

Special Anniversary Edition

Vol. 26 No. 6 November/December 2003 The Journal of the American Homebrewers Association

# ZYMURGY

FOR THE HOMEBREWER AND BEER LOVER

*AHA Celebrates 25 Years!*

*Zymurgy Vol. 1, No. 1*

*Early Covers and Articles*

*The Best of Zymurgy*



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- 1.0 oz (28 g) Hallertau pellet hops, 4.4% alpha acid (45 min.)

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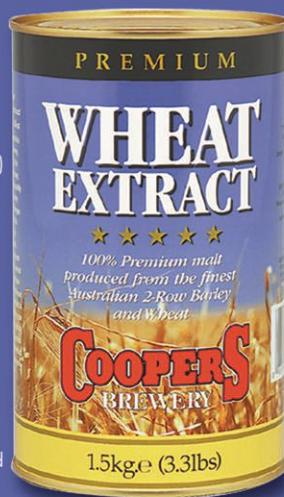
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# ZYMURGY®

FOR THE HOMEBREWER AND BEER LOVER

Journal of the American Homebrewers Association®

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

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POSTMASTER: Send address changes to:

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



NOVEMBER/DECEMBER 2003, VOL. 26, NO. 6

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COVER PHOTO BY DOT-FOR-DOT STUDIOS

# ZYMURGY®

*Zymurgy \zī'mər jē\ n: the art and science of fermentation, as in brewing.*

*This special edition of Zymurgy commemorates the 25-year history of the American Homebrewers Association and 125 issues of this magazine. Here's what's inside:*

### THE ORIGINS OF THE AMERICAN HOMEBREWERS ASSOCIATION

In the early years, the AHA survived on heartfelt commitment and homebrew as volunteers chipped in to create the organization that we know today. We caught up with some of the founding staff members to find out what life was like before computers and color printing.

By Stan Hieronymus

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### COVERING ZYMURGY FOR 25 YEARS

Covers weren't always colorful but they have certainly been playful. From bathtub-bound Colonels to beachwear supermodels, Zymurgy covers have chronicled homebrewing in every walk of life.

By Ray Daniels

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### ZYMURGY VOLUME 1, NUMBER 1

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The first issue of Zymurgy rolled off the presses shortly after President Carter signed the law legalizing homebrewing in 1978. If you missed that first 12-page issue, we show you the actual first two pages with complete text of the articles they introduced.



### 25 YEARS OF ZYMURGISTIC NONSENSE

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When Charlie Papazian was still drinking cream soda, Fred Eckhardt was already well familiar with what was then a wretched world of homebrewing. Starting "before the beginning", he tells us how that all changed.



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Funny stories, odd items and just plain "back then" reminiscences from the days of homebrews past.

### WINNERS CIRCLE: 25 YEARS OF HOMEBREW EXCELLENCE

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This special installment of Winners Circle includes the recipe for every Homebrewer of Year beer from the founding of the National Homebrew Competition in 1979 to the present.

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Also look for special highlights from the past in Dear Professor, Dear Zymurgy and Brew News!





THE EYES LOVE IT.



THE MOUTH AGREES.

We're talking total agreement of the senses here. Which shouldn't be surprising, given AmberBock's rich, full flavored taste and unexpected smoothness. Isn't it time for a serious beer that tastes as good as it looks? **Rich in color. Smooth in taste.**



BY PAUL GATZA

# 25 Years So Far

*Lately, it occurs to me what a long, strange trip it's been...—Robert Hunter*



We homebrewers have come a long way. This issue marks 25 years since the founding of the American Homebrewers Association and the publication of Vol. 1, No. 1 of *Zymurgy*. The cover article on that first issue was titled "The Lost Art of Homebrewing." (You can see that first page and read the article starting on page 32 of this issue.) Over these 25 years, the art has been located, left in the basement where it was found, then brought up to the kitchen and displayed prominently, where its bold colors and flavors inspired and opened the eyes of millions. Now it has been dusted off for an eager new generation of artists and explorers.

Homebrewers have accomplished significant achievements over these years, resulting in amazing jumps in brewing science, the quality of beer and social networking around brewing. Homebrewers were the rebellious leaders that moved flavorful beer from the counterculture into a revolution that has made interesting beer readily available. Homebrewers and craft brewers are now a permanent subculture.

Here's an abbreviated list of what homebrewers, craft brewers and/or the association have accomplished:

- We've made and tasted a lot of great beers (and other beverages) and had a really good time doing it.
- We've worked with state legislatures to



get recognition for the individual's right to homebrew. (At present it is still illegal to homebrew in only five states.)

- We've formed and participated in more than a thousand homebrew clubs.
- We've created a healthier, more relaxed society through beer than it otherwise would be.
- We've published 25 years of solid technical brewing and educational information in *Zymurgy*.
- We've published more than 50 books and *Zymurgy for Beginners* to aid in brewing education.
- We've had lots of fun, friends and knowledge at 25 AHA National Homebrewers Conferences.
- We've judged thousands of beers at the AHA National Homebrew Competition and formed the all-volunteer Beer Judge Certification Program.
- We've had National Homebrew Day declared by the U.S. Congress and helped to start American Beer Month.
- We've established the two premier professional brewing competitions in the world—the Great American Beer Festival and the World Beer Cup.

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\* Members Emeritus

- The number of breweries in the U.S. has grown from 41 to 1,461, as the U.S. has become the most diverse and highest quality brewing nation in the world.
- We've become the statisticians of the beer industry and a promotional force for craft brewing and homebrewing.
- Did I mention we've tasted a lot of great beers?

While we will continue to accomplish much of these same things in the future, I see us achieving additional items over the next 25 years, including:

- We will change the general perception of beer as something unhealthful to something that is a key element of a healthy lifestyle when consumed in moderation.
- We will see widespread consciousness of how well certain beers go with certain foods, and beer will become a standard cooking ingredient.
- We will see the amount of craft and homebrew consumed in the U.S. grow from 3 percent of all consumption to between 10 and 20 percent.
- Millions more people will join the mil-

lions that have already brewed. Women brewers will be commonplace and brewing will diversify ethnically in the U.S.

- We will brew and taste a lot of great beers. I would like to thank you, our members, for doing what you do to make our culture a

little better in the big picture and a lot better in the small picture. Here's a toast from all of us at the Association of Brewers to you for creating a beerier society!

**Paul Gatza is director of the American Homebrewers Association.**



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BY RAY DANIELS

# Thanks to You

## I am humbled.

As I look through the 25 years of *Zymurgy* back issues strewn across my desk and around my office as I research this issue, I cannot help but be awed and, yes, humbled by what homebrewers have created since the AHA's founding in 1978.

As I flip through the pages of *Zymurgy* past, I am continually surprised. "I know him," I say when reading the names of ancient NHC winners.

"He wrote that?" I have sputtered in amazement at more than one old article.

And the faces. Oh, the faces. Some of the people we know today were much younger when this thing got started. Seeing their youthful countenances gives a special thrill.

And have you ever gone back and looked at the pictures of NHC winners that appear in the annual special issue Winner's Circle? They tell a story all their own. Pride is there, of course, in most faces. Some seem a bit embarrassed, an almost "aw, shucks" look. Others are really excited; a few take a matter-of-fact pose. Each is a look into the soul of a homebrewer.

The past pages of *Zymurgy* hold a whole lot of passion for brewing. More importantly, they chronicle the many contributions of countless thousands of homebrewers over the past 25 years who have helped to make the hobby what it is today. Sure, Charlie and the AHA have played a big role, but what we have today wasn't built by one person—or even a hundred. It has literally taken tens of thousands of homebrewers to create the homebrewing environment that exists for us to enjoy today. And right now, I know at least one of them is reading this column.

In his article in this issue, Fred Eckhardt talks about the bad image that homebrew had when he first started. We've all heard about exploding bottles. If you've been



around for a while, you've probably had some nasty sugar-infused homebrew that tasted more like apple cider than beer. If you pause to think about how different things are today, you'll see that it took the demands and purchases—and more importantly, the caring brews—of thousands of homebrewers to get us where we are today.

In 1980, the winner of the second National Homebrew Competition used a recipe that consisted of plain light malt extract, sugar, Cascade hops and "beer yeast." The judges' comments weren't reported in *Zymurgy* in those days, so we don't know what this beer tasted like, but given that it was the best of nearly 100 entries, we have to assume it was pretty fair. And while most *Zymurgy* readers would look askance at such a recipe today, I'm sure that at the time it was state of the art.

Most folks would shy away from generic "beer yeast" these days. Now we have an incredible range of choices in terms of yeast. Enterprising homebrewers found and cultivated those strains and in many cases, started companies to make them available to hobby brewers. Retailers made a commitment to stock a perishable product and put up with the costs entailed in weekly orders and ship-

ments, unpredictable turnover and customers puzzled by the myriad choices.

Hops have evolved considerably. For the first seven or eight years of the NHC hardly any hop other than Cascade is even mentioned. Furthermore, in days gone by the offerings in homebrew shops may have been stored at room temperature and unprotected from air and light. The resulting product might well have been brown and cheesy rather than green and fragrant.

And the malts! I'll never forget the first time I saw a whole wall full of different extracts at a homebrew store (*circa* 1991)—the variety was staggering. And whole grains have evolved from simple American 6-row to a full range of imported grains to match the origins of the style you want to make: American, British, Belgian, German—even the odd Czech malt now and again.

Yes, we've come a long way from the time when most recipes were based on light extract and Cascade hops.

One way that I think about things then versus now, is to consider comparing the flavors of a British special bitter versus a Vienna lager. Superficially, they are similar in color, original and finishing gravity and even bitterness levels. And yet we know that they offer quite different flavor profiles with regard to malt flavor, yeast esters and hop character.

But if you tried brewing these styles in the early 1980s, the recipes would probably look identical: light extract, a bit of crystal malt, some Cascade hops and whatever yeast was available. Given such ingredients, any attempt to understand the differences between the flavors of the two styles was going to be a frustrating experience.

But homebrewers as a lot aren't easily satisfied. They kept asking for more choices, for different ingredients, and eventually they got them. We have a heck of a lot today—although no doubt there are more things peo-

ple want and are asking their homebrew shops for still. (Drop me a line with your requests!)

When I think of all the demanding homebrewers who wanted more and asked for more over the years, I am awed. They progressed the hobby. They made new things available in shops. They contributed to homebrewing. Personally, I want to thank everyone who ever asked a homebrew store for something new. Bugging them for a special hop or grain or yeast has enriched the world of homebrew for those who came along later and indeed, for those of us who still brew today. Thank you one and all.

When it comes to the equipment side, the changes have been just as radical. Most early recipes made 13-gallon quantities. I haven't asked, but I'm betting that the fermenters were plastic and came from the local hardware store.

Once the AHA got rolling, the original equipment guru was apparently a guy named Al Andrews. The Spring 1981 issue ran through his home-built homebrewing system which included an "automatic sparging system," "a restaurant coffee maker for mashing and heating water" and an "[i]cebox for secondaries and kegs" with (!) "three taps mounted on door!" At a time when plastic and glass ruled the homebrew equipment world, this guy had more stainless steel than you could shake a stick at.

As recently as a dozen years ago, homebrewers still had few options in terms of buying equipment: most was still fashioned at home. But these days, a huge selection of great equipment is available for nearly every aspect of brewing, monitoring and serving homebrew. Once again, it didn't happen overnight. A good number of brewer-entrepreneurs decided to offer some bit of equipment to their fellow hobbyists over the years and some of it stuck. Eventually those individual contributions snowballed into the fantastic array of options we have today.

Of course some of you still build rather than buy: that's part of what fuels constant innovation and improvement in homebrew equipment. Keep it up! But in looking back, I think it would be a suitable tribute if somewhere, sometime, some homebrew geek would name his brewery or lauter tun "Al Andrews" in honor of the equipment pioneering Al did.

Since 1989, I've enjoyed many good years of the homebrew life. As I pondered

the changes, I started making a list of all those who have contributed. In truth, I'd like to mention each and every one of them in this column. But any such effort is doomed to failure.

After all, if writing a book merits mention, then how about the folks that wrote an article? And if winning an NHC medal contributed to our knowledge, then what about all the folks who have won best of show at big regional competitions? And who's to say that it wasn't one little letter to the Professor that inspired an awesome contribution

from someone like the late George Fix?

In the final analysis, the "name" players don't define homebrewing. Joe and Jane Homebrewer make this hobby go—always have and always will. Without your contributions, without your brews, homebrewing wouldn't be the rich, wonderful, enjoyable hobby that it is today.

I am humbled by what you have done. I look forward to watching what you'll do from here as we brew along for another 25 years.

Cheers!

**Ray Daniels is editor-in-chief of Zymurgy** .



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## OUR READERS

**Editor's Note:** For a number of years, the title of this magazine was presented without an initial capital as *zymurgy*, rather than *Zymurgy*. In these letters, and in a few other places throughout this issue, we have let the old spelling remain as we found it in the archives.

First, two actual modern letters.

### Carbonation Gets Even Simpler

Dear *Zymurgy*,

Your editor's comments to Jeff Renner's "A Simple Carbonation Trick" (July/August 2003) seem to have missed an important point. If the only goal were to quantify "bottle hardness," a simple plastic cup would do. If a carbonator cap is used, the pressure can be accurately measured with a keg pressure tester (pressure gauge attached to a gas ball lock fitting). These sell for between \$12 and \$20 new. Make sure not to release the pressure from the gauge between testings.

Jack Adkins  
Lansing, Mich.

Dear Jack,

Fair enough. But then you'll need one for every batch of beer you have going—quite an investment for some folks!

Cheers,  
—Ed.

### Kudos for July-Aug *Zymurgy*

Dear *Zymurgy*,

I, too, wanted to write and tell you what a great, great, great issue the July/August *Zymurgy* was! This has to be about the best issue I've seen in ages.

One thing I wanted to mention, too, was that I saw something in one of your columns about papain. Papain is found in

the Burton Water Salts that I buy from LD Carlson. The package says: contains gypsum and papain.

Best,  
Bill Wible  
Brew By You

Dear Bill,  
Thanks for the note. Always happy to know that people like what we've done. Hoping to continue the beer survey annually and add some other interactive activities with readers.

As for papain in BWS, that's a bit odd. They certainly aren't used at the same point in the process and since heat denatures enzymes, I would assume that adding the salts to the mash or kettle would render the papain inactive long before you got to finished beer. While I'm no expert on clarification or finings, I've certainly never heard of papain being used on the hot side of the process for any reason and certainly not in combination with gypsum. Also have never heard of adding gypsum to finished beer,  
—Ed.

### Letters from Past Issues of *Zymurgy*

#### Beerigation

(Winter 1984)

Dear *zymurgy*,

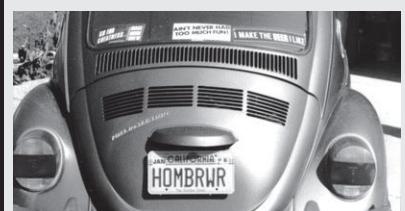
Meanwhile, back where seldom is heard a discouraging word—in Colorado, where the skies are not cloudy all day, your brew-soaked news editor has been trying to farm a piece of land that has no water. Irrigation is a way of life in this semi-arid climate. Without it, farming is tough. What's a homebrewer to do?

Breweries, particularly in their canning lines, waste quite a bit of beer. The Adolph

### From the AOB Archives



From *Zymurgy* reader Lynn Wessenrieder (1983)



From *Zymurgy* reader Bob Hufford



Homebrew label from *Zymurgy* reader Dan Thalen. The beers were brewed for a 300th family reunion in 1996.

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Grosvenor Merle-Smith

#### Promotion Through Homebrew

(Spring 1984)

Dear **zymurgy**,

I was very pleased to read about the brewer who included his favorite recipe for homebrew in his doctoral thesis. When applying for promotion to associate professor, I listed the AHA with its journal, **zymurgy**, among the list of professional organizations to which I belong. Sometimes when the garbage gets too thick, it's necessary to have a private joke. The application was successful.

Yours truly,  
Marjorie Incognito  
Chicago, Illinois

#### Middle East Trouble Brewing

(Spring 1982)

Dear **zymurgy**,

We lived and worked in Iran for about a year and a half and did some brewing there (October 1977 to mid-February 1979) with commercial British kits; at first, just for the fun and beer, but towards the end, mostly for the beer. By January 1979, the zealots in Tehran had trashed every liquor store, bar, etc., in town; homebrew or no brew.

The last batch was bottled 30 hours before the evacuation of all U.S. citizens (February 12, 1979, I think). I had hops and two 2-pound cans of malt for brown ale; no sugar, so I made three gallons (U.S.) of stout. I wish I could remember the brand of malt extract that was. Five of us from Telemedia, Inc. (out of Chicago by way of Bell Helicopter International) began drinking the stuff 14 hours after bottling—well seasoned by Queen Elizabeth I's standards (**zymurgy** Vol. 3, No.4), but still rather green, no head, nearly flat in every way.

But by the time Bell-Hel. Int. called to say that the minibuses would be along to take us to the Royal Tehran Hilton for "relocation"—something like 14 hours later—the quality had improved enormously: good rich texture and taste, and a head that could have been easily mistaken for the head on a much older brew—a week to 10 days old, say.

Turns out that we should have saved some for the hotel which was taken over by the revolutionaries the next day (February 19, 1979, I think) along with the airport, which was then closed for a week, delaying our evacuation. I sometimes wonder how good that stuff would have been if we'd aged it properly—four days maybe, or even five or six. Who can say.

I seem to have gotten carried away here. Thanks again. I would like someday soon to visit the Boulder area and take in a Homebrew Competition.

Cheers,  
David Stolper  
Omaha, Neb.

#### Stooge Brew

(Winter 1993)

Dear **zymurgy**,

After a long day at work I like to put my feet up and watch a little television while sipping one of my latest homebrews. Today's venue happened to be "The Three Stooges." And what do you think the Stooges were doing? Brewing, of course!

Their recipe called for two cans of malt, a half pound of hops and three cakes of yeast in a crock of hot water, in strict accordance with the Reinheitsgebot. Things were going pretty well until Moe, Larry and Curley each put in three cakes of yeast plus a few more for good measure. It must have been good yeast, because the wort started bubbling in about five minutes, and wouldn't you know it, the Stooges forgot their blowoff tube. But they didn't worry. Instead, they did their best to catch the overflow in every container they could find, including a suitcase and the bathtub. They bottled immediately, obviously without checking for a stable specific gravity because about half the bottles blew their tops, soaking the Stooges in suds. And to top it all off, Curley made the mistake of trying to sell a bottle to a detective, which ended up buying the Stooges a 40-year jail sentence. They forgot that even though it is legal to brew up to 100 gallons a year for your personal consumption, it is very illegal to sell your homebrew.

I found the episode so delightful that I decided to write to see if the AHA could get a copy of this episode and sell videocassettes through the Beer Enthusiast Catalog so other homebrewers could enjoy it. Charlie Papazian might even change his slogan to "Relax, Don't Worry, Even a Stooge can Homebrew."

Sincerely,  
Bert Ozgun  
Durham, N.C.

---

Send your letters to "Dear Zymurgy," PO Box 1679, Boulder, CO 80306-1679; fax 303-447-2825 or e-mail [ray@aob.org](mailto:ray@aob.org). Hey homebrewers! If you have a homebrew label that you would like to see in our magazine, send it to Kelli McPhail, Magazine Art Director, Association of Brewers, 736 Pearl Street, Boulder CO 80302 or e-mail it to [kelli@aob.org](mailto:kelli@aob.org).

BY GARY GLASS

# German Ales and Barleywines

I sincerely hope your club is prepared to enter the next two AHA Club-Only Competitions, as we've got a couple of great ones coming up back-to-back in November and December. The Pacific Gravity club of Culver City, Calif. will be judging Kölsch and Altbier in late November. After several trips to Germany specifically intended to sample these styles, the members of Pacific Gravity are undoubtedly more qualified to judge Kölsch and Alt than any other club out there.

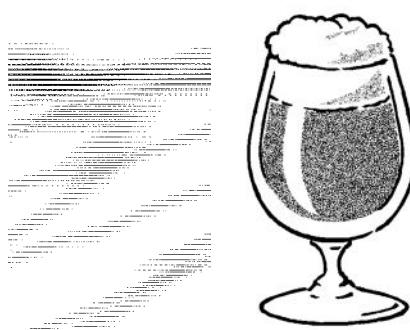
Just a couple of weeks later, Ken "KK" Koenig and the Dunedin Brewers Guild of Dunedin, Fla. will be organizing a Barleywine Club-Only Competition in conjunction with their "Walk the Line on Barleywine" festival.

## The Quest for German Ale

Have you ever wanted to brew a truly authentic German-style ale but were not sure how exactly it should taste? The only way to know for sure is to go to the source. That's just what members of the Pacific Gravity homebrew club of Culver City, Calif. have been doing for the past five years.

German ale comes in two styles, Kölsch and Alt. The traditional versions of these styles are brewed in only two cities, Kölsch in Cologne and Alt in Düsseldorf. These two cities are the main destinations for Pacific Gravity's annual European beer tours.

Pacific Gravity co-founder and the original owner of Culver City Homebrew Supply, Fred Waltman, told his story of the beer epiphany he experienced in Düsseldorf to the other club members upon returning from one of his many trips to Germany. It was enough to get a group of three other brewers to join him on a return to Düsseldorf in October 1998 for the biannual tapping of "Sticke Bier" at the zum Uerige brewpub. Now normally, zum Uerige serves only one beer, an Alt, but on the third Tuesday of January and October, the brewery serves a



brewer's special version of an Alt that is usually bigger and stronger than the regular version. They call it Sticke bier—"secret beer" in Rhineland slang. Though the beer is released only twice a year, the only promotion for it you will find is a sign posted outside the pub the day before the tapping.

That first year's tour saw the four beer voyagers pop into the pub at 10 a.m. and proudly state that they intended to drink Sticke all day long. The employees had never heard of anyone attempting this before, but the group from southern California managed to keep on going until 11 p.m. As a result, the early morning train ride up the Rhine to Cologne the next day was not a pleasant one.

In Cologne, the breweries offer only one style: Kölsch. According to Pacific Gravity member and former club president Tim Bardet, the beer is served in 0.2-liter tall, slender glasses, the reason being that the brewers of Cologne don't want the beer to get flat and warm. Waiters bring glasses of beer out on trays, and will continue delivering patrons fresh Kölsch until they request to be cut off. A customer's tab is determined by the number of tick marks the waiter has left on his or her coaster.



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

- 1 can Coopers Light Malt Extract
- 2.5 lb (1.6 kg) Coopers Light Dry Malt Extract
- 2.0 oz (57 g) German Hallertauer (60 min)
- 0.25 oz (7 g) German Hersbrucker (15 min)
- Wyeast 2565 Kolsch Yeast or White Labs WLP029 German Ale/Kolsch Yeast
- 1.25 C (180 ml) Coopers Light Dry Malt Extract for bottling

- Original specific gravity: 1.048
- Final specific gravity: 1.011
- IBU: 22
- ABV: 4.8%

Stir malt extract into 2 gallons of soft water and bring to a boil. Add bittering hops and boil 45 minutes. Add finishing hops and boil for 15 minutes. Pour into fermenter with enough cold water to make 5 gallons. Aerate and pitch yeast when temperature is below 70° F. Ferment around 65° F for two weeks. Lager for two to six weeks at 30° F. Prime with 1.25 cups of light dry malt extract and bottle.

## 2003-2004 Club-Only Competition Standings after 1 of 6 Competitions

Rank	Points	Club
1	12	Prairie Homebrewing Companioins
2	8	Beer Barons of Milwaukee
3	4	Maltose Falcons

## 2003-2004 AHA Club-Only Competitions Sponsored By Coopers Brew Products

Month	Style or Name	Cat.#	Host
Nov	Kölsch & Altbier	8	Pacific Gravity
Dec	Barleywine & Imperial Stout	12	Dunedin Brewers Guild
Apr	Mead	25	Great Northern Brewers
May	Extract Beers-Entries must include extract in recipes	1-24	Bluff City Brewers

The trips to Germany have inspired the brewing of the Pacific Gravity members. Though he had never much cared for the style before, upon returning from Cologne club member Gary Johnson set out to brew a clone of Früh Kölsch. After eight or 10 straight attempts he had it nailed.

Bardet, who has made the trip to Düsseldorf and Cologne three times now, reports finding very few accurate examples of the styles in the U.S. Bardet says Widmer Brothers Brewing Co.'s Alt is the most accurate U.S. version he has found. Though many U.S. brewers make a Kölsch, often referring to them as "Blond Ales," Bardet finds that most lack the fruitiness and crisp hop character that he found in the Kölsch he sampled in Cologne. The style can be challenging for homebrewers, he says, in that it requires step mashes and very accurate temperature control.

For more information on Pacific Gravity's adventures in Germany, check out [www.stickefighters.com](http://www.stickefighters.com). Also check out the club Web site at [www.pacificgravity.com](http://www.pacificgravity.com). Information on the Kölsch and Altbier AHA Club-Only Competition can be found later in this column.

### 100 Barleywines on the Wall

OK, well not really 100, but the 72 different barleywines from around the globe (a world record according to co-organizer KK Koenig) made the inaugural "Walk the Line on Barleywine" Festival in December 2001 a truly remarkable event. Special features of the festival included a strong ale tasting and a vertical tasting of six years of Sierra Nevada Big Foot barleywines. The festival's "Walk the Line Challenge" involved barleywine-impaired contestants maneuvering around an obstacle course while suffering the taunts and floggings laid down by "Barleywinella," Dunedin Brewery's dominatrix.

The Dunedin Brewers Guild, a Tampa Bay-area homebrew club, and the Dunedin Brewery plan to host "Walk the Line on Barleywine" every two years. This December's festival is shaping up to be even better than the first and will include the judging of the Barleywine AHA Club-Only Competition. Could you imagine a better venue for this competition? KK already had commitments in mid-summer from judges coming from as far away as Texas to judge the competition. I know it can be hard to part with those bar-

leywines, but this is an opportunity for your club to get some valuable feedback from a group of judges well versed in the style.

For more information on the festival, check out the Dunedin Brewers Guild Web site at [www.hbd.org/dunedin](http://www.hbd.org/dunedin), or call KK Koenig at 813-243-7176.

### European Pale Lager Competition

The AHA thanks Tom Gardner and Foam on the Range of Denver, Colo. for hosting the European Pale Lager Club-Only Competition August 2, 2003. This was the first of six competitions in the August to May 2003-2004 cycle, with points going toward the Homebrew Club of the Year trophy. Points are awarded on a 12-8-4 basis for first, second and third place in the club-only competitions. First, second and third places in the first and second rounds of the AHA National Homebrew Competition earn points on a 6-4-2 basis.

#### Of the 39 entries, the winners were:

##### First Place

Mickey and Vi Walker of Fargo, N.D. Representing the Prairie Homebrewing Companions with "Munich Helles III," a Muenchner Helles.

##### Second Place

Daniel Aussem of Glendale, Wis. Representing the Beer Barons of Milwaukee with "Leona's," a Dortmunder Export.

##### Third Place

John Aitchison and John Rasmussen of Northridge, Calif. Representing the Maltose Falcons with "Imperial Pilsner," a Bohemian Pilsner.

Congratulations to all of the winners, and thanks to all of the club representative brewers who entered!

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## Kölsch & Altbier AHA Club-Only Competition

The November AHA Club-Only Competition is Rumble on the Rhine, covering BJCP Category 8, Kölsch and Altbier. Tim Bardet and Pacific Gravity of Culver City, Calif. host the competition.

One entry of two bottles is accepted per AHA registered homebrew club. Entries require a \$5 check made out to AHA and an entry/recipe form and bottle ID forms. More information on the Club-Only Competitions and forms are available at [www.beertown.org](http://www.beertown.org). Please send your entry to:

AHA COC  
Culver City HB Supply  
4358-1/2 Sepulveda Blvd  
Culver City, CA 90230

Entries are due by November 14, 2003. Judging is slated for November 22, 2003. E-mail for questions or those interested in judging is [CompetitionCoordinator@PacificGravity.com](mailto:CompetitionCoordinator@PacificGravity.com).

## Barleywine AHA Club-Only Competition

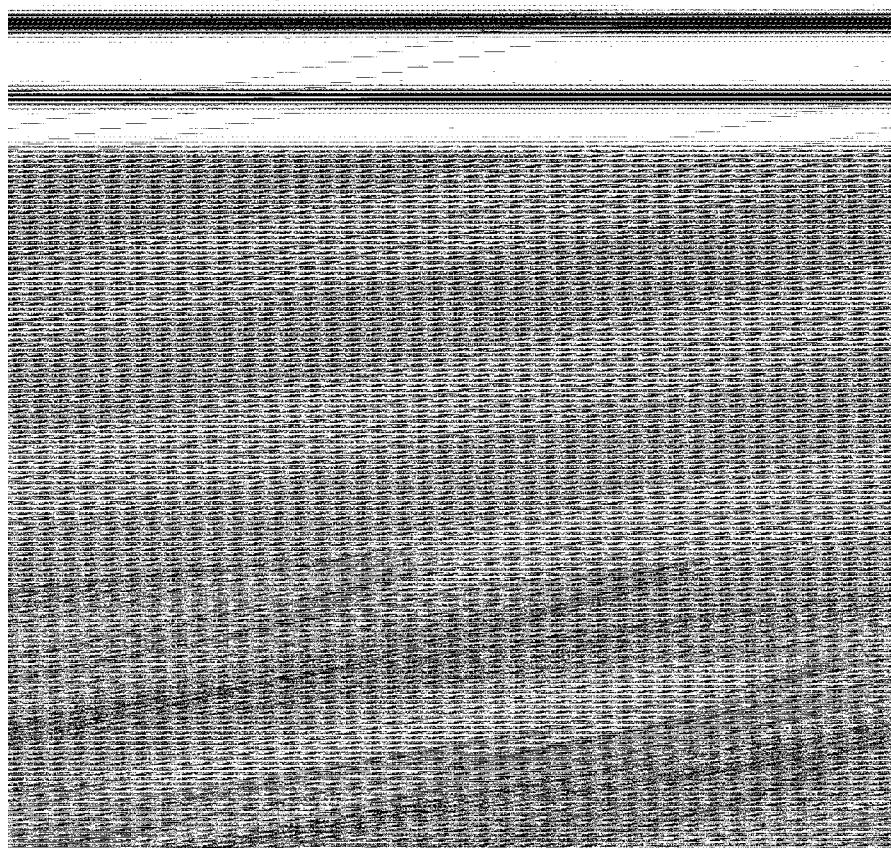
The fourth of the six AHA Club-Only Competitions in the 2003-2004 August to May competition cycle will cover Barleywine and Imperial Stout, BJCP category 12. The competition is hosted by Ken "KK" Koenig, Jeff Gladdish and the Dunedin Brewers Guild.

One entry of two bottles is accepted per AHA registered homebrew club. Entries require a \$5 check made out to AHA and an entry/recipe form and bottle ID forms. More information on the club-only competitions and forms are available at [www.beertown.org](http://www.beertown.org). Please send your entry to:

AHA COC  
Maztech  
c/o Jeff Gladish  
4810 North Clark Ave  
Tampa, FL 33614

Entries are due by December 2, 2003. Judging is slated for December 6-7, 2003. E-mail for questions is [Ken.Koenig@baycare.org](mailto:Ken.Koenig@baycare.org).

**Gary Glass is project coordinator for the American Homebrewers Association.**



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# CALENDAR

## AMERICAN HOMEBREWERS ASSOCIATION

### OCTOBER

#### 24-26 8th Annual Music City

Brew-Off. Nashville, TN. **AHA/BJCP SCP.** Three-day Beer-A-Polooza. Friday night party; Saturday competition with special categories: Spirit of Homebrew, and the first ever HopGod Challenge followed by Music City Pub Crawl; and Sunday Brew & Brunch. Fee: \$6. Contact: Tom Vista, Phone: 615-331-7567, E-mail: hopgod@hotmail.com Web: www.musiccity-brewers.com

#### 25 Queen of Beer Women's Homebrew Competition.

Placerville, PA. **BJCP SCP.** Contact: Beth Zangari, Phone: 530-621-5946 (day); 530-626-7733 (eve), E-mail: zangari1@yahoo.com

#### 25 Southern New England

Regional Homebrew Competition. Danbury, CT. **BJCP SCP.** Contact: Von Bair, Phone: 203-393-7257, E-mail: vonbair@aol.com

#### 27 Greater Montreal Homebrew

Competition. Montreal, Canada. **AHA/BJCP SCP.** Fee: \$5. Contact: Aaron Marchand, Phone: 514-274-3517, E-mail: aaron.marchand@sympatico.ca

### NOVEMBER

#### 1 Franco-Belgian Challenge Cup.

Madison, WI. **AHA/BJCP SCP.** Sponsored by the Madison Homebrewers and Tasters Guild. The trained palates of experienced beer judges will evaluate homemade French and Belgian style beers. This contest is limited to BJCP styles 18, 19 and 20. Beer evaluation sheets will be returned to every entrant with helpful comments and advice. Awards will be granted in all three categories. Fee: \$5. Contact: Bill Rodgers, Phone: 608-238-9661, E-mail: bill6beers@yahoo.com Web: http://mhtg.org

**1 Hoppy Halloween.** Fargo, ND. **AHA/BJCP SCP.** The Hoppy Halloween Challenge is open to all homebrewers. All styles of beer, mead and cider may be entered and will be judged to the AHA/BJCP style guidelines. An additional style will also be judged: the Halloween theme beer. Fee: \$7.50 (1-4 entries), \$5 for each additional entry. Contact: Eric Swanson, Phone: 701-730-5468, E-mail: rr\_rogue@yahoo.com, Web: www.prairiehomebrewers.org

#### 1 Oktobersbest Zinzinnati. Blue

Ash, OH. **AHA/BJCP SCP.** Contact: David A. Rice, Phone: 513-870-2729, E-mail: david\_rice@cinfin.com Web: http://hbd.org/cmi/

#### 1 Teach A Friend To Homebrew

Day. Recruit new fans to the joys of homebrewing! Invite your non-brewing friends over for a lesson at your house. Contact: Gary Glass, Phone: 303-447-0816 x 121; 888-U-CAN-BREW x 121, Fax: 303-447-2825, E-mail: gary@aob.org Web: www.beertown.org

#### 8 Brews Brothers Novemebe-

fest. Kent, WA. **AHA/BJCP SCP.** The Brews Brothers Novemebe-fest is the oldest and most respected competition in the Seattle area. Hosted by Larry's Brewing Supply. Fee: \$5. Contact: Jim Hinken, Phone: 425-483-9324, E-mail: brews.brothers@verizon.net Web: www.brewsbrothers.org

#### 8 Iowa City Homebrew Classic.

Iowa City, IA. **AHA/BJCP SCP.** Hosted by THIRSTY and Millstream Brewing Company. All BJCP categories, including beer, mead and cider. Fee: \$6. Contact: Susan Walsh, Phone: 319-337-5742, E-mail: susan-walsh@uiowa.edu Web: http://home.plutonium.net/~pdiltz/thirsty

#### 15 Gambrinus Challenge.

Saskatoon, Saskatchewan. **BJCP SCP.** Contact: Jim Beebe, Phone: 306-477-5632, E-mail: jbeebe@shaw.ca Web: www.paddockwood.com/headhunters/

### AMERICAN HOMEBREWERS ASSOCIATION

#### • KUDOS •

#### SANCTIONED COMPETITION PROGRAM

#### BEST OF SHOW

#### MAY 2003

2003 ALES Homebrew Open, 250 entries—BOS: David Neilly of Weyburn, Saskatchewan; Cidermaker Of The Year: Russ Temple of Regina, Saskatchewan; Meadmaker Of The Year: Russ Temple of Regina, Saskatchewan. Boneyard Brew-off, 104 entries — Mark Kuechler of Champaign, IL. 7th Annual Celtic Brew-off, 57 entries — Larry Land of Arlington, TX.

#### JUNE 2003

Calgary Homebrew Open, 107 entries — Maurice Lemieux of Regina, Saskatchewan. Mother Lode Fair Homebrew Competition, 55 entries — Philip Sutton of south San Francisco, CA. 16th Annual Southern California Regional Homebrew Competition, 98 entries — Joe White, Jr. of Alta Loma, CA.

#### JULY 2003

E.T. Barnette Homebrew Competition, 98 entries — John C. Trapp of Anchorage, AK. Iowa State Fair, 153 entries — Larry Silbernagel of Sioux City, IA. Mammoth Brewing Co Homebrew Competition, 75 entries — Douglas Duffield of San Diego, CA. Ohio State Fair Homebrew Competition, 129 entries — Martin Hassink of Macedonia, OH.

#### AUGUST 2003

FOAM Cup 2003, 199 entries — Shawn Scott of McAlester, OK. Minnesota State Fair, 85 entries — Steve Piatz of Eagan, MN. Montgomery County Fair, 42 entries — Stephen Laughlin of Derwood, MD. Mountain Brewer Open, 118 entries — Gordon Strong of Beavercreek, OH. New York State Fair 2004, 236 entries — Keith Curtachio of Amherst, NY.

**AHA SCP** = American Homebrewers Association Sanctioned Competition Program. **BJCP** = Beer Judge Certification Program. The Calendar of Events is updated weekly and is available from the Association of Brewers: info@aob.org or www.beertown.org on the Web. To list events, send information to **Zymurgy** Calendar of Events. To be listed in the January/February Issue (Vol. 27, No.1), information must be received by November 1. Competition organizers wishing to apply for AHA Sanctioning must do so at least two months prior to the event. Contact Kate Porter at kate@aob.org; (303) 447-0816 ext.123; FAX (303) 447-2825; PO Box 1679, Boulder, CO 80306-1679.

#### 15 3rd Annual Fall Classic.

Portland, OR. **AHA/BJCP SCP.** Hosted by the Oregon Brew Crew at Laurelwood Public House and Brewery. Judging starts at 9 a.m. Entries will be accepted 11/01/03 through 11/08/2003. Fee: \$6. Contact: Gary Corbin, Phone: 503-281-3780, E-mail: gcorbin@pcez.com Web: www.oregonbrewcrew.com

#### 21 2003 Bloatarian Fixed Recipe

Homebrew Competition. Cincinnati, OH. **AHA/BJCP SCP.** Contact: Dave Harsh, Phone: 513-281-1522, E-mail: dharsh@fuse.net

#### 22 Koelsch & Altbier AHA Club-

Only Competition. Los Angeles, CA. **AHA/BJCP SCP.** Hosted by Tim Bardet and Pacific Gravity of Culver City, Calif., this competition is open to all AHA registered clubs. One entry per club is allowed. Entry Deadline: 11/14. Make all checks payable to the AHA. Local Contact: Tim Bardet, 310-794-0100, tbardet@finance.ucla.edu Fee: \$5. AHA Contact: Gary Glass, Phone: 303-447-0816 x 121, Fax: 303-447-2825, E-mail: gary@aob.org Web: www.beertown.org/homebrewing/club.html

**22** **Split Rock 2003 Homebrew Competition.** Split Rock Resort, PA. BJCP SCP. Split Rock Resort in the Poconos of Pennsylvania. The BOS winner will receive a complimentary weekend for two at next year's Split Rock Beer Fest. Entry fees, \$5, will go to the Make-A-Wish Foundation. Contact: David Houseman, E-mail: david.houseman@verizon.net Web: www.splitrockresort.com/gba\_homebrew.html

## DECEMBER

**6** **5th Annual Palmetto State Brewers' Open.** Columbia, SC. AHA/BJCP SCP. Homebrewers from all over the country are invited to enter. All BJCP styles will be judged along with a "Just Good Beer Brewoff" for those great beers that do not quite match the guidelines. Receive discounts on entry fees for volume entries. Ribbons and prizes to each winner and the BOS winners will get cash awards. Experienced and novice judges and stewards are needed and urged to attend. Lunch will be a cookout on the grounds of the competition venue. This is a qualifying event for the Carolinas Brewers of the Year competition. Deadline: 11/19-11/29. Fee: \$6. Contact: Joel Masters, Phone: 803-798-7914, E-mail: sumter1802@yahoo.com Web: www.sagecat.com/psb.htm

**12-13** **Happy Holiday Homebrew Competition** 2003. St. Louis, MO. BJCP SCP and an MCAB qualifying event. Please include three 12-ounce bottles with plain caps. See Web site for shipping address. Any fees not sent with entries are due by entry deadline date of Saturday, Dec. 6, 2003. All results will be posted one week after the event on the St. Louis Brews Web site. Cover sheet, score sheets and any awards will be sent the week of Dec. 21, 2003 through Dec. 27, 2003. Due to the high volume of mail during the holiday season please be patient with delivery times. Fee: \$5. Deadline: 12/6. Contact: Dan Stauder, Phone: 314-517-1121, E-mail: dstauder@imageprd.com Web: www.stlbrews.org

## JANUARY

**24** **Big Band Brew Off.** Tallahassee, FL. AHA/BJCP SCP. Contact: Sarah Bridegroom, Phone: 850-422-3625, E-mail: sarah-bridegroom@netscape.net Web: www.nfbl.org/

## FEBRUARY

**1** **Meadlennium 2004.** Orlando, FL. AHA/BJCP SCP. This is the 7th annual Meadlennium, one of only a couple exclusively mead competitions. There will be lovely medallions awarded for each category, etched mead goblets for first place, a special BOS award and awards for the club and brew with the most points. Competition information online. Fee: \$6. Contact: Ron Bach, Phone: 407-696-2738, E-mail: mead@cfhb.org Web: www.cfhb.org

## MAY

**22** **3rd Annual Upper Mississippi Mash-Out.** Minneapolis, MN. AHA/BJCP SCP. (Formerly the Northern Brewer Competition) All BJCP categories, including beer, mead and cider. Fees: \$7 1st entry, \$5 add. by same brewer. Note date change: No conflict with AHA First Round Nationals! Contact: Al Boyce, Phone: 651-205-0471, Fax: 651-205-1573, E-mail: alboyce@bigfoot.com Web: www.mnbrewers.com

## JUNE

**16-18** **AHA National Homebrew Competition.** Las Vegas, NV. AHA/BJCP SCP. Contact: Gary Glass, Phone: 888-U-CAN-BREW x 121; 303-447-0816 x 121, Fax: 303-447-2825, E-mail: gary@aob.org Web: www.beertown.org/events/nhc/index.html

**17-19** **AHA National Homebrewers Conference.** Las Vegas, NV. Phone: 888-U-CAN-BREW, Fax: 303-447-2825, E-mail: aha@aob.org Web: www.beertown.org/events/hbc/index.html



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Paul Gatzka

Director, American Homebrewers Association

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### Lifetime Members

Here is a list of new Lifetime members and Lifetime members we omitted on previous lists:

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Pete Angwin Redding, CA	Scott Dick Carmel Valley, CA	David Hayes Los Alamos, NM	William R. Moore Littleton, CO	William Stephenson Vancouver, WA
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# DEAR PROFESSOR

BY PROFESSOR SURFEIT

*Editor's Note: For our 25th anniversary issue, the Professor dug through his archives and grabbed his most enjoyable letters (and responses) to share with you. Enjoy.*



## Passion Fruit

(Date unknown)

Dearest Professor,

I wanted to take advantage of Valentine's Day to express the effervescent feelings that have been brewing since I joined the AHA.

Oh, where to begin. Wafting, bubbling, gurgling, foaming. All I think about are your comforting, gentle words supporting me in this path. Sometimes I even imagine us brewing together.

In this recurring dream of mine, you and I are standing around a steaming kettle of boiling, frothy wort—our bodies dripping with sweat and our eyes glazed with the sweet stickiness of the moment. I watch your muscles ripple through the frayed threads of your shirt as you grasp the long, sturdy handle of the wooden stirring spoon. I turn to you and in my deep, throaty voice say, "Sparge me, extract my sugar, increase my gravity, barrel me." Your twinkling eyes lock with mine, your head slyly tilts down, and with an enigmatic smile you breathe, "Relax, baby, don't worry, I'm your homebrew."

I always wake up in a cold chill haze at this point in the dream and can't sleep for hours. This lack of sleep is affecting my job and family relations. I can't afford a psychiatrist and can't talk to my husband. Please relieve me!

I continue to pay my AHA dues in hopes that my check will touch your malty hands, somehow connecting our spirits. Is my imagination too wild for you?

Am I hopping up the wrong tree or is there

a chance that I could ever be your head brewer? You so bring out the yeast in me.

See you in my dreams, my precious little malt worm,  
A Shy Brew Baby

Dear Poopsie,  
*Hubba, hubba!*

The Professor, Hb.D.

## Poor Pour (Summer 1981)

Dear Professor,

A large American brewery had an ad some years ago advising against pouring your beer down the side of the glass to decrease the amount of foam. They said this hurt the flavor and recommended pouring straight to the bottom of the glass. Beer houses in Germany do this, and let the mugs stand for a while before filling them to

the top prior to serving. Do you have any comments on the best way to pour a brew so as to get the best flavor possible?

Stuart Harris  
Boulder, Colo.

Dear Stuart,

*There is no right or wrong answer to this question—just as there is no one right or wrong beer. Drinking styles vary as much as beer styles.*

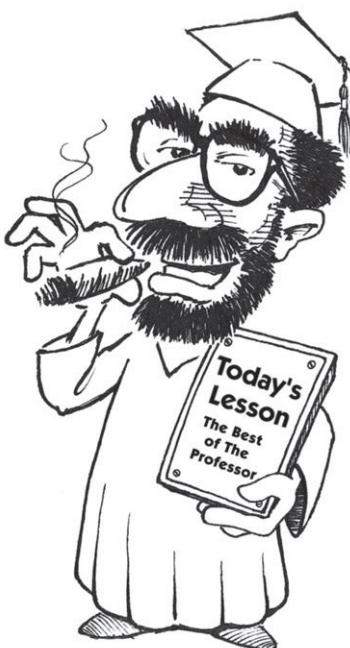
*But let's at least know what goes on when one pours a brew. First and most obviously, carbonation is released when pouring a beer. Straightforward pouring leaves one with a glass of brew that has more head and less carbonation than one poured down the side of a glass. If you like brew that is not overfizzed and you are drinking an American commercial, chances are your best bet is to pour it hard.*

*One should further note that excessive carbonation masks the true flavor of beer. Carbonation is dissolved carbon dioxide, otherwise known as carbonic acid. There is a flavor associated with carbonation (compare spring water with carbonated spring water!) A brewer tries to achieve a proper balance. As carbonation decreases a brew will taste less acidic; the flavor changes.*

*The release of carbonation also enhances the aromatics of a brew. A beer with little aroma may need a good pouring. However, a well-balanced brew will develop a nice head with gentle pouring and sustain it due to adequate body.*

*I cannot really comment on why German beer houses pour the way they do, but it seems that it's their style. The flavor and qualities must be enhanced through loss of some carbonation, acidity, development of aroma, warming, etc.*

*The best way to pour a beer, your beer? Well, consider the above, consider exactly*



*what the brew is, and consider what you need to develop or retain with your pour.*

*Very pourly yours,  
The Professor*

*P.S. I've been known to drink straight out of the bottle on occasion.*

**Editor's Note:** Stuart Harris, later *Zymurgy's* Brew News editor, coined the term "microbrewery."

### **Cornflake Beer (Fall 1982)**

Dear Professor,

I am looking for a recipe for "cornflake beer." I have searched high and low for one with no luck. I would appreciate your locating one for me. Thank you for your time.

Chris Machnair  
Rome, N.Y.

*Dear Chris,*

*WOW! I haven't heard of cornflake beer since the time a few colleagues of mine told me about what they brewed in desperation while "doing some time." They called it "Kellogg's Penitentiary Pilsener." Seems that techniques were rather unsophisticated but it "did the trick" as far as they were concerned. If I ever run down a real recipe I'll let you know.*

*The best to you each morning,  
The Professor*

### **Gravity High (Fall 1983)**

Dear Professor,

I have a question regarding Jeff Lebesch's recipe for heavy-bodied light lager in the Winter 1982 *Zymurgy* (Vol. 5, No. 4). How can a 5-gallon brew with 12.5 pounds of malt possibly have an original gravity of 1.050? I was very suspicious but decided to try to brew anyway. My original gravity was 1.066. Was there a misprint?

George Dickison  
Tyonek, Alaska

*Dear George,*

*I suspect you may have used pale malt extract syrup rather than pale malt grains.*

*Unless we used the word extract you should assume we mean grains.  
Sorry about that,  
The Professor*

**Editor's Note:** Jeff Lebesch and his wife Kim Jordan later founded the New Belgium Brewery.

### **Cherry Crush (Fall 1985)**

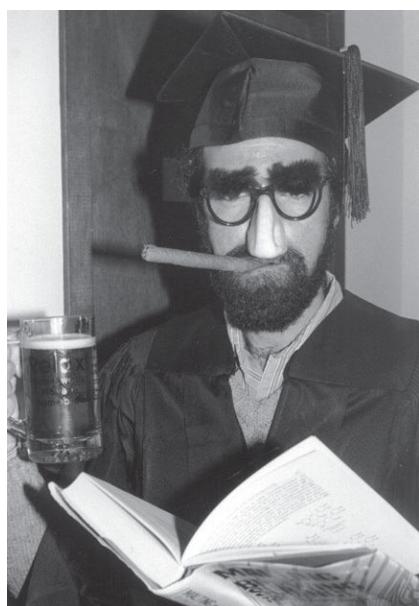
Dear Professor,

I'm planning to brew a batch of delicious "Sinfully Red Cherry Ale." Can you recommend a method for crushing 10 pounds of cherries without special equipment (and without turning my feet red)?

Cherrily yours,  
Jim Dorsch  
Reston, Va.

*Dear Jim,*

*I sometimes crush thawed frozen cherries with my hands, rubbing them until the juice runs free. Red hands! Then there's the old two-board method. Place a handful of cherries between two boards, then rock and roll and crush the little buggers. Red wood. Then there's the kid method. If you've got any young children I can't think of many things that would be as enjoyable as squishing daddy's cherries. Red children.*



*Personally I use a grain mill (metal plates) and set it wide enough so when the cherries go through the pits don't crack.*

*Redily available,  
The Professor*

### **Name Game (Fall 1985)**

Dear Professor,

I'm not writing you about homebrew, but rather about your unusual name and its similarity to mine, Surfleet. Is there any connection? Where is your family from?

I have been doing research into the history of the Surfleet family for several years and have found several different spellings with Surfleet being the most common. You are the first Surfeit I have found.

I have traced the name Surfleet back to the 13<sup>th</sup> century and a small village by that name in Lincolnshire, England. The village is near the Wash just south of Boston. As best I can tell, there are probably fewer than 50 Surfleets living in the world and I have a list of no more than about 500 that have ever lived.

Could your name be one of the various spellings of Surfleet? I would appreciate hearing from you with any ideas you have.

Many thanks and best regards,  
Clive Surfleet  
Los Altos, Calif.

P.S. I've tried my hand at homebrew a few times, but my brother is the expert. He now specializes in apple wine that is usually sparkling and almost indistinguishable from champagne!

*Dear Clive,*

*Surflet? Hmmmmmmmm. Don't rightly know that I've ever had any bastardizing of my name. My family never did keep good records of who did what to whom (whom to who?). But I do know that I was born in a pickup truck in Wuryphree, Colo. on the eastern plains. My mother's name was Brewlia (maiden name was Childs), and my father's name was Hordeaceous (Horace) Sycksrow Surfeit. Both of my parents are natives. Humble and simple folk that they were, no records were ever kept of the family tree.*

*I really appreciate your interest. I know*

*that some people out there in homebrew land think I'm only a hologram. Nice to know I'm real.*

*Jived,  
The Professor*

### **Hop Dreams (Fall 1985)**

Dear Professor,

I enjoy making well-hopped light lagers with an emphasis on aroma. And I almost never worry. I use Bullion for bittering, and I finish and dry hop with Tettnanger and Saaz.

I often notice that my dreams are unusually clear and interesting after three or four bottles of this brew, and that I awake refreshed.

Does the hop, in addition to its properties of preservation and delighting the nose, also have the power to enhance dreaming? Please comment.

A fellow hophead,  
Leo Gugliocciello  
St. Louis, Mo.

*Dear Leo,*

*Bingo! You have the right notion. And if there were a contest you would have won a prize, but all you get is just sweeter dreams.*

*We ran an article in Zymurgy Summer 1980 (Vol. 3, No. 2) that explained hops' other properties:*

*"A cup or two of hop tea is near-guaranteed to relieve nervous tension and to produce sleep. For this reason hops are known as a 'nervine,' an agent that acts on the nervous system to temporarily reduce nervous tension or excitement. Hops are valued for their capacity to assist the human body in other ways as well, such as toning the liver, increasing the flow of urine (is that why?....) and helping to reduce high fevers and accompanying pain..."*

*"Dream pillows have long been a favorite among herbalists, who claim that the combination of certain herbs when sewn together in a small pillow reduces insomnia and facilitates sleep without the ingestion of anything...{people} have enjoyed a deeper sleep and more memorable, vivid dreaming as a result of placing a dream pillow near the head of the bed..."*

*"Ingredients for two 8-inch by 6-inch pillows:*

*2 oz. dried hops  
2 oz. dried chamomile flowers  
2 oz. dried rosebuds, crushed  
1 oz. mugwort  
1 oz. dried lemongrass  
0.5 oz benzoin (preservative)"*

*Let me tell you Leo, it definitely works, vividly!*

*Dream on,  
The Professor*

### **Brewer's Blues (Summer 1987)**

Dear Professor,

First a tune.

#### **Brewer's Blues**

*I been brewin' this a beer for half of the night now,  
do-wha, do-wha, do-wha, do-wha  
I'm a gonna get a good batch  
I can feel it in my bones now  
do-wha, do-wha, do-wha, do-wha  
I really like a drinkin' a good homebrew now,  
do-wha, do-wha, do-wha, do-wha  
But my last couple of batches just ain't come out right now,  
do-wha, do-wha, do-wha, do-wha  
I got the brewer's blues, deep down in my shoes  
It makes you wanna get up and just blow your fuse*

*Ah*

Now for a few questions: 1) When using Grolsch bottles for bottling, are the rubber gaskets reusable when sterilized properly or should I use new gaskets for every new batch? 2) What's the best way to store canned malt extract, dry malt extract or whole grains? 3) How long can hops be kept in a freezer? Wouldn't they get freezer burn after a while?

Tune: So I'll brew all night, do-wha, do-wha, till I get it right, do-wha, do-wha, 'cause a good homebrew is worth the fight-Ah-

Thanks for your help.  
May the tunes of brew keep you un-blue,  
K. Jindela  
Belchertown, Mass.

*Dear K.,  
Now yo' got me singin' yo' blues. I could-*

*n't get to sleep at all last night. Do-wha, do-wha, do-wha. Yo' blues got it goin' all aroun' my brain. I just ain't the same. I'm just stuck inside of my mobile with the homebrew blues again, do-wha, do-wha, do-wha.*

*Grolsch bottles? Go for it bro. Use them over and over again until you got blisters on your fingers or the rubber starts to crack. Sanitize in a sanitizing solution and keep them out of sunlight. There are neoprene gaskets now available as replacements through homebrew supply shops that are much more durable than the original.*

*Malt: The best way to store malt extract is to mix it with water and hops, boil, then cool and ferment and bottle. Malt stores very well under those conditions, because alcohol and hops are preservatives. The same with grains, except you may have to mash it first. If this doesn't work, keep things cool and dry and definitely don't worry about it if you plan on using it within a year or two. I've used malt extract that's four years old with very good results.*

*Hops: I've kept hops in the freezer for three years and they were still excellent. The trick is to store them in an airtight container and be sure they're dry.*

*Do-wha, do-wha, do-wha, baby blue,  
The Professor*

### **At Liberty to Brew (Fall 1987)**

Dear Professor,

I'm an avid homebrewer living in Utah—one of the states where it's illegal to brew. Because all the supplies are available in Utah, I'd like to know how they can regulate such a dumb law and if it will be likely to change?

I'd also like to know what the effect is on beer by moving the fermenter before racking. I've brewed about 30 batches using specialty malts and extracts. Most of the batches have been really good, but some have not. I was wondering if stirring up the brew a little before bottling could be the reason.

Also I own two Rotokegs, a 5-gallon and a 1-gallon, but I'm having trouble with low carbonation. If I fill the 1-gallon keg from the 5-gallon, insert CO<sub>2</sub> and cool for about 12 hours I get the desired carbona-

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tion. Why can't I get carbonation in the 5-gallon keg?

No fizz,  
Chad Petersen  
Liberty, Utah

Dear Chad,

*Irrational, dumb laws have only one reason to exist: to have them changed. Someday they will. Meanwhile, don't worry. I don't think you're a criminal and neither do one million other North American homebrewers. There's something ironic about living in Liberty, Utah, and not being able to legally homebrew, isn't there?*

*Nah, carefully moving your fermenter before racking isn't going to affect your beer significantly. If some of your batches aren't to your liking, let's face it—you blew it somewhere else.*

*About that Rotkeg. Yep, you aren't the only one having that problem. But I believe it has been solved by the manufacturer by this time. The original design had a poor seal allowing gas to escape, thus low carbonation. You probably got one of the original designs.*

*Give me Liberty (beer) or give me death,*  
*The Professor*

## Nocturnal Admissions

Dear Professor,

I had a mystical brewing experience. I brewed a batch of India Pale Ale in my 5-gallon carboy. That night, I dreamed the carboy exploded and filled the storage room with ankle-deep bubbling wort! As the nightmare continued I saw that my carboy full of raspberry ale had been emptied! When I awoke the next morning, I immediately went to check on my carboys. I noticed that the blow-off container had almost nothing in it. Were my dreams coming true? I removed the tube (I use the hard plastic white tubes with a bend for a blow-over hose) and replaced it with another. I tried to run water through the tube, no luck. I couldn't blow air into it either. It was true! A revelation saved my carboy from exploding!

Have you ever received nocturnal messages from your beer? Have I gone off the brewing edge? I've brewed 16 batches in the eight months since I began brewing. Maybe I've achieved brewing nirvana...aaaaahhhh!

I'll continue to use the blow-off method, but will make sure to check those tubes more thoroughly next time. When I knocked the contents out of the clogged tube, I smelled raspberries (from my last beer). There was obviously some sticky build-up in the joint of the tube after I siphoned my raspberry ale the previous week. Oops!

The motto of the story: Careless homebrewers eventually wind up with bubbling wort on their storeroom floor.

P. Davia  
Berwyn, Illinois

Dear P.,

*You are a gifted brewer. Please relate any dreams you may have about the stock market or my beer.*

Praise the lord,  
The Professor

## Gas Attack (Spring 1989)

Dear Professor,

In your fall issue, Jay S. Hersh asks about a system for storing grains. I recalled seeing an article in the November 1988 Yachting magazine.

### Pests on Ice

While on long-range cruises, I often faced the problem of wee beasties getting into—and destroying—my flour. But then a friend offered this solution:

Take a wide-neck plastic jug with a good, tight-fitting cap and place a small piece of dry ice (frozen carbon dioxide) in the bottom. Pour in flour, corn or whatever, and allow it to sit with the cap slightly unscrewed. The dry ice evaporates in about two hours, and creates a total atmosphere of carbon dioxide in which nothing can live. Screw down the cap and the CO<sub>2</sub> gas remains in the container long enough to discourage the hatching of the eggs previously deposited, from whence the wigglies all mysteriously appear. With this approach, flour can last for years.—Reese Palley

Jerry Markey  
Oak Park, Ill.

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Dear Jerry,

*Sounds good to me as long as eggs and insects are susceptible to CO<sub>2</sub> gas. Could get expensive, though. Be careful when handing dry ice—it "burns."*

The Professor, Hb.D.

## Microwaved Panties? (Summer 1989)

Dear Professor,

I have been experiencing a problem with mineral deposits on my bottles and glass carboys after they are left in a solution of household bleach and tap water. The effect seems to worsen with longer contact with the solution. I don't measure the bleach when I pour it in the buckets of bottles or the carboys, so I'm probably using too much. I suppose this has something to do with the hardness of the water here in southern California and the action of ions in the solution. The deposits come off with a rinsing in lime removers you can buy at the supermarket. Can you explain the cause of the deposits?

I also have a question about sanitation.

Of what value might a microwave oven be in sanitizing glass, hard plastic, cloth or paper items? I heard on the radio that some doctors recommend that women microwave their (cotton) underwear to reduce the risk of problems with yeast. Couldn't this concept be extended to a batch of bottles that have been cleaned and allowed to dry? It seems to me that being able to wash and dry my bottles ahead of time and them simply "nuking" 'em right before bottling would make bottling day a little shorter and less hectic.

Thanks,  
Sean Lamb  
Orange, Calif.

Dear Sean,

*Simply put, no, I can't explain your deposits, but do they really need explaining if you've got the solution to them? I mean, like, how does gravity work? Does it matter how it works when you're setting that bottle of beer on the counter? Actually I'm curious just like you, but really, do you want me to investigate this further? (Say no, say no).*

*Now about that nuked underwear. Wow, that's fantastic. You know, one can never be too careful these days. The thought about bottles crossed my mind, too, but my microwave isn't tall enough for bottles to stand up in. When placed on their side it took too long for the water to steam off. Seems like a tedious, long process although probably OK for those few bottles you're sterilizing for yeast culturing. But for two or three cases of bottles, I'd stick with chlorine water soak and rinse. It'll be shorter and less hectic.*

Nuclear underwear!  
The Professor, Hb.D.

### **Bean Blooms Ban Brewing (Summer 1989)**

Dear Professor,

In *The Old Farmer's Almanac*, 1989, on the calendar it says for June 22, "Don't brew while beans blossom." Please explain.

Sincerely,  
Andrew J. Jones  
Rochester, N.Y.

Dear Andrew,

*Everyone knows that June 22 is the summer solstice. We know that as the sun passes over the equator the rays strike the earth in a near perpendicular pattern. The phenomenon allows the reflection to bounce directly back into space creating a warming of the undersides of nearby clouds. Bean blossoms do particularly well during these intervals, but also so do wild yeasts. And for five brief but horrific days, wild yeast are the scourge of the earth (in the Northern Hemisphere) and only the most sanitary brewers have a duck's breath chance in hell at brewing clean beer.*

*Remember, I'm not a real doctor (I have a master's degree).*

Quack, quack,  
The Professor, Hb.D.

**Editor's Note:** This letter created a homebrewing "War of the Worlds" with dozens of homebrewers writing and calling in panic, concerned about the possibility of this tongue-in-cheek answer.

### **Mustaches, Beards, Beer and Brewers (Winter 1991)**

Dear Professor,

I am a college senior and homebrewer of two years. With the help of *Zymurgy* and a few good homebrewing texts, I have brewed 20 batches of great beer.

In the "Winner's Circle" of the 1990 Special Issue (Vol. 13, No. 4), I noted that 66 percent (12 of 18) of the winners you pictured from the 1990 National Homebrew Competition, as well as you yourself, have a mustache. Surely this number is significantly higher than the national average. Will growing a beard and mustache improve my beer?

Craig Agnor  
Granville, Ohio

Dear Craig,

*Have you noticed the cover art of the book The Winners Circle? That wasn't a whim. We can't figure it out, but it's true, more than the average number of homebrewers grow facial hairs. Attendance at any homebrew gathering or National Conference confirms this.*

*Now if some demographic analysts had a*

*profile of people who grow facial hair, maybe they'd have statistics valuable to those who sell homebrew products.*

Beats me.

Bearded myself,  
The Professor, Hb.D.

*P.S. I think growing a mustache will improve your beer if you're a man. If you are a woman, well, I gotta think about that one.*

### **Precipitroiska (Summer 1992)**

Dear Professor,

Is this a job for the CIA or the AOB? Despite the fall of the Berlin Wall, I have reason to believe that we are in for a new kind of Cold War.

Late last December, as most of the nation was in the grips of a Siberian deep-freeze, I spied a strange occurrence. A variety of recently purchased bottles of beer were carefully placed in my garage to make room in the refrigerator for the holiday meals. As the temperature plummeted, the beers were subjected to an unduly harsh cold. Miraculously, none of the bottles cracked or exploded, but two of them showed signs of liquid leaking past the caps due to the Eastern bloc nations. Moscova Beer from the Moscow Brewery in the Soviet Union and Red Star Beer from the Berliner Brewery in East Berlin stood alone among the 12 or so beers left in the garage that day. I did notice upon purchasing these particular products that they were hazy with particulate matter in suspension.

Have I unwittingly stumbled on a Communist plot or would a centrifuge eliminate this subterfuge?

Agent 170, aka Marty Nachel  
Frankfort, Ill.

Dear Agent 170,

*Sounds like you've been the victim of a spy-counterspy fake drop. That is not Siberian snow in those bottles, but precipitate from old beer. Now that the wall is down, I wonder if they are cleaning out their cellars and exporting that "age-old" import taste to us capitalist Americans. Actually because of the pressures generated by freezing, even our own homebrew could spring a leaker.*

*Strange thing about freezing weather and beer. I've had beers and meads exposed to minus 30° F that survived this exposure over the winter. If the beer is not disturbed, crystallization may not occur. What you have is a supercooled liquid that could freeze almost instantaneously if jarred.*

*The centrifuge won't take out stuff that is in solution to begin with. Sorry, but you got some aged beer.*

*Your Comrade,  
The Professor, Hb.D.*

### **Date Fate Personals (Unpublished)**

Dear Professor,

I've been a homebrewer for over a year now, and haven't had a date for about the same length of time. Coincidence or cause-and-effect? Have I spent all my time brewing and drinking beer, or is it something more insidious? Does all this talk of malt, hops and yeast turn women off? Is it my lack of facial hair?

Perhaps **Zymurgy** could start a "personals" column, you know:

**SMAB** (single male ale brewer) ISO SFAB with interest in chocolate malt, Cole Porter, Beery White, Ale Green. Must know how to lighten up and get down and dark. I like hot breaks, warm stout and cherries in the snow. You like an active palate, great sausage and don't mind keg handles. Photo and bottle from best batch appreciated.

What do you think? Please help!

Mismashed Mark  
Columbia, Md.

*Dear Mish,*

*I like it. The idea, that is. I'm not particularly turned on by your plea, but perhaps the right one might. But alas women brewers of the wort are far and few between. But the ones that are out there are mighty fine human beings, I might add. Must be the effects of brewin' that is conducive to smiling and happiness.*

*Hell, if we get enough interest, I think the editors might give it a shot to run some free personals in our classy fied section.*

*Wanted: Someone to share my mead with,  
The Professor, Hb.D.*

### **Cascade Romance (Unpublished)**

Dear Professor,

Excuse me, but I write to you to putting a question. I am some valid worker in Czechoslovak breweries.

I did meet in working cellars a visitor friend from America who is breweries working too. He say to me friend: when late working but to meet lady, to rub some flowers of hops under my arms to sweet smelling. I try but smell like Urquell.

Another friend say to me no, he wrong, must be American hop call Cascade. You know of this perfume hop? Please to send to me kindly labels of beers made from this flower.

I thank you very much for your contribution.

Yours sincerely,  
Vojteck Smekal  
Klidna 10/788  
73600 Havirov-Mesto  
Czechoslovakia

*Dear Vojteck,*

*I will publish your letter in our magazine in hopes that you will be kindly sent Cascade hopped brews to enhance your romantic life and perfume your armpits.*

*Okay folks, let's help this Urquellian smelling Czech proliferate with Cascades. Never mind the labels, send beer quick!*

*The Little Ole Matchmaker,  
The Professor, Hb.D.*

### **A New Twist on Beer as a Drug (Unpublished)**

Dear Professor Surfeit,

Recent studies have demonstrated that barley seeds have a chemical compound called tocotrienol, which has the characteristic of lowering the human body's ability to produce cholesterol. These barley seeds also have water soluble fibers called betaglucans which reduce the cholesterol level in the body. Are the above mentioned compounds added to our all-grain non-filtered beers?

Besides, our non-filtered homebrew has vitamin B which is very useful to brain activity and prevents serious brain diseases such as the Wernicke syndrome, pellagra and anemia.

Your comments on these subjects will certainly be very interesting to all of us homebrewers. As Gambrinus once said "The brewery is the best drugstore."

Having my homebrew to keep at bay my cholesterol, I so look forward to hearing from you soon.

David Yillen  
Guadalajara, Mexico

*Dear David,*

*The compounds you mention make their way into the brewing process. Beta glucans are compounds that commercial brewers don't particularly care for because of the problems they create when mashing. But they are there and get into even your brew in varying amounts. As far as the contribution to health and lowering cholesterol levels, that is something we'd all like to see a study on.*

*Meanwhile, it is my personal feeling that enjoying life and doing so responsibly with homebrew and other fine brews helps make me healthy.*

*A healthy camper,  
The Professor, Hb.D.*

### **Not That New Car Smell (Unpublished)**

Dear Professor Surfeit,

I recently had a bag of Cascade hops break open in the back seat of my car. Now the car smells like a \$3 hooker. My girlfriend keeps giving me dirty looks. What can I do?

Yours truly,  
D. Raft

*Dear D. Raught,*

*If your \$3 hooker smells anything like Cascade hops, she should raise her prices. Meanwhile keep your girlfriend in the front seat and tell her you love her (your girlfriend, that is).*

*Sparged and Sassie,  
The Professor, Hb.D.*

Send your homebrewing questions to "Dear Professor," PO Box 1679, Boulder, CO 80306-1679; FAX (303) 447-2825 or professor@aob.org.

# The Origins of the American Homebrewers Association

This story was typed on a computer keyboard in New Mexico and emailed to another computer in Chicago, then on to Boulder, Colo. After the story was proofed, on a computer screen of course, it was “poured” into a layout program, and later sent electronically to the company that prints **Zymurgy** magazine.

That's not the way it was done back in 1978. “It was always an extra job, nights and weekends,” said Kathy McClurg, who served as an editor for nearly 20 years. “We used to use hot wax. Do you know what that is?” she asked in a way that indicated she has explained the concept of pasting up camera-ready pages to more than one college student raised on desktop publishing.

By the time hot wax was part of the process, **Zymurgy** was already in Phase 2. Founders Charlie Papazian and Charlie Matzen put the first issue together with rubber cement. Volunteers such as John and Lois Canaday helped package the printed products, affixed mailing labels and sent the “magazine” on its way.

“I don't think [Papazian] had a proofreader for that first issue,” said McClurg, whose day job was in public relations at the University of Colorado. “That's when I told him he needed one.” She stopped to laugh.

“He didn't like that I edited out his hells and damns, but I didn't want it to look like high school,” she said. “It still had his personality all over it.”

To this day, volunteers remain an essential part of the American Homebrewers Association operation, but, as John Canaday is fond of saying, “before the beginning,” Papazian and his friends created a beer culture where events such as Beer & Steer showed how passionate people could be about homebrew.

“We pretty much started working on the next [Beer & Steer] right after our hangovers were finished from the current one,” said Grosvenor Merle-Smith, who was among the 55 homebrewers who took 20 kegs of beer and mead as baggage to the Fiji Islands for Beer & Steer X. He was also in Grenada for Beer & Steer XX and traveled to Thailand for another in 1987 with his wife and daughter, who was just four months old.

*By Stan Hieronymus*

## Travels with Charlie

Matzen, now 53, met Papazian when he became one of the hundreds of people who took homebrewing classes from him in the early 1970s. Both were schoolteachers, and they fell naturally into hanging out. “Charlie had done some homebrew parties, and I'd done some parties with large amounts of food,” Matzen said. Eventually that would lead to Beer & Steer.

They also traveled together. Papazian joined Matzen in Hawaii one summer after Matzen had been painting condominiums that his parents owned. “We went camping, and we talked about ways we could make [extra money]. That's when we came up

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with the idea of the homebrew newsletter," Matzen said.

While he was still working on the condos, Matzen had made a batch of beer. "One of the 5-gallon carboys exploded. There were large shards of glass in the walls, and beer ran through the floor into the closet of a woman's condo below," Matzen said. "That ended up being one of the early stories in the magazine."

Those were the types of stories that Matzen liked to contribute. "I didn't have the same passion about brewing and homebrewing that Charlie had," Matzen said. "It was new and challenging, but I didn't view it as a business."

Papazian quit his teaching job in 1981, but Matzen continued to teach sixth grade in nearby Longmont, and later became a real estate agent.

"I saw it as mostly a Boulder operation," Matzen said. "Charlie saw a business. He had the vision of it becoming a national organization, a full-time job, a way of life."

Matzen remained involved, judging at the first national AHA competition, helping with Beer & Steer, serving on the AHA board of directors until just a few years ago and enjoying events more than when he was in charge.

"I mainly made mead. There was more room for error," he said, frankly. "I found that the beer I was making was not as good as I could buy. I brewed beer more like I cook. It was not scientific."

He oversaw preparation of food for 400 at Beer & Steer, which was held at the Heil Valley Ranch up Left Hand Canyon northwest of Boulder. "We dug pits [to roast pigs], there was beef, tofu, vegetarian entrees even back then. Of the 400 people who attended, I'd say that at least 100 were directly involved in putting it on. The ticket price only covered the cost of ingredients for making beer, food and something for local bands. It wouldn't have happened without volunteers. That was the beer culture we had going."

### Getting More Technical

McClurg, now in her 70s, was one of the first people to meet Papazian when he came to Boulder. She talked about it while picking hops in her Boulder backyard. "Cascades. Charlie brought them back from Oregon in the 1970s," she said. "If I had my say I'd say no more hops, but you don't say that



**Charlie Matzen was a homebrewing student of Charlie Papazian.**

to a hop plant. So every spring I'm out here staking them up."

She doesn't homebrew anymore, so she drops the hops by the AHA offices in Boulder.

She met Papazian "at dinner at my neighbor's house," she said. "That's when I first heard the dock story. Maybe it's a myth but it's a good story."

Jan and Dave Robertson had driven to Maine to pick up their 12-year-old son, Ken, from summer camp, where Papazian was his counselor. "When we were standing on the dock saying goodbye, we said, 'Drop in when you are in Boulder,'" Dave Robertson recalled. "In any event, not long after that, Charlie was at our door."

"He got to know Boulder quickly. He ran a marble tournament, and there was the pie contest. He had all sorts of activities. He was, and has continued to be, a magnet."

McClurg took Papazian's homebrew class. "I used Blue Ribbon [liquid] extract from the can for my first batch," she said. "I never went to all-grain, but I always added other malts, hops, made it my own recipe. It wasn't simple, dimple, easy as pie. I was happy to make some to drink and have some to give away."

She taught her three children to homebrew, though none do now. "I tell you what, their high school friends thought that was pretty cool," she said.



**Beer & Steer Fiji—Gretchen Graff (AHA's first member, 1978) enjoys some of the 90 gallons of homebrew brought to the Fiji Islands.**

She was more than a little surprised to pick up the first issue of *Zymurgy* and see that Papazian had reprinted an article that her father, Karl Zeisler, a newspaper editor in Michigan, had written about homebrewing called "The Lost Art of Homebrewing: Memories of Agonizing Experiments." "He found it while looking around in the library," McClurg said.

Like the stories that Matzen wrote, it was mostly a good yarn. McClurg saw the content begin to change in the next few years. "Basically, the writers were reflecting what was going on in homebrew," she said. "There was a huge technical revolution, and the magazine went from anecdotal stuff to technical."

The technical stories were not necessarily her favorites. "Some of those guys, it was a real slog to get through," she said. She particularly enjoyed tales from Michael Jackson and Fred Eckhardt. "I tried not to take out the quirky things of anybody's writing," she said. "I think that was one of the strengths of the magazine."

Although older than the 20-somethings she worked with, McClurg was happy to consider herself a member of the group Jackson once described as "Boulder hippies."

"It involved our way of dressing, our interest in what was going on around us, what we were eating, what was happening

to the air," said McClurg, who has been keeping an organic garden for 32 years. "That you could make your own beer and control what it was like was pretty cool."

"I remember one time Charlie wandering through my backyard with David Bruce [founder of the British chain of Firkin pubs]. He was pretty surprised to see five kegs just sitting on my back porch," she said.

## **"It involved our way of dressing, our interest in what was going on around us, what we were eating, what was happening to the air."**

### **Aiming for Bigger and Better**

John Canaday, now 84, was twice retired—first from the military, then from the National Bureau of Standards—when he met Papazian. "A friend of mine was going to one of the homebrewing parties at Charlie's and asked me along," Canaday said. "I had made a little bit of beer and wine and I was interested in learning more."

He soon had a new career, running a homebrew supply store from his house and helping launch *Zymurgy*. Lois remembers spending many hours at the University of Colorado library, digging through city directories from across the country in search of potential stores to carry the magazine. Canaday wrote a column featuring recipes called "Colonel John's Country Wines."

"The wine thing never did catch on," Canaday said. "Charlie was pressing the beer side real hard, and he wanted somebody to do the same with wine. I couldn't do that. It wasn't me."

Because he had the store, Canaday played an integral role in Beer & Steer. "I had the task of getting people to make the beer," he said. In return for brewing 15 gallons, volunteers received a ticket to the event.

Merle-Smith always tried to make something special for Beer & Steer, often a stout or a mead. Unlike Matzen, McClurg and Canaday, he considered himself something

of a beer expert, and that was reflected in the roles he took at the AHA. "We were all part of the family," he said, "but maybe I was brewing more."

He served as a liaison to the growing microbrewing industry in the early 1980s, and as vice president of the Association of Brewers between 1983 and 1988, when he returned to his native Virginia to hunt professionally.

"Charlie needed somebody to carry the flag forward officially, and it was the natural progression for me," said Merle-Smith, now 50. "Almost everybody involved in the brewing industry and homebrewing that I dealt with was totally immersed, so it seemed like a normal thing to me."

On the homebrewing side, he directed the AHA National Homebrew Competition from 1984 and 1987 and helped create the AHA and Beer Judge Certification Program.

"It's not that we invented beer judging or anything, because professionals were already evaluating their beer," he said. "But in order to have normal people judging beer in a professional way we had to develop a system to train judges, for judging criteria, of guidelines. That was a never-ending development process."

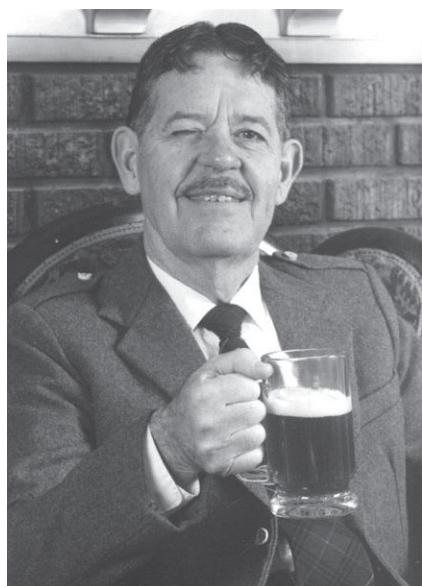
On the professional side he remembers when there were only a handful of small breweries. "We'd have seven, then eight, then seven again, then nine, and it was a big deal when we hit 10," he said.

"We were building an organization," he said. "Just look at the budget. First it was in the low thousands, then the high thousands. Then it was in the hundreds of thousands, and then more than a million. We had to build an organization before we could grow."

Although Beer & Steer was "strictly R&R" and had nothing to do with the AOB, there was plenty of crossover when it came to organizational skills.

"Our goal was to make every year bigger and better than the year before, to have something new," Merle-Smith said. "For Charlie, that certainly carried over to the AHA as well."

**Stan Hieronymus is a professional writer and amateur brewer who has been involved in journalism long enough to know not only about hot wax but also hot type.**



**Colonel John Canaday was an early AHA staff volunteer and wrote a *Zymurgy* column dedicated to making "country wines."**

# ZYMBURGY

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# ZYMBURGY

FOR THE HOMEBREWER AND BEER LOVER

## Strangely Brewed

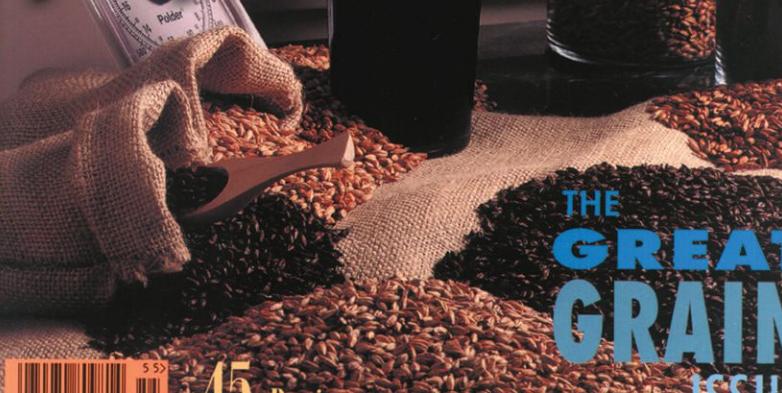
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years  
**ZYMBURGY**

by Ray Daniels



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The first thing you see when you get your copy of *Zymurgy* in the mail six times a year is the cover. It is intended to be attractive and to say "beer," or perhaps "brewing," to anyone who sees it. With any luck at all, it communicates something about what is inside that specific issue and compels you to open it up and start reading.

Over the past 25 years, quite a number of editors, art directors and miscellaneous others have influenced the cover content of *Zymurgy*. As a result, we have seen many different types of images and many different approaches to getting readers excited about the latest issue. As a part of our 25th anniversary retrospective, we thought we'd take a brief look at notable past covers and what they tell us about the state of *Zymurgy* and the AHA through the years.

No. 2), *Zymurgy* presented a more traditional magazine format, with a full-page photograph or illustration on the front cover. Text was limited to the title and some brief description of the issue theme or contents. That first magazine-style issue was a montage of photos from the first National Homebrew Competition (2).

Perhaps the most notable cover from the first three years was Vol. 3, No. 1 from the Spring of 1980 which was an illustration showing "Homebrewing Around the Country" (3). It was on this issue that the definition and pronunciation for the word "zymurgy" began to appear helpfully at the bottom of the cover. This practice continued until the Fall of 1982 when that information was moved to the inside of the magazine.

brewing through his column. (We reproduce two of them in this issue. See page 44.) While the purpose of his writing is understandable, the reasons for his appearing on the cover in a bathtub (well covered with suds!) in the Summer of 1981 (Vol. 4, No. 2) are less evident (4). In those years, Charlie Papazian edited the magazine himself. He explains that the image appeared in part because, "It just seemed such an outrageous thing to do at the time." It also tied in with the "Relax, Don't Worry" mantra of the AHA, Papazian says. "I think we were into emphasizing the 'intense relaxation' component of our homebrew lifestyles."

Whatever the reasons for the bathtub shot, that "infamous" photo of the Colonel would be the final black-and-white cover for the magazine. After three solid years of pub-



### *The Early Years*

The first two issues of *Zymurgy* were done newsletter style, with stories that started on the cover. Still, there was photography out front even in those early editions. A very practical picture of homebrewing ingredients and equipment anchored the bottom of the very first issue (reproduced on page 32) and an enigmatic beach scene showing bare legs (male), a straw hat and an empty wine bottle appeared on the second issue (1).

Beginning with the third issue (Vol. 2,

By 1980, the magazine displayed many of the departments and columns that we find in the magazine even today: Dear Professor, World of Worts, Dear *Zymurgy*, Homebrew News (now Brew News) and Winners Circle as well as the ever growing list of AHA sponsors.

One column that has since disappeared was "Colonel John's Country Wines," written by John Canaday. Canaday owned and ran a homebrew shop in Boulder and was part of the AHA volunteer staff. His charge was to build the winemaking side of home-

lication, *Zymurgy* had grown into a real magazine with a consistent quarterly schedule, 32 pages of content and ads from companies that actually paid for the privilege of gracing its pages.

What came next was color. The first color cover appeared on the Fall 1981 issue (Vol. 4, No. 3), featuring a quart-sized beer bottle spilling foam out onto a blue table where it spelled out the word "Bloopers"—the theme of that issue (5).

The very next issue after the premier color cover was the first "special issue."

While it would be several more years before the special issue became a regular yearly feature, the first one set the pattern for those to follow, featuring a full listing of winners from the National Homebrew Competition as well as coverage from the annual conference. The cover depicted a mug of beer as a house in a happy world of homebrewing (6).

### *Sex, Monsters, Fairyland*

By the beginning of the fifth year, *Zymurgy* had settled into a pretty regular rhythm: covers looked good, even professional, by the standards of the day and some of the images really grabbed your attention. The first notable illustration from this period shows Santa carrying a bag of homebrew supplies and gear and holding a mighty tankard of brew (7).

Year six (1983) started off with sex appeal: a close-up of red female lips pursed to kiss a sprig of hops (8). Reflecting the demographic reality of homebrewing as a male-dominated hobby, attractive women have appeared from time to time on the cover through the years—but always accompanied by some beer or brewing prop for propriety. Another

Perhaps the most famous woman to appear on the cover of *Zymurgy* was swimsuit model Kathy Ireland. She graced the cover of Vol. 11, No. 4 (Special Issue 1988) on a beach, but instead of a swimsuit, she wore an AHA T-shirt (10). The shot showed her holding a beer in her right hand and cradling an empty 5-gallon carboy under her left arm. Inside we find Papazian's interview with Ireland who, by the way, really did like to homebrew!

Of course *Zymurgy* would get homebrewers in trouble if it regularly displayed hot women on the cover. As a counterpoint, it featured things like the turkey that graced Vol. 6, No. 3 (Fall 1983) wearing a small yellow "AHA" hat (11). Like the occasional fetching lass, the turkey was also accompanied by a few brewing props.

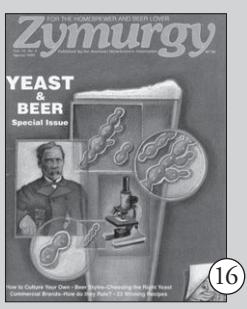
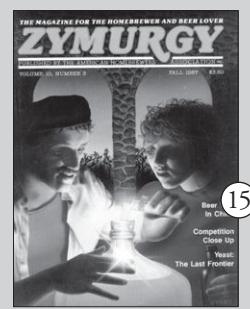
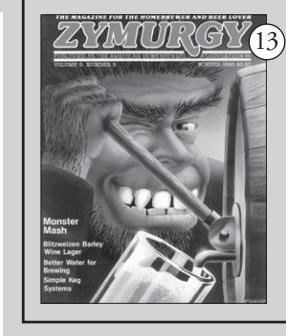
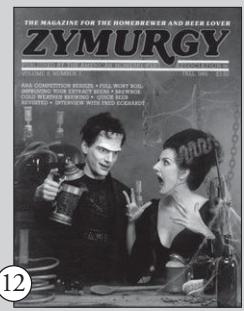
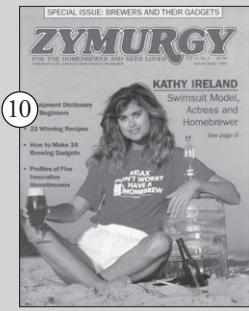
This turkey played a regular role in the early AHA. The actual turkey, dubbed "Alefred," was owned by AHA staffer Grosvenor Merle-Smith. Sadly, Alefred died not long after making the cover and news of the event appeared in the pages of *Zymurgy* (Vol. 8, No. 1, page 7 for those who are following along at home.).

An early edition of *Zymurgy* explains

be more American." For many years, the logo of the AHA bore the image of a turkey (at first drunk, later just smiling) that appeared on pins, T-shirts and many issues of the magazine. Humans dressed up as Alefred made appearances at many of the early conferences.

Beyond sex and turkeys, most *Zymurgy* covers stuck to something closely related to beer—indeed often a glass of beer. Still, a few notable images have been used over the years. The Fall 1985 issue featured Frankenstein and his bride (12); Winter 1986 showed a hairy monster (13); Spring 1987 brought us a goat drinking—what else?—bock beer and eating (goat?) cheese (14).

Yeast and fermentation are always a bit hard to illustrate in an interesting way, but given their central role in brewing, these subjects have graced the cover on a few occasions. In Fall 1987, we showed two brewers on their porch at twilight adding yeast to a carboy that glows from the special magic of incipient fermentation (15). The Special Issue in 1989 took a more serious look at yeast, showing the glowering mien of Louis Pasteur and somewhat fanciful illustrations of budding yeast cells (16).



notable example from this period was the "Chanel No. 5" cover (Spring 1984) that said simply: "Promise her anything, but give her homebrew" (9).

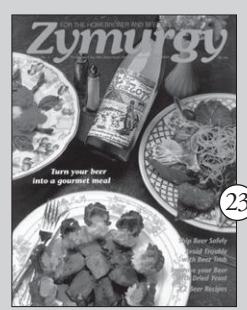
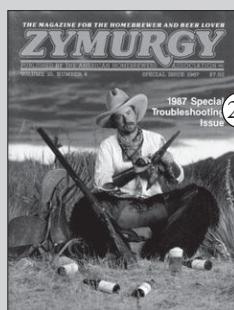
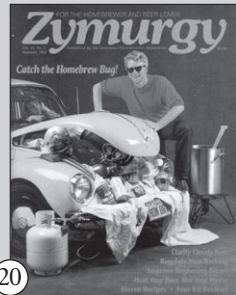
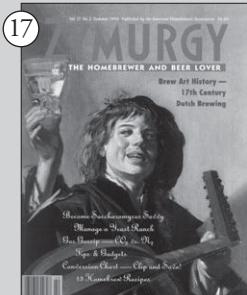
that a turkey was selected as the official bird of the AHA in part because Benjamin Franklin had proposed it as the national bird of the United States and "nothing could

Of course some covers turn from practical to fanciful, and various off-beat scenes emerge. Summer 1994 showed a lute player from a renaissance painting by Frans Hals

(17); winter of that same year pictured a fairy castle with beer-bottle turrets (18). The Special Issue of 1992 showed an imaginary homebrew pocketknife, complete with brew pot, fer-

mentation lock and capper (19) and in the Summer of 1991, brewer Thom Tomlinson is shown trying to stuff a yellow VW beetle full of brew gear for a summer road trip (20).

This issue of **Zymurgy** is the 125th edition of the publication and as we've seen, the covers have visited a good deal of territory. As we all move forward into the future



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Other covers have featured famed beer writer Michael Jackson (21), a cowboy with a six-shooter (22)(for our "troubleshooting" issue) and plates of European cuisine to represent the marriage between beer and food (23). And perhaps not surprisingly, the most-requested back issue for many years has been the very practical "Kegging Basics" issue from the Summer of 1995 (24). It shows nothing more exotic than a keg and a glass of beer—although rendered as an illustration with nice, bright colors and dramatic lines.

of homebrewing, we'll no doubt find new and interesting ways to communicate the message of beer and brewing to you, our readers. With luck, we'll all be ready to raise a glass of homebrew together when the 50th anniversary issue comes out.

Ray Daniels joined the AHA in 1990 and his first issue of the magazine showed a stethoscope and a blood pressure cuff being applied to glasses of beer to illustrate the theme of "How healthy is your beer?" He has had the pleasure of editing the last 24 issues of the magazine. ☺

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# ZYMURGY

T.M.

Journal of the American Homebrewers Association (T.M.)

Volume 1 Number 1

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December 1978

1st Issue

## The Lost Art of Homebrewing

—by Karl F. Zeisler

While rummaging through the basement the other day I came unexpectedly upon a curious and at first unrecognizable bit of mechanism; on examination it proved to be a device I once had purchased hopefully for filtering homebrew. The discovery took me right back to pre-New Deal times, the days before the respectable art of homebrewing faded into a poignant past along with candle-molding, lard-rendering, and curry-combing. Memories returned of agonizing experiments with patent filters, cappers, siphons, bottle

washers, and yeast—all those devices which characterized my humble beginning as a homebrewer—and I recalled vividly the last batch I ever concocted, the one I spent an hour wiping off the kitchen ceiling. That catastrophe, on an evening when my wife was entertaining, cured me even without her final ultimatum. Foolishly, I had allowed several bottles to warm up: the second one let go as I pried off the cap and sprayed the whole kitchen, including the supper over which my wife had lovingly labored. I had made the usual mistake of putting my thumb

over the bottle, and so the suds lathered my bosom. After the bottle had finished fizzing, the room looked like the scene of a hatchet murder, and there was a good half inch of beer on the floor.

This explosion terminated years of painful, groping experiments, as far as I was concerned, experiments that had often resulted in disaster, occasionally in a fluid that was actually drinkable, and once or twice, as in any hazardous pursuit, in a marvellously delectable, amber-clear, ivory-collared treasure, to be fondled, held up to the light, and sipped delicately—a gift from the gods as rare as truth from a barrister's lips, and as palatable as manna. It had been

*continued on page 34*



## Congress Passes Homebrew

It's official. If you're eighteen years or older, you may legally brew one hundred gallons of beer for personal use each year—tax free! This probably isn't an astonishing piece of news, as beer-making has been legal in the minds of homebrewers for years.

On October 14, 1978, President Carter signed a bill, H.R. 1337, which dealt primarily with excise taxes on

*continued on page 34*

# ... On zymurgy

Zymurgy is the science of yeast fermentation, as in the making of beer and wine. While we may not agree that wine and beer making is all science, it is the last word in fermentation (as well as the last word in the dictionary).

As editors of *Zymurgy*, the journal of the American Homebrewers Association, we will limit ourselves to the processes dealing with the fermentation of beers, ales and meads. The home winemakers, in their own ineffable right, produce wine primarily from fruit sugars. Homebrewers make beer and ales primarily from sugars derived from the malting of grains (barley, rice, rye, etc.) and with the use of hops. Homebrewers we know are not so much interested in waiting years for a brew to become of age. That kind of patience is left for the winemaker. Homebrewers are those that are thirsty and can't wait to try the best brew they've ever had—that's homebrewed beers and ales. Pushing our patience to the limit (one year), our brews will include mead (from fermented honey).

*Zymurgy* will be published four times a year. It will deal with anything (and we mean anything) that has to do with the processes, enjoyment, and indulgence of beers, ales, and meads. *Zymurgy* will refine the science of brewing to an art.

The American Homebrewers Association is an organization for homebrewers dedicated to the advancement of the following ideals: 1) homebrewing is EASY, 2) homebrew is good for you, 3) we and our acquaintances can be happier for our efforts and 4) NOT TO WORRY!

As a member of the American Homebrewers Association you will receive a one year subscription to *Zymurgy*, and a membership card which will entitle you to fantabulous, great, tremendous discounts and benefits toward American Homebrewers Association activities. Also available at a special membership price is a copy of the internationally renowned *Joy of Brewing*, written by Charlie Papazian.



"However, there is still a great deal of satisfaction in knowing that although the moon is smaller than the earth, it is much further away!"

—Jackson Wolfe

## ...on fermentation

Ever since some homebody, some long time ago, first indulged in an accidental ferment brought about by wild yeasts, there have been homebrewers. While that first ferment may not have been so tasty – its effect was sufficiently rewarding that it was absolutely worth continuing.

Men and women have been fermenting beverages and enjoying the results for a long, long time. Ancient Egyptians brewed a beer they called zythum and knew the value of homebrew, an art perhaps, brought by space voyagers from a distant Galaxy. There are few ideas that endure for thousands of years and endear themselves to virtually all civilizations. From arctic wastes to tropical jungles, people have managed to find something that will naturally ferment to a drinkable alcoholic beverage.

As homebrewers in America, we have reasonable access to an incredible variety of fermentable photosynthetic byproducts in the forms of fruits, grains, roots, vegetables, tree sap, flowers, honey, natural and refined sugars. From all the stories that are about, we wouldn't doubt that everything has been tried at least once. From papayas to peaches, honey or oats, and even sweet smelling old billy goats, you can bet your bottles that somebody's done it – somewhere. If you can think of something that hasn't been done yet—well, you'll probably be the first to try it. The possibilities are infinite.

### EDITORIAL STAFF

Editor ..... Charlie Papazian  
Asst. Editor ..... Charlie Matzen  
Art ..... Bob Telischak

*Mr. Papazian has been brewing for years and years and has been teaching homebrew making courses through the Community Free School, Boulder, Co., since 1973.*

*Mr. Matzen is a graduate student of Mr. Papazian's homebrew class with a Masters Degree in Island Brewing. He is also feast services coordinator for the annual Beer and Steer.*

*Mr. Telischak is a commercial artist living in Nederland, Co., and is crazy about homebrew.*

*Zymurgy* is the Journal of the American Homebrewers Association and is published four times a year. Subscription and membership are \$4 per year. *Zymurgy* welcomes letters, opinions, ideas, stories and information in general from its readers. Correspondence and advertising inquiries should be sent to *Zymurgy*, Box 287, Boulder, Colorado 80306, U.S.A.

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We are interested in your stories, your recipes, your experiences. What about that knockout homebrew you had in Pakistan that was made from millet? And that brewer you met in Germany that gave you her treasured family recipe for Black Forest Ale? Remember the time you visited the other realm after indulging in homebrew concocted from cactus juices in Texas? What do you know about commercial beers? What was it your grandfather or grandmother brewed and how'd they do it? How about those delicious macrobiotic doughnuts made from wort spargings? Perhaps you know something that we don't about the relationship between homebrew and solar energy.

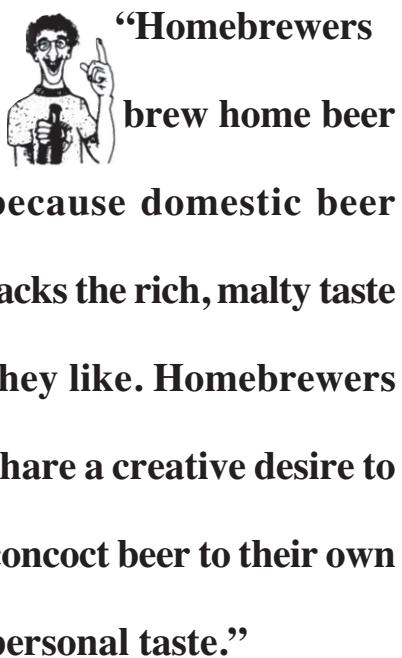
*Zymurgy* is looking to its readers for stories, fiction or nonfiction, related to homebrewing. We offer free memberships and subscriptions (gift or otherwise) to the American Homebrewers Association and *Zymurgy* in exchange for contributions.

Mail all correspondence to *Zymurgy*, Box 287, Boulder, Colorado 80306. We would immensely enjoy hearing from you.

## Congress Passes Homebrew

(from page 32)

certain trucks, buses, tractors, distributions from retirement plans, and permission for certain persons to receive cash payments in lieu of food stamps). Beer—what about the beer? On August 23 of this year, Senator Alan Cranston (D-Calif.) and Senators Schmitt (New Mexico), Bumpers (Arkansas) and Gravel (Alaska) proposed an amendment to this bill (Amdt. No. 3534). The amendment called for equal treatment under the law for home wine-makers and home beer brewers. Brewing 100 gallons per adult, up to 200 gallons per household, would be permitted for personal use. The term “brewer,” used in current federal regulations and taxation, was clarified to mean a person who brews beer for sale or who brews more than the legal amount. Home-brewers do not have to register or pay taxes on their 100 gallons of personally used brew.



The Treasury Department expressed concern that removing restrictions on homebrewing would encourage the production of “moonshine distilling operations.”<sup>2</sup> Homebrewers could use their mash to produce hard liquor. However, Senator Cranston contacted Professor M. I. Lewis, University of California at Davis, who is an expert in malting and brewing science.

“According to Professor Lewis, virtually any combination of yeast and a sugary material is a mash fit for distillation. Baker’s dough qualifies.”<sup>3</sup> Professor Lewis also stated, “in my position I have met many hundreds of homebrewers. Never has a homebrewer inquired about distilling. The intent is not there.”<sup>4</sup>

Senator Cranston commented, “Obviously, BATF [Bureau of Alcohol, Tobacco and Firearms] agents are not barging into bakeries and kitchens arresting persons as potential illegal distillers. BATF has not even arrested any of the thousands of technically illegal homebrewers because they know that neither the arrest nor the prosecution would be sustainable in any court.” BATF has stated that the Agency has not the slightest interest in small-scale homebrewers and has not made any arrests of small-scale homebrewers since prohibition was repealed 44 years ago. To go ahead with legislation requiring home-brewers to register is a foolish waste of everybody’s time, energy, and money.<sup>5</sup>

The amendment also changed an earlier provision of the bill which limited the legal on-hand supply of homebrew to 30 gallons because, as Senator Cranston put it, “Beer must be aged to acquire an acceptable taste. Homebrew should be aged at least 2 months—meaning it should not even be tasted until 2 months from the day the yeast was pitched. And 3 months is better. Many homebrewers have multiple batches going and with the standard 3-month aging period, the 30-gallon limit would penalize them by reducing the amount of beer they would be allowed to make in a calendar year. The effect of such a limit would be to discourage homebrewing and encourage the purchase of store beer.

“Homebrewers brew home beer because domestic beer lacks the rich, malty taste they like. Homebrewers share a creative desire to concoct beer to their own personal taste. They also share a consumer’s need to cook a tasty brew for the equivalent of 15 to 23 cents a quart. My bill would permit them to enjoy these privileges, just as home winemakers do.”<sup>6</sup>

A high-ranking representative of the A.H.A. had these comments about the new law: “Obviously, Senators Cranston,

Schmitt, Bumpers and Gravel had done their homework on homebrewing. The A.H.A. salutes these men for championing our cause on the floor of the Senate.” And what about the other congressmen? Unfortunately, a voice vote was taken (rather than roll call) and at the present time, the names of any (if any) who voted against the bill are not publicly known.

**Editor’s note:** The A.H.A. urges you to contact your representatives to find out how they voted on this issue, and to take this into consideration the next time you visit the polls. With unity, the A.H.A. may become a powerful political force that Washington will have to reckon with. Think Homebrew Power. ☺

## References

1. United Press International, from the *Daily Camera*, Boulder, Co. Sept. 23, 1978. See also H.R. 1337, Amendment No. 3534.
- 2-6. Congressional Record, August 23, 1978, pp. S14210, 11.

## Lost Art of Homebrewing (from page 32)

made, for all I could ever determine, exactly like the other batches which turned sour, deliquesced into suds, or outdid the Missouri in muddiness; yet there she stood, so help me, like a fan dancer at a ladies’ aid meeting, a masterpiece deserving, if any beer ever did, only one name—Pilsner! Ah, me, if I could but pass on to posterity the secret of those ineffable brews, I would face the prospect of another arid era with fortitude, even anticipation.

Unfortunately, however, all I can do is to record the technique of an art whose beginnings are already lost in antiquity, awaiting exhumation by some doctoral candidate. Professional bierbrauers, made jobless by the Volksteadian ukase, concocted the first wort for neighborhood consumption: it was several years before big business realized the profits inherent in purveying all the ingredients of beer but the water, the collar, and the kick. Even then the dehydrated materials were at first sold surreptitiously, and in ultra-dry territory malt and hop stores were subject to frequent rude visits from the police. Before the Sahara was crossed, however,

malt was sold under glorified brands, and even had radio programs dedicated to it. Batch-laying became a recognized profession like piano-tuning, with reputable practitioners making the rounds of the boulevard districts to serve bankers and chiropractors rich enough to escape the drudgery. And in more modest homes, men whose domesticity, under uxorial duress, encompassed nothing more complicated than drying teaspoons, became authorities on sterilizing bottles and dissolving yeast and sugar.

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waiters, but my own  
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entire basement.**

Homebrewing was practiced in upstairs halls, bedrooms, broom closets, telephone booths, and dumbwaiters, but my own technique required an entire basement. Mere dilettantes brewed only five gallons at a time—the quantity made from one can of malt—producing about 45 twelve-ounce bottles. But more sophisticated fermenters like myself made a double batch, netting approximately 85 bottles at a single ordeal. Purloining the bottles was one of the sobering elements in the whole business, for only plutocrats laid out good money for them, and many a nocturnal scavenging expedition up alleys was undertaken to meet the needs of a confirmed brewer.

Next, you acquired several gross of caps and a capper—and if anyone thinks invention ceased with Edison he should have

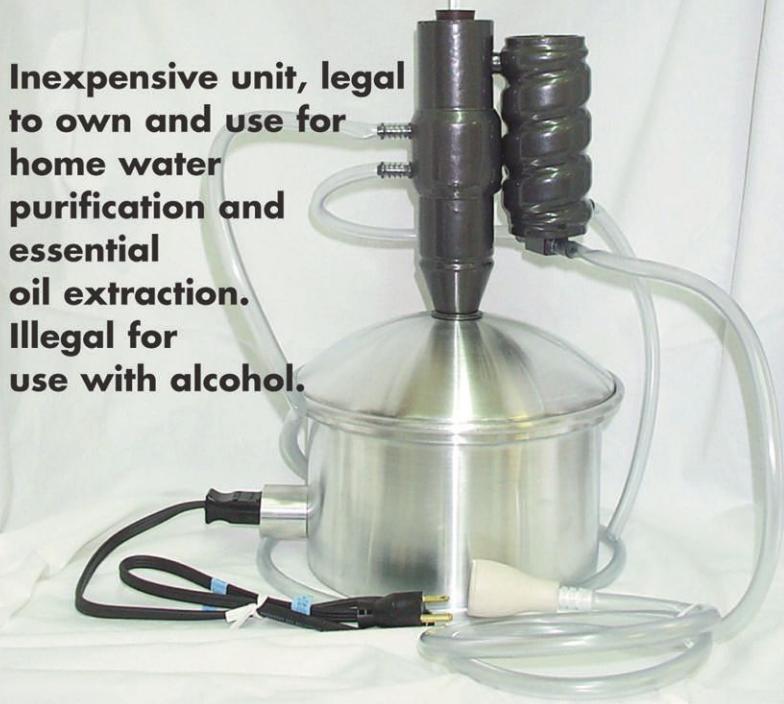
seen some of the contraptions inventors fondly imagined would affix stoppers to homebrew bottles. There were varieties that stood upright, that nailed on the door jam, that worked with levers and foot-pedals and thumbscrews, that had universal joints, free wheeling, and knee action; but they all broke bottles, pinched fingers, and jammed, making the capping job one of the most profane in the entire business. Patent

siphons exercised all the ingenuity of a hydrostatic engineer, evolving from a simple rubber tube into elaborate affairs replete with valves, hooks, strainers, bulbs, and four-wheel brakes. Strainers and filters exhausted the gamut of resourcefulness, utilizing everything from pumice to the family Bible as media for separating the malt from its ineradicable sediment; but none of them ever functioned. Sooner or

# Of Course They Tell You It Is Distilled Water

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later most of these accessories were thrown violently behind the furnace and you got down to fundamentals.

Aside from collecting an assortment of measuring cups, spoons, kettles, pans, dish towels, and the like, you were ready now to lay a batch. A quart tin of malt was emptied into the big crock, and five gallons, or thereabouts, of water added, along with enough sugar to impart the desired kick. Last, a half cake of yeast was dissolved with water and stirred in vigorously by means of a broom handle or furnace poker. Then you adjourned to the laundry tubs to wash up, and called it a night.

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The occult phase came next—fermentation. Ordinarily the process took 72 hours more or less, depending on the temperature, the phase of the moon, and the number of times the furnace was shaken. The first morning produced a fine welter of coarse white suds pushing over the rim of the crock; a little later the foam became flecked with brown, like a scorched meringue; carefully these extrusions were skimmed off and the surface of the repulsive fluid scrutinized. Men have been known to crack during these anxious hours, beating their wives, frightening their children, and sending stenographers into convulsions, for it was all-important that the

brew be incarcerated in the bottles just as it reached the right turn. Specific gravity meters, litmus paper, and any number of scientific devices were sold to help detect this critical point, but they proved of little value. There were a few gifted individuals who, by looking at the rioting malt, could tell infallibly when it was ready for bottling. But most brewers agreed that when the malt ceased exuding suds and attained a mottled appearance with tiny white bubbles and clear brown patches, the fateful moment had arrived, usually about the third night and the one on which the local dominic invariably called.

Decorum tempts me to pass over the final process of bottling; after all it was purely mechanical. But posterity must know the difficulties as well as the pleasures of homebrewing, and I may as well be frank. To bottle, one donned a bathing suit, waders, fireman's helmet, and a grim but determined countenance. The bottles were lined up closely around the box whereon sat the crock of brew, high enough to let the siphon function. A half teaspoon, more or less, of sugar was dropped into each bottle; at least you hit as many as you could, with some getting double or triple doses and some getting none at all. (Those overcharged would later taste like maple syrup produced in a

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ineradicable sediment...

kerosene refinery, if they did not blow up; those without any sugar could easily be confused with a solution of green soap.) Then you started to toy with the siphon. Prone, with one cheek on the cold floor,

you held one end of the tube deep enough in the solution to draw and not so far as to reach the sediment, put the other end in your mouth, and sucked. Alchemy never produced anything viler than the gush of tepid beer that immediately drenched your tonsils; but you managed, simultaneously, to retch and to divert the geyser from the tube into the nearest bottle. Only a few squirts could be put in at a time, as the foam ran over and made the bottles sticky; so you circulated the hose from bottle to bottle till they were all full, or the siphon ran out with an obscene gurgle, and you had to ladle out the last few bottles, half full of yeasty dregs, which were carefully put aside for your wife's brother.

To bottle, one  
donned a bathing  
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man's helmet, and a  
grim but determined  
countenance.

Capping, too, was a purely mechanical task. If you survived without six blood blisters and a dozen broken bottles, you considered yourself lucky. If you were fastidious, you wiped the outside of the bottles and put them neatly on a shelf; but most of us just sluiced out the basement with a hose and went wearily to bed. It was considered the mark of an exceptionally masterful spouse if he could boast of making his wife clean the crock.

Commercial brewers speak today with unseemly pride of the age of their beer; this grates on the ear of a home-brewer, for it was universally believed that the home-made stuff would spoil if kept over a month. It required about three days for the clouds of sediment to precipitate, and hardier brewers took their first taste then.

It was better, however, to let the shot of sugar complete its work and put a little life in the brew before sampling. There was a delicious instant of expectancy when you finally held a bottle to the light, found it clear to within an inch or so of the bottom, and carefully pried off the cap. If the contents didn't detonate in your face, the first crisis was passed. Then you tipped the bottle and allowed the contents to glide ever so slowly into the glass, otherwise you would pour nothing but suds; and you always had to guard against complete decantation, too, lest the dregs leave the bottom of the bottle. Finally, you tasted it. Co-partners in a batch anxiously scanned the features of the first taster. If the grimace was not too demoniacal, sighs of relief were heaved—it was then evident that the stuff could be drunk.

**As for the claim  
that homebrewing led to chronic inebriation, I submit that exactly the opposite was true.**

Sermons were preached against homebrewing, and editorials in the dry organs pilloried it as the first station on the road to the Drink Habit, as an evil influence undermining the American home, and as insidiously breaking down moral fiber. Well, I will grant that the manufacture of homebrew was potentially destructive of character, but there was nothing insidious or underhanded about its effects. True, I have heard high school principals, after two bottles, tell stories in mixed company that would bring blushes to the cheeks of a weekend tour stewardess, but I always attributed this potency more to desire than actuality. Prohibition drinking generally was animated by expectan-

cy, so that the effect of whatever quantity of alcohol was imbibed was heightened by a receptive conviction that intoxication must be immediate and inevitable. As for the claim that homebrewing led to chronic inebriation, I submit that exactly the opposite was true.

Unquestionably the cellar art was the greatest force for temperance in the whole insufferable Prohibition era. Practicing it,

as I have revealed, was just too damn much trouble.

**This article, which appeared in *Zymurgy*, Vol. 1, No. 1, first saw print in the November 1935 issue of *The American Mercury*. By coincidence, the author was the father of Boulder resident Kathy McClurg, a friend of Charlie Papazian's who, after seeing the first issue, would become proofreader and managing editor for *Zymurgy*.**



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# Twenty-five Years of Zymurgistic Nonsense

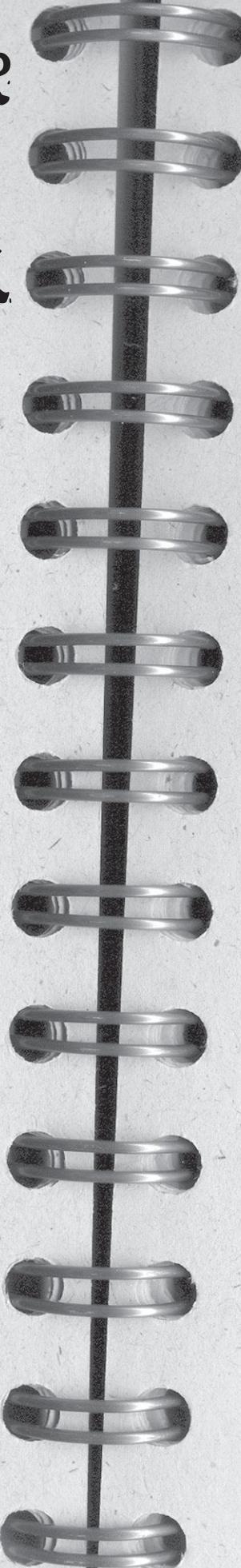
by Fred Eckhardt

I remember when homebrew really was “swill”—in every sense of the word. Never mind that anyone would start a magazine about such a wretched art, and never mind that the people who started that magazine would think that they were accomplishing something worthwhile. Oh, and never mind that the magazine, and American homebrewers, would be instrumental in changing the very nature of world brewing!

Until the late 1970s, almost all homebrew was formulated from just four elements (I hesitate to call them ingredients):

1. A 3.5-pound tin of hop-flavored Blue Ribbon Malt Extract Syrup.
2. 10 pounds of corn sugar.
3. 10 gallons of ordinary cold tap water.
4. A cube of Fleischmann’s bread yeast, softened and broken up in a glass of luke-warm tap water.

Production was equally simple. First, warm the malt extract in its can by heating it in a kettle of warm water on the stove; when warm, combine it in a pot with about a gallon of hot water. Next, add the sugar and stir to dissolve, then pour this mixture in a 12-gallon porcelain crock. Cool with cold water as necessary to the 10-gallon level. Stir the whole lot thoroughly, add the yeast from the water glass and stir again. Cover with a piece of cloth and let stand



overnight. Keep the temperature around 80° F (26° to 27° C) by setting the whole mess behind the kitchen stove.

The next day it foamed furiously. When the foam receded a day or two later (forming bubble circles on the surface), one could siphon the mess into clean 1-quart beer bottles, capping them after adding a single teaspoon of corn sugar to each. It helped if one used a hydrometer with a “red line” to indicate the bottling gravity.

With luck, bottles prepared this way would not explode and the beer would be the cheap swill it was meant to be. My step-father made just that recipe for many years, having started during Prohibition. Initially

**Never mind that anyone would start a magazine about such a wretched art, and never mind that the people who started that magazine would think that they were accomplishing something worthwhile.**

it cost him about a half cent a quart; by the time he was liquefying me and my friends in college in the late 1940s, it was costing him about two cents. That beer could ripple the roof of your mouth and curl your tongue until you were too sozzled to notice. It’s a beer taste I never forgot after my first sampling in 1932 at age 6. No one of my age would ever forget that taste. But it did give the name “homebrew” a bad taste to at least two generations of Americans.

## My Own Experience

I came to homebrewing after the Cuban Missile Crisis in 1962, when I was forced to examine my lifestyle in the shadow of nuclear war. I realized that in a post-nuclear war era, jobs would be at a premium. How

would I earn a living? Then I remembered my time on Okinawa during the war. The one guy everyone loved was our Mess Sergeant. This was definitely not out of respect for his great culinary expertise, but rather for his skill with his still, which had been in full operation since only a few days after the invasion. That guy could have probably made alcohol out of dog doo. It made me realize that anyone who could produce palatable alcohol would be a beloved icon in any post-nuclear war period. Thus, I resolved to enlighten myself in those matters at my earliest opportunity.

It was during a visit to San Francisco in 1967, at the height of the hippie revolution, that I was dining at the Old Spaghetti Factory with a former swimmer I had coached in high school. We were drinking Anchor Steam beer. He made a dumb remark about how it tasted just like "homebrew." Since I knew his parents, I also knew he'd probably never tasted real homebrew, so why would he have said that? I never found the answer to that question, but I certainly did start wondering if one really could brew beer like that at home. I knew it couldn't be done, but still....

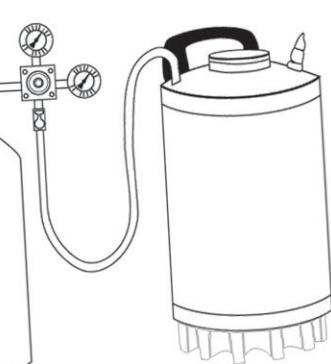
Not long after that I started making my own wine, but the idea of "good" homebrew was still very intriguing. Eventually I found a recipe centered around the "all malt" concept, which eliminated the use of sugar and actually included boiling the extract-based malt with real hop cones to produce the fermentable beer wort. Using that as a basis I wrote a small book, *A Treatise on Lager Beer*, published in April 1970.

People enjoyed making good beer at home, but I was afraid to call this product "homebrew" because that name left a bad taste in my mouth. I called it "amateur brewing."

In Boulder, Colo., after reading my book, a young fellow named Charlie Papazian began brewing and teaching classes in homebrewing in the early 1970s. In 1976 he produced his first book, *The Joy of Brewing*, featuring the amazing recipe for "Goat Scrotum Ale." But it wasn't until 1984 that Avon Books published his seminal tome on the subject, *The Complete Joy of Home Brewing*, and, in 1991, the sequel *The New Complete Joy of Home Brewing*. This book is still the definitive

text on homebrewing for beginners and intermediate brewers as well.

In 1978 he formed the American Homebrewers Association (AHA) and began publishing *Zymurgy* mag-



azine. Right from the start he had called his product "homebrew." Obviously, he'd never tasted my father's homebrew.

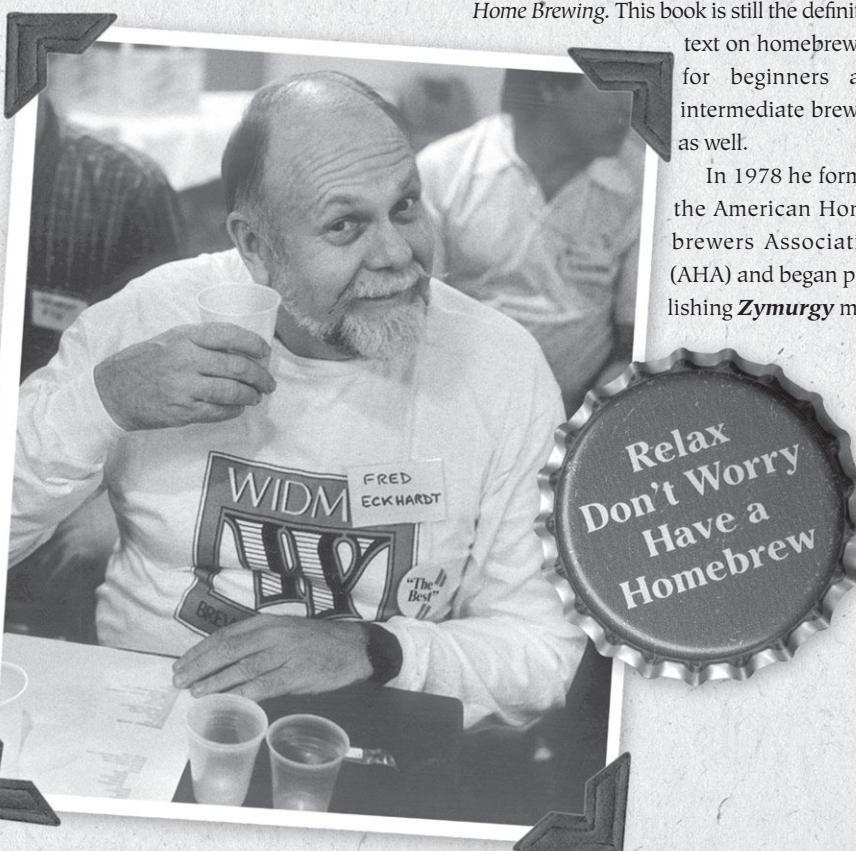
Papazian continues to homebrew, and is a major figure in small (micro- and home-) brewing across the country with the Association of Brewers, a collection of his organizations including the AHA and *Zymurgy*. There'd be damn little good homebrewing and very few craft brewers in the world if Charlie Papazian had not taken up the cause. Indeed, it was Charlie who made the word "homebrew" honorable again.

### A New Breed

In 1970, our American beer was itself excessively ordinary. Taste seemed to be gradually falling out of favor with national brewers. They were going "light." Light in flavor, color, alcohol content, calories and sensibility. Some of us wondered why they didn't just add alcohol to carbonated water and go on to the better things in life.

In that same era, Jack McAuliffe opened the first of the new breed "microbreweries" with the New Albion Brewery in Sonoma, Calif. in 1976. Others soon followed suit, many of them homebrewers. There were some 68 start-ups by the end of 1985.

In 1981, the AHA held its second national judging (actually the first truly national judging) with some 97 entries in nine categories. Michael Jackson and I, among others, were invited to Boulder to judge this first national homebrew competition ever. The Boulder Symphony Orchestra was there to welcome us! There were also seminars on brewing, and a (continued on page 41)



# Braumeister's Quiz

by Fred Eckhardt

**Editor's Note:** This quiz appeared in Zymurgy Vol. 4, No. 4 in the fall of 1981. Here, we run the questions and answers completely unchanged and unedited from the original version.

See how you stack up: score 60 or less: Junior Brewer (you need help); 61-75: Apprentice Brewer; 76-85: Journeyman Brewer; 86-94: Private Brewer, first class; 95 or over, Master Brewer.

1. (10 points). Arrange in correct order for the production of beer (deduct 1 point for each item out of order). List by number. 1. Aging. 2. Krausening. 3. Hop Break. 4. Sparging. 5. Disgorgement. 6. Acid Rest. 7. Racking. 8. Protein Break. 9. Yeast Starter Culture. 10. Krausen Stage.

Sixteen multiple-guess questions, 4 points each, 64 total. Deduct 4 points each wrong answer.

2. The protein rest in the upward-step infusion mash is in the temperature range:

- a) 95-106° F
- b) 113-125° F
- c) 133-140° F
- d) 153-160° F
- e) 167-176° F

3. The hop resin most important to the brewer:

- a) Alpha
- b) Beta
- c) Gamma
- d) Delta
- e) Omicron

4. A lauter tun is:

- a) a fermenting vessel with a special pfaudler
- b) a straining vessel
- c) a special mash tun for making ale
- d) a brew kettle with a slotted pfaff
- e) a sparging unit used in Dortmund

5. The element which gives finished beer its body or fullness:

- a) potatoes
- b) hops
- c) sugar
- d) alcohol
- e) dextrin

6. A hydrometer measures:

- a) the length of time your ferment is expected to take
- b) the saline content of your beer
- c) the ratio between the density of water and the density of your beer
- d) the expediency of krausen
- e) the ratio between the temperature of your beer and the number of days in ferment

7. The Rheinheitsgebot is:

- a) an instrument to measure sugar content in beer wort
- b) the first indication of ferment
- c) a method of removing yeast from the bottle
- d) a method of carbonating beer
- e) the 1516 Bavarian Purity law limiting beer content to malted barley, hops and water

8. The priming method which involves adding newly fermenting beer to the finished product at bottling time is:

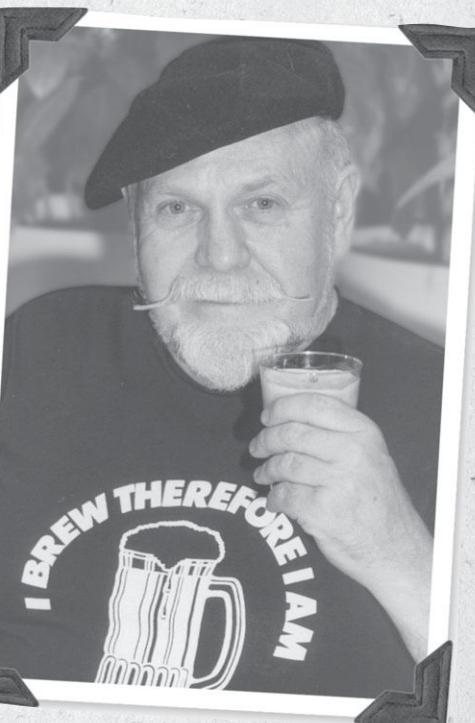
- a) destrining
- b) beer priming
- c) worting
- d) mashing
- e) krausening

9. The fermentable portion of beer wort is called:

- a) extract
- b) the prime
- c) dextrin
- d) alpha-resin
- e) krausen

10. Saké is a beer. From which grain is it usually produced?

- a) oats
- b) barley
- c) rye



- d) sorghum  
e) rice

11. Which of the following hops are grown in Germany?

- a) Goldings
- b) Northern Brewer
- c) Cascades
- d) Hallertauer
- e) Clusters

12. If lager beer is produced using bottom yeast, and ale beer with top yeast, what beer is made with baker's yeast?

- a) Liebfraumulchbier
- b) Grossenwurstenbier
- c) Apple Pie Dowdy
- d) Cock beer
- e) Bad beer

13. At the end of primary ferment the young beer is

- a) racked to secondary
- b) ready to drink
- c) ready for priming
- d) ready for calcium carbonation
- e) ready for disgorgement

14. A saccharometer measures:

- a) the saline content of beer wort
- b) pH
- c) the sugar content of beer wort
- d) all of the above
- e) none of the above

**15. Twenty liters of beer is roughly equivalent to:**

- a) 5 U.S. gallons
- b) 6 U.S. gallons
- c) 1 hectoliter
- d) 10 U.S. gallons
- e) 3.7853 U.S. gallons

**16. Alcohol content (percent by weight) is determined most easily by this method:**

- a) Multiply gravity drop by 0.107.
- b) One-fourth of the sugar content.
- c) Multiply the alpha resin percent by the beta-amylase and divide by 2.
- d) Worting the square root.
- e) Divide the CO<sub>2</sub> by SO<sub>4</sub>.

**17. The addition of sugar to your beer wort has the effect of:**

- a) increasing the alcohol content
- b) increasing the hop utilization
- c) increasing the caloric content
- d) decreasing the flavor of the beer
- e) increasing the gravity

**Twelve true and false questions, 2 points each, 24 total. Deduct 2 points for each wrong answer.**

- 18. The hop plant is related to marijuana.
- 19. The hop flower of the male plant is preferred by brewers.
- 20. A pfaff in a Grant is a special air-cooled fermentation vessel.
- 21. A hydrometer is read by looking along the meniscus line.
- 22. The acrospre is an instrument for measuring trub.
- 23. The world famous brewing waters are distinguished mostly by their hardness levels.
- 24. Calcium carbonate is the gas given off during ferment.
- 25. Wine yeast cannot be used to ferment beer.
- 26. Wheat malt is used to make Weizenbier.
- 27. The famous Rumanian Pfilzenbier is noted for its use of the flowery Pfilzens as a clearing agent.
- 28. Caramel and crystal malts are the same as chocolate malts.
- 29. Dry hopping is the process of adding hops during ferment or aging.

**One last question:**

**30. What is the hardness (ppm) of your brewing water? (2 points if you know, 0 if you don't know.)**

(Answers to quiz on page 45)

#### **Zymurgistic Nonsense (from page 39)**

commercial beer tasting. That was Jackson's first encounter with this new breed. He had just published his *World Guide to Beer*, and was quite amazed at the knowledge and dedication to the art. American homebrewers have been Jackson's greatest fan base for all of the years since that time. Several of the country's then 12 microbrewers also appeared in Boulder that year.

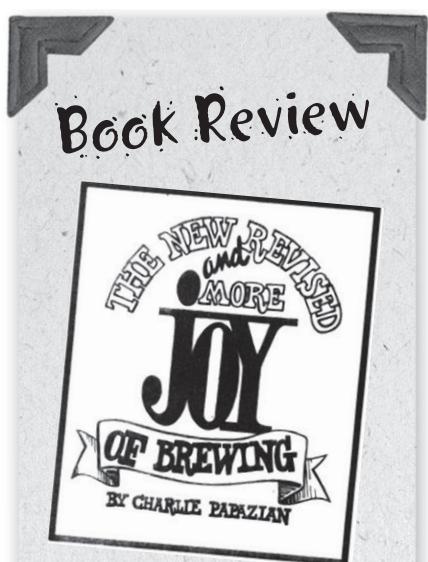
That first issue of *Zymurgy*, December 1978, featured a small notice: "Congress Passes Homebrew: It's Official. If you're eighteen years or older, you may legally brew one hundred gallons of beer...each year—tax-free." The dateline was October 14, 1978, as President Carter signed H.R.1337. The notice continued, "With unity, the A.H.A. may become a powerful political force that Washington will have to reckon with. Think Homebrew Power."

I'm not sure that Washington has noticed, but the brewing industry certainly has. We homebrewers have actually revolutionized that industry. And we're going to keep their toes to the hot coals. American craft brewers are actually in the process of "saving" the great beer styles of the world.

And yes, you certainly can make good beer at home. That first issue noted that "*Zymurgy* will refine the science of brewing to an art for homebrewers dedicated to the advancement of the following ideas: 1) homebrewing is easy; 2) homebrew is good for you; 3) we and our acquaintances can be happier for our efforts; and 4) not to worry!"

We didn't know it then, but the Charlie invasion had only just begun.

**We're not sure, but it is entirely possible that Fred Eckhardt has been making beer—be it "home" brewed or "amateur" brewed—since before AHA founder Charlie Papazian went to kindergarten. Perhaps his long and continuing association with our favorite beverage is what makes him so congenial and so popular with homebrewers everywhere. In any case, many recognize him as the most distinguished senior statesman of brewing. We dearly hope to celebrate many more anniversaries with him in the years to come. In the meantime, we'll bring you his learned writings on beer, saké and life whenever we get the chance.**



**Editor's Note:** This review originally appeared in *zymurgy* Vol. 3, No. 4 in Winter 1980.

**The New, Revised and More JOY OF BREWING, (88pp), by Charlie Papazian**

Reprinted with permission from *The Amateur Brewer*, P.O.B. 546, Portland, Oregon 97202

This is a joyous book to read. Charlie writes with humor and wit, his methods are sound, and his approach to brewing is best summed up with his motto: "Relax. Don't Worry. Have a Homebrew." You can't go wrong with that kind of approach, and we can forgive him if he wants to add honey and various herbs and roots to some of his beers. Relax. Don't worry. Have a homebrew. And remember, honey is a natural ingredient, and it is impossible to make mead without it. Never fear, most of the recipes (and there are plenty of them) use standard ingredients, and Charlie DID win the first International Homebrew competition in Minneapolis, Minnesota in April, so relax. Don't worry. Have a Homebrew. Charlie Papazian is the Editor of *Zymurgy*.

—Fred Eckhardt

# BLASTS FROM THE PAST



## Gyle and Barm Beer terms prove heady

*Editor's Note: This article originally appeared in **Zymurgy** Vol. 5, No. 3 in the Fall of 1982.*

By Ed Quillen

**"After your wort is barmed, you'll have gyle."**

Even the most neophyte homebrewers—those who don't know a specific gravity from an amylase enzyme—know what wort is, but I suspect that the recognized gurus and wizards of the craft might have trouble with the rest of that sentence.

And it's a pity, for homebrewing, like any other ritual, ought to have its arcane vocabulary known only to the illuminati. The two strange words in the first sentence shouldn't be strangers—they're perfectly acceptable old brewing words that somehow became as rare as good commercial beer.

We'll start with "barm." Barm has several meanings, all dealing with yeast. As a noun, it can refer to the froth or foam atop fermenting wort (often called kraeusen in brewing books), and it also means the head on a beer when it is poured.

As a verb, barm means to add yeast to something. Thus, when you pitch your

starter, or sprinkle your yeast, you are barming your wort.

The word is ancient—it first appeared in English writing in 975 A.D.; and in 1615, a farming textbook advised that "your best ale must be barmed as soone as it is coold." That's still pretty good advice today.

Because it refers to frothiness and foam, the term barm was applied to people who were somewhat light-headed, as in "that fellow wearing the straitjacket must be a trifle barmy." In America, the word somehow got changed to "balmy," which can have the same meaning.

In its deepest roots barm goes back to the Indo-European word "bhreū," which is also the linguistic ancestor of brew, beer, bread, broth, broil, breed, breath, etc.

### Now, what is gyle?

Gyle is beer in the process of fermenting. Once you've barmed your wort, you've got gyle.

Gyle also forms several compound words such as gylefat, gyleker, gyletub and gyletun, all meaning the vat in which wort ferments; gyledish, the funnel for pouring beer into kegs; and gylehouse, the place where you keep your gyle.

In written English, gyle goes back to the 14th century, and it seems to have died out by the 19th century. The word comes from the French word "guiller" or the Dutch word "gijl," both of which refer to fermentation.

The ancient art of brewing lost many of its words when it moved from the home and monastery to the factory. If we're bringing it back home, maybe we should resurrect its vocabulary, even if it drives us so barmy that we never emerge from our gylehouses.



## Future Brew: Experts Envision the Beer of Tomorrow

*Editor's Note: This article originally appeared in Vol. 7, No. 1 of **zymurgy** in the Spring of 1984. (During this period the name of the magazine was spelled all lower case.)*

By John Goldfine

To the average homebrewer, beer is beer and always has been. But, in fact, today's beer is no more like the beer of our grandfather than our T-Bird is like his Model T. Over the centuries it has metamorphosed from barley soup to ale to the classic Pilsener to today's lights.

We at **zymurgy** wondered what changes the future would bring. What new products can we expect to enjoy at our New Millennium celebration on Dec. 31, 1999? How will beer taste, look and be delivered? To find the answers we organized a symposium and invited marketing specialists, R & D people and masterbrewers from 18 of the world's best known brewing companies. Here is what we learned.

Hot beer is an idea whose time has come. In an attempt to boost cold weather sales, one of Canada's largest breweries has

developed a unique beer designed to be served at temperatures above 180° F. The sample we enjoyed released a fragrant steam and had a spicy, almost herbal tang. It is compatible with Mr. Coffee systems and will be marketed as an après ski, upscale breakfast drink.

Squeeze-tube beer is one of the spinoff benefits of the space program. Worried by symptoms of astronaut tension, NASA ordered a two-year study of the problem. The 15-member advisory team working around the clock settled on beer as the solution. A billion-dollar program developed both 12-ounce and 16-ounce returnable beer tubes. Recent space flights carried regular and light versions as well as tube system Slim Jims and pretzels. The program has been pronounced a resounding success, and its technology has been licensed to Miller Brewing, which reportedly will market a clear plastic tube with Miller's usual slogan.

Instant beer is a brainchild of the environmental movement. John Neemers, a Berkeley, Calif., food scientist and homebrewer, decided that the 17-ounce weight of an average bottle of homebrew made it impractical to pack into Yosemite. Refusing either to do without or to carry the weight, John created freeze-dried beer crystals. When we reconstituted our sample with a slightly acid water (varying pH, depending on beer style), Neemers' crystals turned into a full-bodied brew with a delightful nose. Five gallons (50 pounds) of homebrew reduces to 6 ounces!

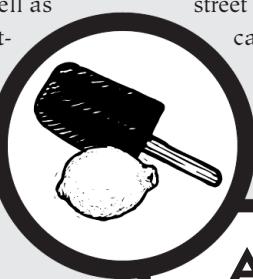
Although freeze-dried could give real meaning to ads touting beer made from clear mountain streams, John has been unable as yet to interest the big breweries in his patents. However, we predict that his process soon will provide homebrewers with the ultimate solution to the drudgery of bottling.

Artificial beer is another item waiting in the wings. A number of major breweries feel that it has the explosive sales potential for the late '80s that light beers had in the late '70s. It is a positive answer to the serious and growing humanitarian doubts

about beer. For the individual disturbed by the exploitation of yeast fungi ("cultured, bred and devoured by man under intolerable conditions and without any consideration for their natural habitat or instinctive behavior patterns"), artificial beer eliminates yeast, substituting a chemical compound with similar effects. Fermentation time will be reduced to under an hour. Brewing executives, trying to describe how the chemical works and what its profit potential is, have affectionately dubbed it the "Pac-man process."

Other possibilities and trends mentioned at the symposium: chocolate beer, frozen lemon beer on a stick, computer ID cards for street dispensers, the addition of beer to canned dog food, caffeine-complemented beer, pastel colors and all-adjunct brewing.

Look for it, coming soon to your grocer's shelves.



## A View from the Past: The Founding of Sierra Nevada

*Editor's Note: In the 1985 Special Issue of zymurgy (spelled with no initial capital in those days), Sierra Nevada founder Ken Grossman recounted the path that had taken him from intrepid homebrewer to early craft brewer.*

By Ken Grossman

I started homebrewing as a hobby in 1968. Probably like most of you, I started with little technical or practical knowledge in the art and science of brewing. In those days there were few books dealing with quality brewing, and they were mostly British.

I derived great satisfaction from brewing, as well as sharing and enjoying my wares. Although most of my brews were drinkable, they lacked what would be considered commercial acceptability.



My passion for brewing continued. While studying chemistry in college in 1973 and 1974, I started doing pilot mashes and small-scale maltings. The quality and consistency of my homebrew kept improving.

In 1976, my desire to brew led me to open a homebrew supply store in Chico to help support my rapidly fermenting habit.

In 1978, I met Paul Camusi, who also was an avid homebrewer. We began talking about opening a small commercial brewery. New Albion had just opened, Anchor Brewery products were becoming more widely available and import beers rapidly were gaining in popularity. We felt the time was right to open a small brewery.

At that point we had little concern that the small and regional breweries of America were dying or being acquired by others. We soon became hopelessly committed to the project. I put my homebrew shop up for sale and began working on a business plan, talking with other brewers and with people in the brewing department at the University of California, Davis. We got our hands on every brewing book and every out-of-print periodical we could find.

We then started tracking down used equipment. We phoned every bottling plant on the West Coast looking for used equipment. We found a complete soft-drink company in Needles, Calif., and bought the entire plant for \$1,500. I figured we couldn't go wrong. When the 45-foot trailer of junk arrived, I found out the equipment had only antique value. The bottle washer was built from World War II battleship decking and was so corroded it would never work again. The best use would have been as anchor for another battleship!

The next soft-drink plant I bought was somewhat newer—built in the late 1950s.

This time I thoroughly checked it out. Although it was not the best equipment for bottling beer, it could be made suitable and most parts were available. This plant was in Mount Vernon, Wash. It was my first, but not last, experience moving heavy equipment. The washer alone weighed 8.5 tons.

We still had not found a suitable brewery site. The city of Chico, as well as our own needs, restricted our operation to a small segment of industrial-zoned areas. We needed lots of high-quality water, natural gas and city sewers. I had to appear in front of the planning commission to assure them that the smell of our operation would not offend other local businesses and residents. They did share my love for brewing beer.

I enrolled in the local junior college and took classes in welding, refrigeration and fabrication. My backyard was rapidly filled up with tanks, equipment and junk. Finally, we found a site in August 1979. It was an empty warehouse and we would have to do all of the improvements ourselves.

We submitted plans to the city building department. They threw every imaginable obstacle in our path. Months went by when we encountered many snags along the way.

After we started construction we soon realized our budget was only about half of what we needed. We scraped up enough money to finish the plant. The total construction, equipment fabrication and installation took 15 months.

We did our first test brew Nov. 15, 1980, then dumped our first 10 brews because of various problems. By now we were used to problems, and frustration, so when we finally felt we had a saleable product we hit the streets. That was March 1981.

It had taken us more than three years to get to this point, and we still didn't know if we could sell enough beer to make a living at brewing. As it turned out, our entire production was sold in the local market during our first few months. We were brewing six days a month, 10 barrels a day (approximately 650 cases). My brewing day began at 5 a.m. and ended at 6:30 p.m. We soon stepped up production to three brews a week, about 1,500 barrels a year.

We have continued to grow. There have been a lot of hard times, and plenty of hard work. We now brew 33 barrels a day in less time than 10 barrels took us before.

We now employ more than 10 people. New problems continue to greet us every day. I still get satisfaction out of brewing and enjoying my beers, but has it been worth it? Well, all I can say is yes . . . and no.

**Ken Grossman's title when he wrote this article was president and brewmaster at Sierra Nevada Brewing Co. in Chico, Calif. He still holds those same positions and last year the brewery produced more than 566,000 barrels of beer.**



## Colonel John's Country Wines

*Editor's Note: In the early days of the AHA, "homebrew" included "country wines" as well as beer and for many years, every issue carried a recipe like the two we have reproduced below. We have made no changes in the ingredients or descriptions, so you see them just as the original AHA members did. Give 'em a try and see what you think.*

By John Canaday

### Watermelon Wine

"I like old folks and children and watermelon wine." So go the lyrics to that popular country song.

And the wine will go just as good as the song if you follow this country recipe. It makes one gallon. For a larger batch, mul-

tiply all ingredients by the number of gallons you wish to make.

- 0.5 gal watermelon juice
- 0.5 gal water
- 1.5 – 2.0 lb. sugar
- 3 tsp. acid blend
- 1 Campden tablet
- 0.5 tsp. pectic enzyme
- 1 tsp. nutrient
- 1 packet all-purpose wine yeast
- Starting density 1.090, acid 0.6 percent.

Make sure your watermelon is fully ripe. Cut the red meat into small pieces and throw away the rind and seeds. Put the pieces of red meat into a nylon straining bag and squeeze out the juice. Tie the top of the straining bag full of pulp and put it into the primary fermenter.

Add all ingredients except yeast to the primary fermenter and stir to dissolve sugar. Adjust sugar and acid if necessary. Wait at least 12 hours and add wine yeast to the must at 70 to 75° F. Cover with a lid or plastic sheet.

Within less than a week, the density will drop to 1.030 or less. Squeeze out the straining bag, rack the wine into carboys and attach the airlock. Rack again in about three weeks to get rid of the heavy sediment and then at longer intervals as more sediment appears.

When the wine is clear and no more sediment appears, treat it with antioxidant and seal in bottles. Always keep wine in a dark place sealed from air and at a stable temperature. Age about one year before drinking.

### Orange Wine

I have never harbored a high opinion of citrus wines, especially after my less-than-wonderful attempt at making pineapple wine from canned juice. However, I can assure you that this recipe for orange wine does taste delicious. It was made by Marcus

Lenike of Wausau, Wis. The following list of ingredients will make 5 gallons of orange wine.

- 4.0 gal. fresh orange juice
  - 1.0 gal. water
  - 1.0 Tbs. ground orange peel
  - 1 lemon (juice only)
  - 10.0 lb. sugar
  - 2.5 tsp. pectic enzyme
  - 5 Campden tablets (sulfur dioxide)
  - 5 tsp. yeast nutrient
  - 1 tsp. cloves
  - 12 eggshells (crushed in tiny pieces)
  - 1 pkg. wine yeast
  - Potassium sorbate (stabilizer)
- Starting density: 1.095, acid 0.6 percent.



and then mix it all with the wine in a clean container.

This sweet juice will slightly sweeten the wine and the stabilizer will prevent the sugars from fermenting while in the bottle. Be sure to use the stabilizer according to your local shopkeeper's instructions.

Siphon the wine into clean bottles and cork or cap them. Always keep wine in a dark place, sealed from air at a stable temperature. Age about one year before drinking.

#### Answers to the Braumeister's Quiz (from page 40-41)

1. 10 points for this order: 9, 6, 4, 8, 3, 10, 7, 1, 2, 5.  
(Subtract one point for each out of order.)  
Multiple guess (4 points each)  
2. b  
3. a  
4. b  
5. e  
6. c  
7. e  
8. c or e  
9. a  
10. e  
11. b or d  
12. b or e  
13. a  
14. c  
15. a  
16. a  
17. any answer is correct!  
True-False questions (2 points each).  
18. True  
19. False  
20. False  
21. True  
22. False  
23. True  
24. False  
25. False  
26. True  
27. False  
28. False  
29. True  
30. Call your water department if you don't know and deduct 2 points.

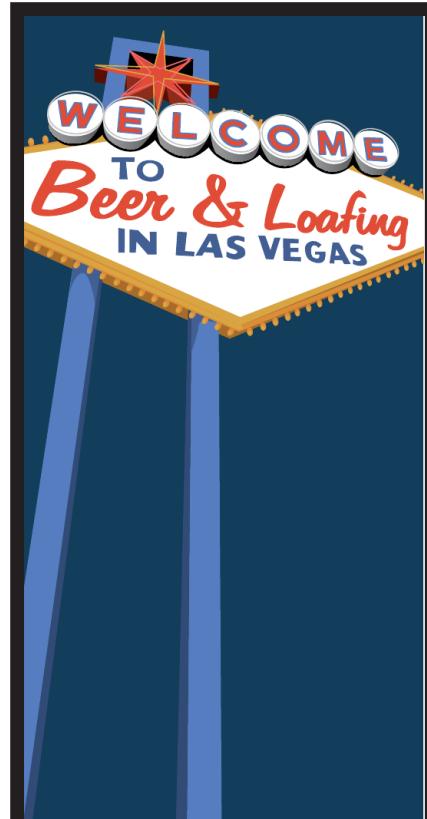
Combine all ingredients except yeast and potassium sorbate in the primary fermenter. Allow to sit overnight so that the sulfur dioxide can sterilize the must and then dissipate. Use hydrometer and titration kit to measure the starting density and acid level. If the sugar or acid levels are too low, add as necessary. If they are too high, add water. Do not keep an airtight cover on the primary fermenter at this time or the sulfur dioxide will not dissipate and it will kill the yeast when you pitch it.

Before pitching the yeast, draw off about 10 percent of the must (juice). Strain and boil this juice and seal it in sterile jars or bottles for use to be explained in a later paragraph.

Pitch the yeast after the overnight waiting period. The temperature of the must should be about 70 to 75° F.

In less than a week the relative density (sometimes known as gravity) will drop to 1.030 or less. Strain the must and press out the juice. Rack into jugs or carboys and attach fermentation locks.

Rack again in about three weeks and then at longer intervals as sediment appears on the bottom. When wine is clear and no more sediment falls, it is time to treat it with antioxidant and seal in bottles. Before bottling you should retrieve the boiled juice referred to earlier. Add to this juice the potassium sorbate (stabilizer) that you haven't yet used



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# National Homebrew Competition History: Top Award Winners



## AHA Ninkasi Award

Sponsored by Boston Beer Company

The Ninkasi Award goes to the brewer who scores the most medal points (see National Homebrew Competition entry package for details) in the 24 beer categories with six points for a first, three points for second and one point for a third in the second round of the National Homebrew Competition.

- 2003 Curt Hausam, Salem, OR
- 2002 Curt Hausam, Salem, OR
- 2001 Brian Cole, Black Mountain, NC
- 2000 Joe Formanek, Bolingbrook, IL
- 1999 Thomas Plunkard, Warren, MI
- 1998 Art Beall, Hudson, OH
- 1997 George Fix, Arlington, TX
- 1996 Tom Bergman & Chas Peterson, Jefferson, MD
- 1995 Rhett Rebold, Burke, VA
- 1994 Michael Byers, Santa Cruz, CA
- 1993 Walter Dobrownay, Saskatoon, Saskatchewan, Canada
- 1992 Steven & Christina Daniel, League City, TX



WORLD CLASS MALT

## AHA Homebrewer of the Year

Sponsored by Muntons PLC

This award has been earned by the best homebrewers in the world, winning the best-of-show beer in the National Homebrew Competition. Their brilliant achievement is a testimony that great beers come from great brewers.

- 2003 Bruce Stott, Rockville, CT
- 2002 Curt Hausam, Salem, OR
- 2001 Steve Jones, Johnson City, TN
- 2000 Mickey & Vi Walker, Fargo, ND
- 1999 Charles Gottenkieny, Plano, TX
- 1998 Ichiro Fujiura, Tokyo, Japan
- 1997 Charles Gottenkieny, Plano, TX
- 1996 John Fahrer, Omaha, NE
- 1995 Rhett Rebold, Burke, VA
- 1994 Jim Liddil, Tucson, AZ
- 1993 Paddy Giffen, Cotati, CA
- 1992 Stu Tallman, Rochester, MA
- 1991 Jim Post, Newton, CT
- 1990 Richard Schmit, Arlington Heights, IL
- 1989 Paul Prozeller, Hamden, CT
- 1988 John Maier, Juneau, AK
- 1987 Ray Spangler, Erlanger, KY
- 1986 Byron Burch, Santa Rosa, CA
- 1985 Russell Schehrer, Denver, CO
- 1984 Dewayne Lee Saxton, Chico, CA
- 1983 Nancy Vineyard, Santa Rosa, CA
- 1982 Don Thompson, Plano, TX
- 1981 Dave Miller, St. Louis, MO
- 1980 Mary-Beth Millard-Basset, Turner, OR
- 1979 Tim Mead, Boulder, CO



## AHA Homebrew Club of the Year

Sponsored by Coopers' Brew Products

The Homebrew Club of the Year Award is earned by the club whose members earn the most combined points throughout the year in the Club-Only Competitions and the National Homebrew Competition. More than 1,000 clubs compete for this top honor.

- 2001–2003 Quality Ale & Fermentation Fraternity (QUAFF), San Diego, CA
- 2000 Kansas City Bier Meisters, KS
- 1999 Tie – Oregon Brew Crew, OR & Urban Knaves of Grain, IL
- 1998 Capitol Brewers, OR
- 1997 Derby Brew Club, KS
- 1996 Chicago Beer Society, IL
- 1986–1995 Sonoma Beerocrats, CA
- 1985 Malt Hoppers Beer Club, TN



Mountain Honey Wine

## AHA Meadmaker of the Year

Sponsored by Redstone Meadery

Since 1981, this award has honored the best of the best from three mead categories.

- 2003 Paul Zocco, Andover, CT
- 2002 Mark Densel, Oceanside, CA
- 2001 Byron Burch, Santa Rosa, CA
- 2000 Sue & Stuart Thurmond, Kennesaw, GA
- 1999 Steve Schmitt, Anchorage, AK
- 1998 Ron Bradley, Reno, NV
- 1997 Ron Bradley, Reno, NV
- 1996 Michael Coen, Kenosha, WI
- 1995 Paddy Giffen, Rohnert Park, CA
- 1994 Byron Burch, Santa Rosa, CA
- 1993 Walter Dobrownay, Saskatchewan, Canada
- 1992 Byron Burch, Santa Rosa, CA
- 1991 Steven Yuhas & Ed Gilles, Windber, PA
- 1990 John McKew, Davis, CA
- 1989 Shelby Meyer, Tucson, AZ
- 1988 Ralph Bucca, District Heights, MD
- 1987 Kerry Carpenter, Baker, OR
- 1986 John Montgomery, Bryan, TX
- 1985 Bill Pfeiffer, Wyandotte, MI
- 1984 Earl Kosten, Westminster, CO
- 1983 Robert Townley, Westminster, CO
- 1982 Ben Edmundson, Memphis, TN
- 1981 Roger Haynes, Thousand Oaks, CA

BY RAY DANIELS

# 25 Years of Winners

In this edition of Winner's Circle, we dig deep into the past to bring you winners who have helped to shape the history and direction of homebrewing over the past 25 years. Here we list the recipes for all 25 winners of the National Homebrew Competition from 1979 through 2003. You may not want to brew them all; still, each holds interest for us today because of the insights it provides into the state of the brewing art at the time it won. A few facts about the brewers and the competition along the way add context to this roll call of history.

## The Early Days

Starting off, we look at the recipes from the first three National Homebrew Competitions that took place in 1979 through 1981. In those first few years, the competition was largely a local affair and not surprisingly, it bore only passing resemblance to the competition as it is run today.

An announcement for that first competition appeared in *Zymurgy* Vol. 1, No. 1

that appeared in late 1978. It was a little thin on specifics, simply stating that the competition would take place "sometime" in May 1979, but it made clear that the fledgling American Homebrewers Association had plans and that folks should get ready to dive in and participate.

When May rolled around, the first NHC attracted 34 entries from 24 brewers. The beers were entered into six categories, including light ales, dark ales, light beers, dark beers, stouts and unusual brews. Because the judging was planned as just the first part of a daylong celebration of homebrewing, brewers were asked to bring in 2 quarts of their beer for judging, plus another 4 quarts for educating the public during the subsequent open house.

Among the 34 entries, nearly all came from Colorado—including two last-minute additions that showed up after the brewers heard about the competition shortly beforehand on the radio. The lone out-of-state brewer was a gentleman named Tom

Carroll who sent beer in all the way from Maryland.

Just six judges evaluated the beers in that first competition, using techniques and a scoresheet that Charlie Papazian and fellow AHA volunteers created in the weeks before the event. The entry fee that first year was \$3 for members and \$5 for non-members for the first beer. Additional entries were \$1 each for all brewers.

By the following year, membership in the AHA had begun to grow and the word was getting out among homebrewers that there was a "national" competition they could enter to see how good their beer was. The beer categories were pretty much the same in that second year, but the competition added a category for mead as well as two categories for country wine. Overall, the competition garnered 94 entries, growing 185 percent in one year and setting a year-to-year percentage growth mark that still stands as the all-time greatest for the NHC.

Whether it was just because Charlie P was young and single or maybe because brewing looked a lot like cooking, there were a lot of women involved in homebrew in the early years. Looking back at the pictures and the names of the competition participants, it seems clear that the ratio of women to men was far more even than it is these days in the hobby. To prove that point, the first woman to win the NHC did so in the competition's second year when Mary Beth Millard won with *Birthday Brew Snow High*.

In the third year, the number of entry categories expanded further with eight for beer, two for mead and five for country wines. The country wines category was being fueled by Colonel John Canaday, proprietor of what was then the Boulder homebrew shop. In addition to promoting things locally through the shop, he wrote a regular column in *Zymurgy* on country wines and encouraged



Attendees at the AHA Conference at Boulder Brewery in 1981 enjoy camaraderie and homebrew.



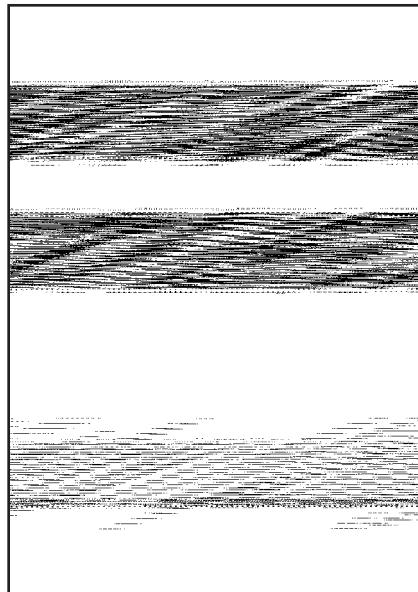
The second issue of Zymurgy carried this ad for the first celebration of National Homebrew Day. Note the details for the homebrew competition.

folks to enter their wares in the NHC. In a few more years, the country wines category would fade and disappear, but in 1981 it accounted for 46 of the 227 entries, constituting a major component of the competition.

After country wines, a new category named "Brown Brews" captured the most attention with 48 entries. That year also saw the first introduction of a category for "Sparkling Barley Wine," and "Bavarian/Vienna/German Style Black Brew." But despite the exotic new categories, the winner would come from a more traditional area, namely light lager.

Dave Miller's win of the third NHC was a watershed for the competition and for the AHA. Both the organization and the competition had matured from being local and involving mostly Colorado brewers into entities that actually fit their geographically expansive names.

But Miller's win represented more than just new states on the AHA mailing list. The recipe that Miller won with followed a practice called "all-grain brewing" and it was something new to many of those who had been enjoying homebrewing in the relaxed and unworried approach emanat-



Early AHA scoresheet

ing from Boulder. The extract/all-grain dialogue took some interesting twists in the years that followed, so it seems fair to say that Miller's recipe changed the landscape of competitive brewing in ways that can still be felt today.

#### 1979 HOMEBREWER OF THE YEAR

**Tim Mead**

**Rag Time Black Ale**

**Recipe for 13 gallons**

- 2 gallons of water
- 6.0 lb Dark Dried Malt
- 6.5 lb John Bull Dark Malt
- 1.0 lb black patent malt
- 2.0 lb crystal malt
- 4.0 oz hops (plus 1 oz. Cascade hops, optional)
- 0.25 tsp Irish moss
- 5.0 tsp gypsum
- 2.0 tsp salt

All the grains were mashed for 1 hour. The rest of the ingredients were added and boiled for an additional hour. Finally, steep in the wort: 0.5 oz cinnamon bark.

Add 5 lb sugar to primary fermenter. Ale yeast was added at 74° F for a resulting hydrometer reading of 1.048.



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*Willimantic*

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- Hops Restaurant, Bar & Brewery  
*Altamonte Springs, Boynton Beach, Bradenton, Brandon, Clearwater, Coral Springs, Daytona Beach, Ft. Lauderdale, Ft. Myers, Gainesville, Jacksonville, Lakeland, Miami, Naples, Ocala, Orange Park, Orlando (2 locations), Palm Harbor, Pembroke Pines, Plantation, Pompano Beach, Port Richey, Sanford, St.Petersburg, Stuart, Tampa (3 locations), West Palm Beach, Winter Park*
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*Dunedin*

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N. Charleston, Spartanburg*

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*Moab*
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*Salt Lake City*
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- Hops Restaurant, Bar & Brewery  
*Alexandria, Richmond (2 locations)*
- Rock Bottom Restaurants  
*Arlington*
- Williamsburg Brewing Co.  
*Williamsburg*

## WASHINGTON

- Rock Bottom Restaurants  
*Bellevue, Seattle*
- Rogue Ales Public House  
(includes Issaquah Brew House)  
*Issaquah*

## WASHINGTON D.C.

- Rock Bottom Restaurants  
(includes ChopHouse & Brewery)  
*Washington D.C.*

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## 1980 HOMEBREWER OF THE YEAR

Mary Beth Millard

"Birthday Brew Snow-High,"

Light Lager

### Ingredients for 13 gallons

- 4 cans Munton & Fison plain light malt extract
- 4.0 oz. Cascade hops for boiling
- 3.0 tsp gypsum
- 1.5 oz Cascade hops for finishing
- 5.0 lb corn sugar
- 2 pkg beer yeast
- water

Boil 2 gallons of water with malt, boiling hops and gypsum for 30-45 minutes. Tie finishing hops in cheesecloth and immerse during the final 10 minutes of boiling. Save

these hops for finish hopping in the primary. Turn the stove off and let the wort "steep" for 60 minutes. After steeping, sparge the wort into the primary fermenter, to which 5 lb. of corn sugar has been added. Fill primary to 13-gallon level. Add finishing hops and yeast. Beginning specific gravity: 1.045. Temperature 74° F. Brewing May 3, 1978. Bottled June 15, 1978.

1.5 lb rice

1.5 tsp or more gypsum

1.0 oz Saaz or Cascade hops (boil)

0.25 oz same type hops (finishing)

0.25 oz same type hops (dry hops)

1 tsp Irish moss

1 packet lager yeast

0.25 cup Polyclar (optional)

1.25 cups corn sugar (priming)

Starting gravity: 1.050

## 1981 HOMEBREWER OF THE YEAR

David Miller

Dutch Style Lager

### Ingredients for 5 gallons

- 9 gallons soft, neutral water (9 qts mash + 5 gals sparge, rest in reserve)
- 5.5 lb lager malt



Charles Matzen with Alefred, the American Homebrewers Association official gobbler at the AHA National Competition Awards Banquet in 1981.

### Brewer's Specifics

1. Grind the malt and prepare the brewing water. Wash the rice and boil in 6 quarts mash water until gelatinized (about 45 minutes). Add to remaining 3 quarts mash water, along with 1.5 tsp gypsum.

2. Bring mash water to 125° F and stir in malt. Protein rest 118-125° F for 45 minutes. Boost to 155° F in 20 minutes. Starch conversion rest 150-155° F for 45 minutes. Boost to 168° F and rest 5 minutes. During mash check temperature and stir frequently. Always stir when applying heat.

3. Transfer mash to lauter tun, heat sparge water to 160° F and sparge.

4. Add more gypsum (if needed) to boiler and boil wort 1.5 hours. After one-half hour add boiling hops; 15 minutes before end, add Irish moss.

5. At end of boil, turn off heat, stir in finishing hops, and rest 1 hour.

6. Strain wort into primary, removing one quart for starter. Top up to 5 gallons if necessary, cover and force cool.

7. Meanwhile force cool starter wort to 80° F and add yeast.

8. When wort is cool (70° F) stir up starter and pitch it in. Ferment in a cool place (50-55° F ideally). When fermentation slows down (SG approximately 17) put dry hops in bottom of secondary and rack. Fit airlock.

9. When fermentation is over (no gravity drop for five days) terminal gravity should be 11-13. Rack into primary, add priming sugar and bottle. Age two to three months.

(Recipe was credited as coming from David G. Miller's *Homebrewing for Americans*, published by Amateur Winemakers Publications Ltd. England.)

BY RAY DANIELS

# Beyond the Beginning: Going Pro

**D**avid Miller's appearance in the ranks of NHC winners marked the beginning of another trend, one that saw an increasing number of talented and successful homebrewers getting into brewing professionally. Starting with Miller in 1981 and running through John Maier, who won Homebrewer of the Year in 1988, we find a series of eight winners who would wind up working professionally in the brewing industry. Indeed, several of these winners would go on to be rather well known in the emerging microbrewing industry.

Miller himself has become well known as an author of brewing books and was a noted columnist for the erstwhile *Brewing Techniques* magazine. He began his brewing career in his hometown of St. Louis, but later moved to Nashville, Tenn. to serve as the founding head brewer at Blackstone Restaurant and Brewery where he is still cranking out nice beers.

Russell Schehrer was the founding brewer and a partner at the widely lauded Wynkoop brewpub in Denver and went on to consult and brew at other brewpubs until his untimely accidental death in 1996. The craft brewing industry honors Schehrer's contributions through an award named after him and given each year to a commercial brewer noted for innovation in craft brewing.

The first recipient of the Schehrer award for professional brewing also comes from the ranks of NHC champions. John Maier was already a Siebel Institute graduate and working in the brewing industry at Alaskan Brewing Company by the time he won Homebrewer of the Year honors in 1988. Nonetheless, his passion for homebrewing had been burning for several years as indicated by his many appearances among the NHC medalists prior to that. In May 1989, he left Alaskan and wandered into the new Rogue brewpub during their first brew. He

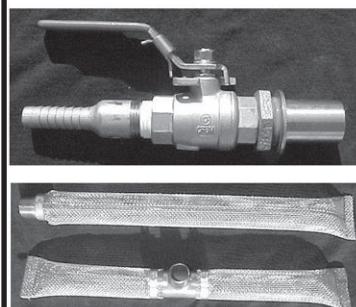
has made more than 30 million pints of beer at Rogue since that day.

Two of the Homebrewers of the Year from this period actually work together—

not as brewers of commercial beer, but as retailers of brewing supplies. Byron Burch and Nancy Vineyard founded The Beverage People more than 25 years ago and

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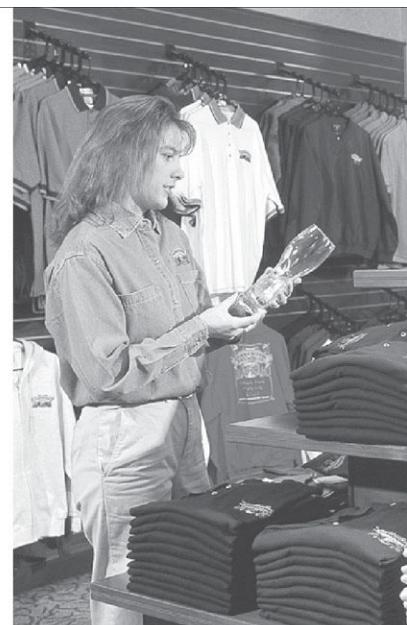
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**For many years Charlie Papazian's entrance to the banquet at the annual conference was a major event. Here, CP and AHA mascot Alefred enter atop a friendly pachyderm.**

have sustained it with regular appearances in Winner's Circle over the years. Vineyard won Homebrewer of the Year back in 1983, becoming the second woman to win in only the fifth year of the event. Little did anyone know that no other woman would take the top NHC honors over the next 20 years.

Vineyard's entry was in itself somewhat groundbreaking as it was the first NHC winner from what we would consider a defined style category by today's standards. In contrast to earlier winners' beers entered as "Light Lagers" or "Black Brews," Vineyard entered an "American Steam Beer."

## NHC by the Numbers

### Competition Categories

**6** — Number of categories you could enter in the first NHC in 1979.

**25** — Number of beer categories today.

## NHC Winners Go Pro

**David Miller** — Head brewer, Blackstone Brewing Co., Nashville, TN

**Donald F. Thompson** — Entered professional brewing in 1980s and currently brewmaster at North by Northwest Brewpub in Austin, TX

**Nancy Vineyard** — Co-founder and manager, The Beverage People, Sonoma, CA

**Dewayne Lee Saxton** — Worked in brewing in Chico, CA, currently not involved in brewing

**Russel Schehrer** — Founding brewer at Wynkoop Brewpub in Denver

**Byron Burch** — Co-founder and owner of The Beverage People, Sonoma, CA

**Ray Spangler** — Brewer at The Brew Works, Covington, KY

**John Maier** — Brewer, Rogue Ale Brewery, Newport, OR

Among the remaining Homebrewers of the Year from this period, Ray Spangler is still an active member of the homebrewing community. After years as a successful homebrewer, he went pro in the late 1990s, brewing at BrewWorks in Covington, Ky. for a year and a half before the huge multi-faceted beer retailing concept failed. Although he had been successful in making great beers commercially, Spangler opted to return to the amateur ranks after that and he is still active with the Cincinnati area homebrew club, helping to lead the parade of Blotarians at the annual Homebrewers Conference this summer in Chicago.

The final two from this group, Donald Thompson and Dewayne Lee Saxton, took very different routes.

Thompson had been involved in the industry continuously since the mid-1980s and currently serves as brewmaster at North by Northwest Brewpub in Austin, Texas. When told that we were running his 20-year-old winning recipe, he said "I wonder if it was any good?"

Saxton reportedly worked in the brewing industry for some time in the 1980s, but then moved on to other pursuits. When last sighted, he was working as a park ranger somewhere in Arizona.

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## 1982 HOMEBREWER OF THE YEAR

**Donald F. Thompson, Dallas, Texas**

**Light-bodied Light Lager**

**Ingredients for 5 gallons**

7.0	lb. 2-row malted barley
1.5	oz. Cascade hops
	tap water
	"Paul's Lager Yeast" (brewery yeast for cold fermentation)
0.75	C. corn sugar

**Step infusion mash:**

1. "Mash-in" with 2 gallons of water at 126° F and hold for 30 minutes.
2. Raise temperature to 144° F and hold for 30 minutes
3. Raise temperature to 158° F and hold for 1.5 hours.
4. Sparge with 160° F water until wort runs out at 1.010.
5. Bring wort to boil for one hour and 20 minutes. Add all hops for the last 60 minutes of boiling
6. Sparge wort through spent hop "filter bed."
7. Cool wort to 61° F and pitch active yeast starter. Original gravity: 1.042. Main fermentation was carried out at about 54° F.
8. When fermentation was complete the beer was primed with about the equivalent of 3/4 cup corn sugar and bottled.

Donald emphasized to **zymurgy** that the single most important improvement in technique that he has made as a homebrewer (and a potential microbrewer) is the discovery of the importance of yeast. "It has made all the difference in the world," he said. Donald uses liquid cultures of brewery-grade strains (and follows instructions very carefully) from sources advertised in **zymurgy**.

## 1983 HOMEBREWER OF THE YEAR

**Nancy Vineyard, Santa Rosa, Calif.**

**All-Grain Light Beer, American Steam**

**Ingredients for 5 gallons**

9.5	lb. U.S. pale malted barley
1.5	lb. U.S. crystal malted barley
1.75	oz. Northern Brewer hop pellets (for bittering)
1.0	oz. Cascade hop pellets (aromatic)
2.0	tsp. gypsum
1.0	tsp non-iodized salt
2	pkg. Red Star lager yeast

- Original specific gravity: 1.042
- Terminal specific gravity: 1.007

1. Three-step infusion mashing; 95° F, 125° F, 148° F.
2. 1.5 qt. water per lb. of grain—mashing liquor. Add gypsum and salt.
3. Mashed 15 minutes at 95° F to pH 4.8; 30 minutes at 125° F; and 1.5 hours at 148° F.
4. Transfer to a picnic cooler fitted with a copper strainer coil. (Editor's note: Or set up your own sparging system.)
5. Heat 4 gal. of water to 175° F for sparging and run off in 15 minutes to collect 6 gal.
6. Boil with Northern Brewer hops. Add 1 oz. of hops at beginning of boil. After 45 minutes add remaining 0.75 oz. and continue to boil for 20 minutes.
7. Add the Cascade hops during the final three minutes of boiling.
8. Strain hops by siphon transfer from boiler to primary.
9. Cool wort and pitch yeast. Age when entered (after bottling): six months.

Approximate temperature of fermentation: 58° to 63° F

### Judges' Comments

"Nice taste balance; good carbonation; nice bouquet. I like this beer!"

"Great beer—would you send me a recipe? Very hoppy! Maybe a little more malt taste could balance it more."

"Could use more malt with slightly more caramel. Body a little light and carbonation low."

## 1984 HOMEBREWER OF THE YEAR

**Dewayne Lee Saxton, Chico, Calif.**

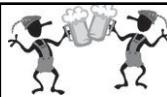
**"Du Bru Ale," Wheat Beer**

**Ingredients for 20 gallons**

6	lb. Bavarian Gold unhopped malt extract
6	lb. Munton and Fison light dry malt
3	tsp. citric acid
3.3	oz. Cascade hop pellets
2.5	oz. Cascade whole hops
2	oz. Brewers Gold whole hops
1.0	lb. wheat malt
12.0	lbs. corn sugar
4	pkg. Muntons yeast
1	tsp. yeast nutrient
0.5	cup Munton and Fison light dry malt
3	cups priming sugar
	Distilled spring water

1. Start yeast 48 hours early in 0.5 gallon distilled water with 0.5 cup M & F malt and yeast nutrient.

2. In 3 gallons of distilled water boil citric acid and Bavarian extract for 20 minutes.
3. Add M & F dry malt and continue boil for 30 minutes.
4. Add Cascade pellets and boil another 30 minutes.



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## NHC By the Numbers

Year	Entries	Year	Entries
1979	34	1992	2,399
1980	97	1993	2,747
1981	227	1994	3,060
1982	372	1995	3,067
1983	387	1996	3,331
1984	530	1997	3,980
1985	694	1998	3,462
1986	641	1999	2,806
1987	717	2000	2,668
1988	757	2001	2,674
1989	975	2002	3,074
1990	1,548	2003	3,340
1991	1,626		

## NHC by the Numbers

### About Styles

**1982**—Categories split by original gravity for first time. Pale/Light Ales and Pale/Light Lagers divided between those under 1.045 OG and those over.

**1982**—“Brown Brews” is largest category in NHC with 48 entries.

**1985**—Pale ales (94) largest NHC category, followed by European light lager (72) and dry stout (60).

**1989, 1992**—Reorganization of categories divides pale ales and stouts rule as biggest category with 85 in 1989 and 205 in 1992.

**2000**—“New Entrants” category added.

**2003**—American Pale Ale is largest category with 209 entries.

5. Immerse a strainer bag filled with Cascade and Brewers Gold loose hops and wheat malt into the wort and continue boil for another hour.
6. Sparge into a primary fermenter, add corn sugar and stir until dissolved.
7. Add distilled water to make 20 gallons, cool to 60° F and add yeast starter.
8. Rack into secondary after two weeks and bottle with priming sugar after 1.5 months.

- Original specific gravity: 1.045-48
- Approximate temperature of fermentation: 60 to 64° F.
- Age when judged (since bottling): three months
- Standard used for judging: Spaten Club-Weisse

### Judges' Comments

“Holds head well, good color, slightly hazy (not brilliant). Lovely aroma. Stronger on aromatic hops than standard—mouth-feel less than standard. Very drinkable beer! Please ship me some!”

“Very happy. Slightly over carbonated, overrides all flavors. Appealing.”

“Very light brew. Apparent yeasty flavor which lingers in periphery of mouth as an astringent aftertaste.”

### 1985 HOMEBREWER OF THE YEAR

Russell Schehrer, Boulder, Colo.

“Tolvene Porter”

### Ingredients for 5 gallons

- 6.5 lb. dark dry malt extract
- 20 oz. Munich malt
- 24 oz. crystal malt
- 12 oz. dextrine (or Cara-pils) malt
- 8.0 oz. black patent malt
- 1.5 oz. Cascade boiling hops (1 hour)
- 0.75 oz. Cascade hops (last minute)
- 2 tsp. gypsum
- Pinch of Irish moss
- Great Dane ale yeast
- 1 tsp. yeast energizer
- 0.5 cup corn sugar to prime

- Original specific gravity: 1.053
- Terminal specific gravity: 1.011
- Age when judged (since bottling): 8.5 months

### Judges' Comments

“Good malty aroma comes through without being harsh. Hops subtly nice—quite mellow. Good long, mellow aftertaste. Finishes well. Excellent effort.”

“Nice, rich malty aroma with a hint of hops. Very good beer! Could find no defects, but it could use more head retention.”

“Nice rich aroma. Hops powerful at first opening but mellow nicely. I find no fermentation defects—the balance would be hard to improve. This beer might win!”

“Beautiful hop aroma and excellent body. This beer was so tasty it reminded me of Sierra Nevada Porter.”

## NHC by the Numbers

### Entry Requirements

- \$3—Member price for NHC entry in 1979.
- \$5—Non-member price for NHC entry in 1979.
- \$8—Member price per entry in 2003
- \$12—Non-member price per entry in 2003.

2.53—Consumer Price Index multiplier from 1979 to today<sup>1</sup>

2.66—Rise in NHC member price from 1979 to today

6 quarts of beer—1979 entry requirement

1.5 quarts of beer—2003 entry requirement (for beers advancing to second round)

<sup>1</sup>—Source: U.S. Department of Labor, Bureau of Labor Statistics.  
[www.bls.gov/cpi](http://www.bls.gov/cpi)



Beer writer Michael Jackson inspects a beer during an early NHC judging.

#### **1986 HOMEBREWER OF THE YEAR**

**Byron Burch, Santa Rosa, Calif.**

**"Jerry Lee Lewis Russian Imperial Stout,"**

**Strong Beer © 1986 Byron Burch**

Ingredients for 5 gallons

- 5.0 lb. Munton & Fison extra dark dry malt extract
- 3.3 lb. John Bull plain dark malt syrup
- 1.0 lb. crystal malt
- 4.0 oz Munich malt (mashed)
- 8.0 oz. black patent malt (finely ground and boiled 30 minutes)
- 5.0 lb. Great Fermentations white rice syrup
- 1.0 lb corn sugar
- 2.75 oz Northern Brewer pellets and 0.25 oz Cluster pellets (60 min)
- 1.75 oz Nugget pellets and 0.25 oz Eroica pellets (30 min)
- 2.0 oz. Cascade pellets and 0.25 oz Saaz pellets (dry hopped for aroma)
- 10.0 g. Red Star Pasteur Champagne wine yeast
- 0.5 tsp Great Fermentations nutrient
- 0.75 cup corn sugar (syrup) and 5 oz lactose to prime.
- OG 1.099
- TG: 1.040
- Age when judged: 6.5 months

#### **Judges' Comments**

"This head does not quit—Linda Lovelace prime this sucker? Russki Imperial Stout! Whew—what planet can hold this beer? Talk about an immense, intense, luscious, voluptuous brew."

"Ahhh—what a nice hop aroma. Surprisingly sweet for a strong stout. Cleanly brewed. Very drinkable. Definitely needs more alcohol for category."

"Looks like a Russian Imperial Stout, corner of glass is clear! Lovely hop aroma, hint of chocolate malt. Very full, very balanced, nicely aged and mellow. Keep this up! I want your recipe in **zymurgy!**"



**1984: Judges dutifully critiqued 530 homebrewed beers at the competition. Here, Brian Hunt of Albany, Calif., judges pilsners.**

#### **NHC by the Numbers**

##### **Grain v. Extract Milestones**

**1981**—David Miller becomes first Homebrewer of the Year to use an all-grain recipe

**1994**—Jim Liddil becomes most recent Homebrewer of the Year to use an extract recipe.

**1982–1986**—NHC gives two sets of awards in each category: one for extract, one for all-grain.

**1989**—All-grain beers account for 49 percent of entries, but 60 percent of the awards. Extract-only beers account for 28 percent of entries, 22 percent of awards

**57 percent**—Portion of Homebrewer of the Year beers made from extract from 1982–1988.

**13 percent**—Portion of Homebrewer of the Year beers made from extract from 1989–2003.

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#### 1987 HOMEBREWER OF THE YEAR

**Ray Spangler, Erlanger, Ky.**  
"Toadex Blootarian Ale," Saison

##### Ingredients for 5 gallons

9.5 lb. pale ale malt  
1.5 lb. Munich malt  
0.75 lb. crystal malt  
0.5 lb. wheat malt  
Irish moss (end of boil)  
2.0 oz. Hallertauer hops (60 min)  
1.0 oz Tettanger hops (60 min)  
0.75 oz. Hallertauer hops (5 min)  
0.5 oz. Cascade hops (5 min)  
Cultured Chimay "Rouge" ale yeast  
2.0 oz. light dry malt extract  
2.0 oz. dextrose boiled with 1 quart wort to prime

- Original specific gravity: 1.062
- Terminal specific gravity: 1.020
- Age when judged (since bottling): 6 months

##### Brewer's Specifics

Decoction mash: one third of mash raised to boil, added back raising mash to 105° F, one third of mash raised to boil for 10 minutes, added back raising mash to 148° F, one third of mash raised to boil for 5 minutes, added back raising mash to 158° F. Mash raised to 170° F for 10 minutes. Note: Use 10-minute rest between steps.

#### Judges' Comments

"Aroma is fantastic! Excellent blend and balance of hop-malt-ester. Beautiful flavor! A little shy on bittering hops. I love this beer! A little more oomph from bittering hops next time."

"Good color, appropriate for category."

"Soft, malty aroma and complex estery character. Very much like Saison Silly of Belgium."

#### 1988 HOMEBREWER OF THE YEAR

**John C. Maier, Juneau, Alaska**  
"Oregon Special," Barley Wine

##### Ingredients for 5 gallons

11.0 lb. Williams Australian dry malt extract  
3.0 lb. Klages malt  
5.0 oz. Nugget hops (45 minutes)  
1.5 oz. Willamette hops (10 minutes)  
8.0 oz. yeast starter of Sierra Nevada culture  
0.75 cup dextrose to prime

- Original specific gravity: 1.075
- Terminal specific gravity: 1.025
- Age when judged (since bottling): 23 months

#### Brewer's Specifics

Mash grains at 120° F for 30 minutes. Raise heat to 130° F. Infuse boiling water, raise to 152° for 15 minutes. Raise heat to 158° F for 10 minutes. Raise to 170° F. Sparge with 2 gallons 170° water.

#### Judges' Comments

"Big, voluptuous malt with good hop bouquet for balance. Elegant and robust. Beautiful color, just a touch hazy, though not at all a problem. Just a bit underprimed. Head retention really wonderful. Old Foghornlike (Anchor barley wine). Enormously balanced and ruggedly elegant. Outside of a touch of chill haze and a definite undercarbonation (unless we're talking Thomas Hardy) great effort!"

"Nice bouquet. Good powerful balance between malt and hops. Pretty red color. Nice tiny bubbles. Nice smooth finish. Try some extra finishing hops. On to best of show!"

#### NHC by the Numbers

**Mead**—Part of the NHC since its second year, 1980.

246 entered in three categories in 2003.

**Country Wines**—Accounted for 10 percent of all NHC entries in 1981, but were dropped from the competition in 1983.

**Cider**—Added in 1992. 45 entered in 2003.

**Saké**—Added in 1992 but dropped after four years due to lack of entries.

#### Judges

**6**—Number of judges for the first NHC in 1979.

**72**—Number of NHC judges in 1985.

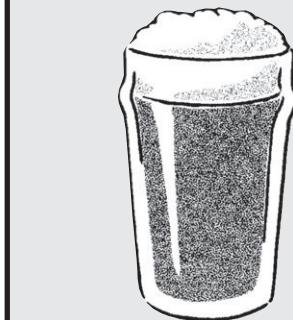
**190**—Number of NHC judges in 1990, the last year that the first round was done all at one location (Boulder).

**110**—Judges who participated just in the 2003 NHC second round.

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BY RAY DANIELS

# The Glory Years

**A**fter 10 years, the National Homebrew Competition had grown considerably and the 1988 event won by Maier attracted a bit more than 750 entries. Still, growth had leveled off with the number of homebrews submitted to the competition at a fairly constant level between 650 and 750 for nearly five years at that time.

But the hobby was poised for a boom. During the late 1980s, homebrewing transformed from a quirky pastime for counter-culture Boulderites, iconoclasts and beer-obsessed future commercial brewers into an accessible hobby for 30-something suburban homeowners. With the increase in the number of brewers came dramatic changes in the NHC—including a skyrocketing number of entries.

For a number of years, the competition had given separate awards in each category for both extract and all-grain beers. That meant that in every category, six awards were given: first, second and third for all-grain recipes and first, second and third for extract beers. While this appeased those who felt the differences between the two techniques were big enough to merit a handicap, results indicated that a good brewer could make award-winning beer by either approach. The best of show judging between 1982 and 1988 demonstrated this with four of the seven Homebrewer of the Year beers—including those from Maier, Scheerer and Burch—being won with extract recipes.

Thus, in 1987 big changes came to the competition. First, all beers would be judged together without regard to production techniques and a single set of medals was given in each category. Second, the number of beer categories was expanded dramatically from 14 to 25. The resulting list of major categories looked a lot like it would for much of the next 15 years,

although the total of about 40 different sub-styles would continue to grow over the years. Things like Eisbock and Faro Lambic entered the list at this point (although the latter for now as a wheat beer rather than in a distinct Belgian section of the classifications). At this point, porter could be entered as either a lager or an ale: there were two different categories for it. Ditto with herb and fruit beers. And for the first time, there was no catch-all category such as "specialty," "unusual" or "experimental."

These changes indicated a renewed AHA focus on the competition and by 1989, the NHC saw the biggest jump in entries in five years, climbing to nearly 1,000. By 1992, the number was well over 2,000 entries and in 1997, it nearly topped 4,000 homebrews. Thus in less than 10 years, an event that had already been touted as the world's largest beer competition grew to be more than five times bigger than before.

One big change that helped this came during the early 1990s via expansion of the

first-round judging locations. For many years, all first-round judging had been done in Boulder with beers and judges journeying from afar to participate. In 1991, first-round sites in Boston and San Francisco were added, allowing many more brewers an opportunity to enter the national competition by hand-delivering rather than shipping their beers to the competition site. This move also increased capacity by allowing participation by many more judges. In the years that followed, more sites were added around the country leading to the system we have today with 10 sites involved in first-round judging.

Along with the expanded number of entry categories came the idea of naming a "best all-around" brewer. Judges generally agree that little separates the top beers in any competition with regard to quality and this is especially true at NHC. But despite the high level that must be achieved to win, place or show, some brewers managed to win multiple medals without ever winning



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**1986: A judge's-eye view during Best of Show ...**

the homebrewer of the year distinction. This thinking gave rise to the Ninkasi award, which is now given to the brewer who garners the most award-based points in the competition. This prize was first introduced in 1992 and won by Texans Steve and Christina Daniel, who claimed first and second in the American Light Lager category.

In the spirit of expansion, cider and saké were added to the competition in 1992. Cider stuck and continues to be a part of the

event, but saké was just too obscure for many Americans to drink regularly, much less make at home, and it was dropped in 1996 after a four-year run.

The character of the competition definitely changed a lot during these years. One sign of this comes in looking at the Homebrewers of the Year from 1989 to the present. As far as we know only one of these winners has gone on to work full-time in the brewing industry. Paddy Giffen won NHC

BOS in 1993 with a smoked strong Scotch ale and not long after slipped on the rubber boots of the professional brewer. He now brews at Moylan's Brewery and Restaurant in Novato, Calif. and cranks out award-winning commercial beers.

The remaining Homebrewers of the Year from this period seem content with homebrewing as an avocation rather than a career. Indeed some of the winners haven't even been particularly fanatical about the hobby as indicated by either prior or subsequent involvement in local or national homebrewing activities and the NHC. In general, however the winners have included a cadre of dedicated amateur brewers who have honed their craft to a fine point. Since 1990, the information and equipment available to amateur brewers has expanded even faster than the number of entries in the NHC. As a result, today's amateur brewers display a level of knowledge and sophistication in brewing that rivals that of large professional brewers.

Despite the fact that the annual national competition has fielded more than 3,000 entries nearly every year since 1994, there have been some remarkable accomplishments during this period. Charlie Gottenkieny won Homebrewer of the Year twice, Byron Burch captured Meadmaker of the Year three times and Rhett Rebold and Curt Hausam both nailed Homebrewer of the Year and Ninkasi in the same year. (See sidebar: "Amazing Feats at the NHC").

One area of the competition we haven't talked about so far is the Club of the Year award. Based upon total points collected by members of individual clubs, this award has been a part of the NHC since the eighth event held in 1986. For a full 10 years, the Sonoma Beerocrats, led by Byron Burch, absolutely owned this award. During those years, clubs like the Boston Wort Processors and Boulder's Hop Barley and the Alers mounted robust challenges, but when the bubble finally burst, it was the Chicago Beer Society that swooped up the crown in 1996. After that, several clubs captured the title in quick succession, until 2001 when the Quality Ale and Fermentation Fraternity (QUAFF) started a streak of its own. In 2003, QUAFF established claims to its own dynasty by winning the title for the third straight year. (What is it about these south-

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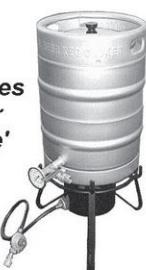
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## Amazing Feats at the NHC

Despite the fact that the National Homebrew Competition attracts more than 3,000 entries each year, some individual brewers have managed to do more than just win major awards—several have won the big “best of” awards on more than one occasion. Here’s a list of doubles and even triples from the accomplishments of individual brewers over the history of the NHC.

Starting in 1992 and extending to 1994 and 2002, Byron Burch won Meadmaker of the Year three times. Add this to his Homebrewer of the Year from 1986 and he rules as the holder of the most “of the Year” awards in NHC history.

In 1995, Rhett Rebolt of Burke, Va. was the first to win both the Homebrewer of the Year and Ninkasi Awards in the same year.

In 1997 and again in 1999, Charlie Gottenkien won Homebrewer of the Year (both times with his specialty, lambic), making him to only person in 25 years to have won the Homebrewer of the Year twice.

In 2002, Curt Hausam of Salem, Ore. won both Homebrewer of the Year and Ninkasi, becoming only the second person ever to win both awards. Furthermore, he won Ninkasi in 2001 and thus became the only person ever to win that award twice and did it in back-to-back years.

In 1993, Walter Dobrownay of Saskatoon, Saskatchewan won both the Ninkasi Award and Meadmaker of the Year.

Starting in 1993 and extending to 1995, Paddy Giffen of Rhonert Park, Calif. won both the Homebrew of the Year (1993) and Meadmaker of the Year (1995).

In 1997 and 1998, Ron Bradley of Reno, Nev. won the Meadmaker of the Year back to back.

In 2000 and 2001, Jeff Carlson of Grand Rapids, Mich. is the only brewer to have won the Cidermaker of the Year twice.

ern California brew clubs that makes them so possessive of this award?) Thanks to the Internet, clubs are a lot more cohesive and coordinated these days than they once were and a number of clubs continue to plot ways to unseat the reigning champion.

## Onward

Today, the National Homebrew Competition hums along with the prospect of topping 4,000 entries in the near future. Amateur brewing in the U.S., as represented by the beers entered by hundreds of brewers in the competition each year, produces an incredibly high quality of products.

No matter how you look at it, the competition combined with other AHA activities has helped to create an environment that fosters the brewing of great beers at home. In the end, the quality beer that results helps not only homebrewing but also commercial brewing. Homebrewing has been the proving ground for many who are now pros, allowing them to hone their skills and experiment with ingredients and recipes to foster creativity in their commercial craft. At the same time, homebrewing has created a cadre of knowledgeable beer consumers—those who know the difference between the flavor of hops and the flavor of malt, for instance, as well as a sizeable group who can critique the subtle differences between British bitter and American pale ale. This, in turn, has given rise to a market for flavorful and innovative beers that is rapidly becoming the envy of brewers the world over.

Would there have been a Wynkoop brewpub without the NHC? Would John Maier have had the creativity and knowledge needed to make Rogue’s Mocha Porter or the recently released Morimoto Soba Ale without a chance to practice on homebrew judges? Of course we’ll never know the real answer, but I for one am ready to give full credit to homebrew.

Ray Daniels entered his first NHC in 1990, winning first place in the “Continental Dark” category. He has entered in many, and judged at every, NHC since.

## 1989 HOMEBREWER OF THE YEAR

**Paul Prozeller, Camden, Conn.**

**“Dubbel Queensberry Framboise,” Lambic**

### Ingredients for 5 gallons

6.5 lb. 2-row pale ale malt
2.0 lb. wheat malt
1.0 oz. Fuggles hops (60 min)
0.33 oz. Challenger hops (20 min)
11.0 pints raspberries
1.0 tsp. gypsum

Williams liquid German alt yeast

- Original specific gravity: 1.055
- Terminal specific gravity: 1.009
- Age when judged (since bottling): two months
- Boiling time: 60 minutes
- Duration of fermentation: three to four weeks
- Approximate temperature of fermentation: 70° F (21.1° C)
- Secondary fermentation: yes
- Type of fermenter: stainless steel

### Brewer’s Specifics

Thirty-minute protein rest at 120° F (48.8° C). One hour saccharification rest at 155° F (68.3° C). Boil one hour. Primed using 1 quart 1.052-gravity wort.



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## Judges' Comments

"Appropriate aroma. Beautiful color. Excellent beer—nice and tart. Totally appropriate to style."

"Powerful raspberry aroma followed by dirty, wet-stone nuttiness. Lovely salmon-pink color. Cloudiness not inappropriate to style. Great berry tartness on entry, but wild yeast expressed more as dirtiness than sourness. Interested to know what yeast you used. Perhaps some experimenting with yeast would help, but fine job overall."

"Raspberry-grainy aroma. Slight haze; beautiful color."

"A nice raspberry blend flavorwise; nice lingering aftertaste. Good overall."

### 1990 HOMEBREWER OF THE YEAR

Richard Schmit, Arlington Heights, Ill.

"Arlington Ale No. 33," Cream Ale

#### Ingredients for 5 gallons

3.33 lb. John Bull light hopped malt extract	Wyeast No. 1056 American ale liquid yeast 3/4 cup corn sugar for priming
2.0 lb. light dry malt extract	
4.0 oz. toasted pale malt	
3.0 oz. crystal malt	
0.25 oz. Cascade hops (10 min)	
0.25 oz. Willamette hops (10 min)	
0.25 oz. Cascade hops (2 min)	
0.25 oz. Willamette hops (2 min)	
1.0 tsp. Irish moss	
1.0 tsp. ascorbic acid	



1987: Then-AHA National Competition Director Grosvenor Merle-Smith gently pours best of category homebrew for Best of Show judging.

- Age when judged (since bottling): six and a half months

#### Brewer's Specifics

Steep grains, bring to 200° F (93.5° C) and sparge. Hops added at end of boil.

#### Judges' Comments

"Fruity bouquet! Good color and clarity! Nice flavor balance and aftertaste. Appropriate body for style. Very flavorful and enjoyable!"

"Aroma—clean, fresh and faintly malty, with pleasant background hops. Appearance—cream ale looking! Flavor—really nice, well-balanced. Overall—the head was a bit too creamy; otherwise a fine, delicate brew with superb balance."

"Slight phenolic aroma. Faint, sweet malt nose; no hops. Great head, fine beading. A little dark for category. Very slight haze. Very good balance; just a tad sweet. Very slight astringency. Wonderfully creamy! The tingle of the fine bead on the tongue is delightful."

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#### 1991 HOMEBREWER OF THE YEAR

Jim Post, Newtown, Conn.

"Jamie Beer," Munich Dunkel

#### Ingredients for 5 gallons

12.5 lb. Munton and Fison pale 2-row malt  
2.0 lb. William's caramel malt  
3.0 oz. William's dark dry Australian malt extract  
3.0 oz. Mount Hood hops (60 min)  
2.0 T. calcium carbonate  
2.0 T. Irish moss  
New England Brewing Co. lager yeast culture

- Original specific gravity: 1.052
- Terminal specific gravity: 1.012
- Boiling time: 60 minutes
- Primary fermentation: 24 days at 55° F (13° C) in glass
- Age when judged (since bottling): two months

#### Brewer's Specifics

All grains mashed in a single-step infusion at 158° F (70° C) until conversion was complete.

#### Judges' Comments

"Malty with chocolate flavor coming through. Well-balanced, a little watery. Very good brew, nice balance with malt."

"Aroma is nutty, malty, clean, balanced and interesting—perfect! Well-balanced, full flavor, a little vegetal. Good nutty flavors, appropriate bitterness. A well-crafted beer, clean and almost perfect for style. A touch watery, and maybe needs a touch more chocolate malt."

#### 1992 HOMEBREWER OF THE YEAR

Stu Tallman, Rochester, Minn.

"Stu Brew," Munich Dunkel

#### Ingredients for 10 gallons

15.0 lb. Pale Malt  
4.0 lb. Munich Malt  
4.0 lb. 40° L Crystal Malt  
2.5 oz. Saaz Hops (90 min)  
Wyeast No. 2026 Liquid Yeast

- Original specific gravity: 1.060
- Final specific gravity: 1.018
- Boiling time: 90 minutes
- Primary fermentation: 21 days at 50° F (10° C) in glass
- Secondary fermentation: 21 days at 37° F (3° C) in glass
- Age when judged (since bottling): four months

#### Brewer's Specifics

Three-step upward infusion mash.

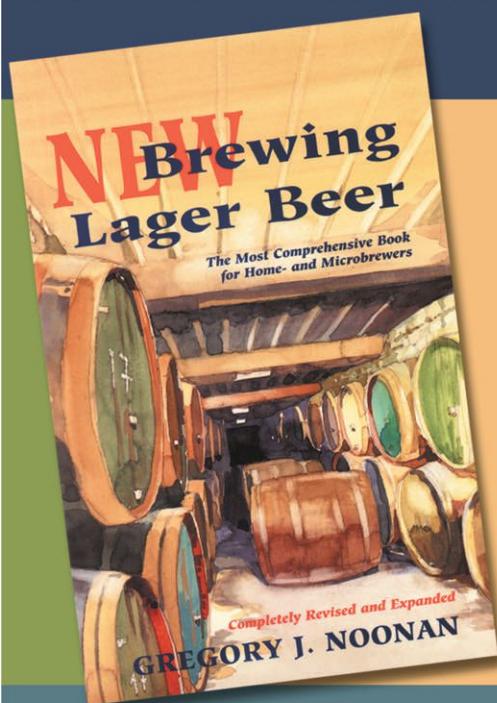
#### Judges' Comments

"Slightly bitter start. Malty flavor. Sweet caramel finish. Very nice. Good balance. Clean."

"Very nice! Smooth malty taste. True to style and perfectly clean."

"Nice malty character. Smooth, little sweet and caramelly. Good. Hops are good. Sulfury flavors come out when warming."

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#### 1993 HOMEBREWER OF THE YEAR

Paddy Giffen, Cotati, Calif.

"Kilts on Fire," Smoked Beer, Smoked Scottish Wee Heavy

Ingredients for 5 gallons

4.0 lb. smoked Pilsener malt  
4.5 lb. Belgian Pilsener malt  
5.0 lb. amber dry malt extract  
1.0 lb. CaraVienna malt  
0.75 lb. Special B malt  
1.0 lb. Munich malt  
1.0 lb. British crystal malt

0.25 oz. Chinook hops (60 min)  
0.25 oz. Chinook hops (30 min)  
0.25 oz. British Blend hops (30 min)  
0.5 oz. Liberty hops (30 min)  
Wyeast No. 1084 liquid yeast culture  
forced carbonation

- Original gravity: 1.088
- Final gravity: 1.038
- Boiling time: 60 minutes
- Primary fermentation: 11 days at 65° F (18° C) in glass

- Secondary fermentation: eight weeks at 65° F (18° C) in glass
- Age when judged (since bottling): four months

#### Brewer's Specifics

Mash grains for 85 minutes at 154° F (68° C).

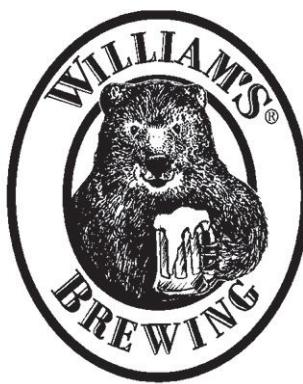
#### Judges' Comments

"Strong malt and smoke flavors. They blend well together. Very drinkable smoked Scottish wee heavy, but you do have to sip it!"

"Very malty, nice smoke. Heavy! Puts hair on a chest. Nice job. I could only drink a half pint of this."

"Great malty flavor backed with fine smoke intensity. Superb in every respect. What a taste experience. On to the best-of-show."

"Excellent Scottish heavy. Sweet with good smoke character. Alcohol evident, but balanced."



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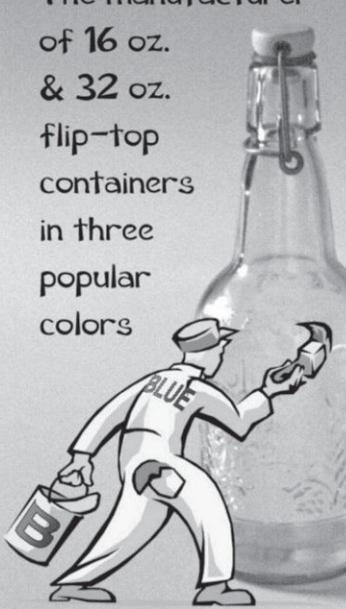
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#### 1994 HOMEBREWER OF THE YEAR

James Liddil, Tucson, Ariz.

"Wild Pseudo-Lambic," Gueuze

Ingredients for 5 gal

6.0 lb. Briess Wyezen malt extract  
4.0 oz. old hops, variety unknown (60 minutes)

Yeast and bacteria strains:

- 2 strains of *Kloeckera apiculata* (yeast)
- 4 strains of *Dekkera bruxellensis* (yeast formerly known as *Brettanomyces bruxellensis*)
- 4 strains of *Dekkera anomola* (yeast formerly known as *Brettanomyces lambica*)
- 1 strain of *Saccharomyces cerevisiae* (Williams Brewing Burton ale yeast)
- 1 strain of *Pediococcus damnosus* (bacteria)
- 1 cup corn sugar (to prime)

- Original specific gravity: 1.045
- Final specific gravity: 1.008
- Boiling time: 60 minutes
- Primary fermentation: four months in plastic

- Secondary fermentation: four months in plastic
- Age when judged (since bottling): seven months

#### Judges' Comments

"Nice! Full of horse blanket and other classic aromas for style. Somewhat bitter, although doesn't taste like hops. Acidity restrained just a little rough, young. Very good attempt at the style, but tastes like it could use another year in the bottle."

"Good nose. Outhouse, musty. This is good. Good lactic, good finish, nice complexity, nice balance of flavors. Time will improve this."

#### 1995 HOMEBREWER OF THE YEAR

**Rhett Rebold, Burke, Va.**

**"Real Bitter," English Special**

Ingredients for 11.5 gal (43.5 L)

15.5 lb. (7.03 kg) British pale malt
1.33 lb (0.60 kg) 60° L crystal malt
2.20 oz (0.12 kg) Belgian aromatic malt
6.0 oz (170 g) Belgian biscuit malt
6.0 oz (170 g) flaked wheat
6.25 oz (181.4 g) Demarara sugar
0.25 lb (113 g) unrefined sugar
1.33 oz (37 g) Fuggles hops, 4% alpha acid (55 min)
2.0 oz (60 g) East Kent Goldings hops, 5.1% alpha acid (55 min)
1.80 oz (60 g) East Kent Goldings hops, 5.1% alpha acid (15 min)
Wyeast Scottish ale liquid yeast culture
Force carbonated (2.5 volumes) in keg

- Original specific gravity: 1.045
- Final specific gravity: 1.012
- Boiling time: 90 min
- Primary fermentation: eight days at 64° F (18° C) in glass
- Secondary fermentation: 23 days at 64° F (18° C) in glass
- Age when judged (since bottling): three months

#### Brewer's Specifics

Mash grain at 152° F (67° C) for 120 minutes.

#### Judges' Comments

"Malt dominates balance with plenty of expression up front. Middle reveals a solid kettle hop addition, which lasts through a dry, firm finish. It may be a bit 'big' for a special—indeed, it could do well as an ESB."

"Chocolate, crystal, some smoke. Good bitterness. A very complex beer. May be a little too much body for style. A very good example of style."

"Malt expressed clearly. A little heavy flavor characteristic that reminds me of pipe tobacco. Nice balance. Body very full for style."

#### 1996 HOMEBREWER OF THE YEAR

**John R. Fahrer, Omaha, Neb.**

**"Muddy Mo Amber Ale," English Best (Special) Bitter**

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

8.5 lb. (3.8 kg) Schrier 2-row malt
10.0 oz (283 g) 120° L crystal malt
1.0 oz (28 g) chocolate malt
0.5 oz (14 g) Nugget whole hops, 12% alpha acid (60 min)
0.5 oz (14 g) Fuggles hop plugs, 4.2% alpha acid (30 min)
0.5 oz (14 g) Fuggles hop plugs, 4.2% alpha acid (10 min)
1.0 oz (28 g) Tettnanger hop pellets, 4.7% alpha acid (finish)
Wyeast No. 1028 London ale liquid yeast culture
66 oz (21.95 L) wort (to prime)

- Original specific gravity: 1.050
- Final specific gravity: 1.012
- time: 75 min
- Primary fermentation: seven days at 68° F (20° C) in stainless steel
- Secondary fermentation: 16 days at 66° F (19° C) in stainless steel
- Age when judged (since bottling): seven months

#### Brewer's Specifics

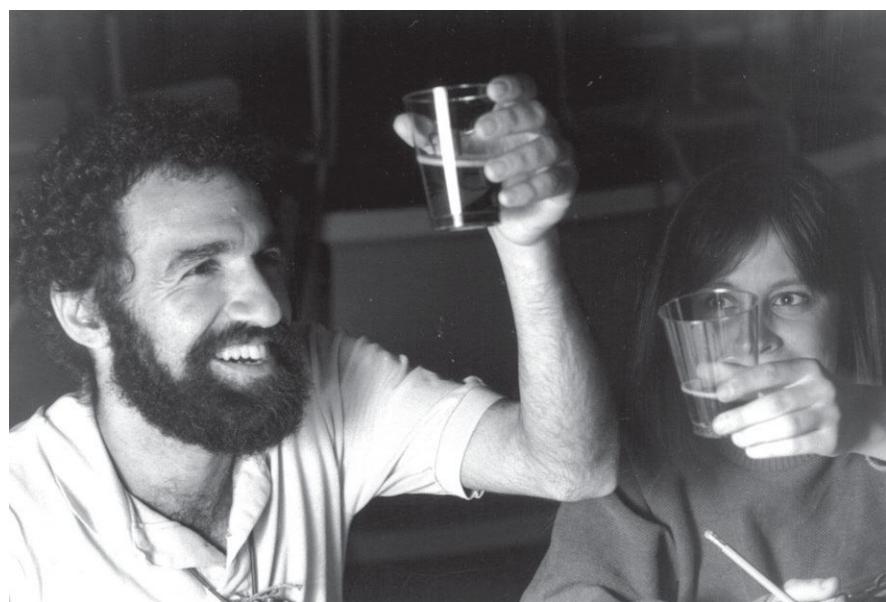
Mash grains at 112° F (50° C) for 25 minutes, 152° F (67° C) for 60 minutes, 157° F (69° C) for 20 minutes, and 169° F (76° C) for 10 minutes.

#### Judges' Comments

"Very nice flavor. Slight astringency and phenolics detract a little from this beer's flavor. This is a very good special bitter. Possibly the sparge water pH could be adjusted to avoid the slight astringency."

"Some slight astringency on finish. Balance great."

"Phenol up front disappears very quickly. Malt sweetness is present. Very pleasant to drink."



**AHA founder Charlie Papazian has fun posing for the camera as he judges. The other judge has not been identified.**



A judge checks out the clarity of an entry at the 1991 National Homebrew Competition.

#### 1997 HOMEBREWER OF THE YEAR

**Charlie Gottenkieny, Dallas, Texas**

"Lambic 415," Belgian-style Lambic

Ingredients for 8 U.S. gal (30.28 L)

- 14.0 lb. (6.4 kg) Belgian pale ale malt
- 7.0 lb (3.18 kg) rolled wheat (unmaltered)
- 1.0 lb (0.45 kg) 40° L crystal malt
- 1.5 oz (43 g) aged Fuggle whole hops, 4% alpha acid (120 min)
- Wyeast No. 1056 American ale yeast
- G.W. Kent *Pediococcus cerevisiae* (secondary)
- G.W. Kent *Brettanomyces lambicus*
- 0.75 cup (177 ml) corn sugar (to prime)

- Original specific gravity: 1.050
- Final specific gravity: 1.016
- Boiling time: 180 min
- Primary fermentation: 19 days at 70° F (21° C) in glass
- Secondary fermentation: 48 days at 70° F (21° C) in glass
- Age when judged: 16 months

#### Brewer's Specifics

Mash grains at 155° F (68° C) for two hours.

#### Brewer's Comments

Gottenkieny stresses that the main thing to remember when brewing a lambic is that it takes a long time—for the yeast and lambic cultures to develop the right flavor pro-

files, aging is critical, as is the order in which they are added to the base beer. Although brewing lambics is a fairly straightforward process, they can be unpredictable. Gottenkieny says he knew when he sampled this batch in January that it was going to be good.

#### Judges' Comments

"Oak, brett, some lactic honey and vanilla. Inviting."

"Pretty—deep gold. Great head retention."

"Great clean sourness. Sour brett. Dry aftertaste."

"Great work on a tough style. Clean beer."

"Complex, well done!"

#### 1998 HOMEBREWER OF THE YEAR

**Ichiro Fujura, Tokyo, Japan**

"Toasted Coconut Porter,"

Classic-style Specialty Beer

Ingredients for 2.6 U.S. gal (9.5 L)

- 4.4 lb (2 kg) pale malt
- 0.8 lb (.37 kg) chocolate malt
- 0.3 lb (.15 kg) 80° L crystal malt
- 0.64 oz (18 g) Northern Brewer whole hops, 8% alpha acid (60 min)
- 0.32 oz (9 g) E. Kent Golding whole hops, 5.4% alpha acid (10 min)
- Wyeast No. 1318 London III ale yeast
- 7.2 oz (200g) shredded coconut, toasted (in secondary)
- 2.18 oz (62 g) dry malt extract (to prime)

- Original specific gravity: 1.058
- Specific gravity: 1.021
- Boiling time: 60 minutes
- Primary fermentation: 20 days at 65° F (18° C) in glass
- Secondary fermentation: 14 days at 65° F (18° C) in glass

#### Brewer's Specifics

Mash grains at 153° F (67° C) for 90 minutes. Add toasted coconut to secondary.

#### Judges' Comments

"Good chocolate malt flavor followed by a different kind of coconut taste. A little roasty. Wow! You pulled this one off! Great balance. I could drink a couple."



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### 1999 HOMEBREWER OF THE YEAR

Charles Gottenkieny, Plano, Texas

"Lambic 1130," Belgian-style Lambic

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

- 7.0 lb (3.18 kg) pale malt
  - 3.5 lb (1.59 kg) flaked wheat
  - 0.5 lb (.23 kg) crystal malt
  - 2.0 oz (57 g) aged Fuggles hops, 4% alpha acid (120 min)
  - Wyeast No. 1056 American ale yeast
  - GW Kent *Pediococcus cerevesiae*
  - GW Kent *Brettanomyces lambicus*
  - 1 cup (237 g) corn sugar (to prime)
- 
- Original specific gravity: 1.058
  - Final specific gravity: 1.007
  - Boiling time: 120 min
  - Primary fermentation: 22 days at 70° F (21° C) in glass
  - Secondary fermentation: one year at 70° F (21° C) in glass

### Brewer's Specifics

Mash grains using a single-decoction mash schedule. Add bacterial cultures to secondary.

### Judges' Comments

"Appropriate sour flavor, very complex. Good try at style: this beer makes my cheeks pucker!"

"Nice brett character. Fruity, reasonably tart. Nice beer."

### 2000 HOMEBREWERS OF THE YEAR

Mickey and Vi Walker, Fargo, N.D.

"Millennium Pils," Northern German Pilsner

Ingredients for 10 U.S. gal (37.8 L)

- 15.0 lb (6.8 kg) 2-row pils malt
  - 1.0 lb (0.45 kg) caramel pils malt
  - 3.0 oz (85 g) Hallertauer whole hops, 5.4% alpha acid (60 min)
  - 1.0 oz (28 g) Hallertauer whole hops, 5.4% alpha acid (20 min)
  - 1.5 oz (43 g) Saaz pellet hops, 3.1% alpha acid (2 min)
  - Wyeast No. 2007 Pilsen lager yeast
  - Forced CO<sub>2</sub> to carbonate
- 
- Original specific gravity: 1.050
  - Final specific gravity: 1.012

### • Boiling time: 60 min

- Primary fermentation: 25 days at 46° F (8° C) in glass
- Secondary fermentation: 18 days at 46° F (8° C) in glass
- Tertiary fermentation: 60 days at 32° F (0° C) in steel

### Brewer's Specifics

Employ a triple decoction mash.

### Judges' Comments

"A very well-made beer with no technical flaws."

"Excellent effort. The smack of malt sweetness is just enough to entertain the palate with the noble hops."

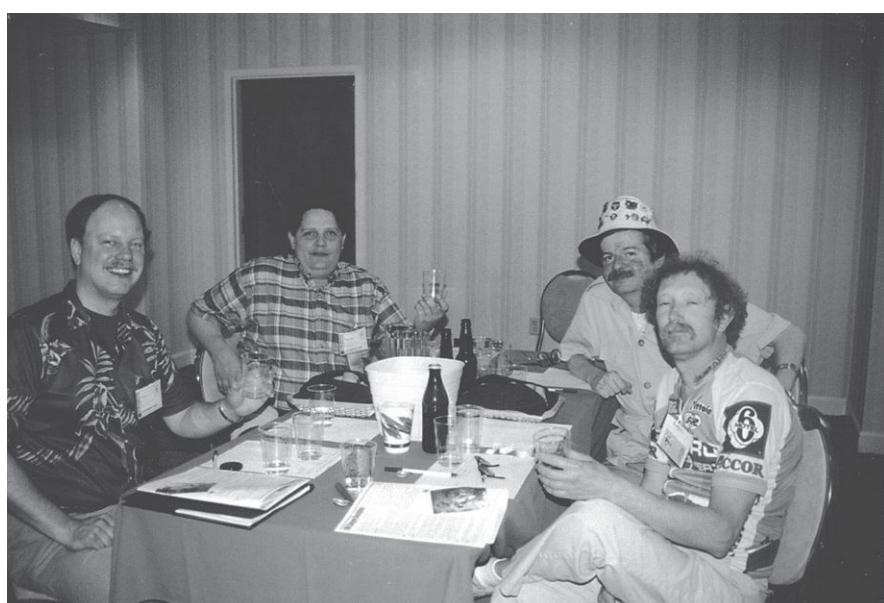
### 2001 HOMEBREWER OF THE YEAR

Steve Jones, Johnson City, Tenn.

"Hunter's Moon Old Ale," Old Ale

Ingredients for 5.5 U.S. gal (20.82 L)

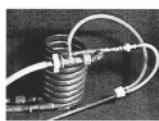
- 25.0 lb. (11.34 kg) Beeston Maris Otter pale malt
- 1.0 lb. (0.45 kg) 55° L crystal malt
- 4.0 oz. (113 g) East Kent Goldings whole hops, 6.6% alpha acid (60 min)
- 2.0 oz (57 g) East Kent Goldings whole hops, 6.6% alpha acid (15 min)
- 2.0 oz (57 g) East Kent Goldings whole hops, 6.6% alpha acid (0 min)
- Wyeast No. 1084 Irish ale yeast
- Forced CO<sub>2</sub> to carbonate



1995 Best of Show Mead Judges at the AHA National Homebrew Competition. Left to right: John Calen, Dennis Davison, Rich Gleason and Ralph Bucca.

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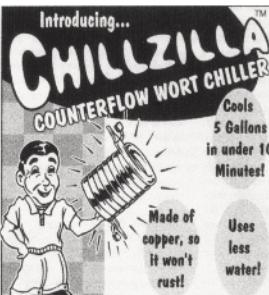
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- Original specific gravity: 1.118
- Final specific gravity: 1.038
- Boiling time: 6 hours
- Primary fermentation: 14 days at 62° F (17° C) in glass
- Secondary fermentation: 30 days at 60° F (16° C) in glass
- Tertiary fermentation: 1+ year at 50-70° F (10-21° C) in glass

#### Brewer's Specifics

Mash grains for 90 minutes at 150° F (66° C). Raise to 168° F (76° C) and hold for 10 minutes. Sparge to collect 10 gallons (37.85 L), boil until reduced to 6.5 gallons (24.6 L).

#### Judges' Comments

"A very big and delicious English-style Old Ale. The intense malty sweetness needs a little more bitterness to balance. This beer should continue to improve as it ages. A beer to be proud of!"

"Excellent Old Ale. I'd like to sip it by a fire on a cold evening."

#### 2002 HOMEBREWER OF THE YEAR

**Curt Hausam, Salem, Ore.**

**"More Likea Stout," Robust Porter**

#### Ingredients for 20 U.S. gal (75.7 L)

- |      |               |  |
|------|---------------|--|
| 20.0 | lb. (9 kg)    | Hugh Baird pale ale malt                   |
| 5.5  | lb. (2.5 kg)  | roasted barley                             |
| 3.0  | lb. (1.36 kg) | chocolate malt                             |
| 3.0  | lb. (1.36 kg) | CaraMunich malt                            |
| 2.0  | lb. (0.9 kg)  | CaraPils malt                              |
| 1.0  | lb. (0.45 kg) | Carastan light                             |
| 1.0  | lb. (0.45 kg) | British crystal malt                       |
| 1.0  | lb (0.45 kg)  | flaked barley                              |
| 3.5  | oz. (99 g)    | Kent Goldings whole hops, 6.0% AA (90 min) |

oz. (57 g) Fuggles whole hops, 5.7% AA (15 min)  
Wyeast London ale yeast No. 1028 (4-qt [3.79-L] starter)

- Original specific gravity: 1.080
- Final specific gravity: unknown
- Boiling time: 90 min
- Primary fermentation: 25 days at 65° F (18° C)
- Secondary fermentation: 10 days at 65° F (18°C)

#### Brewer's Specifics

Mash grains at 153° F (67° C) for two hours. Force carbonate.

#### Judges' Comments

"Malty aroma with some roastiness present. Very dark (black) with creamy head. Malty and roasty. Very nice balance with hop additions. Coffee flavor in finish. Tasty! Very smooth mouthfeel, cream, medium to full body. Carbonation is good for style. Excellent example of style. Very nice beer. Thanks!"

"Nice roast malt flavor, hints of chocolate balanced well with bitterness at finish. Low hop flavor. Finishes somewhat dry, OK. Very nice porter. Good balance between malt, hops, fermentation temperatures."

- Original specific gravity: 1.051
  - Final specific gravity: 1.016
  - Boiling time: 75 minutes
  - Primary fermentation: 23 days at 48° F (9° C) in glass
  - Secondary fermentation: 31 days at 48° F (9° C) in glass
- 0.66 cup dextrose (156 g) to prime

- Original specific gravity: 1.051
- Final specific gravity: 1.016
- Boiling time: 75 minutes
- Primary fermentation: 23 days at 48° F (9° C) in glass
- Secondary fermentation: 31 days at 48° F (9° C) in glass

#### Brewer's Specifics

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

#### Judges' Comments

"Nice Schwarz! I do like the malt expression—even if it is a little sweet at the end. Good complexity and a nice drink. Thanks!"

"Very clean, tasty Schwarz. Malty finish is just out of line for style... Maybe lower mash temp or add hops to dry out finish. Great drinker, though." 

#### 2003 HOMEBREWER OF THE YEAR

**Bruce Stott, Rockville, Conn.**

**"Cee Cee Schwarz," Schwarzbier**

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

- |      |                              |
|------|------------------------------|
| 5.75 | lb Munich malt (2.61 kg)     |
| 1.0  | lb Pilsner malt (0.45 kg)    |
| 1.25 | lb melanoidin malt (0.57 kg) |



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BY CHARLIE PAPAZIAN

# The Answer You've Been Waiting 25 Years For

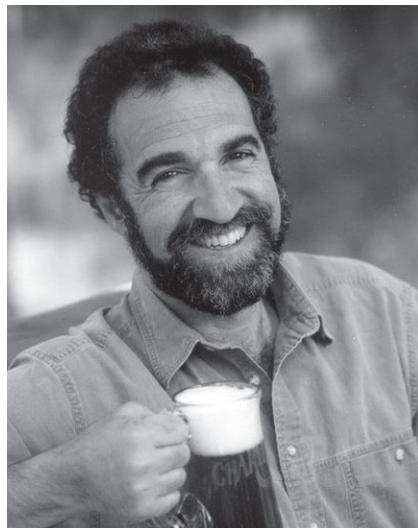
In how many consecutive issues has World of Worts appeared? From the first one in 1978 it's gotta be more than 130, but I'm not counting. That's a lot of homebrew. Every one of those recipes was a beer I made. But what really fascinated me even more after reviewing the recipes and their names was that each and every one had a story behind it. Elbro Nerkte Brown Ale, Rocky Raccoon's Honey Light Lager, Toad Spit Stout, Whitey's No Show Ale, Barkshack Gingermead, Felicitous Belgian Stout and more than a hundred others.

This column has become a chronicle of my homebrew adventures, friends and frame of mind for the last 25 years. While it may not always be obvious, there is a story to be told behind every name and every recipe—some of which I may relate in more detail if asked, and some, well, some I'll just keep to myself.

Homebrewing becomes a very personal endeavor for most who pursue the hobby. I received a letter recently from American Homebrewers Association member Alex Kennedy of Riverview, Mich. "Dear Professor," he writes, "I have been a dedicated homebrewer for almost 25 years and I've often wondered whether our homebrewing hobby is more like a sport or a religion. Since you are a professor, I'm sure you must have pondered this question too."

I read Professor Surfeit's letters too and share his feelings in that yes, homebrewing does evolve into more than just a hobby. I think that it becomes an important factor in developing a healthy perspective on life. It is that way for all of us who become active members of the AHA and continue to homebrew.

For me, professionally and passionately I have been involved with the craft of mak-



ing beer for decades and have connected with my passions for food, diversity, choice, tradition, creativity, new frontiers, the mystical, the scientific, teaching, doing and fulfilling the quest of being human.

I've cooked, I've danced, I've drummed, I've planted, I've built, I've tasted, I've walked to the edge of a volcano and peered in, I've experienced the world. But the one creative thing that I've continued to enjoy with consistency is homebrewing. Making homemade beer one 5-gallon batch at a time affords me something special that only another homebrewer can relate to.

Homebrewed beer is ultimately local and ultimately fresh. The home crafted process performed on any kitchen stove instills an appreciation for the beer I buy (I do buy beer, too). It teaches me tradition and diversity and it affords a kaleidoscopic view into the world of the people who specialize in a centuries-old craft. It also has been a wonderful opportunity to become a teacher of others. It's not only about simply teaching others how to make beer. It becomes a journey into teaching an attitude, a spirit of enjoyment and pleasure.

It helps instill the important responsibility we share in nurturing and caring not only for the foods and beverages we enjoy but for all the things we hold dear in our lives.

There is something magic about making beer. Maybe it's because you take ingredients that grow from the earth, combine them with fire and water and then instill the magic of what was once borne of the air, invisible microorganisms called yeast (that you learn to respect and care for even though you can't see them) to produce the character of the real beverage the world is rediscovering as beer. Then you hold an amber, dark or light ale or lager in your hand. Sharing it with others, feeling humble despite your accomplishment.

Twenty-five years. Wow. I remember seeing the future in hundreds of glasses of beer I swirled in front of my eyes 25 years ago. I could see the future, but it was never quite crystal clear (never filtered). But the essence of what has transpired over the last 25 years? Yes, I could see it.

And now the answer to the question a million homebrewers have been wondering about for nearly 25 years. Who was Elbro Nerkte? Was he a late 19th century Scandinavian architect and the father of the game of marbles? Well no, not really. In the minds of thousands he became the father of the game of marbles, because marbles needed a father. But truth be known, Elbro Nerkte was a phrase emblazoned on the T-shirts of a group of my college buddies at the University of Virginia in the late 60s and early 70s. They were not into the traditional fraternity scene, but a fraternity of sorts they had. They called themselves the Shi-Mo-Fo's.

They were outrageous and Elbro Nerkte was one of their famous T-shirt designs. Emblazoned in a rainbow of colors with flames streaking off, the emboldened name Elbro Nerkte always attracted attention

**Relax  
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at college bars. Taking note, strangers would approach the Shi-Mo-Fo and stare, trying to pronounce the cryptic name.

Wincing one eye, twisting their head this way and that, slowly they'd mumble "Eeeeeeeeellllllbrrrrrooooo Nerkteeeeeey." There was always a brief silence and then timidly they would ask the inevitable, "What does that mean?"

Quickly the Shi-Mo-Fo would flippantly reply with a sense of authoritative pride and aloofness, "Read it backwards." Another brief silence would emerge, then the "Aha!" exclamation. "Wow, cool, yeah man, I get it. That's all right. Right on." And the person would wander away satisfied that he or she had found the answer to the puzzle of life. In fact Elbro Nerkte meant nothing, neither forward nor backward.

So now you know the other side of the story of how Elbro Nerkte became the most popularly brewed brown ale in the world.

The recipe. Oh, the recipe. Let's revisit the recipe I most often start new brewers with, Elbro Nerkte in its most modern rendition. A world-renowned and award-winning recipe, heralded for its quick maturity, this favorite brown ale has long been a first-time brew for many impatient homebrewers, for it can be deliciously enjoyed within 10 to 14 days!

The addition of crystal and dark grain malts to an already luscious brown malt extract beautifully enhances the flavorful and mildly sweet richness of this brown ale.

Elbro Nerkte might have been a famous late 19th-century Scandinavian marbles player and cousin of Whoop Moffitt, but maybe not.

### **Elbro Nerkte Brown Ale (English style brown ale)**

#### **Ingredients for 5 gallons (19 L):**

- 6.6 lb. (3 kg) Muntons dark plain malt extract syrup**
- 0.5 lb. (225 g) crystal malt**
- 0.25 lb. (110 g) black patent malt**
- 2.0 oz. (56 g) Fuggles hops (boiling)  
10 HBU (280 MBU)**
- 0.5 oz. (14 g) Fuggles or Cascade hops (finishing)**
- 4.0 tsp. gypsum (optional)**
- English or American ale type yeast**

**0.75 cup (175 ml) corn sugar or 1.25 cup (300 ml) dried malt extract (for bottling)**

**O.G.: 1.046-1.050 (11.5-12.5)**

**F.G.: 1.010-1.014 (2.5-3.5)**

**Bitterness: 35; Color: 25 SRM (50 EBC)**

Add the crushed crystal and black malts to 1.5 gallons (5.7 L) of water and let steep at 150-160° F (65-71° C) for 30 minutes, then remove the grains with a strainer. Add the malt extract (and optional gypsum) and Fuggles hops and boil for 60 minutes. Add the finishing hops during the final five to 10 minutes of the boil. Strain, sparge and transfer immediately to 2 gallons (7.5 L) cold water and fermenter. Top off with additional water to make 5 gallons (19 L). Add the yeast when cool and ferment to completion. Because of the quickly maturing character of this recipe, Elbro Nerkte lends itself to single-stage fermentation, bottling within five to six days and drinkability within another seven days. Quick? That's why they call it Elbro Nerkte. Right?

And why "Zymurgy?" This was the name suggested by former college roommate Michael Monahan (now of Farmington, Maine) when told of our idea to start an association for homebrewers. We were without a name for our journal. "Zymurgy," he instantly proclaimed. And that was that.

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



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**HOMEBREW BITTERING UNITS (HBUs)** are a measure of the total amount of bitterness in a given volume of beer. Homebrew Bittering Units can easily be calculated by multiplying the percent of alpha acid in the hops by the number of ounces. For example, if 2 ounces of Northern Brewer hops (9 percent alpha acid) and 3 ounces of Cascade hops (5 percent alpha acid) were used in a 10-gallon batch, the total amount of bittering units would be 33:  $(2 \times 9) + (3 \times 5) = 18 + 15$ . Bittering units per gallon would be 3.3 in a 10-gallon batch or 6.6 in a five-gallon batch, so it is important to note volumes whenever expressing bittering units.

**INTERNATIONAL BITTERNESS UNITS (IBUs)** are a measure of the bitterness of a beer in parts per million (ppm), or milligrams per liter (mg/L) of alpha acids. You can estimate the IBUs in your beer by using the following formula:

$$\text{IBU} = \frac{(\text{ounces of hops} \times \% \text{ alpha acid of hop} \times \% \text{ utilization})}{\text{gallons of wort} \times 1.34}$$

Percent utilization varies because of wort gravity, boiling time, wort volume and other factors. Homebrewers get about 25 percent utilization for a full one-hour boil, about 15 percent for a 30-minute boil and about 5 percent for a 15-minute boil. As an example, 1 ounce of 6 percent alpha acid hops in five gallons of wort boiled for one hour would produce a beer with 22 IBUs:

$$\text{IBU} = \frac{1 \times 6 \times 25}{5 \times 1.34} = 22 \text{ IBUs.}$$

**METRIC BITTERNESS UNITS (MBUs)** are equal to the number of grams of hops multiplied by the percent alpha acid.

BY RAY DANIELS



### Hey, Pumpkinhead!

For the first time, the Shipyard Brewing Company's unique Pumpkinhead Ale is being distributed in markets throughout the United States.

"This year we're producing seven times the amount of packaging as we did last year," said company president Fred Forsley. "Last year we offered a limited amount of Pumpkinhead in bottles and it just flew off the shelves."

Shipyard Pumpkinhead Ale is a crisp, refreshing wheat ale with delightful aromatics and a subtle, spiced flavor. Hints of cinnamon and nutmeg make this fall brew a flavor sensation.

Shipyard Pumpkinhead Ale was first brewed more than 10 years ago at Federal Jack's Restaurant and Brew Pub in Kennebunk, Maine where Shipyard began. After years of being available exclusively on tap, last year Shipyard began bottling the beer as a way to keep up with rising consumer demand.

The logo was designed by Maine artist Kenny Hendrickson. Brilliant orange lettering against a midnight blue background surrounds a bronze statue of a horseman wearing a pumpkin for a head and holding a pint glass in his outstretched arm as his horse

speeds forward.

New markets for this hand-crafted fall brew include Florida, California, New York, Pennsylvania, New Jersey, Maryland, Virginia, North Carolina, Ohio, Indiana, Minnesota and New England.

Additional information can be found at [www.shipyard.com](http://www.shipyard.com).

### The Drink Beer, Get Thin Diet

Has that "six-pack" stomach turned into a keg-sized bulge over the top of firmly buttoned pants? Want to drop the pounds, but can't give up your hearty, full-flavored

homebrew?

Well, here's a guy who has your number.

Beer writer Bob Skilnik has written a diet book called *The Drink Beer, Get Thin Diet: A Low Carbohydrate Approach*,

*Approach*, which is now available through 1stBooks.

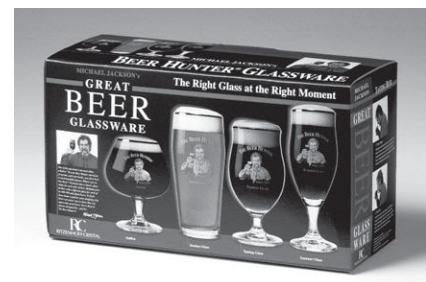
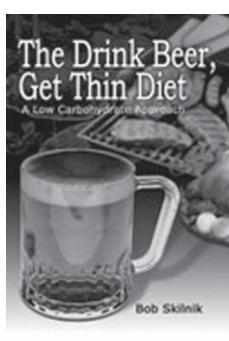
Skilnik—who claims no credentials as a nutritionist or health professional—based his newest book on his own diet creation, which involves a lifestyle change that controls carbs and allows one to shed pounds. According to promotional literature, Skilnik's method follows the premise of a number of low carbohydrate books; however, it doesn't require sacrificing the enjoyment of regular brewed beers.

"The Drink Beer, Get Thin Diet is unique in its approach to a controlled carbohydrate lifestyle of eating and drinking," says Skilnik. "For many beer drinkers, the idea of limiting their enjoyment of beer to low-carbohydrate beers for the rest of their lives is unacceptable.

This book gives you a choice."

By way of reference value, the book features more than 350 beers with their carbohydrate counts. He examines brands from more than 50 worldwide breweries and stresses moderation rather than deprivation. Many leading breweries readily provided their carbohydrate information for Skilnik, making his book a sound guide to refer to when indecision hits in the liquor aisle.

See [www.1stbooks.com/bookview/16343](http://www.1stbooks.com/bookview/16343) for more information.



### Michael Jackson Glassware

In conjunction with German glassware manufacturer Ritzenhoff Cristal, renowned beer writer Michael Jackson has designed a set of four purpose-specific beer glasses with the idea that good beer deserves the same careful treatment as wine.

The set of four glasses is packaged in an informative carton that will help beer enthusiasts choose the best glass depending on their mood and the style of beer. It is Jackson's long-standing belief that serving beer in the right glass maximizes flavor, appearance and enjoyment.

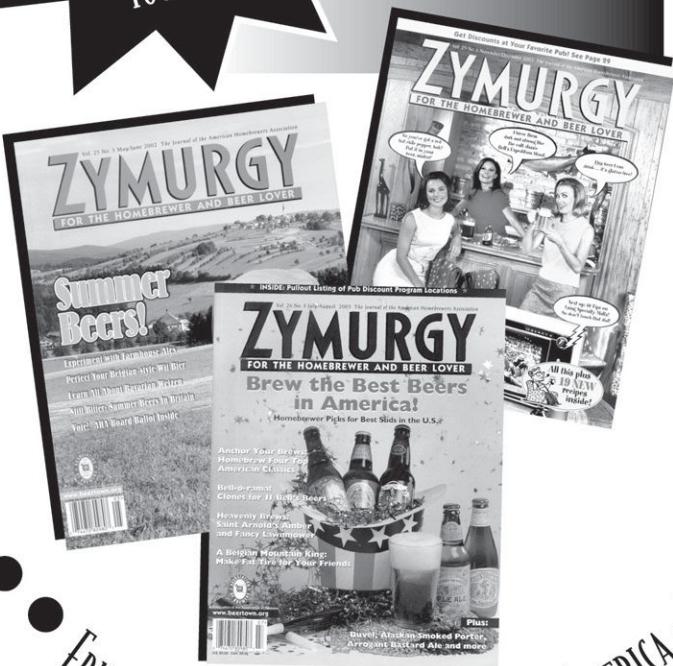
Four high-quality, platinum-rimmed glasses are packaged in each carton:

- Snifter—perfect for strong beers such as barleywines, imperial stout, strong Belgian ales or any rich, robust brew.
- Session Glass—a stylish pint glass with thin edges enhances the flavor of any ale or lager.

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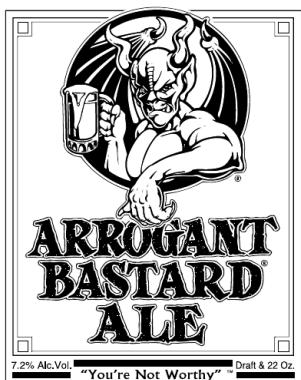
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### Stone Brewing Invades Colorado



Brewers of the most arrogant beer in America are going to Colorado, and it's about time, it seems. While reports of people crossing state lines with their trunks full of Stone brews surface from time to time, reports of people overflowing their pickup trucks, rental trucks and other large vehicles are much more common.

"Folks tend to be rather, let's say, 'exuberant' when it comes to our beers," says Stone Brewing CEO Greg Koch, evidently trying to avoid terms such as "fanatical," "maniacal" or just plain "crazy" that seem to commonly define Stone fans.

Koch says that while many beers on the market could well be described as "polite," he describes the beers of Stone Brewing as "angry and aggressive." "Our beers are big, bold, uncompromising and stunningly delicious. That's because angry beers make for happy taste buds! You could say that the brewers at Stone Brewing are angry about beer so you don't have to be."

According to a recent feature story in the *Los Angeles Times*, the beers of Stone are "good news for those tired of the fizzy yellow stuff." Stone Brewing has a reputation for "big" beers—at the high end of the flavor spectrum for their respective

styles—and brewing excellence. Todd Alstrom, co-founder of BeerAdvocate.com, one of the Internet's most popular beer sites, says "Stone is without a doubt one of the growing handful of American breweries that are currently kicking the ass out of the consumer's palate and shaking the foundation of the U.S. brewing industry. Their attitude is infectious, their beers are bold and aggressive."

### Scrub Power for Carboys and Barrels



A&M Manufacturing presented four new products at the 2003 Home Winemakers and Brewers Trade Association trade show in New Orleans: the Carboy Power Scrubber, the Bottle Power Scrubber and two sizes of the Barrel Power Scrubber.

The Carboy Power Scrubber and Barrel Power Scrubbers consist of a replaceable cleaning cloth attached to a solid stainless steel frame. Winemakers and brewers can now quickly and easily clean carboys and plastic barrels by attaching a scrubber to a standard drill, inserting it with cleaning solution or just water, then letting the drill do the work. The entire vessel, including tough-to-reach areas, is clean in moments.

The Bottle Power Scrubber is made with the same cleaning cloth used in the other Scrubber products, which is attached to a sturdy plastic frame that fits into a standard drill. It easily fits into wine and beer bottles alike.

"Our customers have been very enthusiastic about all of our products. They are thrilled about eliminating the tedious task of cleaning carboys and bottles, and the wineries are excited that for the first time, they are able to scrub every inch of their barrels and transporters," said Mary Meredith, president of A&M Manufacturing.

All four products are available at beer and wine supply shops throughout the U.S.



### The best German malt you've never brewed with.

Located in the town of Kulmbach in the Bavaria region of Germany, Meussdoerffer Malz has quietly been supplying some of Germany's best breweries since 1852.

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malt as well as a wide range of specialties such as Caramel Pils, Cara Dunkel and Sauer Malt.

For more information, find us on the web at [www.specialtymalts.com](http://www.specialtymalts.com) or call us at 1-800-669-6258 for a copy of our current sales book.

and Canada and online at [www.carboyscrubber.com](http://www.carboyscrubber.com).

### White Labs Available in Canada

Scott Laboratories has begun to offer White Labs pure liquid yeast and fermentation aids to the Canadian brewery and homebrew industry.

Dr. Chris White, president of White Labs, comments, "We are happy to be adding Scott Laboratories Canada to our worldwide distribution team. They are very well respected, and have the necessary background and experience in yeast handling to service our customers. We are excited about the increased availability of White Labs Pure Brewers Yeast in Canada, and look forward to working with many new brewers."

Since 1995, White Labs has specialized in, and has been producing, certified pure liquid yeast for brewers, distillers and vintners. Their full service laboratory provides product and microbial analysis, proprietary yeast banking, lab media, lab supplies as well as easy to use quality control test kits

and brewing accessories. The company's mission is to provide the highest quality product at a fair price with unparalleled service. White Labs' corporate office is located in San Diego, Calif. with its sales staff operating out of Colorado.

Scott Laboratories has been servicing the Canadian brewing industry for just over 15 years, supplying both equipment and ingredients to all types of brewing operations, from the smallest brew on premise to the largest national breweries. "Since we strive to offer the best to our clients, we chose to add White Labs, Inc. as our liquid yeast supplier," states Joe Baker, technical sales representative for Scott Labs. "Our customers have consistently told us that when it comes to liquid cultures, White Labs offers the best choice for quality, variety of yeast strains and several packaging options, all of which make White Labs yeast the best and easiest to use. We look forward to a long and productive relationship."

### From the Archives

#### Bomb Scare Triggered By Two Cans Of Beer

(Summer 1984)

John Geraty was surrounded by police as he waited for his sample case to come through the luggage X-ray machine at Chicago's O'Hare Airport. "They took me aside," said Geraty, "and told me they would have to examine my luggage."

What they found was a clock with wires leading to electrodes inserted into two cans of beer. Geraty explained that beer has a



measurable amount of electrical energy that until now had no practical use.

Manufactured by Max Industries Inc. of

Arlington Heights, Ill., the clock uses a special chip that needs only a trickle of electricity to power the LCD module in the Beer Time Clock. It has kept perfect time for nine weeks and the company expects it to run for several more months before having to change beers.

After a few nervous laughs, Geraty was allowed to leave. He arrived at the gate in time to see the plane take off.

For more information, contact Max Industries Inc., 2400 East Oakton, Arlington Heights, IL 60005; Suggested retail price (was!) \$27.98.

### Homebrew U—1980-Style

(Fall 1980)

The University Extension of University of California-Davis will be offering a one-day course this fall called "Successful Brewing at Home and Beyond."

This one-day course is for serious home-brewers who want to expand their skill and efficiency in brewing. It stresses practical skills and equipment design which can be used at home. Speakers and topics include: Steve Ghiglieri, Master of Science candidate in Fermentation Sciences and head of the UC-Davis Pilot Brewery, on *An Overview of Raw Ingredients*; Alan Tobey, Wine and the People on *Beer Design*; Don Barkley, brewer, New Albion Brewery on *Yeast Culture, Selection and Maintenance* and *Microbiological Problems in Beer*; Dr. Michael Lewis, professor, UC-Davis Food Science and Technology Department on *Mashing Theory*; Guy Pawson, past president of the San Andreas Malts, and Larry Lapsley, homebrewer of 15 to 20 gallon lots of home-mashed beer on *Equipping the Home Brewer*; and Jack McAuliffe, president and master brewer of New Albion Brewery, on *The Genesis of the New Albion Brewery*. The course ends with a tasting of selected beers. The fee is \$15.

### Book Review: *The World Guide To Beer*, by Michael Jackson

(Summer 1981)

This is the best book ever published on the subject of World Class Beers. It is lavishly adorned with hundreds of full color photographs. Michael Jackson writes superlatively—one cannot avoid craving a beer while reading about hundreds of beer

styles around the world.

Histories of ingredients and individual styles of brewing accompany each section of this book. All continents and many islands are explored.

Want to know about the mystiques behind Belgium cherry beer, German rauch (smoked) beer, Czechoslovakian pilsner, Nigerian stout, Chinese lager, English bitter or German weiss (wheat) beer? How about an authoritative explanation of bock, pilsner, porter, lager—it's all here.

If you like beer you don't want to be without this book. Unfortunately you may be too late. *The World Guide To Beer* has gone out of print and is only available on a limited basis. Write the publisher and express your dismay and perhaps we may see it again.

*The World Guide To Beer* is published by Ballantine Books, New York. Hardcover American edition is published by Prentice-Hall, Inc.

—C.N.P.

## zymurgy E—X—P—A—N—D—S

(Fall 1984)

You Asked For It — More *zymurgy* in 1985!

*zymurgy's* Special All-Grain Brewing Issue will join *zymurgy's* 1985 regular quarterly publication.

In the fall of 1985, the American Homebrewers Association will publish an extra edition devoted to state-of-the-art Mashing and All-Grain Brewing, Ingredients, Equipment, Procedures and Techniques. The things you want to learn about will be featured in *zymurgy's* Special All-Grain Issue.

Every year thereafter we will continue publishing a special 5th edition of *zymurgy*.

## RIP

(Spring 1985)

Alefred, the AHA Mascot, has passed on to greatness. Wes Menane, a member of Alefred's staff, found the famous bird struggling for breath while routinely serving Alefred his customary breakfast in bed.

"I didn't know what to do. I held his head up for awhile, but then he just died," mumbled Menane.

Doctors believe success and a subsequent "plush" life led to obesity, high blood pressure and finally heart failure.

"That turkey had a big heart, but not big enough," sniffled bystander Rosemarie Merle-Smith.

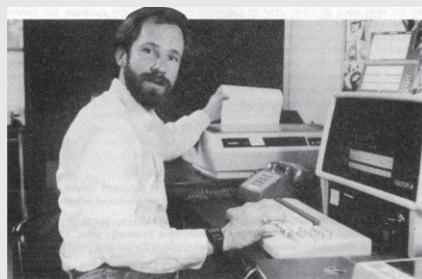
Alefred, a champion for homebrew and an inspiration to millions, will live on in our hearts.

Let's raise a toast to Alefred. May he rest in peace.

## AHA's New Computer Arrives

(Summer 1983)

It's finally here! The American Homebrewers Association has entered the computer age. Relax, don't worry, it doesn't



Daniel Bradford, an early AHA staffer, showed off the AHA's new computer in 1983.

mean that we're going to assign each member a number and forget your name, but it does mean that we're going to be able to do a lot more for our members. After carefully researching the many possibilities, we have acquired a Vector 4/30 computer (with hard disk storage), Diablo letter-equality (sic) printer, Epson dot-matrix printer, telephone modem, and Memorite word processing (with "super mail list"), Accounting Plus, Data Manager, Execuplan and programming capability in BASIC.

## Malternative Homebrew, 20 Years Early

(Summer 1984)

Paine's PLC of England, makers of John Bull malt products, is manufacturing a new line of homebrewed drink mixer kits called "High Kicks." Just add water and you will have spirit- and cocktail-flavored ready-mixed "shorts" at home in two or three weeks. "High Kicks is ideal if you like gin and tonic or vodka and orange, both of which are just part of the range," the company said.



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# A Bit Overcarbonated

*Editor's Note: This photo and story first appeared in **Zymurgy** Vol. 18, No. 1, Spring 1995. The photo easily takes the honors as best Last Drop contribution over the years.*

I always attend the annual Minnesota Brewfest at Sherlock's Home in Minnetonka, which is organized by the Minnesota (home) Brewers Association (MhBA). It has been one of my favorite events because it was the first place I had experienced Bill Burdick's hand-pulled ales served in an authentic English environment (they even accept English currency).

Last year while judging lambics I opened a 10-ounce bottle of kriek and was surprised by a huge pink geyser that shot out of the bottle, coming down all over me, the judging forms, table and everything else in the vicinity. The sound alone momentarily stopped the entire judging event. Following my own rule of "possible single bottle infection," I asked for the second bottle.

When it was presented the cap was obviously bulging. Wishing I had some tongs with which to hold the bottle, I decided it might be prudent to open it outside. I asked MhBA member John Desharnais if he would take a picture at the moment I opened the bottle. The results were spectacular, and once again there was not enough brew left in the bottle a split second after opening to give it a taste. A bit overcarbonated, down to the *last drop*.

John Isenhour is a national BJCP judge and hop-aroma aficionado.



PHOTO BY JOHN DESHARNAS

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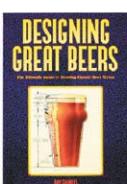


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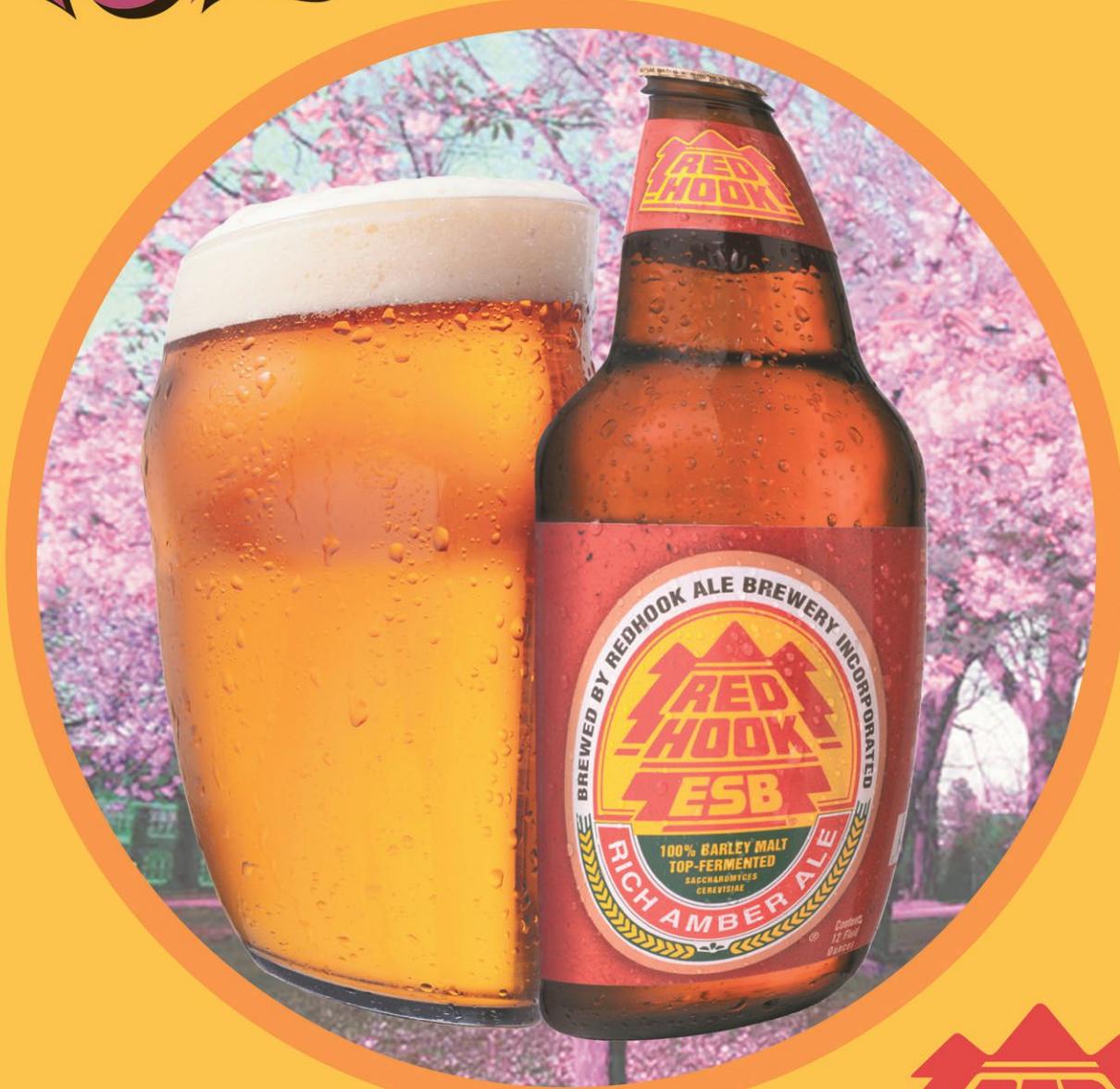
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