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5TH ANNUAL

ISSUE



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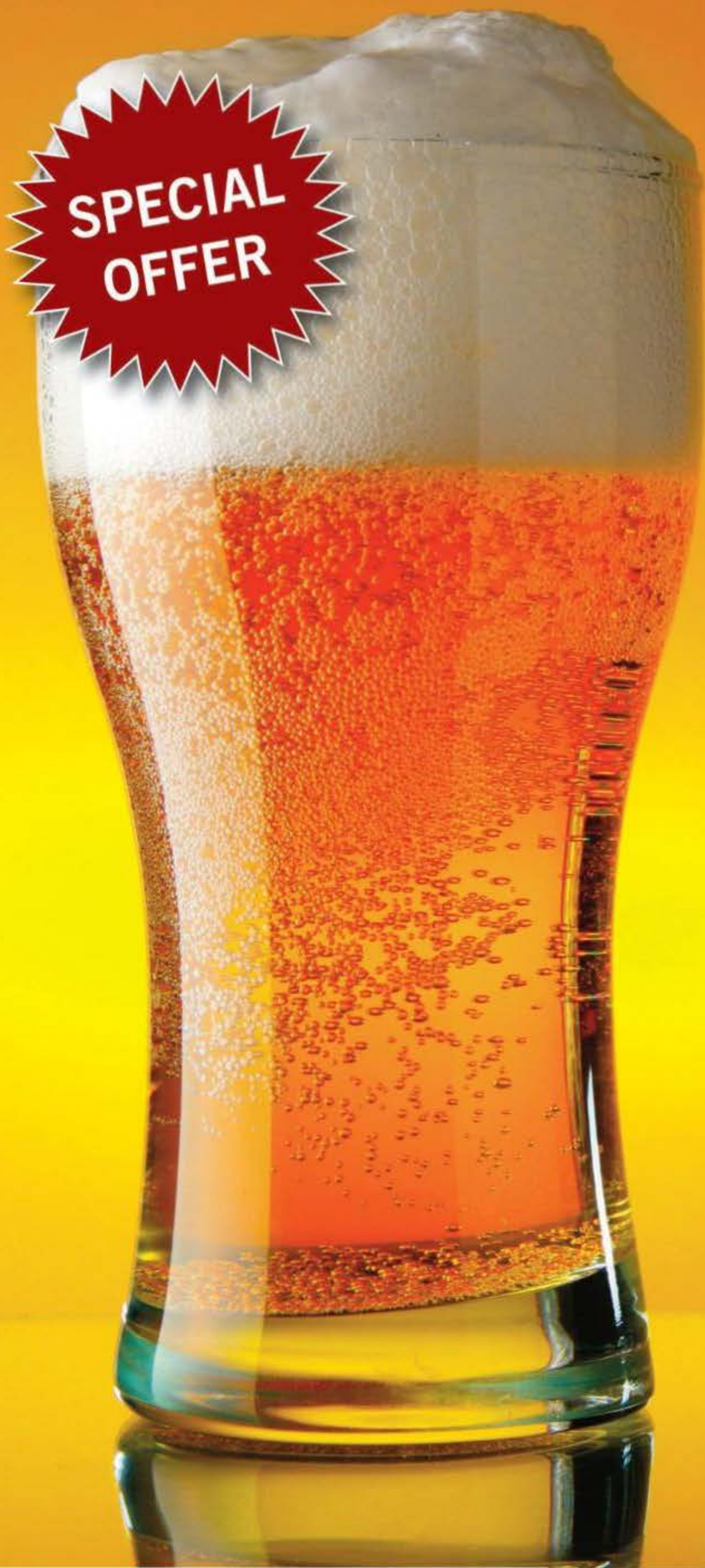
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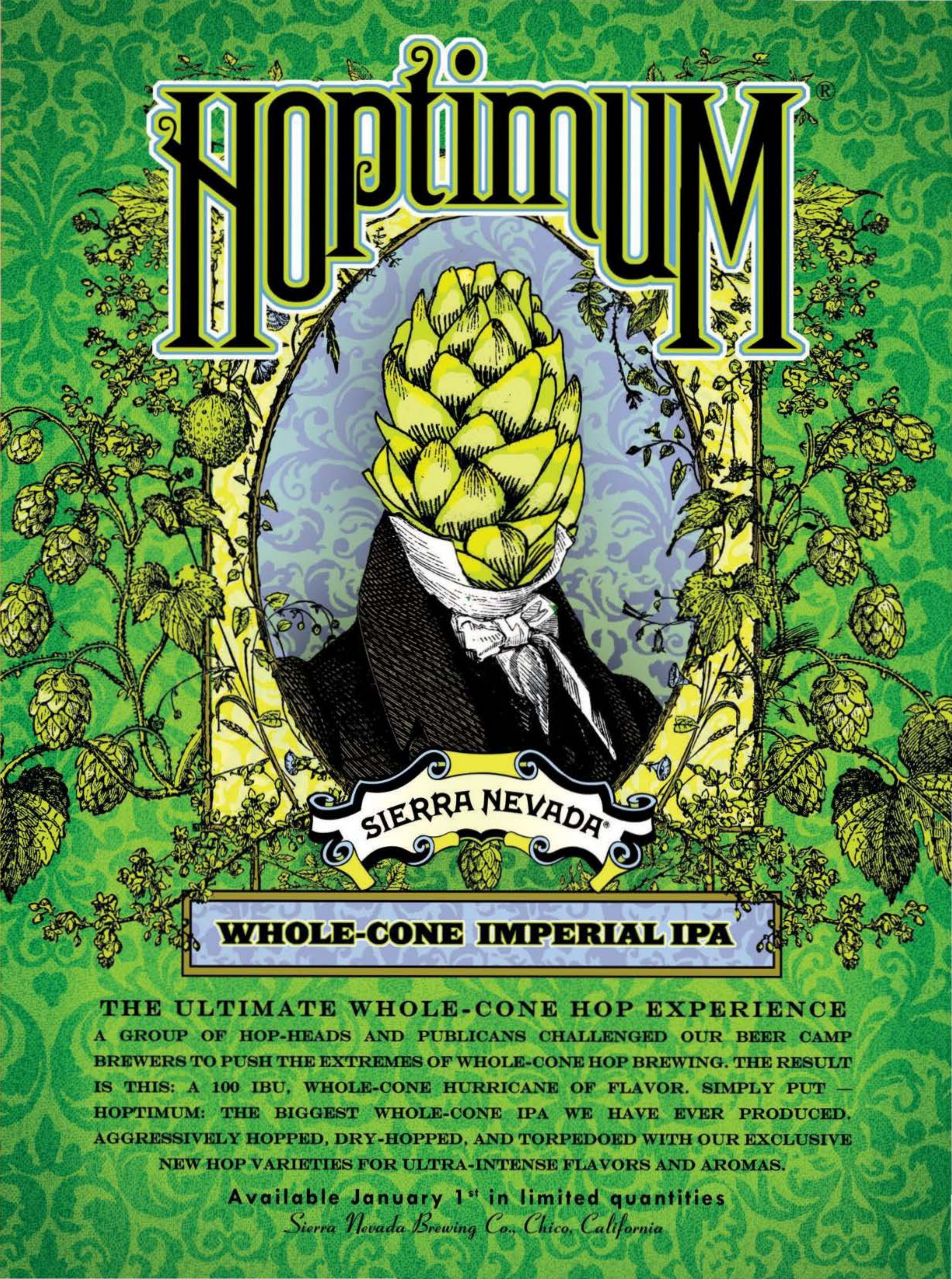
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by Jill Redding

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Homebrewers Shine at GABF

The Great American Beer Festival® is a great showcase for American professional brewers (craft and otherwise), but it's also a chance for homebrewers to shine. In two different competitions, homebrewers took the spotlight during GABF week in Denver in September.

On Saturday, September 18, Boston Beer's Jim Koch announced the winners of the Samuel Adams LongShot American Homebrew Contest at a brunch in downtown Denver. The contest, which began more than 10 years ago, has two different divisions, one for homebrewers and one for Samuel Adams employees. This year, the competition was open to beers in BJCP Category 23, Specialty Beer, which Koch referred to as "the loony bin of brewing."

Koch, who started Samuel Adams after discovering a generations-old family recipe in his father's attic that he developed into Boston Lager, is deeply appreciative of homebrewers and their contribution to America's beer culture.

"There are a few of us who remember the origins and roots of this event [the GABF], and those roots are in the homebrewing community," said Koch. "The line between talented homebrewers and professional brewers is completely arbitrary."

In 2010, four female Samuel Adams employees made the finals in that division, with Caitlynn DeClerq winning with her Honey Bee's Lavender Wheat. There were more than 300 entries in the employee division. "We are largely a company of brewers," commented Koch.

In the homebrew division, Georgia's Richard Roper won with a brew called Friar Hop, a Belgian IPA, and Illinois'

Rodney Kibzey also was chosen with Blackened Hops, a Black IPA.

Roper, Kibzey and DeClerq will brew alongside Samuel Adams brewers in Boston and will have their beers included in the 2011 LongShot Category 23 Variety six-pack.

Later that day, the winners of the GABF Pro-Am Competition, which pairs award-winning American Homebrewers Association members with professional brewers, received their medals on the big stage at the Colorado Convention Center. Winning gold was homebrewer Donny Hummel, who paired with Jeremy Raub of Eagle Rock Brewery in Los Angeles, Calif. to create Red Velvet, an imperial red ale.

Jeremy Raub and his father, Steve, just opened the brewery in November 2009 after they started homebrewing together in the 1990s.

The gold medal "just makes me feel really proud of Donny," said Raub. "His beer came to us because we're members of the Maltose Falcons." As the winner of the Doug King Memorial competition hosted by the Falcons, Hummel had the opportunity to brew with Eagle Rock. The first batch they brewed together won a bronze medal at the LA County Fair, so they decided to enter it into the GABF.

To read more about Hummel and the rest of the GABF Pro-Am medalists, and to try your hand at their winning recipes, see Winners Circle on page 43. To see the list of medalists for the 2010 GABF, see page 48.

Jill Redding is editor-in-chief of Zymurgy.

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The Trials and Tribulations of Beer-Themed Gifts

By Diana Davis

To read this special, online-only feature, go to the Zymurgy page on HomebrewersAssociation.org.



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>> GET THERE!

9TH ANNUAL BOULDER STRONG ALE FESTIVAL

Avery Brewing Company in Boulder, Colo. will host the 9th annual Boulder Strong Ale Festival February 18-19. The event was held in late April in 2010, but "we decided to change this one back to February since strong ales taste even better in the dead of winter," according to information on the Avery website. (Meanwhile, the Boulder Sour Fest, which was held in February in 2010, was moved to June 2011).

The event features more than 70 strong beers over 8 percent abv. Tickets, limited to 400 per day, will go on sale in early 2011. For information, go to www.averybrewing.com.

January 6-8
Big Beers, Belgians and Barleywines Festival
 Vail, CO
www.bigbeersfestival.com

January 14-15
Great Alaska Beer & Barley Wine Festival
 Anchorage, AK.
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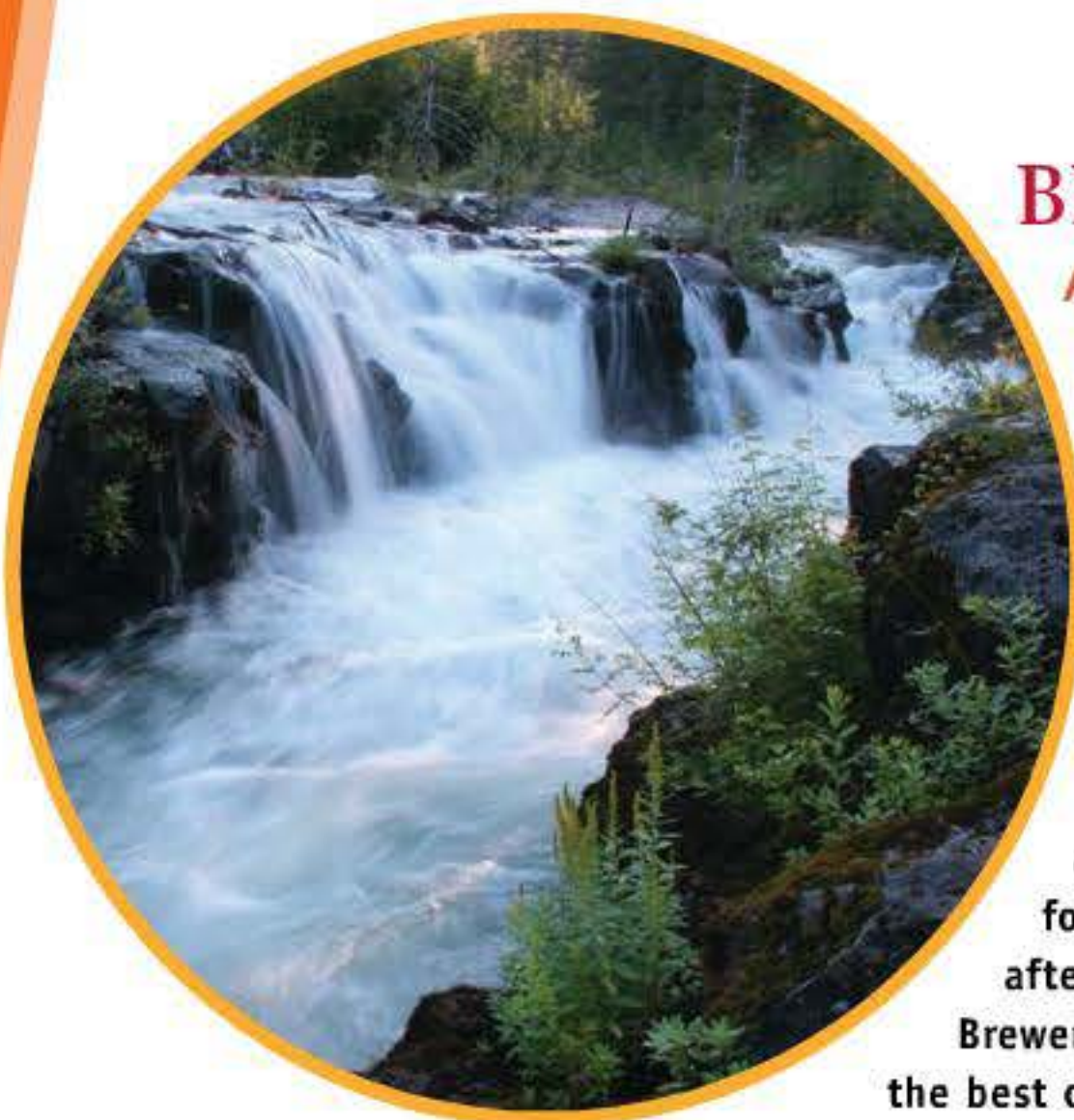
January 15
Winterhop Brewfest
 Ellensburg, WA
www.ellensburg-chamber.com/

January 22
Winter Beerfest
 Philadelphia, PA
Winterbeerfest.com

January 29
Atlanta Cask Ale Tasting
 Atlanta, GA
www.classiccitybrew.com/acat.html

February 11-20
San Francisco Beer Week
 San Francisco, CA
www.sfbeerweek.org

For more craft brewing events, go to www.craftbeer.com.



BREW NEWS: A HOPPY HIKING TRIP

Rogue Wilderness Adventures, an award-winning company in Merlin, Ore. that offers rafting, hiking, and fishing trips along the historic Rogue River, will be offering a brand new trip for the 2011 season that combines hiking with an Oregon favorite—microbrewed beer. This four-day adventure features day hikes, riverside camping and lodging, and beer tasting led by Oregon brewmaster Mark Vickery.

Hikers will explore the Rogue River Trail by foot while being shadowed by a raft (in case tired feet win out and travelers want to float down the river for an exhilarating whitewater experience). At night around the campfire, after long hikes through the stunning terrain, Vickery, formerly of Deschutes Brewery and now at Golden Valley Brewery, will lead guests in tastings through the best of Oregon beers.

The Rogue River National Recreation Trail from Grave Creek to Foster Bar is in the heart of the Rogue River Canyon and offers stunning scenery.

All equipment, meals, transportation, guides, and beer are provided. Hikers will only carry a light backpack with water, snacks, and a camera while Rogue Wilderness Adventures staff does the work to transport the majority of the gear. Hikers meet up with guides for water and snack breaks while hiking at their own pace.

The first hiking trip is scheduled for September 3, 2011, and more dates will be available depending on demand. The cost is \$1,050 per person for four days and three nights. Group size will be limited to 14 hikers, age 21 and over. For more, visit www.wildrogue.com.

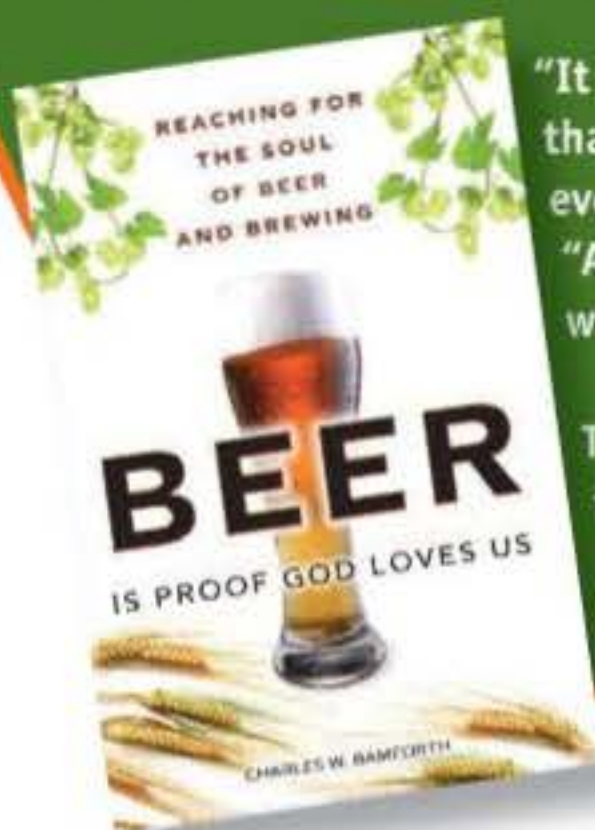


GREAT BOOK WHAT'S NEW FROM FT PRESS

Beer is Proof God Loves Us by Charles Bamforth

Charles Bamforth's love of beer landed him one of the most unique careers ever. After 32 years in the brewing industry, including research, academia, and brewery experience, he was selected as UC Davis' first Anheuser-Busch Endowed Professor in Malting and Brewing Science. In his new book, *Beer is Proof God Loves Us: Reaching for the Soul of Beer and Brewing*, Bamforth draws on his diverse knowledge and enlightens readers on the fascinating world of beer.

In his examination of beer and the brewing industry, Bamforth discusses a wide array of brewing topics. With an understanding of nearly every aspect of beer, he reveals the cultural values of good beer, the radical changes in brewing companies and how they will affect beer drinkers, the latest global trends in beer consumption, the industry's many adversaries, the raw materials and brewing process, and why, in moderation, beer can provide health benefits.



"It is indeed a book about beer, albeit perhaps one that comes to the subject from a somewhat unusual, even obtuse angle," writes Bamforth in the Preface. "And yet, egotistically perhaps, it is also a somewhat personal perspective."

The book was published in November and is available through online and local book sellers. For more, visit www.ftpress.com.

>> THE LIST

5 "UMAMI" FOOD AND BEER PAIRINGS

On October 23, Charlie Papazian led a Taste Workshop on "umami" and American craft beer at the Salone del Gusto in Turin, Italy.

Salone del Gusto, held in conjunction with Terra Madre, showcases quality artisan food and wine production with a strong educational focus, while Terra Madre is a world meeting of food communities.

Here are Charlie's pairings:

- Allagash White and The Bruery Oude Tart paired with steak tartare.
- Deschutes Black Butte Porter paired with 18-month and 22-month aged Parmesan reggiano.
- Maui Big Swell IPA paired with Spanish sardines.
- Victory Prima Pils paired with cured Italian prosciutto and a fresh tomato.
- Rogue Hazelnut Brown Nectar paired with 73 percent cacao chocolate.

Look for more on this topic in the May/June 2011 Zymurgy.

>> YOU'VE GOTTA DRINK THIS

DRY DOCK VANILLA PORTER

This beer is one of my all-time favorites, especially in the winter. It is black in color with a creamy off-white head. The aroma will give you a slight hint of hops, but it is more malty and sweet. It has a slight ashy taste at first that is quickly overcome with chocolate followed by a definite vanilla flavor finish. It's rich, but goes down smooth. The alcohol is definitely present but does not overwhelm; it has great balance. This beer is very rich and a couple are more than enough to satisfy.

Reviewed by Jeff Davis, Denver, Colo.



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.



Dry Dock Brewing, Co. owner and brewers: Kevin DeLange (left), Bill Eye (bottom), Lachlan McLean (right) and Walt Chleva (top).



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Don't Forget Parti-Gyle

Dear Zymurgy,

After reading Drew Beechum's article "More Beer from Your Brew Day" (September/October 2010), I was a little disappointed. While the article was well written and included a wealth of information, I was hoping for an issue that addressed more of the historic view on parti-gyle brewing instead of how to make two very different beer styles in one session.

Traditionally, parti-gyle was the method of brewing in many parts of the world before the "whole butt" was invented. It's only being employed by a handful of breweries today so it doesn't get much attention, but historically it's a style that can give brewers an insight into what brewing would have been like over a hundred years ago. Certain beer styles lend themselves well to this method of brewing because of the common grain bill such as

English bitters, Scotch/Scottish ales, old ales/barleywine/pale ales, and even the newer imperial styles of beer.

The most obvious example of course is Fuller's, which nearly everyone who writes about parti-gyle points out. Fuller's first produces two separate runnings, which they boil individually, and then blends them to achieve three or four separate beers, one of which is the world famous London Pride.

Another style that works very well is one that I brew at our local nano-brewpub, the Keg and Barrel, which is a Scotch/Scottish ale. The first runnings come off as a big Scotch ale and the second runnings makes a nice Scottish 80. I often blend back a bit of the Scotch to the Scottish to hit my gravity numbers before transferring to the fermenter.



Cheers!

Sam Sorrells

Brewer, Keg and Barrel
Hattiesburg, Miss.

Zymurgy author Drew Beechum responds: Ah, parti-gyle. It's incredibly romantic, old school and woefully "inefficient" for this modern world. It remains the primary link to a past when brewing was truly manual labor and a brutal craft.

I, too, would have loved exploring parti-gyle in depth, but there wasn't enough room in an already huge article stuffed to the gills with different ideas to increase variety from a single brew day. But don't count parti-gyle down for the count yet! We still have plenty of time to cover it—after all, the technique's been around for a few hundred years!

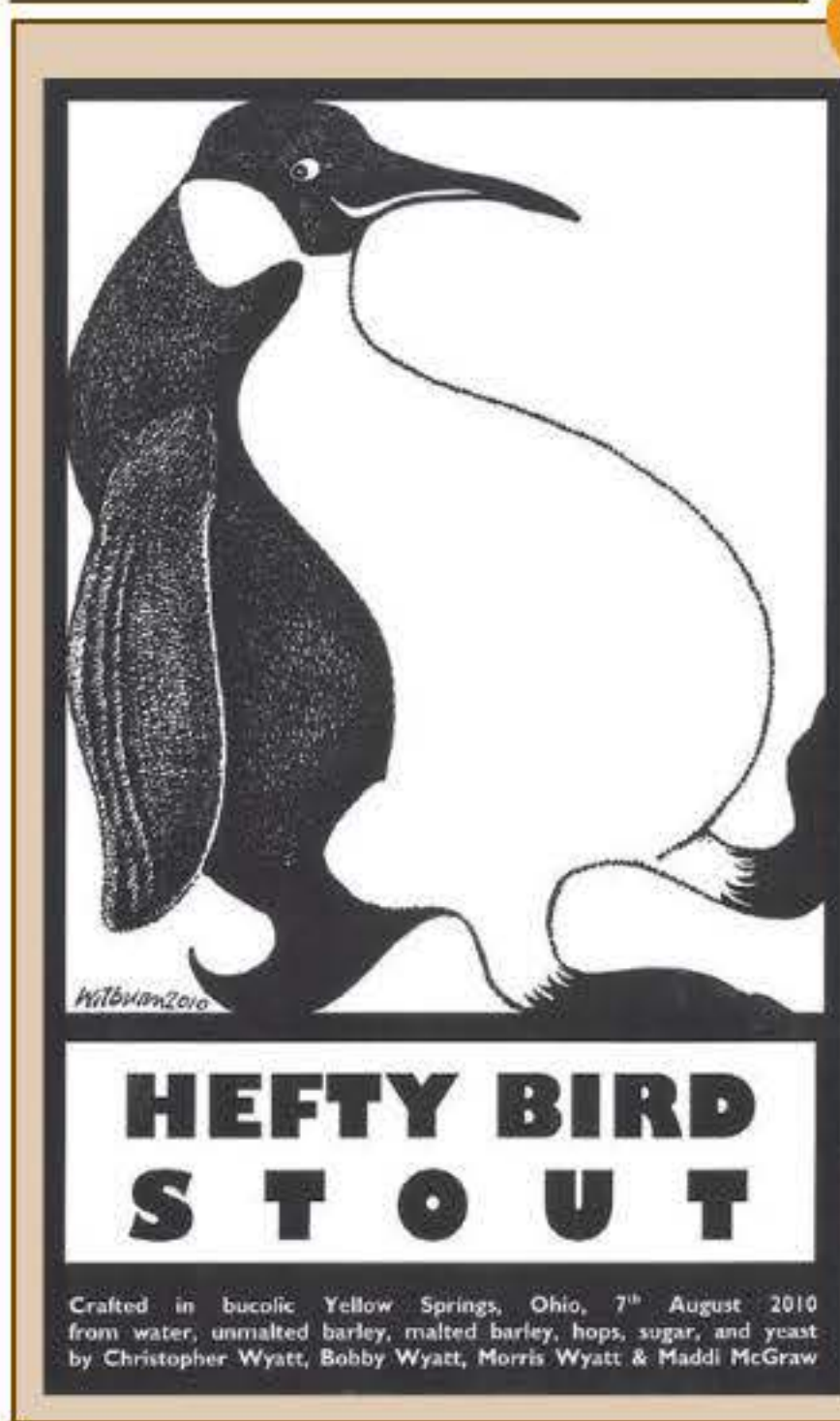
Until that time, I recommend Randy Mosher's Brewing Techniques article on parti-gyle. For Fuller's action, check out the following link: <http://archive.maltosefalcons.com/recipes/20040901.php>. This session was an attempt at replicating the Fuller's process as described to me by John Keeling and Georgina Young. It involves three separate runnings that were mixed around to make three separate beers. It was one hell of a brew day, but the resultant beers tasted more like Fuller's products than any recipe or kit I've tried. 🍺



FROM OUR READERS

(Left) Homebrew label designed by Debra Wilburn and submitted by Chris Wyatt of Yellow Springs, Ohio. Chris' batch of Dry Stout won its category in The Dayton Art Institute homebrew competition.

(Below) Kenneth Hall of Bordentown, N.J. designed this label for his Irish Red homebrew.



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Alpha & Beta: War of Words

Dear Professor,
OK, would somebody please give the definitive answer?

George Fix (1999 2nd ed., *Principles of Brewing Science*) states that alpha amylase is most active in the 140-149° F (60-65° C) range and promotes maltose production, and that beta amylase is most active in the 149-158° F (65-70° C) range, leading to the formation of dextrins.

John Palmer (2000, 2nd ed., *How to Brew*) states that beta amylase is most active in the 131-150° F range, producing maltose, and that alpha amylase is most active in the 154-162° F range, producing dextrins.

Several others—Ted Goldammer (*The Brewer's Handbook*) and many brewers I know—seem to echo what Palmer says. I have always gone back to Fix for understanding brewing science, but in this case I wonder: are his temperature statements reversed?

Cheers,
Barry Wayne

Dear Barry,
I'm going with what Papazian says:

Alpha-amylase works best (but not exclusively!) at temperatures between 149-153° F (65-67° C). It will become deactivated within two hours at a temperature of 153° F (67° C).

Beta-amylase works best (but not exclusively!) at temperatures between 126-144° F (52-62° C). It will become deactivated within 40-60 minutes at a temperature of 149° F (65° C).

It is important that the all-grain homebrewer realize that both enzymes generally work well together at temperatures between 145-158° F (63-70° C). In general, the higher

mash temperatures will produce dextrinous (heavy-bodied beer) worts in a very short, active period, while lower temperatures produce more fermentable (lighter-bodied, more alcoholic beer) worts over a longer period.

*Going with the third opinion,
The Professor, Hb.D.*

Turn Out the Lights, Please

Dear Professor,
I am often saddened when I see pictures of homebrewers using clear glass fermentation vessels. Although we homebrewers take great care to ensure light stability when bottling, I seldom see, or read, anything on the dangers of fermenting in clear glass. From personal experience and analysis, I can conclusively say that the dangers of creating 3-MBT during fermentation are very real.

I have taken to covering my glass carboys with a tall cardboard box to block the light. While this isn't perfect, it sure beats the

heck out of fermenting beer in a clear glass carboy for seven days in a lighted pantry.

Thanks so much,
Mark Bossert
New product and process development,
John I Haas, Inc.

Dear Mark,
Good point. A towel works well. Supermarket paper shopping bags are perfect for 5-gallon carboys. It continues to work for me with no nasty 3-MBT (mercaptan "skunk," light-struck character).

Say amen and I see the light,
(but my beer doesn't),
The Professor, Hb.D

Hey homebrewers! If you have a brewing-related question for Professor Surfeit, send it to "Dear Professor," PO Box 1679, Boulder CO 80306-1679; fax 303-447-2825; or e-mail professor@brewersassociation.org.

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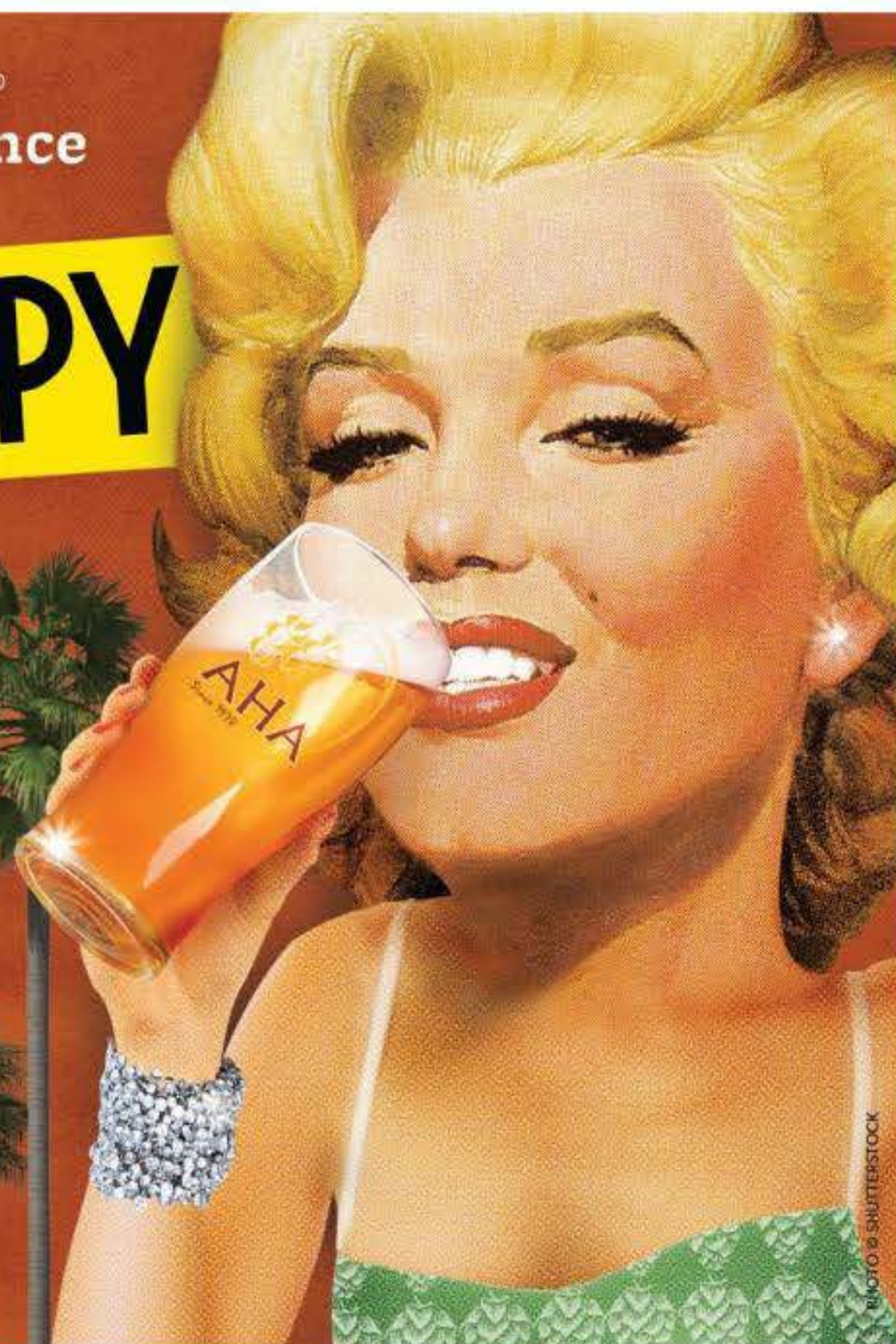
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English Pale Ale



English Bitter is so varied, so steeped in tradition and so deeply engrained in the psyche of beer enthusiasts all over the world, that it seems a bit arbitrary to divide it into three subcategories by strength and call them Standard or Ordinary Bitter; Special, Best or Premium Bitter; and Extra Special or Strong Bitter. For convenience, however, that's how English Pale Ales are grouped.

To get a better idea of what can be done with these ubiquitous styles, and to familiarize oneself with how modern craft brewers are making big, bold flavors and aromas jump from laughably low-alcohol session ales, the best thing to do is to try some of the best commercially available examples, then try to reproduce them on a smaller scale. To that end, the following reviews are intended to familiarize brewers with some of the best bitters currently available on North American soil. As bottled exports, they may not capture the British Real Ale experience the way the same beers would if pulled from a cask, but they are a great introduction to Bitter all the same.

Standard or Ordinary Bitter, sometimes just referred to as "bitter," is the lightest

Extra Special/Strong Bitter (a.k.a. English Pale Ale)

INGREDIENTS for 5.25 U.S. gallons (19.9 L) with a 3.5 gallon (13.2 L) boil

2 cans	(6.6 lb, or 3 kg) Coopers Light Malt Extract
1.0 lb	(454 g) Coopers Light Dry Malt Extract
0.5 lb	(230 g) Crystal Malt (10° L)
0.25 lb	(0.11 kg) Crystal Malt (105° L)
0.25 lb	(0.11 kg) Victory Malt (a.k.a. Toasted Malt) (25° L)
2.5 oz	(71 g) East Kent Golding pellets, 4.75% a.a. (60 min) (35 IBU)
1.0 oz	(28 g) East Kent Golding whole hops, 4.75% a.a. (0 min) (3 IBU)
1 Tbsp	(14 g) Irish Moss (15 min)
2 packages	Wyeast 1098 British Ale yeast, or 2 vials White Labs WLP002 English Ale yeast, or an appropriate size yeast starter

Use Coopers Brewery Carbonation Drops for 1.5 to 2.0 volumes of CO₂ when bottling; or 1.5 oz to 2.7 oz (43 g to 77 g) corn sugar when bottling.

Original Specific Gravity: 1.055

Final Specific Gravity: 1.015

IBU: 38

ABV: 5.4%

DIRECTIONS

Steep grains in 1 gallon (3.8 L) of water, heat to 154° F (68° C) for 30 minutes. Strain and sparge with 0.25 gallon (0.95 L) hot water and remove the grains. Stir in the liquid and the dry malt extract, and top up with water to 3.5 gallons (13.2 L). Bring to a boil and add the bittering hops. Boil for 45 minutes and add the rehydrated Irish moss. Continue boiling for 15 minutes. Turn off the heat, and add the second hops. Cool the wort to ~65° to 70° F (18 to 21° C) then pour into fermenter with enough pre-boiled cool water to make 5.25 gallons (19.9 L). Aerate and pitch yeast when the temperature drops to 65 to 70° F (18 to 21° C). Ferment at 68° F (20° C) for approximately two weeks. Prime with Coopers Brewery carbonation drops at bottling for a carbonation of approximately 1.5-2.0 volumes of CO₂. Allow one to two weeks to achieve carbonation.

of the three styles, and exemplifies session ales. They are easy-drinking, low alcohol, low carbonation beers that can range from light yellow to light copper in color, and should always drink with a smooth, balanced palate that leans toward bitterness. It's important to note that hop emphasis is always on the kettle hop addition with these beers—middle and late additions are fine in very small quantities, but initial

dryness from the 45- to 60-minute addition should make up the lion's share of the beer's hop signature.

Tawny Owl from the Cotleigh Brewery in Wiveliscombe, Somerset, England is a great example of the Ordinary Bitter style, and really shows how a whole lot of beer character can come from a very light-handed application of ingredients. Red-

amber and hazy in the glass, Tawny Owl falls on the darker side of the 4 to 14 SRM color scale for 8A. It is mildly carbonated even from the bottle, as it should be, but manages to retain a nice ring of foam on the glass. Caramel and pale malts are married to Goldings, Fuggles and Challenger hops, but none of these elements overwhelms. As in any good English bitter, the caramel or crystal specialty malt is not overdone—8 ounces per 5 gallons should be considered the maximum for ordinary bitter, though higher amounts may be used in special and ESB. In Tawny Owl, the Cotleigh brewery's signature malt mustiness complements a faintly floral Goldings hop aroma. Malt is a bit stronger on the palate, and hop bitterness is dry in the finish without being aggressive or astringent. IBUs in these beers can range from 25 to 35, but hop bitterness should really only be enough to cancel out malt sweetness. This example is about as refreshing and flavorful a 3.5-percent session ale as one is able to find, and lands right in the middle of the allowed 3.2 to 3.8 percent alcohol range. Adjuncts are common in these beers, whether sugar, corn or wheat, and this one most likely

uses a small percentage of sugar to accentuate hop dryness.

Other examples to try: Boddingtons Pub Ale, Tetley's English Ale.

Special, Best or Premium Bitter is much like its younger brother, with a mild malt character set off by some caramel overtones, a medium gold to copper color, and a medium alcoholic strength ranging from 3.8 to 4.6 percent by volume. These are still session ales, and have a bit more malt flavor than Ordinary bitter, though the best ones still retain a dry to bitter kettle hop finish.

One of the finer examples comes from Hepworth & Company Brewers Ltd., West Sussex, England: Pullman First Class Ale. This 4.2-percent ABV bitter has a brisk biscuit malt aroma, suggesting the use of high-kilned specialty malts like Victory, and it has a hazy, amber color with orange tints, midway between the 5 to 16 SRM allowed, so medium caramel malt is probably a factor. Consumed at a respectful real ale cellar temperature of 55° F, the Admiral and softly fruity Golding hops



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(English Pale Ales)**

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Hosted by Brian Cooper and the Mad Zymurgists homebrew club in Livermore, Calif., this competition covers BJCP Category 8 styles. For more information, contact Brian Cooper at brewerbrian@sbcglobal.net.




provide a pleasant aromatic component. They make a far deeper impression on the palate, however, giving the beer a delicate but dry malt balance. American hops are becoming more common in Best Bitter, but obviously the mellower English varieties are more traditional. IBUs normally range from 25 to 40 in Best, and Pullman is probably in the low 30s. There is a suggestion of coffee in the darker toasted malts used that works very well in a pale ale—perhaps due to a very small addition of roast or chocolate malt. The yeast is most likely a house strain, and it's great to remember that cultivating an authentic strain can really make a difference with a relatively light style like Best Bitter. A full, fruity ale yeast aroma is welcome, with medium to high attenuation and perhaps a slight trace of diacetyl (acceptable, but not necessary). Any "ESB" ale yeast should be suitable, or White Labs' Essex or Bedford strains, WLP022 and WLP006, or Thames Valley or British Ale II from Wyeast. Many of these are top-cropping yeasts, and produce a thick, lasting layer of barm over the fermenting beer.

Other examples to try: Black Sheep Ale, Coniston Bluebird Bitter.


Extra Special (or Extra Strong) Bitter covers English Pale Ales made from an original gravity of 1.048 to 1.060, with an eventual alcohol content of 4.6 to

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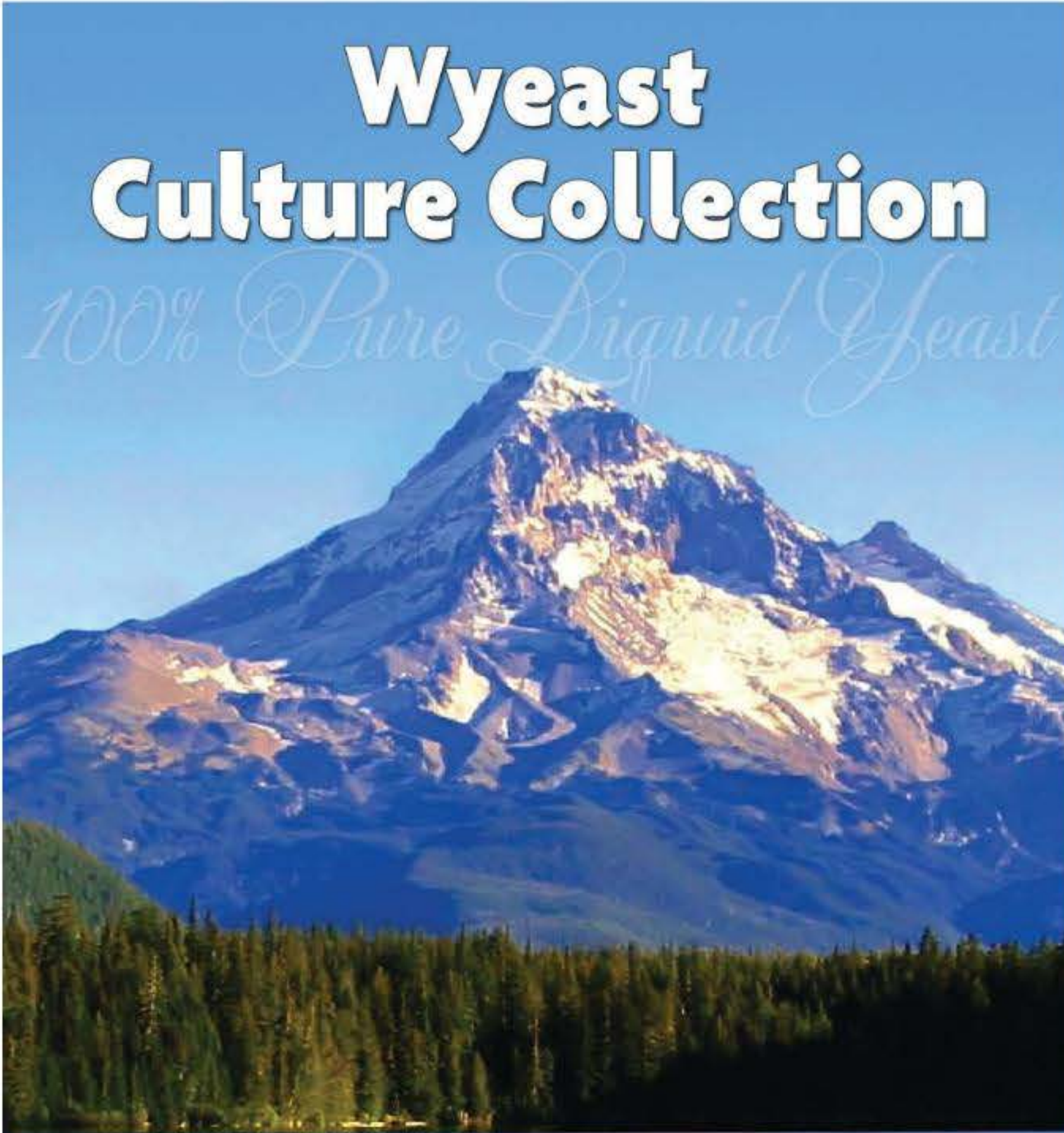
6.2 percent by volume. This category may overlap Old Ale somewhat, though similar strength Old Ales tend to be maltier and darker than the 8C subcategory. Extra Special should still have a strong kettle hop core of bitterness, even though malt sweetness will be more apparent. (Note that “ESB” is a brand name unique to Fullers in the UK, even though it’s a commonly-used abbreviation for this subcategory in North America. Fullers ESB, however, is maltier and less fruity than most Extra Special Bitters.)

One trick to consider when making strong bitter is to employ sulfates in the brewing water—strong bitters styled after those from Burton-Upon-Trent obviously maximize these salt additions to mimic the hard water of that area, but lesser amounts can be used to bring out a more moderate hop dryness and thus balance sweetness.

Triple X bitter, brewed by the independent Batemans brewery in Wainfleet, is justifiably famous in its native England. Russet amber in color, a bit hazy, with wooly lacing and a dollop of fine foam on top the color of clotted cream make for striking visuals—but the real fun begins in the aromatics. Prunes, tobacco, a touch of cinnamon, figs, toffee, raisins, brown sugar (demerara?) and just a whiff of Goldings hops present an astonishingly complex aromatic complement. All this comes from a complex ale yeast strain and skillful manipulation of the grain bill with chocolate, caramel, wheat and pale malts. This is where using English malt varieties like Maris Otter can really pay off. On the palate, hop bitterness gets a leg up and dries things out. Sugar is almost certainly added for dryness, flavor and alcohol, and a bit of wheat malt helps head retention. Dark caramel and chocolate malts lend the toffee-like, biscuit flavors as well as the deep reddish color. At 5-percent ABV, it’s just about the perfect session pint.


Other examples to try: Hop Back Summer Lightning, Daleside Monkey Wrench.

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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10

HOMEBREW GADGETS

BY ZYMURGY READERS

1 BREWING WINDSHIELD

I have a simple gadget. It's a windshield to help keep brewing more efficient and a little safer. I used two metal wash tubs. In the bottom tub, I cut out access for the propane line and the burner air intake vent. With the top tub, I cut off the bot-

tom and split it open on one side so I could then fit it just inside the bottom tub, giving more height to the windshield. It also makes it a little safer to brew around pets. Rivet them together and you're done.

Shane Taylor
Chicago, Ill. (The Windy City)

2 YEAST RECOVERY SYSTEM

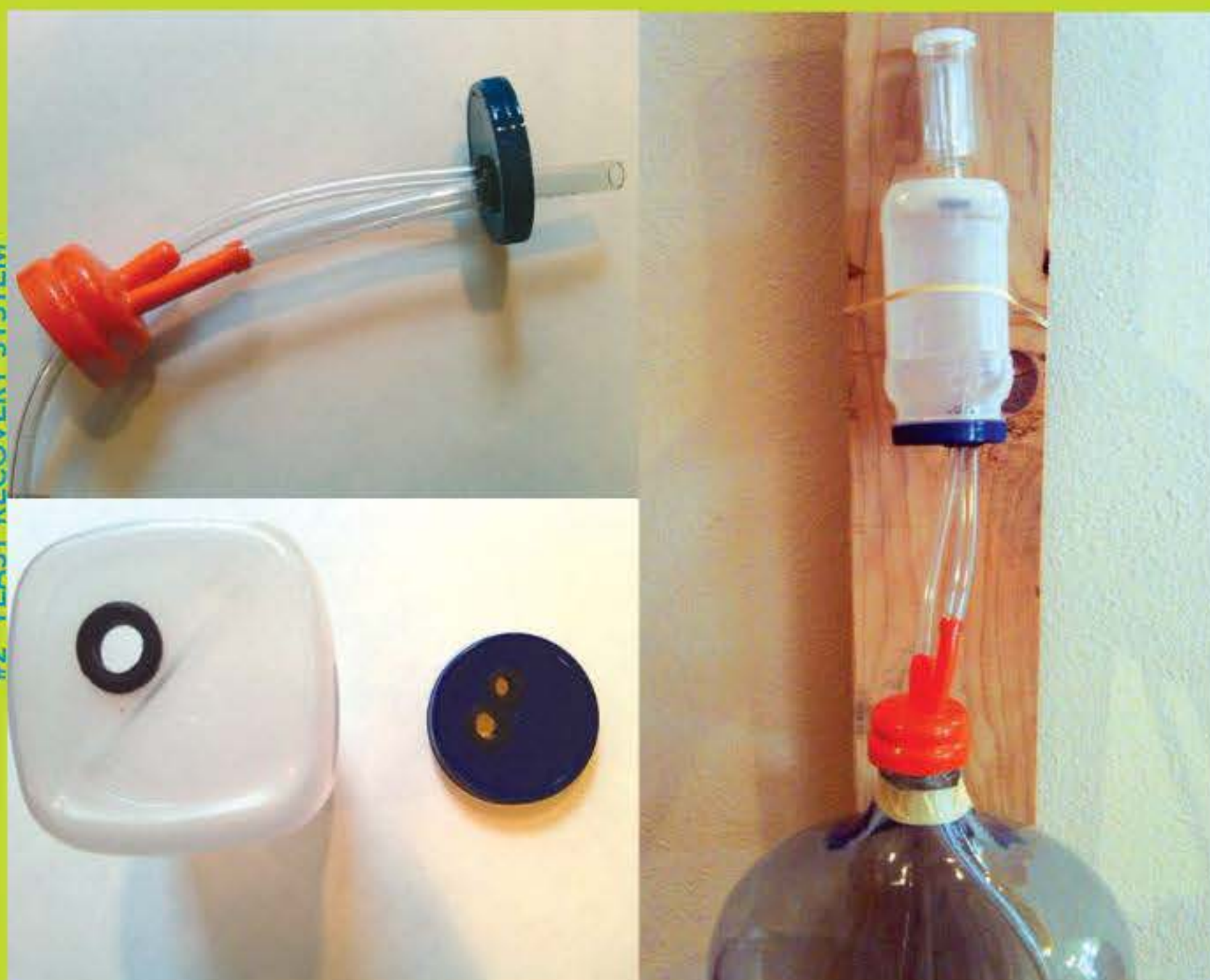
This is the system I built to sanitarily harvest yeast. It works well for top cropping yeast from a carboy, or just for capturing yeast from the blowoff to return it to the carboy, sort of like a Burton Union but just for one vessel. It could easily be modified for multiple vessels just by adding more hoses.

First, I got a carboy cap and fit hoses on it. I found that a 3/8" ID hose fits nicely over the taller outlet on the carboy cap, and a 3/8" OD hose fits through the shorter part that is used as the inlet.

Then I got a plastic jar that was filled with fruit because it would be easy to drill and sanitize. After my snack and a couple of measurements, I settled on drilling a 1/2" and 5/8" hole in the lid with a spade bit. Fitted with rubber grommets, these form a snug seal around the hoses. Next I drilled a 5/8" hole in the bottom and added a grommet there as well for the airlock.

Final assembly was a short length (~7") of 3/8" ID tubing on the tall outlet from the carboy cap and through the larger hole in the lid of the jar, so that it will protrude a couple of inches into the jar to leave room for the blown-off foam to settle. A longer length of 3/8" OD hose is used on the other hole, approximately 2-2.5 feet. I wanted it to be long enough to return the settled liquid to the carboy below the liquid level so that both hoses do not act as outlets for the krausen, although that probably doesn't matter. I positioned the end of the hose in the lid of the jar so that it just fits in the grommet, for maximum drainage of the jar. Screw the lid back onto the jar and put the airlock in place.





After aerating the wort and pitching your yeast, slide the long length of hose into the wort and fit the carboy cap on. The whole thing is very light and the hoses are stiff enough to support the jar above the carboy. I just use a rubber band and a board to keep it from flopping over to one side.

After fermentation, it is easy to recover some yeast from the side of the jar, or if you want to modify it to be a sort of automatic top-cropper, you can just use one hole so that nothing will get returned to the carboy.

Tom Schmidlin
Seattle, Wash.

3 STAINLESS STEEL FALSE BOTTOM

This is a gadget I created for my first all-grain system. It is a stainless steel false bottom created from a vegetable colander. It fits in a 5-gallon igloo cooler. The false bottom consists of a vegetable colander, a 1/2" CPVC 90-degree street elbow, and an optional item called 1/2" CPVC replacement parts (purchased at Lowe's). The last part is optional because if the hole in the colander is cut small enough, then the elbow will fit snug enough that it is not needed. The only work is in drilling the hole in the colander and possibly whatever you use to attach the false



bottom to your cooler. I used a piece of 1/2" CPVC to connect the colander to a 1/2" copper connector that threads onto the 1/2" nipple on my cooler. The only modification I have made to it from the

original design is that I have now shaped the bottom of the street elbow to look like the top of a Rook chess piece. This keeps it from being suctioned to the bottom of the cooler when too much weight gets on top of the colander.

I have used this configuration for about a year. Occasionally I have to check that the colander has not been flattened too much. If it has, it can be bent back into shape fairly easily.

Chuck Costello
Springfield, Ill.



#4 HOP DRYER

4 HOP DRYER

Recently I built a hop dryer (or oast) for drying the hops that I grow at home. It is based off of a modular design so that as I need more room to dry additional hops, I can easily add another tray to increase capacity. My design does not use any heat, which can degrade the hops, but instead uses rapid airflow.

The construction is simple and uses building supplies from Home Depot (or other big box store) and electronics from Radio Shack. The electronics consist of a couple of computer fans, a potentiometer and a power supply.

Adam Fisher
Medford, Mass.

5 TEMPERATURE CONTROL FOR FERMENTER

My homemade conical is not conducive to easily attaching an external glycol cooling jacket. Therefore, to maintain strict temperature control during fermentation, I provide cooling/heating from the inside of the conical with a 50' copper coil. To cool the fermenter, I circulate chilled water that is stored in and returned to my chest freezer. To warm the fermenter, I circulate water heated with a heat stick (an idea from an earlier Gadgets issue). My fermenter sits in a 2' x 2' insulated chamber. In evolving this method, I started with a room air conditioner unit in the side of the chamber without the cooling coil, then progressed to a defunct home soda system to chill the circulating water, then to the final solution. I use a Love TS-2 controller to control the temperature to $\pm 1^\circ \text{F}$.

Lance Harbison
Gibsonia, Pa.



#5 TEMPERATURE CONTROL FOR FERMENTER



#6 HOP TRELLIS

6 HOP TRELLIS

Not only do I have a gadget, it's also yard art! My hop trellis was easy to build, easy to install, easy to maintain and easy on the eyes. When you have neighbors with nice yards and gardens, you don't want to be the guy with an eyesore. I went through several incarnations and this concept was the most appealing and most functional design without being out of proportion to my neighborhood. All of my neighbors enjoy seeing the trellis and the progress of the hops. They also like talking about the decorative light on the top.

It took about a half hour to get the wood and parts home from the supply super store, two hours painting some parts and putting it together, and about an hour to get it in the ground. The hardest part was to wait for the hops to grow. I utilized a 16' 4x4 pressure-treated post and sunk it 3' into the ground. The hole was dug with a simple two-lever post hole digger. It did the trick since I didn't encounter any rocks, which is amazing for New England! We had a very windy winter and summer this year and the trellis, with the bines laden with hops, stayed firm in the ground. The frost didn't heave it up at all either. I've found the depth of the post to be satisfactory. Depending on other areas' weather and climate conditions, the post may need to be sunk deeper or into gravel or cement.

It is simply decorated with a copper-look post light at the top. The pipe arms are

primed and painted with copper spray paint. All go very well with the weathered post and cedar trim.

I've encountered some problems that have been overcome, such as designing a long "needle" to thread the rope through the pulley at the top without having to climb all the way up on an extension ladder. I also changed to nylon rope rather than cotton, which dried out and broke. Despite having it only 13' above ground, I found the bine, which will climb higher, will stop growing at a certain point when it can't go up or sideways. More height could be added to the bine if I wanted by cutting off the post at 4' above the ground and adding another post on top with a functional yet decorative scab around the joint.

It's so easy to let the rope off the cleat and lower the carriage down for harvesting. In the spring, I can thread the twine through the arms and raise the carriage to the top for a season's growth. This season I had Hallertau hops on one side and Cascade on the other. Now that the trellis works well, I'll add another Noble and an American hop rhizome so I have a variety of hop bines on each line.

Steve Espach
Worcester, Mass.



7 BREW IN A BAG

I took the Brew in a Bag (BIAB) concept and upsized it a bit. I am an all-grain brewer with a three-tier system, but limited time. The BIAB method seems to scale up pretty well. My single mash tun/kettle is 40 gallons (aluminum, purchased for \$120!). I sewed up a bag made of nylon for the grain, and bought some pipes. The result is my Tripod Teabag Brewery.

I save about one hour from my normal brew day due to setup and teardown/cleaning. Now it only takes about six hours, start to finish. I can also brew up to 20 gallons at a time, although so far have only stuck to 12-gallon batches of 1.090 Scotch Ale while I dial in the new system. I expect some more speed improvements when I add a counterflow or plate chiller.

What I like about BIAB is that it's a quick and easy way for an extract brewer to move into all-grain (it is essentially just a batch sparge, after all). It's cheap, and it saves time. Of course, I upsized to a 40-gallon capacity, but that's also for time saving.

Roger Burns
Ann Arbor Brewers Guild
Ann Arbor, Mich.



8 GHETTO-CHILL 5000

My friend and neighbor Tom Warren got me interested in Peltier cooling technology (also called TEC or thermoelectric cooling) when he built a full-size cabinet chiller using an industrial sized Thermoelectric Chiller and power supply. It is so efficient it could literally freeze a 5-gallon carboy full of water if you let it run full blast. I was wondering if I could build something similar on-the-cheap for myself to experiment with TEC cooling for my fermentations that needed cooler temperatures. I needed a way to better maintain consistent fermentation temperatures and eventually wanted to move all of my brewing operations out to my garage but didn't have room in an outside refrigerator for fermenting beer.

I found a guy on eBay selling little 3-amp 12-watt DC TEC units that already had a built-in fan and heat sink (the two things you need to draw heat from the hot side of the TEC). I bought two units for \$19. These TECs are the same technology found in most of the inexpensive wine chilling refrigerators. I also found a company that sold affordable power supplies, from which I purchased a 100-watt 8-amp power supply for around \$27. I then bought a \$10 fan from the local electronics store. The rest of the parts came from a regular movers' cardboard box and an inexpensive sheet of 1/2" styrofoam insula-

tion board from Home Depot. I had a pile of miscellaneous wires and cords lying around the house to put it all together.

To build the device I simply taped up the flaps of the box to make it tall enough for a carboy. I then cut and glued styrofoam sheets to the inside to insulate it. I cut out holes on the top to one side for the two TEC units to rest so the cold plate side of the TEC was inside the box. I attached the power supply to a thin piece of scrap hardboard to protect against overheating on a paper box and then used bolts, nuts, and washers to connect it to the cardboard box. I made a little angled bracket from some scrap tin straps I had in my garage to hold the inside fan at an angle blowing across the TEC cold plates and then wired everything to the power supply using a mishmash of scrap wires. I cut an old three-prong extension cord apart to be my power cord for the system. Since the Ranco temperature control is my switch, I didn't need to do anything fancy to the Ghetto Chill wiring since it is on when plugged in and off when unplugged.



Ultimately for around \$70 I have a small, inexpensive, very portable and simple TEC chiller that can keep a fermenting carboy up to 20-30° F cooler than ambient temperature. It's fairly quiet and doesn't use a huge amount of energy.

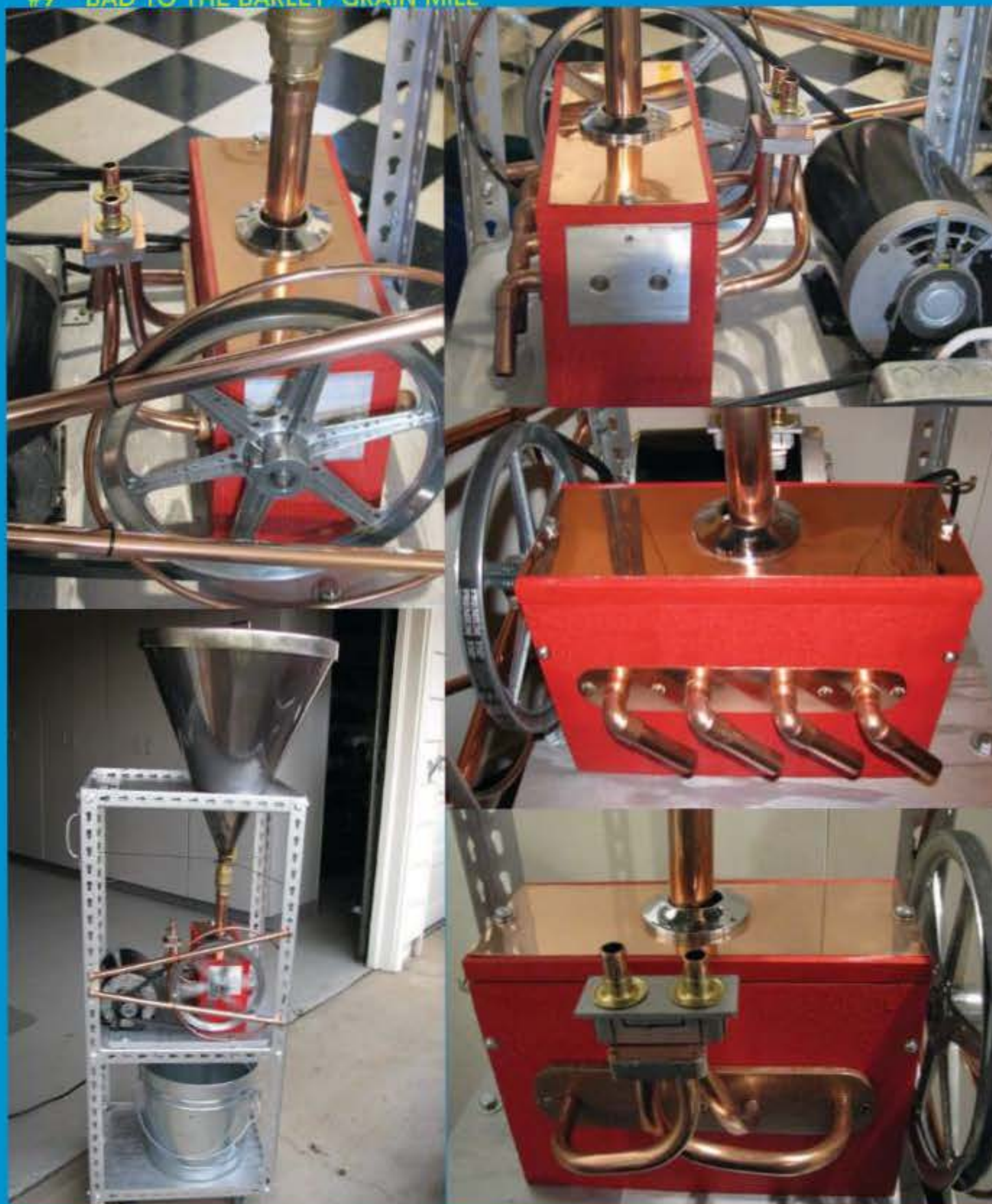
I do have the power for the Ghetto Chiller hooked up to my Ranco temperature control module (which I already had) with a stainless thermo-well probe that sits in the beer itself to monitor the temperature and tell the Ghetto Chill when to come on and when it can turn off. You'd have to add another \$100 to the cost of the system if you don't have a temperature control unit.

I recently brewed a Düsseldorf Alt and fermented it using the Ghetto Chill 5000 to keep the beer at a constant 60° F for three weeks. It worked amazingly well and produced a clean, delicious beer.

I am now hard at work on the Ghetto Chill 9000, which uses an industrial TEC unit and power supply like my neighbor's. This one is much more expensive but will be able to ferment multiple beers at different temperatures at the same time all the way down to true lager temperatures.

Jon Koerber
Mad Zymurgists
San Ramon, Calif.

#9 'BAD TO THE BARLEY' GRAIN MILL



9 'BAD TO THE BARLEY' GRAIN MILL

This is my new mill. After retiring my stainless Glatt grinder after 14 loyal years, I bought the Schmidling Bare Bones 10" two roller for under a hundred bucks and housed it in a hot-rod'd four-cylinder engine block made from 3/4" plywood. Copper sheeting from a metal scrapyard adorns the top and exhaust flange. I used copper pipe for headers and copper tubing for the intake. After the engine was finished with mill in place, the pulley was an eyesore.

Being an old hot rodder, I drilled 84 racer holes in the spokes and polished it out with my dremel tool. On the inside of the block I cut two boards to create a V and nail-gunned them in place. This creates a nice controlled flow on the outtake.



#10 CARBOY LIFT

I increased the intake ball valve to a 1" and at 285 rpm, it grinds enough grain for an IPA in under two minutes.

Don Darst
Capitol Brewers
Salem, Ore.

10 CARBOY LIFT

I have been reading a lot of articles lately about the dangers of lifting full carboys. Realizing this a few years ago, I designed and built a small lift. It is very simple. I used 2' x 6' boards, a couple of pulleys, two eye bolts and a small hand winch. This system works great and it makes racking, kegging and bottling easier and safer.

I did install a one-half inch brass water spigot near the bottom of the carboy. I purchased the glass bits from Home Depot. I do not recommend this procedure as it can be dangerous.

Larry J. Mezzano
Sequim, Wash.

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Burton Ale:

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“When brewing a Burton Ale, it is best to remember the things that comforted you most as a child—your teddy bear or blanket perhaps—and then aim for a beer that will evoke similar emotions.”

The brew that first made Burton upon Trent famous was not India Pale Ale, but a rather sweeter, stronger drink called Burton Ale, which was shipped abroad in considerable quantities in the 18th and very early 19th centuries via the port of Hull, on the east coast of England. In 1777, for example, 3,282 hogsheads of Burton ale, worth £26,255 (perhaps U.S. \$3 million by today's standards), were brought by British ships to St. Petersburg in Russia alone.

By 1803, Burton Ale, made by Burton brewers such as Michael Bass, William Worthington and Benjamin Wilson (and Wilson's nephew and successor, Samuel Allsopp), was being delivered not only to Germany, Denmark and Sweden, but the

West Indies as well as Russia. This was a sticky, intoxicating drink that was appreciated at the highest levels in Russian society: one writer in 1795 said: “There is a rich flavour ... a sort of twang or ho go [sic] in Burton ale, a sort of agreeable glueyness in it that the Empress of Russia [Catherine the Great] herself admires much.” According to Tobias Smollett, writing in 1805, Catherine's grandson, the Emperor Alexander, also had “a passion” for Burton Ale.

In 1822, however, the Russian government unexpectedly levied a prohibitive tax on beer imports, instantly wrecking the Burton brewers' Baltic trade, and obliging them to find new markets. One solution, of course, was to brew a differ-

ent sort of beer than the Burton Ale sold in Russia—a beer designed instead for the market among expatriate Britons in India. This new beer, for the Burton brewers, was the one that eventually became known as India Pale Ale. Another solution was to find a larger market for Burton Ale at home in Britain (Burton Ale had always been sold in its homeland, but never in great quantities).

However, according to the journalist John Stevenson Bushnan, writing in 1853, customers in Britain found the Burton Ale the Russian emperors liked so much “too heady, too sweet, and too glutinous, if not too strong. Indeed it was so rich and luscious that if a little were spilled on a table, the glass would stick to it.”

by Martyn Cornell and Antony Hayes

This original Burton Ale as described by Bushnan must have been very similar to the recipe for a Burton ale in an anonymously-written book from 1824, *The Young Brewer's Monitor*. This produced a beer with a massive original gravity of 1.140, using pale malt and 4.5 pounds of hops to the barrel, only a little less hops than a good IPA. This beer needed maturing for at least 18 months.

However, according to Bushnan, for the October 1822 brewing season the Burton brewer Samuel Allsopp tweaked his recipe to produce "the first specimen of the

improved Burton ale now so universally drank and admired," making it less sweet and more bitter than the original sold-to-the-Baltic version. The first casks of the new beer, delivered to customers in Liverpool, brought complaints that it was undrinkable. Allsopp reportedly had to visit each publican to persuade them to let the beer mature, promising to take back any that was unsellable. Publicans found that the beer improved considerably with age, and eventually none of that first brew was returned unsold.

All the Burton brewers made and sold

this new style of Burton Ale alongside their pale ales and IPAs. The style was also taken up by other brewers from Northumberland to Devon, and became particularly popular in London, where every large brewer seems to have made a beer called Burton Ale. (Scotland had its own, very similar style, known as Scotch Ale or Edinburgh Ale.) In Burton, brewers made Burton Ale in up to six different grades. Bass, for example (which bottled its Burton Ales with labels carrying a red diamond trademark, as opposed to the famous red triangle it used for its India Pale Ale), made No. 1 Burton Ale at more than 1.110 OG, then the weaker Nos. 2 and 3, down to No. 4 at around 1.070 OG, and finally Nos. 5 and 6 at around 1.060 and 1.055 OG, respectively. These last two were often sold as milds: the underlying sweetness of Burton Ale means there is a blurry line between it and mild as a style.

At least three pre-Prohibition brewers in New York, Amsdell Brothers of Albany, and CH Evans & Sons and Grainger & Gregg, both of Hudson, advertised a Burton ale among their beers. In Newark, N.J., P Ballantine and Sons' brewery (founded in 1840 by a Scot, Peter Ballantine, who had originally been a brewer in Albany) also brewed a Burton Ale, with an abv of 10 or 11 percent. Ballantine's Burton Ale was said by Michael Jackson to be one of the inspirations behind the creation of Old Foghorn Barleywine at the Anchor brewery in San Francisco.

In Britain, however, although a book in 1948 could still say that pubs sold "four chief types of beer: pale ale, mild ale, stout and Burton," the market for Burton Ale was in decline. Many brewers sold it only as a winter specialty. Gradually, even these winter-brewed Burtons disappeared. In 1969, the London brewer Fuller Smith & Turner stopped making its Old Burton Extra, replacing it with a beer that eventually became known as Extra Special Bitter—ESB. Its fellow London brewer Young & Co. continued brewing Burton Ale, but changed its name in 1971 to Winter Warmer.

By 1976, the Burton Ale style in its original sense had been so completely forgotten that when Ind Coope brought out a

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new draught pale ale based on its Double Diamond IPA, it called it Ind Coope Burton Ale (something that annoyed Martyn's father, a great fan of "genuine" Burton Ale, intensely).

Today there are probably just six or seven survivors of the style still brewed. One, Greene King's BPA, or Burton Pale Ale, a typically Burton-style sweet, darkish beer made with dark sugars and crystal malt, is never sold on its own but blended with 5X beer to make Strong Suffolk Vintage Ale, a barleywine. The others are No. 1 Barley Wine, Marston's Owd Rodger, Theakston's Old Peculier, Fuller's 1845, Timothy Taylor's Ram Tam, and Young's Winter Warmer. This last beer is a classic of the "modern" Burton Ale type, however—well-rounded, mellow, on the somber side of amber, 1.055 OG, but only 5 percent ABV, and with a dark sugar tang (from the use alongside malted barley of "YSM," Young's special, proprietorial mixture of brewing sugars) offset by a hint of bitter undercurrent.

Brewing Burton Ale

Burton Ale is a comforting beer brewed for adults. It is not an extreme beer catering to childish tastes, but a strong, rich beer, playing off plenty of bitterness against a sweet, malty undertone. It has no rough edges.

English pale malt provides the fermentable extract, with sufficient caramel undertones. Chocolate malt is added, partly to add complexity, but also for color. It leads to a dark brown, but not black appearance; midway between London and Newcastle style brown ales. The beer should be crystal clear in the glass.

Plenty of English low alpha hops are required, more for the sheer vegetable mass than for the bitterness, although this is a particularly bitter beer. Beyond a certain point, extra hops add few IBUs; however, they add complexity of flavor.

The yeast must leave a fair amount of sweetness behind and add English character, including fruity esters. Use the upper end of the yeast's recommended pitching rate as this is a high gravity beer.

The beer must be given time to mature



Absent Friends Burton Ale

Ingredients

for 5 U.S. gallons (19 liters) (assumes 75% mash efficiency)

12.7 lb	(5.75 kg) Pale malt (preferably floor malted Maris Otter)
4.4 oz	(125 g) Chocolate malt
8.8 oz	(250 g) East Kent Goldings (4.5% a.a.) 90 min
1.75 oz	(50g) East Kent Goldings (4.5% a.a.) dry hop
Windsor ale yeast (pitch plenty of yeast)	

Original Gravity: 1.070

Final Gravity: 1.017

IBUs: high

Directions

Reduce your water's total alkalinity to 100-120 ppm (as CaCO₃). Adjust calcium content to 180-220 ppm using calcium sulfate. Mash in at 150° F (66° C) and hold to starch conversion. Mash-out at 169° F (76° C). Boil for 90 minutes. Ferment at around 64° C (18° C). Rack into maturation tanks and mature for a year. Rack into dispensing tanks/casks and dry hop. Give it two weeks before serving for dry hop character to develop, with the kegs/casks given a good roll around the yard daily for the first few days.

Extract version: Substitute 10 lbs (4.5 kg) of Maris Otter liquid malt extract for the Maris Otter. Steep the chocolate malt in the brewing liquor for 30 minutes at 158° F (70° C), strain, add malt extract, bring to boil, and proceed with recipe as stated.

for all of the components to meld—a year to 18 months is recommended. Dry hops should be added two weeks before serving to add freshness.

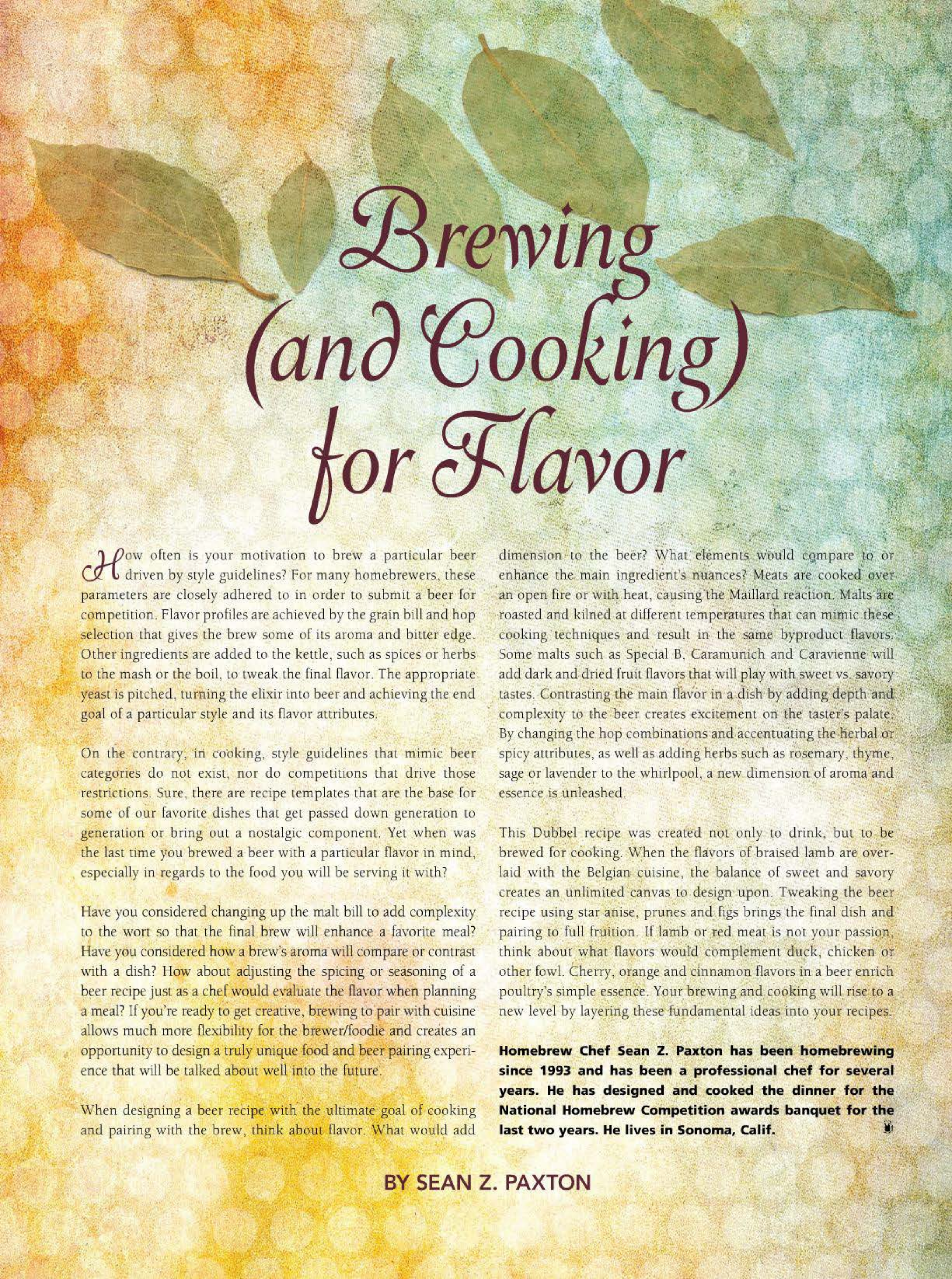
When brewing a Burton Ale, it is best to remember the things that comforted you most as a child—your teddy bear or blanket perhaps—and then aim for a beer that will evoke similar emotions.

Drinking a Burton Ale should take you back to a safe, comfortable place, not for you to drown your sorrows, but to help you deal with life's little knocks. It is a personal beer, and is best brewed for the brewer.

If others benefit, so much the better.

Martyn Cornell is a founding member of the British Guild of Beer Writers, a former BGBW Beer Writer of the Year and author of *Amber Gold and Black: The History of Britain's Great Beers and Beer: The Story of the Pint*. Antony Hayes is a homebrewer who lives in Tonbridge, Kent. He started brewing in 1988, and has enjoyed success at the national level. He is a BJCP judge, and has judged national competitions on three continents, together with being on the judging panel for the Champion Beer of Britain competition. 🍺





Brewing (and Cooking) for Flavor

How often is your motivation to brew a particular beer driven by style guidelines? For many homebrewers, these parameters are closely adhered to in order to submit a beer for competition. Flavor profiles are achieved by the grain bill and hop selection that gives the brew some of its aroma and bitter edge. Other ingredients are added to the kettle, such as spices or herbs to the mash or the boil, to tweak the final flavor. The appropriate yeast is pitched, turning the elixir into beer and achieving the end goal of a particular style and its flavor attributes.

On the contrary, in cooking, style guidelines that mimic beer categories do not exist, nor do competitions that drive those restrictions. Sure, there are recipe templates that are the base for some of our favorite dishes that get passed down generation to generation or bring out a nostalgic component. Yet when was the last time you brewed a beer with a particular flavor in mind, especially in regards to the food you will be serving it with?

Have you considered changing up the malt bill to add complexity to the wort so that the final brew will enhance a favorite meal? Have you considered how a brew's aroma will compare or contrast with a dish? How about adjusting the spicing or seasoning of a beer recipe just as a chef would evaluate the flavor when planning a meal? If you're ready to get creative, brewing to pair with cuisine allows much more flexibility for the brewer/foodie and creates an opportunity to design a truly unique food and beer pairing experience that will be talked about well into the future.

When designing a beer recipe with the ultimate goal of cooking and pairing with the brew, think about flavor. What would add

dimension to the beer? What elements would compare to or enhance the main ingredient's nuances? Meats are cooked over an open fire or with heat, causing the Maillard reaction. Malts are roasted and kilned at different temperatures that can mimic these cooking techniques and result in the same byproduct flavors. Some malts such as Special B, Caramunich and Caraviennne will add dark and dried fruit flavors that will play with sweet vs. savory tastes. Contrasting the main flavor in a dish by adding depth and complexity to the beer creates excitement on the taster's palate. By changing the hop combinations and accentuating the herbal or spicy attributes, as well as adding herbs such as rosemary, thyme, sage or lavender to the whirlpool, a new dimension of aroma and essence is unleashed.

This Dubbel recipe was created not only to drink, but to be brewed for cooking. When the flavors of braised lamb are overlaid with the Belgian cuisine, the balance of sweet and savory creates an unlimited canvas to design upon. Tweaking the beer recipe using star anise, prunes and figs brings the final dish and pairing to full fruition. If lamb or red meat is not your passion, think about what flavors would complement duck, chicken or other fowl. Cherry, orange and cinnamon flavors in a beer enrich poultry's simple essence. Your brewing and cooking will rise to a new level by layering these fundamental ideas into your recipes.

Homebrew Chef Sean Z. Paxton has been homebrewing since 1993 and has been a professional chef for several years. He has designed and cooked the dinner for the National Homebrew Competition awards banquet for the last two years. He lives in Sonoma, Calif.

BY SEAN Z. PAXTON

Dubbel Your Pleasure

INGREDIENTS

for 6 U.S. gallons (22.75 liters)

5.0 lb	(2.3 kg) Belgian Pilsner (Two Row)
2.5 lb	(1.1 kg) Maris Otter Pale Malt
1.5 lb	(680 g) Caramunich Malt
1.5 lb	(680 g) Caraviennne Malt
0.5 lb	(227 g) Aromatic Malt
0.5 lb	(227 g) Belgian Wheat Malt
0.25 lb	(113 g) Special B Malt
1.0 oz	(28 g) East Kent Goldings (5% a.a.) 60 min
1.0 oz	(28 g) Hallertauer Hersbrucker (4% a.a.) 30 min
1.0 oz	(28 g) Styrian Goldings (5.40% a.a.) 15 min
2.0 lb	(907 g) Turbinado sugar (90 min)
1.0 lb	(454 g) D2 syrup (15 min)
1 starter	Wyeast Labs 3787 Trappist High Gravity Yeast

Efficiency: 75%

Original Gravity: 1.072

Final Gravity: 1.014

Color: 22.5 SRM

IBUs: 25

Boil: 90 Minutes

DIRECTIONS

Step infusion mash starting at 95° F (35° C). Dough in for 15 minutes, raise to 122° F (50° C) for 15 minutes, then to 135° F (57.2° C) for 15 minutes. Saccharification rest at 148° F (64.4° C) for 120 minutes. Mash out at 165° F (73.8° C) for 15 minutes, then sparge with 170° F (76.6° C) water. Boil for 90 minutes.

To use this beer with lamb, beef or bison: Add 2 star anise cloves during the last 5 minutes of the boil. Add 1 quart of water to a medium pot. Add ½ pound prunes (pitted and chopped) and ½ pound dried figs (stems removed and quartered) with ½ pound soft dark candi sugar and 3 whole cloves and bring to a boil. Boil for 5 minutes, let cool to room temperature and add to the secondary.

To use this beer as a cooking liquid for duck or chicken: Add 1 tablespoon ground cinnamon to the mash. Five minutes before knockout, add 1 teaspoon dried sweet orange peel. At whirlpool, add 1 vanilla bean (split in half and seeds removed) while chilling. Add 1 cinnamon stick to primary.

Pitch yeast at 64° F (17.7° C) and let temperature rise to 74° F (23.3° C) over six days. Transfer to a secondary and let sit for 14 days. Keg or bottle condition.

Extract version: Substitute 3.75 lbs (1.7 kg) pale liquid malt extract for the pilsner malt and 2.75 lbs (1.2 kg) liquid Munich malt extract for the pale, aromatic, and wheat malts. Steep remaining grains in 158° F (70° C) water for 30 minutes, strain, and rinse. Add extracts and bring to boil. Proceed with recipe as stated, except boil can be reduced to 60 minutes.



Flemish Style Carbonade

I love this dish, particularly during the winter months. Full of complex flavors, savory and sweet, this carbonade warms the soul on a cold winter day. Using the first beer recipe variation provided and adding star anise at the end of the boil will enhance the umami flavor of the beer and when paired together will elevate this classic dish to new levels.

Serves: 4-6 guests, depending on their appetite

INGREDIENTS

¼ C.	olive oil or vegetable oil
3-4 lb.	lamb leg, cut into 1½ inch cubes (beef/bison can be substituted)
3-4	lamb necks, optional (will add more depth of flavor to the dish)
½ C.	all-purpose flour
1 T.	kosher salt
1 tsp.	ground cinnamon
1 tsp.	ground coriander seed
1 tsp.	ground white pepper
1 stick	unsalted butter
3	yellow onions, peeled and sliced medium thickness
1	red onion, peeled and sliced medium thickness
1	white onion, peeled and sliced medium thickness
2	leeks, washed and cleaned of dirt, halved and cut into strips
6	shallots, peeled and chopped fine
1	whole star anise
1	whole clove
½ lb.	prunes, pitted and chopped
½ lb	dried figs, stems removed and quartered
6 sprigs	fresh thyme
2	bay leaves
1 tsp.	kosher salt
750 ML	Dubbel Your Pleasure beer, brewed for lamb/beef/bison
3-4 C.	chicken, lamb or roasted vegetable stock, preferably homemade



DIRECTIONS

In a large pot or Dutch oven placed over medium heat, add the oil. Have the meat prepared and ready for cooking. In a medium sized bowl add the flour, salt, cinnamon, coriander, and pepper, and mix to combine. Working in small batches, toss some of the cubed meat into the flour mixture to coat evenly and add to the hot oil, being careful not to overcrowd the pan with meat. Using tongs, turn the meat every two minutes, until brown on all sides. Remove and set aside in a large bowl. Repeat until all the meat is browned. If using, brown the lamb necks and any bones from the leg. While the meat is cooking, prepare the remaining ingredients.

Add the butter to the pan that the meat was cooked in and add the onions. Stir to coat evenly and cook for 10 minutes, until they start to become transparent. Add the leeks and shallots and cook for another 3 minutes. Add the star anise, clove, prunes, figs, thyme, bay leaves and salt. Deglaze the pan with the Dubbel and then add the stock. Using a spatula, scrape any browned bits from the browning of the meat from the bottom of the pan. Add in the cooked meat and check the level of the liquid, as it should cover all the vegetables and meat by two inches. Bring to a simmer, put the lid on, and then place into a 325° F (163° C) oven for 2½ to 3 hours. The meat should be tender, but not falling apart; the onions will be caramelized and dark brown. Taste and adjust salt and white pepper if needed. This can be served the same day, or cooled and refrigerated overnight and served the next day, as the flavors will meld, much like a chili or stew, and become more flavorful the next day. To serve, remove and discard the star anise, bay leaves, thyme sprigs and whole clove. Add carbonade to bowls or ladle over shallot-infused mash potatoes, browned buttered egg noodles, or over a celery root purée.

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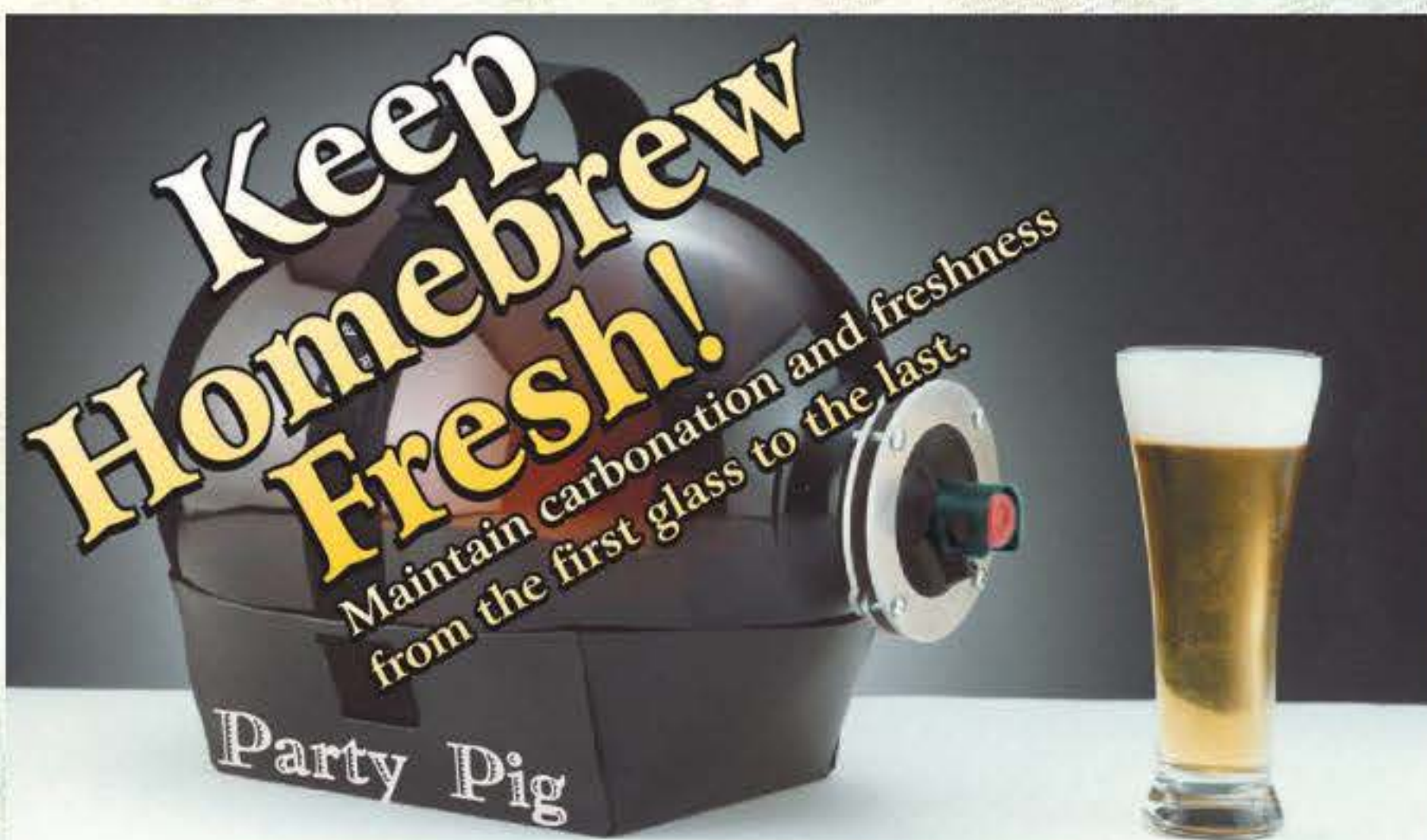
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Duck Legs Braised in Abbey Dubbel

Infused with Cherries, Orange and Vanilla

This braised dish is layered with flavor components that, when paired with a homebrewed Dubbel crafted to enhance different elements in the entrée, work beautifully across the palate in harmony.

Serves: 4 entrée portions

INGREDIENTS

- 4 duck legs, washed, skin/fat scored with a knife
- ½ C. butter, unsalted
- 1 leek, washed and cleaned, sliced into half moons
- 2 yellow onions, peeled and sliced
- 1 tsp. kosher salt
- 2 bay leaves, preferably fresh
- 1 cinnamon stick
- 1 vanilla bean, split in half, seeds scraped out
- 1 tsp. dried sweet orange peel
- ¼ C. dried tart cherries
- 2 C. chicken or duck stock
- 1 C. cherry juice, preferably a tart variety, all natural
- 750 ml Dubbel Your Pleasure beer, brewed for duck/chicken
- 1 C. heavy cream, preferably organic

DIRECTIONS

Place a large Dutch oven or 8-quart pot over medium heat. Add the duck legs, skin side down, and let render some of the fat out while browning the skin, about 6-8 minutes. Remove the legs to a plate, add the butter to the duck fat, and add the leeks and onions. Season with salt and cook the onions for 10 minutes or until almost transparent. Add the bay leaves, cinnamon, vanilla bean, orange peel and cherries. Mix well. Add the stock, cherry juice and Dubbel and bring to a simmer. Nestle the browned duck legs into the sauce, cover the pot with a lid and place into a pre-heated 325° F (163° C) oven. Braise the duck for 2 to 2½ hours. The duck will be tender and the sauce a light golden brown color.

Remove the pot from the oven, carefully removing the duck legs from the sauce and placing onto a plate to keep warm. Place the pot over a burner set to medium heat and let the sauce reduce by ⅓ to ½ its volume (depending on how tight the lid is and how much evaporation took place during the braising). Add the cream and let sauce cook for 5-8 minutes, until a nice golden brown color. Remove the cinnamon stick, bay leaves and vanilla bean. Check the seasoning, adding salt and cracked pepper if needed.

To serve, place a leg over mashed sweet potatoes or yams, or do a twist on chicken and waffles and use a Belgian waffle as a starch, then ladle some of the leek onion sauce over the top.





Chicken Braised in Abbey Dubbel

Infused with Cherries, Orange and Vanilla

Instead of duck legs, try this variation using chicken.

Serves: 4 entrée portions

INGREDIENTS:

1 chicken, preferably free range, cut into 2 breasts and 2 legs
salt and pepper to taste

DIRECTIONS

Follow the ingredients/recipe for the Duck version of this recipe. Instead of adding the duck legs to the pan, add the butter and let melt completely. Season the chicken pieces with salt and pepper. Add them, skin side down, to the hot pan and brown on each side for 3 minutes. Remove from the pan and follow the rest of the instructions.

Once in the oven, let the chicken braise for 1 hour at 325° F (163° C) and remove. Create the sauce and serve hot.

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Beers, Brewers and Tornadoes

By Jamil Zainasheff

The tornado was forming at the side of the road, right next to the RV. People say that you should never try to outrun a tornado. Instead, you should get out of your vehicle, dive into a ditch, cover your head, and hope for the best. But this tornado was forming *in the ditch* and there was no way I was crawling into that same ditch. My friend Peter Symons from Sydney, Australia was quietly working the camera while I kept repeating, “Oh, this is not good. This is not good.” Alongside of us were several storm chaser trucks, the only other vehicles on the road. I could see them pointing at the idiots in the RV that were about to die.

When Peter agreed to join me on this road trip, I doubt he realized it would include outrunning tornadoes. Of course, any good adventure has a few challenges along the way and our trip from Oakland, Calif. to the AHA National Homebrewers Conference in Minneapolis, Minn. in June was no different. Our plan was to stop at 16 breweries and meet up with Brewing Network listeners along the way. At this point, we were only about halfway through the 2,500-mile trip and I was beginning to think we would not survive to see the rest.

The Road To Great Beer

We had our first challenge when the alternator on my old RV quit about 40 miles before our first stop at Great



Basin Brewing Company in Sparks, Nev. I knew we could still make it to Great Basin, but I was worried about losing a day trying to get a new alternator installed. Once we arrived at Great Basin, we forgot about the alternator and settled in for some great food and one of my favorite beers, Ichthyosaur India Pale Ale. The “Icky” has a light, toasty malt background, a firm bitterness, and a big hop character that stands out when compared side-by-side with many other IPAs, all without being harsh or unbalanced. I asked owner/brewmaster

Tom Young about what makes a great IPA and he told me, “As a brewer, it is easy to just add more hops. The question is when and how. We strive for a strong finish, big on hop flavor and aroma. Finishing and dry hops make up the bulk of our three hop additions. Some brewers love to add hops during various intervals of the boil, but keep in mind that most hop oils are quite volatile and though they make the air smell really good during the boil, they don’t leave much of those unique components behind to enjoy in the glass. A brewer needs to add enough high alpha hops for a long boil to develop that necessary hop bite and then develop the interesting hop character





Tornado

Alongside of us were several storm chaser trucks, the only other vehicles on the road. I could see them pointing at the idiots in the RV that were about to die.

from finishing hops and dry hops or by using a hop back. Citrus-like hops are essential, but the balance and interesting character comes by adding hops with floral, evergreen and herbal character. Try a blend of Cascade, Simcoe, Horizon and Columbus.”

Homebrewer Jeff Current joined us at Great Basin and shared a selection of his beers, one of which Great Basin was going to brew as a Great American Beer Festival (GABF) Pro-Am entry. While enjoying Current’s beer, the conversation drifted to



our predicament. It was Sunday night and no repair shops were open. Luckily, there was a Kragen Auto Parts store a couple blocks away that was open late and had the ambulance alternator that we needed. In the parking lot, I pulled the old alternator out and put the new one in, but I got stuck trying to figure out which of the six

Salt Lake City, Utah

Stopped at Uinta Brewing Company for lunch and beer. The bartender was a homebrewer himself and spoke passionately about the beers.

Our Mechanic

The Kragen store manager (Jeremy) loved craft beer and once he knew the reason for our trip, he dove in and helped me finish repairing the alternator.

pulleys was the tensioner. As it turned out, the Kragen store manager loved craft beer and once he knew the reason for our trip, he dove in and helped me finish the repair. Our trip dedicated to great beer was saved by great beer. It is amazing how easily craft beer and homebrewing brings people together.

The next day we stopped in Salt Lake City, Utah at Uinta Brewing Company for lunch and beer. The bartender was a homebrewer himself and spoke passionately about the beers. Every one of them was excellent and the Wyld Pale Ale sublime. I have tasted many organic beers and most of them have better marketing than flavor. Organic or not, Wyld is an exceptional beer. It has a gentle upfront malt character and a subtle sweetness that deftly balances the 29 IBU. The citrus and pine hop character bursts forth, but avoids being resiny. It finishes dry and crisp.

Peter and I moved on to Red Rock Brewing Company and Squatters Pub. It was at Squatters that we met up with some of the most fun and memorable homebrewers on our trip: Jeremy Geiger,

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Papillion, Nebraska

We arrived at Nebraska Brewing Company and there was a good crowd of homebrewers representing four different clubs, including the Railroaders and the South Omaha Brewers.

Squatters Brewpub

Meeting great people along the way, like Eric, Teresa and Jeremy, made the trip memorable.

Eric Wheeler, and Teresa Wheeler. We liked them so much we invited them back to the RV so they could try some of Mike "Tasty" McDole's homebrew that he had sent along with us.

The next day crossing Wyoming, we stopped at Bitter Creek Brewing in Rock Springs and Library Sports Grille and Brewery in Laramie. Library is one of those places that seem to pop up near college campuses, with beer in large glasses at low prices. The big difference here was that the beer at Library was also very good. The Rattlesnake Rye Pale Ale was a malty, richly hopped, well-balanced beer that was easy to drink even at its 7+ percent ABV.

The next morning we arrived at New Belgium Brewing in Fort Collins, Colo. and headed straight for the tasting room, which they call the Liquid Center. Free-flowing beer, knowledgeable staff, and a friendly vibe make the Liquid Center an amazing experience. Even though we were there at the wrong time for a sched-

uled tour, Liquid Center manager Michael Bussmann had one of his friendly staff take us around. If you love New Belgium beers, you will love them doubly so in person and you are bound to find several beers there that you cannot find at home.

We spent the next couple of days in the Longmont, Colo. area meeting up with friends and enjoying the local beers. We had a wonderful time attending an Indian Peaks Alers homebrew club meeting at Left Hand Brewing Company and dinner







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Yak & Yeti Chai Milk Stout

Brewer Chris Kennedy says, "The milk stout base is very milky and chocolatey, and you want to let those characteristics shine through just as strongly as the chai spice. I like to drink the chai stout and not be entirely sure whether the flavors are from the chai spices, or from the milk stout base."

Ingredients

for 5 U.S. gallons (19 liters) 70% efficiency

8.8 lb (4 kg) English Pale Ale Malt
1.1 lb (500 g) Crisp Crystal 80°L
7.0 oz (200 g) Crisp Chocolate Malt 475°L
7.0 oz (200 g) Crisp Pale Chocolate Malt 200°L
7.0 oz (200 g) Crisp Roasted Barley 575°L
1.0 lb (450 g) Lactose
0.4 oz. (12 g) Warrior pellet hops, 16% alpha acid (60 min.)
Wyeast 1728 Scottish Ale Yeast

Original Gravity: 1.067 (16.4 °P)

Final Gravity: 1.024 (6.1 °P)

IBU: 31

SRM: 43

ABV: 5.7%

Directions

Mill the grains and dough-in targeting a mash of around 1.5 quarts of water to 1 pound of grain (a liquor-to-grist ratio of about 3:1 by weight) and a temperature of 151° F (66° C). Hold the mash at 151° F (66° C) until enzymatic conversion is complete. Infuse the mash with near boiling water while stirring or with a recirculating mash system raise the temperature to mash out at 168° F (76° C). Sparge slowly with 170° F (77° C) water, collecting wort until the pre-boil kettle volume is around 6.5 gallons (24.6 L) and the gravity is 1.052 (12.9°P).

The total wort boil time is 90 minutes. Add the bittering hops with 60 minutes remaining in the boil. Add lactose and Irish moss or other kettle finings with 15 minutes left. Chill the wort to 68° F (20° C) and aerate thoroughly. Use 2 packages of liquid yeast or 1 package of liquid yeast in a 2.5 liter starter.

Ferment at 68° F (20° C) until the yeast drops clear. With healthy yeast, fermentation should be complete in a week or less. Allow the lees to settle and the brew to mature without pressure for another two days after fermentation appears finished. At this point you have an excellent milk stout. To make the chai milk stout you will need to add a tincture of chai spices. Chris explains, "For the chai spice, I simply take a cheap vodka and soak our house chai spice mixture in it, then add small doses to a keg until it tastes right. I try to make a very strong spice tincture so there is only a negligible amount of vodka added to the beer. Usually it only takes 0.4 oz of tincture to spice 5 gallons of beer. Frankly, I am not certain what is in our chai spice mixture, but I am sure your favorite chai spice mix will work great. Make additions slowly and taste as you go so you can hit it just right."

Extract version: Substitute 6.5 lbs (2.9 kg) English liquid malt extract for the pale ale malt. Steep the other grains for 30 minutes in 158° F (70° C) water, drain, add liquid extract, bring to boil, and proceed with recipe as stated.

Chuck Ferguson Barleywine

Ingredients

for 5 U.S. gallons (19 liters) 70% efficiency

17.1 lb (7.75 kg) English Pale Ale Malt
4.4 lb (2 kg) Wheat Malt 2°L
4.6 oz (130 g) Special B 180°L
4.6 oz (130 g) Carafo Special II 450°L
1.3 oz. (37 g) Magnum pellet hops, 12.1% alpha acid (70 min.)
1.55 oz. (44 g) Columbus whole hops, 14% alpha acid (35 min.)
1.76 oz. (50 g) Kent Goldings whole hops, 5% alpha acid (15 min.)
Wyeast 1056 American Ale Yeast

Original Gravity: 1.121 (28.3 °P)

Final Gravity: 1.028 (7.1 °P)

IBU: 112

SRM: 21

ABV: 12.5%

Directions

Mill the grains and dough-in targeting a mash of around 1 quart of water to 1 pound of grain and a temperature of 150° F (66° C). Hold the mash at 150° F (66° C) until enzymatic conversion is complete. Infuse the mash with near boiling water while stirring or with a recirculating mash system raise the temperature to mash out at 168° F (76° C). Sparge slowly with 170° F (77° C) water, collecting wort until the pre-boil kettle volume is around 12.5 gallons (47.3 L) and the gravity is 1.048 (12°P).

Chuck boils this recipe for a total of four hours, to develop a melanoidin rich wort. With 70 minutes left, he adds the first bittering addition. The other additions come at 35 and 15 minutes remaining. Add Irish moss or other kettle finings with 15 minutes left in the boil. Chill the wort to 66-68° F (19-20° C) and aerate thoroughly. Chuck makes a 5L starter to ensure he has enough yeast to ferment the beer fully.

Ferment at 66-68° F (19-20° C) until the yeast drops clear. Allow the lees to settle and the brew to mature without pressure for another two days after fermentation appears finished. Rack to a keg and force carbonate or rack to a bottling bucket, add priming sugar, and bottle.

Extract version: Substitute 12.6 lbs (5.7 kg) English liquid malt extract for the pale malt and 3.25 lbs (1.5 kg) liquid wheat malt extract for the wheat malt. Steep the other grains for 30 minutes in 158° F (70° C) water, drain, add the malt extracts, bring to boil, and proceed with the recipe as stated.

at Oskar Blues Home Made Liquids & Solids.

The next day Peter and I had to be at Dry Dock Brewing and The Brew Hut homebrew shop to meet up with listeners and sign books, but first we needed lunch. Chris Kennedy, head brewer at Yak and Yeti in Arvada, Colo., had invited us to stop by. Peter and I both love Indian cuisine and a pet peeve of ours is how pathetic the beer is at most Indian restaurants. Why couldn't someone combine great Indian food with great craft beer? Well, at Yak and Yeti they do. What a joy getting to pair a fine curry along with a delicious IPA. I had been hearing about Kennedy's Chai Milk Stout from a number of brewers. His regular milk stout is luscious, creamy, and chocolatey. I would put it on an equal with high quality milk stouts such as that brewed by Left Hand. It is less roasty and more chocolate forward than the Left Hand example, but every bit as wonderful. Kennedy takes that base beer and adds a subtle note of chai, which blends beautifully. We loved it enough to ask Kennedy for his recipe.

Kennedy joined us at The Brew Hut and Dry Dock Brewing in Aurora. The two businesses share a building, so the lucky homebrewer can pick up supplies and then enjoy some great craft beer. Dry Dock won Small Brewing Company of the Year and Bill Eye was named Small Brewing Company Brewer of the Year at the 2009 Great American Beer Festival, so award-winning beer is something they know well. There was a good turnout of homebrewers and we spent a couple hours sampling homebrew, signing books, and tasting Dry Dock beers. Kennedy mentioned Eye's passion for brewing German lagers and asked Eye to share a bottle of his doppelbock with us. Doppelbock is one of my favorite beer styles and it is rare to find a great commercial example brewed in the United States. Eye's beer was perfect. It had a huge malt character, full of bread crusts and other melanoidin-rich goodness. It had a gentle malt sweetness, but it wasn't cloying or too heavy. This was the best commercial doppelbock I have ever tasted, even when compared to the best of Germany.

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Outrunning the Storm

Three hours later, the vent covers on top of the RV were leaking from the grape-size hail and the tornado was about to put a fatal end to our road trip.

I pushed the RV as fast as it would go, hoping to leave behind the tornado and the storm chaser trucks. It looked hopeless at first, but then the storm chasers slowed and the tornado grew smaller in the rearview mirror. The alert on the radio announced that the tornado was moving east at 40 mph, so I kept going

70. Later, there were several more hard-hitting storms, but no more tornadoes and plenty of great beer still ahead of us.

We had two great stops in Kansas, and LB Brewing in Hays was our first. Brewer Gerald Wyman has won medals at World Beer Cup and GABF almost every year since opening in 2005. We had a wonderful lunch with homebrewers Larry Cook, Lance Irvin, and Jessie Irvin and enjoyed sampling the beer. The one that really stood out for me was the American Wheat Ale. It was crisp, light, and refreshing,

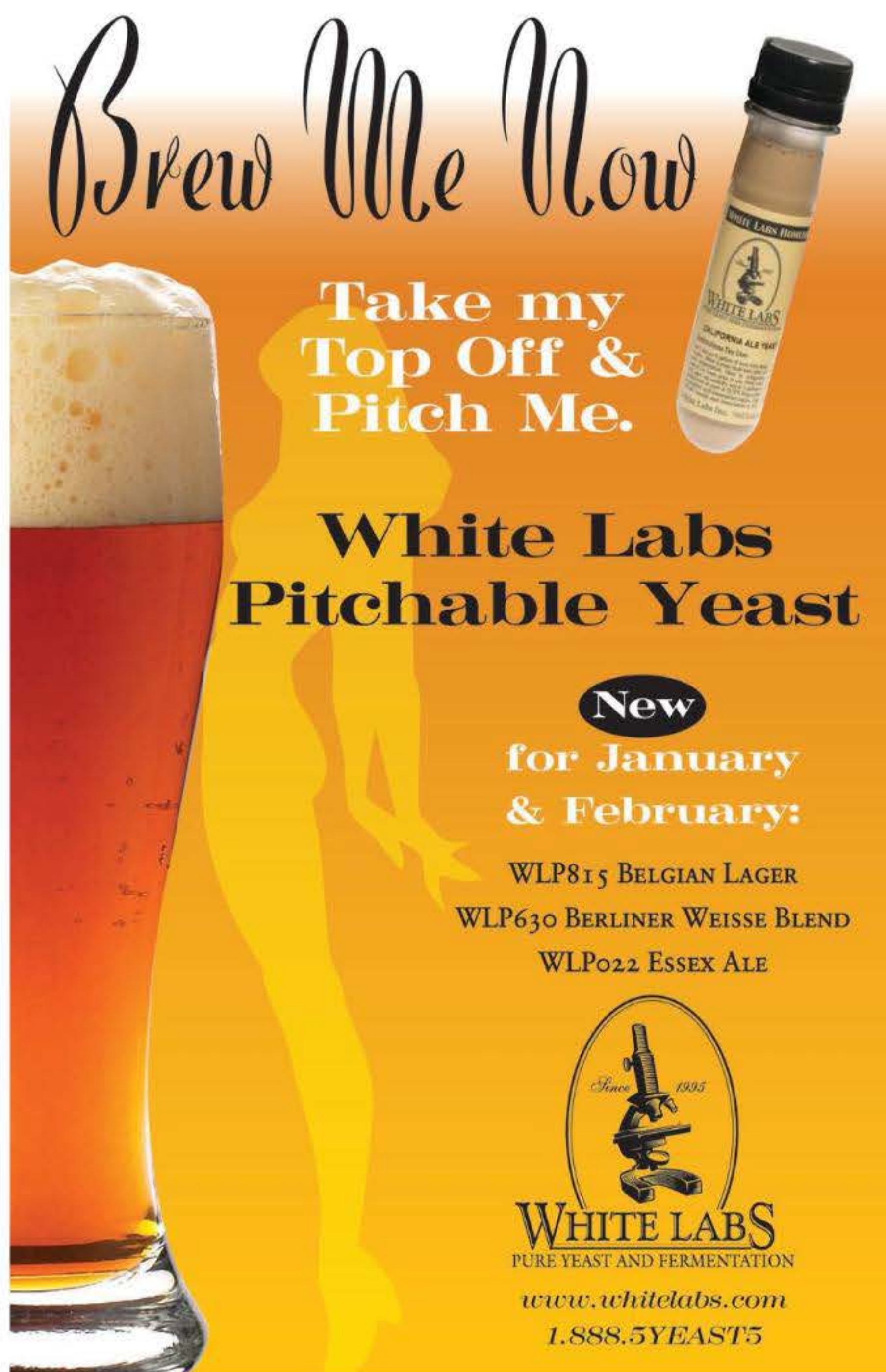
yet with a subtly balanced bready malt character and citrusy hop notes. I asked Wyman what he considered key to making such a great, easy drinking beer. He identified three important areas:

- Cleanliness is critical. You cannot make a clean tasting beer without attention to the details of cleaning and sanitation.
- Hit the hop balance. An easy drinking beer should not be too bitter or too sweet.
- Do whatever it takes to keep from over-attenuating the beer, such as higher mash temperature or using dextrin malts. This will keep the beer crisp, but not too dry.

Free State Brewing Company in Lawrence, Kansas was standing room only, but that didn't stop the great folks from the Lawrence Brewers Guild from coming out in force to meet up with us. Besides all the great Free State beer, Chuck Ferguson shared a bottle of his award-winning barleywine (gold medal at the Maltose Falcons Mayfaire 2010) and generously shared the recipe.

When we announced we were making a stop in Nebraska, some joked about what we would find there. I can assure you that they have both indoor plumbing and great beer. We made a beeline for Nebraska Brewing Company in Papillion. When we arrived there was a good crowd of homebrewers representing four different clubs, including the Railroaders and the South Omaha Brewers. It was also nice to have the brewers Paul Kavulak and Tyson Arp there. When sampling beers with the brewer, you can ask detailed questions and learn a lot about the intent and the process. All of the beers were great, but two of them were my favorites: Cardinal Pale Ale and Hop God. The Cardinal Pale Ale is wonderfully balanced, with a light malt sweetness, a delicate bready/toasty note, and lots of floral/citrus hop character.

They label Hop God as a Belgian IPA, of which there are very few great examples. Most are too heavy handed with excessive phenolics clashing with the wrong hops. While Hop God (a 2010 World Beer Cup medal winner) is filled with a myriad of complex spicy, citrus, and tropical fruit




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Nebraska Brewing Co. Cardinal Pale Ale

Ingredients

for 5 U.S. gallons (19 liters) 70% efficiency

8.2 lb	(3.7 kg) Briess two-row 2°L
12.3 oz	(350 g) Briess Caramel 10°L
12.3 oz	(350 g) Briess Caramel 20°L
8.8 oz	(250 g) Briess Munich 10°L
0.5 oz	(14 g) Galena pellet hops, 12.5% a.a. (60 min.)
0.6 oz	(17 g) Cascade pellet hops, 5% a.a. (0 min.)
2.6 oz	(74 g) Cascade pellet hops, 5% a.a. (dry hop, 5 days)

Wyeast 1056 American Ale Yeast

Original Gravity: 1.055 (13.5 °P)

Final Gravity: 1.011 (2.9 °P)

IBU: 30

SRM: 7

ABV: 5.75%

Directions

Mill the grains and dough-in targeting a mash of around 1.5 quarts of water to 1 pound of grain (a liquor-to-grist ratio of about 3:1 by weight) and a temperature of 150° F (66° C). Hold the mash at 150° F (66° C) until enzymatic conversion is complete. Infuse the mash with near-boiling water while stirring or with a recirculating mash system raise the temperature to mash out at 168° F (76° C). Sparge slowly with 170° F (77° C) water, collecting wort until the pre-boil kettle volume is around 5.9 gallons (22.3 L) and the gravity is 1.047 (11.6°P).

Once the wort is boiling, add the bittering hops. The total wort boil time is one hour after adding the bittering hops. During that time add the Irish moss or other kettle finings with 15 minutes left in the boil and the last hop addition at flame out. Chill the wort to 68° F (20° C) and aerate thoroughly. The proper pitch rate is two packages of liquid yeast, or one package of liquid yeast in a 2-liter starter.

Ferment around 68° F (20° C) until the yeast drops clear. With healthy yeast, fermentation should be complete in a week or less. After the beer reaches final gravity, cool to

58° F (14° C) and add dry hops. After five days, rack to a keg and force carbonate or rack to a bottling bucket, add priming sugar, and bottle.

Extract version: Substitute 6.5 lbs (2.9 kg) pale liquid malt extract for the two-row and Munich malt. Steep the other grains for 30 minutes in 158° F (70° C) water, drain, add malt extract, bring to boil, and proceed with recipe as stated.

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National Homebrewers Conference

The National Homebrewers Conference in Minneapolis was the greatest beer event I have ever attended. Hope to see you in San Diego 2011.

flavors, it is still exquisitely balanced and easy drinking. The sweetness is countered with a dry finish and deft use of bittering. The phenols are restrained and expertly matched with a complementary array of hops. I thought this 100 IBU and 9-percent ABV beer would be a train wreck of flavors, but I was wrong. In the glass, it is a delicious symphony.

We didn't think it was possible to top the great time we had in California, Nevada, Utah, Wyoming, Colorado, and Kansas, but Nebraska Brewing Company did it. "Now," we said to each other, "there is no way we will top that stop." After all, our only stop remaining was Court Avenue Brewing in Iowa. Nothing against Iowa,

but it never occurred to us that it would have more than an OK beer scene.

Just driving through downtown Des Moines, we could see that we were wrong. The beer/bar/food scene in Des Moines has a wealth of interesting choices. We arrived at Court Avenue Brewing to find the gathering in full swing. Brewmaster Mike Gauthier joined in the fun, providing details on each beer we tried and later a tour of the brewery and the historic building.

I am a big fan of session beers, moderate or lower alcohol beers that you can drink in pint after pint while hanging out with your friends. At Court Avenue, Gauthier makes a wide range of beers but he also brews a mild and an ordinary bitter. In a day and age where everyone seems to be trying to see who can make a patron drunk after one pint, it is nice to see a brewer taking pride in his session beers.

The next day we made it to Minneapolis. Our time before the conference was filled with an appearance at the Northern Brewer store, the Brewing Network 5th Anniversary party, and AHA governing committee duties. The conference itself was spectacular as always. The National Homebrewers Conference is the greatest beer event I have ever attended. The combination of homebrewers, pro brewers, old friends, new friends, great beer, entertainment, and information makes it a must attend in my book.

It was an amazing trip, one that I would not hesitate to do again, as long as Peter can make it. Having a friend along to share the good and the bad, the fun and the frightening, is priceless. Peter and I have already planned to do another trip, from San Francisco to the 2011 National Homebrewers Conference in San Diego. If you can make the time, convince your buddy to join you and point your vehicle toward San Diego in 2011. I guarantee you there are great beers, great people, and great experiences all along the route, no matter where you are coming from.

Jamil Zainasheff is the co-author of *Brewing Classic Styles and Yeast*. He is a member of the AHA governing committee.

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2010 GABF Pro-Am Competition



Now celebrating its fifth anniversary, the Great American Beer Festival (GABF) Pro-Am competition pairs award-winning homebrew recipes from American Homebrewers Association members with professional brewers. Breweries choose recipes that have won an award at an AHA/BJCP sanctioned competition, and the pro brewer works with the homebrewer to scale it up to a commercial-sized batch. The beers must be commercially available to qualify for the Pro-Am competition. Once entered, they are judged in a best-of-show style competition, and gold, silver and bronze medals are awarded to the top three of the maximum 96 entries allowed. In 2010, 75 beers were judged in the competition.

This year, at the GABF awards ceremony on September 18, the Pro-Am gold medal went to AHA member Donny Hummel's "Red Velvet," brewed at the Eagle Rock Brewery in Los Angeles, Calif. with brewers Jeremy and Steve Raub. Adam Glaser took silver with his "Ryed Hard & Put Away Wet," brewed at Rockyard Brewing in Castle Rock, Colo. with brewmaster

Red Velvet

DONNY HUMMEL, GOLD MEDAL, PRO-AM 2010

INGREDIENTS

for 6 U.S. gallons (22.7 liters)

14.0 lb	(6.35 kg) UK pale two-row malt
3.0 lb	(1.36 kg) flaked rye
1.0 lb	(0.45 kg) dextrose
1.0 lb	(0.45 kg) 40°L crystal malt
1.0 lb	(0.45 kg) Munich malt
10.0 oz	(283 g) Victory malt
8.0 oz	(227 g) 120° L crystal malt
3.0 oz	(85 g) pale chocolate malt
1.5 oz	(42 g) Magnum hops, 14.4% a.a. (60 min)
1.0 oz	(28 g) Simcoe hops, 12.2% a.a. (30 min)
1.0 oz	(28 g) Amarillo Gold hops, 7.5% a.a. (10 min)
0.5 oz	(14 g) Amarillo Gold hops, 7.5% a.a. (0 min)
1.5 oz	(42 g) Centennial hops, 8.5% a.a. (0 min)
1.5 oz	(42 g) Amarillo Gold hops (dry hop 7 days)
1.5 oz	(42 g) Centennial hops (dry hop 7 days)
1	Whirlfloc tablet (15 min)
2500 mL	Wyeast No. 1056 American Ale yeast starter
2.26 volumes	CO ₂ to carbonate

Original Gravity: 1.092

Final Gravity: 1.017

SRM (est): 17.1

IBU: 66

Brewhouse Efficiency: 70%

Boil Time: 90 minutes

DIRECTIONS

Mash grains at 152° F (66° C) for 75 minutes. Use reverse osmosis water and add 112 ppm calcium, 27 ppm magnesium, 238 ppm alkalinity, 80 ppm sodium, 101 ppm chloride, and 208 ppm sulfate. Oxygenate wort and pitch at 60° F (16° C). Ferment at 66° F (19° C). Raise temperature to 68° F (20° C) as fermentation slows (after about one week). Dry hop finished beer at 68° F (20° C) for 7 days. Rack and condition two weeks. Crash to 30° F (-1° C) for four days.

Extract version: Substitute 11 lb (5 kg) pale liquid malt extract for the two-row and Munich malts. Substitute 1.7 lb (771 g) liquid wheat malt extract for the rye. Steep other grains for 30 minutes at 158° F (70° C) in brewing liquor, rinse, add extract and sugar and bring to boil. Boil for 60 minutes, following the main recipe.

Mini-mash version: Substitute 8 lb (3.6 kg) pale liquid malt extract for 11 lb (5 kg) of the two-row malt. Mash other grains as specified, adding the LME after the sparge. Proceed with the recipe.

Jim Stinson. Bronze went to Keith Antul's "Robust Porter," brewed at the Wormtown Brewing Company in Worcester, Mass., with brewmaster Ben Roesch. Here are

a few facts about the homebrewers and their experience with the Pro-Am competition, along with their Pro-Am recipes scaled back down to original size.

Gold Medal: Red Velvet

Eagle Rock Brewery, Los Angeles, Calif.

Brewmaster: Eagle Rock Brew Team,

AHA Member: Donny Hummel

Donny Hummel started homebrewing about three years ago with a starter kit from Northern Brewer and a Fat Tire clone beer extract kit. After about six months, he discovered the Brewing Network and after sampling some of their

programming, he began to delve into their archives. He quickly moved up to conducting partial mashes. Soon he was making all-grain batches, mashing with a very basic Denny Conn-style batch sparge cooler setup that he still brews on today.

Red Velvet was inspired by Hummel's passion for big, hoppy beers with a strong malt base to back up the bitterness. He always looked forward to the annual release of

Stone Brewing Company's Double Bastard and wanted to make something of a similar nature that he could drink all year round. Hummel has been brewing Red Velvet for about a year now and the first competition it saw was the Maltose Falcons 2010 Doug King Memorial Competition. It took the gold in its category and Best of Show. The prize for BOS was to have the beer brewed with Eagle Rock Brewery and that is how he came to know Jeremy and



KUDOS—BEST OF SHOW

AHA/BJCP Sanctioned Competition Program

May 2010

Goblets of Gold IV (Mead Only), 39 entries—*Alida Dunning, Homer, AK.*
California State Fair Commercial Craft Brewing Competition 2010, 397 entries—*The Sudwerk Brewery, Davis, CA.*
California State Fair HomeBrew Competition 2010, 271 entries—*Ray Ernenwein, San Jose, CA.*

June 2010

14th Annual Celtic Brew Off, 312 entries—*Scott Fertek, Houston, TX.*
Liquid Poetry Slam, 352 entries—*Randy Walsh, Fort Collins, CO.*
New York State Fair Homebrew Competition, 186 entries—*Michael Reda, North Babylon, NY.*
San Diego County Fair Homebrew Competition, 850 entries—*Jon Peterson, Poway, CA.*

July 2010

Westgate Brewers Stout Extravaganza, 33 entries—*Lukas Dedman, Victoria, Australia.*
London Amateur Brewers - National Selection, 4 entries—*David Wilton, London, UK.*
DRAFT Ales & Meads (Club Only) Competition, 42 entries—*Darren Link, Dayton, OH.*
Ohio Brew Week Competition, 255 entries—*Rodney Murray, St. Robert, MO.*
Indiana State Fair Brewers Cup, 961 entries—*John Mills, Evansville, IN.*
2010 WanCup2, 145 entries—*Ryoichi Takabayashi, Kanagawa-ken, Japan.*
Mufasa Challenge II, 4 entries—*Darryl Dieckmann, Cincinnati, OH.*
2010 ESB Homebrew Challenge Cup, 50 entries—*Barry Cranston, Panania, NSW, Australia.*
TRASH XX, 154 entries—*David Pavlik, Wexford, PA.*
UP State Fair Homebrew Competition, 74 entries—*Ben Harris, Escanaba, MI.*
23rd Annual SoCal Regional Homebrew Championship, 262 entries—*Derek Freese, San Diego, CA.*
Ohio State Fair Homebrew Competition, 347 entries—*Jim Bianchi, Springfield, OH.*
Amador County Fair Homebrew Competition, 109 entries—*Rick Reineman, Stockton, CA.*
Amador Invitational (Commercial Microbrew Competition), 24 entries—*Old Hangtown Brewery, Placerville, CA.*

Lakeside Homebrew Competition, 34 entries—*Jeff Skvarce, Clarkston, MI.*
Amateur Winemakers of Canada - 36 entries—*Mervin Quast, Ottawa, ON, Canada.*
3rd Annual All-American Competition, 12 entries—*Ken Stuber, Neenah, WI.*
All American Brew Off, 33 entries—*Kirk Wasson, Sherwood, AR.*
Beerstock 5060-2, 31 entries—*Ben Schielke, Shoreline, WA.*
Buffalo County Fair Beer/Wine/Mead Competition, 76 entries—*Brian Hoelsing, Lincoln, NE.*
Spirits of Baker County, 16 entries—*Max Garner, Haines, OR.*
E.T. Barnette Homebrew Competition, 77 entries—*Steven Jayich, Fairbanks, AK.*
Lunar Rendezbrew 17, 544 entries—*Kerry Martin, Austin, TX.*
First Coast Cup, 409 entries—*Eric Dreyer, Gainesville, FL.*
Los Angeles County Fair Homebrew Beer, 131 entries—*Craig Corley, Santa Monica, CA.*
Gnarly Barley Homebrew Competition of Larimer County, 217 entries—*Amy & Justin Reisetter Gentry, Phoenix, AZ.*

August 2010

Nevada County Fair, 51 entries—*Daniel Ferchaud.*
Iowa State Fair, 280 entries—*Todd & Becka Abraham, Boone, IA.*
The Dominion Cup, 422 entries—*Tyler Kidd, Richmond, VA.*
15th Annual Montgomery County Agricultural Fair Homebrew Competition, 157 entries—*Jim Sawitzke and Pieter Huiberts, Frederick, MD.*
Skagit County Fair Homebrew Competition, 49 entries—*Jovilin Grunewald & Mark Tanner, Oak Harbor, WA.*
Nebraska State Fair Amateur Homebrewing Competition, 183 entries—*Dave Stewart, Wood River, NE.*
First Annual Parkway Tavern Am-Pro, 53 entries—*Mark Guth, Des Moines, WA.*
West Coast Brewers Iron Brewer 2010, 18 entries—*Rob Hart, Perth, Western Australia.*
Tillamook County Fair, 9 entries—*Eric Neiwert, Troutdale, OR.*
Lakewood Rotary Homebrew Festival, 84 entries—*Colin Lenfesty, Seattle, WA.*

Suds on the Shore Homebrew Competition, 18 entries—*Zach Tracy, Cleveland Heights, OH.*
Blues and Brews Homebrew Competition, 143 entries—*Keith Antul, Worcester, MA.*
Concurso Internacional Doppelbock Somos Cerveceros, 26 entries—*Alfredo Beltramo, Rosario, Santa Fe, Argentina.*
Concurso Internacional Oatmeal Stout Somos Cerveceros, 73 entries—*Daniel Llinas, Santa Fe, Argentina.*
Concurso Internacional Dorada Pampeana Somos Cerveceros, 64 entries—*Alfredo Beltramo, Rosario, Santa Fe, Argentina.*
Grant County Fair, 21 entries—*Jerry Tippet, Moses Lake, WA.*
Kentucky State Fair Homebrew Competition, 359 entries—*Leah Dienes, Louisville, KY.*
The Anchor Town Invitational, 38 entries—*Frank Bell & Brian Noonan, Anchorage, AK.*
Western Idaho State Fair Homebrew Competition, 84 entries—*Ryan Archabal, Boise, ID.*
Intervarsity Beer Brewing Competition, 26 entries—*University of Pretoria, Pretoria, South Africa.*
Joseph James Nevada ProAm Competition, 36 entries—*Weston Barkley, Las Vegas, NV.*
Beer and Sweat 2010, 247 entries—*Darren Goad, Cold Spring, KY.*
Benton Franklin Fair & Rodeo Homebrew Competition, 21 entries—*James Golovich, Richland, WA.*
Colorado State Fair Homebrew Competition, 337 entries—*Michael Bade, Littleton, CO.*
Hot August Nights- SNAFU Club Only Competition, 36 entries—*Weston Barkley, Las Vegas, NV.*
2010 ACO Brewfest, 19 entries—*Seth Townsend, Erie, CO.*
Cooper's Lake Brewers Fest Competition, 58 entries—*Rich Buceta, New York, NY.*
Brew Masters Competition, 50 entries—*Mike Frischmann, Lancaster, WI.*

September 2010

4th Annual KROC World Brewers Forum Homebrew Competition - Great American Beer Challenge, 89 entries—*Tom Gardner, Denver, CO.*

Steve Raub. The initial batch of Red Velvet at Eagle Rock was very well received and even won a bronze medal in the LA County Fair.

"Having won a gold medal in the GABF has been a surreal experience," Hummel remarked. "I'd like to thank everyone at Eagle Rock Brewery, especially Jeremy who has been awesome during this whole process and really let me be involved with all aspects of the brewing process from scaling the recipe from 5 gallons to 500."

Silver Medal: Ryed Hard and Put Away Wet

Rockyard Brewing Co., Castle Rock, Colo.

Brewmaster: Jim Stinson, AHA Member:

Adam Glaser

Adam Glaser started brewing about two-and-a-half years ago when he purchased a simple extract kit, but in less than six months he had caught the bug and began putting together an all-grain system. Since then, he has completely fallen in love with brewing, going as far as taking the Siebel Concise course. Glaser is now looking for a position with a commercial brewery.

Rockyard head brewer Jim Stinson offered to do a Pro-Am entry this year for Adam's brew club, the Rock Hoppers of Castle Rock, Colo., and to make it a bit more interesting, Stinson decided that all eligible entries should be variations on American rye ale. About 15 members brewed their own rye ales and five brewers ended up winning awards, including Glaser, who won third place at the Liquid Poetry Slam in Fort Collins. He and the other winners from his club brought their beers to Stinson to do a blind tasting, and Glaser's was the top pick. "This was the second time that I have brewed with Jim," Glaser mentioned, "so he actually let me take a bit more of the reins on this one, which was daunting and exciting all at the same time!" The brew day went pretty smoothly, except for one hitch with the mash. "The rye malt did cause the mash to stick a bit," admitted Glaser, "and we ended up having to re-stir the mash to get the sparge going again."

This beer actually started off as a pale ale recipe. When developing the recipe,

Ryed Hard and Put Away Wet

ADAM GLASER, SILVER MEDAL, PRO-AM 2010

INGREDIENTS

for 6 U.S. gallons (22.7 liters)

4.0 lb	(1.81 kg) pale ale malt
4.0 lb	(1.81 kg) two-row malt
3.0 lb	(1.36 kg) rye malt
0.6 lb	(272 g) Caraviennne malt
0.3 lb	(136 g) 20° L crystal malt
0.8 oz	(23 g) Magnum hops, 10.5% a.a. (60 min)
0.78 oz	(22 g) Centennial hops, 9% a.a. (15 min)
0.60 oz	(17 g) Cascade hops, 7.2% a.a. (5 min)
	1 Whirlfloc Tablet (15 minutes)
	White Labs WLP001 California Ale Yeast

Original Gravity: 1.054

SRM (est): 6.5

IBU: 35

Brewhouse Efficiency: 77%

Boil time: 60 minutes

DIRECTIONS

Mash in with a single infusion at 150° F (66° F) and hold for 60 minutes. No mash out.

Mini-mash version: Substitute 3.25 lb (1.5 kg) of pale liquid malt extract for the pale ale malt. Mash the other grains as indicated in the recipe, adding the LME after the sparge. Proceed with the recipe as stated.



Wormtown Pro-Am Porter

KEITH ANTUL, BRONZE MEDAL, PRO-AM 2010

INGREDIENTS

for 5.5 U.S. gallons (20.82 liters)

10.75 lb	(4.88 kg) Crisp Glen Eagle Maris Otter pale malt
1.5 lb	(0.68 kg) Weyermann light Munich malt
0.75 lb	(340 g) pale chocolate malt
0.75 lb	(340 g) 60°L crystal malt
0.5 lb	(227 g) dextrin malt
0.5 lb	(227 g) black malt
0.25 lb	(113 g) Special B malt
1.4 oz	(40 g) Fuggles pellet hops, 5% a.a. (60 min)
0.5 oz	(14 g) Fuggles pellet hops, 5% a.a. (15 min)
0.5 oz	(14 g) Fuggles pellet hops, 5% a.a., (0 min)

Whirlfloc for kettle fining (15 min)

Wyeast nutrient (10 min)

Wyeast 1056 American Ale yeast starter

Original Gravity: 1.070

Final Gravity: 1.018

IBUs: 22

SRM: 39

Brewhouse Efficiency: 70%

Boil Time: 60 minutes

Primary ABV (%): 6.8%

DIRECTIONS

Mash grains at 152° F (67° C) for 60 minutes. Ferment for two weeks at 67° F (19° C). Cold-condition and force-carbonate in the keg at 32° F (0° C) to about 9 to 10 psi over the course of about two weeks, for 2.6 to 2.7 volumes of CO₂.

Extract version: Substitute 9 lb (4.1 kg) pale liquid malt extract for the Maris Otter and Munich malts. Steep the remaining grains at 158° F (70° C) for 30 minutes, straining and rinsing. Add the LME, bring to a boil, and proceed with the recipe as indicated.



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AHA SPECIAL EVENTS

Visit www.HomebrewersAssociation.org/pages/events for more American Homebrewers Association Event Information.

February 27

AHA Rally @ Saint Arnold Brewing Co.
Houston, TX. HomebrewersAssociation.org

March 12

AHA Rally @ Stone Brewing World Bistro & Gardens
Escondido, CA. HomebrewersAssociation.org

May 7

AHA Big Brew: A Celebration of National Homebrew Day
HomebrewersAssociation.org

May 16-22

American Craft Beer Week
AmericanCraftBeerWeek.org

Glaser wanted the malt character of a pale ale, but with a bit of the mouthfeel and spiciness that rye lends to a beer. "I've found that rye can create a feeling of increased viscosity beyond what the ABV would suggest," he said. "This can come across as a cloying sensation if it is overdone. In smaller amounts it is closer to a creamy sensation." The other trick that he has found to work well, especially for pale ales, is to use pale ale malt for half the base malt and two-row for the other half. "This helps to dry out the final beer so it comes across a bit more crisp."

Bronze Medal: Robust Porter

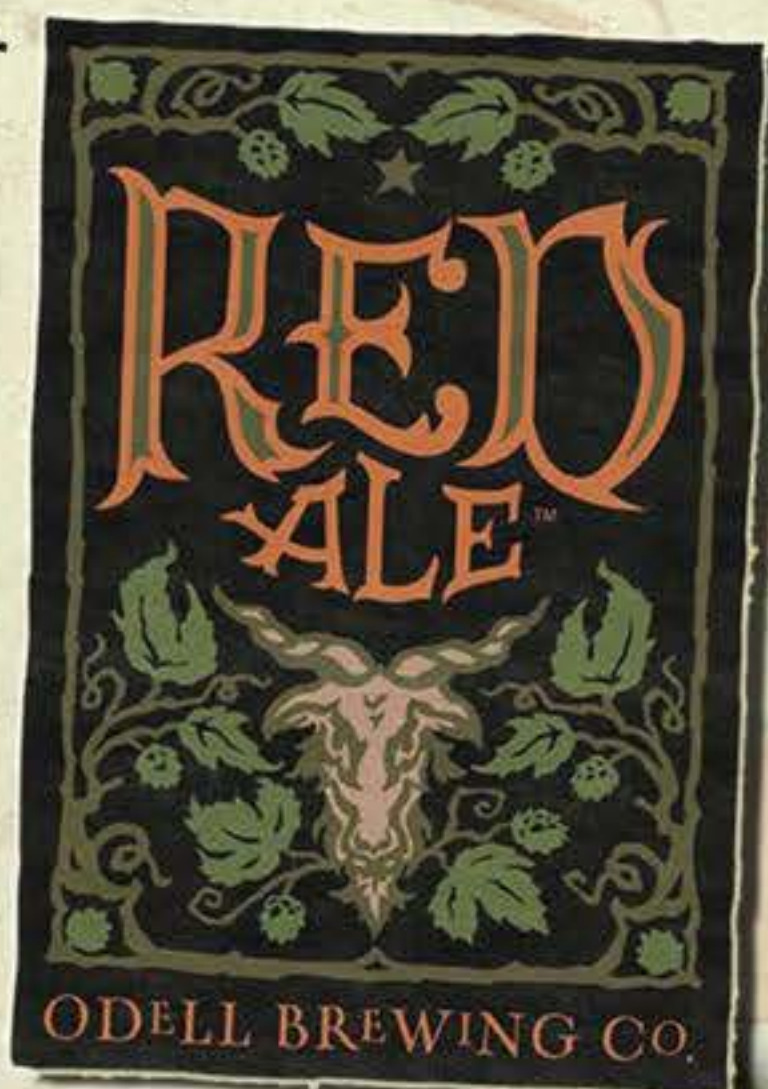
Wormtown Brewing Co., Worcester, Mass.
Brewmaster: Ben Roesch, AHA Member:
Keith Antul

Keith Antul has been brewing for about six years, adopting all-grain brewing as his method of choice during the last four. He is a prolific homebrewer and an avid competitor. He is also the vice-president of his local homebrewing club, the W.I.Z.A.R.D.S, in central Massachusetts.

Antul brewed his bronze medal-winning robust porter with pro brewer Ben Roesch of Wormtown Brewing in Worcester, Mass. Roesch himself was a member of the club before going pro several years ago. Because of his homebrewing roots, Roesch has always been extremely hospitable toward amateur brewers. So there was certainly precedence for the relationship between craft brewery and homebrew club—Roesch had in fact brewed a commercial-sized

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AVAILABLE JANUARY - APRIL



AHA/BJCP SANCTIONED COMPETITION PROGRAM CALENDAR

For complete calendar, competition and judging information go to
www.HomebrewersAssociation.org/pages/competitions

January 7

Big Beers, Belgians & Barleywines

Homebrew Competition

Vail, CO. Entry Deadline: 12/15/2010.

www.bigbeersfestival.com

January 15

Wizard of SAAZ IV

Akron, OH. Entry Deadline: 1/04/2011.

<http://hbd.org/saaz/wos.html>

January 22

Doug King Memorial

Woodland Hills, CA. [www.maltosefalcons.com/](http://www.maltosefalcons.com/events/2010-01-22-2011-doug-king-lager-and-specialty-beer-competition)

[events/2010-01-22-2011-doug-king-lager-and-specialty-beer-competition](http://www.maltosefalcons.com/events/2010-01-22-2011-doug-king-lager-and-specialty-beer-competition)

January 29

Meadlennium

Orlando, FL. Entry Deadline: 1/2/2011.

www.cfhb.org/index.php?option=com_content&task=view&id=20&Itemid=26

January 29

Upper Mississippi Mash-Out

St. Paul, MN. Entry Deadline: 1/15/2011.

www.mashout.org/index.html#Poster

January 30

Homebrew Alley 5

New York, NY. Entry Deadline: 1/21/2011.

www.homebrewalley.org

February 5

AHA Club-Only Competition,

"Battle of the Bitters" English Pale Ales

Livermore, CA. Entry Deadline: 1/28/2011.

www.homebrewersassociation.org/pages/competitions/club-only-competitions

February 5

GEBL IPA Hop Madness Challenge

Everett, WA. Entry Deadline: 2/01/2011.

www.gebl.org

February 12

First Annual Napa Homebrew Challenge

Calistoga, CA. Entry Deadline: 1/29/2011.

www.bungbrewers.com

February 12

Las Vegas Winterfest 2011

Las Vegas, NV. Entry Deadline: 2/10/2010.

www.nevadabrew.com/doku.php

February 18

Kansas City Bier Meisters 28th Annual

Homebrew Competition

Basehor, KS. Entry Deadline: 2/05/2011.

www.kcbiermeisters.org/competition2010.htm

February 18

America's Finest City AFC

Homebrew Competition

San Diego, CA. Entry Deadline: 2/05/2011.

www.quaff.org

February 19

Bluff City Brewers Annual

Homebrew Competition

Memphis, TN. Entry Deadline: 2/04/2011.

memphisbrews.com

February 19

War of the Worts XVI

Montgomeryville, PA.

www.keystonehops.org/wotw

February 19

Brite Winter Craft Brewing Competition

Cleveland, OH. Entry Deadline: 1/19/2011.

www.britewintercleveland.com

February 26

Amber Waves of Grain XV

Buffalo/Niagara Falls, NY. Entry Deadline:

2/12/2011. www.awoghomebrew.com



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batch of the Best of Show winning beer in the W.I.Z.A.R.D.S' annual competition on several occasions. Antul remarked, "We had already brewed a great Scottish 80/- a few years back, so when Wormtown decided to attend the GABF this year, Ben generously offered to collaborate on one of my recipes for the Pro-Am."

Antul's robust porter won a first place in both the 2009 Blues n' Brews Competition and the 2009 New England Regional Homebrew Competition, so it was an easy selection for the Pro-Am brew. The recipe has been constantly evolving in an effort to make a solid but highly drinkable version of the style. "For me, the key is to use restraint with the darker malts—note the pale chocolate," Antul explained. "It's also important to use a quality Maris Otter base malt (we went with Crisp's Glen Eagle), and to employ a slightly higher level of carbonation to ensure that the beer is never cloying on the palate."

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



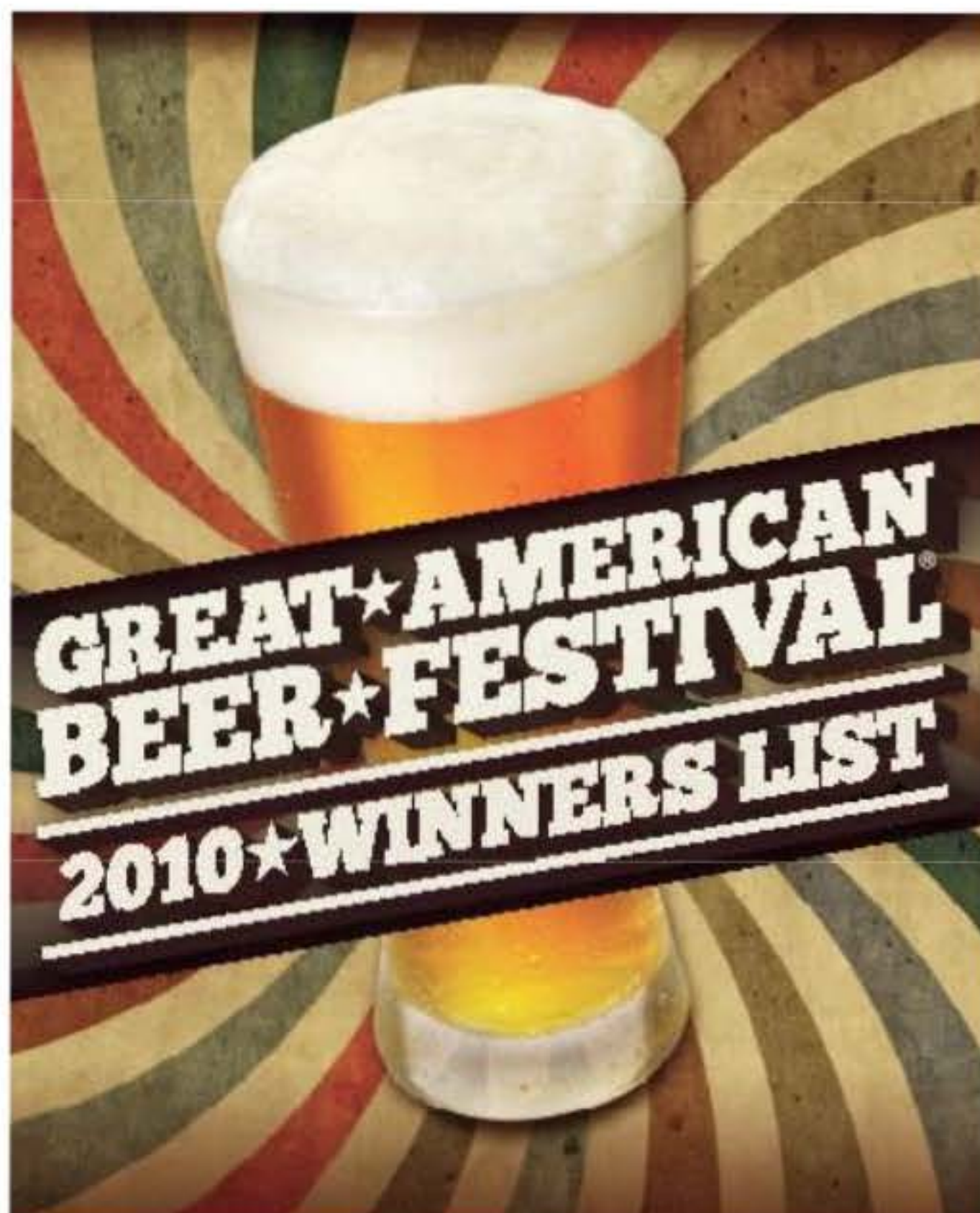
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UBC Brewers



Small Brewing Company and Small Brewing Company Brewer of the Year

Sponsored by Microstar Keg Management

Mad River Brewing Company, Blue Lake, CA /
Mad River Brewing Company



Brewpub Group and Brewpub Group Brewer of the Year

Sponsored by Country Malt Group

TAPS Fish House & Brewery, Brea, CA / Victor Novak



Large Brewpub and Large Brewpub Brewer of the Year

Sponsored by Brewers Supply Group

Pizza Port Carlsbad, Carlsbad, CA /
Pizza Port Brew Guys



Small Brewpub and Small Brewpub Brewer of the Year

Sponsored by Briess Malt & Ingredients Co.

Pizza Port San Clemente, San Clemente, CA /
Noah Regnery

Category: 1 American-Style Wheat Beer - 23 Entries

Gold: Sandy Bottom, Blue Mountain Brewery, Afton, VA

Silver: Shredders Wheat, Barley Brown's Brew Pub, Baker City, OR

Bronze: County Seat Wheat, Blind Tiger Brewery & Restaurant, Topeka, KS

Category: 2 American-Style Wheat Beer With Yeast - 43 Entries

Gold: Point Horizon Wheat, Stevens Point Brewery, Stevens Point, WI

Silver: American Hefeweizen, Flat Branch Pub and Brewery, Columbia, MO

Bronze: Hefeweizen, Widmer Brothers Brewing Co., Portland, OR

Category: 3 Fruit Beer - 75 Entries

Gold: Chardonnay Blonde, Blue Moon Brewing Co., Denver, CO

Silver: Apricot Ale, Pyramid Breweries, Seattle, WA

Bronze: Raspberry Tart, New Glarus Brewing Co., New Glarus, WI

Category: 4 Field Beer - 28 Entries

Gold: Frog's Hollow Double Pumpkin Ale, Hoppin' Frog Brewing Co., Akron, OH

Silver: Dark o' the Moon, Elysian Brewing Co., Seattle, WA

Bronze: Imperial Pumpkin Ale, Weyerbacher Brewing Co., Easton, PA

Category: 5 Herb and Spice or Chocolate Beer - 91 Entries

Gold: Rosemary Swamp Fox, Moon River Brewing Co., Savannah, GA

Silver: Stone Smoked Porter with Chipotle, Stone Brewing Co., Escondido, CA

Bronze: Super Chili Pepper Madness, Mad River Brewing Co., Blue Lake, CA

Category: 6 Coffee Flavored Beer - 52 Entries

Gold: Baltic Coffee, Devils Backbone Brewing Co., Roseland, VA

Silver: Coffee Monster, Pizza Port Carlsbad, Carlsbad, CA

Bronze: Big Shot Espresso Stout, Twisted Pine Brewing Co., Boulder, CO

Category: 7 Specialty Beer - 23 Entries

Gold: Belipago, Jolly Pumpkin Artisan Ales, Dexter, MI

Silver: Coconut Porter, Pagosa Brewing Co., Pagosa Springs, CO

Bronze: Hazelnut Brown Nectar, Rogue Ales, Newport, OR

Category: 8 Rye Beer - 32 Entries

Gold: BMB Rye IPA, Black Market Brewing Co., Temecula, CA

Silver: Portsmouth Brewery Rye Not, Portsmouth Brewery, Portsmouth, NH

Bronze: Roggenbier, Bear Republic Brewing Co., Healdsburg, CA

Category: 9 Specialty Honey Beer - 24 Entries

Gold: Blue Moon Summer Honey Wheat Ale, Blue Moon Brewing Co., Denver, CO

Silver: Truck Stop Honey Brown Ale, Back Forty Beer Co., Gadsden, AL

Bronze: Samuel Adams Honey Porter, Boston Beer Co., Boston, MA

Category: 10 Session Beer - 30 Entries

Gold: Squatters Wit, Utah Brewers Cooperative, Salt Lake City, UT

Silver: Endurance IPA Jr., Founders Brewing Co., Grand Rapids, MI

Bronze: King's Peak Porter, Uinta Brewing Co., Salt Lake City, UT

Category: 11 Other Strong Beer - 48 Entries

Gold: Sierra 30 Jack and Ken's Ale, Sierra Nevada Brewing Co., Chico, CA

Silver: Panzer Pilsner, Port Brewing Co., San Marcos, CA

Bronze: Imperial Oatmeal Stout, Boundary Bay Brewery, Bellingham, WA

Category: 12 Experimental Beer - 43 Entries

Gold: Key Lime Pie, Short's Brewing Co., Bellaire, MI

Silver: Estate Homegrown Ale, Sierra Nevada Brewing Co., Chico, CA

Bronze: Wild Lemon Wheat, Great Basin Brewing Co., Sparks, NV

Category: 13 Out of Category - Traditionally Brewed Beer - 66 Entries

Gold: Fathom IPL, Ballast Point Brewing Co., San Diego, CA

Silver: Mötley Brüe RyePA, Four Peaks Brewing Co., Tempe, AZ

Bronze: Hot Rocks Lager, Port Brewing Co., San Marcos, CA

Category: 14 Gluten Free Beer - 13 Entries

Gold: Celia Pale Ale, The Alchemist, Waterbury, VT

Silver: Gluten Free, Deschutes Brewery, Bend, OR

Bronze: 3R Raspberry Ale, New Planet Beer Co., Boulder, CO

Category: 15 American-Belgo-Style Ale - 47 Entries

Gold: Ryealry, Bear Republic Factory Five, Cloverdale, CA

Silver: Simcoe Silly, Kuhnenn Brewing Co., Warren, MI

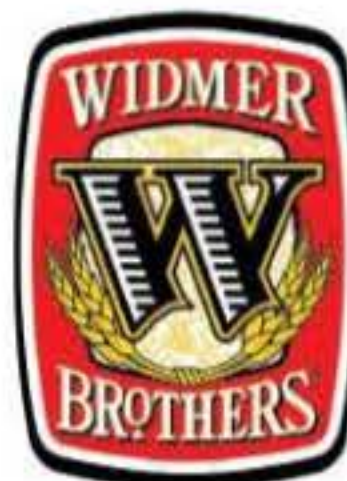
Bronze: Pete's Support Belgian IPA, FireHouse Grill & Brewery, Sunnyvale, CA

Category: 16 American-Style Sour Ale - 39 Entries

Gold: Brute, Ithaca Beer Co., Ithaca, NY

Silver: Eric's Ale, New Belgium Brewing Co., Fort Collins, CO

Bronze: Red Poppy, The Lost Abbey, San Marcos, CA



2010 Great American Beer Festival Winners

Category: 17 Wood- and Barrel-Aged Beer - 32 Entries

Gold: Velvet Merkin (100% Barrel Aged), Firestone Walker Brewing Co., Paso Robles, CA
 Silver: Humidor India Pale Ale, Cigar City Brewing, Tampa, FL
 Bronze: Bluegrass Brown, Thunder Canyon Brewery, Tucson, AZ

Category: 18 Wood- and Barrel-Aged Strong Beer - 77 Entries

Gold: Barrel Aged Big Island, Island Brewing Co., Carpinteria, CA
 Silver: HE'BREW RIPA on RYE, Shmaltz Brewing Co., San Francisco, CA
 Bronze: Melange a Trois, Nebraska Brewing Co., Papillion, NE

Category: 19 Wood- and Barrel-Aged Strong Stout - 34 Entries

Gold: Bourbon Barrel Aged Sexual Chocolate Imperial Stout, Foothills Brewing, Winston-Salem, NC
 Silver: Remy, TAPS Fish House & Brewery, Brea, CA
 Bronze: Bourbon County Brand Stout, Goose Island Beer Co., Chicago, IL

Category: 20 Wood- and Barrel-Aged Sour Beer - 54 Entries

Gold: Le Serpent Cerise, Snake River Brewing, Jackson, WY
 Silver: Temptation, Russian River Brewing Co., Santa Rosa, CA
 Bronze: The Jaspers, Bullfrog Brewery, Williamsport, PA

Category: 21 Aged Beer - 30 Entries

Gold: John Barleycorn Barleywine '06, Mad River Brewing Co., Blue Lake, CA
 Silver: Cherry Baltic, Bend Brewing Co., Bend, OR
 Bronze: Bell's Expedition Stout, 1995, Bell's Brewery, Inc., Galesburg, MI

Category: 22 Kellerbier/Zwickelbier - 24 Entries

Gold: Kolsch, Hale's Ales, Seattle, WA
 Silver: Kellerbier, Triumph Brewing Co. of Philadelphia, Philadelphia, PA
 Bronze: Summer Teeth, Columbus Brewing Co., Columbus, OH

Category: 23 Smoked Beer - 38 Entries

Gold: Alaskan Smoked Porter 2009, Alaskan Brewing Co., Juneau, AK
 Silver: Yazoo SUE, Yazoo Brewing Co., Nashville, TN
 Bronze: Gordon Biersch Rauchbier, Gordon Biersch Brewery Restaurants, Chattanooga, TN

Category: 24 American-Style or International-Style Pilsener - 27 Entries

Gold: Gold Leaf Lager, Devils Backbone Brewing Co., Roseland, VA
 Silver: Random Luck, The Sandlot, Denver, CO
 Bronze: Gold Country Pilsner, Auburn Alehouse, Auburn, CA

Category: 25 German-Style Pilsener - 48 Entries

Gold: Trumer Pils, Trumer Brauerei Berkeley, Berkeley, CA
 Silver: German Pilsner, AC Golden, Golden, CO
 Bronze: Chuckanut Pilsner, Chuckanut Brewery, Bellingham, WA

Category: 26 Bohemian-Style Pilsener - 42 Entries

Gold: Boathouse Pilsner, Titledown Brewing Co., Green Bay, WI
 Silver: Golden Pilsner, Morgan Street Brewery, St. Louis, MO
 Bronze: Bridge Creek Pilsner, Silver Moon Brewing, Bend, OR

Category: 27 Munich-Style Helles - 42 Entries

Gold: What in the Helles?, Steamworks Brewing Co., Durango, CO
 Silver: Longboard Island Lager, Kona Brewing Co., Kailua-Kona, HI
 Bronze: Cowboy Lager, The Covey Restaurant & Brewery, Fort Worth, TX

Category: 28 Dortmunder or German-Style Oktoberfest - 21 Entries

Gold: Summerbrau, Utah Brewers Cooperative, Salt Lake City, UT
 Silver: Noble Stuff Export, Dry Dock Brewing Co., Aurora, CO
 Bronze: Rolling Thunder Dortmunder, Snake River Brewing, Jackson, WY

Category: 29 American-Style Lager or Light Lager - 53 Entries

Gold: Miller Lite, Miller Brewing Co., Milwaukee, WI
 Silver: Old Milwaukee, Pabst Brewing Co., Woodridge, IL
 Bronze: Miller Genuine Draft, Miller Brewing Co., Milwaukee, WI

Category: 30 American-Style Specialty Lager or Cream Ale - 42 Entries

Gold: Hamm's, Miller Brewing Co., Milwaukee, WI
 Silver: Rainier, Pabst Brewing Co., Woodridge, IL
 Bronze: Old Style, Pabst Brewing Co., Woodridge, IL

Category: 31 Vienna-Style Lager - 35 Entries

Gold: Chuckanut Vienna Lager, Chuckanut Brewery, Bellingham, WA
 Silver: Clueless Beer Writer, The Sandlot, Denver, CO
 Bronze: Heavy Seas Marzen, Clipper City Brewing Co., Baltimore, MD

Category: 32 German-Style Märzen - 41 Entries

Gold: Flor Hosen, The Sandlot, Denver, CO
 Silver: Oh! Fest!, Schooner's Grille & Brewery, Antioch, CA
 Bronze: Munsterfest, Three Floyds Brewing Co, LLC, Munster, IN

Category: 33 American-Style Amber Lager - 39 Entries

Gold: Manana, Del Norte Brewing Co., Denver, CO
 Silver: Schell's Oktoberfest, August Schell Brewing Co., New Ulm, MN
 Bronze: Foothills Oktoberfest, Foothills Brewing, Winston-Salem, NC

Category: 34 European-Style Dunkel - 19 Entries

Gold: Dunkel, AC Golden, Golden, CO
 Silver: Dunkel Lager, Triumph Brewing Co. of Philadelphia, Philadelphia, PA
 Bronze: Dark Side Lager, C.B. Potts Restaurant & Brewery (Fort Collins), Fort Collins, CO

Category: 35 American-Style Dark Lager - 20 Entries

Gold: Michelob AmberBock, Michelob Brewing Co., St. Louis, MO
 Bronze: Schwarzbier, AC Golden, Golden, CO

Category: 36 German-Style Schwarzbier - 31 Entries

Gold: Redrock Black Bier, Redrock Brewing Co., Salt Lake City, UT
 Silver: Annie Schwarz, Haverhill Brewery, Haverhill, MA
 Bronze: TAPS Schwarzbier, TAPS Fish House & Brewery, Brea, CA

Category: 37 Bock - 36 Entries

Gold: Hellats Good Beer, Pug Ryans Brewery, Dillon, CO
 Silver: Troegenator, Troegs Brewery, Harrisburg, PA
 Bronze: Maibock, Ram Restaurant & Brewery - Salem, Salem, OR

Category: 38 German-Style Doppelbock or Eisbock - 25 Entries

Gold: Carbonator, Glenwood Canyon Brewing Co., Glenwood Springs, CO
 Silver: Gordon Biersch Eisbock, Gordon Biersch Brewery Restaurants, Chattanooga, TN
 Bronze: Dominator Doppelbock, Sun King Brewing Co., Indianapolis, IN

Category: 39 Baltic-Style Porter - 21 Entries

Gold: 3 Dog Night, Chama River Brewing Co., Albuquerque, NM
 Silver: Collaborative Evil - Triple Rock, Triple Rock Brewery and Alehouse, Berkeley, CA
 Bronze: Reverend Potter's Baltic Porter, The Prodigal Brewery, Effingham, NH

Category: 40 Golden or Blonde Ale - 55 Entries

Gold: Kiwanda Cream Ale, Pelican Pub & Brewery, Pacific City, OR
 Silver: Steelhead Extra Pale Ale, Mad River Brewing Co., Blue Lake, CA
 Bronze: Heavy Seas Gold Ale, Clipper City Brewing Co., Baltimore, MD

Category: 41 German-Style Kölsch - 46 Entries

Gold: Saint Arnold Fancy Lawnmower Beer, Saint Arnold Brewing Co., Houston, TX
 Silver: Colorado Kolsch, Steamworks Brewing Co., Durango, CO
 Bronze: Kolsch 151, Blue Mountain Brewery, Afton, VA

Category: 42 English-Style Summer Ale - 35 Entries

Gold: 312 Urban Wheat Ale, Goose Island Beer Co., Chicago, IL
 Silver: Pacific Daylight, Dale Bros. Brewery, Upland, CA
 Bronze: Sandbagger Gold, Montana Brewing Co., Billings, MT

Category: 43 Classic English-Style Pale Ale - 29 Entries

Gold: Mirror Pond Pale Ale, Deschutes Brewery, Bend, OR
 Silver: Summit Extra Pale Ale, Summit Brewing Co., Saint Paul, MN
 Bronze: Ska Special, Ska Brewing Co., Durango, CO

Category: 44 English-Style India Pale Ale - 32 Entries

Gold: Beech Street Bitter, Pizza Port Carlsbad, Carlsbad, CA
 Silver: Illusion Dweller, Mountain Sun Pub and Brewery, Boulder, CO
 Bronze: Samuel Adams Latitude 48, Boston Beer Co., Boston, MA

Category: 45 American-Style Pale Ale - 109 Entries

Gold: Mission Street Pale, Firestone Walker Brewing Co., Paso Robles, CA
 Silver: Pale 31, Firestone Walker Brewing Co., Paso Robles, CA
 Bronze: Puddle Jumper Pale Ale, Third Street Aleworks, Santa Rosa, CA

Category: 46 American-Style Strong Pale Ale - 84 Entries

Gold: Himalayan IPA, Yak and Yeti Brewpub, Arvada, CO
 Silver: IPA Nectar, Firestone Walker Brewing Co., Paso Robles, CA
 Bronze: 7 - Fity, Triple Rock Brewery and Alehouse, Berkeley, CA

Category: 47 American-Style India Pale Ale - 142 Entries

Gold: "Pseudo" IPA, Pizza Port San Clemente, San Clemente, CA
 Silver: Head Hunter IPA, Fat Head's Brewery & Saloon, North Olmsted, OH
 Bronze: Lumberyard Extra IPA, Lumberyard Brewing Co., Flagstaff, AZ

Category: 48 Imperial India Pale Ale - 97 Entries

Gold: Doheny Double IPA, Pizza Port San Clemente, San Clemente, CA
 Silver: Hop Crisis!, 21st Amendment Brewery, San Francisco, CA
 Bronze: Decadence Imperial IPA, Trinity Brewhouse, Providence, RI



2010 Great American Beer Festival Winners

Category: 49 American-Style Amber/Red Ale - 83 Entries

Gold: Red Nectar, Firestone Walker Brewing Co., Paso Robles, CA
Silver: Hop Back Amber Ale, Troegs Brewery, Harrisburg, PA
Bronze: Red Rock, Triple Rock Brewery and Alehouse, Berkeley, CA

Category: 50 Imperial Red Ale - 43 Entries

Gold: Lumberyard Imperial Red, Lumberyard Brewing Co., Flagstaff, AZ
Silver: Red Eye PA, The Brew Kettle Production Works, Strongsville, OH
Bronze: Deranger, Laurelwood Brewing Co., Portland, OR

Category: 51 English-Style Mild Ale - 27 Entries

Gold: Business Time Mild, Boulder Beer Co., Boulder, CO
Silver: Skidmark Brown, Pizza Port Ocean Beach, San Diego, CA
Bronze: Ale of Fergus, Devils Backbone Brewing Co., Roseland, VA

Category: 52 Ordinary or Special Bitter - 47 Entries

Gold: Rio Blanco Pale Ale, Real Ale Brewing Co., Blanco, TX
Silver: DBA, Firestone Walker Brewing Co., Paso Robles, CA
Bronze: Drop Top, Widmer Brothers Brewing Co., Portland, OR

Category: 53 Extra Special Bitter or Strong Bitter - 42 Entries

Gold: GAR Pale Ale, Great American Restaurants, Centreville, VA
Silver: Saint Arnold Elissa IPA, Saint Arnold Brewing Co., Houston, TX
Bronze: Bachelor ESB, Deschutes Brewery, Bend, OR

Category: 54 Scottish-Style Ale - 22 Entries

Gold: Highland Courage, Rock Bottom Breweries, Louisville, CO
Silver: Saint Arnold Oktoberfest, Saint Arnold Brewing Co., Houston, TX
Bronze: Laughing Lab Scottish Ale, Bristol Brewing Co., Colorado Springs, CO

Category: 55 Irish-Style Red Ale - 23 Entries

Gold: Red Trolley Ale, Karl Strauss Brewing Co., San Diego, CA
Silver: River Falls Red Ale, Thomas Creek Brewery, Greenville, SC
Bronze: Ragtop Red, Rock Bottom Breweries, Louisville, CO

Category: 56 English-Style Brown Ale - 46 Entries

Gold: Old Elk Brown Ale, Rock Bottom Breweries, Louisville, CO
Silver: Good Grief Brown, Pizza Port Carlsbad, Carlsbad, CA
Bronze: Eclipse Brown Ale, Equinox Brewing Co., Fort Collins, CO

Category: 57 American-Style Brown Ale - 47 Entries

Gold: Sweet Josie, LoneRider Brewing Co., Raleigh, NC
Silver: Redrock Nut Brown Ale, Redrock Brewing Co., Salt Lake City, UT
Bronze: American Brown Ale, Big Rock Chop House & Brewery, Birmingham, MI

Category: 58 American-Style India Black Ale - 53 Entries

Gold: Turmoil, Barley Brown's Brew Pub, Baker City, OR
Silver: Go Figure, Big Rock Chop House & Brewery, Birmingham, MI
Bronze: Stone Sublimely Self-Righteous Ale, Stone Brewing Co., Escondido, CA

Category: 59 German-Style Altbier - 37 Entries

Gold: GestAlt, Haverhill Brewery, Haverhill, MA
Silver: Bismarck Altbier, Dry Dock Brewing Co., Aurora, CO
Bronze: Sticke Alt, Rock Bottom Breweries, Louisville, CO

Category: 60 German-Style Sour Ale - 23 Entries

Gold: Berliner Weisse, Snake River Brewing, Jackson, WY
Silver: Tiny Bubbles, Hollister Brewing Co., Goleta, CA
Bronze: Beer Gone Good, Terrapin Beer Co., Athens, GA

Category: 61 South German-Style Hefeweizen - 65 Entries

Gold: Stoudts Heifer In Wheat, Stoudt Brewing Co., Adamstown, PA
Silver: U-Boat Hefeweizen, Dry Dock Brewing Co., Aurora, CO
Bronze: Wintergreen Weiss, Devils Backbone Brewing Co., Roseland, VA

Category: 62 German-Style Wheat Ale - 29 Entries

Gold: Hefelightzen, BJ's Restaurant & Brewery, Huntington Beach, CA
Silver: Wowzenbock, Deschutes Brewery, Bend, OR
Bronze: Capital Weizen Doppelbock, Capital Brewery Co., Inc., Middleton, WI

Category: 63 Belgian-Style Witbier - 45 Entries

Gold: TAPS Belgian White, TAPS Fish House & Brewery, Brea, CA
Silver: Whale Tail Wit, Dry Dock Brewing Co., Aurora, CO
Bronze: Allagash White, Allagash Brewing Co., Portland, ME

Category: 64 French- and Belgian-Style Saison - 52 Entries

Gold: Saison Vautour, McKenzie Brew House, Malvern, PA
Silver: Colette, Great Divide Brewing Co., Denver, CO
Bronze: Belgian Summer Ale, Great Adirondack Brewing Co., Lake Placid, NY

Category: 65 Belgian- and French-Style Ale - 46 Entries

Gold: Allagash Blonde, Allagash Brewing Co., Portland, ME
Silver: Bastogne Blonde Ale, Rock Bottom Breweries, Louisville, CO
Bronze: Domaine DuPage, Two Brothers Brewing Co., Warrenville, IL

Category: 66 Belgian-Style Lambic or Sour Ale - 33 Entries

Gold: Oude Tart, The Bruery, Placentia, CA
Silver: Coolship Resurgam, Allagash Brewing Co., Portland, ME
Bronze: Le Serpent, Snake River Brewing, Jackson, WY

Category: 67 Belgian-Style Abbey Ale - 76 Entries

Gold: Nectar Des Dieux, Bastone Brewery, Royal Oak, MI
Silver: Golden Slumber, Sun King Brewing Co., Indianapolis, IN
Bronze: Three Philosophers, Brewery Ommegang, Cooperstown, NY

Category: 68 Belgian-Style Strong Specialty Ale - 54 Entries

Gold: Revelations, Pizza Port Carlsbad, Carlsbad, CA
Silver: Brother David's Double, Anderson Valley Brewing Co., Boonville, CA
Bronze: Hells Keep, Utah Brewers Cooperative, Salt Lake City, UT

Category: 69 Brown Porter - 33 Entries

Gold: Total Disorder Porter, Ram Production Brewery, Tacoma, WA
Silver: St. Charles Porter, Blackstone Brewing Co., Nashville, TN
Bronze: Pullman Brown, Flossmoor Station, Flossmoor, IL

Category: 70 Robust Porter - 53 Entries

Gold: Pig Iron Porter, Iron Hill Brewery & Restaurant, Wilmington, DE
Silver: Moonlight Porter, Rock Bottom Breweries, Louisville, CO
Bronze: Blimp Hangar Porter, Tustin Brewing Co., Tustin, CA

Category: 71 Classic Irish-Style Dry Stout - 23 Entries

Gold: Hyde Park Stout, Augusta Brewing Co., Washington, MO
Silver: McLuhr's Irish Stout, Dillon DAM Brewery, Dillon, CO
Bronze: Port Truck Stout, Pizza Port Carlsbad, Carlsbad, CA

Category: 72 Foreign-Style Stout - 33 Entries

Gold: Fade to Black, Left Hand Brewing Co., Longmont, CO
Silver: Whiteface Stout, Great Adirondack Brewing Co., Lake Placid, NY
Bronze: Tsunami Stout, Pelican Pub & Brewery, Pacific City, OR

Category: 73 American-Style Stout - 27 Entries

Gold: Liberty Stout, Gella's Diner and Lb. Brewing Co., Hays, KS
Silver: Disorder Stout, Barley Brown's Brew Pub, Baker City, OR
Bronze: Shakespeare Oatmeal Stout, Rogue Ales, Newport, OR

Category: 74 Sweet Stout - 29 Entries

Gold: Kickstart Stout, Barley Brothers Brewery & Grill, Lake Havasu City, AZ
Silver: Oil Change Stout, Flat Branch Pub and Brewery, Columbia, MO
Bronze: Portsmouth Brewery Milk Stout, Portsmouth Brewery, Portsmouth, NH

Category: 75 Oatmeal Stout - 39 Entries

Gold: Backside Stout, Steamworks Brewing Co., Durango, CO
Silver: Naked Oatmeal Stout, Rock Bottom Breweries, Louisville, CO
Bronze: 825 State Stout, Epic Brewing Co., LLC, Salt Lake City, UT

Category: 76 Imperial Stout - 50 Entries

Gold: Russian Imperial Stout, Iron Hill Brewery & Restaurant, Wilmington, DE
Silver: Night Rider Imperial Stout, Pizza Port Carlsbad, Carlsbad, CA
Bronze: Anastasia Russian Imperial Stout, Weasel Boy Brewing Co., Zanesville, OH

Category: 77 Scotch Ale - 34 Entries

Gold: Reed's Wee Heavy, Pizza Port Carlsbad, Carlsbad, CA
Silver: Wee Willy Scotch Ale, McCoy's Public House & Brewkitchen, Kansas City, MO
Bronze: MacPelican's Wee Heavy Ale, Pelican Pub & Brewery, Pacific City, OR

Category: 78 Old Ale or Strong Ale - 38 Entries

Gold: Fourth Dementia Olde Ale, Kuhnenn Brewing Co., Warren, MI
Silver: Curmudgeon, Founders Brewing Co., Grand Rapids, MI
Bronze: Outback X, Bend Brewing Co., Bend, OR

Category: 79 Barley Wine-Style Ale - 57 Entries

Gold: Flying Mouflan, Troegs Brewery, Harrisburg, PA
Silver: Old #23 Barley Wine, Bristol Brewing Co., Colorado Springs, CO
Bronze: Jack Hammer, The Brew Kettle Production Works, Strongsville, OH

2010 Great American Beer Festival Pro-Am Competition

Gold: Red Velvet, Eagle Rock Brewery, Los Angeles, CA
Brewmaster: Eagle Rock Brewery Brew Team, AHA Member: Donny Hummel
Silver: Ryed Hard & Put Away Wet, Rockyard Brewing Co., Castle Rock, CO
Brewmaster: Jim Stinson, AHA Member: Adam Glaser
Bronze: Robust Porter, Wormtown Brewing Co., Worcester, MA
Brewmaster: Ben Roesch, AHA Member: Keith Antul





Two canned craft beers—both from innovative Colorado breweries—were sent to our judges this issue.

Oskar Blues Brewery in Lyons, Colo. is widely considered to be the first craft brewery to start canning its beer in November 2002, and Ska Brewing Co. in Durango, Colo. was close behind in 2003. While Oskar Blues is only doing canning these days, Ska still puts some of its brew in bottles, but “cans have taken off,” said Ska co-founder Dave Thibodeau.

There are no official statistics, but current estimates are that there are more than 80 craft breweries canning their beers, making it more of a trend than an oddity. The craft canning movement has come a long way since Oskar Blues made that first leap.

“As the guy who sent out the first press release saying ‘hey, we’re a microbrewery that’s canning our beer,’ I can tell you that in the early days people shook their heads when you talked about craft beer in cans, retailers passed on the product and consumers had their doubts,” said Marty

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

Jones, former PR guy for Oskar Blues who is now with the Wynkoop Brewing Co. in Denver (which is also canning some of its beer). “It took a while for most people to learn that the beer was just as good from a can and to appreciate the advantages of cans as a container, both for the beer and for the environment.”

Oskar Blues Old Chub is a Scottish strong ale brewed with beechwood-smoked malt. It is 8 percent ABV.

Ska True Blonde is a crisp blonde ale brewed with locally produced honey. It checks in at 5.3 percent ABV.

Our judges had high praises for both beers. “These are proof points that cans

are acceptable packaging for very good craft beers and should dispel any notion to the contrary by beer snobs,” said judge David Houseman.

OUR EXPERT PANEL includes David Houseman, a Grand Master IV 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 V judge, principal author of the 2004 BJCP Style Guidelines and president of the BJCP board who lives in Beavercreek, Ohio.

ON THE WEB

Ska Brewing Co.
www.skabrewing.com

Oskar Blues Brewery
www.oskarblues.com

BJCP Style Guidelines
www.bjcp.org



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True Blonde—Ska Brewing Co., Durango, Colo.
BJCP Category: 6B Blonde Ale

THE JUDGES' SCORES FOR TRUE BLONDE



Aroma: Slight toasty, sweet malt presence up front with a hint of alcohol and low fruity esters. Crisp, clean aroma. Little to no hop aroma. No diacetyl. No phenols. Light corn-like aroma. Nice complexity. (9/12)

Appearance: Clear with light haze. Medium golden color. Dense white head with good retention. (2/3)

Flavor: Sweet, grainy, bready maltiness with moderate to high hop bitterness, and low citrus hop flavor. Nondescript low fruity esters. Lingering bitterness in aftertaste. Balanced with bitterness a bit higher than defined for the style. Some corn-like notes, not necessarily DMS—may be from brewing adjuncts. Some lemony tangy crispness. Alcohol is noticeable but balanced with malt and hops. No diacetyl. (17/20)

Mouthfeel: Light to medium body with a soft, lighter, spritzy mouthfeel. No particular alcohol warming. Bitterness lingers in mouthfeel along with a bit of hop-derived astringency. (4/5)

Overall Impression: Nice complexity for a simple beer style. Hop bitterness is more in the nature of an American pale ale. While malt aroma and flavor are up front, the back end of flavor and mouthfeel are all about the hop bitterness. This is a very nice, easy-drinking beer that's more assertive than the typical "training wheels" blonde ale. Good to have with finger food and spicy appetizers during happy hour. (7/10)

Total Score: (39/50)



Aroma: Moderately intense, sweet, slightly grainy malt aroma with low herbal floral hop. Fairly clean, very slightly fruity fermentation character, with bare hints of Bartlett pear. (9/12)

Appearance: Golden yellow with fine white foam, and a few larger bubbles. Brilliant clarity. Head does not persist, but a filmy haze hangs at the surface to the end. (3/3)

Flavor: Pronounced bready, grainy sweet malt up front gives way to a moderate herbal, noble type hop flavor with a low, firm bitterness. Malt turns more to toasted wheat and white bread crusts midway; with hop bitterness providing balance and adding to a clean finish. Low notes of pear come forward mid-palate, giving way at the end to an otherwise clean fermentation character. Finish is clean and crisp, with a light, lingering bitterness. (16/20)

Mouthfeel: Light bodied with a spritzy carbonation and light carbonic bite. Not creamy; no astringency or alcohol warming. Crisp. (5/5)

Overall Impression: Toasty bready malt flavors belie the light crisp character. Save for the wheatiness and light fruit, could almost pass for a Czech-style Pils. It's a great summer beer that would do equally well with rich, roasted meats in winter. Well balanced and quite enjoyable. (7/10)

Total Score: (40/50)



Aroma: Bread crumbs with a mild graininess and very low caramel. Smells similar to many American wheat beers, many of which also have the light fruitiness with hints of mint and lemon. No apparent hop or alcohol components. I pick up a hint of cardboard, but this is intertwined with the malt and difficult to pinpoint as oxidation. Overall, has a pleasant, albeit neutral, aroma. (9/12)

Appearance: The can opened silently without the hiss of escaping carbonation. But there was sufficient head retention with tight beading after the beer was poured, and the golden color and clarity were right on the money. (3/3)

Flavor: The focus is on the malt, with pleasant bready notes and a touch of sweetness when the beer first hits the palate. Lemon esters and faint clove phenols add complexity without skewing the balance. The bitterness is a little higher than most examples of the style, and the finish is also a little on the dry side. The papery notes are more apparent in the flavor, and are likely due to oxidation. (16/20)

Mouthfeel: There is some lingering astringency, and this coats the back of the tongue with tannins. I also pick up a touch of alcoholic warmth, which is consistent with the dryness. (3/5)

Overall Impression: This is a very good example of the American blonde ale style, although the hop bitterness is a little higher than most examples of this "crossover" beer style. The finish was a little muted with some astringency and papery notes that are consistent with a low level of oxidation. This example still ranks pretty high on the list of good canned beers to take to the beach or pool. Nicely done! (7/10)

Total Score: (38/50)



Aroma: Moderate grainy sweetness, light honey and toast aroma. Subtle hops in background. Very light esters. Fairly clean. Generally malty-sweet with a light hop note. Some malt complexity adds interest. (10/12)

Appearance: Brilliant gold color—very pretty. Moderate-sized off-white head; fair retention. Quite clear. (3/3)

Flavor: Initial grainy-sweet malt, medium-low bitterness, medium hop flavor with a fairly full finish. Neutral fermentation character. Very pleasant. Toasty-rich background flavor with a light biscuity note. Very low esters. Hops seem floral in character. Light caramel flavor, as from a low Lovibond crystal malt. (16/20)

Mouthfeel: Medium to medium-full body, a bit heavy. Medium-high carbonation accentuates fullness of body. Not warming or astringent. Fairly smooth. (4/5)

Overall Impression: A pleasant, easy-to-drink beer. Rather full-tasting. Shaking some carbonation out of it makes it easier to drink. Subtle malt dominates with noticeable but background hop character. Well-balanced, clean flavors. A good alternative to premium American lagers. (8/10)

Total Score: (41/50)



THE JUDGES' SCORES FOR OLD CHUB



Aroma: Complex malty aroma, sweet with smoky notes, hints of caramel and a bit of dark, pit-fruit esters. No hop aroma. No diacetyl. No DMS. Noticeable alcohol, but not hot or fusel. A clean ale aroma that is very inviting and style appropriate with only a bit of excessive smokiness. (11/12)

Appearance: Dark brown with ruby highlights. Clear to bright clarity. Dense, rocky, tan head with very good retention initially that fades to nothing over time. (3/3)

Flavor: Smoky, sweet malt flavor with emphasis on caramel and smoked malts. There's a fairly firm bitter backbone. Starts out almost cloyingly sweet but hop bitterness lingers in the finish so that it doesn't finish as sweet as it starts out, resulting in a pleasant balance. Smoke is high compared to the best examples of the style. No diacetyl. No DMS. Fruity fermentation and malt esters reminiscent of plums and raisins. Alcohol is noticeable but subtle in the background. (16/20)

Mouthfeel: Full bodied. Creamy, smooth, chewy mouthfeel. No astringency. Big alcohol warmth. (5/5)

Overall Impression: Very nice strong Scotch ale that's a bit heavy on the smoked malt but still in the spirit of the style. Complexity is welcomed and the result is a great alternative to the hoppy beer trend. More subtle use of smoked malt would create a better interpretation of the style. This beer went down well with an aged gorgonzola I had on hand. (8/10)

Total Score: (43/50)



Aroma: Deep, rich caramel maltiness with hints of peaty smoke. Lots of caramel; no hop aroma. Low fruitiness of cooked, dried prunes. (8/12)

Appearance: Deep red-black with garnet highlights shining through. Lovely cascade of bubbles as the beer is poured into the glass illustrates fine carbonation and evident viscosity. Creamy light tan foam persists. (3/3)

Flavor: Malty richness follows the aroma with stronger smoke note of ham or bacon rather than peat. A hint of hop bitterness adds balance to the malt-forward presentation. No hop flavor. A low roastiness mixes with the smoke mid-palate, giving way to a malty sweetness before finishing with a clean, lightly roasty finish. Dried prune flavor accentuates the sweetness midway, continuing into the finish. (18/20)

Mouthfeel: Full bodied with subtle carbonation. Smooth, creamy texture with a low alcohol warmth. Warming lingers past the finish. (5/5)

Overall Impression: Confectionary without being cloyingly sweet, like a pastry strudel. Complex array of flavors from rich roast to sweet to clean, all supported by a strong malt backbone. Reminds me of real mincemeat pies of venison, beef, and pork with currants and a puff pastry crust topped with real crème fraîche. Smoky note is an intriguing dimension. (8/10)

Total Score: (42/50)



Aroma: The peaty character in the aroma is interesting, but intense enough to make this more of a smoked beer than a traditional Scotch ale. I pick up some roasted malt in the background, along with caramel and toffee notes. The fermentation character is clean, with only a light fruitiness that is consistent with the style. Some alcohol emerges as it warms. (9/12)

Appearance: Deep burgundy color with excellent clarity. The head is linen white in color with good uniformity. Enticing. (3/3)

Flavor: Nice malt backbone, with a complex blend of toffee, caramel, and smoked malt that carries through to roasted malts in the finish. While the smoke character in this style is often due to kettle caramelization or the yeast signature, in this case it seems like an excessive amount of smoked malt was used in the grist. The fermentation profile is clean, and the finish has an appropriate low-medium hop bitterness that is enhanced by the roasted and smoked malts. The alcohol adds a touch of sweetness to the finish. (16/20)

Overall Impression: Medium-full body with some residual sweetness. There is a little too much astringency in the finish, mainly from roasted malt. The alcohol warmth is apparent without being dominant. (4/5)

Overall Impression: This was an enjoyable and well-crafted beer that delivers a lot of flavor from a can. It was a little too smoky for a strict interpretation of the Scotch ale style, so it would likely score better in the smoked beer category. Backing off on the peated malt (if it was used) would soften the finish a little and reduce the astringency. (8/10)

Total Score: (40/50)



Aroma: Rich malty nose, deeply caramelly, hints of roast, some toasty and bready notes. Complex. Some alcohol and esters. No hops. Great nose, very inviting. Sweet but in a rich, caramel way. Light chocolate notes emerge as it warms. (11/12)

Appearance: Tall tan head, retained well. Deep coppery-brown color. Nearly opaque but clear. (3/3)

Flavor: Strong, rich malt. Deep caramel, a hint of smoke or burnt in the finish, strongly toasty. Moderate esters. A milk chocolate flavor comes out in the finish; a bit too much. Medium-low bitterness; malt is clearly in the forefront. Rich flavor lasts into finish with malty sweetness and caramel lingering into the aftertaste. (17/20)

Mouthfeel: Full body, creamy, smooth. Warming but not burning. Medium carbonation. (5/5)

Overall Impression: Impressive beer. A touch too chocolatey but every other part of the beer is spot on. Fresh, clean and smooth. Noticeable alcohol but it doesn't interfere. Great balance of flavors. Richness of malt and depth of caramel flavors are very tasty. (9/10)

Total Score: (45/50)



Dancing with Hops: Gluten-Reduced IPA

Here I go again. It's beer time for the eccentric, out of bounds, out of "style" and astonishingly tasty.

Where do I start with this one? First, I wanted to make a gorgeously fruity and aromatic IPA, with smooth bitterness and supporting malt foundation. I also wanted to lighten the body up a bit. You read that right—lighten the body up. I chose to do so with rice at the rate of about 12 percent of the grain ingredients.

The bittering units with this beer calculate out to be about 80 BUs, yet the perception in Dancing with Hops is smooth with "medium bitterness." Moreover, the frequent, diverse and late hopping offered

an explosive and uniquely balanced fruity and floral hop aroma and flavor. Citra: apricot and passion fruit; Nelson B Sauvignon: passion fruit and sauvignon grapes; Simcoe: earthy base contrasting Citra and B Sauvignon.

Eccentric? Yes, and a taste adventure definitely worth repeating. But that wasn't enough. I wanted to revisit my gluten-reduced beer procedures and see if I could get to a gluten level in beer that was below measurable thresholds. (See the November/December 2009 Zymurgy Worts column for details.)

I added 3 ml of Clarex™ protein-reducing enzyme at yeast pitching. Clarex™

is now available as Clarity-Ferm (use instructed dose) at your local homebrew supply shop through White Labs (whitelabs.com). The difference between Dancing with Hops and the November/December '09 Zymurgy experiment is that Dancing with Hops did not have one pound of wheat malt, which Slithy Tove Pale Ale had.

Once again, I qualitatively tested Dancing with Hops using an EZ Gluten Test Kit. This quick and easy home test is available from Elisa Technologies (www.elisa-tek.com). With Slithy Tove, I was disheartened when my test indicated a "positive" presence of gluten. The test is very sensitive and guarantees a lower limit of detection of 10 ppm for barley, rye and wheat glutes. I later learned that because this test is designed to see barley and rye glutes, the wheat fraction indicators are sometimes much more sensitive.

My EZ Gluten Test of Dancing with Hops indicated a negative result—no detection of *any* gluten. It was what I suspected after having previously predicted, "If I had used 100-percent barley malt in the recipe and had eliminated the wheat, my results would most likely indicate a much lower level of gluten."

Is Dancing with Hops gluten free and safe for those with celiac disease? My experimental batch of homebrew indicated a negative presence of gluten, but I can't say that it is safe for all or even some celiacs because there are no dependable, consistent and public standards offered by the U.S. government and the medical community. For liability reasons, I am not giving any advice here. If you have celiac disease and wish to explore this option, you are free to do so. Please be aware that with any process, techniques and quality

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Dancing with Hops

ALL GRAIN RECIPE

INGREDIENTS

for 5.5 U.S. gallons (21 liters)

- 9.5 lb** (4.3 kg) Maris Otter pale malt
- 1.0 lb** (454 g) English crystal malt (15 L)
- 8.0 oz** (225 g) Gambrinus honey malt
- 8.0 oz** (225 g) Belgian aromatic malt
- 1.5 lb** (680 g) rice flakes
- 0.25 lb** (113 g) Maris Otter pale malt (for rice mash/boil)
- 0.5 oz** (14 g) Amarillo hops 8% a.a. (4 HBU/112 MBU) 60 min
- 0.25 oz** (7 g) Columbus hops pellets 14.5% a.a. (3.6 HBU/102 MBU) 60 min
- 0.25 oz** (7 g) Columbus hops pellets 14.5% a.a. (3.6 HBU/102 MBU) 30 min
- 0.25 oz** (7 g) Simcoe hops 14% a.a. (3.5 HBU/98 MBU) 30 min
- 1.0 oz** (28 g) Cascade hops 5% alpha (5 HBU/140 MBU) 30 min
- 0.5 oz** (14 g) Amarillo hops 8% a.a., 10 min
- 0.25 oz** (7 g) Columbus hops 14.5% a.a., 10 min
- 0.5 oz** (14 g) Simcoe hops 14.5% a.a., 10 min
- 0.5 oz** (14 g) Citra hops, end of boil
- 0.5 oz** (14 g) Simcoe hops, end of boil
- 0.33 oz** (10 g) New Zealand Nelson B Sauvín hop pellets, end of boil
- 0.33 oz** (10 g) New Zealand Nelson B Sauvín hop pellets, DRY HOPPING in secondary
- 0.33 oz** (10 g) Citra hop pellets, DRY HOPPING in secondary
- 0.33 oz** (10 g) Simcoe hop pellets, DRY HOPPING in secondary
- 0.25 tsp** (1 g) powdered Irish moss, 10 min
- 3 ml** Clarex™ Enzyme available as Clarity-Ferm (use instructed dose) through White Labs (whitelabs.com)
- Cry Havoc lager/ale yeast or other pale ale type yeast
- 0.75 cup** (175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging

Target Original Gravity: 1.065 (16 B)

Target Extraction Efficiency: 75%

Approximate Final Gravity: 1.018 (4.5 B)
IBUs: about 80



Approximate color: 11 SRM (22 EBC)

Alcohol: 6.1% by volume

DIRECTIONS

A step infusion mash is employed to mash the grains. Add 11.5 quarts (11 l) of 140° F (60° C) water to the crushed *malted* grain (reserve 0.25 lb. malt for rice cooking), stir, stabilize and hold the temperature at 132° F (53° C) for 30 minutes. Add rice flakes and 0.25 pound of malt to 8 quarts (7.5 l) of warm water and bring to a boil. After rice has boiled and malt mash has reached 30 minutes, add boiling rice gruel to mash and if needed add heat to bring temperature up to 155° F (68° C) and hold for about 30 minutes. Raise temperature to 167° F (75° C), laut and sparge with 3.5 gallons (13.5 l) of 170° F (77° C) water. Collect about 5.5 gallons (21 l) of runoff. Add 60-minute hops and bring to a full and vigorous boil.

The total boil time will be 60 minutes. When 30 minutes remain, add the 30-minute hops. When 10 minutes remain, add 10-minute hops and the Irish moss. When 1 minute remains, add the end of boil hops. After a total wort boil of 60 minutes, turn off the heat and place the pot (with cover on) in a running cold-water bath for 30 minutes. Continue to chill in the immersion or use other methods to chill your wort. Strain and sparge the wort into a sanitized fermenter. Bring the total volume to 5.5 gallons (21 liters) with additional cold water if necessary. Aerate the wort very well.

Pitch the yeast and add the Clarex™ Enzyme or Clarity-Ferm when temperature of wort is about 70° F (21° C). Ferment at about 70° F (21° C) for about one week or when fermentation shows signs of calm and stopping. Rack from your primary to a secondary and add the hop pellets for dry hopping. If you have the capability "cellar" the beer at about 55° F (12.5° C) for about one week. Prime with sugar and bottle or keg when complete.

Dancing with Hops

MASH EXTRACT RECIPE

INGREDIENTS

for 5.5 U.S. gallons (21 liters)

- 8.0 lb** (3.6 kg) amber malt extract syrup or 6.4 lb (2.9 kg) amber DRIED malt extract
- 1.0 lb** (454 g) English crystal malt (15 L)
- 1.0 lb** (454 g) rice extract syrup
- 1.0 oz** (28 g) Amarillo hops 8% alpha (8 HBU/224 MBU) 60 min
- 0.33 oz** (10 g) Columbus hops pellets 14.5% alpha (4.8 HBU/134 MBU) 60 min
- 0.25 oz** (7 g) Columbus hops pellets 14.5% alpha (3.6 HBU/102 MBU) 30 min
- 0.25 oz** (7 g) Simcoe hops 14% alpha (3.5 HBU/98 MBU) 30 min
- 1.0 oz** (28 g) Cascade hops 5% alpha (5 HBU/140 MBU) 30 min
- 0.5 oz** (14 g) Amarillo hops 8% alpha, 10 min
- 0.25 oz** (7 g) Columbus hops 14.5% alpha, 10 min
- 0.25 oz** (14 g) Simcoe hops 14.5% alpha, 10 min
- 0.5 oz** (14 g) Citra hops, end of boil
- 0.5 oz** (14 g) Simcoe hops, end of boil
- 0.33 oz** (10 g) New Zealand Nelson B Sauvín hop pellets, end of boil
- 0.33 oz** (10 g) New Zealand Nelson B Sauvín hop pellets, DRY HOPPING in secondary
- 0.33 oz** (10 g) Citra hop pellets, DRY HOPPING in secondary
- 0.33 oz** (10 g) Simcoe hop pellets, DRY HOPPING in secondary
- 0.25 tsp** (1 g) powdered Irish moss
- 3 ml** Clarex™ Enzyme available as Clarity-Ferm (use instructed dose) through White Labs (whitelabs.com)
- Cry Havoc lager/ale yeast or other pale ale type yeast
- 0.75 cup** (175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging

DIRECTIONS

Place crushed crystal malt in 2 gallons (7.6 l) of 150° F (68° C) water and let steep for 30 minutes. Strain out (and rinse with 3 quarts (3 l) hot water) and discard the crushed grains reserving the approximately 2.5 gallons (9.5 l) of liquid to which you will now

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MASH EXTRACT RECIPE

FROM PAGE 55

add malt extract, rice extract syrup and 60 minute hops. Bring to a boil.

The total boil time will be 60 minutes. When 30 minutes remain, add the 30-minute hops. When 10 minutes remain, add 10-minute hops and the Irish moss. When 1 minute remains, add the end of boil hops. After a total wort boil of 60 minutes, turn off the heat. Immerse the covered pot of wort in a cold water bath and let sit for 15-30 minutes.

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

Pitch the yeast and add the Clarex™ Enzyme or Clarity-Ferm when temperature of wort is about 70° F (21° C). Ferment at about 70° F (21° C) for about one week or when fermentation shows signs of calm and stopping. Rack from your primary to a secondary and add the hop pellets for dry hopping. If you have the capability "cellar" the beer at about 55° F (12.5° C) for about one week. Prime with sugar and bottle or keg when complete.

controls must be adhered to. I will also note that any deviation from the use of traditional ingredients and process could compromise the effectiveness of Brewers Clarex™ (Clarity-Ferm).

The EZ Gluten Test costs about \$15 per test and can be done easily at home. If you are dealing with or know someone who has celiac disease and they are thirsting for a beer, it may be worthwhile to explore the enzyme option. I would strongly advise medical consultation before deciding to enjoy good beer again. I have heard that most celiacs can tolerate up to 15 mg of gluten a day, but these kinds of generalizing statement are dangerous. Each celiac's condition is unique and requires individual attention and medical consultation.

So let's cut the shuck and jive and get on with the recipe.

Charlie Papazian is founder of the American Homebrewers Association. 

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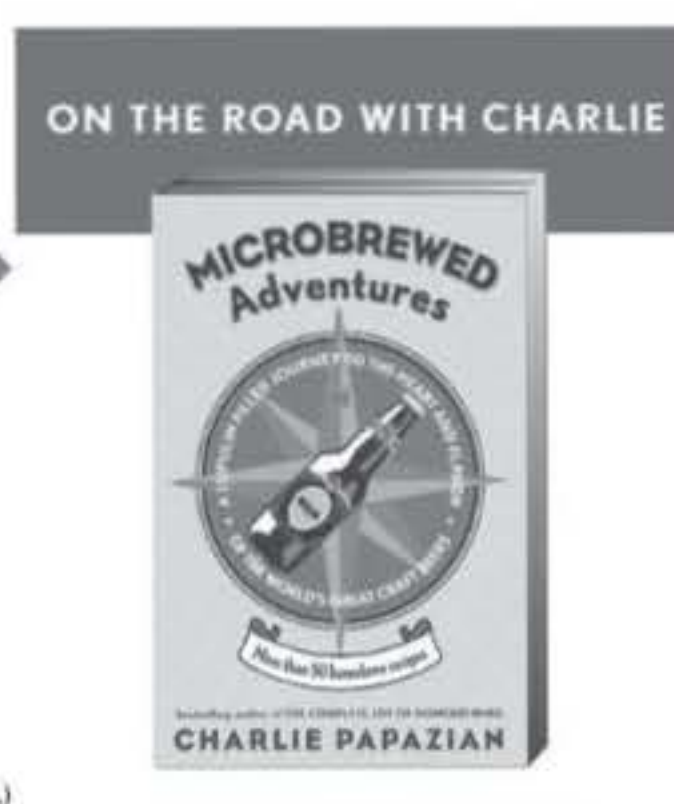
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	(4) Other Classes Mailed Through USPS	562	598
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g.	Total Distribution (Sum of c & f)	22,280	23,879
h.	Copies Not Distributed	1,542	1,754
i.	Total (Sum if g, h, (1) and (h) 2)	23,822	25,633
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The Brewmaster's Night Before Christmas

'Twas the night before kegging, when all through the pub
 Not a carboy was stirring, not even a blub;
 The hops had been added to the wort with care,
 In hopes that a 50/50 soon would be there.
 I was nestled all snug in my bed,
 While visions of blue ribbons danced in my head;
 The spices were added, allowed nicely to steep,
 And I was all settled down for a long night's sleep.
 When out in the pub there arose such a clatter,
 I sprang from my bed to see what was the matter;
 Away to the brewpub I flew like a flash,
 Tore open the door and tripped on a sash.
 The glow of red on the pool table so bright,
 Gave me pause as I saw an unbelievable sight;
 When what to my wondering eyes should appear,
 But Santa and eight reindeer, drinking my beer.
 With a belly so round and his hat all askew,
 I knew in a moment, he'd had more than a few;
 More rapid than eagles he lifted his mug,
 And he whistled and shouted, and took a few chugs.
 "More Belgian! More Porter! More Kolsch and Stout,

More Amber! More Wheat! More Bock and Alt."
 His eyes, how they glazed, his dimples how merry!
 His cheeks were like roses, his nose like a cherry!
 The hair from his cap was in need of a comb,
 And the beard on his chin was covered in foam;
 My eyes flew to my kegger, holding eight kegs of beer,
 Sipping each tap was a tiny reindeer!
 The glow in the room flashed on my night clothes,
 It was Rudolph, I could tell by the red of his nose!
 To the top of the porch! To the top of the wall!
 I yelled, "Dash away! Dash away! Dash away all!"
 Brewing barrels of coffee, I begged them partake,
 They sipped the hot joe and they jolted awake!
 Now up to the house top the coursers they flew,
 Old Jolly and reindeer yelled, "Thanks for the brew!"
 Warm cookies and milk await us tonight,
 Your homebrew was perfect, the flavor just right!"
 As I stood in stunned silence, and was shaking my head,
 I thought, "Did I dream or fall out of my bed?"
 My thoughts were confirmed, as I heard out in the night,
 "I'm a convert this Christmas. To heck with 'beer lite'!"

Canda Williams considers herself a Brew Babe, as the proud wife of her homebrewing husband, Don. They live in Northern California, and enjoy their brewpub/game room with eight delicious beers on tap. In addition to writing, she creates personalized brew towels available at candakay.com.

Illustration by Matt Collins

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There's snow on the ground,
but I'm in clover.
• I heard you calling,
so I'm coming over.
• Come on get jolly,
we'll bust out some holly,
gonna follow our folly.
• Cheer, sing-alongs
and glassware at
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