Brouwkrant

De verenigingsblad van de Boston Wort Processors

Jaargang XI, Nummer 12 December 1998





Welkom bij Nederlands

Greg Kushmerek



Welcome to the first, and likely only, edition of Brewprint produced on Dutch soil. Don't worry, those scary long words in the title should disappear as of next month. I just wanted to say hello to the club, and do my part to help out.

I also want to thank all of you who have gone out of your way to tell me you have enjoyed my articles. Sorry I haven't had too many lately, hopefully this edition will make up for that a little. In some future newsletter, I'll share some more of the sights I've experienced.

However, all good things must come to an end, and so it will be with my expatriate experience in Holland. My company is closing its Delft office, and I've decided to return to the United States. Trust me, it was a tough choice, but it's the right one.

It's been a good run, though. I've made plenty of friends, seen lots, and visited towns and cities more as a native than a tourist. Then, of course, there is the beer. The diversity and richness in flavor come partly from a love of quality in things that people eat, drink, and see—a celebration of the senses. It's exhilarating to see architecture, culture, and bits of society so thoroughly embracing beer. By comparison with America, the closest thing we accept so readily and thoroughly is the car.

However, I won't be making an immediate return to the Boston area. While I cannot confirm it as of this publication, my future points to Dallas, TX. I've already visited once, and can tell anyone who goes there to check out the Flying Saucer in Addison, right off of Belt Line and the tollway. It looks like I'm giving up Gouda cheese for Monterey Jack and jenever for tequila. Don't be surprised if a future newsletter sports longhorns!

Dewey Defeats Truman!!

Worts in Pandemonium over Election Upset

"El Dictator" Brett Schneider



Yea, it was messy, but the old ocifers got spit out and those of us not smart enough to decline nominations ended up getting led to the slaughter.So much for the wisdom of meeting goers and ballot mailers (if anyone took the time to cut it out, fill it out, find an envelope, and then add stamp and mail). But over the course of the coming year, just remember that: the process was democratic in nature, and you all had your chance.

Seriously, I feel that the 98 / 99 officer corp of the Boston Wort Processors will take good care of the club. Hearing nothing but the results, I can't tell you about the vote counts, but here's your newly elected officers:

President	Brett Schneider
Vice President	Dave McCartt
Treasurer	Pete Langlois
Secretary	Dave Parr
Libeerian	Dale Kelly

By the end of the year I would like to have all the appointed positions filled, but that will not include the club ewe. I'll leave that to Mr. Nomination Chuck Cox. He may find a suitable candidate on the drive to and from MCAB with Bill Slack.

November Meeting Farewell Minutes

Brett Schneider

The November meeting at Boston Beer Company, Samuel Adams tasting room, started promptly at 7:49 PM after getting honked at by our Immediate Past President Jeff Flood at 7:45. It's amazing at how long it really takes to get that last minute beer in hand to stay fresh during a meeting. A hearty round of applause went out to Mark and Matt, our hosts for the evening.

Mark kept us at attention by speaking proudly about the new offerings from BBC. The surprise of the evening was the black cider. Some of the cider is heated to caramelize before adding to the fermenter. It was really an interesting drink that the hard core - meaning well versed, not borrowing from the brand name - cider drinkers among us liked a great deal. Then the IPA was mentioned, which is only available on draft in the Boston area, but is brewed by the Cincinnati people. Finally the new spring ale Kolsch was discussed, and it is about 30% wheat and uses EKG and spaltz hops. Pretty darn tasty stuff they poured for us.

Wow - there were so many new members that I could only write fast enough to get first names, and here they are: Jeff and Chris from BFD, another Chris from Southboro, Ed, Fred, and Charlie. I'm not sure they got the traditional handout of something useful for brewing, so I'll see what I can do about very soon.

Brewprint has been well edited by Stiv Stroud for so long it almost appears that he is our full time editor. Even this fine issue in your hands or on your tube now was done by him. All this and a brandy fresh newborn daughter Molly to boot. Thanks Stiv. Somebody is still needed for January, so speak up during the next meeting if you can find the time during the busy holiday season to put an edition together.

This month's meeting will feature the traditional Christmas beverage swap, so if you would like to participate, just bring a nicely wrapped bottle of something you think another member would like to drink, commercial or homebrewed, and grab one in return on your way home.

Dark lagers was the style last month, and I have since been informed that the Sprecher Bavarian Dark I brought to share was 'off'. One of the problems I have heard about their beers is that you can not always be ensured of what you are buying is good. Oh well.... This month it's holiday and spiced beers, so bring out your high gravity winter warmer to let us all sample.

The Bigfoot clone competition was last month, and during the meeting it was once again a topic of discussion. This time, as you can see elsewhere in Brewprint, it was voted that the WPOTY points would be available to the beers voted on by a panel, not by the clone host/ess. So read on, and you'll learn "all you ever wanted to know about Bigfoot and how to score points in a clone competition" than you ever thought possible.

The January dress up and drink event is in the planning stages, and you are all urged not to miss the lounge lizard slither crawl. More information forthcoming at this month's meeting.

Progress on the 5th annual BHC is well in hand, and Jim Fitzgerald will be the entry coordinator. Still needed are confirmations of the judge coordinator and the errands / stewards / computer guy coordinator. Ken will have tons more information during the meeting.

Geeze - reading all the above just makes you want to get up and come to a meeting doesn't it?!

Sally and Dale are making strides as well for the 15th anniversary party, but they still want our input and help. Please let them know how you can help. They'll keep us informed on what they are doing. It looks to be one of the grandest events ever, and will be happening in March 1999.

Then the surprise birthday cake arrived for Pete Langlois and we had our cake and ate it too. Good thing we had the chance to get small samples of the tripplebock to wash the sugar down with.

Competitions were then again discussed and you can find most of the results in the klub kalendar of this issue of Brewprint. Seth made the meeting and offered two ale yeasts: Siebels BRY264 and US Ale. He promised to have lager yeast in December, and, hopefully, an additional ale yeast for the next clone competition - Fuller's ESB!

Ex-checker Mike Fert$ch was yet again out of the country, but we knew we still had money, or so somebody on his payroll stated. Len was also off shore doing something with motorcycles down under, allegedly, so nothing new on the paraphernalia stuff either.

Big news was / is the upcoming major buddy brew with Joe Rolfe. He's got most of the old brewery put back together in his basement and we will be brewing a two barrel batch of something 1.070 or bigger. He doesn't want no pussy beer since that can be bought anywhere. Date is 05 December, and by this time all the slots are full.

Elections were the close of business, and the results can be found somewhere else in this issue of Brewprint. Hope to see you all at a meeting real soon....

Going Along for the Ride

Jennifer McCarthy

A true beer fan doesn't need to be convinced that a beer-focused outing can be fun. You are positive that a day, week, or month of beer related activities is heavenly, but you must convince your partner and pal. I will give examples from my experiences of how one can have fun when along for the ride. Place masking tape over this introduction and pass it on to your partner.

I'm no special fan of beer, but I have learned to enjoy Greg's beer trips. It is important to identify the other topics and activities that a beer trip will touch—history, architecture, culture, food, chemistry, travel, biology, and window shopping. I guarantee that every beer outing will have at least three of these things to help you pass the time and enjoy yourself.

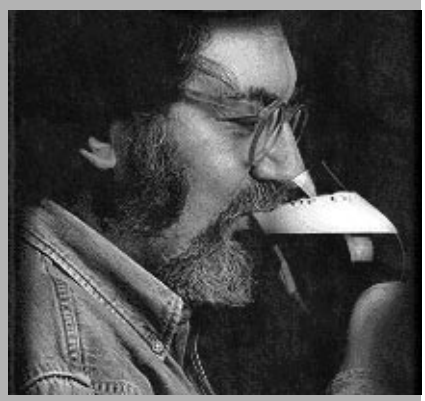
A Day Trip to Bury St. Edmund/ Green King Brewery: architecture, history, travel, shopping. As part of our vacation in England, Greg and I visited Greene King Brewery. Before you say "ugh, another brewery tour?", give this idea a chance. The brewery and it's accompanying structures demonstrate many architectural styles. The oldest building is from the 1840's, while the newest was built in the 1980's. The green marble tile, brass hardware, and huge windows of the art deco brewhouse were impressive. The social influence of Greene King is equally impressive. Their employee housing set new standards for Bury St. Edmund. In 1865 Edward Greene insisted that..."every cottage should have at least three bedrooms. I will not own a cottage with less for the occupation of families... How can you expect morality among the poor if you put them in hovels only for pigs?" Some Greene King employees (working and retired) still live in the brewery cottages. We had a lovely walk around the town. Bury St. Edmund is small but has a healthy level of activity in the streets. I even bought a dress before we headed for the train.

The Great British Beer Festival: culture, food, chemistry, biology. The average pub offers beer, food, social interaction, accidents and arguments. The GBBF claims to be the world's biggest pub. The GBBF succeeds in giving you all the pub offerings on a huge scale. I have a low alcohol tolerance and a distaste for crowds. To avoid drunkenness and have a haven from the mobs, I volunteered to work at the festival. I was on the first aid team for a day and spent my last morning pulling pints. These roles kept my mind and hands busy as well as supplying me with a quiet place to sit during breaks.

De 24uur van het Belgische Speciaal Bier: architecture, culture, travel, food, shopping. Greg and I reached Antwerp by bus. A bus full of Dutchman is an interesting cultural display. We watched the Beer Hunter, subtitled in Dutch, on the bus video screen. Antwerp has more to offer than a beer festival of delicious beverages. We paid 60BF per head to enter a great "Vlooienmarkt" (flea market). Belgian flea markets have much higher quality junk than the Dutch version. Greg looked for glassware. I studied the train cases, jewelry, hats, and furs. With each trip to Antwerp we try a new restaurant so I can compare steamed mussels. Whole walking to our meal I examined the wonderful buildings of the old city. One tip: take the train to Antwerp. The train station is astonishingly ornate, and you won't have to ride home with a bus full of smokers.

In the future before you turn down a beer trip, examine all aspects of it. You may enjoy going along for the ride.

Win a Date With Michael Jackson!



Heard on Wortnet

Michael Jackson is scheduled for a tasting and book signing accompanied by a dinner on Dec ember 11th at Redbones in Somerville The event runs from 6:00-9:00 P.M. and costs $40.00. The tasting consists of 11 beers and a barbeque buffet. Copies of Jackson's latest book might be available at a reduced price, and Mr. Jackson will sign your copy between 8 and 9 P.M.

For more information, call Redbones at 617 628 2200, or see The Real Beer Page at http://www.beerhunter.com/events/1668.html.

Trappist Breweries

Part 6: Schaapskooi

Alan Moen (reprinted without permission, originally published on the Michael Jackson Beerhunter web site)

The Brewery of Schaapskooi (Sheepfold) [Sheep's Pen] is the only Trappist brewery located outside Belgium. It is found in the Southern Netherlands, at the Koningshoeven Monastery, near Tilburg, and has been brewing since 1884. Here the Flemish culture still predominates, regardless of political borders. Yet perhaps because it is something of an "outsider," La Trappe French for Trappist, the name that appears on its beers), is a bit of a maverick as well. In 1993, the brewery was significantly modernized, and now produces four beers that are widely distributed in North America.

La Trappe is the only Trappist brewery to market a Singel (called Enkel), the lighter beer usually reserved for the monks themselves. Tawny gold in color, without the dense head of its other brews, this beer is fruity and malty with some hop flavor and a pleasant, soft finish. Alcohol by volume: 5.5 percent.

The brewery's best known beer is a strong, malty dubbel with a firm finish. It is an excellent brew, bottle-conditioned and clearly a member of the Trappist family. The Dubbel has a brownish amber color; a big, creamy head; and a caramel/molasses nose with rum notes. It is rich without being excessively malty, with well integrated alcohol and a sweet but firm finish. (OG 1066: 5.5 percent ABV)

La Trappe Tripel (8.5 percent ABV) is darker than the Westmalle version, amber-gold with not as dense a head. Itis available in a corked, half-liter stoneware bottle (not as appealing as it seems: a recent sample has the musty "corkiness" of flawed wine). La Trappe Tripel is a rich, hoppy brew with a malty, fruity character and a lingering hoppiness (reportedly Kent Goldings) in the dry, slightly bitter finish.

Not to be outdone by the brothers of Westmalle, La Trappe recently produced a "Quadrupel." Other than a marketing ploy, just what the name means is a bit of a mystery. Four malts? Four stages in the brewing process? Whatever its origin, this is a superb beer. Red-amber in color, it is much richer and more alcoholic, but has a very warm and satisfying finish. (OG 1084-88. 10 percent ABV) This is a beer for a cold winter night if there ever was one. The beer is vintage dated on the label, and improves well in the bottle for about two years, but will keep far beyond that.

Schaapskooi is a highly commercial enterprise. Its packaging is quite modern for a Trappist brewery, with bright colored labels and only the barest hint of a design stamped in the glass.

The beers are available in 11.2-oz. bottles, 750-ml corked bottles for Quadrupel and Tripel, the stoneware crocks for Enkel, Dubbel and Tripel, and a 750-ml stoneware crock for the Tripel. But regardless of how they are sold, the La Trappe beers have a well-deserved popularity.



Singel In The Rain — Recipie for 5 Gallons

Malt

- 7 lb. Pilsener malt (or 6.5 lb. light malt extract)
- 1 lb. Munich malt (10 L) 0.25 lb. crystal malt (60 L)

Hops

- 0.5 oz. Kent Goldings (6.0% alpha)
- 0.5 oz. Hallertau (4.5% alpha)
- 0.5 oz. Saaz (3.0% alpha)

Yeast

- Wyeast #1214 Belgian Ale liquid culture (1 qt. starter)

Water: Soft water

Mash

- 30 minutes at 131 degrees F
- 60 minutes at 152 degrees F
- 10 minutes at 165 degrees F (mash out)

Sparge

- 3.5 gal water at 170 degrees F

Extract Recipe

1. Steep specialty grains in 2 qt. water at 152 degrees F
2. Remove, add extract and proceed as usual.
3. Boil
    - 30 minutes, no hops
    - 30 minutes, Goldings
    - 15 minutes, Hallertau and Saaz

OG: 1054

FG: 1012

Fermentation

- 3 days at 70 degrees F
- 7 days at 65 degrees F (secondary)
- 14 days at 65 degrees F (bottle or keg)

Prime with 0.5 cup corn sugar.

Cider Tour in Franklin County

Fred Sterner & MaryAnne McQuillan

On Nov 7, we took the long drive to the cider tour and talks. This is an interesting tour that has been going on for at least 4 years. The tour is self guided and the talks were in Colrain.

The first stop was at Greenwood Farms in Northfield. We got 10 gallons of cider that included Spitzenburg, Golden Russet and Northern Spy. It was 1.066 so we are fermenting 5 gallons as is and 5 gallons that we kicked up to 1.076 with a little cane sugar. Greenwood farms has a great selection of cider trees - we also picked a few bushels at $5/each.

The next stop was at Pine Hill Orchard in Colrain. They were pressing and it was possible to buy single variety juice. We got some pure Roxberry Russet (1.065) and some Northern Spy (1.050). They also had some Golden Delicious for blending. There regular price is $3/gallon and they may do better for large quantities if you bring a keg or barrel.

The talks started at 1:30 - Charlie Olchowski and Paul Correnty presented "Home Cider Making" and it covered the basics. They said that the natural yeast certainly worked although it is somewhat of a crapshoot. Paul said that he has had good luck with wine, ale, and sweet mead yeast as well as the Correnty yeast from the Wortbank. Fruit additions were mentioned at 1#/gal after the initial fermentation slows. Fruit concentrates are also sometimes used.

Ideal fermenting temperatures seem to be in the 55-65 degree range for primary and somewhat cooler for secondary. One racking after initial fermentation is over (one month) seems to be the norm. Less time than that in the primary will give more of a champagne flavor and less apple flavor. Paul passed around a variety of ciders for tasting - including his great elderberry cider.

Ian Merwin from Cornell gave an excellent talk on cider making in England, France, and Spain. Even Spain makes 4 times as much cider as we do, and England makes 100 million gallons/year. We are at 8 million. Ancient cider apple varieties are found in the Celtic regions of those countries. He said that Spain has 800 varieties of trees - the northwest corner being one of the great areas to visit. He also mentioned the increasing market for some of the fruit brandies. They ferment the mash - not just the juice.

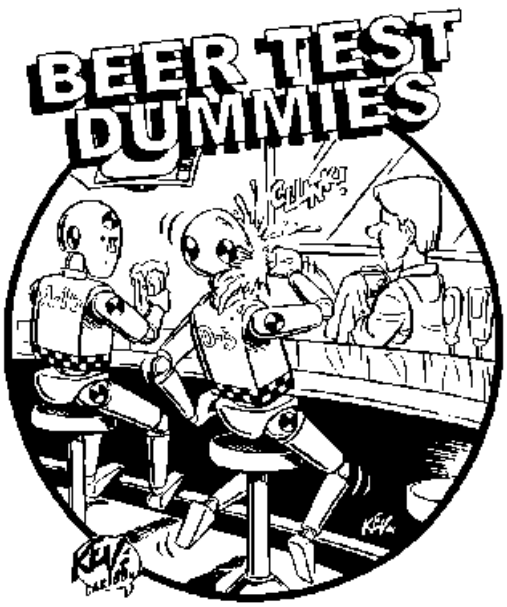
Steve Wood's talk was supposed to be "Everything I know about Cider Apples" but we didn't have the hall rented for all winter. He is a very interesting guy with about 5000 cider trees at the Poverty Lane Orchards & Winery in Lebanon, NH. He is after the ultimate cider apples - and has lots of varieties that most people have not heard of yet. Some of the varieties that he has been planting include Dabinet, Yarlington Mill, and Kingston Black, as well as Spitzenburg and Golden Russet.

We were hosted by the cider maker at West County Winery in Colrain and left for their tasting room. They have several commercial ciders, some blends and a few single variety types including a Golden Russet and a Baldwin. They get 3.5 to 6.5% alcohol with no sugar additions. Other people brought their own cider for tasting so we tried a barrel cider, Spanish style cider from Ian, as well as several others.

We definitely will go again next year - it is a great chance to get some cider and some information

Top Ten Reasons for Going to Montreal!

10. You don't have to learn another language.
9. It's less than 7 hours away.
8. The monetary exchange is fantastic.
7. Mosselen.
6. You can get beers there you can't get here.
5. The city is tourist friendly.
4. You can ride the Metro for 3 days for only $8.00 U.S.
3. There's a great place to eat on every other corner.
2. Le Cheval Blanc
and last of all:
1. The border guards don't search you for Cuban cigars.



WPOTY Decision Reversed

by Sixtoe

Members present at the Oct. 98 meeting may recall a lengthy debate concerning the inclusion of the clone challenge for points toward the WPOTY. At this meeting it was voted not to award points for this competition (to be counted for the WPOTY).

At the Nov. meeting I brought this issue up again for reconsideration. My reason for doing so was that it did not seem reasonable to me that we should have a competition and not have some type of award rating for it.

The clone had always been part of the WPOTY in the past, members had made a clone with the understanding that it would count toward the WPOTY and I thought that the vote taken in Oct. was perhaps a bit to hasty. It was my opinion that this vote might have been fueled by the possibility the the individual who declared the style for the clone might be entering his own competition and a concern about the final say on a beer being the best clone. In the past the clone has always been decided by the preceding years' winner.

After some discussion at the Nov. meeting the issue was reversed and it was voted to continue to award WPOTY points to clone competition winners. An change to the process of deciding who wins the clone was proposed and accepted. The change states that the clone competition winners will be decided by consensus vote and no longer by the preceding years winner.

So as it now sits, the clone challenge is to be awarded points toward the WPOTY. The selection of the best clones will be by consensus of the judges present at the tasting. I hope this clarifies this for all of you.

CLOSE RACE IN THE WPOTY CONTEST

After four events, the 1998-1999 WPOTY competition has turned into a real horse race! The club competitions so far:

- Perfect Pilsner (May)
- Weiss is Nice (Aug)
- Best of the Fest (October)
- Bigfoot Clone (November)

Three competitions remain before this year's WPOTY is finished. They are:

- All Things Scottish (Dec.)
- Hail to the Ale - pale & IPA (Jan.)
- Fuller's ESB Clone (March)

The winner will be announced at the meeting in May and will get their name engraved on the club's WPOTY trophy. The current standings are:

Dave McCartt	5
Dale Kelly	3
Brett Schneider	3
Mike Biblyk	3
Jeff Flood	2
Scott Keohane	2
Dean Goulding	1
Ken Jucks	1
Randy Reed	1

Good luck to you all!

Clone Champ Repeats

by Sixtoe

The Big Foot Clone challenge was held on Nov. 14th at Mighty Mike Biblyk's house in Newton. Present for judging entries were Bob Gorman, Jim Fitz, Jeff Flood, Mike B. and a new wort to be/old brewer and former Pres. of an Ohio brew club Jeff Larson. Ellen Au acted as steward.

Five home-brew entries were matched up with three ringers in a Best of Show style of judging, meaning all eight beers were poured and tasted together. After tasting all of them, we picked Mike up off the floor and decided which ones were least like our calibrator, a "98" Big Foot. While all of the beers sampled were superior, four did not have that Big Foot profile of big malt and hops. The remaining 4 beers were then rated as 1st, 2nd, and so on.

Our 1st place choice went to the "95" Big Foot. The other three were all home-brew. After the scoring was completed it was decided that Mike Biblyk's brew was indeed the most like the "98" Big Foot. Scott Keohane placed second and Randy Reed took 3rd. Other entries were from Jeff Flood and a Mega-brew Big Foot entered by Pete Langlois. Congrats to all and thank you to all for participating.

After the competition was over, it was time to make a decision about next year's clone target. Michael Biblyk graciously stepped aside and let all those present make a group decision: the next clone target will be Fuller's ESB, to be judged in March 1999. Further details and hints on cloning YOUR own version of Fuller's will be printed in the next issue of Brewprint.

Meeting Agenda 04 December 1998

1. Greetings and Salutations
    - Thanks to our Host - Craft Brewer's Guild
    - New Member recognition
    - Brewprint Editor thanks - Stiv Stroud
    - January Editor Needed
    - Holiday Cheer Swap
2. January Meeting
    - John Harvard's Brewhouse - Framingham
    - Sunday 10 January 1999 at 1PM
3. Style of the Month
    - Holiday and Spiced Beers
    - January - Pale Ales and IPAs
4. Upcoming Events
    - All Things Scottish IHSA - 1:PM on the 19 December at Pete Langlois'
    - Pale Ale / IPA IHSA - ?? January at Dale Kelly's
    - Slither Crawl - ?? January
5. Beers A Brewing
    - Fifth Annual BHC - 27 Febrewary 1999 - Ken Jucks
    - 15th Anniversary Party - March 1999 - Sally Bedow
    - Clone Competition - Fuller's ESB - ?? March 1999
6. IHSA Competition Report
    - All Things Scottish - 19 DEC 1998
    - Pale Ales / IPAs - ?? JAN 1999
    - Clone Competition - ?? MAR 1999
    - Current Points Standings
7. Social Committee Update
    - Volunteers for Chairman
    - Slither Crawl in January - Organizer Wanted
8. Yeast God Report
    - Yeast of the Month/Yeast Schedule - Seth Cohen
9. Treasurer Report - Pete Langlois
10. Libeerian Report - Dale Kelly
11. Beeraphernalia Report - Len Lemieux
12. New Business - Any Takers?

Post Meeting Holiday Cheer Swap and Beer Tasting Time

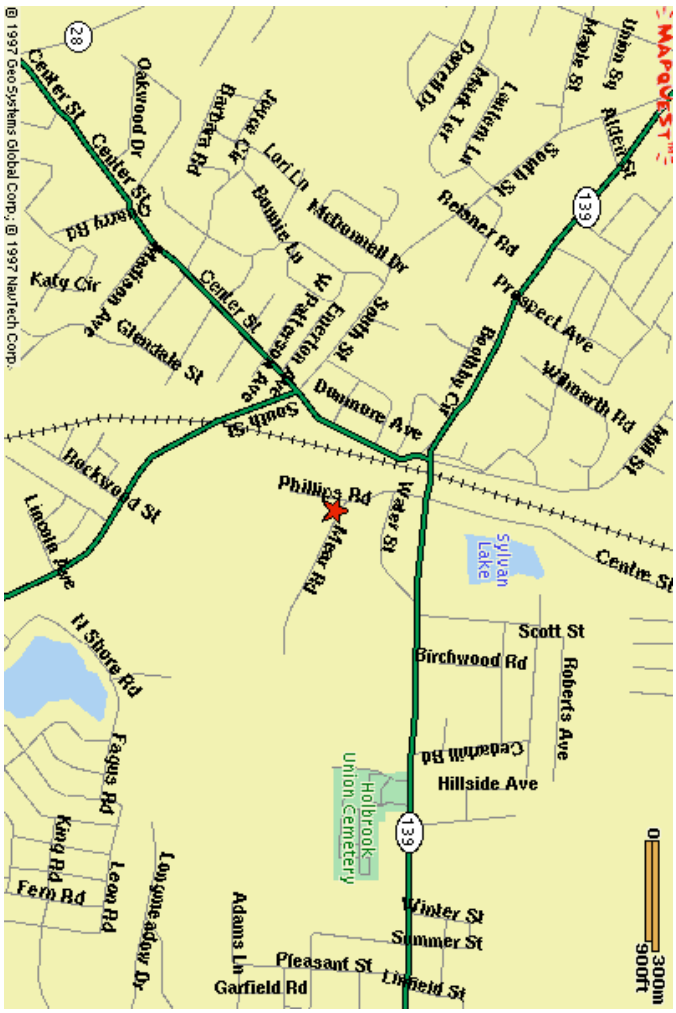
Directions to the Next Meeting Craft Brewers Guild

(formerly International Beverages)

5 Mear Rd
Holbrook Ma 02343
(781) 767-9600

1. Take 128 to 24 South
2. Exit to highway 139 East - Toward Randolph
3. Go into Holbrook.
4. Cross the railroad tracks
5. Turn right after the Regal Auto Clinic building
6. This road bears to the left (read turns) and turns into Mear Road. The third or fourth building has a big DEEJAY on the side (well, it used to. I think that it was gone last year).

That's the place. See you there!



Style of the Month: Holiday and Spiced Beers

MAKE YOUR WINTER WARMER by Ray Daniels (partially reprinted without permission from the All About Beer web site)

Although not an official style, winter and holiday beers have become quite popular with brewers. In the U.S., such beers have been a product of the microbrewery revolution. They have succeeded both because consumers like them and because it gives the breweries a distinctive way to market themselves during the holiday season.

Of course European brewers have been making special beers for the holiday season for hundreds of years. Perhaps the earliest of these was Salvator, the original doppelbock beer. The Franciscan monks who came to the Munich area from Paula, Italy in the 17th century created a strong beer to sustain them during their Advent and Lenten fasts. Not surprisingly, they named it "the Savior," both because of their daily focus on the true meaning of these seasons and because the hearty beer helped them to survive their fasts.

When this beer was made available to the general public in 1780, consumers who were already familiar with strong beers called bocks, dubbed the new beer a "doppelbock" or double bock. Today, Salvator is still produced year-around by the secularized Paulaner brewery, but other breweries in Europe often produce bock for sale during December holidays.

To join the party, Germany's weizen brewers created their own bock beer. This beer retained the wheat-dominated grist and distinctive clovey yeast of their traditional weizens, but it was made to a higher gravity so that it displayed an alcoholic strength that rivaled those of a bock. Today, Weizenbocks are still sometimes brewed as a holiday treat.

Despite these traditions, most of the imported holiday beers that we find today in the U.S. come from Great Britain. Winter and holiday beers have become so popular in the UK in recent years that many beer festivals are organized around this theme. In 1997, for the first time, the British consumer organization CAMRA will hold a formal Winter Ale festival complete with a competition to select the Champion Winter Beer of Britain.

Many of these winter beers are dark with a distinct malt balance that may be supplemented by fruity, woody, roast or chocolate flavors. Some are quite sweet, even cloying and they are often classified as a "strong mild." Other winter beers, typically appearing under the flag of "Winter Warmer" are more like a strong bitter. They are amber in color and nicely balanced with hops. Often these beers convey a woody or nutty malt character that some consider to be the signature flavor of the style.

In the US, holiday beers spiced with everything from cinnamon to cardamom or spiked with the likes of licorice, spruce, ginger or orange peel can be found. Even though the historical precedents for such additions can be traced to the pre-hop era of brewing in Europe, contemporary production of such beers appears limited to the American shores. Such spiced concoctions lend another dimension to the diverse winter beer landscape.

If all this talk about winter brews whets your appetite to brew, here are a few recipes for winter beers that you could whip up on a cold day. Of course these are just suggestions for things that might tickle your fancy during a cold evening. If none of them grab you right now, then think up your own winter beer creation such as a smoked porter or an orange-peel infused stout, a strong Belgian ale or a super-strength IPA. Winter brings a welcome chance to brew and a welcome opportunity to experiment and create. Have fun!

CHOCOLATE RASPBERRY PORTER

by Charlie Graham (First Place Winner, Fruit Beer category, 1998 Boston Homebrew Competition)

There is an endless variety of spiced and flavored ales that can be made and at least half the fun is in experimentation. Here is a great example from one of our own club members!

For 5 Gallons OG 1.062 FG 1.018

Malts: 7.0 lbs Canadian 2-row 2.5 lbs DWC Munich 1.0 lbs Baird Carastan 0.5 lb 70;L English crystal 0.5 lb wheat flakes 10 oz chocolate malt 3 oz roasted barley 1 oz black malt

Hops: 15 gr Galena, 60 min 5 gr Columbus, 60 min 7 gr Northern Brewer, 30 min. 8 gr Tettnang, 30 min. 25 gr East Kent golding, 5 min.

Yeast: 24 oz Anderson Valley Stout starter

Special Ingredients: 50 grams cocoa (added last 35 min) 200 ml raspberry liqueur 1 tsp Irish moss (added last 25 min)

Mash: 124; F, 20 min 152; F, 2 hour 170; F, 15 min - final pH 5.1

Sparge: 4.25 gal @ 170; F, 15 min

Boiled for 90 min. total. Fermented 14 days @ 65; F. Added raspberry liqueur at time of kegging and conditioned at 45; F for 21 days.

Glowing Ember Winter Warmer

Like other winter beers, hops move to the background in the typical winter warmer. Most are based on bitter or pale recipes with an increased gravity and perhaps a bit more color. As always, extract can be substituted for all but a pound or two of the pale ale malt.

For 5 Gallons OG 1.058

Malts:

- 10 lbs Pale Ale Malt
- 0.5 lbs Crystal Malt (20 to 60 deg L)
- 0.5 lbs Amber Malt*
- 0.25 lb Chocolate Malt *

This amber malt can be any lightly toasted malt. Commercial examples include Special Roast, Biscuit, Aromatic or Victory malts. If these are not available, toast a pound of pale malt on a cookie sheet at 350 deg F for 20 to 30 minutes.



Mash at 151 to 153 deg F. No protein rest should be required.

Boil for 90 minutes.

Hops: Add 8 AAUs 60 minutes before the end of the boil, using Fuggle, Goldings or Willamette hops.

For a touch of hop character, use one of these three varieties and add 0.5 oz of hops 10 minutes before the end of the boil.

Ferment using a "woody" or a "minerally" English yeast strain uch as Wyeast London Ale, W1028.

Wort Calendar

1998

December

4 Fri - Wort Processor Club Meeting - Craft Brewer's Guild (formerly International Beverages), Holbrook, MA. Style is Holiday & Spiced Beers. Contact Dave McCartt at dmccartt@bu.edu or 617-625-9061.

05 Sat - New England Fall Regional Homemade Beer Competition, Peoples Pint, Greenfield, MA. Entries due before Dec. 3. For more info contact: Tom Martyn: 802-257-9521 (H) or 802-257-9157 (W) or martyn@together.net

19 Sat - IHSA If It's Not Scottish.....Club Competition. 1PM. A WPOTY event. Pete Langlois' home, Westwood, MA. Further details in this issue.

1999

January

1 Fri - Fifth Annual New Year's Day Small Fuzzy Animal Launch & Beer Tasting - 1 pm, Hatch Shell, the Esplanade, Boston, MA. BYOSFA & BYOB. For more details, contact launchmeister Jeff Flood at 617.282.7396 or sixtoe@worldnet.att.net

10 Sun Wort Processor meeting at John Harvard's, Framingham. Meeting starts at 1PM but arrive early for lunch. Details TBA. Contact Dave McCartt at dmccartt@bu.edu or 617-625-9061.

23 Sat - IHSA Hail to the Pale Ale/IPA competition. A WPOTY event. Dale Kelly's home. Further details TBA.

21-23 Thurs-Sat - 1999 National Winter Ales Festival - Manchester, UK. Runs 11AM - 11PM daily. More info TBA.

February

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.

27 Fri - 5th Annual Boston Homebrew Competition, Boston University (date and location are still tentative). Further details TBA. For more information, contact Ken Jucks: jucks@cfa.harvard.edu or 781.276.7985.

March

13 Sat - South Shore Brew-Off '99 - Chardonnay's, Cranston, RI. For more info contact Randy Reed @ 508-252-3125 or surf to http://members.aol.com/brewclub/ index.htm

?? - Fuller's ESB Clone Contest. A WPOTY event. Further details TBA.

20 Sat - Wort Processor 15th Anniversary Party. Further details TBA. For more information, contact Sally Beddow: keaton@world.std.com

If It's Not Scottish. . .

Stiv



IHSA CLUB COMPETITION TO BE HELD IN WESTWOOD ON DECEMBER 19TH

The Worts will gather to select their best Scottish Ale at Pete Langlois' home in Westwood on Saturday, Dec. 19th at 1 pm. If you have an entry (or entries), please bring two (2) bottles of it to the event or arrange to drop them off beforehand. 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 ciertificates to a local homebrew supply store - so enter early and often!

If you plan on attending, please contact Pete to RSVP so that he can acquire the correct # of standards, cups, scoresheets, etc. You can contact him for more info and directions at 781.461.1722 or via email at pl@world.std.com.

Scottish Ales

The original gravity divisions of these beers are roughly equivalent to those for Mild, Ordinary Bitter, and Best Bitter. However due to their climate, the Scots tend to produce ales that are maltier in flavor and aroma, darker, and more full-bodied. A faint smoky character from the use of small amounts of peat- smoked malt is sometimes present. The beers are often less fully fermented than by brewers elsewhere and the alcohol content can be low in relation to gravity.

Historical research informs us that classic Scotch and Scottish ales require cool fermentation and low attenuation. Other practices that may be used to achieve the desired malt character in these ales include:

Extensive cellaring at cold temperatures. Low hopping rates to produce a malt balance Use of roast barley for color and flavor Caramelization in the copper through use of a long boil Little or no hop flavor or aroma additions The club is recognizing the following categories for this contest:

A. Light 60 OG: 1.030-35

Superficially similar to English mild, though somewhat more full-bodied. Still, a low-gravity, light-bodied ale with low carbonation and low bitterness. Medium to dark brown.

B. Heavy 70 OG:1.035-40

Similar to English Ordinary Bitter, but reflecting the Scottish desire for maltier, fuller-bodied, less bitter ales.

C. Export 80 OG: 1.040-50

Similar to English Best Bitter, but reflecting the Scottish desire for maltier, fuller-bodied, less bitter ales.

Commercial Examples



McEwan's Export, Caledonian 80 Export, Belhaven Scottish Ale.

Buddy Brewing With Joe

Brett Schneider

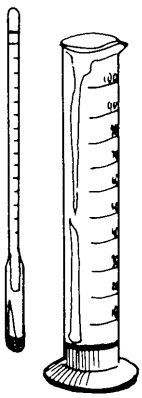
Joe Rolfe is at it again, and this time he has a few worts as his aides and abettors. A group of people have been keeping in touch vie emails, discussing the event and formulating ideas. It is pretty well decided now, but last minute changes at the gathering site are a sure thing.

In his basement, which is somewhere yet undisclosed to the participants, the old brewery has been mostly reassembled. So our group of buddy brewers are the test pilots and labor team for the initial lighting of the flame. Joe wanted a high gravity (bigger than 1.070) wort, and boy do we got one.

The grain bill is 110 lbs Munich light, 55 lbs Munich dark, 20 lbs pils. With 90 gals in the kettle and a net of 65 gals, were talking about 1.080 or so on paper, minimum, based on an assumed efficiency. Pretty cool stuff.

Hops have been kicked around and we'll make the last call during the additions no doubt, but more than likely we'll end up with a doppelbock. At first it was thought there would be no decoction, but the last email from Joe thought we would pull 15 gals into the brew kettle and try one anyhow.

Date is set for Saturday 05 December, and the team is all signed on. At the end of the day the beer will be split and we'll find a $/gal ratio to split the costs. Wish us luck!



BHC 1999 Competition Update #2

by Ken Jucks

I have started to make some progress on the 1999 Boston Homebrew Competition. Dave McCartt suggested to me that the on campus pub at BU was closed on Saturdays and it may be a good site for the competition. Dave and I went and spoke with the manager there and he is game to the idea of hosting us. He is a former homebrewer as well, so he is "with us". He just needs clearance ;from a higher up and we are set. I am reserving the possibility of going back to The Burren if that falls through.

This pub is spacious with nice dark panelling, plenty of tables, good lighting, good parking for Boston, and is very close to beer friendly Kenmore Square!!!

I have settled on a date as well, the 27th of Febrewary. This falls half way between the MCAB finals and the SSBC competition. I hope that everyone can clear their calendars for this day!

Jim Fitzgerald has stepped up to be the entry coordinator this year! This is a huge help to me. All the major roles are filled now. We will need people to help me distribute entry packets to dropoff points, to pick entries up from dropoff points the Sunday before the competition, to help with the entry logging, to help with the setup and breakdown the day of the competition, judging, stewarding..... I will send out calls for this when the time calls for it.

We have also been officially reinvited to be an MCAB Qualifying Event again this year. I do not know yet what the sub-categories are going to be yet but should know soon. I wish this information soon so that I can start with the advertising ASAP. I plan on getting packets distributed in mid-December, both mailings and in shops, and plan the usual internet announcements about that time as well.

Grab a Brew for the Holidays

by S. Claus



The DecemBEER Wort meeting is the official start of the holiday season. As is traditional, the season will be kicked off with the Worts' annual 'Holiday Grab-Bag."

To participate, club members and guests are asked to bring a single bottle of their finest homebrew (or rare commercial beer that they've hunted far and wide for) to the meeting. Please label the bottle with your name and the beer style, then giftwrap it (the fancier the better!). Each contributor will select a gift goodie bottle at the end of the business meeting.

The Holiday Grab-bag has been a lot of fun in the past as we get to sample and savor each other's brewing efforts. Hoppy Holidays!

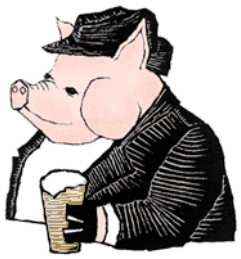
The Irish Pig

Anonymous—Thanks to Will Fields for the submission!

'Twas an evening in November,
As I very well remember,
I was strolling down the street in drunken pride,
But my knees were all aflutter,
So I landed in the gutter,
And a pig came up a lay down by my side.

Yes, I lay there in the gutter
Thinking thoughts I could not utter,
When a colleen passing by did softly say,
"You can tell a man that boozes
By the company he chooses."

At that the pig got up and walked away!



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), $12.00 per year (associate membership), and $30.00 for family members. Electronic memberships are also available at a $5 discount. Sample and back issues are $2.00 each.



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FIRST CLASS MAIL
