



The Barleycorn Press

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The 48 Proof Beer

From The Real Beer Page - Beer Break Vol. 2, No. 19 - Feb. 14, 2002

Those wild and crazy guys at Boston Beer Co. have done it again, brewing a beer so strong they label it 48 proof, using terminology usually reserved for spirits. Sam Adams Utopias MMII, which goes on sale this month, is in fact 24% alcohol by volume, making it the strongest commercial beer in the world.

The previous strongest was Sam Adams Millennium, a one-time batch brewed in 1999, at 21%.

To create the beer, Sam Adams' brewers used two-row, caramel and Vienna malts, then all four types of noble hops, leaving the beer spicy enough that some call it "fiery." The beer was aged in scotch, cognac and port barrels from February 2001 until late last year. The

aroma has a "distinctive smell of cinnamon and vanilla with subtle hints of floral, citrus and pine."

"At a time when light beers are growing in popularity - we wanted to introduce a rich-tasting and unique beer that would rekindle interest in the other side of the beer spectrum," said Boston Beer founder Jim Koch, whose own brewery recently rolled out Sam Adams Light.

Utopias MMII is packaged in a copper-finished brew kettle designed to look like larger kettles used by brewers. The suggested retail for the 3,000 24-ounce bottles available is \$100. The Millennium was priced at \$200 when it first shipped in 1999, with a few bottles commanding \$1,000 in Internet auctions before sanity prevailed.


Because we knew you'd ask, here's where Utopias will be available: Chicago, Denver-Boulder, Minneapolis-St. Paul, Detroit, Boston metro area, New York, Hartford (Conn.), Rhode Island, Long Island, Burlington (Vt.), Springfield (Mass.), Monmouth-Ocean City (N.J.), Albany (N.Y.) metro area, New Haven (Conn.), Augusta-Waterville (Me.), Portland (Me.), Stamford-Norwalk (Conn.), Los Angeles, San Francisco, San Diego, Phoenix, Las Vegas, Sacramento, Washington D.C., and Baltimore.

And also because we knew you'd ask: Samichlaus, first brewed in 1980 by Hurlimann in Switzerland, was long the reigning strongest beer at 14% abv. A lager, it was brewed on St. Nicolas Day (Dec. 6) each year and released exactly one year later. Hurlimann raised a major



ruckus when it quit brewing Samichlaus, but fortunately the Eggenburg Castle brewery in Austria has taken over production and shipped the beer each of the last two Decembers.

Sam Adams surpassed Samichlaus in 1994 with its Triple Bock, which included maple syrup as an ingredient. It was fermented with champagne yeast and finished at a hefty 17.5% abv. For the arrival of the millennium, Sam Adams and Dogfish Head in Delaware both went after the record. Dogfish Head released its World Wide Stout, fermented with seven different yeasts, in December 1999 with a record 18.1% abv.

Millennium, which was the talk of the Great American Beer Festival a couple of months before, was then shipped to the public a few weeks later. 

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Next Meeting at Anne and Matt Whyte's in Essex Monday March 4th

The next meeting of the Green Mountain Mashers will take place on Monday, March 4th at the home of Anne and Matt Whyte.

The meeting will start later than usual show up between 8:15pm and 8:30pm as the meeting will begin fairly promptly at 8:30pm.

Among the topics to be discussed will be the 2002 Trub Trek and the Green Mountain Homebrew Competition.

Directions:

From Burlington take route 15 into Essex Jct. The last right before 5 Corners is School St. Take that right and it is on the right, #10. It's the 2nd house and the porch light will be on.

From Williston: Driving into Essex Jct. on Route 2A you will take a left onto Park Terrace, the road between Ming's Chinese Rest. and The Chittenden Bank. As you drive up Park Terrace you are looking at our house at the top of the hill. Park anywhere on the right side of School Street.

If you have any questions, call Vermont Homebrew Supply at 655-2070 or Anne and Matt at home (879-6462).



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:

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<http://www.mashers.org>

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Mashers Interface With the Wort Processors in Waltham!

by Ruth Miller

Saturday, Feb. 9th was the New England Homebrewer of the Year (NEHBOTY) N.E. Regional Homebrew Competition, hosted by the Boston Wort Processors at Watch City Brewing in Waltham, MA. Anne Whyte decided to judge this year and invited me to join her, making it more affordable for both of us. With my sole stewarding experience being last year's Masher Competition, I decided it might be fun to try it on someone else's turf, in a city that I find very friendly to homebrewers and imbibers alike. Plus, the fellow who picked up our local entries at VT Homebrew was described by Anne as

"very friendly"...hmm, this could be fun for us two wayward Vermonters!

We went down Friday and checked into our hotel in Waltham, and proceeded to call our contact Geoff, who immediately proposed he come pick us up and bring us to Watch City to meet the principals and have dinner with them. Major relief, since neither of us is fond of driving in & around the 'burbs of Boston. Geoff and his girlfriend Sally came as promised and off we went to Watch City, where we were immediately greeted (well, sort of) by several harried competition organizers in the throes of last-minute unloading of entries and "schwag" (we call them "prizes" up here). And so, we were drafted to help, but it was quickly done with many hands. Everyone had the "this weekend is really stressing me out" look, but soon we sat down for beers & dinner and the camaraderie began to flow. The

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Green Mountain Masher Calendar of Events

Date	Event	Information
2/4/02	February – Robin Orr (if meeting held) topic: mead	Robin Orr 863-4640 (h) or email at robin.orr@state.vt.us
3/4/02	March – Anne and Matt Whyte topic: hops	Anne and Matt Whyte 655-2070 (w) 879-6462 (h) or email at vtbrew@together.net
4/1/02	April – Dan Hament – topic: Hoops ‘n Hops and the Masher Challenge	Dan Hament (h) 434-5098 or email at vt.windwishers@juno.com
5/4/02	Green Mountain Homebrew Competition	Ethan Allen Homestead - Burlington, VT
5/6?/02	May – hosted by Andy and Terry Hunt topic: brewing Oktoberfests	
6/3?/02	June – hosted by Monk topic: BBQ and wheat beers	Rich Evans, Ph # (802) 899-3006 email - evansrj@us.ibm.com

Please contact Tim Cropley at (802) 434-7293 or by email at 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.

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assistant brewer, Joland hung out with us for awhile too.

Watch City Brewing is a large brewpub on Moody St. in the heart of Waltham town, near the park. They had a Robbie Burns Night two weeks previous and had a bit of their Scotch Ale left on tap - rich, peaty and a whopping 7.9%! Other seasonals included a spiced holiday ale and a pilsener. Their usual beers are a dry stout, an IPA, and a brown ale. The menu is very diverse and quite inventive - not the usual boring pub fare by far. After dinner, Geoff & Sally offered to take us to either Redbones in Somerville, or beer shopping at Marty's in Newton. Since we knew Sat. would be a long day, and since Sunday isn't an option due to MA archaic blue laws, we decided to get the shopping out of the way first.

So, off we went to Marty's at 10pm. They had a large selection, but not very organized and the help was not

particularly - well - helpful. But we muddled through with Tim's list for the Beer Judge Study Group of imperial stout and barleywine requests, and I went nuts in the Belgian section. The selection wasn't nearly as good as Table & Vine or the Marty's in Allston, but we made do. I purchased a pricey nightcap - a \$10 bottle of Rochefort 10 that I hadn't tasted since the Chambly Festival five years ago! Also found a six of Dogfish Head's "Raison d'Etre" big Belgian trappist ale, and a bottle of that bizarro A. Le Coq Imperial Stout that Michael Jackson is so fond of. At \$5/bottle, the pleasure doesn't come cheap!! The Rochefort, I'm convinced promoted some very sweet dreams that night for me, though.

Next day, we were at Watch City bright and early for coffee and a veritable Dunkin Donuts breakfast buffet - fortunately there were bagels & muffins too. According to John Doherty of the Worts, there had been 475 entries, and several days of pre-judging had been

necessary to work through the larger categories like stouts and pale ales. I stewarded for Anne who judged Schwarzbiers and Dunkels in the morning, and Pale Ales in the afternoon. There were approximately 20 judges on hand, including our own John Leak. Judges were encouraged to let the stewards taste and compare. In the afternoon, several stewards were allowed to apprentice-judge with a designated mentor. At noon we broke for lunch, and were served a nice meal by the Watch City kitchen and given a chit for one freebie draught.

Compared to our competition, I had to credit these guys on how organized they were, considering how many entries!! It was also nice to see several women judges on hand. However, holding it at a brewpub has its disadvantages, which became apparent by the end of the day. A Best of Show was held around 4pm, and the stewards and judges were all given a nice gift for

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their efforts. The "schwag table" was literally overflowing with great stuff donated by many local purveyors - rare/imported beers, nice glassware, clothing, regional brews, even a Jenlain lampshade (perfect to wear at your next Belgian beer-tasting!). As ribbons were finally awarded and each recipient was invited to pick something from the table, it quickly became apparent that there was way more schwag than winners. John Doherty of the Worts made off with at least 10 ribbons, and his compatriot Jim Dexter nabbed at least 6. There was someone who sent entries in from Michigan that also did very well. Our own Dan Marshall got 4 ribbons, I believe, and every time his name was called, a lusty cheer went up from the three Vermonters. Anne delighted in picking prizes for him. Once all the awards were handed out, the remaining attendees were admonished that the pub needed to get back to the real business of serving food & drink in the

space we were occupying and to help ourselves to the remaining prizes - quickly, please! And so the rush for schwag commenced. I tried to be a polite guest, but hell, everyone else was doing it so the lemming effect just kicked in, what can I say?!

After we'd packed the trunk of the car with our booty, Geoff & Sally, along with Phil Sides, the (former) NH correspondent for Yankee Brew News took us next door to Jake's for BBQ, and then to Redbones for beers. Since Geoff is a friend of the owner's and quite the regular, our money was "no good" there, but the beers on tap sure were. Never seen such a world tour of beers in one wickedly crowded BBQ joint. In tribute to Allston's recently-closed Northeast Brewing's head brewer and fellow UVM alumni Dann Paquette, I gratefully sipped the last of his tripel on tap. Then, off to Cambridge Brewing to sample their featured tripel, dubbel and barleywine - on draught! Let's just say,

it was a long but delightful day of tasting many, many good beers, from homebrewed to micros. Anyway, several Worts declared their intent to enter and even attend our competition this May. I think the Judge's Exam that same weekend helped convince a number of them to just make it a whole weekend in Vermont. They were very pleased with the growlers of VT brew from VPB that joined their local brews on the prize table. Now, if we could just get that stupid law changed here that forces us out-of-towners to spend way too much of their beer money in Massachusetts for the big stuff, we'd be all set!

Your Faithful Correspondent,

Ruth Miller



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 March meeting or send a check made out to the Green Mountain Mashers to Lew.

See the Staff Box on Page 2 for his address.

Ever wonder what Reinheitsgebot actually states? Monk provided this little tid bit.

GERMANY'S PURITY LAW

Following is the English translation of the Reinheitsgebot (German Purity Law) adopted in 1516, the oldest provision still enforced to protect the consumer.

"We hereby proclaim and decree, by Authority of our Province, that henceforth in the Duchy of Bavaria, in the country as well as in the cities and marketplaces, the following rules apply to the sale of beer:

"From Michaelmas to Georgi, the price for one Mass [Bavarian Liter 1,069] or one Kopf [bowl-shaped container for fluids, not quite one Mass], is not to exceed one Pfennig Munich value, and

"From Georgi to Michaelmas, the Mass shall not be sold for more than two Pfennig of the same value, the Kopf not more than three Heller (Heller usually one-half Pfennig).

"If this is not adhered to, the punishment stated below shall be administered.

"Should any person brew, or otherwise have, other beer than March beer, it is not to be sold any higher than one Pfennig per Mass.

"Furthermore, we wish to emphasize that in future in all cities, markets and in the country, the only ingredients used for the brewing of beer must be Barley, Hops and Water. Whosoever knowingly disregards or transgresses upon this ordinance, shall be punished by the Court authorities' confiscating such barrels of beer, without fail.

"Should, however, an Innkeeper in the country, city or markets buy two or three pails of beer (containing 60 Mass) and sell it again to the common peasantry, he alone shall be permitted to charge one Heller more for the Mass or the Kopf, than mentioned above. Furthermore, should there arise a scarcity and subsequent price increase of the barley (also considering that the times of harvest differ, due to the location), WE, the Bavarian Duchy, shall have the right to order curtailments for the good of all concerned."

Tom Ayres getting into the official Masher Shirt at the Green Mountain Mashers Party at the Knights of Columbus Hall last month



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