Brewprint

The Newsletter of The Boston Wort Processors
Volume XII Number 1 January, 1999

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4th Annual Spam and Beer Tasting

Leave it to the Wort Processors to prove that what starts off as a zany idea can have the staying power to become an obsession for many. So it was when the Worts celebrated the 4th annual Spam and Beer tasting at Michael Biblyk's home in November.

The plethora of processed pig parts presented was precisely what was called for to match the brazen bounty of bottled beers brought. Food offerings spanned the cultural specturm, and included recipes of Italian, Greek, Acadian, Irish, Indian, African, Chinese, and American heritige. A finely seasoned spam pizza, featuring a crisp crust and melange of cheeses was of great interest to many, as was a Moroccan Vegetable Stew (With Spam) Casserole. Spam Stuffed Grape Leaves and Spicey Spambay Puffs provided a light appetizer to counter the weighty Spamburger Helper. A soup course of Spambolite Spam Gumbo was seasoned in the traditional Cajan manner as was the Spamolia (Spam Jambolia). A Shepherd's Spam Pie rounded out the food offerings. As you can tell, salt shakers were optional with this fine buffet.



For beers, the spectrum ranged from domestic homebrew to commercial offerings from the US, Canada, Europe, and the UK.

From the United States were Omegang Dubbel, Mendicino Redtail Ale, Tremont Ale, Sam Adams Boston Lager, Anhor Christmas Ale 92, Devil Mountain 5 Malt Ale, Downtown Brewing

(Vermont) Boston Burton IPA, Mendicino Black Hawk Stout, and Campus Ale.

From Europe and the UK came Paulaner Premium Pilsner, Paulaner Marzen, Paulaner Original Munich, Hacker Pschor Original Munich, Boddingtons Pub Ale (draftflo can), Linedman's Cuvee Rene' 94, Brugse Tripel, Kulminator Eisbock.

And from Canada , Unibrew Trois Pistoles and Blonde D'achouffe (Cheval Blanc).

The event wrapped up shortly after midnight, and the revelers made their ways home.



HOW SPAM GOT ITS NAME,

WHAT WERE THE ORIGINAL INGREDIENTS IN SPAM, AND WHAT DO SPAM AND THANKSGIVING HAVE IN COMMON?

by Michael Biblyk (dedicated to Pete Langlois)

I hope that you all had a great Thanksgiving. Being a direct decendent of William Brewster, the rabble rouser, organizer, and religious leader of the Pilgrims (and also a brewer), I always enjoy sharing the Thanksgiving story of WHY the Pilgrims landed where they did....."We could not now take time for further search or consideration, our victuals being much spent, especially our beere"...(*Mayflower log* - Bradford)

But this year I came across an article called *The Truth about Thanksgiving* which debunks many myths about the first Thanksgiving. The following excerpt will be added to my traditional Thanksgiving table stories as I hope it will yours. Enjoy!

The Big Lie: Turkey

The American wild turkey is a wily, elusive prey, and the only way the ill-equipped Pilgrims were likely to have gotten a turkey dinner was if one of the birds had thrown itself into the fire. As for the Indians, they were too respectful of the turkey to

think of it as food. So the principal meat at the first Thanksgiving was, in fact, not turkey, but "spam" - a kind of meat pie made from a native marsupial, the spamster, now extinct. Spam was a fixture on Thanksgiving tables until the Civil War, when the scarcity of spam ppowing to rationing forced President Lincoln to make a deal with Colonel Harlan Butterball, who had bred a domestic turkey that would feed a whole platoon. It became a tradition while spam became Spam and was relegated to Sunday supper.

(excerpt printed without permission of William Garry, Bon Appetit, Nov. 1998)

Meeting Agenda 10 January 1999

1. Greetings and Salutations

   Thanks to our Hosts - John Harvard's Framingham: Tim Morse and Brian Sanford
   New Member recognition
   Brewprint Editor thanks - Laura Conrad
   Febrewary Editor Needed

2. Upcoming Meetings

   Febrewary 05 - Yeast God's Holy Sanctuary
   March 05 - Atlantic Coast Brewing / Tremont

3. Style of the Month

   Pale Ales and IPAs
   Febrewary - ??

4. Upcoming Events

   Pale Ale / IPA IHSA - 16 January at Dale Kelly's
   Slither Crawl - 23 January
   BHC - 27 Febrewary

5. Beers A Brewing

   Fifteenth Anniversary Party - March 1999 - Sally Bedow
   Clone Competition - Fuller's ESB - ?13? March 1999

6. IHSA Competition Report

   All Things Scottish - 19 DEC 1998
   Pale Ales / IPAs - 23 JAN 1999
   Clone Competition - ?13? MAR 1999
   Points Standing Update

7. Social Committee Update

8. Yeast God Report

   Yeast of the Month - Seth Cohen
   Yeast Schedule - ??

9. Treasurer Report - Pete Langlois

10. Libeerian Report - Dale Kelly

11. Beeraphernalia Report - Len Lemieux

12. Anniversary Jackets

13. New Business - Any Takers?

14. Post Meeting Beer Tasting Time

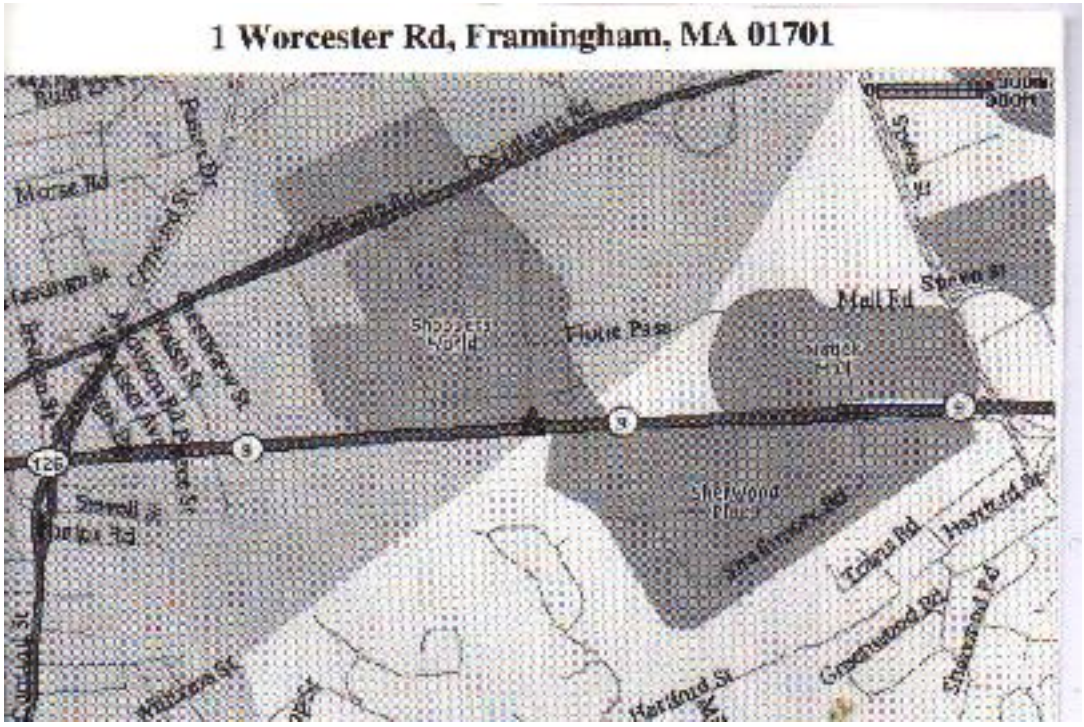
Directions to John Harvard's Brewpub in Framingham.

By some means get onto the Mass Pike.

Leave the Mass Pike at Exit 13 - Natick/RT 30. Stay to the Right after the toll and follow RT 30 West. Between the 2nd and 3rd stop lights (about 1/2 mile) you will see John Harvard's on your LEFT.

Turn Left entering the mall area and then figure out the parking / which entrance to use.

The meeting starts at 1 pm!



Calendar

Janbrewary 1999

10 Sun - Wort Processor Club Meeting - John Harvard's Brewhouse, Framingham. Meeting starts at 1PM but arrive early for lunch. Further details TBA. Style is pale ales & IPA's. Contact Dave McCartt at `dmccartt@bu.edu` or 617-625-9061.

16 Sat - IHSA Pale Ale/IPA Competition - Dale Kelly's home, Dorchester, MA. 1 pm. RSVP requested. A WPOTY event. For more information and to get directions, call Dale at 617-265-9295.

20 Wed - South Shore Brew Club Meeting, 7:30 pm, Bob Collins' Barn, Mansfield. The "Bring Your Best" Competition and "New Products in Home Brewing" is the topic. More information can be found at `http://members.aol.com/brewclub` or call Randy Reed at 508-549-6935.

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

23 Sat - Annual Lounge Lizard Slither, downtown Boston, MA. Tuxes and deb dresses recommended. For more details, contact slithermeister Jeff Flood @ 617.282.7396 or `sixtoe@worldnet.att.net`

23 Sat - 11th Annual Southern New England Regional Homebrew Competition (SNERHC), Weston, CT. A 1999 NEHBOTY event. If you would like to enter beers or judge at the event contact Gregg Glaser at `gregg@yankeebrew.com`

30 Sat – 2nd Annual Eastern Conn. Competition, Willamantic Brewing/ Main St. Cafe, 67 Main St. Willamantic, Conn Info. Paul T. Zocco (860) 742-7879

Febrewary

5 Fri - Wort Processor Club Meeting - Yeast God Sanctuary (Saccharomyces Suply Company), 190 Vanderbilt Avenue, Westwood, MA 02062 (781) 769-7888. Style TBA. For more information, contact Dave McCartt at `dmccartt@bu.edu` or 617-625-9061.

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 Sat - 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

5 Fri - Wort Processor Club Meeting - Atlantic Coast Brewery (aka Tremont), Charlestown, MA. Style TBA. For more information, contact Dave McCartt at `dmccartt@bu.edu` or 617-625-9061.

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

13 Sat - Fuller's ESB Clone Contest. A WPOTY event. Starts at 1pm at Brett's house in Framingham. RSVP by Wed 10 March, please. For directions surf to `http://www.wort.org/Directions/brett.html` .

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

December Meeting Minutes

David Parr, Secretary

New Prez Brett Schneider brought the meeting to order at about 8:30 p.m. Brett thanked Eric and Robin Ottaway (President of the CBG and his brother) for hosting the meeting. The Style of the Month, holiday and spiced beers, were well represented and generously shared.

The Worts welcomed prospective new member Jeff Larsen (former president of a Columbus, Ohio brew club and recent participant in the Big Foot Clone competition), as well as several other guests, friends of Jeff and Dale.

Brett thanked Greg Kushmerek for producing the December Brewprint, a rip-snorting issue and the only one ever actually produced in Holland.

Seth, again unable to attend the meeting, happily had made arrangements to provide an excellent assortment of popular yeasts: Andecks, Pilsner Urquell, Whitbread and Fuller's. Thank you, Seth!

On the competition front, Dale Kelly will host the Pale Ale/IPA competition on (as things turned out due to tentative Slither plans) January 16th and anyone interested in participating should contact him. Ken Jucks, the returning Boston Homebrew Competition coordinator, said he and Dave McCartt were still working on securing a site. Finally, the club Clone competition (Fuller's ESB) will be held in March at Brett's house.

On the social calendar, Citizen Flood is organizing the Slither Crawl on January 23, 1999. Sally Beddow, the Chair for the club's fifteenth anniversary celebration, said the party was likely to take place on March 20, 1999 and that she was still working on the details.

Brett updated the club on WYPOTY year-to-date point totals. Dave McCartt is entering the home stretch with a two-point edge. Brett and Jeff led a discussion about how the decision to continue to award WYPOTY points for the clone competition came about. There was discussion about how the ISHA awards should be made, with a decision that the ISHA coordinators (Steve and Lee) should figure it out.

New Treasurer Pete Langlois was unable to attend, so Bruiser Brett put out the call to deadbeats for overdue dues. Libeerian Dale Kelly also put out the call for all outstanding books, periodicals and other library materials so he can update the club's card catalogue, with a view to posting it on WortNet. Beeraphernalia Guy Len Lemieux had various choice shirts, glassware and knick-knacks for sale at the meeting.

On to new business: Brett literally "Badgered" members about whether to pursue an order for embroidered varsity-style jackets in honor of the 15th club anniversary. Two possibilities were modeled. A jacket sales rep will attend the January meeting. A proposed motto for the 15th: "Fifteen years and still fermenting."

After the business meeting, many Worts participated in the annual Holiday Cheer Swap. Eric Ottaway next discussed the business of the Craft Brewers Guild and, with brother Robin, conducted a Q and A and a tour.

My Dinner with MJ

By David Parr

Michael Jackson is about two and a half hours into his talk. Some of Redbones' management are pacing behind us, looking at their watches, wondering when Underbones will be available to the big Friday night crowd upstairs waiting for tables. MJ has discussed by now eleven of the twelve beers we are sampling, addressing each beer in terms of its history, the brewer's process, the origin of its name and usually injecting several personal or historical anecdotes or jokes; frequently, he pursues some tangent-water quality, beer and civilization, the German impulse to dominate their neighbors-that seems somehow germane. Now, he begins to do so again, saying, "I hate to digress, but . . ." when a woman near the bar shouts, "Please digress!" She spoke for many of us who attended the Michael Jackson dinner at Redbones on December 11.

He is introduced by Jeff Broadman of Redbones. It takes a few minutes for me to get used to his unexpressive monotone and his Yorkshire accent. He talks about his appearance on the Conan show two nights before. No, he didn't take offense at the show for trying to paint him as a drunk, pompous beer snob because he knew what to expect. He says he is glad for the exposure and the chance to reach a few of the alleged millions of Conan viewers with his message that there is a great, big world of beer out there beyond Miller Lite.

There is an excellent assortment of beers to discuss. The twelve beers we sampled (8 - 10 oz. each) were, in order: New Glarus Red, Hanssens Oude Gueze, Orval, Duvel, Chimay Grande Reserve, Allagash Double [sic], Ommegang, N'Ice Chouffe, Paulaner Salvator, J.W. Lee's Harvest Ale, Brooklyn Monster, and Brooklyn Black Chocolate Stout-most of the beers other than the Belgians and Belgian-styles were on tap.

MJ is openly a big fan of Trappist and Abbey-style beers, and says Americans think of him as a Belgian beer booster. In the UK and Europe, however, he is perceived as a booster of American beers; fifteen years ago, he had written that ales were virtually dead in the US, whereas now we have the greatest available selection of beer and more breweries than anywhere.

Jackson's serious message of the evening was that homebrewers and all of us who love good beer must support the industry and promote the drinking of good beer among our friends and acquaintances, who may be stuck on domestic premium beers.

MY FAVORITE TWELVE BEERS (to start the millennium with)

by Sixtoe

With what I hope will be a continuing article for brewprint I have asked some of the Presidents (present and past) to submit to me their favorite 12 beers that their would like to take with them into the new millennium.

Starting with our new Pres. Brett Schneinder and working backwards to the original Wort Pres. each month an article of the favorite 12 will appear in Brewprint. Here are Pres. Schneider's favorite 12, submitted in no particular order.

1. Duvel - My definition of a Belgian beer, and something to savor.
2. Samiclaus - Rare, but obtainable, and once a year for the celebration of 06 December.
3. Anything Eisbock - If you seek, you shall find, and Christmas Eve will be a delight.
4. Anchor Old Foghorn - A nice small tasty barley wine for cold nights.
5. Sam Adams Boston Lager - The best beer they make, and nice for any social occasion.
6. Budvar - I've had this on the riverbank in Prague, and I will do so again.
7. Schneiderweiss - Just because we share something in common.

8. New Glarus Belgian Red - I need something Lisa will enjoy with me, and this is it.
9. Anchor Steam - I really like this beer a lot.
10. Brooklyn Chocolate Stout - My kind of dark beer, and I have Michael Jackson to thank.
11. Bateman's XXXB - Cask conditioned and my NERAX favorite
12. Pabst Blue Ribbon - As a kid this was my beer, so I'll keep it around for mowing the lawn.

GET READY TO SLITHER

by SixToe

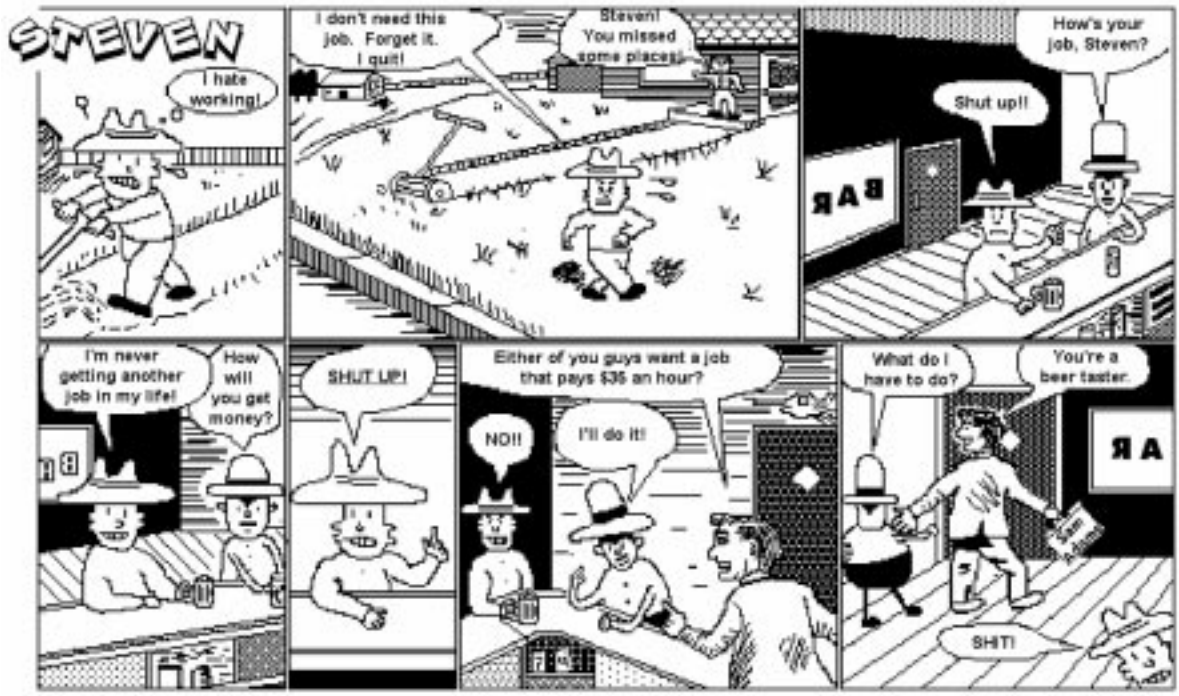
The date is set - January 23th, 99. The attire recommended - Tux and Deb dress.(Sports coats and Fab dresses are good alternatives). The location - the Boston Waterfront. ARE YOU READY TO SLITHER!!!

Then come on down. Give that someone special in your life a reason to get dressed up to the 6's and 9's, give yourself a reason to turn the underwear inside out, get off that old fart duff of yours, and find out what some of Boston's finest nightlife locals have to offer.

I am organizing a tour of 4 or 5 of the finer hotels and dinner spots near the waterfront. Details will be available at the Jan. meeting.

Come join us. If you are interested or are planning to attend, get in touch with me via e-mail at sixtoe@worldnet.com or call at 617-282-7396. Please let me know by the 18th.

Citizen Jeff



BREWING A FULLERS ESB CLONE

by Steve Stroud

The next Wort Clone competition will be held in March 1999 and a worthy target has been chosen: Fullers Extra Special Bitter. This is a terrific beer in every sense of the word and certainly one of the best two or three British beers regularly available in the US.

It is interesting to note, however, that although this beer is universally highly regarded there is relatively little in print detailing how it is brewed. Michael Jackson gives it 4 stars in his *Pocket Guide*, but only describes Fullers ESB as being "muscular and stylish" and a "beautifully balanced ale, with a fresh hoppiness being countered by honeyish fruitiness." He gives the beer even shorter shrift in *Beer Companion*. Other than noting that the beer has an OG of 1054 with 5.5% alc/vol he merely mentions that all of the Fullers beers possess a house character - "a soft texture at the front of the mouth; strong maltiness; and a honey-flower character from the house yeast" and that the ESB is dry-hopped resulting in "a powerful combination of the characteristics displayed by its smaller brother brews." Jackson's newest book *Ultimate Beer* adds nothing new.

A search on the Web does not turn up much additional information. Without giving any brewing specifics, beer critic David Brockington writes "[Fullers ESB] features a delightful hoppy (Kentish) bouquet, with nuanced malt tones highlighted by crystal notes. In the flavor, the malt clearly opens things up, with a floral hoppiness and fruity esters dominating the middle. A slightly assertive hop bitterness finishes off the beer. In my mind, the definitive ESB, and certainly worth seeking out when in England (the closer to London, the better)."

Fullers web site gives us the first slight glimpse of the ingredients actually used in brewing ESB: "First brewed in 1971, ESB is unrivaled in terms of its flavour and balance, and was described in the 1997 *CAMRA Good Beer Guide* as follows: 'a strong aromatic beer of great character...immediate full bodied maltiness gives way to a rich hoppiness in the finish'. Or as a previous edition put it, "extra special in every sense!' It is brewed from Pale Ale and Crystal malts, and from Target, Challenger, Northdown and Goldings hops."

The most information about brewing comes from British beer writer Roger Protz. His book *The Real Ale Almanac* notes the following:

> Fullers ESB - OG 1054, 5.5% alc/vol. Ingredients are: Alexis pale malt (90color (this is equivalent to 16 SRM), Challenger, Goldings, Northdown, and Target whole and pellet hops; dry-hopped. 35 units of bitterness. Tasting notes: Nose - Explosion of malt, hops, and Cooper's marmalade. Palate - Enormous attack of malt and fruit with hop underpinning; profound finish with strong Goldings character and hints of orange, lemon, gooseberry, and some tannin.

Protz goes even further in the recently released *Brew Your own British Real Ale*, co-written with Graham Wheeler. In this book the following recipe is presented:

Fullers ESB (for 5 gallons)

- 8.9 lb Maris Otter malt
- 4.8 oz crystal malt
- 11.2 oz flaked maize
- 0.9 oz black malt
- 0.5 oz Target hops (11.2%) - 90 min
- 0.8 oz Challenger hops (7.7%) - 90 min
- 0.6 oz Golding hops (5.3%) - 15 min
- 0.3 oz Irish moss - 15 min.
- Fullers yeast

Mash grains at 151°F for 90 min. Sparge and boil for 90 minutes, adding hops and Irish moss as indicated. Pitch yeast and ferment between 64 and 72 °F.

OG 1054 (based on 80% extract efficiency)
5.6% ABV
IBU 35
Color 16 SRM

This recipe may serve as your best starting point for a clone recipe. Using the correct yeast is important, so if you didn't get some Fullers from Seth at the last meeting, the Wyeast 1968 (London ESB) is reportedly the equivalent strain. Good luck cloning and see you at the taste-off in March!



Style of the Month: Ales

There are two primary classifications for beer under which all styles fall. Ale is one and lager is the other. Ales are typically made with what is know as top fermenting yeasts. These yeasts float to the top of the of the beer during fermentation. Ale yeasts work at warmer temperatures than lager yeasts. The fermentation process is shorter for an ale than for a lager. Due to the shorter and warmer fermentations, ales tend to have a fresher aroma and palate, with a unique fruitiness and/or yeastiness to them. Since lagers were only invented in the last 200 years, all beers brewed previous to this event were ales. However, since the introduction of lagers many traditional ale styles have lost their popularity or have even disappeared altogether. This does not mean that ales do not compare to lagers; to the contrary. Ales include some of the most widely revered beers in the world. The introduction of lagers coincided with vast changes in the world including the industrial revolution, refrigeration, the fall of the British Empire, Prohibition in the United States, the establishment of lagers as the style of choice for the worlds largest breweries and more. All of these factors influenced the emergence of Lagers as the predominant style and the disappearance of local beer loyalties. Be that as it may, the last 20 years have seen a resurgence of appreciation for the classic Ale styles. In fact, most of the new microbrewed beer brands now being produced in the United States are ales. Will ales regain their position as the world most popular classification of beer by volume sold? Not likely as long as Bud is the king of beers, but only time will tell.

There are very many other variables that affect and distinguish one beer from another. The style definitions below touch on some of these variables.

Pale Ale

Includes English Pale Ales, American Pale Ales, and Belgian Pale Ales, which are described below.

English Pale Ale

This style was originated by producers in Burton in the 1800's. High levels of calcium found in Burton's water compliment this style well by enabling a more efficient extraction of bitter resins from the hops. Non-Burton producers add "Burton salts" to their water to replicate this desirable trait. Burton yeasts are unusually fine, remaining in suspension for a thorough fermentation.

Taste and aroma are very similar to the bottled equivalent of an English Bitter. Hoppiness is not generally as pronounced as with Bitters. The term 'pale' was originally intended to distinguish beers of this type from the black London Porter. Classic English Pale Ales are not pale but rather are golden to copper colored and display English variety hop character. High hop bitterness, flavor and aroma should be evident. They are well attenuated. Dry hopping is common. This medium bodied pale ale has low to medium maltiness. Low caramel is allowable. Fruity ester flavors and aromas are moderate to strong. Chill haze is allowable at cold temperatures. Diacetyl (butterscotch character) should be

at low levels or not perceived.

Classic Producers Bass, Burton, Royal Oak, Worthington White Shield, Whitebread Pale Ale, Samuel Smith, Marston's Pedigree Bitter

Award Winning American Beers Pike Place Pale Ale, El Toro Oro, (El Toro Brewing), Pullman Pale Ale (Riverside Brewing), Holy Cow Pale Ale (Casino Cafe & Brewery), Burning River Ale (Great Lakes Brewing), Doggie Style Ale (Flying Dog Brewpub), Pyramid Pale Ale (Hart Brewing), Gray Whale Ale (Pacific Coast Brewing)

Original Gravity 1.044 - 1.056 (11-14 °Plato)
Apparent Extract/Final Gravity 1.008 - 1.016 (2 - 4 °Plato) Alcohol by weight (volume) 3.5 - 4.4% (4.5 - 5.5%)
Bitterness (IBU) 20 - 40 Color SRM (EBC): 4 - 12 (10 - 25 EBC)

American Pale Ale

American Pale Ales range from golden to lights copper colored. The style is characterized by American variety hops used to produce high hop bitterness, flavor and aroma. Dry hopping is appropriate. These beers are slightly less malty than their British counterparts. American Pale Ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity-ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. Chill haze is allowable at cold temperatures.

Award Winning Beers Mirror Pond Pale Ale (Deschutes Brewing), Sierra Nevada Pale Ale, Hopland Red Tail Ale, Alaskan Pale Ale, Pier Pale Ale (Huntington Beach Brewing), Post Road Pale Ale (Old Marlborough Co.), McTarnihan's Ale (Portland Brewing Company)

Original Gravity 1.044 - 1.056 (11 - 14 °Plato)
Apparent Extract/Final Gravity 1.008 - 1.016 (2 - 4 °Plato)
Alcohol by weight (volume) 3.4 - 4.3% (4.5 - 5.5%)
Bitterness (IBU) 20 - 40 Color SRM (EBC): 4 - 11 (10 - 25 EBC)

Belgian Pale Ale/ Belgian Ale

Belgian Ales are similar to British Pale Ales but are more spicy and aromatic both in malt and yeast character. They are often labeled as *speciales belges* as ale is not a term commonly employed in Belgium. Belgian-style Pale Ales are characterized by low, but noticeable, hop bitterness, flavor and aroma. Light to medium body and low malt aroma are typical. They are golden to deep amber in color. Noble hop types are commonly used. Low to medium fruity esters are evident in aroma and flavor. Low caramel or toasted malt flavor is acceptable. Diacetyl should not be perceived. Chill haze is allowable at cold temperatures.

Classic Producers De Koninick (De Koninick, Belgium)

Original Gravity 1.044- 1.054 (11 - 13.5 °Plato)
Apparent Extract/Final Gravity 1.008 - 1.014 (2 - 3.5 °Plato)
Alcohol by weight (volume) 3.2 - 5.0% (4.0 - 6.0%)
Bitterness (IBU) (20 - 30)
Color SRM (EBC) 3.5 - 12 (8 - 30 EBC)

IPA-India Pale Ale

This historic style evolved when British brewers were making beer for export to India. The style is marked by very high hop bitterness and high alcohol content. The high gravity of this beer allowed it to mature during the voyage. The intense hops helped preserve the beer. A high hopping rate and the use of water with a high mineral content results in a crisp, dry beer. This golden to deep copper colored ale has a full flavor (in addition to the hop bitterness). India Pale Ales possess medium maltiness and body. Fruity-ester flavors and aromas are moderate to very strong. Chill haze is allowable at cold temperatures.

Classic Producers Ballantine's Old India Pale Ale, Young's Special London Ale

Award Winning American Beers Catamount Christmas Ale, Sierra Nevada Celebration Ale, Anchor Liberty Ale, Grant's India Pale Ale, Pike Place Brewery East India Pale Ale, Vail Pale Ale & Solstice Ale (HubCap Brewery & Kitchen), Sierra Nevada Celebration Ale, Renegade Red (High Country Brewing), Punjabi Pale Ale (Coopersmith's Pub), Banty Rooster Pale Ale (Seabright Brewery), The Commodore Perry Pale Ale (Great Lakes Brewing), IPA (Breckenridge Brewing), Blue Heron (Mendicino Brewing), IPA (Rubicon Brewing)

Original Gravity 1.05 - 1.070 (12.5 - 17.5 °Plato)
Apparent Extract/Final Gravity 1.012 - 1.018 (3 - 4.5 °Plato)
Alcohol by weight (volume): 4 - 6% (5 - 7.5%)
Bitterness (IBU) 40 - 60 Color SRM (EBC): 8 - 18 (16-35 EBC)

Upcoming Ale Competitions

Worts will have two chances in the near future to display their skills in brewing Pale Ales.

ISAHA Pale Ale/IPA Competition will take place at Dale Kelly's home, in Dorchester, MA at 1 pm on Saturday, January 16. For more information and to get directions, call Dale at 617-265-9295.

Fuller's ESB Clone Competition will take place at Pres. Brett Schneider's home in Framingham on Saturday, March 13. RSVP by Wed 10 March, please. For directions surf to `http://www.wort.org/Directions/brett.html`.

Please let Dale and Brett know in advance if you are either submitting an entry or coming to judge.

Both these events will count towards the Wort Processor of the Year (WPOTY) award.

Hiiya from Bruno



We'ze don't take kindly to doze of you who duzzn't pays up, see. So's if you is on da list, pays up now, see. Or we'll drop ya's from the list and break out da brass nuckles, see.

Send yer check (or cash is even better) to:

```
Pete Langlois
312 High Street
Westwood, MA 02090
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Please make sure to include your accurate address, phone number, and e-mail address with your renewal. No salesman will call, and nobody will release this information without your consent.

If your label on this issue says "last issue" then we do not have a record of your payment for 1999.

The Boston Wort Processors is a society dedicated to furthering the art of homebrewing and to the enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for one year for a full membership, $12.00 for an associate membership, and $30.00 for a family membership. Electronic memberships are also available at a $5 discount. Sample and back issues are $2.00 each.

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

CLUB OFFICERS:

President:	Brett Schneider
Vice Pres. & Club Contact:	Dave McCartt
Secretary:	David Parr
Treasurer:	Pete Langlois
Libeerian:	Dale Kelly
Newsletter Editor:	Laura Conrad (this month)
Next Month's Editor	??? (maybe YOU?)
This month's guest publisher:	Brett Schneider

Contributors & Authors (Thanks!): Steve Stroud, Dave Parr, Pete Langlois, Jeff Flood, Brett Schneider, Mike Biblyk, Jim Fitzgerald

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FROM:
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Worts Celebrate Pale Ales

FIRST CLASS MAIL

