

FOR THE HOMEBREWER &amp; BEER LOVER

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■ The Journal of the American Homebrewers Association ■

BREWING  
OUTSIDE  
THE BOX

In this issue:

16

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Published by the American Homebrewers Association, a division of the Brewers Association, a not-for-profit organization located at 736 Pearl Street, Boulder, CO 80302-5006 USA. Membership is open to everyone. *Zymurgy* (ISSN 0196-5921, USPS 018-212) is the bi-monthly journal of the American Homebrewers Association and is published six times per year. Periodicals Postage Paid at Boulder, CO and additional mailing offices. Canada Post Agreement Number 41197537. Annual memberships are \$38 U.S., and \$44 International and include a \$35 subscription to *Zymurgy*.

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POSTMASTER: Send address changes to:

*Zymurgy*, 736 Pearl Street; Boulder, CO 80302-5006.  
Printed in the USA.

# Brewing Outside the Box

**W**hat better inspiration for *Zymurgy's* Brewing Outside the Box issue than the 10th annual Big Beers, Belgians and Barleywines festival in Vail, Colo. January 7-9. Along with the homebrew competition, two phenomenal beer pairing dinners, and the festival itself, there is always an educational component. One of the annual seminars is the "Brewing Outside the Box: Brewers Gone Wild," which features different craft brewers and themes each year. This time around, the theme was "Generations of Brewing," with a panel of four craft brewers who opened their breweries within a span of 20 years.

Bell's Brewing Co. in Michigan fired up its kettles in 1985. Founder Larry Bell, who first owned a homebrew supply store, bucked the trend and got the laws changed in Michigan to get his brewery up and running, and it's still thriving 25 years later.

"Brewing outside the box was there from the beginning," said Bell's director of brewing operations, John Mallett. "We do a lot of experimental brewing on a 2-barrel and a 15-barrel system."

Boulevard Brewing Co. in Kansas City, Mo. opened its doors in 1989. Founder John McDonald learned how to make homebrew from his father. "He was brewing extreme beer—really terrible beer," McDonald remembers. "The only way we could drink it was by putting tomato juice in it."

McDonald got the bug after stumbling onto a Belgian beer bar in France during a trip in 1983. It took him two years to raise the money to get his brewery started, and "the beers were extreme for that time period," he said. The brewery is now the largest American-owned brewery in Missouri, home of Anheuser-Busch.

Sam Calagione of Dogfish Head is well-known for his "brewing outside the box" philosophy. Calagione, then a 25-year-old homebrewer, opened the brewery in 1995. He saw a niche for using exotic ingredients and "trying to make beers that haven't existed before."

"One great thing about brewing with exotic ingredients is that if the beers suck, people have nothing to compare them to," joked Calagione. "They can't say 'This is the worst raisin beer I've ever had!'"

Calagione has brewed with just about every ingredient imaginable, including edamame beans and his own saliva, and is constantly approached by beer drinkers with ideas of their own. "There was a Wiccan from Santa Fe who wanted us to make a beer using crystals. We didn't do that."

Dry Dock Brewing Co. in Aurora, Colo. was established in 2005 and is now a thriving tap room and brewery, wasting no time in winning a gold medal at the World Beer Cup in 2006. Like Larry Bell, Dry Dock founder Kevin DeLange started out with a homebrew shop, and he jumped at the opportunity when a space opened up next door for a small brewery.

DeLange thrives on converting light-lager drinkers to craft beer drinkers. "I'm surprised at how many will go straight to the big beers," he said.

This issue takes a further look at the Brewing Outside the Box philosophy, with features on brewing with coffee, smoked malt, and unusual ingredients. What exotic concoctions will you dream up in 2010?

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



# zymurgy®

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by Laurie Yadon

To read this special, online-only feature, go to the *Zymurgy* magazine page on [HomebrewersAssociation.org](http://HomebrewersAssociation.org).



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## >> GET THERE! GREAT ARIZONA BEER FESTIVAL

The 22nd annual Great Arizona Beer Festival, set for March 6-7 in Tempe, offers more than 200 specialty and microbrewed beers, food and entertainment.

One hundred percent of proceeds benefit Sun Sounds of Arizona, a free radio and reading service for people whose physical disabilities prevent them from reading printed material.

More than 7,000 beer aficionados attend the annual event, which features craft beer from all over the Southwest and beyond.

Tickets are \$40 in advance and \$50 at the gate for general admission, including up to 24 different beer samples. A VIP ticket is also available. For more information, go to [www.azbeer.com](http://www.azbeer.com).

**February 27**  
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**March 6**  
**Philly Craft Beer Festival**  
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[www.phillycraftbeerfest.com](http://www.phillycraftbeerfest.com)

**March 13**  
**Kona Brewers Festival**  
Kailua-Kona, HI.  
[www.konabrewersfestival.com](http://www.konabrewersfestival.com)

**March 20-21**  
**Atlantic City Beer Festival**  
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[www.acbeerfest.com](http://www.acbeerfest.com)

**March 27**  
**Spring Craft Beer Festival**  
Uniondale, NY.  
[www.springcraftbeerfestival.com](http://www.springcraftbeerfestival.com)

**April 2-3**  
**Spring Beer and Wine Fest**  
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**April 11**  
**Classic City Brewfest**  
Athens, GA.  
[www.classiccitybrew.com/brewfest.html](http://www.classiccitybrew.com/brewfest.html)

## BEER POLL: BEST BEERS IN AMERICA

It's time once again for *Zymurgy's Best Commercial Beers in America Survey*.

As homebrewers and beer lovers, *Zymurgy* readers have the most educated and adventurous palates on the planet. So for the eighth year, we are asking you, "Who brews the best beers in the land?"

The rules are simple: just type up a list of the 20 best commercial beers available in the U.S. market and send your list to [jill@brewersassociation.org](mailto:jill@brewersassociation.org) by March 12. Please include your first and last name and where you live. You can vote for both domestic and imported beers, but they have to be available in the United States. We will tabulate the results and present them, along with clone recipes for some of the top beers, in the July/August issue of *Zymurgy*.

While you're voting, take a minute to review one of your top beers, in 150 words or fewer, and send that along as well (this is appreciated but not mandatory.) We'll include some of your comments in the July/August issue as well as in the "You've Gotta Drink This" in future installments of Beeroscope.

Thanks for voting!

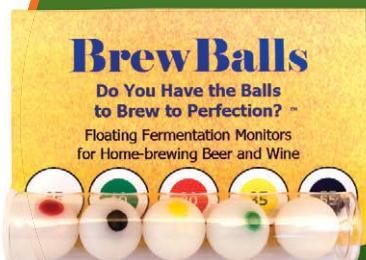


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BrewBalls retail for \$19.95 (special introductory price). For more information or to order, go to [www.brewballstore.com](http://www.brewballstore.com).

## BEER POEM: BLUE LAWS

*It is not fiction, myth, or lore  
That in the South at a liquor store,  
After 12 no beer to buy,  
And on Sunday too, the town is dry.*

*At 11:59 we check the fridge  
Because we need to take off the edge.  
Naked and barren I turn to Larz,  
"All we got here is two pickle jars."  
The clock made a tick and then a big tock,  
10 minutes past 12 and our fridge was not stocked.  
We looked at each other, "What are we to do?"  
And then I remembered, "Thank god for homebrew!"*

*I check in the closet and the bottles are stacked,  
In one half-hour, we will be knocking these back.  
Two by two into the frigid air,  
It was all we could do to not sit and stare.  
After thirty long minutes the beer was just right,  
We grabbed a bar key, the caps were on tight.  
The nectar flows from bottle to glass  
We each take a sip, and sit on our ass.  
The thick Belgian head, it tickles my nose  
And at 10 abv I cannot feel my toes.  
Four bottles down we are high on the booze  
We could not wait to spread the good news.*

*Homebrew! Homebrew! is the greatest you see,  
Damn all the squares, we'll drink when we please.*

—Submitted by Zymurgy reader Michael Skott McCullough of San Francisco, Calif.

## BREW NEWS:

### New Craft Beer Website Launches

In December, the Brewers Association launched [www.craftbeer.com](http://www.craftbeer.com), a new web site geared toward beer lovers. The site showcases the romance behind today's small and independent craft brewers, highlighting their stories, inspirations and creations.

Education and food and beer pairing are a large component of the site, designed to bring "beer beginners" and longtime fans alike into the fold. Blogs, video, recipes, featured breweries, a calendar of events and road trips are highlighted.

Initial contributors to the site include "homebrew chef" Sean Paxton, Dr. Charles Bamforth of UC Davis, Charlie Papazian and beer author Stan Hieronymus.

As the BA's Julia Herz explains in her initial blog, "Hopefully, CraftBeer.com helps to answer why so many beer lovers support and love their local, regional and national craft beers. After all, there is a beer revolution going on and many, perhaps even you, are just beginning to get on board. So this new site is for those who are on the journey of craft beer, and for those who want others to join the journey."

Log onto [www.craftbeer.com](http://www.craftbeer.com) to find out more.



## >> YOU'VE GOTTA DRINK THIS

### Midnight Sun CoHoHo Imperial IPA



Brewed as a winter version of Sockeye Red IPA, CoHoHo Imperial IPA weighs in at a hefty 8.0 abv and 85 IBUs, as compared to Sockeye Red's 5.7 percent and 70, respectively. The folks at Midnight Sun achieve the increase in strength by adding fun stuff such as brown sugar, maple syrup, honey and juniper berries. The same hops are used (Centennial, Cascade and Simcoe) but at a more generous rate to balance the heftier grain bill.

The end result is an exceptional beer, with a wonderful mouthfeel and a massive hop bitterness and aroma. This beer is a wonderful drink for a long, snowy evening by the fire.

Reviewed by Bill Howell, Sterling, Alaska



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).

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by Our Readers

# Back Issues of Zymurgy



Dear *Zymurgy*,

I've been a lifetime member since 1988, which equals more than 120 issues of *Zymurgy*. Since I've had no way to store them electronically until very recently, I've had to eliminate the oldest issues via recycling. Which raises two questions: are current issues available online (rather than U.S. mail)? This would save on postage and paper and storage. And how about back issues?

I don't care if they can be saved by me in PDF format, as long as I could have them in online reference format.

Thanks,  
Rick Heckman

Hi Rick,

*Zymurgy* issues are not currently online. We do have a searchable index of the past 17 years of *Zymurgy* if you are looking for a specific article or topic. It is available at [www.homebrewersassociation.org/pages/zymurgy/archives](http://www.homebrewersassociation.org/pages/zymurgy/archives). Back issues can be ordered on the website in the Beer Enthusiast Store.

We do have several of our most popular features over the years posted on the website

in the Free Downloads section, and we are working on adding more.

As we move further into the 21st century, more content will inevitably be posted online, and an electronic version of *Zymurgy* is being discussed for the future. We will keep you posted.

### Lusty May Bock

Dear *Zymurgy*,

Very happy with the focus on German lagers in the November/December 2009 issue as lager season is upon us.

I have a question about the Lusty May Bock recipe. I'm sure I'm not the only one.

With the ingredients given, is the 22.3

estimated SRM for the beer a typo? I get 6.3 from the malts listed.

Is there another component to the recipe missing?

Thank you,  
Mike Branch

Technical editor Gordon Strong replies: Oops. Looks like the 22.3 was probably a cut-and-paste, since the previous doppelbock recipe had an appropriate 22.3 SRM. The text of the article says a maibock should be in the 5-9 SRM range, which is right. With malts of 1.2, 2, and 6.2 Lovibond, the final color of the beer will be a golden color, around 5 SRM. The recipe isn't missing any ingredients.

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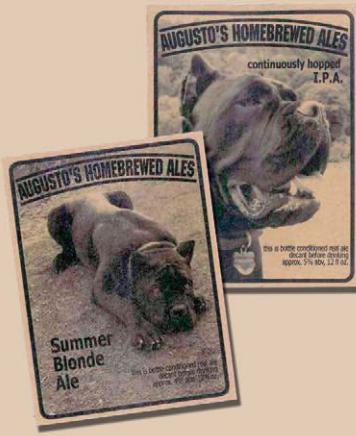
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### FROM OUR READERS

Daniel Wiener of Jersey City, NJ sent us these labels for his home brewery: Augusto's Homebrewed Ales.



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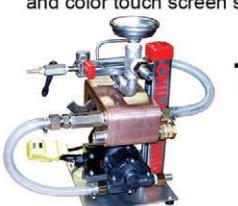
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by Professor Surfeit



# Attending to Attenuation



Dear Professor,

I'm contemplating a fermentation issue that I would like to fine-tune. It seems that some of my beers don't always attenuate the way I would like them to, thus leaving me a tad on the maltier side at times. This is not a matter of stuck fermentation; rather, it seems that I could squeeze a teeny bit more out of my yeast!

If I understand attenuation correctly, I am guessing that either my yeast is not completing the job, or I am jumping the gun on packaging.

Assuming these constants:

- I always make a "big" starter proportionate to the starting gravity of the wort (for example: in an ale 1.050 SG, I will make a starter equivalent to 2.5 extra large liquid yeast packages; 1.090 SG gets equivalent to four extra large packages).
- I always use pure oxygen to aerate the wort prior to pitching the starter.
- The starting fermentation temperature is

always brought down proportionate to the temperature of the fermentation area.

- My fermentation area is not temperature controlled; however, the room is always holding at a steady temperature (the area never dips below 64° F in the winter or 74° F in the summer).
- I ferment anywhere between three to four weeks before packaging (longer of course if I am working with heavy brews above 1.080 SG).
- My "constant" flaw: I tend to eyeball my wort rather than taking gravity readings at the end.

Do you have any tips to assist in assuring complete attenuation? Can attenuation be improved by adding even more yeast to my wort at the start (starting fermentation not a problem)? Assessing this issue, can I compare/contrast a 1-liter starter of American 1056 yeast to English 1968? Maybe I need to start taking gravity readings?

Heading to the fridge for a freshen-up,  
Metal Larzz

Dear Metal,

Pleaaaassse take gravity readings. You might be getting great attenuation and not able to say so.

If I were you and I knew I wasn't getting satisfactory attenuation, here are a few simple things I would change or do.

1. Use zinc-fortified yeast nutrient available through White Labs.
2. Don't aerate with oxygen. Too much oxygen may be over-stressing your yeast. Use filtered air—it's welcomed by yeast.
3. When you say you use a 1-liter starter, that doesn't tell me much. If you use one cup of pasty yeast sediment for a 5- or 6-gallon batch, you are rocking. If you are using 1 liter of wort that you cultured from one or two or three "doses" of liquid yeast, that's not the same thing.
4. One vial or starter pack of yeast is plenty to culture up to a pitchable amount.
5. An ideal thing you can do is to brew squeaky clean and use 1 cup of the pure layer of yeast sediment from your primary or secondary fermenter.
6. The next best option is to go to your trusted squeaky clean local brewery and catch some of their yeast fresh out of the fermenter and compare with brewing with your x-liter starter.
7. You'll never know whether anything really works, because you didn't take any gravity readings. So I hope you can please your taste buds and smile upon the professor's advice.

Pedal to the Metal,  
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.**

# Up the creek?



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By Amahl Turczyn Scheppach

# American Ales



## American Amber Ale

### Ingredients

for 5.5 US gallons (21 liters)  
with a 3 gallon (11.4-liter) boil

- 2 cans** (6.6 lb, or 3 kg) Coopers Light Malt Extract
- 0.5 lb** (0.23 kg) Coopers Light Dry Malt Extract
- 1.0 lb** (0.45 kg) Crystal Malt (40° L)
- 4.0 oz** (0.11 kg) Roasted Barley (300° L)
- 0.5 oz** (14 g) Nugget hop pellets, 13% alpha acid (60 min)
- 0.5 oz** (14 g) Centennial hop pellets, 10.5% alpha acid (15 min)
- 1.0 oz** (28 g) Cascade whole hops, 5.75% alpha acid (5 min)
- 0.5 tsp** Irish moss (15 min)
- Wyeast 1056 American Ale/Chico yeast or White Labs WLP001 American Ale yeast
- Coopers Brewery Carbonation Drops for bottling

**Original Specific Gravity:** 1.050

**Final Specific Gravity:** 1.012

**IBU:** 30

**ABV:** 5.2 percent

### Directions

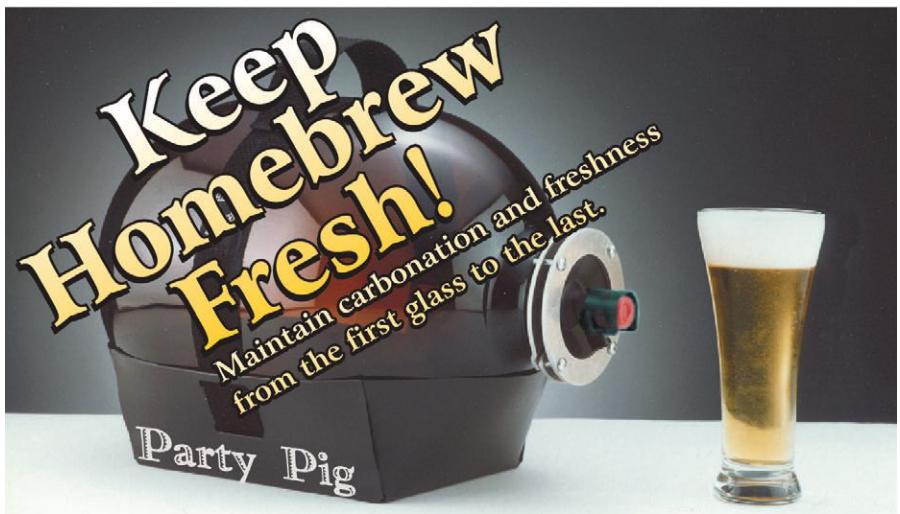
Steep grains in 2.6 gallons (9.8 L) of cool water, heat to 170° F (77° C) strain and sparge with 0.25 gallon (0.95 L) hot water. Stir in malt extract and bring to a boil. Add bittering hops and boil for 45 minutes. Add the second hop addition and the Irish moss and continue boiling for 10 minutes. With 5 minutes left in the 60-minute boil, add the aroma hops and continue the boil for 5 minutes. Cool the wort, then pour into fermenter with enough cold water to make 5.5 gallons (21 L). Aerate and pitch yeast when temperature drops to 68° F (20° C). Ferment at 68° F (20° C) for one week or until fermentation is complete. Age in secondary for one week at 68° F (20° C). Prime with Coopers Brewery carbonation drops at bottling for a carbonation of approximately 2.0-2.5 volumes of CO<sub>2</sub>.



These three New World contenders, American Pale Ale, American Amber Ale and American Brown Ale, are deservedly some of the most popular sub-categories entered for competition, and can really showcase North American hop varieties. There is a lot of leeway within each style, however, and that leads to some inevitable overlap. But in a nutshell, American Pale Ales are light, dry, hop-focused beers; American Ambers are darker, with more body and emphasis on caramel malt; and American Browns add roast and chocolate character to the mix, but can still boast a strong hop presence.

As stated, hops should make a strong showing in APA, but be aware that examples brewed on the upper range of alcohol by volume, which is 4.5 to 6.2 percent, and bitterness, which should fall between 30 and 45 IBUs, can push the beer closer to American India Pale Ale territory. Hop flavor and aroma is welcome and encouraged here, and dry hopping is completely acceptable, but in moderation. Harshness or astringency from hops should be avoided.

APA was originally based on English pale ale, and while less malt is characteristic of the American version, some malt structure should bolster the hop profile. Pale to amber in color, APA can range from 5 to 14 SRM, and a bit of haze from dry hopping is allowable. Hop varieties are typically from the Pacific Northwest, and often have citrus accents. Domestic pale two-row malt should make up the bulk of the grain bill, though small amounts of caramel and other specialty grains can provide complexity. Shoot for 1.045 to 1.060 as an original gravity, with an expected finishing range of 1.010 to 1.015. A clean, attenuative ale yeast should be used, and moderately hard water (a calcium sulfate



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addition is common) will help to bring out hops—though the mineral edge of some English pale ales, especially those from around Burton-Upon-Trent, is not common in APA.

**AMERICAN AMBER ALE IS ALMOST BROAD ENOUGH AS A SUBCATEGORY TO BE A CATCH-ALL FOR ANY HOPPY ALE WITH EXTRA COLOR MALT ADDED.**

American Amber Ale is almost broad enough as a subcategory to be a catch-all for any hoppy ale with extra color malt added. Red ales from Northern California to Washington state were perhaps the forefathers of this style, but now color can range from amber to dark orange to red to copper to almost brown, with 10 to 17 SRM. Clarity is generally good, with haze allowable for dry-hopped versions. Hops, as in APA, are generally strong throughout in bitterness, flavor and aroma. Some brewers feel the darker color justifies a better body and heavier malt sweetness, but many perfectly legitimate versions of American Amber Ale are nearly as hoppy and dry as APA. With 25 to 40 IBUs, there's a lot of room to play with. Alcohol range and allowable gravity are exactly the same as APA, with 1.045 to 1.060 original and 1.010 to 1.015 final, yielding 4.5 to 6.2 percent abv. The grain bill obviously incorporates darker caramel malt with the American two-row base. Roast grains and chocolate or black malts should be used sparingly if at all, as they are much more appropriate in American Brown Ale.

American Brown Ales fall somewhere between American Ambers and American Porters, and with a fairly wide bitterness range of 20 to 40 IBUs, brewers can interpret them as Americanized English Brown ales with an emphasis on malt and dark caramel, or they can treat them as highly hopped dark beers. In either case, American hops are usually the most



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**American Ales**

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popular for the style, and the citrus character is once again common. Chocolate and/or caramel character should be present to some degree, though it may be partly masked in some of the higher IBU interpretations, but overly roasty or burnt grain character should be reserved for porters and stouts.

Original gravity again ranges from 1.045 to 1.060, but with the extra caramel malts expected in the grain bill, finishing gravity can be a trace higher, finishing between 1.010 and 1.016. Alcoholic strength is also within the same range as pale and amber ales, beginning at 4.3 percent by volume, and cutting off at 6.2 percent. Brewers may want to use a slightly softer water if shooting for a more caramel malt-accented American brown, or they may add carbonates to balance dark malt acidity if black, roast or chocolate is used. Aggressively hopped American Browns may benefit from a bit of gypsum. While diacetyl may be acceptable in some English brown ales, American Brown should have minimal to no diacetyl. Again, a clean American ale yeast is preferable here, with low ester production and minimal mineral character. Color can range from light to very dark brown, with 18-35 SRM.

**Amahl Turczyn Scheppach** is a former craft brewer and associate editor for *Zymurgy*, and now brews at home in Lafayette, Colo.

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**SMOKE 'EM  
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BREWING WITH  
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MALT**

**BY DREW BEECHUM**

# T

here exist three milestones in the career of any good beer lover: the day you embrace the hop, the day you decide mouth-puckering beer is OK, and the day you hanker for that soothing silky smoke to dance out of your glass.

For me, embracing the classic rauchbier wasn't hard. The best smelling place I've ever been is my local "uptown" barbecue joint. Unlike your rustic and down home BBQ shack with its full frontal wood-and-meat assault, this room's air is delicately perfumed with spicy hints of red oak and mesquite, a pleasant subtlety that slowly works its way through every experience. Capture the aromatic essence of this space and it would be a cologne beyond compare.

### **Retirement and the Smoking Game**

There's something to be said for being retired. After a lifetime of industry, you finally receive the chance to rest the aching joints and focus on the important things—travel, grandkids, myriad things you never had time for.



Excite your neighbors with the tantalizing scents of home smoked malts.



A bird's eye view of the smoker



**Beanie's Challenge:** Make something wild.

**M**ore than 30 Falcons took portions of Beanie's malt with a promise to produce something wild. To provide an even testing ground free of personal bias, we created a special "Custom Smoked Malt" category in our annual Doug King Memorial Specialty and Lager Competition, which took place on January 17. Doug was a fearless experimenter, so the fit was perfect. He would have brewed up an Imperial Smoked Stout with Chocolate Cake and won.

Some folks, though, make terrible retirees and my fellow Maltose Falcon, Richard "Beanie" Webster, is one of them. He's a one-man factory, built to construct brew systems, gadgets and widgets galore. Inveterate tinkers never stop and when idleness threatens, they sneak out to the workshop, forever shark-like in their forward motion.

Faced with free time, Beanie decided to brew an Alaskan Smoked Porter clone, but finding only beechwood and peat smoked malts of indeterminate freshness, he took matters into his own hands. Grabbing one of his converted stainless steel pool filter "kettles," he built a barrel-sized smoker.

His first effort involved 8 pounds of two-row malt and the Old No. 7 Jack Daniels wood chips you can find in the store.

The resulting porter came out so smoky, it took 18 months to smooth out. The crowd response at the Southern California Homebrewers Fest was overwhelming and inspired further experimentation.

Running small-scale batches (8 pounds each) through the smoker, he produced 60 pounds of malt smoked over several types of wood chips: apple, cherry, hickory, Jack Daniels, mesquite and pecan. For extra smoky goodness, he ran some of the malt twice over the Jack Daniels and pecan chips.

How aromatic was the resulting malt? I transported 3 pounds in a backpack that smelled like smoke for two weeks. Even the ventilated detached garage "brewery" brimmed with wood fire aroma for a month—serious smoke providing the kind of accent best used sparingly.

### **The Challenge and Competition**

The club found out about Beanie's retirement efforts when he toted several large plastic bins brimming with quarter-pound bags of smoked malt into our monthly meeting. Taking the stage, he explained the genesis of his project and laid out his price for the malt: "Make something wild and let's see who creates the best smoked beer!"

Thirty Falcons took Beanie's malt with a promise to produce something interesting. To provide a testing ground free of personal bias, we created a special "Custom Smoked Malt" category in our annual Doug King Memorial Specialty and Lager Competition, held on January 17. Doug was a fearless experimenter, so the fit was perfect. He would have

brewed up an Imperial Smoked Stout with Chocolate Cake and won the whole shooting match.

### **Making Your Own Smoked Malt at Home**

Judging by BBQ traffic generated in the AHA Online Forum, many homebrewers love smoking hunks of meat. If you don't happen to have a Brobdingnagian kettle or smoking apparatus at home, have no fear. Beanie also whipped together a small smoker from two dollar-store takeout tins and an 8-inch metal cake pan. Total cost: \$3. Don't be surprised to see a sturdier version commercially available using Beanie's proprietary design.

To make the smoker, stack and screw the three pans together to a board. Drill evenly spaced 1/8" holes through the two aluminum crimp dishes (the kind that crimp over a flat lid) and cake pan. You should get four circles of holes.

Soak (or don't; see Beanie's Smoking Rules, next page) a pint glass-size amount of wood chips in a half-cup of water for 10 minutes and place in the cake pan. Place the pan of chips over a low flame (turkey cooker for instance). Try to do this outdoors unless you like the sound of alarms.

Meanwhile, poke holes in a 2- to 3-foot section of aluminum foil, pour in one-half to 1 pound of grain and create a closed pouch. Place into a takeout dish and crimp the other dish over the top. Once smoke rises from the chips, snugly set your "Jiffy Pop" grain dish over the chips and shake every minute or two for the 10-15 minutes it takes for the smoke to dissipate. The shaking distributes the smoke and pre-

vents scorching. Make sure to use gloves to avoid adding burnt flesh aroma!

For an indoor rig, explore a stove top smoker like a Cameron pan, although it costs significantly more than Beanie's outdoor solution.

### **Beanie's Smoking Rules**

1. Malt readily absorbs aroma. Clean the smoker between batches with alcohol to remove soot.
2. Soak your wood, or don't. Beanie feels that dry wood works better.
3. Low and slow. The wood should produce smoke, not fire.
4. Stir the malt regularly for even exposure and temperature control.
5. One-hour smoking provides an intense, manageable character for large batches; 10-15 minutes for small batches.
6. De-gas the malt. Beanie stored the malt in buckets for two days with screen lids before bagging.

### **Science of Smoke**

Really, what is smoke? Unfortunately, the question turns out to be far simpler than the answer. Fire produces a complex mélange of hundreds of chemicals that mingle, diffuse and settle in different ways. Different woods, oxygen levels, temperatures, environmental factors, even different malt moisture contents affect the final composition of your smoke. Burn too hot and you'll generate ashy, burnt, acrid flavors. The wrong kind of woods release pitch and tar, creating fresh asphalt malt. Hence the reason smokers choose hardwoods over softer woods like resin-filled pine and smolder the wood at a lower temperature instead of gunning for intense heat.

For all of the brain's complexity, it still runs a primitive software package. Despite the relative safety of modern life, the brain scans, classifies and reacts to a much older and scarier world model. As a result, humans are incredibly sensitive to smoke. After all, when it comes down to it, a fire in the right place can bring you warmth and safely-cooked food. In the wrong context, a smoke-sensitive schnoz could save you from the five-alarm fire breaking out in your cave. This partially explains why smoke character fades very slowly over time.

# **SOUTHERN HIGHLANDER WEE HEAVY**

### **Ingredients**

for 5.5 U.S. gallons (20.8 liters)

**15.5 lb** (7.03 kg) Maris Otter Malt  
**0.5 lb** (226 g) Weyermann CaraAroma®  
**0.5 lb** (226 g) Double Pecan Smoked Malt  
**0.25 lb** (113 g) roasted barley (add after the first 2.5 quarts of runnings are pulled)  
**0.45 oz** (13 g) Magnum pellets  
12.9%AA (90 min)  
Wyeast 1728 Scottish Ale Yeast

**Original Gravity:** 1.084

**IBU:** 19

**SRM:** 20.6

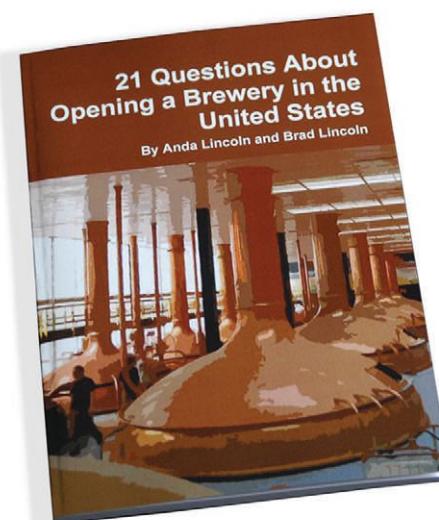
**Boil:** 180 minutes

### **Directions**

Mash for 60 minutes at 155° F (68° C). Take the first 2.5 quarts of runnings and boil vigorously to yield 3 cups. The result should be thick and syrupy. Add the roasted barley to the mash after collecting the first runnings. 8 ounces of Grade B maple syrup can be added to the secondary for extra oomph.

No extract equivalent possible. Can do a mini-mash by substituting 10.9 lb (4.9 kg) English pale LME or 8.7 lb (3.9 kg) English pale DME for 14.5 lb (6.6 kg) of the Maris Otter malt. Do a mini mash with 1 lb (453 g) Maris Otter and the remaining malts, sparging, adding the malt extract and proceeding as indicated. Skip the boiling of the first runnings, but add 1 lb (453 g) Crystal 40 and 0.25 lb (113 g) Crystal 120 to the recipe to simulate the caramelization.

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A common chemical in smoke is guaiacol, a phenol produced by the pyrolysis of lignin (a polymer that gives wood strength). The point where a typical observer can detect guaiacol is 500 parts per trillion. Compare that to the more common diacetyl's sensory threshold at 0.1 part per million. In other words, you need 200 times less guaiacol than diacetyl to impact your beer.

### Drew's Test Recipes PoPo the Smokey

For years, my old landlord used to pester me on annual inspection day. "Are you sure this homebrewing thing is legal?" No matter how many times I offered to

show her the statutes, it never quite convinced her that I wasn't 'shining. Who could blame her, though—legalization only happened 30 years ago and information moves slowly!

On a bright California autumn afternoon, I got another reminder of people's "knowledge" of the law. Excited to finally get a chance to tackle Beanie's malts, I set the gear up and charted a course toward a Pale Mild paired with the applewood malt and White Labs' Manchester Ale strain.

The driveway brew day ran smooth as silk until halfway through the boil when

## POPO THE SMOKEY

### Ingredients

for 5.5 U.S. gallons (20.8 L)  
[75% mash efficiency]

<b>7.0 lb</b>	(3.17 kg) Maris Otter Malt
<b>0.5 lb</b>	(226 g) Belgian Caravienne
<b>0.25 lb</b>	(113 g) Applewood Smoked Malt
<b>2.0 oz</b>	(56 g) Flaked Oats
<b>2.0 oz</b>	(56 g) Flaked Wheat
<b>0.12 oz</b>	(3.4 g) Magnum (Pellets)
	12.9%AA (60 min)
<b>0.5 oz</b>	(14 g) Sovereign (Pellets)
	4.6% AA (30 min)
	WLP038 Manchester Ale Yeast or other suitable dry English strain

**Original Gravity:** 1.040

**IBUs:** 13

**SRM:** 6.7

**Boil time:** 60 minutes

### Directions

Mash for 60 minutes at 153° F (67° C).

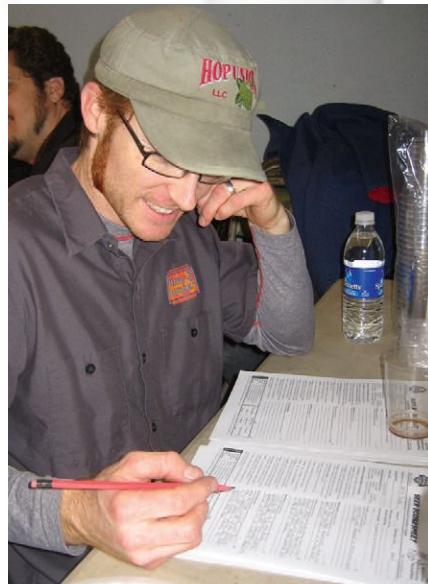
No extract equivalent possible. Can do a mini-mash by substituting 5.25 lb (2.4 kg) English pale LME or 4.2 lb (1.9 kg) English pale DME for 6 lb (2.7 kg) of the Maris Otter malt. Do a mini mash of 1 lb (453 g) Maris Otter, the smoked malt, the oats, the wheat, and the Caravienne, sparging, adding the malt extract and proceeding as indicated.

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Judges scrutinize the entries in "Class 29".

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# SKIPP'S CHERRYWOOD SMOKED PORTER

## Ingredients

for 5.25 U.S. gallons (19.9 L)

<b>5.25 lb</b>	(2.4 kg) Maris Otter Malt
<b>4.5 lb</b>	(2 kg) Cherrywood & Pork Shoulder Smoked Malt
<b>1.25 lb</b>	(566 g) Munich Malt
<b>1.25 lb</b>	(566 g) Chocolate Malt
<b>0.25 lb</b>	(113 g) Pale Chocolate Malt
<b>2.0 oz</b>	(56 g) East Kent Goldings pellets 5.0%AA (60 min)
<b>0.75 oz</b>	(21 g) Fuggles pellets 5.0%AA (15 min)
<b>0.75 oz</b>	(21 g) East Kent Goldings pellets 5.0% AA (0 min)
	WLP001 California Ale

**Original Gravity:** 1.062

**IBUs:** 34

**SRM:** 47

## Directions

Single infusion mash for 1 hour at 153° F (67° C). Sparge, collecting 6.5 gallons (24.6 L). Boil for 90 minutes. Chill and ferment at 68° F (20 °C).

I heard a voice say "Whatcha cooking over there?" Thinking it was a neighbor wanting to learn, I replied straightly and then noticed the uniform, badge and loaded-down Sam Browne. "Would you like to take a look, Officer?" I hastily added. While I wasn't worried, I was curious (and of course there's the voice in the back of your head wondering if you did anything stupid recently). While giving the officer a quick tour of the garage brewhouse, I earned the usual pointed question about a copper coil. ("Is that a still?") Sigh. After the tour (and reassurances it was legal: "See, I wrote a book about it!") the officer revealed that one of my neighbors had called in a "strange smell" for investigation. Just think if I'd been brewing a DIPA instead of this now over-strength "pub ale"!

## Southern Highlander

### Wee Heavy

Thanksgiving dessert inspired my second Beanie-fueled beer. A last-minute change

had me swapping out one Southern pie (key lime) for another (pecan). A failed attempt by my sister years ago inspired fear, but nevertheless my pecan pie turned out dark, nutty, and caramel sweet with a hint of brown sugar smoke. Needless to say, I wanted this flavor in a beer! A long boiled Wee Heavy immediately jumped to mind and I opted for Beanie's pecan smoked malt.

with a three-hour boil. (Search online for "Damn Heavy," a beer that saw flames for 19 hours!) At the urging of Sean "Homebrew Chef" Paxton, a dose of maple syrup in the secondary boosted aromatics and mimicked the pie's brown sugar syrup "glue."

## Competition Results

### and Recipes

On the day of judging, we found ourselves faced with 80 entries in all shapes and sizes. Beers arrived in bombers, PET bottles with homemade carbonator caps, swing top growlers, a few kegs and even

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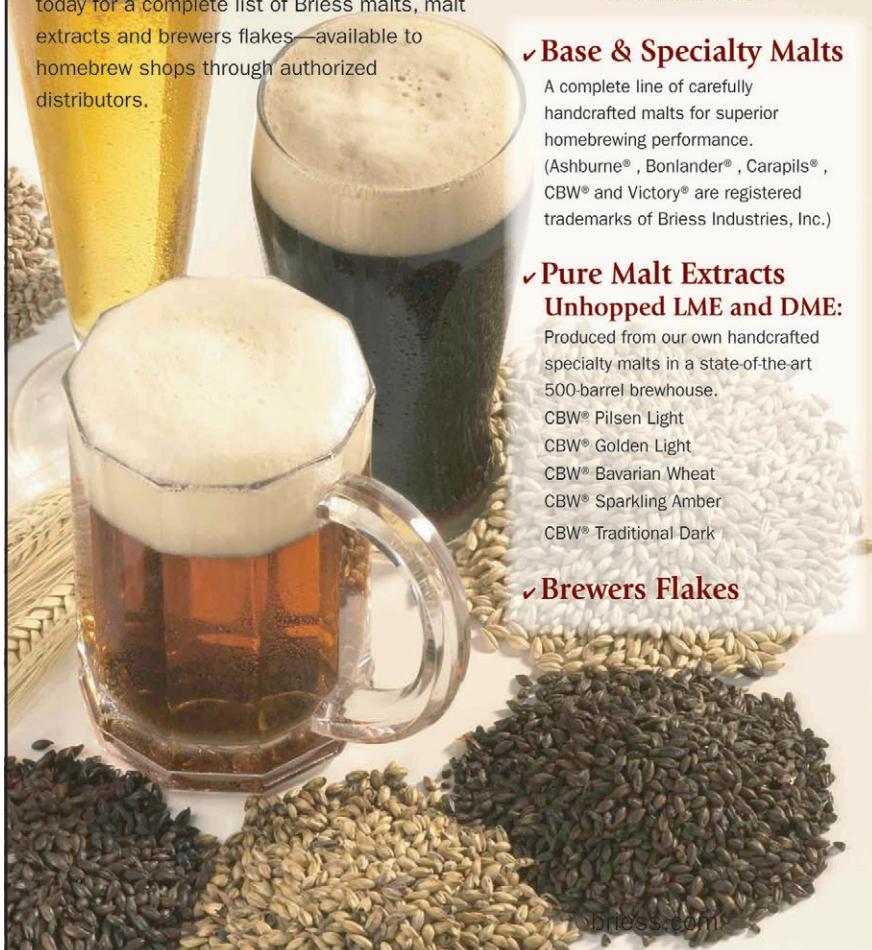
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CBW® Bavarian Wheat

CBW® Sparkling Amber

CBW® Traditional Dark

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# BEANIE'S IMPERIAL "BALTIC" WHISKEY SMOKED PORTER

## Ingredients

for 5 U.S. gallons (19 liters)

<b>10.0 lb</b>	(4.5 kg) Domestic Two-Row Malt
<b>1.2 lb</b>	(544 g) Crystal 40L
<b>0.8 lb</b>	(362 g) Whiskey Smoked Malt
<b>0.6 lb</b>	(272 g) Special B Malt
<b>0.3 lb</b>	(136 g) Black Patent
<b>0.3 lb</b>	(136 g) Chocolate Malt
<b>0.2 lb</b>	(90 g) Roasted Barley
<b>0.45 oz</b>	(13 g) Chinook pellets 13.0%AA (75 min)
<b>0.2 oz</b>	(6 g) Centennial pellets 10.5%AA (60 min)
<b>0.4 oz</b>	(11 g) B.C. Goldings pellets 4.8%AA (30 min)
<b>0.2 oz</b>	(6 g) Centennial pellets 10.5%AA (30 min)
<b>0.1 oz</b>	(3 g) Styrian Goldings pellets 5.3%AA (15 min)
	WLP001 California Ale

**Original Gravity:** 1.080

**IBUs:** 43

**SRM:** 29

**Directions** Mash at 155 °F (68 °C) for 60 minutes. Mash out at 170° F (77° C). Sparge, collecting 6.5 gallons (24.6 L). Boil for 90 minutes. Chill and ferment at 68 °F (20 °C).

your standard 12-ounce brown longneck. Even though this is our smallest competition (still growing!), it's the competition I take an inordinate amount of pride in. We encourage and reward experimentation and play in Doug's honor, and the Specialty classes are a blast to judge.

As we assembled our competition crew, a few judges shied away from the scary, unknown challenge of the far flung "Class 29." Most judges turned out with their game faces, but in the end it was a hearty panel of respected judges and our competition sponsor Eagle Rock Brewing Company that tackled the beers.

An interesting thing to note when designing a smoke beer: all of our winners were darker beers. Whether this was judge preference or a possible hint at what works well, it's something to keep in mind.

## Third Place: Freudian Schwarz

Proving that good things can be born of brewing "mistakes," Israel "Izzy" Arrieta aimed at making a "cherry chocolate" beer using his pack of cherrywood malt. Thinking that the clean lager nature of a schwarzbiere would best enhance the wood scent, he went to work decocting the beer. Of course, he ran out of his preferred Carafa Special II and had to get creative to get the "Schwarz" in the beer.

## Second Place: Cherrywood Porter

Skipp Shelly preferred to smoke his own malt. He placed his two-row on his keg's false bottom and piped very cold smoke through the ball valve. Deciding it was a waste of perfectly good hot smoke to leave his offset box empty; he threw a couple of pork shoulders in the smoker to impart an extra twist to the brew day.

## First Place: Beanie's Jack Daniels Imperial "Baltic" Porter

When the judges finished their duty, they crowned Beanie the Smoke Master with his Imperial Baltic Porter made with Jack Daniels smoked malt. The recipe is close to the original Jack Daniels Porter, but with a reduced amount of whiskey malt. Just because he's retired doesn't mean he's patient! Beanie's brew went on to win second place in Best of Show.

Drew Beechum sits on the AHA Governing Committee and brews constantly with his fellow Maltose Falcons. He regularly writes about and promotes brewing and beer literacy in Zymurgy. He is the author of *The Everything Homebrewing Book*. 



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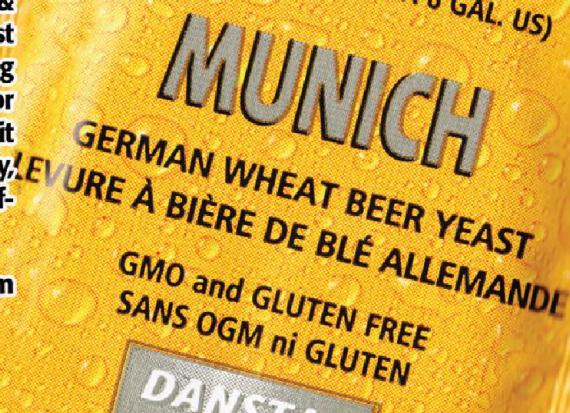
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A close-up photograph of various spices and a beer glass. In the foreground, a clear glass jar is filled with small, light-colored dried flowers or petals. Behind it, several whole cinnamon sticks are visible. To the right, a dark glass mug contains a beer with a thick, white head of foam. The background is a warm, reddish-brown color.

# SPICING UP YOUR BEER



## WHY SHOULD HOPS HAVE ALL THE FUN?

**A**s we homebrewers seek to widen the boundaries of beer, we sometimes reach into the past and make use of long-discarded techniques. Wild fermentations and barrel-aging have made a comeback, and so has the use of herbs and spices. In the right hands, these techniques can result in beers as complex and sophisticated as any wine.

Of course, we are brewing herb beer already, but we tend to forget that hops are an herb like any other. We love 'em, but why should they be the only thing we use to season beer? In our search for great beer, why not use everything that's available to us?

### A DASH OF HERB BEER HISTORY

From the very beginning, we liked our beer with a lot of flavor. The people of the ancient Middle East had a big spice cupboard, and it's likely they put it to good use. Spices like coriander, cinnamon and cumin—all still used in brewing—are well documented. Many of them surely found their way into ancient beer.

Modern analytical techniques like chromatography have revealed details of the chemistry of ancient food and drink, including beer. Researcher Patrick McGovern was responsible for the work behind the Dogfish Head historical beers Midas Touch and Chateau Jiahu. His new book on ancient beverages, *Uncorking the Past: The Quest for Wine, Beer, and Other Alcoholic Beverages* is fascinating reading for anyone interested in the topic.

Residues from vessels have demonstrated that the ancient tribes of Northern

Europe used herbs such as sweet gale (*Myrica gale*), juniper and meadowsweet (*Filipendula ulmaria*) in their beers and meads, and these are still used today in farmhouse brews such as Finnish Sahti. The Scots were famous for the use of heather blossoms as a beer seasoning.

Before about 900 CE, hops were unknown in beer, so other substances lent their bitterness and flavor. A seasoning mix called gruit was the monopoly of the local bigwig; its high price and mandatory use constituted an early beer tax. A trio of wild herbs including sweet gale is usually cited as the backbone of gruit, along with more normal culinary spices such as nutmeg, juniper and others. Gale has a pleasant resinous taste, finds use in Scandinavian and Scottish historical beers, and actually makes a nice addition to a beer like saison. The other two herbs, yarrow and *Ledum palustre*, are unpleasant tasting and mildly toxic, so there is clearly a lot about gruit beer we don't understand. The switch to hopped beer in Europe began about 1000 CE and was complete by 1500, although the use of sweet gale continued in the backwoods until modern times.

Spiced beers were widespread in pre-industrial England, but by the early 18th century, a law was enacted that specified only malt and hops be used, and a tax was paid on these ingredients. Wealthy landowners, who maintained breweries on their property to lubricate staff and family, were not subject to these limitations, so the recipes of these house breweries abounded with alternate seasonings including coriander, ginger, grains of paradise, orange peel, licorice and other spices. Rare old

BY RANDY MOSHER



## MACKENZIE'S WINDSOR ALE

### All-Grain Recipe (calculated @ 75% efficiency)

This is one of those rustic English country ales that have a lot in common with what we think of as Belgian brewing. It was taken from Mackenzie's 5000 Receipts (Philadelphia, 1851), but the recipe resembles an earlier one in Morrice's Practical Treatise on Brewing the Various Sorts of Malt Liquors (London, 1819). It's a mouthful.

#### Ingredients

for 5 U.S. gallons (19 liters)

15.5 lb	(7 kg) Maris Otter pale ale malt
2.0 oz	(57 g) Honey, added at the end of the boil
1.0 oz	(28 g) E. Kent Golding pellets 5% AA (90 min)
1.0 oz	(28 g) E. Kent Golding pellets 5% AA (30 min)
1.0 oz	(28 g) E. Kent Golding pellets 5% AA (5 min)
0.14 oz	(4 g) Indian coriander (end of boil)
0.07 oz	(2 g) Grains of paradise (end of boil)
0.35 oz	(10 g) Ground licorice root* (end of boil)
0.14 oz	(4 g) Sour/bitter orange zest (Spice House) (end of boil)
0.05 oz	(1.5 g) Ground ginger
0.05 oz	(1.5 g) Ground caraway
	Your favorite London ale yeast

\* Generally available at Indian grocery stores. Can substitute ½ stick of brewers licorice.

**Original Gravity:** 1.088/21°P

**Alcohol:** 8.5% abv

**Color:** deep tawny gold

**Bitterness:** 28 IBU

#### Directions

Mash 1 hour at 153° F (64° C), then step up to a mash out at 170° F (77° C) with an addition of near-boiling water. Hop calculations are based on pellets. Figure on 25 percent more if using whole hops. If you want to be completely authentic, the original recipe suggested soaking the hops overnight in cold water and then adding the hops and the water to the kettle. At racking, add 1.5 g each of ground ginger and ground caraway. Ferment at normal cellar temperatures (60-68° F/16-20°C). This would be a good candidate for some extended wood aging if desired. Serve at low carbonation levels, ideally as real ale in cask or bottle.

**Partial Extract Version:** Extract + steeped grain recipe can be made by substituting 9.3 lb (4.2 kg) of pale dry extract plus half a pound (250 g) of pale/20°L crystal malt for the Maris Otter.

books like *The London and Country Brewer* are full of fascinating recipes and are available for free on the Internet.

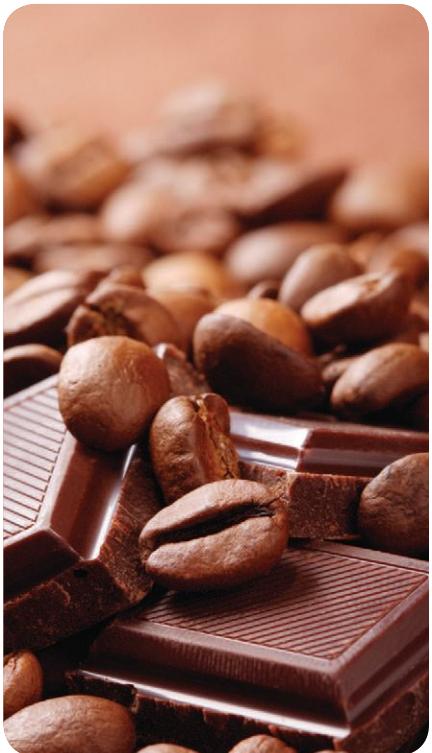
Licorice was especially popular in darker beers such as porter, and one early 19th-century brewing writer noted that if it didn't have licorice in it, then it wasn't really porter. Both powdered root and a solid extract called "Spanish juice" (identical to modern brewers' licorice) were used to give the beer an unctuous quality and sweetish finish. Capsicum (chili pepper) is also common in the old 18th-century porter recipes.

There was also a sinister side to spiced beers in England. Unscrupulous brewers battling cheap gin resorted to illegal, narcotic and toxic seasonings like *Cocculus indicus*, a stimulant berry from Asia, and *Faba amara*, aka bitter bean, which contained strychnine. With the help of crusading brewer Frederick Accum, who wrote about the problem in the first "pure food" book on any subject, the problem was cleaned up by about 1810. And with the closing of the country house breweries during the 19th century, English spiced beers' tradition passed into oblivion.

#### THE BELGIAN APPROACH

We tend to think of the traffic between England and Flanders as being one-directional—after all, it was the Flemish who first brought hops to England when they began moving into Kent around 1400. But loads of English and Scottish beer was being shipped into Flanders as well and local brewers would have taken notice. G. Lacambre, in his monumental tome *Traité Complet de la Fabrication des Bières* (Brussels, 1851), mentions coriander, grains of paradise, orange peel and a number of others, and says "of course we all understand these are English spices." So the history we think we know is not as solid as we would like to believe.

The Belgians developed a taste for these "English" spices, and they are still found in many Belgian beers, including saison, strong dark ales, and the many eccentric beers unrelated to any style. The Belgian touch with spices is a light one. Spices are used to augment the flavors of the ingredients or yeast, and give the beer



## RESOURCES

### Gernot Katzer's Spice Pages

A great site with detailed information on a large range of spices and herbs, but nothing for sale.

[www.uni-graz.at/~katzer/engl/index.html](http://www.uni-graz.at/~katzer/engl/index.html)

### Wild Weeds

Botanical/herbal supplier with a big list. They have Myrica gale.  
[www.wildweeds.com](http://www.wildweeds.com)

### Monteagle Herb Farm

Another botanical supplier.  
[www.monteagleherbs.com](http://www.monteagleherbs.com)

### San Francisco Herb Company

Large culinary herb supplier.  
[www.sfherb.com](http://www.sfherb.com)

### The Spice House

Culinary herbs and spices including bitter orange and grains of paradise. Retail stores in many cities.  
[www.spicehouse.com](http://www.spicehouse.com)

### Penzey's

Culinary herbs and spices. Retail stores in many cities.  
[www.penzeys.com](http://www.penzeys.com)

a unique twist. If you can pick out an individual spice, the brewer is doing something wrong.

Witbier is always spiced to some degree, with orange peel and coriander as the base. Pierre Celis once confided to me that his "secret" ingredient was chamomile. You never know whether such a nugget from a crafty old brewer like Pierre is a gift or a trick to throw you off track, but he wasn't kidding. I've brewed witbier with and without and can confirm that chamomile adds a soft "Juicy Fruit" aroma

characteristic of Celis' witbiers.

Coriander seed can be problematic. Much of the coriander for sale through culinary sources has a strong vegetal quality—think stale hot dog water (coriander is the primary seasoning in hot dogs). This can wreck the mood of your delicate witbier, so choose your coriander carefully. I have found six or more different types, each with its own distinct aroma. For brewing I prefer the pale, oblong Indian variety (mild, fruity, a little citrusy) or the small Chinese types (pungent, piney, almost

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menthol). Coriander is cheap and easy to find at all kinds of ethnic markets, so get out there and get a snootful.

Orange peel is most often from the sour/bitter/Seville orange, known as Curaçao when in its green, unripe form. It is sold to brewers as chunks of whole peel, which have the potential to impart a "pithy" bitterness to the beer. Culinary spice suppliers like The Spice House offer a coarsely

ground dried zest that is quite nice. If you live near a Caribbean neighborhood, you may be able to find fresh sour oranges. The peel of half an orange, shaved off with a potato peeler, will season 5 gallons. A workable substitute can be made from two parts sweet orange to one part grapefruit peel.

Darker beers may use licorice, star anise or cumin to add a little mystery. Spices

like grains of paradise, black pepper, long pepper (*Piper longum*, a close relative of black pepper) or even mustard seeds can add aromatic top-notes that complement the phenolic dryness of many stronger pale Belgians. Saison Pipaix even uses a "medicinal lichen" (probably *Pulmonaria lobelia*) as a seasoning, so it can get pretty wacky out there.

Lacambre also mentions elderflower (*Sambucus nigra L.*), another herb with a strong English connection. It has sweetish floral and grassy aromas, especially appropriate for lighter and more delicately flavored beers. Lime leaves (politeness suggests the racially derogatory term *kafir* not be used) can be used, sparingly, to impart a pungent citrusy note, also best in pale beers.

## NEW CLAUDE OF ZEPLY

### All-Grain Recipe (calculated @ 75% efficiency)

This is a strongish Belgian-inspired spiced amber wheat ale brewed by myself and my original brewing partner, Ray Spangler. It was served as the AHA conference beer way back in 1990, and always was a tremendous crowd-pleaser.

#### Ingredients

for 5 U.S. gallons (19 liters)

2.0 lb	(1.4 kg) Pale ale malt
4.0 lb	(1.8 kg) Munich malt
1.5 lb	(680 g) Melanoidin malt
4.0 lb	(1.8 kg) Wheat malt
1.0 lb	(454 g) Oatmeal, toasted until it smells like cookies
4.0 oz	(67 g) Special B/very dark crystal
0.5 oz	(13 g) Northern Brewer pellets 8.5% AA (60 min)
0.5 oz	(13 g) Northern Brewer pellets 8.5% AA (30 min)
0.5 oz	(13 g) Coriander (Chinese or Indian) (end of boil)
2.0 oz	(67 g) tangerine zest (end of boil)
2.0 oz	(67 g) Indian coriander
1.0 oz	(28 g) tangerine zest
2.0 oz	(57 g) Long pepper, cracked (substitute black pepper if unavailable)
2.0 oz	(57 g) Star anise, whole
4.0 oz	Cassia buds, whole or crushed
1.0 oz	(28 g) Crushed cocoa nibs (optional)
	Belgian wheat or abbey strain yeast

**Original Gravity:** 1.069/16.8°P

**Alcohol:** 6.4% abv

**Color:** deep amber, calculated at 14° SRM

**Bitterness:** 24 IBU

#### Directions

Mash 1 hour at 152° F (67° C). Hop calculations are based on pellets. Figure on 25 percent more if using whole hops. Mix all the spices with enough cheap vodka to generously cover, and allow to stand for about a week. Drain through a coffee filter and add to beer at bottling or kegging. If you're spice-shy, do a test with an ounce of beer and a pipette or syringe. Try varying amounts of the potion until you determine the desired level of dosing, then scale up and add the appropriate amount.

**Mini-Mash Version:** Substitute 3.5 lb/1.6 kg of amber dry extract for the pale and Munich, and mash the rest of the ingredients for an hour at 150° F (66° C). Add the drained, sparged wort to the extract.



#### AMERICAN HERB BEERS

Early Americans were much more likely to be sipping rum, cider or whisky than beer. The lack of quality brewing ingredients often meant that beer was brewed "of pumpkins and parsnips and walnut-tree chips," as the old ditty goes. The use of a mildly toxic plant called wood sage (*Teucrium canadense*) as a bittering agent was common before the Germans brought their "modern" lager to these shores. The Wahl-Henius Handy Book (1906) mentions a brown ale called Pennsylvania Swankey that was seasoned with aniseed. In Alaska, sitka spruce tips are so rich in vitamins and sugar that native people used them as a spring tonic, and early settlers often added them to whatever homebrew they made. Alaskan Brewing Co. founder Geoff Larson became fascinated by the idea, and uses spruce tips to season Alaskan Winter Ale. It is sweetish and deeply fruity, not the piney mouthful that one might expect.

The *Reinheitsgebot*-toting Germans threw all that out when they started brewing here, and their "pure" style of beer still dominates the market nearly 170 years later.

It wasn't until the resurgence of homebrewing in the late-1970s that beers with alternate seasonings were regularly brewed here. And with many homebrewers turning pro, those notions came right along with them into their commercial breweries. Like Dogfish Head's Sam

Calagione, many were brewing with tiny systems, which meant they had to brew a batch nearly every day to keep the taps flowing. Calagione says, "I got bored with the same old beers. I would wander into the kitchen and ask 'Whaddya got?' and then throw that in the brewpot."

Holiday brews were the first to emerge. Inspired by English traditions of "was-sailing," these dark, warming brews are cornucopias of spice: cinnamon, nutmeg, ginger, allspice and more. Anchor's Our Special Ale was one of the earlier ones. The Anchor staff is sworn to secrecy on this, but it's clear that the beer changes year by year. The mystery is part of the pleasure. Be cautious; heavily spiced holiday brews can be overbearing, so use restraint. Making a tincture of herbs in cheap vodka is a good way to draw out the flavors of spices, and the ability to test-dose the mix in an ounce or two of beer makes it easy to get the right quantity into the beer. After filtering through a coffee filter, the tincture can be added at bottling or kegging.

Pumpkin beer is theoretically about the squash, but really is about the spice mix. Checking a pie recipe to get the proportions right is the key, and don't overdo it.

The shockingly high prices of hops have recently led brewers to look for bitter substitutes. In various times and places, gentian, wormwood, quassia, blessed thistle and many other plants have been used. In the last couple of years, New Belgium has produced seasonal beers bittered with wormwood and dandelion. Many of these hop substitutes can be searingly bitter and can contribute a bitterness that's much harsher and less pleasant than hops.

Small-scale brewing is part of a global trend in food, and reflects a fusion of the local and the exotic, formed by our diverse experiences and expressive of the curiosity and passion of the people behind the products. This attitude makes for some very personal expressions, sometimes a risky approach, but has potential for high art.

Craftsman Brewing's Mark Jilg has been making a Triple White Sage for several

years, using the outdoorsy-scented herb gathered from the San Gabriel Mountains that rise above Pasadena. The resulting beer tastes of the place in a way few beers can. A bit south in Orange County, Patrick Rue's The Bruery uses spices to good effect in several Belgian-inflected beers. Their Trade Winds Tripel is seasoned with Thai basil; Orchard White contains lavender in addition to the more orthodox coriander and orange peel. At Elysian in Seattle, Dick Cantwell cooked up an exotic IPA called Avatar, scented with whole jasmine flowers. At Archipelago Brewery in Singapore, ex-

pat Fal Allen is using local ingredients like calamansi limes and pandan fruit for beers that resonate with the local culture and cuisine. Once you start looking, there are unlimited possibilities: ginger, lemongrass, woodruff, ginseng, sweet flag, vanilla and many, many others.

Coffee and chocolate deserve a whole article of their own, but current consensus is that roasted cocoa nibs steeped in the secondary give the most luxurious and complete chocolate flavor. Sam Adams reportedly uses half a pound per barrel in its Chocolate Bock, which works out



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to 1.5 ounces for a five-gallon batch. For coffee, a cold-water extraction gives the smoothest taste. Steep coarsely ground coffee in cold water (8 ounces for every ounce of coffee) for 12 hours, drain through a screen filter, then add the liquid to the secondary. Recipes vary from 0.75 ounce to 1.5 ounces of coffee per 5-gallon batch.

#### USING HERBS AND SPICES

Herbs and spices are most often simply tossed into the kettle in the last five minutes of the boil or at knockout. "Otherwise," says Pierre Celis, "it is just for the neighbors, eh?" Different herbs and spices vary hugely in their strength, from no more potent than hops to very powerful. Some of the old English books give quantities of grains of paradise as small as a few grams per barrel. A single spice such as cinnamon or coriander may have a fourfold variation in intensity depending on the source, variety and freshness. And of course, what the seasoning is doing in a recipe varies as well, so in terms of quantity, there's no easy recommendation except it's better to be conservative until you have some experience with a particular spice.

As with hops, spices can be added to the conditioning tank if placed in a fine mesh bag and steeped for days or weeks. This method takes advantage of the fact that alcohol is an excellent solvent, and pulls out some of the aromatic compounds water alone might have a hard time extracting. It also gives you an opportunity to fine-tune the beer if your end-of-boil additions were a little too timid.

Get your nose in them and you'll find the astonishing range and captivating charm of spices are nothing short of miraculous. It's no wonder people used to trade their weight in gold for them. Herbs and spices may be just another tool in your kit, but they're a valuable one. Used with the right touch, they can add a world of amazing possibilities to your beers, and *that's* the spice of life.

Randy Mosher is the author of *Radical Brewing* and the new book *Tasting Beer* and a member of the AHA governing committee. He lives in Chicago. ☺

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## BY MATT LANGE

**W**hen homebrewers want to venture away from Reinheitsgebot-approved ingredients or traditional beer styles, one of the first places many turn to is another favorite beverage: coffee. Coffee shares many of the roasted flavors found in dark malts and is a natural choice to add complexity to a porter or stout, or to add a new dimension to a lighter beer style. But before you go throwing your morning cup of joe into a fermenter, there are a number of things you need to consider to end up with a quality coffee-infused beer.

### TYPE OF COFFEE

As we all know, a beer will only be as good as the ingredients we put into it, and this is certainly true when using coffee. Luckily for us a specialty coffee industry has grown up right alongside craft beer, and virtually everyone lives close to a grocery store or coffee shop that sells fresh, high quality beans. When choosing



a particular type of coffee, the two most important factors are the origin of the beans and the roast level.

Coffee is grown in three major regions: Latin America, Africa and the Pacific Islands (Indonesia and Papua New Guinea, primarily). Coffees from each region can vary quite a bit, but general flavors are common in each region. Latin American coffees tend to be bright, acidic and clean. African coffees show complex floral, fruit and berry characteristics.

### ★ ESPRESSO STOUT ★

This recipe uses a variety of roast malts and real espresso for a complex roasted character. For this stout, I prefer a standard espresso blend rather than a single origin espresso.

#### INGREDIENTS

for 5.0 U.S. gallons (19 liters)

<b>8.0 lb</b>	(3.62 kg) Pale Ale Malt
<b>1.0 lb</b>	(454 g) Crystal 80L
<b>0.5 lb</b>	(226 g) Chocolate Malt
<b>0.25 lb</b>	(113 g) Roasted Barley
<b>0.25 lb</b>	(113 g) Black Patent Malt
<b>1.25 oz</b>	(35 g) Northern Brewer pellets 6.9% AA (60 min)
<b>0.25 oz</b>	(7 g) Northern Brewer pellets 6.9% AA (5 min)
<b>16 shots</b>	espresso (end of boil) Wyeast 1084 Irish Ale or WLP004 Irish Ale Yeast

#### DIRECTIONS

Mash at 152 °F (67 °C) for 45 minutes. Boil for 60 minutes. Ferment at 68 °F (20 °C).

#### Extract version:

Substitute 5.6 lb (2.55 kg) pale LME or 4.5 lb (2 kg) pale DME for the pale malt. Steep crystal and dark malts in 155° F (68° C) water for 30 minutes, sparge, add malt extract, bring to a boil and follow recipe as above.

**Target Original Gravity:** 1.051

(70% efficiency)

**IBU:** 38

## ★ JAVA PORTER ★

This recipe is for a nice, robust porter that allows for plenty of the coffee flavors to come through. I'd recommend using Moka Java coffee, a two-bean blend of Ethiopian and Indonesian beans, typically roasted to a medium-dark level. The full-bodied Indonesian beans and complex Ethiopian beans combine to make a substantial, dynamic blend.

### INGREDIENTS for 5.0 U.S. gallons (19 liters)

<b>6.0 lb</b>	(2.72 kg) Pale Ale Malt
<b>2.0 lb</b>	(907 g) Munich 10L
<b>1.0 lb</b>	(454 g) Crystal 120
<b>0.25 lb</b>	(113 g) Black Patent Malt
<b>1.0 oz</b>	(28 g) Fuggles pellets 5.1% AA (60 min)
<b>0.5 oz</b>	(14 g) Fuggles pellets 5.1% AA (20 min)
<b>12.0 oz</b>	Liquid Cold Press Moka Java Coffee (end of boil) Wyeast 1056 American Ale or WLP001 California Ale Yeast

**Target Original Gravity:** 1.046

(70% efficiency)

**IBU:** 29

### DIRECTIONS

Make the cold press coffee with the method described in the article. Mash at 154° F (68° C) for 45 minutes. Boil 60 minutes. Ferment at 65° F (18° C).

#### Extract version:

Substitute 4.2 lb (1.9 kg) pale LME or 3.36 lb (1.53 kg) pale DME for the pale ale malt and 1.4 lb (636 g) Munich LME for the Munich malt. Steep the crystal and black malt for 30 minutes in 155° F (68° C) water, sparge, add the malt extracts, bring to boil, and follow recipe as above.



Pacific Island coffees tend to be deep, rich and earthy. In addition to single origin coffees, many coffee blends are sold that usually include beans from all three regions. If you are looking for a more general coffee flavor in your beer, a blend would be a good way to go.

As important as origin is to coffee flavor, roast level is probably the most important

factor. The degree or darkness of a roast is determined by the roasting temperature and how long the bean is held in the roaster. As coffee beans are roasted to darker levels, bittersweet roasted flavors begin to dominate and origin characteristics begin to disappear.

There are many names for different roast levels in coffee, but generally they can be

divided into three categories: light or city roast, medium or full city roast, and dark or French roast. A city roast is typically acidic and leaves the origin characteristics intact. A full city roast begins to introduce bittersweet flavors and mute origin characteristics. French or dark roasted coffee eliminates most of the bright or acidic characteristics and allows the roast flavor to dominate (this is why light or medium roasted coffees are usually identified by their origin or as a blend, while French roasts are identified by the roast level; when coffee is roasted to a French roast the origin of the beans is not a major contributor to flavor). One word of warning when considering a French roast: dark roast beans have more oil content, which can add to mouthfeel but may hurt head retention in your beer.

When choosing beans for your beer, think about what flavors you want in the final product. Do you want a bittersweet French roast flavor to complement a stout, or would some of the fruity complexities of a light roast Ethiopian add an interesting component to your porter? Would the strong acidity of a Colombian bean work well in a dark beer, or would it be a better fit in a lighter style?

### METHOD OF EXTRACTION

Another equally important consideration is how exactly to extract the flavor from the coffee beans and into the beer. Many recipes simply state something like "add two cups of strong brewed coffee," and while this would work to an extent, I submit that there are much better ways to add good coffee flavor to your beer.

There are three major factors that affect what flavors you extract from your coffee: grind level, temperature and contact time. The finer the grind, the more surface area is in contact with liquid and the less time is needed to extract desired flavors without allowing the coffee to become over-extracted and astringent. This is why drip coffee is ground relatively fine, while French press coffee uses a coarse grind and longer contact time. With these factors in mind, there are two approaches to adding coffee to your beer: adding pre-brewed coffee or steeping coffee directly in your beer.

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As I stated before, using coffee from your home coffee maker is an option, but not the best one. To get a significant coffee flavor into your beer from a standard cup of coffee would take quite a lot of liquid, especially if the beer is a flavorful style like stout or porter, and would force you to dilute your beer quite a bit. Trying to make up for this by brewing a strong cup of coffee, either by increasing the coffee to water ratio, grinding it finer, or increasing the contact time, will likely lead to undesired harsh, astringent flavors.

One good way to get stronger coffee flavors into your beer is to use espresso. Espresso machines are able to create very flavorful, strong, concentrated cups of coffee without harshness by adding an extra element to the brewing process: pressure. Rather than just using gravity, espresso machines use pressure to quickly push liquid through very finely ground coffee to create a tiny, very strong yet pleasant cup of coffee, perfect for adding a lot of coffee flavor to your beer.

The one major problem with espresso is cost. A good quality, professional grade espresso machine can be pricey, and at around two dollars for a double shot of espresso at most coffee shops, the 10 to 20 shots needed to add significant flavor to a 5-gallon batch of beer might be a little steep for more value-conscious brewers.

Another excellent option is the cold extraction or “cold press” method. To do this, use a ratio of two tablespoons of coarse ground coffee for every eight-ounce cup of water. Add the coffee to cold, filtered water in a sanitized container and place it in the refrigerator for a full 24 hours. Then strain the grounds with a coffee filter. This method creates a very smooth, bold coffee that can be added to your beer at the end of the boil or in the secondary.

Another option is to simply steep the coffee beans, either whole or coarsely ground, directly in the beer, either in the mash, after the boil as you are cooling the wort, or in the secondary. Boiling coffee beans or grounds is not recommended, as, once again, this will extract a harsh bitterness out of the coffee (this is why

## ★ MONTEZUMA'S REVENGE ★

### MEXICAN DARK LAGER WITH COFFEE

**Inspired by Furthermore Beer's Oscura, this beer puts the flavor of the coffee front and center. Use a high quality, fresh, light roasted Central American coffee; choose whichever one smells the best to you.**

#### INGREDIENTS

for 5.0 U.S. gallons (19 liters)

<b>9.0 lb</b>	(4.08 kg) Vienna Malt
<b>2.0 lb</b>	(907 g) Munich Malt 10L
<b>0.5 lb</b>	(226 g) Caravienne
<b>0.5 lb</b>	(226 g) Flaked Corn
<b>1.5 oz</b>	(35 g) Hallertau
	Hersbrucker whole hops
	4.5% AA (60 min)
<b>1.0 oz</b>	(28 g) Hallertau
	Hersbrucker whole hops
	4.5% AA (30 min)
<b>0.5 lb</b>	(226 g) Light Roast Central American Coffee, such as Nicaragua
	Wyeast 2112 California Lager or WLP810 San Francisco Lager Yeast

**Target Original Gravity:** 1.059

(70% efficiency)

**IBU:** 37

#### DIRECTIONS

Mash at 152° F (67 °C) for 45 minutes. Boil 60 minutes. Primary fermentation at 65° F (18° C). Add whole coffee beans to the secondary in a mesh bag and lager for four weeks.

#### Extract version:

Substitute 7.7 lb (3.5 kg) Munich LME for the Vienna and Munich malt. Increase Caravienne to 0.75 lb (339 g), add 0.25 lb (113 g) white sugar, and omit flaked corn. Steep the Caravienne in 155° F (68° C) water for 30 minutes, sparge, add malt extracts and sugar, bring to boil, then follow recipe as above.



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very few people continue to use coffee makers that utilize boiling water, such as old fashioned coffee percolators).

#### BEER STYLE

Armed with all of this coffee knowledge, you now must decide what kind of beer you want to make.

Beers with large amounts of dark roasted malts, such as porter and stout, are natural fits with coffee. The process of roasting malt is quite similar to roasting coffee, and the flavors are natural complements. Any of the extraction methods mentioned previously can be used to add another dimension to your favorite stout or porter recipe. Keep in mind that adding coffee does add bitterness to your beer, so if you have a balanced recipe, consider cutting out a small amount of roasted malt or decreasing the hops by around five IBUs.

While coffee works well as an accent



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to darker beers, it can be used in other styles as well. Just like beer, coffee is a dynamic beverage with many different flavors, and lighter styles of beer can utilize coffee in different ways. Furthermore Beer in Spring Green, Wis. makes a Mexican-style dark lager infused with coffee called Oscura as a summer seasonal.

"What we were really looking to do was to get a lighter beer to put coffee in the forefront," says Furthermore brewmaster Aran Madden. "We wanted to put the coffee on a pedestal."

Oscura uses Nicaraguan coffee from Madison, Wis.'s Just Coffee, and adds

it whole bean during lagering to maintain as much of the coffee's aromatics as possible. Essentially, this accomplishes the same thing as the cold extraction method highlighted previously, but in the beer itself and at a slower pace thanks to not grinding the coffee. This method could be used to add more subtle coffee aromatics to any number of beer styles. Get creative and think about what coffee would taste good in your favorite beer, or what beer would complement your favorite coffee.

In addition to being an active homebrewer, Matt Lange works as an assistant brewer at Ale Asylum in Madison, Wis., and hosts a weekly craft-beer radio show called *Beer Talk Today* on 91.7 FM in Madison. ☀

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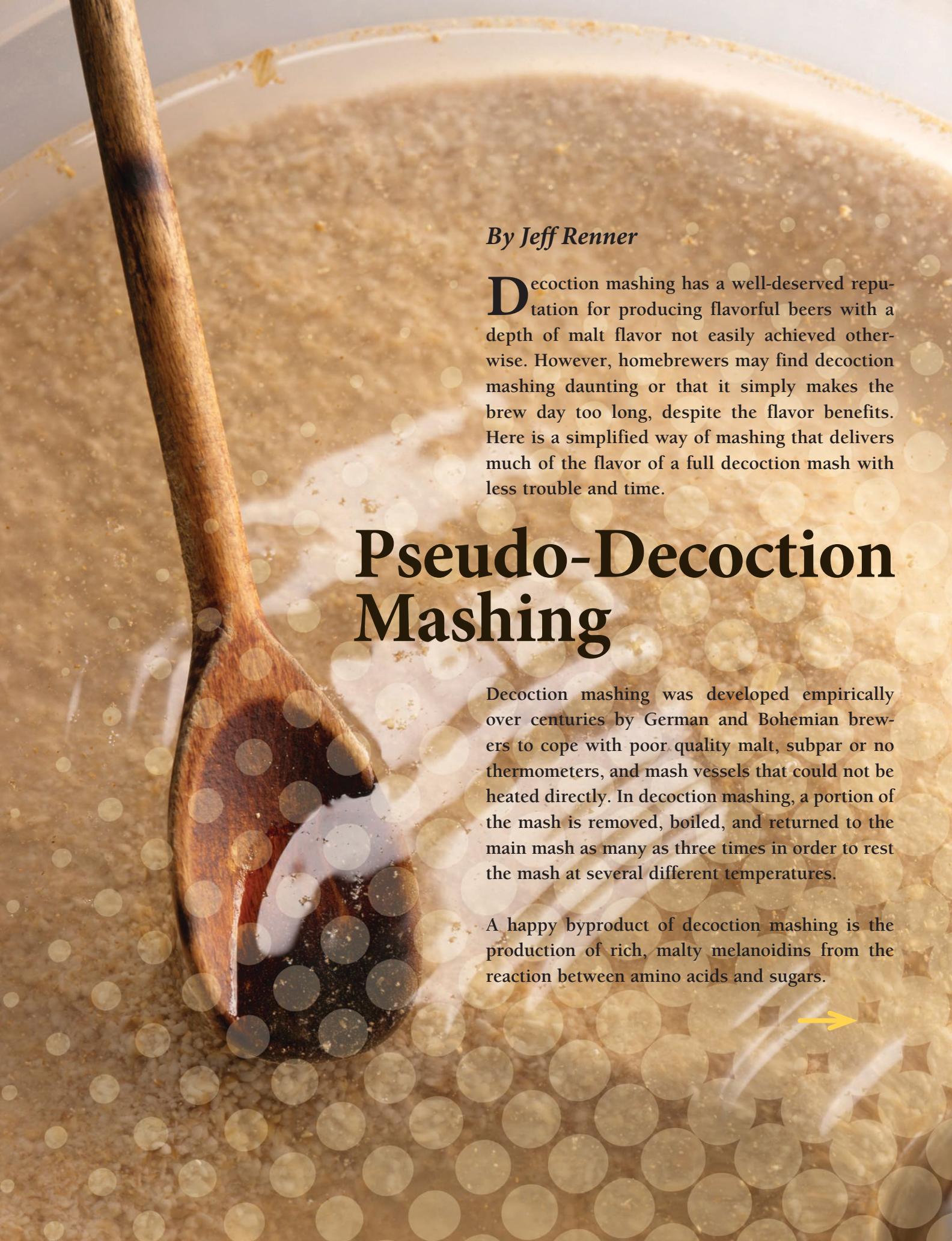
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*By Jeff Renner*

**D**ecoction mashing has a well-deserved reputation for producing flavorful beers with a depth of malt flavor not easily achieved otherwise. However, homebrewers may find decoction mashing daunting or that it simply makes the brew day too long, despite the flavor benefits. Here is a simplified way of mashing that delivers much of the flavor of a full decoction mash with less trouble and time.

## Pseudo-Decoction Mashing

Decoction mashing was developed empirically over centuries by German and Bohemian brewers to cope with poor quality malt, subpar or no thermometers, and mash vessels that could not be heated directly. In decoction mashing, a portion of the mash is removed, boiled, and returned to the main mash as many as three times in order to rest the mash at several different temperatures.

A happy byproduct of decoction mashing is the production of rich, malty melanoidins from the reaction between amino acids and sugars.

Modern malts have rendered this method of mashing unnecessary. Since it requires more time, labor and, perhaps most importantly, more energy, the majority of German breweries have dropped decoction in favor of the more efficient infusion

mash. Homebrewers, who may not have these constraints, may still use a full decoction mash, but there is a way to get much of the flavor of a full decoction that takes virtually no extra time and that doesn't require pulling off a portion of the mash.

### The Process

Two mashes are started, one after the other, and the first, a smaller one comprising about one-third of the malt, is boiled after a short rest and then added to the main mash to boost its temperature. This is similar to the American double-mash system used to incorporate unmalted cereal adjuncts. This technique works especially well for dark lagers, but is useful for any German or Bohemian style.

Modern malts have sufficient excess amylase enzymes that we can sacrifice those in the smaller mash by boiling, even though there may be some residual starches after a short mash and other starches that are liberated from boiling the grains. They will easily be converted when the smaller mash is added to the larger mash with its surplus enzymes. Of course, if using several malts, it's best to use the paler, higher enzyme malts for the larger mash that is not boiled so that their enzymes are preserved.

For even more flavor, the pot with the smaller mash can be placed in a pressure

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# Munich Dunkel

Here's how this works using a recipe for one of my favorite styles, Munich Dunkel lager, which is particularly suited to this method of mashing.

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

7.0 lb	(3.17 kg) Durst dark Munich malt (40 EBC)
1.75 lb	(793 g) Durst pilsner malt
1.5 oz	(35 g) Weyermann Carafa® II Special (dehusked) chocolate malt
1.1 oz	(31 g) Perle (Germany) hops, 6% AA (60 min)
Yeast	White Labs WLP833 German Bock Lager Yeast
Water	Alkaline water with moderately high carbonates similar to Munich water.

**Original Gravity:** 1.050 (80% efficiency)

## Directions

For the smaller mash, use up to 3 pounds (1.36 kg) of Munich malt and a half-ounce (14 g) of the Carafa, or as much as will fit into your pot. If you are going to use a pressure cooker to boil it, you can even mash in a stainless steel bowl that will fit in the pressure cooker. The Pilsner malt, with its higher enzyme level, is reserved for the main mash. Dough in fairly stiff (about 3-4 quarts, 2.8-3.8 L) to achieve a temperature of about 150° F (66° C) and rest for 20 minutes. Since it is in a small vessel, it will probably fit in a preheated oven to maintain temperature.

Now mash in the rest of the grains as usual to achieve a temperature of around 145° F (63° C). This low temperature will give maximum fermentability.

While the main mash is resting, heat the smaller mash on a stove, stirring and adding more water if necessary to avoid scorching. Boil for 20 minutes or longer for more melanoidins. Then add this mash to the

cooker and boiled at higher temperature for the increased melanoidin production. This has the added advantage of eliminating the necessity of stirring to avoid scorching. Furthermore, it also allows the use of a very thick mash, which also encourages melanoidin production.

## Reference

1. Renner, Jeff. "The Revival of the Classic American Pilsner." *Zymurgy*, September/October 2000. Available at [www.homebrewersassociation.org/attachments/0000/1298/SOzym00-Pilsner.pdf](http://www.homebrewersassociation.org/attachments/0000/1298/SOzym00-Pilsner.pdf)

**Jeff Renner is a member of the AHA Governing Committee who lives in Ann Arbor, Mich.**

main mash and stir in. Your target temperature is 158-162° F (70-72° C). Rest for another 20-30 minutes, then begin runoff and sparge to collect 5-3/4 gallons (21.8 L) for the boil.

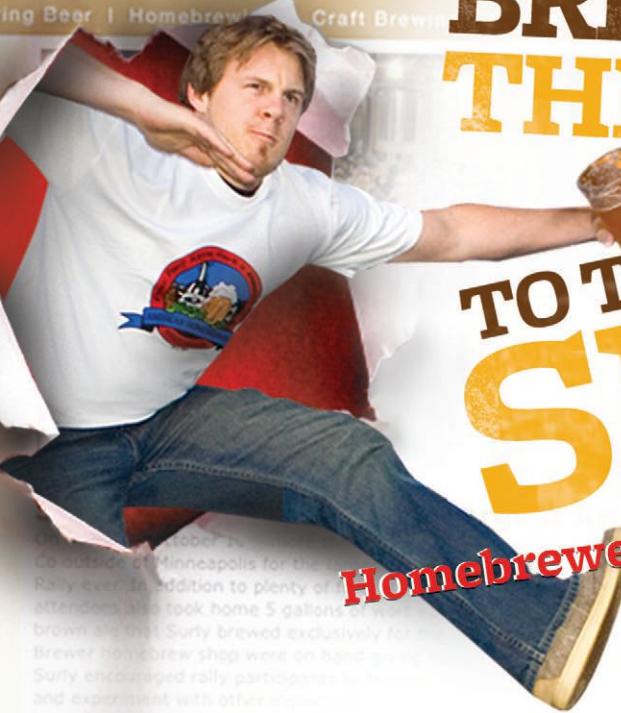
If using a pressure cooker, place the pot or bowl with the smaller mash in the pressure cooker. Do not heat the mash directly in the pressure cooker. Raise the temperature to 250° F (121° C) at pressure 15 psi (1 bar) and hold for 10 minutes or more. Allow it to cool to 212° F (100° C) at atmospheric pressure. Do not place in water or open the vent as this will cause a boil-over inside the cooker. Open the cooker and add the grains to the main mash, then proceed as above.

Boil the wort for 60 minutes, adding the hops at the beginning of the boil. Chill to 65-70° F (18-21° C). You should have about 5-1/4 gallons (20 L), which will yield 5 gallons (19 L) of finished beer. Pitch the yeast, and lower the temperature to 48-50° F (9-10° C) over the next 24 hours. When fermentation is nearly complete, check for diacetyl and if present, allow the beer to rise to 65-70° F (18-21° C) for two days, then lager at as close to freezing as possible for six weeks until perfectly clear. This also makes a wonderfully rustic, somewhat cloudy Kellerbier that you can start drinking within a week that reminds you of why beer is sometimes called "liquid bread."

## Extract Version

Note that the main point of this recipe is to demonstrate an all-grain technique, so an extract version is really off-topic. Also note that dark Munich malt is required, which will give a much different (and appropriate) flavor than the light Munich malts typically used in commercial extracts. If you really want to make a dunkel, use all liquid Munich malt extract (7 lb, 3.2 kg) instead of the Munich and Pilsner malts. Steep the Carafa malt in 155° F (68° C) water for 30 minutes, sparge, add the extract, bring to a boil, and continue with the recipe as described.

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**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 the rank of Grand Master in the Beer Judge Certification Program. Each issue they 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.**

In this "Brewing Outside the Box" issue, we sent our judges two beers from craft breweries who are doing their best to push the envelope.

In just a couple short years of being in business, The Bruery (a twist on the last name of founders Patrick and Rachel Rue) in Placentia, Calif. is garnering a lot of attention for its creative brews and the use of unusual ingredients. For example, the fall seasonal Autumn Maple is brewed with yams, maple syrup and molasses, and the newest winter seasonal, 2 Turtle Doves, is brewed with cocoa nibs and toasted pecans.

Its summer seasonal, Trade Winds Tripel, is a Belgian-style golden ale spiced with Thai basil (also known as anise basil or licorice basil). Instead of using candi sugar, which would be typical in such a beer, The Bruery uses rice in the mash to lighten the body and increase the gravity. The beer checks in at 8 percent abv.

Our judges found Trade Winds Tripel to be "very drinkable."

"The underlying Tripel is very good and the subtle use of Thai basil works harmoniously with this well-made beer," said judge David Houseman. "This is a definitive beer to showcase the balance of special ingredients in beer making."

Next up was Avatar Jasmine IPA from Elysian Brewing Co. in Seattle, Wash. Elysian is also brewing outside the box, and is known for its elaborate Great Pumpkin

Festival each fall (the 2009 version had almost 25 different pumpkin beers on tap, with several from Elysian itself). In addition, its year-round Saison Elysee is brewed with crushed cumin seeds.

"The inspiration for Avatar actually came from my first GABF judging session back around '95," said Elysian head brewer and co-founder Dick Cantwell. "Fred Eckhardt improvised a song about IPA, which was the category we were judging. Mark Dorber fell in love with one beer, saying it reminded him of jasmine tea. Others weren't as impressed, and it didn't advance, but it got me thinking about the use of actual jasmine, as well as the conceptual link with the Orient, IPA and jasmine. It took me several years to try it, but we got such a great response at a summer beer festival, especially from women, that we decided to continue making it."

Cantwell said the brewery uses 15 pounds of dried jasmine flowers in each 20-barrel batch—12 pounds (in mesh bags attached by carabiners and steel cables) in the kettle for the last 10 minutes, and another 3 pounds in the whirlpool along with the other bags that are moved over. "When we brew it at New Belgium [which shares its facilities with Elysian, and vice versa, in a collaborative project] we put some in the whirlpool and some in an infusion that we add on the cold side."

Avatar IPA won a bronze medal at the Great American Beer Festival the first year it was brewed (2005), and gold at the World Beer Cup in 2008.

# THE SCORES



Trade Winds Tripel—The Bruery, Placentia, Calif.  
BJCP Category: 21A Spice, Herb, Vegetable  
(Classic Style Belgian Tripel)

## THE JUDGES' SCORES FOR TRADE WINDS TRIPEL



DAVE HOUSEMAN



BETH ZANGARI



SCOTT BICKHAM



GORDON STRONG

**Aroma:** Peppery phenols with medium fruity fermentation esters and noticeable alcohol are perceived initially. Little to no hop aroma; however, some of the spiciness may be from the choice of hops. Complex and inviting Tripel characteristic aroma. No DMS. No diacetyl. Clean pilsner malt undertones support the yeast contributions. Any distinctive basil aroma escaped me initially but showed up as the beer warmed a bit. Still the basil is masked by the yeast byproducts for the most part. (10/12)

**Appearance:** Golden color. Quite hazy, somewhat OK for an ale and the style but excessively so, almost like a weizen. Big, moussy head with excellent, long-lasting retention. (2/3)

**Flavor:** Complex flavor consisting of soft pilsner maltiness, fermentation esters, spicy phenols and a pleasant, mild herbal taste of basil. Medium hop bitterness. No distinctive hop flavor but spiciness may be both yeast derived phenols and contributed by hops. Alcohol is noticeable and assertive but not harsh at all. No DMS. No diacetyl. Well balanced with a moderately dry finish. (18/20)

**Mouthfeel:** Medium bodied with a lighter mouthfeel due to high carbonation. Some alcohol warming; the alcohol is deceptive. Smooth, soft palate. (5/5)

**Overall Impression:** Very drinkable. The underlying Tripel is very good and the subtle use of Thai Basil works harmoniously with this well-made beer. One can easily imagine this beer served with a pad Thai, red curry or coconut-chicken soup. Yummy! I would just have liked to have enjoyed greater aroma of basil in addition to the flavor. (8/10)

**Total Score:** (43/50)

**Aroma:** Pear and sweet cherry esters with notes of caramelized sugar malt character; pepper and clove spice and hint of herbs with lemon juice. Malt character fades as the beer sits, giving way to the lighter fruit characteristics. (8/12)

**Appearance:** Deep golden with a slight haze; creamy, pearly foam of the palest gold persists to the end, lacing the sides of the glass as the volume dissipates. (3/3)

**Flavor:** Intensely fruity with Comice pear and Queen Anne cherries, and herbal spiciness of ginger, key lime and lemon citrus qualities of Thai basil. Fruity esters yield to light caramel malt flavor, evoking the same caramelized sugar character found in the aroma. Midway, the malt is sweet, but balanced with a light hop bitterness that lingers in the finish, followed by the reemergence of the spicy basil. (18/20)

**Mouthfeel:** Medium bodied with a fluffy effervescence that sort of expands without being prickly; very light astringency accentuates a clean finish, with a bit of alcohol warming that lingers afterward, creating a pleasing "snuggly" sensation. (5/5)

**Overall Impression:** The underlying Tripel is quite nicely garnished with the distinct and exotic herbal, citrus spice flavors of Thai basil. Rice doesn't seem to add character, but rather seems to lighten the caramel malt flavors that might otherwise be out of character for the base style. Complex enough to complement a spicy Indian or Thai meal, and quite refreshing, but would be equally enjoyable on a warm Sunday afternoon with a picnic on the grass. (9/10)

**Total Score:** (43/50)

**Aroma:** The beer was highly carbonated, and took a while for the head to settle down enough to detect anything other than carbonic acid. Pleasant honey notes were the first to emerge, along with peppery and light clove notes. I also pick up some tropical fruit esters. There are some interesting earthy and minty notes that could be from the Thai basil, but I would not have made the connection had I judged this beer completely blind. (10/12)

**Appearance:** There is some yeast head due to the sediment being roused by the effluence of carbonation when the bottle was opened. The golden color is to style, and the tightly beaded white head has impressive retention. (3/3)

**Flavor:** There is a good balance between the malt sweetness and the fermentation character, but the alcohol is a bit too assertive for the Tripel style. The malt lends some nice honey and biscuit notes, while the alcohols, esters and phenols provide complex vanilla and peppery notes. There are additional earthy, floral and perhaps licorice notes from the Thai basil. The rice is not apparent. The spices from the yeast and basil work synergistically with the hops to yield an apparent bitterness in the medium-high range. (15/20)

**Mouthfeel:** Great carbonation and conditioning, even though the beer was dangerously close to gushing. The astringency and alcoholic warmth are both a little higher than desirable for the Tripel style. (3/5)

**Overall Impression:** I like the interplay between the malt and the yeast character, although the alcohol is not as subtle as in most classic examples of the Tripel style, so stylistically it seems closer to a Belgian Golden Strong. The use of Thai basil is a nice touch, but it was a little difficult to pick out among the peppery phenols from the yeast and may have been a factor in the somewhat high apparent bitterness in the finish. (8/10)

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

**Aroma:** Spicy, alcohol, Pils malt, some sharpness from alcohol, light phenols. Moderate fruit. Fairly complex aroma. Light honey or sugary sweetness. Malt builds as it warms. Spicy quality is nice, although not distinctly identified as basil. The spicy quality of the alcohol and yeast mix with the basil. (10/12)

**Appearance:** Tall, frothy white head. Big bubbles, rocky head, didn't persist too well. Quite hazy. Nice yellow-gold color. (2/3)

**Flavor:** Grainy-malty but dry. Pils malt flavor initially, a little honey-like. Moderate bitterness. Thai basil comes out toward the finish and lasts into the aftertaste—very interesting. Low hop flavor allows the basil to be noted. Light phenolics, moderate fruit. Well-integrated, complex flavors. Dry impression, aided by the alcohol. The basil is apparent but in the background. (18/20)

**Mouthfeel:** Medium to medium-light body. High carbonation. Warming but not overly hot. Not astringent or creamy. (5/5)

**Overall Impression:** A very good tripel. Nicely dry and complex, with well-integrated flavors. The basil is subtle but noticeable, and adds an interesting, complementary flavor dimension. Seems fairly fresh. Lacks common tripel faults (sweet, hot, boozy, banana bomb, etc.). Quite enjoyable. Might be a touch young and yeasty. (9/10)

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



## THE JUDGES' SCORES FOR AVATAR JASMINE IPA



**Aroma:** Initially alcohol, floral and fruity notes dominate. Clean, bright aroma with moderately-high earthy and floral hop aroma. Toasted malt undertones. I don't recognize jasmine; however, this may blend with, and hide behind, the hops. There is no DMS or diacetyl. As the beer warms, the IPA character is a more balanced combination of malt, hops and alcohol. This seems to be based on an English IPA classic style. (9/12)

**Appearance:** Golden color. Slight chill haze; that's OK in this sort of ale. Dense, rocky, long-lasting head. (3/3)

**Flavor:** Soft malt backbone with toasted malt highlights and caramel notes up front. Hop bitterness is moderate to high. Hop flavor is earthy and floral; English IPA in nature. Somewhat muted when cold but brightens as it warms a little. Are the floral notes the hops alone or the jasmine influence? One would expect a more assertive jasmine character. Fruity fermentation esters of apricots and pears. No DMS. Low diacetyl. Finish is dry with lingering hop bitterness and noticeable alcohol. (16/20)

**Mouthfeel:** Medium body with a thinner mouthfeel from high carbonation. Low hop derived astringency. Some noticeable alcohol warming. Smooth mouthfeel. (5/5)

**Overall Impression:** This is a very nice beer that presents itself as an English IPA. If not told there were jasmine flowers in this beer, I would not have known it and attributed the floral notes to the hops. The jasmine may be just a bit too subtle for this category. A very good IPA; however, my sample seems a bit muted and blurred. Have this with some well-aged, eight-year-old cheddar. (7/10)

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



**Aroma:** Floral, orange blossom honey up front, followed and supported with graham cracker toasty malt, and notes of orange peel citrus. Clean yeast character, though as the sample warms, hints of stone fruit emerge and floral spicy jasmine aroma is clearly apparent. (9/12)

**Appearance:** Golden; very clear with creamy, persistent off-white head. At first seems slightly hazy, but the effect is from a continual rise of a mist of tiny bubbles. (3/3)

**Flavor:** Toasty graham cracker malt dominates at first, then gives way to firm hop bitterness with orange citrus hop flavor in the background. Hop bitterness increases in intensity, lingers far into the finish as herbal, earthy floral flavors of jasmine emerge toward the end. Undertones of jasmine flavor are found where hop flavor is expected. Clean, light stone fruitiness of fermentation character. Each characteristic dominates at some point, giving the impression of balance among all. (17/20)

**Mouthfeel:** Medium-full bodied with creamy carbonation; silky. No astringency. Clean finish supported with a lingering alcohol warmth. (5/5)

**Overall Impression:** An archetypal IPA with British leanings that manages to showcase the specialty ingredient. All components are balanced on the stage of supporting toasty graham cracker maltiness, with each ingredient taking a bow. The subtle orange blossom-like jasmine flavor and aroma evoke memories of balmy spring evenings of late spring and high school crushes. An enjoyable beer by the pint! (8/10)

**Total Score:** (42/50)



**Aroma:** I immediately pick up herbal and floral notes from the jasmine, layered on top of a toasted malt base. There are also light lemony and citrus notes perhaps on the low side for an American IPA, but they work well with the jasmine to give a complex aroma. I get a little graininess as the beer settles. (10/12)

**Appearance:** Polished copper color with reddish highlights and excellent clarity. The creamy white head has good beading and dissipates slowly. Nice conditioning. (3/3)

**Flavor:** Jasmine is prevalent throughout, with distinctive floral and herbal notes that fade into a resinous, slightly bitter character reminiscent of uncooked artichokes. The malt provides some backbone along with light caramel and toasted breadcrumb notes. The finish has a long intense bitterness from both hops and what are likely tannins from the jasmine. (16/20)

**Mouthfeel:** The creaminess and carbonation are exemplary, but the astringency is a little too aggressive, even for the IPA style. It leaves a resinous coating on the back and the sides of the tongue that lingers for several seconds. (3/5)

**Overall Impression:** Nicely done. The selling point of this beer is a well-balanced, complex aroma that marries malt, hops and jasmine. The flavor is not quite as smooth, with some harshness from the combination of high hop bitterness and tannins from the jasmine. Backing off on the IBUs a little (similar to what was done with the aroma hops) would give a better balance and smoother finish without shifting it out of the IPA style. This was a well-crafted and innovative beer that was a pleasure to sample. (8/10)

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



**Aroma:** Bready, biscuity malt, with some nutty and toasty qualities. Strong English base malt character. Moderate fruit. Very soft caramel. Nicely aromatic. Clean; nothing off. Moderately floral; is this the jasmine? The floral and fruity character and bready malt give it a very English character. (10/12)

**Appearance:** Tall head, off-white color, persistent. Slight haze. Golden-amber color. (2/3)

**Flavor:** Malt-forward, bready/biscuity with a medium to medium-high hop bitterness. The dry finish is a little minerally. A touch of caramel and nutty malt gives it some complexity. Moderate fruity esters. A slight tea-like flavor. Moderately floral hops or jasmine or both? Light orange flavor. Well-blended flavors. Jasmine is subtle, but adds to the floral aspect of the beer. It enhances the presentation nicely. (17/20)

**Mouthfeel:** Medium to medium-full body, a bit thick. Medium carbonation. Creamy mouthfeel. Lightly warming but not hot. Not astringent, although it is drying in the finish. Smooth. (4/5)

**Overall Impression:** Tastes like an English IPA. The jasmine is rather subtle but well-integrated. Not sure I would have known it if it wasn't declared. The jasmine has hop-like qualities (floral and fruity notes, which are typical of English hops). A little heavy in the body but very clean and easy to drink. It seemed like I was drinking an interesting English IPA rather than a spice beer, which is one of the keys to success in this style. Good concept, well executed. (9/10)

**Total Score:** (42/50)



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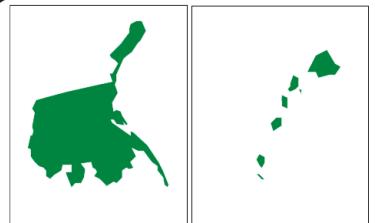
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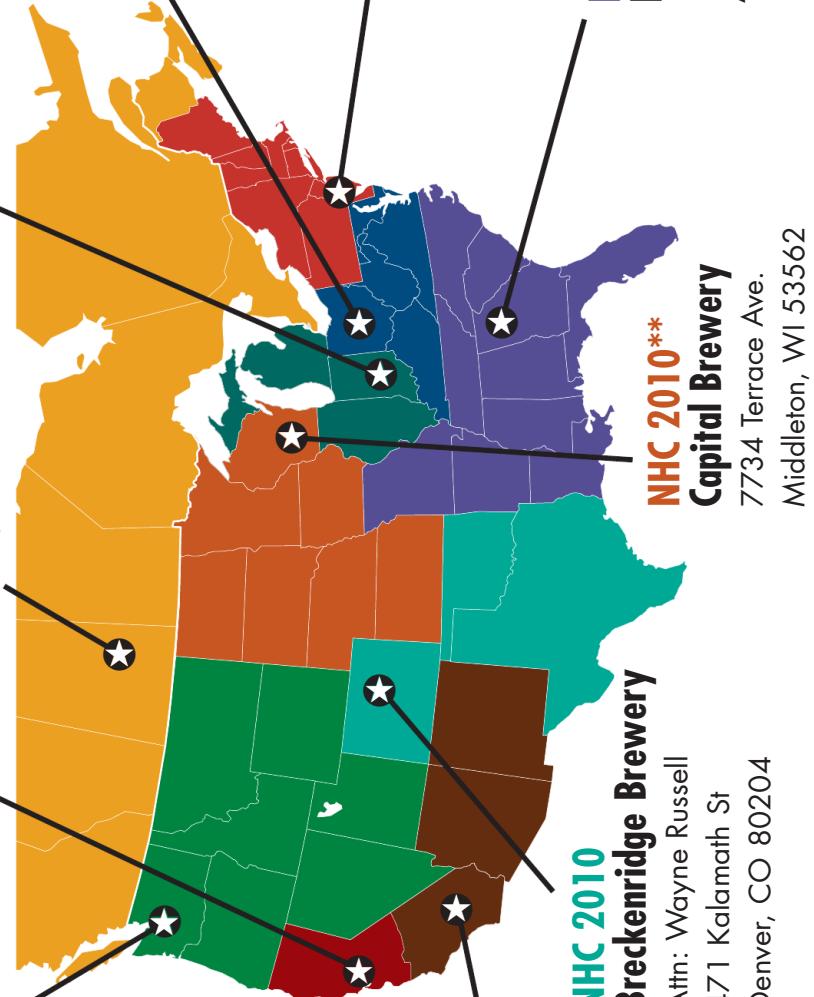
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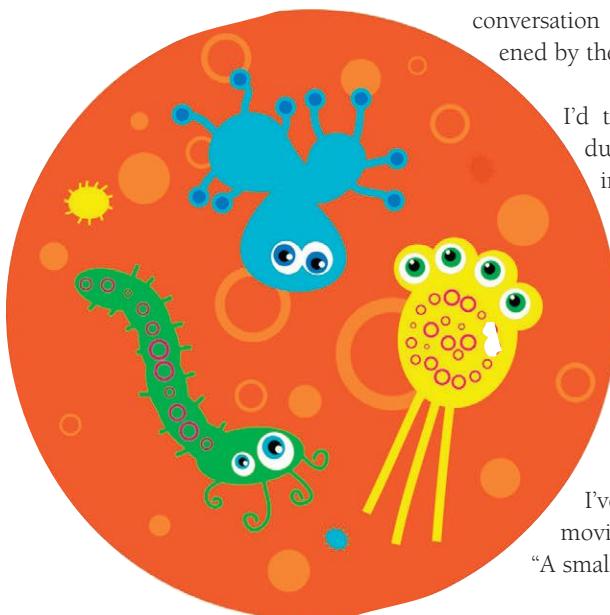


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by Charlie Papazian



# Where the Wild Things Are



"Charlie, what will be the next new trend in beer?"

I'm frequently asked this question. Meanwhile, in the back of my mind, I can remember my mother telling me to wash my hands. I do my best these days not to help spread and to avoid the news-hyped threat of animal disease flu and fever.

I paused and had a beer after recently washing my hands. What did I just wash off? Funny thing about that, I thought. I washed off not only killer virus threats but my hosted yeasts, bacteria and living organisms that have lived in a non-threatening, perhaps symbiotic relationship upon my skin. "I'll have a glass of stout, please." I finished my last swallow of IPA and assessed the future.

What if...now really, what if... I swabbed my skin and cultured those critters. Would anything grow that might like the taste of beer wort? My stout arrives. I share my

conversation with friends now, emboldened by the alcohol.

I'd take the culture and introduce it to wort. Maybe I'd introduce it into a secondary. Fermentation happens. I would have a very personalized beer. My own body harvest beer (or one from the harvest of others). Each body has its own unique set of living organisms.

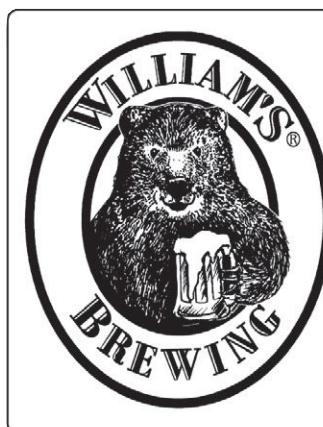
I've finished my stout. I'm now moving on to lambic style beer.  
"A small gueuze cuvee, please."

A family member? Movie star? Musician? A person you admire? Whose body harvest will make good beer? Patents? Naming rights?

My lambic is a good one. Wild thoughts transgress from airborne to skinborne. The next trend in beer? Perhaps. Who will be the first and who will follow? Is this too farfetched? Not as farfetched as the flavor and diversity we have now, which we could never have imagined 25 years ago.

OK, perhaps you don't dwell in the realm of where the wild things are. Want something a bit more "traditional?" For the moment I have switched my indulgence to a full-flavored malt-accented Pilsener. It reminds me of Memphis, Tenn. in 1980. There and then I judged a homebrew competition and marveled at the extraordinary character of the top award-winning golden Pilsener lager. The exact details are lost with those brain cells taken by the stout. But I vividly recall the winning homebrewer's response when I asked, "How did you make such a marvelous lager?" He was a serious and very skilled homebrewer. I'll never forget his reply. "I toasted my hops in the oven." It floored me. I took another sip and never forgot that moment, nor the wonderful taste of that beer.

A new beer trend? A new direction? Toasting hops! Just when we thought we had our hop mojo working to the max, here's another possibility. How would I approach this? Experimentally, with whole hops and different varieties. Add the toasted results as a flavor and aroma hop charge. What's the science behind this? None that's published. But whole hops are vegetable matter, oils and resins.



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Oils and resins fry vegetable matter. What happens? Only homebrewers and inquisitive pros who read these cutting-edge pages of *Zymurgy* will be the first to know.

Think of all those surplus hops that could be put to use! Wow. Farmers and gardeners, start planting.

I have finished drinking my beers. I'm back to reality. I have not made any Body Harvest Ale nor T-Hop (Toasted-Hop) Ale. My brain has been high-speed planning on a wet surface. But this is how most new directions are begun, isn't it? Then again, water planing on a wet surface can also lead to unfortunate results.

So let's cut the shuck and jive and get on with the recipe. Here's a basic recipe for pale ale and a hypothetical method to brew a T-Hop ale. Warning: I have not brewed this. I await reports from the front line. Convert to your favorite all-grain recipe if desired.

**Charlie Papazian is founder of the American Homebrewers Association. ©**

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## T-Hop Ale

### Malt Extract Recipe



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

5.5 lb	(2.5 kg) very light malt extract syrup or 4.5 lb (2.1 kg) very light DRIED malt extract
8.0 oz.	(225 g) crushed crystal malt
1.5oz.	(42 g) Cascade hops 5% alpha (7.5 HBU/210 MBU) 60 min
1.5oz.	(42 g) toasted Cascade hops reduced to 2% alpha, 10 min
0.25tsp	(1 g) powdered Irish moss
	Pale ale yeast
0.75 cup	(175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging

**Target Original Gravity:** 1.050 (16.5 B)

**Approximate Final Gravity:** 1.012 (3 B)

**IBUs:** 25-30

**Approximate Color:** 5 SRM (10 EBC)

**Alcohol:** 5% by volume

#### Directions

Toast Cascade hops in a 300°F (149°C) oven. Carefully monitor color and remove as they begin to turn a light amber color. If adventurous, toast until on the verge of smoking. Lower temperatures will produce a different degree of toasting. Experiment and be aware of the fire hazard. Always monitor while toasting and do not leave the room until hops are removed from oven.

Place crushed grains in 2 gallons (7.6 liters) of 150° F (68° C) water and let steep for 30 minutes. Strain out (and rinse with 3 quarts [3 L] hot water) and discard the crushed grains, reserving the approximately 2.5 gallons (9.5 liters) of liquid to which you will now add malt extract and 60 minute hops. Bring to a boil.

The total boil time will be 60 minutes. When 10 minutes remain, add the toasted hops and Irish moss. 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 2.5 gallons (9.5 liters) of cold water has been added. If necessary add cold water to achieve a 5 gallon (19 L) batch size. Aerate the wort very well.

Pitch the yeast when temperature of wort is about 70° F (21° C). Ferment at about 70° F (21° 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 "cellar" the beer at about 55° F (12.5° C) for about one week. Prime with sugar and bottle or keg when complete.

#### Body Harvest Ale:

If you wish to experiment with Body Harvest brew, introduce cultured body harvested micro-organisms when racking into secondary. Start off with a 1-gallon experiment and observe results. To culture body surface microorganisms, swab skin with a sterile stick, q-tip, or other harvesting apparatus. Culture in 1/4 cup of sterile, aerated and cooled (previously boiled 30 minutes) malt extract and water (1.040 OG). If activity is evident, culture up with 1 cup unhopped aerated wort. Pitch after activity is evident for two or three days into secondary fermenting beer. May the harvest be a good one. Remember, there are no known pathogenic organisms that can survive in beer.

By Kai Troester

# Malt Conditioning

**W**hen it comes to adjusting their mill, home and commercial brewers alike have to balance two extremes. The coarser the crush, the faster the run-off during lautering, yet the finer the crush, the faster and more complete the conversion during the mash. The reason for a slowed run-off speed when using a fine crush is not only the large amount of flour that is created, but also the increased damage to the husks that are needed to form a porous filter bed.

Some commercial brewers circumvent this problem by using mash filters that allow the use of pulverized grists. The majority of brewers, however, still use lauter tuns for wort separation. The situation is similar in homebrewing where most brewers use lauter tuns, or combined mash and lauter tuns for wort separation. Only the Brew-In-A-Bag method provides a wort separation method where the sweet wort is not filtered through a grain bed but through the fine mesh of a bag that holds the grain.

When the wort separation relies on the grain bed for filtration, it is desirable to keep the husks as intact as possible. But when dry, the husks of the malt kernels are rather friable and easily shatter at mill gap settings below 0.8 mm (0.032 inch). Figure 1 shows this. Such tight mill gap settings, however, are oftentimes needed for fast and complete conversion in single infusion mashing.

While reading a German brewing textbook<sup>1</sup> I came across a malt conditioning technique that is commonly used in commercial brewing to better preserve the husks during milling. It involves using a small amount of water that is sprayed onto the malt and thoroughly mixed in. As the water penetrates the kernels, it

first increases the moisture content in the husks before it increases the moisture in the endosperm. As a result, shortly after being sprayed with water, the husks become more pliable and better survive the milling process. This is especially true for two-roller mills. The volume of conditioned grists is about 20-30 percent larger than that of a conventionally milled grist when milled at the same mill gap setting (Figure 2). This larger grist volume not only forms a more porous filter bed, but also suspends the malt more evenly in thin mashes that are commonly used for German beers.

With little time investment, a homebrewer can use the same technique to improve the quality of the grist. All it takes is a bucket to hold and mix the malt, and a spray bottle filled with water. I suggest setting aside a few pounds of dry malt during your initial attempt at this technique in case you need to clean the mill. Spray the top of the malt with water then thoroughly mix the grain. You may also tilt the bucket and rotate it while spraying it with water to create a larger malt surface, but take care as to not spill the contents. Repeat the process until the grain stops feeling dry and a number of kernels stick to the inside of your hand after squeezing and releasing a fistful. Now let the malt stand for two to three minutes. During this time, the added moisture penetrates into the husk and no free water should be left on the surface of the malt.

When that rest is complete, run the malt through the mill as usual. You will notice that it takes a little more force. Once a few handfuls have been run through, take a look and evaluate the grist. There should be few to no small husk pieces. Also, the endosperm should have either been milled out of the husks or come out



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These pages are rated XG (eXtra Geeky) by the Bureau of Magazine Muckymucks. Items in this section may contain raw data, graphic functions, full statistics and undiluted biochemistry. Keep away from poets, squeamish novices and others who may find the joyously technical nature of this prose to be mindbendingly conceptual or socially offensive. Also, because of the complex nature of brewing science, there is no guarantee that you will live longer, brew better or win any awards in the next homebrew competition based upon the conclusions presented here.

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easily when rubbing the crushed malt kernels between two fingers. In extreme cases, the grist may even look like oatmeal. Occasionally kernels will stick to the rollers of the mill. This is not a problem unless they start building up. In this case too much water has been used or the malt didn't rest long enough to absorb the water. When that happens, the mill can be cleaned by crushing some dry malt.



**Figure 1:** Malt crushed with a two-roller mill at three different mill gap settings (1.2 mm/0.047 inch; 0.8 mm/0.031 inch; 0.5 mm/0.020 inch) with and without conditioning. It can be seen that even with a very tight mill gap, the husks remain intact when the malt is conditioned before crushing.

The overly wet malt should stand a little longer to absorb more of the water before milling is continued.

I generally use 15 to 25 ml water for each kg of grist (0.25 - 0.4 oz/lb). This raises the total malt moisture content by only 1.5 to 2.5 percent which means the crushed malt that has been conditioned can safely be stored. It is also possible

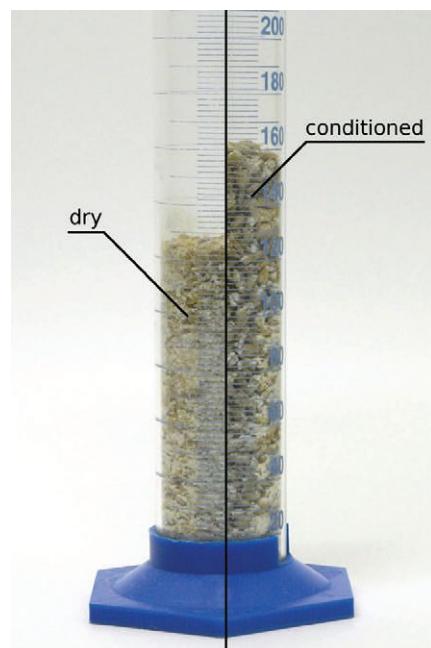
to condition and mill the grain the night before and it does not leave enough water on the rollers for rusting to be a concern.

Malt conditioning also helps with wheat malt. While wheat doesn't have husks, it still has a pericarp layer that, through conditioning, can be preserved to some extent and aid in the lautering process. This, along with better preserved husks from the barley portion of a wheat beer grist, makes it possible to eliminate the need for rice hulls as lauter aids when brewing wheat beers.

**Kai Troester has been homebrewing for four years, focusing on German styles and brewing techniques. The science behind brewing fascinates him and for the last two years, he has been working on [braukaiser.com](http://braukaiser.com), a Web site dedicated to homebrewing science and German brewing techniques. He lives in Pepperell, Mass.**

## Reference

1. Narziss, Dr. Ludwig, et al. *Abriss der Bierbrauerei*. Wiley-VCH, Germany, 2005.



**Figure 2:** By better preserving the malt husks, conditioned malt grists have a larger volume. The 60 g of malt shown here were each crushed with a mill gap setting of 0.75 mm (0.030 inch) and the volume of the conditioned grist is 25 percent larger compared to the dry grist.

By Amahl Turczyn Scheppach

# Sunshine Challenge

The 2009 Sunshine Challenge was a fun-filled two-day event revolving around, but certainly not limited to, the judging of the Central Florida Home Brewers Club homebrew competition. Attendees converged on the Holiday Inn Hotel and Suites near Universal Orlando and were treated to several beer-related events and festivals surrounding the serious business of judging the competitions. Rockey Measom and her husband, Ed, spearheaded the event along with CFHB club members. She gave us the lowdown on how things went this year.

**Zymurgy:** The Sunshine Challenge is one of the largest competitions in the region, and saw a whopping 678 entries in 2001. How have entry numbers been since then, and what steps do you take to cope with organizing, storing and judging all those entries?

Rockey Measom: In 2001, we were part of the Gulf Coast Circuit with other clubs, including the Foam Rangers (Houston), North Texas Homebrewers Association (Dallas), and Crescent City Homebrewers (New Orleans). In 2002, we had more than 800 entries but numbers declined in 2003 and 2004 with entries in the low 500s. In 2005, we increased a bit with 608 entries, but all clubs involved knew it was our last year in the Gulf Coast with Crescent City dissolving in 2004 because of Hurricane Katrina. The AHA Nationals were in Orlando in 2006, so Sunshine Challenge was suspended. A new Circuit was developed in 2007 for the Florida clubs only, and Sunshine Challenge had 430 entries. In 2008 we only had 325 entries mainly because we didn't have an organizer until Ed stepped up in August for the November competition. This year we had 524 entries. Fortunately registrars Austin and Renee

Hardy opened their home to store all those entries. The Hardys also allowed us to have the first-round judging at their place. Then on November 12, head steward Greg Davis and judge Chris Chubb transported entries to the hotel and into a refrigerated trailer until Sunshine Challenge 2009 began November 13.

**Zymurgy:** Besides heavyweights like the Central Florida Home Brewers and SAAZ, what other local clubs participate and/or assist with the Sunshine Challenge? What sort of showing do you typically see from out-of-state entries?

RM: SAAZ participated along with nine other clubs that judged and contributed entries to SC09. There were 10 key CFHB members who worked hard on the competition and events during the year and many CFHB members helped setting up events, checking in attendees and being stewards and judges. With the new circuit, attendees are mainly from Florida; however, in the past we have had many out-of-state attendees. This year our guest of honor, Bob Hansen of Briess Malt & Ingredients Co., visited from Wisconsin as well as friends from the Malty Orgasmics of Lower Alabama club. We had 11 different states enter the competition.

**Zymurgy:** This event gets a great proportion of high-ranked judges from all over Florida. Is it just the prestige and reputation of the event that attracts them, like the fact that it's an MCAB qualifying event, or do you offer any extra incentive for them to make the trip?

RM: Having 19 people take the BJCP exam in July given by Ron Bach, Grand Master III judge, helped because they wanted to get their points. However, we support all the clubs and travel to each club's



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**June 5**

**SAVOR: An American Craft Beer and Food Experience**

Washington, DC. [www.SavorCraftBeer.com](http://www.SavorCraftBeer.com)

**June 19**

**AHA National Homebrew Competition Final Round**

Minneapolis, MN.

[www.homebrewersassociation.org/pages/competitions/national-homebrew-competition](http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition)

**June 17-19**

**AHA National Homebrewers Conference**

Minneapolis, MN.

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

**August 7**

**AHA Mead Day**

World wide event

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

**September 16-18**

**Great American Beer Festival**

Denver, CO. [www.GABF.org](http://www.GABF.org)

competition to help judge the entries. One incentive we offer is an award for the judge who judges the most flights. But another great incentive is the lunch prepared by CFHB member Bill Rossi of Rossi's Pizza, who catered sandwiches for the judges and stewards. I feel our main incentive is our extensive list of guests of honor the competition attracts, such as David Logsdon of Wyeast, Randy Mosher, Ray Daniels of the Cicerone Certification Program, Sam Calagione of Dogfish Head, Andrew Ludlow of CAMRA, Fal Allen, Fred Eckhardt, Michael Bryant of Dunedin Brewery, Dave Miller, and

## Very Oud Bruin

Ron Raike, Orlando, Fla. Central Florida Home Brewers / Best of Show Beer, Sunshine Challenge 2009

This recipe is the scaled down version of the 2009 Sunshine Challenge first-place Belgian-Style Oud Bruin and Best of Show. It is a blend of a base lambic recipe (brewed back in 1996) blended with an English Brown Ale (brewed in 1997; recipe on page 53).

### Ingredients

for 15.5-gallon (58.67 L) all-grain lambic base

19.0 lb	(8.62 kg) Belgian pale malt
7.75 lb	(3.52 kg) raw wheat
4.0 lb	(1.81 kg) flaked wheat
1.5 lb	(0.68 kg) Belgian caramel-Vienna malt
4.0 oz	(113 g) two-year-old Cascade hops
200 ml	starter of Brettanomyces bruxellensis
200 ml	starter of Brettanomyces lambicus
200 ml	starter of Kloeckera apiculata
200 ml	starter of Candida lambicus
200 ml	starter of Wyeast 1056 (2 weeks)
200 ml	starter of Pediococcus damnosous (3 months)
200 ml	starter of cultured dregs from Boon Marriage Parfait Gueuze (5 months)
200 ml	starter of cultured dregs from Cantillon Gueuze (5 months)
22 gallons	reverse osmosis water

### Directions (by Ron Raike)

The process starts a few weeks before brew day by acquiring and culturing up the various strains. Care should be taken with the above cultures. Only experienced homebrewers or brewers that want to make other sour beers in the near future should experiment with lambic bugs. Consult with the supplier of the strains on best culturing methods and post sanitation techniques.

The raw wheat can be purchased at health food stores as raw winter wheat or wheat berries. Raw wheat is very hard and should be run through an adjustable mill a few times (first coarse then fine) to ensure proper crush.

To get lots of undigested starches, proteins and dextrins that will be used in the extended fermentation stage, a turbid mash schedule must be used. Turbid mashing is similar to decoction mashing. A good approach to a turbid mash is to do a triple decoction mash schedule but only use the thinnest part of the main mash. Dough-in all the crushed grains with 140° F (60° C) soft water for a thick mash. Mash

temperature should settle out at 113° F (45° C), for a 30 minute rest. Mash should be thick and milky for the first decoction. Follow Noonan's decoction method for best results. Infuse first decoction (about 1½ quarts) with 176° F (80° C) brewing water to settle mash at 122-131° F (50-55° C). Do the same with the second decoction to boost the main mash temperature to 136-140° F (58-60° C). And again with the third to get the mash temperature to 150-155° F (66-68° C). This will be the thickest and smelliest mash a brewer will ever encounter. Sparge water should be 176-194° F (80-90° C). It should take twice as long to runoff and sparge the mash, no matter how efficient your false bottom is. Collect 18 gallons (68.14 L) of sweet wort. Feel lucky to get 25 pts/lb/gallon extraction from the mash. An extended boil will be used to reduce the amount of sparge water used. A wheat-based malt extract could be substituted for the complicated mash technique. (Use 17.9 lbs dry malt extract, preferably a wheat/pale blend. If you have to use all-wheat extract, use the same total weight but use 60% light DME and 40% wheat DME).

Add the aged hops to the boil kettle early. The hops will add a preservative quality but little bitterness, flavor or hop aromas to the final product. Boil for two hours or longer depending on your expected gravity. Chill to 70° F (21° C) using your favorite wort chilling techniques. Oxygenate or aerate the wort and pitch the following strains: Brettanomyces bruxellensis, Brettanomyces lambicus, Kloeckera apiculata, and Candida lambicus. The Brett strains are slow producers of acetic acid and favor a warm (75° F, 24° C) environment. Place in a cool area of the house. Traditional brewers will ferment in oak casks. Boiling and cooling about 1 cup of oak chips and adding to the vessel should add the slight oakiness found in some commercial varieties.

There won't be much activity as these initial pitching strains are growing. After two weeks, pitch a healthy Wyeast 1056 or something similar. The character flavor will come from the other cultures and ingredients that are used, little flavor will be contributed by this strain. After a couple of months the Pediococcus damnosous culture is pitched. This is the dominant lactic acid-forming bacteria. At this point a white scum, called a pellicle, should be forming on the surface of the lambic. This is from the brett strains that are forming a pseudo-mycelia and float to the surface. Never rack from the original vessel. The break material and spent yeast are used to help the lambic form the flavors and aromas distinct to the lambic style. At this point adding cultured dregs from other good Lambic or Gueuze style examples such as Boon Gueuze and Cantillon Gueuze will only help the final product's complexity. This vessel should sit at least 12 months before blending or bottling.

two friends we miss very much, Michael Jackson and Greg Noonan.

**Zymurgy:** The Central Florida Home Brewers also hosted the Meadlennium mead-only competition this year. How did that go, and what were entries like this year?

RM: This year we had 97 entries. We are

the longest-running mead-only competition in the world. We began in 1998 and have been raising the bar for mead competitions ever since.

**Zymurgy:** Apart from all the local attractions Orlando has to offer, it seems like there were quite a few events right at the hotel to keep attendees busy, including a pub crawl, raffle, beer

festival and a Belgian Beer and Stinky Cheese party. Are these typical events for the annual Sunshine Challenge, or do you mix things up from year to year?

RM: Attendees count on CFHB to put on a show for the weekend. The bus was full for the pub crawl with visits to House of Beer, BJs Restaurant and Bar Louie. The beer festival was supported by Florida

## English Brown Ale

### Ingredients for 6 gallon (22.71 L) all-grain

8.0 lb	(3.63 kg) Maris Otter pale malt
2.0 lb	(0.9 kg) Belgian aromatic malt
2.0 lb	(0.9 kg) Munich malt
1.0 lb	(0.45 kg) 60 crystal malt
2.0 oz	(57 g) black patent malt
1.0 oz	(28 g) roasted barley
1.0 oz	(28 g) English Fuggles whole hops 5% AA (60 minutes)
1.0 oz	(28 g) English Fuggles whole hops 5% AA (30 minutes)
1.0 oz	(28 g) English Fuggles whole hops 5% AA (5 minutes)
	English ale yeast

**Original Gravity:** 1.062 (75% efficiency)

**ABV:** 5.9%

**IBU:** 23

### Directions

Mash grains at 150° F (66° C).

#### Extract version:

Substitute 4.8 lb (2.2 kg) pale DME or 6 lb (2.7 kg) LME for the Maris Otter malt and 2.8 lb (1.3 kg) liquid Munich extract for the Munich. Steep other grains at 155° F (68° C) for 30 minutes, sparge, add malt extracts and boil for 60 minutes.

#### Directions for blending (by Ron Raike):

Once the brown ale base beer has completed fermentation, rack together with the aged base lambic (50/50) and let age at least four weeks. Use extra priming sugar and bottle with 1 cup of corn sugar per 4.5 gallons. Some of the yeast and bacteria strains will not produce CO<sub>2</sub> as a byproduct. Bottle conditioning could also take a few months to get proper carbonation levels. Aging the bottles a long time only helps. The bottles sat at room temperature for nine years. Patience, patience, patience.

represented at the festival. In addition to breweries, we had Monk in the Trunk beer by Fran Andrewlevitch and Orange Blossom Pilsner brewer Tom Moench. Three local distributors, Fresh Inc., Florida Micro Beverage Distributor, and Schenck Company Distribution Center were present with a variety of their beers.

**Zymurgy:** Most people know Orlando is not an inexpensive place to stay. How were you able to secure such a reasonable group rate for people attending the Challenge, and how was the hotel as a large competition venue?

**RM:** Next to New York City, Orlando has the most hotels in the country with a wide range of prices to select from. I started organizing SC09 in 2008 so Ed and I did many hotel site inspections and shopping around to get a good deal and a location that would allow us to bring in all that beer! We have had Sunshine Challenge at this hotel before so they were well aware of what goes on during the weekend of fun and beer.

**Zymurgy:** How was sponsorship and what prizes were awarded this year?

## Sassy Rose Hippocras

*David Webb, Orlando, Fla., Spacecoast Associates for the Advancement of Zymurgy (SAAZ) / Best of Show Mead, Sunshine Challenge 2009*

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

1.0 lb	(0.45 kg) fresh whole sassafras roots
1.5 oz	(42 g) Brewer's Garden rose hips
15.0 lb	(6.8 kg) Webb's Orange Blossom Honey Lalvin D47 yeast (two 5 gram packs)

### Directions (by David Webb)

This is a no boil recipe. Cut sassafras roots to fit into a saucepan. Boil about a half-gallon

of water with sassafras roots. Add rose hips, cover with lid and turn off heat. Simmer about 30 minutes. Pour 2 gallons water into carboy (I used Cocoa city water) with five quarts honey. Take a wine agitator rod with a drill motor and blend honey with water (this takes about 10 minutes at room temperature). Add the sassafras/rose hip tea to the carboy. Blend, sprinkle yeast in and wait about 15 minutes till yeast dissolves, then blend in with agitator. Fill carboy almost to top and place airlock on carboy. I was amazed how fast this mead worked and cleared to a beautiful color. Re-rack and bottle when clear. Three months after I made it, it won BOS.

Brewers Guild and the awards banquet had 125 attendees.

**Zymurgy:** Regarding your beer festival, what sort of support do you get from micros and brewpubs at the event, local or otherwise?

**RM:** The participation is outstanding from the local community with breweries and brewers present: John Cheek of Orlando

Brewing, Wayne Wambles of Cigar City Brewing, Eric Luman of Seven Bridges Brewery, Brian Miller and Cody Cassidley of Bold City Brewery, Craig Birkmaier of Swamp Head Brewery, and Rick Clay of Florida Beer Company. Brewers who could not attend had knowledgeable servers at the event. Even FBG board member Madison Roane poured for Yuengling Brewery in place of John Houseman, and both Brewzzi and Lagniappe Brewing Co. were well

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



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## KUDOS—BEST OF SHOW

### AHA/BJCP Sanctioned Competition Program

#### October 2009

Muncie Brewfest, 21 entries—  
Michael Pearson, Anderson, IN.  
Hoppy Halloween Challenge, 276 entries—  
Mark Tanner, Weatherby Lake, MO.

#### November 2009

CABA AGM Competition, 37 entries—  
Francois Lalumiere, Morin Heights, QC, Canada.  
Beer Quest Winter Ale, 21 entries—  
Jason McLaughlin, Lincoln, NE.  
BURP Real Ale Competition, 45 entries—  
Steve Marler, Arlington, VA.  
The Dig Pub 2nd Annual Monster Homebrew Competition, 46 entries—  
Mark Schoppe, Austin, TX.  
Lancaster County Brewers Showdown II, 60 entries—Steve Grisafi, Denver, PA.  
Franco Belgian Challenge Cup, 53 entries—  
John Soens, Albuquerque, NM.  
31st Annual California State Homebrew Competition, 278 entries—  
Rick Reineman, Stockton, CA.  
Oregon Brew Crew Fall Classic, 206 entries—  
Bill Schneller/Chris Johnson, Portland, OR.  
Knickerbocker Battle of the Brews, 224 entries—Jake Huwe, Malta, NY.  
Sheldon Jackson Memorial Members-Only Homebrew Competition 2009, 43 entries—  
Matthew Beason, Scottsdale, AZ.  
Bay Street Bash, 225 entries—  
John Rybicki, Hilton Head, SC.

Apple Farm Homebrew Competition, 22 entries—Michael Morgan, Princeton, MA.  
MALT Turkey Shoot 2009, 147 entries—Calvin Perilloux, Middletown, MD.

Castle Hill and Hills District Home Brewing Championships, 164 entries—  
Danny Hannan, Sydney, Australia.  
SA National Homebrew Competition 2009, 25 entries—Louis van der Merwe, Pretoria, South Africa.

#### December 2009

TVHA Homebrew Competition, 101 entries—Enrique Piceno, Jr., El Monte, CA.  
11th Annual Palmetto State Brewers Open, 349 entries—Phil Folse, Charlotte, NC.  
2009 BEWBC Variant Homebrew Competition, 9 entries—Brandon Horn, Tacoma, WA.  
Humpy's Big Fish Homebrew Competition, 109 entries—Frank Bell, Eagle River, AK.  
3rd Annual Virginia Beer Blitz, 262 entries—Dan Tully, Hampton, VA.  
Fugetaboutit Homebrew Competition, 194 entries—Marc Powell, Woodstock, GA.  
Great Lakes International Cider & Perry Competition, 137 entries—  
Rick Young, Mt Vernon, IA.  
Manjimup Cherry Harmony Home Brew Competition, 62 entries—  
James Mitchell, Perth, Western Australia.

RM: Florida Micro Beverage Distributor was our biggest sponsor with product from Shipyard, Left Hand and Holy Mackerel donated. Briess contributed to both the seminar and raffle items. David Myers of Redstone Meadery donated a bottle of 2003 Boysenberry Reserve for the Best of Show Mead and David Webb of Webb Honey donated honey for the raffle and BOS Mead winner. There isn't enough room here to list all the sponsors, but they include Siebel Institute of Technology, Hopunion LLC, BrewCraft USA, Cabot Cheese, Five Star Chemicals, and Hearts HomeBrew among others. More sponsors are listed at [www.cfhb.org](http://www.cfhb.org).

**Zymurgy:** Thanks Rockey, it sounds like a colossal undertaking and we wish you best of luck for the 2010 event! Included are the beer and mead Best of Show recipes, generously provided by Ron Rake and David Webb, respectively.

**Amahl Turczyn Scheppach is a former craft brewer and associate editor for Zymurgy, and now brews at home in Lafayette, Colo.**



## AMERICAN HOMEBREWERS ASSOCIATION 2010 GOVERNING COMMITTEE ELECTION

Your AHA Governing Committee representatives play a critical role for YOUR Association. The AHA Governing Committee helps develop the benefits and programs of the AHA and provides direction for the AHA Staff.

### PLEASE CAST YOUR VOTE TODAY!

#### Candidates:

Please read candidate statements at [HomebrewersAssociation.org](http://HomebrewersAssociation.org) and cast your ballot online.  
For the 2010 election, there are nine candidates running for four open seats on the Governing Committee.

- Drew Beechum – Pasadena, CA**
- Fred Bonjour – Troy, MI**
- Justin Crossley – Pacheco, CA**
- Michael Fairbrother – Londonderry, NH**
- Al Hazen – Stroudsburg, PA**
- Jake Keeler – St. Paul, MN**
- Steven Marler – Arlington, VA**
- Tom Schmidlin – Redmond, WA**
- Douglas Wawrzynski – Salt Lake City, UT**

#### Election Guidelines:

All balloting will be done online. Go to [HomebrewersAssociation.org](http://HomebrewersAssociation.org), read the candidate statements, and cast your vote. Vote for up to four (4) candidates. You will need to include your name and member number and contact information. If you do not know your member number, or would like to become a member, call us toll free at 888-822-6273 or email [info@brewersassociation.org](mailto:info@brewersassociation.org).

All ballots must be submitted no later than midnight Pacific time, March 31, 2010.

All AHA members voting in the election are eligible for an additional entry in the Lallemand Scholarship drawing for Siebel Institute's two-week Concise Course. Check the appropriate box on the ballot to submit your entry into the drawing. The drawing will take place June 19, 2010 at the AHA National Homebrewers Conference in Minneapolis, MN.



## AHA/BJCP SANCTIONED COMPETITION PROGRAM CALENDAR

Want to discuss judging, beer styles, competitions and exams? Join the BJCP Members Forum at [www.bjcp.org/phpBB2/index.php](http://www.bjcp.org/phpBB2/index.php). | To register a new competition, please go to [www.bjcp.org/apps/comp\\_reg/comp\\_reg.html](http://www.bjcp.org/apps/comp_reg/comp_reg.html). Check the AHA or BJCP Web sites to see the latest calendar of events. Competition organizers: please remember to submit your results promptly using our electronic system. Competitions not filing organizer reports will not be allowed to register in the future. | Interested in becoming a beer judge? See [www.beertown.org/homebrewing/scp/judge.html](http://www.beertown.org/homebrewing/scp/judge.html) for information.



### **March 5**

#### ***Amber Waves of Grain***

Grand Island, NY. Entry Fee: \$6. Entry Deadline: 2/20/10. Contact: Keith Curtachio, 716-691-6371, [keith@niagarabrewers.org](mailto:keith@niagarabrewers.org) [www.niagarabrewers.org/mmmmbear](http://www.niagarabrewers.org/mmmmbear)

### **March 6**

#### ***Cascade Brewers Cup***

Seattle, WA. Entry Fee: \$6. Entry Deadline: 3/3/10. Contact: Mike Brown, 425-743-2399, [brewmanator@gmail.com](mailto:brewmanator@gmail.com) [www.cascadebrewersclub.org](http://www.cascadebrewersclub.org)

### **March 6**

#### ***21st Annual Reggae and Dredhop Competition***

Denver, CO. Entry Fee: \$7. Entry Deadline: 02/27/2010. Contact: Deborah Lee, 303-888-0253, [treasurer@hopbarley.org](mailto:treasurer@hopbarley.org) [www.hopbarley.org/content/dredhop\\_2009](http://www.hopbarley.org/content/dredhop_2009)

### **March 6**

#### ***Bockfest 2010***

Cincinnati, OH. Entry Fee: \$6 first entry, \$4 for each additional. Entry Deadline: 2/26/10. Contact: Ray Snyder, 513-759-2573, [bosmo@bloatarian.org](mailto:bosmo@bloatarian.org) [www.bloatarian.org/content/view/98/91/](http://www.bloatarian.org/content/view/98/91/)

### **March 6**

#### ***Cascade Brewers Cup***

Seattle, WA. Entry Fee: \$6. Entry Deadline: 3/3/10. Contact: Mike Brown, 425-743-2399, [brewmanator@gmail.com](mailto:brewmanator@gmail.com) [www.cascadebrewersclub.org](http://www.cascadebrewersclub.org)

### **March 7**

#### ***The Highland Cup***

Asheville, NC. Contact: Steve Schwartz, 641-799-3707, [steve@highlandbrewing.com](mailto:steve@highlandbrewing.com)

### **March 10**

#### ***Kona Brewers Festival Home Brew Competition***

Kailua Kona, HI. Entry Fee: \$7. Entry Deadline: 03/03/2010. Contact: Fred Housel, 808-331-8602, [Fred@kieleokona.com](mailto:Fred@kieleokona.com) [www.konabrewersfestival.com/Contest.html](http://www.konabrewersfestival.com/Contest.html)

### **March 13**

#### ***Iowa Brewers Union Open 2010***

Urbandale, IA. Entry Fee: \$6. Entry Deadline: 3/7/10. Contact: Ron Staab, 515-360-0435, [ronaldgstaab@yahoo.com](mailto:ronaldgstaab@yahoo.com) [www.iowabrewersunion.org](http://www.iowabrewersunion.org)

### **March 13**

#### ***The Drunk Monk Challenge***

Aurora, IL. Entry Fee: \$7 first entry, \$5 for each additional. Entry Deadline: 3/6/2010. Contact: Calvin Rowland, 630-525-0283, [calvin-r@lycos.com](mailto:calvin-r@lycos.com) [www.knaves.org/DMC/index.htm](http://www.knaves.org/DMC/index.htm)

### **March 13**

#### ***Shamrock Open XV***

Raleigh, NC. Entry Fee: \$6 for first 4 entries, \$10 for each additional. Entry Deadline: 2/28/10. Contact: Brad Vincent, 413-841-2687, [brad.vincent@gmail.com](mailto:brad.vincent@gmail.com) [www.hbd.org/carboy/shamrock.htm](http://www.hbd.org/carboy/shamrock.htm)

### **March 19**

#### ***BlueBonnet Brew-Off 2010, 24th Annual Celebration***

Irving, TX. Entry Fee: \$7. Entry Deadline: 2/25/10. Contact: Gene Wheelbarger, 817-657-4802, [director@bluebonnetbrewoff.com](mailto:director@bluebonnetbrewoff.com) [www.bluebonnetbrewoff.com](http://www.bluebonnetbrewoff.com)

### **March 20**

#### ***New England Fall Regional Homemade Beer Competition***

Deerfield, MA. Entry Fee: \$6. Entry Deadline: 3/6/10. Contact: Ronald Clapp, 413-247-0050, [lokispice@hotmail.com](mailto:lokispice@hotmail.com) [www.valleyfermenters.com](http://www.valleyfermenters.com)

### **March 20**

#### ***McChord Brewfest***

McChord AFB, WA. Entry Deadline: 3/15/10. Contact: Josh Boisvert, 253-381-0273, [joshua.boisvert@mchord.af.mil](mailto:joshua.boisvert@mchord.af.mil) [www.mcchordafb.us/brew\\_fest.html](http://www.mcchordafb.us/brew_fest.html)

### **March 20**

#### ***March Mashness***

St. Cloud, MN. Entry Fee: \$6. Entry Deadline: 3/14/10. Contact: Bruce LeBlanc, 320-251-0229, [brewskil@charter.net](mailto:brewskil@charter.net) [www.cloudytownbrewers.org/competition](http://www.cloudytownbrewers.org/competition)

### **March 20**

#### ***Celebrewtion 2010***

Sacramento, CA. Entry Fee: \$7. Entry Deadline: 3/14/10. Contact: William DeGraffenreid, 916-284-2901, [celebrewtion2010@goldcountrybrewers.org](mailto:celebrewtion2010@goldcountrybrewers.org) [www.goldcountrybrewers.org](http://www.goldcountrybrewers.org)

### **March 27**

#### ***Peak to Peak Pro-Am***

Longmont, CO. Entry Fee: \$5, 3 bottles/entry. Entry Deadline: 3/19/10. Contact: Joanne Knipmeyer, 303-772-0258, [ipa.compdir@gmail.com](mailto:ipa.compdir@gmail.com) [www.indianpeakslasers.org](http://www.indianpeakslasers.org)

### **March 27**

#### ***17th Annual Peach State Brew Off***

Atlanta, GA. Entry Fee: \$7. Entry Deadline: 3/20/10. Contact: Mike Castagno, 856-524-5005, [organizer@coverthops.com](mailto:organizer@coverthops.com) [www.chs.homebrewcomp.com/chs/psbo2010.html](http://www.chs.homebrewcomp.com/chs/psbo2010.html)

### **March 27**

#### ***Hudson Valley HomeBrewers***

#### ***20th Annual Competition***

New Paltz, NY. Entry Fee: \$6. Entry Deadline: 3/20/10. Contact: Justin Taylor, 845-527-7406, [justintaylor84@hotmail.com](mailto:justintaylor84@hotmail.com) [www.hvhomebrewers.com](http://www.hvhomebrewers.com)

### **March 27**

#### ***Belgian Beerfest***

Coldstream, AU. Entry Fee: AUD \$5. Entry Deadline: 03/27/2010. Contact: Charles Johnston, Aus 3 5967 1794, [ocjohnston@hotmail.com](mailto:ocjohnston@hotmail.com)

### **March 27**

#### ***UNYHA 32nd Annual/21st New York State Open Homebrew Competition***

Rochester, NY. Entry Fee: \$6. Entry Deadline: 03/13/2010. Contact: Kira Barnes, 585-328-1048, [kiracalico@gmail.com](mailto:kiracalico@gmail.com) [www.unyha.com](http://www.unyha.com)

### **March 27**

#### ***BOSS Chicago Cup Challenge***

Blue Island, IL. Entry Fee: \$7 for first entry, \$5 each additional. Entry Deadline: 3/20/10. Contact: Michael Pelter, 219-864-4666, [BOSSBeerComp@gmail.com](mailto:BOSSBeerComp@gmail.com) [www.bossbeer.org](http://www.bossbeer.org)

### **April 3**

#### ***World Cup of Beer***

Berkeley, CA. Entry Fee: \$7. Entry Deadline: 3/13/10. Contact: David Blank, 619-804-1429, [dave@letseatgrass.com](mailto:dave@letseatgrass.com) [www.worldcupofbeer.com](http://www.worldcupofbeer.com)

### **April 10**

#### ***AHA Club-Only Competition, American Ales***

Charlotte, NC. Entry Fee: One entry per club, \$7 (check payable to AHA). Entry Deadline: 4/03/10. Contact: Bill Lynch, 704-847-8143, [brewcnc@yahoo.com](mailto:brewcnc@yahoo.com) [www.homebrewersassociation.org/pages/competitions/club-only-competitions](http://www.homebrewersassociation.org/pages/competitions/club-only-competitions)

### **April 10-11**

#### ***AHA National Homebrew Competition 1st Round, Northwest Region***

Seattle, WA. Entry Fee: \$9 AHA members; \$14 non-members. Entry Deadline: 4/01/10. Contact: Tim Hayner, 206-730-4532, [tim@tristatecon.com](mailto:tim@tristatecon.com) [www.homebrewersassociation.org/pages/competitions/national-homebrew-competition](http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition)

### **April 11**

#### ***The Oregon Garden's Homebrewers Classic***

Silverton, OR. Entry Fee: \$6. Entry Deadline: 4/03/10. Contact: Alan Priest, 503-375-9980, [capitolbrewers@comcast.net](mailto:capitolbrewers@comcast.net) [www.capitolbrewers.org](http://www.capitolbrewers.org)

### **April 14-17**

#### ***ALES Homebrew Open/2010 NHC Canadian Regional Qualifier***

Regina, SK, Canada. Entry Fee: \$5 Canada. Entry Deadline: 4/08/10. Contact: Ryan Coulthard, 306-584-0976, [competition@alesclub.com](mailto:competition@alesclub.com) [www.alesclub.com](http://www.alesclub.com)

# BREWERS ACTIVISTS

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### AHA/BJCP SANCTIONED COMPETITION PROGRAM CALENDAR

Continued from page 55

#### April 16-18

##### *AHA National Homebrew Competition*

###### *1st Round, East Region*

Zanesville, OH. Entry Fee: \$9 AHA members; \$14 non-members. Entry Deadline: 4/01/10. Contact: Frank Barickman, 614-345-8750, fbarickm@gmail.com [www.homebrewersassociation.org/pages/competitions/national-homebrew-competition](http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition)

#### April 16-18

##### *AHA National Homebrew Competition*

###### *1st Round, Northeast Region*

Philadelphia, PA. Entry Fee: \$9 for AHA Members; \$14 for non-members. Entry Deadline: 4/01/10. Contact: Nancy Rigberg, 215-569-9469, NRigberg@comcast.net [www.homebrewersassociation.org/pages/competitions/national-homebrew-competition](http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition)

#### April 16-18

##### *AHA National Homebrew Competition*

###### *1st Round, Southwest Region*

San Diego, CA. Entry Fee: \$9 AHA members; \$14 non-members. Entry Deadline: 4/01/10. Contact: Chuck West, 858-571-2930, jcwest@msn.com [www.homebrewersassociation.org/pages/competitions/national-homebrew-competition](http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition)

#### April 17

##### *AHA National Homebrew Competition*

###### *1st Round, Midwest Region*

Madison, WI. Entry Fee: \$9 AHA members; \$14 non-members. Entry Deadline: 4/01/10. Contact: Keith Symonds, 608-497-0757, Madsymo@aol.com [www.homebrewersassociation.org/pages/competitions/national-homebrew-competition](http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition)

#### April 17-18

##### *AHA National Homebrew Competition*

###### *1st Round, South Region*

Atlanta, GA. Entry Fee: \$9 AHA Members; \$14 non-members. Entry Deadline: 4/01/10. Contact: Phil Farrell, 770-889-3660, theadfl6@bellsouth.net [www.homebrewersassociation.org/pages/competitions/national-homebrew-competition](http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition)

#### April 17-18

##### *AHA National Homebrew Competition*

###### *1st Round, West Region*

Lodi, CA. Entry Fee: \$9 AHA members; \$14 non-members. Entry Deadline: 4/01/10. Contact: Brian Cooper, 925-292-5564, brewerbrian@sbcglobal.net [www.homebrewersassociation.org/pages/competitions/national-homebrew-competition](http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition)

#### April 24

##### *AHA National Homebrew Competition*

###### *1st Round, Old West Region*

Denver, CO. Entry Fee: \$9 AHA members; \$14 non-members. Entry Deadline: 4/01/10. Contact: Dottie Clapp, 303-972-5870, dottieclapp@yahoo.com [www.homebrewersassociation.org/pages/competitions/national-homebrew-competition](http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition)

#### April 24

##### *The Great Arizona Homebrew Competition*

Buckeye, AZ. Entry Fee: \$7. Entry Deadline: 4/17/10. Contact: William Nesbitt, 602-430-8843, wn45@ymail.com [www.brewarizona.org](http://www.brewarizona.org)

#### April 24

##### *33rd Mayfaire Homebrew Competition Judging*

Woodland Hills, CA. Entry fee: \$7. Entry deadline: 4/9/10. Contact: Chris Rockwell, 818-884-8586, vicepresident@maltosefalcon.com, [www.maltosefalcon.com](http://www.maltosefalcon.com)

#### April 24

##### *Mead Free or Die*

Londonderry, NH. Entry Fee: \$6. Entry Deadline: 4/12/10. Contact: Michael Fairbrother, 603-234-9582, fairbrother@nhbrewers.com [www.meadfreeordie.com](http://www.meadfreeordie.com)

#### April 24

##### *2010 Nebraska Shootout*

Lincoln, NE. Contact: Jason McLaughlin, 402-570-4427, iasanlee@hotmail.com

#### April 24

##### *2010 Puget Sound Pro-Am*

Kent, WA. Entry Fee: \$6/online entry, \$7/paper entry, \$1 off each entry for competition helpers. Entry Deadline: 4/20/10. Contact: Mark Emiley, 206-251-1344, markemiley@earthlink.net [www.bewbc.org/pro-am](http://www.bewbc.org/pro-am)

#### April 24

##### *Between the Bluffs Homebrew Competition*

La Crosse, WI. Contact: Bryce Dvorak, 414-248-6178, dvorakb@msoe.edu [www.betweenthebluffsbeerfest.com](http://www.betweenthebluffsbeerfest.com)

#### April 24-25

##### *AHA National Homebrew Competition 1st*

###### *Round, Great Lakes Region*

Indianapolis, IN. Entry Fee: \$9 AHA members; \$14 non-members. Entry Deadline: 4/01/10. Contact: Ron Smith, 317-201-6535, ronsmith@marketwisesolutions.com [www.homebrewersassociation.org/pages/competitions/national-homebrew-competition](http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition)

#### May 22

##### *AHA Club-Only Competition, Extract Beers*

Buffalo, NY. Entry Fee: One entry per club, \$7 (check payable to AHA). Entry Deadline: 5/01/10. Contact: Ric Cunningham, 716-695-3211, wilypig@gmail.com [www.homebrewersassociation.org/pages/competitions/club-only-competitions](http://www.homebrewersassociation.org/pages/competitions/club-only-competitions)

#### May 22

##### *16th Annual Eight Seconds of Froth*

Cheyenne, WY. Entry Deadline: 5/15/10. Contact: Brian Mertz, 307-638-6754, windywyr@aol.com [www.bbriogs.vcn.com/8seconds.html](http://www.bbriogs.vcn.com/8seconds.html)

#### May 22

##### *1st Annual Hangar 24 Homebrew Competition*

Redlands, CA. Entry Fee: \$5 for first 2 entries, \$5 for each additional. Entry Deadline: 5/15/10. Contact: Kevin Wright, 909-389-1400, kwright@hangar24brewery.com [www.hangar24brewery.com](http://www.hangar24brewery.com)

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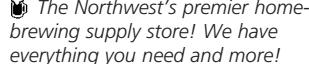
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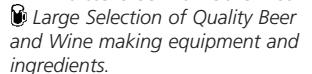
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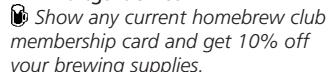

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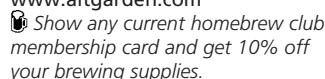

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# Beerstock 5060



**B**eerstock 5060, the first legal brew fest for Washington homebrewers, was held August 15 near Arlington, Wash. Members of all Washington homebrew clubs were invited. The brews ranged from an IPA hop bomb to unique brews made with spices, fruit or peppers testing limits and broadening palates. Connections were made, recipes were shared and brew techniques were discussed. Cross-pollination between brew clubs occurred with many planning to visit others' club meetings in the future.

The reason this event is now legal is thanks to a collection of serious Washington homebrewers from WAHA, the Washington Homebrewers Association, who wanted to change Prohibition-era laws that made it illegal to transport more than one gallon of homebrew, with that homebrew going only to a competition, not to be shared with friends or even at a club meeting. With the help of the American Homebrewers Association, Mark Emiley, Tom Schmidlin, Tim Hayner and Arlen Harris drafted a bill that would raise the transporting limit to 20 gallons. Sen. Ken Jacobsen came on board to support the bill, and Emiley asked every Washington homebrew club to contact the legislators in their district to request support of Bill 5060.

The bill passed and went into effect on July 26, 2009. And on that day, John Riveria, Chris Hanks, Mark Joy and Alison Sheafor-Joy had their first meeting to plan Beerstock 5060.

Less than a month later, I-5 was a little busier with Washington homebrewers transporting up to 20 gallons of homebrew each to the Joys' home. Sixty-five different beers were served and at least 85 people, six dogs and one cat attended. Beerstock 5060 officially began at 2 p.m. The last

brewers left the bonfire around 3 a.m.

Washington's homebrew clubs went all out to celebrate Beerstock 5060, decorating their booths and providing cutting-edge homebrew. The Beer Renegades of Everett Washington (BREW) were pirates for a night, setting up next to the pirate ship in the Joys' backyard. Cascade Brewers Guild served superb, clean examples of classic beer styles such as a California Common. The North Seattle Homebrewers served Guinnessque, a Guinness clone on nitro.

One brewer came all the way from Leavenworth (more than 100 miles away) to represent Bare Knuckled Brewers, wearing a huge backpack containing a tapped corny keg of Belgian Dark Strong Ale. West Sound Brewers also made a long trek, serving a Tripel and a Flemish Sour. Ale flowed from the Impaling Alers from taps and bottles at a booth decorated in hop vines. A new resident of Washington shared a bottle of mead brought all the way from Florida. Everyone loved the citrusy IPA served through a hopback by the Greater Everett Brewers League. Hosts Joy and Sheafor-Joy had 10 different styles of bottle-conditioned beer at the sign-in table.

Along with all the great homebrew, brewers brought potluck dishes, and Hanks provided pulled pork sandwiches.

With a live band, a raffle, games, contests, a homebrew equipment sale, and a chance for brewers to get advice from judges rounding out the evening, Washington homebrewers wasted no time in putting the new law to good use.

**Mark Joy and Alison Sheafor-Joy are homebrewers who live in Arlington, Wash.**

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