

FOR THE HOMEBREWER & BEER LOVER

Volume 30 * No. 6 | November/December 2007

zymurgy®

■ The Journal of the American Homebrewers Association ■

*Don't Be Afraid
of the Dark*



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YOU
CAN
BREW

Stouts
and
Porters

BREWING
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All Aboard
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PLUS: Charlie Papazian Sips Through Yesteryear

THERE IS IPA.

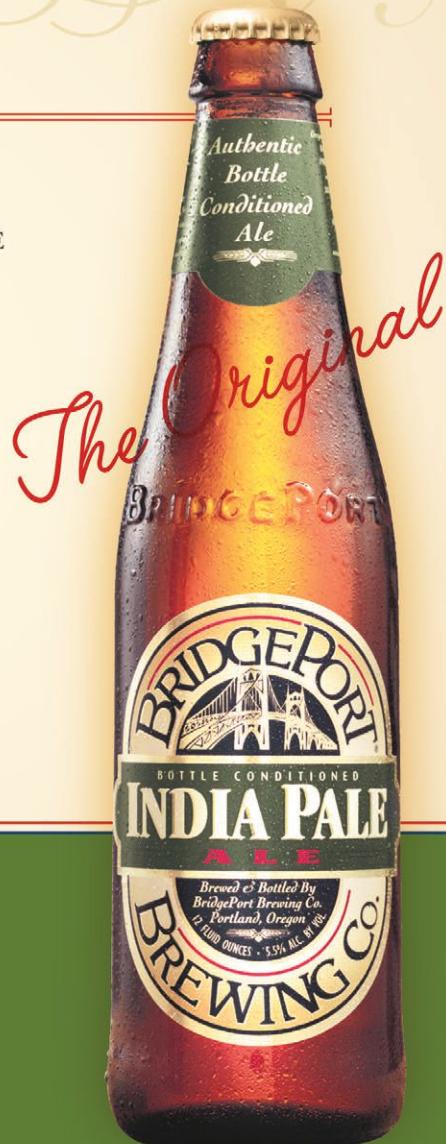
THEN THERE IS

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FOUR  POINTS
BY SHERATON

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Fun with Zymurgy

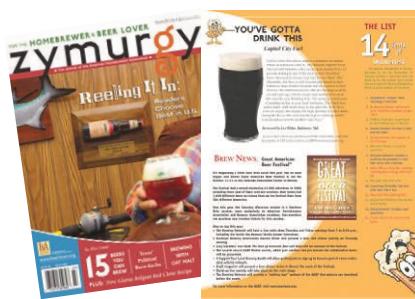
Sigh. Another issue of *Zymurgy* with no "Dear *Zymurgy*" letters to publish from our readers. What's an editor to do?

I suppose I could take an optimistic, "no news is good news" approach and assume that all of our readers are deliriously happy with each issue of the magazine and feel no need to e-mail their frustrations, suggestions, kudos or tips on what we could do better. Or, I could encourage you to write in with comments, good or bad, but hopefully mostly good, that we can publish in the next issue and hopefully use to continue to offer content that is user-friendly for our readers. In addition to letters and comments, we also encourage our readers to send in fun homebrewing-related photos and pictures of homebrewery beer labels to grace the pages of the magazine. This magazine is for and about you, the homebrewer and beer lover.

Dear *Zymurgy* is not the only area that readers can get involved in. Almost every department of this magazine, including the features, is influenced by our readers. Let's take a quick look at how you, the reader, can have more fun and be more interactive with *Zymurgy*.

First up: Beeroscope. This is a collection of news, jokes, gadgets, lists, calendars of fun beer events, book reviews, beer reviews and any other interesting bits of beer stuff that come across my desk and inbox. Is there a gadget you just bought that is so amazing that you wonder how you ever brewed without it? Drop me a note and let me know about it. Or send me your latest beer joke. Or send me a review of your favorite commercial beer for You've Gotta Drink This. You get the idea.

Don't consider yourself a great writer? Don't worry...probably nothing in Beeroscope will ever be considered for a



Pulitzer Prize. This section of the magazine is more about having fun, not about great prose.

Another element of the magazine that you can contribute to is The Last Drop. This is a short (500-600 words) essay on anything beer or homebrewing related. It can be about an event your club puts on, or a fun road trip your homebrew club went on (see this issue's Last Drop), or a political (beer-related) matter that you are trying to rally the troops for (see the July/August 2007 *Zymurgy*), or a homebrewing experiment that went awry. The possibilities are limitless.

We also want to know what homebrewing-related issues you want to read more about on the pages of *Zymurgy*. Is there a particular style you want to master, or an aspect of brewing that has you baffled? Drop me a note at jill@brewersassociation.org and let me know. We're currently in the planning stages for our 2008 issues, and we'll be doing our sixth annual readers survey of the Best Commercial Beers in America in the July/August issue, so start investigating the latest offerings in your area. Look for a call for submissions in these pages in 2008 as well as on the AHA TechTalk forum.

Happy homebrewing, and thanks for reading *Zymurgy*!

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

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By Jamil Zainasheff and John Palmer

This new book, a chapter of which is excerpted, provides brewers with one recipe for every competition sub-category recognized by the Beer Judge Certification Program.



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>> GET THERE!

11th Annual Strong Ale Festival

Set for November 30 and December 1 at Pizza Port in Carlsbad, Calif., the 11th annual Strong Ale Festival will feature more than 60 beers above 8-percent alcohol. The festival starts at 4 p.m. on Friday and 11 a.m. on Saturday, and goes to 11 p.m. both days.

Tickets are \$25, including a commemorative glass and eight taster tickets. Additional 4-ounce tastes are \$1 once inside the festival.

Tickets are available at the door only. There will also be a VIP session from 1-4 p.m. on Friday for \$40.

For more information, go to www.pizzaport.com.

October 26-28

Wet Hop Festival San Diego, CA. Web: www.obrien-spud.net

October 27

Oregon Brewers Guild Tastival Bend, OR. Deschutes Brewery. Phone: 541-382-9242, Web: www.traveloregon.com/bounty

November 3

Festival of Barrel-Aged Beer Chicago, IL. Web: www.illinoisbeer.com

November 3

Maine Brewers Festival Portland, ME. E-mail: festivals@mindspring.com, Web: www.mainebrew.com



November 11

Orlando Beer Festival Orlando, FL. Web: www.orlandobeerfestival.com

November 17-18

Great Brews of America Classic Beer Festival Lake Harmony, PA. Phone: 800-255-7625, Web: www.splitrockresort.com/beerfest/

November 29-December 2

Holiday Ale Festival Portland, OR. Web: www.holidayale.com

December 1

2nd Annual Winter Beer Festival Seattle, WA. Phone: 206-915-0015, E-mail: lisa@washingtonbeer.com, Web: www.washingtonbeer.com



BREW NEWS: Michael Jackson Remembered

British beer expert Michael Jackson, the Beer Hunter, died August 30 in London. Here he is remembered by Ray Daniels, former editor-in-chief of Zymurgy and now director of Brewers Publications for the Brewers Association.

Michael simply created the beer universe as we know it. So much of how we think about beer comes directly from his research, thinking and writing. Hundreds of years from now, scholars and everyday people will read him to understand what beer was all about in our time.

And my, how he could write! Consistently clear, concise, informative and interesting. Even those with tepid interest in beer could be drawn into the topic by his prose. If he met a beer he didn't like, you hardly knew it. He wrote descriptively, avoiding pejoratives and leaving readers to decide for themselves whether a beer might be to their liking. And despite the accolades and acclaim he received, despite international success, he was mercilessly demanding of himself. Neither the quality nor the quantity of his work ever dimmed.

Despite his strong self-identity as a reporter, he was also a cheerleader for the topic he loved. He pled passionately with editors, cajoled myopic consumers (often on airplanes) and castigated those few wayward brewers he met to embrace the flavorful, adventurous and interesting world of beers that he knew. He traveled ceaselessly—in part to promote good beer—but also to comfort a barely hidden worry that if he didn't go everywhere and try everything he would surely miss something deliciously important in our dynamic beer world. As a result, no one captured our culture like he did—and I doubt anyone ever will.





YOU'VE GOTTA DRINK THIS

Founders Breakfast Stout



I'm not sure how to classify this big beer. It's clearly a high OG Stout with a high alcohol content, but that's all I'll say about that.

What I can say is that it is very dark upon pouring. The head is creamy as it should be. Subtle aromas of chocolate and coffee are there but in balance. Dark malt dominates. Alcoholic heat is perceptible in the aroma.

The body is medium full. It hits the palate with a surprising initial brightness, but the malt and chocolate balance it out nicely. Nutty and coffeeish. Very flavorful. More carbonated than I expected, but that was a pleasant surprise. Nice warming alcohol upon swallowing.

This big beer is very drinkable and not insipidly sweet or chocolatey. I will buy it whenever it's available (not often in my rural Michigan town) and will be interested to see how it ages, though it's really good right now.

Reviewed by Greg Carpenter, Petoskey, Mich.

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.

THE LIST

4 Fall Releases

Looking for a taste of autumn, or an early sip of winter? Here are four craft beers to try this fall.

- 1. Sierra Nevada Anniversary Ale:** For the first time in its 27-year history, Sierra Nevada Brewing Co. released its Anniversary Ale in bottles. For years, this coveted beer has only been available in the brewery pub in Chico, Calif. during the fall season when the company celebrates the anniversary of its founding in 1980. The 2007 Anniversary Ale features prominent usage of Cascade hops—the signature hop used in Sierra Nevada's most popular product, Pale Ale. It is an American Style IPA with a big, fragrant pine and citrus hop aroma balanced by the sweetness of two-row pale and caramel malt. It finishes with an additional Cascade dry-hopping. Web: www.sierranevada.com.
- 2. Left Hand Rye Bock:** Left Hand Brewing Co. of Longmont, Colo., released a rye doppelbock. Rye Bock opens with an initial tangy, sweet dried cherry nose alongside the spicy tingle of the malted rye, and finishes long and savory. The sweetness of the malt is nicely balanced by the tanginess of the rye malt, causing one to perceive a loaf of bread in every bottle. Incredibly smooth and full-bodied, the beer is dark amber in color with an alluringly thick tan head. At 7.7-percent alcohol by volume and 25 IBUs, Rye Bock is drinkable and delicious. Web: www.lefthandbrewing.com.
- 3. Dogfish Head Pangaea:** This October release is brewed with ingredients from every continent, including crystallized ginger from Australia, water from Antarctica and basmati rice from Asia. It is a slightly spicy ale with a mouthful of rich flavors, checking in at 7-percent alcohol by volume. Web: www.dogfish.com.
- 4. Odell Isolation Ale:** On October 1, Odell Brewing Co. of Fort Collins, Colo. released its winter seasonal, Isolation Ale. A classic winter ale, Isolation Ale is brewed using specialty malts imported from England and hops from the Northwest. It is amber in color, malty and strong. Web: www.odellbrewing.com.

WEB SITE:
www.beerdinners.com



Thinking about hosting a beer dinner this holiday season? Flying Dog Brewery in Denver, Colo.

recently launched a new Web site, www.beerdinners.com. Flying Dog, while providing its own menus and recipes, is also soliciting recipes, pairings and photos from craft breweries around the nation for the site to become a resource for food and beer pairings, and for hosting (or finding) a beer dinner. The site lists pairings, recipes, chef bios, calendars, tips, reviews and more.





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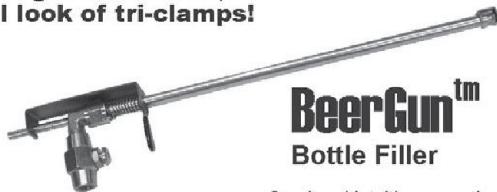
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- **New Brewing Lager Beer** - by Gregory J. Noonan
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by Ray Daniels



Hop Sex in the Willamette Valley

Yes, that's right: hop sex.

In August, I attended the first International Brewers Symposium (IBS) put on by the Master Brewers Association of the Americas and the American Society of Brewing Chemists. The symposium focused on hop flavor and aroma and was held at the home of the prolific hop breeding and research program at Oregon State University in Corvallis, Ore.

The symposium brought together research scientists, hop breeders, brewery hop experts, hop extract producers, hop brokers and brewers of all stripes—from large brewery staffs to brewers from small brewpubs in Oregon. It was a great chance for brewers to get face-to-face with the guys who do—and have done—most of the important hop research.

The technical presentations spared nothing from a scientific perspective with electron paramagnetic resonance data augmenting heavy-duty organic chemistry. Along the way, I gleaned some great lessons and ideas related to things like first wort hopping, co-humulone ratios and the meaning of IBUs that I'll discuss in the next installment of this column.

But for now, let's get to the sex.

Most plants reproduce by swapping pollen and the plants themselves have no gender. All members of the species produce both pollen and seeds. Not so with hops.

Hop plants come in distinct genders, male and female. Commercial hop yards normally consist exclusively of female plants. Even unfertilized females produce the hop cones we brewers want. Furthermore, fertilized females produce seeded cones that brewers shun. Seeded

cones do grow larger than those lacking seeds, but the alpha acid percentage declines and flavor panels have historically disliked their character. As a result commercial hop producers eliminate

male plants from their yards to ensure the growth of seedless hops.

Of course breeders require male hop plants to develop new varieties and ensure

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the survival of the species. Thus it falls to the scientists at places like Oregon State to cultivate male hop plants.

On the Friday of the IBS conference, our hosts led us through the strangest hop yard most of us will ever see at OSU's facility. Set on a university farm, it grows the hop plants needed for the breeding program.

Because of its mission, the OSU hop yard is unique in several respects. First we saw male plants, distinct in their bushy pollen-producing branches. Second, as a result of the males, we were amidst fertilized females—something rarely found outside breeding facilities.

Interestingly enough, the breeders have no interest in the seeds generated naturally in the yard. That natural breeding creates a random and jumbled range of crosses. Finding a successful hybrid from those seeds would require growing tens of thousands of new plants each year. Instead, the breeders select specific males and females to cross-breed and take care to ensure that they collect seeds produced only by the desired crosses.

As for the OSU fields, hop sex is just the beginning. As we walked the service roads amidst the towering trellises strung with bines, we may well have been passing a nascent variety that will one day be wildly popular. Just imagine a plant today known as "T10923SF" one day coming to be as popular as Cascade!

And because the OSU hop yard is meant to test the viability of new proto-varieties, the yard tolerates, and to a certain extent encourages, the common pests of hops: things like downy mildew and verticillium wilt. Commercial producers do what's necessary to eliminate these pests as they decrease hop yield. But at OSU, they want to know what resistance the new varieties have to these pests, so they let them be as long as they don't get out of hand.

As a result of the exceptional conditions, the OSU hop yard was the most unusual I expect I'll ever see. Rather than the uniformly lush, dark-green forest of hop leaves you see in most yards in August, the OSU field was notable for its incon-

sistency. Many plants were scrawny, even sickly, while others thrived. The oddball males—placed randomly through the yard—added another interruption to the normal pattern. Rather than looking like a carefully tended farm, the field had an overall appearance of neglected wildness.

From all that, we get new hops. Few of the new crosses ever leave OSU; fewer still see commercial distribution after scale-up in a commercial yard. Only after 10 or more years and many trials will something like “T10923SF” ever wind up in a beer that you or I would make or even drink.

So next time you toss a handful of hops into your favorite beer, consider the long trail traveled by those tiny cones. And when you do, raise a glass to the breeders and growers who brought them into our world.

Ray Daniels is director of Brewers Publications for the Brewers Association and the former editor-in-chief of *Zymurgy*.



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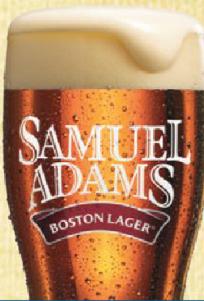
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by Professor Surfeit



No Climbing to this Hopbush

Dear Professor,

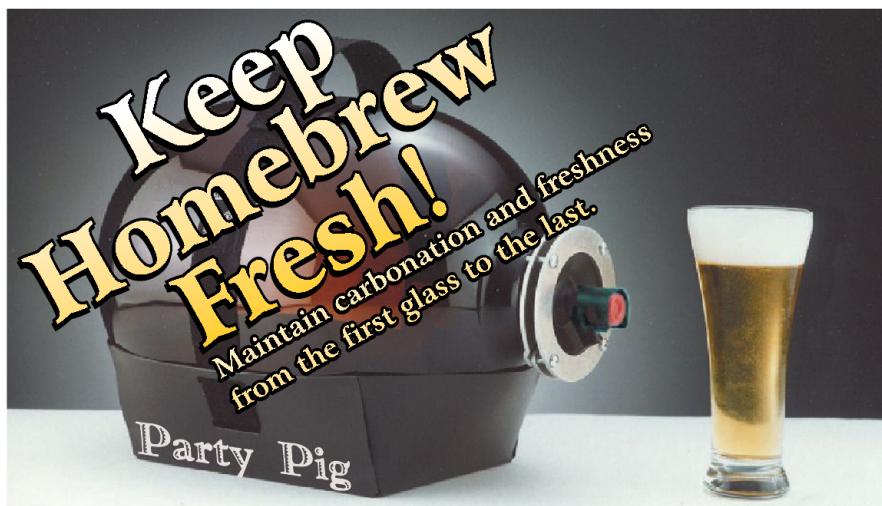
You mentioned tossing in some fresh-picked hops when brewing (World of Worts, May/June 2007). This inspired me to go ahead and ask what you think about my current habits when it comes to the hops I am growing.

When I first started growing hops, I had a copy of the Hops and Beer Special Issue (Volume 13, No. 4, 1990). In it, Pierre Rajotte had an article called "Growing Hops at Home." I pretty much followed his advice to the letter and had good results. Over the years, though, when I've had some hop vines growing I have deviated quite a bit from what he was recommending. Basically, you might say Rajotte seems to lay out how to grow hops in the officially recognized manner. The first shoots that come up are cut back. The hop vines are to climb long poles and the vines are allowed to grow separately from one another. Then they are all harvested at a certain time by taking down the vines. As a means of preservation, the hop cones go through a drying process and are stored dried.

It certainly evolved quite naturally that I started to deviate from these procedures. Immediately I discarded the idea of having the vines climb to the stratosphere on some long poles or something, liking instead to grow them no taller than I can reach without stepping up on something. I forgot to cut back the first shoots. I liked the idea of having them grow every which way, off on some cord this way, that way, and back and around each other too. The plants seem to like this just fine. As far as picking the hops, the way I'm growing them lends to the practice of picking those that "look right" and leaving less mature ones for picking later. For preservation, I immediately freeze them instead of drying.



The Professor's wall-of-hops "bush".



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Saugatuck

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This year it looks like I have a bumper crop on a second-year vine. I plan to make imaginative use of them, partly inspired by the idea of using fresh-picked ones like you did. But it would seem that my procedures have evolved into heresy; do you think I'll just have disappointing results?

By the way, you don't seem to say exactly what to expect using fresh-picked hops.

Carl Williams
Arlington, Va.

Dear Carl,
Carl, sounds like your hops are like my wall-of-hops "bush." They proliferate onto a 5 1/2- foot high fence running about 20 feet long. I hand

pick, just like you do without using any ladder. I have way more hops than I can use...and they are beautiful and plump. Sometimes there are insects, but I never spray and ladybugs seem to like hanging out and feeding on the aphids, so by and large there is a micro habitat that works itself out and I have loads of hops without ladders or vines. This year I've noticed that insects have been devouring the leaves of my hops. But this just seems to stress the hops to protect themselves with more lupulin. I'm not seeing any insect infestation of the hops themselves.

As far as drying the hops, I naturally air dry my hops in a warm environment and then compress them with my fist into sturdy plastic bags. I've invested in a vacuum packer (about \$120 these days) and this really stabilizes my dried

hops while in the freezer. Something tells me that if you freeze hops without drying, the moisture would accelerate reactions that would cause some deterioration.

What to expect with fresh hopped beer? More fresh hop flavors—perhaps even a bit more grassier-green chlorophyll type characters if you are hopping the beegeebers out of your beer.

We go boy,
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.



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by Amahl Turczyn Scheppach

Brew a Golden Batch of Pilsner

Pilsner (also sometimes spelled Pilsener) has the unique distinction of being the world's first golden beer. It was first brewed in the city of Pilsen, Bohemia (now Plzeň, in the Czech Republic). Bohemian brewers commonly brewed dark, somewhat turbid ales up until the 1840s, and the quality of these beers was so dismal, townspeople were known to dump entire barrels of the stuff.

Citizens of Pilsen decided they could make better beer than what they could buy, so they pooled their resources and in 1839 built the Burgess' Brewery. They had heard of Bavarian brewers making pale beer from new malting methods, and storing it in cold caverns, which improved the beer's clarity and flavor. They hired one such Bavarian brewer, Josef Groll, who used the new pale-malted barley, German lagering technique, and the soft water and Saaz hops of the region to make his first batch of Pilsner beer in October 1842. With transportation improvements, this sensational new style of beer, with its better stability and shelf life, was soon being shipped all over Europe, and the name "Pilsener Bier" was registered as a brand name.

More recently in North America, immigrants made their own version of this beloved European style, and the name Pilsner began to be used by major breweries for their premium brands. True Pilsner, however, should not be confused with the ubiquitous, adjunct-heavy light lagers so popular today. According to the BJCP, there are three recognized substyles of Pilsner today: German, Bohemian, and the (now sadly unpopular, at least commercially) Classic American.

German Pilsner, often called Pils, is distinguished from the original Bohemian Pilsners by a lightness of body and color, a dry to medium-dry finish (1.008 to 1.013) and a

relatively strong, lingering hop bitterness. German Pils is a bit of an oddity, since Bohemian brewers borrowed German brewing technology to make their "original" Bohemian Pilsner beer, a style that was then readapted to be brewed on German soil, with German hops and water. German Pils does not benefit from water as soft as that found in Pilsen, and as a result features (German noble) hops more prominently (25 to 45 IBUs). German Pils is also usually higher in carbonation, accentuating the bitterness. O.G. should be 1.044 to 1.050.

Bohemian Pilsner often boasts a full, golden color, with lots of malt depth and complexity, and a soft, floral hop aroma,



German Pilsner

for 5 U.S. gallons (19 liters)

Ingredients

| | |
|----------------|--|
| 5.0 lb | (2.26 kg) Coopers Light Dry Malt Extract |
| 0.5 lb | (0.22 kg) Carahell Malt |
| 0.67 oz | (19 g) Magnum Pellet Hops (First Wort Hop) |
| 0.5 oz | (14 g) Hallertau Mittelfruh Pellet Hops (30 min) |
| 0.5 oz | (14 g) Hallertau Mittelfruh Pellet Hops (15 min) |
| 0.5 oz | (14 g) Hallertau Mittelfruh Pellet Hops (5 min) |
| | Wyeast 2007 Pilsen Lager Yeast or White Labs WLP830 German Lager Yeast |
| | Coopers Brewery Carbonation Drops for bottling |



Directions

Steep grains in 2 gallons (7.6 L) of cool water, heat to 170° F (77° C), strain and sparge with 0.66 gallons (2.5 L) hot water. Stir in malt extract, add first wort hops, then bring to a boil. Add remaining hops as specified in the recipe. Pour into fermenter with enough cold water to make 5 gallons. Aerate and pitch yeast when temperature is below 55° F (13° C). Ferment at 53° F (12° C) for two weeks. Raise temperature to 65° F (18° C) for 1-2 days for a diacetyl rest. Lager for 1 to 2 months at 30° F (-1° C). Prime with Coopers Brewery carbonation drops at bottling.

Original Specific Gravity: 1.049

Final Specific Gravity: 1.010

IBUs: 43

ABV: 4.9%

flavor and bitterness from Saaz hops. Maltiness comes from the use of undermodified Moravian malt and a decoction mash in the classically brewed examples. Bitterness should not linger as it does in German Pils (35 to 45 IBUs, F.G. 1.013 to 1.017). Traditional lager yeast can leave a hint of diacetyl, but malt and Saaz hops should dominate the flavor profile. Diacetyl may contribute to the impression of fuller malt in the palate. Very soft water should be used. Alcohol by volume is 4.2 to 5.4 percent. Both German and Bohemian Pilsners should have brilliant clarity due to extensive lagering—don't make the mistake I

once did and try to dry-hop a Pilsner. Use late hops for aroma, and you won't end up with a cloudy beer!

Classic American Pilsner is an adaptation of the European classic styles to North American ingredients. German brewers used available corn and rice adjuncts and even native American hops like Cluster to make a surprisingly substantial Pilsner compared with most American lagers today (O.G. 1044 to 1.060). Corn, rice or a combination of both can be used in the grain bill, with corn contributing a grainy sweetness reminiscent of DMS, and rice contributing

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a lightness of body and alcohol, with a fairly neutral flavor (4.5- to 6-percent abv). Adjuncts can be used in pre-gelatinized form in the mash, or can undergo a cereal mash to make starches soluble. Six-row barley with or instead of two-row is often used with 20 to 30 percent adjunct for diastatic content and protein level control. Medium to high hop bitterness is appropriate to offset the moderately strong malt profile. Long lagering will help smooth out flavors and improve clarity (F.G. 1.010 to 1.015). Noble continental hops, American noble crosses like Ultra, Liberty and Crystal, or native American hops like Cluster can all be used (25 to 40 IBUs). Soft water with low mineral content will result in a finer beer character.

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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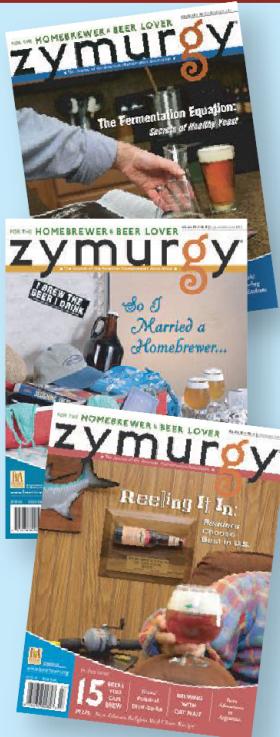
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A Blacksmith
from the Past

The image shows a man in a white shirt and apron pouring grain from a large copper pot into a wooden barrel. He is wearing glasses and has a beard. The background is a brick wall.

Recreating Historical Porter at Colonial Williamsburg

By Frank Clark

As a food historian at Colonial Williamsburg, America's largest outdoor living history museum, it is my job to use the ingredients, equipment and recipes of the 18th century to recreate, interpret and preserve the foods and beverages of colonial Virginia. One of the most important and popular beverages of the period was beer, or, to use the proper period terminology, malt liquors. They came in a wide variety of styles and flavors. Beer was the primary beverage of many of our colonial forefathers because it was considered safer to drink than the water available at that time.

During the 18th century, one particular style of malt liquor emerged to dominate the British beer market—porter. In order to recreate historic porter, it is first necessary to understand what it was. This proved very difficult in a time before AHA style guidelines, standardized ingredients and brewing processes. So, using both the original period brewing manuals and cookbooks along with the knowledge of modern scholars including Fritz Maytag of Anchor Brewing, I quickly began to realize that porter evolved a great deal over its lifetime.

The Origins of Porter

Most historians agree that the first porter was brewed by Ralph Harwood, a brewer at the Bell Brewhouse in the Shoreditch section of London in 1722. Harwood created this “new” beer in reaction to a problem faced by the bar staff at the tavern. During this time period it was a common practice to mix different beers together in the mug to create new tastes. One popular mixture at the time was called three threads. This was usually a mixture of equal parts Strong ale, Two Penny (a basic brown ale) and Stale ale. This would prove to be a pain in the neck for bartenders to serve since they would have to go to three different casks to get one beer.

Apparently Harwood’s idea was to mix all those beers together into one beer, or at least one cask. Beer historian Graham

Wheeler contends that Harwood did not so much brew a new beer as blend one. He asserted, "In 1722 Ralph Harwood, a London brewer, prepared a blend of various beer together in a single cask that imitated the mixture of mild and stale, and sold it under the trade name of Entire Butt. This was the origin of porter."

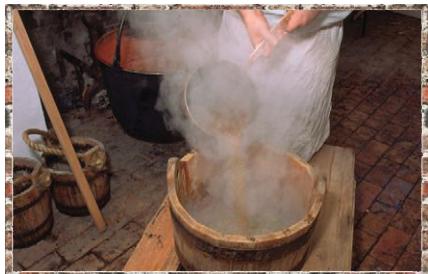
The primary reason for mixing these beers together was to blend fresh beer with soured beers into a potable mix-

ture. In this sense Harwood was acting much like a Belgian lambic maker who often mixes several beers together to create the desired flavor notes. Even though porter may have started as a blend of already existing beers, eventually brewers began to make a uniquely individual beer that became known as porter. The standard explanation for the name is that the new beer became especially popular among the porters who worked the docks of London.

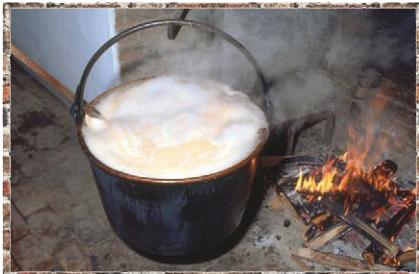
During its lifetime, porter would vary wildly in terms of color, flavor and strength, so what exactly distinguished porter from the other malt liquors of the time? My research has indicated three primary factors: aging, the type of malts used, and additives.

Aging

One of the factors that distinguished porter from other brown beers of the time was the long aging of the beer. The aging of porter was done in wooden casks or later in large wooden tuns or vats at the large breweries. Aging had an effect on the taste of the beer, primarily to mellow the flavors of the dark malts and hops but secondarily to sour the beer because it is very difficult to age beer in wood without eventually getting some infections in the casks. There is also some flavor imparted by the wood casks. This soured beer could then be blended with less sour ones to produce the desired level of flavor.



Straining Malt



Boiling the Wort

1750 Porter

Ingredients for 10 U.S. gallons (37.8 liters)

13.0 lb (5.9 kg) pale malt (Maris Otter)

5.0 lb (2.27 kg) Aromatic or dark Munich malt

5.0 lb (2.27 kg) pale malt toasted in the oven for 30 minutes at 350° F

1.0 lb (0.45 kg) smoked malt

1.0 lb (0.45 kg) Franco Belgian Coffee malt

Essentia bina (see recipe)

Spanish juice (see recipe)

4.0 oz (112 g) Kent Golding hops (first wort hopping)

1 package Whitbread's ale yeast

Essentia bina

Take 2 cups of molasses and 4 small cones of hard brown sugar or 1 pound soft brown sugar and put them in a cast iron pot. Boil over a fire until the mixture turns dark black and starts to boil and smoke for about 20 minutes. You should smell a strong odor of burnt sugar. Allow the mixture to cool for 10 minutes and then carefully stir in 1 pint of water. You should have a dark black liquid that may have lumps of burnt sugar in it.

Spanish juice

Chop 12 licorice roots and add them to a pot with 1 quart of water. Boil until reduced by half and the liquid turns a dark golden brown color. Then strain out the licorice roots.

Directions

Mashing temperatures during the 18th century were often higher than today. Mash with 10 gallons (38 L) of water at 170° F (77° C); it drops to around 155° F (58° C) when the grain is added. Maintain this temperature for one hour and 20 minutes. Then run the mash through the lauter tun and add the hops. Remember there is no sparging yet. Bring the resulting wort to a boil. Because the essentia bina is made up of mostly sugar, it could have started fermenting or picked up infections if it sat around for a few days before the brewing. Therefore add it to the wort at the beginning of the boil. Boil the wort for 60 to 90 minutes depending on how strong you want to make the porter. Five minutes before the end of the boil add the Spanish juice. Strain out the hops and place the wort in your coolship until blood warm, then pitch yeast.

George Watkins gives us a good description of this while explaining how to brew porter at home in his book *The Compleat English Brewer* (1770). Watkins says, "It will have all the flavor of porter; though not the found and peculiar taste of what has been kept a considerable time in a large body. Which is the case of most of the porter that is drank in the famous houses of London." Later he explains that, "The brewers of this liquor have large casks in which it's kept two years or more." He also confirmed the practice of blending different batches together: "In the same manner if a butt of porter be too mild, they will throw into it a small quantity of some that is very strong and is too stale."

A consequence of the need to age porter ended up being the industrialization of the brewing industry in England. Aging naturally favored large brewers over small ones—if you have only 40 or 50 casks and you have to age beer for a year or two, you could never make a living. Soon large amounts of capital were invested in porter breweries. These large investors also began to use new technology to improve their efficiency. The large porter brewers were the first to make use of the thermometer and the sacrometer or hydrometer. By the end of the century they had also adopted the use of steam engines, more powerful pump-

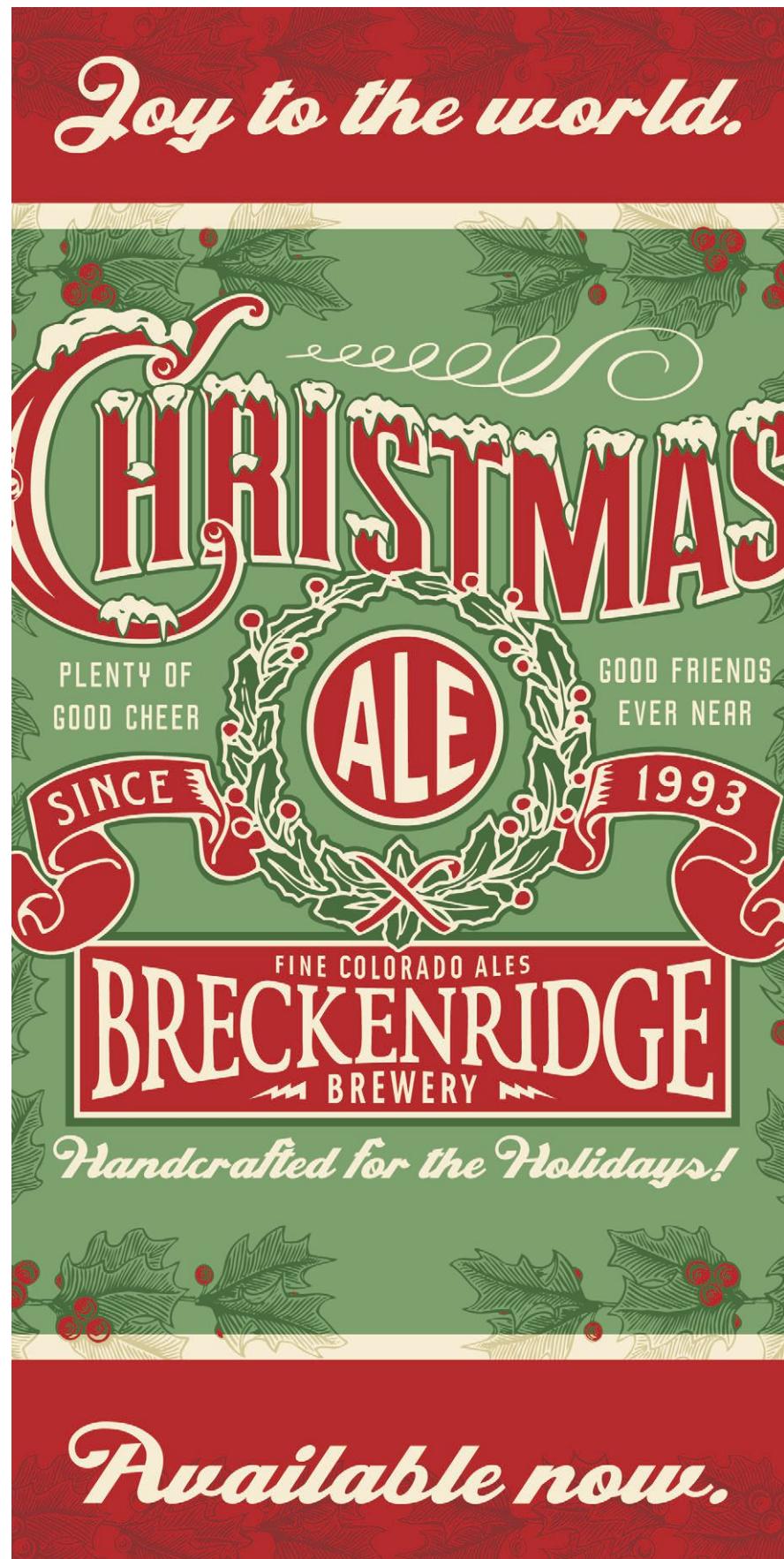
ing systems to move liquids in the brewery, and augers to move the grain.

Malt

The base of any beer is malt, and a new type of beer also required a new blend of malts. It is important to understand that the process of malting varied wildly throughout England at the beginning of the 18th century. One maltster's pale or amber might be the same as another man's brown malt. There was no standardization of kiln times or temperatures. Even the fuel used to heat the kiln could range from straw or wood to coal or coke. All of this had a great effect on the flavor and color of the beers produced.

The original malt used in porter was described as brown malt. Even that term was subject to interpretation. Michael Combrune, in his *Theory and Practice of Brewing* (1762), described nine different types of brown malt ranging from high amber or first brown to brown with black specks, coffee color and black. It is likely that any one of these would have been considered porter malt. The industrialization of the malting industry went a little slower than that of the brewing industry, but by the end of the 18th century, maltsters had begun to use cleaner fuels like coke and employ the thermometer to standardize the quality of malt produced. Improvements in technology also resulted in new types of malt. First, good quality pale malt became more widely available toward the end of the 18th century, and then in 1816, Daniel Wheeler patented a new type of cylindrical roaster that sprayed water on the malt to keep it from exploding at high temperatures. This allowed the creation of a number of new malts that were soon used to reformulate porter recipes by many brewers.

The early porters were composed primarily of brown malt, heated quickly at fairly high temperatures often over wood fires that basically charred or browned the outer husk and in the process probably destroyed some of the fermentable sugars. This is one reason that early porter brewers soon turned to additives to increase the strength and color of the beer. As porter evolved, the brewers began to blend in higher percentages of pale and amber malts and eventually the new black malts.



Thus, following the period recipes does not automatically result in an accurate beer because of two important factors. First, the barley itself and the brewing and malting techniques have improved greatly over the last 200 years. Using modern malt in the quantities called for in period recipes would result in a significantly stronger beer. The other explanation for this is that the English followed a practice of brewing two or three batches of beer from the same lot of malt. Each time the grain was mashed, less sugar was extracted so the three batches would be of descending strength. These were commonly referred to as strong ale or keeping beer, table beer and small beer.

Additives

Despite the large amounts of malt used, or perhaps because of it, early porter brewers began to look for additives to increase the flavor, color and strength of the beer as well as to make it cheaper to brew. The English had no beer purity laws at this point, so the list of additives runs from the delicious to the deadly. A partial list of porter additives

includes molasses and other sugars, licorice root, elder berries, *Cocculus Indicus* berries, *Fabia Amara* (also known as bitter bean), lime water, ginger, linseed, cinnamon, alum and even copper.

Of these, the most common and important were licorice root and molasses, but it is necessary to realize that both of these were processed into *essentia bina* and Spanish juice. The processing results in a completely different flavor, something that is often missed by modern brewers trying to recreate historic porter. The most difficult to recreate was the *essentia bina*. The early sources I found described lighting molasses on fire and letting it burn for a while. No matter how hard we tried, we could never get it to burn. Finally we found this description in *Every Man His Own Brewer* (1768): "The bina is composed of 8 lbs of moist sugar boiled in an iron vessel, for no copper one could withstand the heat sufficiently, till it comes to a thick syrupy consistency, perfectly black and extremely bitter...Afterwards you

must add water, otherwise it will become a hard dry burnt substance."

From my experience, this description is correct—it produces a very bitter liquid the color of India ink and adds a unique bitter flavor not possible with hops or malt. He is also correct in saying that this must be done in an iron pot over a fire. (I will not be responsible for domestic disputes resulting from attempting to make this in your kitchen.)

The Spanish juice proved simpler—you just boil mashed licorice roots in water until it turns brown, then remove the roots and reduce the liquid by half. It is important to note that the flavor of this extract is completely different from licorice candy, which is made from the spice anise. It has a very potent, almost artificial sweetener flavor that is also essential for true historic porter.

Recreating Historic Porter at Home

Age the beer if possible in wood or on wood chips for at least six months. The very daring may want to experiment with adding lactic acid or Brettanomyces, and then blend it with uninfected batches. Use brown malt—there is still a company in England that produces one, or the Franco Belgian coffee malt could also be appropriate. You can also try toasting some pale malt in the oven for about 30 minutes at 350° F or until the malt turns brown outside and tan inside and the grains start to pop. Burn some sugar, or at the very least get some real licorice root. Give it a try and enjoy a blast from the past!

Frank Clark has been researching historic brewing for more than 10 years at Colonial Williamsburg, Va.

Resources

- Watkins, G. *The Compleat English Brewer or the Whole Art and Mastery of Brewing*. London: 1770.
- Combrune, M. *Theory and Practice of Brewing*. London: 1762, reprinted by Raudins Publishing, 2004.
- Anonymous and Sam Child, *Every Man His Own Brewer*, London: 1768 and 1802, reprinted by Raudins publishing, 2005.

1850 Porter

Ingredients for 10 U.S. gallons (37.8 liters)

| | |
|-----------------------------------|--|
| 14.0 lb | (6.35 kg) pale malt |
| 4.0 lb | (1.81 kg) Aromatic or dark Munich malt |
| 1.0 lb | (0.45 kg) Belgian special B or Dark crystal malt |
| 2.0 lb | (0.9 kg) Black patent malt |
| Essentia bina (see recipe) | |
| Spanish juice (see recipe) | |
| 4.0 oz | (112 g) Kent Golding hops |
| I package | Whitbread's ale yeast |

Essentia bina

Take 2 cups of molasses and 4 small cones of hard brown sugar or 1 pound soft brown sugar and put them in a cast iron pot. Boil over a fire until the mixture turns dark black and starts to boil and smoke for about 20 minutes. You should smell a strong odor of burnt sugar. Allow the mixture to cool for 10 minutes and the carefully stir in 1 pint of water. You should have a dark black liquid that may have lumps of burnt sugar in it.

Spanish juice

Chop 12 licorice roots and add them to a pot with 1 quart of water. Boil until reduced by half and the liquid turns a dark golden brown color. Then strain out the licorice roots.

Directions

Mashing temperatures during the 18th century were often higher than today. Mash with 10 gallons (38 L) of water at 170° F (77° C); it drops to around 155° F (58° C) when the grain is added. Maintain this temperature for one hour and 20 minutes. Then run the mash through the lauter tun and add the hops. Remember there is no sparging yet. Bring the resulting wort to a boil. Because the *essentia bina* is made up of mostly sugar, it could have started fermenting or picked up infections if it sat around for a few days before the brewing. Therefore add it to the wort at the beginning of the boil. Boil the wort for 60 to 90 minutes depending on how strong you want to make the porter. Five minutes before the end of the boil add the Spanish juice. Strain out the hops and place the wort in your coolship until blood warm, then pitch yeast.



Our saintly sister Carly Wier proves there are Earth Angels among us, for she is a vision of recycled virtue. From her post at the High Country Conservation Center, Carly has created a paradise of preservation in the mountains around Breckenridge, Colorado.

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The All-American Stout



Don't Be
Afraid
of the
Dark

By Drew Beechum



The darkness of night terrifies us. The monsters in the closet or under the bed come alive, snaking out to drag us into their nightmare world.

Instead, imagine the inky night found camping in the mountains. As the glare of city lights fades to a vague pink haze, it is there in the darkness that we finally see the multitude of stars burning brightly above. The white collar of the Milky Way rings our view. Wind shushes through the pines, wafting a spicy and earthy scent past our supine forms locked in meditation on the day and dreaming of the morning's coffee.

This is exactly how I picture the American Stout experience: dark and bracing with pine and citrus tinged American hops, the bitter acidic espresso character of roasted barley and as clean and crisp as the night air.

Comparing American stouts with the other stouts of the world, the American brash nature blasts like a klaxon alarm next to their more restrained flavors. The hallmark dry stouts of Ireland are soothing mother's milk, pints enjoyed as an accompaniment to your mates' banter at the table. While Foreign Style Stouts exceed the alcoholic power of many domestic stouts, their rich warmth and sweetness smoothes the harsh roasted bite and impresses the drinker as a kingly dessert, a product of empire, not rebellion.

In contrast, American stouts stand for something other than comfort. These are statements, made first by the brewer and then by the consumer. Remember what domestic beer was when the first modern American stout flowed from the kettles of New Albion? This was a beer, sitting in the glass darker than the pub, announcing itself as a harbinger of difference. The drinker, by proxy then,

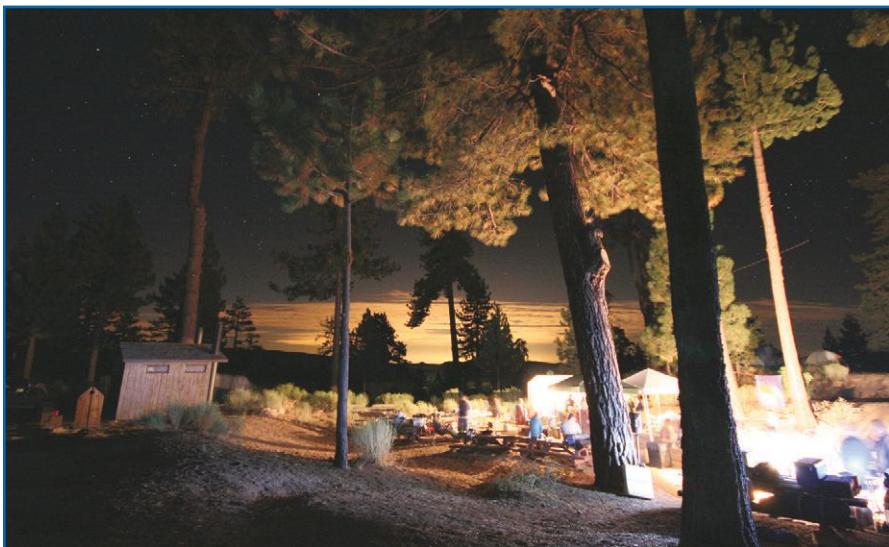
is an adventurous soul to be quaffing this liquid coal. Even today, in less benighted beer times, it is still unusual to enjoy your pint of stout without feeling the obstinate judgment of the less enthusiastic beer drinker. The great news for the rest of us is that stout is part of the holy quartet lineup of the traditional American microbrewery: Blonde, Wheat, Pale, and Porter or Stout.

American Stout (New Albion)

Stout/Drake's Dream Stout

The story of modern American stout begins in 1970s Sonoma County with New Albion. Closest to the experience of Jack McAuliffe's experiments is brewer Don Barkley, UC Davis graduate, former brewer at New Albion and now master brewer of Mendocino Brewing. In 2005, he recreated the seminal New Albion Stout for a Smithsonian Institute beer seminar at Washington D.C.'s infamous Brickskeller. Don provided us a guideline for brewing your own version of New Albion Stout. Undoubtedly, some of you could match New Albion's original batch size of 1.5 barrels. For everyone else we scaled the recipe back!

Interestingly, New Albion's recipe does not contain roasted unmalted barley that many consider a key to a stout beer. The use of Cluster is a tip-off that this recipe is from the nascent days of craft brewing. Cluster was the earliest common high alpha acid variety and was widely used by the brewing industry until more disease-resistant and potent varieties began replacing it in the 70s. Farmers have almost stopped growing this formerly key blackberry, spicy and sometimes catty hop. So ubiquitous was Cluster that a wildly growing hop bine around you is very likely a variant of it.



The author's inspiration—a pine forest camping festival.

New Albion Stout

(courtesy of New Albion Brewing Co.)

Ingredients for 5.5 U.S. gallons (20.8 liters)

| | |
|----------------|---|
| 8.5 lb | (3.86 kg) Pale Malt (two-row) |
| 1.0 lb | (0.45 kg) Black Patent Malt |
| 0.5 lb | (227 g) Crystal 40L |
| 0.5 lb | (227 g) Flaked Barley |
| 0.33 oz | (9.3 g) Cluster pellets 7% AA (90 min) |
| 0.33 oz | (9.3 g) Cluster pellets 7% AA (60 min) |
| 0.33 oz | (9.3 g) Cascade pellets 5.75% AA (30 min) Wyeast 1272 or 1056, or White Labs WLP051 or WLP001 |

Original Target Gravity: 1.053

Efficiency: 72 percent

IBUS: 25

SRM: 38

ABV: 5.25%

Boil: 90 minutes

Directions

Single step infusion mash at 150° F (66° C) for 90 minutes. Pitch at 60° F (16° C) and ferment for 14 days at 68° F (20° C) before bottle conditioning for 14 days.

New Albion closed its doors in 1982, but the legacy lives on in the bottles of Sierra Nevada Stout, Rogue Shakespeare Stout and countless others. As American craft brewing has evolved and improved, so has the stout. In an interview with *Celebrator*, for instance, Barkley recalled that New Albion beers had about a month's shelf life before they began declining. Today's stout is a leaner and cleaner beer, exuding a low ester profile that is free of buttery diacetyl and phenols. Mixing and emphasizing the espresso and cocoa characters of the malt with a healthy dose of Northwestern hops is the brewer's challenge. Modern American Stout does not push the hop aroma. Instead, the hops shine with big juicy flavor and back the brew with a sharp bitterness cutting the residual sweetness and body contributed by crystal malt, oats and maybe more.

Inspired by several award-winning recipes, Drake's New Dream Stout straddles the

current BJCP guidelines. Built on a base of domestic two-row pale malt, Drake's Dream adds body with medium weight 75L Crystal and Gambrinus Honey Malt. The punch of black comes from stout's traditional friend, roasted barley. The moderate mash temperature provides balance between fermentables and residual sugar. Columbus and Centennial bring the bitterness to a comfortable 37. The big Centennial addition at 20 minutes gooses the caramel with grapefruit from this "Super Cascade."

American Imperial Stout

(Rasty Old Tom)

Imperial stout: brewed by the English Empire, exported to the Russian Imperial Court and then adopted by America from the remnants of the "Red Menace." Have we ever witnessed a flow of beer influence as odd? Much like the near demise of porter, American brewers seeking fabled, unavailable beers resuscitated Imperial Stout. Less than a decade before John Courage ceased producing its iconic stout, brewed for the Empress of Russia, Bert Grant of Yakima Brewing, America's first brewpub, used the style as a bold showcase for the Yakima Valley's famous produce. Pushing the hops beyond their traditional balancing role was Grant's way of differentiating his big stout. This was important, as Grant's brew was a modest 6-percent abv to Courage's prodigious 10-percent abv. Sadly, both Grant and Yakima's beers passed into memory several years ago.

Later brewers combined his hop-forward stance with the strength of the classic English versions. Hop choices for bittering and flavor tend to the resinous stronger hops, providing a strong harmony to the roasty backbeat. The potent examples of Stone's Imperial Russian Stout (or is it just Imperial Stout, ask the TTB!) and Rogue's XS Imperial Stout both clock in at the upper bounds of the style with 10-11 percent of liquid warmth and 90 IBUs worth of "slap your face" bitterness. Even outside the West Coast "more, more, more" world, these stouts are huge as witnessed by the superb and deadly Bell's Expedition Stout (10.5 percent).

North Coast Brewing of Fort Bragg, Calif. claims its stout fame with Old Rasputin.



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More restrained than the previous examples, complexity and flavor reign supreme nevertheless, blowing the doors off the Old

#38 Stout. The Two Toms of the Maltose Falcons, "Bad" Tom Hamilton and "Good" Tom Wolf, love Old Rasputin and tackled

the cloning challenge. After several iterations, they opened the floodgates of Rasty Old Tom. They lay no claim to duplicating North Coast's ingredients or process, but the flavor and aroma is impressive. Two different Crystal malts and Victory malt boost the toasted character of the Maris Otter. The combination of Black Patent and Roasted Barley pushes the brew into midnight inky blackness. Rasty Old Tom covers the spectrum of American hops with a large dose of cohumulone-driven bitterness from the Cluster and citrus from the Centennial before closing with two pseudo-European breeds to build a refined spicy character. Pay close attention to Bad Tom's notes about fermentation and be prepared to use a blow-off tube. Imperial Stouts have a nasty habit of explosive ferments and pack a staining might unparalleled in the world.

Drake's New Dream Stout

Ingredients for 5.5 U.S. gallons (20.8 liters)

| | |
|----------------|--|
| 9.0 lb | (4.09 kg) Domestic two-row Pale Ale Malt |
| 1.5 lb | (0.68 kg) Roasted Barley |
| 0.75 lb | (340 g) Crystal 75L |
| 0.50 lb | (227 g) Honey Malt |
| 0.25 oz | (7g) Columbus 15% (60 min) |
| 1.0 oz | (28 g) Centennial 10.5% (20 min) |
| 0.50 oz | (14 g) Columbus 15% (0 min) Wyeast 1056, WLP001, or US- 05 |

Original Target Gravity: 1.056

IBU: 37

SRM: 45

Boil: 90 minutes

Directions

Mash for 60 minutes at 152° F (67° C).

American Mega Stout (Blackwine IV)

Not satisfied with the sizable nature of Imperial Stout, brewers started seeking more: more strength, more flavor, more "XXXtreme!" Blame the new millennium! The two best known examples of the style are Dogfish Head's World Wide Stout (18-23 percent abv), its entry in the maximum alcohol joust with Sam Adams' Utopias (25 percent) and Three Floyds' Dark Lord (13-percent abv), a beer that inspires an annual parking lot campout and beer festival on Dark Lord Day (circa April). What is the dividing line between these beers and Imperial Stout? Is it just sheer alcoholic strength or something more?

Make no mistake, ethanol is important in the style, but should not be the primary defining sensation in the experience. World Wide Stout, despite packing a massive 18-percent punch, remains a remarkably drinkable, rich and delicious beer that carries the clear hallmarks of a stout. It is roasty and pleasantly bitter, but new elements appear in the form of intense plum, toffee rum raisins and tropical fruits. Aromas and flavors of this magnitude would overrun, sack and pillage a smaller beer. Hidden in this pea soup, an American Stout or even an Americanized Imperial Stout could never recover. This train wreck of flavors, unsustainable without the right structure, speaks of a new slice of beervana.

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For a beer like this, I entrust you to my brewing compadre, Jonny Lieberman of Apple Pie Beer fame (see the November/December 2006 *Zymurgy*). Treading where few sane people go is Jonny's raison d'être and with his series of Blackwine beers, he proves it. You know something is silly wrong when the "Lite" version clocks an original gravity of 1.102. Jonny is inordinately proud of the series and the fourth Blackwine IV (17 percent) as he loudly exclaims: "The idea behind the Blackwine, besides being alcoholic as hell and a blast to drink, is essentially that of a Grand Cru, my brewery's top offering. I'm a brewer, and here is the very best I can do. Corners will not be cut, no expense will be spared and all the kung fu I have mastered will be (hopefully) evident in the finished product. This represents my best, hands down, bar none."

Dissecting the Blackwine recipe, you can see that Jonny is not kidding. He uses 30 pounds of grain and 7 ounces of hops for 5.5 gallons of beer. A long, low mash at 150° F insures complete conversion leaning toward the more accessible and fermentable sugars. To boost the original gravity and dry the finish, a 2-pound bag of dark Muscovado sugar, a critical ingredient for ridiculously high strength beers, joins at the boil's end. The emphasis on fermentability is necessary to get a beer starting at an immodest 1.150+ to reach a more modest 1.035 and 17 percent. Preventing the high terminal gravity from making this an exercise in sweetness, a bevy of hops contributes 90 IBUs with a hefty dose of old school Eroica and Mt. Hood. A recent addition of ground espresso in the mash adds acidity and concentrated roast with the merciful boost of caffeine. (More about coffee shortly.)

The monster needs yeast and so the brew planning begins with a light ale prepared in advance. Hitting the ground running, the resultant yeast cake will gorge itself completely. Unless you brew in 15-gallon kegs like Jonny, you will have a massive blow-off. To keep control, Jonny runs the initial 24 hours of fermentation at 48° F before allowing the fridge to rise to 60° F for the duration of primary. Where most

Rasty Old Tom American Imperial Stout

(courtesy of Tom & Lois Hamilton, Tom Wolf)

Ingredients for 5.5 U.S. gallons (20.8 liters)

| | |
|----------------|--|
| 15.0 lb | (6.8 kg) Maris Otter |
| 1.0 lb | (0.45 kg) Crystal 65L |
| 1.0 lb | (0.45 kg) Sugar |
| 0.8 lb | (0.36 kg) Crystal 55L |
| 0.6 lb | (0.27 kg) Roasted Barley |
| 0.5 lb | (227 g) Black Patent |
| 0.5 lb | (227 g) Victory Malt |
| 3.4 oz | (95.2 g) Cluster pellets 6.7% (90 min) |
| 0.25 oz | (7 g) Centennial pellets 9.0% (15 min) |
| 0.40 oz | (11.2 g) Northern Brewer pellets 3.0% (15 min) |
| 1.1 oz | (30.8 g) Liberty pellets 5.2% (0 min) |
| | WLP001, Wyeast 1056, or US-5 |

Original Target Gravity: 1.090

IBU: 97

SRM: 55

Boil: 90 minutes

Directions

Mash at 155° F (68° C) for 90 minutes.

Brewer's Notes

Bad Tom warns that this can be an explosive ferment, so be very careful with the amount of yeast you pitch! He takes the unusual step of cooling to only 78° F (25° C) and then pitching and holding the beer at 68° F (20° C) for a day before cooling to 60° F (15° C). The beer lays in primary for 14 days and then aged in keg for 8-18 months depending on beer character and your patience.

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Blackwine IV

Recipe by Jonny Lieberman

Ingredients

for 5.5 U.S. gallons (20.8 liters)

| | | | |
|---------|--|--------|------------------------------|
| 12.0 lb | (5.45 kg) Domestic two-row | 0.5 oz | (14 g) Eroica pellets 12.00% |
| 12.0 lb | (5.45 kg) Maris Otter | | (5 min) |
| 2.25 lb | (1.02 kg) Roasted Barley | 0.5 oz | (14 g) Mt Hood pellets 5.4% |
| 1.0 lb | (0.45 kg) Flaked Barley | | (5 min) |
| 1.0 lb | (0.45 kg) Flaked Oats | 2.0 oz | (56 g) Mt Hood whole hops |
| 0.75 lb | (340 g) Chocolate Malt | | 5.4% Hop Back (or 0 min.) |
| 0.75 lb | (340 g) Crystal 90L | | |
| 0.25 lb | (113 g) Acidulated Malt | | |
| 2.0 lb | (0.9 kg) Dark Muscovado Sugar (end of boil) | | |
| 0.5 oz | (14 g) Northern Brewer pellets 6.2% (FWH) | | |
| 0.5 oz | (14 g) Mt. Hood pellets 5.4% (FWH) | | |
| 1.0 oz | (28 g) Eroica pellets 12.0% (90 min) | | |
| 1.0 oz | (28 g) Chinook pellets 15.9% (90 min) | | |
| 0.5 oz | (14 g) Mt Hood pellets 5.4% (30 min) | | |
| 0.5 oz | (14 g) Northern Brewer pellets 6.2% (30 min) | | |

Original Target Gravity: 1.158

Final Target Gravity: 1.035

IBU: 82

SRM: 67

Boil: 180 minutes

Directions

Mash at 150° F (66° C) for 90 minutes.

folks would age a beer this size for years or decades, Blackwine bottles hit his friends' glasses 10 months from brew day. The Blackwine inevitably shows up at inappropriate places like a Strong Ale Festival and proves to be a hit with enthusiasts and professional brewers alike.

Where Do We Go From Here?

Despite the "but ours go to 11" reputation of our brewing world, there are some subtle ideas growing out there. In particular, the continuing evolution of additions of coffee and oak to a stout base come to mind. Yes, some of my favorites are massive and beautiful: Alesmith's Speedway Stout and Goose Island's Bourbon County Stout. God, I love 'em. Blessedly others take a more modest approach, such as Bell's Java Stout and Old Dominion's Oak Barrel Stout. With each new flavoring added, stop and consider what changes to make to the base before proceeding. Coffee and oak both cut into a beer's perceived body, so compensation via higher mash temps and smoothing adjuncts like oats prevents an overly dry and harsh stout. Jittery and Hanging from the Rafters Oatmeal Stout is set to take on either addition, but I do not recommend mixing the two in a single batch!

Depending on your local water chemistry, a small amount of calcium carbonate added to the boil kettle will reduce the harsher and more acidic characters of the roasted malt. Here in Los Angeles, with average water hardness and mineral load, I find that an addition of 1.25 teaspoons rounds the corners of my stouts.

A Final Word

Our brewing forefathers wandered past the fringe of accepted styles. Some blew past the limitations of ingredients and equipment, others the limitations of the public's taste. Where are the boundaries to transgress now? How do you translate your stouts into the perfect expression of your vision of the dark swirl and froth? No matter which way you choose, stop and look for the stars to guide you home.

Drew Beechum is a past president of the Maltose Falcons homebrew club, a member of the AHA Governing Committee and a frequent contributor to Zymurgy.

Jittery and Hanging from the Rafters Oatmeal Stout

Ingredients

for 5.5 U.S. gallons (20.8 liters)

| | |
|---------|---|
| 8.00 lb | (3.63 kg) domestic two-row |
| 1.00 lb | (0.45 kg) Crystal 120L |
| 1.00 lb | (0.45 kg) Flaked Oats |
| 1.00 lb | (0.45 kg) Roasted Barley |
| 0.25 lb | (113 g) Black Patent Malt |
| 0.5 oz | (14 g) Perle pellets 8.25% 60 minutes |
| 0.25 oz | (7 g) Columbus 15.0% 20 minutes |
| | White Labs WLP001, Wyeast 1056, or US-5 |
| 8 oz | (or to taste) strong espresso (added to secondary) |
| OR | |
| 2 oz | French Oak Beans / Cubes (soaked in Bourbon for 2+ weeks) |
| I | Vanilla Bean (split and tossed into the secondary) |

Original Target Gravity: 1.052

IBUs: 24

SRM: 43

Boil: 60 minutes

Directions

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

—————
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CELEBRATES STOUT MONTH**

BY AMAHL TURCZYN SCHEPPACH

February in Boulder, Colo. can be snowy and cold, but for stout lovers here, it's one of the hottest months on the calendar. That's because the Mountain Sun Pub and Brewery holds its annual Stout Month—four weeks of celebrating all flavors and gravities of the rich, black ale. February 2008 marks the 14th anniversary of the event, and 12 of the brewpub's 20 taps will be dedicated to stout.

Originally, Stout Month was a way of promoting business in what was once one of the slowest months of the year for Mountain Sun. Not only did the plan succeed in attracting more business, but according to head brewer Kurt Meyer, the place is now completely packed in February.

In the early days of Stout Month, kegs were brought in from craft breweries around the country, like Snake River, Deschutes and Rogue, and were featured until they ran out, which was usually a couple of weeks. Meyer decided that to really make it a month-long event, they had to keep the stout flowing until the very last day of February, so these days, guest beers won't run dry.



Staff and customers alike sport huge sideburns in the Old English style at the Mountain Sun Pub and Brewery in February.

He also noticed that the house stouts were much more popular than guest beers. Whether this was due to the lower price or the freshness, he decided to increase the number of house stouts offered from two or three to six or seven. He also began serving four of his stouts with a nitrogen gas mixture and a restrictor in the tap. As a result, the event has snowballed into one

of the most eagerly anticipated beer events in the area, with local and out-of-state brewers itching to get their stouts on tap, brewers flying in to talk up their stouts with local fans, the local brew club Hop Barley & the Alers making regular appearances to show their support, and brewing luminaries like Charlie Papazian showing up to sample the offerings.

And sampling is a huge part of it. The bartenders aren't at all afraid to fill sample glasses for patrons at the bar, and it soon becomes a niche beer festival for everyone who manages to get in the door. The variety of house stouts alone shows off the creativity of what the Mountain Sun brewers can do with the style. One year they made a plum stout, and another a juniper berry stout. Last year, they improved on a dry stout recipe previously served at the pub; the new recipe is ironically called Old School. This is served on a rotation basis along with Belgian Dip Chocolate Stout. This is not a Belgian style beer, but rather a stout brewed with actual Belgian chocolate—they take a mallet to four 10-pound bars of Callebaut chocolate and let it steep with each 10-barrel batch until it melts and mingles with the beer. (Meyer says they have no trouble with head retention using this method.) They also serve a cream stout, an oatmeal stout called Yonder Mountain, and their original stout, Thunderhead, which was Jack Harris' original Mountain Sun stout.

Korova Cream Stout

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

| | |
|----------------|--|
| 7.98 lb | (3.62 kg) Maris Otter pale malt |
| 0.56 lb | (254 g) Castle Munich malt |
| 0.56 lb | (254 g) chocolate malt |
| 0.32 lb | (145 g) 120L crystal malt |
| 0.32 lb | (145 g) Victory malt |
| 0.32 lb | (145 g) dextrin malt |
| 0.24 lb | (109 g) black malt |
| 0.24 lb | (109 g) roast barley |
| 0.81 lb | (367 g) lactose in kettle, pre-lauter |
| 1.42 oz | (40 g) Fuggle pellet hops (90 min.) |
| 0.45 oz | (13 g) Fuggle pellet hops (60 min.) |
| 0.39 oz | (11 g) Fuggle pellet hops (steep) Gypsum for water treatment Mountain Sun ale yeast or American/California ale yeast |

Estimated O.G.: 1.063

Boil Time: 90 minutes

Estimated SRM: 37

Directions

Mash grains at 154° F (68°C) for 60 minutes. Add lactose to kettle before running clear wort into the kettle.

Brewing and serving all these stouts definitely has its challenges. Keeping up with demand, especially during Stout Month, is no small feat in itself. Serving on a nitro tap can also be difficult. Mountain Sun uses a 50/50 blend of CO₂ and N₂ to carbonate its usual lineup of beers; this is done for up to a week until the proper carbonation level is reached, and then the beer is served with a head pressure of 20 psi. But if a beer is destined for the nitro tap, that carbonation time is cut down to two days, and on the third day the beer is pushed with a 70-percent nitrogen blend at 30 to 35 psi through the special restrictor-plate tap. Juggling the proper temperature, head pressure and carbonation level to get the perfect pour for these high-viscosity stouts takes a finely honed skill. Overcarbing is

a mistake that is not easily fixed! And of course, with so many different stouts, you never know how an ingredient is going to affect the pour if you decide to put it on a nitro tap.

Still, this creativity with recipes is something Meyer definitely wants to encourage with Stout Month. Last year, another facet to the festival was added: a stout-only homebrew competition. The Best of Show winner gets to brew a full-sized batch at the brewery. In its first year, the competition attracted 40 entries, mostly local, and all six of the brewers sat down to sample them. With an even number of judges, it was inevitable that it ended in a tie, so two winners had their stouts put on tap: a bourbon-barrel aged stout with vanilla beans, smoked malt and toasted oak chips; and a coconut cream stout, served from a nitro tap. The two competition winners were so popular, second and even third batches had to be made. They are of course planning to do this event again in 2008, so brush up on those stout recipes, homebrewers!

Imperial stouts are one of Meyer's favorite styles, and he makes sure to have several on tap for Stout Month: Pumphouse's Backdraft, Stone Imperial Stout, North Coast Brewing's Old Rasputin, Victory's Storm King and Avery's The Czar have all made appearances. In the case of The Czar, in fact, Meyer has saved and aged kegs from previous years to have a vertical list of vintages available.

If you have the means, you might want to start growing a little extra facial hair for the event—Stout Month at Mountain Sun is also “chop month.” According to Meyer, “All bearded males shave lambchop sideburns for the month. It’s quite hilarious when strangers come in during February and notice the swarms of staff and customers alike sporting huge sideburns in the Old English style!”

So if you get the chance to visit Boulder in the dead of winter for a serious lesson in Stoutology, bring your chops and check out Mountain Sun’s house stouts. If you just can’t make it, don’t despair...Meyer was generous enough to provide some of his recipes for you (*continued on page 46*)

Belgian Dip Chocolate Stout

Ingredients

for 5 U.S. gallons (19 liters)

| | |
|----------------|---|
| 8.87 lb | (4 kg) two-row pale malt |
| 0.81 lb | (367 g) black barley malt |
| 0.81 lb | (367 g) Briess Bonlander Munich malt |
| 0.56 lb | (254 g) caramel Vienna malt |
| 0.48 lb | (218 g) brown malt |
| 0.48 lb | (218 g) Victory malt |
| 0.32 lb | (145 g) wheat malt |
| 0.24 lb | (109 g) chocolate malt |
| 0.24 lb | (109 g) chocolate rye malt |
| 0.89 lb | (404 g) lactose in kettle, pre lauter |
| 0.53 lb | (240 g) Callebaut milk chocolate, chopped (steep) |
| 0.18 lb | (82 g) Callebaut dark chocolate, chopped (steep) |
| 0.65 oz | (18 g) Hallertauer pellet hops (60 min.) |
| 0.52 oz | (15 g) Liberty pellet hops (steep) Mountain Sun ale yeast or American/California ale yeast |

Estimated O.G.: 1.072 (before chocolate addition)

Boil Time: 90 minutes

Estimated SRM: 45

Directions

Mash grains at 154° F (68°C) for 60 minutes. Add lactose to kettle before running clear wort into the kettle. Coarsely chop chocolate and add to wort after boil is complete.



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Parallel Porters

By Randy Mosher

Think you know what a porter is?

Me neither.

Studying the history of porter is like staring into the multi-dimensional universe of theoretical cosmology, with multiple shifting parallel worlds, constantly warping with the flow of time. The more you pin it down, the more it wriggles free and becomes something unexpectedly different. Naturally, this makes for a lot of fun.

Elsewhere in this issue the classic porters are covered in fine detail. This article is a look at a few forgotten porters, the evolutionary branches that had their day, but in the end, winked out. In beer, however, nothing is forever, but we have the power to breathe life back into them if we choose.

First, a little background. The scene is London, about 1675. The city is reeling from an attack of the plague in 1665 followed by a monstrous fire in 1666 that leveled everything north of the Thames. The scene is not unlike Chicago after its own fire, when the slate is wiped clean and resources are pouring in to rebuild, bigger and better. People and other resources are flowing in from the countryside. It's fortunate timing in a way, because England is beginning a transition to the first industrialized country the world has ever seen. Oh, and the Brewer's Company hall burned, too, loosening their grip on the brewing scene. With all this and a civil war behind them, London roared into the 18th century.



Although hopped beer had been building in popularity since about 1500, the remnants of the old unhopped "ale" could still be had in the form of a brown brew variously called "amber" or "twopenny." The shift from small scale "victualler" brewers, including alewives, to larger "common" brewers had been going on for most of the

17th century, setting the stage for larger breweries yet to come. A shift in the taxes on malt and hops made the latter more economical, and brewers started adding more hops to their "mild" (unaged) beers. A taste for aged "stale" beers was also developing, so much so that "...it gave room to a sett [sic] of moneyed people, to make a trade

by buying these beers from brewers, keeping them some time, and selling them, when stale, to publicans..." (*Gentlemen's Magazine*, 1760).

Far from being invented (despite the tales about Ralph Harwood and the Bell Brew-house in Shoreditch), porter emerged over a generation or more, transforming itself from an assemblage of brown ales into a pedigreed family of chestnut colored brews that eventually came to be named for the transport workers who were its most visible enthusiasts.

There never was a single thing called porter. By the time the name came to be applied to it, there were many variations in interpretation. The London and Country Brewer in 1736 describes a beer called Stitch, which is the second strongest of the family of beers brewed from brown malt, and only lightly hopped.

Tizard, in 1843, states: "Scarcely does this, our beer-sipping country, contain any two brewers, particularly neighbors, whose productions are alike in flavour and quality, and especially in the article porter; even in London, a practised connoisseur can truly discover, without hesitation and by mere taste, the characteristic flavour that distinguishes the management of each of the principal or neighbouring breweries..."

Porter was the first beer in the world brewed and exported on an industrial scale. Knight, 1843, states: "But all nations know that London is the place where porter was invented; and Jews, Turks, Germans, Negroes, Persians, Chinese New Zealanders, Esquimaux, Copper Indians, Yankees and Spanish Americans are united in one feeling of respect for the native city of the most universally favourite liquor the world has ever known."

Yes, the Yankees did have a taste for porter. It is well known that George Washington was a fan, and after the Revolution, regularly purchased bottled porter from Robert Hare's brewery in nearby Philadelphia. Eastern Pennsylvania was America's brewing capitol, and maintained that reputation until German immigrants brought their lager beers to America and shifted the center of gravity westward. In the early era, Philadelphia porter was famous for its quality. In

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There never was a single thing called porter. By the time the name came to be applied to it, there were many variations in interpretation.

fact, the area never completely lost its taste for porter. Yuengling still brews one in Pottsville, Pa.

An American Porter, c. 1840

Byrn (*Complete Practical Brewer*, 1846), gives us some details. He describes a “genuine porter malt” which is a “blown” (torrefied) brown malt, in which birch cuttings were used to stoke up the ferocious fire needed to rapidly heat the malt, expanding and toasting it. He gives a recipe for 20 barrels which uses 40 bushels of pale malt and 20 bushels of porter malt, plus 30 pounds of burnt sugar, 6 pounds of “Spanish juice” (brewers licorice stick; see more on this on page 22), 3 pounds of ground licorice root and 20 pounds of “clarified sugar,” which I’m guessing means white or near-white cane sugar. He also mentions “orange powder,” presumably dried ground orange peel, although he doesn’t include it in his recipe.

Adjusting for a typically lower homebrew efficiency, that works out to 12.5 pounds of pale malt (use American) plus 6 pounds of brown malt for the grain bill of a 5-gallon batch. At 80-percent efficiency, this works out to 1.100 (24°P) when you toss in the 4 ounces of Belgian brewers caramel syrup. No torrefied brown malt is currently made, as far as I know, so go with whatever brown malt your supplier carries.

Hopping is brisk—9 ounces for our brew, for which, assuming the use of Cluster, or generously, American Fuggles at 6-percent alpha, boiled 90 minutes, we get the very modern

1840 American Porter

Ingredients for 5 U.S. gal (19L)

| | |
|----------------|--|
| 12.5 lb | (5.7 kg) American pale malt |
| 6.0 lb | (2.7 kg) Brown malt |
| 4.0 oz | (113 g) Belgian brewers caramel syrup |
| 9.0 oz | (255 g) Cluster hops, 7% alpha acid (90 min) |
| 0.75 oz | (21 g) Brewers licorice (90 min) |
| 0.33 oz | (9 g) Powdered licorice root (90 min), optional |
| | White Labs WLP001 California Ale Yeast or Wyeast 1056 American Ale Yeast |

Directions

Mash grains at 154 F (68° C) for 1 hour. Add caramel syrup to collected wort and bring to a boil. Add hops, brewers licorice, and optional powdered licorice root and boil for 90 minutes. Chill wort to 68° F (20° C) and pitch a large starter of yeast. Ferment at 68–70° F (20–21° C).

Original gravity: 1.100

Mash efficiency: 80%

IBU: 150+

ABV: 9.5%+

IBU of over 150, which by the time the beer gets into the glass will be tamed quite a bit. But no question about it, this is a bitter beer. Three-fourths of an ounce of brewers licorice and one-third of an ounce of powdered licorice root (you can probably skip this one) goes into the kettle with the hops. Use a little orange peel if you feel so moved.

Use an American ale yeast. Byrn suggests a

62° F (17° C) pitching temperature, but in larger vessels the real fermentation would have been a few degrees higher. A beer this strong will require months to mature, and once bottled will improve for many years if well cellared.

Randy Mosher is author of *Radical Brewing* and a frequent contributor to *Zymurgy*.

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BREWING →CLASSIC← STYLES



By Jamil Zainasheff and John J. Palmer

This article constitutes one chapter from *Brewing Classic Styles* by Jamil Zainasheff and John Palmer, which became available from the Brewers Association in October. This book tackles the task of giving brewers one recipe for each and every competition sub-category of beer recognized by the Beer Judge Certification Program. Where possible, the recipes are extract based, but of course many use some steeping grains and some require a partial mash to achieve the desired results. As a result of this approach, the book is accessible to those with just a few batches of homebrew under their belt, but useful even for those with many years of brewing experience.

Most will recognize John Palmer as the author of *How to Brew*, one of the most popular brewing books available. And Jamil Zainasheff will be familiar to those who follow the National Homebrew Competition (NHC). Every year he makes several trips to the awards podium and this year he again captured the Ninkasi award for the highest point total—a repeat of his performance in 2004. As a result of all the award-winning beers he's made, Jamil has quite a recipe collection, so when he and John approached Brewers Publications about doing this book, we figured there was no team better qualified to do so.

This chapter on German Wheat and Rye Beer does a great job of showing the scope of what the book includes with at least one recipe for each type of brew. So have a read and if you enjoy it, be sure to pick up a copy of the book, *Brewing Classic Styles*.

—Ray Daniels, Brewers Publications

German Wheat and Rye Beer

Most people seem to either love or hate German wheat and rye beers. These styles all include a large portion (50 percent or more) of wheat or rye malt, and they all feature a unique banana/clove yeast character. I (Jamil) think those who love these styles have had the chance to try great examples with the proper level of fermentation-derived esters and phenols. Those who dislike them probably have experienced some bad examples, where the yeast character was overwhelming or completely out of balance. Properly made, these are really wonderful beers.

Weizen/Weissbier

Style at a Glance:

A pale, spicy, fruity, refreshing wheat-based ale. This is a beginner style that can be brewed by extract or all-grain methods. Ferments at 62° F (17° C).

OG

1.044–1.052
(11–12.9 °P)

FG

1.010–1.014
(2.6–3.6 °P)

IBU

8–15

Color

2–8 SRM
4–16 EBC

Alcohol

4.3–5.6% ABV
3.4–4.4% ABW

The other vital key I lacked in my quest for a great *weizen* was the proper fermentation temperature. Everyone told me that higher temperatures produce more banana esters and fewer clove phenols. Cooler temperatures produced only clove and no banana. I tried everything from 65 to 72° F (18 to 22° C), but then my dear friend Harold Gulbransen told me the best temperature for fermenting this beer was 62° F (17° C). I was skeptical that the yeast would even ferment well at that temperature, but the results were spectacular. Along with the proper amount of yeast and oxygen, this temperature creates a beautiful balance of fermentation flavors, helps keep some unpleasant flavors in check, and produces a fantastic beer.

Recipe: Harold-Is-Weizen

Ingredients for 6 U.S. gallons (22.7 liters)

8.6 lb (3.9 kg) wheat liquid malt extract

0.8 oz (23 g) Hallertau hops, 4% alpha acid (60 min.)

White Labs WLP300 Hefeweizen Ale yeast or Wyeast 3068 Weihenstephan Weizen yeast.

Fermentation and Conditioning

Use two liquid yeast packages or make an appropriate starter. Ferment at 62° F (17° C). When finished, carbonate the beer to approximately 2.5 to 3 volumes.

All-Grain Option

Replace the wheat extract with 5.6 lb (2.54 kg) continental Pilsener malt and 5.6 lb (2.54kg) wheat malt. Mash at 152° F (67° C). Increase the pre-boil volume as needed to allow a 90-minute boil, which will help reduce DMS in the beer.

OG: 1.050

FG: 1.012

IBU: 13

Color: 5 SRM

Alcohol: 5.0% ABV

Boil: 60 minutes

beginner style that can be brewed by extract-with-grain or all-grain methods. Ferments at 62° F (17° C).

OG

1.044–1.056
(11–13.8 °P)

FG

1.010–1.014
(2.6–3.6 °P)

IBU

10–18

Color

14–23 SRM
28–45 EBC

Alcohol

4.3–5.6% ABV
3.4–4.4% ABW

Keys to Brewing Dunkelweizen

Dunkelweizen has the same spicy/fruity character as hefeweizen, but it also has a rich Munich malt character, similar to but not as intense as a Munich dunkel. At least half of the base needs to be malted wheat, while the rest can be Munich malt. The problem with such a recipe is that many people expect a little caramel-type sweetness from this style, and you won't get much unless you add some caramel-type malts. It doesn't take a lot, and too much can be overwhelming. A decoction mash might add a slight richness to the beer, as it can when brewing hefeweizen, but more important is using the best quality malt or malt extract you can find.

The proper fermentation temperature will create a beautiful balance of fermentation flavors and helps keep some unpleasant flavors in check. It is very important to follow the recommended fermentation temperature for this beer.

Recipe: Trigo Oscuro

Many people expect a darker beer to be bigger and richer, even though that is not always the case. However, I believe in giving people what they want, so this recipe is on the bigger end of the style. If you prefer it not so big, just back down on the wheat extract a little.

Ingredients for 6 U.S. gallons (22.7 liters)

Dunkelweizen

Style at a Glance:

A moderately dark, spicy, fruity, malty, refreshing wheat-based ale. This is a

6.8 lb (3.1 kg) wheat liquid malt extract
 2.2 lb (1.0 kg) Munich liquid malt extract
 6.0 oz (170 g) Special "B" malt
 6.0 oz (170 g) crystal malt (40 °L)
 2.0 oz (57 g) Carafa Special II (430 °L)
 1.0 oz (28 g) Hallertau hops, 4% alpha acid (60 min.)
 White Labs WLP300 Hefeweizen Ale yeast or Wyeast 3068 Weihenstephan Weizen yeast

Fermentation and Conditioning

Use two liquid yeast packages or make an appropriate starter. Ferment at 62° F (17° C). When finished, carbonate the beer to approximately 2.5 to 3 volumes.

All-Grain Option

Replace the wheat extract with 2 lb (0.9kg) continental Pilsener malt and 6.9 lb (3.13 kg) wheat malt. Replace the Munich extract with 3 lb (1.36 kg) Munich malt. Mash at 152° F (67° C). Increase the pre-boil volume as needed to allow a 90-minute boil, which will help reduce DMS in the beer.

OG: 1.056 (13.8 °P)

FG: 1.014 (3.5 °P)

IBU: 16

Color: 16 SRM (31 EBC)

Alcohol: 5.6% ABV

Boil: 60 minutes

Weizenbock

Style at a Glance:

A strong, malty, fruity, spicy, wheat-based ale combining the best flavors of a dunkelweizen and the rich strength and body of a bock. This is an intermediate style that can be brewed by extract-with-grain or all-grain methods. Ferments at 62° F (17° C).

OG

1.064–1.090
 (15.7–21.5 °P)

FG

1.015–1.022
 (3.8–5.6 °P)

IBU

15–30

| | |
|----------------|------------------------------|
| Color | 12–25 SRM 24–49 EBC |
| Alcohol | 6.5–8.0% ABV 5.1–6.3% ABW |

Keys to Brewing Weizenbock

Weizenbock is like dunkelweizen on steroids. This beer is rich, malty and warming like a bock, but full of dark fruit and spicy notes like a good weizen. Like dunkelweizen, at least half of the base needs to be malted wheat, but unlike dunkelweizen not all of the remaining base can be Munich malt. While most bock beers require a fair amount of Munich malt, this style seems too heavy with lots of Munich malt and all the other rich flavors in this beer.

The proper fermentation temperature will create a beautiful balance of fermentation flavors and helps keep some unpleasant, hotter alcohol flavors in check. It is very important to follow the recommended fermentation temperature for this beer.

Recipe: Trick or Treat Bock

Taking my kids out for Halloween has always been one of my favorite "Dad" things to do. I get a kick out of seeing their excitement, how much fun they have and seeing all of the neighborhood kids in costume. Every year for the past 10 years, I have dragged along our little red wagon. Early on, it was just in case anyone got tired. More recently it has morphed into a place to store the giant loads of candy, bottles of water, coats, flashlights and a bottle of weizenbock for Dad, which makes wagon pulling a little more enjoyable. Weizenbock is the perfect Halloween beer. The rich, malty character, the gently warming alcohol, and the spicy and fruity notes make it seem like an adult candy, perfect for the cooler weather of fall.

Ingredients for 6 U.S. gallons (22.7 liters)

11.0 lb (4.99 kg) Wheat liquid malt extract
 1.5 lb (0.68 kg) Munich liquid malt extract
 0.5 lb (227 g) Special "B" malt (120 °L)
 0.5 lb (227 g) crystal malt (40 °L)
 0.25 lb (113 g) pale chocolate malt (200 °L)

1.6 oz. (45 g) Hallertau hops, 4% alpha acid (60 min.)

White Labs WLP300 Hefeweizen Ale yeast or Wyeast 3068 Weihenstephan Weizen yeast

OG: 1.081

FG: 1.021

IBU: 23

Color: 16 SRM

Alcohol: 8.0% ABV

Boil: 60 minutes

Fermentation and Conditioning

Use three liquid yeast packages or make an appropriate starter. Ferment at 62° F (17° C). When finished, carbonate the beer to approximately 2.5 to 3 volumes.

All-Grain Option

Replace the wheat extract with 5 lb (2.26 kg) continental Pilsener malt and 10 lb (4.53 kg) dark wheat malt. Replace the Munich extract with 2 lb (0.9 kg) Munich malt. Mash at 152° F (67° C). Increase the pre-boil volume as needed to allow a 90-minute boil, which will help reduce DMS in the beer.

Roggobier

(German Rye Beer)

Style at a Glance:

A dunkelweizen made with rye rather than wheat, with a fuller body. This is an advanced style that can only be brewed by partial mash or all-grain methods to convert the rye malt properly. Ferments at 62° F (17° C).

OG

1.046–1.056
 (11.4–13.8 °P)

FG

1.010–1.014
 (2.6–3.6 °P)

IBU

10–20

Color

14–19 SRM
 28–37 EBC

Alcohol

4.5–6.0% ABV
 3.6–4.7% ABW

(continued on page 46)

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 Grand Master judges in the Beer Judge Certification Program. Each issue they will score two widely available commercial beers (or meads or ciders) using the BJCP scoresheet. We invite you to download your own scoresheets at www.bjcp.org, pick up a bottle of each of the beverages and judge along with them in our Commercial Calibration.



For this issue, our judges sampled (appropriately enough for our Stouts and Porters issue) a stout and a porter from opposite ends of the country.

First up was the award-winning Edmund Fitzgerald Porter from Great Lakes Brewing Co. in Cleveland, Ohio. The porter is named after the ship that sank in a storm on Lake Superior in 1975, killing all 29 crew members aboard.

Edmund Fitzgerald Porter is a complex, roasty porter with a bittersweet, chocolate-coffee taste and a bold hop presence, according to the Great Lakes Web site. It is 5.8-percent alcohol by volume with 37 IBUs. According to Great Lakes, it complements roasty and smoked flavors in foods like barbecued ribs, steaks and oysters. It also pairs well with chocolate desserts.

Edmund Fitzgerald Porter has won several medals at the Great American Beer Festival, the World Beer Championships and the World Beer Cup. Judged as a Robust Porter, our judges found it indeed robust and proclaimed it "dangerously drinkable."

Next up was Imperial Russian Stout from Stone Brewing Co. in Escondido, Calif. "Brewed in the authentic historical style of an Imperial Russian Stout, this beer is massive," proclaims the Stone Web site. It has notes of anise, black currants, coffee, roastiness and alcohol, and is "heavy on the palate."

"Expect our version of this mysterious brew to pour like Siberian crude and taste even heavier!"

Imperial Russian Stout was first released from Stone in July 2002. It is 10.8-percent by volume and more than 90 IBUs.

Our judges proclaimed Stone Imperial Russian Stout to be a perfect beer for aging, noting that the alcohol warmth will tone down over time. "This beer is a long-term investment," summed up judge Gordon Strong.

Our expert panel includes David Houseman, a Grand Master III judge and competition director for the BJCP from Chester Springs, Pa.; Beth Zangari, a Grand Master level judge from Placerville, Calif. and founding member of Hangtown Association of Zymurgy Enthusiasts (H.A.Z.E.); Scott Bickham, a Grand Master II judge from Corning, N.Y., who has been exam director or associate exam director for the BJCP since 1995; and Gordon Strong, a Grand Master IV judge and principal author of the new BJCP Style Guidelines who lives in Beavercreek, Ohio.



ON THE WEB

Great Lakes Brewing Co.
www.greatlakesbrewing.com

Stone Brewing Co.
www.stonebrew.com

BJCP Style Guidelines
www.bjcp.org

THE SCORES



Great Lakes Edmund Fitzgerald Porter—Great Lakes Brewing Co., Cleveland, Ohio
BJCP Category: 12B Robust Porter

THE JUDGES' SCORES FOR GREAT LAKES EDMUND FITZGERALD PORTER



DAVE HOUSEMAN



BETH ZANGARI



SCOTT BICKHAM



GORDON STRONG

Aroma: Roasted, chocolate malts up front with light piney, floral hop aroma, faint esters reminiscent of cherries and noticeable alcohol in the background. No diacetyl. No DMS. Some minerally, chalky, earthy notes that are a bit out of place, not providing as clean an aroma as might be expected. (9/12)

Appearance: Black, nearly opaque with deep ruby-red highlights. Good foam stand and head retention. Very inviting appearance is appropriate to style. (3/3)

Flavor: Moderately high roasted, chocolate malts with slight burnt and coffee notes. Light diacetyl; no DMS. High hop bitterness; low hop flavor. Lingering dry finish from roasted malts. Some alcohol and fruity esters—not out of place for the style—that contribute to complexity. Balance is fairly even with both high maltiness and hop bitterness but the hops linger in the aftertaste. There's also a chalky, mineral taste that's out of place for the style, otherwise a very nice Robust Porter. (16/20)

Mouthfeel: Medium-full bodied with medium carbonation. Sharp edges and some astringency to mouthfeel from hop bitterness and dry, roasted malt finish. Alcohol warmth is moderate. (4/5)

Overall Impression: This is a complex Robust Porter that's true to the style. The earthy, minerally, chalky aroma and flavor was, for me, distracting and unwelcome in an otherwise excellent beer. Perhaps the brewing water was over-treated to increase carbonate hardness. Reducing this would have added to the drinkability. Still, it's quite drinkable, accompanying a pot roast, raw oysters or just sipping in a pub with good conversation. (7/10)

Total Score: (39/50)

Aroma: Chocolate roasty malt aroma, with notes of ripe, fresh prunes with a hint of floral hop aroma. Sweet chocolate richness and fruity esters blend into molasses with a note of alcohol as the beer warms a bit. Slight acidic note. (7/12)

Appearance: Very clear, deep brown-black with deep ruby, elegantly golden highlighted heart when held to the light. Creamy, persistent tan head leaves delicate silky lace on the sides of the glass. (3/3)

Flavor: Chocolate and roast malt dominate up front, with balancing sweetness mid-palate. Balance of sweetness, chocolate and roast is reminiscent of 88-percent cocoa chocolate, quite deep and rich with a clean roasty finish. Hop flavor is subdued, but some hop bitterness is distinguishable from the roast quality of the malt. Not sharp or harsh, but rich and complex with a hint of ripe prune fruitiness in the finish. (17/20)

Mouthfeel: Medium full body with creamy, silky texture and medium-low carbonation. Some roast astringent notes balance the fullness, and provide a clean finish. (5/5)

Overall Impression: Roasty grain and rich sweet malt are well balanced, dominate the ripe rich stone fruit esters and any hop flavor. Rich sweetness and fuller body are bigger than some of the West Coast examples of the style with which I am more familiar. The roasted acidity would work well with sweet molasses cake with raisins, or with a creamy farmer's cheese and pears with dark rye bread. This is a definite treat! (8/10)

Total Score: (40/50)

Aroma: Initial burst of acrid sharpness followed by roasted malt phenols. Bittersweet chocolate notes emerge as it warms with an enticing hint of mocha. Light fruitiness with some ethanol. Perhaps a hint of citrus/American hops, but it is woven into the roasted grain character. (10/12)

Appearance: Deep garnet/brown in color, with a long-lasting beige head. Conditioning is excellent, as is the clarity. Textbook example of a Robust Porter. (3/3)

Flavor: Crystal malt sweetness and bittersweet chocolate malt at the forefront, becoming increasingly roasty. Finish has an assertive bitterness with contributions from both malt and hops. Burnt notes are a little high for my taste, but better to be robust than wimpy. No discernible hop flavor, which is more typical than not in this style. Clean fermentation profile, with some dark malt acidity to help balance the finish. (16/20)

Mouthfeel: Good carbonation level and creaminess. Some alcoholic warmth is evident, but subtle. Astringency is on the high side and cuts into the smoothness of the finish. (4/5)

Overall Impression: Well-crafted beer highlighted by lush mocha and bittersweet chocolate notes in the aroma. The flavor has these same traits, but the burnt malt character is a little too aggressive. Nonetheless, the overall package is dangerously drinkable and a worthy member of the Robust Porter family. (8/10)

Total Score: (41/50)

Aroma: Pronounced chocolate and espresso notes, moderate spicy hops, a bit of alcohol. Deeper roast complexity and some esters become evident as it warms. Grainy malt underneath. Clean, complex and inviting. (10/12)

Appearance: Deep chocolate-brown, clear when viewed with a flashlight, moderate-sized brown head. (3/3)

Flavor: Like very dark chocolate, a hint of malty-caramelly sweetness initially but with a bitter chocolate finish. Medium-dry. Medium-high bitterness. Moderate hop flavor—earthy. Robust yet clean flavors. Rich, smooth palate with a slightly rough finish. Hops and grain become more assertive in the aftertaste, as does the hop flavor. Clean yeast character. (17/20)

Mouthfeel: Medium-high carbonation. Medium to medium-full body. Somewhat warming. Some grainy/roasty astringency. (4/5)

Overall Impression: Classic. Big grain/roast character with assertive hopping. Great dark chocolate flavors. Alcohol and rough finish suggest that this might be a young sample that will improve with some cellaring. Exemplifies the descriptor "robust." Like chocolate-covered espresso beans. (9/10)

Total Score: (43/50)



THE JUDGES' SCORES FOR STONE IMPERIAL RUSSIAN STOUT



Aroma: Balanced aroma of roasted malts and barley, high alcohol and light hop presence. Great first impression for a Russian Imperial Stout. No diacetyl or DMS. Some fruity esters but alcohol masks these pretty effectively. (11/12)

Appearance: Black. Opaque. Dense tan head dissipated fairly rapidly. Low-medium carbonation. While head was adequate, the presentation would be helped by longer head retention. (3/3)

Flavor: Sweet caramel and roasted malts and barley up front with high alcohol and moderately high hop bitterness. Coffee and black malt characteristics. Finish is somewhat sweet due to malts and the alcohol; balance with hop bitterness is good but could be improved with slightly lower final gravity and alcohol. A more subtle alcohol presentation would be more to style. Lingering roastiness and hop bitterness. Fruity esters of raisins and prunes are evident. Hop flavor is moderate but overpowered by the alcohols. (14/20)

Mouthfeel: Full bodied with substantial alcohol warming and lingering astringency from roasted malts. Lower carbonation was OK for style but may have contributed, along with higher alcohols, to low head retention. (3/5)

Overall Impression: Reducing the alcohol would allow the complex malt and hops to shine through and give a better balance. Still very enjoyable and drinkable. This may be a young beer that will mellow considerably over time. Lay down a case and enjoy a bottle for Christmas Eve for the next 12 years and watch how this improves with age. (7/10)

Total Score: (38/50)

Aroma: Caramel acidic roasted malts, with irony treacle, burnt raisins and currants. Some alcohol notes, but no hop aroma is evident. (8/12)

Appearance: Opaque black brown, does not even have highlights when held to the lamp. Head at first is thick and chocolaty brown, then dissipates to a thick ring of fine brown bubbles around the glass. Leaves some loose lace. (3/3)

Flavor: Malt is deep, Italian roast coffee, aromatic and caramel; dark ripe stone fruit blends with dried currants and unsweetened cocoa. No hop flavor. Alcohol is not at first evident, but emerges as clean and somewhat whiskey-like. Finish has some hop bitterness, and lots of cocoa treacle flavor, with a hint of burnt fruit. Clean, with no diacetyl or solventy alcoholic notes. (15/20)

Mouthfeel: Medium body with firm carbonation and alcoholic warmth that lingers into the finish. A bit of astringency helps this beer finish clean, but the warmth dominates. (4/5)

Overall Impression: A person could probably view a solar eclipse through a pint glass of this beer, though I would not suggest attempting it. I find this sample to have developed some age characteristics, such as the intensified dark fruit aromas and flavors. The alcoholic heat has intensified, becoming a little distracting from the wonderful complexity and richness of the other flavors. However, it is developing more complexity with age. This lovely beer will continue to develop additional sherry-like complexity and barleywine richness as it ages. Perfect for a chocolate stout float (or really good French vanilla) with a sweet brownie. The bottle suggests buying a case and drinking one bottle every three to six months. Better get two for safe measure. (7/10)

Total Score: (37/50)

Aroma: Nutty, roasty aroma with an intriguing blend of sherry-like oxidation, toffee and chocolate malt. Alcoholic strength is evident, but has some fusel alcohols that assault the nasal cavity. Dark fruit esters include plums, raisins and dates. (9/12)

Appearance: Opaque, but sliver of beer when glass is tilted reveals excellent clarity and mahogany notes. Beige head that lasts surprisingly long in view of the alcohol content. (3/3)

Flavor: The first impression mirrors the aroma—nuttiness with bitter-sweet chocolate, almost like a macadamia nut covered with dark chocolate. Roasted malts grow in intensity and interplay with the hop bitterness to produce an assertively bitter finish. Balance leans toward the hops. Alcohol and dark fruit esters add complexity, but again comes across with too much fusel character. There is a little grapefruit hop flavor in the background. (16/20)

Mouthfeel: Good creaminess, but a fuller body would provide more support for the complex flavors. Alcoholic warmth is intense. There is some astringency from roasted malts and hops—a little too much burnt character, especially in combination with the alcohol. (3/5)

Overall Impression: Very interesting beer, but needs some fine-tuning to bring the flavors into balance. The finish is toward the hoppy end of the scale for this style, but that's not unexpected for a Stone beer. The malt, fermentation by-products and a little oxidation work together to impart an interesting spectrum of dark fruit flavors, but a cleaner alcohol profile would improve the drinkability. (7/10)

Total Score: (38/50)

Aroma: Rich coffee and chocolate, black currant, tar. Intense roasted aroma with some dark dried fruit esters. Warming alcohol develops over time. Layered malt, fruit and alcohol complexity. Nothing off, but seems very aggressive and not fully blended. (10/12)

Appearance: Tall, deep tan head. Inky, jet black color. Opaque. Like a black hole—I tried to shine a xenon flashlight through it and the beer said "Hmph, is that all you got?" (3/3)

Flavor: Intensely roasted, tarry, harsh flavor, strongly dominated by alcohol. Tons of malt, but hot alcohol flavors overwhelm palate. Not melded at all. Medium-high bitterness. Medium-high hop flavor—citrus, earth, pine. Hot, harsh finish with lingering bitterness and intense roasted flavors. Dark dried fruit—black currant, raisin. Dry finish, a bit chalky, like unsweetened chocolate. No sweetness. Definitely an American interpretation. (12/20)

Mouthfeel: Medium-high carbonation. Dark roast astringency. Hot alcohol burn. Medium-full body, but the impression of body is thinned somewhat by the alcohol and carbonation. (3/5)

Overall Impression: Huge roasted intensity. Needs long cellaring to tame the alcohol. It's way too early to be drinking this beast. I'd let it age for at least three years before trying it again. Be prepared to be impressed once this is aged out. It has a ton of flavor that should contribute to a very complex fireside sipper. Right now, the flavors are not blended at all and the harshness and alcohol heat detract. Fortunately, these characteristics tend to subside over time. (6/10)

Total Score: (34/50)

A Mountain of Stout (continued from 35)
to brew at home.

A note on the recipes: These were spun down from 10-barrel batches using ProMash brewing software, so even though the measurement increments may seem a bit odd, these are the right proportions for the authentic recipes.

Amahl Turczyn Scheppach is a former associate editor of Zymurgy who now lives and brews in Lafayette, Colo. 

Thunderhead Stout

Ingredients

for 5 U.S. gallons (19 liters)

| | |
|----------------|--|
| 9.68 lb | (4.4 kg) Maris Otter pale malt |
| 0.81 lb | (367 g) black barley malt |
| 0.81 lb | (367 g) 80L crystal malt |
| 0.65 lb | (295 g) Briess Bonlander Munich malt |
| 0.48 lb | (218 g) flaked oats |
| 0.48 lb | (218 g) Castle Munich malt |
| 0.40 lb | (181 g) rye malt |
| 0.24 lb | (109 g) roasted barley |
| 0.71 oz | (20 g) Chinook pellet hops (90 min.) |
| 0.65 oz | (18 g) Liberty pellet hops (60 min.) |
| 0.42 oz | (12 g) Liberty pellet hops (steep) Irish Moss to fine in kettle Gypsum for water treatment Mountain Sun ale yeast or American/California ale yeast |

Estimated O.G.: 1.073

Boil Time: 90 minutes

Estimated SRM: 42

Directions

Mash grains at 152° F (67°C) for 60 minutes.

Brewing Classics (continued from 42)

Keys to Brewing Roggenbier

Roggenbier is very similar to dunkelweizen, although it is made with rye malt instead of wheat. This beer has a rich, malty character like dunkelweizen, with some additional slightly spicy notes from the rye malt. About half of the base needs to be malted rye, which requires mashing. The rest of the grain bill is very much like a dunkelweizen.

The proper fermentation temperature creates a beautiful balance of fermentation flavors and helps keep some other unpleasant flavors in check. It is very important to follow the recommended fermentation temperature for this beer.

Recipe: J.C.'s Roggenbier

I enjoy the occasional rogenbier whenever I come across one. Some are better than others, but none were really great until I tried my friend J.C.'s rogenbier. It was spectacular, with a fine rye note and a malty finish. I asked J.C. his secret, and he generously shared his recipe, as all great

brewers are willing to do. The recipe below is a slightly simplified version of his and makes an excellent rogenbier.

Ingredients for 6 U.S. gallons (22.7 liters)

| | |
|--------------------------|--|
| 2.6 lb (1.18 kg) | Munich liquid malt extract |
| 6.25 lb (2.83 kg) | rye malt |
| 3.0 lb (1.36 kg) | pilsener malt |
| 1.0 lb (0.45 kg) | CaraMunich malt (60 °L) |
| 2.0 oz (57 g) | Carafa Special II malt (430 °L) |
| 1.0 oz (28 g) | Tettnang hops, 4% alpha acid (60 min.) |
| 0.3 oz (9 g) | Czech Saaz hops, 3.5% alpha acid (15 min.) |
| | White Labs WLP300 Hefeweizen Ale yeast, Wyeast 3068 Weihenstephan Weizen yeast |

Partial Mash Instructions

Add 3.5 gallons (13.3 liters) of 167° F (75°C) water to the grains, mixing thoroughly. Mash should stabilize at 154° F

(68°C). Let sit for one hour. Bring mash temperature up to 170° F (77°C), then sparge with 3.5 gallons (13.3 liters) of 170° F (77°C) water. Top up kettle to 7.7 gallons (29 L), stir in extract and bring to a boil. Total boil time is 90 minutes. Add hops according to recipe.

Fermentation and Conditioning

Use two liquid yeast packages or make an appropriate starter. Ferment at 62° F (17°C). When finished, carbonate the beer to approximately 2.5 to 3 volumes.

All-Grain Option

Replace the Munich extract with 3.5 lb (1.58 kg) Munich malt. Mash at 154° F (68°C). Increase the pre-boil volume as needed to allow a 90-minute boil, which will help reduce DMS in the beer.

OG: 1.054

FG: 1.014

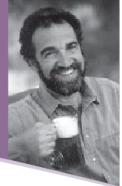
IBU: 17

Color: 15 SRM

Alcohol: 5.3% ABV

Boil: 90 minutes

by Charlie Papazian



Sipping Through Yesteryear

The ability to experience pleasure should be cherished. Certainly this year's American Homebrewers Association's National Homebrewers Conference in Denver was one of those experiences completely about pleasure. Everywhere you turned there was beer, and fun people around to share the experience.

Since it was close to home, I took this year's conference as an opportunity to share the pleasures of yesteryears with a few people who have journeyed with me through decades of homebrewers conferences. The week before the event I spent a good hour or two rummaging through boxes of commemorative beers stored in my cooler. There they have slept, some for over 20 years. Knowing that I could gently chill them and carefully transport them the 45 miles from home to Denver, I wasn't going to pass up an opportunity to share these rare treats—several bottles of AHA Conference Commemorative beers. My collection goes back to 1985 when then-AHA employee Christine Schouten brewed a malt extract beer called Nightcap Ale. I had only one bottle of this, so that stayed at home.

But many others made the trip, including my own 10.97-percent abv 1986 Blitzweizen Barley Wine (Honey-Wheat) Lager; Byron Burch and Nancy Vineyard's 9-percent 1990 Epicenter Imperial Stout; Ray Spangler's 1989 Claude of Zeply, a dark amber wheat coriander cream ale homebrewed with cultured Chimay and lager yeasts; Chris Studach's 1993 Oregon Nut Brown Ale brewed with hazelnut extract; Doug Faynor's 1999 Geezer Gueuze, a large batch oak barrel-aged blended gueuze with an assortment of lambic yeasts and bacteria; Ron Page's 1991 Bière de Garde ("The perfect beer for laying down in deep dark cellars in the cold, cold ground. Ponder the

mysteries unleashed by yeast. Laugh like a lion on your way to a feast."); Michael Matechuski's 1992 Wild Rose cultured with Mort Subite, resident bacteria and wild yeast, and Dirty Rose cultured with Rodenbach yeast. Michael grew and used his own organic hops, barley (hand malted) and raspberries and aged the beer in large 52-gallon oak barrels for two-and-a-half years; Tom Hail's 1994 Hail'Stormwiezen; and Alberta and Jackie Rager's 1997 Mid America Mead.

Veteran homebrewers and beer enthusiasts Byron Burch, Alberta and Jackie Rager, Randy Mosher, Ray Daniels, New Belgium brewmaster Peter Bouckaert, Jim Homer,

Bob Kaufmann, Rogue Ales' Sebbie Buhler, Erin Glass, Chris Papazian and Pete Johnson were among those on hand to sample these hopeful beers.

After all these years, how did they survive? In a word, "Wow!" In most people's expressions, surprisingly well. Let's start from the beginning.

1986 Blitzweizen Barley Wine (Honey-Wheat) Lager: This beer's closure had been dipped in paraffin. No perceived signs of oxidation. Effervescent and drier than original fresh. Hop character comes through, but not excessive. Rounded caramel-like age subtly emerges. Clean.

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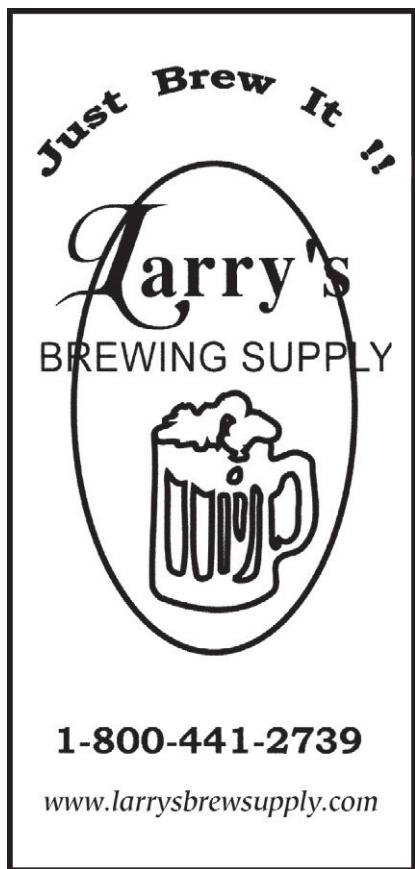
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1989 Claude of Zeply: This beer's closure was sealed with paraffin. I recall this as the first coriander spiced ale I ever had. Very effervescent and consequently a bit of yeast was kicked into suspension. Coriander character largely absent. Champagne-like. Clean, lighthearted flavors with gentle aftertaste. Not reminiscent of the original flavor complexity, but still a clean beer with very little oxidized character.

1990 Epicenter Imperial Stout: Perhaps one of the most spectacularly changed beers. Originally in years past exhibited a paper-like oxidized character. This had subsided, almost disappearing, especially after "airing off" upon opening. A complex raisin-like port-sherry character, especially in flavor and mouthfeel. Extraordinary experience!

1991 Bière de Garde: Hand corked and capped in 6-ounce nip bottles. The beer is still clean and balance has drifted to lightness and a somewhat black pepper-like character. Caramel is evident. Well attenuated. Original malt complexity has receded

notably over the years, but the beer has held up substantially, morphing into still a great beer, but not of the original style. Pleasant cork-like character adds to what complexity remains. Ron is now a head brewer at City Steam Brasserie and Brewing Café in Hartford, Ct.

1992 Wild Rose and Dirty Rose: The lambic Wild Rose was reminiscent of a

Belgian Cantillon-type lambic. It remained quite acidic as it originally was in 1992. Not much has changed. Raspberries come through but have lost some of their luster. Crisp and effervescent. Slight chile pepper and vegetal character. The sour brewed Dirty Rose has evolved subtly since 1992. Still very sour and "dirty." Flavor and aroma of roasted green chile peppers have emerged since 1992. Veg-

Epicenter Imperial Stout

Mash/Extract Recipe

Ingredients for 10 U.S. gallons (38 liters)

| | |
|-----------------|---|
| 10.0 lb | (4.5 kg) Beverage People extra dark dry malt or 12 lb. Beverage People bulk dark malt extract syrup |
| 5.0 lb | (2.3 kg) Beverage People dark dry malt extract |
| 2.0 lb | (908 g) caramel 40 malt |
| 1.5 lb | (680 g) chocolate malt |
| 1.0 lb | (454 g) Klages (or other variety) two-row lager malt |
| 8.0 oz | (225 g) Munich malt |
| 8.0 oz | (225 g) caramel 20 malt |
| 12.0 lb | (5.4 kg) rice extract |
| 10.0 oz | (280 g) lactose |
| 0.25 tsp | chalk |
| 5.5 oz | (154 g) Northern Brewer hop pellets—60 minute boiling |
| 1.5 oz | (42 g) Perle hops—30 minute boiling |
| 3.5 oz | (98 g) Nugget hops—30 minute boiling |
| 4.0 oz | (112 g) Cascade hop pellets—DRY HOPPING |
| 0.5 oz | (14 g) Saaz hop pellets—DRY HOPPING |
| 0.38 oz | (10 g) Pasteur Champagne yeast |
| 1.5 cups | (350 ml measure) corn sugar (priming bottles) or 0.66 cup (160 ml) corn sugar for kegging |

Target Original Gravity: 1.110 (26 B)

Approximate Final Gravity: 1.040 (10 B)

IBUs: between 80 and 100

Approximate color: Black

Alcohol: 9% by volume

Directions

Heat 1.5 gallons (5.7 liters) water to 172° F (77.5° C) and add crushed grains to the water. Stir well to distribute heat. Temperature should stabilize at about 155° F (68° C). Wrap a towel around the pot and set aside for about 60 minutes. Have a homebrew.

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

Add to the sweet extract you have just produced more water, bringing the volume up to about 5 gallons (19 liters). Add chalk, malt extract, rice extract, lactose and 60 minute hops and bring to a boil.

The total boil time will be 60 minutes. When 30 minutes remain add the 30-minute hops. 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 4 gallons (15 liters) of cold water has been added. If necessary add cold water to achieve a 10-gallon (38 liter) batch size. Aerate the wort very well.

Add the dry yeast to 1.5 cups of boiled water that has been cooled to 100° F (38° C). Let sit for rehydrating for about 20 minutes. Then pitch the yeast when temperature of wort is about 70° F (21° C). Ferment at about 70° F (21° C) until fermentation shows signs of calm and stopping. Rack from your primary to a secondary and add the hop pellets for dry hopping. If you have the capability, "cellar" the beer at about 55° F (12.5° C) for one to two weeks. Prime with sugar and bottle or keg when complete. Let age for 17 years if possible, but indulge sooner if necessary.

etal sweet corn-like character dominates. Acidity is quite strong, but it has softened a bit over the years. Not ever one of my favorites.

1993 Oregon Nut Brown Ale: This was the original recipe that Rogue Ales based their hazelnut ale on. Still very clean tasting. A bit of caramel-like aging accents the beer. Hazelnut continues to come through as well as it did in 1993. Creamy body and smooth balance.

1994 Hail'Stormwiezen: This beer has been a warrior, stored under several types of not so ideal conditions. But over the years I have tasted it and never had the heart to throw it out. An American style, it has not survived as the complex wheat beer it originally was, but still retains a wonderful golden caramel nuance that saves it. Little oxidation other than the evolution of the caramel character. Balanced and clean with little hop character.

1997 Mid America Mead: Clean, not oxidized, wonderfully sparkling and pleasantly rose-like. Not particularly high in alcohol. A wonderful mead that has withstood the test of time.

1999 Geezer Gueuze: The best tasting homebrewed lambic-gueuze style beer I ever had in 1994 and still that good in 2007! Clean sourness is not excessive, rather in balance. Horsey Brettanomcyes character is evident, but contributes to the drinkability of this very refreshing gueuze. Hop bitterness is more evident in this beer than most typical Belgian brewed gueuze. Perfectly clear and effervescent. Spectacular beer that continues to hold up nicely.

Clearly the most complex and memorable of these beers (at least at this point in their evolution) was Nancy Vineyard and Byron Burch's 1990 brew. Byron and Nancy were partners at The Beverage People in Santa Rosa, Calif. So let's cut the shuck and jive and get on with the original 1990 recipe for Epicenter Imperial Stout.

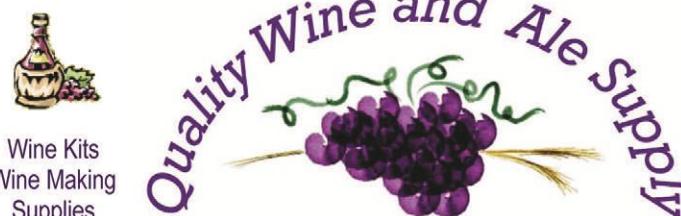
Charlie Papazian is founder of the American Homebrewers Association.



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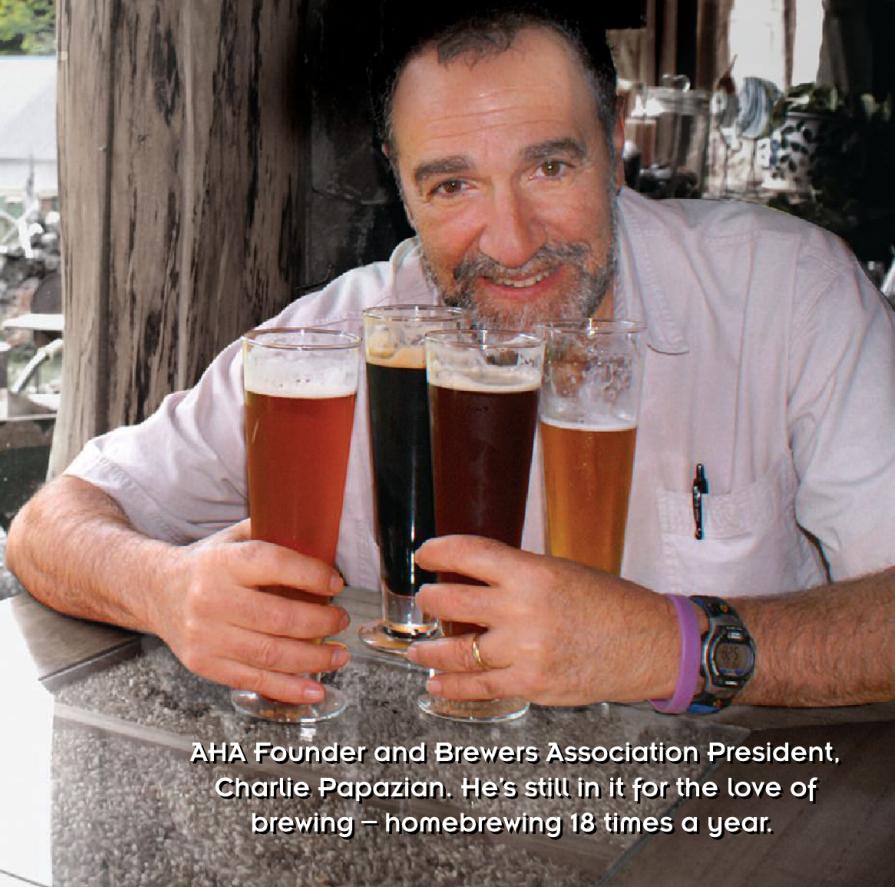
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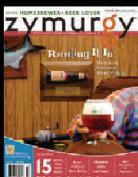
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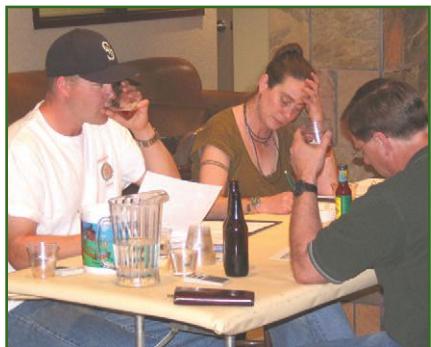


by Amahl Turczyn Scheppach

E.T. Barnette Homebrew Competition

E.T. Barnette was one of the founding fathers of Fairbanks, Alaska, and this edition's featured homebrew competition is named after him. Barnette also lent his name to streets and schools in the city. Of course there are some who say his historical significance is somewhat tainted by shady and underhanded dealings, and that he took unfair advantage of people to promote the city in its earliest days while also lining his pockets with gold from local prospectors. Some even refer to him as a scoundrel. Nevertheless, the E.T. Barnette Homebrew Competition in Fairbanks, Alaska is still celebrated with gusto every year, and those who enter are treated with a cheerful, quirky generosity that is probably very unlike its namesake.

The ETBHC has now been held for 11 years. At first it was sponsored by the city's Chamber of Commerce as part of its Golden Days Festivities. Present day organizers Scott and Chérie Stihler soon found that its organization could use a bit more enthusiasm, so they rose to the challenge and made the competition their own. And while they obviously love doing it, it is no small task—just filling the competition prize cache takes them a good six months. In fact, one of the judges this year commented to Chérie, "Please be sure to pass my thanks along to your committee."



The E.T. Barnette Homebrew Competition is in its 11th year.

Photos courtesy of Scott Stihler



Judges in the E.T. Barnette Homebrew Competition judged 90 entries from 16 states.

Oktoberfest

for 6.0 U.S. gallons (22.7 liters)

Ingredients

| | |
|-----------------|--|
| 2.0 lb | (0.90 kg) Maris Otter pale malt |
| 3.0 lb | (1.36 kg) Weyermann light (6°L) Munich malt |
| 4.0 lb | (1.81 kg) Vienna malt |
| 3.0 lb | (1.36 kg) Weyermann pilsner malt |
| 1.0 lb | (0.45 kg) melanoidin malt |
| 0.5 lb | (227 g) honey malt |
| 0.5 lb | (227 g) caramel Munich II malt (60°L) |
| 2.5 oz | (71 g) whole Hallertau hops, 3.9% alpha acid First Wort Hops |
| 1.0 oz | (28 g) whole Hallertau hops, 3.9% alpha acid 20 min |
| 1 tablet | Whirlfloc |
| 1/2 tsp | Irish Moss |
| | Wyeast 2124 Bohemian Lager yeast (1 quart starter) |

Target Original Gravity: 1.056

Approximate Final Gravity: 1.018

Color: Deep golden

Directions

Add approximately 3 gallons (11.4 L) 142° F (61° C) water to grains for a 25 minute protein rest at 129° F (54° C). Add approximately 3 gallons of boiling water and heat (if necessary) to reach 155° F (68° C) for 35 minute saccharification rest. Mash out by adding heat to reach 164° F (73° C). Sparge with approximately 4.5 gallons (17 L) of 170° F (77° C) water (pH adjusted to 5.5 with lactic acid to prevent over-sparge of excess tannins).

Boil 65 minutes with first wort hop with 2.5 oz of hops, with last ounce of hops added 20 minutes from end of boil. Add one Whirlfloc tablet and 1/2 tsp. Irish moss 13 minutes from end of boil. Chill to 55° F (13° C) (immersion chiller used), then strain and sparge hops (with as much trub as possible) into 6 gallon carboy with yeast slurry. Primary ferment at 50° F (10°C) and rack to secondary fermenter on day 9. Raise temperature to 62° F (17° C) for two days for a diacetyl rest, then chill to 50° F (10° C). Reduce temperature gradually over one week to 40° F (4° C) and lager at this temperature for an additional six weeks. Rack to stainless keg and pressurize with approx. 2.4 volumes CO₂, then bottle from keg. Note: The maltiness of this beer could be improved upon by using a decoction mash.

Whereupon a regular Anchorage judge snickered, "They *are* the committee!"

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Fairbanks is fairly far north on the map, even for Alaska, so the ETBHC might just be the northernmost homebrew competition in the U.S. But regardless of geography, what really sets this competition apart is the awards (and we don't just mean prizes, even though those are great too). The competition organizer always gives out special entry awards that most competitions don't, regardless of their size.

For example, this year E.T. Barnette received 90 entries from 16 states, and a

special award that's always given out is the Globetrotter Award. This is given to the entry submitted from the farthest distance from Fairbanks, and the award itself features a "squishy" globe attached to a gold plastic trophy. This year Ronald Snell of Melbourne, Fla. took the honor. As Scott Stihler explains, "His beers traveled a total of 3,813 miles (6,137 km) as the raven flies (we don't have crows here)."

Then there's the Battered Bottle Cap award for the entry with the most amusing name.



KUDOS—BEST OF SHOW
AHA/BJCP Sanctioned Competition Program

May 2007
The BrewMasters Open, 332 entries—John Little, Huntsville, AL.
Santa Cruz Mountain Brewing HomeBrew to ProBrew, 5 entries—Dave Bossie, Ben Lomond, CA.

June 2007
8th Annual New York State Fair Home Brew Competition, 136 entries—Jake Ocque, Amherst, NY.
Great Canadian Homebrew Competition, 56 entries—Ian Johnson, Scarborough, ON.
Upstream Homebrew Competition, 22 entries—Elliott Spilker and Brian Hoesing, Omaha, NE.
U.P. North Fermentation Authority, 26 entries—Edward Mathis, Beecher, WI.

July 2007
Westgate Brewers Stout Extravaganza, 55 entries—Paul Rigby.
Amador County Fair Homebrew Competition, 66 entries—Chris Simental, Los Angeles, CA.
Amador Invitational, 50 entries—Lodi Beer Company, Lodi, CA.
Dominion Cup, 88 entries—Harrison Gibbs, Williamsburg, VA.
NAH Presents Mountaintop Homebrew Competition, 20 entries—Scott R Beagle, Sierra Vista, AZ.
Indiana State Fair Brewers Cup, 630 entries—Bill Ballinger, Shelbyville, IN.
E.T. Barnette Homebrew Competition, 90 entries—Steven Jayich, Anchorage, AK.
Iron Brewer 2007, 32 entries—Robert Westendorf, Cincinnati, OH.
Ohio State Fair Homebrew Competition, 211 entries—Sam Santabarbara, Seven Hills, OH.
Iowa State Fair, 156 entries—Matt Nelson, Ames, IA.
Montrose County Fair, 82 entries—Eric Svensen and Andrea Gray, Montrose, CO.
10th Annual Mountain Brewer Open, 187 entries—Cody Wiseman, Charleston, WV.
Nevada County Fair Homebrew Competition, 18 entries—Michael Faulkner, CO.

August 2007
California Brewers Festival Commercial Competition, 156 entries—Peter Hoey, Sacramento Brewing Company, Sacramento, CA.
12th Annual Montgomery County Agricultural Fair Homebrew Competition, 107 entries—Wendy Aaronson and Bill Ridgely, Rockville, MD.
Spirits of Baker County, 44 entries—Ted Hausotter, Baker City, OR.
Grant County Fair, 24 entries—Daryl Friesen, Moses Lake, WA.
Kentucky State Fair, 152 entries—Morgan Jones, Bagdad, KY.
New Mexico State Fair Pro-Am, 210 entries—Thomas Lee, Albuquerque, NM.
AHA Club-Only Competition Strong Ale, 41 entries—Scott Endicott, Salt Lake City, UT.
2007 Blues 'N' Brews, 58 entries—Chris Dodge, Groton, MA.
Benton-Franklin County Fair, 14 entries—James Golovich, Richland, WA.
Beer and Sweat, 257 entries—Ron Mahan, Cincinnati, OH.
Western Washington Fair Amateur Beer Competition, 64 entries—Troy Browne, Carnation, WA.
Colorado State Fair Homebrew Competition, 223 entries—John Stromberger, Livermore, CO.
The Cactus Challenge, 80 entries—Matt Craft, Lubbock, TX.
The Bruery Batch No. 01 Competition, 34 entries—Loren Miraglia and Mark Graham, Encinitas and San Clemente, CA.

September 2007
Malt Madness, 276 entries—Benjamin Potts, Glenside, PA.
Santa Cruz County Fair Homebrew Competition, 47 entries—William Moller, Ben Lomond, CA.
Great Frederick Fair, 107 entries—Brian Gruner, Frederick County, MD.

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As Chérie puts it, "If the name causes the registrar's tea to spew, chances are you have yourself a winner." This year's award went to Alan Ruff, who named his American amber ale Wooden Shark's Fart.

Obviously, a devilish sense of humor is at work behind this competition, but some of the more valuable prizes (though perhaps not quite as prestigious) are really impressive. The Best of Show winner gets a \$500 check mailed to them the Monday after the judging. Other prizes vary every year, Chérie says. "We've had polos, denim shirts and jackets, hats, brewing software, brewing books, CDs, glassware, regular coasters, leather coasters, style color guides, frisbees, gift certificates, hops, sanitizer, malt extract...oh, and Rogue once sent up a very large number of condoms." If that weren't enough, it is also traditional for all entrants to receive a bottle of hot sauce, and the formula for the spicy condiment changes every year.



AHA SPECIAL EVENTS

October 27

AHA Rally—Yazoo Brewing Co. Nashville, TN. Contact: Kathryn Porter, Phone: 888-822-6273 x 123, E-mail: Kathryn@BrewersAssociation.org, Web: www.AHArally.org

November 3

AHA Teach a Friend to Homebrew Day Your Brewery, USA. Contact: Janis Gross, Phone: 888-822-6273 x 134, E-mail: Janis@BrewersAssociation.org Web: www.beertown.org/events/teach/index.html

November 3

AHA Rally—Badaboomz Ale House & Grill Indianapolis, IN. Contact: Kathryn Porter, Phone: 888-822-6273 x 123, E-mail: Kathryn@BrewersAssociation.org, Web: www.AHArally.org

November 3

AHA Rally—Boulder Beer Co. Boulder, CO. Contact: Kathryn Porter, Phone: 888-822-6273 x 123, E-mail: Kathryn@BrewersAssociation.org, Web: www.AHArally.org

November 3

AHA Rally—Raccoon River Brewing Co. West Des Moines, IA. Contact: Kathryn Porter, Phone: 888-822-6273 x 123, E-mail: Kathryn@BrewersAssociation.org, Web: www.AHArally.org

The venue for the competition in 2007 was, as it has been for all but three years of its illustrious history, the Silver Gulch Brewing and Bottling Company. Located in Fox, Alaska, 10 miles north of Fairbanks, they are the most northerly brewery in the United States, and with a restaurant, walk-in cooler space, comfortable tasting room for judging sessions and a helpful and knowledgeable staff, they provide a perfect location for the competition. They also helped out by donating prizes. Another brewery that rendered assistance was Alaskan Brewing Company, which not only donated prizes for the competition but the

use of two highly qualified judges as well.

Best of Show winner Steven Jayich was kind enough to share his winning Oktoberfest recipe with us. You might want to plan on sending a few bottles of your best to the next E.T. Barnette Homebrew Competition. It may be far away, but with this many great prizes, this is one homebrew competition that is well worth the postage!

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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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.

To register a new competition, please go to 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 for information.

October 27

Queen of Beer Women's HBC Placerville, CA.
Contact: Elizabeth Zangari. Phone: 530-626-1941,
E-mail: bierbeth@yahoo.com Web: www.hazeclub.org

October 27

Sunshine Challenge 2007 Orlando, FL. Contact:
Michael Urban. Phone: 407-977-5494, E-mail: mjurban@cfl.rr.com Web: www.cfhn.org

October 27

Oktobers'Best Zinzinnati Cincinnati, OH.
Contact: Rick Franckhauser. Phone: 513-921-4945.
E-mail: frankenbrew@yahoo.com Web: www.malt-infusers.org

October 27

Oktoberfest and German Beer Festival
Dromana, Victoria, Australia. Contact: Rodney
Patterson. Phone: + 0401 333477. E-mail: rodpatrick100@yahoo.com.au

October 27

Hoppy Halloween Challenge Fargo, ND.
Contact: Susan Ruud. Phone: 701-282-8830, E-mail:
susan.ruud@ndsu.edu Web: www.prairiehome-brewers.org/hoppyhalloween.htm

October 28

**Castle Hill Agricultural Society Home Brewing
Championship** Sydney, Australia. Contact: Chris
Lynch. Phone: 61-2-98731843. E-mail:
chris.lynch@ozemail.com.au Web: www.hillsbrewersguild.com

October 28

The Masters Homebrew Competition La
Quinta, CA. Contact: Brent Brubaker. Phone: 961-
686-0876, E-mail: brubrew@mac.com Web:
www.hopheads.com

November 3

Novemeerfest Kent, WA. Contact: Tim Hayner.
Phone: 253-631-2816, E-mail: president@impalingalers.org Web: www.impalingalers.org

November 3

Sunflower Challenge 2007 Lawrence, KS.
Contact: Craig Cottingham. Phone: 913-397-6809,
E-mail: craig@cottingham.net, Web: lawrencebrewers.org

November 3

**The New England Regional Home Brew
Competition** Manchester, NH. Contact: Brian
Rousseau. Phone: 603-520-5500. E-mail: allgrain-brews@yahoo.com Web: www.bfd.org/nerhbc

November 3

Franco Belgian Challenge Cup Verona, WI.
Contact: Mark Schnepper. Phone: 608-882-4523, E-
mail: mschnepper@charter.net Web:
www.mhtg.org/MHTGContests.html

November 3

Foam on the Range 2007 Denver, CO. Contact:
Tom Gardner. Phone: 303-863-0209, E-mail: toma-gardner@cs.com Web: www.foamontherrange.org

November 10

California State Homebrew Competition San
Francisco, CA. Contact: Mike Riddle. Phone: 707-
259-1421, E-mail: mjriddle1@comcast.net Web:
www.nchinfo.org

November 10

Wizard of SAAZ Homebrew Competition
Akron, OH. Contact: Mike Krajewski. Phone: 440-
327-3171, E-mail: kujo@nccrs.com Web:
www.hbd.org/saaz/wos

November 10

Knickerbocker Battle of the Brews Albany, NY.
Contact: James Azotea. Phone: 518-587-0525, E-
mail: jazotea@nycap.rr.com Web: www.thorough-brews.com

November 10

Richmond Wort Hog Brew Fest Columbus
Township, MI. Contact: Amanda Mueller. Phone:
248-981-9568, E-mail: ac.mueller@comcast.net
Web: www.richmondworthogs.org

November 10

Turkey Shoot 2007 Baltimore, MD. Contact: Jack
Mowbray. Phone: 410-489-2532, E-mail: jmow-bray@verizon.net Web: www.maltclub.org

November 10

Fall Classic Portland, OR. Contact: Jeremie
Landers. Phone: 503-890-2361, E-mail: obc-comp@oregonbrewcrew.com Web: www.oregonbrewcrew.com/fallclassic.html

November 10

Bay Street Bash Savannah, GA. Contact: Klugh
Kennedy. Phone: 912-228-3003. E-mail:
KlughKennedy@comcast.net Web:
www.hbd.org/sbl

November 10

FOSSILS Porter Competition New Albany, IN.
Contact: Ed Tash. Phone: 812-945-8122, E-mail:
portercompetition@fossils.org Web:
www.fossils.org

November 10

All About Ales 2007 Ajax, ON, Canada. Contact:
Kevin Tighe. Phone: 905-426-6561, E-mail:
kevin.tighe@sympatico.ca Web: www.homebrewers.ca

November 17

Land of the Muddy Waters Rock Island, IL.
Contact: Jason Gabriel. Phone: 563-529-3165, E-
mail: alphaacid99@yahoo.com Web: www.mugz.org

November 17

**16th Annual Great Brews of America
Homebrew Competition** Lake Harmony, PA.
Contact: Shelly Lutz. Phone: 570-722-9901. E-mail:
shelly.lutz@splitrockresort.com Web:
www.splitrockresort.com/beerfest

December 1

9th Annual Palmetto State Brewers Open
Columbia, SC. Contact: Gerald Jowers. Phone: 803-
798-7914, E-mail: sumter1802@yahoo.com Web:
www.sagecat.com/psbo9.htm

December 1

Dickens Fair Black & Tan HBC Daly City, CA.
Contact: Kevin Pratt. Phone: 916-348-8667, E-mail:
brewfun@sbcglobal.net Web: www.dickensfair.com

December 2

**Walk the Line on Barleywine and Strong Ale
Stumble** Dunedin, FL. Contact: Nelson Crowle.
Phone: 727-534-6944. E-mail:
Nelson@DunedinBrewersGuild.com Web:
www.DunedinBrewersGuild.com

December 8

HOTV Holiday Hoopla I Corvallis, OR. Contact:
Robert Saathoff. Phone: 541-929-3045, E-mail:
b.saathoff@comcast.net Web: www.hotv.org

January 11

**Big Beers, Belgians & Barleywines Homebrew
Competition** Vail, CO. Contact: Laura Lodge.
Phone: 970-977-0100, E-mail: bigbeersfestival@hotmail.com Web: www.BigBeersFestival.com

January 26

Upper Mississippi Mash-Out St. Paul, MN.
Contact: Al Boyce. Phone: 952-927-8968, E-mail:
alboyce@bigfoot.com Web:
www.mnbrewers.com/mashout

January 26

Meadlennium 2008 Oviedo, FL. Contact:
Howard Curran. Phone: 407-365-3215, E-mail:
OCurrans@cfl.rr.com Web: www.cfhb.org/meadfest.com

February 8

**2008 International Mead Festival/Home
Mead Maker Competition** Lakewood, CO.
Contact: Glenn Exline. Phone: 321-636-6925, E-
mail: gexline@cfl.rr.com Web: www.hmmc.meadfest.com

February 22

Kansas City Bier Meisters 25th Anniversary
Kansas City, KS. Contact: Neava Ford. Phone: 913-
432-9630, E-mail: missneava@kc.rr.com Web:
www.kcbiermeisters.org

April 11

Titletown Open XIV
Green Bay, WI. Contact: Michael Conard. Phone:
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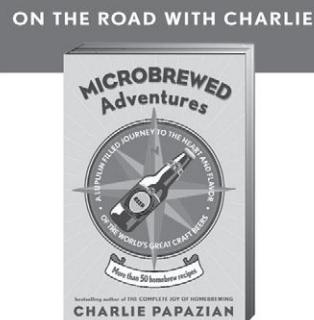
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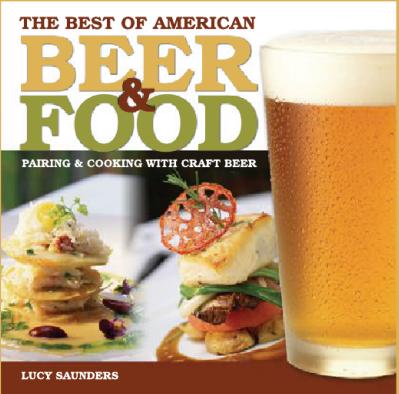
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All Aboard the Beer Bus

Living as a beer enthusiast in Los Angeles is a double-edged sword. We have access to the riches of the world's breweries, but we have few of our own. To get the fresh beer experience, we get 40 of our closest friends together, grab a bus and bring the homebrewers to the breweries. This is a great club activity and a fun way to spend the day.

In the past, we've taken trips to Sonoma County (Russian River Brewing, Bear Republic and Lagunitas) and San Diego (Alesmith, Ballast Point, Pizza Port Brewing and Stone Brewing). The movie "Sideways" brought Santa Barbara wine culture to everyone, but it also has a growing beer scene. In a scant 20-mile slice of the coast are six breweries.

We started our day at our homebrew shop in Woodland Hills. As passengers boarded, they found a commemorative pint glass, a raffle ticket and our six-tap bus bar filled to the brim with session ales galore. As we hit the highway, spirits were high and our "Everybody Wins" raffle began, with free shirts and beer from our brewery stops, special beers from the archives, trays, signs, bottle openers, books and a few cans of Bud Ice and Bud Chelada. Not everyone gets to be a big winner!

Hollister Brewing Company is the newest of the region's breweries. Eric Rose, formerly of Santa Barbara Brewing Company, and his dad opened the doors of HBC in May in Goleta, Calif., home to UC Santa Barbara. In this small space, Eric is spinning a fantastic set of 10 regularly changing house beers, including the Fat J Hemp Amber Ale, Farmhouse Ale and my favorite, the Black IPA (a bold IPA colored black with Sinamar).

Telegraph Brewing is the dream of Brian Thompson, former stock analyst turned Heartland Brewing (N.Y.) brewer. He moved



to Santa Barbara and opened his brewery in an old warehouse last year. He kegs and bottles three flagship beers: Golden Wheat, a barrel blended Stock Porter and his California Ale, a West Coast-inspired Farmhouse Ale. He runs a tasting bar, fills growlers every Thursday, Friday and Saturday and coordinates beer tasting dinners.

Located blocks from the beach, just outside the tourist laden State Street, lies the Brewhouse. This is the local's hangout, the place to have a handmade beer or a mean Bloody Mary while enjoying a local band or snacking on Gorgonzola Potato Chips. Part owner and head brewer Pete Johnson is the former "Dictator for Life" of the Santa Barbeerians and treats homebrewers right. I love this funky little place and Pete's West Beach IPA and Saint Barb's Abbey ale series.

Our last stop was Island Brewing Company in Carpinteria. A few years back Paul Wright oversaw a successful move to a new expanded location with an ocean view. He opened a tasting room that is now the little town's happening hot spot. The brewery pours a handful of beers including Island Pale Ale, Starry Night Stout and Jubilee Old Ale and runs its own brewery band.

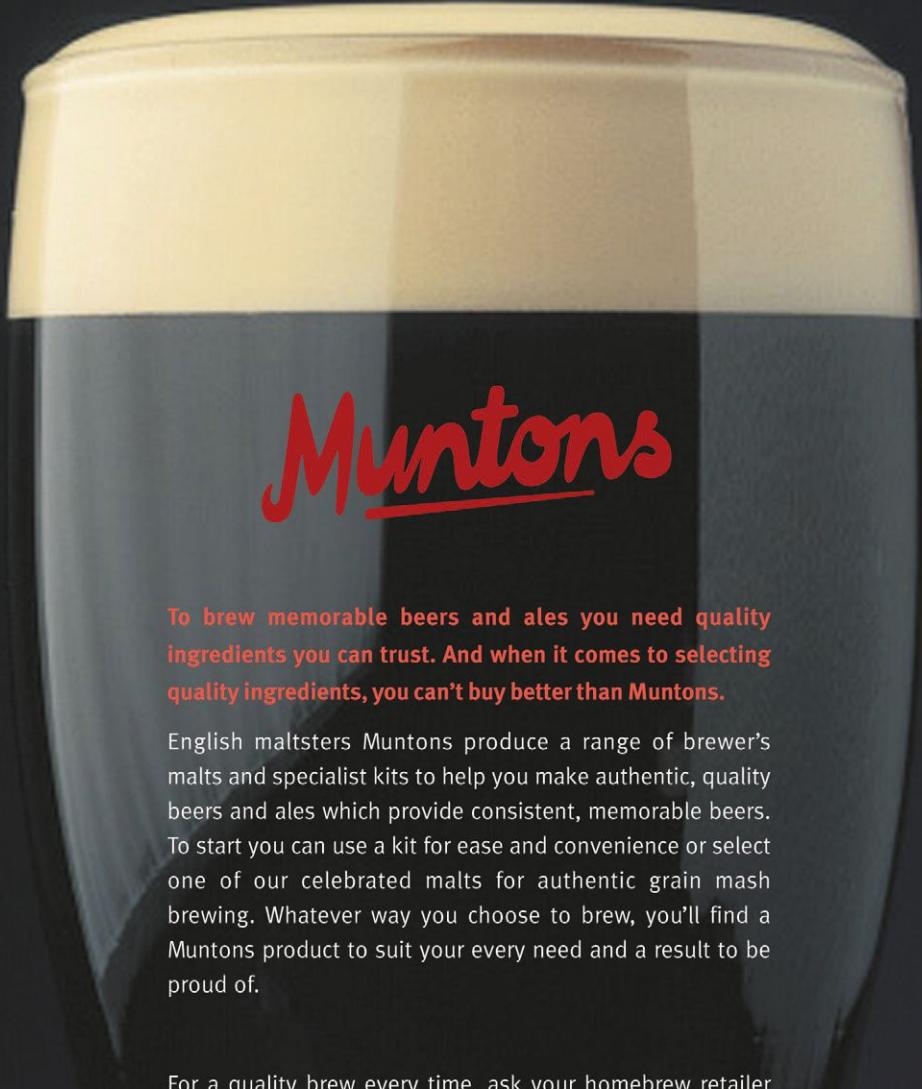


Hollister Brewing provided lunch, cutting us a sweet deal on beer and pulled pork sandwiches. Since microbreweries don't mind outside food, our club chef packed a cold dinner of roasted chicken tostadas, guacamole and orzo salad to satiate the imbibers.

Passengers paid \$65 for their bus, lunch, dinner and beer. The trip was the result of months of planning. Finding a bus company that doesn't fear beer shenanigans or a bar is a challenge. Treat them well (particularly your driver)! Research breweries and negotiate costs and timing. I put together a spreadsheet to track attendance, payment, expenses, contacts and deals, estimated travel times and schedules. Planning a trip of your own? E-mail me (drew@maltosefalcions.com) for a copy.

Drew Beechum is a member of the AHA Governing Committee.

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