Brewprint

The Newsletter of the Boston Wort Processors

Volume XII, Number 7 *July 1999*

LOTS TO DO IN JULY!

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Worts enjoy another great picnic at Ron and Jeanne Vavruska's
Write-up in the Augrist Brewprint!!



LET'S TOAST TO BREWER PATRIOTS ON INDEPENDENCE DAY

BOSTON, June 18 /PRNewswire/ -- There's no doubt that young patriots like George Washington, Thomas Jefferson and Samuel Adams had all the qualities common to greatness. These men stood up for their beliefs; they led by example; their energy and passion ignited the American Revolution.

They shared one other talent: they all brewed their own beer.

It's a little known beery bit of history: patriots and statesmen like Jefferson, Washington, Adams, as well as James Madison, John Winthrop, Anthony Morris, William Penn, Matthew Vassar, and James Monroe, were enthusiastic brewers, both amateur and professional. In early America, brewing was seen as a noble profession, and nearly every landowner had his own recipe for ale.

Samuel Adams began his career as a brewer at a young age, while he was a student at Harvard in 1736. Drinking beer at Harvard was forbidden, so young Samuel, a resourceful rebel even then, brewed beer secretly in his chambers. Later, of course, Samuel Adams would lead the American Revolution, instigate the Boston Tea Party, and become Governor of Massachusetts.

In Virginia, Thomas Jefferson was known for his excellent wheat beers, brewed from grain grown at Mount Vernon. Jefferson and James Madison, who would become our fourth President, brewed "100 gallons of ale in the fall & 100 gallons in the spring, taking 8 gallons only from the bushel of wheat. The public brewers take 15, which makes their liquor meagre and often vapid."

Like most large farmers, George Washington, too, brewed his own beer. But he thirsted for a certain Mr. Hare's fine porter. In 1798, after a Fourth of July procession, Washington wrote, "I beg you will send me a gross of Mr. Hare's best bottled Porter if the price is not much enhanced by the copious draughts you took of it at the last Procession."

Brewing in America by these influential men, who would go on to sign the Declaration of Independence and govern the early United States, was one of the first signs of rebellion against Mother England.

Beer ingredients were still being brought from England in the 1700s, but increasingly more barley and hops were grown by local farmers. As members of influential families took up malting and brewing, the making of beer became a whole new industry, and cities grew around the breweries that bloomed on the early American landscape. Fresh, robust ales became the national drink.

This July 4th, let's raise a glass to our brewing forefathers who gave us our country. Let's toast to the art of brewing, the enjoyment of good beer, and the power of independent thinking.

NOTE: Thanks to "Real Beer and Good Eats" by Bruce Aidells and Denis Kelly, for its excellent history of beer and brewing in early America.

JUNE MEETING MINUTES

By David Parr - Wort Secretary

Christy Croteau and Pete Langlois kindly opened their Westwood home to the Worts for our June 4th meeting. Some of us had the opportunity to tour their lovely old farmhouse and to meet their famous talkin' birds, Groucho and Harpo, prior to the meeting.

It was a pleasant summer evening and the first outdoor Wort meeting of the year. Prez Brett Schneider called the meeting to order at poolside at about 8:20 PM. New member Tony Macaig was warmly welcomed. On behalf of the club, Brett thanked our hosts, and Steve Stroud and your Scribe for editing and publishing the June *Brewprint*. Brett said an editor was still needed for the July *Brewprint*, and a discussion ensued about how to get more members involved in the production of our newsletter, including posting a Windows-formatted template and perhaps having a tutorial by an experienced editor. Future meetings will be on July 9th, for which a site is needed [thanks, Laura Conrad, for volunteering your Cambridge pad] and at Jeff Flood and Ellen Au's Dorchester estate on August 6th.

The Style of the Month was Dortmunder Exports and Pilseners, and a number of homebrewed and commercial examples of these styles spoke for themselves. Next month's styles will be Kolsch and Altbier. A number of Worts declared that they were brewing or intended to brew these German ale styles, and Brett noted that a site for the July IHSA German ale competition was still needed. On the subject of IHSA, Lee Menegoni said that he, Steve and Brett had proposed on Wortnet to collapse related styles (for example, to include wheat beers in a German ale competition and to group all Belgian categories together) for future club competitions in order to promote greater participation. After a brief discussion, the proposal was endorsed by the attending members. Lee said that, unless he received critical feedback on the proposal soon, the proposal would be implemented.

In other beer matters, Ken Jucks distributed leftovers from the club's Bock is Best competition, which we immediately drank. I distributed prize ribbons and some other awards (a winter hat for Ken, a T-shirt for Brett) to Wort-winners from the Northwoods Homebrew Competition whom were unable to attend the festival and awards ceremony. (New Wort Tony Macaig's Traditional Bock won Best of Show.)

Geoff Larsen said he wanted to organize an outdoor decoction demonstration at some point in the Fall and was looking for ideas on what to brew, which generated some lively discussion. Other upcoming beer and cultural events noted were the local Irish Festival, to be held next weekend, and the annual Northampton festival, which someone thought was sometime soon.

On the social front, Jeff said he was planning a dry run of the Pub Crawl next Saturday and welcomes all comers. Because there were no new outstanding area beer bars, Jeff decided to stick mostly with favorites from prior years but might change the itinerary somewhat.

Seth Cohen favored us with a Yeast God report. He brought Alt yeasts for the July S.O.M. brewing and also other odds and ends from prior meetings as well as some out-of-date but perfectly healthy commercial returns. He said he would appreciate more feedback from Worts on our experience with his yeasts, and perhaps some samples. We talked about possibly developing a site on which to post yeast comments.

Treasurer Pete Langlois said the club had about $2,200 in the treasury. He said he wanted to explore "cooperative marketing" opportunities for the Worts—that is, getting free promotional publicity for the club and maybe getting free stuff or sponsorship from beer publications and other beer organizations. Geoff suggested possibly having some sort of homebrew demonstration booth at beer festivals to generate interest in the Worts. Libeerian Steve Biggins, in his report, announced an oddly related development, which is that the club had received a donation of a one-year subscription to *All About Beer*. Beeraphernalia Guy Len Lemieux said the heating element order, which had been discussed at the last meeting and on Wortnet, was off due to some snafu with the vendor, but he was peddling various other wampum and knickknacks.

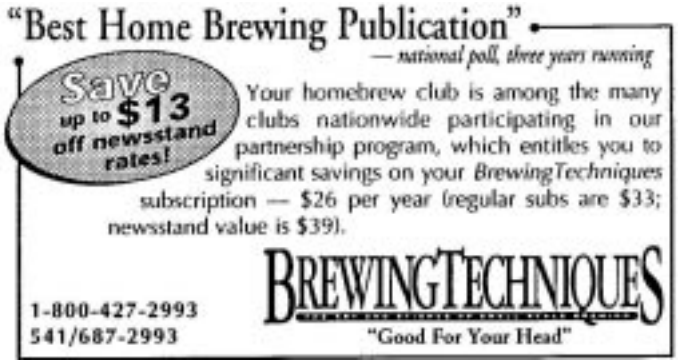
New Business? You bet! Brett brought paper copies of the new *Brewprint* index for issues dating to January 1995. Laura and Steve were interesting in completing the electronic archiving of past issues of *Brewprint* and would especially appreciate former editors coughing up original electronic versions because scanning would be difficult. Regarding a Wortnet discussion about possibly moving the club's post office box, Brett

reported that Steve really doesn't mind continuing to check the mail at the MIT post office box for the foreseeable future. Thanks, Steve.

As he had previously announced, Brett confirmed that, for personal reasons, he was resigning as President immediately following the meeting. Vice President Dave McCartt agreed to serve as President for the time being but, as he had also previously announced, he would be moving out of the Boston area by the end of July and would have to resign at that time. In accordance with the by-laws as they relate to filling vacancies, the club officers appointed Dave as President and the appointment was approved by a voice vote of members attending the meeting. We tried to identify new officer candidates among members who were enthusiastic about the club and about homebrewing and who were prepared to make the required commitment. Jeff said that people considering the President and Vice President positions should not feel pressured or obliged to serve again after the November officer elections. (Jeff had done so himself after filling out Greg Kushmerek's term as President and reported that it was too long!) After much arm-twisting, and consuming about 17 beers, Ken Jucks said he would consider taking over as President after Dave McCartt's anticipated resignation. Dave and Jeff said they would make contact with possible Vice President candidates and coordinate with the club officers so that the issue would be resolved before the next meeting, subject to the members' confirmatory vote.

Several Worts toasted Brett, thanked him on behalf of all the members for the great job he has done and wished him the best of luck in the future. Jeff led us in a rousing "For He's a Jolly Good Fellow." And that concluded the formal part of the meeting, which adjourned at about 9:40 PM.

There being no further business, Brett adjourned the meeting at 9:15 PM. Worts stayed to share beer and company, and eventually many of us retired to Redbones.



AGENDA FOR JULY MEETING

1. Greetings and Salutations
   * Thanks to our Host - Laura Conrad
   * New Member recognition
   * Brewprint Editor thanks - Tim Holland
   * August Editor - Ken Jucks
2. Upcoming Meetings
   * 06 August - Jeff & Ellen's Immediate Past Presidential Estate in Dorchester
3. Style of the Month
   * July - Kolsch & Alt Biers
   * August - Wheat Beers
4. Upcoming Events
   * 21 August - 11th Annual Wort Processor Pubcrawl
5. IHSA Competition Report
   * IHSA Competitions Update - Steve and Lee ?
6. Social Committee Update - Sally Bedow
7. Yeast God Report
   * Yeast of the Month - Seth Cohen
8. Treasurer Report - Pete Langlois
9. Libeerian Report - Steve Biggins
10. Beeraphernalia Report - Len Lemieux
11. New Business - Anyone
    * Voice Vote for New Officers

Post Meeting Beer Toasting to Our New Officers!

DIRECTIONS TO JULY CLUB MEETING

Laura Conrad
233 Broadway
Cambridge, MA 02139
lconrad@world.std.com
(617) 661-8097

Broadway runs from Harvard Square to Kendall Square. My house is about a mile from Harvard and half a mile from Kendall. The nearest cross street is Windsor St. My building is an 8-unit condo, with each unit having its own door, and each door well-marked with a different address. Some of our neighbors think of it as the pink building.

BY T: Take the red line to Kendall or Central; the distance is about equal.

From Kendall, find Broadway and walk until you get to 233, which will be the last house in the block after the Sunoco Station on your right.

From Central, the safest is to take Prospect St. to Broadway (Store 24 is on the corner). Right on Broadway. Windsor St. is the second light.

You can also take the #1 (Mass Ave.) bus. Getting off at Windsor St. (In front of the Campus Pizza) is the closest, but I don't recommend walking down Windsor St. alone late at night. When I take the bus either late or in bad weather I get off at MIT, and walk through the MIT buildings as far as possible.

BY CAR:

From North or South: 93 or the expressway to Storrow Drive to the Kendall Square exit. Cross the river on the Longfellow Bridge, get on to Broadway at Kendall Square. (It used to be a right fork; it is now the closest thing to straight you can go.) 233 is on the right in the block after the Sunoco Station.

From Southwest: Mass Pike to the Alston tolls. Cross the river; stay on River St. until Central Square. Continue as straight as possible; you will now be on Prospect St. Broadway is the second light; there is a Store 24 on the corner. Turn right on Broadway. My house is in the block after the second light.

From Northwest: Route 2 to Concord Ave (the second rotary after the Fresh Pond shopping center. Concord Ave. to Harvard Square. Go under Harvard via the short tunnel, and take the right fork coming out of the tunnel. This is Broadway. My house is just over a mile from here, on the left.

PARKING:

They have recently made Broadway resident only parking. They are not enforcing this outside of business hours. If you are worried, there is a commercially zoned area a block towards Kendall Square with parking meters which aren't in force in the evening. In any case, do not use the parking lot across the street at 238 Broadway; people have been towed from there.

CLUB CALENDAR
compiled by Steve Stroud

JULY

9 Fri Wort Processor Club Meeting - L. Conrad's home, Cambridge, MA. 8 PM. Style of the month is Kolsch/Alt. For more information, contact Laura Conrad at lconrad@world.std.com or (617) 661-8097.

21 Wed South Shore Brew Club Meeting, 7:30 PM. Location: Eaglebrook Saloon, Norfolk, MA. German Wheat Beer Competition, Review of Results of the Annual Steering Committee Meeting. For more info, contact Randy Reed @ 508.252.3125 or surf to http://members.aol.com/brewclub

AUGRIST

1 Sun IHSA Kolsch/Alt/German Weizen Contest. A WPOTY event. Home of Ken Jucks in Bedford, MA. @ 1:00 PM. Contact Ken at 617-276-7985 for details or post mail to Wortnet. More details available at July meeting

3 - 7 Great British Beer Festival, Olympia London, U.K. Web Site: http://www.users.globalnet.co.uk/~beerfest/index.html

6 Fri Wort Processor Club Meeting - Jeff & Ellen's Immediate Past Presidential Estate, Dorchester, MA. Style of the month is Wheat beers. For more information, contact Laura Conrad at lconrad@world.std.com or (617) 661-8097.

14 Sat Beer & Sweat All-Keg Homebrew Competition. Howard Johnson Hotel, Springdale, OH. For more info contact Organizer Robert Pinkerton at robertp@cinti.net or surf to http://www.hbd.org/bloat.

21 Sat 11th Annual Wort Processor Pubcrawl. Itinerary TBA, but if you have suggestions please contact Jeff Flood, this year's crawlmaster.

27-29 BURP's Mashout 1999, Popenoe Mountain, MD. Campout, cookout, and homebrew fun. Everyone is invited to 'Come on down y'all.' [Hey I don't write it, I just post it] For more info, surf to http://www.burp.org/Mashout99/ Advance registration is definitely advised.

SEPTEMBEER

11 Sat Topsfield Fair Homebrew Competition. Entries due by 9/3. Other details TBA.

25 Sat Puddleduck Homebrew Competition - Portsmouth, NH. Contact Dave Hammel at <davidhamel@aol.com> for more info.

25 Sat MALT homebrew Competition - Somewhere in Maine, exact location and other details TBA. A NEHBOTY event.

OCTOBEER

16 Sat Great Northeast Homebrewers Competition (GNEHC), Trinity Brewing, Providence, RI. Complete info (forms, rules, categories, etc.) will be available this summer. For more info, contact Gregg Glaser, 203-834-0800 or gregg@yankeebrew.com

NOVEMBEER

6 Sat 5th Annual Franklin County Apple & Cider Day. Franklin County, MA. For more details surf to http://www.ciderday.org or contact Terry and Judith Maloney, West County Cider, PO Box 29, Colrain, MA 01340. e-mail: westcounty@ibm.net or call 413-624-3481

UPCOMING STYLES OF THE MONTH!!

1999-2000 WPOTY/ISHA Competition –So Far…

July	SOM:	Kolsch / Alt/German Ales
	IHSA	German Ales (Alt, Kolsch, Weizen)
Aug	SOM:	Wheat beers
	IHSA	-----
September	SOM	Cider & Mead
	IHSA	-----
October	SOM:	Maerzen / Vienna
	IHSA	Best O' da Fest (Octoberfest and Vienna)
November	SOM:	Belgian Ales
	IHSA:	Belgian Ales are Best
December	SOM:	Holiday beers
	IHSA:	-----

Y2K

January	SOM:	Pale ales / IPAs
	IHSA	Hail to the Pale Ale / IPA
February	SOM:	TBD
	IHSA:	-----
March	SOM:	TBD
	IHSA:	SA Dopplebock Clone

Current WPOTY Standings

Brett Schneider	**3**
Scott Keohane	**1**



UPCOMING GERMAN ALE IHSA COMPETITION

By Steve Stroud

The next Wort IHSA competition will be held on at the home of Ken Jucks on **Sunday August 1, 1999**. Please contact Ken for directions at 781-276-7985. The event will likely start at 1:00PM as is customary but will be up to Ken when all is said and done. We will need judge and steward support and it appears that we will have a good turnout of entries for this IHSA. So, please contact Ken to coordinate entry dropoff and other details or post email to Wortnet. In order to increase the number of entries from club members, the allowable styles for this competition has been expanded to include most German ales, including weizenbiers. Specifically, the following beer styles will be judged:

A. KOLSCH

A pale-colored German ale and an appellation of the Koln area. Lightly fruity in the nose with a soft palate and a delicate dryness in the finish from German hops. Brewed at ale temperatures then cold-conditioned for several weeks. Light to medium gold and well attenuated with a correspondingly light body. OG ~ 1.044 - 1.048, IBU's ~20 - 30.

B. ALTBIER

1) Dusseldorfer A copper to dark brown German ale, superficially similar to a British pale ale. Distinctiveness derived from the use of German malts, hops, and yeasts and a period of cold conditioning, yielding a cleaner palate, less fruitiness, less yeastiness, and less acidity than a classic British ale. The classic brewpub versions of altbier are coppery brown, very clear, squeaky clean, and are assertively bitter in the flavor with very little aroma in the nose, hop or otherwise. They also tend to have a grainy, even harsh or astringent malt flavor. OG ~ 1.044 - 1.055, IBU's ~40 - 60.

2) Northern German. Similar in appearance but lighter in character and less bitter than Dusseldorf altbiers, though bitterness is still in the medium range. Most alts produced outside of Dusseldorf are of this style. OG ~ 1.044 - 1.055, IBU's ~25 - 40.

C. GERMAN WHEAT BEER

1)Bavarian Weizen. A traditional wheat-based ale from Southern Germany known for its 'clove-like' aroma and flavor produced by unique yeast strains. A high percentage of wheat malt is employed, typically 50% or more. These are light, refreshing summertime beers with low hopping

rates. Fruity banana aromas and flavors are often found as well. The Hefeweizen version includes suspended yeast. Light straw to amber; light body. OG ~ 1.045 - 1.055, IBU's ~8 – 15

2) Bavarian Dunkelweizen Dark version of Bavarian Weizen in which some darker malt has been used. Slightly fuller, more robust flavor with notes of roastiness. Light amber to light brown. Often less clovey than the Weizen style; other parameters are similar. OG ~ 1.045 - 1.055, IBU's ~10 – 15

3) Berliner Weisse. A sharply sour wheat beer produced from the predominant use of a lactobacillus culture in its fermentation. Wheat content is usually less than 50%. Very low hopping rate, low in alcohol, light body and very pale. Often served with raspberry or woodruff syrup to counter some of the sourness. OG ~ 1.028 - 1.032, IBU's ~3 – 12

4) Weizenbock. Strong Bavarian-style wheat beer that marries the normal characteristics of Weizens with the rich malty flavor of darker malts and a higher alcohol level, yielding a greater intensity of flavor, a fuller body, and a somewhat darker color than found in normal Weizenbiers. OG ~ 1.066 - 1.080, IBU's ~10 – 20.

If you plan on entering, please contact our host in advance so they know how many entries to expect. Remember that two bottles (of any type - glass, plastic, or whatever) are required for each entry - kegs are also allowed! In addition, there is a limit of two entries per person; these entries may be the same or different styles.

The top three winners at the competition will earn WPOTY points and will be given both award certificates and gift certificates to a local homebrew supply store. So please enter early and often!

NEW CLUB OFFICERS ON THE HORIZON!

Acting Prez, Dave McCartt

I'm happy to announce the appointment of two outstanding Worts to fill the positions of President and Vice President. Ken Jucks has agreed to assume the role of club Prez and will be ably assisted by Laura Conrad as the club VP. We all owe them a big thank you! It's my understanding that the club's bylaws state we need to hold a voice-majority vote to make these appointments official. At the conclusion of July's meeting we will conduct these votes. Thanks alot Ken and Laura!

⇒P2K⇐
The Penultimate Pig Roast of the Millennium

Worts are cordially invited to attend w/BFD!
Happens on July 10th – mark your calendars!

The July Brew Free or Die meeting will take place in Raymond, NH, rain or shine, at the lakeside property of John and Yvonne Laurence. The meeting date coincides with the annual pig roast sponsored by The Raymond Leisure Society (Dan H, J+Y, and other friends). Such a deal! Now, you'll see from the invitation included here that the pig roast will cost $8, which will get you some pig, fixins, paper and plastic ware, and hopefully most everything else you'll need. I know there'll be club members who might not want to participate in the pig roast, so here's what's been worked out. If you'd just like to attend the BFD meeting, from 3 to about 6 PM, and not participate in the pig roast, just tell the person collecting the donations. If you do want to attend the pig roast, and you bring any decent quantity of homebrew to share (say, 3 gallons or more), you and a guest can be admitted for no charge. There will be, in addition to the goodies described in the invitation, at least a half-barrel of Cider Jack and an as-yet undetermined commercial beer. There's a nice beach and a float for swimming, a ramp if you'd like to bring a boat, and lots of space for tents if you'd like to stay the night.

WHEN: July 10, 1999, starting at 3:00 PM
WHERE: Governors Lake, at the lakeside property of John and Yvonne Laurence
WHAT TO BRING: A beach, lawn or lounge chair (picnic tables are available); Your swimsuit if you'd like to swim or sun; Something to drink if not drinking beer or cider (provided); Food will be provided, but you may bring a side dish or dessert if you like

Directions: Your hosts are John and Yvonne Laurence at 37 Norrie Drive, Raymond, NH. Raymond is on NH Route 101 halfway between routes I-93 (Manchester) and I-95 (Hampton).

Travel east on Route 101 from I-93 or west on Route 101 from I-95 to Exit 5 (Routes 102/107/156). Take a right at the end of the off-ramp and go about 1/2 mile to a T-intersection at the Irving gas station. Turn left onto Route 107N/Route 27W and travel about 1 mile to the second right onto Harriman Hill Road. Take the first left onto Quinlan Farm Road, then the second left onto Norrie Drive. The road surface turns dirt; park on the dirt road and follow the gravel driveway into the pine grove.

If lost, call John's home phone at 895-0453.

⇒MINI HOMEBREW FESTIVAL – JULY 10th!⇐

My name is Joe Wygal, a member of NERAX, and a home brewer. Our house in Somerville has two quasi-pubs, one of which is a British-style ale house complete with taps, beer engines, etc. Our plans are to have a mini home brew festival on Saturday July 10th starting at 4:00pm and no admission after midnight. Local home brewers are invited to come and are encouraged, despite the short notice, to bring any home brew they might have. We have facilities for cornelius kegs, mini-kegs (1.3 gallons), bottles, etc. If you are interested in coming and perhaps bringing some of your brew, please contact us at Helena@Prodigy.net or (617)623-3654 and let us know quantity and in what form (cornelius keg, bottles, etc).

TRAVELOGUE

THE 1999 BREW FREE OR DIE DRINK CANADA DRY BUS TRIP

by Scott Baker



This year's bus trip started out with the bus making a wrong turn as Scott and Mary Blais and their faithful beer dog Spot passed the bus on Interstate 93 Friday evening. Scott called Joe Brulotte on the cell phone to say "Hey, you missed your turn!" Little did we know this was only to be the first wrong turn.

We made a short pit stop in Lebanon at the **Seven Barrel Brewery** to pick up Josh Landis and Carol and Andy Hall of the *Twin State Brewers* (not to mention some growlers). Four homebrew clubs were now represented on the bus (including the *Boston Wort Processors* and the *Seacoast Homebrewers*). After an uneventful border crossing, we arrived at the Hôtel Intercontinental in Montreal.

On Saturday, we boarded the bus and headed to the **Société des Alcools** store. We didn't quite drink them dry, but we did put a sizeable dent in their beer selection. The clerks didn't seem too happy, but the manager was running around getting boxes for everyone with a huge smile on his face.

After SAQ, we headed over to **Groupe Brasseurs RJ** for a tour and tasting. Brasseurs RJ is the product of the recent merger between **Les Brasseurs GMT, Le Cheval Blanc**, and **Les Brasseurs de l'Anse**. The equipment from all three breweries has been consolidated at this location. Brewers *Andre Lafreniere* and *Robert Mellatte* gave a really first class tour, and we tasted a good part of their lineup of over 15 different brews.

The rest of the afternoon and evening was open to individual exploration. Tami and I chose to attend the **Second Annual Quebec Microbrewers Festival**, conveniently located adjacent to the hotel. This was by far the best brewer's festival I've ever attended.

Since we were guests of the hotel the admission price was two for one, just C$10. This bought us ten tickets and a tasting glass each. It cost one ticket per beer, and five tickets for food. (There was a food table, with each food item was prepared with beer by the hotel's head chef.)

Unlike many beer festivals I've attended, the lines were very short (I think the longest I had to wait was two minutes). The people pouring the beer were quite knowledgeable, and in many cases the brewers were present to answer questions. People were just standing around talking to each other. There was a jazz band playing, but the music was in the background (not so

loud that you couldn't talk to the person standing next to you). They even had a water table to facilitate rinsing your glass out!

On Sunday we departed the Hôtel Intercontinental for Chambly. After the bus driver missed our exit, we circled back around and finally made it to the **Unibroue** brewery. Head brewer *Gino Vantieghem* was unable to conduct the tour, but did give a brief talk prior to our tour. As was the case last year, we were again required to wear hairnets inside the brewery.





Unibroue has expanded since our visit last year, adding on an entire wing to the brewery. One noticeable addition is a pasteurization machine, used for their *U* pilsner. Our tour guides asked us to refrain from taking pictures inside the brewery, but I did get permission to take pictures of palettes of beer inside the 80° hotroom. We weren't allowed inside the refrigerated warehouse (which is much larger than the hotroom) this year.

After the brewery tour, we again boarded the bus for the short trip to **Fourquet Fourchette**, the Unibroue restaurant. The four-course meal was fantastic, as was the sampling of six Unibroue beers. All the beer was served in the appropriate glassware (except for the samples, which were in small plastic cups). Jim Snow even found a bottle of Orval to enjoy with his dinner. Even the sinks in the bathroom had a tap handle instead of a regular faucet! Before departing, the group (instigated by Jeff "Sixtoe" Flood) sang happy birthday to Dan Hall.

Although we were able to purchase gift packs of beer at Fourquet Fourchette, we had to go to a nearby supermarket to buy six packs and such. Although Unibroue had sent extra beer to the supermarket just for us, we still put a huge dent in their selection. Again the cashiers didn't seem very happy, but the manager was thrilled. When I went back in to hasten the stragglers along, there were clerks scrambling to restock the empty shelves in our wake. The store manager was so happy that he came out to the bus and gave us a gross of frogs (I'll never understand the French).

We boarded the bus to head back for the states, but soon found ourselves headed toward Montreal once again. It took about an hour to get headed in the right direction again, and by the time this was done we were intimately familiar with the section of highway after the Unibroue exit.

Although the bottom half of the bus was now loaded with beer, we passed through customs uneventfully. We made one more stop at the Seven Barrel Brewery, then managed to get back to Nashua without making any more wrong turns. It was a very enjoyable trip.



Bus Trip Theme: "Drink Canada Dry" – think BFD & BWP did their best!

Quote of the Month
BEER IS PROOF THAT GOD LOVES US AND WANTS US TO BE HAPPY -- Benjamin Franklin

ROBOTMAN by Jim Meddick



STYLE OF THE MONTH CLOSE-UP

Snip from past Wortnet posting on Duseldorfer Altbiers…..

Al Korzonas is hot on Dusseldorfer altbiers and has written them up a lot in HBD. Here is an excerpt from a recent posting of his, you will see that it answers your question pretty closely:

The main malt in a Duesseldorfer Altbier is traditionally Munich malt. If I did decoction mashing, I would use 100% dark Munich malt... about 8.5 pounds for 5 gallons. Secondly, the bittering is much higher in a Duesseldorfer Altbier. I used 3 ounces of Spalt (the traditional hop for this style) all for the entire 90-minute boil. No flavor or aroma hops... the high hop rate will cause some flavour and even a touch of aroma to spill over from the bittering addition. Since I infusion mash, I use around 8 pounds of dark Munich and 1/2 to 3/4 pound of Aromatic or Melanoidinmalt. Last time I believe I just did a single step infusion at 155F. Just to make the picture complete, I ferment at around 60F with a big starter of Wyeast #1338 European Ale and I got 78% apparent attenuation in about two weeks (using oxygen for oxygenation) for a beer that was hauntingly similar to Zum Uerige. I'm sure you are all are tired of my zealous rantings about DuesseldorferAltbier, but once you visit Duesseldorf, you will see why I'm so passionate about this great style and why I always comment when Someone suggests a Pils-based Alt with roasted malts for color.

Altbier uber alles!



Parting Words of Wisdom:

"FRIENDS DON'T LET FRIENDS DRINK BUD……"

Editors Note: My second BP under my belt! I'. Slowly picking up some Microsucks Word skills so this issue shows some improvement (I hope). Lots to do in July – make note! No 12 for Y2K in this issue – maybe next month? Thanks to all who contributed to this months issue!



Cheers to All! Tim

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The Boston Wort Processors is a society dedicated to furthering the art of homebrewing and to the responsible enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for on year for a full membership. Electronic memberships are also available at a $5.00 discount. Sample and back issues are $2.00 each.

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

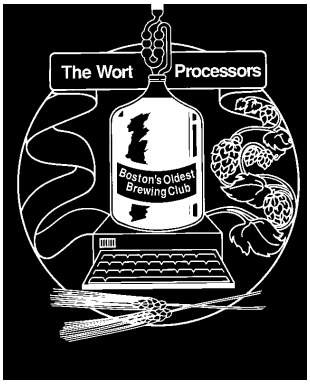
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