

Brewprint

The Newsletter of the Boston Wort Processors

Volume IX, Number 12

December 1996



ELECTION RESULTS EDITION

THE PEOPLE SPEAK

Worts Just Say No!

The Boston Wort Processors once again voted against the grain and elected local representatives to positions of power over the major parties' candidates. Despite repeated accusations of public drinking from the opposition, the Worts elected to office:

- President — Greg Kushmerek
- Vice President — Jeff Flood
- Secretary — Ken Jucks
- Libeerian — Shekar Nimkar
- Treasurer — Mike Fertsch

Top Democratic and Republican spokesmen were not available for comment at press time.



Letter From The President

Usually, politicians say “Thanks for giving me the chance to do this for all of us.” I think I should say: “Maybe I shouldn’t have volunteered to do all of that stuff—you went and made me president!”

All joking aside, I want to say that I look forward to the upcoming year with all of you. We have one of the best brew clubs around with a large, active base, a number of committed individuals (with those who should be committed), and a lot of fun activities.

Fun, though, takes some work. We do a lot in a year, and I’m already hearing about some of the events that people are getting excited about such as:

Parties

- Lounge Lizard Slither
- Anniversary Party
- Mayfest
- Club Picnic
- Pub Crawl
- Cider Picnic

Competitions

- BHC ‘97
- AHA Club-only

President’s Letter, page 2

Calendar

Steve Stroud

Dec 6 Fri Wort Processor Meeting; International Beverages, Holbrook, MA. Style of the month is All Belgian Ales! Contact: Jeff Flood, jeff@wort.org

Dec 7 Sat Western NE Homebrew Competition; Deerfield, MA. A NEHBOTY event. Contact: Charlie Olchowski, 413 773-5352.

Jan 1 Wed Fourth Annual New Year's Day Small Fuzzy Animal Launch and Beer Tasting; 1 pm, Hatch Shell, Esplanade, Boston - BYOB & BYOSFA

Jan 3 Fri Wort Processor Meeting; Location TBD. Style of the month is Pale Ales & IPAs! Contact: Jeff Flood, jeff@wort.org

Jan 18 Sat Ninth Annual Southern New England Regional Homebrew Competition Cobbs Mill Inn in Weston, CT. A NEHBOTY event. Contact: Gregg Glaser; Gregg@cis.compuserve.com

Jan ?? Sat Second Annual Wort Processor Battle Tux & Deb Dress Lounge Lizard Slither; Details

TBD

Jan 27 Mon Hail to Ale, Club Entry due.

Feb 7 Fri Wort Processor Meeting; Location TBD. Style of the month is Steam Beer! Contact: Jeff Flood, jeff@wort.org

Feb 6-9 First Great British Winter Beer Festival Glasgow, Scotland. Contact: CAMRA

Feb 22 Sat 3rd Annual Boston Homebrew Competition; location TBD. A NEHBOTY event. Contact Pete Langlois, pete@wort.org.

Mar 10 Mon Luscious Lager, Club Entry due.

Mar ?? Wort Anniversary Party. Details TBA.

May ?? 2nd Annual Wort Mayfest. Details TBA.

June 21&22 / June 28&29 Third Annual World Homebrew Contest, Babson College. Contact Derek Schulze, Boston Beer Company

President's Letter, continued

Then there are the meetings, which mean newsletters and meeting locations. I'm excited to see them happen, but I'll need your help.

The Worts have always given a helping hand when asked, and now I'm asking. I'd like to hold a meeting at 8 PM, December 11, a Wednesday, at the Watch City Brewery (Moody Street) in Waltham. Here I'd like to discuss some of the things that we will do for the next year, and get a sense of who can help out.

I'd like to hash out meeting locations, newsletter editors, activities, and all of the fun stuff that makes the club tick. If you're new to the club or have wanted to do more with it, this is a great chance to get involved.

Please come, participate, and help make the club even better!

One last note: I couldn't fit in the Treasurer's report, but we have \$2169.75 and only %40 renewal to date.

Dues Are Due



Pay up now!

My Beer Vacation

Part 4, Visiting the Continent
Greg Kushmerek

Despite the warnings of my coworkers (many of them from Europe), I took the Eurostar from London to Brussels. No bombs exploded and no terrorists hijacked the train (although I don't see how they could get it to Cuba if they did). Eurostar is a comfortable train that travels 300 kph (186 mph) on the French side. Belgium is building a high speed link from Brussels to the border, so the current time of 3 hours should drop closer to 2 hours in about a year.

After a quick transfer in Brussels, I made Brugge by mid-afternoon. I walked around a bit, and quickly found a good room deal (\$60) at Hotel Notre Dame on Mariastraat. If you go to Brugges, remember this place: they are staggering distance from the best beer bar in Brugge, 't Brugs Beertje.

I spent two pleasant evenings in 't Brugs Beertje. Upon entering you know that something is up as they have every proper beer glass for every Belgian beer. The bar is small, but I always managed to squeeze my way in and sample everything they had on tap and more than a few things from the menu. Between the ATM around one corner and the hotel around the other corner combined with the beautiful scenery in and around Brugge, I could have spent the rest of my week there. Worse still, Belgian beer in Belgium is dirt cheap compared to what I'm

used to paying. The owners and staff, by the way, are friendly to anyone and everyone. They know what they like and can talk about Belgian beer at length.

From Brugge I made my way back to Brussels. Unfortunately, I had only one day to spend there. Then again, considering that I managed to find a hotel specializing in mattresses in which you can count each spring on your back, I think that one night wasn't a bad deal.



In Brussels, you must visit the Cantillon brewery. A ten minute walk from the Gare du Midi, Cantillon is a working museum under the name "Brussels Gueuze Museum" in which you can wander around the barrels of fermenting and aging lambic. For that matter, visitors can see the tun, kettles, and the rest of the operating brewery.

While not free, the paltry entrance fee gets you access, beer, and a quite informative set of information on their recipes and brewing process. I was also lucky to get

there just as they had added cherries to make kriek. Some of the fermenters had blowoff foaming right out of the barrel.

Cantillon is still privately owned; the owners are also the brewers and they are dedicated to their craft as well as to traditional lambic in particular. It took some visible effort for my guide, one of the brewers, to hide his disgust with Brussels natives as I quizzed him on his visitors. So far as he is concerned, natives know less than

just about every foreigner who walks through the door since those who do often have a taste for traditional lambic and a good knowledge of the style. He has almost as much disdain for a number of other lambic producers who sweeten their products with syrup. I could only tell him that for me it was more a pilgrimage and that I suspect many others who come through his door feel the same way. I must have done something right because he took me and another Ameri-

can back to the barrels and tapped one on the spot for us to sample.

Things are looking up for Cantillon. Sales within Belgium are good, and exports are improving. They just signed on with a new US importer (my notes say "Chiltern" from New York City, but I bet that's only close at best) and hope for a big sales increase from that. One modification they make for the US market: their Rose' de Gambrinus label showing a nude woman sitting on a man's lap is considered too racy here, and they

have to ship a tamer version of the label.

If you read Jackson, then you may have heard about Beer Street, a Belgian beer bar in Brussels with many on tap. Well, not anymore. I went to 119 Blvd Anspach and found some cheap restaurant selling pitas. You can still find good places to drink beer: Mort Subite runs an attractive 20's-style bar and the Grand Place has numerous places with a good selection.

For \$25, I bought a three course meal and had a different beer with every dish

Still, my vote went to in 't Spinnekopke at 1 Place Du Jardin (Garden Square for us New Englanders). Here they have great beer on tap and in bottle, plus four-star main courses. I had a three course meal, beer with every dish, good service, and filling portions for a total of \$25 (including a good tip).

I didn't make Brussels too late a night since the next day I wanted to be up early to get my rental car and drive to the Ardennes forest. I had an invitation to the Brasserie D'Achouffe and I didn't want to miss it. Rental cars in Europe are usually expensive, but a call to Hertz International got me a deal for \$112 over three days with all fees and unlimited mileage (you can drive anywhere within the EU). Gas is precious, but trains to that part of the country do not cover nearly as much as you would want to see. Go the rental

route if you want to get in the forest (and to D'Achouffe in particular).

I have to say up front that Christian Bauweraerts, owner (formal title: Director), said that he treats guests very well as a marketing tool. I'm a happy marketing tool! However, before the taps flowed and pockets filled with trinkets, there came the brewery tour. The Achouffe brewery, located on a country road in the rolling Ardennes, is a new brewery. Constructed this decade, they have a stainless steel tun that doubles as a kettle and stainless steel fermenters (glycol jacketed). The oldest part of the brewery is their grain mill, originally from Chimay (and now has a wonderful smell of coriander to it at Achouffe).

Also from Chimay is one of their brewers, Louis Proot. Louis has worked in the Belgian brewing industry for almost 20 years. 11 of those he spent at Chimay. His Chimay revelations were quite surprising. According to Louis, the monks at Chimay do very little of the work. They hold titles, but they generally leave the work to hired help. Louis was one such hired hand, and he told me that he was the head brewer in practice, though not in title, within a few years of his signing on (after the one monk who did actually know brewing died).

Under Louis' direction, he doubled Chimay's annual output to 100,000 hectoliters. He accomplished this using production control methods that allowed him to streamline production without

using additional labor. This is what brought him to the Achouffe brewery: Christian wants to double their output without an increase in the workforce.

To this end, Christian is prepared to spend the money that it takes. Their old mill has some new attachments that significantly increase its efficiency. They are currently tweaking a just-in-time yeast production factory that, at the push of a button, grows yeast cultures under computer supervision. The goal is to have liters of yeast ready by brew time (they only use yeast once). Achouffe has also expanded facilities, buying a rather large warehouse a few miles away that will move from simple storage to a second full-time brewery relatively soon.

Christian is also trying to capture more market share, especially in the US. Their current US importer carries La Chouffe, McChouffe, and Bok Chouffe 6666 (previously available only in Holland). I was also treated to some special research upon arrival: Achouffe is experimenting with an apple-flavored beer.

They took me to the laboratory and asked me to judge two experimental beers. While I tasted fruit, I could not pick out any distinct apple flavor. This is not for lack of trying, though, as they're working with all kinds of tricks to get apple flavor into the beer in primary and secondary (using different extracts at various temperatures). I almost suggested using a lot more cane sugar for fermentables, but decided that poorly

translated wit could too easily offend my hosts.

The brewery is now almost fifteen years old, and a number of locals and friends of the brewery came to their fete to celebrate this fact. I met the Scotsman who serves as the brewery's spiritual mascot for their McChouffe, though he's not really a Scot. Christian also uses a local talent to provide artwork for their labels, coasters, and other designs, whom I also met. After a while, you see a lot of the same faces in both the crowd and the designs, all of which the festival greatly exaggerates as you drink McChouffe and La Chouffe all night.

While my vacation was generally a good example of moderation, I have to say that when I woke up the next morning, I did not appreciate the fact that it was the first truly sunny day since I'd arrived in Belgium. It was a good thing that I could drive at 100 mph and get to my next destination in a hurry: Aachen, Germany.

Aachen was my last stop, a chance to slow the pace with some friends of the family. Just so you know where I'm coming from: these family friends were my younger brother's high school exchange family from the late eighties. I'd met them once before when I was hitchhiking around Europe and got stuck in a rest stop outside Liege: they gratefully picked me up and dropped me off at the German border. I'd hoped to come back and show some gratitude, but I wasn't given the chance. My German hosts refused to let me pay

for anything, and they insisted on doing whatever I wanted to do. After nearly three weeks of beer drinking and brewery visiting, I still had to look right at them and say that the one thing I really wanted to do was drink Kolsch.

This, it turns out, was the best thing that I could have asked as it was terribly easy and well within their means to do for me. Werner, my host, snatched my copy of Jackson's pocket beer guide and started dialing local breweries in Cologne (just down the road from Aachen).

The next day, we took a long walk (slightly unplanned) through Cologne to the Dom brewery. Two things happened at Dom: I didn't see the brewery and I was treated like a king. Werner set things up quite well. German society has some hierarchy left in it, and Werner, being a Ph.D. in German language and the equivalent of the principal of a metropolitan high school, already commanded respect the moment he showed them his business card. Then he explained, in German, that I was a beer judge traveling through Europe. After he made me show my BJCP card, they overlooked my shorts, T-shirt, and sandals and took me straight to the hospitality room where they fed me and kept fresh Kolsch coming. While I would have loved to have seen the brewery, I was so well treated that I felt too embarrassed to ask for more.

I did find that Dom has exports to the U.S. Supposedly, Hillary Clinton has it in the White House. As part of their marketing cam-

paign, they have a poster showing a rather large glass of Dom beer next to the capitol building. Another poster shows the Dom glass in San Francisco.

With our visit complete, we walked down the street and tried it again at the Kupper's brewery. This time we got in on a private tour of their 19th century brewery. While I did not know enough German to follow the guide, I knew enough about the process to tell some of the people on the tour what the equipment was. Kupper's also has a wonderful collection of beer paraphernalia above the old brewery. Many of the placards and labels that I've seen in Jackson's books come from that collection. My only regret is that I didn't allocate another day so that I could try the same routine in Dusseldorf, but there's always the next visit.

In the end, my vacation did its job: I came back happy to be back with the seeds for my next visit firmly planted in mind.



Flood Continues To Lead WPOTY Competition

Steve Stroud

After four Club-only competitions, *Jeff Flood* continues to hold a commanding lead in the 1996-1997 Wort Processor of the year competition.

Jeff won the first three club-only tastings (Bock is Best, Mead Magic, and Best of the Fest) before his winning streak was beaten by **Steve Stroud** in the recent All Things Belgian tasting.

Current standings are:

- Jeff Flood 9 pts
- Steve Stroud 1 pts
- Bill Slack 2 pts
- Laura Conrad 1 pt

Still to come are two more club-only contests (Hail to the Ale in Jan. and Lucious Lager in March) as well

as the **Nimkar Clone Contest** (Pete's Wicked Ale) in April.

The final winner will be announced at a ceremony at next May's meeting and will have their name engraved on the **club trophy**.



Good luck to all of you!

Stroud Upsets Flood In Tripel Whammy!

Jeff Flood



The Belgian club-only competition was held on Nov. 23, at Sally Beddow's home in J.P. Three tripels and two dubbels were submitted for entry.

Jeff Flood, Ken Jucks, Lee Menegoni, and Sally got calibrated with a Steenbrugge Dubbel Bruin while

Ellen Au set up preparations for stewarding. One ringer, a Mechelschen Bruynen was slipped in during the judging. (It scored in last place).

While all the entries were quite good, it was Steve Stroud's tripel that took the day with an average 8 pts. over all the competition. Second and third place were very close with less than .5 pts difference with Ken Jucks taking second with a tripel and a tie for third place with a dubbel co-brewed by Lee Menegoni and Pete Langlois as well as a tripel by Jeff Flood.

Many thanks to everyone who entered, judged, and assisted in holding this competition and congratulations to Steve Stroud for his excellent tripel.

See "Tripel Secrets Revealed" on page 8 for a recipe from the winner!

Minutes From The November 8th Meeting

Steve Stroud

Prez du Jour Pete called the meeting to order at 8:15 at the Center for Astrophysics in Cambridge.

Announcements

Thanks to Ken Jucks for arranging to use the CfA as the meeting site.

Welcome to new meeting attendees: Paul (friend of Scott Leno), John (a physicist from Andover), Jeff (coworker of Seth's), and Peter (from Marblehead).

Thanks to Steve Stroud for editing the November issue of Brewprint, Greg Kushmerek will edit the December issue, and Tim Dalton will edit the Jan. issue. Editors are still needed for upcoming issues in 1997; please considering volunteering!

The third annual Spam and Beer tasting will be held at Pete and Christy Langlois' home on Nov. 16th. Prepare a Spam dish and bring a beer to match. Bob Gorman reported that our Canadian friends from Niagara Falls Brewing Company were sending us a case of Canuck beer to further our enjoyment of the Spam event. Pretty nice of those hosers, eh?

The December meeting will be held at International Beverages' new warehouse in Holbrook (about 9 miles east of their former Canton warehouse). Thanks Bill and Nancy!

Annual dues are due NOW - please pay them soon or we will have to send Bruno to your home!

Style of the Month

Bahhb Gorman was put on the spot to extemporaneously babble about the style of the month, barleywine.

Campaign Speeches and Voting

No candidates stood up to deliver last minute speeches, so the voting ballots were distributed. Sally Beddow and Steve Stroud collected them and counted them thrice.

Competitions

All Things Belgian club-only competition entries are due for tasting at Sally Beddow's in JP on 11/23.

Pete Langlois will organize the 3rd Annual Boston Homebrew Competition and will appoint the other organizer positions. Many volunteers will be needed for the BHC, so please contact Pete if you can help out.

Social Committee

The Social Committee Slugs closed out a year of inactivity with a final non-report. Future events on their docket include the Second Annual Lounge Lizard Slither in January and a Wort Anniversary Party in March. Reports on these will be reported in the near future or when hell freezes over, whichever comes first.

YOM

The Yeast God brought lots of RTP cultures plus six experimentals including several English varieties from Greg K., two Belgians from Steve S. (Westvleteren!), and a mutant alcohol-tolerant Boston Stout Yeast strain isolated by Seth's coworkers.

Treasurer's Report

Mike Fertsch reported that the club had a positive cash flow last year and that (if reelected) he will try to rectify that by traveling overseas more often in 1997.

Executive Decision

Shouting and fisticuffs erupted over a motion to spend \$100 on beer for the Spam and Beer tasting. Opinions were stated. Emotions were volatile and tempers flared. Votes were taken. Other motions were put forward and voted upon. An agreement was hammered out in the final moments of the meeting: the Spam hosts would work with the club Treasurer and would be allowed to use their better judgement to buy a 'reasonable' amount of beer for the event.

Election Results

The officerial count continued. Late parties voted; ballots from absentees and the recently deceased were included. The winners were announced (and are listed elsewhere in this issue). There was much merriment and joviality and beer tasting.

Then we cleaned up the joint, blasted off into the night, and visited Redbones for nightcaps.

Tripel Secrets Revealed

Steve Stroud

Recipe for 3.25 gallons

7 lb Ireks pils malt
5 oz DC carapilsner malt
8 oz wheat malt
1 lb corn sugar
1/2 tsp CaCl₂
1 Tbsp. Irish moss, rehydrated. 15 min boil
14 g Fuggles (4.1%)
20 g Czech Saaz (2.5%) All boiled 60 min
18 g Ultra (3.3%)
3 g Fuggles
3 g Saaz All boiled 5 minutes
3 g Ultra
5 g ground coriander seed
5 g ground cumin seed All boiled 15 min
3 g ground caraway seed

RTP Belgian ale yeast (La Chouffe); slurry from 1.5 qt starter

1. Mash crushed malts and CaCl₂ in 8 qts water at 1220F for 20 min.
2. Add two quarts boiling water + heat to go to 1450F. Hold 15 min.
3. Add heat to go to 1580 F. Hold 45 min. Raise to 1700 for mashout.
4. Transfer to lauter tun, recirculate until clear, sparge and collect sweet wort to yield ~4.25 gallon.
5. Bring to full, adding hops, Irish moss, and spices as indicated. After boil, force cool, rack into fermenter, aerate, and pitch yeast.

Brewed 9/10/96

- 1 week primary (open fermenter)
- ~ 2 month secondary - glass

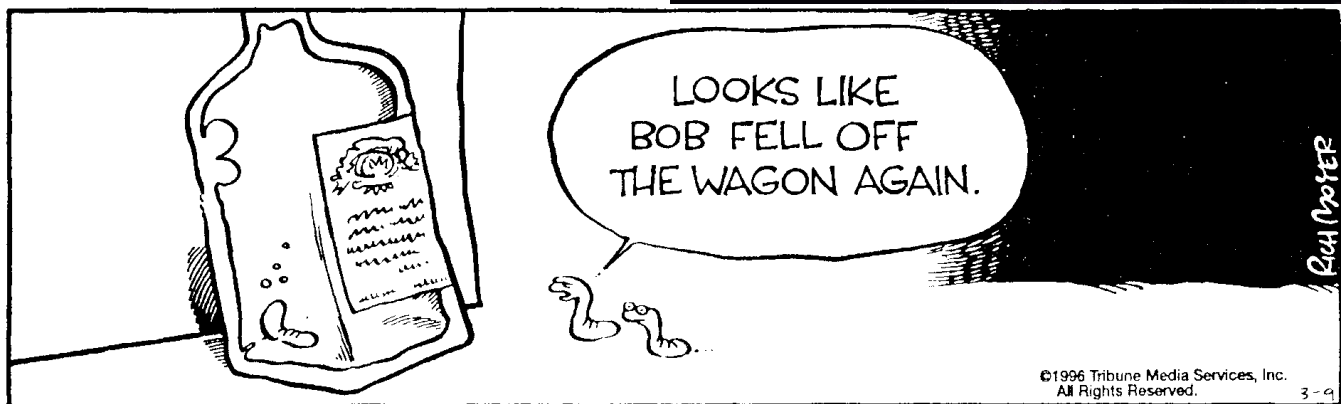
OG 1.082

FG 1.020

Bottled 11/11/96; primed with 85 g corn sugar

Art Imitating Life or SPAM Coma??

ICK by Rich Moyer



Burp Takes Baltimore

John Dittman

On a bright and crisp November 23rd morning a hardy group of B.U.R.P.sters gathered in the West Falls Church Metro station parking lot. A great odyssey was being prepared for—an organized search for Baltimore's best beer. Consumption had already started as the Bus pulled out of the parking lot. Next stop, the Greenbelt Metro station.

Or so we thought.

In fact the next stop was somewhere on the Anacostia Parkway as the closing of the Baltimore-Washington Parkway caused a formidable backup. Luckily the quick thinking crawlers turned this temporary stop into the unofficial first stop of the trip and more malted beverages were served.

We finally reached our exit and wound our way to 495 and the Greenbelt Metro station. There we found the rest of our contingent, shivering in the parking lot. This infusion of fresh crawlers led to more beer being served as the bus moved off on its way to Baltimore.

First stop in Baltimore was the Brimstone Brewing Company on Brewers Hill in the Canton section of town. Located in part of the old National Bohemian brewing plant Brimstone is keeping brewing tradition alive in that part of town. Brimstone is producing ales on a regular basis (Honey Red, Raspberry Porter and Stone

Beer) and will release Strong Man Barleywine in the very near future. Several bottles of the barleywine, sans labels, were enjoyed.

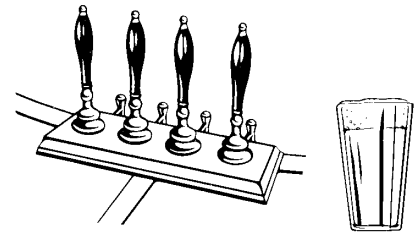
Owner/Brewer Marc Tewey, amazed that we were there ready to drink beer at 10 am, led us on a tour of his establishment. After a quick mention of the mash tun and boil kettle Marc described how he made his stone beer and his struggle to find the right stones.

The stones are heated in a half barrel that resembles Swiss cheese with all the holes cut in it, then dropped in the brew kettle. When the hot stones hit the Wort sugars are caramelized and coat the stones. Later these stones are added to the conditioning tank where the burnt sugars reintegrate with the beer and add caramel and a slight smoke flavor to the beer. Many stones were turned into sand before Tewey consulted with a geologist and purchased the right kind of rocks. Tewey uses American hops, mostly Cascades, in the Stone Beer. Many six-packs of the Stone Beer, along with some barleywine and other selections, left with us.

Tewey started bottling the Brimstone products in October using a bottling line scavenged from parts found at breweries and soda plants. These pieces were assembled by George Kalwa, a retired G Heilemann employee. Kalwa helped locate parts, its rumored that some of them came illicitly,

and assembled them into a working bottling line. Tewey and the other Brimstone workers helped Kalwa and gained an understanding of how the line worked, and more importantly, how to fix it when it broke.

While at the Brimstone Brewery a small group of crawlers went off to explore the shell of the old National Bohemian brewery. The brewery has been mostly gutted but the grain mill and fermentation tanks are still in place in the upper reaches of the building.



The tallest part of the building, about seven floors up, where the grain mill is located, also afforded a spectacular view of Fort McHenry and Baltimore.

Second stop was The Brewer's Art, a recently opened restaurant that alas has not gotten their brewery operating yet. Located in Baltimore's first fireproof building Brewer's Art is a first rate restaurant offering dishes such as fig-stuffed quail and wild mushroom lasagna, and a line up of interesting appetizers.

We enjoyed the Tapas platter and the Alewife platter of breads, vegetable and cheeses, but unfortunately could not try the garlic fries.

Volker Stewart showed off the building's elegant upstairs bar, parlor and dining rooms, and a basement that is funky with several alcoves for privacy. The ten hectoliter brewing system is located in the back of the dining area with fermenters in the basement. Stewart said he plans to brew Belgian styles with the first batches a Belgian pale ale and a dubbel. Stewart hopes to begin brewing within a couple weeks and hopes to begin serving his products before Christmas. Currently Brewer's Art serves an extensive selection of bottled Belgian beer and a selection of beer on tap that includes Rodenbach Red, Wild Goose Oatmeal Stout and Sierra Nevada Celebration Ale. Many crawlers had the Rodenbach for their first beer at Brewer's Art.



Next stop was the Baltimore Brewing Company where Theo de Groen gave a tour of the automated 17-barrel brewing system. The BBC brews German-style beers using either a step-infusion or single decoction mash. On tap were a Marzen, Dunkles, Pils, Weizen and Weizenbock. A rauchbock was spotted in a lagering tank and should be available

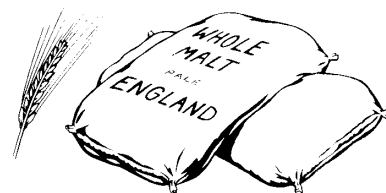
soon. It was said that BBC had the most professional-looking brewing set-up we saw on the crawl.

The BBC was our lunch stop where many enjoyed the venison goulash and others enjoyed a burger or mesquite-grilled chicken breast sandwich. When we entered the BBC we found two long tables set up and ready for us. At each place setting was a souvenir pin, a very nice touch. When we returned from our tour of the brewery we found pitchers of BBC beer waiting for us. We pulled ourselves away from the Theo's place and moved on to the Wharf Rat.

Many people chose to enjoy a walk instead of taking the Bus to the Wharf Rat. Some took a direct route walking down Pratt Street, but others took the scenic route along Baltimore's inner harbor. This route took the group by Baltimore's National Aquarium and past a pair of llamas at one corner. Refreshed by this walk in the brisk air the group entered the Wharf Rat ready for some of Oliver's cask-conditioned ales.

We were greeted by a special of three mugs of ale for three dollars. Because of our official crawl status this special was amended to one mug for one dollar. The special draft at the Rat was Oliver's Christmas ale. A spiced ale that was available on both a firkin draft system and regular cask system. Also on tap was a cream ale which turned out to be a misnomer. It was actually a bitter that was served on nitrogen giving the ale a rich, creamy head. Brewer/Owner Bill Oliver said the beer

was not selling when he called it a bitter so he changed the name and it has turned into a success. Ah, marketing.



Oliver treated small groups to tours of his operation which is contained in cramped cellar. He said his ales are cellared at 50 degrees and by the time they travel from the cellar to tap they have reached prime serving temperature of 54 degrees. While at the Wharf Rat some crawlers played pool, others watched the football game, some purchased souvenirs, but all enjoyed fine English ales.

We made our way back onto the bus, waiting briefly for a straggler, and wound our way through the streets of the city to Baltimore's smallest and oldest brewpub, Sisson's.

Brewer Jack Callanan gave the group a tour of the brewery where we were all amazed how cramped the system was. The beer at Sisson's is brewed, fermented and conditioned just a short distance from where it is served.

On tap was Gunga Din IPA (with a robust 39 IBUs), Old Yeats Irish Red Ale, Raspberry wheat, Edgar Allen Porter, the Marble Golden Ale, and the Stockade Amber Ale, an APA made with 100 percent Cascade hops. Callanan brought

out one of the first kegs of Sisson's Christmas Ale for the crawlers. This was an very nicely balanced beer spiced with cinnamon, ginger, orange and honey. Also on tap was Sisson's own Root Beer for those who had consumed enough beer for the day.

For others there was our last stop of the crawl - The Oxford Brewing Company. Located just south of Baltimore in Linthicum, Oxford was the only brewery we visited outside of the city proper.

Brewer William Bohrer gave us a tour of the 15 barrel brewery and said Oxford produces around 6,000 barrels per year. Brewing at Oxford is a labor-intensive operation, almost the opposite of the situation at the Baltimore Brewing Company. Bohrer described a situation where the brewers had to unload bags of malt from a truck,

load it on pallets then store it. When ready to brew they would take down a pallet from the racks, carry the bags to the grain mill, grind it, load it back in the bags and carry it back to the mash tun.

Bohrer said large scale brewing was a learning process and they had to work at it before getting it right. "I had a full head of hair when I started," said the balding brewer.

Four beers were on tap for us; a Raspberry Wheat, IPA, Special Old Bitter and the Santa Class. Santa Class is a seasonal beer that changes style annually. This years version was a cherry porter. It was a very good porter with just a hint of cherry. Other beers receiving good comments were the Raspberry Wheat and the IPA.

As we left Oxford and boarded the bus bound for the DC area many crawlers were seen carrying full cups of Oxford beer onto the bus. This was just the thing to keep us lubricated on the ride home. We made our way safely home to DC, telling tales about the many beers and many adventures that had befallen us on the long day of beer drinking. The general consensus was the Baltimore crawl should be done again.

We said good-bye to the people getting off at the Greenbelt Metro station and continued on to West Falls Church. This was where things started getting dicey when jokes started bouncing around the bus. The last bit of beer was finished, we said good-bye to our bus driver and departed for home, ready for sleep after a long day of drinking and learning about beer.

Styles of the Month

Steve Stroud

<i>Month</i>	<i>Style</i>	<i>Commercial Example</i>	<i>Yeast Of The Month</i>	<i>AHA Club Only</i>
<i>December</i>	Belgian beers	Scaldis Noel	Anchor steam yeast	All Things Belgian!
<i>January</i>	Pale ales/IPA	Flowers Bitter	Bock yeast (i.e., Andechs)	Hail to the Ale
<i>February</i>	Steam beer	Anchor Steam	Anderson Valley/ Rogue/Irish ale	
<i>March</i>	Light Lagers	Warsteiner	W-134/2308 lager	Luscious Lager
<i>April</i>	Porter & Stout	Geary's London Porter	TBD	
<i>May</i>	Bock	Ayinger	Weizen yeasts	Bock is Best
<i>June</i>	German Ales	Widmer Alt	TBD	

The Return of Cantillon

From the web (thanks to Scott Leno)

November brings good news for American lambic lovers as the great beers of Cantillon have returned to the United States and are well on their way to a quality beer retailer near you. The bearer of these joyous tidings, and the importer of the beer, is Shelton Brothers, a new company set up exclusively to handle the importation of the Cantillon family of lambics.

When I spoke to Will Shelton, one of the three “Brothers,” or brothers, importing the beers, he reported that the container-load of Cantillons had arrived safely in New Jersey and should be available at the retail level by mid-November at the latest. States expected to have distribution include MA, NY, NJ, PA, MD, VA, NC, OH, IL, CO, OR and CA, as well as Washington, DC. Particularly strong interest has been coming from New York City, Washington, San Francisco and Los Angeles, says Shelton.

In addition to the three Cantillon beers formerly available in the States -- Cantillon Gueuze, Rosde Gambrinus and Cantillon Kriek -- Shelton tells me that they also have very limited stock of the Gueuze Vigneronne and Bruocsella 1900 Grand Cru brands, the former brewed with Italian muscat grapes and the latter an unblended vintage lambic. Availability will be predominantly limited to the 750ml bottle size, although small quantities of the smaller bottles have also been imported.

These are great beers that should be heartily welcomed by all true Belgian beer aficionados. Inquire at your favorite beer store or contact Will Shelton directly at 800-809-7725 or SheltonW@ix.net-com.com.

Boston Homebrew Competition Organizing!

Greg Kushmerek

Organization for the Third Annual Boston Homebrew Competition is underway. Pete Langlois, organizer, is taking names for any and all volunteers.

Currently, Pete has appointed the Judge Coordinator, Entry Registrar, and a head steward team. However, Pete needs to know who else can help out with such necessary tasks as moving materials, picking up entries, and scouring up judge favors/prizes.

The BHC, to take place in February of 1997, also needs a location. The location must be able to hold up to 70 people, have many tables and chairs, and provide some kind of kitchen facilities or an area where caterers could set up.

Contact Pete Langlois at 508-785-2162 (pete@wort.org) if you can help or want further information.

Seen Around Town

Greg Kushmerek

I do a lot of my beer shopping at Marty's in Newton, and I've seen a lot of good things come into town. If you're looking for a holiday gift or just like to try new things, you might want to check this out:

- Fine Ales of England — eight beers, four different ones. At \$18 it's not cheap, but the Flowers ale is an excellent representation of a traditional bitter with very low hops flavor. It's in fresh right now
- Sam Smiths — \$10 per six pack; all varieties, very fresh. A special box set has two full pints and a pint glass. Cost is approximately \$12.
- King & Barnes / Ushers — In for a month now, these southern English beers are quite tasty and at \$9 per six pack

Moreover, all of the Christmas box sets are coming in with the likes of Chimay, La Trappe, and Lindemann's offering two bottles and a glass in box set.

Grab A Homebrew For The Holidays!!

S. Claus

The DecemBEER Wort meeting is the official start of the holiday season. As is traditional, the season will be kicked off with the Worts annual 'Holiday Grab-Bag.'

To participate, club members and guests are asked to bring a single bottle of their finest homebrew (or rarest beer they've hunted far and wide for) to the meeting. Please label the bottle with your name and the beer style, and then gift wrap it (the fancier the better!). Each contributor will select a gift goodie bottle at the end of the business meeting.

The Holiday Grab-Bag has been a lot of fun in the past as we get to sample and savor each others brewing efforts. Hoppy Holidays!!!

Agenda For The Next Meeting

Old Business

1. Thanks to our hosts
2. Welcome New Members!
3. Style of the Month Public Humiliation
4. Brewprint Newsletter Editors
5. Upcoming Meetings - January at ???
6. Upcoming Events
 - Executive Meeting 12/11
 - BHC News
7. YOM
8. Treasurer's Report
9. Libeerian Report
10. Parapharnelia Pitch

New Business

11. Anyone

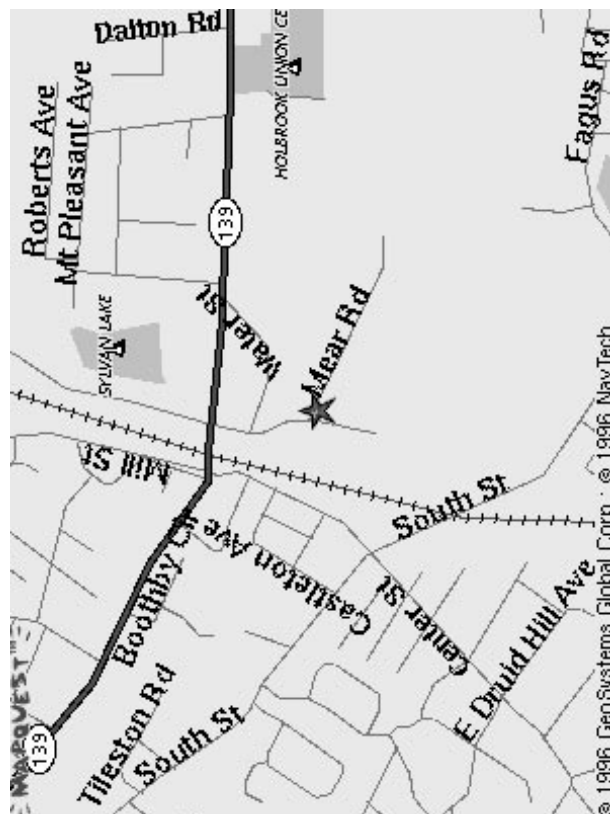
Directions To the Next Meeting

Pete Langlois

It's time for the annual International Beverages meeting, compliments of our friends and generous hosts, Bill and Nancy Erskine. To get there:

1. Take 128 to 24 South.
2. Exit to highway 139 East - Toward Randolph.
3. Go into Holbrook.
4. Cross the railroad tracks
5. Turn right after the Regal Auto Clinic building. This road bears to the left (read turns) and turns into Mear Road.
6. The third or fourth building has a big DEEJAY on the side. That's the place.

Bill and Nancy's number is 617 767 9600.



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

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President	Greg Kushmerek
Vice President	Jeff Flood
Secretary	Ken Jucks
Treasurer	Mike Fertsch
Libeerian	Shekar Nimkar
Newsletter Editor	Greg Kushmerek
Next Month's Editor	Tim Dalton
Publisher	Mike Fertsch

Contributors/Authors (Thanks!)

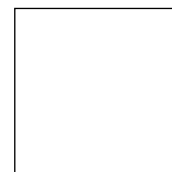
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