

FOR THE HOMEBREWER & BEER LOVER

Volume 29 \* No. 4 | July/August 2006

# zymurgy®

■ The Journal of the American Homebrewers Association ■

## And the Winner Is...



*Zymurgy's Best Beers in America*

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YOU  
CAN  
BREW**

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turns 10

**DRIED YEAST  
VS.  
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**Last Drop:  
Fun in  
the Sun**



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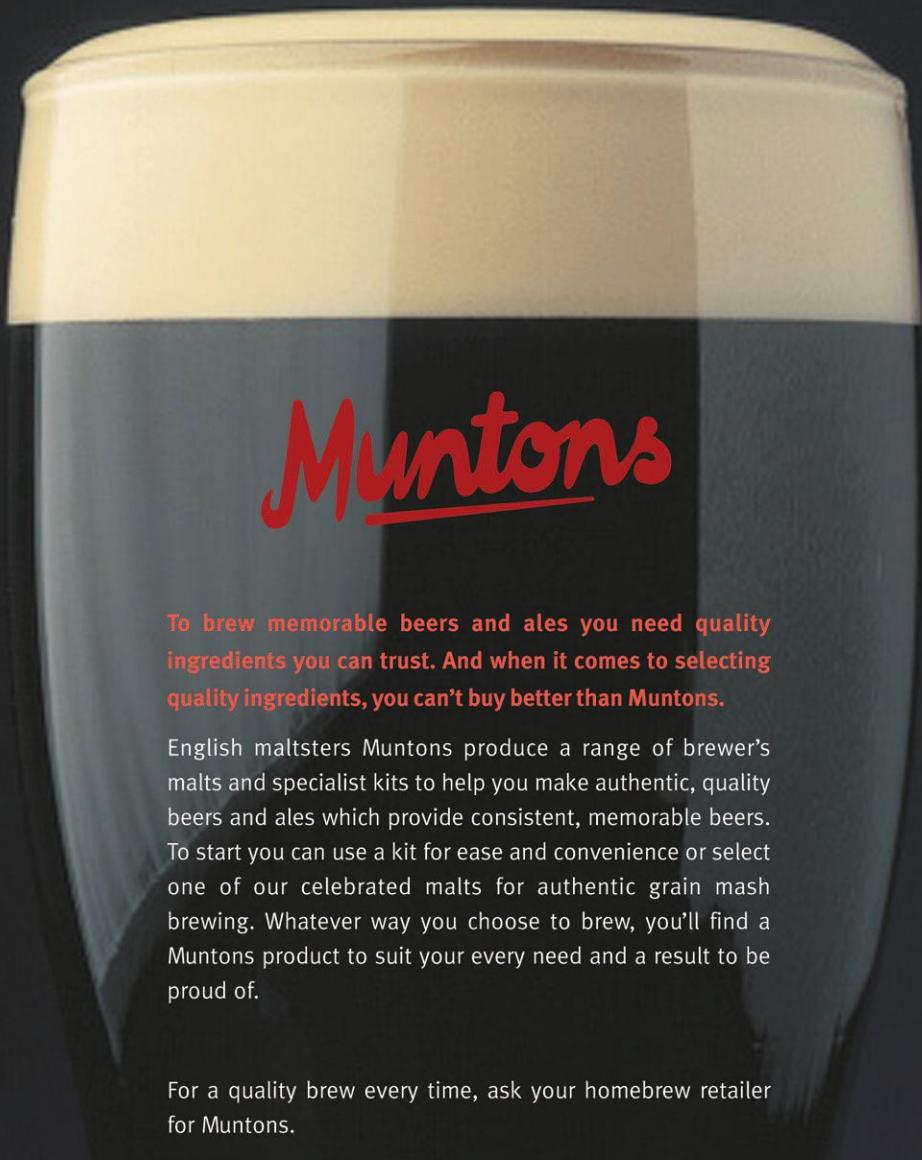
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**Comfort  
isn't  
complicated.**

**FOUR POINTS**  
BY SHERATON

STARWOOD PREFERRED GUEST

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# Making the Connection

**N**ow more than ever, homebrewers and professional craft brewers are intertwined by their love of great beer.

As I was assembling this issue, I noticed that theme throughout the magazine in various stories and elements. Craft brewers take a central role this month as we reveal the results of the 4th annual Best Beers in America survey. Of course, your favorite beer is usually one that you brew yourself or the one that you're currently holding in your hand, but many of you took the time to give kudos to your craft brewing brethren and their delicious, inspiring and imaginative beers. (Since many craft brewers were homebrewers first, how could their beers not be delicious, inspiring and imaginative?)

We also put the spotlight on Stone Brewing in Escondido, Calif. as they generously offered to provide never-before-published recipes for five of their anniversary ales. Stone celebrates its 10th anniversary this year and has some imaginative fundraisers going all year long.

Brewers Association director Paul Gatzka also offers an overview of 2005 for craft beer sales in the United States along with a few charts to see how the top regional breweries, microbreweries and brewpubs stack up in terms of number of barrels produced.

So in sticking with that theme, I'd like to offer some more interesting tidbits of late from the craft brewing world.

The Craft Brewers Conference was held April 11-14 in Seattle with more than 2,000 craft brewers and allied trade members in attendance, and the big buzz there (aside from the biennial World Beer Cup competition) was Sam Calagione's keynote address. Calagione, as many of you know, is the CEO and founder of Dogfish Head Brewery in Delaware.

While keynote speeches in recent years have focused on craft beer's growth and the challenge to reach 10-percent market share, Calagione, dressed in flip-flops and jeans, turned that approach on its ear. While referring to a graph that shows that, based on current trends, craft beer will reach 5-percent market share in 2010 and 10 percent in 2017, Calagione said, "This might sound a little strange but I really don't care very much about this chart. We are not in the business of growth—we are in the business of making world-class beer."

In the May/June issue of *The New Brewer*, *Zymurgy*'s sister publication for the craft brewing industry, author Greg Kitsock had an interesting segment in the annual industry review on how Anheuser-Busch has recently been looking to align itself with craft brewers. As Dogfish Head was among many breweries approached, Calagione had this to say: "We didn't see how the philosophy of a company whose motto is 'the king of beers' could be aligned with a company whose motto is 'off-centered ales for off-centered people.'"

America's craft brewers won awards in 73 of the 85 style categories in the 2006 World Beer Cup and took four of the five Champion Brewery and Brewmaster awards, while Germany claimed awards in the second highest number of style categories with 19. (See the results on pages 43-45). Awards were presented in a sometimes raucous, pride-instilling ceremony to wrap up the Craft Brewers Conference.

So cheers to America's craft brewers and their quest to continually raise the bar for beer drinkers around the country and worldwide.

Jill Redding  
Editor-in-Chief

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Publisher \_\_\_\_\_ Brewers Association

Executive Editor \_\_\_\_\_ Ray Daniels

Editor-in-Chief \_\_\_\_\_ Jill Redding

Art Director \_\_\_\_\_ Kelli Gomez

Graphic Designer \_\_\_\_\_ Alyssa Law

Graphics/Production Director \_\_\_\_\_ Stephanie Johnson

Senior Designer/Web Designer \_\_\_\_\_ Julie Lawrason

Sales & Marketing Director \_\_\_\_\_ Cindy Jones  
cindy@brewersassociation.org

Advertising & Sponsorship \_\_\_\_\_ Chris Pryor  
pryor@brewersassociation.org

Marketing Coordinator \_\_\_\_\_ Jennifer Reimer  
jennifer@brewersassociation.org

Circulation Coordinator \_\_\_\_\_ Jason Bell

## American Homebrewers Association®

Director \_\_\_\_\_ Gary Glass

Membership Coordinator \_\_\_\_\_ Kathryn Porter

Project Coordinator \_\_\_\_\_ Janis Gross

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The purpose of the Brewers Association is to promote and protect American craft beer and American craft brewers and the community of brewing enthusiasts. The Brewers Association is a not-for-profit trade Association under Section 501(c)(6) of the Internal Revenue Code.

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*By Lisa Morrison*

Stone is celebrating all year long—and opening up its recipe books in honor of the occasion. Learn why founder Greg Koch thinks *Zymurgy* readers are worthy.

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*By Paul Gatza*

The craft beer industry grew by 9 percent in 2005, once again outpacing the growth of wine sales, spirit sales, mass market domestic beer sales and import sales.

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## >> GET THERE!

### Michigan Brewers Guild Summer Beer Festival

Now a two-day event, the 9th annual Michigan Brewers Guild Summer Beer Festival takes place July 21-22 at Riverside Park in Ypsilanti, Mich.

More than 200 beers from Michigan breweries and brewpubs will be available to festival-goers, along with live music and food.

The festival runs from 5 to 9 p.m. on Friday (tickets \$25 in advance or \$30 at the gate), and from 1-6 p.m. on Saturday (tickets \$30 in advance and \$35 at the gate). Two-day tickets are \$45 in advance and \$55 at the gate. Prices include 12 drink tickets.

For more information or to order tickets online go to [www.michiganbrewersguild.org/festinfo.asp](http://www.michiganbrewersguild.org/festinfo.asp) or call 517-327-5004.



#### **June 23-24**

National Brew Fest Mankato, MN. Contact: Joe Tougas, Phone: 507-625-4762, E-mail: [jtougas@chartermi.net](mailto:jtougas@chartermi.net), Web: [www.nationalbrewfest.com](http://www.nationalbrewfest.com)

#### **June 24**

2006 Brewers Summer Games Pacific City, OR. Contact: Ben Love, Phone: 503-965-7007, Fax: 503-965-0061, E-mail: [ben@pelicanbrewery.com](mailto:ben@pelicanbrewery.com), Web: [www.pelicanbrewery.com/pages/brewerssummertgames.html](http://www.pelicanbrewery.com/pages/brewerssummertgames.html)

#### **July 14-16**

Belgian Beer Festival Brewery Ommegang, Cooperstown, NY. Phone: 800-544-1809, E-mail: [info@ommegang.com](mailto:info@ommegang.com), Web: [www.ommegang.com](http://www.ommegang.com)

#### **July 22**

Made in the Shade Beer Festival Flagstaff, AZ. E-mail: [info@azbeer.com](mailto:info@azbeer.com), Web: [www.azbeer.com/Flagstaff.htm](http://www.azbeer.com/Flagstaff.htm)

#### **July 27-30**

Oregon Brewers Festival Portland, OR. Phone: 503-778-5917, Web: [www.oregonbrewfest.com](http://www.oregonbrewfest.com)

#### **July 29**

Brew at the Zoo Norristown, PA. Contact: Robert or Lisa Polsky, Phone: 610-275-2775, Web: [www.brewatthezoo.net](http://www.brewatthezoo.net)

#### **August 12**

Great Lakes Burning River Fest Cleveland, OH. Contact: Rebecca Bendlak. Phone: 440-834-1588, E-mail: [rbendlak@adelphia.net](mailto:rbendlak@adelphia.net), Web: [www.burningriverfest.org](http://www.burningriverfest.org)

#### **August 19**

Summertime Brews Festival Greensboro, NC. Contact: Dave Aiken, Phone: 336-274-8042, E-mail: [daiken@dbcradio.com](mailto:daiken@dbcradio.com), Web: [www.summertimebrews.com](http://www.summertimebrews.com)

#### **September 28-30**

Great American Beer Festival<sup>SM</sup> Denver, CO. Contact: Nancy Johnson, Phone: 888-U-CAN-BREW, E-mail: [Nancy@brewersassociation.org](mailto:Nancy@brewersassociation.org), Web: [www.beertown.org/events/gabf/index.htm](http://www.beertown.org/events/gabf/index.htm).



*For a complete listing of beer festivals and events, see [www.beertown.org/craftbrewing/events.asp](http://www.beertown.org/craftbrewing/events.asp).*

## BREW NEWS: Beer Flows Freely in Norway

**Norway's Haldis Gunderson got a wonderful surprise in March when she went to use her kitchen sink.**

"I turned on the tap to clean some knives and forks, and beer came out," Gunderson, who lives in Kristiansund, told the news service Reuters. "We thought we were in heaven."

But Gunderson noted the beer was "flat and tasted odd."

The cause of the Kristiansund Beer Miracle was soon pinpointed when, downstairs at the Big Tower Bar, the pumps started to offer nothing more than water. An investigation showed that Gunderson's water supply and the bar's vital beer conduit had been accidentally cross-connected.

Per Egil Myrvang from the local beer distributor was skeptical. "The water and beer pipes do touch each other, but you have to be really creative to connect them together."

The "problem" was quickly rectified, but Gunderson said, "If it happens again, I'm going to order Baileys."

# GREAT GADGET

FROM LALLEMAND INC.



Lallemand Inc. of Canada has been a longtime specialty active dried yeast producer, but also caters to homebrewers with its Danstar line of dried yeast.

Lallemand selected two yeast strains from its product lines to offer under the Danstar brand.

The Nottingham strain was selected for its highly flocculant and relatively full attenuation properties. It produces low concentrations of fruity and estery aromas and has been described as neutral for an ale yeast, allowing the full natural flavor of malt to develop. Good tolerance to low fermentation temperatures, 14° C (57° F), allow this strain to brew lager-style beer.

Recommended 14° to 21° C (57° to 70° F) fermentation temperature range.

Danstar Windsor ale yeast originates in England. This yeast produces a beer that is estery to both palate and nose with a slight fresh yeasty flavor. These are usually described as full-bodied, fruity English ales. Depending on the substrate, the Windsor demonstrates moderate attenuation that will leave a relatively high gravity. Recommended 17° to 21°C (64° to 70°F) fermentation temperature range.

Both are available in 11-gram packets suitable for 5-gallon homebrew batches. The yeasts are packed in nitrogen-flushed laminated foil sachets that protect the yeast for up to two years. For higher gravity recipes it is recommended to use two 11-gram packets to ensure good fermentation.

For more go to [www.danstar.com](http://www.danstar.com). For more on using dried yeast in brewing, see page 30.

If you know of a great gadget that makes homebrewing easier, let us know at [jill@brewersassociation.org](mailto:jill@brewersassociation.org).



## THE LIST

# 12 Beers of Summer

Ahhh, the dog days of summer. They certainly inspire the need for a refreshing, lawnmower beer, and many craft breweries are happy to oblige with summer seasonals to quench our thirst. Here are 12 summer-named beers—in no particular order—to savor while they're available over the next few months. (Style of beer is listed in parentheses).

1. Anchor Summer Beer (wheat)
2. Harpoon Summer Beer (Kölsch)
3. Saint Arnold Summer Pils (Pilsener)
4. Big Sky Summer Honey (wheat)
5. Sam Adams Summer Ale (wheat)
6. Sierra Nevada Summerfest (Pilsener)
7. Anderson Valley Summer Solstice Cerveza Crema (cream ale)
8. Wachusett Summer Breeze (wheat)
9. Goose Island Summertime (Kölsch)
10. Otter Creek Otter Summer (wheat)
11. Alaskan Summer Ale (Kölsch)
12. Shipyard Summer Ale (wheat)

## BREW NEWS: How About a Dip in the Beer Pool?

*"There is something perversely satisfying about soaking in a tub of beer. First there is the yeasty aroma of malt and hops, followed by a warm and sticky sensation as the brown liquid envelops your body. You think to yourself: this must be every lad's dream. Whatever comes next will surely have to involve a supermodel, an Aston Martin and a fat cigar."*

No, this isn't an entry from James Bond's blog...it's an excerpt from a recent *New York Times* article about the newest wave of spas overseas. Beer spas have been cropping up in Austria, Germany and the Czech Republic over the last few years, offering beer-based spa therapies and baths.

The Austrian spas seem to be taking the beer concept to the extreme. The Starkenberg spa in Tarrez has a Pilsener-filled swimming pool, while the Landhotel Moorhof in Franking apparently has an "all beer, all the time" theme for its spa treatments and dining options.

The Landhotel Moorhof offers soaks in beer-filled wooden tubs. "Beer is very good for the skin, because of the vitamins and the yeast," says hotel owner Hedwig Bauer. The base for the beer bath is a 2-percent abv lager made especially for the spa by the local Schnaitt brewery. It is fortified with brewers yeast, malt and two scoops of hops before being poured into the tub where it is mixed with warm water (and yes, a head forms on the top of the tub). The spa also offers a brewski facial made up of ground hops, malt, honey and cream cheese. Menus at the hotel feature such items as beer soup, beer-battered broccoli, chicken schnitzel with sour beer gravy, dessert crepes made with beer, and of course local brews.

Sound like your next dream vacation? More details can be found at [www.landhotels.at/moorhof](http://www.landhotels.at/moorhof) or [www.moorhof.com](http://www.moorhof.com).



## &gt;&gt; BEER JOKE

A grasshopper walks into a bar, pulls up a stool and orders a beer. The bartender pours him a tall, frothy mug and says, "You know, we have a drink named after you."

To which the grasshopper replies, "You have a drink named Bob?"



## &gt;&gt; YOU'VE GOTTA DRINK THIS

*Southern Tier Hop Sun*

Southern Tier's Hop Sun is, to my mind, the perfect session brew. At 4.3-percent abv, this American wheat ale is a good summer thirst-quencher. What sets it apart from other summer seasonals is its citrusy hoppiness—no need to add any lemon to this beer. It manages to fall outside the “target” range of bitterness units to gravity units without being at all unbalanced. As a hophead with a natural propensity for thirst, I really appreciate a beer that is both refreshing and pleasantly bitter, and this is the best example of that combination that I've found so far.

Southern Tier Hop Sun is distributed in New York, Pennsylvania, Ohio, Connecticut, Massachusetts, Rhode Island, New Jersey and Michigan.

*Submitted by Kira Barnes, Rochester, N.Y.*

If you've had a beer you just have to tell the world about, send your description, in 150 words or fewer, to [jill@brewersassociation.org](mailto:jill@brewersassociation.org).



## BREW NEWS: GABF Pro-Am Competition

The Brewers Association and the American Homebrewers Association are proud to present the 2006 Great American Beer Festival™ Pro-Am Competition in honor of the 25th anniversary of the GABF (September 28-30 in Denver).

Recognizing the deep connections that have always existed between home and craft brewers, we are teaming up amateur and professional brewers in a new competition to be held at the GABF.

Here's how it works. Craft breweries can select award-winning homebrew recipes from existing homebrew competitions (competitions held after January 1, 2005 qualify) or through their own competition. The winning homebrewers must be American Homebrewers Association members at the time of the judging. The professional brewers then scale up the winning homebrew recipes to be brewed in their brewery and entered in this special competition (GABF registration opened in mid-May).

The brewery will then submit that beer into the GABF competition to be judged against all the other GABF Pro-Am entries. Both the winning breweries and homebrewers will be awarded gold, silver and bronze Pro-Am medals to be presented during the GABF awards ceremony September 30.

To learn more or to download the competition rules, go to [www.beertown.org/events/pro\\_am/index.htm](http://www.beertown.org/events/pro_am/index.htm).

## &gt;&gt; BEER QUOTE

“Without question, the greatest invention in the history of mankind is beer. Oh, I grant you the wheel was also a fine invention, but the wheel does not go nearly as well with pizza.”  
—Dave Barry

## &gt;&gt; BEER QUOTE

“A country that is drinking 80 percent of its beer as light lagers made from one of three breweries is in need of a little upheaval.”  
—Dogfish Head CEO Sam Calagione

by Ray Daniels



# Beer Ice Cream, Anyone?

**B**y the time you read this, your supply of homebrew may be running low.

For many homebrewers, summer is a time to enjoy beer rather than make it. Reasons vary but usually have something to do with the weather (duh!). For some it is too hot to chill wort sufficiently, ferment it cool enough or just do the physical work of brewing. For others, the season offers too many other distractions whether it be enjoying the outdoors or pursuing another hobby or passion.

Whatever the reasons, homebrewing is generally considered to be at low ebb in the summer. So rather than talking about brewing, let's talk about other things related to beer for these summer months.



Beer-cicles have a certain appeal: a solid-frozen mass of bullet-shaped beer conveniently offered up on stick. They'd be a great way to take your favorite beer to

places where the brown bottles just aren't allowed. Parks, concerts and other picnic-friendly venues that frown on public consumption could become that much more enjoyable with a cooler full of beer pops just waiting to be licked.

Just one problem with this vision: alcohol makes a great antifreeze. As a result, I have yet to see a frozen mass of beer that would hold its shape well enough for this treatment. But maybe someone out there has accomplished this goal—if so, let me know! Of course wort would probably work, but few of us got into homebrewing because we liked the flavor of unfermented beer!

A more realistic summer treat is the concept of beer ice cream. Some people who

2006

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The American Homebrewers Association

don't know much about beer might find this revolting, but I think you'll be pleasantly surprised if you give it half a chance. A Google search on "beer ice cream" turns up 9,380,000 results so that alone suggests that there is something good going on here!

I have found only one commercially produced ice cream that alludes to beer, the "Black & Tan" offered by Ben & Jerry's. They describe it as "cream stout ice cream," but the ingredient list reveals nothing closer to beer than "malted milk powder." So what's a homebrewer to do? Make your own, of course!

To the rescue comes Lucy Saunders, veteran of good beer here in the Midwest, editor of beercook.com and author of a couple of books on cooking with beer, including the just-released *Grilling with Beer*. On beercook.com, Lucy lays out the basics of ice cream recipe formulation, identifying four elements: a cream or dairy base, a sweetener, a binder and finally, flavor.

Beer—often reduced first by boiling—enters the equation as a "flavor," and Lucy

points out that reduced wort or malt extract might also be used as a sweetener.

For the binder, most recipes use eggs or egg yolks but on beercook.com Lucy has one recipe with gelatin and says you can use things like cornstarch or rice flour as well. There's also another school of thought out there that apparently uses sweetened condensed milk as both binder and sugar source. Check the Internet for more examples if you want to try out that option.

Not being able to resist analysis when offered data, I surveyed a dozen or so ice cream recipes and plugged them into a spreadsheet for a little Designing-Great-Beers-style review. What I found is that the common ice cream base nearly always includes the following:

Cream (100 percent incidence), 2 cups average  
Milk (73 percent incidence), 1 cup average  
Sugar (100 percent incidence), 0.75 cup average

The binder is usually egg yolks (70 percent

incidence) and the average is four yolks for the above mix. In fewer cases (30 percent incidence), the binder is whole eggs and in that case two eggs will do the trick.

To turn this into ice cream, do the following: heat (but do not boil!) cream, milk and sugar in a heavy-bottomed saucepan, stirring occasionally until the sugar is dissolved. Whisk the egg yolks in a bowl and, while still whisking, slowly pour in about 1 cup of the hot liquid. When the egg mixture is smooth, slowly pour it into the liquid in the saucepan, whisking constantly. Cook over medium heat, stirring constantly, until the mixture thickens slightly and coats the back of a spoon, six to 10 minutes.

This base will be refrigerated until well chilled and then frozen according to the directions for your ice cream machine. (You do have an ice cream machine, don't you? If not I'm sure a friend will let you borrow one.)

Before freezing the cream mixture, you will add the beer. Many recipes recommend reducing the beer by boiling it for as long as an hour. Of course this evaporates the alcohol, giving you alcohol-free ice cream. But others, including Lucy's beercook.com, list recipes that add beer directly to the base, giving the resulting ice cream a bit of a punch.

So that's the basic approach for making beer ice cream. You can use this as a starting point for experimentation, check out Lucy's recipes on beercook.com and compare notes with other edgy homebrewers you know.

And if your homebrew supply has hit its summer nadir by the time you get around to experimenting, I can think of a few American craft beers that would be perfect for combining with cream and sugar. Let me know if you want a suggestion!

Cheers!

**Ray Daniels** is director of Craft Beer Marketing for the Brewers Association and executive editor of *Zymurgy*. Contact him at [ray@brewersassociation.org](mailto:ray@brewersassociation.org).



**SOME BEERS GIVE YOU A BORN-ON DATE.  
WE OFFER THE MIRACLE OF CREATION.**

homebrewden.com

HomeBrew Den

by Professor Surfeit



# Brewing 'Hard' Root Beer

Dear Professor,  
I have a question regarding Charlie Papazian's MacJack Root Beer recipe in *The Home Brewer's Companion*.

The book lists the recipe as being for a 5-gallon batch, but the amount of sassafras and sarsaparilla listed look more like most 1-gallon batch recipes I have seen. I thought maybe the recipe meant to use "sassafras root" instead of "sassafras bark" or maybe the batch size listed was wrong, but most of the rest of the ingredients suggested in the recipe look about right.

Also I am curious if making it a "hard" root beer would change the dynamics at all. I am planning on using several pounds of brown sugar to boost the alcohol content. I've had success with a similar yarrow-based recipe. My other sources for root beer recipes are Stephen Buhner's *Sacred and Herbal Healing Beers*, and also "Making Soda Pop and Root Beer" or something like that. I can't remember the author.

Any help would be appreciated!

Thanks,  
Dan VanderKooi

Dear Dan the Root Beer Man,  
I've checked with that scalawag Papazian and he says the recipe has been out there and used for over 25 years. He doesn't believe there is any error, especially after checking with his original notes from the early 1970s. In fact it was based on a recipe from the infamous Mother Earth News. Amazingly the original recipe was lacking in any fundamental knowledge of brewing science and the fact that when yeast ferment sugar it not only produces enough gas for carbonation, but will go far beyond if given the opportunity.



**WHAT GIVES TRADITIONAL ROOT BEER MUCH OF ITS CHARACTER IS THE BODY AND SWEETNESS THE SUGAR CONTENT PROVIDES.**

Papazian's original adventure provided rocketing champagne bottles of MacJack and gushers that topped the eaves of houses. A dangerous thrill to be sure. He confided in me that he used to have root beer opening ceremonies and wore a leather jock strap, goggles and flying helmet each time he approached a bottle. The legendary ceremonies are epic among the small circles of homebrewers who lived through those times.

About the recipe, he relates that the formulations have resulted in many satisfying results. But please feel free to use your intuition and reformulate your own recipe.

"Hard" root beer isn't hard to make at all. But mind you that what gives traditional root beer much of its character is the body and sweetness the sugar content provides. You'll be fermenting all that out with complete fermentation. Store-bought brown sugar isn't much more than caramel colored white sugar. Try using some more robust tasting sugars that will actually leave a residual flavor. Brazilian rapadura cane juice crystals, real molasses, palm sugars and grade B maple syrup are all options. Also in order to provide body try experimenting with high and low kilned crystal malt.

Rooted in beer;  
The Professor, Hb.D.

## What the Helles Recipe

Dear Professor,  
I've been looking for an authentic Helles recipe for years in magazines, books and trial and error, but the final product was weak and missing the true German malt flavor. Most recipes use Pilsener malt for the base and add small quantities of Munich or

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crystal malts for flavor and color. The final brew is a lot like weak American beers. Having lived in Germany for five years and enjoying some of Munich's best Helles, everything else is poor quality.

A letter published in the September/October 2003 *Zymurgy* Dear Professor section looks like what I've been looking for! Can you send me the complete recipe Vince Stewart is talking about, so I too can enjoy a quality Helles without going all the way to Deutschland?

Appreciate your beer knowledge,  
Bill Moore

Dear Bill,  
The March/April 2003 issue of *Zymurgy* has an excellent recipe for What the Helles—I know because I brew it continually. The trick is to use some Belgian (or similar types of) aromatic malt in the grist. It's my thought that the aromatic malt provides a bit of the

bread/toasted malt character in both aroma and flavor that is similar to the results obtained from decoction mashes, which traditional German brewers embrace.

Unfortunately many German brewers are getting away from that tradition—and if taste matters then I think it's more demeaning to their tradition than thoughts about doing away with the Reinheitsgebot.

I, too, love the true traditional taste of Helles a lot! And it is hard to find—even in Germany these days.

Fitting the bill,  
The Professor, Hb.D.

#### A Glutton for Gluten Free Beer

Dear Professor,  
I'm not as familiar with many of the adjuncts as I should be, but I was reading an article about Poor Richard's Ale that mentioned molasses giving a nutty and



## HOME BREWERS!

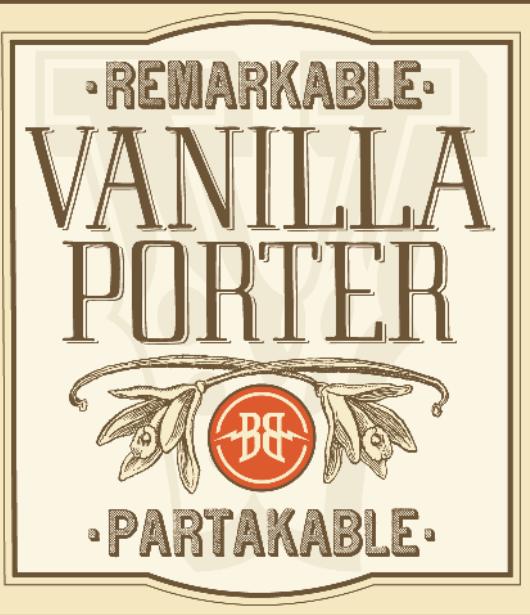
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malty flavor to the beer. I'm wondering if this might be a good adjunct for gaining a more robust taste to a gluten free beer? I may be off base with this one.

Tim Sloan

Brewers Association's own IT guy and homebrewer

Dear Tim,

I just spilled a 10-year-old barleywine on my keyboard and it migrated onto my nearby laptop hard drive. I need help. Just kidding, Tim.

Have you ever had Old Peculiar Ale? This allegedly has the character that molasses contributes. Don't overdo it. One cup of strong black molasses will lend a pleasant, detectable flavor. Three to four cups would be too overpowering for most palates.

Check the type of molasses. I've heard of sorghum molasses and then there is a molasses byproduct of sugar cane processing.

Using odd and unusual sugars that will leave a residual flavor is another good tact to take. I use dark rapadura from Brazil. Randy Mosher in his wonderful exploratory and informative book, Radical Brewing (see the [www.beertown.org](http://www.beertown.org) store) likes the palm sugars from Tropics. There are many others that he discusses in detail.

Taking a tactful tact,  
The Professor, Hb.D.



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grist ingredients are identical but your configuration and processing regime changes in the least, you will need to figure out how to adjust your malt base up or down. The only way to find out is to brew a batch of beer in your 10-gallon system. Figure out the extraction efficiency. There's a lot of homebrew recipe formulation software that will do this for you without damaging your brain too badly.

Now after noting the efficiency of your 10-gallon system, ramp up the malt ingredients proportionally. Note the efficiency of extraction. If it is the same you are in beer heaven and no more digitalizing the art of brewing. If it is different you will need to make some adjustments.

Generally speaking I will imagine that you would keep your specialty malt proportions exactly proportional, but you'll want to fidget with your base pale malt amount, either up or down to get the same amount of extract, i.e. same original specific gravity. Because the specialty malt character, particularly the darker malts, determines the character of your beer you might not fool around with those amounts. I'm being redundant on purpose to make a point. I'm also having a homebrew.

Now about hops. Generally speaking the larger the volume of boil the more efficient hop extraction is, particularly when it comes to bittering units. So as you (continued on page 12)

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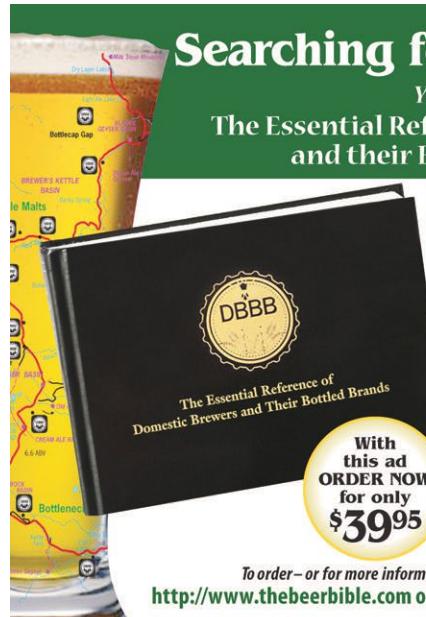
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## Going Down the Up Ramp

Dear Professor,

My brewery has a capacity to brew 10 gallons of beer at a time. Hence, all my recipes are for 10 gallons. I am looking at brewing larger batches; maybe much larger batches. Do I use a directly proportional method tying the batch size to the amount of ingredients in my recipe? For instance, if I use 16 pounds of base grain in my 10-gallon batch, would I use 32 pounds of base grain in a 20-gallon batch? Does a mathematical formula exist for such calculations?

Jeff Meyer  
Walla Walla, Wash.

Dear Jeff,

My answer is the proverbial "it depends." Generally you've got to determine the efficiency of any new brewing configuration. If your

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# Another Cheer for Session Beers

Dear *Zymurgy*,

Many thanks to Charlie Papazian for his recent column "Another Round, Please" (March/April *Zymurgy*).

He expressed so well how I've personally felt about what is happening in the craft beer industry and, perhaps to an even bigger extent, homebrewing in general.

It seems like almost all of us learn to brew, get in a comfort zone, then start pushing the envelope believing that Bigger is Better. I know I've brewed up some pretty high gravity worts along with nearly every other brewer I know. What we gain in specific gravity, we often lose in what is such a big part of brewing—camaraderie. How many of us still have the stamina to try and have a session with our friends while trying to quaff 8-percent abv (or bigger) beers?

It's because of this that I became such a big fan of bitters and wheat beer styles, and prompted me to write my article for the *Zymurgy* Session series recently (July/August 2005).

There's nothing wrong with big beers, but let's not forget about how much fun a good session beer can be.

Matthew S. Jarvis

Eugene, Ore.

**Send your letters to Dear Zymurgy, PO Box 1679, Boulder, CO 80306 or e-mail [jill@brewersassociation.org](mailto:jill@brewersassociation.org).** Hey homebrewers! If you have a homebrew label that you would like to see in our magazine, send it to Kelli Gomez, Magazine Art Director, at the above address or e-mail it to [kelli@brewersassociation.org](mailto:kelli@brewersassociation.org). 

**Dear Professor** (continued from 11)

ramp up you will tend to use less hops. But this is the big picture that drives the dynamics of 5, 10, 20 and 100+ barrel professional systems. You are going from 10 to 20 gallons. You might find that a proportional doubling of hops makes a beer slightly more bitter than what you are accustomed to, but it will be subtle.

Easing into another lane,

The Professor, Hb.D.

## Lactic Quandary

Hi Professor,

I have been reading Charlie Papazian's newest book *Microbrewed Adventures*. It is very interesting and informative! I am interested in brewing the New Wisconsin Cherry/Raspberry/Apple beer. I am thinking of going the acid malt route (about 1 lb/ 5 gal) rather than do a sour mash. I have never used acid malt before and after going to the homebrew store I read that it has lactic acid on the grain husk and that Germans use it for lowering mash pH without going against the purity law.

I usually use gypsum in my mashes to lower pH (about 1 tsp/5 gallon batch). My question is when I use the acid malt can I also use gypsum or will this acidify the mash too much? It seems as though 1 pound of acid malt is a significant amount (around 10 percent) and I'm not sure how that will affect the mash pH. I know you are a very busy guy so I appreciate the response. Thanks and keep up the good work! Relax, don't worry, have a homebrew!

Remi Bonnart  
Fort Collins, Colo.

Dear Remi,

Here's a short answer. The 1 teaspoon of gypsum is insignificant and won't affect the outcome of your brew. I'm not an expert on mash chemistry, but mashes tend to buffer themselves. The gypsum will probably work in the opposite direction as the lactic acid in a good way, especially if you are brewing ales. So I wouldn't worry about using gypsum.

Hope this helps at yeast a little,  
The Professor, Hb.D.

**Hey homebrewers!** If you have a brewing-related question for Professor Surfeit, send it to "Dear Professor," PO Box 1679, Boulder CO 80306-1679; fax 303-447-2825; or e-mail [professor@brewersassociation.org](mailto:professor@brewersassociation.org). 

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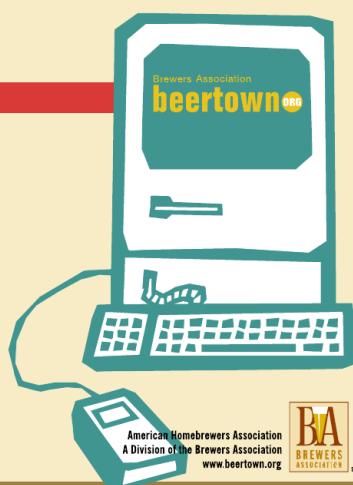
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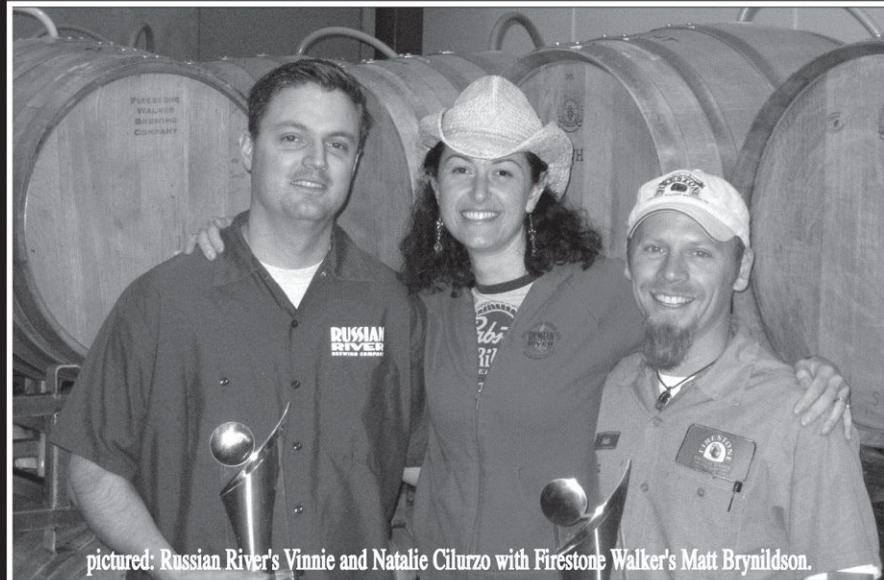
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pictured: Russian River's Vinnie and Natalie Cilurzo with Firestone Walker's Matt Brynildson.

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## American-Style Strong Pale Ale

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# Expert Advice for Great Mead

**W**hile I consider myself to be a passable brewer, I've just never been happy with my meads. This is especially ironic since I've been an amateur beekeeper for close to seven years, so having high quality honey available has never been a problem. So I decided to seek professional help.

Our local expert is David Myers from the Redstone Meadery here in Boulder, Colo. Myers began as a homebrewer, but was making so much mead at home that he decided to turn pro. Now Redstone distributes an ever-increasing line of fine quality meads to 17 states, and his products regularly win medals in national and international mead competitions. I asked him a number of questions about technique and ingredients.

Having reviewed a number of National Homebrew Competition winning mead recipes, I've found that yeast nutrient seems to be a vital ingredient to some very talented meadmakers across the country. Myers uses a commercial product called Fermaid for his meadery batches. He mentioned, however, that homebrewers have a secret weapon for home fermentations: light, dry malt extract. About a tablespoon in solution (boiled and cooled to pitching temperature, for sanitation purposes) provides the yeast with the nutrients it needs before it hits the must (that's the unfermented, diluted honey).

What type of yeast is best to use? I fully expected Myers to champion one of the pure liquid culture mead yeasts available, but surprisingly he advocates using dry wine yeast. Redstone did extensive side-by-side testing of different yeast types before making commercial-sized batches, and the favorites were Montrachet and Narbonne wine yeasts, among others.



As with beer yeast, wine yeast needs plenty of oxygen to get started, so aerating the must properly is, well, a must. Homebrewers of course have the advantage of shaking the heck out of the carboy to incorporate oxygen in the air, rather than pumping pure oxygen through a diffuser.

Another difference of opinion arises when meadmakers discuss heating the must. To boil or not to boil—Myers is a proponent of the latter technique, to preserve as much of the natural, delicate flavors and aromas in honey. Redstone heats unfermented meads to 160° F (71° C) and holds that temperature for 30 minutes, but Myers mentioned that as a homebrewer, he would often go with 150° F (65.5° C) for 20 minutes. And of course as brewers, we know that chilling rapidly to pitching temperature is vital to a clean, infection-free fermentation.

Acids are another ingredient used religiously by some meadmakers, and left out completely by others. The reason to use acid is to provide balance to the natural sweetness of the honey. Fruit often has its own acids that can provide this balance, but of course, not all styles of mead include fruit. Regardless, Myers said he's never felt the need to add acid.

## Coopers India Pale Braggot

### Ingredients for 5 U.S. gallons (19 liters)

2 cans	Coopers India Pale Ale Kit
10.0 lb	(4.54 kg) Orange Blossom Honey
2.0 tsp	yeast energizer
2.0 tsp	yeast nutrient
10.0g	Lalvin D-47 yeast, rehydrated (180 ml measure)
1.25 C	Coopers Light Dry Malt Extract for bottling

**Original Specific Gravity:** 1.109

**Final Specific Gravity:** 1.018

**IBUs:** 25

**ABV:** 12.2%



### Directions

Stir malt extract into 2.5 gallons of water and bring to a boil. Add yeast energizer and yeast nutrient and boil 15 minutes. Remove from heat, then stir in honey. Add to fermenter with enough cold water to make 5 gallons. When temperature reaches 70° F, aerate vigorously and pitch yeast. Rack to secondary after 2-4 weeks. When fermentation is complete, prime with 1.25 cups of light dry malt extract and bottle.



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Speaking of fruit, what should be done to prepare it, and when is it best added? Myers joked that if you asked this question to 10 different meadmakers, you'd get 10 different answers, but as a homebrewer, he prefers the natural approach. Since mead builds up a hefty amount of alcohol as it ferments, he suggests homebrewers use that alcohol as a sanitizer by adding fruit near the end of fermentation. That way, you merely have to wash it well, chop or pulverize it to allow access to the yeast, and dump it in. From a commercial perspective, this isn't always practical. Indeed, they do not ferment the added fruit in Redstone meads, but as a homebrewer, it is not a problem.

A major difference between beer and mead fermentations is temperature. Myers said meads are much more similar to wines in this regard, which makes sense considering the yeast strains used. Redstone ferments in the mid to high 70s, depending upon which yeast is used—these are temperatures typically reserved for Belgian ales in the beer world. But Myers cautions that contrary to what some think, there is an upper limit for mead, beyond which upper ethanol production will result in “hot” alcohol flavors.

For many mead veterans, aging is pretty much a matter of taste, and longer is almost always better—the venerable Brother Adam of England's Buckfast Abbey was said to age his meads a minimum of seven years—but for a commercial enterprise, this practice doesn't always make good business sense. Redstone's fermentation times are generally shorter than home fermentations, lasting about eight weeks.

From there, most meads are bulk-aged for three to five months, then undergo a bottle aging period of about five months. (Redstone does make a few Special Reserve meads that are aged much longer.) At home, you can keep mead for years, but at some point, depending on the style, it may reach a peak and then decline. The best rule of thumb is to taste it periodically after about a year, and when it's good, drink it!

Finally, I asked Myers about types of honey, and he said Redstone tries to use a blend of different varieties to add depth to their prod-

ucts. The different proportions of two types can have a drastic effect on the finished product. For example, two of his best meads are made from blending orange blossom and desert blossom honeys. The first uses a six part to three part ratio, the other switches varieties in the same proportions. Each offers distinctive qualities of the major variety. This is where the art of meadmaking really comes through, just as it does for the vintner blending different varieties of grapes.

**Amahl Turczyn Scheppach is a former associate editor of *Zymurgy*.**

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Ellicottville Brewing Co.  
Ellicottville

Great Adirondack Brewing Co.  
Lake Placid

Lake Placid Craft Brewing Co.  
Plattsburgh

Lake Placid Pub & Brewery  
Lake Placid

Matt Brewing Co.  
Utica

Rohrbach Brewing Co.  
Rochester

Rooster Fish Brewing Co.  
Watkins Glenn

Southampton Publick House  
Southampton

Wildflower Café  
Watkins Glenn

#### NORTH CAROLINA

Barleys Taproom  
Asheville

Hops Grillhouse & Brewery  
Matthews

#### OHIO

Brew Kettle, Taproom &  
Smokehouse  
Strongsville

Rock Bottom Restaurant & Brewery  
Cincinnati, Cleveland

Willoughby Brewing Co.  
Willoughby

#### OREGON

BJ's Pizza & Grill  
Eugene

BJ's Restaurant & Brewery  
Portland (2)

Deschutes Brewery  
& Public House  
Bend

Laurelwood Public House &  
Brewery  
Portland

#### OLD CHICAGO

Beaverton, Gresham, Portland (2)

Pelican Pub & Brewery

Pacific City

Rock Bottom Restaurant & Brewery  
Portland

Rogue Ales Brewery  
(includes Brewer's on the Bay)  
Eugene, Newport (2), Portland

#### PENNSYLVANIA

Barley Creek Brewing Co.  
Tannersville

Iron Hill Brewery & Restaurant  
Media, North Whales, West Chester

Rock Bottom Restaurant & Brewery  
King of Prussia, Pittsburgh

Triumph Brewing Co.

New Hope

#### SOUTH CAROLINA

Hops Grillhouse & Brewery  
Spartanburg

#### TENNESSEE

Boscos Brewing Co.  
Memphis, Nashville

#### TEXAS

BJ's Restaurant & Brewhouse  
Addison, El Paso, Houston, Lewisville,  
Sugar Land, Webster

#### UTAH

Bohemian Brewery & Grill  
Salt Lake City

Moab Brewery

Moab

Squatters Pub Brewery  
Salt Lake City, Salt Lake Airport

Uinta Brewing Co.

Salt Lake City

#### VIRGINIA

Hops Grillhouse & Brewery  
Alexandria, Richmond

Rock Bottom Restaurant & Brewery  
Arlington

#### VERMONT

Rock Art Brewery  
Morrisville

#### WISCONSIN

Hereford & Hops Steakhouse  
& Brewpub  
Wausau

Milwaukee Ale House  
Milwaukee

Northwoods Brewpub & Grille  
Eau Claire

Old Chicago  
Green Bay, Madison

Rock Bottom Restaurant & Brewery  
Milwaukee

Stone Cellar Brewpub  
Appleton

#### WYOMING

Snake River Brewing Co.,  
Snake River Brewpub  
Jackson, Lander

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A Division of the Brewers Association  
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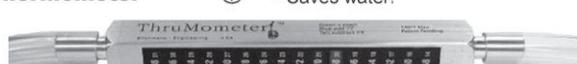


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# BIGFOOT, FAT TIRE

4TH ANNUAL SURVEY: ZYMURGY'S BEST COMMERCIAL BEERS IN AMERICA



BY JILL REDDING  
ILLUSTRATION BY COREY PANDOLPH

# RIDE TO VICTORY

Ladies and gentlemen, we have a tie.

Each of the past four years, we've asked Zymurgy readers to send us a list of their 20 favorite beers. The only rule is that the beer has to be commercially available somewhere in the United States.



## TOP RANKED BEERS (T INDICATES TIE)

- T1. New Belgium Fat Tire
- T1. Sierra Nevada Bigfoot Barleywine
- 3. Sierra Nevada Pale Ale
- T4. Dogfish Head 90-minute IPA
- T4. Stone Arrogant Bastard
- 6. Guinness
- T7. Alaskan Smoked Porter
- T7. Victory Hop Devil
- T9. Anchor Steam
- T9. Unibroue La Fin du Monde
- T11. Anchor Liberty
- T11. New Glarus Belgian Red
- T11. Shiner Bock
- T11. Samuel Smiths Oatmeal Stout
- T15. Dogfish Head 60 Minute IPA
- T15. Duvel
- T15. New Belgium 1554
- T15. North Coast Old Rasputin
- T15. Rahr Ugly Pug
- T15. Sierra Nevada Celebration Ale
- T21. Bell's Expedition Stout
- T21. Bell's Two Hearted Ale
- T21. Rahr Bucking Bock
- T21. Rahr Red
- T21. Samuel Adams Boston Lager
- T21. Three Floyds Dreadnaught IPA
- T27. Celebrator Doppelbock
- T27. Chimay Blue
- T27. Rogue Dead Guy
- T27. Three Floyds Alpha King
- T27. Rochefort Trappistes 10
- T32. Bear Republic Hop Rod Rye
- T32. Bear Republic Racer 5
- T32. Brooklyn Black Chocolate Stout
- T32. Dogfish Head World Wide Stout
- T32. Negra Modelo
- T32. New Glarus Raspberry Tart
- T32. Ommegang Hennepin
- T32. Rahr Blonde
- T32. Saison Dupont
- T41. Blue Moon Belgian White
- T41. Boulder Beer Hazed and Infused
- T41. Dogfish Head Raison D'Etre
- T41. Founders Devil Dancer
- T41. Fuller's ESB
- T41. Goose Island IPA
- T41. Great Lakes Edmund Fitzgerald
- T41. Newcastle Brown
- T41. Orval
- T41. Rogue Old Crustacean
- T41. Rogue Shakespeare Stout
- T41. Stone Imperial Stout
- T41. Summit Extra Pale Ale
- T41. Three Floyds Dark Lord

We received almost 1,400 votes for 654 different beers from 292 different breweries from across the United States and beyond—a record number of responses in the four years of the readers' poll. Heck, we even got a vote from a reader in Japan!

In 2003 and 2004, Sierra Nevada Pale Ale dominated the poll as it was named the top beer both years. Last year, Alaskan Smoked Porter snuck in and stole the show, vaulting into the number one spot. This year, those two beers didn't crack the top two.

Instead, New Belgium's Fat Tire and Sierra Nevada's Bigfoot Barleywine are your favorite beers in America for 2006.

Fat Tire, an amber ale, is the flagship brand for New Belgium Brewing Co. in Fort Collins, Colo. Fat Tire is no stranger to the readers' poll top 10, tying for ninth in 2003. However, it finished in a



## SPIRIT OF HOMEBREW

**This ranking is based on total number of votes received divided by annual production in barrels.**

- 1. AleSmith Brewing Co., San Diego, Calif.
- 2. Rahr & Sons Brewing, Fort Worth, Texas
- 3. Three Floyds Brewing, Munster, Ind.
- 4. Great Divide Brewing, Denver, Colo.
- 5. Avery Brewing Co., Boulder, Colo.

## Sierra Nevada Bigfoot Barleywine Clone

[Note: This recipe originally appeared in the July/August 2004 Zymurgy.]

### Ingredients for 5 U.S. gallons (19 liters)

15.5 lb	(7.0 kg) pale two-row malt
1.0 lb	(0.45 kg) English Crystal 75L malt
1.0 lb	(0.45 kg) English Crystal 105 L malt
1.0 lb	(0.45 kg) Carapils® malt
1.0 oz	(28 g) Chinook hops (13% alpha acid) 60 minutes
0.5 oz	(14 g) Chinook hops (13% alpha acid) 45 minutes
0.75 oz	(21 g) Centennial hops (10.5% alpha acid) 30 minutes
0.5 oz	(14 g) Centennial hops (10.5% alpha acid) 15 minutes
0.5 oz	(14 g) Cascade hops (5.4 % alpha acid) 15 minutes
1.0 oz	(28 g) Chinook hops (13% alpha acid) dry hop
1.0 oz	(28 g) Centennial hops (10.5% alpha acid) dry hop
1.0 oz	(28 g) Cascade hops (5.4 % alpha acid) dry hop
Wyeast 1056 American Ale Yeast	
1 cup dry malt extract to prime	

Original Target Gravity: 1.099 (23 °P)

Final Target Gravity: 1.020 (5 °P)

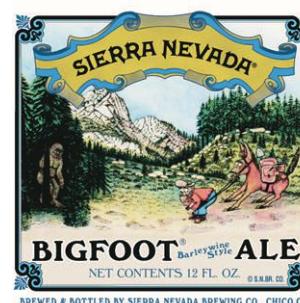
IBUs: 90

### Directions

Single infusion mash at 154° F (67° C).

Partial Mash Substitution: Replace pale two-row malt with 12 lb Briess Golden Light Concentrated Brewers Wort. Crack and steep specialty grains for 30 minutes in 2 gallons of 154° F (67° C) water. Discard grains, bring water up to 6-gallon level and commence the boil.

Ferment at 68° F (20° C) until gravity drops to 1.020 (5 °P), rack into secondary fermenter and dry hop for two weeks. Bottle, using dry malt extract to prime. Allow to age about six months to reach maturity.



tie for 46th in 2004 and in a tie for 24th in 2005.

**Zymurgy** reader Jamie Allison of Cincinnati, Ohio, described Fat Tire as "a great full-bodied amber ale with the perfect blend of malt and hops. If I am ever going

to be dropped off on an island, this is the beer I want to have for the rest of my life."

Bigfoot Barleywine is a perennial vote-getter, finishing eighth in 2003, second in 2004 and tying for 15th in 2005. It is 9.6-percent alcohol by volume with 90 IBUs.

The Sierra Nevada Web site describes Bigfoot Barleywine as having "a dense, fruity bouquet; an extremely rich, intense palate; and a deep, reddish-brown color. This ale is superbly balanced between an almost overpowering maltiness and a wonderfully bittersweet hoppiness."

## BREWERY RANKINGS

These rankings are based on total votes received by each brewery's beers. T indicates tie.

1. Sierra Nevada Brewing Co., Chico, Calif.
2. Dogfish Head Brewing Co., Milton, Del.
- T3. New Belgium Brewing Co., Fort Collins, Colo.
- T3. Stone Brewing Co., Escondido, Calif.
5. Rahr & Sons Brewing Co., Fort Worth, Texas
6. Victory Brewing Co., Downingtown, Pa.
- T7. Rogue Ales, Newport, Ore.
- T7. Bell's Brewery, Kalamazoo, Mich.
9. Anchor Brewing Co., San Francisco, Calif.
10. Three Floyds Brewing Co., Munster, Ind.
11. Boston Beer Co., Boston, Mass.
- T12. Alaskan Brewing Co., Juneau, Alaska
- T12. New Glarus Brewing Co., New Glarus, Wis.
14. Summit Brewing Co., St. Paul, Minn.
- T15. Unibroue, Chamby, Quebec
- T15. Saint Arnold Brewing Co., Houston, Texas
- T17. Guinness, Dublin, Ireland
- T17. Leinenkugel Brewing Co., Chippewa Falls, Wis.
- T17. Great Divide Brewing Co., Denver, Colo.
- T20. Avery Brewing Co., Boulder, Colo.
- T20. Goose Island Brewing Co., Chicago, Ill.
- T20. North Coast Brewing Co., Fort Bragg, Calif.
- T20. Samuel Smith, North Yorkshire, England
- T20. Spoetzl Brewery, Shiner, Texas
- T25. Bear Republic Brewing Co., Healdsburg, Calif.
- T25. AleSmith Brewing Co., San Diego, Calif.
- T25. Fuller, Smith & Turner, London, England
- T25. Brewery Ommegang, Cooperstown, N.Y.
- T25. Flying Dog Brewery, Denver, Colo.

## TOP IMPORTS

T indicates tie.

6. Guinness (Ireland)
- T9. Unibroue La Fin du Monde (Canada)
- T11. Samuel Smith Oatmeal Stout (England)
- T15. Duvel (Belgium)
- T27. Celebrator Doppelbock (Germany)
- T27. Chimay Blue (Belgium)
- T27. Rochefort Trappistes (Belgium)
- T31. Negra Modelo (Mexico)
- T31. Saison Dupont (Belgium)
- T41. Newcastle Brown (England)
- T41. Orval (Belgium)

## New Belgium Fat Tire Clone

### All-Grain Recipe

#### Recipe by Dana Johnson

[Note: This recipe originally appeared in the July/August 2003 *Zymurgy*]

#### Ingredients

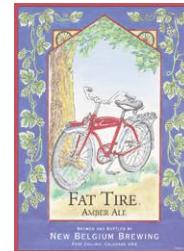
- |                |  |
|----------------|--|
| <b>6.0 lb</b>  | (2.72 kg) pale malt  |
| <b>1.0 lb</b>  | (0.45 kg) Crystal malt   |
| <b>0.50 lb</b> | (227 g) Munich malt (toasted*; see below)  |
| <b>0.25 lb</b> | (113 g) Biscuit malt   |
| <b>0.25 lb</b> | (113 g) chocolate malt   |
| <b>0.75 oz</b> | (21 g) Willamette or Hallertauer whole flower or pellet hops                               |
| <b>0.50 oz</b> | (14 g) Fuggles or Kent Golding pellet hops (15 min)  |
| <b>0.75 oz</b> | (21 g) Fuggles or Kent Golding pellet hops (5 min)   |
| <b>1 tsp</b>   | (5 ml) Irish moss<br>White Labs California Ale Yeast (WLP001) or Wyeast 1056<br>Corn sugar |

**Original Target Gravity:** 1.050

**Final Target Gravity:** 1.015

**ABV:** 4.5 percent

**IBUs:** 20



#### Directions

Mash 6 lb pale malt with specialty malts in 9 quarts (8.5 liters) of water to get a single infusion mash temperature of 154° F (68° C) for 45 minutes. Sparge with hot water (170° F or 77° C) to get 5.5 gallons (20.8 liters) of wort. As the wort comes to a boil, add Willamette or Hallertauer whole flower or pellet hops. Boil for 30 minutes, then add 1 tsp Irish moss. Fifteen minutes before the end of the boil add 0.50 oz Fuggles or Kent Golding pellet hops. Five minutes before the end of the boil add 0.75 oz Fuggles or Kent Golding pellet hops.

Cool wort to about 65-70° F (18-21° C) and transfer to fermenter. Pitch yeast then ferment at 60-65° F (16-18° C) until complete, seven to 10 days. Transfer to a secondary vessel, or rack into bottles or keg with 0.67 to 0.75 cup (160-180 ml) corn sugar to prime. The reduced amount of corn sugar for priming helps copy the low carbonation level of Fat Tire. Aging the beer at cellar temperature for a month or two helps the flavor and gives the beer more carbonation.

**Extract substitution:** Replace 6.0 lb pale malt with 3.0 lb (1.35 kg) plain extra-light malt extract syrup and 1.5 lb (0.675 kg) plain extra-light dry malt extract. Steep specialty grains in a pot in approximately 2 gallons (7.5 liters) water at 150° F (66° C) for 15 to 30 minutes. Strain the grains from the water and add the malt extracts. Over medium heat, stir the extracts constantly until dissolved. Proceed with boil.

\*Preheat the oven to 350° F then toast the grain on a cookie sheet until golden brown.



## BEST PORTFOLIO

**Ranked by number of beers named in the poll. T indicates tie.**

1. Rogue Ales .....	12 beers
T2. Dogfish Head .....	11 beers
T2. Saint Arnold .....	11 beers
T2. Boston Beer .....	11 beers
T5. August Schell .....	10 beers
T5. Bell's Brewery .....	10 beers
T7. Fitzger's .....	9 beers
T7. Leinenkugel .....	9 beers
T7. Avery .....	9 beers
T10. Stone .....	8 beers
T10. Summit .....	8 beers
T10. Three Floyds .....	8 beers
T10. Great Divide .....	8 beers
T10. Flying Dog .....	8 beers
T15. AleSmith .....	7 beers
T15. Sierra Nevada .....	7 beers
T15. Goose Island .....	7 beers
T15. New Belgium .....	7 beers

Rounding out the top five in the readers' poll are Sierra Nevada Pale Ale, Dogfish Head 90-Minute IPA and Stone Arrogant Bastard.

While many of the same beers appear in the tabulated top 50 year after year, *Zymurgy* readers once again demonstrated that they have far-reaching tastes and adventurous palates. Some listed just a handful of their absolute favorite beers, while others had a hard time narrowing it down to 20.

Some were committed to one brewer ("Any beer Tod Mott brews in Portsmouth, N.H." and "Anything from Stone Brewing" were two such responses) and others were very specific about their tastes ("Victory Old Horizontal, aged for a couple of years" and "Great Divide Titan Pale Ale, on draught.")

"It's certainly difficult to pick a favorite," said reader Mark Zgarrick. "I love them all

and so many worthy brews didn't make the list."

Reader Dana Colwell of Warwick, R.I. said, "Most of us remember a 'great beer' mainly from where we were and with whom we drank it."

## FOREIGN AFFAIRS

Responses showed that *Zymurgy* readers love the beers brewed by their local brewpubs and microbreweries as well as those available in the U.S. from Belgium, Ireland, Germany, England, Canada and Mexico. Guinness was the top import on the list, ranking sixth. Guinness was one of two imports to crack the top 10, with Unibroue's La Fin du Monde (Canada) finishing in a tie for ninth place.

"How could any list not have [Guinness] on there?" wonders Gary Foster of San Jose, Calif.

Unibroue's La Fin du Monde (Canada) tied for ninth place, Samuel Smiths Oatmeal Stout (England) tied for 11th and Belgium's Duvel tied for 15th place.

In all, 11 imported beers made the top 50, with five of those imports hailing from Belgium.

Fuller's of England, which was profiled in the March/April *Zymurgy*, was also a top vote-getter among imports. Said Foster, "Fuller's London Pride is arguably the best bitter I've ever had."

## AHEAD OF THE PACK

As in years past, we also kept track of which breweries received the most votes. This year's top brewery is Sierra Nevada, based in Chico, Calif., led by its Bigfoot Barleywine, Pale Ale and Celebration Ale.

Sierra Nevada tied for second in last year's poll with Rogue Ales. Last year's top vote-getter, Stone Brewing, dropped into a tie for third with New Belgium, while Dogfish Head, based in Milton, Del., finished second. Dogfish Head received the most votes for its 90-Minute IPA and 60-Minute IPA among several others beers it produces.

Rahr & Sons Brewing Co. a 1,700-barrel brewery in Fort Worth, Texas, finished



**Anticipated Original Gravity: 1.046**

**Anticipated SRM: 28**

**Anticipated IBU: 38**

**Brewhouse Efficiency: 75%**

**Boil Time: 75 minutes**

**Primary fermentation in glass: 68° F  
(20° C)**

**Secondary fermentation in glass: 68° F  
(20° C)**

## Directions

Mash grains at 152° F (66.6° C) for 60 minutes. Raise to 170° F (76.6° C) and mash out for 10 minutes, then sparge.

Extract substitution: Replace 6 lb pale malt with 4.5 lb (2.04 kg) light malt extract syrup. Mill specialty malts and steep in water as it is heated. Remove specialty grains when temperature reaches 160° F (71.1° C), add extract and hops, and proceed with boil.

## Guinness Stout Clone

### All-Grain Recipe

#### Recipe by Amahl Turczyn Scheppach

This is the classic light, dry Irish stout. Crystal malt has no business in this recipe...if you want sweet stout, try a milk, an Imperial or a Foreign Extra. Be sure your flaked barley is fresh-smelling and not rancid. Acidulated malt is used very conservatively for that elusive tangy edge in the original (thanks must go to Tess and Mark Szamatulski's *Clone Brews* for this great tip!). This is an incredibly light-bodied beer, but the black color and silken texture, thanks to the roast and flaked barley respectively, often fool people into thinking it is "heavy" or "strong." In fact, it is one of the most quaffable and yet satisfying beers available, and with 5 gallons of it served properly chilled (41 to 47° F, 5 to 8° C), and hopefully on tap, poured with low carbonation (1 to 1.5 volumes), at high head pressure (15 psi), squeezed out very slowly from your cobra-head tap handle to mimic the classic Guinness nitro pour (at least when finishing the pour), you may not leave the house all day.

### Ingredients for 5 U.S. gallons (19 liters)

6.0 lb	(2.72 kg) pale two-row malt
2.0 lb	(0.9 kg) flaked barley
12.0 oz	(340 g) roast barley
2.0 oz	(56 g) acidulated malt
1.25 oz	(34.5 g) Willamette pellet hops, 4.2% a.a. 60 minutes
0.5 oz	(14 g) Kent Golding pellet hops, 5% a.a. 60 minutes

Irish ale yeast

fifth in the vote-getting thanks to a loyal cadre of homebrewers who support their local brewery.

"It's nice to go down to the brewery and get a fresh Rahr's Red," said reader Darla Lynch. "Fritz really knows beer."

We also tabulated which breweries had the most brands in the voting. Topping that list is Rogue Ales in Newport, Ore., with 12 of the beers in its portfolio getting votes. A three-way tie for second included Dogfish Head, Saint Arnold Brewing Co. in Houston and Boston Beer, all with 11 different beers on the list.

### GREAT BEERS, SMALL BREWERIES

Once again, we salute those breweries that, though small in production, rank high with beer lovers. We determine the Spirit of Homebrew Award by taking a brewery's total number of votes and dividing it by the brewery's production in number of barrels.

AleSmith Brewing Co. of San Diego is this year's Spirit of Homebrew winner. The brewery produces 1,050 barrels of beer per year including Speedway Stout, Wee Heavy, YuleSmith and Numbskull.

Second place went to Rahr & Sons, whose brands on the list included Blonde, Bucking Bock, Pecker Wrecker, Red and Ugly Pug.

With many of the top beers repeating on the list year after year, it is getting more difficult to find beers that we haven't already printed clone recipes for. Clone recipes for the two top beers, Fat Tire and Bigfoot Barleywine, appeared in years past. But there's no need to go scrambling for back issues—we're repeating them here along with new clone recipes for New Belgium 1554 Brussels-style black ale (tying for 15th in this year's poll), Guinness and Samuel Smith Oatmeal Stout. We invite you to give them a try and see how your version compares to the original.

Thanks for voting! We'll include information about participating in the 2007 poll in future issues and on the AHA TechTalk forum.

Jill Redding is editor-in-chief of *Zymurgy*.

## Samuel Smith Oatmeal Stout Clone

### All-Grain Recipe

#### Recipe by Amahl Turczyn Scheppach

This classic, silky-smooth Yorkshire stout has a very fruity, ale-like aroma, and will be very successful with British and English ale yeast strains. However, since most homebrewers don't have access to a Yorkshire slate fermentation setup, we favor the Irish ale yeast used by Guinness, since it tends to produce a bit of diacetyl that gives this particular beer its slightly buttery character. Fermenting at slightly higher temperatures than recommended will accentuate both the fruity ale character and the buttery flavor, but the resulting beer might not finish quite as smooth. The oats contribute greatly to the mouthfeel, but you may need to be a bit more patient during your sparge if you are brewing the all-grain version.

### Ingredients for 5 U.S. gallons (19 liters)

7.5 lb	(3.4 kg) pale two-row malt
4.0 oz	(113 g) English roast barley
4.0 oz	(113 g) black patent malt
8.0 oz	(227 g) 120L crystal malt
4.0 oz	(113 g) English chocolate malt
1.0 lb	(0.45 kg) rolled oats
2.0 oz	(57 g) Kent Golding pellet hops, 4.2% a.a. 60 minutes
0.5 oz	(14 g) Kent Golding pellet hops, 4.2% a.a. 30 minutes
	Irish ale yeast



**Anticipated Original Gravity:**

1.051

**Anticipated SRM:** 31.7

**Anticipated IBU:** 46

**Brewhouse Efficiency:** 75%

**Boil Time:** 75 minutes

**Primary fermentation in glass:** 68° F  
(20° C)

**Secondary fermentation in glass:** 68° F  
(20° C)

### Directions

Mash grains at 152° F (66.6° C) for 60 minutes. Raise to 170° F (76.6° C) and mash out for 10 minutes, then sparge.

**Extract substitution:** Replace 7.5 lb pale malt with 5.5 lb (2.49 kg) light malt extract syrup. Mill specialty malts and steep in water as it is heated. Remove specialty grains when temperature reaches 160° F (71.1° C), add extract and hops, and proceed with boil.

## New Belgium 1554 Clone

### All-Grain Recipe

#### Recipe by Amahl Turczyn Scheppach

This wonderfully rich, easy-drinking beer is so smooth, homebrewers often assume it is a variation of the German schwarzbiere, when in fact it is just a very well-crafted black ale. There is very little ale-like fruity character in the aroma however, so make sure you use a neutral, well-attenuating ale yeast and ferment at the lower end of the range. The use of Belgian chocolate keeps grain bitterness to a minimum, as does German Carafa®. Hop flavor and aroma are at a minimum for this style, so Kent Golding hops add a gentle background bitterness to just offset the sweetness of the dark crystal malts.

### Ingredients for 5 U.S. gallons (19 liters)

8.0 lb	(3.6 kg) pale two-row malt
8.0 oz	(227 g) 80L caramel Munich malt
8.0 oz	(227 g) 55L crystal malt
4.0 oz	(113 g) Belgian chocolate malt
4.0 oz	(113 g) German Carafa malt
2.0 oz	(56 g) black patent malt
1.5 oz	(42 g) Willamette pellet hops, 4.2% a.a. 60 minutes
0.5 oz	(14 g) Kent Golding pellet hops, 5% a.a. 60 minutes
	California or American ale yeast

**Anticipated Original Gravity:** 1.051

**Anticipated SRM:** 30

**Anticipated IBUs:** 43

**Brewhouse Efficiency:** 75%

**Boil Time:** 75 minutes

**Primary fermentation in glass:** 68° F  
(20° C)

**Secondary fermentation in glass:** 68° F  
(20° C)

### Directions

Mash grains at 152° F (66.6° C) for 60 minutes. Raise to 170° F (76.6° C) and mash out for 10 minutes, then sparge.

**Extract substitution:** Replace 6.0 lb pale malt with 4.5 lb (2.04 kg) light malt extract syrup. Mill specialty malts and steep in water as it is heated. Remove specialty grains when temperature reaches 160° F (71.1° C), add extract and hops, and proceed with boil.



# STONE

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## BREWING CO.



# AT 10



CHEERS  
TO A  
WORTHY  
DECade  
BY LISA MORRISON

HERE'S PROOF THAT TIME FLIES WHEN YOU'RE HAVING FUN: IT'S BEEN A DECADE SINCE TWO GUYS OPENED A BREWERY IN SAN DIEGO AND SOON PROCLAIMED THAT SOME IMBIBERS WERE NOT "WORTHY."

JULY 26 MARKS THE ACTUAL 10-YEAR ANNIVERSARY FOR STONE BREWING, BUT A BREWERY THAT CONCOCTS THE LIKES OF ARROGANT BASTARD ALE AND RUINATION IPA CAN'T CONFINE ITS FESTIVITIES TO ONE DAY, SO STONE IS CELEBRATING ALL YEAR LONG.

PART OF THE PARTYING LIES RIGHT HERE IN *ZYMURGY*—AND THE NEWS MIGHT BE ENOUGH TO GET HOMEBREWERS RUNNING FOR THEIR KETTLES. HOMEBREWERS NOW CAN BREW UP BATCHES OF STONE ANNIVERSARY ALES NOS. 5 THROUGH 9, THANKS TO THE FACT THAT THE IDEA TO PUBLISH THE RECIPES HERE PASSED ONE SIMPLE TEST. (UP TO NOW, THE ONLY RECIPES STONE HAS EVER PUBLISHED HAVE BEEN FOR ITS VERTICAL EPIC ALE SERIES.)

"I THOUGHT IT WOULD BE COOL," SAYS CO-FOUNDER GREG KOCH. "HONESTLY, THAT'S PART OF THE DECISION-MAKING PROCESS THAT WE USE. 'IS THAT A COOL IDEA? YEAH. THEN LET'S DO IT.' IT PASSED THE 'COOL TEST' WITH FLYING COLORS." →



## Stone 5th Anniversary IPA

### Ingredients for 5 U.S. gallons (19 liters)

13.56 lb	(6.15 kg) two-row pale malt
0.99 lb	(0.45 kg) 15 L caramel malt
3.87 oz	(110 g) Magnum pellet hops, 12.9 AA at start of boil
1.55 oz	(44 g) Centennial pellet hops, in whirlpool
2.58 oz	(73 g) Centennial pellet hops, dry hopped

**Original Target Gravity:** 1.078

**Final Target Gravity:** 1.012

**IBUs:** 215

If you want to be as authentic as possible with all of the Stone recipes listed here, try propagating some yeast out of any of our bottle-conditioned specialty beers. If that's not for you, give White Labs a call and see if they can set you up with a yeast strain close to our own house yeast.



### Directions

Mash in at 148° F (64° C). Rest for 1 hour. 90 minute boil. Add Irish moss or Whirlfloc-G at 10 minutes before the end of boil.

**Extract substitution:** Replace pale malt with 9.8 lb (4.44 kg) light malt extract. Soak specialty grains in brewing water as it heats—remove grains when temperature reaches 160° F (71.1° C). Add hops and boil.

### Brewer's Notes

This is one helluva hoppy beer. If you're not a total hophead, then you won't want to brew this. If you are, then this is the holy grail of our Anniversary IPAs. Don't be afraid when your wort turns green from hops—it's supposed to!

When you kill the flame at the end of your 90-minute boil, give your brew a good spin with your spoon or paddle to create a whirlpool effect. Add those wonderfully fragrant Centennial hops in the whirlpool. Let it hang out for a few minutes, maybe 15 or so, then start cooling your wort to 72° F (22° C). Pitch your yeast and ferment at 72° F (22° C) until signs of fermentation have slowed down significantly, and you feel the beer is just about finished with its fermentation (airlock stops bubbling as much, beer starts to clarify, yeast begins to drop out, it's been a week, you're tired of waiting, the gravity is very close to the final gravity, etc.). Next you'll want to rack the beer into a sanitized fermenter containing your dry hops. Let the beer sit on the hops at room temp for a few days (2-3), then chill to 36° F (2.2° C). Keg or bottle it after another week chilled, and enjoy!

Koch, Stone's chairman and CEO, and his partner, Steve Wagner, president and brewmaster, have been utilizing the "cool test" for a while now—in a way, it even played a role in how Stone got its name.

"We had been talking about a name for the brewery for, oh, about three years at that point," Koch says. "Whatever I liked, Steve didn't, and whatever Steve threw out there, I didn't like. Suddenly, in the middle of a planning session, I saw the word 'stone' on a piece of paper. I said, 'How about Stone?' He didn't immediately strike it down, which I took as a good sign."

The rest, as they say, is history—10 years' worth.

To cap off the anniversary revelry, on September 9 the brewery will host its 10th Anniversary Celebration and Invitational Beer Festival. Wussies need not arrive: There will be no fizzy, yellow beer flowing.

"The invitational beer festival grew out of our anniversary celebrations," Koch said. "We used to only serve Stone. But, hey! We're beer fans, and we like the idea of having other breweries share their beer with us."

Stone's never been known to do anything meekly, and the 10th anniversary celebration is a case in point—or perhaps a few hundred kegs in point.

"We're going to see if we can get 50 breweries this year," Koch says.

If you can't make it to SoCal for the party, there are other worthy ways to party on.

Stone Brewing's 10th Anniversary Charity Auctions are being held each month on eBay. Throughout all of 2006, the brewery is auctioning off some of the cool stuff that has been a part of Stone's history-in-the-making over the past decade. The proceeds go to charities, mostly local ones.

January's auction featured the first-ever case of beer (Arrogant Bastard) brewed in the company's new Escondido, Calif. brewery. The case was autographed by the

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Stone team, and also came with a 3-liter bottle of oak-aged Bastard. The auction item raised \$760 for the Palomar Family YMCA in Escondido.

February featured 12 tap handles chronologically tracing Stone's history, including four original stone (yes, real river rock) tap handles that were drilled and engraved. That auction raised \$510 for the Boys & Girls Club of San Marcos.

Ten growlers for 10 years of beer—that's how March's auction was described. The assortment, which featured one of each of the growlers the brewery has used throughout the years, plus an example of each of the new brewery's commemorative growlers (in 1-, 2- and 3-liter sizes) brought in \$685 for the Escondido Sunrise Rotary Club.

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In April Stone auctioned off four different sizes of stones that were used in the walls of the brewery's new restaurant slated to open later this summer. Those who "adopted" stones received gift certificates, discount cards, invitations to a private party and bottles of limited edition StoneWall Ale—purportedly the strongest beer that Stone has ever brewed. The April auction benefited the Escondido Sunrise Rotary Club, the San Marcos Boys & Girls Club, the Palomar Family YMCA and Cal State University San Marcos.

A worthy cause indeed!

As much fun as it is to look back, Stone also is moving forward into the next decade.

## Stone 6th Anniversary Porter

### Ingredients for 5 U.S. gallons (19 liters)

<b>13.15 lb</b>	(5.96 kg) two-row pale malt
<b>1.42 lb</b>	(0.64 kg) 75 L caramel malt
<b>0.72 lb</b>	(327 g) chocolate malt
<b>0.39 lb</b>	(177 g) smoked peat malt
<b>1.55 oz</b>	(44 g) Tomahawk pellet hops, 15.5% AA at start of boil
<b>0.755 oz</b>	(21 g) Tomahawk pellet hops, 15.5% AA 10 minutes before the end of boil
<b>1.29 oz</b>	(37 g) Tomahawk pellet hops, 15.5% AA in whirlpool

**Original Target Gravity:** 1.083

**Final Target Gravity:** 1.020

**IBUs:** 111

### Directions

Mash in at 152° F (66.6° C). Rest for 1 hour. 90 minute boil. Add Irish moss or Whirlfloc-G at 10 minutes before the end of the boil.

**Extract substitution:** Replace pale malt with 9.45 lb (4.28 kg) light malt extract. Soak specialty grains in brewing water as it heats—remove grains when temperature reaches 160° F (71.1° C). Add hops and boil.

### Brewer's Notes

Follow general whirlpool, wort cooling and fermentation instructions listed for the Stone 5th Anniversary IPA, with the following exceptions:

When the beer has reached its final gravity, you're going to "oak" it. Here's the lowdown:

Find yourself some "Heavy Toast" American oak chips. For a 5-gallon batch, fill a glass 1-cup measure half full with the oak chips, and then top it off with near boiling water. Throw this in the microwave for a minute or so, or until the water begins to boil. Remove and cover with a piece of aluminum foil, keeping it as sanitary as possible. Wear a heat-resistant glove when handling, and be careful, it's HOT! Let this sit for a while to cool down.

When the oak juice tea has cooled, add the juice and chips directly to the primary fermenter, or if you have the luxury of a secondary fermenter, add it to that after you've sanitized it and purged it with CO<sub>2</sub>. After adding the oak, chill to 36° F (2.2° C) for one week, then keg or bottle, and enjoy!



## Stone 7th Anniversary Ale

### Ingredients for 5 U.S. gallons (19 liters)

<b>12.8 lb</b>	(5.8 kg) two-row pale malt
<b>0.98 lb</b>	(0.44 kg) 60 L caramel malt
<b>0.67 lb</b>	(304 g) Victory malt
<b>1.03 oz</b>	(29 g) Magnum pellet hops, 17.3% AA at start of boil
<b>2.58 oz</b>	(73 g) Ahtanum pellet hops, in whirlpool

**Original Target Gravity:** 1.078

**Final Target Gravity:** 1.015

**IBUs:** 77

### Directions

Mash in at 150° F (65.5° C). Rest for 1 hour. 90-minute boil. Add Irish moss or Whirlfloc-G at 10 minutes before the end of boil.

**Extract substitution:** Replace pale malt with 9.45 lb (4.28 kg) light malt extract. Soak specialty grains in brewing water as it heats—remove grains when temperature reaches 160° F (71.1° C). Add hops and boil.

### Brewer's Notes

This beer is a "BIG" version of our wonderful Stone Pale Ale. Add those nice and spicy Ahtanum hops into your whirlpool, let them hang out for a bit, then cool your wort to 72° F (22° C) and pitch your yeast. Yeah, there are a lot of hops in this beer too! Ferment at 72° F (22° C) until final gravity has been reached, then chill to 36° F (2.2° C) for a week. After that, bottle or keg it and enjoy!



## Stone 8th Anniversary Ale

### Ingredients for 5 U.S. gallons (19 liters)

12.0 lb	(5.44 kg) two-row pale malt
1.08 lb	(0.49 kg) brown malt
0.98 lb	(0.44 kg) 150 L caramel malt
0.36 lb	(163 g) pale chocolate malt
1.45 oz	(41 g) Amarillo pellet hops, 8.2% AA at start of boil
0.40 oz	(11 g) Amarillo pellet hops in whirlpool

**Original Target Gravity:** 1.076

**Final Target Gravity:** 1.015

**IBUs:** 55

**Extract substitution:** Replace pale malt with 8.75 lb (3.97 kg) light malt extract. Soak specialty grains in brewing water as it heats—remove grains when temperature reaches 160° F (71.1° C). Add hops and boil.

#### Brewer's Notes

For those of you who never got a chance to taste Lee's Mild, here is another version with a lot more of everything, except mildness! This brew has an excellent balance of malty goodness and hoppy-ness galore. With the addition of brown and pale chocolate malts, a touch of Amarillo hops and a decent amount of alcohol, this brew is sure to be one of your favorites.

After your 90-minute boil, add those wonderful Amarillo hops to the whirlpool. Give them a little pinch between the fingers and take in the aroma as they drop into the hot wort. After a little hang out time, cool your wort to 72° F (22° C), pitch your yeast, and ferment at 72° F (22° C) until the final gravity has been reached. At that time, chill to 36° F (2.2° C) for a week, then keg or bottle and enjoy!



The brewery will soon be getting into the restaurant business. With a goal to open at about the same time as Stone's July anniversary, the Stone Brewing World Bistro and Garden will feature the good beers that have made Stone one of the fastest-growing craft breweries in the country, but it also will offer locally produced, artisan foods—something Koch says he picked up from the Slow Food organization.

Slow Food is an international association that, in addition to being dedicated to stewardship of the land and ecologically sound food production, promotes the revival of the kitchen and the table as centers of pleasure, customs and community while working to preserve regional, seasonal and cultural culinary traditions.

"Thanks to Charlie Papazian and all our friends at the Brewers Association, I got involved in Slow Food," Koch says. "I was already thinking in that general range that artisan and natural foods are better. Fortunately, now people are beginning to understand that it is not just for the tree-huggers—you know, the people that really support the environment or are really into organic or natural foods. People now understand that you can have food that's fresh and local and artisan—and just really good."

"The restaurant will feature a 'Slow Food' mentality. We will be as exclusive as we can with locally grown, naturally raised food in season. That means there won't be tomatoes when they're not in season. Some people might not like that, but it's what we did with the brewery. I believe in the individual, not the public. We make our beer for the individuals who want really great beer, not the public who wants it dumbed down. It will be the same philosophy at the restaurant."

Perhaps it's not surprising, though, that the makers of Arrogant Bastard Ale would find a group of individuals known as homebrewers worthy of sharing their special anniversary recipes. After all, Koch and Wagner brewed up the concept of Stone Brewing out of a basic love of beer.

"Steve is the one responsible for the beers," Koch says. "I was just a beer enthusiast. In

### Directions

Mash in at 151° F (66.1° C). Rest for 1 hour. 90 minute boil. Add Irish moss or Whirlfloc-G at 10 minutes before the end of boil.

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## Stone 9th Anniversary Ale

### Ingredients for 5 U.S. gallons (19 liters)

11.0 lb	(4.98 kg) two-row pale malt
3.0 lb	(1.36 kg) white wheat malt
0.71 oz	(20 g) Warrior pellet hops, 16.5% AA at start of boil
0.52 oz	(15 g) Centennial pellet hops, 5.2% AA 10 minutes before the end of boil
1.29 oz	(37 g) Crystal pellet hops, 13.1% AA in whirlpool
0.91 oz	(26 g) Amarillo pellet hops, dry hop
0.65 oz	(18 g) Crystal pellet hops, dry hop

Original Target Gravity: 1.078

Final Target Gravity: 1.010

IBUs: 50



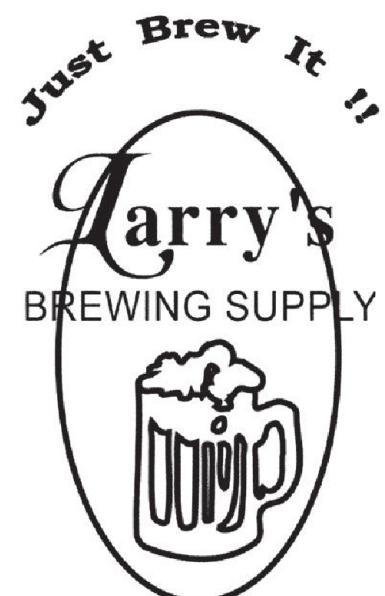
### Directions

Mash in at 148° F (64.4° C). Rest for 1 hour. 90-minute boil. Add Irish moss or Whirlfloc-G at 10 minutes before the end of boil.

**Extract substitution:** Replace pale malt with 8 lb (3.63 kg) light malt extract and 2.5 lb (1.13 kg) wheat malt extract. Dilute extract, add hops and boil.

### Brewer's Notes

When you kill the flame at the end of your 90-minute boil, give your brew a good spin with your spoon or paddle to create a whirlpool effect. Add those wonderfully fragrant hops in the whirlpool. Let it hang out for a few minutes, maybe 15 or so, then start cooling your wort to 72° F (22° C). Pitch your yeast and ferment at 72° F (22° C) until signs of fermentation have slowed down significantly; and you feel the beer is just about finished with its fermentation (airlock stops bubbling as much, beer starts to clarify, yeast begins to drop out, it's been a week, you're tired of waiting, the gravity is very close to the final gravity, etc.). Next you'll want to rack the beer into a sanitized fermenter containing your dry hops. Let the beer sit on the hops at room temp for a few days (two to three), then chill to 36° F (2.2° C). Keg or bottle it after another week chilled, and enjoy!



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Cheers to another Worthy decade for Stone!

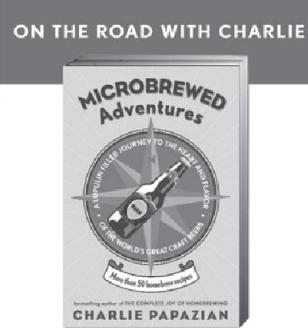
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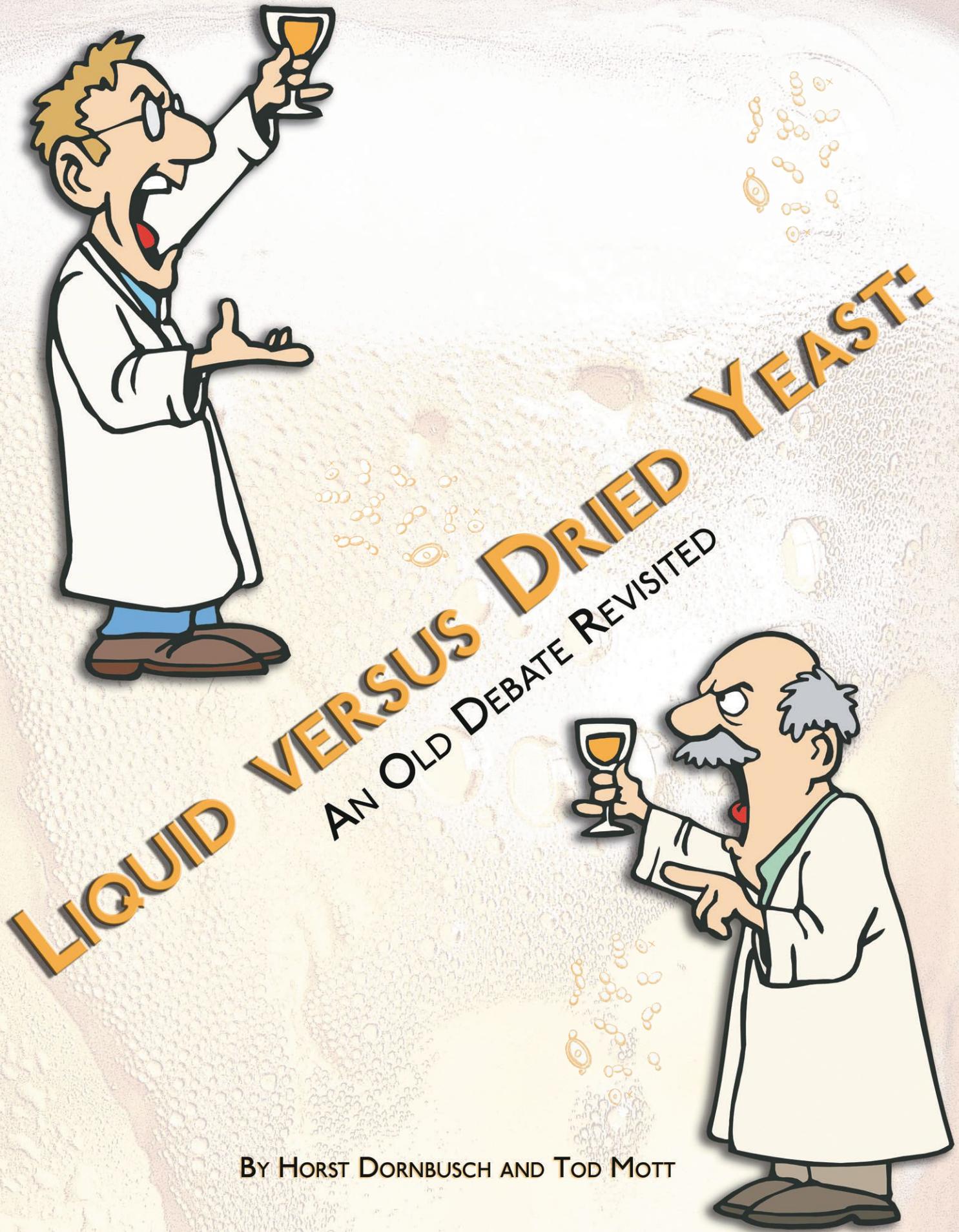
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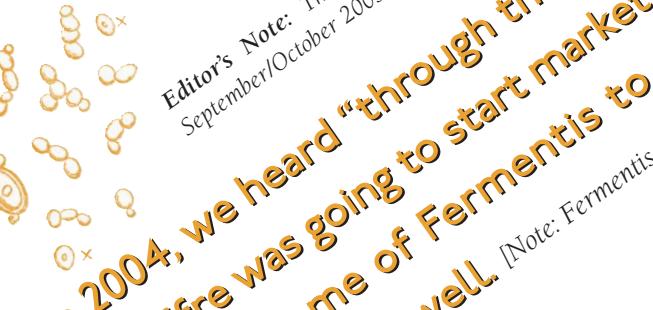
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BY HORST DORNBUSCH AND TOD MOTT



In 2004, we heard “through the hop vine” that a French yeast maker called S.I. Lesaffre was going to start marketing a selection of dried brewers yeast under the brand name of Fermentis to American craft brewers and eventually to homebrewers as well. [Note: Fermentis currently has five yeast strains available in 11-gram homebrew-size packets.]

Editor’s Note: This article originally appeared in the September/October 2005 issue of *The New Brewer*.

The promotional campaign is now in full swing with full-page advertisements in major brew magazines. But *dried yeast*? No way! After all, many of us in the American craft brewing industry arrived at the professional ranks via the homebrew route. We remember the bad old days when our dried yeast pitches gave us randomly slow or stuck fermentations at best and infected brews at worst, all for reasons that were largely inexplicable to us then.

In those not too long ago times, we had no choice but to use dried yeast. In fact, the selection in the brew stores was sparse in general. There were perhaps a dozen different cans of extract, a few bags of grain for steeping, a handful of hop varieties (usually of undisclosed alpha-acid content) and two yeast choices—ale and lager, both dried, of mysterious lineage and packed in 7-gram pouches. We made beer with that stuff, and, for an extra kick, we often threw a bag of corn or cane sugar into the brew pot. The beer that emerged from these raw materials was usually drinkable but also unremarkable, at least by today’s standards. ➤

# HOW TO BREW

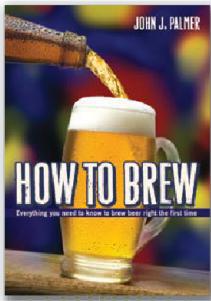
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Fortunately, when the craft and homebrew revolution gained critical mass, things improved dramatically. By the early 1990s, only the brewer's imagination—and not the range of ingredients—spelled the limits of what could be brewed at home or in a craft brewery. Importantly, brewers gained access to liquid yeast strains—lots of them—and the brew literature was full of articles debating the relative merits of dried versus liquid yeasts. Rightly or wrongly, most of us have since developed a bias in favor of fermenting agents of the liquid kind. Dried stuff, we have all internalized, is just for amateurs and sissies. Real brewers use liquid pitches.

Many of us from the "old school" of dried-yeast skeptics, however, have also learned that liquid yeasts come with their own problems. We are well aware of the difficulties involved in maintaining one or more healthy yeast strains in a brewery, and we have experienced the existential cramps that come with not knowing if the pitch at hand—after three weeks in a keg in the cooler—is still viable. It is against this attitudinal backdrop that we decided to take the "Pepsi challenge," that is, to check for ourselves if the new yeast kid on the block can make beer of commercial quality.

## TEST SET-UP

S.I. Lesaffre happens to be the largest yeast manufacturer in the world, producing yeast for applications from baking to wine-making to industrial alcohol production. In the United States, the company sells eight commercial varieties of dried brewers yeast—three bottom- and five top-fermenting strains—through its distributor Crosby & Baker of Westport, Mass.

Fermentis' commercial yeasts are shipped sterile in vacuum-packed 500-gram bags, each containing enough yeast for 4 to 6 hectoliters (roughly 3.5 to 5.1 barrels) of wort, depending on the tank temperature at pitching time. Each bag costs about \$28, much less than an equivalent amount of liquid yeast. S.I. Lesaffre claims that its dried products are easier to use than liquid yeasts yet produce beers of equal quality. It is these claims of convenience and great taste at a lower price that we set out to test.

We conducted the test at the Portsmouth Brewery, a brewpub in downtown Portsmouth, N.H. on February 17, 2005. We diverted portions of a mildly hopped (17 IBU) cream ale production wort of 12.5 °P (OG 1.050) gravity at a temperature of 58° F (14° C) into four 5-gallon carboys, each pitched with a different yeast, dried and not. To compare the results from dried and liquid yeasts, we selected the same yeast strain, the so-called "Chico" yeast, from three different sources. From White Labs, we used a homebrew-size vial of WLP051 California Ale V liquid yeast. From Wyeast we used a smack-pack of 1056 American Ale liquid yeast. From S.I. Lesaffre we used 12.5 grams (0.44 ounces) of Fermentis US56 Dry Ale yeast.

We started the smack pack the day before brew day. We hydrated the Fermentis yeast in accordance with the producer's instructions for a little more than an hour in 10 times the yeast's weight in sterile wort (in approximately 0.25 liter or 8.5 fluid ounces of wort). Because the three brews had identical specifications (except for the yeast sources) and were being treated identically, we reasoned that any noticeable quantitative or sensory differences should be directly attributable to different Chico strains.

The theoretical assumption, of course, is that there ought to be no sensory differences in the finished beer, because these yeasts are supposed to be genetically identical.

Merely for contrast, we also pitched a 5-gallon carboy of cream ale with a hydrated half-and-half mixture of Fermentis US56 dried ale yeast and Fermentis W-34/70 dried lager yeast. The rest of the wort went into a stainless steel conical fermenter, where it was pitched with the Portsmouth Brewery's house ale yeast, which happens to be White Labs WLP051 California Ale V liquid yeast. We hoped that the hybrid test brew and the regular production batch would give us an additional qualitative and quantitative frame of reference to help us interpret any variations we might discover among the three Chico brews. All batches were pitched simultaneously.

We selected cream ale for the test because its grain bill makes for a fairly neutral brew and the low bittering rate would ensure that the hops did not overpower the rest of the flavors. This, we reasoned, would give us a better chance of detecting sensory variations (if any) that we expected would be present in the beer as a result of the different yeast strains. For the record, we composed the cream ale's 387.5-pound grain bill from 310 pounds (82 percent) of two-row lager malt from Cargill (2.8-3.5 °L); 10 pounds (>2 percent) of caramel malt from Cargill (20 \*L); 10 pounds (> 2 percent) of Weyermann Carafoam® malt (1.5-2.4 °L); 7.5 pounds (> 2 percent) of Weyermann acidulated malt (1.7-2.8 °L); and 50 pounds (13 percent) flaked rice from Briess (0.7 °L). We mashed the grist by single infusion at 149° F (65° C). At mash-out, we raised the temperature through sparging to 165° F (74° C). This grain bill yielded a net kettle volume of 224.75 gallons (7.25 barrels) at a color value of 4.4 SRM. We employed a 75-minute boil with additions of Centennial hop pellets for bittering five minutes into the boil, of Ahtanum leaf hops in a steeping bag for flavor 30 minutes into the boil, and Saaz pellets for aroma in the whirlpool.

#### TEST OBSERVATIONS

The White Labs strain had by far the fastest start, showing the first signs of fermentation within 12 hours of pitching. The Wyeast smack-pack took twice as

long, 24 hours. The Fermentis Chico batch was in the middle of the two liquid yeasts, starting to crank within 18 hours of pitching time, while the combination of dried ale and lager yeasts kicked in after 16 hours. By day 12, however, all batches were at roughly the same attenuation level, 4.1 °P ± 0.2 °P.

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**TABLE I: GRAVITY READINGS OF TEST BREWS**

BREW DATE: FEB. 17, 2005; OG: 12.5° P (1.050); SRM: 4.4; IBU: 17				
Yeast	WLP 051-V (liquid)	Fermentis US-56 + W-34/70 (dried)	Fermentis US-56 (dried)	Wyeast 1056 (liquid)
Lag time from pitching to start of fermentation	12 hrs	16 hrs	18 hrs	24 hrs
Gravity at day 4	8.0 °P	7.3 °P	7.9 °P	8.4 °P
Day 6	5.0 °P	6.6 °P	5.5 °P	7.5 °P
Day 8	4.9 °P	5.7 °P	4.7 °P	5.9 °P
Day 10	4.6 °P	5.0 °P	4.0 °P	4.9 °P
Day 12	4.0 °P	4.3 °P	3.9 °P	4.2 °P
Day 14	3.4 °P	4.0 °P	3.6 °P	4.0 °P
Day 16	3.1 °P	3.1 °P	3.1 °P	3.9 °P
Day 18	2.9 °P	2.8 °P	2.9 °P	3.7 °P
Day 19	2.4 °P	2.5 °P	2.4 °P	3.5 °P
Day 21 (FG)	2.2 °P	2.2 °P	2.0 °P	3.2 °P
ABV	5.3%	5.3%	5.4%	4.8%

The relatively slow start of the Wyeast batch was clearly an abnormality and was probably attributable to some improper handling of the smack pack before we got it. We have both worked with Wyeast yeasts before and never had such difficulties with lag times. The Wyeast batch remained "behind" the others throughout the trial, but after about four weeks, the finished beer tasted smooth and completely free of defects.

After primary fermentation, there were noticeable differences in the residue collar in the carboy headspace. The two batches fermented with dried yeasts showed the

least amount of scum, while the White Labs batch showed the most.

We left the test brews undisturbed in a cool dark corner of the fermentation cellar for a total of three weeks and then racked them into Cornelius kegs. The gravity of the Fermentis dry Chico brew had dropped at that point to 2 °P; the White Labs liquid Chico brew to 2.2 °P; the combination ale-lager brew to 2.2 °P; and the Wyeast liquid Chico brew to 3.2 °P. All test brews and the production batch showed good flocculation and finished equally clear. None of the beers were filtered. Table 1 shows the gravity drops of the test brews.

## SENSORY EVALUATION AT END OF FERMENTATION

For us, the big question, after three weeks in the fermenters and before transfer into the conditioning Cornelius kegs, was if there was a noticeable difference in taste between the beers made with dried compared to liquid yeast.

### Nose

We found no severe off-aromas in any of the brews' bouquet, just slight variations. The nose of the White Labs batch was slightly fruitier than the others and showed a slight touch of DMS, but no signs of sulfur. The Wyeast batch had perceptible DMS components and a slight vegetal note, probably the effect of the longer lag time between pitching and the start of fermentation. (This would dissipate after conditioning.) The Fermentis ale batch had a few sulfur notes, as did the batch with the dried Fermentis ale and lager yeasts combined, but the latter less so. The Fermentis ale batch had fairly perceptible DMS components, while the combination ale-lager batch was free of DMS. The combination batch also had a slightly "lagerish," green apple, acetaldehyde bouquet.

### UP-FRONT TASTE IMPRESSION

Though all batches had the same IBU level, there was a noticeable difference in perceived bitterness. The ale-lager combination had the least bitter profile, while the White Labs batch revealed some bitterness. The Wyeast liquid and Fermentis

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dried pure ale batches had the most hop character. The parallel production batch gave us a slight sulfur sensation. None of the batches showed any buttery flavors. There were no noticeable levels of diacetyl.

#### MIDDLE FLAVOR AND MOUTHFEEL

True to the cream ale style, all four test batches and the production batch turned out light-bodied, with the White Labs batch having the most rounded mouthfeel.

#### FINISH

The three pure ale batches all finished equally dry, while the batch pitched with both ale and lager yeast finished very dry. The Wyeast batch had slightly more hops than malt in the finish, while the White Labs test batch finished clean with a nice balance between maltiness and hop aroma. Interestingly, there was a touch of pleasant sweetness in both the White Labs test and production batches at this stage, but none in the other batches. Both the production and Fermentis ale batches had a slightly viniferous component in the finish, which left a refreshing aftertaste. Finally, the most noticeable component in the finish of the ale-lager combination batch was a touch of hop aroma.

#### SENSORY EVALUATION OF CONDITIONED BREWS

After two weeks of conditioning the test batches in the cooler at about 38° F (3° C) in Cornelius kegs and the production batch in the unitank at 35° F (2° C) ± 2° F (1° C) at approximately 10 psi, the batches all seemed to converge in nose, taste and finish. There were still a few sensory differences, but they were not as great as at the end of fermentation.

The Wyeast batch especially had made great strides. It was now smooth, rounded and pleasantly balanced. It had a slightly fruity nose, no DMS, no sulfur notes and no off-flavors. It finished with a delicious touch of sweetness and a mild lingering hoppiness. It had slightly more body than the other batches. In our judgment, this brew was late out of the starting gate, but made up ground in the stretch and edged the other batches by a short nose in overall balance. It became a particularly good, hearty cream ale.



BECAUSE THE THREE BREWS HAD IDENTICAL SPECIFICATIONS (EXCEPT FOR THE YEAST SOURCES) AND WERE BEING TREATED IDENTICALLY, WE REASONED THAT ANY NOTICEABLE QUANTITATIVE OR SENSORY DIFFERENCES SHOULD BE DIRECTLY ATTRIBUTABLE TO DIFFERENT CHICO STRAINS.

The White Labs test and production batches showed just a touch of sulfur up front, but both finished very clean with a nice balance between gentle tartness and mellow sweetness, which made for a very drinkable cream ale.

The Fermentis pure ale batch showed slightly more bittering hop notes than did the other batches, both up front and in the finish. It also revealed a slight hint of DMS and sulfur, but so faint that these compounds can be detected only by expert palates. There was some residual sweetness in the finish to make the brew reverberate pleasantly on the palate. This ended up being perhaps the most complex and ale-like of the cream ales.

The combination ale-lager batch continued to show true "lagerish" characteristics. The flocculation was perfect, there was no nose and the finish was exceptionally clean and dry, with the Saaz aroma more clearly identifiable in the finish than in the other batches. It was a

great and refreshing summer quaffing cream ale.

#### CONCLUSION

We set out to prove or disprove a prejudice. We wanted to know if dried yeast can stand up to liquid yeast under controlled conditions. We found that none of the yeasts we tested singularly or in combination were universally better or worse than any others. They all had different strengths and weakness. Obviously, our test, though fair in approach, is only a single experiment and a single data point.

Likewise, our palates, though experienced, are subjective. Our sensory evaluations reflect not only what was in the brews but also what we like and dislike. Our somewhat mixed conclusions, therefore, do not represent law-like generalizations about all characteristics of these yeasts, nor should they be the basis for passing judgment about the relative merits of different yeast brands. That was not our purpose. Rather, we wanted to focus

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narrowly on the flavor difference, if any, produced by dried versus liquid yeasts.

We found the White Labs test batch and the two Fermentis batches (ignoring slight notes of sulfur) almost ready to be served to brewpub customers after fermentation, while the Wyeast batch and the original production batch needed more mellowing. After two weeks of conditioning, however, the Wyeast batch had clearly caught up in flavor and mouthfeel. All sulfur notes had largely dissipated, too. Much to our surprise, we liked the hybrid combination test batch of cream

ale made with both dried ale and dried lager yeast the best, mostly because it had the cleanest and most appealing flavor from start to finish.

We also observed that, along several variables, the batches with the two liquid yeasts showed greater differences among themselves than they did in comparison with the dried-yeast batches. For example, both the dried Fermentis ale yeast and the liquid Wyeast ale yeasts (in spite of the latter's relatively high final gravity) showed virtually no residual sweetness in the finish, while the liquid White Labs

yeast did in both the test and production batches. Likewise, there was no pattern in the lag times of dried and liquid yeasts.

In the end, all our batches resulted in excellent, commercially viable brews. The choice between liquid versus dried yeasts, therefore, should be based on such criteria as brewing objectives, brew house workflows and brewery economics.

Also, because packages of dried yeast have a long shelf life if kept unopened in the refrigerator, they can function as relatively inexpensive backups for situations when the brew schedule becomes unhinged and the yeast harvested from a previous batch has reached a questionable age. The one drawback we see with the current offering of dried yeasts is the relatively limited range of yeast types compared to the huge array of specialty yeasts available in liquid form.

#### POST-TEST POSTSCRIPT

For us, perhaps the most significant finding from the test was the slightly stronger sulfur component, especially before conditioning, in the batches fermented partially or entirely with dried yeast—a difference that diminished, however, with extended tank times. We decided to verify this conclusion in two production follow-up batches. The first was an all-dried Fermentis yeast cream ale. After fermentation it did indeed show sulfur notes, which, however, ameliorated within two weeks of conditioning. A second hybrid batch of cream ale, fermented with a combination of White Labs liquid ale and Fermentis dried lager yeast, also had a hint of sulfur initially, but tasted clean, "lagerish" and truly delicious after a total of five weeks from brew day.

**Tod Mott is the head brewer of the Portsmouth Brewery in New Hampshire. He has won several medals at the Great American Beer Festival, including a 1997 bronze for wheat bock, a 1999 gold for Scotch ale and a 2001 gold for amber ale. Horst Dornbusch is a frequent contributor to several brew magazines. He owns Cerevisia Communications, a PR agency for the international beverage industry. At the 2000 Great American Beer Festival, he won a bronze medal for altbier.**

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# ON THE RISE:



## CRAFT BEER SALES UP 9 PERCENT

### 2005 INDUSTRY OVERVIEW

By PAUL GATZA

We are seeing a fundamental change in the way Americans view beer. Think about what the coffee industry was like 25 years ago. Coffee came ground in a can in a supermarket. The only flavor variations were provided by milk and/or sugar. Now Americans are happy to spend three or four bucks in a café on the corner.

The same parallel can be made with bread. Twenty years ago, bread was white and came from the supermarket. Now there are artisan bakeries all over the place, and more flavors than you can shake a stick at. The cheese industry is headed toward more flavor and diversity as well.

With beer, we are at that fundamental point of change where Americans now understand that there are more beer styles than Pilsener-derivative domestic lager. Beer drinkers may not know the characteristics of an IPA or a bock beer, but they know that these beer styles exist and are different.

Growth for craft brewers continues to accelerate. The craft beer community sold

9 percent more beer in 2005 than in 2004. This great growth number followed up 7-percent growth in 2004. The first quarter of 2006 is showing that acceleration. Information Resources, Inc., a company that tracks register scanning data in supermarkets, convenience stores and drug stores, reported that the first quarter had craft dollar sales growth of 13.8 percent (after 8.8-percent growth in these channels the year before).

Back in the breweries, craft brewers have become very smart at including local customers and employees in their newsletters. They are becoming Internet and e-mail savvy in letting their fan bases know of upcoming special releases or events at the pub. They have seen great demand for seasonals and special releases that keep beer interesting for brewers and consumers.

Craft brewers are growing at an accelerating rate. On the brewpub side, we saw 3-percent growth in beer sales in 2005, as restaurants continue to rebound from the post-September 11 lean years in that business. Packaging and contract craft brewers grew by over

9 percent based on many reasons, a few of which are a high quality standard that results in trust for the segment and trial of local and unknown brands, increased sales in on-premises locations, and the fact that Americans are trending toward flavorful and diverse options not just in beer but across the foods industry.

Craft beer production in the United States has grown every year for 36 straight years. Craft beer is currently at 3.4-percent market share in the U.S. If last year's trend continues, craft brewers will hit 5-percent share in 2010 and 10-percent share in 2017.

In 1978 there were 42 breweries in America. In 2005, 1,451 breweries produced beer in the United States. Of these, 1,415 are craft breweries.

What follows is a snapshot of the 2005 production of the regional craft brewing companies, the largest of the microbreweries and brewpubs. Enjoy!

**Paul Gatza is director of the Brewers Association.**

## 2005 Top 50 Domestic Craft Brewing Companies

Compiled by the Brewers Association from data provided primarily by brewers. For each company listed, a) all-malt beer [or wheat beer] sales account for the majority of its beer sold; and b) its flagship brand is a craft beer. The list includes different types of top selling craft brewers: regional craft breweries, contract brewing companies and brewpub groups. In addition, it portrays the total volume of beer sold by those that combine a micro- or regional brewery and one or multiple brewpubs, and/or hire a brewery to contract brew for them. It also includes beer brewed under contract for others (so is more a measure of activity than sales). Figures in parentheses indicate number of breweries/brewpubs operating during 2005, if more than one. The total amount is reduced by contract barrels already accounted for in the chart and includes numbers for do-not-publish breweries that would have appeared in the chart.

Shipments also refers to taxable removals at brewpubs.

\* Denotes all or partially contract brewed during 2005.

Company	2005 shipments	% change in 2005	share of segment	change in share
1. Boston Beer Co. (2)*	1,363,000	8	19.35	-0.26
2. Sierra Nevada Brewing Co.	612,640	4	8.7	-0.44
3. New Belgium Brewing Co.	370,302	12	5.26	0.13
4. Matt Brewing Co.	251,800	8	3.57	-0.04
5. Redhook Ale Brewery (2)	234,200	7	3.32	-0.06
6. Widmer Brothers Brewing Co.	225,492	13	3.2	0.12
7. Pyramid Breweries (5)	186,361	31	2.65	0.44
8. Deschutes Brewery (2)	145,977	8	2.07	-0.02
9. Alaskan Brewing and Bottling Co.	105,300	16	1.49	0.1
10. Boulevard Brewing Co.	103,584	16	1.47	0.09
11. Harpoon Brewery (2)	90,333	4	1.28	-0.06
12. Full Sail Brewing Co. (2)	85,756	7	1.22	-0.02
13. Anchor Brewing Co.	83,062	-1	1.18	-0.11
14. Gordon Biersch Brewing Co.	71,315	16	1.01	0.06
15. Summit Brewing Co.	65,897	10	0.94	0.01
16. Magic Hat Brewing Co.	60,888	29	0.86	0.14
17. Mendocino Brewing Co. (2)	59,000	7	0.92	-0.01
18. Shipyard Brewing Co. (3)	58,214	10	0.83	0.01
19. Bell's Brewing Co., Inc. (2)	57,360	21	0.81	0.08
20. Long Trail Brewing Co.	54,787	16	0.78	0.05
21. Goose Island Beer Co. (3)	53,626	13	0.76	0.03
22. Brooklyn Brewery*	53,527	19	0.76	0.07
23. Abita Brewing Co.	52,075	16	0.74	0.04
24. Pete's Brewing Co.*	45,000	13	0.64	0.02
25. BridgePort Brewing Co.	43,432	2	0.62	-0.04
26. Rogue Ales Brewery (3)	43,150	13	0.61	0.02
27. Rock Bottom Restaurants (34)	41,830	-1	0.59	-0.06
28. New Glarus Brewing Co.	39,622	52	0.56	0.16
29. Firestone Walker Brewing Co.	38,550	1	0.55	-0.05
30. Stone Brewing Co.	36,390	13	0.52	0.02
31. Lagunitas Brewing Co.	36,214	37	0.51	0.11
32. Kona Brewery LLC	34,296	10	0.49	0
33. Flying Dog Brewery	34,291	14	0.49	0.02
34. Great Lakes Brewing Co. (2)	33,633	22	0.48	0.05
35. Mac and Jacks Brewery Inc	30,589	11	0.43	0.01
36. Dogfish Head Craft Brewery (2)	29,750	47	0.42	0.11
37. Otter Creek Brewing Co.	29,600	3	0.42	-0.02
38. Odell Brewing Co.	28,831	11	0.41	0.01
39. Big Sky Brewing Co.	28,770	13	0.41	0.02
40. Old Dominion Brewing Co.	27,517	3	0.39	-0.02
41. Breckenridge Brewery	26,550	4	0.38	-0.02
42. BJ's Brewery & Restaurant (11)	25,536	29	0.36	0.06
43. Lost Coast Brewery and Café	24,500	37	0.35	0.07
44. Sweetwater Brewing Co.	24,500	36	0.35	0.07
45. Frederick Brewing Co.	24,228	15	0.34	0.02
46. Victory Brewing Co.	23,800	34	0.34	0.06
47. Gordon Biersch Brewery Restaurants (26)	22,548	8	0.32	0
48. McMenamin's Breweries (22)	21,664	5	0.31	-0.01
49. Boulder Beer Co.	21,308	20	0.3	0.03
50. North Coast Brewing Co.	18,750	7	0.26	0
TOTAL OF TOP 50	5,550,823	10	79.65	0.68

## 2005 Regional Breweries (by number of barrels produced)

All figures are in U.S. barrels. Several companies requested their information not be published.

<sup>1</sup>= Estimate, <sup>2</sup>= See this or other charts for other company operations, <sup>3</sup>= Not considered a craft brewer.

Company	State	2001	2002	2003	2004	2005	Annual Percent Change			
							2002	2003	2004	2005
City Brewing Co. <sup>3</sup>	WI	1,160,000	1,403,000	1,606,000	1,637,250		21	14	2	
Latrobe Brewing Co. <sup>1,3</sup>	PA	1,100,000	1,100,000	1,100,000	900,000	852,000	0	0	-18	-6
Sierra Nevada Brewing Co.	CA	541,386	566,108	574,206	589,937	612,640	5	1	3	4
Samuel Adams Brewery <sup>1,2</sup>	OH	600,000	600,000	600,000	600,000		0	0	0	0
D. G. Yuengling and Son Inc. #3 <sup>1,2,3</sup>	PA			380,000	575,000					34
D. G. Yuengling & Son Inc. <sup>1,2,3</sup>	FL	450,000	500,000	500,000	500,000		11	0	0	0
D. G. Yuengling and Son Inc. <sup>1,2,3</sup>	PA	750,000	800,000	500,000	500,000		7	-38	0	0
New Belgium Brewing Co.	CO	230,000	255,300	285,000	331,490	370,302	11	12	16	10
Pittsburgh Brewing Co. <sup>1,3</sup>	PA	400,000	NA	NA	368,000					
Spoetzl Brewery <sup>1,3</sup>	TX	272,000	260,000	285,000	284,755	310,383	-4	10	0	8
Matt Brewing Co.	NY	261,000	239,000	228,700	233,200	251,800	-8	-4	2	7
Widmer Brothers Brewing Co. <sup>2</sup>	OR	127,222	151,305	158,000	181,000	200,492	19	4	15	10
Redhook Ale Brewery <sup>1,2</sup>	WA	158,100	156,900	158,800	146,400	145,300	-1	1	-8	-1
Deschutes Brewery <sup>2</sup>	OR	102,655	112,992	117,856	134,048	144,993	10	4	14	8
Alaskan Brewing and Bottling Co.	AK	82,200	76,100	86,900	90,400	105,300	-7	14	4	14
Boulevard Brewing Co.	MO	54,802	63,616	74,854	89,083	103,584	16	18	19	14
Lion Brewery Inc., The <sup>1,3</sup>	PA	100,000	100,000	100,000	100,000	100,000	0	0	0	0
Pyramid Alehouse, Brewery at Berkeley <sup>1,2</sup>	CA		72,425	75,480	80,000	100,000		4	6	25
Redhook Ale Brewery/Cataqua Public House <sup>1,2</sup>	NH	65,000	69,000	70,000	70,000	95,000	6	1	0	26
Carolina Beer and Beverage Co. <sup>3</sup>	NC	9,800	26,500	65,000	62,200	87,600	170	145	-4	29
Full Sail Brewing Co. <sup>2</sup>	OR	60,816	57,611	75,238	80,019	85,756	-5	31	6	7
Anchor Brewing Co.	CA	85,873	82,217	84,641	83,599	83,062	-4	3	-1	-1
Harpoon Brewery <sup>2</sup>	MA	62,400	65,178	78,630	76,681	80,333	4	21	-2	5
Pyramid Alehouse, Brewery at Portland <sup>1,2</sup>	OR			18,858	80,000					324
Gordon Biersch Brewing Co.	CA	63,406	58,671	56,745	61,431	71,315	-7	-3	8	14
August Schell Brewing Co. <sup>3</sup>	MN	19,200	27,654	61,448	64,405	69,882	44	122	5	8
Summit Brewing Co.	MN	46,206	49,469	55,936	59,782	65,897	7	13	7	9
Magic Hat Brewing Co.	VT	31,600	38,500	38,400	47,111	60,888	22	0	23	23
Shipyard Brewing Co. <sup>2</sup>	ME	34,018	39,278	40,112	50,508	56,151	15	2	26	10
Bell's Brewing Co., Inc. <sup>2</sup>	MI		31,902	34,000	45,105	55,360		7	33	19
Long Trail Brewing Co.	VT	40,000	40,000	41,000	47,105	54,787	0	3	15	14
Goose Island Beer Co/Fulton St <sup>2</sup>	IL	44,712	59,734	50,341	47,428	53,626	34	-16	-6	12
Abita Brewing Co.	LA	35,500	39,400	41,330	45,050	52,075	11	5	9	13
Stevens Point Brewery Co. <sup>3</sup>	WI	47,000	NA	NA	NA	52,000				
BridgePort Brewing Co. <sup>2</sup>	OR	38,645	36,691	40,128	42,516	43,432	-5	9	6	2
Rogue Ales Brewery <sup>2</sup>	OR	27,458	25,991	28,563	38,084	43,150	-5	10	33	12
Mendocino Brewing Co. <sup>1,2</sup>	CA	58,683	47,440	47,315	43,358	40,500	-19	0	-8	-7
New Glarus Brewing Co.	WI	10,478	13,700	18,700	26,113	39,622	31	36	40	34
Joseph Huber Brewing Co. <sup>3</sup>	WI	60,000	40,000	30,105	31,461	38,560	-33	-25	5	18
Firestone Walker Brewing Co.	CA	18,000	28,000	33,350	38,350	38,550	56	19	15	1
Stone Brewing Co.	CA	12,779	18,450	24,485	32,230	36,390	44	33	32	11
Lagunitas Brewing Co.	CA	19,410	23,960	25,159	26,420	36,214	23	5	5	27
Straub Brewery <sup>3</sup>	PA	36,455	38,500	35,900	33,437	35,630	6	-7	-7	6
Kona Brewery LLC	HI	5,296	17,173	16,217	31,192	34,296	224	-6	92	9
Flying Dog Brewery	CO	19,600	21,885	25,561	30,048	34,291	12	17	18	12
Great Lakes Brewing Co/Ohio <sup>2</sup>	OH	18,442	21,734	24,963	26,093	32,133	18	15	5	19
Mac and Jacks Brewery Inc	WA	22,312	23,903	25,110	27,524	30,589	7	5	10	10
Dogfish Head Craft Brewery <sup>2</sup>	DE	4,658	6,947	13,600	20,200	29,750	49	96	49	32
Otter Creek Brewing Co.	VT	25,137	22,000	25,500	28,640	29,600	-12	16	12	3
Odell Brewing Co.	CO	23,619	26,546	26,018	25,909	28,831	12	-2	0	10
Big Sky Brewing Co.	MT	17,200	20,825	22,600	25,385	28,770	21	9	12	12
Old Dominion Brewing Co.	VA	25,952	25,350	24,306	26,827	27,517	-2	-4	10	3
Breckenridge Brewery	CO	27,442	26,240	24,900	25,600	26,550	-4	-5	3	4
Lost Coast Brewery and Café	CA	8,200	10,600	13,856	NA	24,500	29	31		
Sweetwater Brewing Co.	GA	10,000	11,500	14,200	18,000	24,500	15	23	27	27
Frederick Brewing Co.	MD	28,381	31,441	22,581	21,058	24,228	11	-28	-7	13
Victory Brewing Co.	PA	8,000	11,600	15,325	17,750	23,800	45	32	16	25
Boulder Beer Co.	CO	16,004	15,297	16,179	17,793	21,308	-4	6	10	16
Olde Saratoga/Kingfisher Brewing Co. <sup>2</sup>	NY		11,176	13,556	16,258	19,564		21	20	17
North Coast Brewing Co Inc.	CA	14,650	16,030	18,095	17,500	18,750	9	13	-3	7
Utah Brewers Cooperative <sup>1,2</sup>	UT	19,480	22,000	20,000	17,030	17,000	13	-9	-15	0
Capital Brewery Co Inc.	WI	12,000	16,000	15,488	14,835	16,317	33	-3	-4	9
D.L. Geary Brewing Co Inc.	ME	16,300	16,300	16,300	16,300	16,300	0	0	0	0
Uinta Brewing Co.	UT	13,780	13,959	14,224	15,021	15,222	1	2	6	1

## 2005 Top 50 Microbreweries (by number of barrels produced)

Does not include regional brewers. All figures are in U.S. barrels. Totals, in many cases, are estimates reported to the Brewers Association and may not reflect exact tax-paid amount.

<sup>1</sup>= Estimate, <sup>2</sup>= See other charts for other company operations.

Company	State						Annual Percent Change			
		2001	2002	2003	2004	2005	2002	2003	2004	2005
Clipper City Brewing Co.	MD	11,500	13,500	12,500	13,021	13,794	17	-7	4	6
Saint Louis Brewery, Inc./Schlafly Bottleworks <sup>2</sup>	MO			6,240	13,172	13,650			111	4
Smuttynose Brewing Co. <sup>2</sup>	NH	6,400	7,300	8,160	10,654	12,700	14	12	31	19
Wachusett Brewing Co.	MA	7,395	8,355	9,356	10,848	12,480	13	12	16	15
Berkshire Brewing Co. Inc.	MA	7,300	8,483	9,872	10,661	12,131	16	16	8	14
Sprecher Brewing Co.	WI	13,005	12,945	12,206	10,442	11,888	0	-6	-14	14
Saint Arnold Brewing Co.	TX	6,101	6,152	7,208	9,120	10,946	1	17	27	20
Brooklyn Brewery <sup>2</sup>	NY	7,763	10,000	10,000	10,000	10,000	29	0	0	0
Harpoon Brewery-Vermont <sup>2</sup>	VT	6,000	8,000	10,000	10,000	10,000	33	25	0	0
Stoudt Brewing Co.	PA	4,140	3,199	3,244	8,000	10,000	-23	1	147	25
Four Peaks Brewing Co.	AZ	3,707	5,200	6,720	9,586	9,878	40	29	43	3
Florida Brewing Co. (formerly Indian River)	FL	850	1,024	4,000	9,000	9,800	20	291	125	9
Flying Fish Brewing Co.	NJ	7,200	7,940	8,460	9,250	9,450	10	7	9	2
Highland Brewing Co.	NC	4,800	5,200	5,500	6,290	9,137	8	6	14	45
Hale's Ales Brewery and Pub	WA	11,440	10,666	8,344	8,168	8,966	-7	-22	-2	10
Left Hand Brewing Co.	CO	8,736	8,448	8,718	8,984	8,653	-3	3	3	-4
Tröeg's Brewing Co.	PA	3,485	3,609	5,503	6,800	8,650	4	52	24	27
Mercury Brewing Co.	MA	4,500	5,200	4,000	8,000	8,633	16	-23	100	8
Fish Brewing Co.	WA	6,750	8,000	7,140	7,500	8,623	19	-11	5	15
Bayern Brewing Inc.	MT		7,225	7,900	8,254	8,244		9	4	0
Bear Republic Brewing Co.	CA	5,200	5,200	5,850	5,500	8,200	0	13	-6	49
Dixie Brewing Co Inc. (not craft)	LA	25,000	25,000	25,000	15,000	8,000	0	0	-40	-47
Pike Brewing Co.	WA	2,000	5,000	7,000	8,000	8,000	150	40	14	0
Avery Brewing Co.	CO	2,775	3,606	4,984	6,408	7,261	30	38	29	13
Buzzards Bay Brewing Co.	MA	5,100	5,100	5,100	7,000	7,000	0	0	37	0
Farmhouse Brewing Co. (formerly Coast Range)	CA	3,700	7,000	7,000	7,000	7,000	89	0	0	0
Red Oak Brewing Co.	NC	5,700	5,700	5,500	6,100	6,600	0	-4	11	8
TommyKnocker Brewery	CO	6,421	6,908	6,234	6,068	6,559	8	-10	-3	8
Ballast Point Brewing Co. <sup>2</sup>	CA	3,060	3,981	5,492	6,000	6,500	30	38	9	8
Fordham Brewing Co.	DE	3,830	5,890	5,910	6,382	6,500	54	0	8	2
Southend Brewery and Smokehouse-Charlotte <sup>2</sup>	NC	950	5,700	6,000	6,300	6,300	500	5	5	0
Lakefront Brewery Inc	WI	4,437	4,850	5,450	6,132	6,292	9	12	13	3
Nimbus Brewing Co.	AZ	3,000	3,622	4,007	5,150	6,275	21	11	29	22
Georgetown Brewing Co.	WA			1,262	3,004	6,231			138	107
Bayhawk Ales Inc. <sup>2</sup>	CA	3,772	2,999	6,361	5,912	6,175	-20	112	-7	4
Brewery Ommegang	NY	3,875	4,101	3,921	5,378	6,015	6	-4	37	12
Casco Bay Brewing Co.	ME	4,700	6,012	5,600	5,700	6,000	28	-7	2	5
Mad River Brewing Co.	CA	8,241	7,500	7,400	7,000	6,000	-9	-1	-5	-14
Great Divide Brewing Co.	CO	5,505	5,520	5,100	6,002	5,942	0	-8	18	-1
Bristol Brewing Co.	CO	5,500	5,800	5,950	5,900	5,750	5	3	-1	-3
Maritime Pacific Brewing Co.	WA	3,500	4,000	4,600	4,500	5,500	14	15	-2	22
Speakeasy Ales and Lagers	CA	2,500	3,350	4,875	5,100	5,400	34	46	5	6
Yards Brewing Co.	PA	2,800	NA	NA	NA	5,400				
SKA Brewing Co.	CO	3,037	3,469	4,031	4,525	5,280	14	16	12	17
BJ's Brewery-West Covina <sup>2</sup>	CA	3,427	3,739	4,516	5,000	5,000	9	21	11	0
Butte Creek Brewing Co.	CA	4,700	3,100	3,300	3,700	5,000	-34	6	12	35
Lancaster Brewing Co.	PA	900	1,200	2,650	3,150	5,000	33	121	19	59
New Holland Brewing Co.	MI	1,500	1,843	3,650	4,955	4,944	23	98	36	0
River Horse Brewery/Bucks County Brewing <sup>1</sup>	NJ	5,000	3,900	5,200	4,920	4,920	-22	33	-5	0
Greenpoint Beer Works Inc	NY			3,200	3,459	4,842		8	40	

## 2005 Top 50 Brewpubs

All figures are in U.S. barrels. List is of brewery restaurants with at least 25 percent of beer sales onsite. Totals, in many cases, are estimates reported to the Brewers Association and may not reflect exact tax-paid amount. <sup>1</sup>= Estimate, <sup>2</sup>= See other charts for other company operations, <sup>3</sup>= Not considered a craft brewer

Company	State	2001	2002	2003	2004	2005	Annual Percent Change			
							2002	2003	2004	2005
Top Of The Hill Restaurant and Brewery	NC	1,465	1,204	1,056	1,141	1,506	-18	-12	8	32
Kelly's Caribbean Bar and Grill <sup>1</sup>	FL	100	2,000	1,800	1,800	1,500	1,900	-10	0	-17
Pacific Rim Brewing Co.	WA		450	1,280	1,280	1,500		184	0	17
Table Rock Brewpub and Grill	ID	8,600	1,010	800	700	1,500	-88	-21	-13	114
Third Street Ale Works <sup>1</sup>	CA	NA	NA	NA	NA	1,500				
Pelican Pub and Brewery	OR	879	923	948	1,129	1,499	5	3	19	33
Great Basin Brewing Co. <sup>1</sup>	NV	1,350	1,358	1,436	1,487	1,487	1	6	4	0
Mad Anthony Brewing Co.	IN	1,100	1,400	1,400	1,400	1,480	27	0	0	6
Rock Bottom Brewery-Bethesda <sup>2</sup>	MD	1,415	1,533	1,495	1,483	1,480	8	-2	-1	0
Gordon Biersch Brewery Restaurant-Honolulu <sup>2</sup>	HI	NA	NA	NA	NA	1,478				
Fitgers Brewhouse	MN	625	805	900	1,207	1,470	29	12	34	22
Rock Bottom Brewery-Westminster <sup>2</sup>	CO	1,705	1,611	1,467	1,395	1,465	-6	-9	-5	5
Silver Peak Restaurant and Brewery	NV	950	950	950	1,100	1,440	0	0	16	31
Rock Bottom Brewery-Desert Ridge <sup>2</sup>	AZ			1,525	1,465	1,404			-4	-4
JT Schmids Brewhouse and Eatery	CA	1,500	1,100	1,200	1,400	1,400	-27	9	17	0
Silver City Restaurant & Brewery	WA	800	800	1,100	1,300	1,400	0	38	18	8
Trinity Brewhouse	RI	1,200	1,400	1,200	1,400	1,400	17	-14	17	0
Two Rows Restaurant and Brewery-Dallas <sup>2</sup>	TX	1,500	1,600	1,400	1,450	1,400	7	-13	4	-3
Slesar Bros. Brewing Co.-Boston Beer Works <sup>2</sup>	MA	1,000	1,761	1,573	1,532	1,381	76	-11	-3	-10
Rock Bottom Brewery-San Diego <sup>2</sup>	CA	1,741	1,483	1,464	1,536	1,373	-15	-1	5	-11
Big Buck Brewery and Steakhouse-Auburn Hills <sup>2</sup>	MI	2,374	2,138	1,933	1,802	1,364	-10	-10	-7	-24
C.B. and Potts/Big Horn Brewery-Fort Collins <sup>2</sup>	CO	1,333	1,231	1,194	1,169	1,358	-8	-3	-2	16
Diamond Knot Brewery	WA	840	912	975	1,102	1,354	9	7	13	23
Carolina Brewery	NC	1,046	1,000	998	1,034	1,352	-4	0	4	31
Beach Chalet Brewing Co.	CA	1,087	993	1,187	1,377	1,350	-9	20	16	-2
Gritty McDuff's-Portland <sup>2</sup>	ME	600	1,290	1,376	1,461	1,345	115	7	6	-8
Church Brew Works/Lawrenceville Brewery Inc.	PA	900	912	905	950	1,341	1	-1	5	41
Upstream Brewing Co. (#2) <sup>2</sup>	NE			1,290	1,336					4
75th Street Brewery <sup>2</sup>	MO	1,130	1,151	1,254	1,285	1,333	2	9	2	4
Krebs Brewing Co.	OK	500	500	500	1,250	1,329	0	0	150	6
Arbor Brewing Co.	MI	882	999	1,068	1,247	1,328	13	7	17	6
BJ's Brewery-Woodland Hills <sup>2</sup>	CA	1,537	1,376	1,218	1,351	1,328	-10	-11	11	-2
Mishawaka Brewing Co.	IN	1,275	1,364	1,420	1,465	1,320	7	4	3	-10
Natty Greene's Pub and Brewing Co.	NC			435	1,320					203
Rock Bottom Brewery-Long Beach <sup>2</sup>	CA	1,102	1,218	1,346	1,363	1,314	11	11	1	-4
Coach's Brewing Co. <sup>1</sup>	OK	1,200	1,200	1,363	1,363	1,300	0	14	0	-5
Barley Creek Brewing Co.	PA	947	905	915	1,080	1,298	-4	1	18	20
RAM/Big Horn Brewery-Salem <sup>2</sup>	OR	1,176	1,116	1,225	1,252	1,292	-5	10	2	3
South Shore Brewery	WI	540	948	1,124	1,432	1,269	76	19	27	-11
Oaken Barrel Brewing Co. <sup>2</sup>	IN	600	600	600	1,197	1,263	0	0	100	6
Smoky Mountain Brewing Co. #12	TN			1,395	1,260					-10
Saint Louis Brewery, Inc./Schlafly Tap Room <sup>2</sup>	MO	5,464	5,783	3,408	1,251	1,257	6	-41	-63	0
Rock Bottom Brewery-Warrenville <sup>2</sup>	IL	1,287	1,280	1,409	1,327	1,252	-1	10	-6	-6
Milwaukee Ale House	WI	1,320	1,357	1,163	1,152	1,239	3	-14	-1	8
Mountain Town Station Brewing Co. and Steakhouse	MI	800	500	300	300	1,237	-38	-40	0	312
Triumph Brewing Co. of Princeton <sup>2</sup>	NJ	1,023	1,133	1,163	1,180	1,237	11	3	1	5
Six Rivers Brewing Co.	CA	1,100	1,400	1,400	1,200	1,226	27	0	-14	2
Great Dane Pub and Brewing Co. #2	WI			1,276	1,320	1,225			3	-7
Wharf Rat Camden Yards/Oliver's Breweries <sup>1</sup>	MD	1,100	1,000	1,000	1,200	1,225	-9	0	20	2
Rock Bottom Brewery-Indianapolis <sup>2</sup>	IN	1,430	1,372	1,315	1,317	1,222	-4	-4	0	-7

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**PRODUCT CORNER**

**COOPERS Q & A**

Your questions answered by Coopers homebrewing experts.

Jeff P from California sends us this question via email:

Hey Guy, I've been using Coopers beer kits for years. Haven't had a miss yet! But something has always nagged me in the back of my brain. The cans say "Home Brewed Beer" and "Coopers Beer". I've never seen a can that says "Coopers Beer". My carboy is 5 gallons and I've always been instructed to make 5 gallons. My question is, does it make a difference?

G'Day Jeff. We sure hope not! Here at Coopers we try to keep our beers in clear glass. You do raise an interesting question though. Those can multiply like rabbits. In the UK, Australia, New Zealand, Canada and the US, besides metric, they also use "imperial" measurements. This can lead to some confusion. We design our beer kits with a final volume of 5 liters. This is equivalent to 1.32 gallons or 5.07 liters. This is the standard measurement used worldwide. If you have the capability of producing 6 US gallons, you will end up with 5 liters. When you make 5 liters of beer, you will end up with 5 liters of beer. When you make to 5 US gallons will be higher by almost 20%, making your beer a bit stronger. As long as you know this going in, we say "Leave your beer in the glass!"

Got a question? Send it to us at [mail@coopershomebrew.com](mailto:mail@coopershomebrew.com)

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JON MENDRICK OF MOUNTAIN HOME BREW & WINE SUPPLY • KIRKLAND, WA

Some people open a couple of bottles of their favorite beer and then move on to the tall premium styled glasses. The beer has a high alcohol content and the taste is not one is a pleasant blend of fruit and malt. One day, after a few more beers, the beer is long and dry, and, often yes, the generous amount of hops in the beer causes the taste to speak to us in unequivocally. And what does it say? It says, "I'm a beer snob." That's right. Coopers Real Ale is the best selling beer kit in the world. It's the most popular in the Original Series of beer kits, we designed the Real Ale because it's the most popular Coopers Traditional Ale. Oh, better drink up, he's bringing us another bottle!

We use Coopers products in all of our brewing. We have been using Coopers products for those brewing in their own recipes as well. I firmly believe Coopers products are the highest quality malt products available to the home brewer. I am a firm believer that the best product is the best brand to produce the best beer possible and a satisfied customer is one who returns to our store again and again!



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**Category: 1 Non-Alcoholic Malt Tonic-3 Entries**

- Gold: Distelhäuser Malz, Distelhäuser Brauerei, Tauberbischofsheim, Germany
- Silver: Xtra Malt (Non-Alcoholic), Samba Brewing Co., San Juan, Trinidad
- Bronze: Sport-Malz, Eder & Heylands Brauerei GmbH & Co. KG, Grossostheim, Germany

**Category: 2 Non-Alcoholic (Beer) Malt Beverage-19 Entries**

- Gold: O'Doul's, Anheuser-Busch, Inc., St. Louis, MO
- Silver: Baltika No 0 Non-Alcoholic, Baltika Breweries, St. Petersburg, Russia
- Bronze: O'Doul's Amber, Anheuser-Busch, Inc., St. Louis, MO

**Category: 3 American Cream Ale or Lager-22 Entries**

- Gold: Old Style, Pabst Brewing Co., San Antonio, TX
- Silver: Pilsen, Cervepar S.A., Ypane, Paraguay
- Bronze: Session Premium Lager, Full Sail Brewing, Hood River, OR

**Category: 4 American-Style Wheat Beer-10 Entries**

- Gold: Cascade Blonde Lager, Cascade Brewing Co., Abbotsford, Australia
- Silver: Leinenkugel's Honey Weiss, Jacob Leinenkugel Brewing Co., Chippewa Falls, WI
- Bronze: Pyramid Crystal Weizen, Pyramid Breweries, Inc., Portland, OR

**Category: 5 American-Style Hefeweizen-24 Entries**

- Gold: Haru Urara, Iganosato Mokumoku, Iga, Japan
- Silver: Shiner Hefeweizen, The Spoetzl Brewery, Shiner, TX
- Bronze: Pyramid Hefeweizen, Pyramid Breweries, Inc., Portland, OR

**Category: 6 Rye Beer-8 Entries**

- Gold: Worryin' Ale, Piece Brewing Co., Chicago, IL
- Silver: Roggen Rock, Redrock Brewing Co., Salt Lake City, UT
- Bronze: Amberjaque Rye Ale, Lazy Magnolia Brewing Co., Kiln, MS

**Category: 7 Fruit and Vegetable Beer-41 Entries**

- Gold: Redbach, Palm Breweries Belgium Site Brewery Rodenbach, Roeselare, Belgium
- Silver: Fruitesse Kriek, Liefmans Breweries, Dentergem, Belgium
- Bronze: Fruitesse Framboos, Liefmans Breweries, Dentergem, Belgium

**Category: 8 Herb and Spice Beer-52 Entries**

- Gold: Coconut Porter, Maui Brewing Co./Fish & Game Rotisserie, Lahaina, HI
  - Silver: Jack Whacker Wheat, Tommyknocker Brewery, Idaho Springs, CO
  - Bronze: Leinenkugel's Sunset Wheat, Jacob Leinenkugel Brewing Co., Chippewa Falls, WI
- Category: 9 Coffee Flavored Beer-23 Entries**
- Gold: Meantime Coffee, Meantime Brewing Co. Ltd., Greenwich, England
  - Silver: Big Daddy Espresso Stout, Twisted Pine Brewing Co., Boulder, CO
  - Bronze: Founders Breakfast Stout, Founders Brewing Co., Grand Rapids, MI
- Category: 10 Specialty Beer-17 Entries**
- Gold: Pullman Brown Ale, Flossmoor Station Restaurant & Brewery, Flossmoor, IL
  - Silver: Morimoto Black Obi Soba Ale, Rogue Ales, Newport, OR
  - Bronze: Southern Pecan Nut Brown Ale, Lazy Magnolia Brewing Co., Kiln, MS

**Category: 11 Specialty Honey Lager or Ale-29 Entries**

- Gold: Redoak Honey Ale, Redoak, Sydney, Australia
- Silver: Midas Touch, Dogfish Head Craft Brewery, Milton, DE
- Bronze: McGuire's Millennium Ale, McGuire's Irish Pub #1, Pensacola, FL

**Category: 12 Other Strong Ale or Lager-21 Entries**

- Gold: Dragonstooh Stout, Elysian Brewing Co., Seattle, WA
- Silver: Northstar Imperial Porter, Twisted Pine Brewing Co., Boulder, CO
- Bronze: Olde Knicker Kicker, Oak Creek Brewing Co., Sedona, AZ

**Category: 13 Experimental Beer (Lager or Ale)-22 Entries**

- Gold: Blootvoetse Bruin, Walking Man Brewing, Stevenson, WA
- Silver: König Pilsener-Gluten Free, König Brauerei GmbH, Duisburg, Germany
- Bronze: Samuel Adams Utopias 2005, Boston Beer Co., Boston, MA

**Category: 14 Wood- and Barrel-aged Beer-46 Entries**

- Gold: Bourbon County Stout, Goose Island Beer Co., Chicago, IL
- Silver: Old Woody, Schooner's Grille & Brewery, Antioch, CA
- Bronze: Hitachino Nest Beer Japanese Classic Ale, Kiuchi Syuzou, Naka, Japan

**Category: 15 Cellar or Unfiltered Beer-23 Entries**

- Gold: Caldera Pilsener Bier, Caldera Brewing Co., Ashland, OR
- Silver: Schlappeseppele Kellerbier, Eder & Heylands Brauerei GmbH & Co. KG, Grossostheim, Germany
- Bronze: Naturtrüb, Alpirsbacher Klosterbrauerei, Alpirsbach, Germany

**Category: 16 Smoke-Flavored Beer-21 Entries**

- Gold: Redoak Rauch, Redoak, Sydney, Australia
- Silver: Smokin' Willie Smoked Porter, Moose's Tooth Brewing Co., Anchorage, AK
- Bronze: Smolder Bock, Outer Banks Brewing Station, Kill Devil Hills, NC

**Category: 17 European-Style Low-Alcohol Lager/German-Style Leichtbier-12 Entries**

- Gold: Freudenberger Leicht, Brauerei Märkl, Freudenberg, Germany
- Silver: Hahn Premium Light, Hahn Brewing Co., Camperdown, Australia
- Bronze: Cascade Premium Light, Cascade Brewing Co., Abbotsford, Australia

**Category: 18 German-Style Pilsener-54 Entries**

- Gold: Trumer Pils, Trumer Brauerei Berkeley, Berkeley, CA
- Silver: Waldhaus Diplom Pils, Privatbrauerei Waldhaus Joh. Schmid GmbH, Weilheim, Germany
- Bronze: Pfungstaedter Edel Pils Premium, Pfungstaedter Brauerei Hildebrand GmbH & Co. KG, Pfungstadt, Germany

**Category: 19 Bohemian-Style Pilsener-39 Entries**

- Gold: Imperial, Královský Pivovar Krušovice, Krušovice, Czech Republic
- Silver: CZECHVAR-Premium Czech Lager, Budejovicky Budvar n.p., C. Budejovice, Czech Republic
- Bronze: Pils, Alpirsbacher Klosterbrauerei, Alpirsbach, Germany

**Category: 20 Münchner-Style Helles-44 Entries**

- Gold: Hofmühl Hell, Privatbrauerei Hofmühl GmbH, Eichstätt, Germany
- Silver: Aktien Hell, Aktienbrauerei Kaufbeuren AG, Kaufbeuren, Germany
- Bronze: Löwenbräu, InBev, Brussels, Belgium

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*Dr. David S. Ryder*



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**Small Brewpub  
(1-1,200 barrels per year):**

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*Jonathan Cutler*



[www.russianriverbrewing.com](http://www.russianriverbrewing.com)

**Large Brewpub  
(Over 1,200 barrels per year):**

Russian River Brewing Company  
*Vinnie Cilurzo*

**Category: 21 European-Style Pilsener-61 Entries**

- Gold: Birra Moretti, Heineken Italia S.p.A., Milano, Italy
- Silver: Ursus Premium, S.C. Ursus Breweries S.A., Cluj-Napoca, Romania
- Bronze: Spezial, Alpirsbacher Klosterbrauerei, Alpirsbach, Germany

**Category: 22 Dortmunder/European-Style Export-25 Entries**

- Gold: Hatz Export, Hofbräuhaus Hatz AG, Rastatt, Germany
- Silver: Alpenstoff, Brauerei Bürgerbräu August Röhrl & Söhne KG, Bad Reichenhall, Germany
- Bronze: Kalnapilis Grand, AB "Kalnapilio-Tauro Grupe", Vilnius, Lithuania

**Category: 23 Vienna-Style Lager-25 Entries**

- Bronze: Schaumburger Landbier, Schaumburger Privat-Brauerei GmbH, Stadthagen, Germany

**Category: 24 German-Style Märzen/Oktobefest-29 Entries**

- Silver: Vienna, Rock Bottom Brewery-Bellevue, Bellevue, WA
- Bronze: Ottenbräu Märzen, Ottenbräu, Abensberg, Germany



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[www.micheloblight.com](http://www.micheloblight.com)



[www.RodenbachUSA.com](http://www.RodenbachUSA.com)



[www.Ommegang.com](http://www.Ommegang.com)



[www.Etnabrew.com](http://www.Etnabrew.com)



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#### **Category: 25 European-Style Dark/Münchner Dunkel-36 Entries**

Gold: Original Unterbaier Dunkel, Schlossbrauerei Unterbaier, Baar/Schwaben, Germany  
Silver: Distelhäuser Landbier, Distelhäuser Brauerei, Tauberbischofsheim, Germany  
Bronze: Weltenburger Kloster Barock Dunkel, Klosterbrauerei Weltenburg GmbH, Kelheim, Germany

#### **Category: 26 German-Style Schwarzbier-26 Entries**

Gold: Gordon Biersch Schwarzbier, Gordon Biersch Brewery Restaurant Group, Chattanooga, TN  
Silver: Shonan Liebe, Kumazawa Brewing Co., Chigasaki, Japan  
Bronze: Georg Sud, Ritter St. Georgenbrauerei Karl Gloßner GmbH & Co. KG, Nennslingen, Germany

#### **Category: 27 Traditional German-Style Bock-28 Entries**

Gold: Butthead Bock, Tommyknocker Brewery, Idaho Springs, CO  
Silver: Birra Moretti La Rossa, Heineken Italia S.p.A., Milano, Italy  
Bronze: Troegenator, Tröegs Brewing Co., Harrisburg, PA

#### **Category: 28 German-Style Heller Bock/Maibock-19 Entries**

Gold: JW Dundee's Pale Bock, High Falls Brewing Co., Rochester, NY  
Silver: Barre Maibock, Privatbrauerei Ernst Barre GmbH, Lübecke, Germany  
Bronze: Blonde Doppelbock, Capital Brewery Co. Inc., Middleton, WI

#### **Category: 29 German-Style Strong Bock-27 Entries**

Gold: Dark Doppelbock, Capital Brewery Co. Inc., Middleton, WI  
Silver: Ÿsbok, SNAB, Purmerend, Netherland  
Bronze: Red Cock Doppelbock, Maui Brewing Co./Fish & Game Rotisserie, Lahaina, HI

#### **Category: 30 American-Style Light Lager-22 Entries**

Gold: Miller Lite, Miller Brewing Co., Milwaukee, WI  
Silver: Lone Star Light, Pabst Brewing Co., San Antonio, TX  
Bronze: Michelob Light, Anheuser-Busch, Inc., St. Louis, MO

#### **Category: 31 American-Style Low-Carbohydrate Light Lager-5 Entries**

Gold: Egils Lite, The Brewery Egill Skallagrimsson Ltd., Reykjavik, Iceland  
Silver: Pure Blonde, Foster's Australia, Abbotsford, Australia  
Bronze: Cobra Lower Cal Lower Carb, Cobra Beer Ltd., London, England

#### **Category: 32 American-Style "Light" Amber Lager-6 Entries**

Gold: Shiner Light, The Spoetzl Brewery, Shiner, TX  
Silver: Michelob Ultra Amber, Anheuser-Busch, Inc., St. Louis, MO  
Bronze: Samuel Adams Light, Boston Beer Co., Boston, MA

#### **Category: 33 American-Style Lager-20 Entries**

Gold: Miller High Life, Miller Brewing Co., Milwaukee, WI  
Silver: Bahia, Industrias La Constancia, San Salvador, El Salvador

#### **Category: 34 American-Style Premium Lager-24 Entries**

Gold: Pabst Blue Ribbon, Pabst Brewing Co., San Antonio, TX  
Silver: Formosa Genuine Draft, Brick Brewing Co Ltd., Waterloo, Canada  
Bronze: Henry Weinhard's Private Reserve, Miller Brewing Co., Milwaukee, WI

#### **Category: 35 American-Style Specialty Lager-14 Entries**

Gold: Ichhouse, Miller Brewing Co., Milwaukee, WI  
Silver: OE HG 800, Miller Brewing Co., Milwaukee, WI  
Bronze: Milwaukee's Best Ice, Miller Brewing Co., Milwaukee, WI

#### **Category: 36 American-Style Amber Lager-31 Entries**

Gold: Toasted Lager, Blue Point Brewing Co., Patchogue, NY  
Silver: Old Scratch Amber Lager, Flying Dog Brewery, Denver, CO  
Bronze: Walkerville Lager, Walkerville Brewing Co., Windsor, Canada

#### **Category: 37 American-Style Dark Lager-11 Entries**

Gold: Henry Weinhard's Classic Dark, Miller Brewing Co., Milwaukee, WI  
Silver: Shiner Bock, The Spoetzl Brewery, Shiner, TX  
Bronze: Black Jack, Great Lakes Brewery, Toronto, Canada

#### **Category: 38 Australasian, Latin American or Tropical-Style Light Lager-23 Entries**

Gold: Nort Blanca, Cervecería y Maltería Quilmes, Quilmes, Argentina  
Silver: Kingfisher, Shepherd Neame Ltd, Faversham, England  
Bronze: Bohemia Especial, Cervecería Nacional Dominicana, Santo Domingo, Dominican Republic

#### **Category: 39 Baltic Porter-14 Entries**

Gold: Neptune's Nemesis, Rocky River Brewing Co., Rocky River, OH  
Silver: Just Call Me George, America's Brewing Co. @ Walter Payton's Roundhouse, Aurora, IL  
Bronze: Redoak Baltic Porter, Redoak, Sydney, Australia

#### **Category: 40 Belgian-Style White (or Wit/Belgian-Style Wheat-32 Entries**

Gold: Hoegaarden, InBev, Brussels, Belgium  
Silver: Nit Wit, BJ's Restaurant & Brewery-Chandler, Huntington Beach, CA  
Bronze: Wittekerke Belgian White, Bavik Brewery, Bavikhove, Belgium

#### **Category: 41 French- Belgian-Style Saison-21 Entries**

Gold: Straffe Hendrik Blond, Liefmans Breweries, Dentergem, Belgium  
Silver: Hennepin Farmhouse Ale, Brewery Ommegang, Cooperstown, NY  
Bronze: Barking Duck, Matilda Bay Brewing Co., Melbourne, Australia

#### **Category: 42 Belgian-and French-Style Ale-24 Entries**

Gold: Brugse Zot, Brouwerij De Halve Maan, Bruges, Belgium  
Silver: Matilda, Goose Island Beer Co., Chicago, IL  
Bronze: Special De Ryck, Brewery De Ryck, Herzele, Belgium

#### **Category: 43 Belgian-Style Sour Ale-22 Entries**

Gold: Rodenbach Grand Cru, Palm Breweries Belgium Site Brewery Rodenbach, Roeselare, Belgium  
Silver: De Wilde Zuidentrein, Flossmoor Station Restaurant & Brewery, Flossmoor, IL  
Bronze: Festina Lente, Dogfish Head Craft Brewery, Milton, DE

#### **Category: 44 Belgian-Style Dubbel-20 Entries**

Gold: C.B.C. Belgian-Style Dubbel, Chicago Brewing Co., Las Vegas, NV  
Silver: Adirondack Abbey Ale, Great Adirondack Brewing Co., Lake Placid, NY  
Bronze: Abbey Dubbel, Iron Hill Brewery & Restaurant #1, Wilmington, DE

#### **Category: 45 Belgian-Style Tripel-30 Entries**

Gold: Final Absolution Trippel, Dragonmead Micro-brewery, Warren, MI  
Silver: Affligem Tripel, Affligem Brouwerij, Opwijk, Belgium  
Bronze: Gouden Carolus Triple, Het Anker, Mechelen, Belgium

#### **Category: 46 Belgian-Style Pale Strong Ale-21 Entries**

Silver: Cannibal, Iron Hill Brewery & Restaurant #1, Wilmington, DE  
Bronze: Stumblin' Monk, Stewarts Brewing Co., Bear, DE

#### **Category: 47 Belgian-Style Dark Strong Ale-18 Entries**

Gold: Bonsecours Brune, Brasserie Caulier, Peruwelz, Belgium  
Silver: Lozen Boer Abt, De Proef Brouwerij, Lochristi-Hijfte, Belgium  
Bronze: Three Philosophers, Brewery Ommegang, Cooperstown, NY

#### **Category: 48 Other Belgian-Style Ale-28 Entries**

Gold: Temptation, Russian River Brewing Co., Santa Rosa, CA  
Silver: Malheur Bière Brut, Brewery Malheur, Buggenhout, Belgium  
Bronze: Southampton Double White Ale, Southampton Publick House, Southampton, NY

#### **Category: 49 English-Style Summer Ale-19 Entries**

Gold: Yorkshire Pale Ale, Rooster's Brewing Co., Ltd., Knaresborough, England  
Silver: Green Flash Extra Pale Ale, Green Flash Brewing Co., Vista, CA  
Bronze: James Squire Golden Ale, Malt Shovel Brewery, Camperdown, Australia

#### **Category: 50 Classic English-Style Pale Ale-32 Entries**

Gold: Pale Ale, Diamond Bear Brewing Co., Little Rock, AR  
Silver: Urban Wilderness Pale Ale, Sleeping Lady Brewing Co., Anchorage, AK  
Bronze: Honkers Ale, Goose Island Beer Co., Chicago, IL

#### **Category: 51 English-Style India Pale Ale-25 Entries**

Gold: Squatters IPA, Utah Brewers Cooperative, Salt Lake City, UT  
Silver: Centennial Ale, Lengthwise Brewing Co., Bakersfield, CA  
Bronze: Man Beer, Bull & Bush Brewery, Denver, CO

#### **Category: 52 Ordinary Bitter-14 Entries**

Gold: Blue Heron Pale Ale, BridgePort Brewing Co., Portland, OR  
Silver: Alaskan Pale, Alaskan Brewing Co., Juneau, AK  
Bronze: Cutthroat Pale Ale, Uinta Brewing Co., Salt Lake City, UT

#### **Category: 53 Special Bitter or Best Bitter-23 Entries**

Gold: HMS Victory ESB, Dry Dock Brewing Co., Aurora, CO  
Silver: E.S.B., Boundary Bay Brewery, Bellingham, WA  
Bronze: Alaskan Boogie Ale, Alaskan Brewing Co., Juneau, AK

#### **Category: 54 English-Style Extra Special Bitter or Strong Bitter-22 Entries**

Gold: ESB, Fuller, Smith & Turner Plc, London, England  
Silver: Lunasea ESB, Empyrean Brewing Co., Lincoln, NE  
Bronze: Savannah Pale Ale, Old Savannah Brewing Co., Savannah, GA



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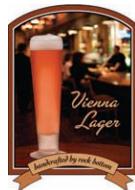
[www.RedOak.com.au](http://www.RedOak.com.au)



[www.Full Sail Brewing.com](http://www.Full Sail Brewing.com)



[www.chicagobrewingcolv.com](http://www.chicagobrewingcolv.com)

[www.FirestoneWalker.com](http://www.FirestoneWalker.com)[www.RodenbachUSA.com](http://www.RodenbachUSA.com)[www.RockBottom.com](http://www.RockBottom.com)[www.odouls.com](http://www.odouls.com)[www.fullers-ales.com](http://www.fullers-ales.com)[www.Shiner.com](http://www.Shiner.com)**Category: 55 Scottish-Style Ale-20 Entries**

- Gold: Brown Bear Brown, Rock Bottom Brewery-Bethesda, Bethesda, MD  
Silver: Beltaine, Shoreline Brewery & Restaurant, Michigan City, IN  
Bronze: Old Curmudgeon, Rock Bottom Brewery-Desert Ridge, Phoenix, AZ

**Category: 56 English-Style Mild Ale-13 Entries**

- Gold: Shaftebury Coastal Cream Ale, Okanagan Spring Brewery, Vernon, Canada  
Silver: Dawn Patrol Dark, Pizza Port San Clemente, San Clemente, CA  
Bronze: Raven Ale, R & B Brewing Co., Vancouver, Canada

**Category: 57 English-Style Brown Ale-37 Entries**

- Gold: Red Hydrant Ale, Big Dog's Brewing Co., Las Vegas, NV  
Silver: Green Flash Nut Brown Ale, Green Flash Brewing Co., Vista, CA  
Bronze: Alice P.Brownie, CB & Potts-Westminster/Big Horn Brewing Co., Westminster, CO

**Category: 58 Brown Porter-27 Entries**

- Gold: Old Grind Porter, Etna Brewing Co., Etna, CA  
Silver: Lazy Jake Porter, Long Valley Pub & Brewery, Long Valley, NJ  
Bronze: Total Disorder Porter, Ram/Big Horn Brewing-Seattle, WA

**Category: 59 Robust Porter-44 Entries**

- Gold: Swan Lake Beer Porter, Hyouko Yashiki No Mori Brewery, Agano, Japan  
Silver: Bear Paw Porter, Grizzly Peak Brewing Co., Ann Arbor, MI  
Bronze: Peg Leg, Flathead Lake Brewing Co., Bigfork, MT

**Category: 60 Sweet Stout-18 Entries**

- Gold: Milk Stout, Left Hand Brewing Co., Longmont, CO  
Silver: Black Mocha Stout, Highland Brewing Co., Asheville, NC  
Bronze: Cream Stout, Redwood Brewing Co., Flint, MI

**Category: 61 Oatmeal Stout-24 Entries**

- Gold: Strom Bomb Stout, Bottoms Up Brewing Co., Pinedale, WY  
Silver: The Poet, New Holland Brewing Co., Holland, MI  
Bronze: Blackbird Stout, Hereford & Hops Brewpub, Wausau, WI

**Category: 62 Imperial Stout-41 Entries**

- Gold: Blackout Stout, Great Lakes Brewing Co., Cleveland, OH  
Silver: Night Rider Imperial Stout, Pizza Port Carlsbad, Carlsbad, CA  
Bronze: Russian Imperial Stout, Iron Hill Brewery & Restaurant #1, Wilmington, DE

**Category: 63 Strong Scotch Ale-31 Entries**

- Gold: Deep Lake, Glenwood Canyon Brewing Co., Glenwood Springs, CO  
Silver: Fat Bastard, Silver City Brewing Co., Silverdale, WA  
Bronze: Paddy's Strong Scottish Ale, Paddy's Brewery, Flemington, Australia

**Category: 64 Old Ale-17 Entries**

- Gold: Vintage Ale, Fuller, Smith & Turner Plc, London, England  
Silver: Old Woody, Fish Brewing Co., Olympia, WA  
Bronze: Shinto-Beer, Ise Kadoya Brewery, Ise, Japan

**Category: 65 Strong Ale-16 Entries**

- Gold: Sopris, Glenwood Canyon Brewing Co., Glenwood Springs, CO  
Silver: Never Summer Ale, Boulder Beer Co., Boulder, CO  
Bronze: Cabin Fever, Boundary Bay Brewery, Bellingham, WA

**Category: 66 Barley Wine-Style Ale-47 Entries**

- Gold: Hopsquatch, Four Peaks Brewing Co., Tempe, AZ  
Silver: Barleywine, Chama River Brewing Co., Albuquerque, NM  
Bronze: Brew Brothers Barleywine, Brew Brothers Brewery, Reno, NV

**Category: 67 German-Style Kölsch/Köln-Style Kölsch-15 Entries**

- Gold: Bottom's Up Kölsch, Rock Bottom Brewery-Campbell, Campbell, CA  
Silver: Nihede Beer (Soft Type), Nanto World Co., Ltd Nanto Brewery, Nanjo, Japan  
Bronze: Kaorino-Nama, Shimono Co., Ltd, Chiba, Japan

**Category: 68 German-Style Brown Ale/Düsseldorf Style Altbier-23 Entries**

- Gold: Redhead Amber Ale, Brew Brothers Brewery, Reno, NV  
Silver: Terrapin Alt, Rock Bottom Brewery-Bethesda, Bethesda, MD  
Bronze: Victory Altbier, Squatters Pub Brewery, Salt Lake City, UT

**Category: 69 South German-Style Hefeweizen/Hefeweissbier-74 Entries**

- Gold: Top Heavy, Picce Brewing Co., Chicago, IL  
Silver: Izumo-ji Beer Weizen, Ekinan Co. Ltd., Izumo, Japan  
Bronze: Hoepfner Hefeweizen, Privatbrauerei Hoepfner, Karlsruhe, Germany

**Category: 70 German-Style Pale Wheat Ale-18 Entries**

- Gold: Plank Leichtes Hefeweizen, Brauerei Michael Plank, Laaber, Germany  
Silver: Kitzmann Leichtes Weißbier, KitzmannBräu KG, Erlangen, Germany  
Bronze: Ich Bin Ein Berliner Weisse, Nodding Head, Philadelphia, PA

**Category: 71 German-Style Dark Wheat Ale-23 Entries**

- Gold: Distelhäuser Dunkles Hefeweizen, Distelhäuser Brauerci, Tauberbischofsheim, Germany  
Silver: Original Plank Hefeweizen, Brauerei Michael Plank, Laaber, Germany  
Bronze: Emmett's Dunkel Weizen, Emmett's Tavern & Brewing Co., West Dundee, IL

**Category: 72 South German-Style Weizenbock/Weissbock-14 Entries**

- Gold: Plank Heller Weizenbock, Brauerei Michael Plank, Laaber, Germany  
Silver: St. Nick's Weizenbock, Great American Restaurants, Centreville, VA  
Bronze: Aventinus, Schneider Weisse, Private Weissbierbrauerei, Kelheim, Germany

**Category: 73 Irish-Style Red Ale-20 Entries**

- Gold: TAPS Irish Red, TAPS Fish House & Brewery, Brea, CA  
Silver: Evolution Amber, Utah Brewers Cooperative, Salt Lake City, UT  
Bronze: Gray's Irish Style Ale, Gray Brewing Co., Janesville, WI

**Category: 74 Classic Irish-Style Dry Stout-16 Entries**

- Bronze: Stout, Ise Kadoya Brewery, Ise, Japan

**Category: 75 Foreign (Export)-Style Stout-20 Entries**

- Gold: Zonker Stout, Snake River Brewing Co., Jackson, WY  
Silver: Stout, Nasu Kohgen Beer Co. Ltd., Nasumachi, Japan

**Category: 76 Golden or Blonde Ale-31 Entries**

- Gold: Whitetail Ale, Hereford & Hops Brewpub, Wausau, WI  
Silver: Kiwanda Cream Ale, Pelican Pub & Brewery, Pacific City, OR  
Bronze: Lightweight, The Alchemist, Waterbury, VT

**Category: 77 American-Style Pale Ale-61 Entries**

- Gold: Firestone Pale Ale, Firestone Walker Brewing Co., Paso Robles, CA  
Silver: Mission Street Pale Ale, Firestone Walker Brewing Co., Paso Robles, CA  
Bronze: Bill Paver Ale, Nodding Head, Philadelphia, PA

**Category: 78 American-Style Strong Pale Ale-39 Entries**

- Gold: IPA Nectar, Firestone Walker Brewing Co., Paso Robles, CA  
Silver: Hop Bomb IPA, Rock Bottom Brewery-Bellevue, Bellevue, WA  
Bronze: Hop Knot, Four Peaks Brewing Co., Tempe, AZ
- Category: 79 American-Style India Pale Ale-67 Entries**
- Gold: Blind Pig IPA, Russian River Brewing Co., Santa Rosa, CA  
Silver: India Pelican Ale, Pelican Pub & Brewery, Pacific City, OR  
Bronze: Stone Ruination IPA, Stone Brewing Co., Escondido, CA

**Category: 80 Imperial or Double India Pale Ale-30 Entries**

- Gold: Pliny the Elder, Russian River Brewing Co., Santa Rosa, CA  
Silver: Pure Hoppiness, Alpine Beer Co., Alpine, CA  
Bronze: Dorado Double IPA, Ballast Point Brewing Co., San Diego, CA

**Category: 81 American-Style Amber/Red Ale-48 Entries**

- Gold: Sharkbite Red Ale, Pizza Port Carlsbad, Carlsbad, CA  
Silver: Emigration Amber Ale, Squatters Pub Brewery, Salt Lake City, UT  
Bronze: Epiphany, Iron Springs Pub & Brewery, Fairfax, CA

**Category: 82 Imperial or Double Red Ale-18 Entries**

- Gold: Shark Attack, Pizza Port Solana Beach, Solana Beach, CA  
Silver: Big Phatty, Water Street Brewing & Ale House, Port Townsend, WA  
Bronze: Organic Deranger, Laurelwood Brewing Co., Portland, OR

**Category: 83 American-Style Extra Special Bitter or Strong Bitter-8 Entries**

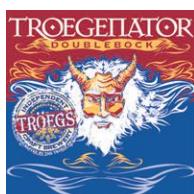
- Gold: Walking Man IPA, Walking Man Brewing, Stevenson, WA  
Silver: Firestone IPA, Firestone Walker Brewing Co., Paso Robles, CA  
Bronze: Caldera Dry Hop Red, Caldera Brewing Co., Ashland, OR

**Category: 84 American-Style Brown Ale-24 Entries**

- Gold: Nut Brown Ale, Goose Island Beer Co., Chicago, IL  
Silver: Nut Brown Ale, Redrock Brewing Co., Salt Lake City, UT  
Bronze: Hemp Ale, Firestone Walker Brewing Co., Paso Robles, CA

**Category: 85 American-Style Stout-10 Entries**

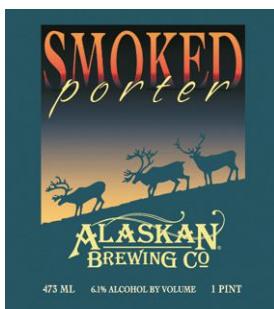
- Gold: Shakespeare Stout, Rogue Ales, Newport, OR  
Silver: Mutiny, Flathead Lake Brewing Co., Bigfork, MT  
Bronze: Sunnyside Stout, Snipes Mountain Brewery, Sunnyside, WA

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# COMMERCIAL CALIBRATION

**One way beer judges check their palates is by using commercial "calibration beers"—classic versions of the style they represent. Zymurgy has assembled a panel of four judges who have attained at least the rank of Master in the Beer Judge Certification Program. Each issue they will score two widely available commercial beers (or meads or ciders) using the BJCP scoresheet. We invite you to download your own scoresheets at [www.bjcp.org](http://www.bjcp.org), pick up a bottle of each of the beverages and judge along with them in our Commercial Calibration.**



And now for something completely different.

For this issue's Commercial Calibration, we asked our panel to judge two vintages (1997 and 2005) of one of America's most sought-after beers, Alaskan Smoked Porter.

Alaskan Brewing in Juneau brews its Smoked Porter each fall. Five different kinds of malt are smoked over local alder wood in small batches at Juneau's Taku Smokeries, a salmon smokehouse.

Alaskan Brewing co-founders Geoff and Marcy Larson originally had their eye on brewing a beer with roasted malt when they forged a symbiotic relationship with the folks at Taku Smokeries in 1988. They had originally intended that fall's beer to be their 1989 vintage. But after being released on December 24, 1988, it was gone before New Year's.

Alaskan Smoked Porter is a smooth, dark, complex, smoky beer with 6.1 percent alcohol by volume and 45 IBUs. To date it has won 13 medals at the Great American Beer Festival and several medals at the World Beer Cup, among other competitions.

As part of this special Commercial Calibration, staff members of the Brewers Association held their own vertical tasting of Alaskan Smoked Porter with seven vintages that had been tucked away for future enjoyment—1993, 97, 98, 99, 2000, 01 and 04—as well as the current 05 vintage. One of the questions posed was “How long can you cellar Alaskan Smoked Porter?”

The 1993 vintage—13 years old!—had mellowed significantly but still had a mild smokiness and some port-like qualities.

The 1997 vintage was a big hit, described by American Homebrewers Association director Gary Glass as having “a silky smooth porter character. The perfect smoked beer for people who don't like smoked beers.” This highly drinkable vintage “would be stellar with ice cream,” asserts Brewers Association director Paul Gatzza.

The 2000 vintage also got high marks for its smooth, balanced character highlighted by notes of chocolate and smoke, while the most recent, 2005, was also considered to be among the most pleasant of the vintages.

“A unique aspect to smoked beers that we have found at the Alaskan Brewing Company is that the smoke acts as a preservative even in beer,” says the company's Web site. “The smoke combined with the yeast left in the bottle allows the beer's flavor and aroma to evolve over time.”

The verdict? Alaskan Smoked Porter is a great beer to be enjoyed right now, but good things can come to those who wait a few years. The 2004 vintage, for example, had an almost acrid smokiness to it that will mellow over time. “Lesson learned: Sit on your Alaskan Smoked Porter and you will be rewarded,” summed up BA membership coordinator Erin Glass.

Our expert panel includes David Houseman, a Grand Master III judge and competition director for the BJCP from Chester Springs, Pa.; Beth Zangari, a Master level judge from Placerville, Calif. and founding member of Hangtown Association of Zymurgy Enthusiasts (H.A.Z.E.); Scott Bickham, a Grand Master II judge from Corning, N.Y., who has been exam director or associate exam director for the BJCP since 1965; and Gordon Strong, a Grand Master III judge and principal author of the new BJCP Style Guidelines who lives in Beavercreek, Ohio.



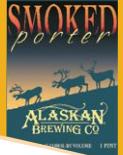
## ON THE WEB

### BJCP Style Guidelines

[www.bjcp.org](http://www.bjcp.org)

### Alaskan Brewing Co.

[www.alaskanbeer.com](http://www.alaskanbeer.com)



## THE JUDGES' SCORES FOR 1997 ALASKAN SMOKED PORTER



DAVE HOUSEMAN



BETH ZANGARI



SCOTT BICKHAM



GORDON STRONG

**Aroma:** Faint smokiness with complex prune and sweet cherry esters and roasted and caramel malt backbone. Low diacetyl. Low alcohol with slight sherry notes. No hop aroma. By comparison the smokiness has faded and mellowed over time, creating a rich depth to the aroma. (10/12)

**Appearance:** Deep brown to black—appropriate to style. Opaque—OK. Thin head dissipates rather quickly. Well carbonated—CO<sub>2</sub> breaking up the foam stand. By comparison head retention isn't quite as good as the 2005 vintage and a bit higher carbonation, but these are not problems. (3/3)

**Flavor:** Smokiness and coffee-like, sweet maltiness well balanced with the medium hop bitterness. Aftertaste is a very nice complex combination of cherry and plum esters, sweet malt and hints of sherry to enhance the experience. Some lingering bitterness blends well also. Overall there's a great, smooth complexity to the flavor. (17/20)

**Mouthfeel:** Medium to medium-full body. Smooth mouthfeel with some alcohol warming. No astringency. By comparison to 2005, this vintage has much smoother mouthfeel with essentially the same body character. (5/5)

**Overall Impression:** Very smooth and drinkable. Rich complexity comes through as a greater depth of character. Smokiness is still very evident but the underlying beer is able to poke through. By comparison, this vintage has smoothed out the rough edges and mellowed to create a more balanced beer with greater complexity. The smoke is more subtle and the robust porter presents more assertively. (10/10)

**Total Score: (45/50)**

**Aroma:** Sweet hardwood smoke up front accentuates sherry, caramel maltiness, which complements the smoke and adds complexity. Higher alcohols emerge from the background as the beer warms, as well as a slight metallic oxidation and an earthy component that intrigues. No hop aroma detected. (7/12)

**Appearance:** Tan head of medium bubbles forms quickly, then dissipates. No head retention, though tiny bubbles continually rise. Appears black deep brown until held to the light. Deep ruby red and very clear. (2/3)

**Flavor:** Intensely smoky at first sip, with cream sherry flavors that complement a sweet smoke and roast with crystal malt character. No hop bitterness or flavor. Slight acidity mid-palate reminds me of an aged dark lager. Finishes with a smokiness reminiscent of cedar pencils or kindling just taking flame. Smoke dissipates into the background, allowing a little cardboard to emerge. Complex and balanced, though exhibiting oxidation characteristics I would expect from a nine-year-old beer. (17/20)

**Mouthfeel:** Prickly carbonation; medium body and alcoholic warmth; some roast astringency. Finishes dry. (4/5)

**Overall Impression:** I wasn't sure what to expect from a beer this old, particularly one with a comparatively low gravity to other beers brewed to age. This has developed a wonderfully balanced complexity. The sherry wine-like notes and slight acidity provide the same interesting character as a really good aged barleywine and the drinkability of a fresh dark lager—almost like the rauchbiers! (9/10)

**Total Score: (39/50)**

**Aroma:** Enticing blend of smoke, toffee and unsweetened chocolate; just a hint of sherry-like oxidation but has held up quite well. The smoke is in perfect balance with the other aroma components. I also pick up a subtle raisin character as it warms, but esters, alcohol and other fermentation characteristics take a back seat to the malt. (11/12)

**Appearance:** Tawny brown color, reminiscent of the nicotine-stained woodwork in some European pubs. Excellent clarity, and head retention is decent though not perfect. (3/3)

**Flavor:** There are many different flavors that assert themselves at different times rather than producing a harmonious blend. Not quite as mellow as one would expect from such a well-aged beer, but it has a very pleasant underlying toffee and chocolate malt character that supports the smokiness. The finish is long and smoky with just enough roast bite to place it in the porter category. Hop bitterness contributes to the slightly astringent finish, and while there is some perceptible alcohol and esters, the focus is on the malt. (17/20)

**Mouthfeel:** Medium body with some residual sweetness; carbonation is a little low for style but a higher level would likely interfere with the malt. Has a little mouth-coating astringency from the smoked and roasted malts. (4/5)

**Overall Impression:** Excellent example of a smoked porter. The base style leans toward the robust variety, but a slightly lower hop bitterness and less astringency would soften the finish and enhance the drinkability. This beer has held up very well and was a pleasant surprise. I wish I had a case or two in my cellar. (9/10)

**Total Score: (44/50)**

**Aroma:** Big, rich smoke aroma; a clean and pleasant wood smoke, not harsh or charcoal-like. Reminds me of planked or smoked salmon (must be the alder wood). Some chocolate and grainy malt behind smoke, with low esters and sweetness. Aged alcohol and a fleeting hint of floral hops. Nothing off at all. Richness reminiscent of a rauchbier. Smoke dominates and lingers. Very complex and inviting. (11/12)

**Appearance:** Opaque. Brownish-black, with garnet highlights at the edges. Moderate tan head, settled slowly. (3/3)

**Flavor:** Wonderful aged flavors blend seamlessly like in an old Bordeaux. Smoke flavors are complex and multi-layered, but not intense. Moderate bitterness allows the rich, chocolate malt flavors to dominate palate. Moderate earthy hops add to the flavor in the complex and long finish. Very nice range of flavors—aged alcohol and just a hint of esters and sweetness round out the palate. (18/20)

**Mouthfeel:** Medium-high carbonation. Moderate body. Slight alcohol warmth but oh so smooth. Creamy initially but has a well-conditioned finish. (4/5)

**Overall Impression:** Incredibly well-aged. A smoke-dominated beer but very smooth, not harsh at all. No defects. Great balance of flavors. Wonderful complexity. Truly a world-class beer. Don't you dare eat anything with this! Just savor it by itself if you're lucky enough to find a sample this old. If you've got some now, tuck it away for a while. You won't regret it! (9/10)

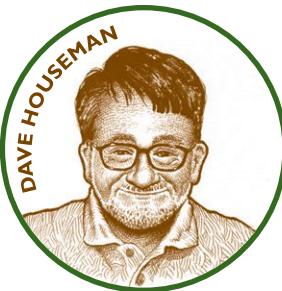
**Total Score: (45/50)**

# THE SCORES



2005 Alaskan Smoked Porter, Juneau, Alaska  
BJCP Category: 22B Other Smoked Beer

## THE JUDGES' SCORES FOR 2005 ALASKAN SMOKED PORTER



DAVE HOUSEMAN



BETH ZANGARI



SCOTT BICKHAM



GORDON STRONG

**Aroma:** Hickory smoky phenols up front with sharp edges to the character. No hop aroma. Malts are not discernable. Light berry-like fruitiness in the background. No DMS. No diacetyl. Some alcohol evident as a support role. (9/12)

**Appearance:** Black color—appropriate to style. Opaque—OK. Thin but sustainable head. Moderate carbonation. (3/3)

**Flavor:** Hickory, bacon-like smokiness is most assertive. Smokiness is exhibited as aggressive phenols. There is a sweet, roasted and caramel maltiness balanced with moderately high hop bitterness. Some fruity esters. No/low diacetyl. No DMS. Hop flavor doesn't come through. Alcohol presence seems a bit "hot." Somewhat balanced aftertaste although smoke dominates. (15/20)

**Mouthfeel:** Medium to medium-full body. Smooth mouthfeel with some alcohol warming. No astringency. (5/5)

**Overall Impression:** Very drinkable and enjoyable. Certainly matches the "Other smoked beer" style category. I would like a bit more balance of the malt and hops with the smoke character so that the base robust porter could be better appreciated. Perhaps the smoke will mellow over time. I'd also like some hop aroma and flavor to make a better robust porter. Still this would be dynamite with some smoked barbecue ribs. (8/10)

**Total Score: (40/50)**

**Aroma:** Fresh, a little English type yeastiness on first pour. Hardwood barbecue type smoke up front, with a crystal malt emerging as the beer breathes. No hops detected. Sweet smoke is like a newly started campfire in the morning. Reminds me of bacon. (8/12)

**Appearance:** Deep ruby; appears black at first but red highlights appear when held to the light. Medium and large bubbles form a tan head that dissipates rather quickly. A ring of tan bubbles hangs around the glass. (3/3)

**Flavor:** Some bacon flavors up front supported by a crystal maltiness. A firm roast character develops to dominate at the end, and is a little on the harsh side when combined with the smoke. Definitely a robust porter base. No hop flavor detected, though some bitterness is present in the finish. Finishes with a character similar to hanging around a campfire with smoke blowing in one's face: a little smoky, a little woody, a little ash. (14/20)

**Mouthfeel:** Medium carbonation; medium full body. A little sticky on the back of my tongue and lips. Hop bitterness lingers, mixing with roast astringency, akin to strong black French roast coffee. The bitterness and astringency keep the finish from becoming cloying. (3/5)

**Overall Impression:** A rough and wild beer, reminiscent of the Northwestern frontier; it has a beauty all its own. Exhibits a meld of cultures, with native alder wood smoke and English base style. Considering the specialty style description, the balance is a little skewed toward the big, bitter and roast, though the smoke is expertly applied. Best for an after-dinner drink—just before the cigars. (7/10)

**Total Score: (35/50)**

**Aroma:** Smoky character is reminiscent of the smell of a jacket after an evening at the campfire. It is somewhat acrid with a noticeable sharpness and earthiness from the roasted malts. There is some sweet malt in the background and some esters, but also some plastic-like phenols that I associate with high levels of roasted or smoked malts. (8/12)

**Appearance:** Very dark brown in color, approaching opaque. Beige head stays up for an impressively long time, and the clarity is pristine. (3/3)

**Flavor:** Roasted malt is the prevailing flavor. Some smokiness is evident, but it is not as well expressed as in the 1997 sample. Toffee and caramel malts provide an initial backbone but eventually give way to a sharp finish with an assertive roasting. Hop bitterness seems high for a smoked beer, but may be amplified by the phenols from the roasted and smoked malts. Esters and alcohols lend some complexity. (15/20)

**Mouthfeel:** Astringency is quite high and detracts from the drinkability. Good creaminess and carbonation, but a slightly fuller mouthfeel would help balance the intense roastiness. (3/5)

**Overall Impression:** Good beer that would benefit from a lower level of roasted malt. The smoke character is too subtle and has lost the battle to chocolate and/or black malts, rather than complementing them and providing complexity. Some aging may help mellow the flavors, but it may be tough to achieve the balance of the 1997 vintage. (7/10)

**Total Score: (36/50)**

**Aroma:** Sharp aroma—smoke, alcohol, some fruit and earthy, floral hops. Smoke is moderately intense and has a light charcoal edge. Alcohol is fairly prominent. Some chocolate and sweet malt follow. Components aren't integrated yet. Type of wood not readily evident. Smoke is fresh and sharp. (9/12)

**Appearance:** Huge tan head, moussy and long lasting. Opaque. Brownish-black color with garnet highlights at edges. (3/3)

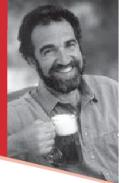
**Flavor:** Sharp smoke flavor—not mellowed out. Somewhat harsh finish accentuated by medium-high hop bitterness and flavor. Chocolate malt noticeable. Alcohol somewhat forward. Moderate esters. No faults but individual components are too distinct. Finish is somewhat rough. Smoke has a "black malt"-like acrid character. (14/20)

**Mouthfeel:** High carbonation. Medium-full body. Moderately hot alcohol. Creamy, mouth-filling and rich. High carbonation detracts somewhat from tasting the flavors. Some smoke-derived astringency. (3/5)

**Overall Impression:** Let it age. Has a lot of interesting components but they haven't melded yet (like a good chili, but on the first day). Robust porter character evident but smoke isn't that identifiable. Would prefer a more noticeable smoke by backing off on some of the base beer characteristics (or just let it age). High carbonation masks flavors and harsh finish leaves an unpleasant final impression. Lots of potential, though. Try it with a good charcoal-grilled steak (porterhouse, naturally). (7/10)

**Total Score: (36/50)**

by Charlie Papazian



# What's in a Name?



I'm always running into homebrewers who have used my book *The Complete Joy of Homebrewing*, now in its third edition with more than a million copies sold. I self-published the original version in 1976 and it was subsequently published in its more familiar large format version in 1984. That's a lot of homebrewers and more importantly a lot of homebrew.

At the Craft Brewers Conference April 11-14 in Seattle a professional microbrewer told me he had started years ago with my book and that, just to keep in touch with homebrewing, he still brews a batch of Bruce and Kay's Black Honey Spruce lager, one of his favorites. He told me, "I don't know who Bruce and Kay are, but if you ever see them, tell them 'thanks.'"

It got me to thinking about all the people, places and incidences that inspired recipes. For those few who were gathered around the wort as we pitched the yeast with each inaugural batch, I'm sure we still chuckle about how we named those beers. But for the rest of you I'm sure your imagination runs wild.

I got to thinking, why not tell the story about a few of the names? After all, if I didn't know, I'd certainly be at least curious.

**Bruce & Kay's Black Honey Spruce Lager:** Bruce and Kay lived in Alliance, Ohio, the parents of three daughters who moved out to Colorado in the 70s.

They were wonderful people who had wonderful daughters, one of whom I was dating at the time of this recipe.

## Springside Armenian Dunkel

All-Grain Recipe

### Ingredients for 5.5 U.S. gallons (21 liters)

<b>5.0 lb</b>	(2.3 kg) German Pilsener malt
<b>2.5 lb</b>	(1.15 kg) Munich malt (10 degrees L)
<b>1.0 lb</b>	(454 g) Belgian aromatic malt
<b>8.0 oz</b>	(225 g) German CaraMunich® malt (75 degrees L)
<b>8.0 oz</b>	(225 g) honey malt (75 degrees L)
<b>4.0 oz</b>	(113 g) English chocolate malt
<b>1.0 oz.</b>	(28 g) German black Carafe malt
<b>0.5 oz</b>	(14 g) Perle whole hops 8.9% alpha (4.5 HBU/126 MBU) – 60 minute boiling
<b>1.0 oz</b>	(28 g) Mt. Hood hops 6% alpha (6 HBU/168 MBU) – 30 minute boiling
<b>0.75 oz</b>	(21 g) Santiam hop pellets 5.3% alpha – 3 minute steep
<b>0.25 tsp</b>	(1 g) powdered Irish moss
Your favorite German style lager yeast	
<b>0.75 cup</b>	(175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging

**Target Original Gravity:** 1.054 (13.5 B)

**Approximate Final Gravity:** 1.020 (5 B)

**IBUs:** about 31

**Approximate Color:** 18 SRM (36 EBC)

**Alcohol:** 4.4% by volume

### Directions

A step infusion mash is employed to mash the grains. Add 10 quarts (9.5 liters) of 140° F (60° C) water to the crushed grain, stir, stabilize and hold the temperature at 132° F (53° C) for 30 minutes. Add 5 quarts (4.8 liters) boiling water and add heat to bring temperature up to 155° F (68 C). Hold for about 30 minutes. Raise temperature to 167° F (75 C), lauter and sparge with 3.5 gallons (13.5 liters) of 170° F (77° C) water. Collect about 5.75 gallons (22 liters) of runoff. Add 60-minute hops and bring to a full and vigorous boil.

The total boil time will be 60 minutes. When 30 minutes remain add the 30-minute hops. When 10 minutes remain add the Irish moss. When three minutes remain add the three-minute hops. After a total wort boil of 60 minutes turn off the heat and place the pot (with cover on) in a running cold-water bath for 30 minutes. Continue to chill in the immersion or use other methods to chill your wort. Strain and sparge the wort into a sanitized fermenter. Bring the total volume to 5.5 gallons (21 liters) with additional cold water if necessary. Aerate the wort very well.

Pitch the yeast when temperature of wort is about 70° F (21° C). Once visible signs of fermentation are evident ferment at temperatures of about 55° F (12.5° C) for about one week or when fermentation shows signs of calm and stopping. Rack from your primary to a secondary. If you have the capability, "lager" the beer between 35-45° F (1.5-7° C) for 4-7 weeks.

Prime with sugar and bottle or keg when complete.

**Goat Scrotum Ale:** Surely a legend and Fred Eckhardt's most often mentioned Papazian recipe. Fred is all smiles whenever he thinks about Goat Scrotum Ale. The brew got its name when we were steeping about 1.5 pounds of crystal and black malt for a batch of porter-like ale that had lots of other unusual ingredients dumped in. The more we drank homebrew while brewing, the more creative we became with this batch. Much to the disappointment of many of you, the batch does not have goat scrotums as an ingredient. When it came time to strain the steeped grains, we could not find a strainer. We salvaged the process by using a large piece of cheesecloth. In went the warm, sticky and wet grains. Holding the bag of grains above the fermenter, my students (I was teaching a rather rowdy homebrew class at the time) fingered and squeezed the warm bag. As wort dripped into the fermenter one wily woman exclaimed, "This is like squeezing a goat scrotum." We were laughing so hard we forgot to ask her how she could have imagined such a thing. The name stuck.

**Rocky Raccoon's Honey Lager:** One of the most popular recipes in the book

got its name from the Beatles song "Rocky Raccoon." I had it on my mind the day we brewed my first honey beer because I was in the process of shooting and editing a film of my kindergarten students. I had them act out the words to the song.

**Freemont Plopper American Lite:** This was the actual name of a resident of

Throckmorton, Texas. I was told stories about Freemont. I didn't quite believe he was for real, but I was reassured that he was 100-percent American. And what is more American than light beer?

**Palilalia India Pale Ale:** I love words. In my book collection I cherish my copy of *Mrs. Byrnes' Dictionary of Unusual, Obscure and Preposterous Words*. It's a book I've

## Springside Armenian Dunkel

### Mash/Extract Recipe

#### Ingredients for 5.5 U.S. gallons (21 liters)

<b>6.5 lb</b>	(3 kg) amber malt extract syrup or 5.2 lb (2.4 kg) amber DRIED malt extract
<b>1.0 lb</b>	(454 g) Belgian aromatic malt
<b>8.0 oz</b>	(225 g) German CaraMunich® malt (75 degrees L)
<b>8.0 oz</b>	(225 g) honey malt (75 degrees L)
<b>4.0 oz</b>	(113 g) English chocolate malt
<b>1.0 oz</b>	(28 g) German black Caraffe malt
<b>0.75 oz</b>	(21 g) Perle whole hops 8.9% alpha (4.5 HBU/126 MBU) – 60 minute boiling
<b>1.0 oz</b>	(28 g) Mt. Hood hops 6% alpha (6 HBU/168 MBU) – 30 minute boiling
<b>0.75 oz</b>	(21 g) Santiam hop pellets 5.3% alpha. – 3 minute steep
<b>0.25 tsp</b>	(1 g) powdered Irish moss
Your favorite German style lager yeast	
<b>0.75 cup</b>	(175 ml) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging

#### Directions

Heat 4 quarts (4 liters) water to 172° F (77.5° C) and add crushed grains to the water. Stir well to distribute heat. Temperature should stabilize at about 155° F (68° C). Wrap a towel around the pot and set aside for about 45 minutes. Have a homebrew.

After 45 minutes add heat to the mini-mash and raise the temperature to 167° F (75° C). Pass the liquid and grains into a strainer and rinse with 170° F (77° C) water. Discard the grains.

Add more water to the sweet extract you have just produced, bringing the volume up to about 3 gallons (9.5 liters). Add malt extract and 60 minute hops and bring to a boil.

The total boil time will be 60 minutes. When 30 minutes remain add the 30-minute hops. When 10 minutes remain add the Irish moss. When three minutes remain add the three-minute hops. After a total wort boil of 60 minutes turn off the heat.

Immerse the covered pot of wort in a cold water bath and let sit for 15-30 minutes or the time it takes to have a couple of homebrews.

Strain out and sparge hops and direct the hot wort into a sanitized fermenter to which 2 gallons (7.6 liters) of cold water has been added. If necessary add cold water to achieve a 5.5-gallon (21-liter) batch size. Aerate the wort very well.

Pitch the yeast when temperature of wort is about 70° F (21° C). Once visible signs of fermentation are evident ferment at temperatures of about 55° F (12.5° C) for about one week or when fermentation shows signs of calm and stopping. Rack from your primary to a secondary. If you have the capability "lager" the beer at temperatures between 35-45° F (1.5-7° C) for 4-7 weeks.

Prime with sugar and bottle or keg when complete.

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often gotten lost in, wonderfully entertaining and great exercise for the mind as well as the tongue. Palilalia means repeating a phrase faster and faster. As a prefix for India Pale Ale it feels so good on the tongue. Go figure.

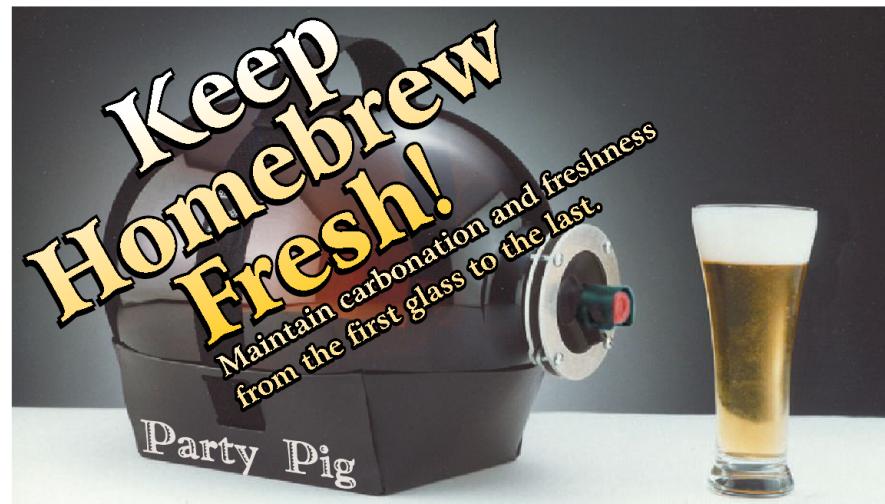
**Sparrow Hawk Porter:** Also while in the Seattle area I was handed a homebrewer's version of my recipe for Sparrow Hawk Porter. I remember the day very well. I was at Chris Webster's fruit and vegetable stand east of Boulder, Colo. Chris was getting married very soon. I had made a batch of beer for his wedding but I was in a quandary about what to name it. We were discussing options when he suddenly pointed up at the sky and exclaimed, "Look, a sparrow hawk." And that was that.

**Silver Dollar Porter:** In 1971 an Eisenhower U.S. silver dollar found its way into my pocket. Believe it or not it's still in my pocket after 35 years. I flip it a lot. Some say that I disappear whenever I flip it more than three times. I've used it often to make decisions; heads or tails. I've known that some day the faces of the coin will be so worn out I won't be able to tell heads from tails. I've anticipated that when that time comes I will have finally grown up and will need to make decisions on my own. It is so worn that it now looks almost like a mirror. I'm hoping that I will grow up before I get too old.

With all this reminiscing about so many dark ales and lagers a most recent batch of extraordinary dark lager comes to mind. The origins of the recipe were brewed as a German-style dunkel (dark) lager, but my recipe has morphed into a life of its own (or maybe my own). A bit too dark, cocoa-like with a hefty foundation of hop character, it defines its own style. And, well, because I'm Armenian and I can, I've named it Springside Armenian Dunkel because it is springtime as I enjoy the latest glassful.

Let's cut the shuck and jive and get on with the recipe.

**Charlie Papazian is president of the Brewers Association.**



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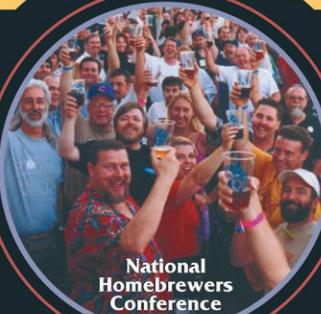
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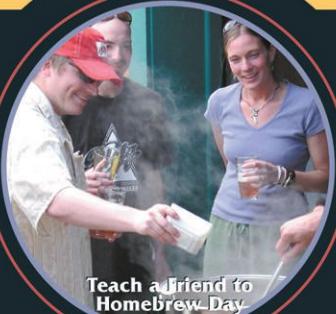
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by Amahl Turczyn Scheppach

# Bluebonnet Brew-Off is Sweet for Kolacny

The Bluebonnet Brew-Off is one of the largest homebrew competitions in the United States, with more than a thousand entries for the 2006 event held March 17-18. It is put on by legendary Texas brew clubs Knights of the Brown Bottle, the Cowtown Cappers, NET Hoppers, North Texas Homebrewers Association and the Red River Brewers.

The Bluebonnet is held at the Holiday Inn Select near the Dallas/Ft. Worth Airport, Texas. Up to 400 homebrewing enthusiasts annually attend the event, which is also a qualifier for the Masters Championship of Amateur Brewing (MCAB). This year's keynote speaker was the venerable Randy Mosher, author of *Radical Brewing*.

Another Texas homebrew club, the Foam Rangers of Houston, had a great showing at the Bluebonnet Brew-Off this year, taking Homebrew Club of the Year honors. Club member Rob Kolacny not only won the highest honor of Competition Best of Show Beer with his Cherry Wheat, he also took third place for Best of Show with a Pilsener. Kolacny was a gracious winner, and was more than happy to talk about the secrets of his success.

For his brew system, he uses a two-tiered RIMS (Recirculating Infusion Mash System), which he modified after extensive research on various design approaches. "The original design included a heat exchanger (which made it a HERMS), but I removed it in favor of hot water infusions from the liquor tank. This made the process simpler with one less piece of equipment to clean and I haven't noticed any difference in the product."

Kolacny is a prolific brewer, turning out two to four 5-gallon batches a month, though he keeps a careful eye on the annual



al competition calendar. "I slow down a little in November and December after Dixie Cup and pick back up in January so I have fresh ales for Bluebonnet and the rest of the MCAB competition season," he said. The downside to all this brewing is, of course, where to keep it. Kolacny uses three temperature-controlled chest freezers in his

garage for keg storage, plus a kegerator, with total storage space for more than 20 kegs, "but that is not always enough room!" he adds. "I will brew 10 gallons only if I intend to bring the extra keg to a Foam Ranger meeting or to support a tap table at events like Bluebonnet and Dixie Cup."

He also likes to experiment with different yeast strains by splitting a 10-gallon batch into two carboys, pitching two yeast strains in each and comparing the results. Beer that isn't used for competition entries is usually either served to friends or club members, or donated to tap tables at various events.

Competitions can be a great source of feedback for the beginning brewer, but Kolacny feels that a much faster method of education comes from joining a local homebrew

## Bluebonnet Cherry Wheat

### Ingredients

**Recipe for 10 U.S. gallons (40 liters)**

<b>11.0 lb</b>	(4.9 kg) German wheat malt
<b>6.5 lb</b>	(2.9 kg) Belgian Pilsner malt
<b>0.25 lb</b>	(113 g) melanoidin malt
<b>1.0 oz</b>	(28 g) Hallertau Hersbrucker whole hops, 4.2% a.a. 60 minutes
<b>0.7 oz</b>	(20 g) Hallertau Hersbrucker pellet hops, 4.2% a.a. 60 minutes
<b>64.0 oz</b>	(1.8 kg) sour cherry concentrate, in secondary (divide between carboys)
<b>32.0 oz</b>	(0.9 kg) sweet cherry puree, in secondary (divide between carboys)
	Wyeast No. 3056 Bavarian Wheat ale yeast or Wyeast No. 1056 American ale yeast

**Anticipated Original Gravity:** 1.051

**Anticipated SRM:** 3.9

**Anticipated IBU:** 13.7

**Brewhouse Efficiency:** 75%

**Boil Time:** 75 minutes

**Primary fermentation in glass:**

68°F (20° C)

**Secondary fermentation in glass:**

68°F (20° C)

### Directions

Mash grains at 152° F (66.6° C) for 60 minutes. Raise to 170° F (76.6° C) and mash out for 10 minutes, then sparge.



## AHA SPECIAL EVENTS

### June 21–24

#### **AHA National Homebrewers Conference**

Orlando, FL. Contact: Bradley Latham, Phone: 888-822-6273, E-mail: bradley@brewersassociation.org, Web: [www.beertown.org/events/hbc/index.html](http://www.beertown.org/events/hbc/index.html)

### June 24

#### **AHA National Homebrew Competition Awards Ceremony**

Orlando, FL. Contact: Janis Gross, Phone: 888-822-6273, E-mail: Janis@brewersassociation.org, Web: [www.beertown.org/events/hbc/index.html](http://www.beertown.org/events/hbc/index.html)

### July 15

#### **AHA Membership Rally—Goose Island Beer Co.**

Chicago, IL. Contact: Kathryn Porter, Phone: 888-822-6273 x 123, E-mail: Kathryn@brewersassociation.org, Web: [www.beertown.org/homebrewing/rally.html](http://www.beertown.org/homebrewing/rally.html)

### July 15

#### **AHA Membership Rally—Odell Brewing Co.**

Fort Collins, CO. Contact: Kathryn Porter, Phone: 888-822-6273 x 123, E-mail: Kathryn@brewersassociation.org, Web: [www.beertown.org/homebrewing/rally.html](http://www.beertown.org/homebrewing/rally.html)

### July 29

#### **AHA Membership Rally—SKA Brewing Co.**

Durango, CO. Contact: Kathryn Porter, Phone: 888-822-6273 x 123, E-mail: Kathryn@brewersassociation.org, Web: [www.beertown.org/homebrewing/rally.html](http://www.beertown.org/homebrewing/rally.html)

### August 5

#### **Mead Day**

A national event to help increase camaraderie among homebrewers and meadmakers and introduce or reintroduce the meadmaking hobby to people. Contact: Kathryn Porter, Phone: 888-822-6273 x 123, E-mail: Kathryn@brewersassociation.org, Web: [www.beertown.org/homebrewing/rally.html](http://www.beertown.org/homebrewing/rally.html)

### August 12

#### **AHA Membership Rally—Firestone Walker Brewing Co.**

Paso Robles, CA. Contact: Kathryn Porter, Phone: 888-822-6273 x 123, E-mail: Kathryn@brewersassociation.org, Web: [www.beertown.org/homebrewing/rally.html](http://www.beertown.org/homebrewing/rally.html)

### September 24

#### **AHA Membership Rally—Harpoon Brewing Co.**

Boston, MA. Contact: Kathryn Porter, Phone: 888-822-6273 x 123, E-mail: Kathryn@brewersassociation.org, Web: [www.beertown.org/homebrewing/rally.html](http://www.beertown.org/homebrewing/rally.html)

### September 28–30

**Great American Beer Festival™** Denver, CO. Contact: Nancy Johnson, Phone: 888-U-CAN-BREW, E-mail: Nancy@brewersassociation.org

### November 4

#### **Teach a Friend to Homebrew Day**

Contact: Kathryn Porter, Phone: 888-822-6273 x 123, E-mail: Kathryn@brewersassociation.org, Web: [www.beertown.org/homebrewing/rally.html](http://www.beertown.org/homebrewing/rally.html)

club. "Join a homebrew club and find others who know what the style is supposed to taste like and get feedback before you enter. Then you have something to compare to your score sheets after the competition."

Clubs were an essential part of Kolacny's own brewing experience, and he feels that the Houston Foam Rangers were instrumental to his brewing education and success. Besides the obvious perks of cam-

raderie, club members were able to turn the brewing theory he'd read about in brewing texts into practical experience. "Before, I was trying to emulate what I had read and that was frustrating. Once I joined the club, members took me under their wings and showed me how it was done. Turns out, I had been worrying and fretting over small things and not focusing on the important stuff. For example, sparging. You can read all you want about it, but



## KUDOS—BEST OF SHOW

### AHA/BJCP Sanctioned Competition Program

#### **August 2005**

Los Angeles County Fair Homebrew Beer, 79 entries—*Timothy Fitzpatrick, CA*

#### **September 2005**

Mid South Fair, 148 entries—*Phil Farrell, Cumming, GA*

#### **January 2006**

Big Beers, Belgians & Barleywines Festival, 93 entries—*Thomas Eibner and Andreas Plesner, St. Paul, MN*

#### **February 2006**

KLCC Beerfest Homebrew Competition, 89 entries—*Christopher Wolfe, Eugene, OR*  
America's Finest City Homebrew Competition, 311 entries—*Chuck West, San Diego, CA*  
Best Florida Beer Competition—Homebrew, 367 entries—*Bob Sylvester, Tampa, FL*  
12th Annual Boston Homebrew Competition, 346 entries—*John W. Thomas, Chicopee, MA*  
EHG Brew House Brew-Off, 36 entries—*Michael Pichonsky, Edmonton, AB*

#### **March 2006**

Iowa Brewers Union Open, 143 entries—*Mark Simpson, Ames, IA*

17th Annual Reggale and Dredhop Homebrew Competition, 252 entries—*Tom Gardner, Denver, CO*

11th Annual Kona Brewers Festival Homebrew Competition, 115 entries—*Phil Ruprecht, Kaneohe, HI*

10th Annual Eastern Connecticut Homebrew Competition, 174 entries—*Paul T. Zocco, Andover, CT*

GCBA Annual Celebrevtion, 100 entries—*Todd Crockett, Citrus Heights, CA*

World Cup of Beers 2006, 251 entries—*Mike McDole, Clayton, CA*

MCAB VIII, 141 entries—*Edward Bielaus, Rockville, MD*

Great Arizona Homebrew Competition, 81 entries—*Traci Kuhfuss, Phoenix, AZ*

2006 Bluebonnet Brewoff, 1187 entries—*Rob Kolacny, Houston, TX*

Las Vegas Winterfest 2006, 70 entries—*Jim Rossi, Oakley, CA*

Shamrock Open, 313 entries—*Mark Garwatski, Apex, NC*

7th Annual Werthogs Homebrew Competition, 88 entries—*Bruce Sample, Edmonton, AB*

Best the Brewer, 37 entries—*John Greer, Newark, DE*

Castle Hill Agricultural Show Home Brew Championship, 59 entries—*Norman Green, Dunlop Australian Capital Territory*

March Mashness, 132 entries—*Ray Taylor and Susan Ruud, Fargo, ND*

Slurp and Burp, 276 entries—*Ted Hausotter, Baker City, OR*

March in Montreal, 61 entries—*Ryan Allen, Rawdon, QC*

Homebrew Fair II, 95 entries—*John Gilbert, WA*

Canberra Brewers Club Competition One, 38 entries—*Dominic Staun, Canberra, Australian Capital Territory*

#### **April 2006**

SODZ 3rd Annual British Beer Competition, 127 entries—*Mike Heilman, Dublin, OH*

Upstate New York Homebrewers Association 28th Annual Contest and 17th Empire State Open, 300 entries—*Jim Craft, Jenny Landry, Alan Mack, Dan Jagodzinski, Rochester area, NY*

2006 South Shore Brewoff, 60 entries—*Jim Blanchette, Millis, MA*

2006 BOSS Chicago Cup Challenge, 151 entries—*Curt and Kathy Stock, St. Paul, MN*

Hurricane Blowoff, 177 entries—*Art Watson, Melrose, GA*

American Ale AHA Club-Only Competition, 53 entries—*Paul Pilcher, Kansas City, MO*

Bayside Oktoberfest, 14 entries—*Rod Patterson, Melbourne, Victoria*

GNBC Snow Goose, 36 entries—*Jason Ditsworth, Anchorage, AK*

Black & Tan, 15 entries—*Joel Plutchak, Champaign, IL*

WortHog Summer Beer Festival 2006, 15 entries—*Jeremy Wallis*

12th Annual Titletown Open, 110 entries—*Trevor LaRene, Green Bay, WI*

World Expo of Beer, 194 entries—*Green Mountain Brewers, Green Mountain, VT*

10th Annual Silver Dollar Fair Homebrew Competition, 150 entries—*Larry Rauen, Chico, CA*



## AHA/BJCP SANCTIONED COMPETITION PROGRAM CALENDAR



The American Homebrewers Association (AHA) and the Beer Judge Certification Program (BJCP) are pleased to announce that the AHA and the BJCP have merged competition programs. As of January 2006, there is a single system for registering homebrew competitions.



In merging the competition programs, we have combined the best of both. The competition materials have been updated to incorporate aspects of both programs to provide competition organizers with the best information and forms available to run successful competitions.

Interested in becoming a beer judge? See [www.beertown.org/homebrewing/scp/judge.html](http://www.beertown.org/homebrewing/scp/judge.html) for information.

### June 22

#### **AHA National Homebrew Competition 2nd Round**

Orlando, FL. Contact: Jeff Gladish, Phone: 813-874-0937, E-mail: [Jeffngladish@jnj.net](mailto:Jeffngladish@jnj.net) Web: [www.beertown.org/events/nhc/index.html](http://www.beertown.org/events/nhc/index.html)

### June 24

#### **OC Fair Homemade Beer Competition**

Costa Mesa, CA. Contact: Julie MacRae, Phone: 714-708-1555, E-mail: [jmacrae@ocfair.com](mailto:jmacrae@ocfair.com) Web: [www.ocfair.com](http://www.ocfair.com)

### JULY

#### July 2

**WanCup 2006** Sakura-shi, Chiba-ken, Japan. Contact: Koh-ichi Nittoh, Phone: +81-43-461-4931, E-mail: [wancup2006@homebrew.gr.jp](mailto:wancup2006@homebrew.gr.jp) Web: [www.wancup.org/](http://www.wancup.org/)

#### July 2

**San Diego County Fair Homebrew Competition** Solana Beach, CA. Contact: Jonathan Stevens, Phone: 619-656-6887, E-mail: [zuvaruvi@cox.net](mailto:zuvaruvi@cox.net) Web: [www.sdfair.com/fair/index.php?fuseaction=contests.beer\\_wine](http://www.sdfair.com/fair/index.php?fuseaction=contests.beer_wine)

#### July 8

**Indiana State Fair Brewers Cup** Indianapolis, IN. Contact: Anita Johnson, Phone: 317-257-9463, E-mail: [anita@greatfermentations.com](mailto:anita@greatfermentations.com) Web: [www.brewerscup.org](http://www.brewerscup.org)

#### July 15

**Ohio State Fair Homebrew Competition** Columbus, OH. Contact: Brett Chance, Phone: 614-644-4126, E-mail: [b.chance@expo.state.oh.us](mailto:b.chance@expo.state.oh.us) Web: [www.ohiostatefair.com/osf/download-books/entertainment/06homebrewform.pdf](http://www.ohiostatefair.com/osf/download-books/entertainment/06homebrewform.pdf)

#### July 15

**E.T. Barnette Homebrew Competition** Fox, AK. Contact: Scott Stihler, Phone: 907-474-2138, E-mail: [stihlerunits@mosquitobytes.com](mailto:stihlerunits@mosquitobytes.com) Web: [www.mosquitobytes.com/Den/Beer/Events/Events.html](http://www.mosquitobytes.com/Den/Beer/Events/Events.html)

### July 29

#### **Mountain Brewer Open**

Huntington, WV. Contact: David Zalewski, Phone: 740-886-8828, E-mail: [dzalewski@verizon.net](mailto:dzalewski@verizon.net) Web: [www.hbd.org/ghha](http://www.hbd.org/ghha)

### July 29

#### **Lunar Rendezbrew**

Seabrook, TX. Contact: Michael White, Phone: 832-640-6453, E-mail: [commander@mashtronauts.com](mailto:commander@mashtronauts.com) Web: [www.mashtronauts.com](http://www.mashtronauts.com)

### July 30

#### **19th Annual Southern California Regional Homebrew Championship**

Corona, CA. Contact: Cristian Sierra, Phone: 909-338-6538, E-mail: [casierra@earthlink.net](mailto:casierra@earthlink.net) Web: [www.hop-heads.com](http://www.hop-heads.com)

### AUGUST

#### August 5

**11th Annual Montgomery County Ag Fair Home Brew Competition** Gaithersburg, MD. Contact: Bill Lawrence, Phone: 301-963-9314, E-mail: [billy@erols.com](mailto:billy@erols.com) Web: [www.g\\_a\\_b\\_s.tripod.com](http://www.g_a_b_s.tripod.com)

#### August 12

**Alamo City Cerveza Fest** San Antonio, TX. Contact: Jeffrey Giovan, Phone: 210-695-3415, E-mail: [jrgiovan@yahoo.com](mailto:jrgiovan@yahoo.com) Web: [www.bexarbrewers.org](http://www.bexarbrewers.org) and [groups.yahoo.com/group/SABeerGroup](http://groups.yahoo.com/group/SABeerGroup)

#### August 13

**Kentucky State Fair Homebrew Contest** Louisville, KY. Contact: Bob Reed, Phone: 502-222-7439, E-mail: [tobias@igloo.com](mailto:tobias@igloo.com) Web: [www.kystatefair.org](http://www.kystatefair.org)

#### August 14

**Oregon State Fair Homebrew Competition** Salem, OR. Contact: Joanne Robinson, Phone: 503-947-3223, E-mail: [joanne.robinson@state.or.us](mailto:joanne.robinson@state.or.us) Web: [www.oregonstatefair.org](http://www.oregonstatefair.org)

### August 19

#### **Mead AHA Club-Only Competition**

Reno, NV. Contact: John Tull, Phone: 860-204-0808, E-mail: [jctull@biodiversity.unr.edu](mailto:jctull@biodiversity.unr.edu) Web: [www.beertown.org/homebrewing/club.html](http://www.beertown.org/homebrewing/club.html)

### August 19

#### **Minnesota State Fair Homebrew**

Competition St. Paul, MN. Contact: Sean Hewitt, Phone: 651-604-0314, E-mail: [morelia1@prodigy.net](mailto:morelia1@prodigy.net) Web: [www.mnbrewers.com](http://www.mnbrewers.com)

### August 26

#### **Michigan State Fair Home Brewing**

Competition Detroit, MI. Contact: Phil Kitkowski, Phone: 248-735-5596, E-mail: [msf.homebrew@gmail.com](mailto:msf.homebrew@gmail.com) Web: [www.msfbrew.com](http://www.msfbrew.com)

### SEPTEMBER

#### September 9

**10th Annual New England Homebrewers Jamboree** West Campton, NH. Contact: Jeff Parry, Phone: 207-636-4546, E-mail: [jpparry@ledgewoodconstruction.com](mailto:jpparry@ledgewoodconstruction.com) Web: [www.Shapleighhops.com](http://www.Shapleighhops.com)

#### September 9

**Topsfield Fair Homebrew Competition** Topsfield, MA. Contact: August Faulstich, Phone: 978-927-2983, E-mail: [Katieduggan@verizon.net](mailto:Katieduggan@verizon.net)

#### September 16

**The Schooner Homebrew Championship** Racine, WI. Contact: Terry Mayne, Phone: 262-639-7953, E-mail: [tmgrommit@yahoo.com](mailto:tmgrommit@yahoo.com) Web: [www.theschooner.org](http://www.theschooner.org)

#### September 16

**Pacific Brewers Cup** Los Angeles, CA. Contact: Robert Proffitt, Phone: 310-787-9511, E-mail: [rproff@earthlink.net](mailto:rproff@earthlink.net) Web: [www.strandbrewers.org](http://www.strandbrewers.org)

#### September 23

**FOAM Cup** Tulsa, OK. Contact: Jeff Pursley, Phone: 918-906-7964, E-mail: [philosopher@ale-makers.com](mailto:philosopher@ale-makers.com) Web: [www.alemakers.com](http://www.alemakers.com)

until you watch someone else do it or see their creative ways of working it, you may never really feel comfortable with the way you do it. Batch sparging and 'no sparging' are two techniques I also learned from the Foam Rangers."

He also has good advice for would-be entrants. First, become a steward or a judge

to become familiar with how BJCP-trained judges evaluate and score beers, and to get familiar with the style guidelines. Second, be flexible with those guidelines when entering.

"Sit down with your entry and the guidelines and find the best spot for your beer. Have an open mind. Don't force it into a

category where it doesn't belong just because it's the one you intended."

Finally, if you are serious about winning, take the shotgun approach to entering a particular style. "Several categories/sub-categories are very close and it may be difficult for you to decide which one to enter your beer in, so don't. Enter it in all of them! I

always cross-enter my India Pale Ales as American Pale Ales, my Special Bitters as Bitters and/or Extra Special Bitters, my ESBs as English IPAs and my Scottish 60/-s as 70/-s, and 70/-s as 80/-s."

Besides the thrill of entering (and winning) competitions, Kolacny enjoys the challenges of brewing some of the more difficult beer styles like lagers, but his favorite styles to brew are IPAs and APAs because he "loves adding hops to the boil!" He began brewing six years ago, but only "seriously" in the last four. From what he's learned in that time, brewing great beer is all about maintaining discipline and sticking to the basics.

"Every time I get a little cocky as a brewer, I fail to produce the intended beer or maintain consistency. I start to trick myself into thinking I know what I am doing and won't take notes or will get sloppy with measurements or sanitation or water chemistry. It's always back to the basics. Make a starter for shorter lag times and healthy, clean fermentations. Filter and pre-boil tap water (to remove temporary hardness if you have it) or use reverse-osmosis filtered water and add the proper minerals for the intended style. Have the called-for ingredients on hand. Sometimes substitutions lead to great discoveries, but that kind of mojo doesn't stick around long. Read your old

notes. It's amazing how much you forgot about that brew session. Keep your thermometers properly calibrated so your mash temperature is correct."

As to his inspiration for brewing the Best of Show fruit beer for Bluebonnet this year, Kolacny explains that back in the spring of 2005, he brewed a 10-gallon batch of hefeweizen and split the wort into two carboys, adding two different Bavarian weizen yeast strains. One was cleaner and less 'Bavarian' than the other, so he decided to try his hand at blending. "I split that keg between two 3-gallon kegs and added pureed, sweet cherries to one keg and the concentrated sour cherry juice to the other. The sour cherry juice worked much better. It smelled and tasted like homemade cherry pie!"

He liked it from the beginning, but ended up aging it for almost a year to allow the fruit flavors to meld and mellow, and for the beer to clear properly. Miraculously, there was enough left in the keg after all that time to fill the three bottles necessary for a Bluebonnet entry.

Kolacny's base recipe is what he calls "just a basic German wheat beer." It calls for 60 percent wheat malt, 40 percent German Pilsener malt and a little melanoidin malt if you won't be using a decoction mash schedule. He added one pint of sour cherry concentrate and one cup of sweet cherry puree to 2.5 gallons of beer. "The yeast slowly did their job and I had no problems with the secondary fermentation taking the sweetness down too far and no 'bottle grenades.'"

As well as the winning beer turned out, he does suggest tweaking it a bit. "The wheat beer base could easily have been an American wheat beer because it was so clean and none of the phenolics came through. I have since tried to 'spike' another hefeweizen with the remaining cherry juice, but this one was too phenolic. Either go for the esters and bubble gum aromas, or ferment it with a clean American ale yeast like 1056. That's what I'll do next time."

**Amahl Turczyn Scheppach is a frequent contributor to Zymurgy.**

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\*Cover 2 is the inside front cover. Cover 3 is the inside back cover. Cover 4 is the outside back cover.

# Fun, Sun and Homebrew

**S**o many beer festivals, so little time. But if you live in SoCal, this one is a no-brainer.

More than 1,000 beer lovers and 20 homebrew clubs rocked the 16th annual Southern California Homebrewers Festival (SCHF) on May 6 in Temecula, Calif.

Back in the dark ages (1990), a cadre of California homebrewers, including Gerry Stoker and Rich Link, kicked off a plan for a homebrew-centered festival. The first SCHF took place nine months later on March 30, 1991. Vinnie Cilurzo, now of Russian River Brewing, provided the Fest's initial home at his family's Temecula winery.

Organizers were expecting about 50 homebrewers from eight clubs (Barley Bandits, Crown of the Valley, Inland Empire Brewers, Maltose Falcons, Nuclear Neon Brewers, SLO Brewing Society, Strand Brewers and QUAFF), but ended up serving 270 thirsty folks with beer from homebrewers and pros alike. The festival is now in its third location at Vail Lake, and festival-goers camp out and share beers on Friday night.

Clubs take special pride in bringing their best and wildest kegs. If you can think of a style, you'll find it pouring at the SCHF. This year more than 250 different beers were on tap. Among the most memorable: a hand-pumped kriek (Barley Engineers, famous for plambics); Ed's Dickens Cider (Foam on the Brain with a creative tap); the Gonzo Hemp Poppy Spirit Wine and Brut du Faucon Noir (Maltose Falcons); Rye DIPA (Pacific Gravity); California Mild (QUAFF); Happy Drunk Stout (Riverside HBC); and Chipotle Mead (Strand Brewers). And those are just a few highlights of all the

beer that was tapped, uncorked in bottles and pumped from firkins!

The SCHF is not just about drinking beer, though. The festival's founding mandate was to provide a forum for educating, encouraging and celebrating beer enthusiasts, so every festival features speakers. George Fix led discussions at the inaugural festival, and this year Pete Zien of AleSmith (and QUAFF) discussed emerging styles, while Ron Lunder of Mountain Meadow Meadery talked about his specialty.

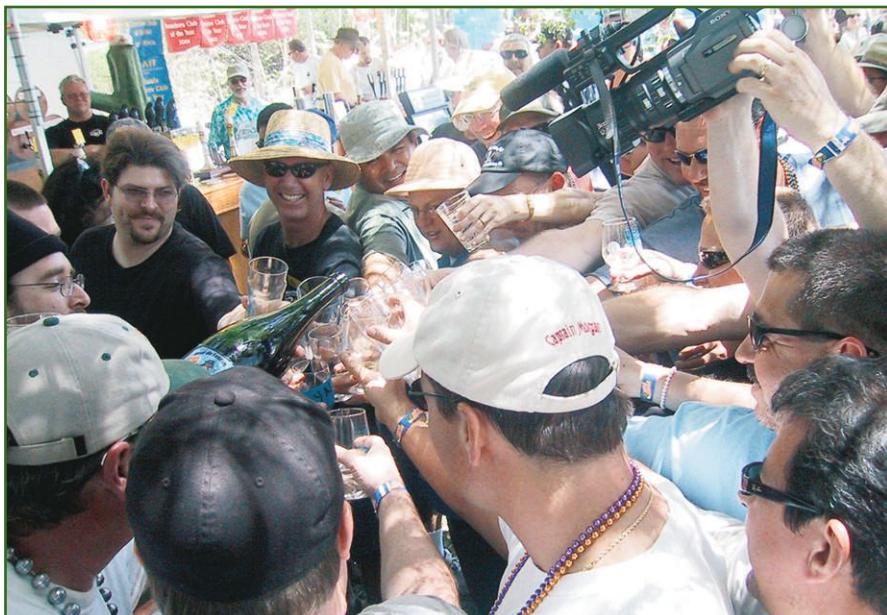
Music has always been an important element of the fest. Debuting this year were Holiday and the Adventure Pop Collective, and the Hacienda Brothers. The Maltose Falcons Brews Band, a 16-year-old band of homebrewers, also played a set, closing with the classic "Roadhouse Blues."

Let's not forget the friendly competition among clubs. For the 6th annual festival, the Barley Engineers unveiled a mobile 24-

tap bar. This sparked an ongoing competition to unveil fancy new bar rigs each year. This year, the Barley Engineers, celebrating their 10th anniversary, expanded to 28 taps, while the Maltose Falcons upgraded to three bars with four beer engines, 23 taps and two Randalls. Other clubs have large copper-clad bars, surfboards, mobile fridges and other innovations.

In all, it's a fun celebration of homebrewing and the passion shared by homebrewing enthusiasts across the country. Activities start Friday night and run all day Saturday, including a pancake breakfast to get things rolling. Prizes are raffled off, beer is drunk, music plays and homebrewers bond. Can you think of a better way to spend a sunny Saturday?

**Drew Beechum is president of the Maltose Falcons. For more information on the California Homebrewers Association, go to [www.calhomebrewers.org](http://www.calhomebrewers.org).**



Beer lovers gather 'round for a taste of one of the 250-plus beers available at the festival.

Photo courtesy of Drew Beechum

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