

JULY IS AMERICAN BEER MONTH!

Vol. 27 No. 3 July/August 2004 The Journal of the American Homebrewers Association

ZYMURGY

FOR THE HOMEBREWER AND BEER LOVER



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Your picks for the
best beers in America

4 Style-defining
American beers

Beer judging basics

Strange brews:
A low-carb confession

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Executive Editor _____ Ray Daniels

Editor-in-Chief _____ Jim Parker

Associate Editor _____ Jill Redding

Art Director _____ Kelli McPhail

Graphics/Production Director _____ Stephanie Johnson

Senior Designer/Web Designer _____ Julie Korowotny

Graphic Designer _____ Alyssa Law

Sales & Marketing Director _____ Cindy Jones
cindy@aob.org

Advertising & Sponsorship _____ Chris Pryor

Sales East Coast _____ pryor@aob.org

Advertising & Sponsorship _____ Linda Starck

Sales West Coast _____ linda@aob.org

Marketing Coordinator _____ Monica Tall

monica@aob.org

Circulation Coordinator _____ Matt Lovrinic

American Homebrewers Association®

Director _____ Paul Gatza

Project Coordinator _____ Gary Glass

Membership Coordinator _____ Erin Fay

Administrator _____ Kate Porter

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PAGES 18 & 19

COVER ILLUSTRATION BY JARED LAW

ZYMURGY®

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

AMERICAN CLASSICS

The United States may be a relative newbie in world of brewing, with less than 400 years of brewing history under our belts. But American brewers have put their mark on the world's brewing landscape. In honor of American Beer Month, we take a look at four American beers—Anchor Steam, Sierra Nevada Pale Ale, Pete's Wicked Ale and Widmer Hefeweizen—that define new American styles.

By Dave Hamilton and Jim Parker

20

BEST COMMERCIAL BEER SURVEY RESULTS

Back in January, we asked you for the second year to name your favorite commercial beers available in the U.S. market. We received 757 votes for 399 different beers from 102 different breweries, then tabulated the results. There were plenty of repeats, but a new order of favorites.

By Jim Parker

29

2003 YEAR IN REVIEW

Who are the biggest craft brewers in the land? Our Association of Brewers stats list production totals for the top specialty brewing companies, regional breweries, microbreweries and brewpubs.

By Paul Gatz

35

HERE COME DA JUDGE

There's more to beer judging than drinking free beer. It takes a lot of hard work to properly evaluate beer, but the rewards are many. With proper preparation and plenty of practice, you can become an experienced beer evaluator.

By Gordon Strong

44

COMMERCIAL CALIBRATION

Beer judges often calibrate their palates by tasting a commercial example of the beer style they are judging. We have assembled a panel of four of the top judges from the Beer Judge Certification Program and asked them to judge two American classic beers. We invite you to get your own samples of Anchor Steam and Sierra Nevada Pale Ale and judge along with them.

By David Houseman, Gordon Strong, Beth Zangari and Scott Bickham

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2003 American Dark Lager Category

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BY PAUL GATZA

The Revolution Continues

I am writing this piece over an imperial IPA and am feeling rather philosophical, so I will digress from my usual roundup of homebrewing activities.

There are two theories about how history occurs. One theory is that history is comprised of specific incidents stemming from such factors as governments, wars, inventions and economies. A second theory is that history occurs over long periods of time through cultural changes to the people. In the craft beer industry in the mid-1990s, many thought the change in the American public's beer consumption habits would be happening quickly, and craft beer would be cutting into the market share of established interests in a matter of a few years.

My view is that the awareness of full-flavored beers—craft and homebrew—leapt quickly with the shrinking world due to the onset of the information age and the growth in travel that exposed individuals to other beer cultures. The consumer change, however, continues at a slow, steady pace, built on a firm foundation of quality, choice and exploration.

The Association of Brewers annually conducts the Beer Industry Production Survey to assess the growth of craft beer production in the United States and see how it relates to the import and large and traditional brewery sectors. The data from this project serves as the foundation that makes the Association the industry experts for the media and professional brewers.

Craft beer production and sales grew for the 34th straight year in 2003. How many other industries can claim such a consistent record of growth? Craft beer is currently at 6.65 million barrels of beer in production per year. The growth in 2003, like the growth in 2002, was at a level of 3.4 percent above the previous year's total. This growth translates to sales of over 3 million new cases of craft beer each year.



Craft beer percentage growth surpassed import percentage growth for the first time in eight years. The large U.S. brewers faced an overall decline, as they saw the demise of flavored malt beverages and new product development, and old product repositioning in the race to meet low-carb consumer demand. The result of this has been a shifting of share among brands of large breweries rather than creating new markets, which is hardly a positive competitive environment for the big brewers. Without the large marketing budgets (over \$1 billion on media spending

overall for major brands in 2003), the economies of scale enjoyed by large brewers and imports and the lower prices, craft beer keeps churning upward and demographers are now seeing occasional crossover of light lager buyers to craft brands. Craft beer is up to 3.28 percent of U.S. beer market share.

Homebrewers are, of course, at the forefront of this movement, as we are the ones who have taken the time and dedication to learn as much as we can about beer and the brewing process and become the educated advocates of quality, flavorful beer.

During the 2003 Craft Brewers Conference, Kim Jordan of New Belgium Brewing Company set an industry goal of 10 percent market share. At the 2004 conference, Greg Koch from Stone suggested 20 percent is attainable. I agree, and I see it happening one great beer at a time over generations as we claim an outstanding beer culture as one element of our future.

Happy American Beer Month, everyone!

Paul Gatzza is director of the American Homebrewers Association.



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Director, American Homebrewers Association

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	Christopher Greene	Rob Messinger Lake Forest, IL	Kerry Skelton Santa Rosa, CA	

BY JIM PARKER

Here's to the Red, White and Brew

Happy American Beer Month.

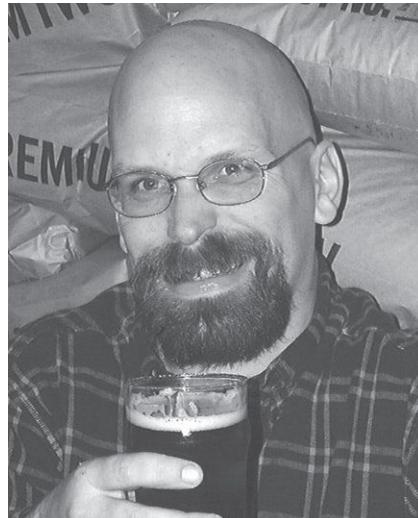
For the past four years, the Association of Brewers has helped promote the American Beer Month campaign each July to draw attention to the quality and diversity of the beers produced here in the United States. The campaign was an outgrowth of a meeting of professional brewers guild leaders at the Great American Beer Festival in 1999. The idea was to find a way to increase sales of American craft beer in the face of increased import beer sales.

And though American Beer Month is still in its early toddler steps as a movement, there are signs that the ideals behind it are taking root. In 2003, for the first time since 1996, sales of American craft beer increased at a higher rate than imports. We present a snapshot of some of the industry information compiled by the Association of Brewers in its annual Brewing Industry Production Survey on page 35.

Now no one is saying you can't or shouldn't drink imports. Sometimes nothing fits the bill quite like a crisp German pils or a big, bold, bubblegummy Belgian. But it's nice now and then to take a look at the contributions to the world beer scene that our country has made in its relatively short history.

So in honor of American Beer Month and all of the brewers who have made this the brave new world of brewing, we dedicate this issue of **Zymurgy** to the creativity of all American brewers, professional and amateur alike.

Our cover story is actually four stories grouped around a common theme: American Classics. We take a look at four American craft beers that helped launch their own beer styles. Dave Hamilton examines Anchor Steam Beer, credited with being the oldest American craft beer and the shot that launched the American beer revolution, on page 21. He looks at another classic, Sier-



In 2003, for the first time since 1996, sales of American craft beer increased at a higher rate than imports.

ra Nevada Pale Ale, which turned the traditional pale ale style on its ear and helped start the IBU arms race that continues today, on page 23.

Yours truly tells the tale of how a pair of brothers with German heritage put a Northwest twist on an old-world style with their Widmer Hefeweizen on page 27. Then there's the story on page 25 of Pete Slosberg, whose failed attempt to clone an English classic turned into Pete's Wicked Ale, an American brown ale that popularized a style Texas homebrewers helped define.

Also in honor of American Beer Month, we present the results of our Best Beers in America Survey on page 29. This is the second year we have asked you, our readers, to send us your lists of your favorite beers. And while there are plenty of

repeats in the list of top vote-getters, there are some new favorites creeping their way up the charts.

It should be no surprise that some of the beers you chose as your favorites also show up on the list of winners from the Association of Brewers World Beer Cup on pages 18-19.

We launch a pair of new features this issue. The first is our Commercial Calibration that invites beer judges of all experience levels to test their palates against those of some of the most experienced judges from the Beer Judge Certification Program. Dave Houseman, Scott Bickham, Beth Zangari and Gordon Strong judge two of our featured beers, Anchor Steam and Sierra Nevada Pale Ale, and share their scoresheets so you can compare notes on pages 49-50.

Each issue, we will have our expert panel dissect a pair of beers (or meads or ciders) that are available throughout most of the country. The beers will be purchased off the shelves in local stores from California to upstate New York. We invite you to buy a bottle of each of the featured beers, download a BJCP scoresheet off of www.bjcp.org and judge alongside our panel.

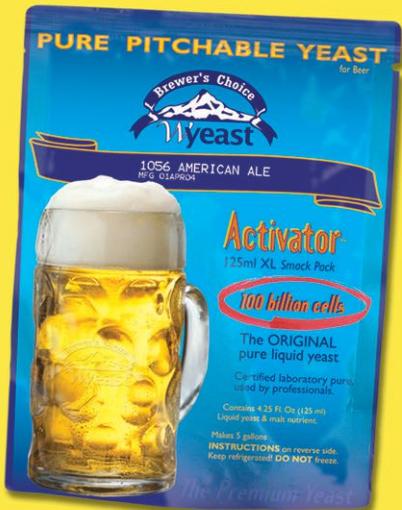
If you haven't discovered the rewarding world of beer judging yet, Strong gives a wonderful primer on what it takes to become a beer judge on page 44.

The other new feature is a column by yours truly called "Strange Brews" that will take a look at beers that fall outside of the realm of standard beer styles. We start with low-carb beers and try to answer the question: Can you have your low-carb beer and drink it, too? The column appears on page 40.

And we haven't forgotten all of our regular features. Look for Dear Professor, World of Worts, Winners Circle and Homebrew Clubs in their regular places.

Jim Parker is editor-in-chief of Zymurgy.

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BY GARY GLASS

20 Years of Homebrewing in Beantown

Congratulations to the Boston Wort Processors who celebrated their 20th anniversary on April 10. Redbones supplied the barbecue, Concord Junction Brewing Co. and Cambridge Brewing Co. donated beer and door prizes, and of course there was plenty of homebrew. One club member brewed 20 gallons of wit and 20 gallons of special bitter especially for the event. Sounds like everyone who attended had a great time. To find out more about the Wort Processors, check out their Web site at www.wort.org.

Front Range Homebrew Club Rendezvous

Around 50 homebrewers from seven clubs—including Keg Ran Out Club (KROC), Foam on the Range, Hop Barley and the Alers, Colorado Brewmasters, Mile High Monks, Deep Wort Club and the High Plains Drafters—descended on the Flying Dog Brewery in Denver in late March. It was an excellent opportunity for homebrewers from all across the Front Range of the Rocky Mountains to get together and share some homebrew. Elis Owens of Flying Dog gave tours of the brewery and Flying Dog's new distillery. Thanks go to Kris Latham for putting this great event together!

Beertown Club Locator

Help us keep our online club locator up-to-date! Please check out your club's listing on www.beertown.org by selecting Homebrew Clubs from the Locator drop down box on the right side of the Beertown pages. Homebrew clubs are arranged alphabetically by city. If your club is not listed, use the online form to add it. You can also make corrections to listed clubs or delete clubs that no longer exist via the online form. Thanks for your help!

2004 AHA Club-Only Competition Sponsored by Coopers Brew Products

See www.beertown.org/homebrewing/schedule.html for complete schedule



Month	Style or Name	Cat. #	Host
August	Wheat Beer	17	Maltose Falcons
Sept/Oct	Smoke-Flavored Beer	23	Mountain Ale & Lager Tasters
Nov/Dec	IPA	7	James River Brewers

Mead Club-Only Competition

Despite the added cost of shipping entries to Alaska, the Mead Club-Only Competition hosted by Pete Devaris and the Great Northern Brewers in April was a tremendous success. With 59 entries, this was by far the largest Club-Only Competition held so far this year. The Great Northern Brewers definitely know how to do things right when it comes to

making and judging mead. The club is home to former Meadmaker of the Year Steve Schmitt, and club members regularly take ribbons and medals in the mead categories of the National Homebrew Competition. Just in case that wasn't enough for the Club-Only Competition entrants, the organizers also flew

Coopers Dunkelweizen



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

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- 1 can Coopers Amber malt extract
- 0.25 oz (7 g) Tettnanger, 4.5% alpha acid (15 min)
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- Wyeast 3068 Weihenstephan Weizen or White Labs WLP380 Hefeweizen IV Ale Yeast
- 0.75 C (180 ml) corn sugar for bottling

- Original specific gravity: 1.049
- Final specific gravity: 1.012
- IBU: 17.5
- ABV: 4.9%

Add extract to 2.5 gallons of warm water and bring to a boil. Boil for 60 minutes then add 0.25 oz of Tettnanger. Boil 10 minutes more then add another 0.25 oz Tettnanger. Boil another 5 minutes then turn off burner. Pour into fermenter with enough cold water to make 5 gallons. Aerate and pitch yeast when temperature reaches 65° F. Ferment at 65° F for a week then rack to secondary. Age one to two weeks then prime with corn sugar and bottle.

Compleat Meadmaker author Ken Schramm out to Anchorage to speak and judge at the competition.

This was the fifth 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. See www.beertown.org for more information on the Club-Only Competitions.

The winners of the Mead Club-Only Competition were:

First Place

Curt and Kathy Stock of St. Paul, Minn. Representing the St. Paul Homebrewers Club with Strawbana Cabana, a Strawberry Banana Melomel

Second Place

Erv Brese of Niagara Falls, N.Y. Representing the Niagara Association of Homebrewers with a Juniper Methglin

Third Place

Al Hazan of Stroudsburg, Pa. Representing Brewers Unlimited Zany Zymurgists (BUZZ) with Alsale Cyser #11

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

Wheat Beers AHA Club-Only Competition

The August AHA Club-Only Competition is Wheat Beers, covering BJCP Category 17. This competition is hosted by Steve Cook, Drew Beechum and the Maltose Falcons—the oldest homebrew club in the country—in Woodland Hills, Calif. 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.

Shipping Address:

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Entries are due August 20, 2004. Judging will be held August 27, 2004. E-mail for questions or those interested in judging is Scoot4208@msn.com.

Gary Glass is project coordinator for the Association of Brewers.

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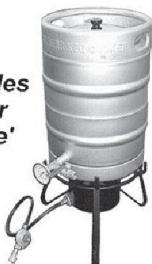
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JUNE

26-July 3 Orange County Fair Homemade Beer Competition. Costa Mesa, CA. AHA/BJCP SCP. Open to California residents. Entry Deadline: 3/15-6/12. Awards Ceremony: 7/17. Entry Fee: \$5 first entry, \$2 each additional. Contact: Julie MacRae, Phone: 714-708-1553, E-mail: jmacrae@ocfair.com Web: www.ocfair.com

JULY

1-31 American Beer Month. All across the USA. Discover the Flavors of Independence! For a listing of local and national events, check out the American Beer Month calendar online. Contact: Monica Tall, Phone: 303-447-0816, Fax: 303-447-2825, E-mail: monica@aob.org Web: www.americanbeermouth.com/

10 Indiana State Fair Brewers Cup. Indianapolis, IN. BJCP SCP. Contact: Anita Johnson, Phone: 317-257-9463.

10 Mother Lode Fair Homebrew Competition. Columbia, CA. AHA/BJCP SCP. Mother Lode Fairgrounds in Sonora, California. Judging begins at 11 a.m. Open to California residents. Entry Deadline: Forms & Fee, 6/25; Beers, 8 a.m. 7/6 - 5 p.m. 7/8. Deliver entries to: Mother Lode Fair Administration Building, 220 Southgate Drive, Sonora, CA 95370. Entry Fee: \$.5. Contact: Phil Reiss, Phone: 209-536-9446, E-mail: philreis@sonnet.com Web: www.pfhbc.org

17 Ohio State Fair Homebrew Competition. Columbus, OH. AHA/BJCP SCP. Ohio residents only. Entry forms and fees must be postmarked by June. Bottled entries to be delivered 7/12-7/16. Entry Fee: \$.5. Contact: Brett Chance, Phone: 614-771-1536, E-mail: b.chance@expo.state.oh.us Web: www.ohiostatefair.com

17 E.T. Barnette Homebrew Competition. Fox, AK. AHA/BJCP SCP. \$500 grand prize for Best of Show. Prizes will also be awarded for first, second and third place in six judged categories: Bitters and English Pale Ales, American Pale Ales, IPAs, Porters, Stouts, Fruit/Spice/Herb/Vegetable Beers. Entry Deadline: 7/5-7/14. Entry Fee: \$.5. Contact: Scott Stihler, Phone: 907-474-2138, E-mail: stihlerunits@mosquitonet.com Web: www.mosquitonet.com/~stihlerunits/ScottsDen/Beer/Events/Events.html

23 MCAB VI. Warren, WI. BJCP SCP. Contact: Rex Halfpenny, Phone: 248-628-6584, E-mail: mbeerguyd@aol.com Web: http://hbd.org/mcab/

24-25 17th Annual Southern California Regional Homebrew Championships. Corona, CA. AHA/BJCP SCP. Entry Deadline: 7/15-7/23. Awards Ceremony: 7/25. Contact: Christy Elshof, Phone: 909-633-9103, E-mail: brewchick@hotmail.com Web: www.hopheads.com

25 Lunar Rendezbrew 11. Seabrook, TX. BJCP SCP. Contact: John Schmalz, Phone: 281-332-6890, E-mail: beerjohn@houston.rr.com Web: www.mashtro-nauts.com/

30-August 6 3rd All About Beer Magazine Brew Cruise. Seattle, WA. Seven-night Hubbard Glacier Alaska Cruise through the Inside Passage on Celebrity's "Mercury." Contact: Michael Weil, Magic Happens Travel & Cruises, Phone: 919-678-9800, 800-824-4968, E-mail: travel@magichappens.com Web: www.magichappens.com

AMERICAN HOMEBREWERS ASSOCIATION

KUDOS •SANCTIONED COMPETITION PROGRAM
BEST OF SHOW**• SEPTEMBER 2003 •**

Mid South Fair, 320 entries — Robert Lewis of Horn Lake, MS

• FEBRUARY 2004 •

Bootleggers' "Who Brewed Dat?" Classic, 62 entries — Rick Georgette of West Bloomfield, MI
Bubble Leap Beer Brew Off, 119 entries — George Krafcisic of Graylake, IL
War of the Worms IX, 308 entries — Mike Tripka & Luke Kosch of Sayreville, NJ

• MARCH 2004 •

9th Kona Brewers Festival 2004, 96 entries — Earl Nakashima of Hilo, HI
March Mashness, 81 entries — Larry Nusbaum of Sauk Rapids, MN
Kansas City Bier Meisters 21st Annual Homebrew Competition, 480 entries —
Don Cook of Broken Arrow, OK

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 September/October issue (Vol. 27, No. 5), information must be received by July 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.

AUGUST

3 **AHA Mead Day.** A national event to help increase camaraderie among homebrewers and mead-makers and introduce or reintroduce the meadmaking hobby. Each year on the first Saturday in August, homebrewers around the nation are encouraged to invite non-brewing and brewing friends and family to celebrate by making mead. Contact: Gary Glass, Phone: 888-U-CAN-BREW, 303-447-0816 X 121, Fax: 303-447-2825, E-mail: gary@aob.org Web: www.beertown.org/events/mead-day/index.html

7-12 **Sturgis Bike Week's Brew Fest.** Sturgis, SD. More than 40 regional and national breweries will provide tastings in conjunction with the world-famous Sturgis Motorcycle Rally. Awards Ceremony: 8/12. Contact: Sturgis Bike Week Productions, Phone: 605-347-0200, E-mail: barb@sbwproductions.com Web: www.sturgisrallynews.com

14 **Mt. Brewer Open.** Huntington, WV. AHA/BJCP SCP. All BJCP styles, meads and ciders will be judged including a special Big Brew category. Sponsored by Greater Huntington Homebrewers Association and the Huntington Museum of Arts. Two bottles per entry. Entry deadline: 7/24-8/7. Entry Fee: \$.5. Contact: Dave Zalewski, Phone: 740-886-8828, Fax: 606-921-6565, E-mail: djzalewski@mapllc.com Web: http://hbd.org/ghha/

14 **2004 Oregon State Fair Homebrew Competition.** Salem, OR. AHA/BJCP SCP. Entry Fee: \$7. Contact: Joanne Robinson, Phone: 503-947-3223, Fax: 503-947-3206, E-mail: joanne.robinson@fair.state.or.us Web: www.oregonstatefair.org

14 **Montgomery County Agricultural Fair.** Gaithersburg, MD. AHA/BJCP SCP. Open to all! Entry Fee: \$.5. Contact: Pat & Bill Lawrence, Phone: 301-963-9314, E-mail: billy@erols.com Web: http://g_a_b_s.tripod.com

20 **Fixed Recipe 2004.** Cincinnati, OH. AHA/BJCP SCP. Open only to members of the Bloatarian Brewing League. Entry Deadline: 5/1 - 8/20. Entry Fee: \$5. Contact: Robert Westendorf, Phone: 513-675-0558, E-mail: beerandsweat@fuse.net Web: www.hbd.org/bloat/

21 **Colorado State Fair Homebrew Competition.** Pueblo, CO. AHA/BJCP SCP. Open to anyone age 21+. Medals for first, second and third place will be awarded. All 26 BJCP categories will be judged. Entry Deadline: 8/13-8/18. Awards ceremony: 8/22. Entry Fee: \$5. Contact: Deborah Wallace, Phone: 719-561-8484 x 2080, E-mail: debw.csf@cnipl.net Web: www.coloradostatefair.com

21 **Beer and Sweat.** Cincinnati, OH. AHA/BJCP SCP. Sponsored by Bloatarian Brewing League. Keg-only competition! Now held at the Holiday Inn Eastgate. All BJCP styles included. Entries must be in 5-liter or larger kegs. Every beer is available for tasting to every attendee. Entry Deadline: 7/1-8/16. Entry Fee: \$5. Contact: Roxanne Westendorf, Phone: 513-698-6752, E-mail: beerandsweat@fuse.net Web: www.hbd.org/bloat/

22 **Western Washington Fair Amateur Beer Competition.** Puyallup, WA. AHA/BJCP SCP. Entry Deadline: 8/14. Entry Fee: \$4. Contact: Grace Nilsson, Phone: 253-841-5017, Web: www.thefair.com

27 **AHA Club-Only, Wheat Beer, Category 17.** Woodland Hills, CA. AHA SCP. Hosted by Steve Cook and the Maltose Falcons of Woodland Hills, CA. Entry Deadline: 8/20. Entry Fee: \$5. Contact: Steve Cook, Phone: 303-447-1816 x 121, E-mail: gary@aob.org Web: www.beertown.org/homebrewing/schedule.html

28 **Minnesota State Fair Home Brew Contest.** Hopkins, MN. AHA/BJCP SCP. Sponsored by Minnesota Home Brewers Association. Minnesota residents only. Entry Deadline: 8/6-8/20. Entry Fee: \$5. Contact: Jim LaRocque, Phone: 952-927-6303, E-mail: larocqueman@netzero.com Web: www.mnhomebrewers.com/events/mnfair

SEPTEMBER

4 **Dogwood Winter Ale Homebrew Competition.** Adairsville, GA. AHA/BJCP SCP. Dogwood Brewing Co., TheBeerCellar.com and Northwest Georgia's First Runnings host a special homebrew competition for homebrewers who have tried out the recipes Dogwood has released of every Winter Ale since 1998. The winner gets to help brew Dogwood Winter Ale 2004 at the brewery in Atlanta. Entry Deadline: 8/27. Entry Fee: \$5. Contact: Crawford Moran, Phone: 404-367-0500, Fax: 404-367-0505, E-mail: aracauna@hotmail.com Web: www.thebeercellar.com

11-18 **4th All About Beer Magazine Brew Cruise.** Boston, MA. Seven-night Fall Foliage Cruise through New England and Canada on Royal Caribbean's newest ship Jewel of the Seas. Contact: Michael Weil, Magic Happens Travel & Cruises, Phone: 919-678-9800, 800-824-4968, E-mail: travel@magichappens.com Web: www.magichappens.com

24-25 **FOAM Cup 2004.** Bartlesville, OK. AHA/BJCP SCP. Oklahoma's only AHA sanctioned homebrew competition and a leg of the High Plains Brewer of the Year Award. All BJCP/AHA categories accepted. Sponsored by: Fellowship of Oklahoma Ale Makers. Entry Deadline: 9/10-9/17. Entry Fee: \$6. Contact: Robert Gulley, Phone: 918-925-6409, E-mail: okierat@alemakers.com Web: www.alemakers.com

30-October 2 Association of Brewers' Great American Beer Festival®. Denver, CO. AHA/BJCP SCP. Contact: Nancy Johnson, Phone: 888-U-CAN-BREW x 131, Fax: 303-447-2825, E-mail: Nancy@aob.org Web: www.beertown.org

NOVEMBER

6 **AHA Teach a Friend to Homebrew Day.** An international event to introduce people to the homebrewing hobby and establish relationships with local homebrew supply shops. Each year on the first Saturday in November, homebrewers around the world are encouraged to invite non-brewing and brewing friends and family to celebrate Teach a Friend to Homebrew Day and brew a batch of beer together. Contact: Gary Glass, Phone: 888-U-CAN-BREW, 303-447-0816 x 121, Fax: 303-447-2825, E-mail: gary@aob.org, Web: www.beertown.org/events/teach/index.html

6 **9th Annual Knickerbocker Battle of the Brews.** Albany, NY. AHA/BJCP SCP. Sponsored by the Saratoga Thorough-Brews. Participating event for the NYS Homebrewer of the Year. One winner's entry will be brewed by George DePiro and served at the C.H. Evans Brewing Co. Entry Deadline: 10/22-10/29. Entry Fee: \$6. Contact: Reed Antis, Phone: 518-793-9654, E-mail: reedmary@capital.net Web: www.moonbrew.com/kbotb/

14 **FOSSILS Homebrew Porter Competition.** New Albany, IN. BJCP SCP. Contact: Ed Tash, Phone: 812-945-8122, E-mail: tashfam@aol.com Web: www.fossils.org/



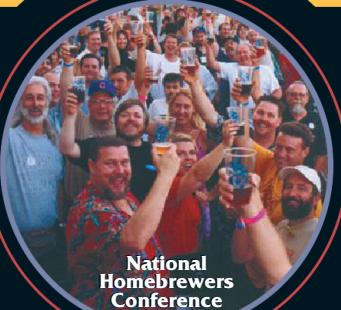
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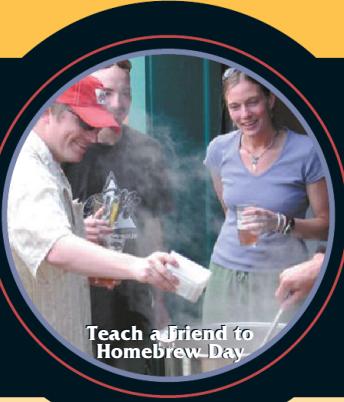
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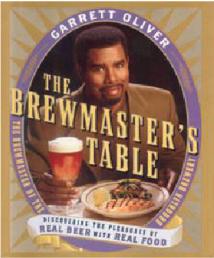
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Book Puts Award on the Table

Garrett Oliver, brewmaster of the acclaimed Brooklyn Brewery, won the 2004 International Association of Culinary Professionals (IACP) Book Award for *The Brewmaster's Table: Discovering the Pleasures of Real Beer with Real Food* (HarperCollins). The award honors the best book published in 2003 on the subject of wine, beer or spirits.



Accepting the award, Oliver said, "People in this country have gotten used to bread that isn't really bread, cheese that isn't really cheese, and beer that isn't really beer. Most people who say that they don't like beer have never actually had a real beer. This book shows people what real beer has to offer, especially with food."

Every year, Americans consume 12 times more beer than wine, yet most are familiar with the blandest brews, not the authentic originals. Real beers, made with traditional ingredients and techniques, can transform everyday meals from dull to extraordinary.

"My feeling is that both wine and beer reach their best expression with food, but that beer is by far the most versatile partner. That's because real beers have an incredible range of flavors—all of which, when appropriately matched, make for a perfect complement to specific dishes."

Can Has Chilling Effect on Beer

Who says the Brits like their beer warm? One of the hottest new gizmos set to hit the shelves in the United Kingdom this summer is a self-cooling beer can.

Called the IC (Instant Cool) Can, it works on the same principle of evaporation

that makes you feel cold when you step out of the shower. The beer is surrounded by a watery gel that drains off when the bottom of the can is twisted. The bottom itself also contains an insulated heat-absorbing gizmo. That makes the temperature of the beer drop and creates a vacuum that should keep it cold for an hour. Scientists say the temperature of the drink drops 30° F (16.7° C) in three minutes.

Inventors Tempra Technology have signed a deal with the firm that makes cans for Britain's biggest brewer Bass, Heineken, Coke, Pepsi and Budweiser. They plan to put Instant Cool tins on the shelves in July.

Barney Guarino, boss of Florida-based Tempra, said: "It's brilliantly simple. There have been attempts before but we are not aware of a successful mass-produced self-chilling product. This is it. It's finally here."

Drinking Team Seeks Hall Home

The U.S. Beer Drinking Team and Beer Radio are searching for a home for the Beer



Hall of Fame, and they are asking beer drinkers to pick the host city. They envision the ultimate beer tourism destination for the 90 million beer drinkers in the United States and hundreds of millions more from around the world.

Joe Gardenghi, director of operations for the U.S. Beer Drinking Team and Beer Radio, says, "There are so many passionate beer drinkers who have no ultimate destination. The Beer Hall of Fame will provide them with a family oriented destination that will place the host city on the world map! The Beer Hall of Fame will house fine beer-themed restaurants, a museum of beer memorabilia, Beer Radio broadcasting studios, music and entertainment venue, edu-

cation center, an enormous selection of beer and the actual Beer Hall of Fame."

Among the criteria the group has set for a host city:

- Adequate space availability in existing or new construction (including room for expansion)
- Within 20 miles of a "top 100" city by population
- Within 20 miles of a commercial airport
- Within 6 miles of an interstate, "beltway" or adequate access roads
- Adequate hotel accommodations within walking distance
- Adequate off-street parking
- Public transportation or adequate "transportation for hire"
- Adequate public interest
- Appropriate incentives

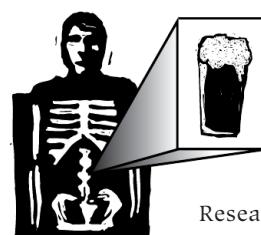
Other optional preferences for host city:

- Waterfront location
- Convention center
- Professional football, baseball or basketball team

Beer lovers can go to www.beerhalloffame.com and cast their vote for the city of their choice. For more information on the U.S. Beer Drinking Team and Beer Radio, click on www.beerradio.com

Drink a Beer for Your Heart's Sake

A few alcoholic beverages a month may stave off the risk of death from cardiovascular disease in men with high blood pressure,



according to new research.

Researchers from the University of Massachusetts Medical School, Worcester, found weekly and daily drinkers in their study had a significantly lower risk of death by

Beerfridge-ku

If you have recently joined or renewed your membership in the AHA—and if not, why not?—you have received a nifty packet containing free refrigerator message magnets. Some of you have been playing, making fun sentences out of the words. Some of you (I won't mention any names, Fred Eckhardt) have the whole block still clumped together on the fridge.

So to stimulate activity we are holding the first *Zymurgy* Beerfridge-ku Contest. The rules are simple: Using only the message magnets from the *Zymurgy* premium create your best beer related haiku. Haiku is the ancient Japanese poetry form that consists of three lines. The first line has five syllables, the second seven and the third five. Shoot a picture of your best Beerfridge-ku and e-mail it to jim@aob.org or snail mail to Beerfridge-ku at P.O. Box 1069 Gresham, OR 97030. We will run our favorites in future issues of *Zymurgy*, giving you your three lines of fame. Here's an example to get you started. We call it "Ode to IPA."



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nearly 30 percent when compared to non-drinkers. There was also a reduced risk of cardiovascular disease death as alcohol intake increased.

Compared to participants who rarely or never drank, weekly drinkers had a 39-percent lower risk of dying from cardiovascular disease. Daily drinkers had a 44-percent lower risk of death.

Researchers studied data from 14,125 male physicians who were enrolled in the Physicians' Health Study and who reported past or current treatment for hypertension. However, they had no history of heart attack, stroke, cancer or liver disease. Earlier American Heart Association guidelines recommend no more than two drinks per day for men and one drink per day for women to prevent and treat hypertension.

Sleeman Buyout Angers Unibroue Fans

Sleeman Breweries' buyout of Quebec-based Unibroue has raised quite a froth among fans of Canada's largest craft brewer.

Quebec's radio call-in shows, letters-to-the-editor pages and sovereignty chat rooms have been filled with testimonies of betrayal since the announcement of Unibroue's sale.

Unibroue is not only Canada's largest selling craft brewery, but its Belgian-style beers all carry French named labels such as *Maudite* (The Damned), *La Fin du Monde* (End of the World) and *L'Eau Bénite* (Holy Water) that tug at the nationalist Quebecers.

They view the sale as the ultimate sell-out to the Guelph, Ontario-based Sleeman, which has been gobbling up craft breweries across Canada to bolster their sales in the various provinces and use excess capacity in the craft breweries to brew their core brands.

The \$31 million buyout has spurred repeated calls for a boycott or—even better—Unibroue's nationalization before the sale to Sleeman was set to close in June.

Unibroue's major stockholders, including CEO André Dion and vice chairman Robert Charlebois—a famed Quebec rock star—both signed off on the deal that will bring them \$15 million and \$3.2 million, respectively.

Sleeman's \$5.25-a-share cash offer represents a 35-percent premium on the company's recent stock price and Sleeman will acquire \$5.5 million in Unibroue's debt.

Sleeman is a distant third in the Canadian beer market behind giants Molson and Labatt. Among the other breweries in the Sleeman stable are Upper Canada, Okanagan Spring, Shaftebury, Maritime and La Brasserie Seigneuriale. Unibroue is the jewel in Sleeman's acquisitions because it brings the company wide distribution in the U.S. and European markets.

But beer lovers in those markets also fear what Sleeman's acquisition will mean for the future of Unibroue's distinctive high-alcohol brands, which don't fit well with a company whose Web site splash page features their foray into the low-carb beer wars. As a precedent, they cite Sleeman's gutting of the Shaftebury lineup from nine core brands to three.

Jim Parker is editor-in-chief of *Zymurgy*. 

Association of Brewers World Beer Cup®



San Diego, California
April 17, 2004

Category: 1	Non-Alcoholic Malt Tonic, 3 Entries	Category: 18	Bohemian-Style Pilsener, 24 Entries	Category: 34	American-Style Amber Lager, 23 Entries
Silver:	Power Malt Vanilla, The Danish Brewery Group, Inc., Miami, FL	Gold:	Velkopopovick? Kozel Premium, Plzensk? Prazdroj, a.s. - Pivovar Velké Popovice, Velke Popovice, Czech Republic	Gold:	Cascade Autumn Amber, Carlton & United Breweries, Abbotsford, Australia
Bronze:	Xtra Malt, Samba Brewing Co., Trinidad, West Indies	Silver:	Velkopopovick? Kozel V?cepni Svetl?, Plzensk? Prazdroj, a.s. - Pivovar Velké Popovice, Velke Popovice, Czech Republic	Silver:	Blue Point Toasted Lager, Blue Point Brewing Co., Patchogue, NY
Category: 2	Non-Alcoholic (Beer) Malt Beverage, 18 Entries	Bronze:	Radegast Original, Plzensk? Prazdroj, a.s. - Pivovar Radegast, Novosice, Czech Republic	Bronze:	Capital Wisconsin Amber, Capital Brewery Co. Inc., Middleton, WI
Gold:	Clausthaler Lager, Radeberger-Gruppe AG, Frankfurt am Main, Germany	Category: 19	Münchner-Style Helles, 36 Entries	Category: 35	American-Style Dark Lager, 6 Entries
Silver:	O'Doul's Amber, Anheuser-Busch, Saint Louis, MO	Gold:	Kalnapilis Original, AB "Kalnapillo-Tauro Grupe", Vilnius, Lithuania	Bronze:	Leinenkugel's Creamy Dark, Jacob Leinenkugel Brewing Co., Chippewa Falls, WI
Bronze:	Kirmer Frei, Kirmer Privatbrauerei, Kirm, Germany	Silver:	Bosch Lager, Privatbrauerei Bosch, Bad Laasphe, Germany	Category: 36	Australasian, Latin American or Tropical-Style Light Lager, 19 Entries
Category: 3	American Lager/Ale or Cream Ale, 11 Entries	Bronze:	Pott's Gold, Pott's Brauerei GmbH, Oelde, Germany	Gold:	Premium, Compañía Cervecería de Nicaragua, Managua, Nicaragua
Silver:	Extreme Cream, Terapin Beer Co., Athens, GA	Category: 20	European-Style Pilsener, 44 Entries	Silver:	Myanmar Beer, Myanmar Brewery Ltd., Yangon, Myanmar
Bronze:	Lightning Bold Gold, Hops Grillhouse and Brewery, Tampa, FL	Gold:	Tiger Beer, Asia Pacific Breweries, Singapore	Bronze:	Vallima Special Export Lager, Samoa Breweries Ltd., Apia, Samoa
Category: 4	American-Style Wheat Beer, 11 Entries	Silver:	Spezial, Alpinbrauerei Klosterbräu, Alpirsbach, Germany	Category: 37	Belgian Style White (or Wit)/Belgian-Style Wheat, 17 Entries
Gold:	Shiner Winter Ale, The Spottedz Brewery, San Antonio, TX	Bronze:	Golden Crown Beer, Cambodia Brewery Ltd., Phnom Penh, Cambodia	Gold:	Hoegaarden, Interbrew S.A., Brussels, Belgium
Silver:	Leinenkugel's Honey Weiss, Jacob Leinenkugel Brewing Co., Chippewa Falls, WI	Category: 21	Dortmunder/European-Style Export, 26 Entries	Silver:	Allagash White, Allagash Brewing Co., Portland, ME
Bronze:	Cascade Summer Blonde, Carlton & United Breweries, Abbotsford, Australia	Gold:	Zeuverts Original, Kopparbergs Bryggeri, Västra Frolunda, Sweden	Bronze:	Blanche de Chamby, Unibroue Inc., Chamby, Canada
Category: 5	American-Style Hefeweizen, 8 Entries	Silver:	Sofiero Original, Kopparbergs Bryggeri, Västra Frolunda, Sweden	Category: 38	French-Belgian Style Saison, 7 Entries
Gold:	Widmer Hefeweizen, Widmer Brothers Brewery, Portland, OR	Bronze:	Distellhäuser Export, Distellhäuser Brauerei, TBB - Distellhausen, Germany	Gold:	Saison Redwood, Redwood Brewing Co., Flint, MI
Silver:	Henry Weinhard's Hefeweizen, Miller Brewing Co., Milwaukee, WI	Category: 22	Vienna-Style Lager, 28 Entries	Silver:	Cave Aged Hennepin, Brewery Ommegang, Cooperstown, NY
Category: 6	American-Style Rye Ale or Lager, 7 Entries	Gold:	Schaumburger Landbier, Schaumburger Brauerei, Stadthagen, Germany	Category: 39	Belgian-and French-Style Ale, 14 Entries
Gold:	Rock Chuck Rye, Snake River Brewing of Lander, Lander, WY	Silver:	Gordon Biersch Vienna Lager, Gordon Biersch Brewery Restaurant, Chattanooga, TN	Gold:	Unhomage à La Vallée d'Or, Bullfrog Brewery, Williamsport, PA
Silver:	Rye On, Blue Corn Café & Brewery, Albuquerque, NM	Bronze:	Sainsbury Taste The Difference Vienna Style, Meantime Brewing Co. Ltd., London, UK	Silver:	Perdition, Russian River Brewing Co., Santa Rosa, CA
Bronze:	Tailwind Rye, Blind Tiger Brewery & Restaurant, Topeka, KS	Category: 23	German-Style Märzen/Oktoberfest, 18 Entries	Bronze:	Saint Yves, Brasserie Du Tregor, Tréguer, France
Category: 7	Garden Beer (Fruit and Vegetable Beer), 23 Entries	Gold:	Schönramer Festbier, Private Landbrauerei Schönram, Petting/Schönram, Germany	Category: 40	Belgian-Style Sour Ale, 16 Entries
Gold:	Brick Bambam, Brick Brewing Co. Ltd., Waterloo, Canada	Silver:	Goss-Märzen, Brauerei Goss, Deuerling, Germany	Gold:	La Folie, New Belgium Brewing Co., Fort Collins, CO
Silver:	Wälisches Kirschtbier, Wälches-Bräu GmbH, Frankfurt, Germany	Bronze:	Sainsbury Taste The Difference Munich Style Oktoberfest Beer, Meantime Brewing Co. Ltd., London, UK	Silver:	Boon Geuze Mariage Parfait, Boon Brouwerij, Lembeek, Belgium
Bronze:	Transatlantic Kriek, New Belgium Brewing Co., Fort Collins, CO	Category: 24	European-Style Dark/Münchner Dunkel, 29 Entries	Bronze:	Framboise de Hill, Iron Hill Brewery & Restaurant, Wilmington, DE
Category: 8	Herb and Spice Beer, 29 Entries	Gold:	Weltenerger Kloster Barock Dunkel, Klosterbrauerei Weltengen GmbH, Kelheim, Germany	Category: 41	Belgian-Style Pale Strong Ale, 14 Entries
Gold:	Hitachino Nest White Ale, Kluchi Brewery, Naka, Japan	Silver:	Münchner Dunkel, Privatbrauerei Hofmühl, Elchstätt, Germany	Gold:	Lucifer, Brouwerijgroep Liefmans - Riva-Straße Hendrik, Dentergem, Belgium
Silver:	Samuel Adams Chocolate Bock, Boston Beer Co., Boston, MA	Bronze:	Winter Brew, Sprecher Brewing Co., Glendale, WI	Silver:	Bière Blanche Belgian-Style Tripel, Elysian Brewing Co., Seattle, WA
Bronze:	Christmas City Ale, Prescott Brewing Co., Prescott, AZ	Category: 25	German-Style Schwarzbier, 22 Entries	Bronze:	Malheur 10, Brewery Malheur, Buggenhout, Belgium
Category: 9	Coffee Flavored Beer, 9 Entries	Gold:	Schwarzbier, Hereford and Hope Steakhouse and Brewpub, Wausau, WI	Category: 42	Belgian-Style Dark Strong Ale, 15 Entries
Gold:	Black Sheep Espresso Stout, Thunderhead Brewing, Kearney, NE	Silver:	Black Forest Schwarzbier, Squatters Pub Brewery, Salt Lake City, UT	Gold:	Vondel, Brouwerijgroep Liefmans - Riva-Straße Hendrik, Dentergem, Belgium
Silver:	Steamworks Grand Espresso Stout, Steamworks Brewing Co., Vancouver, Canada	Bronze:	Black Bear, Thirsty Bear Brewing Co., San Francisco, CA	Silver:	Gouda Carolus Christmas, Brewery Het Anker, Mechelen, Belgium
Bronze:	Big River Espresso Stout, Gordon Biersch Brewery Restaurant, Inc. dba Big River Breweries, Chattanooga, TN	Category: 26	Traditional German-Style Bock, 16 Entries	Bronze:	Three Philosophers, Brewery Ommegang, Cooperstown, NY
Category: 10	Specialty Beer, 15 Entries	Gold:	Brick Anniversary Bock, Brick Brewing Co. Ltd., Waterloo, Canada	Category: 43	Belgian-Style Dubbel, 17 Entries
Gold:	Apricrop, Dogfish Head Craft Brewery, Milton, DE	Silver:	Bock Lager, Elk Grove Brewery & Restaurant, Elk Grove, CA	Gold:	Abbey Belgian Style Ale, New Belgium Brewing Co., Fort Collins, CO
Silver:	Thirsty Dog California Crisp, Thirsty Dog Brewing Co., Independence, OH	Bronze:	Saints, Brass Restaurant & Brewery, South Barrington, IL	Silver:	Brass Dubbel, Brass Restaurant & Brewery, South Barrington, IL
Bronze:	St Norbert Abbey Ale, Titletown Brewing Co., Green Bay, WI	Category: 27	German-Style Schwarzbier/Bock/Maibock, 16 Entries	Bronze:	Ommegang, Brewery Ommegang, Cooperstown, NY
Category: 11	Specialty Honey Lager or Ale, 20 Entries	Gold:	Schwarzbier, Hereford and Hope Steakhouse and Brewpub, Wausau, WI	Category: 44	Belgian-Style Tripel, 19 Entries
Gold:	J.W. Dundee's Honey Brown, High Falls Brewing Co., Rochester, NY	Silver:	Black Forest Schwarzbier, Squatters Pub Brewery, Salt Lake City, UT	Gold:	Affligem Tripel 33 CL, Affligem Brouwerij, Opwijk, Belgium
Silver:	Midas Touch, Dogfish Head Craft Brewery, Milton, DE	Bronze:	Black Bear, Thirsty Bear Brewing Co., San Francisco, CA	Silver:	Trolls Pain Triple, Bullfrog Brewery, Williamsport, PA
Bronze:	Honey Kiss My Basswood Tripel, Titletown Brewing Co., Green Bay, WI	Category: 28	Traditional German-Style Bock, 16 Entries	Bronze:	Daisy Chain, Chicago Brewing Co., Las Vegas, NV
Category: 12	Other Strong Ale or Lager, 12 Entries	Gold:	Brick Anniversary Bock, Brick Brewing Co. Ltd., Waterloo, Canada	Other Belgian-Style Ale, 14 Entries	
Gold:	Winter Warmer Porter, Elk Grove Brewery & Restaurant, Elk Grove, CA	Silver:	Bock Lager, Elk Grove Brewery & Restaurant, Elk Grove, CA	Gold:	Cuvee de Tomme, Pizza Port Solana Beach, Solana Beach, CA
Silver:	Anniversary Barley Wine, Uinta Brewing Co., Salt Lake City, UT	Bronze:	Saints, Brass Restaurant & Brewery, South Barrington, IL	Silver:	Temptation, Russian River Brewing Co., Santa Rosa, CA
Bronze:	Moretti Doppio Malto, Heineken Italia, Comun Nuovo, Italy	Category: 29	German-Style Strong Bock, 27 Entries	Bronze:	Redwood Sezoons, Redwood Brewing Co., Flint, MI
Category: 13	Experimental Beer, 14 Entries	Gold:	Kalnapilis 7.30, AB "Kalnapillo-Tauro Grupe", Vilnius, Lithuania	Category: 45	Classic English-Style Pale Ale, 20 Entries
Silver:	Samuel Adams Millennium, Boston Beer Co., Boston, MA	Silver:	Sudwerk Maibock, Sudwerk Privatbrauerei Hubsch, Davis, CA	Gold:	Pale Ale, Diamond Bear Brewing Co., Little Rock, AR
Bronze:	Alaskan Winter Ale, Alaskan Brewing Co., Juneau, AK	Bronze:	Big Easy Lager, Lakefront Brewery Inc., Milwaukee, WI	Silver:	Custer's Last Ale, Snake River Brewing Co., Jackson, WY
Category: 14	Wood and Barrel-aged Beer, 26 Entries	Category: 30	German-Style Strong Bock, 27 Entries	Bronze:	Singletrack Copper Ale, Rockies Brewing Co., Boulder, CO
Gold:	Bourbon Barrel Imperial Stout, America's Brewing Co., Aurora, IL	Gold:	Sled Dog Triplebock Reserve, Wagner Valley Brewing Co., Lodi, NY	English-Style Summer Ale, 6 Entries	
Silver:	Redline Imperial Bourbon Stout, Rock Bottom Brewery - Chicago, Illinois	Silver:	Carbonator, Glenwood Canyon Brewing Co., Glenwood Springs, CO	Gold:	Bert Grant's Lazy Days, Yakima Brewing, Yakima, WA
Bronze:	Enigma, New Glarus Brewing Co., New Glarus, WI	Bronze:	Samuel Adams Double Bock, Boston Beer Co., Boston, MA	Silver:	Cattail Ale, Lakefront Brewery Inc., Milwaukee, WI
Category: 15	Smoke-Flavored Beer, 7 Entries	Category: 31	American-Style Light Lager, 28 Entries	Bronze:	Avalon Blonde, Angelic Brewing Co., Madison, WI
Gold:	Kohlinimator, Rocky River Brewing, Rocky River, OH	Gold:	Labatt Blue Light, Interbrew S.A., Brussels, Belgium	English-Style India Pale Ale, 11 Entries	
Silver:	Caldera Rauch Ur Bock, Caldera Brewing Co., Ashland, OR	Silver:	Miller High Life Light, Miller Brewing Co., Milwaukee, WI	Gold:	XIPA, Brewerkz Singapore, Singapore
Bronze:	Alaskan Smoked Porter, Alaskan Brewing Co., Juneau, AK	Bronze:	Cafri, Oriental Brewery, Icheon City, Korea	Silver:	Magnotta Classic India Pale Ale, Magnotta Brewery, Vaughan, Canada
Category: 16	European-Style Low-Alcohol Lager/German-Style Leicht(bier), 13 Entries	Category: 32	American-Style "Light" Amber Lager, 10 Entries	Bronze:	Wasco Indian Summer Ale, Alameda Brewhouse, Portland, OR
Gold:	Coastal Light Lager, Firestone Walker Brewing Co., Paso Robles, CA	Gold:	Henry Weinhard's Amber Light, Miller Brewing Co., Milwaukee, WI	Ordinary Bitter, 5 Entries	
Silver:	Beck's Light Beck & Co., Bremen	Silver:	Samuel Adams Light, Boston Beer Co., Boston, MA	Gold:	Cutthroat Pale Ale, Uinta Brewing Co., Salt Lake City, UT
Bronze:	Victoria Light, Compañía Cervecería de Nicaragua, Managua, Nicaragua	Bronze:	American-Style Lager, 26 Entries	Silver:	Blue Heron Pale Ale, BridgePort Brewing Co., Portland, OR
Category: 17	German-Style Pilsener, 38 Entries	Category: 33	1st Amendment Lager, Utah Brewers Co-op, Salt Lake City, UT	(Special) Best Bitter, 14 Entries	
Gold:	Rolinck Pilsener, Privatbrauerei A. Rolinck GmbH, Steinfurt, Germany	Silver:	Henry Weinhard's Private Reserve, Miller Brewing Co., Milwaukee, WI	Gold:	Sunnyside Pale Ale, Snipes Mountain Brewing, Inc., Sunnyside, WA
Silver:	Pott's Pilsener, Pott's Brauerei GmbH, Oelde, Germany	Bronze:	Moosehead Lager, Moosehead Breweries Ltd., Saint John, Canada	Silver:	Double Barrel Ale, Firestone Walker Brewing Co., Paso Robles, CA
Bronze:	Freudenberger, Brauerei Märkl, Freudenberg, Germany	Category: 34	American-Style Premium Lager, 22 Entries	Bronze:	Saint Arnold Amber Ale, Saint Arnold Brewing Co., Houston, TX

Category: 55	Old Ale, 13 Entries
Gold:	Old Ale, Iron Hill Brewery & Restaurant, Wilmington, DE
Silver:	Vintage Ale 2001, La Brasserie McAuslan Brewing Inc., Montreal, Canada
Bronze:	Hahn Special Vintage, Lion Nathan Australia, Sydney, Australia
Category: 56	Strong Ale, 20 Entries
Gold:	Never Summer Ale, Rockies Brewing Co., Boulder, CO
Silver:	Sopris, Glenwood Canyon Brewing Co., Glenwood Springs, CO
Bronze:	Green Flash 1st Anniversary Ale, Green Flash Brewing Co., Vista, CA
Category: 57	Strong Scotch Ale, 22 Entries
Gold:	Wee Heavy, Iron Hill Brewery & Restaurant, Wilmington, DE
Silver:	Caber Toss Wee Heavy, Ogg's Pizza and Brewing Co., San Clemente, CA
Bronze:	Under the Kilt Wee Heavy, Dragonmead Microbrewery, Warren, MI
Category: 58	Barley Wine-Style Ale, 28 Entries
Gold:	Old Headband Barleywine Ale, Full Sail Brewing Co., Hood River, OR
Silver:	Horn Dog, Flying Dog Ales, Denver, CO
Bronze:	Freedom Ale - 2002, Tun Tavern Brewery & Restaurant, Atlantic City, NJ
Category: 59	Robust Porter, 38 Entries
Gold:	Sweet Sanderine Porter, Il Vicino, Colorado Springs, CO
Silver:	Organic Tree Hugger Porter, Laurelwood Pub & Brewery, Portland, OR
Bronze:	Swan Lake Beer Porter, Yohoku Yashiki Nomori Brewery, Kitambara, Japan
Category: 60	Brown Porter, 19 Entries
Gold:	Sweetwater Exodus Porter, Sweetwater Brewing Co., Atlanta, GA
Silver:	Pyramid Mount Diablo Porter, Pyramid Ales & Lagers, Seattle, WA
Bronze:	Bad Elmers Porter, Upland Brewing Co., Bloomington, IN
Category: 61	Sweet Stout, 14 Entries
Gold:	Straight from the Teats Stout, Sports City Café & Brewery, El Cajon, CA
Silver:	Iron Horse Stout, Gordon Biersch Brewery Restaurant, Inc., dba Big River Breweries, Chattanooga, TN
Bronze:	SKA Milk Stout, SKA Brewing Co., Durango, CO
Category: 62	Oatmeal Stout, 28 Entries
Gold:	Oatmeal Stout, Troy Brewing Co., Inc., Troy, NY
Silver:	Barney Flats Oatmeal Stout, Anderson Valley Brewing Booneville, CA
Bronze:	Sierra Nevada Stout, Sierra Nevada Brewing Co., Chico, CA
Category: 63	Imperial Stout, 23 Entries
Gold:	Kappler Stout, Etna Brewing Co. L.L.C., Etna, CA
Silver:	High Desert Imperial Stout, Great American Restaurants, Centreville, VA
Bronze:	Imperial Oatmeal Stout, Boundary Bay Brewery, Bellingham, WA
Category: 64	German-Style Kölsch/Köln-Style Kölsch, 29 Entries
Gold:	Mother Martha's Kölsch, Rock Bottom Brewery - Arlington, Arlington, VA
Silver:	Kaorino-Nama, Shrimono Co., Ltd., Chiba, Japan
Bronze:	Golden Arm, Picee, Chicago, IL
Category: 65	German-Style Brown Ale/Düsseldorf-Style Altbier, 16 Entries
Silver:	Teraphin Alt, Rock Bottom Brewery - Bethesda, Bethesda, MD
Bronze:	Southampton Secret Ale, Southampton Publick House, Southampton, NY
Category: 66	South German-Style Hefeweizen/Hefeweissbier, 56 Entries
Gold:	Pshenichnye Etalon, Radomysl Beer and Beverages Plant, Kiev, Ukraine
Silver:	Weißer Franke, Ritter St. Georgen Brauerei, Nennslingen, Germany
Bronze:	Freudenberger Hefe Weizen, Maerkli, Freudenberg, Germany
Category: 67	German-Style Pale Wheat Ale, 6 Entries
Gold:	Hofmühl-Weissbier Leicht, Privatbrauerei Hofmühl, Eichstätt, Germany
Silver:	Redback, Matilda Bay Brewing Co., North Fremantle, Australia
Bronze:	Samuel Adams Weiss Bier, Boston Beer Co., Boston, MA
Category: 68	German-Style Dark Wheat Ale, 13 Entries
Gold:	Schwarzer Ritter, Ritter St. Georgen Brauerei, Nennslingen, Germany
Silver:	Distelhäuser Dunkles Hefe-Weizen, Distelhäuser Brauerei, TBS - Distelhausen, Germany
Bronze:	1543, Flötzinger Bräu, Rosenheim, Germany
Category: 69	South German-Style Weizenbock/Weissbock, 13 Entries
Gold:	Plank Weizenbock, Brauerei Michael Plank, Laaber, Germany
Silver:	Aventinus, Schneider Weisse, Kelheim, Germany
Bronze:	Plank Heller Weizenbock, Brauerei Michael Plank, Laaber, Germany
Category: 70	Irish-Style Red Ale, 21 Entries
Gold:	McIlheeney's Irish Red, Alpine Beer Co., Alpine, CA
Silver:	Enchanted Rock Red Ale, Fredericksburg Brewing Co., Fredericksburg, TX
Bronze:	Irish Red, Diamond Bear Brewing Co., Little Rock, AR
Category: 71	Classic Irish-Style Dry Stout, 13 Entries
Gold:	O.V.L. Stout, Russian River Brewing Co., Santa Rosa, CA
Silver:	Blarney Sister's Dry Irish Stout, Third Street Alesworks, Santa Rosa, CA
Bronze:	McGuire's Irish Stout, McGuire's Irish Pub #2, Destin, FL
Category: 72	Foreign (Export)-Style Stout, 13 Entries
Gold:	Space Stout, Laurelwood Pub & Brewery, Portland, OR
Silver:	Tsunami Stout, Pelican Pub & Brewery, Pacific City, OR
Bronze:	Black Magic Stout, Ogg's Pizza and Brewing Co., San Clemente, CA
Category: 73	Golden or Blonde Ale, 24 Entries
Gold:	Kiwanda Cream Ale, Pelican Pub & Brewery, Pacific City, OR
Silver:	Rickard's IPA, Molson Canada, Toronto, Canada
Bronze:	Big Rock Blonde, Brü, Rochester, NY

Category: 74	American-Style Pale Ale, 40 Entries
Gold:	Firestone Pale Ale, Firestone Walker Brewing Co., Paso Robles, CA
Silver:	Pale Nectar, Firestone Walker Brewing Co., Paso Robles, CA
Bronze:	Piston Pale Ale, Laurewood Pub & Brewery, Portland, OR
Category: 75	American-Style Strong Pale Ale, 25 Entries
Gold:	Mad Hatter, New Holland Brewing Co., Holland, MI
Silver:	Nectar IPA, Firestone Walker Brewing Co., Paso Robles, CA
Bronze:	Victory Pale Ale, Emmett's Tavern & Brewing Co., West Dundee, IL
Category: 76	American-Style India Pale Ale, 40 Entries
Gold:	Wipeout IPA, Pizza Port Carlsbad, Carlsbad, CA
Silver:	Racer 5 I.P.A., Bear Republic Brewing Co., Healdsburg, CA
Bronze:	Drake's IPA, Drake's Brewing Co., San Leandro, CA
Category: 77	Imperial or Double India Pale Ale, 25 Entries
Gold:	Imperial IPA, Boundary Bay Brewery, Bellingham, WA
Silver:	Wingnut, Picee, Chicago, IL
Bronze:	Frank, Pizza Port Carlsbad, Carlsbad, CA
Category: 78	American-Style Amber/Red Ale, 32 Entries
Gold:	Sunset Amber, Ogg's Pizza and Brewing Co., San Clemente, CA
Silver:	Thirsty Dog Hoppus Maximus, Thirsty Dog Brewing Co., Independence, OH
Bronze:	Swan Lake Beer Amber Swan Ale, Hyouko Yashiki Nomori Brewery, Kitambara, Japan
Category: 79	Imperial or Double Red Ale, 8 Entries
Gold:	YuleSmith, AleSmith Brewing Co., San Diego, CA
Silver:	Double Danger, Laurelwood Pub & Brewery, Portland, OR
Bronze:	Hopsquatch, Four Peaks Brewing Co., Tempe, AZ
Category: 80	American-Style (Extra Special) Strong Bitter, 11 Entries
Gold:	Organic Free Range Red, Laurelwood Pub & Brewery, Portland, OR
Silver:	Red Truck IPA, Palisade Brewery, Palisade, CO
Bronze:	Blue Point ESB, Blue Point Brewing Co., Patchogue, NY
Category: 81	American-Style Brown Ale, 18 Entries
Gold:	Not Brown, Red Rock Brewing Co., Salt Lake City, UT
Silver:	Book Cliff Brown Ale, Palisade Brewery, Palisade, CO
Bronze:	Kick Ass Brown, C.H. Evans Brewing Co. At the Albany Pump Station, Albany, NY

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IN THE HISTORY OF BREWING, THE UNITED STATES IS A RELATIVE NEWBIE. OUR FIRST COMMERCIAL BREWERY DIDN'T OPEN UNTIL 1612—AT LEAST 600 YEARS AFTER BEER BECAME A BUSINESS IN EUROPE.

AND THE MODERN CRAFT BEER RENAISSANCE IS BARELY APPROACHING MIDDLE AGE—EVEN IF YOU DATE IT TO THE DAY FRITZ MAYTAG RESCUED ANCHOR BREWERY.

BUT FOR A GROUP OF ROWDY UPSTARTS, WE COLONISTS HAVE MADE QUITE A MARK ON THE BREWING LANDSCAPE. WHETHER IT IS CREATING A NEW STYLE BASED ON REGIONAL BREWING CONDITIONS OR PUTTING OUR OWN TWISTS ON OLD WORLD STANDARDS, YANKEE INGENUITY HAS EXPANDED THE WORLD OF BEER STYLES.

IN THE LAST WORLD BEER CUP COMPETITION, 21 OF THE 81 BEER STYLES WERE EITHER DESIGNATED AS “AMERICAN-STYLE” (SUCH AS AMERICAN-STYLE PALE ALE) OR WERE SPAWNED BY THE AMERICAN CRAFT BEER INDUSTRY (SUCH AS IMPERIAL OR DOUBLE INDIA PALE ALE).

IN HONOR OF AMERICAN BEER MONTH,
ZYMURGY TAKES A LOOK AT FOUR BEERS THAT
ARE AMERICAN CLASSICS.



ANCHOR STEAM

A CALIFORNIA UN-COMMON

BY DAVID HAMILTON

For anyone interested in partaking of a truly uncommon beer, I recommend...a common beer. No, I haven't just polished off a magnum of barleywine. The common beer I refer to is an American classic, the California common or steam beer. Now before you say, "Well, I can find Anchor Steam beer almost everywhere," I ask you to name another commercial example. Stuck? While you're at it, when was the last time you brewed a batch yourself? Let's take a closer look at a beer with a universal appeal that is far from understood.

In a nutshell, a California common is a hybrid, fermented at ale temps but utilizing lager yeasts. "Common" is a name given to beers that did not fit the usual fermenting styles. Other examples would be Kentucky common and Pennsylvania

swankey. The term "steam" seems to have come from the fact that the beer was kraeusened in the keg (the German lager style of the time) rather than being primed with sugar. This resulted in a release of carbonated pressure when the keg was tapped, much like steam escaping.

Steam beer made its first appearance in the mid-1800s. German immigrants accustomed to brewing lager beers, but not in warm California, finished it in the same manner. By using a small amount of kraeusen to prime the keg, they could still abide by their time-honored Reinheitsgebot pledge, which forbade using sugar.

By the end of the Gold Rush days of the late 1800s, there were 27 steam breweries in San Francisco alone. The soft water and cool Pacific Ocean temperatures made it an

ideal location for this style of beer, and the West Coast remained a hotbed until Prohibition effectively ended all legal commercial brewing of steam beer and all other styles that had become popular at the time.

The Anchor Steam Brewing Company is single-handedly responsible for maintaining the popularity of the style, even to the degree that it has a patent on the term "steam." It is the epitome of a brewery that has stood the test of time and consistently turned out a unique, quality product.

The long history and legacy of Anchor Brewing is indeed an example of American tenacity. The Anchor Steam label says "made in San Francisco since 1896," the year Ernest Baruth and son-in-law Otto Schinkel, Jr. purchased the original brewery from German brewer Gottlieb Brekle. Over

the years, a series of tragedies and setbacks befell the brewery, including the death of Baruth in 1906 and two months later, the San Francisco earthquake. The resulting fires from the devastating earthquake destroyed the brewery. Less than a year later, as the rebuilding was nearly complete, Schinkel was killed in a freak streetcar accident. New owners came along in the form of German brewers Joseph Kraus and August Meyer.

When Prohibition hit, most commercial breweries were destined for the permanent scrap heap of history. Undaunted, Kraus reopened Anchor after a 13-year hiatus. But after less than a year of operation, fire destroyed the brewery once again.

Perhaps a sign of the dogged determination forged from previous hard times, Kraus rebuilt it once more, in the site that it stands today. Joined by Joe Allen, Anchor Steam prospered until Kraus died in 1952. By the late 50s, the new mass-produced, mass-marketed lighter beers had begun to overtake the public's taste, and in 1959 Allen closed the brewery's doors. Fortunately it didn't last long, as Lawrence Steese bought and reopened the brewery in 1960, wisely hiring brewmaster Allen back.

Steese was on the verge of closing in 1965 after the loss of a couple key accounts.

A regular at a restaurant that sold only Anchor Steam, Fritz Maytag heard of its impending demise and purchased the operation for a few thousand dollars. By 1969, after much struggle to keep the business afloat, Maytag became sole owner. And by

haps its popularity, initially and today, is due to its easy to drink, well balanced, hoppy flavor. Usually with a hint of toasty malt, a rustic, woody character brought about by the Northern Brewer hops, and a slight fruitiness with good carbonation, this is not a beer that necessitates an acquired taste. The key is good fermentation and secondary temperature control—generally 62° F and no higher than 66° F is recommended with a lager yeast like White Labs WLP 810 or Wyeast California Common. A conditioning rest of two to three weeks at approximately 48 to 50° F is also necessary.

Anchor Steam is brewed with an all-malt recipe (no adjuncts) that includes some crystal, mashed with an "upward infusion" method (temperatures unknown), with three additions of Northern Brewer hops and approximately 32 IBU. The fermentation takes place in shallow, two-foot deep fermenters, with yeast pitched at 60 to 62° F. After kraeusening, it is cellared for three weeks at 50° F. Remember to watch your ferment and conditioning temperatures.

Dave Hamilton lives, brews and drinks beer in Portland, Ore., where he is a member of the Oregon Brew Crew homebrew club.

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1971, Anchor Steam was bottled for the first time—just in time for the "microbrew" revolution of the 1970s.

Anchor Steam is now a trademark, and to prevent copyright infringement, commercial brewers describing this style of beer must use "California common." Per-



ANCHOR STEAM CLONE

INGREDIENTS FOR 5 U.S. GALLONS (19 L)

ALL-GRAIN RECIPE

- 9.0 LB (4.1 KG) TWO-ROW AMERICAN PALE ALE OR KLAGES MALT
- 1.0 LB (0.45 KG) CARAMEL 40° L MALT
- 0.5 LB (227 G) CARA-PILS
- 1.5 OZ (42 G) NORTHERN BREWER (9% ALPHA ACID) WHOLE HOPS (60-90 MIN. BOIL)
- 0.5 OZ (14 G) NORTHERN BREWER (9% ALPHA ACID) WHOLE HOPS (30 MIN. ADDITION)
- 0.5 OZ (14 G) NORTHERN BREWER (9% ALPHA ACID) WHOLE HOPS (LAST 5 MIN.)
- 0.5 OZ (14 G) CASCADE (5.4 % ALPHA ACID) WHOLE HOPS (DRY HOP ADDITION)
- 0.5 TSP IRISH MOSS (LAST 15 MIN. BOIL)
- 1 TSP GYPSUM (OPT.) ADD TO MASH
- WHITE LABS #810 OR WYEAST CALIFORNIA COMMON YEAST

MASH WITH 15 QUARTS WATER FOR 30 MINUTES AT 125° F, RAISE TO 155° F AND HOLD FOR 60 TO 90 MINUTES. RAISE TEMPERATURE OF MASH TO 170° F FOR MASH OUT. SPARGE WITH 3 TO 3.5 GALLONS OF WATER AT 170° F. BOIL 60 TO 90 MINUTES TO YIELD 5 GALLONS. AERATE WELL AND PITCH YEAST AT 62° F. FERMENT IN PRIMARY AT 60 TO 66° F FOR ONE WEEK AND TRANSFER TO SECONDARY (ADD CASCADES FOR DRY HOPPING). FERMENT IN SECONDARY TWO TO THREE WEEKS AT 48 TO 50° F.



SIERRA NEVADA PALE ALE

HALLMARK OF AMERICAN BREWING

BY DAVID HAMILTON

If there is a single beer style that embodies the spirit of the American craft brewing movement, that style is American pale ale. And when it comes to American pale ales, all roads lead through Chico, Calif., home of Sierra Nevada.

American pale ale beckons the taste buds on the hottest summer days. With its easily quaffable, highly carbonated, assertive hop profile, the drinker could easily forget to slow down and discover the subtle nuances that linger just below the thirst-quenching exterior.

Pale ale has its roots in England, where the term "pale" designated clarity, as opposed to the preponderance of darker, porter style beers of the time. However, the pale golden to amber color most of us are used to is much lighter than the

original British pales that tended toward bronze to dark amber and were far from clear. Originally brewed in the late 1700s, pale ales were perfected by the mid-1800s in Burton on Trent. The hard water of that area accentuated the hop flavor and is still reflected in the style of many of today's pale ales.

Historians believe that pales were originally called bitters, but today English bitters and pales are categorically lumped together. British settlers brought the style to the United States, and the refreshing hoppy, citrusy brew became a dominant drink.

Toward the end of the 19th century, German immigrants, who had been perfecting new lager brewing techniques, began converting ale drinkers to their lighter, crisper, dry finished beer. With the

advent of Prohibition, and even after its repeal, the ale movement had been seriously damaged. By 1960, only one U.S. brewer was brewing a pale ale, under the name of Ballantine. Eventually this decline, along with the consolidation of North America beers by mega-breweries, reached its nadir in the 1970s. But a West Coast craft brewing renaissance resulted in the rebirth of hoppy ales, and Sierra Nevada was a prime mover in this trend.

Ken Grossman was introduced to homebrewing through a friend, and after gaining experience with homemade brews and studying chemistry and physics at Cal State University, he opened a homebrew shop. In 1979, he and Paul Camusi founded Sierra Nevada, named after Grossman's favorite backpacking destination. The orig-

inal brewery was an odd collection of dairy tanks, a soft drink bottler and salvaged equipment bought secondhand from other defunct breweries.

Quality ingredients and, specifically, generous quantities of fresh hops would soon become the hallmark of the brewery, much to the delight of hopheads everywhere, and by 1980 the first pale ale was born. Its highly drinkable character was the result of a well-balanced but clearly Cascade-hopped blend. The citrusy, slightly grapefruity, lightly floral, dry finishing brew had a broad appeal.

Demand for Sierra Nevada beers soon exceeded production, and in 1989 the brewery moved to its current location. A 100-barrel copper brewhouse brought back from a trip to Germany became the center of the

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new brewery. In 1997 new brew kettles were commissioned from the original copper-smith, bringing the ultimate capacity to 800,000 barrels per year.

It's no surprise that Sierra Nevada Pale Ale has been raking in medals from the Great American Beer Festival since the advent of professional judging in 1987 and has finished first in Zymurgy's Best Commercial Beers in America Survey two years running (See page 29). Grossman's day-to-day connection with the product as it goes through each stage and his vow to never compromise his craft brewing roots have been key components to the brewery's ongoing success.

Dave Hamilton lives, brews and drinks beer in Portland, Ore., where he is a member of the Oregon Brew Crew homebrew club.



SIERRA NEVADA PALE ALE CLONE

INGREDIENTS FOR 5 U.S. GALLONS (19 L)

11.0 LB (5 KG) AMERICAN TWO-ROW PALE ALE MALT
1.0 LB (0.45 KG) CRYSTAL MALT (40-60L)
1.0 OZ (28 G) PERLE HOPS (90 MIN BOIL)
1.0 OZ (28 G) CASCADE HOPS (15 MIN.)
1.25 OZ (35 G) CASCADE HOPS (5 MIN.)
1.0 OZ (28 G) CASCADE HOPS (SECONDARY FERMENTER DRY HOP)
WYEAST AMERICAN ALE YEAST #1056

- TARGET ORIGINAL GRAVITY: 1.052
- TARGET FINAL GRAVITY: 1.011
- ABV: 5 TO 6%
- IBU: 36 TO 38
- SRM: 8 TO 9

FOR EXTRACT, SUBSTITUTE 6.6 POUNDS LIGHT OR PALE MALT EXTRACT SYRUP OR 5.5 POUNDS LIGHT OR PALE DRY MALT.

USE A SINGLE STEP INFUSION MASH OF 152° F FOR ONE HOUR. USE 3 TO 3.5 GALLONS WATER FOR THE MASH AND 4 TO 5 GALLONS SPARGE WATER AT APPROXIMATELY 170° F TO YIELD APPROXIMATELY 6 TO 6.5 GALLONS WORT. BOIL TIME IS 90 MINUTES BUT INCREASE TO YIELD 5 TO 5.5 GALLONS. CHILL, AERATE WELL AND PITCH YEAST.

FOR EXTRACT, STEEP THE 1 POUND CRUSHED CRYSTAL MALT FOR 30 MINUTES IN 2 GALLONS WATER. HEAT TO APPROXIMATELY 170° F (NOT EXCEEDING 180° F), REMOVE GRAIN BAG, BRING WATER TO A BOIL, ADD EXTRACT AND BOIL ONE HOUR, ADDING HOPS AT APPROPRIATE TIMES.

FERMENT IN PRIMARY ONE TO TWO WEEKS. WATCH YOUR FERMENT TEMPERATURES, TAKING CARE TO KEEP THEM IN THE 63 TO 68° F RANGE. DRY HOP IN SECONDARY FOR ONE TO TWO WEEKS.





PETE'S WICKED ALE

BREAKING THE MOLD

BY JIM PARKER

Pete Slosberg wasn't setting out to blaze new trails in beer styles when he created Pete's Wicked Ale in 1986. He was actually aiming to make an American version of an English classic.

"The original Pete's Wicked Ale was my fourth failure at trying to copy Samuel Smith's Nut Brown Ale," says Slosberg, who has since traded in his brewing boots for a confectioner's apron with his Cocoa Pete's Chocolate Bars.

Slosberg's "failure" was a huge success, propelling Pete's to the No. 2 spot in craft beer production at one point.

Slosberg began his adventures in fermentation as a home winemaker in the late 70s while working in the Silicon Valley. But the delayed gratification of winemaking spurred him to try his hand at brewing.

With \$50,000 borrowed from friends, he launched Pete's Wicked Ale in 1986, along with partner Mark Bronder. Bronder didn't drink, so Slosberg was left to design and taste test the recipes on his own. He approached local brewer Bob Stoddard of Palo Alto Brewing to produce his beer under contract. His target: the eminently drinkable Samuel Smith's Nut Brown Ale.

"We made a first pass and it was in the ballpark, but not close enough," he recalls. "We made a second pass and it was in the ballpark, but not close enough. Third pass, same thing. By the time we got to the fourth pass I decided that the Sam Smith's needed a little more balancing hops."

About that same time, homebrewers in Texas and California began entering beers in competitions that stretched the bounds of

bitterness normally associated with brown ales. These bigger, bolder browns picked up the moniker Texas brown ales and a new style was well on its way to being born.

The added hop kick and deeper color were a hit with professional and amateur brewers alike and in 1987, the first year of professional judging at the Great American Beer Festival, Pete's Wicked Ale took a silver medal in the "Ales" category, sandwiched between Sierra Nevada's Bigfoot Barleywine and Pale Ale.

The next year, ales were separated into nine categories and Pete's took another silver in Brown Ales. By 1992, the category had been split into American Brown Ales and English Brown Ales and Pete's claimed its first gold medal in the American category.

By that time, production had grown from 150 barrels in 1987 to 425,600, making Pete's the second largest player in the craft brewing scene behind Samuel Adams in 1996. He had outgrown the now-closed Palo Alto Brewing and was contracting first at August Schell then at Minnesota Brewing Co. Stoddard's brewery was an extract brewery, so the original Pete's Wicked was produced much the same as the early homebrew versions, extract with steeped grains. The move to Minnesota meant a move to all grain and the ability to add new brands.

Because it was brewed in a mid-size regional brewery, where adjunct-laden lagers were the main product streams, the early all-grain Pete's was brewed with six-row barley as the base malt.

Slosberg still remembers the original malt bill. "It was 70 percent six-row, 29 percent crystal malt, 60 lovibond and 1 percent chocolate malt," he says. The hops were a blend of Chinook and Cascade, "But I don't recall the exact mix." The original gravity was 1.053 (13 °Plato) with 29 IBU—fairly

tame compared to the homebrewed Texas browns, but much bolder than the browns from the U.K.

Pete's continued to grow in brands and production, going public in 1995. Slosberg became a tireless ambassador for the craft brewing industry, even writing a book, *Beer for Pete's Sake* in 1998.

The Gambrinus Company of San Antonio, Texas—owners of the Spoetzl Brewery (makers of Shiner) and BridgePort Brewing—bought the company in 1998. Sales had begun to tail off and still continue to drop, falling to 98,000 barrels in 2003.

By that time, the genie was out of the bottle and hoppier American brown ales had taken root across the country, with gold medal versions brewed from Oregon (Pelican Pub's Doryman's Dark) to New York (C.H. Evans' Kick-Ass Brown).

Homebrewed versions of American brown ales still tend to be a bit hoppier than their commercial counterparts. Guidelines for the Great American Beer Festival call for bitterness of 25 to 45 IBU, while the BJCP style guidelines allow for up to 60 IBU.

Original gravities for both commercial and homebrewed versions run from 1.040 to 1.060 (10-15 °Plato).

Today, the Pete's on the shelf bears little resemblance to the beer Slosberg first cooked up on his kitchen stove. "It's not the same," he says simply. In fact, the beer won a gold medal in the recent World Beer Cup in the English brown category, gold in Scottish ales and silver in English brown at the 2003 Great American Beer Festival.

Although chocolate is the passion that drives Slosberg these days, he hasn't turned his back on beer. He still holds beer and chocolate tastings up and down the West Coast and talks tirelessly about the parallels between the craft chocolate movement of today and the early craft beer movement.

For a recent pairing at San Francisco's 21st Amendment Brewery, Slosberg sat down with brewer Shaun O'Sullivan to try and recreate the original Pete's. "He came pretty close," Slosberg said. "It wasn't exactly it, but it was pretty good."

And it went great with chocolate, no doubt.

Jim Parker is editor-in-chief of Zymurgy. 

"THE ORIGINAL
PETE'S WICKED ALE WAS
MY FOURTH FAILURE
AT TRYING TO COPY
SAMUEL SMITH'S NUT
BROWN ALE."
SAYS SLOSBERG, WHO HAS
SINCE TRADED IN HIS
BREWING BOOTS FOR A
CONFECTIONER'S APRON
WITH COCOA PETE'S
CHOCOLATE BARS.

PETE'S WICKED ALE CLONE

INGREDIENTS FOR 5 U.S. GALLONS (19 L)

ALL-GRAIN RECIPE

- 7.0 LB (15.4 KG) TWO-ROW PALE MALT (SUBSTITUTE SIX-ROW FOR HISTORICAL ACCURACY)
- 2.9 LB (6.38 KG) 60 L CRYSTAL MALT
- 2.0 OZ (56 G) CHOCOLATE MALT
- 0.5 OZ (14 G) CHINOOK (10.8% ALPHA) 45 MINUTES
- 1.0 OZ (28 G) CASCADE (5.4% ALPHA) 15 MINUTES
- 0.5 OZ (14 G) CASCADE (5.4% ALPHA) AT KNOCKOUT
- OG: 1.053 (13 °PLATO)
- IBU: 30

SINGLE INFUSION MASH AT 155° F (68° C). FERMENT AT 68° F (20° C) FOR ONE WEEK OR UNTIL FINAL GRAVITY OF 1.012. RACK INTO SECONDARY FOR ONE WEEK, OR UNTIL CLEAR, AND PACKAGE.



EXTRACT RECIPE

- (FOR OLD SCHOOL HISTORIC ACCURACY)
- 4.0 LB (8.8 KG) LIGHT DRY MALT EXTRACT
 - 2.9 LB (6.38 KG) 60 L CRYSTAL MALT
 - 2.0 OZ. (56 G) CHOCOLATE MALT
 - 0.5 OZ (14 G) CHINOOK (10.8% ALPHA) 45 MINUTES
 - 1.0 OZ (28 G) CASCADE (5.4% ALPHA) 15 MINUTES
 - 0.5 OZ (14 G) CASCADE (5.4% ALPHA) AT KNOCKOUT
 - OG: 1.053 (13 °PLATO)
 - IBU: 30

STEEP GRAINS IN 5 GALLONS OF 156° F (69° C) WATER. ADD EXTRACT AND BRING TO A BOIL. FERMENT AND PACKAGE AS ABOVE.



WIDMER BROTHERS HEFEWEIZEN

BRINGING HOME THE BACON

BY JIM PARKER

It may seem odd to credit a couple of brothers who wanted to brew true to their German heritage with the creation of an American beer style. But to hear Rob Widmer tell the story, the serendipitous circumstances that led to Widmer Hefeweizen set the stage for Widmer Brothers Brewery's success.

The year was 1985 and brothers Kurt and Rob were "playing the starving artists" in Portland, Ore. with their then-flagship product, a loyal interpretation of a German altbier.

"In the public's eye at that point, there were two types of beer: dark beer and light beer," he recalls. "We realized we had a visual hurdle with the altbier, because people viewed it as a dark beer."

The two knew they would have to produce a more approachable beer if they were

going to expand beyond their initial business plan goal of "20 decent draft accounts."

In those days, pitching a craft-brewed lager was not an easy proposition—even if the brothers would have had the extra tank space to devote to lagering. So they settled on a filtered wheat beer, similar to the kristalweizens of Germany.

"That beer saved our bacon," recalls Rob Widmer, and now the brothers had two beers to offer local publicans.

One of those publicans, the late Carl Simpson of the Dublin Pub, wanted more. He prodded the brothers to bring him a third style for his rapidly expanding draft lineup. "We honestly can't remember whose idea it was, so we've decided whoever is telling the story gets to take the credit," Rob says. "So since I am telling the story, it was my brill-

iant idea" to rack a couple of kegs of their weizen before filtration.

The resulting brew "looked like orange juice," but they took Simpson a couple of kegs. From there, it was Simpson's mastery of showmanship that sold the brand. "He used to send a server out with a tray full of hefeweizens in the tall wheat beer glasses with a lemon wedge stuck on each one. Pretty soon everybody in the place would be drinking hefes."

That was in the summer of 1986 and the Portland market was ready for a light, refreshing beer. Sales of the new, cloudy stuff took off. "We sort of resisted it for a while," Widmer recalls. "We felt like we were being disloyal to the weizen and that was the beer that had kept us afloat." But most of their accounts that had been selling the clear wheat beer were clamoring for the new, cloudy version.

"Part of our success is it was an unusual beer, so it got a lot of attention," Widmer says. "And it is not a beer that you have to learn to like."

Fueled by sales of their cloudy wheat beer, Widmer Brothers Brewing has grown to the No. 8 ranking among regional specialty breweries with sales of 161,283 in 2003. For the first time since its release, Widmer Hefeweizen dipped below 80 percent of the brewery's total sales last year. The beer dubbed "America's Original Hefeweizen" was eighth among brands in Information Resources Inc.'s specialty beer category and is the top selling single craft brand in the Northwest.

Still, Widmer says, the brothers have taken a "tremendous amount of heat" for making a beer that shares a name with a classic German style but shares none of that style's distinctive clove and banana esters. Rather than introducing a new yeast strain to their brewery in 1986, the Widmers stuck with their German altbier yeast.

The beer is brewed with two-row, wheat, Munich and crystal 40 malts, Tettnanger

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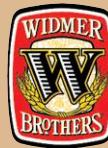
and Cascade hops. Perhaps part of its appeal to the Northwest palate is its 32 IBU, fairly high for a wheat beer. Widmer Hefeweizen is brewed to an original gravity of 1.047 (11.75 °Plato).

"I think there is room for both a European style of hefeweizen and an American," Widmer says. And he successfully lobbied to have American Hefeweizen added as a style category in both the Great American Beer Festival and World Beer Cup. Widmer Hefeweizen won the gold medal in American-style Hefeweizen at the 2004 World Beer Cup and silver in the same category at the 2003 GABF.

Jim Parker is editor-in-chief of Zymurgy. 

WIDMER HEFEWEIZEN CLONE

INGREDIENTS FOR
5 U.S. GALLONS (19 L)



ALL-GRAIN RECIPE

4.5 LB (9.9 KG) TWO-ROW PALE MALT
3.5 LB (7.7 KG) MALTED WHEAT
0.5 LB (226 G) MUNICH MALT
3.0 OZ (84 G) CRYSTAL MALT (40L)
0.5 OZ (14 G) TETTNANGER HOPS
(4.5% ALPHA ACID) 60 MINUTES
0.5 OZ (14 G) CASCADE HOPS (5.4%
ALPHA ACID) 45 MINUTES
5.0 OZ (14 G) CASCADE HOPS (5.4%
ALPHA ACID) 30 MINUTES
5.0 OZ (14 G) CASCADE HOPS (5.4%
ALPHA ACID) 10 MINUTES
YEAST
WYEAST AMERICAN WHEAT

- OG: 1.046
- IBU: 31.1

SINGLE INFUSION MASH AT 152° F (67° C). FERMENT AT 68° F (20° C) FOR ONE WEEK AND PACKAGE.

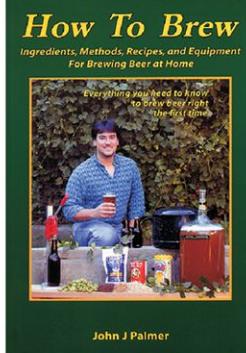
EXTRACT RECIPE

4.0 LB (8.8 KG) BRIESS BREWERS GOLD LIQUID MALT EXTRACT
2.0 LB (4.4 KG) BRIESS WEIZEN MALT EXTRACT
0.5 LB (2.2 KG) MUNICH MALT
3.0 OZ (84 G) CRYSTAL MALT (40L)
0.5 OZ (14 G) TETTNANGER HOPS
(4.5% ALPHA ACID) 60 MINUTES
0.5 OZ (14 G) CASCADE HOPS (5.4%
ALPHA ACID) 45 MINUTES
0.5 OZ (14 G) CASCADE HOPS (5.4%
ALPHA ACID) 30 MINUTES
0.5 OZ (14 G) CASCADE HOPS (5.4%
ALPHA ACID) 10 MINUTES
YEAST
WYEAST AMERICAN WHEAT

- OG: 1.046
- IBU: 31.1

STEEP GRAINS IN 5 GALLONS (19 LITERS) OF 156° F (69° C) WATER. ADD EXTRACT AND BRING TO A BOIL. FERMENT AND PACKAGE AS FOR ALL-GRAIN RECIPE.

Want to understand your brewing better?



Check out the most recommended book for both beginning and advanced brewers alike. Whether you want short, clear instructions for your first brew or the details for *how and why* on your fiftieth, *How To Brew* will guide you to a better beer.

And to make your brewing calculations easier, the Home Brewing Recipe Calculator will quickly determine the recipe gravity from different malts and extracts. It can also calculate IBUs from different hop additions, for any batch size of 5–12 gallons. It's like having a computer in your pocket.

***How To Brew* and the HBRC are available at fine homebrewing shops everywhere.**



The Results are In!

2nd Annual Survey

Zymurgy's Best Commercial Beers in America



By Jim Parker

We asked. You answered. And the results have been tabulated. You folks have good taste.

But we already knew that. That is why, for the second year, we asked you to send us your list of up to 20 beers that you think represent the best of what's available in the U.S. market. As homebrewers, you know what it takes to make a beer a winner. And you have the most adventurous palates in the land.

In *Zymurgy's* second Best Commercial Beers in America Survey, you picked beers from coast to coast and quite a few from the middle of the country. You picked beers from big breweries, small breweries and brewpubs. You also picked 40 beers from outside the United States.

In all, we received 757 votes for 399 different beers from 102 different breweries. There were plenty of repeats from last year's survey, but with the exception of the top spot, the order is much different. You can see a list of the top 50 beers in Table 1.

The Top 20

Repeating as your top pick is Sierra Nevada Pale Ale. The quintessential American pale ale was named on 27 percent of all ballots we received. It was one of three Sierra Nevada products among the top five vote getters (counting ties). In all, four Sierra Nevada beers received votes.

Coming in second in the poll was Sierra Nevada Bigfoot Barleywine, moving up from the eighth spot last year and leapfrogging Sierra Nevada Celebration Ale, which fell from third into a tie for fifth. Sierra Nevada Porter also made the list, finishing in a tie for 65th.

While the top of last year's list had a decidedly West Coast leaning, this year's top 20 has beers from both coasts and the heartland. Dogfish Head 90 Minute IPA and New Glarus Belgian Red

tied for third. In addition to 90 Minute IPA, you also liked the 60 Minute and 120 Minute IPAs, as well as three other Dogfish brews. New Glarus landed three beers on the list.

In a three-way tie for fifth we find Kalamazoo Brewing's Bell's Expedition Stout, Stone Arrogant Bastard and Samuel Adams Boston Lager.

Anchor Brewing, last year's runner-up with its Anchor Steam beer, landed two beers in a four-way tie for eighth. Anchor Porter and Anchor Liberty share that spot with Sierra Nevada Celebration Ale and Three Floyds Alpha King.

Two more hoppy beers from the heartland share the 12th spot: Bell's Two Hearted Ale and Three Floyds Dreadnaught IPA.

A six-pack of eclectic beers is grouped at No. 14: Alaskan Amber, Alaskan Smoked Porter, Anchor Steam, Deschutes Black Butte Porter, Goose Island IPA and North



New Glarus Brewing Co.



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Table 1: Top Ranked Beers (T indicates tie)

Place	Beer	Place	Beer
1	Sierra Nevada Pale Ale	T30	Brooklyn Black Chocolate Stout
2	Sierra Nevada Bigfoot Barleywine	T30	Capital Blonde Doppelbock
T3	Dogfish Head 90 Minute IPA	T30	Dogfish Head Immort Ale
T3	New Glarus Belgian Red	T30	Goose Island Honkers Ale
T5	Bell's Expedition Stout	T30	Great Lakes Edmund Fitzgerald Porter
T5	Sam Adams Boston Lager	T30	Hair of the Dog Adam
T5	Stone Arrogant Bastard	T30	New Belgium Abbey
T8	Anchor Liberty	T30	New Belgium Trippel
T8	Anchor Porter	T30	North Coast Old Stock Ale
T8	Sierra Nevada Celebration Ale	T30	Pilsner Urquell
T8	Three Floyds Alpha King	T30	Stone Double Bastard
T12	Bell's Two-Hearted Ale	T30	Tupper's Hop Pocket Ale
T12	Three Floyds Dreadnaught IPA	T30	Widmer Hefeweizen
T14	Alaskan Amber Ale	T46	Allagash Triple
T14	Alaskan Smoked Porter	T46	Anderson Valley Hop Ottin' IPA
T14	Anchor Steam	T46	Capital Garten Brau Lager
T14	Deschutes Black Butte Porter	T46	Deschutes Obsidian Stout
T14	Goose Island IPA	T46	Dogfish Head Raison D'Etre
T14	North Coast Old Rasputin	T46	Dogfish Head Worldwide Stout
T20	Ommegang Abbey Ale	T46	Goose Island Hex Nut Brown
T20	Rogue Dead Guy Ale	T46	Guinness Stout
T20	Unibroue La Fin du Monde	T46	Harpoon IPA
T20	Victory Hop Devil	T46	New Belgium 1554
T24	Celis White	T46	New Belgium Fat Tire
T24	Deschutes Mirror Pond	T46	New Belgium La Folie
T24	New Glarus Raspberry Tart	T46	Orval
T24	Redhook ESB	T46	Sam Adams Cream Stout
T24	Rogue Shakespeare Stout	T46	Sam Adams Doppelbock
T24	Stone Ruination IPA	T46	Sam Adams Winter Ale
T30	Anchor Old Foghorn	T46	Shiner Bock
T30	Bell's Third Coast Old Ale	T46	Victory Old Horizontal Barleywine
T30	BridgePort India Pale Ale	T46	Victory Storm King

Table 2: Brewery Rankings (T indicates tie)

These rankings are based on total votes received by each brewery's beers.

1	Sierra Nevada Brewing Co. . . Chico, Calif.	12	Goose Island Brewing Co. . . Chicago, Ill.
2	Boston Beer Company . . . Boston, Mass.	13	New Glarus Brewing Co. . . New Glarus, Wis.
3	Anchor Brewing . . . San Francisco, Calif.	14	Alaskan Brewing Co. . . Juneau, Alaska
4	Kalamazoo Brewing (Bell's) . . Kalamazoo, Mich.	15	North Coast Brewing Co. . . Fort Bragg, Calif.
T5	Rogue Ales . . . Newport, Ore.	16	Unibroue . . . Chambly, Quebec
T5	Dogfish Head Brewing Co. . . Rehoboth Beach, Del.	17	Capital Brewery . . . Middleton, Wis.
T5	New Belgium Brewing Co. . . Fort Collins, Colo.	18	Brewery Ommegang . . . Cooperstown, N.Y.
T5	Stone Brewing Co. . . San Marcos, Calif.	19	Great Lakes Brewing Co. . . Cleveland, Ohio
9	Three Floyds Brewing Co. . . Munster, Ind.	T20	Avery Brewing Co. . . Boulder, Colo.
10	Deschutes Brewery . . . Bend, Ore.	T20	BridgePort Brewing Co. . . Portland, Ore.
11	Victory Brewing Co. . . Downingtown, Pa.		

Table 3: Most Beer on the List (T indicates tie)

1	Boston Beer Company	13 beers
2	Rogue Ales	11 beers
T3	Kalamazoo Brewing	8 beers
T3	Deschutes Brewery	8 beers
T5	Capital Brewery	7 beers
T5	New Belgium Brewing	7 beers

Coast Old Rasputin. Rounding out the top 20 are Ommegang Abbey Ale, Rogue Dead Guy Ale, Victory Hop Devil IPA and Unibroue La Fin du Monde—the highest-ranking import on the list.

The Top Breweries

We not only tabulated which beers got the most votes, but also took a look at how different breweries fared. It should come as no surprise that Sierra Nevada, with the top two places in the poll, leads all breweries in number of votes (see Table 2). Three of Sierra Nevada's four beers in the survey finished in the top 20.

Second on the votes list is the Boston Beer Company. With 13 beers on the list, the makers of the Sam Adams beers leads the way in number of beers making the survey (see Table 3). From the flagship Boston Lager to Utopias—the world's first 25 percent alcohol by volume beer—you told us you love Sam Adams.

Ranking third in total votes was last year's No. 2 brewery, Anchor Brewing. Like Sierra Nevada, Anchor doesn't make a huge line of beers—only four labels on the list—but everything they market, from Steam to Old Foghorn, suits our readers' tastes. Rogue Ales, which landed 11 beers on the list—second only to Sam's 13—tied with Dogfish Head of Delaware, Colorado's New Belgium and California's Stone Brewing for fourth most votes. Three Floyds Brewing, with only four beers on the list, rounds out the top nine in total votes.

Behind Boston Beer and Rogue, the breweries landing the most beers on the list were Deschutes Brewery and Kalamazoo Brewing with eight beers each. Capital

Table 4: Spirit of Homebrewing Rank

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

- 1 Hair of the Dog Brewing . . .Portland, Ore.
- 2 Three Floyds Brewery . . .Munster, Ind.
- 3 Dogfish Head Brewing . . .Rehoboth Beach, Del.
- 4 Brewery Ommegang . . .Cooperstown, N.Y.
- 5 Avery Brewing Co. . . .Boulder, Colo.



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Brewing of Wisconsin and New Belgium of Colorado tied for fifth with seven beers each making the list.

Hair of the Dog Brewing of Oregon proved great beers can come out of small

breweries, landing three beers on the list and walking away with the "Spirit of Homebrewing" honors. We compiled this list (see Table 4) by taking the total number of votes a brewery received and dividing that by their annual production.

Coming in second in this category is Three Floyds Brewing of Indiana. Despite limited distribution, you told us you're big fans of Three Floyds' bold, hoppy beers like Alpha King and Dreadnaught IPA.

Dogfish Head Brewing finished third on this list, dropping down a spot from where they finished last year—but only because their annual production doubled. Rounding out the top five on this list were Brewery Ommegang of New York and Avery Brewing of Colorado.

Think Globally, Drink Locally

Only four imports made the top 50 list: Canada's Unibroue La Fin du Monde (tied for 20th), Czech Republic's Pilsner Urquell (tied for 30th), Belgium's Orval (tied for 46th) and Ireland's Guinness Stout (tied for 46th). Other imports receiving more than one mention were Adnam's Broadside, George Gale's

Prize Old Ale and Newcastle Brown from England, Samichlaus, now brewed at Austria's Eggenberg Brewery, Budweiser Budvar from the Czech Republic, Germany's Warsteiner and Ayinger Celebrator, Verhaege Duchesse de Bourgogne from Belgium and a pair of Unibroue products, Trois Pistoles and Maudite (see Table 5).

Many of you showed great loyalty to your local brewpubs. Bear Republic of California landed three beers on the list, as did Great Dane Brewing of Wisconsin and Big Time Brewery of Washington.

And although the Wild Duck Brewery in Oregon closed its doors on the last day of 2003, you still remember two of its beers, Sasquatch Strong Ale and Old Gnarlyhead Barleywine (a two-time defending Great American Beer Festival gold medallist) fondly.

Because many of the top beers on this year's list were featured last year, we've had to scramble to find new clone recipes for some of your other favorite beers. Give these a try and let us know how close they come to matching the tastes you've fallen in love with.

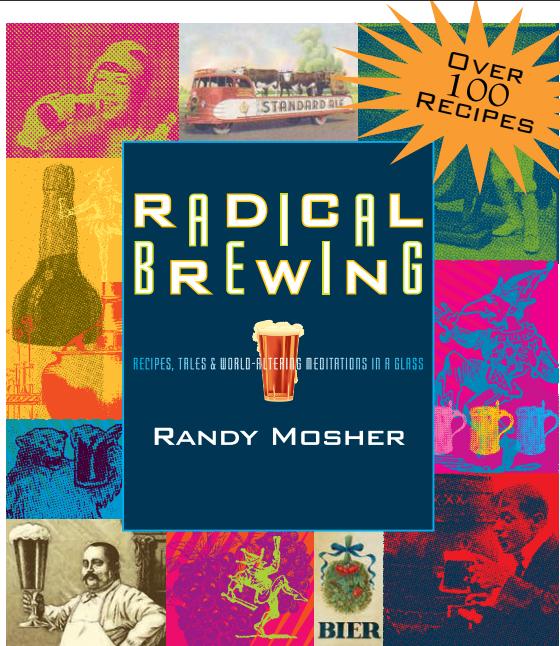
Jim Parker is editor-in-chief of *Zymurgy*. 

Table 5: Top Imported Beers (T indicates tie)

Overall

Place . . . Beer

T20	Unibroue La Fin du Monde
T30	Pilsner Urquell
T46	Guinness Stout
T46	Orval
T65	Adnams Broadside
T65	Ayinger Celebrator
T65	Budweiser Budvar
T65	Eggenberg Samichlaus
T65	George Gale's Prize Old Ale
T65	Newcastle Brown Ale
T65	Unibroue Trois Pistoles
T65	Unibroue Maudite
T65	Warsteiner



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Sierra Nevada Bigfoot Barleywine Clone



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

- 15.5 lb (7.0 kg) Pale two-row malt
- 1.0 lb (0.45 kg) English Crystal 75 L malt
- 1.0 lb (0.45 kg) English Crystal 105 L malt
- 1.0 lb (0.45 kg) Carapils malt
- 1.0 oz (28 g) Chinook hops (13% alpha acid) 60 minutes
- 0.5 oz (14 g) Chinook hops (13% alpha acid) 45 minutes
- 0.75 oz (21 g) Centennial hops
(10.5% alpha acid) 30 minutes
- 0.5 oz (14 g) Centennial hops
(10.5% alpha acid) 15 minutes
- 0.5 oz (14 g) Cascade hops
(5.4% alpha acid) 15 minutes
- 1.0 oz (28 g) Chinook hops
(13% alpha acid) 60 minutes
- 1.0 oz (28 g) Centennial hops
(10.5% alpha acid) 30 minutes
- 1.0 oz (28 g) Cascade hops
(5.4% alpha acid) dry hop
- Wyeast #1056 American Ale Yeast
- 1 cup dry malt extract to prime
 - OG: 1.099 (23 P)
 - FG: 1.020 (5 P)
 - IBU: 90

Single infusion mash at 154° F.

For partial mash recipe, substitute 12 lb Briess Golden Light Concentrated Brewers Wort. Crack and steep specialty grains for a half hour in 2 gallons of 154° F water. Discard grains, bring water up to 6-gallon level and commence the boil.

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



Bigfoot Barleywine moved up from eighth to second this year.

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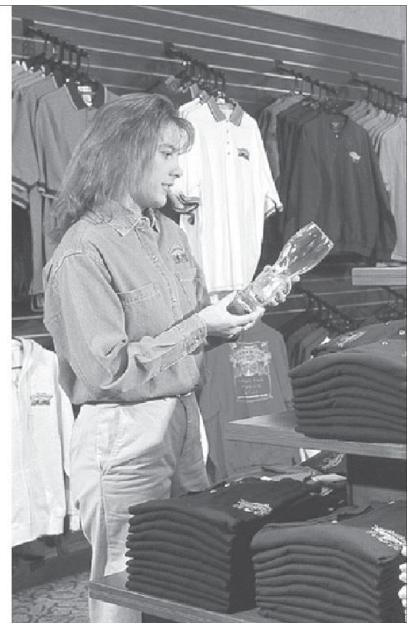
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Despite limited distribution, you told us you're big fans of

Three Floyds' bold, hoppy beers like Alpha King and Dreadnaught IPA.

This recipe is a compilation of information from the brewery website and threads on the *Homebrew Digest* and *rec. crafts brewing* newsgroups. Try it yourself and see how close it comes.

Three Floyds Alpha King Clone

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

- 10 lb (4.5 kg) Pale two-row malt
- 1.0 lb (0.45 kg) Simpson's medium Crystal malt 50-60L
- 0.5 lb (227 g) Dingeman's CaraMunich malt
- 1.0 oz (28 g) Columbus hops (15.5 % alpha acid) 60 minutes
- 0.5 oz (14 g) Warrior hops (17 % alpha acid) 30 minutes
- 1.0 oz (28 g) Centennial hops (10.5 % alpha acid) 5 minutes
- 0.5 oz (14 g) Warrior hops (17% alpha acid) dry hop
- 0.5 oz (14 g) Centennial hops (10.5% alpha acid) dry hop
- Wyeast #1056 American Ale Yeast

- OG: 1.059
- FG: 1.014
- IBU: 69

Single infusion mash at 154° F. Ferment at 68 to 70° F for five to seven days. Rack into clean fermenter and dry hop. Allow to settle and sit on dry hops for one week. Rack again and package.

For extract partial mash, substitute 7.5 lb (3.4 kg) Briess Golden Light Concentrated Brewers Wort. Crack and steep grains in 2 gallons of 152° F water. Remove and discard grains. Bring water up to 6-gallon level and commence the boil.



Each year the Association of Brewers collects brewery production data for every U.S. brewery. This data provides a foundation for understanding the progress the industry is making and serves as a resource for the hundreds of media calls that come into the Association and our outreach efforts as we promote craft beer in the United States.

Craft beer production grew by 3.4 percent in 2003, which surpassed the 1.9-percent growth rate of import consumption and the decline of traditional brewers' production. The higher growth rate of craft over imports marks the first time in eight years that craft has bested imports in this area. Craft beer production in the U.S. has grown every year for 34 straight years. I'll drink to that!

What follows is a snapshot of domestic specialty brewing companies, regional specialty brewers, microbreweries and brewpubs. I'm a numbers guy and a beer guy, and I thought that you might be interested in some of the growth of craft brewers as well. Enjoy!

2003 YEAR IN REVIEW

By Paul Gatzka

2003 TOP 50 DOMESTIC SPECIALTY BREWING COMPANIES

Compiled by the Association of Brewers from data provided primarily by brewers. For each company listed, a) all-malt beer [or wheat beer] sales account for the majority of its beer sold; and b) it operated independently for at least one year. The list includes different types of top selling craft brewers: regional specialty breweries, contract brewing companies and brewpub groups. In addition, it portrays the total volume of beer sold by those that combine a micro- or regional brewery and one or multiple brewpubs, and/or hire a brewery to contract brew for them. Figures in parentheses indicate number of breweries/brewpubs operating during 2003, if more than one. Stevens Point requested their information not be published.

"Shipments" also refers to taxable removals at brewpubs.

* Denotes all or partially contract brewed during 2003.

Company	2003 shipments	% change in 2003	share of segment	change in share
1. Boston Beer Co.* (2 plus contract)	1,236,000	-4	18.58	-1.51
2. Sierra Nevada Brewing Co.	574,260	+1	8.63	-0.17
3. Jacob Leinenkugel Brewing Co. (2) (subs. of Miller)	345,000	0	5.19	-0.17
4. New Belgium Brewing Co.	287,000	+12	4.31	+0.34
5. Spoetzl Brewing Co.	285,000	+10	4.28	+0.24
6. Redhook Ale Brewery (2)	228,800	+1	3.44	-0.07
7. F.X. Matt Brewing Co.* (includes non-craft volume)	228,700	-4	3.44	-0.28
8. Widmer Brothers Brewing Co. (2)	181,783	+20	2.73	+0.37
9. Deschutes Brewery (2)	118,816	+4	1.78	+0.01
10. Pyramid Breweries (4)	116,844	+3	1.75	0.00
11. Sleeman USA*(for export)	104,462	+27	1.57	+0.29
12. Alaskan Brewing Co.	86,900	+14	1.31	+0.13
13. Anchor Brewing Co.	84,641	+3	1.27	-0.01
14. Harpoon Brewery (2)	79,340	+8	1.19	+0.06
15. Full Sail Brewing Co. (2)	75,638	+24	1.14	+0.24
16. Boulevard Brewing Co.	74,854	+18	1.13	+0.14
17. Pete's Brewing Co. (subs. of Gambrinus Co.)*	68,169	-38	1.02	-0.69
18. Carolina Beer and Beverage Co. (includes non-craft volume)	65,000	+145	0.98	+0.56
19. August Schell Brewing Co. (includes non-craft volume)	61,800	+123	0.93	+0.50
20. Mendocino Brewing Co. (3)	60,000	+2	0.90	-0.01
21. Gordon Biersch Brewing Co. (packaging brewery)	56,566	-4	0.85	-0.06
22. Goose Island Beer Co. (3)	55,837	-7	0.84	-0.09
23. Summit Brewing Co.	55,222	+12	0.83	+0.06
24. Shipyard Brewery	50,398	+28	0.76	+0.15
25. Portland Brewing Co. *	48,303	-15	0.72	-0.16
26. Rock Bottom Restaurants (34)	43,977	+1	0.66	-0.02
27. Brooklyn Brewery*	42,010	+1	0.63	-0.02
28. Abita Brewing Co.	41,400	+5	0.62	+0.01
29. Long Trail Brewing Co.	41,000	+3	0.62	-0.01
30. BridgePort Brewing Co. (subs. of Gambrinus Co.)	40,128	+9	0.60	+0.03
31. Magic Hat Brewery	39,000	+1	0.59	-0.01
32. Kalamazoo Brewing Co.	38,587	+21	0.58	+0.08
33. Firestone Walker Brewing Co.	33,350	+19	0.50	+0.07
34. Rogue Ales (2)	28,611	+9	0.43	+0.03
35. Odell Brewing Co.	26,018	-2	0.39	-0.02
36. Flying Dog Brewing Co	25,561	+17	0.38	+0.04
37. Panorama/Otter Creek Brewing Co.	25,500	+6	0.38	+ 0.01
38. Lagunitas Brewing Co.	25,159	+5	0.38	+0.01
39. Mac and Jack's Brewery	25,110	+5	0.38	+0.01
40. Great Lakes Brewing Co. (2)	24,963	+15	0.38	+0.04
41. Breckenridge Brewery	24,900	-5	0.37	-0.04
42. Stone Brewing Co.	24,490	+33	0.37	+0.08
43. Old Dominion Brewing Co.	24,306	-4	0.37	-0.03
44. Big Sky Brewing Co.	22,600	+9	0.34	+0.02
45. Frederick Brewing Co.	22,581	-28	0.34	-0.15
46. Gordon Biersch Brewery Restaurants (25)	21,802	-7	0.32	-0.04
47. Utah Brewers Cooperative	20,000	-9	0.30	-0.04
48. McMenamin's Breweries (20)	19,755	-4	0.30	-0.02
49. New Glarus Brewing Co.	19,179	+40	0.29	+0.08
50. Anderson Valley Brewing Co.	18,843	-4	0.28	-0.03
TOTALS	5,348,163	+7	80.38	+ 2.90

2003 REGIONAL BREWING COMPANIES (BY NUMBER OF BARRELS PRODUCED)

All figures are in U.S. barrels. Stevens Point and Pittsburgh Brewing requested their information not be published.

¹= Estimate, ²= See this or other charts for other company operations, ³= Not considered a craft brewer. Traditional Regional Brewery not included in craft statistics.

Company	State						Annual Percent Change			
		1999	2000	2001	2002	2003	2000	2001	2002	2003
City Brewing Co. ³ (primarily FMBs)	WI			1,200,000	1,400,000					17
Diageo ^{1,3} (FMBs)	PA				1,400,000					
D. G. Yuengling & Son ^{1,2,3}	PA	406,842	1,025,000	1,189,000	1,285,000		152	16	8	
Latrobe Brewing Co. ^{1,3}	PA	1,104,000	1,100,000	1,100,000	1,100,000		0	0	0	
High Falls Brewing Co. ³	NY		900,000	900,000	1,000,000				0	11
Samuel Adams Brewery ^{1,2}	OH	450,000		600,000	600,000				0	
Sierra Nevada Brewing Co.	CA	436,043	498,986	541,386	566,108	574,260	14	8	5	1
Jacob Leinenkugel Brewing Co. ¹	WI	325,000	331,300	332,876	344,405	345,000	2	0	3	0
New Belgium Brewing Co.	CO	147,950	165,000	230,000	255,300	287,000	12	39	11	12
Spoetzl Brewery	TX		261,000	272,000	260,000	285,000		4	-4	10
FX Matt Brewing Co.	NY	263,000	276,000	261,000	239,000	228,700	5	-5	-8	-4
Lion Brewery Inc., The ^{1,3}	PA		200,000	200,000	210,000			0	5	
Widmer Brothers Brewing Co.	OR	117,917	127,080	127,292	151,305	181,283	8	0	19	20
Redhook Ale Brewery ¹	WA	197,615	212,600	158,100	156,900	158,800	8	-26	-1	1
Deschutes Brewery ²	OR	86,922	95,000	102,655	112,992	117,856	10	8	10	4
Alaskan Brewing & Bottling Co.,	AK	69,847	81,800	82,200	76,100	86,900	17	0	-7	14
Anchor Brewing Co.	CA	96,153	93,314	85,873	82,217	84,641	-3	-8	-4	3
Pyramid Alehouse-Berkeley ²	CA			72,425	75,480				4	
Full Sail Brewing Co ²	OR	65,500	66,515	60,816	57,611	75,238	2	-9	-5	31
Joseph Huber Brewing ³	WI	60,000	60,000	60,000	40,000	75,000	0	0	-33	88
Boulevard Brewing Co.	MO	39,339	46,060	54,802	63,616	74,854	17	19	16	18
Redhook Ale Brewery/C ^{1,2}	NH		65,000	69,000	70,000			6	1	
Harpoon Brewery ^{1,2}	MA	53,167	63,400	62,400	65,178	69,340	19	-2	4	6
Carolina Beer & Beverage Co.(includes FMBs)	NC	6,573	7,900	9,800	26,500	65,000	20	24	170	145
August Schell Brewing Co.	MN	35,500	31,500	19,200	27,654	61,800	-11	-39	44	123
Gluek Brewing Co. ^{1,3} (includes FMBs)	MN	35,000	50,000	58,000	60,000	43	16	3		
Gordon Biersch Brewing Co.	CA	53,363	60,237	63,406	58,671	56,566	5	5	-7	-4
Summit Brewing Co.	MN	42,474	42,904	46,206	49,469	55,222	1	8	7	12
Goose Island Beer Co./Fulton St ²	IL	45,350	41,270	44,712	59,734	52,837	-9	8	34	-12
Portland Brewing Co. ²	OR	55,306	63,000	60,000	56,400	47,387	14	-5	-6	-16
Stevens Point Brewery ¹	WI	49,300	52,000	47,000	46,500	46,500	5	-10	-1	0
Mendocino Brewing Co. ¹	CA	47,154	49,255	58,683	47,800	46,400	4	19	-19	-3
Shipyard Brewing Co. ²	ME	28,900	30,984	34,018	39,278	45,255	7	10	15	15
Abita Brewing Co.	LA	34,500	34,800	35,500	39,400	41,400	1	2	11	5
Long Trail Brewing Co.	VT		40,000	40,000	40,000	41,000		0	3	
Pyramid Breweries Inc. ²	WA	108,400	101,858	104,872	40,000	40,751	-6	3	-62	2
BridgePort Brewing Co.	OR	26,180	30,723	38,645	36,691	40,128	17	26	-5	9
Magic Hat Brewing Co.	VT	25,500	26,200	31,600	38,500	39,000	3	21	22	1
Kalamazoo Brewing Co.- Galesburg ²	MI			36,000						
Straub Brewery ³	PA	35,646	36,041	36,455	38,500	35,900	1	1	6	-7
Firestone Walker Brewing Co.	CA			18,000	28,000	33,350			56	19
Rogue Ales Brewers on the Bay ²	OR	18,111	25,000	27,458	25,991	28,563	38	10	-5	10
Odell Brewing Co.	CO	18,447	20,593	23,619	26,546	26,018	12	15	12	-2
Flying Dog Brewery	CO	16,700	16,000	19,600	21,885	25,561	-4	23	12	17
Otter Creek Brewing Co.	VT	22,325	24,490	25,137	22,000	25,500	10	3	-12	16
Lagunitas Brewing Co.	CA	14,800	17,099	19,410	23,960	25,159	16	14	23	5
Mac & Jack's Brewery Inc.	WA	16,066	20,047	22,312	23,903	25,110	25	11	7	5
Dixie Brewing Co Inc. ^{1,3}	LA	25,000	25,000	25,000	25,000	25,000	0	0	0	0
Great Lakes Brewing Co./Ohio	OH	16,988	17,874	18,442	21,734	24,963	5	3	18	15
Breckenridge Brewery	CO	24,200	25,499	27,442	26,240	24,900	5	8	-4	-5
Stone Brewing Co.	CA	5,848	9,342	12,779	18,450	24,490	60	37	44	33
Old Dominion Brewing Co.	VA	26,593	26,640	25,952	25,350	24,306	0	-3	-2	-4
Big Sky Brewing Co.	MT	7,100	15,741	17,900	20,825	22,600	122	9	21	9
Frederick Brewing Co.	MD	24,900	22,700	28,381	31,441	22,581	-9	25	11	-28
Utah Brewers Cooperative	UT		18,121	19,480	22,000	20,000		7	13	-9
New Glarus Brewing Co.	WI	8,733	9,406	10,478	13,700	19,179	8	11	31	40
Anderson Valley Brewing Co.	CA	16,700	17,737	19,185	19,719	18,843	6	8	3	-4
North Coast Brewing Co. Inc.	CA	19,008	14,825	14,650	16,030	18,095	23	-1	9	13
Pennsylvania Brewing Co.	PA	16,000	16,500	18,000	18,000	18,000	3	9	0	0
Rockies Brewing Co.	CO	19,000	17,852	16,004	15,297	17,923	-6	-10	-4	17
D.L. Geary Brewing Co. ¹	ME	16,133	16,200	16,300	16,300	16,300	0	1	0	0
Kona Brewing Co. LLC	HI	2,100	4,312	5,296	17,173	16,217	105	23	224	-6
Capital Brewery Co. Inc	WI	13,800	13,367	12,000	16,000	15,488	-3	-10	33	-3
Victory Brewing Co.	PA	5,400	8,000	8,000	11,600	15,325	48	0	45	32
D. G. Yuengling & Son ^{1,2,3}	FL			12,000	15,000				25	

2003 TOP 50 MICROBREWERYES (BY NUMBER OF BARRELS PRODUCED)

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

¹= Estimate, ²= See other charts for other company operations.

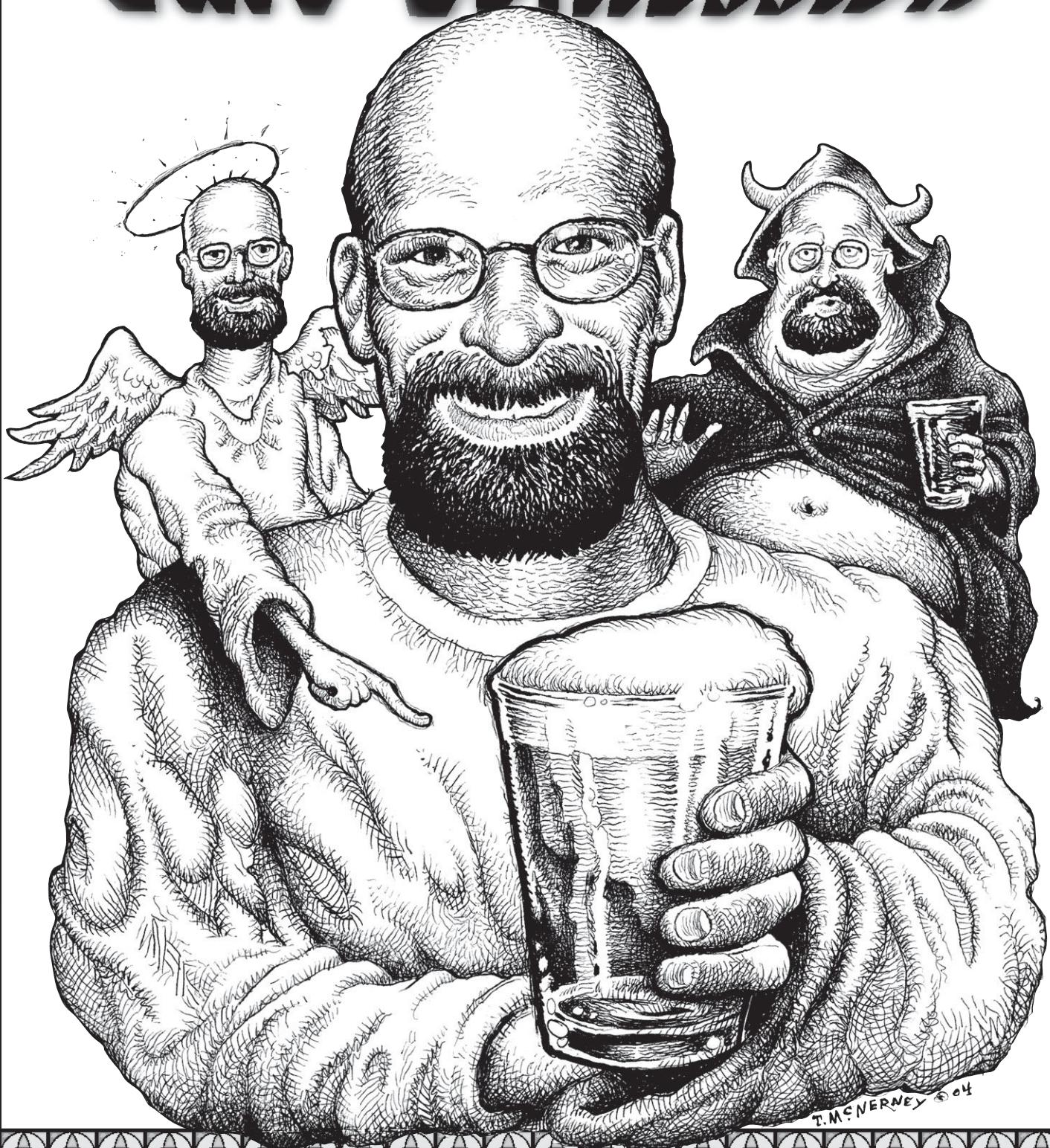
Company	State	1999	2000	2001	2002	2003	Annual Percent Change			
							2000	2001	2002	2003
Uinta Brewing Co	UT	13,054	13,749	13,780	13,959	14,924	5	0	1	2
Sweetwater Brewing Co (GA)	GA	5,300	7,500	10,000	11,500	14,100	42	33	15	23
Lost Coast Brewery & Café	CA	5,500	7,358	8,200	10,600	13,856	34	11	29	31
Olde Saratoga/Kingfisher Brewing Co. ^{1,2}	NY				11,200	13,600				21
Dogfish Head Brewery ²	DE		5,300	4,658	6,947	13,600		-12	49	96
Harpoon Brewery - Vermont ^{1,2}	VT			6,000	8,000	10,000			33	25
Brooklyn Brewery	NY	7,000	6,000	7,763	10,000	10,000	-14	29	29	0
Berkshire Brewing Co Inc	MA	5,027	5,950	7,300	8,483	9,872	18	23	16	16
Wachusett Brewing Co.	MA	5,400	6,250	7,395	8,355	9,356	16	18	13	+12
Left Hand/Tabernash Brewing Co.	CO	8,895	8,239	8,736	8,448	8,718	-7	6	-3	3
Flying Fish Brewing Co.	NJ	4,425	6,125	7,200	7,940	8,460	38	18	10	7
Hale's Ales Brewery & Pub	WA	14,200	13,920	11,440	10,666	8,400	-7	-13	-7	-21
Smuttnose Brewing Co.	NH	5,800	6,350	6,400	7,300	8,300	9	1	14	14
Golden Pacific Brewing Co. ¹	CA	16,129	16,500	18,429	19,500	8,125	2	12	6	-58
Bayern Brewing Inc.	MT			5,270	7,225	7,900				9
Mad River Brewing Co.	CA		8,977	N/A	7,500	7,400				-1
Saint Arnold Brewing Co.	TX	5,100	4,952	6,101	6,152	7,208	-3	23	1	17
Fish Brewing Co.	WA	5,000	6,100	6,750	8,000	7,000	22	11	19	-13
Coast Range Brewing Co. ¹	CA	2,500	3,700	3,700	7,000	7,000	48	0	89	0
Four Peaks Brewing Co.	AZ	2,475	2,606	3,707	5,200	6,720	5	42	40	29
Saint Louis Brewery/Schlafly Bottleworks	MO					6,240				
TommyKnocker Brewery	CO	6,212	6,800	6,421	6,908	6,235	9	-6	8	-10
Bayhawk Ales Inc.	CA	2,800	1,195	3,772	2,999	6,219	-57	216	-20	107
Casco Bay Brewing Co.	ME	5,300	4,329	4,700	6,012	6,040	-18	9	28	0
Southend Brewery & Smokehouse - Charlotte	NC	1,866	1,000	950	5,700	6,000	-46	-5	500	5
Bristol Brewing Co.	CO	4,650	5,200	5,500	5,800	5,950	12	6	5	3
Fordham Brewing Co.	DE	1,470	1,418	3,830	5,890	5,910	-4	170	54	0
Bear Republic Brewing Co.	CA	3,200	4,800	5,200	5,200	5,850	50	8	0	13
Grant's Yakima Brewing & Malting Co.	WA	12,000	7,000	4,500	3,000	5,626	-42	-36	-33	88
Troegs Brewing Co.	PA	2,856	2,943	3,485	3,609	5,503	3	18	4	52
Red Oak Brewery ¹	NC	5,000	4,900	5,700	5,700	5,500	-2	16	0	-4
Karl Strauss Breweries	CA			7,000	6,000	5,500				-14
Highland Brewing Co.	NC	4,100	4,200	4,800	5,200	5,500	2	14	8	6
Ballast Point Brewing Co.	CA	1,806	2,200	3,060	3,981	5,492	22	39	30	38
Lakefront Brewery Inc	WI	3,414	3,669	4,437	4,850	5,450	7	21	9	12
Eel River Brewing Co.	CA		2,500	4,500	4,500	5,300			0	18
River Horse Brewery/Bucks County Brewing	NJ	4,500	4,200	5,000	3,900	5,200	7	19	-22	33
Great Divide Brewing Co.	CO	5,145	5,454	5,505	5,520	5,100	6	1	0	-8
Avery Brewing Co.	CO	3,000	2,400	2,775	3,606	4,984	-20	16	30	38
Speakeasy Ales & Lagers	CA		1,600	2,500	3,350	4,875		56	34	46
Michigan Brewing Co.	MI	1,650	2,690	2,450	2,750	4,800	63	-9	12	75
Maritime Pacific Brewing Co.	WA			3,500	4,000	4,600			14	15
Clipper City Brewing Co.	MD	9,350	9,000	7,500	13,500	4,600	-4	-17	80	-66
Kalamazoo Brewing Co. ^{1,2}	MI	21,196	24,657	27,656	31,902	4,587	16	12	15	-86
BJ's Restaurant & Brewery - West Covina	CA		993	3,427	3,739	4,516		245	9	21
Brewery Ommegang ¹	NY	2,789	3,675	3,875	4,101	4,500	32	5	6	10
McMenamin's Edgefield Brewery	OR	4,682	5,106	4,902	5,470	4,478	9	-4	12	-18
Nimbus Brewing Co.	AZ	1,953	1,900	3,000	3,692	4,466	-3	58	21	23
Snake River Brewing Co.	WY	3,553	3,826	3,787	4,243	4,281	8	-1	12	1
Dogwood Brewing Co. ¹	GA		3,200	4,000	4,200	4,200			5	0

2003 TOP 50 BREWPUBS (BY NUMBER OF BARRELS PRODUCED)

All figures are in U.S. barrels. Totals, in many cases, are estimates reported to the Institute for Brewing Studies and may not reflect exact tax-paid amount. ¹= Estimate

Company	State						Annual Percent Change			
		1999	2000	2001	2002	2003	2000	2001	2002	2003
Brew Brothers Micro/El Dorado Hotel & Casino	NV	5,240	5,040	5,000	3,420	3,460	-4	-1	-32	1
Empyrean Brewing Co. ¹	NE		2,100	2,000	2,600	3,200		-5	30	23
Great Dane Pub & Brewing Co.	WI	2,275	2,595	2,851	3,074	3,118	14	10	8	1
Barrel House Brewing Co.	OH		2,500	2,000	2,600	3,000		-20	30	15
Elysian Brewing Co.	WA	2,350	2,401	2,458	2,532	2,948	2	2	3	16
Monte Carlo Pub & Brewery	NV	3,500	3,196	3,200	3,428	2,850	-9	0	7	-17
Marin Brewing Co.	CA	2,710	2,694	2,690	2,738	2,843	-1	0	2	4
Boundary Bay Brewery & Bistro	WA	1,673	1,832	1,917	2,391	2,830	10	5	25	18
Wynkoop Brewing Co.	CO	4,047	3,993	3,269	3,033	2,809	-1	-18	-7	-7
Gritty McDuff's - Freeport	ME	2,032	2,300	2,300	2,600	2,800	13	0	13	8
Bent River Brewing Co.	IL	1,500	600	400	269	2,510	-60	-33	-33	833
Moylan's Brewery & Restaurant	CA	1,940	2,036	2,140	2,540	2,465	5	5	19	-3
Rock Bottom Brewery - Chicago	IL	2,303	2,600	2,174	2,134	2,440	13	-16	-2	14
Moose's Tooth Brewing Co.	AK	1,580	2,096	2,195	2,480	2,432	33	5	13	-2
Free State Brewing Co.	KS	2,160	2,114	2,440	2,330	2,410	-2	15	-5	3
Rock Bottom Brewery - Denver	CO	2,644	2,624	2,411	2,366	2,391	-1	-8	-2	1
Tied House Cafe & Brewery-Mtn View ¹	CA		3,000	2,900	2,600	2,300		-3	-10	-12
Boston Beer Works Brookline	MA	2,683	2,689	2,200	2,027	2,219	0	-18	-8	9
Capitol City Brewing Co. - Arlington	VA	1,393	1,364	1,259	1,426	2,211	-2	-8	13	55
Newport Hoffbrauhaus	KY				2,100					
Glacier Brewhouse	AK	1,502	1,800	1,851	2,050	2,050	20	3	11	0
Goose Island Beer Co.-N Clybourn ¹	IL				1,800	2,000				11
Big Buck Brewery & Steakhouse - Auburn Hills	MI	2,753	3,164	2,374	2,138	1,933	15	-25	-10	-10
Mash House Restaurant & Brewery	NC				1,710	1,907				12
Phantom Canyon Brewing Co. ¹	CO		1,810	1,955	1,942	1,900		8	-1	-2
CooperSmith's Pub & Brewing	CO	1,906	1,856	2,001	1,955	1,867	-3	8	-2	-5
Cambridge Brewing Co.	MA	1,850	1,680	1,825	2,000	1,850	-9	9	10	-8
Rock Bottom Brewery - Portland	OR	1,541	1,563	1,520	1,780	1,840	1	-3	17	3
Shed Restaurant & Brewery, The	VT		1,500	1,557	1,593	1,800		4	2	13
Kelly's Caribbean Bar & Grill ¹	FL			100	2,000	1,800			1,900	-10
Dillon Dam Brewery	CO	1,840	1,937	1,900	1,946	1,762	5	-2	2	-9
Upstream Brewing Co. (#2)	NE		1,400	1,400	1,568	1,753		0	12	12
Rock Bottom Brewery - San Jose	CA	1,340		1,347	1,400	1,746			4	25
LaConner Brewing Co.	WA	1,000	1,810	1,710	1,714	1,730	81	-6	0	1
McMenamin's Concordia Brewery at Kennedy School	OR	1,584	1,573	1,635	1,704	1,705	-1	4	4	0
Tied House Cafe & Brewery-San Jose ¹	CA	1,500	1,800	1,800	1,800	1,700	20	0	0	-6
Rock Bottom Brewery - Arlington	VA			1,664	1,731	1,688			4	-2
Rock Bottom Brewery - La Jolla	CA	1,445	1,417	1,425	1,574	1,665	-2	1	10	6
Trailhead Brewing Co.	MO	2,007	2,077	1,900	1,982	1,620	3	-9	4	-18
Sacramento Brewing Co. Oasis ¹	CA			1,600	1,600	1,600			0	0
Five Seasons Brewing Co. ¹	GA			1,200	1,800	1,600			50	-11
Calhoun's Microbrewery ¹	TN			1,620	1,710	1,600			6	-6
Rock Bottom Brewery - Homestead (1086)	PA				1,372	1,599				17
Boston Beer Works Canal St	MA			1,000	1,761	1,575			76	-11
Fordham Brewing Co./Rams Head Tavern	MD					1,543				
RAM/Big Horn Brewery - Tacoma	WA	940	1,204	1,471	1,574	1,535	28	22	7	-2
McMenamin's Cornelius Pass Roadhouse	OR		1,519	1,630	1,630	1,533		7	0	-6
Rock Bottom Brewery - Desert Ridge (1085)	AZ					1,525				
Big Time Brewing Co.	WA	1,600	1,600	1,600	1,531	1,521	0	0	-4	-1
McMenamin's Crystal Ballroom Brewery	OR	1,455	1,668	1,764	1,593	1,515	15	6	-10	-5

Carb Confession



T. MCNERNEY ©04

"Yea, though I made a 'skinny beer'—at least it tasted good."

BY JIM PARKER WITH DAN BELICA

Editor's Note: Sometimes you feel like a geek; sometimes you don't. Some of us brewers who can't recite chemical laws or read pages of formulas without our eyes glazing over like to experiment, too. This column is dedicated to beers that step outside the bounds of established beer styles, but don't require an advanced degree to brew or understand.

First things first: I've never been a "diet guy." My idea of "watch what you eat" has always been to try and keep my eyes open so I don't miss my mouth.

But for the first time in my life, I find the scale topping the double century mark. My six-pack abs have turned into a quarter-barrel and my Australian cousin, whom I hadn't seen in 18 years, patted my gut at a family reunion and accused me of turning into a "wok smuggler." Those crazy Aussies do turn a phrase, don't they?

Still, the first time I heard the phrase "low-carb beer," my initial thought was, "Yeah, low-carbonation real ale—I can do that."

But the new wave of "diet beers" won't go away. It has become the fastest growing segment of the beer industry with every Tom, Dick and Atkins touting the low-carb counts of their beers. The Alcohol and Tobacco Tax and Trade Bureau even had to step in and proclaim that a beer has to have fewer than 7 grams of carbohydrates per 12 ounces to use "low-carb" in its advertising.

I knew it was only a matter of time before the request came in to do a story on low-carb homebrew. Where do the dreaded carbs come from in beer? How can you cut the carbs? And, most important, is it possible to brew a palatable low-carb homebrew?

Luckily, Paul Schwarz and Dennis Gordon of North Dakota State had answered the first two questions in an article for the March/April 2004 issue of *The New Brewer*.¹

Where the Wild Carbs Roam

The overwhelming majority of carbohydrates in beer come from malt and cereal adjuncts. They can be divided into three basic categories: simple sugars through oligosaccharides, dextrins, and non-digestible carbohydrates or dietary fiber. Of the three, dextrins account for the majority of carbohydrates in the finished beer, so that's where we'll focus.²

Dextrins are the non-fermentable sugars in beer derived from starch. To put into simple terms what the people who stumbled in here looking for the Geeks column (it will return next issue, I promise) will want to read in all its gory detail: the α and β amylase we have all grown to know and love are not able to break down all of the starch in barley into fermentable sugars. The result is non-fermentable sugars, which equals carbohydrates. (Geeks, please see the March/April *The New Brewer* or www.lsbu.ac.uk/water/hysta.html).³

While brewers have praised dextrins' contribution to mouthfeel and body, Schwarz cautions that their value may be overstated and suggests consulting a review by S.A. Langstaff

and M.J. Lewis in the *Journal of the Institute of Brewing*.⁴

Taming the Wild Carb

OK, so now that we know where the carbs come from, how to we keep them out of the finished beer?

Schwarz and Gordon detail three main methods for limiting carbohydrates in the commercial production in beer.⁵ The first involves the use of malt with higher diastatic power (i.e. six-row malt) and an extended saccharification rest during the mash. That would result in a greater percentage of starch being converted to fermentable sugars. This method could produce 6 to 7 grams of carbohydrate per 12-ounce beer, compared with 10 to 11 grams in an American lager or 12 to 17 grams in a craft brewed pale ale.⁶

Another method is to replace a portion of the malt with a high DE (dextrose equivalent) corn syrup. Because the starch in the syrups has already been largely converted to fermentable glucose, these syrups contribute little to the final carb count. You can cut the carbs in a beer by more than 50 percent by replacing half the malt with high DE syrup.⁷

The third method involves using a fungal enzyme amyloglucosidase (aka AMG or glucoamylase). This enzyme can break all the linkages in starch and can degrade all the dextrins to glucose.



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Carb levels of less than 3 grams per 12 ounces are possible.⁸

What about the yeast? I checked with Dave Logsdon of Wyeast Labs to see if he had any recommendations. "If you have done the work on the hot side to reduce the amount of dextrins in your wort, any highly attenuative yeast will do the trick," he said.

The Skinny Brew

So the challenge was on to see if I could pump out a palatable low-carb beer. With my homebrew setup suffering from more than two years of neglect (a sorry state I am proud to say I am in the process of remedying), I called my friend Dan Belica to see if he was game for a low-carb adventure.

We decided against using high diastatic malts with a stepped mash, since we both mostly brew single infusion. And we really didn't want to use corn syrup, so the last option was to find the fungus among us. A quick Google search on the Web later, I found that amyloglucosidase is closely related to the active ingredient in the anti-flatulence remedy Beano.

Maybe we were on to something: "Tastes great, less filling, less... uh," you get the drift. The idea would be to brew a 10-gallon batch of fairly light pale ale and dose half of it with Beano to see if there was a perceptible flavor difference and a measurable difference in the final carbs. Wok Smuggler Pale Ale was born (see recipe).

We decided on a low mash temperature (151° F) and a fairly thin mash to further cut the dextrins. The brewday was uneventful, aside from missing our target gravity—we were aiming for 1.045 and got 1.041 (10.38° P). We used plenty of Centennial and Cascade hops to make sure that even if the beer was thin, it would have some taste. And we fermented with Wyeast 1056, a nice attenuative strain.

After seven days of fermentation, both carboys were down to 1.010 (2.5° P) and Dan racked both halves into clean carboys. Into one, he crushed three Beano tablets. Both were dry-hopped and allowed to sit another week.

By bottling day, the control batch had dropped to 1.006 (1.5° P)^a. The "Beano batch" had undergone a second vigorous fermentation and had dropped to 1.001 (.25° P)^b. We carbonated and bottled each batch, marking the caps so we could submit them for both laboratory tests and blind taste tests.

To Carb or Not to Carb

After sending a couple of bottles to a local lab to get tested, I took a few more bottles to the monthly meeting of the Oregon Brew Crew, my local club.

I pulled aside a few folks whose palates I respect: John Gram, a Recognized BJCP judge; Mitch Scheele, an award-winning local homebrewer and Jeff Stoddard, an assistant brewer at a local brewpub. I did a double-blind test, telling them only that I was giving them samples of two pale ales. We did two rounds—one with two samples of the control and one "Beano Beer" and the other with two "Beano Beers" and one control. They were supposed to tell me what they thought the difference in the beers was and if they preferred one over the other.

All three were able to identify which of the two samples in each round was different, and all picked the control sample as the one with the "most body," or "rounder."

But in both rounds, they selected the "lighter," "drier," "hoppier" beer dosed with Beano as the beer they enjoyed the most.

Further unscientific tests around the house have shown that when I have offered this "diet beer" to friends without explanation, no one has asked, "Is this low-carb?" So the beer is palatable, but what about the carbs?

The lab tests came back, showing that the real extract of the control beer was 3.02 and the treated beer was 2.23. With that number and a handy-dandy formula provided by Scott Bruslind of Analysis Labs in Corvallis, Ore., I was able to conclude that the control batch had a carb count of between 7.6 and 9.2 grams per 12-ounce bottle. The "Beano Brew" scored between 4.9 and 6.5 grams per 12-ounce bottle.

How did I figure that out? Not to step over the line into Geekdom, but the formula for calculating carbs is:

$$\text{Carbs} = (\text{RE} - \text{A} - \text{P}) * 3.35$$

where

RE= Real Extract (the density of the sugars that are consumed by the yeast during fermentation)

A= Ash

P= Proteins

3.35 = a multiplier to convert grams per 100 ml to grams per 12 ounces.

Bruslind said if you don't have access to a lab to do ash and protein tests, you can plug in figures of 0.08 and 0.16 for ash and 0.2 and 0.6 for protein to get a ballpark number. Using these calculations, you should be able to get a carb count on any of your beers.

The first step is to determine the real extract value for the beer. To do that we use the formula:

$$RE = .1808 * OE + .8192 * AE$$

where

RE= Real Extract

OE= Original Extract

AE=Apparent Extract or final gravity

If you like, you can go a step further and calculate total calories with the formula:

$$\text{cal/12 oz beer} = [6.9 * \text{ABW} + 4.0 * (\text{RE} - 0.1)] * \text{FG} * 3.55$$

where

ABW= Alcohol by weight

0.1= an average ash adjustment

FG= Final gravity in °P⁸

Conclusion

So taste tests proved the beer was palatable and lab tests showed it could qualify as low-carb. Still a larger question remains: Why bother? Is all this low-carb mania really the way to a healthier life?

I will leave that to you, but offer this tidbit sent to me by Erin Fay of the Association of Brewers with the headline "Revenge of the High-Carb Diet—Ha! It Works, Too."

"A study reported in the Archives of Internal Medicine showed that people who consume plenty of carbs, but avoid the fatty foods the low-carb diets promote can lose weight, too."

As for me, I've found that my low-carb Wok Smuggler Pale Ale pairs rather nicely with my favorite high-carb chili. Further testing is in order to see if the Beano maintains its original effect after fermentation... if you catch my drift.

Jim Parker, whose waistline is expanding at the same rate his hairline is receding, is editor-in-chief of Zymurgy. Dan Belica has managed to maintain his boyish figure despite moving to beer-rich Portland, Ore., where he is a member of the Oregon Brew Crew.

Notes

a. The lab tests showed this figure to be

- 1.005 (1.28° P)
- b. The lab tests showed this figure to be 1.0001 (.23° P)

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6. Ibid
7. Ibid
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Wok Smuggler Pale Ale

All-Grain Recipe

Ingredients for 10 U.S. gal split batch

- | | |
|------|--|
| 17.0 | lb (37.4 kg) two-row pale malt |
| 2.0 | lb (4.4 kg) red wheat malt |
| 0.5 | oz (14 g) Centennial hops
(10.5% alpha acid) 60 min |
| 1.0 | oz (28 g) Centennial hops
(10.5% alpha acid) 45 min |
| 1.0 | oz (28 g) Cascade hops
(6.5% alpha acid) 30 min |
| 0.5 | oz (14 g) Cascade hops
(6.5% alpha acid) 15 min |
| 0.5 | oz (14 g) Cascade hops
(6.5% alpha acid) at flame out |
| 0.5 | oz (14 g) Centennial hops
(10.5% alpha acid) at flame out |
| 2.0 | oz (56 g) Cascade hops (6.5% alpha acid) 1 oz added to each carboy after primary fermentation. |
| | Wyeast 1056 Ale yeast |
| 3 | Beano tablets added to one carboy after primary fermentation |

Brewer's Specifics

Single infusion mash 151° F for 60 minutes. Split batch into two carboys, ferment each at 60° F for seven days. Rack into clean carboys and dry-hop each with 1 oz Cascade hops. Add three crushed Beano tablets (suggested usage four tablets per 5 gallons).

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So You Want to Be a Beer Judge

✓ by Gordon Strong

BEER JUDGE CERTIFICATION PROGRAM

BEER SCORE SHEET

Certification Beer Judge Program™

Judge Name (print) _____

Judge Qualifications (check if appropriate):
 Beginner / Novice
 Experienced (but not in BJCP)
 Professional Brewer
 Recognized
 Certified
 National

BJCP Rank (check if appropriate):
 Master
 Grand Master
 Honorary Master

Descriptor Definitions (Mark all that apply):
 Aldehydes - Open apple-like aroma and flavor.
 Alcohol - The aroma, flavor, and warming effect of ethanol and higher alcohols.
 Stringent - Puckering, tingeing harshness and dryness in the finish/aftertaste; Harsh graininess.
 Diacetyl - Artificial butter, butterscotch or toffee and flavor. Sometimes perceived as slickness on the tongue.
 DMS (dimethyl sulfide) - At low levels a sweet, corn-like aroma and flavor. At high levels may be cooked, canned, or rotten vegetables.
 Estery - Aroma and flavor similar to various fruits, fruit flavors, or solvent notes.
 Frukt - Skunk-like or combination of winy, fruity, or floral aromas and flavors.
 Tinny - Paper-like or medicinal, plastic, stale, or sharp.
 Stale - Aroma and flavor similar to acetone or lacquer thinner aromas.
 Sulphur - Vinegar-like or medicinal, plastic, or sharp.
 Foul - Any one or combination of sulfurous, skunk-like aromas and flavors.

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) _____

bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

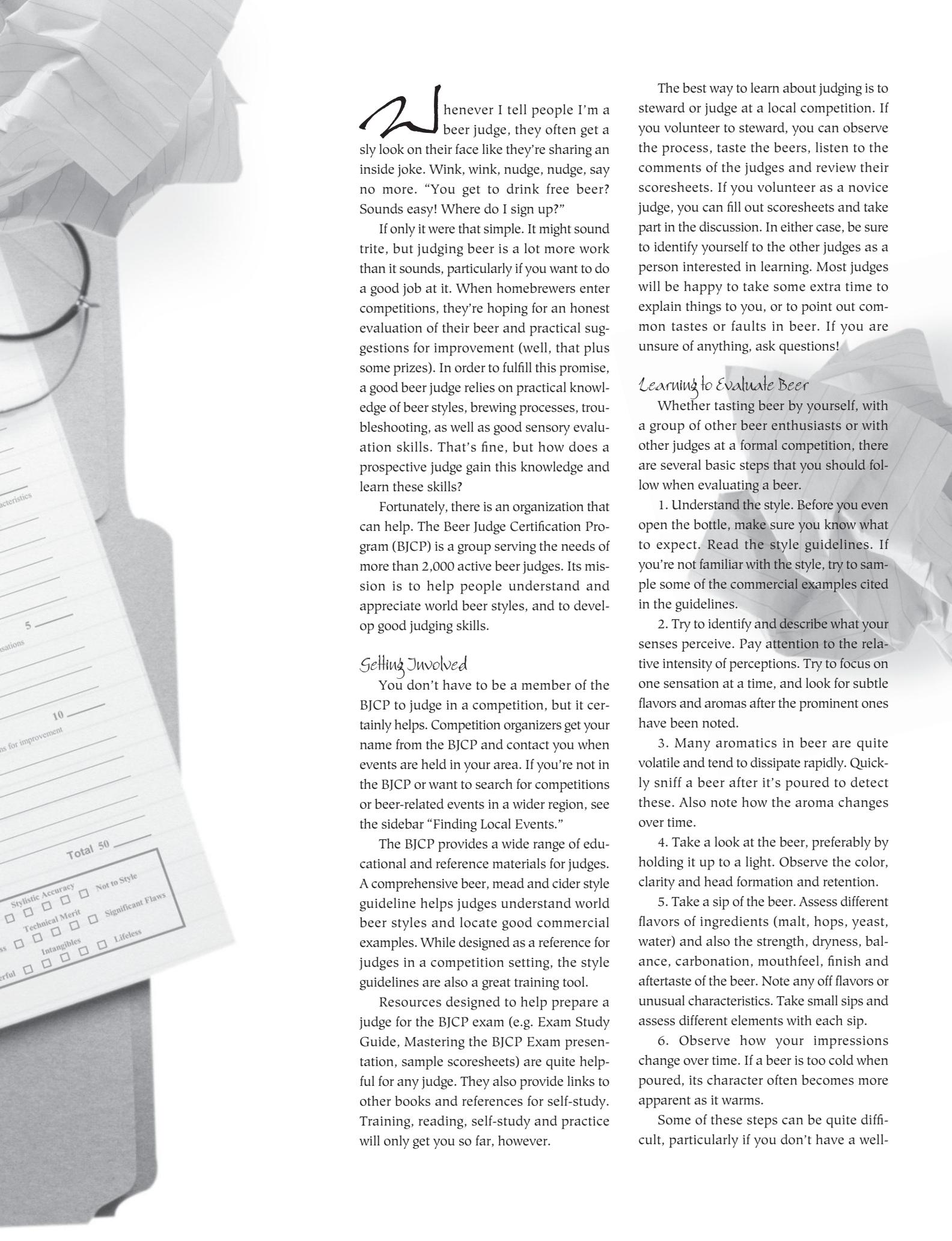
Comments _____

Appearance (appropriate for style)
Comment on color, clarity, and head retention, color, and texture)

Mouthfeel (appropriate for style)
comment on body, carbonation, warmth, creaminess, and other palate sensations)

Overall Impression
Comment on overall drinking pleasure and with entry, give suggestions

Scoring
Outstanding (45-50)
Excellent (38-44)
Very Good (30-37)
Good (21-29)
Fair (14-20)
Problematic (9-13)
Classic Example
Flawless
Wonderful



Jhenever I tell people I'm a beer judge, they often get a sly look on their face like they're sharing an inside joke. Wink, wink, nudge, nudge, say no more. "You get to drink free beer? Sounds easy! Where do I sign up?"

If only it were that simple. It might sound trite, but judging beer is a lot more work than it sounds, particularly if you want to do a good job at it. When homebrewers enter competitions, they're hoping for an honest evaluation of their beer and practical suggestions for improvement (well, that plus some prizes). In order to fulfill this promise, a good beer judge relies on practical knowledge of beer styles, brewing processes, troubleshooting, as well as good sensory evaluation skills. That's fine, but how does a prospective judge gain this knowledge and learn these skills?

Fortunately, there is an organization that can help. The Beer Judge Certification Program (BJCP) is a group serving the needs of more than 2,000 active beer judges. Its mission is to help people understand and appreciate world beer styles, and to develop good judging skills.

Getting Involved

You don't have to be a member of the BJCP to judge in a competition, but it certainly helps. Competition organizers get your name from the BJCP and contact you when events are held in your area. If you're not in the BJCP or want to search for competitions or beer-related events in a wider region, see the sidebar "Finding Local Events."

The BJCP provides a wide range of educational and reference materials for judges. A comprehensive beer, mead and cider style guideline helps judges understand world beer styles and locate good commercial examples. While designed as a reference for judges in a competition setting, the style guidelines are also a great training tool.

Resources designed to help prepare a judge for the BJCP exam (e.g. Exam Study Guide, Mastering the BJCP Exam presentation, sample scoresheets) are quite helpful for any judge. They also provide links to other books and references for self-study. Training, reading, self-study and practice will only get you so far, however.

The best way to learn about judging is to steward or judge at a local competition. If you volunteer to steward, you can observe the process, taste the beers, listen to the comments of the judges and review their scoresheets. If you volunteer as a novice judge, you can fill out scoresheets and take part in the discussion. In either case, be sure to identify yourself to the other judges as a person interested in learning. Most judges will be happy to take some extra time to explain things to you, or to point out common tastes or faults in beer. If you are unsure of anything, ask questions!

Learning to Evaluate Beer

Whether tasting beer by yourself, with a group of other beer enthusiasts or with other judges at a formal competition, there are several basic steps that you should follow when evaluating a beer.

1. Understand the style. Before you even open the bottle, make sure you know what to expect. Read the style guidelines. If you're not familiar with the style, try to sample some of the commercial examples cited in the guidelines.

2. Try to identify and describe what your senses perceive. Pay attention to the relative intensity of perceptions. Try to focus on one sensation at a time, and look for subtle flavors and aromas after the prominent ones have been noted.

3. Many aromatics in beer are quite volatile and tend to dissipate rapidly. Quickly sniff a beer after it's poured to detect these. Also note how the aroma changes over time.

4. Take a look at the beer, preferably by holding it up to a light. Observe the color, clarity and head formation and retention.

5. Take a sip of the beer. Assess different flavors of ingredients (malt, hops, yeast, water) and also the strength, dryness, balance, carbonation, mouthfeel, finish and aftertaste of the beer. Note any off flavors or unusual characteristics. Take small sips and assess different elements with each sip.

6. Observe how your impressions change over time. If a beer is too cold when poured, its character often becomes more apparent as it warms.

Some of these steps can be quite difficult, particularly if you don't have a well-

FINDING LOCAL EVENTS

Hooking up with other beer geeks at local events is a great way to get involved. Here are a few ways to find places where you can taste or judge beer, or to meet people of similar interests.

The AHA and BJCP maintain Web pages with competition information; the AHA site has information about both homebrewing and professional competitions. The AHA and the BJCP cross-post their competitions, so they should contain similar data. However, it's always best to check both sources.

► BJCP Competitions:

www.bjcp.org/compsch.html

► AHA Homebrew Events:

www.beertown.org/homebrewing/events.asp

► AHA Professional Events:

www.beertown.org/craftbrewing/events.asp

The best way to find local beer geeks is to drop in on a homebrew club meeting. Find clubs in your area using the AHA club locator at www.beertown.org/homebrewing/listings.asp

Other suggestions:

- Check your local paper for weekend events. In the summer, there are often many festivals, state or county fairs and other tasting-related events.
- Talk to other local beer geeks and see if they have mailing lists or other resources for local activities.
- Check with local homebrew shops and good beer stores. Ask a lot of questions.
- Try cross-training. Go to wine tasting events. You might also find information about meads or ciders at fall festivals, Renaissance Fairs and

developed vocabulary of beer terminology or don't have much experience in differentiating your perceptions. When choosing the right word or phrase to describe a particular aspect of a beer, try to identify what you smell, see or taste in the greatest detail possible, including both quantity and quality. For example, if you smell hops, are they strong or weak? Do they have a floral, citrusy or earthy aroma? Can you identify them as English, American or noble? Try to identify secondary characteristics, not just the dominant ones. Be specific; don't use subjective words like "good" or "appropriate" if you really mean "rich caramel malt taste" or "strong Cascade hop aroma."

If you have trouble differentiating between similar flavors, aromas or colors,

CHECKLIST FOR EVALUATING BEER IN COMPETITIONS

Here's a quick set of reminders on how to evaluate a beer and fill out a scoresheet in homebrew competitions:

- Before the beer is poured, take a look at the bottle. Is the fill level too high or low? Is there a telltale infection ring? Is it bottle-conditioned? Note your observations.
 - When you open the bottle, listen for the *pfffft*. Watch out for gushers. Note anything out of place.
 - Pour the beer down the center of a clean, clear glass or hard plastic cup. Adjust your pour based on the observed carbonation to give the beer a good presentation.
 - Immediately take a sniff. Write down your perceptions under Aroma. Don't score it yet.
 - Take a look at it. Note the color, clarity and head character. Assess it based on the style. Write in a score for Appearance.
 - Sniff it again. Have the perceptions changed? Write down your opinions on how well it matches the style.
 - Take a taste. Write down the first flavors you detect. Describe all aspects of the flavor profile, noting the most dominant ones first.
 - Take a second taste. Record additional impressions and opinions. Assess the taste against the style guidelines.
 - Take a third taste. Concentrate on body and mouthfeel. Write down a score for Mouthfeel.
 - Swirl the cup and take another sniff. Record any final impressions and enter a score for Aroma.
 - Take a final taste and record final thoughts. Enter a score for Flavor.
 - Provide overall comments and feedback to the brewer under Overall Impression. Enter a score based on your desire to have another (basically, how enjoyable it was to drink).
 - Calculate your total score. Adjust it to match the Scoring Guidelines on the scoresheet.
 - Double-check your math. Make sure you have filled out the scoresheet legibly and completely. Mark any checkboxes in the Descriptor Definitions column if they apply.
 - Make sure you have given constructive criticism and accurate feedback to the brewer. Suggest ways to improve the beer, particularly if you have deducted for faults or stylistic inaccuracy.
 - When all judges have finished, discuss your thoughts. If other judges detect something you missed, see if you can find it. Adjust your score if necessary so all scores fall within five points.
- Practice working quickly yet thoroughly so you can complete your individual assessment of one beer within six to 10 minutes. Try to have a final score assigned within 10 to 12 minutes, 15 at the most. Pace yourself, and take breaks if necessary. Keep your palate cleansed and stay sober and objective.

try different samples side-by-side. See if you can detect differences and then describe them. The more accurately you learn to tell the difference between similar beers, the better judge you'll be. If you don't understand what common faults taste like (for example, diacetyl), ask other judges to point out good examples when they find them. Or ask other judges to describe the faults in terms you might understand (for example, "diacetyl reminds me of buttered movie theater popcorn").

When assessing a beer in a competition setting, you have to do more than simply describe the beer you're sampling. You also have to judge how well the beer matches the style guidelines, and offer suggestions when the beer has flaws either in the technical brewing process or in stylistic accuracy. The standard BJCP scoresheet helps you collect and organize your thoughts, as well as

providing helpful definitions of terms and reminders of characteristics to assess.

Scoresheets Facilitate Communication

A beer scoresheet accomplishes three basic goals: it provides a standardized means to conduct competitions; it records all pertinent feedback from judge to brewer; and it allows beers to be ranked. While all brewers like to win competitions, most are seeking a professional evaluation of their beer and hope to receive helpful guidance on improving their brewing. The means by which this is communicated to the brewer is the scoresheet.

Since brewers are paying for the evaluation of their beer in a competition, it is very important for judges to take the scoresheet seriously. If brewers do not receive value for their entry fees, they will not enter competitions again. Therefore, it is also

vital for organizers and judge directors to seek competent beer judges who understand this process.

A properly completed scoresheet should display five basic qualities: accuracy, consistency, completeness, legibility and professionalism. Beers should be scored appropriately for their quality. All beers should be judged similarly and fairly. A judge should be thorough in describing all perceptions, since skimpy scoresheets are infuriating to entrants. If entrants cannot read the comments, judges are not adding value. Constructive criticism delivered with a positive tone is much more useful than a simple recitation of faults.

There are strong parallels between the process of evaluating a beer and filling out a scoresheet. The scoresheet is actually structured to facilitate recording judge perceptions and comments. The sections of the scoresheet (aroma, appearance, flavor, mouthfeel and overall impression) are listed in the same order that a judge should use in assessing the beer. Each section contains helpful reminders on the attributes to be assessed (for example, the flavor section says "comment on malt, hops, fermentation characteristics, balance, finish/aftertaste and other flavor characteristics"). Try to say something about each of those elements, even if you're noting the absence of them (such as, "aroma lacks hops").

Phases of Completing the Scoresheet

I usually teach people to assess a beer and record their comments on a scoresheet in three phases: perception, appreciation and feedback. In the perception phase, the judge simply records all aroma, appearance, flavor and mouthfeel perceptions without making any value judgments on them. It is helpful to mention characteristics in the order that you perceive them, and to try to quantify their intensity or strength. For example, if you detect hops in the aroma, were they the first thing you smelled? How strong are they in relation to the other aromatics? Also try to be specific about the nature or quality of the perception. For example, rather than saying you tasted "malt," can you say whether it was grainy, bready, toasty, roasty or caramel-like? When you can use these

qualifiers in describing your perceptions, you are passing on much more useful information to the brewer.

In the appreciation phase of completing the scoresheet, the judge should relate perceptions to the requirements of the style guidelines. Here is where knowledge of beer styles is most useful. Make sure your comments reflect the proper beer style, not your personal prejudices. A beer does not have to be technically flawed to be stylistically inaccurate. For example, you might note that a beer has a "beautiful golden color with brilliant clarity" but then go on to state "unfortunately a dry stout should be dark black and opaque." Be sure you know the style you are judging, and evaluate it constructively.

In the feedback phase, the judge should suggest corrective actions to the brewer for any technical or stylistic faults noted during the assessment. These corrective actions might include suggestions on ways to improve ingredient selection, equipment handling, brewing process or packaging of the beer. Don't make undue assumptions about how the beer was made; if you don't know, don't guess. Make suggestions when unsure (for example, if a beer had too much body and residual sweetness a judge might note, "if this was an all-grain beer, try mashing at a lower temperature; if this was an extract beer, try a more fermentable extract").

When completing scoresheets in a homebrew competition, a judge should rely upon a mental checklist to ensure all aspects are properly evaluated. A summary of the process I use is presented in the sidebar "Checklist for Evaluating Beer in Competitions."

Practice Makes Perfect

When it comes to judging, there is no substitute for practical experience. While the best comprehension can be gained from actual judging in a homebrew competition, don't overlook the value of structured practice either in private sessions or with other judges in informal settings.

Anytime you taste a beer, get in the habit of running through your mental beer evaluation checklist. If you aren't writing anything down or discussing your impres-

sions with others, this exercise should take less than a minute and require no more than two or three sips. Then you can relax and enjoy the rest of your beer as your personal reward.

When practicing beer evaluation with other judges, discuss your perceptions and

ONLINE JUDGING RESOURCES

There are a large number of beer, brewing and judging sites and discussion groups on the Internet. While many resources exist, here are a few select sites and mailing lists that I find particularly helpful. Keep in mind that learning about beer styles, tasting world class beers, understanding brewing processes and developing evaluation skills are all important for judging.

- ▶ **BJCP Web Site:** www.bjcp.org/. Authoritative source of data on the program; includes major sections on exams, competitions, beer styles and administration. Be sure to look at the Exam Study Guide (www.bjcp.org/study.html), the Mastering the BJCP Exam presentation (www.bjcp.org/mastering.pdf) and sample scoresheets (www.bjcp.org/examscores.html).
- ▶ **JudgeNet:** Online e-mail digest for judges, www.syncro.com/judge. To subscribe, send a message to mailserver@syncro.com with "subscribe judge" as the message subject or body.
- ▶ **Homebrew Digest (HBD):** Online digest for homebrewers, <http://hbd.org/digest/>. To subscribe, send a message to homebrew-request@hbd.org with "subscribe" in the message body. Back issues are available at <http://hbd.org/archives.shtml>.
- ▶ **Usenet Brewing Group:** rec.crafts.brewing. Wide range of topics.
- ▶ **Beer Advocate:** www.beeradvocate.com. Interesting collection of comments and information about commercial beers, including ratings.
- ▶ **Pubcrawler:** www.pubcrawler.com. Find and rate breweries, brewpubs and beer bars around the country.
- ▶ **How to Brew:** www.howtobrew.com/. John Palmer's online book on brewing is a great reference for technical brewing issues.

There are many portals, forums and general beer sites on the Web. My apologies to all I've omitted from this list due to lack of space.

impressions. Try to learn if you are particularly sensitive to certain aromas or flavors, or if you have a sensory "blind spot."

If you have structured training sessions, be sure to practice recording your perceptions and comments on scoresheets. This will help you increase your judging speed. Strive to understand the characteristics of ideal examples of each style. In a practice session, consider trying good commercial examples along with homebrew versions of the same styles.

Whether you record full comments or not, get in the habit of assigning a numeric score to the beers you taste. Compare your scores to other judges so you can develop a sense of scoring calibration. This is often the most difficult skill to learn, and can only be gained through practice with others.

Homebrew clubs often organize BJCP study groups. Even if you don't plan on taking the exam, these classes can provide a wealth of information on beer, brewing and judging. Most classes will try to sample good examples of all the beer styles in the BJCP guidelines. The interaction with other enthusiasts and ability to ask questions enhances the learning experience. If your local club doesn't plan on offering a course, there's a good outline in the BJCP Exam Study Guide; organize one yourself.

Don't overlook online resources (see the sidebar "Online Judging Resources" for more information). There is a wealth of Web-based information that can facilitate self-study. Communities of brewers, judges and beer enthusiasts are never shy in discussing their opinions, and can supplement your local resources.

Whatever sources of information you choose, the only limiting factor is your own motivation. Do some research, find local enthusiasts, get involved, build up your confidence and gain experience. Finally, remember to share what you've learned with others—the world always needs more knowledgeable beer judges.

Gordon Strong has been a homebrewer since 1996 and a beer judge since 1997. He is the ninth person to reach the Grand Master I beer judge rank, reached the Master rank faster than any other judge in the program and is currently third in overall BJCP experience points. He lives in Beavercreek, Ohio.

NEW!



Editor's Note: One way beer judges check their palates is by using commercial "calibration" beers—classic versions of the style they represent. Zymurgy has assembled a panel of four judges who have attained at least the rank of Master in the Beer Judge Certification Program. Each issue they will score two widely available commercial beers (or meads or ciders) using the BJCP scoresheet. We invite you to download your own scoresheets at www.bjcp.org, then pick up a bottle of each of the beers and judge along with them in our Commercial Calibration. This issue, in honor of American Beer Month, we take a look at two of the classic icons of the American craft beer revolution: Anchor Steam Beer and Sierra Nevada Pale Ale.

MEET OUR PANEL OF JUDGES



David Houseman lives in Chester Springs, Pa. He has been a homebrewer for 13 years and a BJCP judge for 11 years, progressing to the Grand Master II Level. He has been on the AHA Board of Advisers since 1998 and is the current chairman. He is the BJCP competition director and a member of the style guide committee. He has a wife, two kids, a cat and a dog and when not brewing is often seen on local soccer pitches as a USSF referee. While he enjoys all beer styles and brews most of them, a Guinness draught is his session beer unless he's visiting his favorite watering hole, Victory Brewing Company.



Beth Zangari has been brewing and judging since 1992. She was instrumental in founding the Hangtown Association of Zymurgy Enthusiasts (HAZE) and the Queen of Beer Women's Homebrewing Competition in 1994. She recently achieved the BJCP Master level, and humbly requests the forgiveness of all whom she may have offended along the path. She lives in Placerville, Calif. with her husband Craig and many cats.



Scott Bickham lives in Corning, N.Y. and has been brewing and judging since 1991. He has a Ph.D in condensed matter physics. He has judged in more than 75 homebrew competitions, is a Grand Master II judge, and has been either Exam Director or Associate Exam Director of the BJCP since 1995.



Gordon Strong lives and brews in Beavercreek, Ohio. Since taking up brewing in 1996, he has brewed more than 90 batches of beer, mead and cider. He joined the Beer Judge Certification Program in 1997 and achieved the rank of Master I faster than anyone in the program. He currently ranks third in the BJCP in experience points. He is chairman of the current ad hoc BJCP Style Guideline Committee and is the principal author of most new style descriptions.

Commercial Calibration



Category/subcategory: 6A American Pale Ale

Sierra Nevada Pale Ale: Brewed by Sierra Nevada Brewing Co., Chico, Calif.



Dave Houseman



Beth Zangari



Scott Rickham



Gordon Strong

Bottle Inspection:

Commercial bottle with yeast sediment present. Shipped from West Coast.

Aroma:

Light caramel and roasted barley/malt aroma with light to moderate hop aroma. Hop aroma lower than expected. Low berry-like fruitiness. No diacetyl. Clean aroma; no faults. (9/12)

Appearance:

Light amber color with nice tight, long lasting head. Some chill haze—clear but not brilliant. All appropriate to style. (3/3)

Flavor:

Clean, sweet malt flavor up front with sustaining, high hop bitterness to balance, leaving a lingering hop bitterness in aftertaste. Some fruitiness, no diacetyl. Alcohol noticeable. Low caramel malt with hints of roasted barley/malt seems evident. Hop flavor moderate, OK to style but additional hop flavor would be welcome. (16/20)

Mouthfeel:

Medium bodied with mousy sensation on the tongue with some astringency along with hop bitterness on the back of the tongue. Aftertaste is moderately dry. (5/5)

Overall Impression:

Classic American Pale Ale exhibiting hops prominently, although primarily in bitterness. Additional hop flavor and aroma would be great but still a very drinkable beer. (8/10)

Total score: (41/50)

Bottle Inspection:

Light layer of yeast at the bottom of the bottle. Commercial bottle purchased locally.

Aroma:

Big time DMS right off the bat, with a slight sour-ish note. Blows off after a minute. No malt; citrus hop aroma dominates. (8/12)

Appearance:

Deep golden with profusion of even tiny bubbles rising to top. Head is not thick, rather is a ring of foam around the glass edge, and a lingering dust of foam across the surface. (3/3)

Flavor:

Grapefruit citrus hop aroma and flavor dominate. Some caramel malt flavors emerge as the beer warms, slight diacetyl notes in mid palate. Aggressive hop bitterness lingers. (17/20)

Mouthfeel:

Carbonation is prickly, combined with a medium body gives the beer an almost creamy texture. Lingering bitterness is drying, almost astringent. (4/5)

Overall Impression:

The huge DMS at the front almost turned me away. After it blows off, what remains is much closer to a classic though somewhat aged example of pale ale. The caramel maltiness is just enough to carry the aggressive hop bitterness, enough to produce "Bitter Beer Face" in some, though I happen to enjoy the "good wolf." Diacetyl and remaining sulfur notes add interest and character rather than detract from the beer. (8/10)

Total score: (40/50)

Bottle Inspection:

Commercial bottle. Purchased locally. No dust on bottle, warmed to ~50° F before tasting.

Aroma:

Initial scent of paper as the beer was poured indicates some oxidation, also has a slight mustiness. Hop character comes through as new-mown hay rather than the citrus and floral notes found in fresh examples of this beer. Low level of crystal malt. No fermentation character is evident. (5/12)

Appearance:

Effervescent with exceptional clarity. Bronze color with ruby highlights. The head is white with uniform tiny bubbles and very good retention. (3/3)

Flavor:

Initial impression is a soft malt backbone that eventually yields to a clean hop bitterness that lingers on the back of the tongue. The hop flavor is subdued, and the new-mown hay character is again apparent. The finish has a slight metallic edge. Fermentation profile is clean with subdued esters. (13/20)

Mouthfeel:

Low to medium body with good carbonation. Some residual sweetness remains on the lips after swallowing. The finish has a mineral quality not unlike some British Pale Ales. (5/5)

Overall Impression:

This is a well-crafted beer that was unfortunately mishandled or served beyond its prime. The exceptional balance saves this beer, but more fresh hop aroma and flavor are needed. (6/10)

Total Score: (32/50)

Bottle Inspection:

Commercial bottle, purchased locally.

Aroma:

Initial citrusy hops fade quickly into a toasty, bready, slightly sweet malt bouquet. Clean fermentation character. No esters. Slightly stale. Expected more hops. (8/12)

Appearance:

Large, off-white head settles slowly. Golden amber color. Moderate haze from small particles in suspension. (2/3)

Flavor:

Some toasty, bready malt along with a light citrusy hop flavor. Clean fermentation character, no esters. Slightly woody hop flavor persists into aftertaste. (13/20)

Mouthfeel:

Medium to medium-full body. Moderately high carbonation. Fairly smooth. Body seems very full for style. (3/5)

Overall Impression:

Once an American classic, now seems a shadow of its former self. Seems dumbed down to little more than a Blonde Ale. Where have all the hops gone? Seems very malty, sweet and full-bodied. Possibly suffering from age (can't tell from the bottle.) I'd mash lower to cut the body and crank the hops up by one-third throughout. (6/10)

Total score: (32/50)



Commercial Calibration

Category: 6C California Common Beer

Anchor Steam: Brewed by Anchor Brewing, San Francisco, Calif.



Dave Houseman



Beth Zangari



Scott Bickham



Gordon Strong

Bottle Inspection:

Commercial bottle. Shipped from West Coast. Nothing remarkable.

Aroma:

Aroma dominated by caramel and slight roasted malt/barley with low hop aroma. No esters or diacetyl. Hop aroma especially of Northern Brewer hops could be more assertive but there are no faults in the aroma of this beer. (10/12)

Appearance:

Light amber with orange tints. Chill haze present. Light head but fairly good retention. Only moderate carbonation. (3/3)

Flavor:

Caramel and light roasted malt/barley with balancing hop bitterness. Light woody hop flavor that is subservient to the malt. Crisp flavor, no diacetyl or esters. Finish is sweet up front and a little drying bitterness lingers. Alcohol is not assertive. No flavor faults. (14/20)

Mouthfeel:

Medium body with light, mousy mouthfeel. Moderate bitterness on back of the tongue. No astringency; fairly creamy. (5/5)

Overall Impression:

A very drinkable beer. While Anchor Steam is the arch prototype for the California Common Style, additional hop flavor and aroma would help to distinguish it from the American Amber since this beer seems very close to that style. (8/10)

Total score: (40/50)

Bottle Inspection:

Commercial bottle. Purchased locally.

Aroma:

Woody floral hop aroma, toasted caramel maltiness. A vague quality reminiscent of newly turned earth. (10/12)

Appearance:

Deep golden with amber undertones, brilliant clarity. Head forms thickly with even bubbles, but dissipates quickly to a ring of foam, could be my glass. This dusting remains to the end, leaving a lace on the glass. (3/3)

Flavor:

Rich caramel malt balanced with a firm hop bitterness that lingers. Alcohol is evident in this sample. A meaty substransiveness follows a woody hop quality, perhaps a wee bit of DMS showing. As the beer warms, a bit of soapy, cardboardiness creeps in reflecting the beer's age. Also appearing is a pleasant stone-fruit (almond/apricot) flavor distinctive to this style, though at low levels in this sample. (17/20)

Mouthfeel:

Medium body with firm carbonation. Prickly to the mouth, but not gassy; bitter, but not astringent. Alcohol is evident, though not warming. Pleasant. (5/5)

Overall Impression:

I have had fresher examples of Anchor Steam than this example, and I have had less fresh samples from the same source. While this example has the characteristics I look for in a classic Steam, those characteristics are somewhat subdued. I am looking for more hop aroma present in fresher examples, as well as more caramel/crystal malt. (9/10)

Total Score: (43/50)

Bottle Inspection:

Commercial bottle, purchased in Rochester.

Aroma:

Toasted malt is initially evident, but there are strong musty and papery notes from oxidation. Earthy phenols linger in the background along with a touch of fruitiness. No hops are apparent. (7/12)

Appearance:

Deep copper in color with excellent clarity. Conditioning is excellent, with good head retention and tight beading. (3/3)

Flavor:

Malty up front — toasted and bready with a little crystal malt sweetness. Earthy flavors are apparent but cannot pinpoint whether they originate from hops or fermentation. I would expect pungent and woody flavors from Northern Brewer hops in a fresh sample. Finish is clean and pleasant, with a long bitterness. (13/20)

Mouthfeel:

Creamier than the draught sample. Medium body with some residual sugars. Touch of astringency that is common in beers with high hop rates. (5/5)

Overall Impression:

Good drinkability in spite of a little oxidation. The toasted malt up front and the long hop bitterness in the finish are not unlike some of the brewpub Altbiers, but there is more fermentation character and complexity in the aroma and middle part of the flavor. (7/10)

Total score: (35/50)

Bottle Inspection:

Commercial bottle, purchased locally.

Aroma:

Toasty malt and woody, earthy hops. Moderate staleness and some papery tones. Slightly sour nose. Expecting cleaner, fresher, more intense aromatics. (7/12)

Appearance:

Very large, off-white head. Very creamy and long-lasting. Quite clear — no appreciable haze. Medium to deep amber color. Very pretty. (3/3)

Flavor:

Toasty malt with an initial sweetness and low but noticeable esters. Moderate hop flavor: woody, earthy, minty. Moderate bitterness lasting into the somewhat dry finish. Esters increase as it warms. Malt flavors are rather muted, muted and stale. Hops linger in finish longer than malt. Smooth, clean fermentation character. (14/20)

Mouthfeel:

Medium to medium-light body. Medium-high carbonation with a prickly mouthfeel. Slightly astringent. (4/5)

Overall Impression:

Somewhat past its prime but well balanced. Dry finish allows hops to be more noticeable. Hops are rather muted — more aroma is needed — flavor is OK, a bit more bitterness would be welcome. Nice esters, they add balance and complexity. Toasty malt is flavorful. (7/10)

Total score: (35/50)

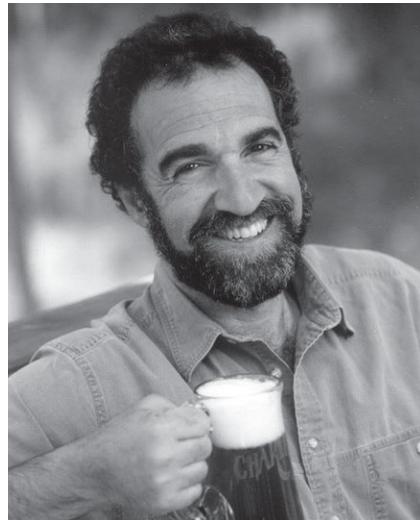
BY CHARLIE PAPAZIAN

Just My Imagination: Jabberwocky Maibock

I am a brewer. The romance of beer has been a significant part of my life for the past 34 years. Sometimes I get so caught up with pride that I don't realize that our five senses—taste, smell, sight, hearing and touch—do not necessarily determine how we perceive beer. Yes, all of these senses heavily influence our decisions regarding the degree to which we like or dislike a beer. But after so many years of studying and proselytizing the art and science of beer evaluation, I believe there is a higher value that each and every individual considers when deciding what we enjoy in our lives.

Imagination is a powerful factor that influences everything we perceive—indeed imagination is at the heart of how we interpret our sense of taste, smell, hearing, sight and touch. At recent judgments of beer I have found myself thinking about the extent to which we should become detached from our imagination while evaluating beers. As judges, sometimes it seems we become like machines trading data. I wonder if human evaluation loses its glamour. No one notices, but sometimes my eyes glaze over and my mind drifts. Is it the alcohol? No, actually it is the beer and *not* the alcohol. I become energized as selected conversations inspire me.

Refreshingly, among the most veteran of beer evaluators (also known as "judges") there is often objective evaluation mixed with imagination, finalizing most conversations. "The character in this beer," a judge may say, "though some may consider it a technical flaw, is a real honest-to-God character found in some small, genuinely wonderful countryside breweries—and I like it. In fact I am passionate about its character." You can see the smile on a judge's face and a slight drift to the dream of someday recreating the experience. The beer with its eccentric—not brewer's perfect—character



has evoked imaginations and the warmth of the heart, which is perhaps the real reason we pay for beer. Simply by inhaling certain aromas, I can recall days of pleasure and relaxation.

I've often enjoyed one of my favorite American-made British-style bitters on the rooftop of a favorite neighborhood tavern. The view of the Front Range Rocky Mountains and the warmth of the sun on early spring and late autumn days bring cheer. The all-malt, full-flavored draft bitter is easily affected by sunlight, yet I've continued to enjoy the event of being there, at that spot.

Now, whenever I experience the aroma of an all-malt beer that is faintly and freshly sunstruck, I smile. I have come to not only enjoy these technically destabilized beers, but prefer them because of the sunshine, imagination and the warmth of heart they evoke. Have I gone crazy? My imagination is mine and there is no denying the power of where it can take me.

To "capture the imagination" is to capture our five senses. And when we are captured we hope it is in a positive sense. This is what we buy, isn't it? It's not just

India Pale Ale that has pleasurable bitterness. Not just stout that is black velvet with a full-bodied creamy texture. Not just pale ale graced with the floral bouquet of Cascade, Goldings or Fuggles hops. Not just barleywine ale or doppelbock with its tantalizing 9.14 percent alcohol. Not a seasonal beer accented with nutmeg and orange peel. Nor are they all just brewed with the finest hop, malt, water and yeast. No, I don't really believe this is ultimately what we are seeking as consumers. We see a label, we hear the name, we smell, we taste, we observe...our imagination begins taking us on a journey, a first contact, mini-seconds of processing our lifelong experiences. Our imagination takes over and then we decide. Will it be a good experience? Yes? I'll have one. I'll have another.

A homebrewer has just kegged or bottled and capped their beer. A customer walks out of a store, package of beer swinging at an arm's length arc. Someone is about to enjoy your brew. We're positive that if the beer has been well made, it will be transformed into an experience so totally influenced by imagination.

If you still can't quite imagine what it is I'm talking about, then sit down quietly with a beer and see where it *really* takes you. For this moment it has taken me to my Jabberwocky Maibock so let's cut the shuck and jive and get on with the recipe.

In three days from when I am writing this it will be May and I'll be on a short journey to Germany. This means one thing at this point—heller maibock! I can't wait. When I return, my Jabberwocky Maibock will be ready to tap and continue my romance with the super tradition of German maibock.

Jabberwocky is a light colored strong bock beer brewed in the German tradition. The German word *helle* means light col-



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ored, and as such, a heller bock is light straw to deep golden in color. The malty character comes through in the aroma and flavor. Body is medium to full. Hop bitterness is low, while Noble-type hop aroma and flavor in Jabberwocky is accented a bit more than modern German versions and is probably more reminiscent of the maibocks brewed several decades ago. American homebrewers, be careful. I am not granting you a license to overhop this maibock. Of course if you want to grant yourself one, then that is another matter. Fruity esters are produced with these high gravity lagers, but are controlled with cold fermentation and are perceived only at low levels.

For me the taste of maibock takes me directly back to the sights, sounds and smells of a German outdoor biergarten. Wow!

Jabberwocky Maibock

German Style Heller Maibock

Mash-Extract Recipe

Ingredients for 5.5 U.S. gallons (21 L)

There's a little mashing to do in this recipe only because I really want you to use aromatic malt in your recipe and that

requires a bit of mashing. Don't worry; you will only be mashing a total of 1.75 pounds (0.8 kg) of grain malt and using the simplest of methods to separate the grain from your sweetly produced extract. Because aromatic malt does not have a tremendous amount of diastatic power, the mash extract recipe includes a small amount of Pilsener malt to supply "insurance" enzymes for the conversion.

- | | |
|------|---|
| 9.0 | lb (4 kg) very light malt extract syrup or 7.25 lb (3.3 kg) very light DRIED malt extract |
| 1.0 | lb (454 g) Belgian (or other) aromatic malt |
| 0.5 | lb (225 g) Pilsener malt |
| 2.0 | oz (56 g) 4.4% alpha German Hallertauer whole hops (8.8 HBU/106 MBU) 60 minute boiling |
| 2.0 | oz (56 g) 5.5% alpha German Hersbruck-Hallertauer whole hops (11 HBU/308 MBU) 15 minute boiling |
| 0.6 | oz (14 g) 5.5% alpha Crystal hop pellets 1 minute steep |
| 0.3 | oz (10 g) Crystal hop pellets - DRY HOPPING |
| 0.25 | tsp powdered Irish moss |

- 0.75 cup (180 ml) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging German or Bavarian type lager yeast
- Target Original gravity: 1.066 (16.5 B)
 - Approximate Final gravity: 1.014 – 1.018 (3.5-4.5 B)
 - IBU: about 32
 - Approximate color: 7-11 SRM (14-22 EBC)
 - Alcohol: 6.5 to 7% by volume

Heat 1.5 quarts (1.4 L) water to 172° F (77.5° C), then add crushed Pilsener and aromatic malt to the water. Stir well to distribute heat. Temperature should stabilize at about 155° F (68° C). Wrap a towel around the pot and set aside for about 45 minutes. Have a homebrew.

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

Add more water to the sweet aromatic extract you have just produced, bringing the volume up to about 3.5 gallons (13 L). Add malt extract and 60 minute hops and boil for

45 minutes. The total boil time will be 60 minutes. When 15 minutes remain add the 15-minute hops. When 10 minutes remain add the Irish moss. When one minute remains add the 1-minute crystal hop pellets. After a total wort boil of 60 minutes turn off the heat and place the pot (with cover on) in a running cold-water bath for 15 minutes.

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

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

Prime with sugar and bottle or keg when complete.

All-Grain Recipe

Ingredients for 5.5 U.S. gallons (21 L)

Note: Because the full amount of wort is boiled better hop utilization is achieved, less bittering hops are needed to achieve the same bitterness as the mash-extract recipe.

- 11.0 lb (5 kg) Pilsener malt
- 1.0 lb (454 g) Belgian (or other) aromatic malt
- 0.25 lb (112 g) German Sauer (sour) malt
- 1.5 oz (42 g) of a 4.4% alpha German Hallertauer whole hops (6.6 HBU/185 MBU) 60 minute boiling
- 2.0 oz (56 g) of a 5.5% alpha German Hersbruck-Hallertauer whole hops (11 HBU/308 MBU) 15 minute boiling
- 0.6 oz (14 g) 5.5% alpha Crystal hop pellets 1 minute steep
- 0.3 oz (10 g) Crystal hop pellets (dry hopping)
- 0.25 tsp powdered Irish moss
- 0.75 cup (180 ml) corn sugar (priming bottles) or 0.33 cups (80 ml)

corn sugar for kegging

German or Bavarian type lager yeast

- Target Original gravity: 1.066 (16.5 B)
- Approximate Final gravity: 1.014 – 1.018 (3.5-4.5 B)
- IBU: about 30
- Approximate color: 8 SRM (16 EBC)
- Alcohol: 6.5-7% by volume

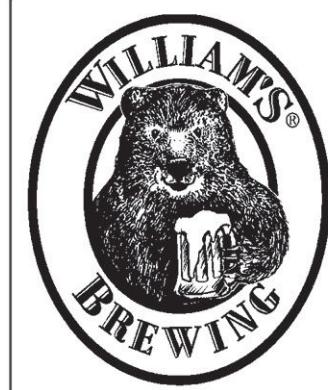
A step infusion mash is employed to mash the grains. Add 12 quarts (11.5 liters) of 145° F (63° C) water to the crushed grain, stir, stabilize and hold the temperature at 132° F (53° C) for 30 minutes. Add 6 quarts (6 liters) of boiling water and add heat to bring temperature up to 155° F (68° C) and hold for about 30 minutes. Then raise temperature to 167° F (75° C), lauter and sparge with 3.5 gallons (13.5 liters) of 170° F (77° C) water. Collect about 6 gallons (23 liters) of runoff. Add 60 minute hops and bring to a full and vigorous boil.

The total boil time will be 60 minutes. When 15 minutes remain add the 15-minute hops. When 10 minutes remain add the Irish moss. When one minute remains add the 1-minute crystal hop pellets. After a total wort boil of 60 minutes turn off the heat and place the pot (with cover on) in a running cold-water bath for 15 minutes. Continue to chill in the immersion or use other methods to chill your wort. Strain and sparge the wort into a sanitized fermenter. Bring the total volume to 5.5 gallons (21 liters) with additional cold water if necessary.

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

Prime with sugar and bottle or keg when complete.

Charlie Papazian is founding president of the Association of Brewers.



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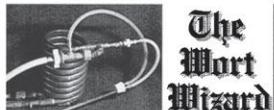
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Perennial medalist and Chicago-area zymurgist Joe Formanek starts off this edition's summer lineup of recipes with a powerfully dry-hopped India Pale Ale. Formanek empties the entire hop closet into this one, even including some of his own home-grown stash, and not a single pellet goes into the wort. Yet the judges are still calling for more. There's no satisfying these guys!

Steve and Dave Scott conspire on a traditional Northern Brown ale and seem to do everything right. Balanced, light on gravity, yet full of flavor, their "Brothers Brown" recipe exemplifies the style, and they manage to bring home a bronze in this popular and highly competitive category.

Another veteran medalist from Anchorage's expert Great Northern Brewers Club, Steve Schmitt tries his hand at another popular summer style, Hefeweizen. Schmitt takes a softer approach to this one, forgoing the time-consuming decoction mash in favor of a step schedule and minimizing big esters and phenolics with a cooler fermentation temperature.

Out on the sunny shores of the Big Island of Hawaii, Rod Romanak tries his hand at a Belgian blonde ale. No candi sugar here—Romanak goes for a pure and simple recipe of malt and hops, relying on his yeast choice to give the beer its spicy character.

David James Weiner of California's formidable Quality Ales and Fermentation Fraternity gives us his version of the innovative style that won the whole show a couple years ago: coconut porter. If rich, dark chocolate and coconut cream sound like your kind of beer, this recipe is for you.

Finally, New Yorker Frank Kobes' bronze medal in the Cider category proves once again that some of the best hard cider in the country comes from New England apples. We've been all over the United States for these recipes—hope you enjoy brewing them.

Brown Ale



BRONZE MEDAL

AHA 2003 NATIONAL HOMEBREW COMPETITION

Steve and Dave Scott, Campbell, Calif.

"Brothers Brown"

Northern English Brown Ale

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

8.0	lb (3.63kg) Belgian pale malt
0.5	lb (227 g) British crystal malt
1.0	oz (28 g) black patent malt
2.0	oz (56 g) chocolate malt
4.0	oz (113 g) aromatic malt
6.0	oz (170 g) victory malt
1.0	oz (28 g) whole Fuggles hops, 5.2% alpha acid, (60 min)
0.5	oz (14 g) whole Fuggles hops, 5.2% alpha acid, (20 min)
	White Labs WLP005 British ale yeast
	Forced CO ₂ to carbonate, 2.2 vol.

- Boiling Time: 60 min
- Original specific gravity: 1.048
- Final specific gravity: 1.018
- Primary fermentation: 7 days at 69° F (21° C) in glass
- Secondary fermentation: 7 days at 69° F (21° C) in glass

Brewer's Specifics

Mash grains at 154° F (68° C) for 60 minutes.

Judges' Comments

"Moderately sweet, some nut, low hop flavor, balanced to a lingering, rolling complex finish with a hint of chocolate. Wow! Yum!"

"Great beer with a wonderful depth and lingering, fruity aftertaste."

Cider



BRONZE MEDAL

AHA 2003 NATIONAL HOMEBREW COMPETITION

Frank Kobes, Walden, N.Y., Hudson Valley Home
Brewers

"Cider"

Standard Dry, Slightly Sparkling Cider

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

5.0	gal fresh cider (19 L)
2.0	cup honey
5	Campden tablets yeast starter
1.5	cup orange juice
1	pkg champagne yeast
1.0	teaspoon yeast nutrient

- Original specific gravity: 1.064
- Final specific gravity: 1.002
- Boiling time: n/a
- Primary fermentation: 2 weeks, 70° F (21° C)
- Secondary fermentation: 2 months in glass at 50° F (10° C)

Brewer's Specifics

Add honey to cider with the Campden tablets. Pitch yeast starter 24 hours later.

Judges' Comments

"A nice fermented product, a bit light on apple flavor; perhaps try more aromatic apple varieties in the blend. Excellent winey character."

"Almost there; just take away some of the solvent and you would come away with a good example of style."

Wheat Beer



BRONZE MEDAL

AHA 2003 NATIONAL HOMEBREW COMPETITION

Steve Schmitt, Anchorage, Alaska, Great Northern Brewers Club

"Hefe Baby"

German-Style Hefeweizen

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

5.0 lb (2.27 kg) Pils malt
 6.0 lb (2.72 kg) white wheat malt
 0.25 oz (7 g) whole Perle hops, 8.4% alpha acid (90 min)
 0.5 oz (14 g) whole Saaz hops, 3.9% alpha acid (60 min)
 0.25 oz (7 g) whole Spalt hops, 4.5% alpha acid (15 min)
 White Labs WLP380 Hefeweizen IV ale yeast
 Forced CO₂ to carbonate, 2.6 vol.

- Boiling Time: 90 minutes
- Original specific gravity: 1.057
- Final specific gravity: 1.018
- Primary fermentation: 7 days at 64° F (18° C) in glass
- Secondary fermentation: 8 days at 64° F (18° C) in glass

Brewer's Specifics

Utilize a step mash schedule with rests at 122° F (50° C), 144° F (62° C) and 160° F (71° C).

Judges' Comments

"Smooth and rounded with a clean finish. There is a slight tartness, but very little banana or clove. Great beer, no flaws. I would improve by using a slightly higher ferm temp or a more aggressive yeast."

"Very nice rendition. Banana obvious, but not overwhelming. Spiciness somewhat subdued. Pleasant, tart and refreshing. A little light-bodied for style."

Belgian & French Ale



SILVER MEDAL

AHA 2003 NATIONAL HOMEBREW COMPETITION

Rod Romank, Kailua-Kona, Hawaii, Kona Coast

Barley Boys

"AM Ale"

Belgian Pale Ale

Ingredients for 11.5 U.S. gal (43.5 L)

20.0 lb (9.08 kg) Great Western two-row pale malt
 7.0 lb (3.18 kg) pale malt
 3.0 oz (85 g) whole Willamette hops, 4.0% alpha acid (60 min.)
 2.0 oz (57 g) whole Willamette hops, 4.0% alpha acid (20 min.)
 3.0 oz (85 g) whole Fuggles hops, 5.0% alpha acid (steep)
 Wyeast No. 1214 Belgian ale yeast
 0.75 cup corn sugar to prime

- Original specific gravity: 1.062
- Final specific gravity: 1.010
- Boiling time: 90 minutes
- Primary fermentation: 7 days at 68° F (20° C) in glass
- Secondary fermentation: 28 days at 68° F (20° C) in glass

Brewer's Specifics

Mash at 104° F (40° C). Raise to 122° F (50° C) and hold for 30 minutes. Raise to 140° F (60° C) and hold for 15 minutes. Raise to 158° F (70° C) and hold for 1 hour.

Judges' Comments

"Good example, with only a lingering astringency and low malt aroma as faulty."

"Good effort, not much to fault. Perhaps lighten the esters a bit as some are slightly unpleasant."

"Nice beer. Astringency in finish. May be tannins...watch sparge temp and pH."

Fruit Beer



SILVER MEDAL

AHA 2003 NATIONAL HOMEBREW COMPETITION

James David Weiner, La Jolla, Calif., QUAFF

"Coco Pop"

Robust Porter with Toasted Coconut

Ingredients for 4.25 U.S. gal (16.08 L)

10.0 lb (4.54 kg) two-row malt
 1.0 lb (0.45 kg) 10° L Munich malt
 1.0 lb (0.45 kg) chocolate malt
 0.75 lb (0.34 g) black patent malt
 0.75 lb (0.34 g) 60° L crystal malt
 0.5 lb (227 g) dextrin malt
 2.0 lb toasted, dried, unsulfured coconut (in secondary)
 1.0 oz (28 g) E. Kent Golding pellet hops, 60 min
 0.5 oz (14 g) E. Kent Golding pellet hops, 30 min
 0.48 oz (13 g) E. Kent Golding pellet hops, 60 min
 White Labs WLP004 Irish ale yeast
 1 1/8 cup light dry malt extract, to prime

- Original specific gravity: 1.062
- Final specific gravity: 1.014
- Boiling time: 60 min
- Primary fermentation: 7 days at 67° F (19° C) in glass
- Secondary fermentation: 16 days at 67° F (19° C) in glass

Brewer's Specifics

Mash grains at 152° F (67° C) for 1 hour. Toast coconut for 30 minutes at 350° F (177° C), stirring often. Best to use a 6.5-gallon carboy for secondary fermentation.

Judges' Comments

"Bit of coconut floaters. Rich, dark chocolatey character—well done. Reminds me of bitter-dark chocolate covered coconut."

"A fine, complex porter with a hint of coconut. The coconut and the roastiness of the malt work great."

India Pale Ale



SILVER MEDAL

AHA 2003 NATIONAL HOMEBREW COMPETITION

Joe Formanek, Bolingbrook, Ill., Urban Knaves of Grain

"Rainy Day IPA"

IPA

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

8.0 lb (3.63 kg) DMC two-row pale malt
 1.0 lb (0.45 kg) SMC Specim pale malt
 2.0 lb (0.90 lb) Mich Weyermann light Munich malt
 1.0 lb (0.45 lb) Mich Weyermann wheat malt
 1.0 lb (0.45 lb) DMC biscuit malt
 1.0 lb (0.45 lb) DMC dextrin malt
 2.0 oz (57 g) whole Centennial hops, 10.1% alpha acid (60 min)
 1.5 oz (42 g) whole Centennial hops, 10.1% alpha acid (10 min)
 1.5 oz (42 g) whole Willamette hops, 4.5% alpha acid (10 min)
 1.0 oz (28 g) whole homegrown hops, (10 min)
 1.0 oz (28 g) whole N. Brewer hops, 7.3% alpha acid (10 min)
 1.0 oz (28 g) whole Centennial hops, (dry)
 1.0 oz (28 g) whole Willamette hops, (dry)
 0.5 oz (14 g) whole N. Brewer hops, (dry)
 White Labs WLP002 English ale yeast
 0.5 cup corn sugar, to prime

- Boiling Time: 75 min
- Original specific gravity: 1.072
- Final specific gravity: 1.018
- Primary fermentation: 6 days at 65° F (18° C) in glass
- Secondary fermentation: 18 days at 65° F (18° C) in glass

Brewer's Specifics

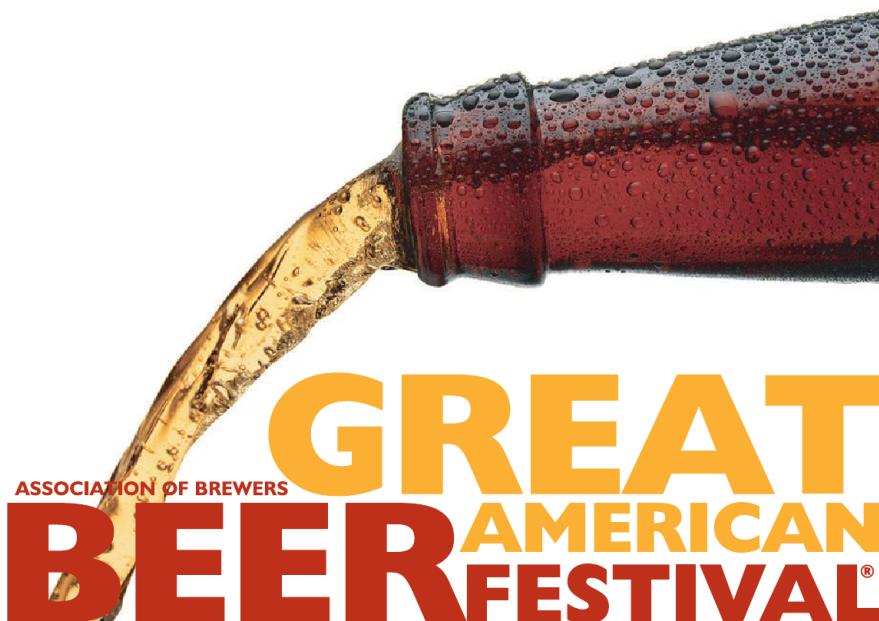
Mash grains at 155° F (68° C) for 60 minutes. Mash out at 170° F (77° C) for 10 minutes.

Judges' Comments

"Nice hop flavor and bitterness. Appears a bit light in alcohol, but within acceptable limits. Could use a bit more malt aroma, but not much."

"Bitterness level makes for easy drinking. Would like to see more hops to make more assertive."

Amahl Turczyn Scheppach is a veteran commercial and home brewer and brewing author who resides in Lafayette, Colo.



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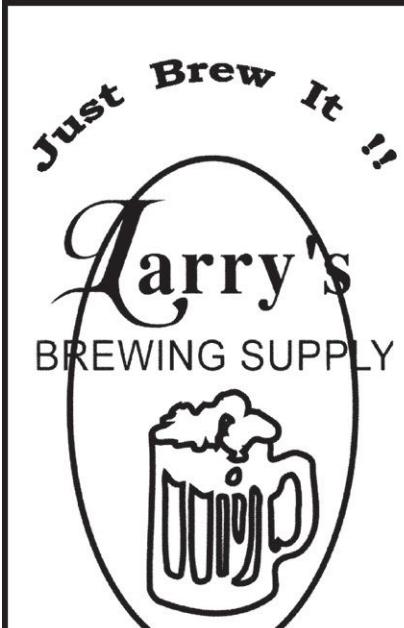
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What a Strange First Year It's Been...

For members of Cen-Tex BOCK, the war in the Middle East is not some abstract, far off skirmish. The year-old homebrew club draws its members from the area surrounding Fort Hood in Texas.

With several members in the military Cen-Tex BOCK has seen members deploy to the Middle East and welcomed members back.

On October 5, 2002, the first meeting of the Central Texas BOCK took place. My wife, Betty, and I have been homebrewers in the local area for more than eight years. We have seen one homebrew supply store close and another one open. However, no one was making a serious attempt to form a homebrew club.

It was sometime after the opening of the second homebrew shop (Five Hills Brewery) that I started to pursue the idea of forming a club. The new shop was very supportive in allowing me to post a flyer and sign-up sheet, and gave us space to hold the first meeting.

It was my wife who came up with the name BOCK, for Brewers of Cove & Killeen (Texas), the two neighboring cities of Fort Hood, which is the main reason for this article. If not for Fort Hood, most of the members of this group would not be here. Soon after Cen-Tex BOCK was formed, Fort Hood started sending soldiers to Iraq and Kuwait. This had an extreme effect on us, since about half that were at our first and second meeting were soldiers and their spouses, for a total of 10. We had a few attend the first meeting that didn't bother showing up again, for whatever reason. But those that were interested in homebrewing activities, education and camaraderie made the commitment to keep an active homebrew club in the Fort Hood area a reality.

After a couple of our members had deployed, I was very pleased that one of the deployed soldiers' spouses volunteered to host a meeting. Although our club usual-



Having a toast at our September 2003 meeting.

ly brews a batch, she did not feel comfortable brewing without her husband. So she decided to try something different—a comparison of hops used in different styles of beer. I was even more pleased to see her husband show up at a meeting, having just returned a few days earlier from Kuwait in September 2003. The next month, we had our first anniversary at a local German restaurant. With a club name of BOCK, that was almost mandatory.

As I write this just after our St. Patrick's Day club celebration, we had another member deploy to Iraq, welcomed a new member to the club and welcomed another home from Kuwait. What a strange first year it's been...

The following posting, sent to the Web site from one of our deployed members, Stephen Hamilton, shows just how a brewer can be impacted by world events:

Well as you all know, I'm still out here in Iraq, however I do have a beer update to send. I have tried all the different N/A (non-alcoholic) beers I can get my hands on, and I have a small review to post. Here are my results of the beers I've had in this country:

1. Beck's Light Lager
2. Bitburger Drive
3. 3 Horses
10. Budweiser (Yes, they make an N/A beer)

No I didn't leave anything out—the Budweiser just is that bad that I had to put it that far down the list. The Beck's is by far the best N/A beer out here, and probably the best I have ever had. It smells like a real beer, has the mouthfeel of a real beer and even the aftertaste of a real beer. You can taste flavoring and bittering hops, and they are very well balanced. I think the key to a good N/A beer is having the hops balance out the malts and distract the tongue from not having any alcohol.

The Bitburger initially tastes great, however the aftertaste is quite disappointing. I think the alcoholic version gets rid of that problematic aftertaste. It is too bad since the flavor is pleasing at first.

The 3 Horses is a strange brew that pretty much tastes like Malta Goya with bubbles. What happened to the hops? It tastes a little like an unhopped malt extract.

Budweiser. Hmm. Should I comment? Well try taking the water from your grain bag in a mini-mash, chill and carbonate it. The only good thing about this is I can get it for free in the dining facility—other than that, I'll stick to my case of Beck's I can get for 12 bucks at the PX!

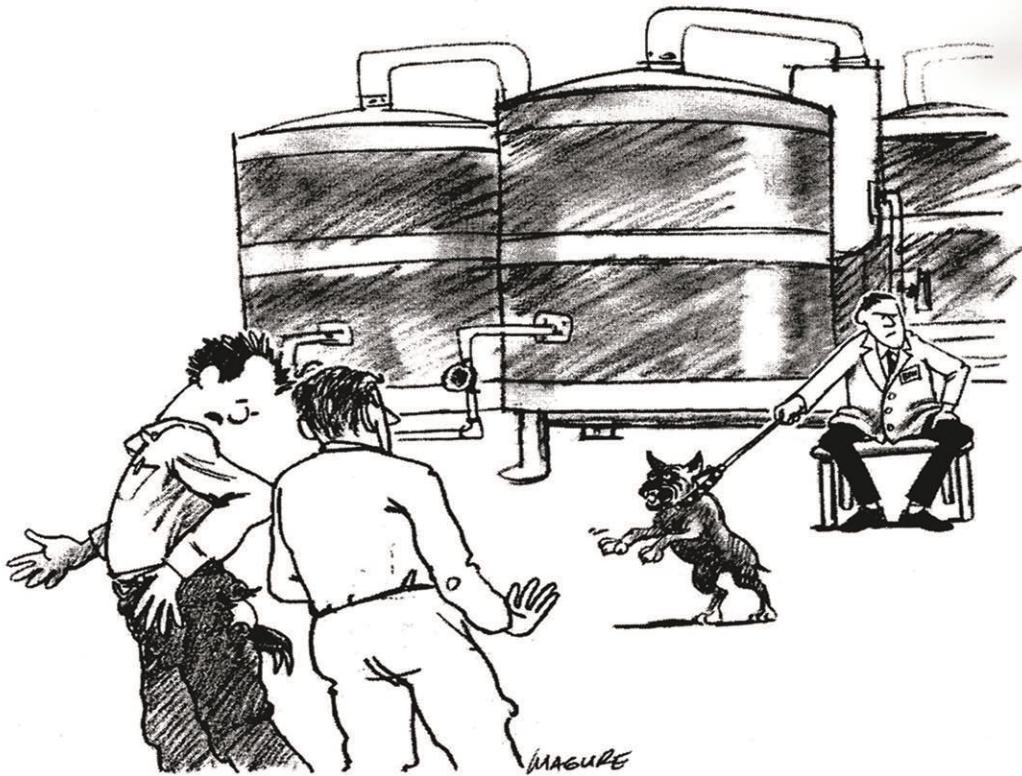
—Stephen

Rick Chaplin is a founding member of Cen-Tex BOCK and a homebrewer for eight years. He is AHA member #110950.

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