



# The Barleycorn Press

Monthly Newsletter Published by the Green Mountain Mashers of Vermont



December 2006

Volume 17 Issue 9

## The Moan & Dove Hatches the Dirty Truth!

by Ruth Miller

**T**he Friday after Turkey Day, after driving my mom down to the Hartford, CT Airport for a morning flight to her winter quarters in Arizona, I was lucky enough to stop in Northampton, MA on my way back to my family's place. Northampton is the home of Daniel Lanigan's new establishment, a beer bar called The Dirty Truth. For those of you unfamiliar with Mr. Lanigan, he is the owner of the illustrious Moan & Dove taproom in nearby Amherst, MA that has been consistently rated in the Top Three of RateBeer.com's and BeerAdvocate's "Best Place to Find a Beer" lists. For those of you who attended our Trub Trek in '04, you surely will recall the marvels of the Moan & Dove's seemingly infinite selection of taps and bottle list with all the finest boutique domestic micros and imports to die for. Once settled in, no one wanted to leave!

Well, the M & D has spawned The Dirty Truth, another taproom with a considerably more upscale ambience than its sister-bar. It resides at 29 Main St. in downtown Northampton, in rather deluxe digs complete with Euro-styled brushed-steel and glass storefront with huge windows that can be raised to the street, and an interior of deep reds, burgundies, and dark wood. Tasteful art on the walls, gallery-style lighting, and a mahogany bar nearly the length of the deep room complete the picture. Quite a change from the funkiness of the M & D! Another change: a small but tasty menu of appetizers and entree plates, well-chosen for the beers they accompany.

And the beers? Like the M & D, the ever-changing list is on the blackboard on the wall. (See my photo for that day's offerings.) They opened at 1pm that Friday, and I arrived at 2:30pm after finding out I was too early for the M & D (they open at 3pm on week-days.) Front and center are about 25 tap

And the taps? [Commence drooling now.] Belgian, British, Euro, and hop-monsters from closer to home. I started with a Le Rulles tripel, then on to a Moinette Brun. Others in good company: La Duchesse de Bourgogne, De Ranke XX, and Bimbergen. For the Brits: Har-



Beer Menu at The Dirty Truth

viestoun Old Engine Oil and Bluebird Bitter. Mahr's Weisse for the German-lovers. On the domestic end: Old Rasputin Imperial Stout, Stone Smoked Porter, Dogfish Head 60-Minute, and two beers from High & Mighty Brewing, a new label being brewed to Will Shelton's specs; he of the wondrous Shelton Bros., local

handles of some of the finest beers, all served in the glasses they were intended for. The bottle list had 19 selections, many of which were large bottles in the \$8 to \$24 range, with several in between. The bottle list is punctuated in true Lanigan Style with his witty prose and musings about each beer. For Stone Ruination, it's described as "a mallet for your palate...800 pound hop guerilla...pure arrogance." For Cantillon Rose: "...nothing artificial, dry, tart, tastes like love smells." For La Moinette Saison: "blond with body, earthy stink but smooth, warm like silver spoon sorrow." Hmmm. And for Dogfish Head 90-Minute IPA: "...east coast IPA brewed by a smart rapper sex symbol revolutionary." (Have to wonder if Sam Calagione wrote that one himself!) Very entertaining, to say the least.

And the taps? [Commence drooling now.] Belgian, British, Euro, and hop-monsters from closer to home. I started with a Le Rulles tripel, then on to a Moinette Brun. Others in good company: La Duchesse de Bourgogne, De Ranke XX, and Bimbergen. For the Brits: Har-

importers extraordinaire. Check the photo for the others - too many to mention here!

I ordered a cheese plate to go with my beers. It consisted of freshly-grilled

*(Continued on page 3)*

### In This Issue

Moan & Dove	1,3
Next Meeting Info	2
Staff Box	2
Masher Calendar	3
Nov. Meeting Minutes	4
Trub Trek	4
Wit Beer	5, 6

## NEXT MEETING

Monday, December 4  
 Magic Hat Brewery,  
 South Burlington

**T**he next masher meeting will be at the Magic Hat Brewery on Monday, December 4.

### Agenda:

Trub Trek Update if needed  
 Discussion of Beer Dinner Options  
 Competition Updates – Comp Coordinator, Judge Coordinators  
 BJCP Study Group  
 Elections?  
 Tour of Magic Hat

For directions to Magic Hat, go to their website at [www.magichat.net](http://www.magichat.net). They are at 5 Bartlett Bay Road in South Burlington. You can call them at (802) 658-BREW.



## Top 10 cities for beer lovers: Go Burlington!

### [4. Burlington](#)

Set between two beer-bustling locales – Montreal to the north, and Boston to the southeast – Burlington, Vermont is a university town with one of the best brew cultures in New England. Home to the quirky micro-brewery Magic Hat, visitors can do as the locals do and sample homegrown brews such as #9, Fat Angel, and Blind Faith IPA to name a few. Church Street, a four-block pedestrian-only zone buzzes with vibrant bars with top-notch beer on tap, including Vermont brewed Otter Creek and the Long Trail beer collection, whose specialty beers change seasonally.  
<http://www.msnbc.msn.com/id/15642039/>

Dues for 2007 are due beginning in January 2007. Dues for 2007 won't be accepted until then.

## 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:

**Melissa Levy**  
 345 Billings Farm Road,  
 Hinesburg, VT 05461  
 (802) 482-7400  
[melissa@vt.bitxbit.com](mailto:melissa@vt.bitxbit.com)

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 \$20 should be paid by the end of January. Please mail your check or money order made out to the "Green Mountain Mashers" to Treasurer Anne Whyte at the following address:

**Anne Whyte**  
 10 School St.  
 Essex Jct., VT 05452  
 (802) 879-6462 (hm)  
 (802) 655-2070 (wk)  
[vtbrew@together.net](mailto:vtbrew@together.net)

Advertising space is available to non-profit and for-profit organizations wishing to offer beer related items or services to the readers of this publication. The editors reserve the right to accept or reject any advertiser. For advertising rates, availability and deadlines please contact the editor.

No rights reserved. Any part of this publication may be reproduced, stored in a retrieval system, or transmitted by any means, electronic, mechanical, photocopying, recording or otherwise. No prior permission, written or otherwise, is needed from anyone.

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

<http://www.mashers.org>

Officers not listed above:  
 President - Tim Cropley Ph # (802) 434-7293  
[t\\_cropley@yahoo.com](mailto:t_cropley@yahoo.com)  
 Secretary - Ernie Kelley Ph # (802) 434-3674  
[epopmaf@gmavt.net](mailto:epopmaf@gmavt.net) OR  
[ernie.kelley@state.vt.us](mailto:ernie.kelley@state.vt.us)

## Green Mountain Masher Calendar of Events

Date	Event	Information
12/4/2006	December Meeting—Magic Hat, South Burlington	Tim Cropley, (h) 244-1683,(email) <a href="mailto:t_cropley@yahoo.com">t_cropley@yahoo.com</a>
1/8/2007	January Meeting—Anne and Matt Whyte, Essex Junction—Holiday Beer	Anne and Matt Whyte, (h) 879-6462 (w) 655-2070 (email) <a href="mailto:vtbrew@together.net">vtbrew@together.net</a>
2/5/2007	February Meeting—Either Andy Ferko, Bolton or Dave Clark, Huntington	Andy Ferko, 434-6165 or Dave Clark, 434-2060 and <a href="mailto:DaveC@wpgate1.ahs.state.vt.us">DaveC@wpgate1.ahs.state.vt.us</a>
3/5/2007	March Meeting—Brian Werneke, either at Father in Law's sugar shack or his home, Richmond—Sap Beer, Sugar/Beer on Snow?	Brian Werneke, <a href="mailto:bwerneke@gmail.com">bwerneke@gmail.com</a>
4/2/2007	April Meeting—Tom Ayers and Anne Barrett, Essex Junction—Masher Challenge and Hoops n' Hops	Tom Ayers and Anne Barrett, 655-5587
5/6/2007	May Meeting— Tim Cropley, Waterbury	Tim Cropley, (h) 244-1683, (email) <a href="mailto:t_cropley@yahoo.com">t_cropley@yahoo.com</a>
6/1 or 8/2007	June Meeting—Rich Evans, Underhill—Beer BQ, food made with beer.	Rich Evans, (h) 899-3006 (email) <a href="mailto:monk@together.net">monk@together.net</a>

**Please contact Melissa at 482-7400 or [melissa@vt.bitxbit.com](mailto:melissa@vt.bitxbit.com) to add items to the Masher Calendar**

*(Continued from page 1)*

bread slices, and 3 local cheeses, each paired with a tasty accompaniment. There was a wedge of Great Ridge Blue, from Marion, MA paired with some gingered dried apricots - perfect, even though I have a tough time with blue cheeses. A wedge of chevre fresh goat cheese from Hillman Farms of Colrain, MA (also home to some excellent hard ciders) with a sundried tomato tapenade and some olives. The third selection was supposed to be Chimay Trappist Beer-Washed, but they ran out and substituted a local smoked gouda (whose name now escapes me) with some bread & butter pickles. It was all delicious. The rest of the menu looked delightful, and was surprisingly similar to the food offerings at The Alchemist. Clearly a loyalty to locally-produced, healthy foods, expertly prepared. My bar-stool-neighbor ordered the beef short ribs braised in beer, and it looked incredible.

All was going swimmingly until a fellow wandered in, took up residence between myself and a couple at the bar, and commenced to mumble random strings of hip English phrases in a heavy accent. Was he wearing one of those Bluetooth headsets and having a cellphone conversation? (I hoped.) No such luck. He asked the bartender for a beer, but didn't know what to pick. She poured an EKV lager for him, and he said he was Moroccan. The litany of phrases continued as our Moroccan Mumbler seemed intent on his one-way conversation, engaging none of us. Probably for the best - it was getting weirder by the minute. He then asked if anyone had any cigarettes and went out the door to find some. Returned, ordered another beer, and then I nearly collided with him as he emerged from the women's bathroom (!) so I quickly ducked into the men's to avoid him. On my return to the bar, I'd hoped to enjoy another beer, but just couldn't relax

with him there, so settled up (the bartender apologized) and headed out.

I drove north to Greenfield, MA and stopped at the People's Pint to have my growler filled. As I seated myself at the bar, it struck me what a relaxing place The Pint is: families eating an early dinner together; a retired couple from Stowe starting a conversation about good brewpubs there; a friendly dart game going on. Whew! Nice change from the previous weirdness at The Truth. Had the "bartender's blend" of their Scotch Ale and IPA, and a steaming bowl of fish chowder. A mellow end to a rather exciting day, for sure. A fine new beer bar, and an old favorite revisited - a trip well worth it!



## November Meeting Minutes By Ernie Kelley

**T**he November meeting of the Green Mountain Mashers was hosted by Erik Sandblom in Richmond. It was "Gadget Night," and the meeting started out with a tour of Erik's brewery.

Ruth Miller next gave an update on the Trub Trek planned for February '07. Planning is moving along nicely. A bus is being secured, for which the Club will pay the deposit before the end of this year. Please note that the date of the Trek has been changed from February 10 to February 3, so as to not conflict with the Extreme Beer Fest.

### Competition Update:

There are still no volunteers to serve as the competition coordinator. One is needed ASAP. Tom Ayres has indicated that he might be willing to serve as co-chair if another volunteer is found. Tracy Abelard also indicated a willingness to coordinate the competition, but the consensus was that the coordinator should live in-state. Another big issue is the lack of Mashers traveling to other

competitions to judge. It seems that folks from other clubs are hesitant to travel to our competition if we won't go to theirs. John Gallagher and Dave Clark will serve as Judge Coordinators. Dave indicated that the Burlington Community Center is available for the event.

The December meeting will be hosted by Magic Hat Brewery (pending confirmation). The February meeting will be hosted either by Dave Clark or Andy Ferko, depending on the weather.

Alchemist Beer Dinner update: The locals are pissed. Apparently they feel they have an inherent right to participate in any event at the Alchemist, regardless of the fact that it may be a private affair in which they had no part in the planning (NB: Secretary's take on the situation). Therefore, it appears that any future such event will be open to all comers on a first-come-first-served basis. There was a fair amount of discussion on this issue, with a relatively even split between the two sides of the fence. Many questions were asked, for which Tim will attempt to get an answer from the Alchemist –

"will it be limited attendance, or open for the whole dining room all night?", "who will set the date?", "who will plan the event?", etc. Alternative locations were also discussed. The Bobcat in Bristol was proposed, but all other suggestions involved an overnight stay, and the general opinion was that that would severely limit participation.

Dues are due. PLEASE PAY AFTER JANUARY 1, so we can keep the IRS happy.

The meeting finished up with more brewing gadgets. Tim Copley demonstrated his Lager Head Black & Tan Turtle, Dave Clark his specific gravity reflectometer, and (sorry I forget who) demonstrated a Blinxman Beer Gun – a CO<sub>2</sub> purge, bottom fill pressurized bottle filler.

And lastly, after having evidently consumed a few too much high gravity beer, **LEW GREITZER VOLUNTEERED TO SERVE AS COMPETITION COORDINATOR !!!**

Let's all give it up for Lew.

## Trub Trek News

Once again, the annual Trub Trek to places new & undiscovered is rolling again. Mark Saturday, Feb. 3rd on your calendars for an all-day trek to three of NH's finest microbreweries & one killer Maine taproom, via deluxe motor coach.

The itinerary this year is as follows:

Bus leaves downtown Burlington at 8:00am. Stops at Richmond Park & Ride at 8:30 to pick up more Trekkers, and departs at 8:45am. On to North Woodstock, NH - home of the Woodstock Inn & Brewery where we'll have a tour and tasting with brewer Butch Chase at 11am. For more info click on [http://www.woodstockinnnh.com/woodstock\\_brewery.php](http://www.woodstockinnnh.com/woodstock_brewery.php)

Onward via Rte. 302 to Moat Mountain Brewery in North Conway, NH, home of Will Gilson's fine German-style beers. There we'll have a tour, tasting and lunch around 1pm. Their smoked-on-premises items (chicken, fish, and BBQ) are outstanding, as well as several veggie options. Go to [www.moatmountain.com](http://www.moatmountain.com) to see the details.

Next, a short drive over to Tuckerman's Brewing in Conway for a tour with owners Kirsten & Nick Neves and a tasting of their wonderful brews, only recently available here in VT - check out [www.TuckermanBrewing.com](http://www.TuckermanBrewing.com)

Finally, a few miles over the NH border into Maine, and on to Ebenezer's Pub for arrival around 4:30pm, with it's myriad Belgian & British taps and bottles, lovingly collected by proprietors Chris & Jeni Lively. This is our last stop for a reason - so I don't have to drag you all out kicking & screaming to get to another brewery! This one will be the end of the line 'til it's time to go home. For a bottle/draft list, go to <http://www.ebenzerspub.net/BEERLIST.html>

Depending on the number of riders, the bus will cost somewhere between \$25 to \$35 pr person plus a tip for the driver. Tastings tend to be free, but lunch at The Moat will may be a fixed-price deal (TBD), and you pay for what you drink at Ebenezer's. Guests of Mashers are always welcome, but all riders must be of legal age to join us. Wait...we've had an infant along before, so they're fine guests too! Bus must be back in Burlington by 10pm latest, with drop-offs enroute in Richmond.

Join us for a long-but-fun day on a 47-seat, DVD- & restroom-equipped, professionally-driven (hooray!) bus to the wilds of New Hampshire & Maine to meet the brewers and purveyors of some of their finest micros & imports. To reserve your seat, email or call me directly at the contact info below. Payment will be collected when you board the bus. (Cash in US funds and local checks only, please.) The exact price will be available as the date gets closer - the more people sign up, the cheaper it gets!

## Witbier (White Beer, Biere Blanche, Wit Bier, Wit.) By Rich Evans

**T**his year's masher challenge is wit beer. I dug up some information about this style in hopes of getting everyone excited about it. I know you folks aren't likely to research this style for the masher challenge, heck most of you don't even read the newsletter!

(The following is extracted from the classic beer style series book # 6, Belgian Ale.)

The main characteristic of a white beer is that it is white. This is probably the only beer style it has that characteristic. Of course it is not white like milk, but when seen through a bottle or a glass, the beer has a whitish veil. Another characteristic is its tart, faintly acidic, almost dry finish. A good pH value to aim for is 3.9 if the pH is lower extra body is beneficial to balance the higher acidity. One Brewer makes sure that his beer stays at 3.9 by pasteurizing it. I must add that I have tasted white beers with a pH of 3.5 that were extremely pleasant and refreshing. White beer is always a beer with high levels of carbon dioxide and, when poured, it quite often wants to jump out of the glass.

The aroma of current examples of white beer varies from brewery to brewery. Hop aroma has no business in white beer. Traditionally, aged hops are used so as not to impart aromas. The Brewers wanted to preserve qualities of the hops, but not the aromatic qualities. The majority of white beers have a slightly malty nose. This aroma reflects both the malted barley and the malted wheat. The clove aroma typical of Bavarian wheat beer is not found in Belgian White beer. This specific aroma is mostly the result of yeasts used in Bavaria. They yeasts used in Belgium did not give that clove aroma.

The aroma should reflect the generous amount of wheat used, although this can sometimes be hard to detect because of spices also used. In Belgian brewing circles, the use of spices is centuries old and it is easy to imagine why. Imagine a coolship left overnight with unhopped wort. Although in winter this probably went without problems, it is easy to imagine that at times various bacterial visitors left their calling cards. Unable to detect a slightly altered wort, brewers must have had unpleasant surprises upon tapping a keg. What better way to mask unpleasant odors than spices? So it became more or less the norm to add a small quantity of spices—mostly coriander, and dried, bitter orange peel—either in the brew kettle or in the fermenting wort. Today minute quantities of other spices such as coriander and nutmeg are added by brewers who are trying to create their own unique aroma. Most white beers will have a pleasant subdued aroma of spices. Spices can be added in any number of steps: in the brew kettle at knockout, in the whirlpool tank, with the priming solution at bottling, etc. each brewer has his own method. One thing about spices is that after a while there aroma will vanish almost completely, blending with the beer's own aroma. Some Brewers do not use spices and rely more on the aroma from their yeast. Wit beer is truly a beer that has a changing taste. Its taste

can vary enormously with time. But it is a beer that is meant to be drunk young.

Another major characteristic of white beer is its acidic after-taste. In the old days the production process was enough to achieve this naturally. Nowadays brewers use various methods to acquire that special tang. Some ferment with a controlled level of lactic acid bacteria that are known to give an adequate acid taste without unpleasant side tastes. Others add lactic acid solution at bottling. Others use lactate acid solutions to adjust the right acidity level. Most of the bottle versions are bottle conditioned. When the proper acid and carbonation level is reached, some even pasteurized the bottle conditioned beer. Even without reverting to these processes, white beer will with time acquire a pleasant tartness. The process chosen is usually determined by how fast the brewer wants to sell the beer.

White beer is usually brewed by the infusion process. It can be done at a constant temperature or with increasing temperatures. Mashing in at low temperatures (below 121° F or 50° C.) will in all cases acidify the wort. The resulting beer might differ in the mouth feel. Usually white beer fills your mouth with a well-rounded fullness that is overcome quickly by the tingle of carbonation. Soon a pleasant tartness spreads through the mouth, followed at times by a lingering and subdued and acidic aftertaste. Hop bitterness is never predominate; it is always present but not noticeable. Here again, flavored hops are the noble European varieties. In all cases the mouth feel is full but never sweet, and the finish is always dry.

*The Beer Judge Certification Exam Study Guide has the following to say about wit bier. Wit beer- Hoegaarden style.*

Characteristics: a beer made with barley malt on malted wheat and oats and seasoned not with hops but with coriander, Curaçao orange peels, and possibly cumin. SG will be 1048, with 4.8% v/v. The taste has an orange-ish character and a honey-ish aroma, some lactic sourness. Serving temperature around 54°.

History: made in the east of Brabant since at least the 17th century, but only a handful of breweries remain today. The biggest is De Kluis, and the beer is Hoegaarden White. This brewery closed in the 1950s but was reopened in the mid-1960s. Demand for this style grew sufficiently that the brewery was re-modeled, and capacity increased sufficiently for exportation to the USA. Other brands are also now being exported to the USA.

Brewing Procedure: a mash with 50% barley malt, 45% unmalted wheat, and 5% unmalted raw oats is used. Hops are not used, and the beer is seasoned with coriander, Curaçao orange peels, and possibly cumin. Fermentation is with a proprietary yeast culture that gives some sourness. After primary fermentation the beer is given a dosage of a different strain of yeast and left to bottle condition. Aging reduces the lactic sourness and

*(Continued on page 6)*

(Continued from page 5)

allows the honey character to emerge.

Variations: Hoegaarden grand crew is seasoned the same way but made from an all barley malt to a 1076 SG, 7% V./V. content. Aging for three to four years is recommended. Store and serve at 54°.

*The Beer Judge Certification Program Guide to Beer Styles for Homebrew Beer Competitions has this to say about wit beer.*

Aroma: a sweet and occasionally honey like character with prominent citrus (notably orange), herbal and spice aromas is characteristic, and is often followed by a mild phenolic aroma. Hop aroma is low to none. No diacetyl.

Appearance: very pale straw to very light golden color, and naturally cloudy. Head retention should be quite good and of a moussy character.

Flavor: the flavor of unmalted wheat is typically noticeable. Coriander, citrus and mild phenolic flavors contribute to a complex and elegant character. A very slight lactic acidity resulting from a limited Lactobacillus fermentation is present in some examples, providing a refreshing quality, and is absent in others. Hop flavor is low to none. Hop bitterness is typically restrained, and some bitterness may also be contributed by bitter orange peel. No diacetyl.

Mouth feel: light to medium body. Effervescent character of high carbonation. Refreshing acidity.

Overall impression: a refreshing, elegant, complex, wheat-based ale.

History: a 400 year old beer style that died out in the 1950s, it was revived by Pierre Celis in the 1960s to steadily growing popularity thereafter.

Comments: the presence and degree of spicing and lactic sourness vary from one brand or brewery to another.

Ingredients: about 50% unmalted hard red winter wheat and 50% pale barley malt constitute the grist; in some versions a small percentage of raw oats is used as well. Spices of freshly ground coriander and dried orange peel complement the sweet aroma and are quite characteristic; other spices may be used for complexity but are much less predominate. Ale yeast prone to production of mild clovey/spicy flavors are very characteristic. In some instances a very limited Lactobacillus fermentation, or addition of lactic acid is done.

Vital statistics:

OG: 1.042-1.055      FG: 1.008-1.012      IBU: 15-22  
SRM: 2-4      ABV: 4.2-5.5%

Commercial examples: Celis White, Hoegaarden Wit, Steendonk Witbier, Brugs Tarwieber, Blanche de Bruges.

Some other commercial examples include: Blanche de Chambly, Alagash White, Dentergem Wit, Blanke Wit, Blanche de Neiges, Blanche de Bruxelles, Blanch White de Haacht, Blanche de Honnelle, Blanche de Namur, Blanche du Hainaut, Blanche Steendonk, Ezel White, Pater Lieven White, St. Bernardus White, and Wittekerke White. (If anyone would like to try any of the above beers, email me.) Rather than include a recipe for wit beer, I can direct you to a few good published recipes. There are recipes that clone Blanch de Bruges, Blanch de Chambly, Alagash White and Hoegaarden wit in the first two beer recipe books written by Tess and Mark Szamatulski, also there is a recipe for Sparkling Wit in the Seven Barrel Breweries Brewers Handbook by Greg Noonan, Mikel Redman and Scott Russell.

I look forward to tasting all of your wonderful wit beers at the April meeting.



**Barleycorn Press  
Green Mountain Mashers  
c/o Melissa Levy  
345 Billings Farm Road  
Hinesburg, VT 05461  
U.S.A.**

