Brewprint

The Newsletter of the Boston Wort Processors

Volume 13, Issue 6 June 2000

SUMMER RYE-OFF

✹By Brett Schneider✹
A Back-to-Work Wort

Here's a proposal for a club What's Brewing? Summer beer using RYE as the primary adjunct grain.

Generally, the term 'summer beer' as applied here (this is my definition since it is my idea ;-) is: something meant to be consumed cold, in quantity, that is refreshing - as defined by the brewer. It can be an ale or lager beer. The hop rate is open to interpretation of the brewer. Balance is key though since consumption in quantity is assumed.

Rye is a little used adjunct for most brewers, but will be the primary adjunct here. If multiple adjuncts are used, they should be a smaller individual percentage than the rye. Base malt is the choice of the brewer as well. Since you will potentially drink in quantity, the OG will be limited to 1.040 max.

The idea here is to try and create a beer for hot weather, to be served cold, that defines the brewer's idea of refreshing. No right or wrong answers are possible. Fermentation and conditioning temperatures are the brewer's choice. Be

(Rye—Continued on page 8)

PICNIC SEASON ARRIVES

✹By Christy Croteau and Pete Langlois✹
This Year's Picnic Hosts!

In a break from tradition, the Worts Annual Summer Picnic will not be held at the home of Ron and Jean Vavruska where it has historically been held for many many years. Instead, the venue moves to Westwood MA, where Christy Croteau and Pete Langlois will host the event on June 17.

Festivities will begin at 1:00 and continue until darkness, mosquitoes, or a police action drives us all away. This is a family event and there is a lot of space for kids. There is a pool, which is already full and functioning (though cold as the proverbial well-digger's-knee at present.) You are very welcome to go for a swim and we will be asking adults to take turns overseeing the pool (lifeguard) when kids are involved.

You may want to bring the following:

Chairs, food, beer, games, towels, swimsuit. The traditional volleyball game will not happen unless someone comes up with a ball and net, but there is a ton a space for a game.

Christy will be coordinating the food (so there won't be 30 macaroni salads,) and can be reached at: 781.461.1722 evenings after 6, or weekends.



The club will provide: Brats and hamburgers, condiments, buns and rolls, plates, cups, napkins, and utensils. For anyone with a special dietary requirement, let Christy know and we will accommodate in some manner. And let us not forget the Chimay hunter, which will continue this year. Several bottles included in the price of admission.

Cost: adults $5; children free. Non-members $10

Directions: From 128, take exit 16B (route 109) west, into Westwood. From the light near the exit ramp, go 0.4 miles. The house is on the left (the number 312 is carved into a pillar at the street). There is a street lamp directly in front of the house. In the event the driveway fills up, go another 0.2 miles, and turn left onto Pleasant Valley road. Park on that road and walk back to the house. Don't attempt to park on route 109, the Commonwealth's most heavily traveled cowpath.

SERVING CASK BEER

By Ken Weber
Not A Back-to-Work Wort

Maybe it's my imagination, but lately the "On Cask" chalkboard at Redbones seems to be blank all too often. Given the success of this year's NERAX, there certainly are real ale drinkers in the area. But the cold reality is that cask ale requires a lot more effort than the alternative. On Friday afternoon, May 5th, 2000 NERAX had an invite-only session for the professional brewing community, featuring presentations on the proper handling of cask ale and the cellar equipment needed for its care. Hopefully the talks will inspire a few more area brewers to offer cask ale.

Peter Wesley, head of marketing for Theak

(Cask—Continued on page 4)



BREWPRINT

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The Boston Wort Processors is a society dedicated to furthering the art of homebrewing and to the enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for one year for a full membership and $12.00 for an associate membership. Electronic memberships are also available at a $5 discount. Sample and back issues are $2.00 each. The opinions expressed are those of the editor/secretary and staff and do not necessarily reflect those of the Boston Wort Processors.

All articles contained herein (except those taken from other sources) can be republished without approval as long as proper credit is given to The Boston Wort Processors. We welcome letters, opinions, suggestions, articles, etc. from our members and readers. Correspondence and submissions for next month's Brewprint should be sent to: **The Boston Wort Processors** at the above address. For more information, call VP/club contact Geoff Larsen at 617-621-8045 or via email at <glarsen1@worldnet.att.net>. Cheers!

CLUB OFFICERS:

President:	Laura Conrad
Vice Pres. & Club Contact:	Geoff Larsen
Secretaries:	Kay & Buck
Treasurer:	Pete Langloi$
Libeerian:	Steve Biggins

We're on the Web! http://www.wort.org

MINUTES FROM THE MAY MEETING

Due to extensive goings on in May (NERAX, Maifest), there was no formal Wort meeting in May! No meeting, No minutes!

Agenda for the June Meeting

Miscellaneous
* Thanks to our host
* New Member recognition
* Brewprint Editor thanks - Ken Weber
* Brewprint Publisher thanks -- Buck and Kay
* Call for July Editor

Upcoming meetings
* July, Joe Wygal's,Somerville
* August, Jeff and Ellen's, Dorchester
* September??

Upcoming Events
* Annual Wort Summer Picnic, Pete and Christie's estate, June 17.
* Pubcrawl, sometime in August, Jeff Flood, Crawlmeister.

Beers a' Brewing:
* Who brought what? (especially the Style of the Month, wheat beers)
* Report from buddy brews.

Upcoming IHSA Competitions and

Styles of the Month (Lee)
* Clone competition
* Euro lagers (July)
* Recognition of WPOTY winners Tim Holland and John Doherty. (Tim got (and used) the bowl at the Maifest.

Social Committee Report

Yeast God Report - Seth Cohen
Where is the Yeast God? Maybe this should turn into a Yeast God Search
Committee report?

Treasurer's Report - Pete Langloi$ - money monger

Libeerian Report - Steve Biggins

Beeraphernalia Report - Len Lemieux

Recruiting/Publicity Committee formation - Buck Shaw
Note that forming a committee in this organization is more like finding people to drink beer with than it is in some other clubs.

New Business - Anyone, but please let the chair know as much in advance as possible.

Raffle, possibly silent, in conjunction with...

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

For more information, contact Geoff Larsen at glarsen1@worldnet.att.net, or call him at (617) 621-8045.



See you at next year's Maifest!

CLUB CALENDAR

✹Compiled by Steve Stroud✹

Y2K

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

June

2 Fri - **Wort Processor Club Meeting** - 8 pm, Chateau Fitzgerald, Bedford, MA. Style of the Month is wheat beers. Agenda and other details in this issue. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

10-11 - **Eighth Annual Spirit of Free Beer Homebrew Competition** - Old Dominion Brewing Company in Ashburn, VA. Check http://www.burp.org/SoFB2000/index.html for more information. This is an MCAB qualifying competition.

17 Sat - **Annual Wort Picnic** - A backyard in Westwood**,** MA. 1 pm. See the May issue of Brewprint for full details.

17 Sat - 6th Annual **Eight Seconds of Froth Homebrew Competition**. Cheyenne, WY(!!). For more info surf to http://www.vcn.com/~bbriggs/8sec2000.html

21 Wed - **South Shore Brew Club Meeting** @ Glenn's Gazebo. Style/topic: Blonde Ale. General topic is: Brew Water for the Average Joe. For more detailsand directions surf to http://members.aol.com/brewclub

July

7 Fri - **Wort Processor Club Meeting** - Joe Wygal's B&B and Pub, Somerville, MA.Time, agenda, and other details TBA. Style of the Month is light (colored) lagers. For more information contact Geoff Larsen at glarsen1@worldnet.att.netor (617) 621-8045.

12 Wed - **South Shore Brew Club Steering Committee Meeting** - Location TBA. Topic: Nominate Board, Set Direction of club. For more details and directions surf to http://members.aol.com/brewclub/.

15 Sat – **South Shore Brew Club Summer Picnic** – Glenn's. Food and Fun! For more details and directions see: http://members.aol.com/brewclub/.

15 Sat - 6TH Annual **Commander SAAZ Interplanetary Homebrew Competition**, Melbourne Florida. For more info, contact William "Billy" Kendrick at (321) 639-7022 or via eamil at <commandersaaz@cfl.rr.com>.

August

1-5 **Great British Beer Festival**, Olympia, London. For more info, surf to http://www.GBBF.org/. Free accomodations for festival volunteers.

4 Fri - **Wort Processor Club Meeting** - Ellen and Jeff's home, Dorchester, MA. 8pm. Agenda and other details TBA. Style of the Month is All Things Belgian. Topic of Discussion is low-OG rye beers. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

10-12 - **Mashout 2000** - Held atop beautiful Mt Popenoe near Rocky Gap Maryland.Attendance is limited to the first 200 who register. For more information check http://www.burp.org/Mashout.

16 Wed – **South Shore Brew Club Meeting** – Location TBA. Internal Club Competition Style: Bitter & English Pale. General topics: Steering CommitteeResults, Brewing Software. For more details and directions see: http://members.aol.com/brewclub/

12 or 19?? - Sat - **Annual Wort Pubcrawl**. This year's Crawlmeister - Jeff Flood! Exact date and Crawlagenda TBA.

September

30 Sat - **Northern New England Homebrew Contest** - Rockport, ME. A NEHBOTY Competition. Sponsored by MALT. For more details contact Thomas J. O'Connor III, MD at 207.236.3527 or toconnor@nehealth.org

October

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

Y2K + 1

January

13-14 **Spirit of Belgium Homebrew Conference and Competition**. Hosted by the Brewers United for Real Potables (BURP). Location: Washington DC area. Michael Jackson has agreed to be keynote speaker for the event - others details TBA.



(Cask—Continued from page 1)

ston (North Yorkshire, England), knows all about the problems that can arise in getting good cask ale to the customer. My personal favorite was the pub that had located the serving line adjacent to the dishwasher. On that sweltering London July afternoon, Mr. Wesley was treated to a pint of cask Old Peculier, served at a refreshing 92° F. "Not a bad mulled ale".



The basics: real ale beer should be kept at 50°-56° at all times. Above 60° for even a day or two and the result is a loss of control over the secondary fermentation. Along with temperature control, Wesley said the biggest problem he runs across is not getting a "compact bottom" of finings, yeast and dry hops. The two necessary steps for compacting are proper stillage (using chocks to lift the rear of the cask about 3" higher than the front) and proper venting. Theakstons has its pubs vent the cask both upon delivery and as soon as possible after stillage. If the cask has been sitting for a few days after delivery and some settling is suspected, the cask is rolled around on the cellar floor, put on stillage, and then vented.

Another issue for the brewer is overstocking / slow turnover. Theakston's guidelines call for delivering casks within 14 days of racking, with consumption within 28. In the UK, they like to see a pub go through a minimum of two casks per week. But, nationally, the average cask-serving pub uses 20 gallons per week. It's inexact, but brewers aim for a half week's stock on hand at the time of delivery.

There was much discussion of soft pegs, hard pegs, finings, line cleaning, sparklers, proper inside diameter of the tubing and the ever-popular serving question: head or no head.

Theakston has spent much effort simplifying the pub's efforts at temperature control. Beer in an uninsulated line will reach ambient temperature in about 20 minutes. If a pub is drawing from a cask located in the cellar, along say 50' of serving line, that beautifully handled real ale can grow unwanted nasties in an astoundingly short time. Theakston's solution is a proprietary system which uses a python (multiple beer and cold water tubes running coaxially in the same insulated large diameter pipe) to a controlled serving station. Mr. Wesley would have proudly displayed his company's handiwork if it hadn't "grown legs" during the Wednesday NERAX session (way to keep up that thieving Yank stereotype).

Theakston was introducing a new cask ale on the following Monday and Peter Wesley was generous enough to bring a cask to NERAX. Young British drinkers are increasingly drinking lagers. For those that stick with ales, they are more likely to drink a pasteurized product, served on nitrogen. These nitro beers are generally served at 42°. Cask ale is ideally served at 54°, with 1.0-1.2 volumes CO2. Wesley feels that 50° is the minimum flavor threshold for cask ale. In an attempt to win over the lager and nitro fans, Theakston's brewers formulated the new cask ale to a flavor profile that would stand up to being served at 50°. What they came up with was a fruitier, less floral and spicy (no dry hopping) ale with more body than their flagship cask product.



Ralph Warrington, the Beer Quality Control Boss of NERAX, also gave a detailed overview of the equipment needed to serve cask ale and how to get your hands on it.

This was an informative session. A good cross section of regional brewers attended. Hopefully the success of NERAX will give at least a few of them the incentive to try (maybe again) their hand at brewing cask ale.

Special Bitter

Tim Holland
1st Place Bitter, BHC2000

MALT

7.5#	English Pale Malt - Paul's Malt
.5#	60L English Crystal
.25#	Flaked Wheat
1.0oz	Black Malt - uncrushed

HOPS

1.2 oz	Challenger Whole (8.6% AA) 60 minutes
.5oz	Kent Goldings Pellet (5.1% AA) 10 minutes
1.0oz	Kent Goldings Pellet (5.1% AA) 1 minute

Fullers yeast from The Yeast God (oh where or where can he be...??)

- heap big starter

I used Paul's Malt for this batch which I think made a big difference in the overall malt profile. This is premium floor malted english pale barley. I got it from a friend of mine that was relocating to California who divested of all of his worldly brewing equipment and ingredients (good news for me!) I burtonized all water with gypsum and some epsom and non-iodized table salts. Straight infusion mash at 152F for 90 minutes, mash out at 170F for 10 min, sparged to collect 6 gallons wort. 90 minute boil, hop schedule as posted above. Irish moss at 15 minutes to end of boil. Beer when judged was 1 year old.

The recipe is very simple and yielded a respectable Special Bitter.

Great malt profile which was nicely balanced by the hops. It was a bit rough at first but was at its best (9 months-1 year) when I ran out of it - I hate it when that happens!!

1.046 OG

WINNING GMHC RECIPE—BOCK

Little Suzi's May Day Bock - Traditional Bock

by John Doherty

O.G. 1.080 F.G. 1.020 Brewed 12/26/99

This Bock was brewed the day after Christmas in honor of my wife to be, Susan, who was born on May Day. This was my first triple decoction mash, and I believe well worth the effort – it's the first beer I've brewed which has actually placed in a Best of Show judging.

2nd Place in Bocks at the 2000 South Shore Brew Off in Providence, RI 4/15/2000

1st Place in Bocks and 2nd Runner-up in Best of Show at the Green Mountain Homebrew Competition in Burlington, VT 5/6/2000

BJCP Judging Comments: Malty aroma but not overpowering… Nice chestnut color, good clarity, fine textured head… Munich and base in great malt blend, nice residual sweetness… creamy mouthfeel, carbonation very good, great warmth… somewhat big for a Traditional Bock but well made with no flaws, very drinkable but very sneaky too.

10# Pilsner Malt
3# Munich Malt
0.5# Melanoidin Malt
0.5# Carapils Malt

Bring 18 quarts of filtered water to 110°F in a 7-gallon pot and dough in 14 pounds of milled grains. Hold 15 minutes at 100°F for an acid rest. With a strainer, pull the thickest 1/3 of the mash volume as a first decoction.

In a 5-gallon stainless pot, heat the decoction to 122°F for 30 minutes, then to 149°F for 15 minutes, then to 160°F for 30 minutes. Quickly bring the decoction to a boil, stirring carefully to avoid scorching or air entrainment. Boil the decoction for 20 minutes.

Return the first decoction to the main mash in small increments, stirring to keep the temperature uniform. Hold the main mash at 123°C for a 30-minute protein rest. Pull the thickest 40% of the mash volume as a second decoction. Heat the decoction to 149°F for 15 minutes, then to 160°F for 30 minutes. Quickly bring the decoction to a boil for 10 minutes.

Return the second decoction to the main mash. Hold at 150°F for a 15-minute β-amylase rest. Apply heat via flame while gently stirring to increase the mash temp to 158°F. Hold for a 30 minute α-amylase rest. Pull the thinnest 1/3 of the mash as a third decoction and bring it to a boil for 10 minutes.

Return the third decoction to the main mash. Hold at 170°F for a 15-minute mash out. Transfer the mash to double bucket lauter tun. Allow filter bed to form for 10 minutes, then begin recirculating the run-off until it clears. Sparge with 4.5 gallons of filtered water at 170°F, adjusted with 88% lactic acid to pH=6. Begin collecting sweet wort. After a few gallons are collected add 2 oz. Tettnanger plug hops as a "first wort" hop addition. Collect ~7 gallons in 90 minutes. Bring to a rolling boil.

At t=45 min. add 1oz Saaz plug hops for flavor

At t=60 min. add 1 tsp. Rehydrated Irish Moss

At t=75 min. turn the heat off

Force chill to 68°F with a sanitized copper coil immersion chiller. Siphon ~5.5 gallons into a 6-gallon carboy and aerate with an aquarium pump and air stone for 30 minutes. Allow to settle for 1-2 hours, and rack off trub into a second 6-gallon carboy. Pitch a huge starter of Wyeast #2206 Bavarian Lager yeast – fed 4 times with 1 quart of wort at 3 day intervals to get enough yeast from a smack pack.

Leave the primary fermenter at ~60°F for 12 hours, then cool to 48°F and ferment for 14 days. Transfer to 5-gallon secondary carboy and keep at 48°F for 14 days more. Slowly cool 2°-3°F per day down to 32°F. Siphon to 5-gallon soda keg. Lager at 30°-32°F for 8 weeks. Transfer to another 5-gallon soda keg with 5 psi CO_2 by connecting both liquid fittings and venting the receiving keg periodically. Force carbonate with 20psi for 2 days and put on tap and / or counter pressure fill bottles as needed.



SUMMER BEER ANYONE?

A Virtue Slipped Into My Brew

Belgian Wit
Phil Sides, 3rd Place Belgian BHC Y2K

Recipe for 10 gallons

10# De Wolf Cosysns Pilsner Malt
6# Flaked Soft White Wheat
6# Hugh Baird Malted Wheat
2# Rolled Oats

1 oz. Czech Saaz whole hops 3.5% AA - 10 min
1 oz. Tettnanger Tettnang whole hops 4.5% AA - 1 min
1 oz. crushed Moroccan Coriander - 20 min
1 oz. Curacao Bitter Orange Peel - 20 min.
1 oz. crushed Moroccan Coriander - 10 min
1 oz. Curacao Sweet Orange Peel - 10 min

Retrieve Orange Peel & Coriander from boil kettle and add to primary fermenter. Leave behind when racking to secondary.

Wyeast 3944 - Belgian Witbier
Ferment at 64F.

PORTER SQUARED – BROWN PORTER

John Doherty:
O.G. 1.050 F.G. 1.014 Brewed 1/30/2000

Named after a (not-so-famous as Harvard) Square on the Cambridge/Somerville border, this beer was a successful combination of three tricks I've learned for making English Ales – Challenger hops for bittering, a British Ale yeast that doesn't go overboard on esters, and the wonderful character a little torrefied wheat adds to Brown Ales and Porters. This Porter is my most award winning beer to date, placing in all 4 of the competitions I've entered it in. The last bit remains on tap here at home…

3rd Place in Porters at the Green Mountain Homebrew Competition in Burlington, VT 5/6/2000
3rd Place in Porters at the Eastern CT Regional Homebrew Competition – Willimantic, CT 3/12/2000
2nd Place in Porters at the 2000 South Shore Brew Off in Providence, RI 4/15/2000
1st Place in the Boston Wort Processors Porter & Stout IHSA Competition 3/18/2000

BJCP Judging Comments: Malty aroma up front, gentle roast character, some hop aroma… Deep ruby color, clear, creamy tan head…Gentle roast malt flavor, hop flavor mild, rich and chocolatey, creamy, well balanced… medium-light bodied, well carbonated… nice malt / roast balance, style should be like this beer.



8# Maris Otter Malt
1# Crystal 70°L Malt
0.5# Torrefied Wheat
0.5# Chocolate Malt
0.25# Black Patent Malt

Bring 12 quarts of filtered water (added 5 grams gypsum and 2 grams epsom salt) to 133°F in a 7-gallon pot and dough in 10.25 pounds of milled grains. Hold 30 minutes at 122°F for a protein rest – pH was 5.50. Add 4 quarts boiling water and heat to reach 152°F – pH was 5.40. Hold at 152°F, heating as necessary, for 90-minute starch conversion rest – pH was 5.35. Heat to 168°F and hold 15 minutes for mash put – pH was 5.30.

Recirculate runnings until clear, then sparge with 4.5 gallons of 172°F water (adjusted with 10 grams gypsum, 4 grams epsom salt and lactic acid to pH = 6.0). Collect ~7 gallons of sweet wort in 60 minutes. Bring wort to a boil -

At t=15 min. add 1 oz. Challenger (6.6%AA) hop plugs for bittering

At t=60 min. add 1 oz. Fuggle (4.2%AA) hop plugs for flavor

At t=75 min. add 1 tsp. rehydrated Irish Moss

At t=88 min. add 1 oz. Kent Goldings (4.1%AA) hop plugs for aroma

At t=90 min. turn off heat and steep covered for 10 minutes.

Force chill to 68°F with a sanitized copper coil immersion chiller. Siphon ~5.5 gallons into 6-gallon glass primary and aerate with an aquarium pump and air stone for 30 minutes. Pitch large starter of Wyeast #1275 Thames Valley Ale yeast. Ferment at 66°-68°F for 7 days. Rack to 5-gallon glass secondary for 7 days at 66°-68°F. Crash cool to 32°F and rack to a 5-gallon soda keg. Force carbonate at 25psi for 2 days and put on tap and / or counter pressure fill bottles as needed.





Dunkelweizen:
1st Place Wheat Beers, BHC2000

Thomas J. O'Connor III, M.D.

5 Gallons:	4.5 lb Durst wheat malt
	3 lb Dark Munich malt
	1 lb Carawheat malt
	6 oz Caravienne malt
	1 oz Special B malt
	1 oz Black malt

1 oz Hallertau Hersbrucker plugs, 3.3% aa, first-wort hopped

Wyeast #3068 Weihenstephan weizen yeast

Reverse-osmosis water treated with :
1/2 tsp gypsum; 1/4 tsp CaCl2; pinch MgSO4; pinch NaCl

Single decoction mash with rests at 126 F 80 min, 154 F 30 min, mash out at 170 F.

Wort boiled 65 min with 1 tsp Irish moss and 5 yeast energizer tabs.

OG 1.060
FG 1.014

Kegged and CPB'd unfiltered after 10 days fermentation at room temperature.

Slainte chuig na fir, agus go maire, na mna go deo.
(Irish: Health to the men, and may the women live forever.)

APRIL FOOLS PARADE 2000 OR BANISHED FROM THE BOW AND ARROW!

✹By Geoff Larsen✹

It was a dark and stormy night… Actually, it was a beautiful spring afternoon. And, the Few, the Proud, and the Brave gathered at the Plough and Stars with one thing in mind. Well, actually with two things in mind – beer and the Universal Spirit of Curiosity. Our mission – to verify a thesis by experimentation. Our thesis – to verify that Harvard Square had not lost its essential, quirky character to the onslaught of Yuppies. Our methodology – to cruise a classic set of Harvard dives (I mean fine drinking establishments), quaffing beers, and keeping our eyes peeled for ferns and tiny cups of bad latte.

We chose April Fools Day to conduct this investigation. We called our event April Fools Parade 2000. Four steady Fools gathered early in the afternoon to start our parade at a Cambridge institution, the Plough and Stars. Walter Colby, Sally Beddow, Jim Fitzgerald and the author found ourselves sipping on really well poured Guinness and other fine ales and enjoying the ambience. This is a dive with some class. No Yuppies here. (We're all too old to be Yuppies.) We watched British Football on the television while Sally, Walter, and Jim swapped stories of past days. I played the part of wide-eyed novice from the Midwest, drinking up the stories with open-mouthed awe. Yeah, well, that may be really exaggerating things, but we had a great time anyway, bantering with the friendly bartender (God bless her), and enjoying a really nice spring day.

The bartender was really amused with us and thought our mission was a great idea. But, what I really got a kick out of was the fact that she immediately knew what our next stop was – the scary bar on JFK. Now, I was curious what made the scary bar scary. And three different people (Sally, Chrissie – bartender at Redbones, and the bartender at the Plough and Stars) gave me the same explanation without coordination on three separate occasions as to what made the scary bar scary. To whit, in the last twenty years, none of them knew ANYBODY who ever went in there. So, it was with some trepidation that we approached the scary bar – only to find that the bar had been totally renovated one week earlier.

Imagine our horror to walk into the scary bar (now called Whitney's) to find freshly painted walls, a clean and perfectly serviceable bar, a clean uncracked mirror on the back wall, and no rough element. I thought Sally was going to drop right then and there from shock – and concern as to whether our thesis was going to be proved wrong as the parade progressed. The bartender was very nice about it. He offered to pour some beer on the bar and generally make the place dirty if that would make her feel more comfortable. But, about that time, Bill Slack walked in to our general surprise and amusement and that put our expedition right back on course.





Having acquired our Gang of Five and put another beer under our collective belts, we proceeded to Eliot's Kitchen and promptly grabbed ourselves a corner table on the second floor. Eliot's is apparently what it has always been – a comfortable beer and food establishment with good beer and even better food prices. We all grabbed lunch here and whiled away a pleasant hour drinking beer, swapping stories, and harassing Bill. Life is good. Sometimes, you just have to be reminded by good friends and good conversation.

At this point, we wandered over to the Catholic Church by the Bow and Arrow for a spiritual moment – relying on the chaotic universe to select our future path by tossing a coin on the steps. Heads, we were going to the Bow and Arrow first. Tails, we were going to the Hong Kong first. To Bill's dismay, the toss came up tails and he requested another toss. Tails, again. It was clear as to what out course should be. But, no one ever accused Bill of being afraid to stand up to the Elements and he berated us into ignoring the Fates and going to the Bow and Arrow, after all.

Sally tried to warn us. She knew the dangers inherent in ignoring the powers of destiny, but we ignored her. And, as events unraveled, she was proven correct.

At first, we were pleasantly surprised to find the Bow and Arrow had Sierra Nevada pale ale on tap. We ordered five glasses and proceeded to sit back in our ignorance while we waited for tasty beers. Fortunately, Eagle-eye Jim Fitzgerald noticed that they were going to pour into glasses so frosted I thought I was at an A&W Root Beer stand. He stopped the bartender just in time and we were informed that all of the mugs were frosted. We would simply have to wait if we wanted room temperature glasses.

We waited patiently for about ten minutes and that's when the powers of demonic elements made their true nature known. The bartender comes back to us with a real sheepish look on his face and asks if we would like bottles beers, instead. It seems that "none of the taps were working and they couldn't figure out what was wrong." Saturday afternoon and the Bow and Arrow had no working beer taps. Yeah, right. We realized that we were being banished from the Bow and Arrow for asking for warm glasses. But, we held our heads up proudly as we marched out the front door and into the Hong Kong next door for the last scheduled stop on our parade.

The Hong Kong provided a fine final stop on our parade with decent beers, a comfortable environment, and a friendly bartender. We had a couple of more beers there and we bought Sally a Stinger as reward for organizing our good times. At this point, Bill and Jim went on their way while Walter, Sally, and I retired for Bourbon Manhattans at the Sheraton Commander. But, that's a story for another time…The Sheraton

(Continued on page 8)

(Continued from page 7)

Commander. But, that's a story for another time…

What did we conclude regarding our initial thesis? Have no fear; Harvard Square is holding on just fine. But, this merits constant vigilance, so be there next year for April Fools Parade 2001. This is an event to pencil in. Be one of the Proud, one of the Brave. Be a Fool.

(Rye Ale—Continued from page 1)

creative!

Base malt(s) - brewer's choice—RYE adjunct - 10% min / 20% max total grist. Other adjunct(s) - smaller individual percentage(s) of total grist than the rye. Hops and hop rate - brewer's choice, but in balance with the malt / low OG.

Please note that there are specific beers from Germany where rye is used, but we are not attempting to recreate them here. If you just have to try and classify this beer I should think BJCP category 24: Specialty / Experimental / Historical would be your only option, but this will require the identification of a specific base beer. It is not necessary (or recommended) to proceed this way for our purposes, however.

Rye in the form of flakes may still be available from Jeff Flood, as he had a whole bag inn his possession. Some was distributed during the April meeting in Framingham. If you want to contact Jeff I am sure he would be willing to bring some for you to the June meeting, should his busy schedule allow him and the misses to attend.

The comparative tasting has been scheduled after normal business concludes for the August meeting at the Palace of Jeff and Ellen. Participation in the tasting is open to all club members, but specifically targeted to those who brew the beer and those who want to get an understanding of RYE as an adjunct grain. Time is short so you should really start getting the kettles fired up. A special thanks to the newlyweds for hosting us. Questions? Call me at 508-788-5279 or email:

bikeNbrew@rocketmail.com.

Directions to the June Meeting

The Fitz Palace:

114 Concord Road, Bedford, MA
Phone: 781/271-1455

From either 128 North or South, get the 4 /225 exit toward Bedford (not Lexington). Go through Bedford Center and bear left at the split of Routes 62 and 4. This is Concord Road. I'm about a half-mile (give or take) on the left. It is a split-level—brick below and blue shingle siding. The driveway can handle maybe six cars but it will be tough backing out onto Concord Road. I think you can park along Concord Road or the side streets before and after the house.

The host will be offering grillables, beans and kraut for those who show up early.





YET ANOTHER RECIPE!

Brett Schneider
2nd place bock beer, Y2K BHC

Eisbock for fun and jail time:

59% light munich
30% dark munich
1% caramunich
10% pils
OG 1.076/78 FG 1.016/018
Superior DRY lager yeast

German Hallertauer kettle hops 27 IBU by calc

135 mash in
decoct and boil and add to main to raise to 149
decoct and boil and add to main to raise to 158
infuse to mash out 169

freeze 3 gals outside naturally to reduce to about 2+
gals, force carbonate, bottle, cellar and age - about
18 months old for BHC Y2K

Style of the Month: A Brief History of Weizen Beer

By Steve Stroud

As one of man's first cultivated grasses, wheat may have been the catalyst of beermaking in ancient times. The Babylonians were known to make beer and it is possible that wheat was used as one of the brewing grains. Hieroglyphics in some Egyptian tombs depict the brewing process using two distinct grains. Early agrarian civilizations probably harvested grains of different species and brewed with whatever was in the granary at the moment.

In more modern times the popularity of wheat beers has waxed and waned throughout the centuries. Along the way, at least two distinct traditional styles evolved. The first is Bavarian Weissbeer, also known as Weizenbier. Today this is the best known type, but one hundred years ago the weizen style was nearly dead and virtually unknown. In those days the phrase 'Weissbier' mostly referred to what we now call 'Berliner Weiss.' Today, it is Berliner Weiss that seems moribund: a rare specialty that might disappear at any time.



Actual written records of German wheat beer brewing date back to the early 1400's where a royal decree from the city of Hamburg declared that Weissbier must be 'strong in grain, not bitter of taste, yellow and not red in color.' The first Bavarian weizenbiers were brewed by a noble clan called Degenberger during the 15th century; they held an exclusive royal license to the style for many years until the last of that clan died out. After this, the privilege of brewing weizen passed to the Bavarian house of Dukes who built the first Weissbier brewery in Munich.

This lighter colored Weissbier was the draught of choice of both noblemen and commoners alike. Its popularity began to wane in the late 1700's due to improvements in all-barley malt beers. By the mid-1800's the style was in danger of dying out and the ducal monopoly on brewing this style started to breakdown. In 1872 the royal rights to Weissbier were relinquished to the public domain. This allowed all brewers to make Weiss as well as lager beers and led to a modest revival in the Munich Weizen style. A brewer named George Schneider purchased an old brewery in Munich to produce Weissbier and tripled its output within a half-dozen years.

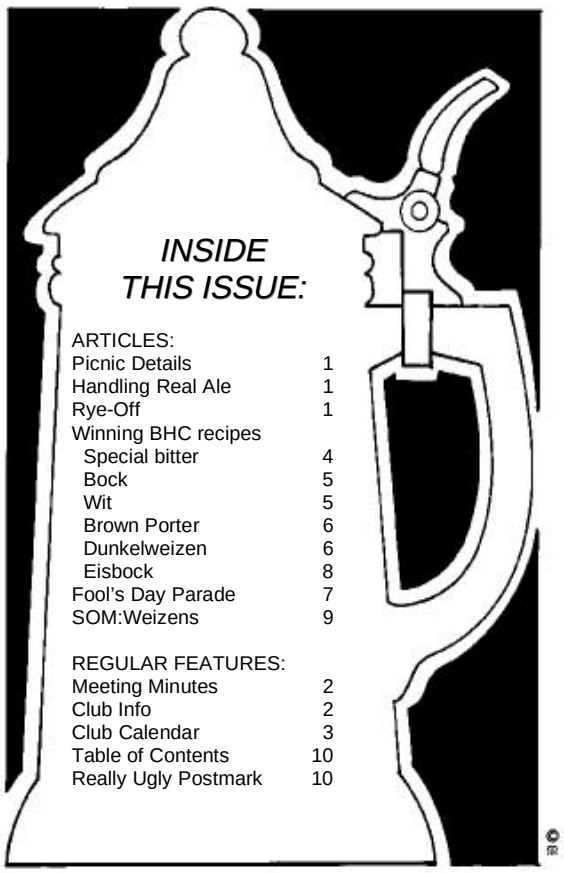
Nevertheless Bohemian and German lagers were becoming the rage as brewing technology was improving by leaps and bounds. Weizenbier, having once been a royal beer for the aspiring drinker, became commonplace and then old-fashioned, especially when Munich brewers perfected their dark lagers and popularized their pale lagers in the 1900's. By the mid-1960's, this beer style seemed to be the preserve of elderly ladies and its share of the Bavarian beer market was in the single digits. The Schneider brewery had continued to singularly brew weizenbier and was the only specialist remaining in the field. Sometime in the late 1960's or early 1970's, weizenbier was discovered by a new generation. It now has up to 30% of the Bavarian market and a considerable following elsewhere.

*Information for this article was culled from several sources, including Michael Jackson's **Beer Companion**, Ray Daniels' book **Designing Beers**, and postings at http://beer.about.com and http://www.byo.com*

Maifest Moment



First Glass : Len releases the Germanic nectar



INSIDE THIS ISSUE:

ARTICLES:	
Picnic Details	1
Handling Real Ale	1
Rye-Off	1
Winning BHC recipes	
Special bitter	4
Bock	5
Wit	5
Brown Porter	6
Dunkelweizen	6
Eisbock	8
Fool's Day Parade	7
SOM:Weizens	9
REGULAR FEATURES:	
Meeting Minutes	2
Club Info	2
Club Calendar	3
Table of Contents	10
Really Ugly Postmark	10

BEER TOON!



May 2000? I've been in that cellar **how** long?

The Boston Wort Processors
PO Box 397198
Cambridge, MA
02139-7198



The Boston Wort Processors

Still Brewing After All These Years