# Brewprint

*The Newsletter of the Boston Wort Processors*

Volume XIII, Number 2

## IHSA Porter / Stout Competition In Arlington On March 18th

*By John Doherty (Some material "lifted" from S. Stroud)*

The March IHSA Porter / Stout competition will be held on Saturday March 18th at 1:00PM. The location is John Doherty's apartment, 7 Temple Street Arlington, MA. All beers in categories 15 & 16 will be accepted for the competition. The competition is open to all Worts in good standing. Up to two entries per person are allowed, and please submit two bottles per entry. Entries will be accepted starting at the March Monthly Meeting. Entries will also be accepted up to the day of the competition, but prior notice of such entries would be appreciated. Remember that this is both a WPOTY and an IHSA competition; first, second and third places will each be awarded points towards the coveted Wort Processor of the Year award (and engraved trophy!) as well as gift certificates to a local homebrew supply store. Enter early and often! If you plan on competing and/or attending, please contact John at (781) 648-6288 or **jdoherty@cabot-corp.com** so the right number of standards, cups, score sheets, etc. will be on hand.

The following BJCP categories/subcategories will be judged at this competition:

- 15. PORTER
  - 15A. Robust Porter
  - 15B. Brown Porter
- 16. STOUT
  - 16A. Dry Stout
  - 16B. Sweet Stout
  - 16C. Oatmeal Stout
  - 16D. Foreign Extra Stout

Full descriptions of these styles can be found at
http://www.mv.com/ipusers/slack/bjcp/style-index.html

## Decline in Drinking Among Americans Leveling Out

*Seen on the Net*

NEW YORK, Jan 07 (Reuters Health) -- Although alcohol consumption declined steadily in the 1980s, that trend leveled off in the 1990s, a report suggests.

``An overall decline in current drinking, drinking frequency, and heavy drinking frequency in the United States over the 10-year period is evident,'' write Dr. Thomas K. Greenfield of the Alcohol Research Group in Berkeley, California, and colleagues from the University of California, Berkeley.

The researchers studied data from the 1984, 1990, and 1995 National Alcohol Surveys, in which almost 10,000 adults were asked about their drinking behavior. They found ``virtually no changes occurred between 1990 and 1995,'' according to a report in the January issue of the American Journal of Public Health.

Heavy drinking was more likely to include beer or wine than spirits, and decreased overall from 1984 to 1990. Men were more likely than women to be current drinkers, weekly drinkers, and heavy drinkers, and younger people more likely to drink than older people. Fewer blacks and Hispanics than whites totally abstained from drinking, the investigators found.

The authors note that drinking is always in a state of balance, as commercial interests promote it and social policy and public morality limits it. Greenfield and colleagues note that ``the suggestion that the overall decline is flattening and may be ending should not go unnoticed by the public health community.'' SOURCE: American Journal of Public Health 2000;90:47-52

# Minutes of the January Meeting

The January meeting was held on Friday, January 7 at the Atlantic Coast Brewing Company in Charlestown. Most of the members waited in the parking lot or in their cars (it was Cold!) for the somewhat delayed arrival of our hosts.

The meeting was called to order shortly after 8:30 pm by President Laura, who thanked our hosts, Christine and Jeff of the ACBC for the use of their facility. Thanks to Tony Maciag for editing the December Brewprint, and to Geoff Larsen for publishing same. Christie Croteau will be publishing the February Brewprint. At this time, we do not have a volunteer editor. Laura announced that the February style of the month will be stout and called for a volunteer style editor. Bill Slack was nominated in absentia. Lee Menegoni, representing Steve Stroud, asked for feedback from club members in terms of content and styles of beer for the ISIS competitions. Geoff recommended that they put something together and will have it ready to discuss at the next meeting. Visitors to the January meeting included homebrewer since 1992, Jenny Gutbezahl (JennyG), and Buck Shaw's friend Philip Soule from Manhattan Beach, California.

Our next meeting will be hosted by the Concord Junction Brewery on February 4. While we have nothing firm yet for the March or April club meetings, Prez Laura explained that once the weather is nice, we have lots of places we can do it.

Upcoming events include the 4th Annual Lounge Lizard Slither. Pete Langlois described the event as a pub crawl through some of the nicest places in Boston. The evening will start at 6pm Saturday the 22nd of January, and will include locales such as Top of the Hub, Oak Bar, Radison 57, Boston Harbor Hotel and the Swiss Hotel. It's a chance to play dress-up, and all are welcome. Geoff reminded the group that the IHSA Hail to the Ale Competition is 1 pm Sunday January 16th at his place in Cambridge. Styles are bitters, pale ales and IPAs. On street parking should be available. RSVP to Geoff if you plan to attend. Shekhar Nimkar reminded the crowd of the Sam Adams tasting arranged to help those of us brewing the May double bock clone for this year. The tasting is at 6pm on Thursday the 13th at the brewery. Fresh double bock will be on tap and Sam's people will talk about the style.

Tim Holland gave a progress report on the Boston Homebrew Competition on February 19th. The web site (www.wort.org/bhc.html) has been updated and the big effort now is getting the mailings out. The only outstanding issue is completion of the drop off information. Nine locations are secured in Massachusetts, 2 in New Hampshire and 4 in Rhode Island. He is also putting together entry packets. He asked for feedback on information that members may want to see added to the web site, and reminded folks that hes still looking for help collecting prizes and give-aways for the competition. The Entry Extravaganza is being organized by Ken Jucks. Volunteers are needed for a variety of activities. Ken mentioned that the Southern Connecticut Competition was in 2 weeks, and offered to deliver any entries the Worts might have.

Upcoming IHSA competitions: Lee Menegoni explained that these competitions determine the WPOTY award. Two competitions are outstanding for this years WPOTY: the Pale Ale competition this month (Geoff's on 1/16), and Stout in February - the final competition for this year. Next year's first event will be the Clone Competition in May. Five more events are to be scheduled. E-mail Lee or Steve on any preferences you may have for competition styles. Lee described the current competition calendar beginning with the Sam Adams double bock clone in May, wheat beers (wit, weizenbock, American, etc.) in July, ciders/cyser/mead in September, and November is open. Ken asked that anyone wanting to judge or to make a mead for the competition let him know.

**Bruno speaks**. Treasurer Bruno Langlois announced that he had just deposited $350 in dues and that our current balance topped $1650. However, this would be greatly enhanced if the 20-some-odd members who have not yet paid their dues would ante up. Bruno is considering several strong-arm tactics invasive e-mail, irritating post cards, and maybe even a telethon. A suggestion was made to send SAEs as a reminder, and Tony suggested a competition for the wort who can get the most people to pay up. The data is in Excel spreadsheet format for those interested.

Libeerian, Yeast God, Social Committee Officer and Beeraphernalia Officer were not present and the agenda moved on to Beers ABrewing and those brought to share. JennyG invited folks to taste and comment on her barleywine, brewed March 99. Lee brought a Fullers Clone ESB, brewed with Fullers yeast, and Laura brought a pale ale, which she described as being closer to a Fullers Clone.

Style of the Month. Geoff gave a brief and eloquent review of pale ales, bitters and IPAs explaining that theyre all similar - fruity but not estery, and noticeably bitter without necessarily being hoppy (unless youre an American variety of course). Bitters are classified now into 2 basic categories ordinary and strong. EPAs and APAs are distinguished primarily by their use of English versus American hops. Geoff warned that unless youre brewing a bitter, dont overdo the Crystal hops. He recommends roughly 8 ounces of Crystal for 8 pounds of grain. For dry hopping, he recommended a hop bag dropped into the keg, emphasizing the importance of using the freshest hops you can find. On the subject of hops, Pete thanked the Atlantic Coast brewers for their contribution to the use of hops in commercial brewing in the Boston area. At approximately 9:00 the meeting adjourned.

## 2000 Boston Homebrew Competition Update




*by Tim Holland - 2000 BHC Organizer*

As (hopefully!) all Worts already know the 6th Anual Boston Homebrew Competition will be held on Febrewary 19th @ the Northeast Brewing Company in Allston, MA. This is a repeat venue from last year and we are looking forward to a great event! The competition is again a Qualifying Event for the Masters Championship of Amateur Brewing III as well as being the second of five competitions in the New England Homebrewer of the Year series. Links to websites for both of these events can be found on the wort BHC website.

I have mailed hardcopy entry packets to all dropoff points as well as many homebrew shops and BOP's is the US. We also have some visibility in newspapers and radio! I have also sent softcopy entry forms to a central mailing list so hopefully you have received competition information by at least one source. If you need any info on the competition including entry forms, details, etc then please visit the website (www.wort.org) - all the details are there! If you still have questions feel free to give me a call @ 781-442-2022 (w) or 508-835-2686 (h). I will also have forms at the Febrewary meeting if you are going to be there.

Dropoff info is on the web and in the entry packets but we have covered most of the local homebrew shops in MA and NH. If you want to register to judge please contact Ken Jucks @ 781-276-7985 (h) or 617-496-7580 (w) or via email at jucks@cfa.harvard.edu. Ken will need info on what styles you may have entered and what styles you are most adept at judging. Ken needs all judge and steward registration by Wednesday February 9th so don't delay!

WE ARE GOING TO NEED HELP!! Judges, stewards and lots of entries! Please mark your calendars and get back to me, Ken Jucks or Ken Weber if you are able to help out with any task. Competition day is a hectic time (so I am told...) so the more assistance we get lined up early on the better. We'd also like you to spread the word and drum up as many entries as possible!! This is a big event for the club and entries fees help us to cover all of our costs. We are also in need of prizes/awards so if you have contacts at any brewery, brewpub, homebrew shop, etc and can possibly acquire any prizes then please check with them and let me know!

We will also be needing assistance at the entry registration extravaganza! We will be meeting prior to the competition to get this formidable task completed but an exact date and venue has not been confirmed - details will be sent out to Wortnet ASAP. The tasks include picking up entries from all the dropoff points and getting them to the consolidation point. Entries need to be sorted, logged into the computer (we'll need a few laptops!) and stored into cases (we need hardshell cases! - call Ken W.!). This is a big job and will take an afternoon but we promise that much good beer will be on hand to keep our spirits up!

So, please consider pitching in and helping us out with the competition in any way you can. Call me with any questions and get those entries in!! Enter early and enter often!

## MCAB Qualifying Styles

*(1) Classic American Pilsner (1C)
*(2) Dormunder Export (2C)
*(3) Cream Ale (3C)
*(4) Ordinary Bitter (4A)
*(5) Scotch Ales (5 -- all subcategories)
*(6)APA (6A)
*(7) IPA (7)
*(8) Koelsch & Altbier (8 -- all subcategories)
*(9) German Amber (9 -- all subcategories)
*(10) American Brown (10D)
*(11) English / Scotch Strong Ales (11 -- all subcategories)
*(12) American Barley Wine (12B)
*(13) European Dark Lager (13 -- all subcategories)
*(14) Traditional Bock (14A)
*(15) Robust Porter (15A)
*(16) Dry Stout (16A)
*(17) Bavarian Weizen (17A)
*(18) Strong Belgian Ales (18 -- all subcategories)
*(19) Witbier (19B)
*(20) Lambic and Belgian Sour Beers (20 -- all subcategories)

# *Those Scots and their Beers*

*By SOM advocate Brett Schneider*

Welcome back to the Style of the Month highlight article series. When I first joined the Worts, Brewprint was loaded with style information and recipes which then kept me busy for hours getting into more detailed research on my own. Our new intentions are to get back to basics and provide style information and recipes as they relate to the BJCP categories, sometimes selected based on the time of the year and sometimes based on current or upcoming IHSA competitions. We hope to have regular and guest contributors to the series, so please review the SOM calendar, find something you'd like to write about, and let Laura, Steve, Lee, or Geoff know. Now then: about the Scots.

There are two BJCP defined categories of beers that historically relate to Scotia: Scottish ales category 5 and Scotch ale, which is part of category 11 (English and Scottish strong ales, subcategories A and B, respectively). In keeping with the historical reasons that the beers developed in the first place, the BJCP distinction is based on wort gravity and final alcohol content. The use of beer original gravity and alcohol content was a common delineator for beers of the entire region surrounding England, which was done for taxation purpose.

Scottish ales have the following subcategories and characteristics:

A. Light 60/- 1.030-34 OG 1.010-13 FG 2.5-3.3 abv 9-15 IBU 12-34L

B. Heavy 70/- 1.034-40 OG 1.011-15 FG 3.2-3.9 abv 10-25 IBU 10-19L

C. Export 80/- 1.040-50 OG 1.013-17 FG 3.9-4.9 abv 15-36 IBU 10-19L

The gravities are pretty low when compared to most other beer styles you are probably familiar with. Taxation has it's disadvantages don't it?! Or, did it really contribute to the development of something special? My personal opinion is that all of these beers are great drinking, and quite enjoyable in cold weather. I'll skip the specific historical development of the beers and refer you all to the libeery and the Classic Beer Style Series volume 8 text by Greg Noonan in the interest of brevity. I get a great deal of mileage from the entire series and recommend them highly for introductory purposes to all of the styles in print.

The most unique characteristic of Scottish ales lies in the smoky character they all exhibit. Either yeast or peat smoked malt can contribute to this character, but classically it has been the yeast. If the use of peat smoked malt makes the smokiness too dominant, the BJCP says the resulting beer more appropriately belongs in category 23 B, other smoked beer. Having recently brewed a heavy 70/- (see the recipe at the end), I have to say subtle is good, and the yeast did the trick for me all by itself. I'll have samples at the Concord Junction meeting for you all to try.

If you were to compare Scottish ales to English bitter and or pale ales, you should easily be able to identify the Scottish beers as having less hop / more malt character and little hop nose. In prior days hops were expensive to import into Scotland so they were little used. This is of course in the classic sense and as defined by the BJCP. According to Noonan, the modern day beers being produced and marketed under the historic descriptions tend to approach the hop profiles of English bitters, for good or bad. More malt character and a bit more body are the results of somewhat higher mash temperatures and a bit less attenuation of the Scottish yeast strains. Scottish ales are also fermented, and especially conditioned, at somewhat lower temps that English ales, which help smooth them out, reduce esters, and provide the appropriate mouthfeel and somewhat more body than other equally low gravity ales.

Strong Scottish ale, wee heavy in some areas and wee dump in others, is known for its bigger malt presence and higher alcohol content. Per the BJCP:

11B. Strong Scotch ale 1.072-88+ OG 1.019-25+ FG 6.9-8.5+ abv 20-40 IBU 10-47L

Generally, the same malt / hop balance as Scottish ales is typical, but the aroma is deeply malty and should have caramel hints due to long kettle boils and carmelization therein. More use of crystal malts further assists in obtaining this effect, which is not as typical of the previous Scottish ales category. Much more body and mouthfeel, partly as a result of the higher OG and FG of the beer, make this a chewy, meaty beer ideally suited for the cold Scottish winters. A warming alcoholic taste should also be detectable, along with perhaps an acceptable note of diacetyl or nuttiness.

The basic grain bill for Scottish ales is pale malt with minor additions of roasted barley, chocolate, or black malt (with the latter being not so typical). Crystal is sometimes used but not really necessary with the proper yeast and fermentation / conditioning temperatures. Scotch ales on the other hand tend to add a bit more percentage of any or all the adjunct grains, and when combined with the long kettle boils and carmelization create a complex secondary malt presence.

Here's my 70/- shilling Scottish ale recipe that I put together after having read Noonan's book:

Hugh Baird Pale - 87% Carapils 40 - 9% Roasted Barley - 4% Mashed at 156 1.15 qt/lb 90 min boil OG 1.036 FG 1.012 3.1 abv EKG 45 min 15 IBU Wyeast 1728 Kegged and force carbonated

For some reason this beer has never dropped clear and remains murky. Anyone maybe know why? But the level of smoky character is pretty much in line with McEwans Tartan Special I have had in the past.

# Styles of the Month and IHSA Categories for Y2K

The SOM (Style of the Month) and IHSA (In House Style Appreciation) Category Commmittee met last month to pick Wort beer styles for the next 12 months. Members participating in the selection process included Laura Conrad, Geoff Larsen, Brett Schneider, Ken Jucks, Lee Menegoni, and Steve Stroud. We tried to match styles to season where appropriate and to also pick a wide range of beer types while still acknowledging that the majority of club members are ale brewers. The IHSA styles , in particular, were designed with broad categories in mind in order to maximize participation by the Worts.

The following list is our suggestion for the upcoming year. It is tentative, subject to club-approval at the February meeting. If you have input, please show up at the meeting or contact one of the committee members.

**Note**: BJCP Style numbers refer to the Year 2000 BJCP guidelines. If no subcategory for a is specified then all substyles of the category are allowed. See http:www.bjcp.org for the full beer style desriptions.



| Month | Style | BJCP Categories | IHSA Competition | BJCP Categories |
|---|---|---|---|---|
| **January** | Pale Ales & IPAs | 6 / 7 | Pale Ales/IPAs/Bitters | 4 / 6 / 7 |
| **February** | Scottish & Scotch Ales | 5 / 11B | — | — |
| **March** | Stouts | 16 | Stouts & Porters | 15 / 16 |
| **April** | Lambic & Belgian Sour Ales | 20 | — | — |
| **NOTE**: End of 1999-2000 WPOTY Competition / Start of 2000-2001 WPOTY Competition | | | | |
| **May** | Bocks | 14 | Clone Contest | SA Doublebock Clone |
| **June** | Wheat Beers | 3B / 17 / 19B | — | — |
| **July** | Light-colored Pilsners | 1 / 2A / 2B | European Lagers (OG < 64) | 2 / 9 / 13 |
| **August** | All Things Belgian | 18 / 19 | — | — |
| **September** | Ciders & Meads | 25 / 26 | Ciders & Meads | 25 / 26 |
| **October** | Maerzen / Ofest / Vienna | 9 | — | — |
| **November** | Big Ales (OG > 60) | 11 / 12 | Big Ales (OG > 60) | 11 / 12 |
| **December** | Holiday beers / Spiced beers | Various | — | — |
| **2001** | | | | |
| **January** | Pale Ales & IPAs | 6 / 7 | Pale Ales/IPAs/Bitters | 4 / 6 / 7 |
| **February** | TBD | | | |
| **March** | TBD | | Clone Contest | |

# *In Search of Sam Adams Double Bock*

*by John B. Doherty*



On Thursday January 13th, ten Worts braved the first storm of the winter season to attend a special beer tasting at The Boston Beer Company's brewery in Jamaica Plain.

As everyone arrived, we were offered samples of several BBC brews including this year's Old Fezziwig Ale, and a limited draft offering called Ben Franklin Ale. The special beer of interest to us all was Samuel Adams Double Bock: the prescribed goal of the upcoming In House Style Appreciation (IHSA) Clone Competition in May.

Our host, BBC brewer Derrick Schultz, informed us that the Double Bock recipe has been the same for the past four or more years. The grain bill is a base of highly modified Harrington 2-row malt with 13-15% Crystal 60°L malt. It is brewed to an O.G. of 22°P, a color of ~18 SRM, and a F.G. of 6.5°P. It is brewed on a small scale in Boston, and on a larger scale in Rochester, NY (Genessee) and Cincinnati, OH (Hudepohl). After their Boston Lager, BBC's Double Bock is their second most award winning beer at the yearly Great American Beer Festival.

Brewing their Double Bock is a labor of love. It was implied that the BBC doesn't make its best profit margin from sales of Double Bock, given the amount and cost of ingredients combined with the desire to keep the retail price reasonable. According to Derrick, the single decoction mashing method used to make Double Bock actually employs two mashes: a large main mash, and a separate smaller mash about 20% the size of the main mash. Both are doughed in with a strike temperature of 122°F for a protein rest. The small mash is then brought up to a conversion temperature of 159°F and then rapidly to a boil via the steam jacket. The two mashes are then combined for conversion of the bulk at 159°F for only a brief time (3 minutes!) before the mash is heated to 170°F for mash out. They use no sparge — only the strongest runnings are recirculated and 11 barrels are runoff to the kettle.

The total boil length is 90 minutes, with a 10% volume reduction due to evaporation. A small (30% of the total) bittering hop addition is used for 60 minutes with a target IBU of 25. A generous (70%) late kettle hop charge is added just prior to knockout. Both hop additions use Tettnang Hallertauer & Tettnang Tettnanger hops.

The wort is whirlpooled and chilled to 51°F for pitching. A large amount of fresh BBC house lager yeast from their most recent fermentation (be it a Boston Lager, or Golden Pilsner, etc.) is pitched for a Double Bock batch. After fermenting a batch of Double Bock, the yeast is not repitched. The heat of the yeast metabolism brings the fermentation up to 58°F where the wort undergoes primary fermentation for 14 days. Secondary fermentation is continued a further four weeks at a lower lagering temp (~32°F). For bottling, the Double Bock is filtered, pasteurized, and dated for a shelf life of 8-9 months from packaging.

While the Worts were busy bombarding Derrick with questions, all on hand were treated to a unique tasting of bottles of Double Bock from 1999, 1998 and 1997 batches. The aroma and flavor profiles of the 3 years varied greatly. The draft '99 we tasted was brewed right there in Jamaica Plain, while the bottles of '98 and '97 were contract brewed. Personal preferences were split among all three vintages. The '99 batch had a bready, malty aroma, a slightly coarse roasted aroma and little hop aroma. The flavor was richly malty with some hop flavor and noticeable warmth from the alcohol. I found a certain underlying roughness in the flavor, possibly due to the young age of this beer.

Moving back a year, the '98 had slightly less malt aroma than the '99, but the hop aroma seemed to have become much more evident - almost too much for a dopplebock. The malt flavor, hop flavor and bitterness of the '98

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seemed to be balanced just right for a malt oriented bock beer.The malt aroma of the '97 was reminiscent of the oxidized sherry notes often found in aged English Old Ales and Barleywines. Although this is quite inappropriate for a German Lager, the beer was nevertheless quite enjoyable in its own right and was preferred by several tasters.

The hop and roasted aromas in the '97 were low, either diminished with time or masked by the oxidation. The flavor paralleled the aroma, being malty with somewhat vinous tones. All in all I preferred the 1998, with the 1997 and 1999, though quite different, in a dead heat for second.

The upcoming Boston Wort Processors IHSA Clone Competition will be held in May at a time and place TBA. At that time, bottles of the '97 and '98 Double Bock should be available, as long as those worts at the tasting remember to bring the precious bottles we acquired as we were leaving! Further information about Sam Adams Double Bock, including tasting notes, food pairings and food recipes that use Double Bock can be found at the Sam Adams website at:
http://www.samadams.com/beer/styles/double_bock.html

## Hail to the Ale 2000

The first competition for the year 2000 was held at Geoff Larsen's place in Cambridge on Saturday, 16 January. Three judges (Laura Conrad, John Doherty, and Geoff) judged seven entries from Wort members.

This IHSA event featured the categories of bitters, pale ales, and India pale ales. The contest entries were submitted by Tim Holland (two entries), Lee Menegoni, Laura Conrad, Shekhar Nimkar, Tony Maciaq, and John Doherty. The entry list consisted of one ordinary bitter, one special bitter, two ESB/English pale ales, two American pale ales, and one American amber ale. In the 1999 BJCP guidelines, ESB has been combined with English pale ales, while American amber ale is a new category.

While the beers were all pretty darn tasty, Shekhar maintained his pale ale dominance of recent years, winning the competition with an American pale ale. The general opinion from all three judges was that he was welcome to bring more bottles over for a more extended and in-depth tasting session if he wanted more advice about what he could do to improve his beer. What a panel of judges! Ready to step up and make the sacrifice! However, he needs to keep one eye over his shoulder as John is definitely coming on strong on Shekhar's heels. John took second with another fine American pale ale. Meanwhile, Tim (special bitter) duked it out with Tony (American amber ale) for third place in a very tight choice between two more good beers.

So many beers, so little time! I'm just looking forward to next year's competition...

## State of the Treasury

*Pete Langlois, Treasurer*

**CASH ON HAND**

The January 8 Statement from Dedham Savings shows a balance of 1280.74 as of 12/31/99. A subsequent deposit of new dues totalling $564 brought our balance to $1844.

**DEBTS OUTSTANDING**

$17 to Tim Holland for Brewprint Publication $59.85 to Domain Host for Web Hosting (02/01/2000 to 05/01/2000) $59.85 to Pete Langlois for earlier payment to Domain Host for web hosting (11/01/99 - 02/01/99)

Leaving us with an immediate balance of: $1708.04

Anticipated Debts: $500 advance for BHC 00 Brewprint publication and mailing for Feb 00 (~$57)

Planned budget for the year 2000:

- Brewprint: $600
- Wort WWW site: $239.40
- Ciderfest: $125

Planned expenses: $964.40 (of which some has been already paid.)

**MEMBERSHIP STATUS**

Last year we had a total intake of $971 in dues. This year we have collected $564 (with some dues given as credits for club debts - $55 at least.) We have the following numbers of non-renewals:

- 2 Adjunct members
- 11 Full Snail-mail members
- 3 Full Snail Mail Households
- 11 Full e-memberships

By this count, membership is down 30 members this year, eliminating a revenue of $469 from the Wort budget. Several of these non-renewals are long time Wort members/associates.

The current membership is 57. Renewed members include:

- 18 Full Snail mail members
- 6 Full Snail Mail housholds
- 24 Full e-mail individuals
- 1 e-mail adjunct
- 2 snailmail adjunct

## WPOTY UPDATE

Last months IHSA competition (Hail to the Ale - see elsewhere in this issue for details) finally gave us a leader in the 1999-Y2K Wort Processor of the Year competition. With five events now history and only one more to go, Tim Holland has taken a one-point lead over 5 other Worts! The current standings are:

| | |
|---|---|
| • Tim Holland | 4pts |
| • Brett Schneider | 3 |
| • Will Fields | 3 |
| • Shekhar Nimkar | 3 |
| • Ken Jucks | 3 |
| • Geoff Larsen | 3 |
| • John Doherty | 2 |
| • Len Lemieux | 2 |
| • Scott Keohane | 1 |

There is one last IHSA competition in March - Porters and Stouts - so it's still anyone's race to win - get brewing! Good luck to you all! The offical WPOTY winner will be announced at the May meeting.

## Febrewary Meeting Agenda

**Miscellaneous**

- Thanks to our host
- New Member recognition
- Brewprint Editor thanks - Greg Kushmerek
- Brewprint Publisher thanks -- Christy Croteau
- March Editor - Geoff Larsen
- April Editor - Steve Stroud
- Call for March Publisher
- Call for style editor/March Style editor

**Upcoming meetings**

- March — Underbones
- April — Somewhere out there

**Upcoming Events**

- Febrewary 19 - Boston Homebrew Competition(Tim)
- Sometime, MCAB3 (Tim)
- March 18 (tent.) Sat, 1 pm - Porter/ Stout IHSA competition , John Doherty's home, Arlington, MA
- April ?? - South Shore Brewoff 2000 (South Shore Brewclub
- May 6 - Green Mountain Mashers Homebrew Competition
- Annual Wort Maifest - somewhere, sometime in May

**Beers a' Brewing**

- Who brought what?
- Report from buddy brews
- Style of the month discussion (?)
- Upcoming IHSA Competitions and Styles of the Month (Steve, Lee)

**Social Committee Report**

**Yeast God Report - Seth Cohen**

- Yeast of the Month (This month for brewing the Clone, and stouts for next month's Style of the month.)

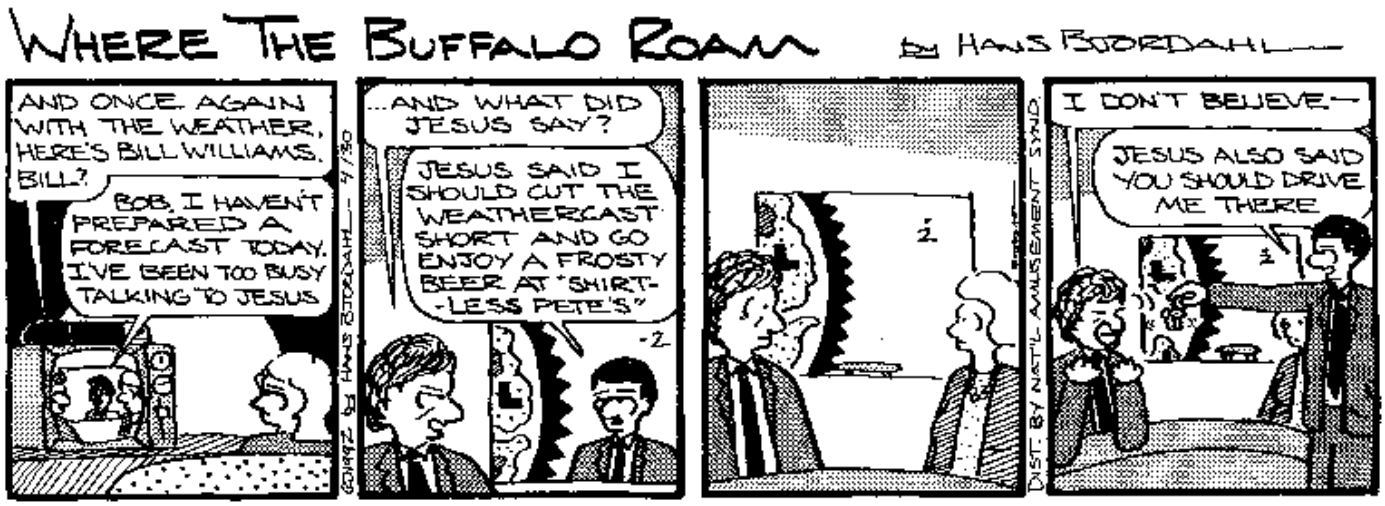
**Treasurer's Report - Pete Langlois - money monger**

**Libeerian Report - Steve Biggins**

**Beeraphernalia Report - Len Lemieux**

**New Business - Anyone**

**Post meeting celebrations, activities, & BEER TASTING TIME, etc.**



## Club Calendar

**February**

**4 Fri - Wort Processor Club Meeting** - Concord Junction Brewery, Concord, MA. 8 pm. Style of the Month is Scottish and Scotch Ales. See the agenda for details about this meeting. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

**19 Sat** - Y2K Boston Homebrew Competition - North East Brewing Co., Allston. A NEHBOTY and MCAB competition. For more information contact Competition Organizer Tim 'What-a-Guy' Holland at tim.holland@east.sun.com

**March**

**3 Fri** (tentative) - Wort Processor Club Meeting - Underbones (tentative), Somerville, MA. Style of the Month is Stouts. Agenda and other details TBA. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

**18 Sat** (tentative) — Porter/Stout IHSA competition , John Doherty's home, Arlington, MA. Other details TBA.

**24-26 Fri-Sun** - MCAB II - Hampton Inn Union Station, St. Louis, MO. For more info contact rboland@hbd.org or visit the MCAB and St. Louis Brews web sites - http://hbd.org and http://www.stlbrews.org

**April**

?? Sat - South Shore Brewoff 2000 - South Shore Brewclub, for more details see: http://members.aol.com/esbitter/SSBC5.htm

**May**

**4-7 Thurs-Sun** (TENTATIVE!!) - NERAX Real Ale Festival, Somerville, MA. Other details TBA.

**6 Sat** - Green Mountain Mashers Homebrew Competition, Burlington, VT. A NEHBOTY comp.

?? - Clone Contest - target is Sam Adams Doublebock. Other details to be announced.

?? - Annual Wort Maifest - somewhere, sometime. Other details TBA.

## Directions to the Next Meeting

**Concord Junction Brewing Co.**
152 Commonwealth Ave. Concord, MA 01742
(508) 371-9929

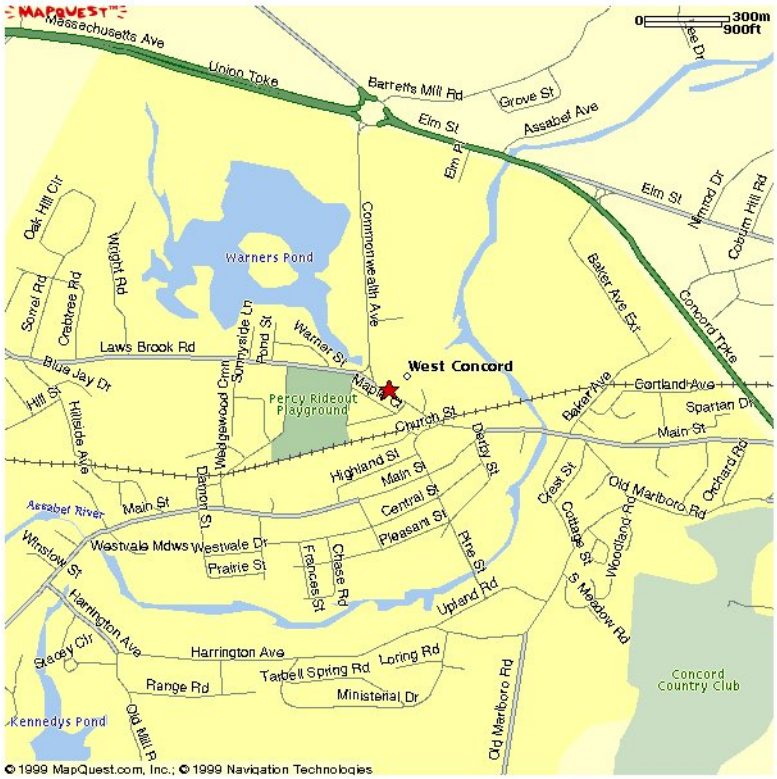
From Route 128, exit onto Route 2 West, heading towards Concord. Follow Route 2 until you reach Route 62 West.

**Note**: The intersection of Routes 2 and 62 (W) is at a light. You want to be in the left lane for this light.

Make a left onto Route 62 West; follow it for about a mile. You will see a 99 Restaurant at a fork in the road. Keep the 99 on your left. You are now in a commercial area. Go about 1/4 to a gas station on your right. The CJB is behind the gas station. Park in the rear.

From Route 495, exit at Route 2 East, go through the rotary at the prison, over the overpass, and turn right onto Route 62 West. Then follow directions above.

**Note from Ken Jucks**: Those coming from NH should probably cut through Billerica/Bedford/Concord on Routes 4/62. It will save you a lot of time if you know the way.



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

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### Contributors/Authors — Thanks!

| | |
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