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In this issue:



**BEERS
YOU
CAN
BREW**

Welcome
to the
Flavorsphere

**MEAD:
PARTY LIKE
IT'S 1949**

*Brewing Up
a New
Life*

PLUS: *Club Only: Celebration of the Hop*

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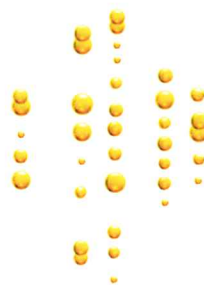
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such topics as the brewing process, beer and food pairings, the ingredients that go into beer, and the role of each ingredient in determining a beer's flavor, **The Beer Connoisseur** wants you to understand and appreciate beer like you never thought possible. Give it a try and find out for yourself why to know beer is to love beer.

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Getting In on the Action

One of the most fun things about craft beer and homebrewing is the limitless possibility for brewing special beers for special occasions.

As I write this, the Democratic National Convention is in full swing in downtown Denver, about 25 miles down the road from the BA/AHA headquarters in downtown Boulder. Several Denver- and Boulder-area craft breweries got in on the action with their own special brews for the convention.

Denver's Great Divide brewed Liberaally Hopped American Pale Ale, available on tap at several locations throughout Denver during the convention.

Wynkoop, which was founded by Denver's Democratic mayor John Hickenlooper in 1988, brewed Obananator maibock lager for the occasion.

Rock Bottom on Denver's 16th Street Mall brewed Political Ale, a pale ale that was available on draft during the convention.

In Boulder, Avery Brewing Co. released a special pale ale called Ale to the Chief, a "non-partisan ale" to celebrate inauguration day 2009.

Lyons-based Oskar Blues created its own "Hops" poster, in accordance with the Barack Obama red-white-and-blue "Hope" image, portraying a can of Dale's Pale Ale.

Special brews were not limited to Colorado. Santa Cruz Mountain Brewing in California brewed The People's Porter, an organic coffee-infused porter that the brewery says goes great with all organic desserts.

Minnesota breweries got in on the action for the Republican National Convention in early September. The Flat Earth Brewing

Co. in St. Paul brewed Convention Ale, a Belgian-style red. And at Great Waters Brewing in St. Paul, brewer Bob DuVemois offered up G.O.P., a Golden Oat Pale.



Vine Park Brewing Co. in St. Paul brewed up its own commemorative beer called Patriot Pilsner for the RNC.

Russian River Brewing Co. took the election excitement a few steps further by declaring its Pliny the Elder double IPA a candidate for president. Running on the Keg Party ticket, Pliny the Elder chose Blind Pig IPA as his running mate.

"America needs a good, strong leader to Bring Our Troops Foam, provide Hopcare for everyone, and do away with IRS and provide more IPA," says the Russian River Web site.

Pliny for President shirts were printed up and sent around the country, including to the Falling Rock Tap House in Denver during the DNC.

Russian River's Vinnie Cilurzo also brewed Defenestration (which means to throw politicians literally out the window), a Belgian IPA.

When this issue arrives in your mailbox, we'll be just a few days away from voting for the next president and vice president of the United States. Whatever your party affiliation, let's raise a glass to new beginnings and brewing possibilities.

Jill Redding is editor-in-chief of Zymurgy.



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The upcoming holiday celebrations deserve something special, a libation that will leave your guests abuzz. In my house, that means pumpkin beer.

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The lead brewer at Dogfish Head Craft Brewery offers tips on brewing with non-traditional ingredients such as fruit and herbs. Basil raspberry porter, anyone?

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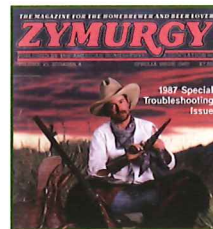
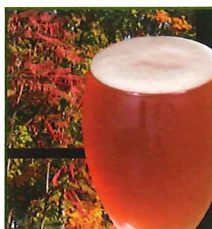
American Homebrewers Association founder Charlie Papazian looks back at 30 years of the AHA, plus a peek at some past Zymurgy covers and memorable recipes.

41 | **Beers With Staying Power**

Our Commercial Calibration judges, in honor of the AHA's 30th anniversary, tasted two craft beers that have stood the test of time: Anchor Liberty and Boulder Planet Porter.

45 | **Mead: Party Like It's 1949** *By Charlie Papazian*

In an extended World of Worts column, Charlie Papazian gathers some friends in England to taste 60-year-old meads, with some surprising results. Here are his tasting notes.



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>> GET THERE!

Beer, Bourbon & BBQ Festival

On November 8, festival goers will descend upon the Nashville Municipal Auditorium for a day of "beer sippin', bourbon tastin', music listenin', cigar smokin' and barbecue eatin'." More than 60 different kinds of beer, up to 40 bourbons and lots of barbecue will be available for sampling. Tasting classes will be available from master distillers.

VIP tasting glass tickets are \$40 in advance online, valid from noon-6 p.m.

This includes admission into the event, a souvenir tasting glass, a VIP class in the tasting theater, unlimited sampling, the opportunity to explore the show two hours prior to the general public, and a novelty T-shirt.

Regular tickets are \$25 in advance online or \$35 onsite, including admission, a souvenir tasting glass, bourbon college classes and unlimited sampling from 2-6 p.m.

For more information go to www.beerandbourbon.com.

October 31-November 1

Brewtopia: The Great World Beer Festival New York, NY.
Phone: 800-935-8537, E-mail: info@brewtopiafest.com
Web: www.brewtopiafest.com

November 1

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

November 7-8

2nd Annual All Colorado Beer Festival Colorado Springs, CO. Web: www.allcoloradobeerfestival.org

November 15

Green Flash 6th Anniversary Beer Festival Vista, CA.
Phone: 760-597-9012. E-mail: info@greenflashbrew.com
Web: www.greenflashbrew.com

November 15

Festival of Ale Worcester, MA. Phone: 508-853-6015 x 16, E-mail: smanual@higgins.org Web: www.higgins.org

December 4-7

Holiday Ale Festival Portland, OR. Phone: 503-252-9899. Web: www.holidayale.com



BREW NEWS: 140 Beer Lovers Attend Anchor Rally

On August 23, the Anchor Brewing Co. in San Francisco hosted an American Homebrewers Association Rally for 140 Northern California homebrewers. Rally attendees were treated to a tour of the iconic brewery along with samples of Anchor brews. Anchor Brewing boasts the only currently-brewed American craft beer brands that were around when the AHA was founded back in 1978.

Attendees had a chance to meet AHA director Gary Glass, along with Brewers Association events coordinator Bradley Latham and membership coordinator Erin Glass. Jamil Zainasheff of the Brewing Network, a two-time Ninkasi Award winner, attended along with The Brewing Network's Chad Moshier and Jason Petros. Jay Brooks of the Brookston Beer Bulletin also made an appearance.

Toward the end of the Rally, Bob Brewer (yes, that's his real name) from the Anchor staff brought up a special treat for attendees: a vertical tasting of Anchor Christmas Ale, with vintages from 1999, 2004 and 2006.

For a schedule of upcoming AHA Rallies, see www.AHArally.org. Also, check out www.AHAconference.org for information about the 2009 AHA National Homebrewers Conference taking place just across the bay from Anchor Brewing Co. in Oakland, Calif. June 18-20.



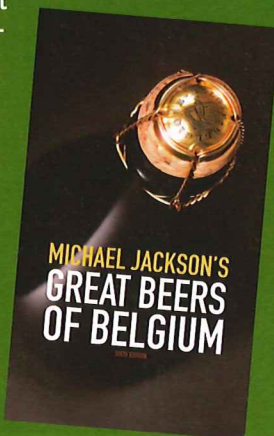
GREAT BOOK

WHAT'S NEW FROM BREWERS PUBLICATIONS

Great Beers of Belgium
(Sixth Edition)
By Michael Jackson

Great Beers of Belgium is a richly detailed examination of Belgian beer and brewing. Michael Jackson's extraordinary passion for Belgian beer shines through in every aspect of this engaging work from the personal stories of the people behind the beers to the careful descriptions of their flavors. Revised and updated shortly before his death in 2007, this work represents the pinnacle of Jackson's meticulous research and masterful writing, presented in a beautifully illustrated visual environment. The new addition has 50 percent more information than the last U.S.-published edition (170 new pages.) Michael Jackson's final word on Belgian beer is sure to become a collector's item.

The book will be available in October 2008 and retails for \$36.95 on www.beertown.org. AHA members can receive a substantial discount with promo code GBAHA, valid through October 31.



THE LIST

10 Oldest Bars in America

Thanks to Jay Brooks of the Brookston Beer Bulletin (www.brookstonbeerbulletin.com) for sharing his unofficial list of the 10 oldest places to drink beer in America.

1. White Horse Tavern, Newport, R.I. (1673)
2. Jessop's Tavern, New Castle, Del. (1724)
3. Red Fox Inn, Middleburg, Va. (1728)
4. General Lafayette Inn & Brewery, Lafayette Hill, Pa. (1732)
5. Fraunces Tavern, New York, N.Y. (1762)
6. Jean Lafitte's Blacksmith Shop, New Orleans, La. (1775)
7. Horse You Came In On, Baltimore, Md. (1775)
8. Griswold Inn, Essex, Ct. (1776)
9. The Tavern, Abingdon, Va. (1779)
10. The Union Hotel (a.k.a. The Allentown Hotel, now DiMattias Restaurant & Lounge), Allentown, N.J. (1779)



YOU'VE GOTTA DRINK THIS

Lagunitas Hairy Eyeball



This beer pours a deep dark ruby-brown with a thin tan head. The aroma is very rich with raisins and chocolate coming through. Strange to say about a beer, but it smells sort of like Raisinets, only with more fruit and a little spice too.

The taste immediately strikes me as rich, big, bold and complex. There is this big plump raisin and cherry sweetness that goes into a chocolatey middle, finishing with an earthy charred and roasted finish that mellows as the beer warms in my glass. There is a port-like quality to this beer, and it is truly meant to be sipped slowly and savored.

The label says "Beer Speaks. People Mumble" and this beer certainly speaks to me. More than just a beer with a funny name, this is truly a unique and delicious brew well worth seeking out!

Reviewed by Keith Olsen, Pine Brook, N.J.

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



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by Ray Daniels



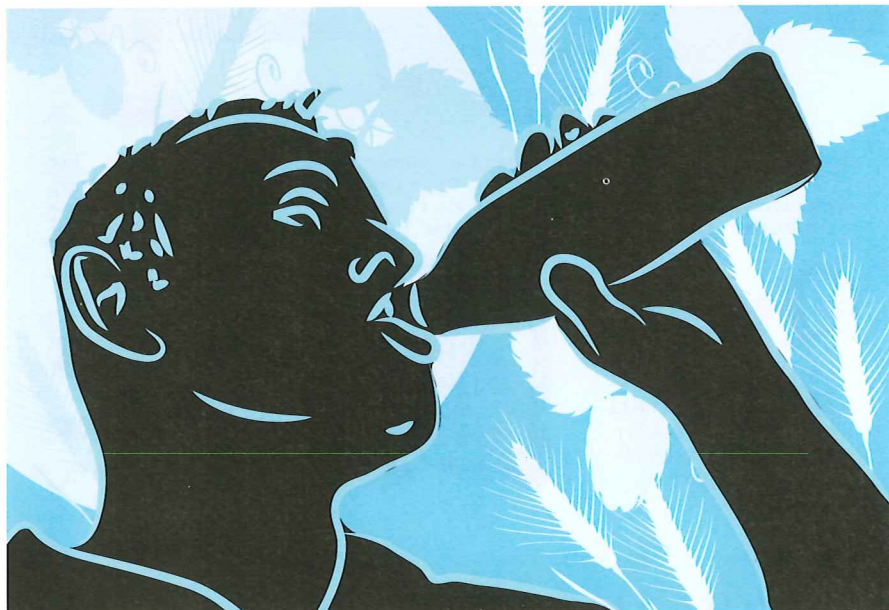
Welcome to the Flavorsphere

When I first started going to homebrew gatherings in Chicago nearly 20 years ago, I found three basic homebrew personality types: geeks, gluttons and snobs. The first joyfully obsessed about the science and technology of brewing; the second found pleasure in anything that filled his or her glass; and the third found fault with nearly every beer while contributing more than his or her fair share to the dump bucket.

While I've found these types all over America among homebrewers, I've come to appreciate another way of looking at beer and brewing—one shared across the types by all who savor beer. At their core, homebrewers care about something far more abstract than “a glass of beer.” The picture conjured by that phrase plays to the American ideal: a filtered-clear, gleaming glass of beer topped with a modest head of foam and sparkling with tiny streams of CO₂. A beautiful image, but an empty one for most brewers.

Most of us care little about what a beer looks like. OK, appearance gives a few hints of what to expect in the flavor. And a beautiful presentation is certainly appreciated. But we don't motivate ourselves on brew day by thinking, “Man, this is going to be one beautiful looking beer!” No, homebrewers thrive on something far more abstract, namely flavor. We play in a field spanning vast spaces that run from the light breadly maltiness of a helles to the pungent hop assertiveness of an Imperial IPA; from the clean light fruitiness of a Kölsch to the sour-tart complexity of a Belgian-style Kriek. In short, we play in a big abstract universe I think of as the Flavorsphere.

I see the Flavorsphere spanning vast volumes of space while encompassing intricate varieties of terrain. In our mind, we label



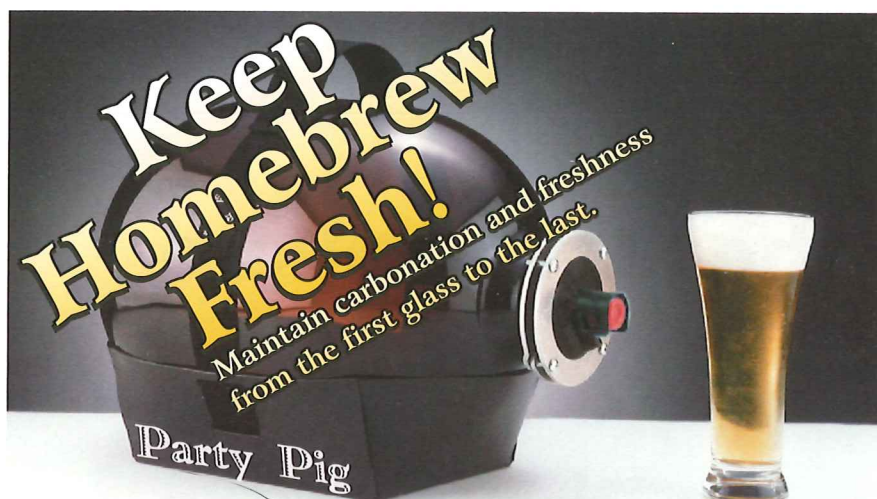
AT THEIR CORE, HOMEBREWERS CARE ABOUT SOMETHING FAR MORE ABSTRACT THAN “A GLASS OF BEER”—NAMELY FLAVOR.

different aspects of that terrain with words like “malt” and “hops” or “bitter” and “sour.” But you could just as well use the topology of North America as a model for the range and scope of the Flavorsphere. Vast plains where grains hold sway. Mountainous terrain with dizzying peaks of bitterness accompanied by the tantalizing vistas of hop flavor and aroma. Swamps that layer vast tracts with flora and fauna not seen in any other habitat yielding beers repellant to many but attractive to a devoted following of folk who love the bite of the swampland—just as some brewers find passion in the off-beat fermentations and flavors of beers made with *Brettanomyces*, lactic bacteria and other strange beasts.

Even the most well-traveled amongst us

has not explored every inch of the Flavorsphere. Even the vast plains hide secret valleys where unknown malts collide. Nature's own variations carve evolving landscapes that vary by season and transform over years. Thus even the well-trod path can yield new surprises at the start of a new brewing year. And weather touches even the oldest hillsides with a different brush for the coming year. The ever-changing nature of our ingredients and infinite variation possible in the brewing process keeps the Flavorsphere a vibrant place to explore, both as beer drinkers and as beer brewers.

Some who travel the Flavorsphere prefer the popular and well-marked zones. While the biggest of these still include the long-



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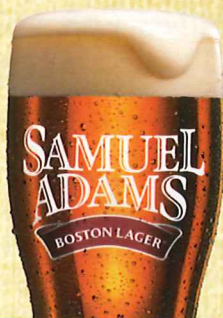
established American lager, new zones like American Pale Ale and IPA have grown by leaps and bounds in recent decades. And even some old favorites like Pilsner have gentrified with an influx of new brewers and lots of rehabbing, becoming far more diverse and interesting destinations for today's intrepid beer drinker.

As homebrewers, we have to remember that the Flavorsphere is bigger than the well-known style zones. Many think outside those boxes, shaping and blending flavors from different styles into new combinations that can be truly exciting and enjoyable.

This Flavorsphere is our world. We brew to explore it. As you read this, a new year of brewing lies ahead with new hop flavors to sample, new yeasts to ferment with and new malt flavors to combine. Open your tongue and your mind to the vast scope of the Flavorsphere and go out there and explore!



Ray Daniels is the author of *Designing Great Beers* and the former editor of *Zymurgy*.

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Homebrewing Saved My Triathlon

Dear Zymurgy,
I'm a homebrewer and a recreational triathlete. I like long-distance races because you

really burn some calories and work up a thirst for some great homebrew in the process.

In July, I had my season-culminating half Ironman distance race—my big race of the year. Nutrition during a race of this distance is pretty important; if you don't take in the calories early in the race, you won't be able to absorb them when you need them near the end of the race. One trick I picked up from other racers is to cut the gooey, nasty energy bars of your choice into bite-size pieces and stick them to the cross bar on your bike. This way you can just reach down while pedaling and get a bite and not have to dig through a pocket or mess with a wrapper.

During the bike portion this time, there was a heavy rainstorm. As I glanced down at my bite-sized pieces of nasty tasting nutrition, I saw the bars were getting smaller and the normally hidden grains were being exposed. It looked a lot like the top of a grain bed in a mash tun. I recognized instantly that the precious sugars in those bars were being washed away by the rain, just like sugar during a sparge of an all-grain batch of homebrew. I hadn't planned to eat the bars so early but if I waited, I wasn't going to have much left when I wanted them. So I wolfed them down right then and there.



Zymurgy reader Dave Louw's customized plate for his truck. Readers, see if you can figure it out!

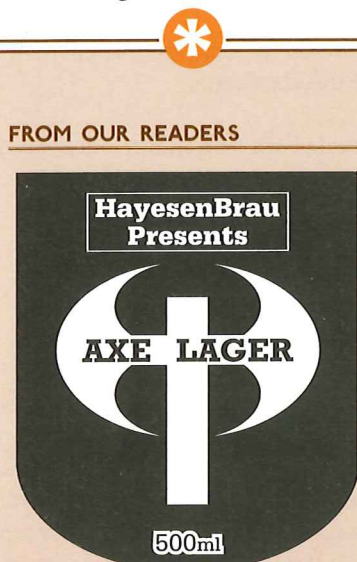
Ultimately, I finished my race 28 minutes faster than the year before on the same course. Thanks to homebrewing, I had the wisdom and the calories to finish. Beer may not make you smarter, but homebrewing certainly does!

Thanks, homebrewing community. Thanks, AHA. You saved my race day.

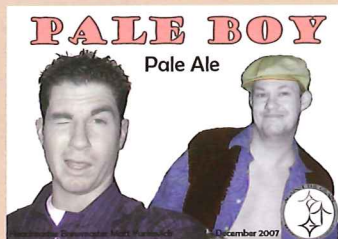
Dave Bilger
St. Munsee Order of Brewers
Muncie, Ind.

Clarifications on Residual Alkalinity

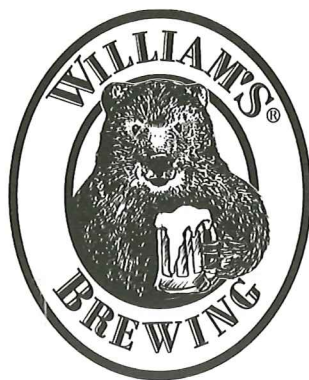
Dear Zymurgy,
I enjoyed reading John Palmer's article "Water: The Role of Residual Alkalinity"



Label from Zymurgy reader Ant Hayes



A few labels from Al Grasso and Matt Yurkovich and their fictitious brewery: Against the Grain Brewing Company Company (the "Company Company" isn't a typo).



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in the July/August issue. As usual, his writing is clear and makes sense. However, I am puzzled because I have not been able to reproduce his calculated residual alkalinities.

In the text, he gives the formula for this calculation as $RA = \text{Alkalinity} - [(\text{Calcium}/3.5) + (\text{Magnesium}/7)]$, with all values either in ppm of CaCO_3 or in milliequivalents per liter. In Table 3, he gives the mineral profile for two different waters that he and his colleagues used to brew two different beers. Using the data in this table and the provided formula, I come up with residual alkalinities of 22 for water A and 253 for

water B, instead of his results of -50 and 200, respectively.

The same thing happens when I try to calculate the RA for the waters listed in his Table 6. For example, I come up with a RA of 150 for the Dortmund water instead of his value of -3. What am I missing?

Jack Fuqua
Zionsville, Ind.

Dear *Zymurgy*,
I read with interest John Palmer's excellent article on water residual alkalinity. John's work (along with the online postings of homebrewers A.J. de Lange and Tom Meier) has been instrumental in helping me understand the importance of water chemistry in all-grain brewing.

There is one clarification that should be made concerning the formula John provides for calculating residual alkalinity: $RA = \text{Total alkalinity} - (\text{Calcium}/3.5) - (\text{Magnesium}/7)$. He states that the formula applies to values expressed both in terms of milliequivalents per liter (mEq/L) and parts per million

(ppm) as CaCO_3 , as long as they are consistent throughout.

This is true for calcium and magnesium values expressed as mEq/L, as well as for calcium and magnesium "hardness" values expressed in ppm (or mg/L). However, many municipal water reports express the calcium and magnesium values directly rather than in terms of hardness. For values directly reported as ppm or mg/L, another formula applies. This formula is: $RA \text{ as } \text{CaCO}_3 = \text{Total alkalinity as } \text{CaCO}_3 - (\text{Ca}/1.401) - (\text{Mg}/1.695)$.

For the sake of accuracy, it's important to make this clarification.

Thanks to both John Palmer and *Zymurgy* for advancing the understanding of the science of homebrewing. Brew on!

Bill Pierce
Cellar Door Homebrewery
Burlington, Ontario

John Palmer replies: Bill brings up a good point that was perhaps not well defined in the article. The equation for residual alkalinity depends on having the concentrations of the calcium and magnesium as either milliequivalents per liter—a chemical equivalency per element—or "as CaCO_3 ," which is equivalency as a compound. As Bill notes, most water reports only list the calcium and magnesium concentrations as parts per million (i.e. milligrams per liter) and a conversion needs to be made. These conversions are noted in Chapter 15 of How To Brew, but I thank Bill for bringing them to our attention here.

Correction

The Category 2 recipe for Liquid Sunshine Bohemian Pilsner listed in the National Homebrew Competition Winners Circle (September/October 2008) erroneously included 2.0 lb. of flaked maize.

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



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Russian River Brewing Co. (CA) (2009)
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Lucky Bucket Brewing Co. (NE) (2011)

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by Professor Surfeit



Wanting to Go Bananas

Dear Professor,

I've been brewing beer for 15 years and one of my favorite beers is hefeweizen. I brew one or two batches each year in the summertime as this beer is perfect for Colorado weather. I have brewed batches using dry malt extract, liquid malt extract and all-grain in an attempt to make the ultimate batch.

I have, however, been a little disappointed the last few years with the flavor/aroma of my batches. When I first started brewing hefes I always got a lot of bubblegum, clove and banana flavors, but batches in recent years have only a mild clove flavor. I've tried three different hefe yeasts to correct this but all seem to produce the same clove flavors. Since my process is stable, I was wondering if the yeast strains have changed over the years. Any thoughts on how I get my bubblegum/banana back?

Craig Lindley

Dear Craig,

Your hunch about the yeast could be right, but I have no way of knowing. Weiss beer yeast is one of the most temperamental fermentative creatures on a brewer's planet. I've visited many award-winning breweries in Germany that make excellent hefeweizens. All emphasize that the health of their yeast is essential. Also I've noted that fermentation temperatures are critical and strain-specific.

Another point I've consistently observed is that all the best weissbier breweries ferment in open fermenters and skim off the initial krausen of fermenting yeast. They point out that oxygen contact during primary is essential to get the correct banana balance. Mind you, they have strict temperature controls and sanitary air filters for their fermentation rooms, so this may not be something you want to try in your woodshop.



Read up on wheat beer. Make sure you culture up whatever yeast you have and give a good dose of it to the wort. Control the temperature. Properly aerate the initial wort. It is not easy to make the perfect wheat beer. I rarely come across them brewed here in the USA.

In my opinion,

The Professor, Hb.D.

Gray Matter Still a Mystery

Dear Professor,

I was drawn to the problem "A Gray Day" (Dear Professor, May/June 2008) and have been thinking it over. I believe that if the haze and grayish color of the beer are not from chill haze, there is another possible answer. If dead yeast were left in suspension after fermentation was complete, due to improper racking or a longer than normal primary fermentation, it might be possible that the yeast has gone through autolysis and this could account for the grayish tinting of the beer.

Jeremy Walton
Duluth, Minn.

Jeremy,

I'm not saying that what you are suggesting is

impossible, but most yeast I've ever seen is very pale beige to white. Unless of course you have brewed a dark beer and there is some gray-black malt dust that has mingled with the yeast. But by the time you've racked a couple of times, all this matter is left behind.

Still a mystery,

The Professor, Hb.D.

Fat Tuna Substitute

Dear Professor,

I am planning on brewing your cactus mead but have no access to fresh tunas. I found a cactus concentrate online at www.desertusa.com/web_cart/db/pages/9066C.html that states that the concentrate should be mixed with 8 ounces water per teaspoon of concentrate to make cactus juice. My calculations yield 4.5 gallons of cactus juice from a 12-ounce bottle of concentrate. I was just wondering if you could give me a rough estimate on how much to use. This will be my first mead.

Thanks,

Mason

Dear Mason,

I'm not at all familiar with this product so I don't know if it is equivalent to fresh (tuna) prickly pears or not. If I were experimenting, I'd mix a small amount and see what it tastes like, looks like, etc. If very weak, then use more. Taste it and adjust would be my recommendation. I'd also default to making it a bit stronger in taste than weaker, as fermentation tends to reduce fruit flavors.

Let me know how it turns out.

P.S. Fresh juice is very viscous, thick and mucous-like (kind of like cooked okra).

Hope this helps and turns out to be a ball,
The Professor, Hb.D.



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Have a Beer, Mister

Dear Professor,

I am new to homebrewing and purchased a Mr. Beer starter kit. Per their instructions, I have used regular white-granulated table sugar to prime the beer during bottling. In *Zymurgy*, I read that corn sugar (dextrose) should be used for the priming and not table sugar. Why is this? I have noticed that after priming is done, my brew tastes a bit sweet (seems sugary). Is it because of the table sugar? I let it condition about a week. Should I let it sit for a longer time, and that will take care of the sweet taste?

Thank you for any help you can give me,
Roger Mueller
Romeo, Mich.

Dear Roger,

Some good questions. Here's the scoop.

Corn sugar/dextrose is a bit more readily fermentable than table sugar/sucrose. From my experience, it is not a sweeter result that I would taste, but rather an ever-so-slight apple-cider-like character you get from using sucrose. Though you may be right in that there may be less of the sucrose fermented, I dare say I don't believe so.

Letting it condition for a bit longer may help. The question begs to be asked: At what temperature are you conditioning the beer? If you are doing so with a typical ale yeast at temperatures cooler than say 65° F (18.5° C), that would result in slow conditioning or no condi-

tioning action by the yeast.

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The Professor, Hb.D.

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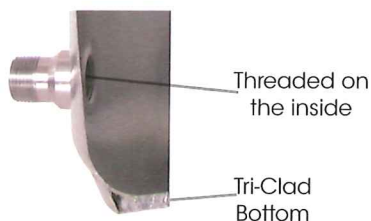
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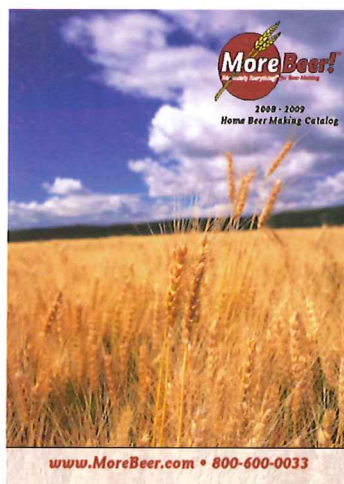


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Celebration of the Hop

India Pale Ales showcase hops, in aroma, flavor and bitterness. While English and American subcategories of this historic style differ mainly in the type and intensity of hops, they can both roughly qualify to be called strong pale ales with a decided hop emphasis. The third category, Imperial Pale Ale, is differentiated from the first two styles by intensity of alcohol as well as hops, and may be called a barleywine without much malt sweetness to balance hop character.

English India Pale Ale is the modern version of the historic pale beer shipped from England to India. It ranges from pale to amber in color, 8–14 SRM, and is brewed with enough malt character to support a higher hop rate. Biscuity, caramel malt flavors are acceptable as long as they do not dominate hop presence. Hops are typically English varieties, with more floral, fruity

character than their resinous or citrusy American counterparts. This hop character should come from generous additions both early and late in the kettle, and dry hopping is typical as well, but not mandatory. Strength by volume is higher than for pale ale, ranging from 5 to 7.5 percent. Alcohol may or may not be noticeable, but in all subcategories of IPA, finishing gravities should be low. A combination of moderate to high carbonation, low finishing gravity and ample hop bitterness should combine to evoke a sensation of dryness, but with English IPA, harsh astringency or biting bitterness should not be present. Malt should be present in the background.

American IPA is obviously a far more recent version of the traditional style, brewed with American hops, and generally made with a stronger emphasis on hop character. The pine-like, resinous, sometimes even “catty” flavor and aroma nuances of American grown hops are celebrated in many commercial examples, with bitterness also getting a boost. IBUs fall in the 40–70 range rather than 40–60 for English IPA. As with its English counterpart, an all-malt grain bill is generally used in American IPA, but with highly modified malt in a low-temperature single-infusion mash to get a very complete fermentation. You are more likely to run across residual malt sweetness in

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an English IPA—the American version typically finishes lighter and drier. Yeast strains are usually clean American ale varieties, though some fruity character may persist, and a touch of sulfur is not unheard of. Diacetyl is inappropriate, but a touch of alcohol warmth is not uncommon. Color is generally gold to copper, but examples as dark as 15 SRM are still within acceptable range. Dry hopped versions may exhibit slight haze, which is fine.

Imperial IPA takes the style even further, and the subcategory seems almost to be a byproduct of many brewers' (craft and hobbyist) tendency toward one-upmanship. How hoppy can an IPA get? How high in alcohol can we make it, and still keep it dry and hoppy in the finish? Imperial IPAs answer these questions, but even this potentially outlandish style has its limits.

For example, alcohol by volume may run as high as 10 percent, but the beer should not have any "hot" alcohol flavors. Beyond this point, malt sugars tend to contribute an unavoidable sweetness, even with astounding amounts of hops. IBUs can be as high as 120, but harsh, unbalanced bitterness should not be present. Hops should contribute a balanced profile, and be intense, but still pleasant. Original gravity can range from 1.070 to 1.090, but a highly attenuative yeast strain and a low mash temperature are recommended for the upper range, since finishing gravity should still not exceed 1.020.

Woody, vanilla or toasted oak character is not appropriate, though there are specialty barrel-aged Imperial IPAs. American or English hops are allowed (or noble hops, for that matter), but most brewers stick to

English India Pale Ale

Ingredients

for 5.5 U.S. gallons (21 liters)

2 cans	(7.0 lb, 3.2 kg) Coopers light malt extract
1.0 lb	(1.4 kg) Coopers light dry malt extract
0.5 lb	(0.23 kg) Biscuit malt (35° L)
0.5 lb	(0.23 kg) Crystal malt (40° L)
6.0 oz	(0.17 kg) Crystal malt (75° L)
1.0 oz	(28 g) Columbus hops, 15% alpha acid (60 min)
1.5 oz	(43 g) Willamette hops, 5% alpha acid (10 min)
1.5 oz	(43 g) Golding hops, 4.75% alpha acid (0 min)
0.5 oz	(14 g) Golding hops, 4.75% alpha acid (dry hop in secondary)
3 packages	Wyeast 1028 London Ale Yeast or White Labs WLP013 London Ale Yeast Coopers Brewery Carbonation Drops for bottling

Original Specific Gravity: 1.063

Final Specific Gravity: 1.015

IBUs: 50

ABV: 6.8%



Directions

Steep grains in 2.0 gallons (7.6 L) of cool water. Heat to 170° F (77° C), strain and sparge with 2/3 gallons (2.5 L) hot water. Stir in malt extract and bring to a boil. Add the first hops and boil. After 50 minutes, add the second hops and continue to boil. Add the third hop addition at the end of the 60 minute boil. Chill the wort if possible, or pour into the fermenter with enough cold water to make 5.5 gallons (21 L). Aerate well and when the temperature drops to 68° F (20° C), pitch the yeast (use three packages of liquid yeast or a yeast starter). Ferment at 68° F (20° C) for two weeks, and then transfer to the secondary fermenter with the dry hop addition. After one week, or when fermentation is complete, prime with Coopers Brewery carbonation drops at bottling. Allow bottles to carbonate at 70° F (21° C) for 2 to 3 weeks. Serve at 50-54° F (10-12° C).



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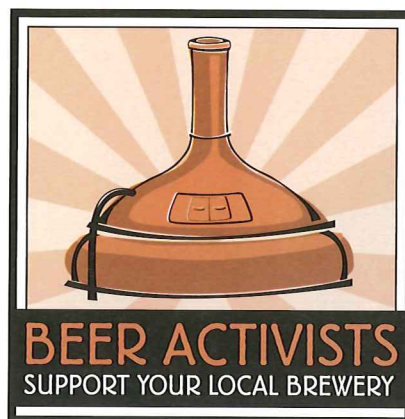
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high-alpha varieties with pleasing aromas and flavors. Color should still remain consistent with "ordinary IPAs," at 8-15 SRM. Excess caramelization in the kettle should be avoided as much as possible to prevent residual sweetness, but a good malt backbone should still be there to at least partially support the hops. As for the "Imperial" designation, there is no historical connection to any court or monarchy—it simply means "strong," in this context, and many commercial examples use synonyms like "double" or "super" instead.

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



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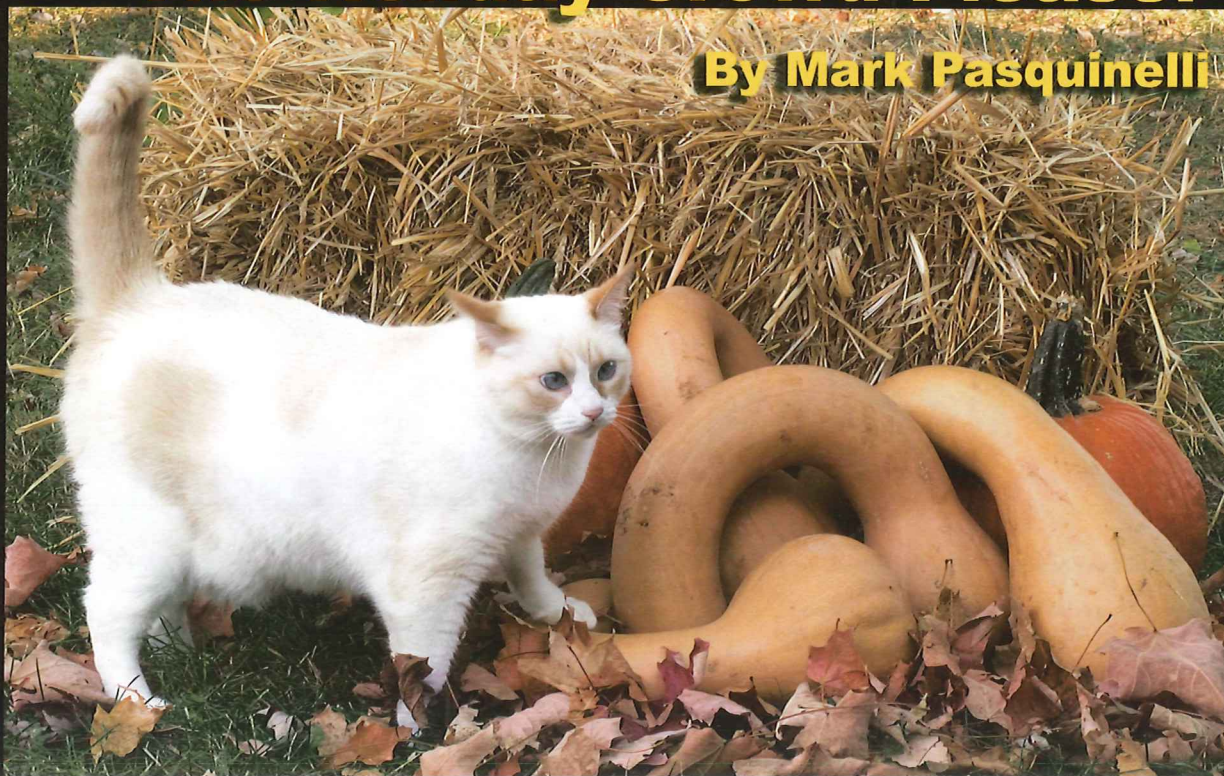
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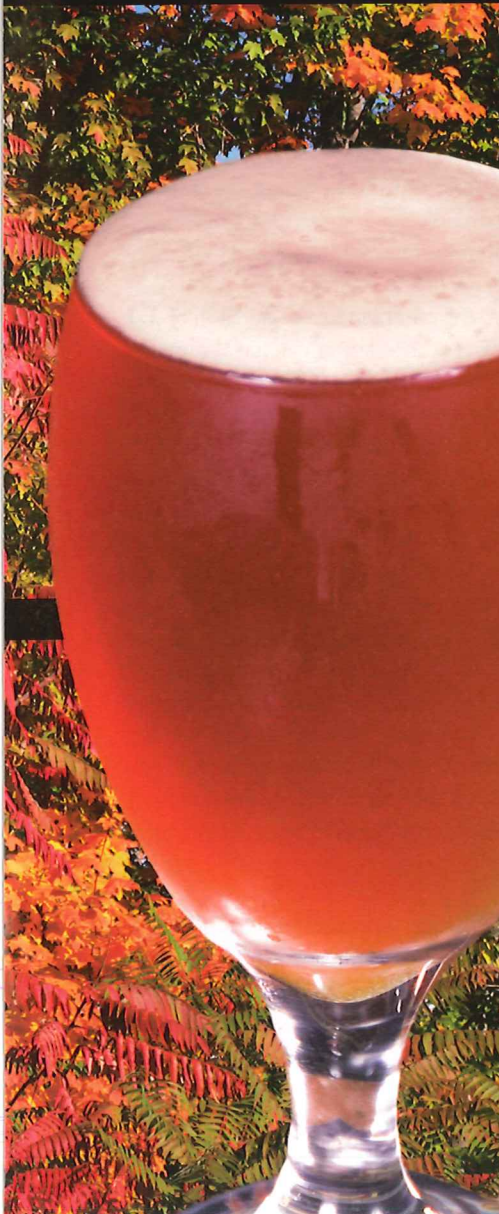
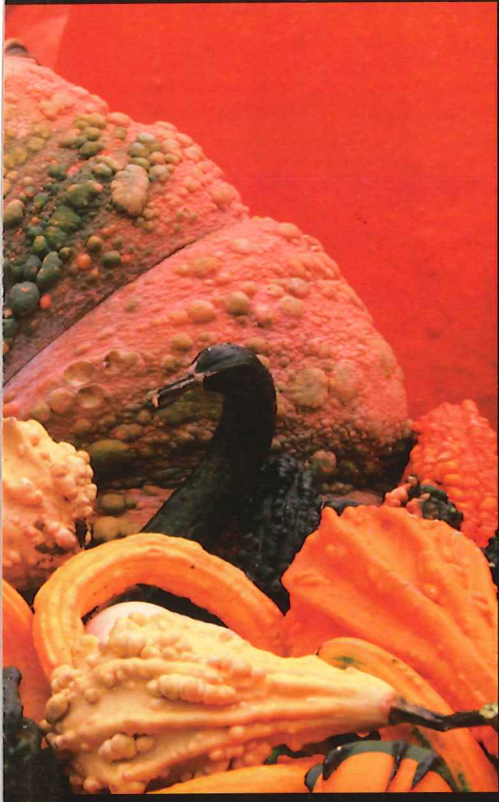


Pumpkin Beer

The Holiday Crowd Pleaser

By Mark Pasquinelli





The holidays will soon be here, and we'll be meeting with friends and family (why do we always list those entities separately?) to celebrate. It will also be a time to sing a chorus of Auld Lang Syne and reminisce about the passing of yet another year, while looking forward to the coming one. These holiday celebrations deserve something special, a libation that will leave your guests abuzz. In my house, that means pumpkin beer.

My recipe for this delicious holiday treat has been the winner of our annual PA Alers Pumpkin Beer Tasting—pitting both homebrew and commercial versions against each other—for two years running. It also garnered a Best of Show award at an AHA/BJCP competition. With just a little bit of time and effort, you too can brew the ultimate holiday beer.

History Repeats Itself

Pumpkin beer is quintessentially American, actually pre-dating the United States. In colonial times, English barley was scarce and expensive. Our resourceful forefathers, not wanting to forego their tankard of ale, used the ubiquitous pumpkin as a base for their beer. But times changed, and barley became plentiful. The style disappeared, only to be reborn during the microbrew renaissance by breweries like Buffalo Bill's of Hayward, Calif. Today, many varieties exist, and, living in the Northeast, I am blessed to have several quality pumpkin beers at my disposal: Dogfish Head's Punkin, Brooklyn Brewery's Post Road, Smuttynose Pumpkin and Weyerbacher's Imperial Pumpkin, to name a few. Like the same symphony performed by a different conductor, each is a different interpretation of the same theme—and yet another possible variation that a homebrewer may follow.

Pumpkin beer is classified as a vegetable/spice beer—BJCP style 21A to be precise. After that, everything else—starting gravity, grain bill, bitterness,

sugars, spices—is a matter of personal taste. My interpretation is a beer that tastes like liquid pumpkin pie, and I craft my recipe accordingly.

Grains, Sugars and Extracts

I start with a strong malt profile to support the pumpkin and spices. This is the downfall of many commercial spice and fruit beers: no backbone. My recipe is not for a session beer. It's more suited for desserts and special occasions. With that in mind, I shoot for a higher original gravity, around 1.070. I designed the recipe with a hearty amber ale base, the color mimicking pumpkin as closely as possible with an SRM of approximately 12.

Any good pale ale malt will work as a base. I prefer Maris Otter. This English malt is a little darker and adds the toasty, breadly qualities that help achieve the desired baked goods flavor. I also add a healthy dose of Munich malt to increase the toastiness and fortify the malt backbone. In addition, Belgian specialty malts—such as Aromatic for increased malt flavor and aroma, and CaraMunich for sweet caramel notes—are added. I mash at 155° F to ensure full body and leave some residual sweetness.

To bump up the gravity, I add brown sugar or Belgian candi syrup. Either of these sugars will help achieve the amber color profile. The brown sugar, which contains some molasses, will aid the sweetness, while the candi syrup will add some nice rummy flavors.

The extract brewers among us need not fear. John Bull manufactures a quality Maris Otter liquid malt extract with the requisite full body. Munich malt extract is available through Northern Brewer or Weyermann. However, in a pinch, any amber extract should be a close enough substitute for Munich malt.

Save the Neck for Me, Clark

I always wanted to use that line from "National Lampoon's Christmas Vacation." The traditional orange jack o' lantern pumpkin doesn't pack nearly enough flavor or sugar. I use neck pumpkin, sometimes called crookneck squash, instead. A neck pumpkin is tan, not orange,

and looks like a cashew on steroids. You'll need about 5 pounds, which translates into two or three pumpkins.

The night before brewing, cut the pumpkins into cubes, sprinkle with brown sugar to enhance the caramel flavor, and roast in the oven at 300° F until soft, usually about two to three hours. Scoop out the pumpkin flesh—being careful not to include any of the skin, which will impart bitterness to the brew—and set aside in the refrigerator. Speaking of skin, one note of caution: this pumpkin contains a mild skin exfoliant, so your fingertips may tingle a bit when you handle it. Those with sensitive skin may want to consider wearing gloves.

Since pumpkins are seasonal, another option is to use canned pumpkin, available year-round. Just be sure to use a brand with no preservatives, containing only pumpkin, not pumpkin pie mix. The canned version can be diced, sprinkled with brown sugar, and roasted the same as the neck pumpkin. My wife assures me that since there's no milk or eggs involved, the canned version will not transmogrify into an amorphous pumpkin pie blob, engulfing children and small animals in its wake. There's also a third option: use no pumpkin! One of my favorite pumpkin beers, Shipyard Brewing's Pumpkinhead, is only a spice beer. No pumpkins are harmed in its making.

Most pumpkin beer recipes call for using pumpkin in the mash. I've tried it that way. It's messy, you're begging for a stuck mash, and there aren't that many sugars to extract anyway. Fortunately, unlike colonial times, quality barley is not in short supply (although it's still expensive), so there's no need to maximize the extraction of fermentables from the pumpkin as our ancestors did. But more importantly, I've found that this method doesn't extract all the flavors I want. Remember, I want the sensation of drinking a pumpkin pie. So how does one extract the pumpkin flavor? By boiling, that's how!

Toss in the pumpkin for the duration of your boil. The oven-roasting will have converted many of the starches to sugar to prevent a hazy beer. A word of warning is in order at this time: the pumpkin could gum up your ball valve during the transfer from the brew kettle to the fermenter. To avoid this predicament, I boil with the false bottom in place on my Polar Ware kettle. A Bazooka T screen or Auto Siphon would also do the trick. In addition, be prepared to lose some of your precious wort to the leftover pumpkin. I make my recipe for 6 gallons, figuring I'll lose about a gallon along the way. But all is not lost: the pumpkin leavings in the kettle make excellent pie and satisfy the waste-not-want-not mentality of our frugal forefathers.

Spice, Spice Baby

This is the make-or-break part of the recipe. It's all about balancing the spices with the strong malt backbone you've constructed. There are some standby spices as well as those that are a matter of personal preference. But two things are paramount: don't

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skimp on quality, and fresh is best. This might be a good time to part with the bargain basement can of cinnamon you purchased during the Reagan administration. I prefer Saigon cinnamon. The flavor is intense, yet smooth. Furthermore, the cost difference between regular and premium cinnamon is minimal, and many times it's on sale during the holidays. I use freshly ground nutmeg and ginger. Remember, though, to peel the skin from the ginger first. To meld the spices and increase creaminess, I add a few teaspoons of real vanilla extract to the secondary fermentation.

I add my spices with five minutes left in the boil. This short cooking time enhances the baked pie profile. I let them steep for an additional five minutes before cranking up the chiller. Additional spices may be added as needed to the secondary in the form of a hot tea infusion. The alcohol percentage should be high enough at this point that bacterial contamination won't be an issue. This second addition of spices performs another function. Although I'm unable to prove it, I believe that the late, unboiled addition of spices to the secondary fermenter performs the same function as dry hopping—it adds aroma.

Another important note on spices: it's best to err on the side of caution. You can always add more. If you do go overboard, the spices will mellow with time, with the exception of the vanilla. That one seems to have a much longer half-life.

I'm unsure of the spice ratio used with commercial pumpkin pie spice, so I avoid using it. My wife and I don't like allspice or cloves, so we don't use them, but feel free to indulge your tastes. For the truly adventurous, I suspect that a dash of cocktail bitters with the vanilla might be an excellent addition.

Hops

This is where you'll find a debate from beer aficionados. Some recipes insist upon using both flavor and aroma hops. Many commercial pumpkin beers follow this regimen. To me, the spices are the hops. Any late hop additions wage a battle for supremacy in my mouth and ruin the liquid pumpkin pie sensation I want. I use Fuggle hops for boiling only, keeping the bitterness around 20 IBUs to offset some of the malt sweetness



Fellow PA Aler John Slotterback (l) and Mark Pasquinelli (r) savor the pumpkin beer experience.

and to give my beverage a beer quality. This translates to about an ounce of hops, which I boil for 45 minutes rather than 60 to impart more smoothness.

That said, if you intend to enter your pumpkin beer in competition, don't be surprised if the judges dock you a few points for no flavor or aroma hops—but it's not about them, is it?

With the current hop shortage, you may have to resort to another variety. Willamette or East Kent Goldings would work well, but since the hops are for bittering only, any clean-flavored, non-citrusy variety will suffice.

Yeast and Fermentation

Most recipes call for the old standby California/American Ale yeast. This works well,

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but I find that it dries out the beer too much. I want to leave some residual sweetness, so I use White Labs 002 English Ale yeast. As

an added bonus, the high flocculation of this yeast makes for a pristine presentation. Homebrewers desiring more of a lager qual-

ity will find that Kölsch yeast works well. The truly avant-garde brewer can try using Hefeweizen yeast. I added this by accident one year. It was unusual, but good. The banana and clove flavors produced by the yeast complemented the pumpkin nicely, even though I'm not a big fan of cloves.

Holiday Pumpkin Ale

All-Grain Recipe

Ingredients

for 6 U.S. gallons (22.7 liters)

8.0 lb	(3.6 kg) Maris Otter malt
4.0 lb	(1.8 kg) Munich malt
2.0 lb	(907 g) Aromatic malt
10.0 oz	(284 g) CaraMunich malt
8.0 oz	(227 g) brown sugar
5.0 lb	(2.3 kg) pumpkin prepared as directed, boil 90 minutes
1.25 oz	(35 g) Fuggle 4.6% alpha pellet hops, 45 minutes
3.0 tsp	cinnamon, 5 minutes
1.0 tsp	nutmeg, fresh, 5 minutes
1.0 tbl	ginger root, 5 minutes
4.0 tsp	vanilla, secondary fermenter
3.5 oz	(100 g) priming sugar
	White Labs 002 English Ale Yeast

Original Gravity: 1.071

Final Gravity: 1.015

IBUs: 19

SRM: 12

Directions

Use a single step infusion mash. Add 19 quarts (18 liters) of 168° F (76° C) water to the crushed grain to establish a mash temperature of 155° F (68° C). Hold for 60 minutes. Collect 7.5 gallons (28.4 liters) of wort. Add pumpkin and bring to a boil. Add brown sugar and hops at 60 and 45 minutes, respectively. Add spices with five minutes remaining and allow to steep for another five minutes. Ferment for one week. Rack to secondary fermenter. Taste, add vanilla and additional spices if needed. Allow two weeks in the secondary. Prime with sugar, bottle or keg.

Extract Version: Substitute 6.5 lb (3.0 kg) Maris Otter liquid extract and 4.5 lb (2.0) Munich liquid extract for Maris Otter, Munich and aromatic malts. Steep CaraMunich malt for 30 minutes in 160° F (71° C) 3 gallons (11.3 L) of water. Increase boil hops to 1.75 oz. Remove, add extract and pumpkin. Proceed with boil following the All-Grain recipe. After boil, strain into fermenter with enough cold water to make 5 gallons. Pitch yeast when temperature drops below 70° F (21° C).

Whichever strain you use, I recommend making a 1-gallon starter because of the high original gravity. Make it a few days earlier, allow the yeast to settle, and drain the bulk of the liquid before pitching.

Ferment in the primary for one week at about 65-68° F to preserve a clean, malty flavor with minimal esters before racking to the secondary. This is the time to have a taste, add some vanilla and more spices if necessary. Allow about two weeks in the secondary for fermentation to complete and for the spices to blend before bottling.

Bottling

You've strived throughout the recipe to create a rich, creamy, full-bodied beer. Don't bottle carbonate with the traditional three-fourths cup of priming sugar. This will over-carbonate your pumpkin beer and decrease the voluminous fullness you've worked so hard to create. About 3.5 ounces of priming sugar will do the job. Weigh, don't measure! I find measuring cups to be notoriously inaccurate. For those kegging, the volume of CO₂ is probably around 2.0-2.2. Unlike many spice beers, my pumpkin beer is ready to drink soon after it's carbonated. It may taste a little rough going into the bottle, but the transformation in only two weeks will be nothing short of amazing. I chalk that up to the smoothness of the Saigon cinnamon and the addition of quality vanilla.

Serve your pumpkin beer at cellar temperature, but save this holiday treat until the height of your gathering. Be prepared to part with several "to-go" bottles for your guests.

Mark Pasquinelli resides in Elysburg, Pa. with his wife and five cats. He's a member of the PA-Alers Home Brew Club and has been brewing for 10 years, five as an all-grain brewer. He likes to brew Irish Red, Pumpkin Ale and an Imperial Stout with hallucinogenic qualities.



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Create Your Own HOLIDAY TRADITIONS

By Bryan Selders

The notion of the holiday season is quite stirring for many people. It invokes strong nostalgia and feelings closely tied to tradition and celebration. We long for the familiar feeling of holidays past and our traditions help us relive our warm memories.

The home production of beer is also rich in history and tradition. It has long been a quest to transform what is generally unpalatable into something you wouldn't mind having a few of. For sure, folks had valid cause to start messing around with different ingredients and methods. It was undoubtedly an adventuresome endeavor and just about anything you can think of has been used to flavor some form of beer at some point in history. Long past traditions, some lost and some revived, were spawned from a profound moment of uncertainty and experimentation.

Through history, we've come to accept certain flavors and ingredients as what is termed "beer," leaving us with a short-sighted notion of traditional beer making. This holiday season, let's embrace our entire brewing history and celebrate traditional brewing, at the same time creating a few traditions of our own.





This type of brewing involves a healthy amount of chutzpah. It requires an open mind, a willingness to fail, and very forgiving friends and family. (Hey! It's the holidays. It's time to forgive and forget anyway.) There are two ways to approach this method of brewing: practical and technical.

By choosing the practical path, you'll recall past taste and olfactory experiences to imagine fresh combinations. This is a user-friendly method that can yield very pleasant results. You're only limited to your recollection of what you've put in your mouth and under your nose. You'll want to think about the intensity of each experience to help you determine how much to brew with. The practical method is not without its limits. That's where the technical method steps in.

This way of going about business requires some study. With a good amount of research, you can find a chemical analysis for just about anything. You can start with beer and work outward. You'll find many commonalities and compatibilities between what you may consider brewing with and what has already been brewed. You can analyze this data to determine what might taste good together and how much is just enough.

In my professional life, I approach many of my flavor challenges with a balance of the

practical and the technical. The result isn't always pretty, but each time I fail, I'm a step closer to gastronomic bliss. Let's now look at some of the ingredients we might consider brewing with and start thinking about the impact they might make on our beer.

When considering this method from a "beer first" perspective, it is imperative that the "new" ingredient is complementary to the accepted characteristics of the style. For me it is far more challenging and exciting to build a beer around "alternative" ingredients. You really have to think about how you'll fit modern tradition around your flavor idea. The results are often quite a revelation.

Now for the ingredients. We'll start with the low-hanging fruit and branch out from there.

Fruit

Fruit is not purely a flavor addition as it carries with it a good deal of sugar. Knowledge of the brix of the fruit you are adding is essential as the fructose will ferment. It's good to have an idea of how much of your total load of fermentables will come from the fruit as this will impact the flavor and mouthfeel of the beer. The flavor of the fruit will be altered due to fermentation. Certain key volatiles that identify your fruit may be stripped from the beer during the more vigorous stages of fermentation. Other flavor components may

be altered by the yeast through enzymatic reactions and the like. The character of the fruit will change. The extent of flavor transformation can be determined by deciding when the fruit component will be introduced into the beer and what form the fruit is in when it is added.

Fresh fruit is often problematic when sanitation is a concern as it harbors a tremendous variety of microorganisms you may not want in your beer. If you are in search of the unknown and are making a beer that would benefit from the natural presence of wild yeast and bacteria, fresh fruit is your best bet. Adding the fruit to your fermenter toward the end of fermentation or when racking to secondary is the best time to do so. Since fermentation activity has slowed dramatically at this point, you run less risk of scrubbing away fruit aroma and flavor. The bugs on the fruit will thank you as they will not be competing with your trusty *saccharomyces* to survive in their new home and they can get to work on what the brewers' yeast didn't want. "Beer spoilers" are typically anaerobes that make your newly fermented beer a great habitat.

For beers that do not call for "funkiness," fear not; options abound! Aseptically packed fruit purees make it less risky to add fruit late in fermentation. Since this is a processed and packed product, information about the sugar content should be readily available. This is a great option unless you plan to filter your beer. As the concentration of the fruit component increases, filterability decreases thanks to those pesky pectins. You probably don't want to add pectinase to your beer as there is the possibility of some unwanted side activity that can adversely affect the quality of your beer.

Fruit juice concentrates are an available option that will resolve the clarity issue. They are often not aseptically packed, which will require use on the hot side. Since the concentrate will get hot, it is possible to pick up a cooked flavor. To combat this, you can minimize the effect by adding it when you've removed the heat from the boiling wort. This amount of hot contact time will sterilize the juice prior to chilling and fermenting. The fruit flavor and aroma will be subjected to





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vigorous fermentation conditions, but the hot contact better incorporates them into the wort and their loss is minimal. I've found greater success with the juice concentrates with more robust fruit flavors such as blackberry or blueberry. More delicate fruit flavors like strawberry or peach will require greater usage rates, increasing the amount of non-malt derived sugar, impacting the fermentability of the wort. This will change the overall character of your beer and you should plan your grist accordingly with some caramel-Pils type malt.

The final fruit option is natural flavor extract. Use these sparingly. Extracts will not take the place of real fruit. They are most convincing when used in conjunction with real fruit; alone, they taste artificial. Run flavor experiments with small amounts of your beer to determine the amount to dose into the full batch.

Herbs

Great fresh hop character is characterized by a fresh floral, citrus or pine-like aroma that feels resinous and green. These sensations are attributable to a group of chemicals called monoterpenes, found in the essential oils of plants. The monoterpenoids responsible for the great aromas we experience in our favorite IPA are not exclusive to hops. They exist in varying combinations and concentrations in fresh herbs such as basil and rosemary as well as in dried spices such as coriander and cardamom. The variety of flavors that can be achieved through artful blending is astounding; from fresh and light to deep and savory. Experiment and have fun with it.

The point of use of herbs and spices is critical as the compounds involved are extremely volatile and susceptible to oxidative reactions. The flavor of the boiled herb or spice will be different from that which has not been boiled. It seems that dried spices are a bit more robust than fresh herbs so they lend themselves to use in the kettle a bit better. Boiling herbs can result in unwanted, unpleasant flavors and it is best to add them post-fermentation for the best effect. Before the flavoring of beer with hops became the modern tradition, herbs and spices of all forms were used. In some beer cultures, that deep tradition still continues.

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Raspberry Basil Porter Aged on Palo Santo Wood

Ingredients

for 5 U.S. gallons (19 liters)

7.75 lb	(3.5 kg) North American two-row
1.0 lb	(0.45 kg) Chocolate malt
0.5 lb	(0.2 kg) Black malt
0.6 lb	(0.3 kg) 60L Crystal malt
0.25 lb	(0.1 kg) Wheat malt
0.6 oz	(17 g) Columbus 60 min. hops
0.7 oz	(19 g) Vanguard hops, 5 min.
25.6 fl. oz.	raspberry juice concentrate (65 Brix)
1	good-sized handful Thai basil leaves
	Nice English ale yeast
10.0 oz	Palo Santo wood sticks

Original Gravity: 1.061 (15°Plato)

IBUs: 40ish

Directions

Mash in with 3 gallons (11.4 L) of water to achieve a strike temperature of 152° F (66° C). Rest for 30 minutes. Vorlauf to achieve wort of acceptable clarity, free of large particulate. Collect enough wort in anticipation of sending 5.5 gallons to your fermenter keeping in mind that you'll be adding about a quarter gallon of liquid at the end of the boil in the form of raspberry juice concentrate. Boil for 10 minutes and add all of the Columbus hops. Boil for another 55 minutes and add the Vanguard hops. After

another 5 minutes of boiling, remove the heat from the kettle and stir in the raspberry juice concentrate and rest for 10 minutes. Chill the wort and send it to the primary fermenter. Aerate the wort and pitch the yeast.

Once the beer reaches its terminal gravity of about 1.015 (3.8°Plato), prepare a secondary fermenter. To it add the basil which will be macerated with a bit of neutral spirit and the Palo Santo wood sticks, which can be soaked for 10 minutes in 185° F (85° C) water acidified with food grade phosphoric acid to a concentration of about 0.25 percent or steamed to sanitize. Rack the beer to secondary and allow it to age for about three weeks. Package it as you normally would and enjoy.

Note: Palo Santo wood sticks, found online, are pricey, but can be reused as they are rich in aromatic resin.

Extract Version

Substitute 6 lb (2.7 kg) of light liquid malt extract for two-row and wheat malts and increase Columbus hops to 0.75 oz (21 g). Steep Chocolate, Black, and Crystal malts in 3 gallons (11.4 L) of 160° F (71° C) water for 30 minutes, then remove grains and bring to a boil. Boil and add hops and raspberry juice as described in the all-grain directions. After steeping the raspberry juice, strain into fermenter with enough cold water to make 5.5 gallons (21 L). When temperature drops below 70° F (21° C), aerate and pitch yeast. Follow the directions for the all-grain recipe for fermentation.

Wood

Wood-aged beers were born of necessity as wood was the material available from which to build storage vessels for liquid. As we've moved toward non-reactive materials for general beer making and storage, the decision to age beer in wood is based on the desire to achieve a certain flavor profile. The most common species for wood-aging is oak. Oak lends pleasant vanilla, tobacco and tea flavors to the finished beer through volatile phenols and terpenes. The oak releases tannic acid into the beer, which has a dual effect. The most noticeable is on the mouthfeel of the beer, which can be described as dry and astringent. This can be desirable with some beer types. The other effect is the forced haze reaction of tannin and protein to create insoluble precipitate that aids in the colloidal stability of the beer, reducing chill haze. But there are many trees in the forest.


Seeking alternative species expands our flavor possibilities. Each species comes with its own package of resins rich with monoterpenes, sesquiterpenes such as limonene, myrcene and β -farnesene, as well as other aroma compounds. This broadens the horizons for wood aging in that it offers opportunity to wood-age beers when oak aging just wouldn't work with those beers' flavor profile. You can search for essential oil analyses online or stick some wood chips under your nose.

Barrels from wine making and distilling are now commonly used for the aging of beers. This practice invites the wood character in as well as residual flavor from the barrel's previous inhabitant. Barrel use is not exclusive to beverages and some wacky stuff can be had. (Tabasco, anyone?) Do your homework and you'll find that wood has great potential as an ingredient in making new beer flavors.

Yeast

The final and most important ingredient in making any beer is yeast. Yeast strain selection has an incredible impact on beer flavor. It is the defining factor in determining whether or not all of the other ingredients added to the beer will work in harmony. Each yeast strain brings with it a unique collection of esters and phenols that vary in intensity depending on fermentation conditions. Hav-

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ing a good knowledge of a yeast strain's characteristics can help ensure success.

The nature of the fermentation characteristics of a particular yeast strain can help determine the point of use of some ingredients. If a yeast strain is prone to volcanic-like fermentations that spew all over the place, rest assured you won't have many volatiles left in the beer at the end of the day. It would be a good idea to add your fresh herbs or fruit when this activity subsides.

Fermentation is a series of complex chemical reactions. These reactions can impact flavor compounds introduced with your ingredients by reducing them and changing their flavor. Through experience, this reaction can be predicted and the result could be desirable. Some flavor and aroma compounds can be carried away by the

yeast through adsorption at the cell wall. Familiarity with yeast cell morphology can help predict how much adsorption can take place by determining the amount of surface area available for this to occur. I hope you have a really good microscope.

The definition of "beer" is evolving each and every day. There is still so much to be learned. We can all broaden our palettes of colorful, diverse ingredients to be incorporated into beer. Keep communicating with your fellow brewers and sharing ideas and drinking each other's beers. Let's do our best to continue exploring our vast brewing tradition and celebrate our rich heritage this holiday season.

Bryan Selders is the lead brewer at Dogfish Head Craft Brewery in Milton, Del. as well as a homebrewer. 

Hoppy Strong Ale Aged on Mesquite

Ingredients

for 5 U.S. gallons (19 liters)

14.0 lb	(6.4 kg) Maris Otter malt
1.0 lb	(0.45 kg) Dextrose
1.0 oz	(28 g) Columbus 60 min. hops
1.0 oz	(28 g) Centennial hops 15 min.
1.5 oz.	(43 g) Cascade hops 5 min.
2.25 oz.	(64 g) Cascade hops 0 min.
1.25 oz.	(35 g) Cascade hops dry hop
1.0 oz.	(28 g) Centennial hops dry hop
5.0 oz	(141 g) Cascade hops
	Kolsch yeast
7.0 oz	Mesquite wood chips

Original Gravity: 1.081 (19.5° Plato)
IBUs: 86ish

Directions

Mash in with 3.8 gallons (14.4 L) of water to achieve a strike temperature of 149° F (65° C). Rest for 30 minutes. Vorlauf to achieve wort of acceptable clarity, free of large particulate. Sparge and collect enough wort in anticipation of sending 5.5 gallons (21 L) to your fermenter keeping in mind that you'll be adding a bunch of hops that will absorb a lot of liquid. Boil for 19 minutes and add the dextrose and all of the Columbus hops. Boil for another 45 minutes and add 1 ounce (28 g) of Centennial hops. After another 10 minutes of

boiling, add 1.5 ounces (43 g) of Cascade hops. Boil for five minutes longer, remove the heat from the kettle and stir in 2.25 ounces (64 g) of Cascade hops. Chill the wort and send it to the primary fermenter. Aerate the wort and pitch the yeast.

Once the beer reaches its terminal gravity of about 1.017 (4.25° Plato), prepare a secondary fermenter. To it, add all of your remaining Centennial and Cascade hops as well as a hop bag containing the wood chips which can be soaked for 10 minutes in 185° F (85° C) water acidified with food grade phosphoric acid to a concentration of about 0.25 percent or steamed to sanitize. Rack the beer to secondary and allow it to age for about three weeks. Package it as you normally would and enjoy.

Extract Version

Substitute 8.25 lb (3.7 kg) light dry malt extract for the Maris Otter malt and increase Columbus hops to 1.25 oz (35 g). Stir extract and dextrose into 3 gallons (11.4 L) of water and bring to a boil. Follow the all-grain directions for boil and hop additions. When boil is complete, strain into fermenter with enough cold water to make 5.5 gallons (21 L). When temperature drops below 70° F (21° C), aerate and pitch yeast. Follow the directions for the all-grain recipe for fermentation.

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December 1978

The Lost Art of Homebrewing

—by Karl F. Zeisler

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

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

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

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

continued on page 8

Congress Passes Homebrew

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

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

continued on page 12

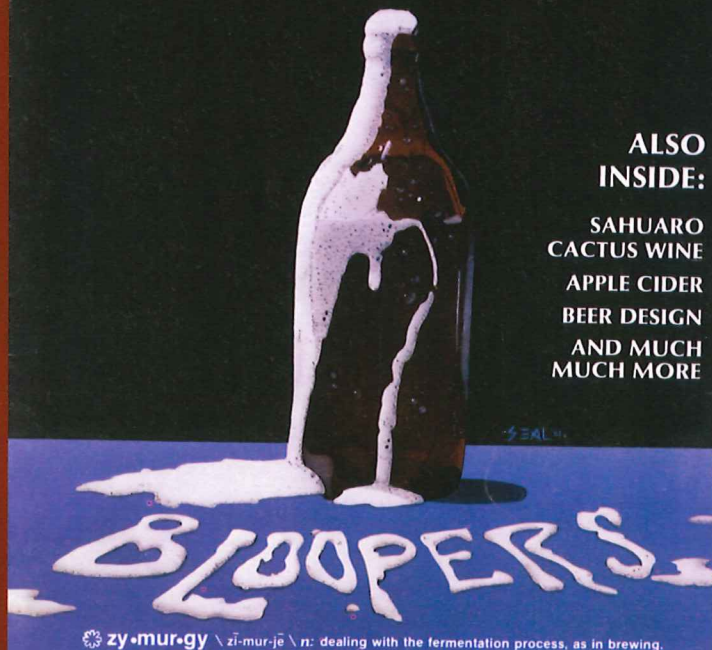


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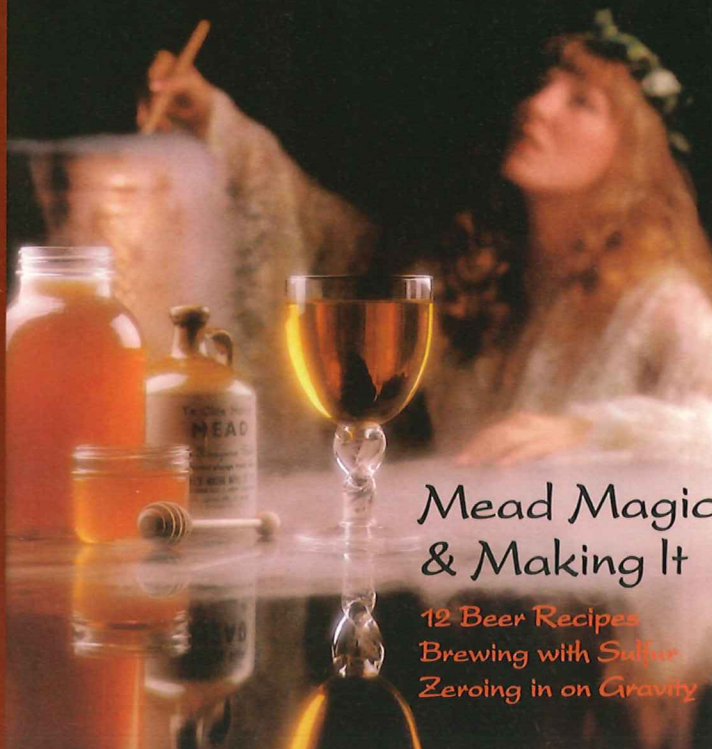
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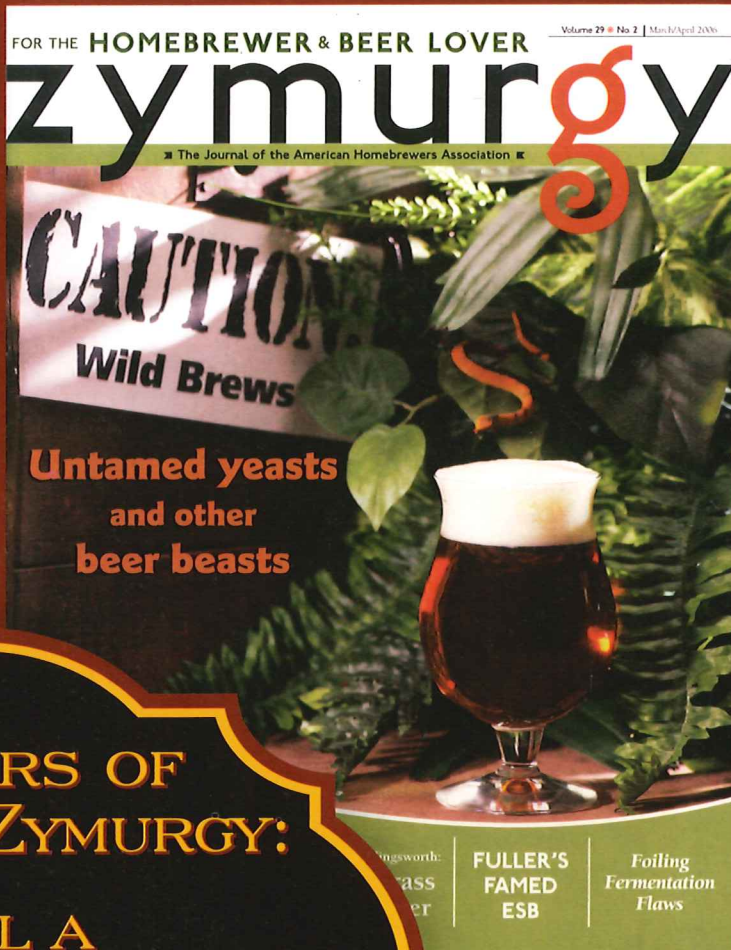
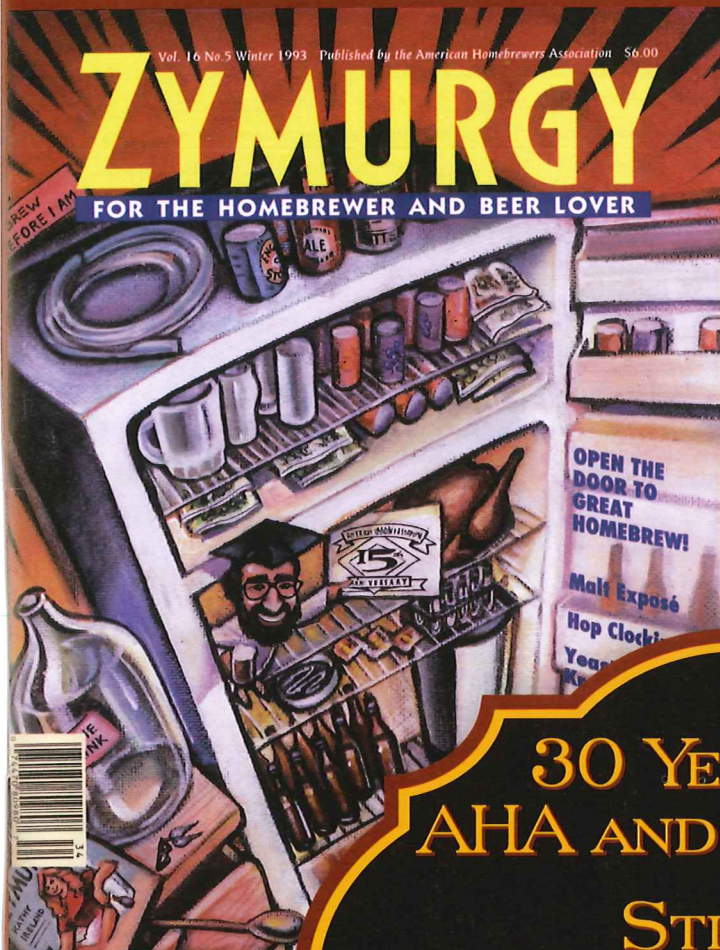
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30 YEARS OF AHA AND ZYMURGY: STILL A GRASSROOTS EFFORT

By AMAHL TURCZYN SCHEPPACH



The American Homebrewers Association has come a long way in the last 30 years, and its success over that time span can now be measured by the acceptance of homebrewing not only in the United States, but across the globe. After President Jimmy Carter legalized homebrewing in this country in 1978, it seemed only natural that someone step forward and spearhead a concerted effort to promote awareness of the noble hobby. That someone was Charlie Papazian.

Thirty years later, Papazian paused to take a look back at what has transpired over the last 30 years.

"When the AHA was founded, our goal was to begin to establish America's first homebrewers' network," said Papazian. That network was necessary, because despite the legislation that recognized homebrewing, those who actually made their own beer were relatively few and far

between. Colorado may have boasted a higher concentration than many places in the U.S., but not by much. "We had a core community of about 1,000 homebrewers in the Denver/Boulder area where we kicked off our project," remembers Papazian. "We also wanted to publish a magazine that would communicate homebrew news, events, recipes and beer stories. We had regular column in Zymurgy called Club News and we'd summarize club activities in order to inspire others to form and join clubs. The local activity was a driving factor for homebrewing; it was grassroots back then, just as it still is today."

From the very beginning, the AHA's goals were simple, and were printed on the original AHA membership card for easy reference: 1. Homebrewing is easy; 2. Homebrew is good for you; 3. We can be happier for our efforts; and 4. We won't worry.

But for all the fun and goodwill inherent to a hobby like homebrewing, it was rarely smooth sailing for those trying to spread the word. Membership in the AHA has obviously grown exponentially over the past three decades (it currently has more than 17,000 members), but that growth was hardly steady—it fluctuated with changing political and economic climates. Papazian explained, “In the late 70s, if you wanted to enjoy better beer you had no choice except to travel to Germany, England or Belgium, or make it yourself. Homebrewing grew steadily through the 80s but really took off after the excise tax doubled on beer in the early 90s, and then continued to rise until the mid-90s when it took a dive.”

Several factors contributed to the decline, but perhaps the biggest was that in the strong economy, people lost the time and motivation to make their own beer. “The economy was good in the mid- to late 90s,” continued Papazian. “Microbrewed beer became more accessible. Homebrewers worked long hours, made more money, had less leisure time.”

There was also less harmony in the mid-90s among those who continued to brew at home. Papazian believes, “The homebrewing hobby really didn’t make enough of an effort to welcome new people into the fold. There was even some nastiness floating around. Lots of clubs were faced with the dilemma of people moving away or getting older and many didn’t want to recognize that they needed new, younger members. Suddenly it was too late, and the homebrewing hobby really stalled until about 2003, when things bottomed out.”

From then on, there was no place to go but up. “The ensuing years have seen a resurgence that’s lasted to the present day and has gradually increased annually, largely because the hobby and forums and organizations and publications are more welcoming to new or younger members,” said Papazian. Technology and innovations in information exchange also changed the way homebrewers communicated. Online newsletters and brewing Web sites began to offer a faster, easier way for homebrewers to interact. AHA membership suffered as a result, but it proved to be a valuable lesson.

“The AHA didn’t adapt quickly enough and lost many members to the new form of communication and networking,” laments Papazian. “As we move forward, the AHA will become more attentive to new communication vehicles and will have regular discussions on how the organization can effectively communicate how fun homebrewing is to a new generation of homebrewers while retaining the loyal members we have had over the decades.”

THE FACES OF HOMEBREWING

High points for Papazian throughout the early years of the AHA were in the personal and professional relationships he built. “I’ve made so many personal friendships through homebrewing endeavors. It’s remarkable that so many homebrewers have discovered their calling as professional brewers or have found careers in the beer industry through homebrewing. I’ve met hundreds if not thousands of beer distributors, bar owners, waiters, brewers, brewing

engineers and marketing people who contributed to their knowledge and expertise through homebrewing. I’ve met professionals who work in some of the smallest and largest breweries in the world who began their career path through homebrewing.”

While not all of them began as homebrewers, many brewing industry professionals stand out in Papazian’s memory as playing critically important roles in the success of the AHA. Grosvenor Merle-Smith, Paul Freedman, Dave Welker, Tom Burns, Frank Morris, Roger Briess, Ron Siebel and Stuart Harris are among many who contributed time and effort to the organization in the early days, with Papazian calling them “the pioneer enthusiasts.”

Then there were the small brewers of America who were willing to do things like contribute cases of their brewery’s beer to the first Great American Beer Festival (1982), produced by the American Homebrewers

ROCKY RACCOON’S LIGHT HONEY LAGER

Recipe by **Charlie Papazian**
(Fall 1979 Zymurgy)

Ingredients for 10 U.S. gallons (37.85 liters)

7.0 lb	(3.17 kg) light dry malt extract
3.0 oz	(85 g) brewing hops (Cascade or other)
1.0 oz	(28 g) finishing hops (Cascade or Hallertauer)
3 tsp	gypsum
1 tsp	citric acid
1 tsp	plain salt
4.5 lb	(2.04 kg) light honey (alfalfa, clover...raw or otherwise)
2 cups	corn sugar for bottling Lager yeast

Original Specific Gravity: 1.045-1.050

Final Specific Gravity: as low as 1.004, depending on the kind of honey you have and other personal variables such as how much homebrew you’ve indulged in and how much you did not worry.

Directions

Pour yourself a glass of homebrew. Relax.

Boil 2 gallons of water for 1 hour with the malt extract, brewing hops, gypsum, citric acid and salt.

Prepare your finishing hops by tying them into a self-fashioned cheesecloth bag. If you are using honey that has crystallized, liquefy it by gentle warming (do not boil or heat to high temperatures). During the final 10 minutes of applying heat to your wort, add the liquefied honey and bag of finishing hops. The addition of honey will stop the boiling process. Continue to apply heat for 10 minutes. Remove the bag of finishing hops. Sparge into your primary fermentation pail. Add enough cold/cool water to bring the total volume up to 10 gallons at about 70° F (21° C). Throw in your hot, wet bag of finishing hops, yeast and let ‘er rip.

When fermentation has stopped, rack to secondary. Add two cups of corn sugar. Stir well. Bottle and cap. Aging should proceed for at least one month in the bottle. Three- to six-month-old Rocky Raccoon Light Honey Lager is absolutely exquisite.

Association. Papazian recollects, "I'll never forget the look on Fred Huber's (Huber Brewing Co.) face at the first Great American Beer Festival. He was absolutely floored that 700 people would turn out for a Homebrewers Conference and a beer festival that actually celebrated American beer. He admired the passion and enthusiasm and I think he realized that things were about to change."

That enthusiasm was shared by many outside the beer industry, too. Papazian recognized the assistance of some 100 volunteers who stuffed envelopes, set up for events, and anything else that needed doing. And while most of that work is now in-house, the AHA still relies heavily on the support of volunteers for its annual events.

One of the most important and well-respected ambassadors of homebrewing, then and now, was Fred Eckhardt. When he made his first batch of homebrew in 1970, Papazian was familiar with Eckhardt's book on homebrewing but did not actually meet him until 1981. "Fred had his doubts about the motives of the AHA," Papazian recalls. "He was skeptical that this funky new publication called *Zymurgy* was being published for the right reasons. Once we finally met and had a chance to talk, Fred realized we both had the same goals of helping to establish a homebrewing community."

Papazian first met several other brewing industry luminaries of the early 80s when he attended the Brewers Association of America's annual conference at the Pier 66 Hotel in Fort Lauderdale, Fla., an event that was instrumental in helping to create ties between the AHA and what was then an often exclusive world of professional brewing. Ron Siebel, Roger Briess, and representatives from Leinenkugel, Point Brewing, Yuengling, and Huber were the legends first encountered at these events. Not everyone extended Papazian a warm welcome, however.

"Here I was, this maverick outsider attending a professional brewers' event. It took five or six years for many of them to realize that I wasn't a threat."

PERSISTENCE PAYS OFF

In 1983, Papazian was invited to give a talk

on homebrewing at a regional brewing event in St. Louis, with Anheuser-Busch and Falstaff Brewing in attendance. He was also asked to brew a batch of homebrew that would be packaged in commemorative cans. "I was pretty nervous how it would turn out, but I brewed a 1-barrel batch and filled up four quarter-barrels, priming them

with sugar," Papazian said. "The beer turned out pretty well, and the next year I was invited to attend an event in Milwaukee, the Miller Brewing district."

One by one, Papazian was able to make contact with VIPs from legendary breweries of the time, and these connections paid off

WASSAIL

Recipe by Marie Newman
(Winter 1987 *Zymurgy*)

Ingredients

12	very small baking apples
4 liters	Winter Warmer-style ale
1 cup	firmly packed brown sugar
4	cinnamon sticks
2 tsp	whole cloves
1 tsp	ground ginger
8	whole allspice
2	4-inch strips orange peel (no white membrane)
4 cups	(1 bottle) cream sherry

Directions

Bake apples in a shallow pan for 20 minutes at 375° F (190° C). Do not core. Do not add water.

Heat 1 liter of the ale in a large saucepan with the sugar, spices and orange peel. Simmer for 10 minutes. Gradually add about 2 more liters of the ale and the sherry. Bring to a boil. Lower heat and simmer for 5 minutes. Add the remaining ale and heat 30 seconds. Pour into a punch bowl with as many apples as will fit (or serve from a pan with the apples floating on top.)



Hop Shortage?

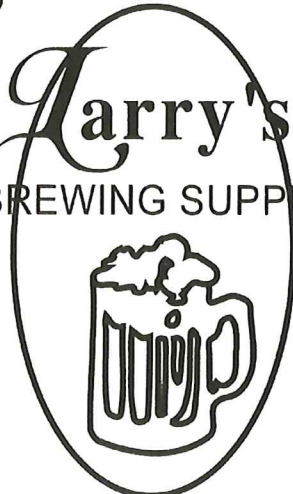
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handsomely in later years as resources for technical assistance with publications and industry speakers for AHA-sponsored conferences and events.

Papazian recalls some of the more memorable years of the American Homebrewers Association's annual conference. "Obviously February 1979 was memorable just because it was the first, but the 1981 GABF at Chautauqua here in Boulder was great. I met Fred Eckhardt for the first time, as well as Michael Jackson. And it was the first time microbrewers had gotten together for anything. Pioneer micros like Boulder Brewing Co. attended, along with Tom Burns' Cartwright Brewery from Portland, Ore.

"From 1982 to 1985 the American Homebrewers Association conference was held in conjunction with the Great American Beer Festival, and 1986 was the first year we had to separate the homebrewers' conference from the beer festival, principally because of the insurance crisis that hit America. A lot of key AHA supporters were there, like Byron Burch, Fritz Maytag and Greg Noonan. Coors brewed a pilot version of Killian's

Red exclusively for that conference."

In the early years, Papazian made a grand entrance into the annual AHA conference. "In 1985's Denver event, I rode in on an elephant, into the banquet room," Papazian remembers with a chuckle. "In 1989 I belayed 75 feet from the ceiling in a tuxedo, opening a homebrew halfway down. One time I was carried in on a stretcher. I've ridden in on motorcycles and rickety bicycles, I've been rolled into the room inside a beer barrel...and there was always a chant of "FOAMMM-MM" three times right before I arrived." (see page 40)

So while there have been some great times over the past 30 years, it's sometimes been a bumpy ride. But the message of brewing good beer and enjoying the process, and

teaching friends and family the art and science of brewing, has remained central to the AHA's mission.

When asked where he sees the AHA 10 years from now, Papazian answered, "I think the biggest challenge for the AHA will be to remain relevant and appeal to both the loyal existing members while attracting and welcoming younger generations of homebrewers. We'll always have to remember that better beer is the essential reason why the AHA exists and will be relevant. Communicating the fun and opportunity to improve the quality of our lives will be a continuing challenge."

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

BONN-BONN KÖLSCH

Recipe by George Fix
(1997 Zymurgy Special Issue)

Ingredients for 13.5 U.S. gallons (51 liters)

17.0 lb	(7.71 kg) Pilsener malt
3.0 lb	(1.36 kg) wheat malt
1.0 lb	(0.45 kg) crystal malt
1.5 oz	(43 g) German Tradition whole hops, 5% a.a. (45 min)
1.5 oz	(43 g) German Select whole hops, 4% a.a. (45 min)
1.5 oz	(43 g) German Tettanager whole hops, 3% a.a. (30 min)
	WLP001 California Ale yeast
	Force carbonate in keg

Original Specific Gravity: 1.048

Final Specific Gravity: 1.012

Boiling time: 90 min

Primary Fermentation: 7 days at 68° F (20° C) in stainless

Secondary Fermentation: 4 weeks at 50° F (10° C) in stainless

Age when judged: one month

Directions

Mash grains at 104° F (40° C) for 90 minutes. Raise temperature to 140° F (60° C) and hold for 90 minutes. Raise to 158° F (70° C) and hold for 60 minutes.

Extract Version for 5 gallons (19 L)

5.0 lb	(2.26 kg) Extra light dry malt extract
0.33 lb	(0.15 kg) crystal malt 10 L
0.75 oz	(21 g) German Tradition whole hops, 5% a.a. (45 min)
0.75 oz	(21 g) German Select whole hops, 4% a.a. (45 min)
0.6 oz	(17 g) German Tettanager whole hops, 3% a.a. (30 min)
	WLP001 California Ale yeast

Directions

Steep crystal malt in 2.5 gallons (9.5 L) of 160° F (71° C) water for 30 minutes, then remove grains and bring to a boil. Add 45 minute hops and boil 15 minutes. Add 30 minute hops. After a 45 minute boil, strain into fermenter with enough cold water to make 5 gallons (19 L). When temperature drops below 68° F (20° C), aerate and pitch yeast. Follow the directions for the all-grain recipe for fermentation.

Brewer's Comments

Fix's opinion on Kölsch is that "slightly bigger is better." From his travels to Cologne, where the style originated, Fix thinks true, commercial examples of Kölsch are hoppier and maltier than described in the AHA style guidelines. Wheat is also an important element for achieving an authentic Kölsch character.

ALBERTA FROST (SPARKLING MEAD)

Recipe by Byron Burch
(1992 Zymurgy Special Issue)

Ingredients

for 5 U.S. gallons (19 liters)

12.0 lb	(5.44 kg) Canadian Clover honey
4.0 oz	(113 g) Tartaric acid
2.0 oz	(56 g) Yeast nutrient for mead
0.25 tsp	Irish Moss
20 g	(566 g) Prise de Mousse wine yeast
	Liquid oak extract to taste (approx. 25 mL)

Original Specific Gravity: 1.080

Final Specific Gravity: 1.010

Primary Fermentation: 7 days at 80° F
(27° C) in glass

Secondary Fermentation: 21 days at 80° F
(27° C) in glass

Directions

Heat water until warm, turn off stove and stir in the honey until it is dissolved. Boil five minutes, skimming, and add nutrient and acid. Cool to room temperature. Sprinkle yeast on the surface and stir in after 12 hours.

BARLEYWINE STYLE STRONG ALE

Recipe by Fred Eckhardt
(1985 Zymurgy Special Issue)

Ingredients

for 5 U.S. gallons (19 liters)

3.3 lb	(1.49 kg) Light malt extract
3.3 lb	(1.49 kg) Amber malt extract
3.3 lb	(1.49 kg) Dark malt extract
3.0 lb	(1.36 kg) Crushed caramel (crystal) malt, 40 L
3.0 oz	(85 g) Eroica (or Comet) 10% aa or substitute 2.5 oz Galena hops for bittering
1.0 oz	(28 g) Fuggles or Cascades (5% aa) for aroma
	Optional water treatment: 1 tsp. gypsum and 1/8 tsp. Epsom salts for medium hard water, double for soft water
2-3 packets	Edme ale yeast
	Dry malt extract for priming

Directions

Place the crystal malt in a nylon bag with 2 gallons of cold water and bring to a boil. When near boil, remove the bag of grains, squeezing as much liquid from it as you can. Dissolve the malt extract and water treatment and bring to a boil. After 15 minutes add one-half of the bittering hops. After 30 more minutes add the rest of the bittering hops and continue the boil for 30 minutes. Add the aroma hops and remove from heat. Let the wort settle for 30 minutes. Sparge into your fermenter with enough cold water to make 5 gallons.

Pitch the yeast at 65-70° F (18-21° C) and ferment at 50-60° F (10-15° C). After fermentation has finished, rack the ale and age at 65° F (18° C) for two weeks. Bottle age for 3-6 months or longer.

Original Target Gravity: 1.087

Terminal Target Gravity: 1.022

Alcohol: 8.8% by volume

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COMMERCIAL CALIBRATION

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



As we celebrate the 30th anniversary of the American Homebrewers Association, two old-timers with staying power were on tap for our Calibration judges this issue.

Anchor Liberty Ale was introduced on April 18, 1975 to celebrate the 200th anniversary of Paul Revere’s historic midnight ride from Boston to Lexington to warn of the approaching British Army.

Liberty Ale is an American Pale Ale that is naturally carbonated and dry-hopped with Cascades. Before it became a year-round ale, variations of the recipe were used for Anchor’s Our Special Ale, available at Christmas.

Anchor, based in San Francisco and known for its California Common “steam” beer, has been brewing since 1896, but is considered one of the pioneers of the microbrewery movement after Fritz Maytag bought the brewery in 1965.

Judge Gordon Strong calls Liberty Ale “an oldie but a goodie,” noting that it has the qualities of an English IPA brewed with American ingredients. Liberty Ale is 6 percent abv.

Next up was Planet Porter from Boulder Beer Co., Colorado’s first microbrewery. Originally called Boulder Porter, Planet Porter was one of the three original beers when Boulder Beer was founded in 1979 on a small farm northeast of Boulder (the other beers in the original lineup were Boulder Stout and Boulder Bitter.) Brewers in the early days of Boulder Beer shared their brewing space with goats.

Planet Porter is a smooth, dark ale brewed with black and caramel malt and Cascade, Chinook and Hallertau hops. It won a gold medal for Robust Porter at the Great American Beer Festival in 1992, and then a bronze 15 years later at the 2007 GABF. It is 5.51 percent abv.

Planet Porter was praised by our judges for its dry, smooth flavor and chocolate characteristics.

Our expert panel includes David Houseman, a Grand Master III judge and competition director for the BJCP from Chester Springs, Pa.; Beth Zangari, a Grand Master level judge from Placerville, Calif. and founding member of Hangtown Association of Zymurgy Enthusiasts (H.A.Z.E.); Scott Bickham, a Grand Master II judge from Corning, N.Y., who has been exam director or associate exam director for the BJCP since 1995; and Gordon Strong, a Grand Master IV judge, principal author of the 2004 BJCP Style Guidelines and president of the BJCP board who lives in Beavercreek, Ohio.



ON THE WEB

BJCP Style Guidelines

www.bjcp.org

Anchor Brewing Co.

www.anchorbrewing.com

Boulder Beer Co.

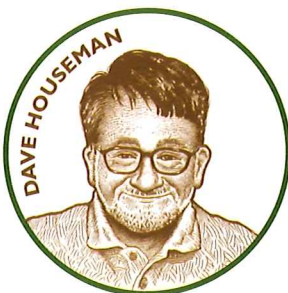
www.boulderbeer.com





Anchor Liberty Ale—Anchor Brewing Co., San Francisco, Calif.
BJCP Category: 14B American IPA

THE JUDGES' SCORES FOR ANCHOR LIBERTY ALE



Aroma: Bright, crisp aroma at first impression. Moderate resiny, citrus aroma amid evident alcohol notes and light biscuity malt backbone. Orange-like fruity fermentation esters. Hops are not as assertive as I remembered or as high as many American IPAs, but very well balanced overall. (9/12)

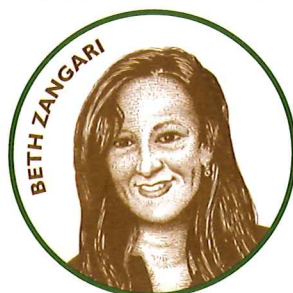
Appearance: Clear but not bright as some haze remains. Dense, rocky, light tan head with good retention. Deep gold color. Lively carbonation. (3/3)

Flavor: Biscuit, bready malt with assertively high hop bitterness and lingering astringency. Malt and hops are balanced with emphasis on hop bitterness. Yeasty notes leave a yeast bite as the beer warms. Citrus, piney, resiny hop flavor is medium. Fruity esters are low but noticeable as a light apricot. Alcohol is noticeable. Finish is dry, well attenuated. No DMS. No diacetyl. (15/20)

Mouthfeel: Medium body with lighter mouthfeel due to lively carbonation and dry finish. Astringency, likely from hop tannins, lingers, resulting in a rough edge to mouthfeel. Some alcohol warming. (3/5)

Overall Impression: A subtle, dry version of the American IPA that has been emulated since it was first introduced, with ever increasing emphasis on hops. Nicely balanced and refreshing. Great with pizza—real pizza, with sausage and pepperoni. Only a lingering hop astringency that accompanies the bitterness detracts from this classic beer. (8/10)

Total Score: (38/50)



Aroma: Initial aroma of orange-grapefruit citrus hops supported by clean, biscuity sweet malt. Low rosehip fruity esters, with a note of bready yeast, and an earthy note that emerges as the beer warms a bit. (10/12)

Appearance: Golden with a slight, opalescent haze; rocky off-white head forms to one-third of the glass, with a biscuity, pearl-like finish. Foam dissipates slowly to 1/8 inch on surface of the beer; a fine mist of bubbles rises on rousing. (3/3)

Flavor: Sweet, lightly caramel malt with low bready yeast flavor supporting orange and grapefruit citrus hop flavor. Floral rose-like alcohol flavor emerges mid-palate. Balance is toward hop bitterness that tends to linger in the finish. (17/20)

Mouthfeel: Medium body with low, softish carbonation and a touch of alcohol warmth in the finish, which amplifies a drying hop character, not the same as grain astringency. (4/5)

Overall Impression: Alcohol and citrus hops dominate the clean malt character, which is less caramel and toasty than expected from the push-the-envelope-on-everything American IPAs. While the balance is decidedly toward citrus hop flavor and bitterness, it comes across more like a UK style IPA. Still an enjoyable classic. (8/10)

Total Score: (42/50)



Aroma: Bready aroma underpinned by graininess and a touch of caramel. I also pick up low levels of metallic notes, which may either be minerals in the water or a little oxidation. No hops are apparent, but there are some light tropical fruit esters that speak to the ale character. Very low alcohol. Pleasant enough, but seems a little muted. (8/12)

Appearance: Light copper color with a long-lasting white head. Crystal clear. (3/3)

Flavor: Starts with a light maltiness that gives way to a hop bitterness that ebbs and fades before reappearing as a burst of tannins on the back of the tongue. The malt flavor has the bread crust and caramel notes that I found in the aroma. The hop flavor is very low compared to the bitterness, and while there are also low esters, the flavor profile is fairly clean for an ale. (16/20)

Mouthfeel: No alcoholic warmth, low to medium mouthfeel with a touch of residual sugars on the lips. The astringency is in line with the hop bitterness. (4/5)

Overall Impression: This is a very nice IPA that is more British than American due to the focus on hop bitterness with some supporting caramel malt. The depth of flavor is there, but some complexity from flavor and aroma hops would emphasize the American heritage. It's still a classic IPA, but it now falls at the edge of the American style rather than being a classic example. (7/10)

Total Score: (38/50)



Aroma: Fresh citrusy Cascade dry hop aroma, moderately strong, grassy and fresh. Moderately estery with light yeasty notes. Sweet malt with mild caramel and toasty overtones. Hops dominate but yeasty esters and malty sweetness intermingle and support the hops. The malty sweetness grows as it warms. (10/12)

Appearance: Tall, rocky, cream-colored head; settled slowly. Slight haze, giving it a glow. Deep gold color with amber highlights. (2/3)

Flavor: Medium-high bitterness. Medium-high citrusy Cascade hop flavor. Toasty light caramel malt flavor initially, finishing bitter-dry with a lingering dry-hop aftertaste. Malt supports throughout, giving way to hops only in the finish. Light esters but otherwise very clean. Well-blended flavors; good balance. (16/20)

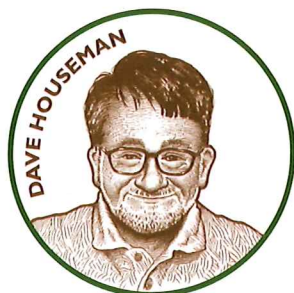
Mouthfeel: Moderately high carbonation, with mouth-filling bubbles. Medium body. Some hop astringency. Light alcohol warmth. (4/5)

Overall Impression: An oldie but a goodie. This is what IPAs were before they became the palate-assaulting monsters of today. Straightforward, dry, bitter, showing fresh hop character. Today, the balance, intensity and flavors make it seem more like an English IPA with American ingredients. A classic American IPA, but would probably not be appreciated as such by most judges, and scored accordingly. (8/10)

Total Score: (40/50)



THE JUDGES' SCORES FOR BOULDER PLANET PORTER



Aroma: Sweet caramel and coffee malt notes dominate. Bright and crisp aroma. Low, dark fruit-like esters. Hop aroma is very low. Alcohol is just evident. No DMS. No diacetyl. (8/10)

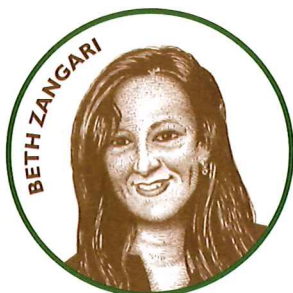
Appearance: Deep brown with garnet highlights. Clear and nearly opaque. Thin, brown, rocky head dissipated fairly rapidly to leave a fine, lacy ring. (3/3)

Flavor: Coffee and caramel malt dominates with some burnt character to the malt profile. Hop bitterness is moderate and balances the malt presence. Floral and citrus hop flavor is low to medium. Yeasty background notes. Low fruity esters reminiscent of dark, dried fruit. Dry finish. No DMS. No to very low diacetyl. (16/20)

Mouthfeel: Smooth mouthfeel. Medium to medium-full body. No apparent alcohol warming belies the alcohol content. Chewy yet not sweet, cloying or full-bodied. (5/5)

Overall Impression: Dryness and smoothness make this a very drinkable beer. I would have enjoyed a bit more hop aroma and flavor but the hop bitterness balance with malt was very good. I have always enjoyed porter with cheddar cheese soup or even used as an ingredient in the soup and this is no exception. This is nearly a poundable session beer, but the alcohol would catch up quickly. (8/10)

Total Score: (40/50)



Aroma: Roasty malt with chocolate, cocoa notes. Low earthy hop aroma, with a hint of clean bread yeast emerging as the sample warms a bit. No diacetyl. (10/12)

Appearance: Deep brown-black with garnet highlights. Creamy tan head forms to half an inch, then dissipates slowly and leaves a thick lace on the glass. (3/3)

Flavor: Chocolate roasty malt up front with no hop flavor noted at first, but presents mid-palate as earthy, with a hint of spice. Roasty finish accentuates a softly rounded English-type hop bitterness. Clean fermentation. Finish has hints of cocoa that come forward, especially as the beer warms. (18/20)

Mouthfeel: Medium full body with moderate carbonation, not spritz, but not flat. Very creamy, with a low roast astringency. No alcohol warmth. Clean finish. (5/5)

Overall Impression: As sweet and cocoa-like as this sample is, it's still all about roast. Sweet chocolatey malt balanced with a note of earthy hop for character. It seems to be more rounded and balanced than some of the big roasty, hoppy examples of the style, but definitely hits the mark. This sample is as deliciously drinkable as chocolate milk, and goes amazingly well with pesto pizza. Yummy! (8/10)

Total Score: (44/50)



Aroma: Rich malt aroma, with toffee, baking chocolate and treacle notes. There is some roast character, but no harsh, burnt tones as desired for the style. There are also some nutty and light sherry notes that add complexity. No hops are evident, but none are required. A little alcohol is expressed as the sample warms. (10/12)

Appearance: Deep brown color with ruby highlights, beige head with modest retention. The clarity is excellent. (3/3)

Flavor: Caramel and toasted bread malts are at the forefront, providing a backbone that supports other layers of flavors. There are some light fruit esters and floral hops that fade into a dry, slightly metallic finish. The medium hop bitterness is enhanced by roasted malts, which also give a touch of sourness. It's a well-balanced beer, but does not quite live up to the depth promised by the aroma. (15/20)

Mouthfeel: The body is light for the style. There is just a hint of astringency from the roasted malts, but it's at an appropriate level for the style. Good carbonation level. (3/5)

Overall Impression: This is a good porter—perhaps not as robust as the classic examples of the style, but it would be an excellent session beer. A little more malt depth or hop character in the flavor would be nice. It reminds me of some of the porters available in the London area. (7/10)

Total Score: (38/50)



Aroma: Strong dark chocolate aroma, malty-sweet, some caramel. Chocolate dominates. Slight yeasty nose, a touch bread and toasty. No discernable hops, unless they are earthy and blend in with the chocolate. Clean, no esters, light alcohol. (11/12)

Appearance: Tall, light tan head, frothy, settled moderately slow. Very dark brown color. Opaque. (3/3)

Flavor: Dark chocolate, medium bitterness, off-dry finish. Malty impression initially but dark chocolate bitterness takes over quickly. Super clean fermentation profile. Chocolate has a multi-layered profile—slightly smoky, dark and bitter. Nice. (18/20)

Mouthfeel: Medium to medium-light body. Medium carbonation. A little thin tasting. Just a hint of alcohol. (4/5)

Overall Impression: Very nice porter. Nicely bitter. Well balanced. Lighter body makes it very drinkable. The chocolate character is wonderful. Clean American character. Not harsh at all, but it's rare to get that in a dry beer. You don't get any sweetness, per se. I love that you can get all this chocolate flavor without it being harsh, heavy, hoppy or acrid. The bitterness, strength and chocolate character make it more robust than brown, but some may want more hops in this style. Personally, I like it this way since late hops can often clash with the darker malts. (9/10)

Total Score: (45/50)

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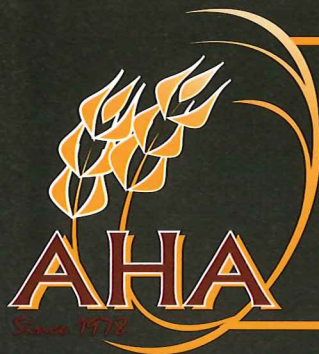
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by Charlie Papazian



Mead: Party Like It's 1949

What do really old meads taste like?

I've been making mead since about 1975. Occasionally I discover a dusty 30-year-old bottle dating back to the 70s. They are usually quite dry and retain their effervescent, champagne-like sparkle, but are a bit oxidized in a negative way. I have always been intrigued with strong 14-17 percent abv still meads and how they hold up over the years.

I have always admired the passion of English mead maker Lt. Col. Robert Gayre, perhaps the most knowledgeable mead historian in modern times. In the mid- to late 1940s he commercially produced mead at The Mead House by Meadmakers Ltd. in Gulval, Cornwall, in southwest England. Gayre passed away shortly after my 1993 visit with him at his residence. He lived at Minard Castle on the shores of Loch Fyne, Scotland.

In early May, I had the privilege of tasting eight different meads made by Gayre. Long-time friends Grosvenor and Rosie Merle-Smith (Louisa, Va.), my wife, Sandra, and I rendezvoused in London to journey to our mead table. All four of us have made and enjoyed meads since the mid 1970s when we discovered it through our homebrewing endeavors. Grosvenor was also the American Homebrewers Association's vice president during the formative years from about 1983 to 1986 and laid the foundation for the American Homebrewers Association's Judge Certification Program, which later evolved to the independent Beer Judge Certification Program.

We had discussed our mutual desire to taste old mead. We finally worked out all the details. The most interesting part of this endeavor was that the meads we were destined to experience were made in 1947, 1948 and 1949.



Since there were four of us, we were able to responsibly sample and enjoy eight different bottles of 60-year-old meads over a period of three evenings. We learned a lot about what time can do to a bottle of well-made mead. Here are my tasting notes.

First Mead

May 4. We choose a bottle of mead that has no clear indication of what it might be. It's in a Gulval Meadery bottle with a

blue ribbon glued to the side. A small label singularly notes "Serve Chilled." This will be our pre-dinner aperitif. Year made is not indicated, but we know that it is at least 59 years old. We hold the dust-crust-ed bottle and very carefully lift out the crumbling cork.

We are delighted. It possesses exquisite sugar-plum and sherry notes in aroma and flavor. The color is brilliant, a medium

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amber-copper. Perhaps a dark honey was used? Flavor impact is light despite its complexity. Its body is medium and perfect for chilling as the label suggests. Very clean and

brilliant sherry-like flavor. As we slowly savor and sip, over time a coffee/Kahlua-like character develops. There is no sediment in the bottle, indicating that this

is pure honey mead; there is no indication of fruit, herbs or spices normally throwing a tannic sediment.



Castle Bochet (Mead)

Ingredients

for 5 U.S. gallons (19 liters)

- 18.5 lb.** (8.2 kg) light honey
4.0 g yeast extract or appropriate amount of other yeast nutrient as recommended by your local homebrew supply shop
0.1 g zinc fortified yeast as nutrient
3 T. (40 g) dried champagne or mead yeast (Prise de Mousse or other champagne yeast is an excellent choice)

Target Original Gravity: 1.130-1.138
(-30.2-31.8 B)

Approx. Final Gravity: 1.028-1.038
(7 -9.5 B)

Alcohol: 14 to 15% by volume

Directions

Add honey to a pot. Do not add water. Gently boil the honey until it has turned dark and tastes caramelized. Add 1 gallon of water, zinc fortified yeast and blend into "scorched" honey. Add this hot honey and water mixture to 2 gallons of cold water in your primary fermenter. Add more cold water as needed to achieve 5 gallons total volume. Aerate extremely well and add dissolved yeast nutrient (yeast extract).

When temperature is below 80° F (26.5° C) add rehydrated yeast. Mead is best initially fermented between 70-75° F (21-24° C). Ferment until activity is very low; this may take three weeks to three months.

Rack and transfer to a secondary fermenter. Secondary can be stored at cooler temperatures. Rack off sediment after six months to a year. Bottle when clear and all fermentation has ceased. Cork in wine bottles for long-term aging. Store corked bottles on their side. If using beer bottles or cappable champagne bottles, dip capped bottle top in melted parafin to inhibit air ingress into bottle.

Best after 50 years, but worth indulging in when you and the mead are ready.

Second Mead

May 4. Our second bottle transitions us to our awaiting dinner. The bottle we choose is a mystery, having no markings other than "1947" handwritten on a simple Gulval Meadery label. The cork is removed in its entirety without crumbling. There is no sediment. It is very clear, indicating it is a pure traditional honey mead with no fruits, spices or herbs. Golden, it is dry but not excessively so. It doesn't follow the first sweeter mead with ease, but on its own it evolves to become quite pleasant. At first there is a rather vegetal character, but this quickly diminishes and transcends to the floral, blossom-like aroma of honey. It has a notable acidic balance. This mead inspires thoughts of food and we are beckoned to dinner.

Third Mead

May 4. We choose another adventurous-looking bottle. There is no label or markings except for a cryptic whitewashed "C" inscribed above the number "47." We assume it was made in 1947. There is much sediment on the side of the rested bottle. The cork has seeped some of its content and threatens to crumble. With awe, respect and patience, Grosvenor masterfully removes all traces of the crumbling cork from the bottle and carefully decants it.

An aroma of apple/cider with a hint of cinnamon emerges. We now realize the whitewashed "C" stands for Cyser, a popular form of mead made from apple juice and honey. Not having been commercially labeled, this is obviously an early experimental mead that helped Gayre develop his recipe formulations for the meadery he was to open two years later.

As this mead stands and airs, it improves dramatically. With time, vanilla-like aromas/flavors emerge. Thirty minutes pass as we sparingly savor the nuances of this mead during dinner. Suddenly there is a faint but very distinctive aroma of *Brettanomyces*, a wild yeast that contributes a unique character to fermented beverages. It is a signature character of Belgian-style wild yeast-fermented lambic beer and also common in Italian Chianti wine.



The Brett character in the 61-year-old mead is a wonderfully welcome revelation. It confirms our guess that this is indeed a cyser. *Brettanomyces* occurs naturally on the skin of apples and is not an unusual character in fermented apple ciders. After 61 years the Brett emerges faintly, evident with a trained palate and after initial airing of this magnificent mead cyser. It goes well with our dinner of smoked salmon on Scottish crackers with caviar and spring salad greens; potato leek soup; boiled whole small potatoes, broccoli and chicken breast stuffed with Scottish haggis; and for dessert, strawberry ice cream, garden raspberries, shortbread and chocolate cookies. We are glowing by evening's end.

Fourth Mead

May 5. We order takeout Indian food of shrimp Madras, lamb Rogan Josh, naan and rice for our second evening of mead tasting. We choose a fully labeled bottle of 1948 Gulval Sack Mead. The term "sack" indicates a strong, well attenuated dry-ish style of mead. The cork slips out whole. There is no sediment. The label proclaims "No less than 14.5 percent." We sit down to our Indian curry. Our faces light up as we initiate the evening's first mead. Grosvenor sums up our feelings nicely. "This makes the whole trip worth coming for." This 60-year-old sack mead has a clean, delicate honey character. The sherry character is deep and well integrated into the aroma, flavor and body. Its color is bright light amber, tending toward a polished copper color, opalescent in nature. There are no negative characters whatsoever; no vegetal, no oxidation. It is super clean in taste.

With every sip this mead finishes with a low profile of vanilla. It's light, silky and has a medium-bodied velvet texture. Toffee and caramel notes also emerge, yet as suggested earlier the aftertaste is very clean. It dances with the Indian curry spectacularly.

Fifth Mead

May 5. We choose a commercially labeled 1948 Gulval Sack Metheglin. Metheglin is an herbal infused and/or spiced mead. An ornamental green ribbon is taped to the side of the bottle. It is sealed with wax that when peeled off reveals a crusty cork we carefully remove. There is slight sediment that we take care not to disturb.

It is drier than we had anticipated and lacks the body I would have preferred. It has




obviously attenuated over the years. Mint, rosemary, lavender, sage, thyme, winter-green/sassafras-like aromatic and flavor characters are noted. These are herbs that Gayre had grown and written about during his Cornwall Meadery project. The overall blend of herbs is quite similar to the Gulval and Gayre formulations of gruit I had researched prior to this mead tasting.

Sixth Mead

May 6. We begin today's mead journey as a pre-dinner aperitif. We choose an experi-


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mental bottle of [fruit mead] Melomel. In a heavy, large, dark green pre-war bottle, a typed label indicates the mead was made in 1946 and bottled in 1947. The type of fruit

is not known. There is substantial sediment on the side of the bottle, an indication of fruit tannin. The cork is sealed with a hard crusty wax that we break through. Careful-

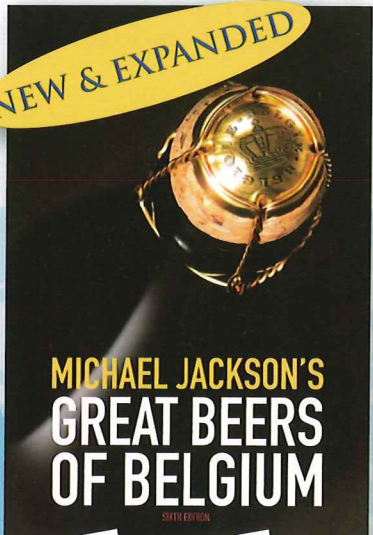
ly we remove the soft cork. My eyes tear up a bit at the thought of leaving a few ounces of sediment and precious nectar behind as we decant from the bottle to a carafe.



All eyes are on the six glasses as we ration the pours. Tonight we have invited our English friends Ray and Kaye Marriott.

The mead's color is a tawny brown with hints of red. Fruity aromas explode from our glasses. A bit of pleasant, oxidized, smoky character emerges on the front end of our tasting. It is dry, firm, with pleasant tannin character/feel. The acidity is perfect and in balance for this mysteriously fruited mead. We discuss the possibilities.

Grosvenor is the first to suggest that we are tasting cherries. Ray reveals a bit of English post-war history. In Sussex where this mead was probably made, there were mostly plums, pears and cherries in abundance immediately after World War II. Other fruits were planted later. We are quite certain that this is a cherry melomel. It has held up extraordinarily. The positive oxidation has created a marvelous, complex



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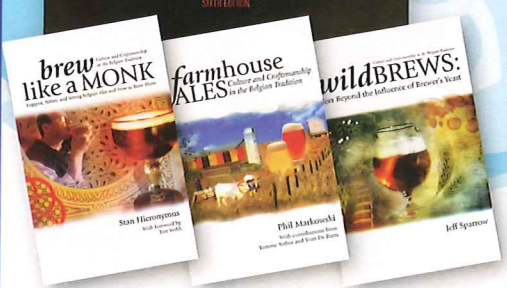
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and well-integrated sherry character over its 61 years. We move on to dinner.

Seventh Mead

May 6. Dinner of shrimp wrapped in eggroll skin with a side of Vietnamese sweet/chile sauce, fried Camembert, roasted lamb shank, mashed potatoes and carrots is served. We open a bottle of 1949 Gulval Bochet. It is fully labeled with a yellow ribbon affixed to the side of a musty bottle. Curiously we note there is absolutely no sediment thrown by this 59-year-old mead. We don't yet know to what the term "Bochet" refers. We conclude that due to the lack of any sediment, this mead has no added fruit, herbs or spices. It should be 100-percent honey mead.

We chip away at the hard wax seal, carefully extracting the wet cork in its entirety. We are amazed that the cork has held up so well. We pour our glasses and continue our amazement. It is a deep copper color. How can pure honey mead have such a deep color? The explanation was later to be revealed in the name.

The aroma is magnificent and upon first sip, Grosvenor immediately realizes the magnitude of our discovery. "This exceeds all the other meads in quality. Wow." We both chuckle boyishly with glee.

It has a sweet perfumed vanilla-like aroma. Ray, who has an extensive food chemistry background, explains that the vanilla-like character is probably coumarin, a floral vanilla-like flavor compound that can develop during fermentation and age. He's quite certain of the character.

I detect an undercurrent of yarrow (flower) and a well integrated toffee and textured sherry-like character. I refine my visual observation. The bochet has a dark red ruby-like color and is absolutely brilliant. There is a bit of ketone (acetone-like alcohol) evident but its presence is very light, volatilizing and dissipating rapidly. The alcohol strength is not exceedingly high for mead, in the neighborhood of 12 percent, its body medium dry with supple sweetness. This mead transcends to ultimate pleasure.

We later discover that bochet refers to "burnt mead." I only assume that at the time of formulation the honey was scorched by heat,

resulting in the caramelization of sugar. This would explain the complex toffee-like character, deep color and lack of tannic sediment.

Eighth Mead

May 6. Our final after-dinner mead is an unlabeled "mystery mead" Gayre had left behind. The word "Orange" typed on a small handmade label is the only clue. It pours like a light syrup. We realize immediately this would not be an aperitif nor a drink with dinner. It is sweet with a very high alcohol content. We set it aside while we eat dinner, bringing it out to accompany dessert, a chocolate soufflé with vanilla sauce, whipped cream, and ice cream.

It explodes with higher alcohols: butanols, ketones, acetone. It is objectionable to me, and I literally blow across my glass, airing off the alcohols. A glow of citrus emerges. Ray recognizes a bitterness from citrus peel, having had experience with citrus extracts and essences in his line of work. He adds, "Oxidized peel notes become ginger-like (like in marmalade) and very complex."

We realize that this is not really mead. It is at least 60-proof alcohol. This must be a

mead liqueur Gayre experimented with. It is clear with a deep glow of orange. We surmise this is a honey- and spice-infused mead with perhaps home-distilled alcohol. It seems to be sweetened with a lavender-like honey. "Like a Drambui with attitude," Grosvenor poetically suggests.

It's too intense for me and we dilute it 2:1 with water being "2." It reduces the ketones dramatically, bringing out a clearer depiction of the herbal/orange character along with floral and spice aromas.

The entire three-day experience was grueling, but someone had to do it. The investigative tasting of the mysterious and unknown revealed a promise for my aging meads at home, which will continue to "cellar" for years to come.

The meads are a fitting tribute to the American Homebrewers Association's 30th anniversary and my involvement with the continuing discovery of better beer and great mead.

Charlie Papazian is founder of the American Homebrewers Association. 

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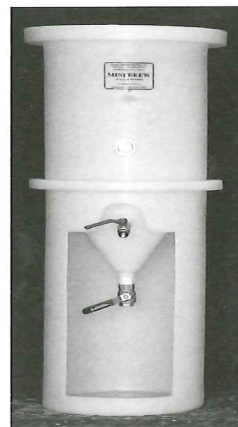
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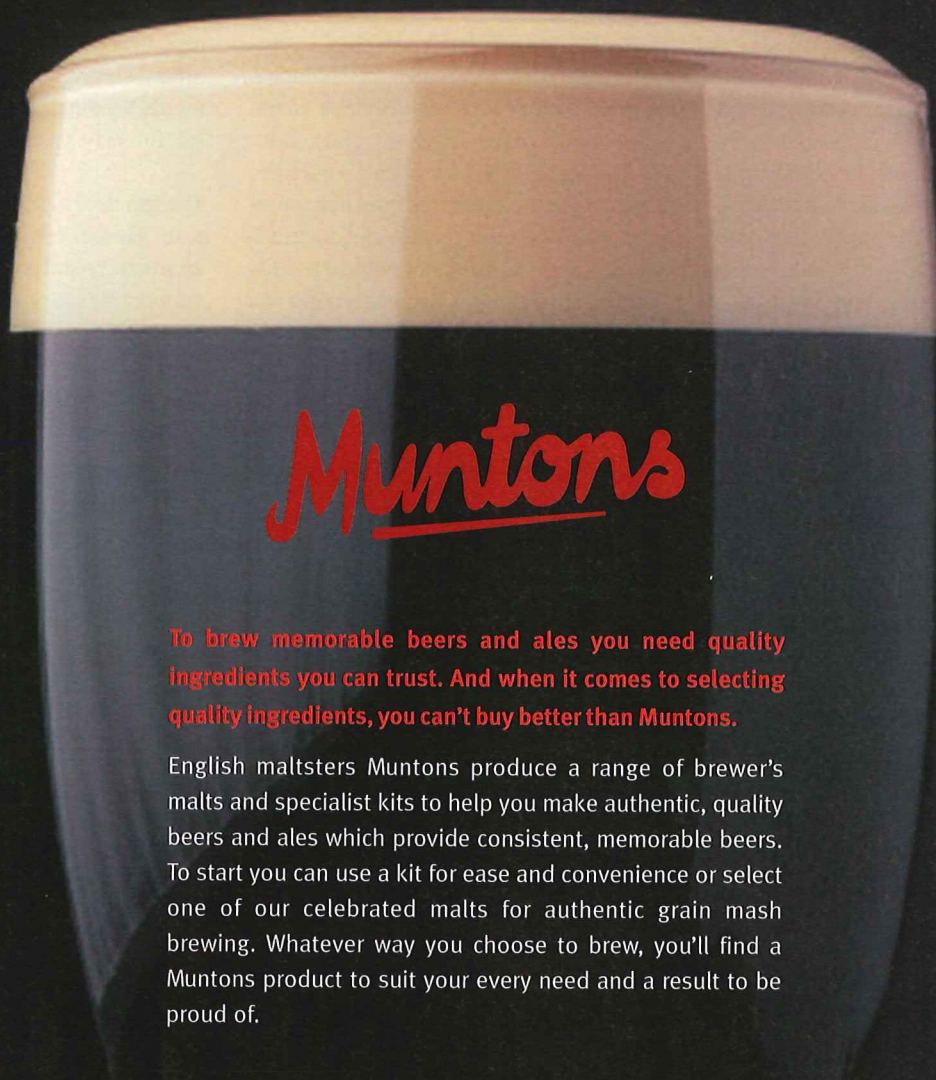
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by Amahl Turczyn Scheppach

Indiana State Fair Brewer's Cup

The Indiana State Fair Brewer's Cup was judged July 11-12 at the Fairgrounds in Indianapolis, and even at a whopping 867 entries this year, it's one of the smoothest-run and best-judged competitions of its kind. As in the National Hombrew Competition, a Homebrew Club of the Year and a Homebrewer of the Year are awarded, though in this case the latter is given to the brewer who racks up the most points for winning entries. Michael Pearson took that honor this year.

Organizer Anita Johnson provided more details on the 2008 competition.

Zymurgy: How long has the ISFBC competition been held, and how long have you been organizer? How has the event evolved over the years?

Anita Johnson: The Indiana State Fair Brewers Cup started in 1999 with 123 entries from 46 different brewers, both amateur and professional. In 2008 we had 867 entries from 172 different brewers. I am just the front person for a very dedicated organizing committee. Matt Maurer, Tom Stilabower, John Morrical and the folks at the Indiana State Fair really make the competition work. Over the years, the Indiana Brewers Guild, the trade group of Indiana breweries and brewpubs, has come to really support the Brewers Cup by enter-



Judging floor

ing, judging and using their Brewers Cup awards in their marketing. This year the Brewers Cup kicked off the Guild's Indiana Beer Week, weeklong events promoting Indiana beer ending with the Indiana Microbrewers Festival.

Zymurgy: From your winners' list, it seems like most entrants are Indiana residents, but 630 entries is a huge number.



John Blichmann with Michael Pearson

Is it accurate to say this is generally a locally supported competition, or are there so many Indiana residents on your winners' list because Indiana brewers just really know their stuff?

AJ: Only about 16 percent of our 867 entries were from out-of-state so I guess you could say this is more of a local competition. The friendly rivalry for Indiana

Checkered Flag Wheat

Recipe by Michael Pearson,
Homebrewer of the Year

Ingredients

for 5 U. S. gallons (19 liters)

6.0 lb	(2.72 kg) Wheat malt
3.0 lb	(1.36 kg) Simpsons Golden Promise pale malt
0.5 oz	(14 g) Amarillo Gold pellet hops, 8.9% alpha acid (60 min)
0.25 oz	(7 g) Vanguard pellet hops, 5% alpha acid (60 min)
	Wyeast No. 1056 American ale yeast

Original Specific Gravity: 1.042 (10.5° Plato)

IBUs: 23.3

SRM: 3.6

Directions

Mash grains at 153° F (76° C) for 60 minutes.

Extract Version

Substitute 6.5 lb (3.0 kg) of liquid wheat malt extract for grains and increase Amarillo hops to 0.6 oz (17 g) and Vanguard hops to 0.33 oz (9 g). Stir malt extract into 2.5 gallons (9.5 L) of water and bring to a boil. Add hops and boil 60 minutes. Strain into a fermenter with enough cold water to make 5 gallons (19 L). When temperature drops below 70° F (21° C), aerate and pitch yeast.



Brewer's Cup steward instruction

Photos courtesy of Anita Johnson

Homebrew Club of the Year, Indiana Homebrewer of the Year, and the Brewers Guild Champion Professional Brewer has resulted in some brewers entering as many as 18-31 well-made beers each.

Zymurgy: Looks like your judging pool has a lot of incentive to make it to your competition. When did you begin the stipend program, and how has it affected the quality of judging at the event?

AJ: The Indiana State Fair loves this competition and wants to see it grow in entries, quality of feedback and quality of entries. One hundred percent of our professional entries (97 percent of our homebrewed entries) this year were judged by either professional brewers or BJCP judges. We try not to increase entries so much that we can't provide qualified judges. About three years ago we started paying a small stipend to BJCP judges and professional brewers who judge. It isn't a lot but it covers some of their expenses. We have a reputation among judges for the quality of our food and the organization of the competition. Even with the large number involved, we

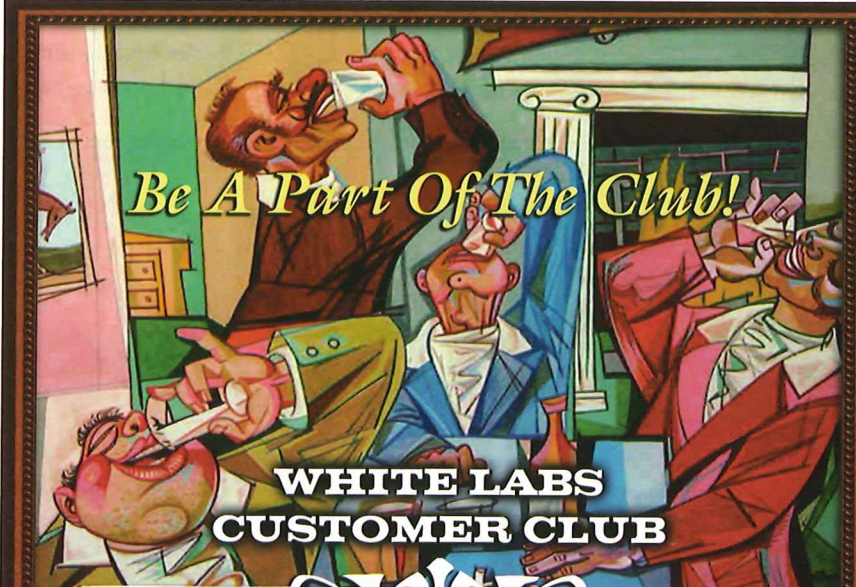
have an excellent group of judges and the consistency of our results underscores this.

Zymurgy: Does the same judge pool judge both the homebrew and professional divisions?

AJ: We put a lot of thought in judge assignment in terms of experience, ranking and style preferences. With nearly 100 percent BJCP and professional brewers judging, we have the flexibility to assign most judges to either professional or homebrew divisions.

Zymurgy: When did the online entry form become available at your competition, and how has it helped? What other methods of streamlining the competition do you now employ?

AJ: Our online entry rolled out in 2007 and this year we received about 32 percent of our entries online. We would like to totally eliminate paper entries in 2009 or 2010. Eliminating paper entries eliminates illegible handwriting, prompts people to enter all the necessary information, will allow us to organize flights and assign judges soon-



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November 1

AHA Teach a Friend to Homebrew Day

Contact: Janis Gross, Phone: 888-822-6273 x 134, E-mail: Janis@BrewersAssociation.org
Web: www.beertown.org/events/teach/index.html

November 1

AHA Rally-Hops Grillhouse and Brewery

Northglenn, CO. Contact: Kathryn Porter;
E-mail: kathryn@brewersassociation.org
Web: www.beertown.org/email/aha/membership_drive/Hops2008.htm

November 1

AHA Rally-FiftyFifty Brewing Co. Truckee, CA.

Contact: Kathryn Porter;
E-mail: kathryn@brewersassociation.org
Web: www.beertown.org/email/aha/membership_drive/50_50.htm

November 8

AHA Rally-Flying Dog Brewery Frederick, MD.

Contact: Kathryn Porter, E-mail: kathryn@brewersassociation.org Web: www.beertown.org/email/aha/membership_drive/Flying_Dog.htm

November 15

AHA Rally-The Bruery Irvine, CA.

Contact: Kathryn Porter;
kathryn@brewersassociation.org
www.beertown.org/email/aha/membership_drive/Bruery.htm

er, and may eventually allow us to shorten the time we cellar the beer. Over the years we have tweaked processes to make the competition run better. One of the best things we did was rent a large refrigerated truck to store entries at the drop-off location. Three days before the competition we drive the truck over to the competition site with all of the entries organized and ready to go. During the first competitions we cellared the beer in the catering cooler. That arrangement ended when we angered the chef and he picked up a watermelon and smashed it on the floor.

Zymurgy: What are some of the greatest challenges you face with such a large and popular competition?

AJ: We can always use more judges. A local homebrewer started a BJCP judge class and that has increased the number of Indiana judges to about 45. We also need a larger cooler for cellaring.



AHA/BJCP SANCTIONED COMPETITION PROGRAM CALENDAR



Want to discuss judging, beer styles, competitions and exams? Join the BJCP Members Forum at www.bjcp.org/phpBB2/index.php.

To register a new competition, please go to www.bjcp.org/apps/comp_reg/comp_reg.html. Check the AHA or BJCP Web sites to see the latest calendar of events. Competition organizers: please remember to submit your results promptly using our electronic system. Competitions not filing organizer reports will not be allowed to register in the future.

Interested in becoming a beer judge? See www.beertown.org/homebrewing/scp/judge.html for information.



October 25

Queen of Beer Women's HBC Placerville, CA. Contact: Madeline Franke, E-mail: mfranke@ebay.com Web: www.hazeclub.org

October 25

Hoppy Halloween Challenge Fargo, ND. Contact: Susan Ruud, Phone: 701-371-3690, E-mail: susan.ruud@ndsu.edu Web: www.prairiehomebrewers.org

October 25

3rd Annual New England Homebrew Regional Competition Acton, ME. Contact: Michael Fairbrother, Phone: 603-234-9582, E-mail: fairbrother@nhbrewers.com Web: www.bfd.org/NERHBC

October 25

Valhalla: The Meading of Life West Chester, PA. Contact: Suzanne McMurphy, Phone: 215-753-7211, E-mail: theimann@verizon.net Web: www.valhalla-mead.com

October 26

Fall Classic Portland, OR. Contact: Aaron Grier, Phone: 971-227-4886, E-mail: agrier@poofygoof.com Web: www.oregonbrewcrew.com/fallclassic.html

October 29

Brew Bubbas Big Brew Brew-Off: October 2008 Warren, MI. Contact: Craig Belanger, Phone: 586-945-8629, E-mail: craig@brewbubbas.com Web: www.brewbubbas.com

November 1

Battleground Brewers Skirmish in the Triad Greensboro, NC. Contact: Mac Wylie, Phone: 336-339-2898, E-mail: macwylie@aol.com Web: www.battlegroundbrewers.com

November 1

Novembeerfest Kent, WA. Contact: Tim Hayner, Phone: 206-730-4532, E-mail: tim@tristatecon.com Web: www.impalingalers.org

November 1

2008 THIRSTY Classic Amana, IA. Contact: Susan Walsh, Phone: 319-337-5742, E-mail: membership@thirstyhomebrew.org Web: www.thirstyhomebrew.org

November 1

The Dig Pub "Monster" Homebrew Competition Cedar Park, TX. Contact: Todd Wink, Phone: 512-996-9900, E-mail: todd@thedigpub.com

November 8

Knickerbocker Battle of the Brews Albany, NY. Contact: Keith Looney, Phone: 518-462-9293, E-mail: looney@moonbrew.com Web: www.moonbrew.com/kbotb

November 8

Stoney Creek Homebrewers Amateur Brewing Championship Lafayette Hill, PA. Contact: Joshua Weikert, Phone: 484-919-2924, E-mail: josh.weikert@gmail.com Web: www.schomebrewers.com

November 8

30th Annual California State Homebrew Competition San Francisco, CA. Contact: Mike Riddle, Phone: 707-259-1421, E-mail: mjrid-dle1@comcast.net Web: www.nchinfo.org

November 8

Bay Street Bash Savannah, GA. Contact: Chris Stovall, Phone: 912-667-9733, E-mail: ct_stovall@comcast.net Web: www.savannahbrewers.com

November 9

MALT Turkey Shoot 2008 Baltimore, MD. Contact: Tim Sauerwein, Phone: 443-994-1399, E-mail: didgeribrew@gmail.com Web: www.maltclub.org

November 15

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

November 15

Richmond Wort Hogs Brew Club Columbus Township, MI. Contact: Sandi Britt, Phone: 586-727-5803, Web: sandiandgary@iserv.net

November 15

Sunshine Challenge XVIII Orlando, FL. Contact: Ron Bach, Phone: 407-415-0355, E-mail: bachi-an@juno.com Web: www.cfhb.org

November 15

Virginia Sports Hall of Fame Beer Blitz Portsmouth, VA. Contact: Steven Davis, Phone: 757-865-2792, E-mail: mandor99@cox.net Web: www.vshfm.com/beerblitz

November 22

Great Brews of America Homebrew Competition Lake Harmony, PA. Contact: Shelly Lutz, Phone: 570-722-9111, E-mail: shelly.lutz@splitrockresort.com Web: www.splitrockresort.com/beerfest

November 26

Brew Bubbas Big Brew Brew-Off: November 2008 Warren, MI. Contact: Craig Belanger, Phone: 586-945-8629, E-mail: craig@brewbubbas.com Web: www.brewbubbas.com

December 6

AHA Club-Only Competition, Celebration of the Hop (IPA) Zanesville, OH. Contact: Frank Barickman, Phone: 614-354-8750, E-mail: fbarickm@columbus.rr.com Web: www.beertown.org/homebrewing/club.html

December 6

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

December 31

Brew Bubbas Big Brew Brew-Off: December 2008 Warren, MI. Contact: Craig Belanger, Phone: 586-945-8629, E-mail: craig@brewbubbas.com Web: www.brewbubbas.com

Zymurgy: What were some of the prizes at the 2008 competition, and what sort of prize donations were you able to get?

AJ: Blichmann Engineering awarded a 15-gallon Boilermaker pot to Mike Pearson, the 2008 Indiana Homebrewer of the Year. The Best of Show winner is invited to brew his or her recipe at Broad Ripple Brewpub in Indianapolis and preside over the tapping party. We prefer to give gift certificates of

\$50, \$35 and \$25 for first, second and third places. Gift certificates give our sponsors a chance to create a long-term business relationship with the winners. This year we created a new prize package, Dinners with Winners. Four first-place homebrewers are invited to an Indiana brewery for a tour with the brewer and dinner.

Zymurgy: Were there any curiosities or irregularities in this year's judging?

AJ: One of the more interesting stories involved catching a cheater. We suspected that an entrant was entering commercial beer as his own. Sure enough, he was just taking off the labels and blacking out the writing on the caps. We proved the case by interviewing the commercial brewer and crown manufacturers about the possibility of reusing caps, and eventually had the beer analyzed by Gary Spedding who used to be the flavor profiler at Siebel. The "brewer"



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was banned from entering for five years.

Zymurgy: Any changes for next year's competition?

AJ: We will see even more competition for the Indiana Homebrewer of the Year and Homebrew Club of the Year. I would also

like to see our competition added to the circuit of a regional brewing competition such as Midwest Homebrewer of the Year.

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



KUDOS—BEST OF SHOW

AHA/BJCP Sanctioned Competition Program

June 2008

Homebrew Fair 2008, 53 entries—*Tim Snider*
21st Annual Southern California Regional
Homebrew Championship, 417 entries—*Julian
Shrago, Garden Grove, CA.*
San Diego County Fair Homebrew
Competition, 536 entries—*Jon Peterson, San
Diego, CA.*
Alltechs Lexington Brewing Co. Pro-Am
Competition, 13 entries—*Kevin Patterson,
Lexington, KY.*
2008 WanCup2, 112 entries—*Stephen Lacey,
Tokyo, Japan*

July 2008

E.T. Barnette Homebrew Competition, 31
entries—*Andrew Starsiak, Philadelphia, PA.*
14th Annual Eight Seconds of Froth, 178
entries—*Jeffrey C. Niggemeyer, Longmont, CO.*
Indiana State Fair Brewers Cup, 867 entries—*Aaron
Evilsizor, Noblesville, IN.*
Amador County Fair Homebrew Competition,
56 entries—*Rick Reineman, Stockton, CA.*
Amador Invitational Commercial Microbrewery
Competition, 52 entries—*Lodi Beer Company,
Lodi, CA.*
Ohio Brew Week Homebrew Competition, 105
entries—*Gerry Gosselin, Agawam, MA.*
Brew City Brew-Off, 39 entries—*Russ Harbach,
Racine, WI.*
2008 "All-American Beers" Competition, 25
entries—*Keith Akstulewicz, Menasha, WI.*
GHHA Mountain Brewer Open, 170 entries—*David
Zalewski, Proctorville, OH.*
Treasure Valley Organic Homebrew Challenge,
21 entries—*Travis Schaff, Boise, ID.*
Iowa State Fair, 203 entries—*Keith Gordon, Des
Moines, IA.*
Nevada County Fair Homebrew Competition,
11 entries—*Roy Ruff, Camptonville, CA.*
Glockenspiel Homebrew Competition, 19
entries—*Matt Smith, Livonia, MI.*

August 2008

AHA Club-Only Competition Mead, 56
entries—*Curt & Kathy Stock and Thomas
Eibner, St. Paul, MN.*
Baker County Fair—Halfway and Baker City, 12
entries—*Randy Scorby, Baker City, OR.*
Lunar Rendezbrew XV, 370 entries—*Jeff
Oberlin, Friendswood, TX.*

13th Annual Montgomery County Agricultural
Fair Homebrew Competition, 145 entries—*Ed
Bielaus, Rockville, MD.*

Lane County Fair Homebrewing Competition,
60 entries—*Herb Nation, Springfield, OR.*

"Go For The Gold" Homebrew & Label
Contest, 19 entries—*Scott Satterthwaite,
Sunnyvale, CA.*

Homebrew Beer Competition, 120 entries—*Randy
Scorby, Baker City, OR.*

Grant County Fair, 17 entries—*James Golovich,
Richland, WA.*

Evergreen State Fair 2008, 151 entries—*James
Golovich, Richland, WA.*

Kentucky State Fair, 140 entries—*Jay Hulbert,
Sellersburg, IN.*

Alamo City Cerveza Fest, 320 entries—*Scott
DeWalt, Houston, TX.*

Blues and Brews Homebrew Competition, 95
entries—*Peter Girouard, Winchendon, MA.*

Benton Franklin Fair and Rodeo, 26 entries—*Mike
Clancy, Kennewick, WA.*

Minnesota State Fair Homebrew Competition,
330 entries—*Tim Cichon, Stillwater, MN.*

California Brewers Festival Commercial
Competition, 135 entries—*Blue Moon, Denver,
CO.*

Alaska State Fair, 55 entries— Open Class: *Flash
L. White, Anchorage, AK.*

Anchor Town Invitational, 76 entries—*Flash
Lubitsch-White, Anchorage, AK.*

Tasting Tuesday Homebrew Competition, 24
entries—*Pete Stachowiak, Racine, WI.*

Colorado State Fair Homebrew Competition,
269 entries—*Taylor Caron, Fort Collins, CO.*

The Summer Sizzler/Porter House Brew Shop
Amateur Brewing and Winemaking
Competition, 38 entries—*Dianne Gomori,
Zelienople, PA.*

Byggvir's Big Beer Cup, 104 entries—*Daniel
Wolf, Nellysford, VA.*

Eastern Idaho State Fair, 69 entries—*Joe Osborn,
Blackfoot, ID.*

September 2008

Malt Madness, 372 entries—*Rick Yaworski,
Warminster, PA.*

Santa Cruz County Fair Homebrew
Competition, 85 entries—*Reed Vander Schaaf,
Santa Cruz, CA.*

Great Frederick Fair, 116 entries—*Bill Heverly,
Frederick, MD.*

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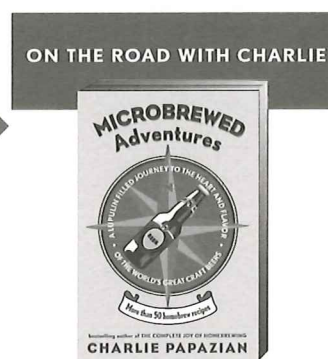
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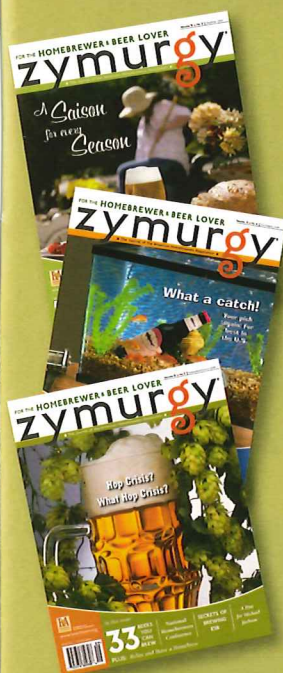
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Brewing Up a New Life

After my first marriage dissolved, I was determined not to make the same mistakes again. In particular, I was not pleased with my first wedding proposal. I was very young and did not know the proper way to go about it. When the time came, I was determined to do it the right way.

So when I found the perfect woman for me, I could see my life coming into focus, and the opportunity for a clean slate. First, I would spend months looking for the right ring...and saving for it as well. Once the ring was purchased, I would ask her father's permission, and then I would ask her to marry me in a special way. But how? I wanted the proposal to be something original and unexpected. I thought about it for months.

From the start of our relationship, she had always embraced my homebrewing hobby and lately had been mentioning that she wanted to follow a brew from start to finish. We had tasted a blueberry wheat beer at the local brewpub and she wanted to brew a clone. Did I dare ask the woman of my dreams to marry me during a brewing session? Why not?

We started the extract brew on the 11-month anniversary of our first date. She was to do everything in this brew session, under my supervision, from filling the brew pot with water, to adding the ingredients, to cleaning up. As she was manning the hose to fill the brew pot, I snuck inside to get the engagement ring and the hops. I cut open the vacuum-packed hops, slipped in the ring and sealed it back up.

I set the hops next to the scale and told her to measure out 1 ounce. She opened the package and began to carefully pour



the Saaz hops onto the scale. I explained to her how the hops add flavor, aroma, spice and balance to the beer. As she reached the half-ounce point, the ring fell out. She picked it out of the hops and asked, "What is this?"

With the amazing aroma of Saaz hops as a backdrop, I fell to one knee and blurted out, "You have added the flavor, aroma, spice and balance to my life. I love you with all that is me. Marry me, Katrina!" She was so shocked that she thought I was joking, but I was soon able to convince her that I was sincere in my intent. The proposal was perfect, just what she always wanted: intimate, unexpected and something that defines both of us.

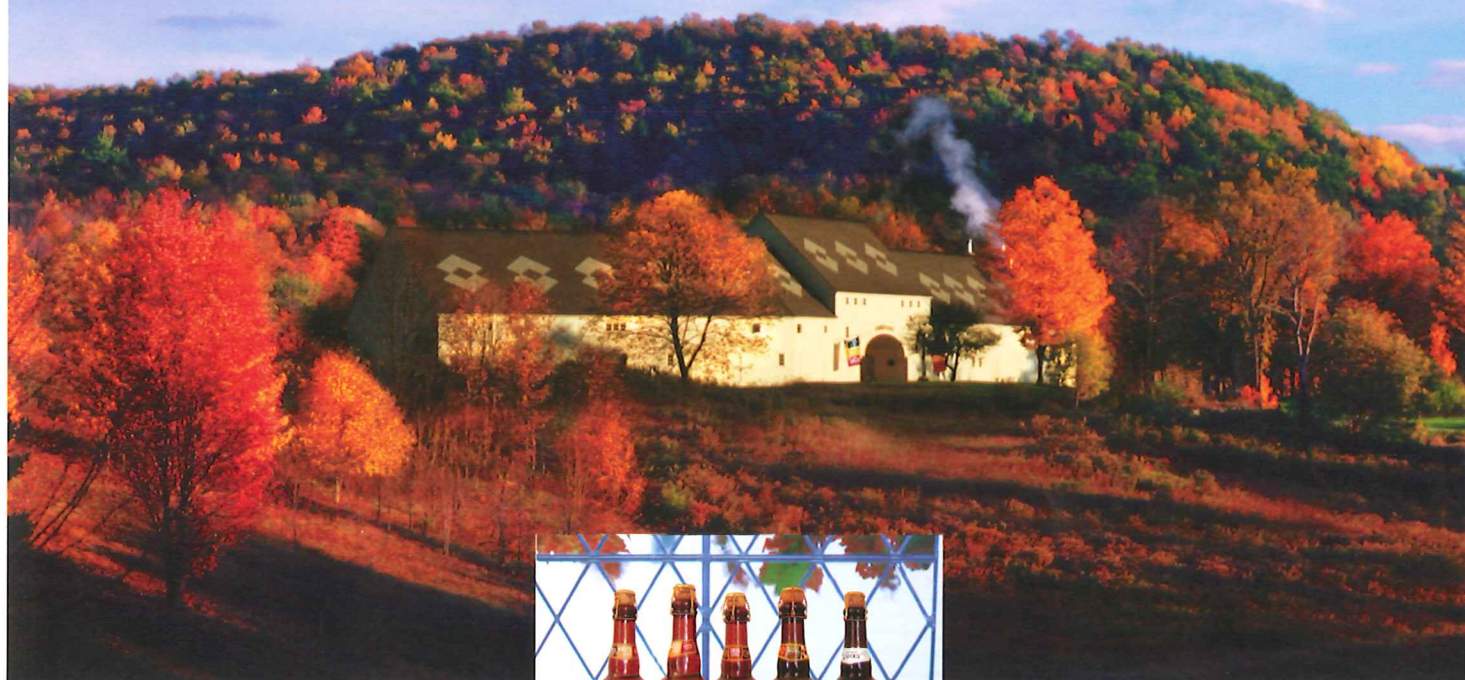
We finished the brew with her on the phone with all of her family and friends. Fermentation started that evening...as did our new life together.

Mark Smith has been an AHA member since 2004. He lives in Rogers, Ark. 🍺



Photos courtesy of Mark Smith

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