Brewprint

The Newsletter of the Boston Wort Processors
Volume 16, Number 2 Febrewary 2003

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Ales well that ends well

Club Calendar

Compiled by Steve Stroud

Febrewary

2 Sun - Wort Processor Club Meeting, Underbones (Redbones), Davis Sq.,Somerville. Start time 1pm. Style of the month is Scottish Ales (BJCP cat. 5). For more information contact Alastair Hewitt at wort@nodem.info or 781-224-2457.

7/8 Fri/Sat - MCAB V. Hosted by BURP (Brewers United for Real Potables), to be held in the Washington, DC area. Surf to http://burp.org/mcab5 for full details.

16 Sun(!) - Zok's Hombrew Competition, Willimantic, CT. Start time 9am. For full details, see http://www.homemadebrew.net or contact Paul T. Zocco, email zoks.homebrewing@snet.net, 860 456 7704 or 860 742-7879.

23 Sun - BHC9 Entry Extravaganza. Show up and help register BHC entries. Other details inside this issue.

March

1-4 Sat-Tues - BHC9 Prejudging, location(s) and times TBD.

7 Fri - BHC9 Entry Unload, 7pm, Watch City Brewing Co.

7 Fri - Wort Processor Club Meeting, 8pm, Watch City Brewing Co., Waltham, MA. Style of the month is Stout (BJCP cat. 16). For more information contact Alastair Hewitt at Alastair Hewitt at wort@nodem.info or 781-224-2457.

8 Sat – Boston Homebrew Competition IX, Watch City Brewing Co., Waltham, MA. For more info contact John Doherty at dohertybrewing@yahoo.com.

?? - Brown Ale/Porter/Stout IHSA competition. A WPOTY event. Alastair Hewitt's abode; date and time TBA. Styles to be judged are BJCP categories 10/15/16 (not 16D).

20 Thurs - Wort Processor 20th Anniversary Planning Meeting - 7pm. Jay's home, Lincoln, MA. For other details and directions, contact Jay at jsh@doctorbeer.com.

April/May

30th-4th - 2003 NERAX, Davis Sq. Somerville, MA. Surf to http://nerax.org/ for more info.

May

17 Sat - 2003 Wort Clone Competition. This year's target: Allagash White. Other details TBA.

31 Sat - 2003 Wort Maifest. A farm, a barn, some beer: Freetown. Other details TBA.

2004

March ? - Wort Processor 20th Anniversary Party. Kulminator, Antwerp, Belgium. Other details to be announced.



JANUARY MEETING MINUTES

By Ken Weber, Wort Secretary

Cambridge Brewing Company, PRC – The late brunch crowd was finishing up, transitioning from food to football as the 2:00 PM Sunday start time arrived at CBC. Cleveland Browns fans, while pleasantly surprised at making the playoffs, realized the inevitable result of the game in progress and were assembling at the bar. The Worts slowly gathered in the back room for the first meeting in 2003 and all seemed well. Unfortunately, the house band, caught up in the thrill of performance, refused to yield the stage. Scheduled to finish playing at 2:00 PM, they kept going. And going. Loudly going. In the tradeoff of skill vs. endurance, it was looking to be no contest. So, amid trombones and sax, pres Dexter called the meeting to order at 2:17 PM.

Will Meyers, or host at CBC, was thanked in absentia. There were no new members, although the brunch table of four seated immediately next to Jim showed signs of interest throughout the meeting.

Thanks to Ken Jucks for a fine effort editing the January 2003 Brewprint. No tampering of photos, just straight reporting directly from the quotee's mouth. Pete Langlois volunteered to edit the February 2003 Brewprint. Since Buck and Kay will still be enjoying the warmth of the southern hemisphere, Katie stepped up as publisher for February. The next meeting will be at Underbones, 1:00 PM on Sunday, 2/2/03.

As the band lit into something vaguely resembling *Green Dolphin Street*, Alejandro delivered a short and sweet BHC 9 report. Preparations are on track. Will the entries from West Lebanon, NH be delivered? Pete Langlois was toying with the idea of piloting out to the hinterlands.

Jim Fitz gave the Slither update. Tentative start time is 6:00 PM on Saturday, January 25th. Beginning at Saint, some of the older line, higher end establishments on the itinerary: Oak Room, Old Ritz, New Ritz and Bay Tower Room. "A high class pub crawl for low class people". Thank you, Mr. Hersh. Geoff, Sally and Jim, again sacrificing for the greater good, will make a dry run before finalizing the route.

The band wouldn't die. The IHSA report competed with a quavering *Night in Tunisia*. Fitz will host the Pale Ale comp on Sunday the 12th. As this is likely to be a well populated category, Fitz requested both entry and judge information in advance. Alastair offered to host the next HSA competition (Brown/Porter/Stout) in March.

The Treasurer's report (all's well) was combined with 20th Anniversary planning. Jay will host a planning committee meeting on Thursday 1/16/03 at his house in Lincoln. For those going to Europe, please consider donating some luggage space for beers to be carted back for the domestic BWP 20th anniversary party. Also, a site coordinator for the U.S. party is needed.

At this stage, the band, playing on fumes, appeared to be performing a ritualistic slaying of a cat. The Libeerian persevered, proudly announcing that the Worts now have a BWP rubberstamp.

At the 12/18/02 Business Meeting, revisions to the Wort By-Laws were proposed. The updates addressed the changes in how the club operates today versus in the early 80s and also changes to affect the proposed filing for tax exempt status. Alastair will chair a committee to craft the changes, which will then report to the full club. Volunteers (sorry if the scribe missed some hands in the forest) included Mssrs, Jucks, Fitzgerald, Hersh, Flood, D'Aquino and Laura Conrad.

Bill Slack is planning to attend this year's MCAB, to be held in D.C. Jim Dexter may also attend.

The band continued to outlast the Worts. Other new business included Pete's update on the website. There are several options, from cheap to nice. Which to select will depend on what gives the most value to all BWP members. Jim Fitzgerald reported on a new Logo. We may have some in-house (spouse) graphic design help in coming up with an updated image. While merchandise sales usually recoup the upfront investment, the budget needs to be set. Lastly, Jeff Flood will be handling firework duties at Loon Mountain at 7 PM on the 18th.

At 2:43 P.M. Pres Dexter gaveled the meeting to a close. The band played on.

WPOTY (Wort Processor of the Year) Standings

With yet _another_ first place in last month's Hail to the Ale IHSA competition, Jim Dexter has taken an insurmountable lead in the 2003-2003 WPOTY competition.

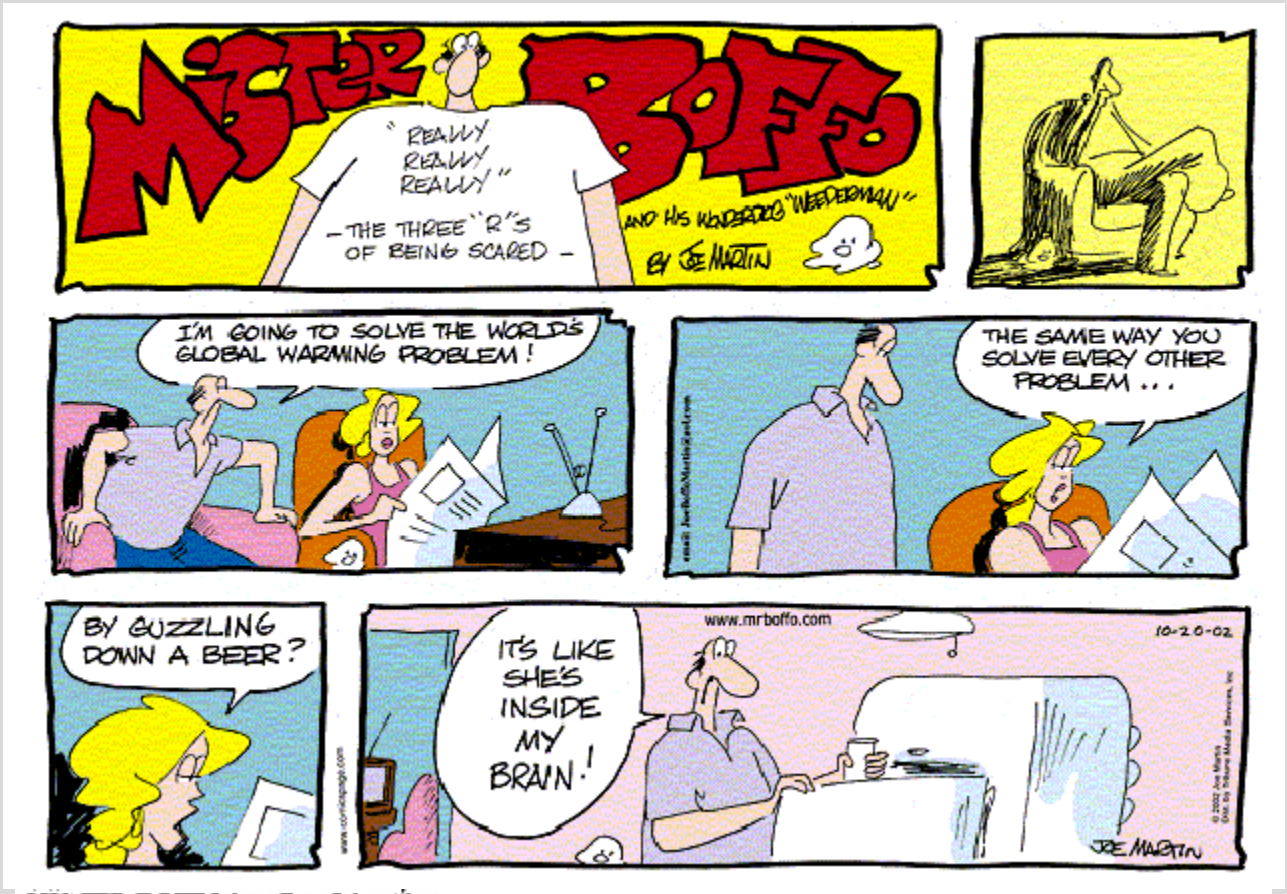
With five events history and only the Porter/Stout/Brown Ale competition in March remaining, Jim Dexter has already won the contest by taking first place in every event except for the cider/cyser competition.

Hey, it's still a horse race for second place so the rest of you can get brewing - Jim gets the month off if he so desires :-)

The current standings are:

Jim Dexter	14 pts
John Yoder	5 pts
Ken Jucks	4 pts
Alastair Hewitt	2 pts
Laura Conrad	2 pts
Jim Fitzgerald	1 pt
Ken Weber	1 pt
Alejandro D'Aquino	1 pt

BEERTOON PAGE



MISTER BOFFO by Joe Martin



SHOE



The Wort Libeery Rules!

These guidelines have been set forth by the present libeerian after they were presented at the Decembeer Business meeting. (ED)

General Information

The Libeery is intended for the exclusive use of members of the Boston Wort Processors in good standing. This resource is provided at no cost to the members and it is subject to strict observance of all the rules and regulations contained in this page. The club's Libeerian keeps all the holdings of the libeery and should be contacted at libeerian@wort.org for loans and other Libeery related issues. The Club's Libeerian is in charge of keeping an updated inventory of the club Libeery on the web page including those books that are on loan as well as the current rules and regulations.

Loans

- Any member would have the right to borrow a maximum of 3 books at any given time.
- The length for the loans is of 1 month with a renewal of an additional month (2 total).
- The renewal time is subject to the book not being needed by any other member.
- Absence from the club meeting does not constitute an excuse for not returning loaned books on time. The member is responsible for returning the loaned books before the loan expires.
- Members whose loans have expired will be notified by the Libeerian.
- After one notification (personal or by email), the Libeerian will submit the names of the books missing and the member who borrowed to be listed in the Brewprint.
- The Libeerian will personally inspect the books and track down their condition before and after loan.
- A member that loses, damages, alters, mutilates, underlines, destroys, highlights, or/and etc, any of the libeery books would be required to provide a new copy of the book. The above paragraph does not apply to normal wear and tear.
- The club reserves the right to cancel membership to members that violate the current Libeery regulations.

AGENDA FOR THE FEBREWARY MEETING

by Pres Jim Dexter

Style of the Month Tasting

★ Scottish Ale – Steve and Alejandro

Opening Round

★ Thanks to our host.
★ New Member recognition
★ Brewprint Editor thanks – Pete
★ Other Editors needed for March and beyond….. Who wants to win a Beer Pulitzer?
★ Brewprint Publisher thanks – Katie

Upcoming Meetings

★ Febrewary meeting at Underbones 2/2 @ 1pm
★ March meeting at WCBC, Friday 3/7 @ 8pm
★ April meeting – Any suggestions?

Past and Future Events

★ BHC9 Planning – John Doherty
★ Slither Review – Geoff Larson & Jim Fitz
★ Anything else?

IHSA Competitions

★ Hail the Ale recap – Jim Fitz
★ Brown Ale/Porter/Stout in March – Alastair

Reports

★ Treasury – Jay
★ Libeery – Alejandro
★ Beer Gear – Len

New Business

★ NEHBOTY 03 Schedule – John Doherty
★ Update on Bylaw revision – Alastair
★ Update on changing the Wort's on-line services – Pete
★ Anything and anyone, but please try to coordinate with Jim Dexter first.

Post meeting celebrations, deliberations, activities & beer tasting time.

Boston Homebrew Competition IX

By John Doherty, Competition Organizer

It's getting closer to crunch time, people. The 9th Annual Boston Homebrew Competition is just a few short weeks away.

With so much information to get out regarding the competition, I'm going to dive right in. Friday, February 21st is the official entry deadline for BHC9. Entries can be shipped to Modern HomeBrew Emporium in Cambridge or dropped off there or at any of 19 other drop-off sites listed in the entry packets and at the competition website **http://www.wort.org/BHC/bhc.html**. Remember that website, as I will refer you to it often!

Saturday, February 22nd is Entry pickup day. Many of you have volunteered to pickup BHC9 entries at the 20 Drop Off sites. Hearty thanks to you all, especially those picking up from the more remote sites in VT and NH. If you are a confirmed Pick Up volunteer and for any reason you cannot make your designated pickup or cannot bring picked up entries to the Entry Extravaganza the next day, please contact Entry Organizer, Alejandro D'Aquino at dryhopper@yahoo.com or contact me directly at dohertybrewing@yahoo.com or (508) 923-6376.

The Entry Extravaganza (EE) this year is on Sunday, February 23rd, 2003. No re-scheduled Superbowl to contend with this year. It is once again being hosted by Jay and Joyce Hersh at their home in Lincoln, MA. The EE is when we all get together and log in, categorize, label and sort somewhere in the neighborhood of 1,200+ bottles of homebrew. It is a lot of work, and very important work at that. But as the old saying goes, "Many hands make for light work." So please consider helping out for even a few hours at the EE. The fun begins at 12 noon and should be completed by 6:00PM. Please come and help out as this is a fun time and a great chance to get to know a bunch of the Worts. Those of you who have volunteered to bring laptop computers should plan to arrive a half hour earlier to allow for setup time. *One side note: if you know that you are coming to the Entry Extravaganza by noon, please feel free to bring your BHC9 entries with you at that time, if you haven't already dropped them off at a Drop Off site.* Directions to the Entry Extravaganza can be found elsewhere in this newsletter and on the Wort website.

During the weekend of February 1-2 we will be pre-judging some categories to make the day of the competition run more smoothly and finish on time. Pre-judging was considered a success the past few years, so we're doing it again! The actual categories to be pre-judged will be chosen only after the Entry Extravaganza, when the number of entries in each of the 24 beer categories is officially known. If you are interested in pre-judging and earning extra BJCP judging points, please contact the BHC9 Judge Organizer, Francois Espourteille, at francois53@attbi.com, or at (508) 923-0059. We'll try to schedule separate pre-judging events North, South, West and Metro Boston. Please contact Francois if you are interested in hosting a pre-judging event or if you'd like to assist in judging or stewarding on Competition Day, March 8th.

On Thursday, March 6th, we should all rest up and catch our collective breath!

Friday, March 7th we will be ferrying the entries from their cellaring at the Entry Extravaganza site in Lincoln to Watch City Brewing Company in Waltham. Contact Alejandro D'Aquino at dryhopper@yahoo.com if you are available after work to assist in this Entry Caravan (it would help to have some big trucks or SUVs for the ferrying). Conveniently, we've scheduled the Monthly Wort Meeting that same night at Watch City Brewing, so there's no excuse not to help us unload some boxes!

Saturday March 8th is the big day when the Ninth Annual Boston Homebrew Competition will be held at Watch City Brewing Company, 256 Moody Street in Waltham, MA. Directions to Watch City Brewing can be found in next month's newsletter and at their website **http://www.watchcitybrew.com**. A light breakfast of Dunkin' Donuts fare will be served to all judges, stewards and staff, starting at 8:00AM until 8:45AM. Judging assignments

will be announced at 8:45AM and judging will start promptly at 9:00AM. A complimentary Lunch will also be served to all participants at about Noon, and the afternoon judging panels will start no later than 1:00PM. All afternoon Beer panels should make every attempt to finish no later than 4:00PM so that Best of Show judging can start promptly at 4:00PM and finish by 5:00PM. The competition winners will be announced and awards and prizes will be given out immediately following the Best of Show judging. In addition, this year we will have the honor of announcing the 2002 New England Homebrewer of the Year, 2002 New England Homebrew Club of the Year, and 2002 Cider maker & Mead maker awards!

We're always in need of "experienced" judges and "eager to learn" stewards for the day of the competition. As I said earlier, "Many hands make for light [and enjoyable] work", especially when it comes to judging beer! If you are not a BJCP Beer Judge, there is no better way to learn about judging beer than to steward or apprentice judge. And BHC9 is one of the best learning opportunities in the whole country, as a fair number of Master and Grand Master judges, as well as BJCP Board Members and founders are perennial judges. If you haven't already registered to judge or steward, you should contact the BHC9 Judge Organizer, Francois Espourteille, at francois53@attbi.com or call him at (508) 923-0059.

In closing, I'd like to thank everyone who has already put so much time and effort into BHC9 preparations, especially Jim Dexter, Alejandro D'Aquino, Mike Killelea, Francois Espourteille, and Aaron Mateychuk (of WCBC). And I'd like to thank in advance those people who are about to commit so much of their time and effort to BHC9 and the hectic weeks that lead up to it! Without such strong support from so many Wort Processors, BHC could never be the success it always is!

FOR BHC INFORMATION, SEE WWW.WORT.ORG or

If you have comments or questions regarding BHC9, please don't hesitate to let me know. You can call me at home at (508) 923-6376, at work at (978) 670-6987, or email me at dohertybrewing@yahoo.com.

Hale to Ale IHSA Results – Thanks to Ken Jucks

We ended up with 15 entries that included 5 bitters (1 special and 5 ESBs), 4 Scottish (2 70s and 2 80s), 3 American Pales, and 3 IPAs.

Fitz spiked the 2 flights with Bodingtons, Concord Pale, and Concord IPA. The latter 2 scored well. The 1st was not the best I've had for that beer.

The flights were split into 2 groups.
Scottish and IPA were judged by Bill Slack, Jim Dexter, and Matt Hicks. Bitter and APA were judged by Alejandro D'Aquino, Drew Philbrick, and Ken Jucks.

Each flight passed on 4 beers in the assumption that at least one commercial beer was in each batch. This turned out to be correct.

The BOS table had 1 Special Bitter, 1 ESB, 1 Scottish 70, 1 Scottish 80, 1 APA, and 1 IPA. How about that for a spread!

The final placement (judges comments follow) was:
1st IPA Jim Dexter WOW!, well balanced, smooth, complex, clean

2nd S Bit. Ken Jucks malt dominated, with good ester/diacetyl/hop balance.

3rd APA Alejandro toasty malt, good hop balance, some esters, complex.

The other 3 beers on the table were all quite interesting as well and scored in the 30s. For the most part, all the beers not making the final table scored in the upper 20s as they all were reasonable examples of style with some good characteristics. For those of y'all who missed it, you missed tasting some good beers - Shame on y'all!

Directions to the February Meeting
Underbones, at Redbones, Davis Square, Somerville

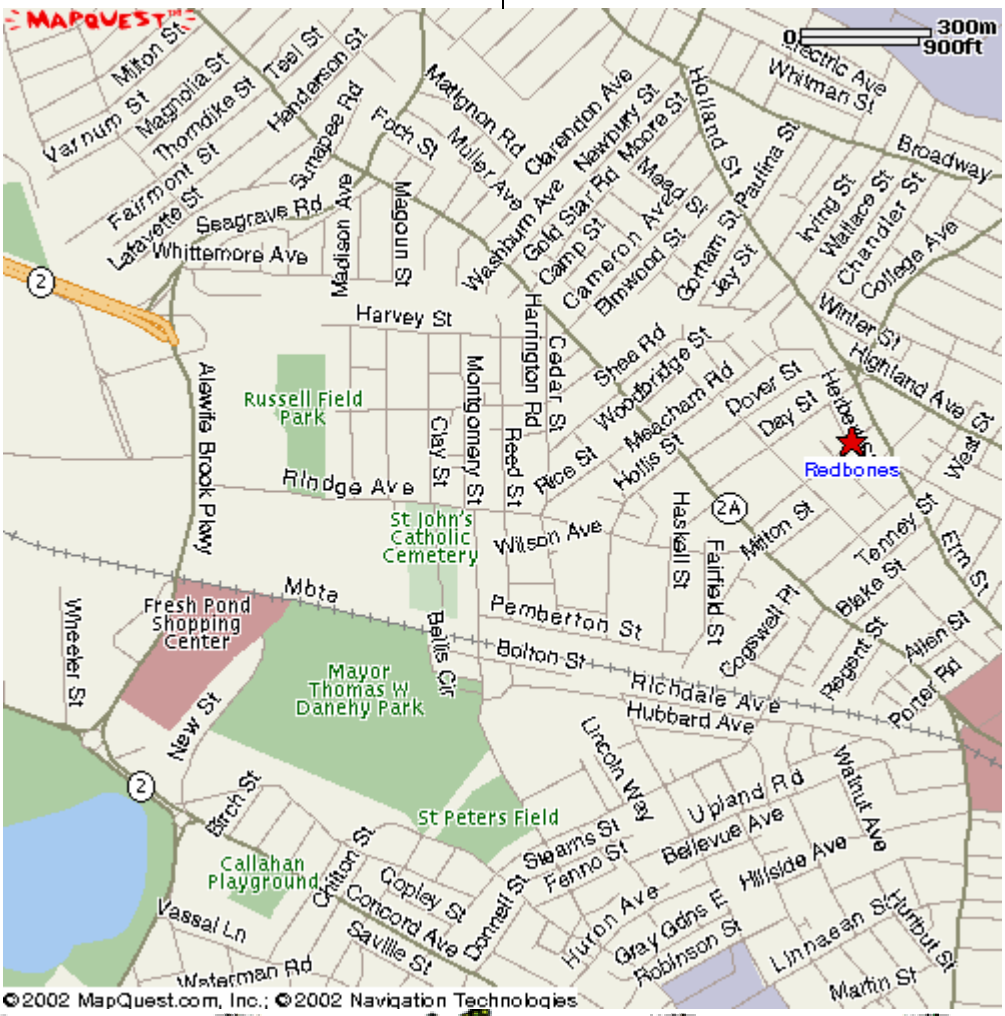
This month's meeting will be at Underbones, the downstairs section of Redbones in Somerville. For those taking public transportation, Redbones is just a block from the Davis Square stop on the Red Line.

Redbones

55 Chester Street

Somerville, MA 02143

(617) 628-2200



Directions to the Entry Extravaganza

At the home of Jay and Joyce (*11AM computer setup*, 12:00 for others, FEB 23)

We live in Lincoln, 2 miles south of Walden Pond in Concord, which is on Rt 126. It's just off Rt 2, a few miles west of where Rt 2 crosses Rt 128.

So the easiest thing to do is find Walden Pond on a map and find your best route there via Rt 2.

From Rt 2 going east bound or west bound head south on Rt 126 and pass Walden Pond. After about 2 miles you'll come to a traffic light.

This is the intersection of Rt 126 and Rt 117. Turn left onto Rt 117. Our house is about 200 yards on the left at the 2nd mailbox. It's #146 and there are white, blue and red reflectors on the phone pole.

If you have trouble finding us, call 781-259-3427

Style of the Month – Scottish Ale

By Jim Dexter

Welcome, it is a wonderful style. A fellow brewer first introduced me to Scottish Ale in 1997 shortly after I began brewing. I especially liked the complex malt and slight roasted flavor and hint of smoke in the aroma of the Scottish Ale. After this first glass I began looking for Scottish ale regularly. After a few months I was determined to break out of extract brewing only amber and pale ales and brew my first all grain beer. A Scottish Export 80 /-. My interest in the style led me to Greg Noonan's book, Scotch Ale. This book is an informative text on the Scotch and Scottish Ale style and I highly recommend it.

Keys to Brewing Scottish Ales

Ingredients:
The base malt can be any good quality pale malt - I have used Klages and Marris Otter both with good results. The other malts can be crystal, roasted and chocolate. I have always used all three. The following recipe uses 6% Crystal 40, 2.3% roasted and 1.5% chocolate. This is higher on the roasted and chocolate than Greg Noonan recommends in his book, Scotch Ale. I personally like the more robust flavor but would not recommend any higher % if you are trying to brew to style. I have tried peat smoked malt and recommend you not use it unless you plan to make a smoked beer. Even 1% smoked malt can cause the beer to be out of style, but on the other hand can create an interesting smoked Scottish.

Mash: The key to a good Scottish mash is simple - keep the mash thick and use a high temperature 154'F to 158'F. I have always used a multiple step mash. Starting with 1qt water per lb of grain at 130'F, add grain and hold for a 30min >125'F protein rest. Raise temperature to 154'F by adding an additional 16 oz/lb of boiling water and additional heat. Hold for 30min. Raise temperature to 158'F for 30min or until iodine test shows conversion is complete. Raise temp to 170'F. Sparge at 170'F.

Boil: This is one of the most important things in brewing a good Scottish Ale. The Scottish Ale gets it unique and subtle caramel flavor not from crystal/caramel malt but from kettle caramelization. To do this keep the boil going for 2 hours and do not add any required additional water until late in the boil. Kettle caramelization is more effective with higher gravities. As for water treatment most of you may not need any. Target 100-200ppm water hardness. As for hops they play a supporting role in the Scottish style, which is to balance the sweetness. You do not want any hop aroma so put all the hops in early. I always use Fuggles or Kent Golding.

Fermentation:
Scottish ale does not exhibit the esters that many other ale styles do. Use clean fermenting yeast that performs well at lower fermentation temperatures. I have always used the Wyeast 1728 Scottish ale yeast - this yeast performs well at 60'F for primary and 50'F for secondary and aging.

Packaging and aging:
Carbonation is low so use only 3 oz sugar or 4.5 oz dry Malt per 5 gallons when bottling. Or force carbonate to 1.5 volumes. Once kegged or bottled, store at 50'F for up to 6 months. You don't have to wait that long - it will be good right away, but do let it age - a Scottish Ale ages very well and flavor improves with time.

Note: This recipe won first place for the category Scottish Ale at BHC 2001 and Green Mountain HC 2001.

For 10 Gallons
OG 1.046
FG 1.012
Color ~16 SRM
IBU 21

Ingredients:

15 lb Maris Otter Pale
1 lb crystal 40
6oz roasted
4 oz chocolate
2 1/4 oz 5.3% Kent Golding
Brewing water:
No additives

Mash Schedule:

As described above - except I had a thermometer calibration problem and did every rest ~ 3'F too low for this batch.

The Boil:

120min boil. 1.5oz of Kent Golding hops at 60min, 3/4 oz Kent Golding hops at 90min and 2 tsp of Irish Moss at 105min.

Fermentation:

Pitch at 60'F.
Primary for 4 - 5 days at 60F. Transfer to secondary then lower temp 3F per day until 50F for 2 weeks.

Carbonation:

Bottle with 3oz sugar per 5 gallons or force carbonate to 1.5 volumes.

BUILDING A REAL ALE LEGACY

By Phil Sides

The Washington, D.C. area based Brewers United for Real Potables (BURP) is one of the nation's oldest and largest homebrew clubs. The club's success can be attributed to many factors not the least of which is its uniqueness. 1997 brought the genesis of one of their unique events that has now become an annual ritual. The First Annual BURP Real Ale Competition was held in October of that year.

At the time, BURP member Tom Cannon held the office of Fearless Leader (President). Cannon and fellow club member Andy Anderson conceived the competition in part to have the club's best entry to put forth in the upcoming homebrewed real ale competition that was part of the Real Ale Festival 1997 in Chicago, Illinois. Ironically, the BURP event likely became the country's first ever homebrewed real ale competition in order have an entry to submit in what would have been the first such competition. To date, the BURP competition remains the nation's only real ale event featuring homebrewed (not commercially brewed) ales exclusively.

The BURP event does follow the model of Campaign for Real Ales (CAMRA) festivals in the United Kingdom. Casks are delivered to the cellarmen a week or so in advance with the brewer's conditioning instructions. The beers are then cared for by the experienced cellar staff and brought into condition. The idea is for the beer to 'peak' on Friday, the day the judges shoulder the arduous task of picking the best beers in fifteen English style categories. The top beers in each category then compete in a Best of Show round resulting in the ordering of the first, second and third best beers in the competition. On Saturday, the club's most seasoned real ale brewers conduct a real ale technical seminar. BURP's monthly meeting follows and the beers are rotated onto beer engines according to a posted schedule. Unlike a commercial festival though, the punters are free to pour their own pints as desired.

The 2002 competition was held in November in Rockville, Maryland. A record number of casks were entered with forty-eight beers competing for the honors and shattering the previous record of thirty-five entries. The beers were pulled from twenty beer engines belonging to club members and on loan for the event. The Best of Show Winner was a Special Bitter brewed by Rick Garvin and Christine Lewis. Taking second place honors was another Special Bitter brewed by Bob and Betsy Kepler. The third best beer was a Dry Stout brewed by Jason Russ. A Cellarmen's Choice award was also presented for the first time this year. The cellar and steward staff has observed in previous years that sometimes their favorite beer is not deemed the best beer by the judges. Recognition as the first Cellerman's Choice went to a Porter brewed by Wendy Aaronson and Bill Ridgely.

What is Real Ale?

By Phil Sides

The Campaign for Real Ale (CAMRA) who coined the phrase 'real ale' defines it as "beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide."

Real ale is synonymous with 'cask-conditioned beer', 'real cask ale', 'real beer' and 'naturally conditioned beer'.



NERAX PLANNING UNDERWAY

Plans to host the annual New England Real Ale exposition (NERAX) are presently in the development phase. This event, which features ales from Great Britain, the United States (and possibly Canada this year) is hosted in May, the week before Mothers day. At this time, George Gendron (NERAX Organizer) is attending the National Winter Ales Festival in Burton on Trent, England, where he is investigating which products to bring in for the event.

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

The opinions expressed are those of the contributors and do not necessarily reflect those of The Boston Wort Processors.

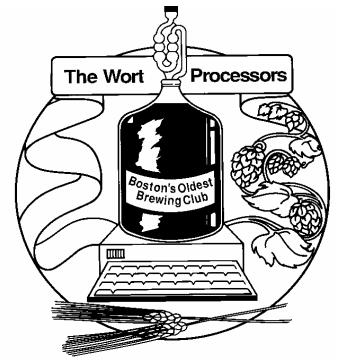
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