



# The Barleycorn Press

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May 2007

Volume 18 Issue 5



## Head Start: Scientists Crack Beer Foam Enigma

by [Agence France-Presse](#) • Posted April 26, 2007 11:07 AM

PARIS (AFP)

**T**here is the nagging question of whether life exists other than on Earth. The enduring mystery of who made us—and why.

And then there is this: Why does the foam on a pint of lager quickly disappear but the head on a pint of Guinness linger?

Answers to questions 1 and 2 are still being sought, but the Great Beer Riddle, at least, may soon be solved.

Writing in the prestigious British science journal *Nature*, an elite scientific duo say they have devised an equation to describe beer froth.

The breakthrough will not only settle the vexatious lager vs. stout debate, it will also help the quest to pour a perfect pint every time.

Beer foam is a microstructure with complex interfaces. In other words: a cellular structure

comprising networks of gas-filled bubbles separated by liquid.

The walls of these bubbles move as a result of surface tension—and the speed at which they move is related to the curvature of the bubbles. As a result of this movement, the bubbles merge and the structure "coarsens," meaning that the foam settles and eventually disappears.

Three-dimensional equations to calculate the movement have been made by Robert MacPherson, a mathematician at the Institute for Advanced Study in Princeton, New Jersey, and David Srolovitz, a physicist at Yeshiva University, New York.

They build on work by a computer pioneer, John von Neumann, who in 1952 devised an equation in two dimensions.

The mathematics of beer-bubble behaviour are similar to the granular structure in metals and ceramics, so the equation also has an outlet in metallurgy and manufacturing as well as in pubs.

[http://www.seedmagazine.com/news/2007/04/head\\_start\\_scientists\\_crack\\_be.php?utm\\_source=SB-bottom&utm\\_medium=linklist&utm\\_content=magazine&utm\\_campaign=internal%2Blinkshare](http://www.seedmagazine.com/news/2007/04/head_start_scientists_crack_be.php?utm_source=SB-bottom&utm_medium=linklist&utm_content=magazine&utm_campaign=internal%2Blinkshare)

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### In This Issue

|                       |   |
|-----------------------|---|
| Beer Foam Enigma      | 1 |
| Next Meeting Info     | 2 |
| Staff Box             | 2 |
| Masher Calendar       | 3 |
| April Meeting Minutes | 3 |
| Craft Beer Surge      | 4 |

## NEXT MEETING

### Sunday, May 6

### Tim Croyley's,

### Waterbury

The next meeting of the Green Mountain Mashers is Sunday, May 6 at 1 pm at Tim Croyley's in Waterbury. Bring Summer beers to the meeting.

The Agenda is:

- 1) Judge Study Group update (when is the test, scheduling the doctored beers demonstration for the full club, etc).
- 2) Masher Summer Picnic/Campout
- 3) Brewers Fests discussion.
- 4) Discussion of potential Club Brew and Clone Beer Challenge
- 5) Head to the Alchemist sometime between 3pm and 4pm. People can walk or drive.

Directions:

Take I-89 to Exit 10. Go South on RT 100 to RT 2. Take a left on RT 2 East/RT 100 South. At the first traffic light, take a left onto Stowe St. Cross the bridge, take your second or third right onto High St (Thatcher Brook Elementary is on that corner). Tim's is the first yellow house on the right but do not park on the street. Instead, take the first left on Armory Ave and park in the parking lot on the left. If that's full go to the next parking lot.

Please call Tim at 244-1683 if you have questions or can't find the house.

## 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 \$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:

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<http://www.mashers.org>

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## Green Mountain Masher Calendar of Events

| Date          | Event  | Information   |
|---------------|--|---|
| 5/5/2007      | Date for the Green Mountain Masher Competition                   | Lew Greitzer, 658-2621, <a href="mailto:lewis@together.net">lewis@together.net</a>              |
| 5/6/2007      | May Meeting— Tim Crolley, Waterbury                              | Tim Crolley, (h) 244-1683, (email) <a href="mailto:t_crolley@yahoo.com">t_crolley@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>       |
| 9/1/2007      | Tentative Masher Picnic, Theresa and Andy Hunt's, Greensboro     | Theresa and Andy Hunt, 899-1817   |

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

## April Meeting Minutes By Ernie Kelley

**T**he traditional Hoops 'n Hops meeting was again hosted by Tom Ayres at his home in Winooski. Basketball aside, this meeting is also the traditional Masher's Challenge judging, this year featuring wit style beers.

Unfortunately, these meeting minutes are rather sketchy, as everybody was chased out of the kitchen so that judging of the eight wit beers entered could be set-up.

In brief however, the "business" meeting, at least the part that I sat in on prior to setting down to taste the wits, was more or less a series of updates

**Competition:** John Gallagher passed around a judge sign-up sheet for pre-judging and for Saturday at the competition. Everything else seems to be on track for May 5.

**Beer dinner:** Ruth is trying to set up a real beer dinner at The Bobcat in Bristol.

Dave Clark again pleaded for judges to sign up for the competition.

The question was asked whether judging points earned prior to a person passing the certification test can be counted. The answer is "yes."

Tom Ayres reported that he is allowed to administer the test and is willing to do so. He needs at least four months advance notice of the test date in order to line up and reserve people to grade the test. A minimum of five judge candidates is needed to give the test. Tom prefers that the test be given after Labor Day if it's to fit into his schedule.

The Mashers have finally achieved regional notoriety with the publication of "Meet the Mashers" in the *Yankee Brew News*, and the club has already gained one new member as a result of the article.

At this point of the meeting, the judges (your Secretary included) left the meeting to judge the Masher's Challenge.

Brian Werneke and Tim Crolley's entries were considered to be equally as good as far as witbiere go. However, Brian's was at the higher end of the style and Tim's was at the low end. The judges discussed which one should be the winner and they decided that lower alcohol, lighter and more refreshing version would be more appropriate for the style than a more malty, higher alcohol version. Based on this determination by the judges, Tim's was selected as the winner of the Masher Challenge. Congrats, Tim!!

So ends the minutes.

## Craft beer sales surge almost 12% in 2006.

*February 2007*

**A**merican craft beer sales continued to surge in 2006, with volume of sales up 11.7%. The increase came on top of a 9% gain in volume in 2005 and 7.2% in 2004.

“American tastes are clearly changing thus the demand for more flavorful and diverse beers is exploding,” said Paul Gatz, director of the Brewers Association, which tabulates industry growth data.

The Brewers Association estimates that 2006 sales by craft brewers at more than 6 million barrels (one barrel equals 31 U.S. gallons). The increase totals over 690,000 barrels or 9.5 million case-equivalents. For 2006, craft beer posted a retail sales figure of \$4.2 billion.

<http://www.realbeer.com/news/articles/news-003102.php>



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