Brewprint

The Newsletter of the Boston Wort Processors

Volume 13, Number 3 **March 2000**

March Meeting Agenda

Miscellaneous

* Thanks to our hosts
* New Member recognition
* Brewprint Editor thanks - Geoff Larsen
* Brewprint Publisher thanks -- Christy Croteau
* April Editor thanks -- Steve Stroud
* Call for April Publisher

Upcoming meetings

* April -- John Harvard's
* May -- Somerville (?)
* Summer -- maybe your back yard?

Upcoming Events

* April Spring Thaw mega-buddy brew (Brett Schneider)
* Maifest
* June picnic
* August Pub Crawl

Beers a' Brewing:

* Who brought what?
* Report from buddy brews.

BHC 2000 Wrapup

Upcoming IHSA Competitions (Steve, Lee)

Social Committee Report

Yeast God Report - Seth Cohen

* Yeast of the Month

Treasurer's Report - Pete Langloi$ - money monger

Libeerian Report - Steve Biggins

Beeraphernalia Report - Len Lemieux

New Business - Anyone

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



SPOTLIGHT

By Marcia Wiles Akerman

This month I am spotlighting a very special couple in our club. Along with everyone in our club I want to congratulate Jeff and Ellen Flood (Au) on their wedding January 8th, 2000. Jeff and Ellen met in 1984, when she came to the United States, through a friend of Jeff's. Jeff saw Ellen and decided he had to check out her cute friend. They have been living together since 1991. They will be celebrating their marriage in Hong Kong with Ellen's family and will be honeymooning there for about two weeks.

Jeff and Ellen like to cook, play darts, entertain, smoke cigars and drink beer and scotch. Jeff and Ellen also sponsor a child through Christian Children's Foundation. Jeff's favorite recipe is Lobster Bisque and Ellen's expertise is, of course, Chinese dishes. Their family consists of pet snakes and fresh water fish, as well as many good friends. Jeff's business is doing general contracting, big to small jobs. Both of them are involved with professional fireworks, which keeps them very busy in the summer. Jeff's Dad got him into fireworks when he was a very young boy and his Dad would buy fireworks on his way to Florida to visit relatives and set them off when their got there.

Ellen was educated in Honk Kong, with a major in accounting and Jeff graduated from Boston State College in 1978 with a major in Business. Ellen is one of nine children. Her father was a Chinese doctor and bus driver and love to entertain company. Her mother was very busy raising nine children. Jeff's father was a loan officer and his Mom was a health care worker for retarded adults.

In 1993 Jeff bought his first home brew kit at a place called Bottom of the Barrel in N.H. because he was challenged by a buddy to brew. His first beer was a Nut Brown Ale, and from that moment he was hooked. They later went to the Beer Expo at Bayside where they met Bob Gorman at the Worts booth and became members in 1993. Jeff has served as Libeerian, Vice President, President and Ambassador of Good Will and Ellen has served as First Lady and is always there to lend a helping hand for events.

Jeff and Ellen brew together and she is the chief cook and bottle washer. Her favorite beer is Lambic and Jeff prefers big beers. Congratulations and Best Wishes to a great couple!

FEBREWARY MEETING MINUTES
By Guest Scribe David Parr

Here we are again, at the friendly Concord Junction Brewing Co., and the place is crawling with Worts, since it's Friday, February 4th and our monthly club meeting. The meeting site has been becoming more splendid in stages over the few years they have been hosting club meetings and now features a very nice tap room, where the taps were generously flowing.

The Intro: Prez Laura Conrad called the meeting to order at 8:20 p.m. As the winner of a special mud wrestling contest (pictures in the next issue), I got to be scribe in Kay and Buck's absence. Hats off and huzzahs to Brett Pacheco and the Concord Junction Brewing Co. for hosting another Wort meeting! Several guests were present and identified as, perhaps, "Bill", "Jeff" and/or someone named "Godchaux." Hail and welcome, new friends. Thanks also to Greg Kushmerek, for a bang-up editing job on the February *Brewprint,* and Christy Croteau, for publishing it. Future editors are Geoff Larsen (March) and Steve Stroud (April), and future publishers are needed. Next month's meeting will be at Underbones and the April site is John Harvard Brewpub in Framingham. (Thanks, Marcia.) The Style of the Month for March will be Stouts and Porters.

So what else is new, Guest Scribe? The Boston Homebrew Competition, that's what. Tim Holland has extra posters available for anyone with good ideas about where to post them, and still needs help rounding up prizes. Ken Weber needs some help with a few of the entry pick-up sites as well as a few laptops for upcoming Entry Log-in Extravaganza©. Ken Jucks says he has received a lot of positive response from his call for judges and stewards but still needs a few more. Tim added that, in addition to judges and stewards, he could use a variety of miscellaneous all-purpose helpers on the day of the competition. Also, it was confirmed that the BHC is indeed the first qualifying event for next year's MCAB competition.

What does that mean? In IHSA (what does that mean?) news, prizes are available for winners of the January Hale to Ale competition: perennial winner Shekhar Nimkar (APA), second prize winner John Doherty (another APA), and third place finisher Tim Holland (special bitter). John is hosting the March 18 Stouts and Porters judging and looks forward to another tight contest.

Seedy Bars; and Other Pastimes: Geoff and Sally have an idea: an Anti-Slither, where Worts dress down and visit some of Boston areas' best seedy and tacky bars. Just a notion now, but based on the enthusiastic support displayed by the Worts, stay tuned for a possible new social event. Meanwhile, the BFD is planning another of their famous Montreal trips for April, despite that the traditional local beer festival will not be held then this year. Len, meanwhile, is looking for a roommate, and possibly travel companions, in attending MCAB II in March 24th in St. Louis.

Beer and Fast Driving: An idea whose time has come? Geoff is working with Chuck Cox on developing a sponsorship deal where the Worts will become (as far as we know) the first home brew club to sponsor a racecar! Marcia wants to know, do people enjoy reading her Wort spotlight features? Yes, we do! Due to some editing errors (*one by me - Guest Scribe*) , Marcia's excellent column has inadvertently been dropped. Beers-a-Brewin': There were a number of actual homebrews shared at the meeting, including a tasty brown ale from Tony Maciag.

More "IHSA" Stuff, etc.: Steve wants to know, are people okay with the Style-of-the-Month and IHSA schedule posted in the February *Brewprint*? Yes, we are, thank you. Steve also brought yeasts from Seth, who was unable to attend: Sam Adams Lager yeast, for the S.A. Doublebock clone competition, and Boston Stout yeast, for the stout and porter IHSA competition. Steve says the yeasts are free, but available (1) first for people who plan to brew for the competitions and (2) provided you agree to give Seth some samples of what you brew with his yeast. Libeerian Steve Biggens says there are ten missing books from the library, only two of which are checked out. He will put out an APB shortly for the eight unaccounted for materials. Len is present with Beeraphernalia, including many copies of the current *Yankee Brew News* as well as glassware, T-shirts and other things. In the new business category, Bill Slack says he made three batches of cider from the 1999 Cider Picnic: one with some sugar added, one with cranberry added, and another with Correnty yeast, and the one with Correnty yeast is the clearest, best-tasting one so far. Tim said that his Correnty yeast cider batch is also the only clear and attentuated cider he made from the picnic.

Okay. Bye. Then it was, like, midnight, so the meeting was adjourned and the party began in earnest.

SUMMER PICNIC NEEDS HOSTS

For more than a decade, the Worts have celebrated the arrival of summer by spending an afternoon hanging out at the home of Ron and Jean Vavruska in Acton, eating good food, drinking good beer, and playing such favorite games as beer volleyball and hunt the Chimay. This year, Ron and Jean will be spending June and July drinking beer in Germany, so they will be unable to host this event.

Is there another Wort with a backyard who would like to step up and continue this tradition? If so, let Prez Laura know at (617) 661-8097 or lconrad@world.std.com.

Boston Homebrew Competition 2000 Wrap-up
By Tim Holland, BHC2000 Organizer

The 6th Annual Boston Homebrew Competition is now officially history! The event came on a very snowy Saturday on the 19th of Febrewary. Despite my worst fears the snow had little to no impact on the hardcore Worts and other New England area judges and stewards that came out to support the event. Many of us converged on the Northeast Brewing Company around 8AM to begin unloading the caravan of cars containing beer/cider/mead entries, awards, supplies, food and other competition essentials. Setup was accomplished in record time and last minute entry, judge/steward and miscellaneous other setup activities ensued.

The day started pretty close to schedule and we began working through the 419 entries that we received for the competition! Our hosts, The Northeast Brewing Company, served up a great lunch and we were then back into action judging the second session of entries. Some flight judging started to wrap up around 5PM or so and we were reading off Best of Show results around 6:30PM! This was an impressive accomplishment based on the amount of entries we had to get through! When the results were read I was happy to see many Worts among the winners! This is great news and I trust the full results will be posted in BP. Full results data is also on the website (www.wort.org) thanks to Ken Jucks' VERY timely posting of results!

I'd like to extend special thanks to Ken Jucks for his excellent support as Judge/Steward Coordinator. Ken was also my mentor in the Organizer role and I heavily leveraged his experience as BHC Organizer for the past two years. Special thanks also out to Ken Weber for his excellent support as Entry Coordinator. This is a huge task and Ken did a great job bringing it all together. Hopefully his house has recovered from the Entry Coordination Extravaganza! I also want to extend thanks to newlyweds Jeff and Ellen Flood (has a good sound to it doesn't it!) for their usual great support with entry retrieval/cellarmastering during the event as well as award support. Big thanks also out to Christy for her excellent support on entry coordination/results/data entering on competition day.

I'd also like to extend thanks to all of the Worts who helped initiate, collect and deliver awards in support of the competition and to all of those who supported the event as judges or stewards. This is a major event for the Boston Wort Processors and cannot succeed they way it did without a huge amount of support from our members. The Worts came through big time for BHC2000 and I appreciate all the help extended and received. Be sure to check out our Sponsor listing and do your best to support them and their products/businesses! They helped out HUGE with awards & prizes.

Thanks again to all of you for your help - a great day and a great event! I learned a great deal in my role as Competition Organizer and hope to apply learnings from this year to make next years competition even better! I also believe that this will be a very financially successful event for the Worts due to some major cost saving advantages we were able to take advantage of ;-) Exact details when Pete and I close out all $$ obligations in the coming weeks.

Cheers!

Boston Homebrew Competition 2000 Winners
* denotes the MCAB qualifier Homebrew club in parentheses Worts in **bold**

BEST OF SHOW - 419 TOTAL ENTRIES
1) GEOFFREY MCNALLY, TIVERTON RI, (SOUTH SHORE BREW CLUB) IPA
2) ANN WHYTE, ESSEX JCT. VT (GREEN MOUNTAIN), PRE-PROHIBITION LAGER
3) GARY HARSTEAD, MAHWAH NJ, FRUIT LAMBIC

American Light Lager, 12 entries
1) Ann Whyte, Essex Jct. VT (Green Mountain), Pre-Prohibition*
2) Glen Markel, Attleboro MA (South Shore Brew Club), Pre-Prohibition
3) Bob Smith, Wilmington DE, Pre-Prohibition

European Light Lager, 19 entries
1) Dan Marshall, Burlington VT (Green Mountain), Helles
2) Ben Jankowsky, Oyster Bay NY, Northern German Pils
3) Todd Schnyder, Williamsville NY (Niagra), Boh. pils.
(other) John McCafferty, Chelmsford MA, Dortmunder *

Light Ale, 7 entries
1) Stephen Rose, Taunton MA (South Shore Brew Club), Cream Ale *
2) James Paige, Houston TX (Foam Rangers), Blonde Ale
3) John Watson, Southbury CT (Underground), Amer. Wheat

Bitters, 31 entries
1) **Tim Holland, West Boylston MA (Boston Wort Processors), Special**
2) Alistair Hewitt, Wakefield MA, Ordinary *
3) **David Parr, Winchester MA, (Boston Wort Processors), Ordinary**

Scottish Ale, 12 entries
1) Paul Zocco, Andover CT, Export 80 *
2) **Dean Goulding, Mansfield MA (Boston Wort Processors and South Shore Brew Club), Export 80**
3) John McCafferty, Chelmsford MA, Export 80

American Pale Ale, 39 entries
1) Bill Nevits, Hudson MA (Wizards), APA *
2) **Shekhar Nimkar, Swampscott MA (Boston Wort Processors), APA**
3) James Paige, Houston TX (Foam Rangers), APA

IPA, 15 entries
1) Geoffrey McNally, Tiverton RI, (South Shore Brew Club) *
2) Mark Tambascio, Brookfield CT (Underground)
3) Thomas J O'Connor III MD, Rockport ME (MALT)

Altbier and Koelsch, 16 entries
1) Thomas J O'Connor III MD, Rockport ME (MALT), N. Germ. Alt *
2) Paul Lyon, Southampton MA, Koelsch
3) **Will Fields, S. Hamilton MA (Boston Wort Processors), Dusseldorf Alt**

Amber Lager, 10 entries
1) Paul Zocco, Andover CT, Octoberfest *
2) Matt Grady, Burlington VT, Octoberfest
3) **Scott Keohane, Littleton MA (Boston Wort Processors), Octoberfest**

Brown Ale, 26 entries
1) John Watson, Southbury CT (Underground), American *
2) Jim Sellers, Portsmouth NH, Mild
3) James Paige, Houston TX (Foam Rangers), American

Old Ales and Scotch Ales, 13 entries
1) Shawn Scott, McAllister OK, (Mississippi), Wee Heavy *
2) Paul Zocco, Andover CT, Wee Heavy
3) Thomas Plunkard, Warren MI (Ann Arbor), Old Ale

Barleywine and Russian Imperial Stouts, 18 entries
1) **Ken Weber, Winchester MA (Boston Wort Processors), Russian Imperial Stout**
2) Seth Goodman, Groveland MA (North Shore Brew Club), English Style B'wine
3) Thomas J O'Connor III MD, Rockport ME (MALT), American B'wine *

European Dark Lager, 11 entries
1) Thomas J O'Connor III MD, Rockport ME (MALT), Schwartzbier *
2) John Watson and Tom Miklinevich, Southbury CT (Underground), Dunkel
3) Thomas Plunkard, Warren MI (Ann Arbor), Dunkel

Bock, 13 entries
1) **Scott Keohane, Littleton MA (Boston Wort Processors), Doppelbock**
2) **Brett Schneider, Framingham MA (Boston Wort Processors), Eisbock**
3) **Ken Jucks, Bedford MA, (Boston Wort Processors), Traditional ***

Porter, 27 entries
1) John Watson, Southbury CT (Underground), Robust *
2) Bill Nevits, Hudson MA (Wizards), Robust
3) Paul Shick, Cleveland Heights OH (Society of ??), Robust

Stout, 26 entries
1) Dave Cato, Houston TX (Foam Rangers), Sweet
2) Jim Sellers, Portsmouth NH, Sweet
3) **John Doherty, Arlington MA (Boston Wort Processors), For. Extra**
(other) **Ken Jucks, Bedford MA (Boston Wort Processors), Dry ***

Wheat, 11 entries
1) Thomas J O'Connor III MD, Rockport ME (MALT), Dunkelweizen
2) Mark Tambascio, Brookfield CT (Underground), Berliner
3) John Halls, Trumbull CT, (Underground?), Bavarian Weizen *

Strong Belgian Ales, 25 entries
1) Glen Markel, Attleboro MA (South Shore Brew Club), Strong Golden *
2) Thomas J. O'Connor III MD, Rockport ME (MALT), Strong Dark
3) Thomas J. O'Connor III MD, Rockport ME (MALT), Dubbel

Belgian and French Ale, 6 entries
1) Stephen Rose, Taunton MA (South Shore Brew Club), Belg Pale Ale
2) John McCafferty, Chelmsford MA, Biere de Garde
3) **Phil Sides Jr., Concord NH, (Boston Wort Processors and Brew Free or Die), Wit ***

Lambics and Sour Belgians, 7 entries
1) Gary Harstead, Mahwah NJ, Fruit Lambic *
2) Francois Espourtoille, Lakeville MA (South Shore Brew Club), Gueze
3) Dan Marshall, Burlington VT (Green Mountain), Gueze

Fruit Beers, 11 entries
1) Dan Marshall, Burlington VT (Green Mountain), Sour Cherry Flanders red
2) John Watson, Southbury CT (Underground), Rasp. Porter
3) Bob and Kevin Kierstead, Scarborough ME, Blueberry Wheat

Spice/Herb/Vegetable, 10 entries
1) Katie Dugan and Paul Riccardi, Danvers MA, (North Shore Brew Club), Christmas
Ale
2) Stephen Rose, Taunton MA (South Shore Brew Club), Spiced Brown
3) **Tony Maciag, Worcester MA (Boston Wort Processors), Spiced Ale**

Smoked Beers, 4 entries
1) **Will Fields, S. Hamilton MA (Boston Wort Processors), Smoked Porter**
2) Shawn Scott, McAllister OK, (Mississippi), Rauchbier
3) **Tony Maciag, Worcester MA, (Boston Wort Processors), Smoked Belgian Wheat**

Specialty/Historical/Experimental, 12 entries
1) Paul Zocco, Andover CT, Dark IPA w/Choc. and black malt
2) Mark Tambascio, Brookfield CT (Underground), Abbey Ale w/honey
3) Stephen Rose, Taunton MA (South Shore Brew Club), Smokey Rye Ale

Mead, 24 entries
1) **Stu Tallman, Rochester MA (Boston Wort Processors), Traditional**
2) **Brett Schneider, Framingham MA (Boston Wort Processors), Cyser**
3) Thomas J O'Connor III MD, Rockport ME (MALT), Cyser

Cider, 15 entries
1) **Fred Sterner, E. Freetown MA (Boston Wort Processors), Standard**
2) Thomas J O'Connor III MD, Rockport ME (MALT), New England Cider
3) Paul Zocco, Andover CT, Standard

Dry Stout: Putting Roasted Barley to Work
By Sal Emma

The Black Beer of Ireland: Dry Stout. It's a beer over which much impassioned prose has been written, toasts and orations delivered and accomplishments celebrated. Stout has become a symbol and source of national pride for the Irish people. And its followers are no less enthusastic in the rest of the world, to which it's exported by the boatload. You can find stout lovers not only in Europe, but in Africa, Asia and the Caribbean, where stout is not only imported, but brewed as well. Germans, English, Americans and every people in between enjoy the black nectar. Much is from Ireland and, in America, much is being made by micros and brewpubs.

Stout has its origins in Porter, according to the historical legends associated with the mother of all stout breweries, Guinness. When Arthur Guinness bought the old run-down brewery at St. James's Gate, Dublin in 1759, porter beer, imported from England, was all the rage. Guinness saw an opportunity to make the beer at home and offer it to his countrymen fresher and less expensive than the English stuff. Guinness made his porter stronger, darker and drier than the London style and called it "Stout Porter" to differentiate it. Although he also brewed pale ale, his porter eventually became so popular that he stopped making pale beer altogether and instead concentrated his efforts on the black beer. By then, his customers had dropped its second name and had begun calling it simply "Stout."

Irish Stout is basically pale ale, hopped well in the kettle, with a generous dose of roasted barley added to the grist. Roasted, unmalted barley, that is. This traditional ingredient has its roots in economy. Unmalted barley is significantly cheaper than malt and, when roasted to a rich, almost black color, the effect it has on beer is identical to that of roasted malt. It makes fiscal sense to use roasted barley.

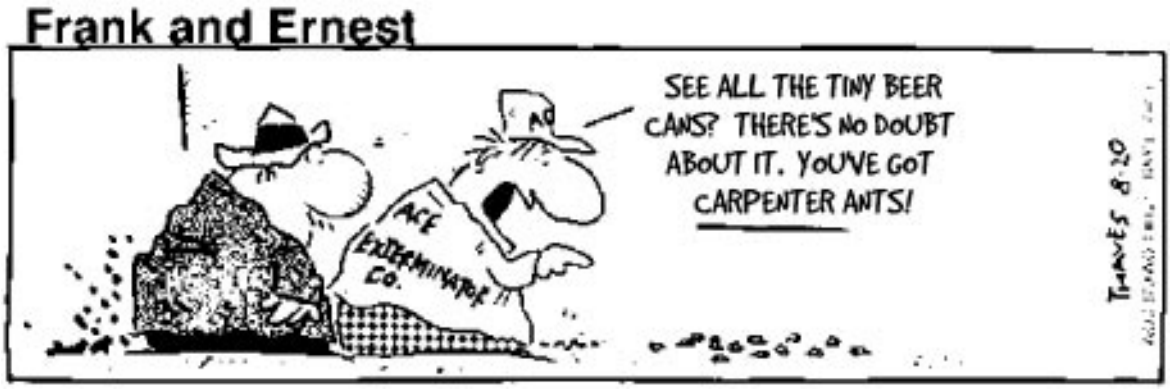
Guinness roasts their own barley, on site at St. James's Gate, using huge gas-fired roasting drums. The roasting room is enveloped in a wonderful, warm and cozy aroma. Roasted barley, aka "roast," gives stout its darkness and roasty, toasty, coffee-like flavor notes. In fact, in his Brewers Publications book, Stout, Dr. Michael Lewis suggests that stout may have gained success as competition to coffee, which was wildly popular at the time porter and stout came into their own.

Stout is not really black. Hold your glass up to the light and you will discover that it's really deep ruby. That's the color of roast in the glass. Dark roasted barley also has a fining effect. It keeps your beer nice and clear in the glass. Irish Stout's other key ingredient is raw barley, which you can also use in your stout recipes, if you mash your grains.

Dry Stout - makes 5 U.S. Gallons
1 lb roasted barley, crushed
6.6 lbs pale malt syrup
1.5 oz. high-alpha bittering hop pellets (Northern brewer is a good choice.)
1 tbs Irish moss
3/4 cup corn sugar for priming
Your favorite top-fermenting yeast (For authentic Irish flavor, use a pure strain of Irish Stout yeast and ferment warm, at around 77 F.)

Fill your brew pot with water and heat to 170. Put the crushed grain in a mesh bag and immerse for around 20 minutes. Drain the bag into the pot and discard or compost the grains. Add the malt syrup, mix well and bring to a boil. Add all the hops. Boil 45 minutes. Add the Irish moss and boil 15 minutes more. Chill, rack to fermenter and pitch your yeast.

When fermentation is complete, boil the corn sugar in two cups of the fermented stout, add to the bottling bucket, rack stout into it, stir well and bottle. The stout will be ready to taste in 10 to 14 days.



A Wort in MCAB's Court
By Brett Schneider

This month we have three beers associated with the Wort Processors eligible for MCAB II in St. Louis. These would be Len's Barleywine, Chris and Fred's brown ale, and my maibock. I brewed my beer about a year ago for consumption at our annual Wort Maifest held on the estate of Fred Sterner and Mary Anne McQuillan. It was the club provided beer in lieu of buying an import. I tried to make it a club buddybrew beer, but things did not work out too well.

I created the recipe myself after reading the Bock book from the AOB / AHA beer style series by Darryl Richmond. It was brewed using the traditional double decoction mashing method using only German malt. Since it was brewed during the winter, I thought other lager brewers might be looking for something fun to do while it's still cold. After all, who wouldn't consider a 4 plus hour double decoction mash schedule fun?!

The wort was split and fermented with two different yeasts, both provided by Seth at a Wort meeting - GL-36 and BRY143. Each half was fermented in my garage (which is an attached single car with an overhead bedroom) and was then lagered in a temperature controlled freezer chest. A diacetyl rest was performed on both halves. Since I thought I racked too soon - each batch had elevated gravities that were still a bit too high to consider fermentation as complete - this rest was a bit prolonged over the normal 24-hour duration. After resting and lagering the GL-36 batch remained a bit sweet and under attenuated, but the BRY143 was closer to the final gravity I was looking for. I can't recall exactly but it was somewhere around 1.020. This was of course after I nailed the OG right on target of 1.066.

The BRY143 batch scored 40.5 points at the Boneyard Brewoff, won the Bock category, and qualified for MCAB II this coming March in St. Louis. I bottled 9 bottles from each batch before taking the kegs to the Maifest, and only have 4 bottles remaining to take with me to MCAB II. The beer has never been warm since it went into the lager chest. It received rave reviews at the Maifest. When compared to bottles of maibock from the Penn Brewing Company, it was found to be nearly identical in color and taste profile. The only significant improvement comment from the Boneyard was that it could have a bit more body.

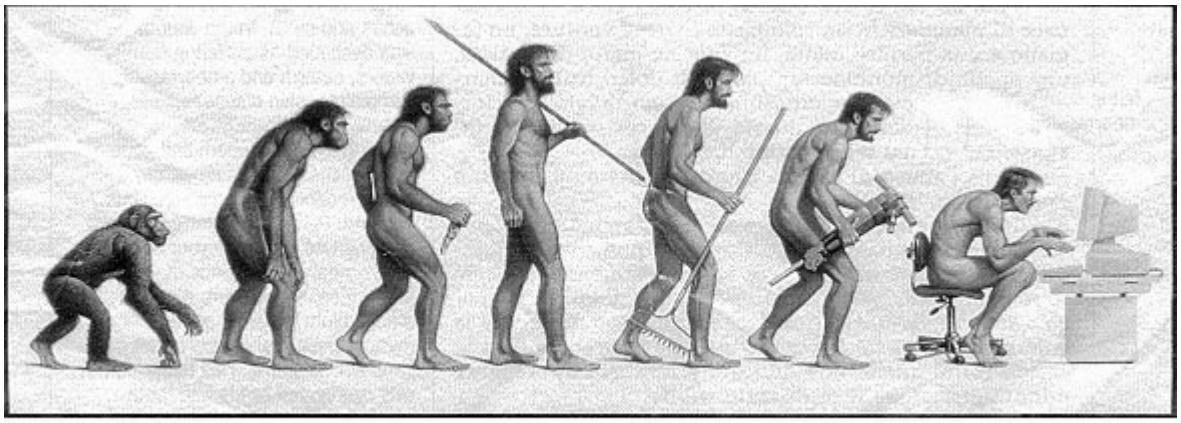
Now for the details:
Boil volume 11 gallons, final volume 8 gallons
Calculated color 7.2 (ignoring the darkening effects from the boil)
Calculated IBU - 35.1
Target OG 1.066 Target FG 1.016 ABV ~ 6.8%
11 lbs. Weyermanns Pils 1.3L
8 lbs. Weyermanns Light Munich 6.5L

Dough in with 6 gals at 143 F to hit 132F - rest 10 mins (10 gal Gott mash/lauter tun). Pull 13 qt decoction: heat to 158 rest 20 mins -> heat to boil for total of 50 mins decoct. Add to main rest to hit 149F - rest 10 mins. Pull 20 qt decoction: heat to 165F rest 30 mins -> heat to boil for a total of 50 mins decoct. Add to rest mash to hit 167F - rest 30 mins. Sparge with 8 gals at 175F to collect 11+ gals. All water was Framingham MA tap water carbon filtered and untreated. With my system, a converted Sankey boiler heated by Brinkman ring burner, I needed about 2 hours or so to reduce to 8 gallons.

All the hops were German plugs (maybe pellet for aroma?) and were added in muslin bags:
Tettnanger 4.3 alpha 2.5 oz 60 mins
Hersbrucker 3.2 alpha 2 oz 30 mins
Hallertauer Mittelfruh 4.8 alpha 1 oz 5 mins

Immersion chilled and pitched with 1 qt active starters that had been grown and fed 3 times. This is now what I would call under pitched, which probably had the effect of keeping final gravities high. But I liked them both and will brew the beer again. I will probably slightly reduce the percentage of munich such that the color is a bit lighter. The time in kettle probably won't change but I will keep partially covered to loose less total volume. In keeping with the comments from the MCAB QE, I would also elevate the mid rest temp from 149 to mid 150's by pulling a thicker larger first decoction.

There will be lots of great beers at MCAB and I know many other qualified brewers honed recipes and brewed again to have fresh beers to enter. Some even brewed multiple batches and held mini comps for those beers to pick the entry to send on. I on the other hand did not see the time in my schedule for such efforts. I will send the original batch of well cared for beers and just grin when the harsh reality of doing it my way hits home.



Somewhere, something went terribly wrong

Club Calendar

March

5 Sun - Wort Processor Club Meeting - Underbones (aka Redbones basement), Somerville, MA. 1 - 3 pm. 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.

5 Sun - Strange Brew/Deja Brew National Homebrew Day Homebrew Competition - AHA Registered. To be held at Deja Brew, Shrewsbury, MA - JUDGES NEEDED. Contact Brett Schneider for details at schneiderb@morganco.com

12 Sun - Eastern Connecticut Homebrew Competition - Willamantic, CT. For more information contact Competition Organizer Paul Zocco at ptzocco@snet.net

15 Wed - South Shore Brew Club Meeting - Mansfield Airport. Style Topic: Stout. Topic: All-Grain Brewing. For more details and directions see http://members.aol.com/brewclub

18 Sat - Porter/Stout IHSA competition, John Doherty's home, Arlington, MA. 1 pm. See the January issue of Brewprint for details. For more information, contact John at sbrooks@massed.net.

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

2 Sun - Wort Processor Club Meeting - John Harvard's Brewpub, Framingham, MA. 1 pm. Style of the Month is Lambics and Sour Belgian Ales. Agenda and other details TBA. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

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

?? - A BuddyBrew session - the MegaBuddyBrew Spring Thaw. Other details to be announced. For more information, contact Brett Schneider at schneiderb@morganco.com

28-30 Fri-Sun - Annual BFD Beer bus Trip. This year Montreal & VT. For more info and to signup, see http://www.bfd.org/cgi-bin/bustrip.cgi

May

3-7 Thurs-Sun - NERAX Real Ale Festival, Somerville, MA. See http://www.nerax.org. Other details TBA.

6 Sat - Green Mountain Mashers Homebrew Competition, Burlington, VT. A NEHBOTY comp. For more information contact Dan Marshall at 802-862-7667 or John Gallagher at john@richfrog.com. Other details TBA.

?? - Clone Contest - target is Sam Adams Doublebock. Other details TBA.

?? - Annual Wort Maifest - Fred & MaryAnne's estate, Freetown, MA. Other details TBA.

October

14 Sat - Puddle Dock Homebrew Contest - Seacoast Homebrewers Club, Portsmouth, NH. For more details contact Scott Kaplan at grtscott@nh.ultranet.com

BHC 2000 PICTURES

Hi, ho! Hi, ho! It's off to work we go!



This is supposed to be what?



Bill and MaryAnne in the PM,



As in Post-Mead…

March meeting directions

The March meeting will be at Redbones on Sunday March 5 at 1 PM. Directions are as follows:

Rt. 93 (from the south)
Take Exit 31, which will eventually turn into Rt. 16 west. Follow Rt. 16 for about 1 to 2 miles until you come to a set of light where you'll see a Johnny's FoodMaster on your left (Broadway). Turn left onto Broadway and follow for about four sets of lights (Teal Square). Bear right onto Holland Street (small fire station on right). Follow into Davis Square and look for a Dunkin Donuts on right. Turn onto Chester Street and they're a half block down on the right.

Rt. 2 (from the west):
From Rt. 95, follow Rt. 2 east to where Rt. 16 splits off by Alewife Station. Bear left at the fork onto Rt. 16 east and follow to the first set of lights (Mass Ave). Turn right onto Mass Ave, go through 5 sets of lights, and look for White Hen pantry on the left. Turn left onto Day Street and go to the end. Turn right at the light, go one block and turn right onto Chester Street. We're a half block down the right.

Directions from the T:
Red line to Davis Sq. Come up on the Holland St. side once on street level - turn right and walk into the square. Go two blocks and look for Dunkin' Donuts on the right. Take a right onto Chester St and they're 1/2 block down.



INSIDE THIS ISSUE

Articles:

Summer Picnic Needs Hosts	2
Boston Homebrew Competition 2000 Wrap-up	3
Dry Stout: Putting Roasted Barley to Work	5
A Wort in MCAB's Court	6

Regular Features:

Beer Toon	5
Club Calendar	7
February Minutes	2
Meeting Agenda	1
Meeting Directions	9
Spotlight	1

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. Sample and back issues are $2.00 each. The opinions expressed in this newsletter are those of the editors/secretary and staff and do not necessarily reflect those of The Boston Wort Processors.

Club Officers:

President:	Laura Conrad
Vice President/Club Contact	Geoff Larsen
Secretary	Kay & Buck
Treasurer:	Pete Langloi$
Libeerian	Steve Biggins
Newsletter Editor	Geoff Larsen
Next Month's Editor	Steve Stroud
Publisher	Christy Croteau

Contributors and Authors (Big Thank You!):

Marcia Wiles Akerman	Tim Holland
Brett Schneider	David Parr
Sal Emma	Geoff Larsen

We welcome letters, opinions, suggestions, articles, etc. from out members and readers. Send correspondence to: The **Boston Wort Processors,** PO BOX 397198, Cambridge, MA 02139-7198. For more information call Pres Laura Conrad (617)-661-8097 or via email at lconrad@world.std.com. Also, please visit our web page at http://www.wort.org

FROM:
The Boston Wort Processors
PO BOX 397198
Cambridge, MA 02139-7198

TO: