Brewprint

The Newsletter of the Boston Wort Processors
Volume 17, Number 9 September 2004

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Club Calendar - compiled by Steve Stroud

SEPTEMBER

10 Friday - *Monthly Wort Meeting*, Joe and Helena Wygal's Arbor House, Somerville, MA. Start time 1900 hours. Style of month is Ciders and Cysers (BJCP Categories 27 & 28). Full meeting details and agenda in this issue. For more information, contact Club Contact AlejandroD'Aquino at <vicepresident_at_wort.org>.

11 Saturday - *Topsfield Fair Homebrew Competition*, Topsfield, MA. For more info, contact Kathleen Duggan at (978) 927-2983 or email<Katieshopping@verizon.net>.

18 Saturday - *Festival of Ale* ,Higgins Armory Museum, Worcester, MA. 6-9pm. For more details, surf to http://www.higgins.org/Calendar/#22942

25 Saturday - *Wort Processor Cider/Cyser IHSA competition*. 5pm @Laura's home in Cambridge. Full details and directions in this issue of Brewprint.

25 Saturday - *BJCP Beer Judge Exam*, to be held in Andover CT. For full details, contact Andy Litrenta at (860) 752-9545 or email: <thelabeerartoy@yahoo.com>.

OCTOBER

2 Saturday - *Blues N' Brews Festival and Homebrew Competition*, Kimball Farms, Westford, MA. For full details, surf to http://www.bluesnbrews.com/.

16 Sat - *Ciderfest*. Russell Orchards, Ipswitch, MA. 1 PM. (11:30 AM Setup) For more information see the update on page 3.

24 Sun - *Southern New England Regional Home Brew Competition*, Newtown CT. For more info contact Von Bair at vonbair@aol.com>

NOVEMBER

6 & 7 Saturday & Sunday - *10th Annual Franklin County Apple & Cider Day*. Various locations in Franklin county, MA. For more information and a complete schedule, surf to http://www.ciderday.org/

6 Saturday - *BeerAdvocate.com Belgian Beer Fest* - Beer Advocates's annual celebration of Belgian artisanal brewing, and Boston's first Belgian Beer Fest! Enjoy Belgian style beers from Belgium and North America, guest speakers, artisanal cheeses and chocolates, and more. Tickets: $20 advance / $25 door for Session One or Two and $30 advance only for the Connoisseur Session. The advance tickets went on sale on August 3. See http://beeradvocate.com/fests/bbf/ for more info.

13 Saturday - *Beer Summit Homebrew competition*. Sam Adams brewery, Jamaica Plain, Boston, MA. For details: http://beersummit.com/customer/home.php?cat=357

August Meeting Minutes - submitted by Ken Jucks, Secretary Emeritus

The Frogs stole our president for the month. A potential baby stole our Veep away for the month. We don't know who stole our Treasurer at the start of the month. Our current Secretary, Matt, wasn't there either. Buck was the only officer there and presided over the meeting. Our Hero! That left little old me, sitting quietly in the corner with my beer, the task of taking the minutes. Sigh!

We were hosted by the Floods (and their new kitten, Smokey) in their new abode in Wakefield! Ellen did her usual cooking up of some wonderful food. If you weren't there and missed it, I ate your share....sorry! We all thanked Jeff and Ellen! Yeah!!!! About 15 people were in attendance. Unfortunately Bill Murphy couldnot make it because his cat was sick. Bummer!

Since neither Stiv or Alejandro were at the meeting, the Style of the Month tasting did not officially happen, even though a number of people brought some nice Wits to sample. Yummy! We had one new member attend, Kris. (She first found us at the picnic down in Freetown in June.) Welcome Kris! We also thanked the editor of last month's Brewprint, Bonny. Thanks Bonny! The September Brewprint will be assembled by Andy Breeding. Thanks Andy! The tentative schedule for upcoming meetings is as such:

- September at the Arbor House in Slummerville
- October at Boston Beer Company
- November at Chez Fitz in Bedford

This was proposed by Fitz because the November meeting is an important one and it's a PITA for many people to make it to JP for a 7 PM meeting. All thought that was a good idea. The November meeting will be an 8 PM affair. Groovy!

UPCOMING EVENTS

Pub Crawl: Since Stiv was biking across Iowa at the time of the meeting instead of doing something healthy like drinking beer at the meeting where he could pitch the nice crawl itinerary that he put together, there was just a general consensus that everyone should attend the crawl the next weekend. It is the right thing to do if you are a health concious Wort. There was also some silly talk about crawls officially being banned in Rhode Island cuz some idiot got run over while on a crawl down there. Apparently his drinking made the driver of the car do a bad thing and he got what he deserved. Jerk!

Clone Competition: The reining champion of the clone competition, Andrew, will have a hard time coordinating it from Australia. So the club unanimously decided that the second place person, Ken Weber (who wasn't there to defend himself), should run it this year. Andrew retained the right to name the next clone and has chosen La Chouffe! Yummy!

Ciderfest: Jeff Cummings had stepped up a while back to coordinate the ciderfest activities. He has already gotten in touch with the orchard in Ipswich and they are happy to have us back and blend our cider for us. Paul will be out of the loop this year, but it was suggested that we ask Paul to talk to the orchard to make sure we get a good blend. Someone will need to step up to do this!!! We will also need some people to be the "cooks" this year. Talk to Jeff C. to let him know how you ARE going to help him out! Bill Slack has nominated Kris to be this year's cider virgin. One could see the fear in her eyes! Can you blame her?

IHSA comps: Nobody knew what the next style comp was, but there was thought (yes, Worts do think sometimes!) that it was the fixed recipe competition that Geoff Larsen was pushing. Steve will need to confirm this. Plus, we need to flush out what the final constraints will be for that competition. Geoff had put out some good ideas a few brewprints ago. Steve? Geoff? Talk to us!

REPORTS

Treasury: Buck reported that Ken W sez that we came out even on the May(June)fest and that we have roughly $3K in the bank. Cool!

Libeery: Buck sez that their ain't nothin' new to report about the Libeery. But he does encourage people to use it more! Keep him busy people. If not, he may use his idle time to cause trouble on the streets, and you be less beer-educated!

At about this time in the meeting, Jeff was running around killing skeeters that came in through open doors. He never had to worry about that in Dorchester. Welcome to the 'burbs Jeff! Since there was no new business, we went straight to announcements. Buck announced that he made a new beer recently. Yeah! A Wort actually brewed something! Stop the presses!

BHC: Jim Dexter took the floor to make his pitch for help and ideas for this year's BHC. He will need an Entry coordinator, Judge coordinator,Swag coordinator, and behind the scene people to do the very importantgrunt work. Talk to Jim if you have interest in this! We discussed whether we wanted to stay at Watch City and deal with their high lunch prices and time constraints or find a new venue. One place that was mentioned is the UU church in Bedford where we held the TAP this year.

(continued)

Ciderfest Update - submitted by Jeff Cummings

What: 2004 CiderFest

When: Saturday, October 16, 1 PM - rain or shine (set-up 11:30)

Where: Russell Orchards, 143 Argilla Road, Ipswich, MA 01938 (see directions below)

Who: All members of the Boston Wort Processors, their families, and any of their friends who would enjoy an afternoon outside in an apple orchard in October.

Fee: Individual Members and their guests are $8 if paid by Oct. 1st, $10 if paid after Oct. 1st. Children 12 and under are free.

WHAT ELSE...

For your 10 bucks, the club will provide the main course and 3 kegs - 2 beer and 1 cider.

Food: The club will purchase meat to be grilled for the main course, plastic ware and paper goods. Everyone is also asked to bring a side dish to share with others.

Drink: At press time, the club will tap 3 kegs: an IPA Jim Dexter brewed with the AG class, a commercial Oktoberfest and a keg of West County cider. Sweet cider and water will be provided. In the spirit of a harvest celebration, please bring homebrew and hard cider.

To Bring: In addition to a side dish and homebrew / hard cider / applejack, please bring your own chairs and blankets. You might want to bring your favorite beer or wine glass.

Cider: Max, our Russell Orchards host, will blend a cider especially for hardening. You can order the cider and pick it up at CiderFest. Some cider may also be available the day of the event, but if you want to guarantee your hooch futures, order by Oct. 1st. The price is $4.15/gallon.

Where to Send Money:

Make checks payable to 'Boston Wort Processors' for both the CiderFest fee(s) and gallons of cider. Please make a note in the memo field of your check or attach a note that states the number of people and /or gallons that you are paying for.

Send your checks to:

Jeff Cummings
215 Pearl St.
Cambridge, MA 02139
Attn: Ciderfest

If you want to RSVP by e-mail (jcummings@iconcepts.com) and pay on-site, that's OK. We will collect money on Oct. 16th. (It's always best if you find Guido before Guido comes looking for you.)

Directions:

Getting to Russell Orchards...

From the South

95 North to 128 North. Rte. 1A North (Exit 20A) 8 miles to Rte. 133 East. Follow the signs to Crane Beach, Castle Hill and Russell Orchards.

From the North

95 South to 133 East. Follow the signs to Crane Beach, Castle Hill and Russell Orchards.

URL: http://www.russellorchardsma.com

So them's the facts. Check the October BrewPrint for additional information.

If you have suggestions, concerns, questions, a big ass grill, or are able to lend a hand, please contact Jeff Cummings (jcummings@iconcepts.com or 617.661.4159).

August Meeting Minutes (continued)

It would cost us $25/hour and we would need to figure out catering. But this may still work out to cost less in the long run. Plus, Fitz said he would host the entry coordination event and use his garage for storage if it's in Bedford. He's less than 1 mile from that church. Other possibilities include a Moose lodge that Jeff has a link to.

Bob Gorman will be the new Bylaws Committee point man. Send all vile and heated comments to Bob!

Buck went on a recent trip to the Atlantic provinces of Canada. His main suggestion is Bring Your Own Beer! Labatts just didn't hack it!

Ron Vavruska had a contest for the attendees where people were to name the beer being consumed by him in each photo of him during his "20th Anniversary Trip" to Belgium. Ellen won and got the prize, a bottle of Kwak! We adjourned at 8:45 and proceded to civilly discuss the heavy issues of modern society in a very academic manner.

IHSA Competition - Ciders and Cysers! - submitted by Steve Stroud

The next In-House Style Appreciation Competition (IHSA) will be held at Laura Conrad's home in Cambridge, MA on Saturday, September 25th, starting at 5pm. The following BJCP categories/subcategories will be judged at this competition:

25. MELOMEL (FRUIT MEAD)
A. Cyser (Apple Melomel)

27. STANDARD CIDER AND PERRY	OG	FG	ABV%
A. Common Cider	1.045-65	<1.020	5-8%
B. English Cider	1.050-75	0.995-1.010	6-9%
C. French Cider	1.050-65	1.010-20	3-6%
D. Common Perry	1.050-60	1.000-20	5-7%
E. Traditional Perry	1.050-70	1.000-20	5-9%

28. SPECIALTY CIDER AND PERRY			
A. New England Cider	1.060-100	0.995-1.010	7-13%
B. Fruit Cider	1.045-70	0.995-1.010	5-9%
C. Apple Wine	1.070-100	0.995-1.010	9-12%
D. Other Specialty Cider or Perry			

Full descriptions of these styles and their pertinent parameters (OG, FG, ABV%, etc.) can be found on-line at: http://www.bjcp.org/stylecats04.html.

If you have an entry (or entries), please bring two (2) 10 oz or larger bottles of it (or them) to the event or arrange to drop them off beforehand. (Note: ANY size, shape, or kind of container is acceptable, so you can even deliver a keg if you want, as long as you provide the proper setup).

This contest is open to all Worts in good standing (eg, your dues are all paid up and you aren't under indictment for activities involving an intern or embezzlement anything like that).

Entrants are allowed up to four entries total with a limit of two in any single subcategory (Remember that any given beer may only be entered once in the competition - no shotgunning categories!).

This is both a WPOTY and an IHSA competition; first, second, and third places will each be awarded points towards the coveted Wort Processor of the Year Award (and engraved trophy!) as well as gift certificates to a local homebrew supply store - so enter early and often! If you plan to attend to help judge, or if you just want to stop by and learn more about ciders, please RSVP with Laura prior to the event so that she can acquire the correct number of standards, cups, score sheets, etc. You can contact her for more info at <lconrad@laymusic.org> or at (617) 661-8097.

DIRECTIONS

Laura Conrad
233 Broadway Cambridge, MA 02139
lconrad@laymusic.org
(617) 661-8097

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

BY T

Take the red line to Kendall or Central; the distance is about equal. From Kendall, find Broadway and walk until you get to 233, which will be the last house in the block after the Sunoco Station on your right. From Central, the safest is to take Prospect St. to Broadway (Store 24 is on the corner). Right on Broadway. Windsor St. is the second light.

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

(continued)

Ciders and Cysers IHSA (continued)

BY CAR

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

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

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

PARKING

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

September Meeting - Agenda/Directions

The meeting will take place at **7 pm, Friday September 10th** at Joe and Helena Wygal's Arbor House, 4 Essex St, Somerville, MA.

AGENDA

- Style of the month is Ciders and Cysers (BJCP Categories 27 & 28).
- There will be a meeting. There will be discussions about stuff. And afterwards there will be post meeting celebrations, deliberations, activities & beer tasting time.

DIRECTIONS

Arbor House Bed & Breakfast
4 Essex St
Somerville, MA 02145
(617) 623-3654

FROM THE NORTH: Take Rt 93 South to exit 30 (Somerville/Medford exit). Take a left at the end of the ramp onto Mystic Ave. Follow Mystic Ave for a little less than one mile. At the fourth set of lights, turn right onto McGrath Hwy. (Foss Park will be on your right as your turn the corner.) Go straight and take a right onto Pearl St at the second set of lights. Follow Pearl St to its end. Turn right onto Medford St and go through two sets of lights. The next left is Essex St and the house is down the street on the right.

FROM THE SOUTH: Take Rt 93 North to exit 26 (Cambridge/Somerville/Memorial Drive exit). When road splits, go right at the end of the ramp. Go left at the lights at the next intersection and then go right at the Drawbridge by the Science Museum. Bear right at Lechmere Square onto Monsignor O'Brien Hwy. Drive one mile as road goes up a ramp on the highway. Bear left at the traffic light and then fork to the right onto Medford St. Go straight one mile and Essex St will be on your left. The house is down the street on the right.

FROM THE WEST: Take Rt 2 to Alewife. Go around the rotary and take a left onto Alewife Brook Parkway North. At the lights, take a right on Massachusetts Ave. Go straight for 1.2 miles until you see Porter Square Shopping Center. Bear left onto Somerville Ave. Stay on Somerville Ave for .75 miles and take a left onto Central St. (Duncan Donuts will be on the corner.) Goup the hill and take a right at the third set of lights onto Medford St. Essex will be three blocks down on the right. The house is down the street on the right.

Do not park on Essex St.!! Park on Medford St.

2005 Wort Clone Competition - La Chouffe - submitted by Andrew Walsh

One of my favourite beers in the world is La Chouffe, and that's why I chose it as the clone target for next year. I first came across this beer while we were living in Bonn, Germany. At that time, there were only three types of beer available: Koelsch, Pils and Hefeweizen. Although I love all of them, I was very much ready to explore something different.

One day, Rikki and I decided to go to La Roche for the weekend. La Roche is a small village in the Ardennes region of Belgium and well worth the visit if you get the chance. Anyway, we were sitting in the first bar we could find, and, being somewhat overwhelmed with the 50 odd beers on the menu, tried the first thing on the menu - the local specialty of La Chouffe. It was gorgeous! The walk back to the camping ground was also a lot of fun afterwards, since we were unaware of how strong this beer was (8.0%) and had a few under our belt.

Anyway, after taking up all-grain brewing when I reached the States, I decided right from the start to try and clone this beer - with some success. So here goes with all the information I have collected...

Basic Information From B.United web page

Alc/Vol: 8.0%
EBC: 15.3 (6 SRM)
IBU: 25
Orig Grav 1.080
Fin Grav 1.020 (by inference)

Brewed with local Ardennes spring water, top fermenting yeast, Pilsner malt, and white candy sugar. Hops are Kent Golding and Saaz. Its personality is characterized by a most pleasant lemon grass aroma and taste, a result of an addition of the spice coriander during the last five minutes of the boil to ensure that none of the aromas and flavors get boiled off.

All-Grain Recipe for 5 Gallons

Ingredients

- 14 lbs Belgian Pilsner malt
- 2 lbs White Candi Sugar
- 1.33 Oz Kent Goldings (4.5% AA) boiled 60 minutes
- 1.33 Oz Saaz (3.5% AA) boiled 40 minutes
- 0.66 Oz Kent Goldings (4.5% AA) boiled 20 minutes
- 0.66 Oz Saaz (3.5% AA) boiled 0 minutes
- 0.75 Oz Crushed Coriander seed boiled 0 minutes
- Wyeast 3522 (Belgian Ardennes Wheat Yeast) stepped up twice before pitching
- 0.50 tsp $CaSO_4$ (Gypsum) added to mash water (Somerville tap water is very soft)
- 0.25 tsp lactic acid (88%) added to sparge water

Method

- Raise 14 Quarts of water (plus $CaSO_4$) to 170F, add grains.
- Temperature settles around 151F. Let it rest for 60 minutes.
- Heat to 170F for mash out. Sparge with 5.0 gal water (plus lactic acid) at 170F for 90 minutes.
- Collect about 6.5 gal wort and bring to boil.
- Whilst heating to the boil, add the candi sugar and stir in.
- First hops go in as soon as it is boiling.

After boil, chill (I use counterflow), add yeast and ferment in primary for about 14 days at 70F. Then secondary for about the same time at about the same temperature or lower, then bottle or keg. If you use priming sugar for carbonation, I would recommend something like 0.9 cups for a 5 gallon batch to give a good bubbly beer.

Notes

Grains: The value of 14 lbs of Belg. Pilsner malt might seem high to some, to obtain an OG of 1.080. But thats what I use because I typically get only 60% efficiencey in my mash. So you should adjust accordingly.

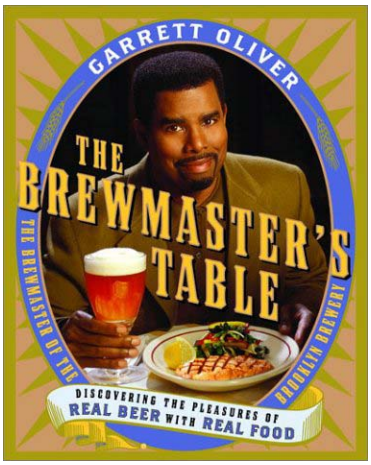
Perhaps using just pilsner malt will end up with a slightly lighter version, but I can't tell the difference. My calculations show just the pilsner maltwith get you to about 4.5 SRM.

Yeast: The La Chouffe yeast is available as WYeast 3522. I know it says it is a "Belgian Ardennes Wheat Yeast", but I am pretty sure its La Chouffe. I believe they call it a wheat yeast because it is quite phenolic, compared to other Belgian yeasts. You can also culture out of a bottle of La Chouffe. I have had just as much success with this method since 3522 is not that common.I also believe the club yeast bank has this yeast. I have noticed that the yeast is somewhat tempermental. For about half the times I have used this yeast, it gives a vigorous initial ferment for 3-4 days but then settles down to a rather slow finish of the primary ferment. Thatswhy I suggest 14 days for primary - to make sure it fully attenuates. On the odd occasion I have been impatient and racked after 7 days without it finishing,I have found very little action in the secondary, leaving a sweet beer that eventually over-carbonates and may lead to exploding bottles - so BE WARNED!

***Coriander*:** Oops, sorry. I forgot you call this stuff Cilantro. Ah well, too late to edit now. I still have not yet satisfied myself that I have the right amount of coriander here (0.75 Oz). I usually have gone for 1 Oz, but the last few have come out way too phenolic. Of course, this may be fermentation characteristics or whatever. One trick I heard from a professional brewer is to make sure you only crush the coriander seeds as you would crush grains: coarsely. If you go so far as to powder the coriander (or buy it in powdered form), you may introduce too much phenols into your beer.

Book Review - The Brewmaster's Table - by Andy Breeding

I recently bought Garrett Oliver's (Brooklyn Brewery) very readable book, *The Brewmaster's Table,* used on Amazon.com for $10 including shipping (in like-new condition). As of now, it might cost you a buck more. But even at that price, it's worth having—for the color pictures alone! It lists for $29.95. Aimed at the layperson, this book makes the case for choosing beer over wine when it comes to pairing a beverage with food. After an introductory section which discusses brewing techniques and history, Oliver goes through all the major styles, discussing the attributes of the style that lend themselves to food pairings; giving suggested pairings; and then discussing specific commercial examples (with tasting notes and food pairing suggestions), complete with background history on the breweries (many of which he has visited) and principal brewers (many of which he knows). By sharing his journey of beer discovery and cramming the book with interesting facts and beer trivia, Oliver holds your interest long after you've stopped caring about which foods go with which beer. My only complaint is that a number of the food recommendations involve esoteric gourmet food that I rarely expect to encounter (wild boar goes well with lots of beers, apparently). His chapter on brewing history, though short, was quite interesting. An appendix contains an alphabetical listing of foods and the beers that work best with them. An index is included. 372 p. *Highly recommended.*



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The Act of Drinking Beer with Friends is the Highest Form of Art, 1970
Recreated 1995 for *Reconsidering the Object of Art 1965-1975* at the Los Angeles Museum of Contemporary Art

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The Boston Wort Processors is a society dedicated to furthering the art of home brewing 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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