



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont

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## The Burlington Brewing Company (By anonymous brewing slackers)

**N**eed a quick batch of homebrew? Maybe a friend is having a party or wedding and you don't feel like breaking out the brewing equipment and spending the time with all that grain, etc. Maybe you should run down to Burlington Brewing Company. They have everything you need to whip up a 15-gallon batch in no time. No cleanup, no hassles and very friendly folks made brewing a batch quite a pleasure. A batch will run you between \$100 and \$120, not including bottles. The beautiful copper steam-jacketed boilers can boil you up a batch in about eight minutes. As a matter of fact, the complete brewing process took about an hour and a half, and there's no clean up involved. You can also brew up an all-grain batch if you want to spend longer

there. We didn't discover this until we'd already started an extract.

You can either go in with a recipe or pick one from the plentiful selections available. Just about every ingredient you need is available, unless you want to try some weird stuff with adjuncts. Since everything is already laid out, it's easy to assemble all the ingredients quickly. Matt helped us throughout the whole process, even providing us with homebrews to try. Once you get the wort boiling, you can sit around and chat. You can pick up some lunch next door at the bagel store, and sit around enjoying the homebrew conveniently supplied by the friendly worker who is now busy doing your clean up.

After the wort has boiled sufficiently,

there's an automatic wort chiller. It filters out the hops and cools your wort to 60 degrees in about five minutes. Then you're done. The wort is placed in a plastic bag for 10 to 11 days. About 18 to 24 hours before you bottle, the beer is filtered through micron filter paper and force fed CO2.

Most people buy their bottles at the brewery. They cost \$6.00 for a case of 22 oz bottles, and they are cleaned for you. However, you can bring your own bottles in and clean them in their really cool bottle washer. Bottling uses a counter-pressure bottle filler. First the bottles are evacuated with CO2. Then you push a button and the beer flows in smoothly, and you cap them. The whole process flows much more smoothly than anything you've ever

tried at home. What could be easier?

Cool labels can be printed for you for \$10. All you have to do is bring in a picture to be scanned. You could also find something on the internet. You can work with an employee to get just the label you want. As a matter of fact, there are several books of labels that others have used over the years. Some of them are quite interesting.

Matt told us that half of all the people who brew at the Burlington Brewing Company used to make their own beer at home. We enjoyed the ease and convenience, it's also a great place for a rookie homebrewer to start the hobby. If you have friends who are interested in homebrewing, but haven't taken the plunge send them over. It's also a great way to get out of the house and spend

a couple hours with friends.

The brewery is also set up for making wine. This would cost you \$135 for six gallons. This is easy enough to do at home, but wine making seemed quite popular the day we were there.

Burlington Brewing Company is open Tuesday-Friday 10-8 and Saturday from 10-5. You might want to call to make reservations if you're planning on going on Saturday or a weekday evening. It's located at 2989 Shelburne Rd. in the Shelburne Bay Plaza. The phone number is 985-0700. Brewing at Burlington Brewing Company turned out to be a fun and easy experience. It didn't even feel like we were making a batch. If you haven't been brewing much lately due to the hassle or time constraints, head-

*(Continued on page 2)*

### In This Issue!

<b>Brewing at Burlington Brewing Co.</b>	<b>Pages 1 and 2</b>
<b>Next Meeting Info</b>	<b>Page 2</b>
<b>Staff Box</b>	<b>Page 2</b>
<b>Masher Calendar</b>	<b>Page 3</b>
<b>GMHC Details</b>	<b>Pages 3 and 4</b>
<b>Irish Pub Controversy</b>	<b>Pages 4 and 5</b>
<b>History of Dopplebock</b>	<b>Pages 5 and 6</b>

(Continued from page 1)  
ing down there is a great way to jump start your brewing.

P.S. People did enjoy our keg of chocolate porter at the K of C winter masher party.



**Next Meeting  
“Hoops and Hops”  
at Dan Hament’s  
in Richmond  
Monday April 1st**

**T**he next meeting of the Green Mountain Mashers will take place on Monday, April 1st at the home of Dan Hament.

and go up the hill (Brown's Trace Rd) for 2 miles. On the left, look for Hidden Pines Rd.

Follow road to the stop sign and take a Right, go 50 ft and take a Left. Go down the road about 200 yds and my house is the first one on the Right. It is a 2 story house with a 2 car attached garage. Please park in the road as I share the driveway with my neighbor behind me or if you are early park up near the garage.

**If coming from the North, ie. Jericho,** come down Brown's Trace Rd. Go past Governor Peck Rd and Hidden Pines Dr. is the 2nd Right. Follow the directions in above paragraph to the house.

**If coming from Essex** and you know your way up Barber Farm Rd. or Governor Peck Rd. take a Right onto Browns Trace and go from there.

Make sure you bring your “Wee Cherry” Masher Challenge Beer (thax a lot Mr. Lefebvre!).

The plan for the evening is:

First, a short meeting to discuss club business such as:

- 1) The GMHC to be held on May 4th.
- 2) Other Business.

Then, anyone with decent judging skills who did not bring a masher challenge beer will be asked to judge the beers.

While this is going on the rest of us will hold an informal discussion on Making Mead (and Cider/Jack if deemed appropriate).

Then I think there is some kind of sports event on TV (starts around 9:20pm).

Directions:  
**From I-89** follow RT 2 into Richmond Village. At the stop light, take a Left

The house number is 118 Hidden Pines Circle but don't look for it on the mailbox it isn't visible from the road.

If you have any questions or problem's finding it the phone # is 434-5098.



**Staff  
Box**



The Barleycorn Press is a monthly publication of the Green Mountain Mashers Homebrew Club. The Barleycorn Press appears in the final week of each month. **Contributions are due by the 25th of the month of publication or two Thursdays prior to the next meeting (which ever comes first).** Please send contributions via e-mail (preferable) or send on a 3.5" IBM compatible diskette (hard copy as a last resort) to:

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Contributions on any subject even remotely associated with the brewing and/or enjoyment of beer and related beverages are happily accepted by the editors. The editors reserve the right to edit any contribution as a function of available space, while making every attempt to maintain its integrity. The views expressed by contributors to the Barleycorn Press are not necessarily those of the editors or of the Green Mountain Mashers Homebrew Club.

This publication is made available free of charge to all dues paying members of the Green Mountain Mashers. Subscriptions are available to all other interested parties at \$7.00 yearly (US funds).

Note: The yearly dues of \$10 should be paid by the end of January. Please mail your check or money order made out to the “Green Mountain Mashers” to Treasurer Lewis Greitzer at the following address:

**Lewis Greitzer**  
33 Harbor View Road #1201  
South Burlington, Vermont 05403  
(802)658-2621  
lewis@together.net

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View the Official Web Page of the Green Mountain Mashers at:

<http://www.mashers.org>

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## Green Mountain Masher Calendar of Events

Date	Event	Information
4/1/02	April – Dan Hament – topic: Hoops ‘n Hops and the Masher Challenge	Dan Hament (h) 434-5098 (email) vt.windwishers@juno.com
5/4/02	Green Mountain Homebrew Competition	Anne Whyte (h) 879-6462 (w) 655-2070 (email) gmhc2002@hotmail.com Ethan Allen Homestead - Burlington, VT
5/5/02	BJCP Beer Judge Test	Bob Genter (h) 899-5960 (email) genterb@together.net
5/6?/02	May – hosted by Andy and Terry Hunt topic: brewing Oktoberfests	Andy and Theresa Hunt (h) 899-1817 - Underhill Center
6/3?/02	June – hosted by Monk topic: BBQ and wheat beers	Rich Evans (h) 899-3006 (email) evansrj@us.ibm.com

Please contact Tim Cropley at (802) 434-7293 or by email at [t\\_cropley@yahoo.com](mailto:t_cropley@yahoo.com) if you have any beer events that you think the membership would like to know about. It is our hope that we will also list other regional competitions as they are announced. We also hope to list AHA sponsored Club Only competitions in an effort to remind people to consider bringing beers that fit the competition style to club meetings so that the membership can pick one for entering.

### Green Mountain Homebrew Competition Details

**H**ere is the plan for the Green Mountain Homebrew Competition for 2002.

The date is May 4.  
The entries will be logged in Saturday April 27 at Rich Frog.  
Here are the committees, pretty much the same as last year. If anyone can't/won't do the job or there are any other issues please let me know ASAP. Otherwise I will assume that this is working.

Everyone knows the drill by now and it should go like butter.

Deadline for entries is April 26. They can be dropped off at Vermont

Homebrew Supply. UPS entries will go to Rich Frog (is that still okay Maarten?) The competition for **Vermont Homebrewer of the Year** will be a good one this year. Your brews/ciders/meads will all count. 3 points for blue, 2 points for red and 1 point for white. If you win Best of Show that will be 4 more points! Let's show those boyz from Connecticut who rules in the North Country.

Here goes:

**Competition organizer:** Me  
[gmhc2002@hotmail.com](mailto:gmhc2002@hotmail.com)  
is the email for competition stuff. I am trying to keep all the emails together. I check this at work.

**Facilities:** Brook Anderson  
[andersb@wai.wyeth.com](mailto:andersb@wai.wyeth.com)  
Usually the stewards who show up early are recruited to help set up tables, organize stuff and get the tables ready.

**Web page:** Lew and Jim Silvia are the webmen. The competition pages should be updated and online ASAP. You will be able to download bottle entry forms, registration forms for brewers, judge sign ups. Links will be there for the BJCP and the New England Homebrewer of the Year.

**Food:** Ruth Miller  
[remcomm@together.net](mailto:remcomm@together.net)  
Usually a combination of pot luck and purchased food. If you helped out last year you have a fair idea of what is needed. Picking up afterwards and setting up for breakfast: donuts/coffee and lunch

**Stewards:** Darell Whitaker  
[darell@us.ibm.com](mailto:darell@us.ibm.com)  
Since the beer judge exam is being given on Sunday May 5 there should be some new stewards coming up for the weekend. Please let Darell know if you want to steward and if you will be  
*(Continued on page 4)*

(Continued from page 3)

coming in a bit early to help Brook set up. Mashers get first priority and I will try to sign up others from the store if we need more

**Judges:** Lew Greitzer

lewis@together.net

Please get your forms in to Lew. You also need to indicate what beers you are entering. Are you available for pre-judging rounds? As soon as the competition pages are loaded on the web site <http://www.mashers.org> you will find the registration forms to sign up. Beer judge study group folks should let Lew know if you want to apprentice judge in the morning or afternoon. If we have enough stewards this would be a great chance to practice before the exam.

**Sponsors:** Terry Hunt

momzilla@surfglobal.net

Terry will be contacting the brewers in

Vermont and some others for sponsorships. First is a mail contact then by email if necessary and by phone the week before. Prizes will be used at the raffle

*Some changes this year:*

I would like to use a laptop at the competition this year to speed up the process. I want to start pulling the morning flight Best of show beers while the afternoon flights are going on. Beers that were pre-judged during the week could also get pulled. I want to see if we can get best of show going a little quicker. In that vein as well, I would like to get some feedback on how to improve the best of show round. I'm not sure that the first 10 beers to get eliminated need to be eulogized. If we can have the judges move forward and eliminate fairly quickly 5-10 beers then more time could be spent on the rest. I would be interested in hearing from the judges on this. I didn't like the best of show round in Boston. It wasn't easy to

hear or follow what was going on (nor did it seem like they intended that). I like our set up and I like that we can taste the brews that were just eliminated but it does tend to drag on.....

A ban on cell phones at the table?

Please let the committee people know if you can help. I hope that doing this by email works out. We still have the hops & hoops meeting to discuss anything else.

Please, please mark down April 27 Saturday for logging in the entries.

Thanks to everyone for your help. It's a fair bit of work to put this on and it wouldn't happen if the club didn't want it. Let me know if I have screwed up, omitted, erred or otherwise.... in the kindest possible language please....



**Masher Dues have been due since the end of January and have been reduced to an extremely inexpensive \$10 per year.**

**Please pay your dues at the April meeting or send a check made out to the Green Mountain Mashers to Lew.**

**See the Staff Box on Page 2 for his address.**

**Pubs face pint-size controversy**

**IRISH TIMES**

**by Jim Dee**

BALLIBAY, Ireland

**S**ince the mid-1990s, the Celtic Tiger economic boom has transformed Ireland's famed laid-back lifestyle and greatly quickened the pace here to levels on par with America and most of Europe.

But there's such a thing as going too far.

The country's pubs are buzzing about press reports that Guinness stout plans to cut the traditional pint "pulling time" from 2 minutes down to 30 seconds, by using an "ultrasonic impulse" to in-

stantly create the black breves famed creamy texture.

Guinness sales are fine globally, but sales in Ireland fell 4 percent last year, a drop some attribute to younger drinkers who lack the patience older stout devotees display in waiting on the "perfect pint."

In Stookie's pub in Ballibay, County Monaghan, a village of 2,000 souls that boasts 16 pubs (down from 22 a couple of decades ago), news of the new-fangled pint was met with skepticism. John Keenan, 86, who has been quaffing Guinness since he was 12, said, "If you don't wait on it, you'll not get it right!"

Kevin Duffy, 48, returning for a visit from his Providence, R.I., home of 25 years, agreed: "I don't see the advantage of it. It's never been a problem if you have to wait a couple minutes for your pint."

Many Guinness drinkers are renowned for the near religious devotion to the brew, and their precise views on the preferred head and temperature of the stout.

"Bottles of Guinness used to be put beside the fire.... They say it would rot your stomach if it was too cold," said Gabriel Kerr, 41, whose family has owned Stookie's for 90 years.

There was a time when a red hot poker was dipped into a pint to warm it to the right temperature in a process called mulling, Kerr said, "And now we're putting bottles of Guinness in coolers." His brother, Jim Kerr, 48, said pulling the perfect pint was considered an art, and he expressed disdain for itchy bartenders who pour too fast, allowing the thick head to drip over the side of a glass.

"(As for) anybody who took a knife to cut off the head to level it off," he said, "that's sloppy as well.

A head bigger than a half-inch earned the offending bartender "dogs abuse" from patrons.

"They'd call that a 'Clergyman's collar '" laughed John Keenan. In the 1930s and 1940s, Keenan recalled, pubs had "a bath pan under the bar, half-full with Guinness, and there'd be a tap down into it, with a wee bit of a cover over it. A bath pan - for washing kids and clothes and everything," he said.

Gabriel Kerr said pub life in general has changed dramatically.

"Younger people come in now and they have to have the television and jukebox on. They have to be entertained, rather than entertain themselves," he said "Years ago we'd sit down and play cards and talk about different stories. That's lost now.

"People come in now and they just sit. They won't even talk to the person next to them," he added. "Years ago if

tourists wanted to find something, they went to the local pub. We didn't have a tourist information office."

Arthur Guinness opened the Guinness brewery on the banks of the River Liffey in 1759. It was one of 70 breweries in Dublin at that time. Within 10, years, exports began to England and by 1833 Guinness was Ireland's largest brewery. By 1886 it was the largest in the world.

Guinness on draught was introduced in 1961 and, in 1989, a "widget" was inserted into cans of Guinness to produce the "draught-in-a-can" which has been immensely popular at home and abroad.

Aware of some grumbling in pubs over the quick-pour issue, Guinness spokeswoman Jean Doyle, 31, stressed that the idea is only in a "test phase."

"We're constantly looking at ways of innovating," she said. "And it's one of the projects which might be in the pipeline."

Whatever the case, John Keenan remains philosophical about the future of his favorite brew, and said he'll reserve judgment on the quicker pour.

"They'd hardly take a chance if it'll destroy it. It could even improve it," he said. "But it will not be too long here until I'll tell you whether it improves it or not!"



## History of Doppelbock

contributed by Maarten Vanryckevorsel from the Blind Tiger Ale House Newsletter - corner of Hudson St. and West 10th, New York, NY

(PS It's a great bar with 28 taps ... all interesting imports or microbrews. Maybe a Trub Trek?)

**B**avarians are starting "Salvatorfest," which coincides with Munich's "Strong Beer Festival (Starkbierzeit)." Salvator is the original doppelbock. Legend has it the monks of Saint Francis of Paula (later Paulaner brewery), made the first doppelbock in 1634 to sustain them during their forty day Lenten fast. Here's the real story behind that fateful day...

Back then, monks were the first people to produce beer on a large scale. Why? Two reasons: first of all, the Church realized that when their parishioners drank a glass of water they tended to die. But when they drank beer, which was boiled, they became drunk and useless. So the Church had to choose between a dead congregation or a useless one. They chose the latter. But here's where the Church was smart. Since they couldn't stop people from drinking beer, they decided to take it over. But how, they wondered? The Church elders looked around and saw they had all these monks making cheese and jellies and they decided to give them a real purpose. They told them to turn their monasteries into breweries. The Church knew the monks wouldn't complain - they weren't allowed to talk...ever. The congregation was skeptical about the Church's plan...I mean, the monks made some pretty good cheese, and their jelly was all right, but beer?

*(Continued on page 6)*

*(Continued from page 5)*

The monks quietly began brewing and soon it was obvious they had found their true calling in life. Whether it was their lack of a life or their religious fervor, in a short period of time the monks had cornered the beer market, and the manna came pouring in. The monasteries weren't allowed to keep the manna of course - they had to give it to the Church elders. But that was okay because it was suddenly good to be a monk again. Why? Because none of the beer could leave the abbey until it had been thoroughly tested...

Speaking of tests, each year during the forty days of Lent, the monks had to fast. This was a very tough time for them. As a monk, you only had three distractions: beer making, beer testing, and the piece of bread they gave you for breakfast, lunch, and dinner. As you can imagine, this daily hunk of bread took on almost a mythic quality. The monks really looked forward to it. And then, during Lent, it was taken away. No

bread. No crust. No nothing. For forty days and forty nights, the monks had a real hole in their day. Until the brothers over at St. Francis of Paula came up with an idea...

During the Lent of 1633, the head brewer at St. Francis looked around and saw his fellows monks moping around about their missing piece of bread. There is nothing more depressing than monks moping into their tankards of beer. You see, it's always quiet in the monastery, but when the monks are sad, it gets really silent. I mean, they don't make a sound. Suddenly, in the midst of that catastrophic stillness, the head brewer realized that while they couldn't have real bread during Lent, the Church had no rules against "liquid bread." In 1634, the brewer acted on his plan: when Lent began he filled everyone's tankard with something he called "Salvator." That's right, the first doppelbock. It was thick, it was rich, it was...food! And it was legal! It was great to be a monk again...

Until the next morning. After testing Salvator all night long, the head brewer woke up to a strange sound: the sound a monk makes when he's had way too much doppelbock. You see, the monks aren't allowed to talk, but they are allowed to moan, and when they're in real physical pain they can make a heart-wrenching sound...The head brewer knew there was only one way to stop that sound - more Salvator...

Thus was born the first Salvator, and the first Salvatorfest, which now lasts from March 14th until the 30th and is known as Munich's "Secret Beer Festival That the Locals Go To."



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