

By Brett Schneider, Secretary

September at the Skyview

I arrived at the Skyview brewpub a bit early on Sunday September 13, 1998 to find our holding area all ready to go. Hostess Beth showed me around and seemed happy to have us on hand. Other members began arriving shortly after my tour ended and we shared some pitchers of the various brews and ate good stuff from the grill. At 1:30 Prez Jeff finally obtained our full attention and we started the formal meeting.

Thanks were generated for Darryl Goss, our brewmaster host for the afternoon, and for Justin Haber, editor of the September Brewprint. Laura Conrad stepped up to prepare the Octobeer edition, which is how you are all able to read these minutes.



Meeting changes were then agreed to so the Ciderfest could find an official time slot. These changes were that Octobeer's meeting would be held at Jim's house in Bedford, and the Sam Adams date would be changed to November 6, 1998 from 7:30 to 9:30. That means the Ciderfest can and will occupy the Saturday October 10, 1998 time slot - details can be found elsewhere in this Brewprint.

When you come to Jim's house, please bring any brewing equipment you have that you would like to show off. This includes home-made stuff, commercial stuff you are happy with, and especially your Gott-style cooler mash tuns. The mash tuns are of interest to see the false bottoms and the bulkhead penetrations so those members who recently bought Gotts from Charlie will know how to prepare them for urgent uses.

Our September style discussion centered on the strong ales, and there were a few on hand. I had three examples: my 1997 barleywine, an extract imperial stout, and a wee heavy. The style for this month is dark lagers / schwarzbier. I will have a commercial example from the Sprecher brewery in Milwaukee which is their dark bavarian, and maybe something else homebrewed.

As mentioned above, the Ciderfest in Saturday October 10, 1998. Please see the specifics elsewhere in this issue. It is a real necessity that people sign up as soon as possible [hopefully by the end of this weekend] since the planning was finalized later than normal. Ken Jucks is the front man for the food list and the cider orders, and Sarah is once again the honey contact.

Several dates were then confirmed for our club competitions, and these can be found in the calendar prepared and compiled by Steve Strouds.

Elections - Elections - Elections - will be held at the November meeting. Please be prepared to nominate your choices during the meeting this month. Ballets will then be published in the next Brewprint, and will also be available at the meeting. More information on the voting procedure will also be in the next Brewprint. Our yeast of the month was delivered by Ken Jucks, after a few hand-offs from Seth. These were Anderson Valley Ale, Tadcaster Ale, and GL 36 lager.

Other reports by the cabinet: Pete was not able to attend so we have no idea how social we were being; Mike Fert$ch published the treasury information in Brewprint; Len was on hand with his truck_O_goodies, and he told us the grain order would be extended and be finally available at this month's meeting. Len also asks that the deadbeats out there RETURN YOUR BOOKS TO THE LIBEERY!

The Ciderfest was <again> discussed and the club voted in favor of buying a keg of real octobeerfest. Other minor issues were discussed, but they have all passed sometime during September so enough said.

Our meeting ended officially at 1:55; then we were treated to a brewery tour by Darryl, and some samples of his earlier dunkelweizen, now in the bottle (previously on tap) and a bit older and more conditioned. A better description of the beer can not be found than the words of Mr. Bill Slack: "this is gooood shiiiit!" Thanks Darryl.

September Business Meeting

A group of 6 met Wednesday September 23, 1998 in Underbones to work ourselves into a frenzy. But at least we had great beers to soothe our savage breasts.

Primary issue was the Ciderfest. We voted to keep the cost a low $5 per head, and are counting on the Worts to buy the O-fest keg and the cider keg from Len. We are also counting on the BFD to support the event with their allotted $150 [which we will hopefully not exceed by asking Lee Menegoni to firm up the tent/table/chair rental]. All attendees will be asked to bring the side dish of choice. The attendance fee will be used to buy brats, plates, etc. The club will have the option to raise the $5, or to spend club funds, if we buy more than we take in at the gate. It's confusing, but will be explained at the meeting. Since the meeting was moved from Sam Adams to accommodate the Ciderfest, the people from Sammy's and the guest homebrewer of the year will be extended invitations to come to our fest - on the house.

Other minor points were discussed about elections and the 15th year anniversary celebration, which will be expanded upon at the meeting.

Our last point of business was the style guidelines for the 1999 club competitions. A rough draft of styles and dates was organized and will be presented for club review. We thought Stiv and Lee would be good

people to have on the organizing committee, and they have since said they are interested so it looks like we will be in good hands.

WORTS TO NOMINATE CANDIDATES AT MEETING for 1998-1999 Club Offices

Now is the time for all good Worts to come to the political need of their club. In other words, the time for elections for the 16th set of Wort Officers is upon us and it is time to consider who we will have leading the club through the end of 1998 and into most of 1999.

Nominations for Club Officers will be taken at the October meeting. Any Wort in Good Standing (i.e. your dues are paid up and you're not currently suing the club or anything like that) can run for any elected office and can nominate any other WIGS for any office.

Nominations will remain open until just prior to the actual voting which will take place at the beginning of the November meeting. Newly elected officers will take office immediately - we want to throw the old rascals out promptly!

Club Offices to be filled and their approximate duties are:

PRESIDENT - Sets agendas for and conducts club meetings. Coordinates the actions of other officers and cabinet members. Takes responsibility for everything not generally delegated to someone else (can range from ensuring that Brewprint is always published on time to finding locations for meetings and tastings to schmoozing with the local beer establishment, etc).

VICE PRESIDENT - Club contact. Conducts meetings in the absence of the President. Assists the Prez as required. Makes self generally useful.

TREASURER - Maintains the club finances and balances the checkbook. Takes dues and other revenues. Pays the bills. Maintains the membership list. Assists the Prez as required. Makes self generally useful.

SECRETARY/SCRIBE - Records minutes from club meetings and events and gives them eto the Brewprint Editor for publication. Assists the Prez as required. Makes self generally useful.

LIBEERIAN - Maintains the club libeery and brings it to meetings. Records who has checked out what and makes it clear when items are due back. Tracks down literary deadbeats and humiliates them before the general membership. Looks for new additions to the libeery, makes recommendations, and acquires the additions.

In addition, the President has the option (at his or her discretion) of appointing Cabinet positions. These may include, but aren't limited to:

- Boston Homebrew Competition Coordinator - Oversees the organization of New England's premiere homebrew competition

- Yeast God (and High Priests(esses)) - Maintains the club yeast bank and makes sure that YOM's are brought to meetings

- Social Committee Chair - Responsible for filling the Wort Calendar with interesting social activities throughout the year. Plans logistics and rounds up support for said events (includes annual activities such as MaiFest, Cider OFest, Summer Picnic, Anniversary party, etc)

- IHSA/WPOTY Czar - Sets and coordinates styles and dates for the club Wort Processor of the Year intra-homebrew competitions

- Style Councillor - Ensures that a 'Style of the Month' article is written and published every month in Brewprint.

- Webmaster - Maintains WortPage

- WortNetMaster - Maintains WortNet

- Brewprint Editor(s)

- Brewprint Publisher(s)

- Paraphernalia Guy (or Gal)

- Leader of the Loyal Opposition

- Club Curmudgeon - Last name is Slack

So please, consider if there is something here that you would like to do and ask someone to nominate you. Or find someone who appears willing to participate and show your confidence in them by nominating them. Or just Volunteer to Do Things - it's your club and what you make of it is what it is. Think seriously about who you would like to see in the new administration. Remember, if you don't run and you don't vote, you can't complain.

McCartt & Kelly Take Early Lead in WPOTY Contest

Dave McCartt and Dale Kelly have jumped to an early lead in the 1998-1999 Wort Processo of the Year Contest. Current standings are:

Dave McCartt	3 pts
Dale Kelly	3
Jeff Flood	2
Dean Goulding	1

Two WPOTY competitions have been held so far - Perfect Pilsner in May and Weiss is Nice in August.

The IHSA Best of the Fest competition will follow later this month, then the Bigfoot Barleywine Clone in November, and If It Ain't Scottish It's Crrrrap! in December. Still to be determined are the styles to be judged for the remainder of the contest which is scheduled to end in April 1999.

The final winner will be announced at a ceremony at next May's meeting. The name of lucky brewer will be engraved on the club trophy. Good luck to all of you!



Oktoberfest: The Tradition
By Bob Phelps

Oktoberfest began in 1810 in Munich with a horse race to celebrate the wedding of Crown Prince Ludwig of Bavaria to Princess Therese von Saxe-Hildburghausen. The site for the race was an open field at the gates of the city and even today the citizens of Munich don't say they're going to Oktoberfest but "auf die Wies'n," which means "to the meadow."

An agricultural fair was added to the horse race in 1811 and in 1818 small booths began serving beer. In 1896 the first great beer tent was opened and operated by local breweries, serving a special Oktoberfest brew just for the festival. Although the horse races ended in 1936, there were plenty of festival traditions by then to keep people coming back for more.

The Munich Oktoberfest has become not only the largest Oktoberfest in the world, but the largest public festival in the world, spanning 16 days and drawing nearly six million people each year.

The party kicks off with a parade of local brewers riding in ornate carriages, brewery wagons full of beer and dancing beer maidens on decorated floats. It's not until the Lord Mayor of Munich opens the first barrel of beer with the words "Ozapft is!" (It's tapped!) that the festivities really begin.

In the United States, small towns and big cities celebrate Oktoberfest in late September or early October with the same spirit of "Bruderlichkeit" or joviality as their Munich cousins, with costumed waitresses, Bavarian dances, oom-pah bands, carnival rides, beer, schnitzel and more beer. The nation's largest Oktoberfest, which attracts more than 500,000 people a year, is Oktoberfest Zinzinnati in Cincinnati, Ohio.

Oktoberfest: The Beer

The six Munich breweries licensed to provide beer for the event brew strong bock beer for Oktoberfest are Spaten, Augustiner, Hofbrau, Hacker-Pschorr, Lowenbrau and Paulaner.

The 14 giant beer tents that line the Wirtsbuden-Strasse (the main drag) host thousands of people a day who come to listen to oom-pah bands, watch Bavarian folk dances and guzzle gallon-size steins of beer called "mabs." The largest tent, owned by Hofbrau, seats more than 10,000 people.

By the end of the 16-day event, half a million festival-goers will have drunk 1.4 million mabs of beer and consumed more than 75,000 roasted chickens, 70,000 sausages, 60,000 legs of pork and 80 whole oxen.

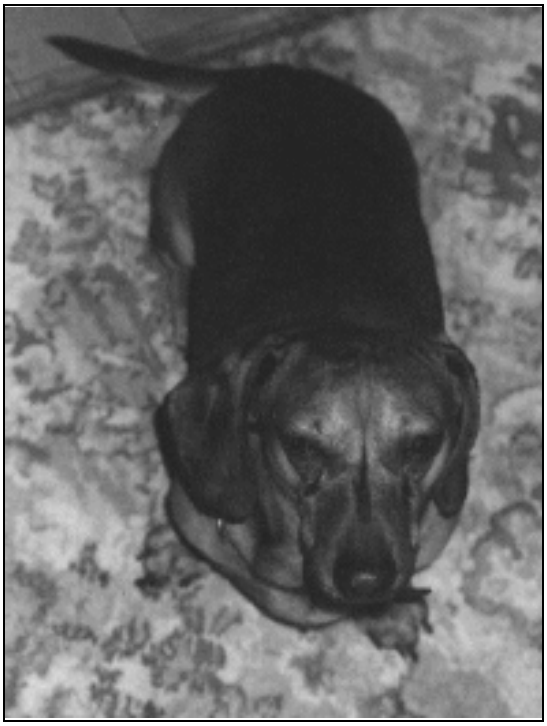
Ironically, Prince Luitpold, whose great-great-great-grandfather King Ludwig's wedding ceremony initiated the original Oktoberfest (and whose ancestors wrote the Purity Law of 1516), is banned from selling the family beer, Kaltenberg, at Oktoberfest due to an event by-law that protects Munich's top brewers from competition. Although there are 678 restrooms and 506 urinals at Oktoberfest, some can't wait to respond to nature's call, engaging in "Wildes Bieseln," which translates roughly into "wild peeing."

St. Peter could be considered the patron saint of Oktoberfest, or at least of weather. Every year the tent operators make a pre-festival pilgrimage to the church of Maria Eich to ask the saint for sunny skies.

Oktoberfests across the U.S. draw on a German heritage, but they also reflect the character and spirit of their own communities in a blend of tradition and wacky new twists.

New York City's Dachshund Oktoberfest celebrates

the wiener dog. Hundreds of dachshunds, long-haired, short-haired, some wearing tiny leather caps, others in red sweaters, parade around Washington Square Park in Greenwich Village as proud as peacocks.



In New Braunfels, Texas, just a few hours from Mexico, the featured attraction at Wurstfest is a 10-inch sausage served on a stick. A German prince, Karl of Solms-Braunfels, founded New Braunfels in 1844. The festival, which began in 1961, was conceived by E.A. Grist, the city's meat inspector and veterinarian, who had noticed that the best of the local sausage makers were fourth- and fifth-generation descendants of the town's founder.

In Kitchener- Waterloo, Ontario, fun-loving Canadians roll 90-pound aluminum kegs down the street during the annual Barrel Race.

It wouldn't be Oktoberfest without the Schuhplattler and other folk dances. Oom-pah bands keep spirits high as polka dancers keep toes tapping. After a few beers it's time for the Chicken Dance, a mainstay event at many Oktoberfests. Dancers stand in a circle, flapping their arms and wiggling their butts, cheeping along to the music.

Cincinnati's Oktoberfest celebration features the world's largest Chicken Dance. In 1994, 48,000 people shook their tailfeathers right into the Guinness Book of World Records as the largest dance in the history of mankind.

Oktoberfest: the Style

Oktoberfest beers fall under the BJCP Style Category 9, German Amber Lager.

"A lager from Munich with a distinctiveness malt sweentess as well as a toasted malt aroma and flavor resulting from the use of Vienna and Munich malts. May be sweet on the palate but should have a fairly dry finish. The hops are distinctly German but are not usually prominent in either aroma or flavor, simply in balance. Dark gold to red-amber. Oktoberfests and Maerzens are slightly stronger than Vienna-style beers.

And, from Jeff Frane past President of the Oregon Brew Crew, these notes on the beer and some brewing tips:

"In the middle of the 19th century, Anton Dreher and Gabriel Sedlmayr revolutionized brewing science 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 Pilzen 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 "Mdrzens" 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 Mdrzen. 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 andwill try again.

Not having been around for Dreher's and Sedlmayr's brewing triumphs, the best Mdrzen 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 Mdrzenbier, 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 Maerzenbier. 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. 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.



Oktoberfest: The Recipe

From: Mike Fertsch
Date: Mon Oct 23 1995

Here is the Winning recipe for the winning Oktoberfest in the club-only Best-of-
Fest contest 1995.

for 3.25 gallons:

3.0# Ireks Pilsner malt
2.5# Vienna malt
1.0# German Light Crystal (20L)
1.0# Belgian Aromatic malt

0.5 ounce Hallertau plugs (a=2.9) for 60 minutes
0.5 ounce Styrian Golding plugs (a=5.0) for 60 minutes
0.5 ounce Hallertau plugs (a=2.9) for 30 minutes
no finish hops

Andechs Lager yeast

Step Infusion mash (no decoction!): 30 min @124, 60 min @157

SG = 1.061
FG = 1.021

Primary ferment: 7 days @ 50F
Secondary ferment: 57 days, starting @50F, dropping to 35F

Oktoberfest: the Competition

BEST OF THE FEST IHSA TASTEOFF TO BE HELD IN MEDFORD ON OKTOBER 18TH

The Worts will gather to select their best Festbier at Steve Stroud's home in Medford on Sunday, Oktober 18th, starting at 1 pm. If you have an entry (or entries), please bring two (2) bottles of it to the judging or arrange to drop it off before the event. Multiple entries are allowed, even within subcategories!

Remember that this is both a WPOTY and an IHSA competition. First, second, and third places will each be awarded points towards the coveted Wort Processor of the Year Award (and engraved trophy!) as well as gift certificates to a local homebrew supply store - so enter early and often!

If you plan on attending, whether to judge, steward, or just sample the beers (!), you _MUST_ RSVP with Steve by Friday, Oktober 16th so that he can acquire an adequate number of standards, cups, scoresheets, pencils, etc. You can contact him for more info, for directions, and to RSVP at 781/395-6822 or via email at strouds@gis.net.

The club is recognizing the following categories for this contest:

A. OKTOBERFEST/MAERZEN

A lager from Munich with a distinctive malt sweetness and toasted malt aroma and flavor resulting from the use of Vienna and Munich malts. May be sweet on the palate but should have a fairly dry finish. The hops are distinctly German but are not usually prominent in either aroma or flavor, simply in balance. Dark gold to red-amber. Oktoberfests and

Maerzens are slightly stronger than Vienna-style beers.

OG: 1.050-60
IBU's: 20-30

Commercial Examples: Hacker-pschorr Oktoberfest, Spaten Ur-maerzen, Wurzburger Oktoberfest.

B. VIENNA LAGER

The original amber lager, reminiscent of an Oktoberfest but with a less robust sweet malt character. Vienna malt provides the dominant toasty flavor and aroma. Palate has low sweetness but finish is fairly dry, with low to medium bitterness. Very mild hop flavor and aroma from 'noble' hops puts the emphasis on malt. Light to medium bodied with a reddish-amber to brownish color.

OG: 1.046-52
IBU's: 18-30

Commercial Examples: Dos Equis Amber, Negra Modelo.

Fall Visit to New Glarus Brewing Company
By Brett Schneider

Our family vacation this year was a two week adventure by car back to Wisconsin, where I'm originally from, to visit friends and family. It was Giulia's first long haul car trip, and she proved to be well suited for traveling. I consider the vacation a success, and we now have new friends to keep on the list of people to visit: Dan and Deb Carey of the New Glarus Brewing Company.

I took the short drive south from Madison to New Glarus, a.k.a. Little Switzerland, one morning bright and early to meet Deb Carey, Founder and President of New Glarus Brewing Company. Her husband Dan, head brewer and a Certified Master Brewer, was out of town this day after having been straight out in the brewery for many weeks. August is the beginning of the high demand season for New Glarus products, which will not slow down now for several months. I had only a short time to spend with Deb this morning as she was delivering one of the other brewers to the airport for some well deserved time away.

The brewery started operation in 1993, and how it came to be could not be more interesting (if only the rest of us beer devotees could be this lucky). Deb is originally from Wisconsin and she has never lost her devotion to the Midwest and her home state. Husband Dan is a west coast native with a resume most extraordinary. He studied food science at UC-Davis, and after completed the six month course then offered by Siebels. After this there was an apprenticeship in Germany at Einger [excuse my spelling, but you get the idea] and the chance to enjoy life speaking German. When they returned from Germany, Dan worked as a project engineer for J.V. Northwest, designers and fabricators of breweries and brewing equipment, where he designed and installed some 40 plus operations: breweries, brewpubs, brewing, trouble shooting, and start-ups were all part of his activities.

Then, having been offered the chance to become a true professional and work for one of the best brewery operations in the world, Dan took a brewing supervisor position with Anhauser Busch in Fort Colins, CO. He thought he needed to see how the best did what they did. And work he did, so much so that the family made a decision that it was time to apply his knowledge and skills to craft brewing. Something like "loaded up the truck and moved to Berverly...."

Deb sent Dan to Wisconsin in February. I'm from the Midwest, and so are a few other club members, and let us tell you, Wisconsin in February ain't the same California, or even Colorado. But she was sure he would like what he found there. And his "find" allowed one of the Midwest's finest craft brewing operations to become a reality.

New Glarus is a small Midwestern town with a European history. It is home to one of the most well know Swiss colonies in the USA and continues to celebrate that heritage with annual events drawing thousands of tourists. And one of the New Glarus residents, who had recently been through a hardship of his own, thought the Carey's had an idea worth pursuing. A fire had devastated his personal business plans, and there just happened to be a suitable building available for the brewery. A deal was worked out that allowed the brewery to built in his building that he would eventually sell the Carey's, after a period of exchanging rent for ownership shares. This original installation was a 3000 barrel brewery of stainless, designed and built by Dan using his experience with J.V. Northwest.

Deb continued seeking investors and talking with their personal friends in the brewery industry, hearing the same thing from the insiders - build it and they will come. So they did, and so they came. There are many people involved with the holding of shares, if you want to call it that, and not a high percentage came from venture capitalists. Deb told me stories I will not repeat in print about the search for funds, but I can assure you it was colorful.

The brewery continued gaining momentum and finding a following among beer lovers. And in Deb's words, you have to earn the following in Wisconsin. She takes offense and some of the off the cuff remarks about the Midwest and Wisconsin, but only because those remarks often come from the uninformed. There are 32 (34?) commercial brewing operations in Wisconsin that produce many award winning beers. This is one of the highest counts of any state in the nation, and they have possibly the longest history and lowest failure / closure rate recorded. And once you earn the admiration, keeping them is the easy part, provided you care about beer and not about big business. And New Glarus Brewing

Company has grown in appreciation and dedication to the loyal.

Since they had lived in Germany and speak German, when expansion time came it was natural to return there and investigate the recent changes in German beer consumption and production. Dan again had a chance most of can only dream of, and this was just more of the same for him. He found a part of the Selb brewery that was not in production in a building that was recently sold to the city and about to be demolished. So beating the clock by one week, he was able to buy a complete 10,000 barrel annual capacity, double copper vessel brewery COMPLETE with piping, pumps, etc. etc. for DM500 over the scrap value. Which turns out to be something just short of $25,000. But he had to remove it himself in that one week's time. Then arrange ground transport and shipping to the USA. And he did it. And it's all installed. And it's beautiful!

They currently brew one or two days a week, depending on the season and the beer and the order books. Something like 80 barrel batches, two at a time, blending them together and ending up with one run to bottle or keg. There are eight (8) employees of which there are five (5) brewers. So the brewers are not over worked and can have a family life, different to what Dan's experience was with AB. Who says people can't learn from other people's mistakes?

I met brewer Eric Johnson, who I think I recall as being the first additional brewer Dan hired. Eric was just finishing cleaning the copper after having been brewing earlier in the week. He was an auto mechanic before being hired to be trained as a brewer. All of the brewers hired by Dan come from a non-brewing profession. He trains them himself to brew as he was trained, teaching them the craft and art along with the mechanics. They figure it takes about two years before the brewer is up to speed on everything physical in the brewery, from mash tun to valves to bottle capper. Everything.

So what do they brew? Ales and lagers and specialty fruit beers. The club is familiar with the New Glarus Belgian Red cherry beer, which I have brought to a few meetings and which has been available locally for about a year. They also make an apple ale, which I was told other craft brewers have inquired about, and bought cases of, and are now trying to bring to market for themselves. Deb is flattered, and wishes them the best of luck. She just won't give them any clues about their process or Dan's help. New this year is a raspberry tart made with Oregon red raspberries. These two red beers are open fermented in oak wine casks bought from a family friend at the Rodney Strong Winery in CA. No yeast added, just allowed to take off on their own. Pretty bold but I'm loving the results. I'm not sure of the barrel capacity, but there is considerable conditioning time in the oak before bottling. All the fruit beers are now available in 12 oz bottles. Previously 22 oz and 750ml was the only size, and these still exist as well.

Lagers? You bet. Uff Da boch, Staghorn octoberfest, and Edel Pils. All of them decoction mashed, and all of them on tap many places in Wisconsin and also all 12 oz bottled. There is also another lager, Zwickel, which is a German traditional term for tasting young lagers straight from the fermenters, so they are a bit cloudy with yeast. Yummy, and rumored to be the beer the Carey's normally keep on hand in the fridge in their house.

New this year is Spotted Cow. Called a Wisconsin farmhouse ale, it includes some Wisconsin grown corn in the mash, to give it a bit of a ting or tang. Recently served in NY somewhere at a beer convention, it was the rave of the show and may very well be the next beer they send out of state. Craft Brewer's Guild, and our friend Eric Anslager (spelling again - sorry Eric) are the distributors. Deb knows Eric well and says we should give him a call to find out where he distributes the beers locally (I know Matry'$ has had the Belgian Red in the past) and to keep up with the new beers he is able to get.

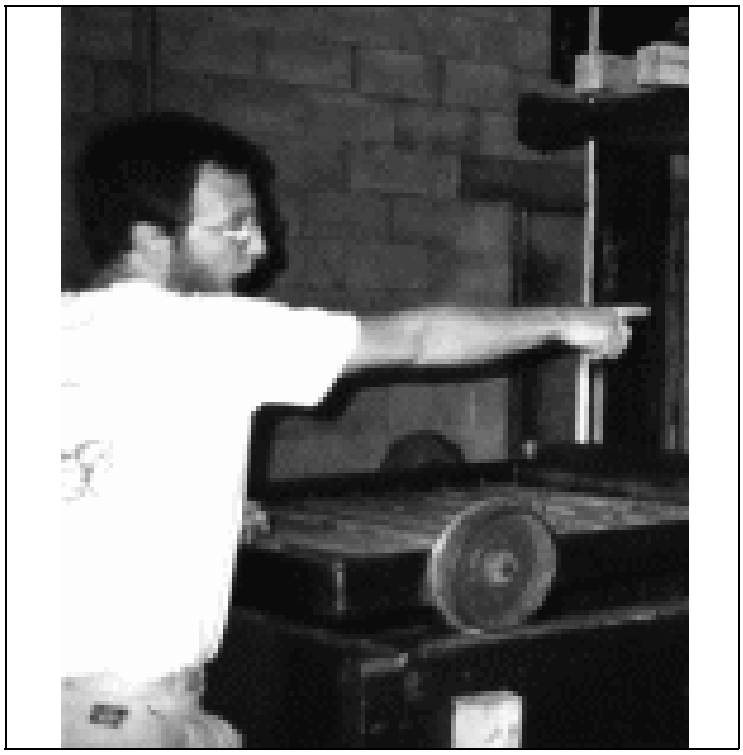
There are or have been other beers, some of them only seasonal, such as a Belgian tripel this past spring and a solstice wheat, which I think is still available now, made with doehmens(SP?) wheat and weinstephan yeast. New Glarus uses six different strains of yeast, and I think they told me all of the lager yeast are German.

Anyway, this artical does not really do justice to my visit, nor can it possibly convey everything Deb and I talked about. Next time I hope to meet Dan and have some time to spend talking about beers and brewing. And catching up with Deb and the Wisconsin scene. But Deb left me with a reminder of this visit that the club should enjoy: two mixed cases of New Glarus beers straight from the front room of the brewery. A six pack of each, including the 3 fruit beers, which I will bring to the Ciderfest. The remaining beers will be brought to the club meetings, and we should decide if they all come at once or if they should be reserved and brought in association with the style of the month. See you all soon with hand crafted Wisconsin beer!

Trappist Breweries: Part 4 Rochefort

by Alan Moen

To the Belgian beer lover, Rochefort is not a cheese or the name of one of the villians in Alexandre Dumas' The Three Musketeers. It is, of course, the name of the Trappist beer made by the monks of Notre Dame De St. Remy, near the small town of Rochefort (literally "strong rock") in the province of Namur. Rochefort is probably the most obscure of all



theBelgian Trappist breweries; perhaps that is because, in Michael Jackson's words, it is "known for its shyness." The abbey and its brewery, which has made beer since 1595, are tucked away in the Ardennes forest in a very rural farming region. What makes it even more remote is the lack of an auberge or inn nearby where visitors can sample its brews. In fact, Rochefort beers are not even widely available in Belgium, much less in the United States.

This is a shame, since Rochefort in many ways produces archetypal Trappist brews, the essence of the dobbel (dubbel) and reserve styles. Their three beers, designated simply 6, 8, and 10 (supposedly after the number of weeks it takes each to mature in bottle), are progressively darker, stronger, and sweeter. Rochefort 6 is a reddish, very fruity ale with about 7.5 percent alcohol by volume; Rochefort 8, the quintessential strong dubbel, is amber-brown and 9.2 percent ABV; the dark brown, intense Rochefort 10 at 11.3 percent ABV is one of the strongest (and most interesting) beers in Belgium. All share a similar yeast and house character -- a sort of subtle, earthy quality. Rochefort is Trappist brewing personified, a mixture of simple technology and complex tradition that is well expressed in the beers themselves.

The character of a Rochefort ale simply cannot be appreciated in a small or narrow beer glass. It should be carefully decanted off its yeasty sediment in the bottle and poured into the bowl of a goblet-shaped glass to fully enhance its flavor. Because the beers are all somewhat sweet, they should be served cool (around 50 degrees F) but never cold; chilling will mask the complexities of their malty flavors. Rochefort's ales go very well with rich cheeses, especially Stilton. They are excellent dessert or after-dinner beers, and the Rochefort 10 makes a good nightcap. Like other Trappist brews, they are bottle-conditioned and will improve nicely if stored in a cool cellar for a year or two.

Sleeping Giant Reserve Ale Recipe for 5 Gallons

10 lbs Pilsener Malt (or 7.5 lbs pale malt syrup for extract recipe)
2 lbs Munich Malt 10 L (3 lbs amber dry extract for extract recipe
1 lb Dark Candi Sugar (.5 lb corn sugar and .5 lb Demerara sugar for extract
recipe)
4 oz. Crystal Malt (80 L)
1 oz. Styrian Goldings (5 percent alpha)
.5 oz. Hallertau (4.5 percent alpha)
Yeast: Wyeast #3787 Trappist Ale

Mash:
131 F for 30 min
151 F for 60 min
165 F for 10 min

Boil: 90 min (no hops for first 30 min)

Sparge: 4 gal @ 168 F, pH 5.6

OG 1090
TG: 1022

Fermentation:
7 Days @ 68 F
14 days secondary @ 65 F
30-60 days @ 68F (bottle)

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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 one year (full membership) and $12.00 per year (associate membership). Sample and back issues are $2.00 each.

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