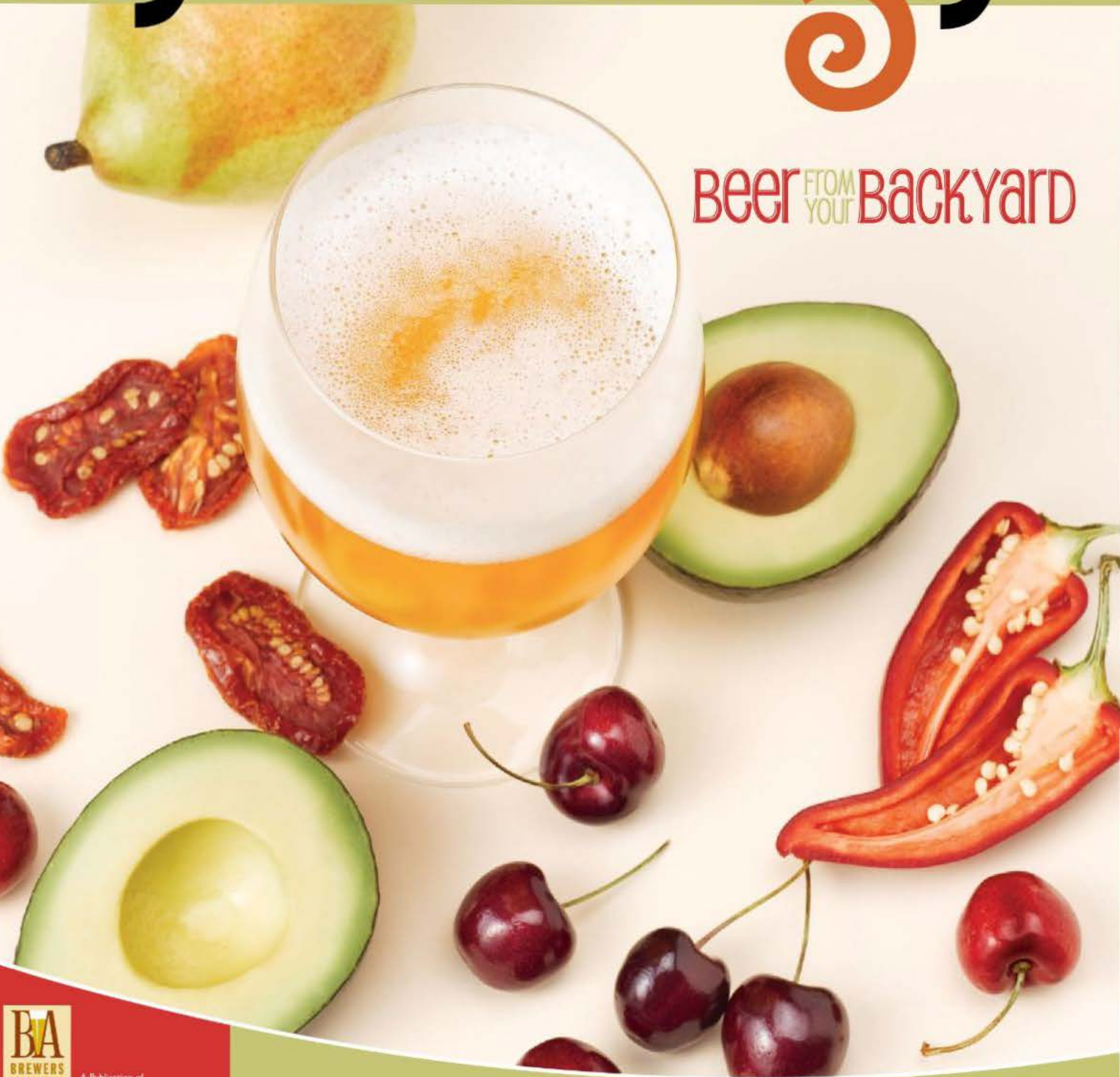


FOR THE **HOMEBREWER & BEER LOVER**

# zymurgy®

The Journal of the American Homebrewers Association

Beer FROM YOUR Backyard



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# 39

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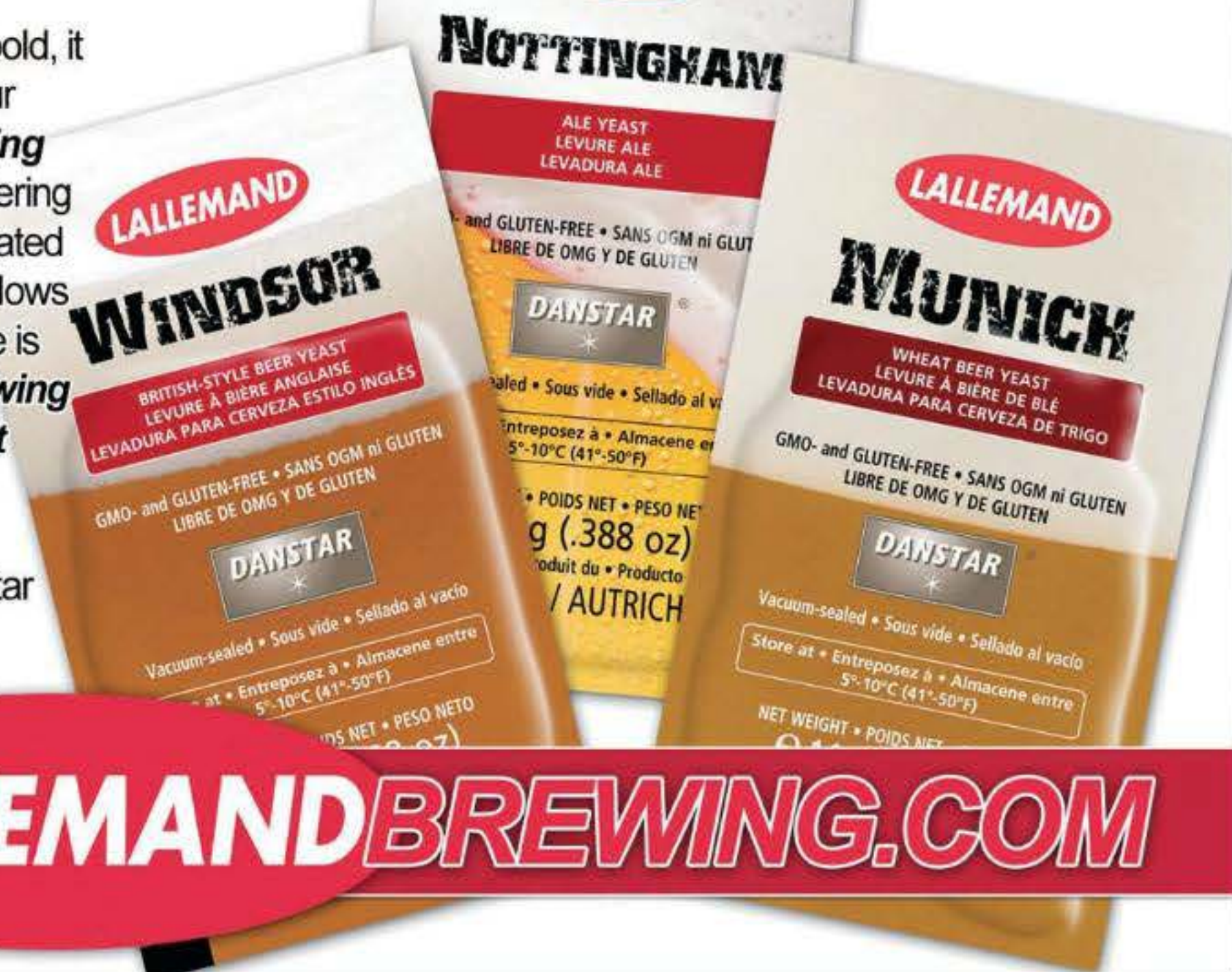
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by Jill Redding

## A Record-Breaking Conference

A record 1,900 homebrewers converged upon San Diego June 16-18 for the AHA's 33rd National Homebrewers Conference. And a record number of entries—almost 7,000—were judged in the National Homebrew Competition. Now that the dust has settled, it's time to take a look at some of the conference highlights.

For me, the conference is always a great chance to attend seminars and find ideas for future articles and authors in the magazine. The challenge of this year's conference was selecting among the amazing seminars to attend. The local organizing committee did a fantastic job of lining up interesting, relevant topics and speakers, from Chad Yakobson presenting to a standing-room-only crowd on Brettanomyces, to the always interesting Randy Mosher and his Homebrew Planet, to Dan Gordon of Gordon Biersch Brewing Co. discussing German lagers.

As per usual, the Going Pro panel was a big draw for homebrewers who are interested in taking their hobby to a professional level. Panelists Jeremy Raub of Eagle Rock Brewing Co., Cyrena Nouzille of Ladyface Ale Companie, Mike Hess of Hess Brewing Co., and Patrick Rue of The Bruery shared their experiences of getting started in the industry. According to statistics compiled by the Brewers Association, there are more than 600 breweries in planning in the United States, and the vast majority of those are no doubt being engineered by homebrewers.

"I had been homebrewing for about 12 years, and you just get to the point where your friends are drinking it faster than you can make it," said Nouzille.

One of the newest pros, Jamil Zainasheff, was rewarded by long lines at Pro Brewers

Night at his Heretic Brewing Co. booth, which was almost as popular as Russian River, a few booths down.

For those of you who are considering opening a brewery, keynote speaker Vinnie Cilurzo of Russian River had this advice: take pictures of every step in the process.

"You never know when you're going to be asked to give the keynote at the Homebrewers Conference," joked Cilurzo, whose presentation included many photos of the early days of Blind Pig Brewing Co. and Russian River.

"This is definitely setting the standard for future AHA conferences," said Cilurzo, who started homebrewing in 1984. "It's amazing to see 2,000 people here. I think I've sent half of you the recipe for Pliny the Elder."

Cilurzo also talked about the collaboration Russian River is doing with Sierra Nevada, a Brett beer that will be released in 2012. "This is the first time they are allowing Brett in their brewery," said Cilurzo. "We could be the one who brings down Sierra Nevada."

Another highlight of the conference was seeing humble Rogue brewmaster John Maier wipe away tears after receiving the AHA governing committee Recognition Award for his contributions to the homebrewing community. Throw in the always amazing Club Night, Pro Brewers Night, a fabulous awards dinner prepared by Homebrew Chef Sean Paxton, and a spectacular array of pre-conference events, and this conference was indeed one for the record books. Hopefully we'll see you June 21-23, 2012 in Seattle!

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

# zymurgy®

Journal of the American Homebrewers Association®

Publisher ..... Brewers Association™  
 Editor-in-Chief ..... Jill Redding  
 Technical Editor ..... Gordon Strong  
 Art Director ..... Allison Seymour  
 Graphic Designer ..... Luke Trautwein  
 Graphics/Production Director ... Stephanie Johnson Martin  
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Published by the American Homebrewers Association, a division of the Brewers Association, a not-for-profit organization located at 736 Pearl Street, Boulder, CO 80302-5006 USA. Membership is open to everyone. **Zymurgy** (ISSN 0196-5921, USPS 018-212) is the bi-monthly journal of the American Homebrewers Association and is published six times per year. Periodicals Postage Paid at Boulder, CO and additional mailing offices. Canada Post Agreement Number 41197537. Annual memberships are \$38 U.S., and \$44 International and include a \$35 subscription to **Zymurgy**.

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POSTMASTER: Send address changes to:  
**Zymurgy**, 736 Pearl Street, Boulder, CO 80302-5006.  
 Printed in the USA.



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by Horst Dornbusch

To read this special, online-only feature, go to the [Zymurgy](http://Zymurgy.com) page on [HomebrewersAssociation.org](http://HomebrewersAssociation.org).

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## >> GET THERE!

### OKTOBERFEST

Will this be the year you cross it off your bucket list? The original Oktoberfest takes place September 17-October 3 in Munich, Germany, featuring 14 different themed tents offering traditional German beer and food.

More than just a beer festival, Oktoberfest has time-honored traditions such as the tapping of the first barrel by the mayor of Munich; a costume parade; carnival rides; a traditional religious Oktoberfest mass; and live music.

In 2010, more than 6.5 million people attended the 200th anniversary of Oktoberfest, which began as a wedding celebration for Prince Ludwig I of Bavaria and Therese of Saxe-Hildburghausen in 1810. To learn more about the event, go to [www.oktoberfest.de](http://www.oktoberfest.de).

#### September 1-5 Key West Brewfest

Key West, FL  
[Keywestbrewfest.com](http://Keywestbrewfest.com)

#### September 2-4 Savannah Craft Brew Fest

Savannah, GA  
[Savannahcraftbrewfest.com](http://Savannahcraftbrewfest.com)

#### September 16-18 Telluride Blues & Brews Festival

Telluride, CO  
[www.tellurideblues.com](http://www.tellurideblues.com)

#### September 17 Brewgrass Festival

Asheville, NC  
[Brewgrassfestival.com](http://Brewgrassfestival.com)

#### September 23-25 Fremont Oktoberfest

Fremont, WA  
[Fremontoktoberfest.com](http://Fremontoktoberfest.com)

#### October 8 Great Tucson Beer Festival

Tucson, AZ  
[www.azbeer.com](http://www.azbeer.com)

#### October 22-23 Great American Distillers Fest

Portland, OR  
[www.rogue.com](http://www.rogue.com)

For more craft beer events, go to [CraftBeer.com](http://CraftBeer.com)



## NEW PRODUCT

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Through the use of Ted's Cigars proprietary seasoning process, the company has successfully and subtly imparted the aroma and flavor of Centennial hops into the cigar, creating a unique blend to be enjoyed by cigar and beer enthusiasts alike.

The HOPZ Cigar is a premium handmade 6 x 50 Toro with a Cameroon wrapper, U.S. Connecticut binder, and Dominican Republic filler. Each cigar is sealed airtight in a glass tube that requires no humidor and gives the product an indefinite shelf life.

A single cigar is \$11, and they can also be purchased in various quantities. To order or to learn more, go to [www.tedscigars.com](http://www.tedscigars.com).



## >> BEER QUOTE

*"When you love your hobby, it's going to love you back."*

—Peter Zien, brewmaster and owner of AleSmith Brewing Co. and the upcoming CheeseSmith micro-creamery.



## NEW AHA LOGO

The American Homebrewers Association (AHA) is excited to present a new logo to represent the organization. The AHA's most recent logo was more than a decade old, and the time was right to freshen up the look and feel to reflect the fun and passion for homebrewing found in the AHA membership and the hobby as a whole.



## YOU'VE GOTTA DRINK THIS

### HACKER-PSCHORR DUNKLE WEISSE



This German dunkelweizen pours a light brown color out of the bottle, exhibiting copper highlights when backlit. It is decidedly hazy, as appropriate to the style, and topped with a thick, long-lasting, creamy beige head. The aroma reflects spicy phenols, specifically clove, that retreat into bready undertones. Upon the first sip, high carbonation hits the tongue sharply, followed by phenols and a hint of banana in the aftertaste. Later sips reveal the influence of melanoidins from Munich or Vienna malts, which become more pronounced as the beer warms. The body is medium, though high carbonation may be a contributing factor. Overall, the yeast dominates both aroma and flavor, but malts help balance the taste. This beer is a good choice for dark-beer drinkers looking to expand their repertoire beyond roasty favorites, and hefeweizen lovers ready for darker options. Try pairing it with bread or chocolate.

Reviewed by Michael Donovan, Amherst, Mass.



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](mailto:jill@brewersassociation.org).

## THE LIST

# 25 THINGS TO ADD TO YOUR BUCKET LIST

MANY PEOPLE HAVE "BUCKET LISTS" OF THE THINGS THEY WANT TO ACCOMPLISH IN THEIR LIVES, BUT DO YOU HAVE A SPECIFIC ONE FOR BEER AND BREWING? WITH THE HELP OF COLLEAGUES AT THE BREWERS ASSOCIATION, WE'VE COMPILED A LIST TO GET YOU STARTED.

1. Attend the Great American Beer Festival (September 29-October 1, 2011).
2. Attend Oktoberfest in Munich, Germany (September 17-October 3, 2011).
3. Tour Belgium, Germany, England, or the Czech Republic with a local who knows the history and the best places to drink beer.
4. Cook a five-course meal where every course includes beer in the recipe and is paired with beer.
5. Become a certified beer judge or Cicerone beer server.
6. Help brew a beer at a local brewery (enter your local GABF Pro-Am competition!).
7. Attend Beer Camp at Sierra Nevada.
8. Brew a beer from every single style category in the BJCP style guidelines.
9. Drink a beer from every single style category in the Brewers Association style guidelines ([www.BrewersAssociation.org/pages/publications/beer-style-guidelines](http://www.BrewersAssociation.org/pages/publications/beer-style-guidelines)).
10. Win a medal at the National Homebrew Competition.
11. Grow your own hops.
12. If you only brew beer, try making mead or cider.
13. Take a road trip to the National Homebrewers Conference.
14. Have your picture taken with Charlie Papazian.
15. Have your picture taken with Phil Farrell's chicken.
16. Help raise money for charity at a beer-related event.
17. If you're female, attend a women-only beer event such as Ales4Females or Women Enjoying Beer.
18. Join a homebrewing club.
19. Vote in Zymurgy's Best Beers in America poll (March 2012).
20. Age beer in a barrel.
21. Brew a beer or make a mead or cider for a special event such as a birth or a wedding.
22. Enjoy a vertical tasting of a barleywine or other beer.
23. Go see the hop fields of the Yakima Valley.
24. Visit a brewery in each of the 50 states.
25. Visit the world's oldest brewery (Weihenstephan in Germany, established in 1040).



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# Best Beers in America



Dear Zymurgy,  
I was very excited to see that my new issue of Zymurgy (July/August 2011) had an all-grain recipe for Sam Adams Noble Pils, but I think there is something missing with the mash phase of the brew. The recipe has a mash schedule of 10 minutes @ 122° F, then 15 minutes @ 154° F, then mash out at 170° F. Am I truly looking at a recipe with a 25-minute mash schedule? I am going to give it a whirl, but I would like to confirm the mash schedule first.

Terry Defever  
Pasco, Wash.

Zymurgy technical editor Gordon Strong responds: *That's what was in their original recipe. It did seem short to me; my system would need at least 30 minutes at that temperature, but conversion speeds vary. I'm guessing the difference is that on professional systems, they likely achieve a much more complete grind of the grain so that the starches convert quickly. On the average homebrew system, that duration is likely too aggressive. I would extend the 154° F rest to 45 minutes to be safe. The 122° F rest is a protein rest; 10 minutes is fine. The mash out temp (170° F) is fine. The 154° F rest is the last saccharification rest, so brewers should always interpret a recipe to include the phrase "or until conversion is complete" on the last rest. That's similar to a food recipe saying "cook until done" after giving a time estimate. An iodine test can confirm, but most mashes will fully convert in 30-60 minutes at the homebrew level. So, that's a good catch, and shows a difference between what can be accomplished on a professional system vs. the average homebrew system.*

## Founders Kentucky Breakfast Stout

Dear Zymurgy,  
In the recent issue ranking the top beers as voted by readers (July/August 2011), there was a quote by Tim Augustyn that was either a mistake on Tim's part, or misused in the article. The quote was about Breakfast Stout from Founders, which had tied for third on the list. In it the beer was described as "a massive taste explosion of big malt, coffee, bourbon, and chocolate. Like baseball and the first robin, a reason to look forward to spring."

The beer being described by Tim in this quote was actually Kentucky Breakfast

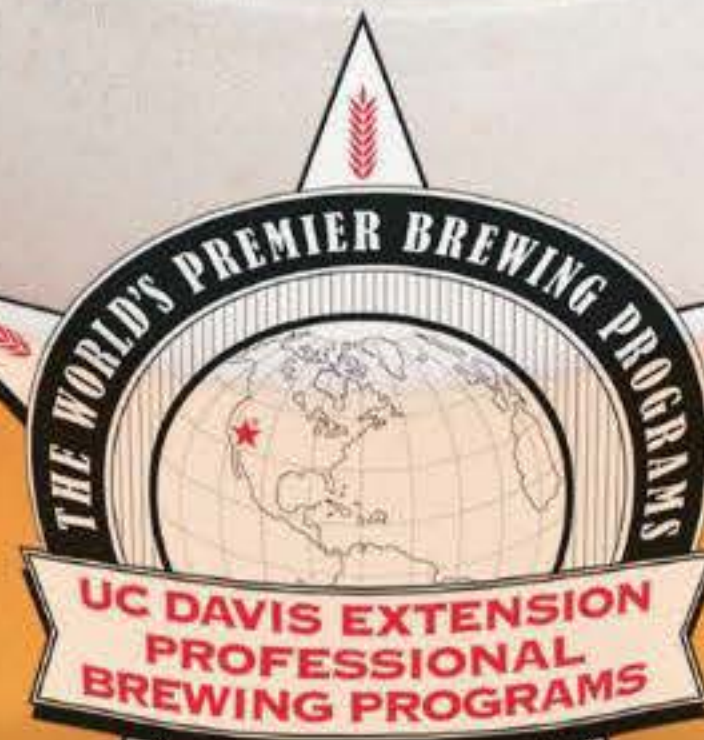


Stout (KBS), a bourbon aged imperial stout that comes out in March. However, the beer in the polls was regular Breakfast Stout, a chocolate coffee imperial stout, not bourbon aged. I'm not sure if the quote was used in reference to the wrong beer, whether the reader quoted was mistaken, or whether the poll did not distinguish between the two and lumped the beers together, but thought I ought to bring it to your attention.

Ryan Bell  
Columbus, Ohio

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[www.extension.ucdavis.edu/brew](http://www.extension.ucdavis.edu/brew)



Zymurgy editor Jill Redding responds: Thanks for catching that, Ryan. The mistake was mine. The beer listed as tied for third in the poll (and referred to in Tim's quote) was actually Founders Kentucky Breakfast Stout, not the regular Breakfast Stout. Apologies for the confusion!

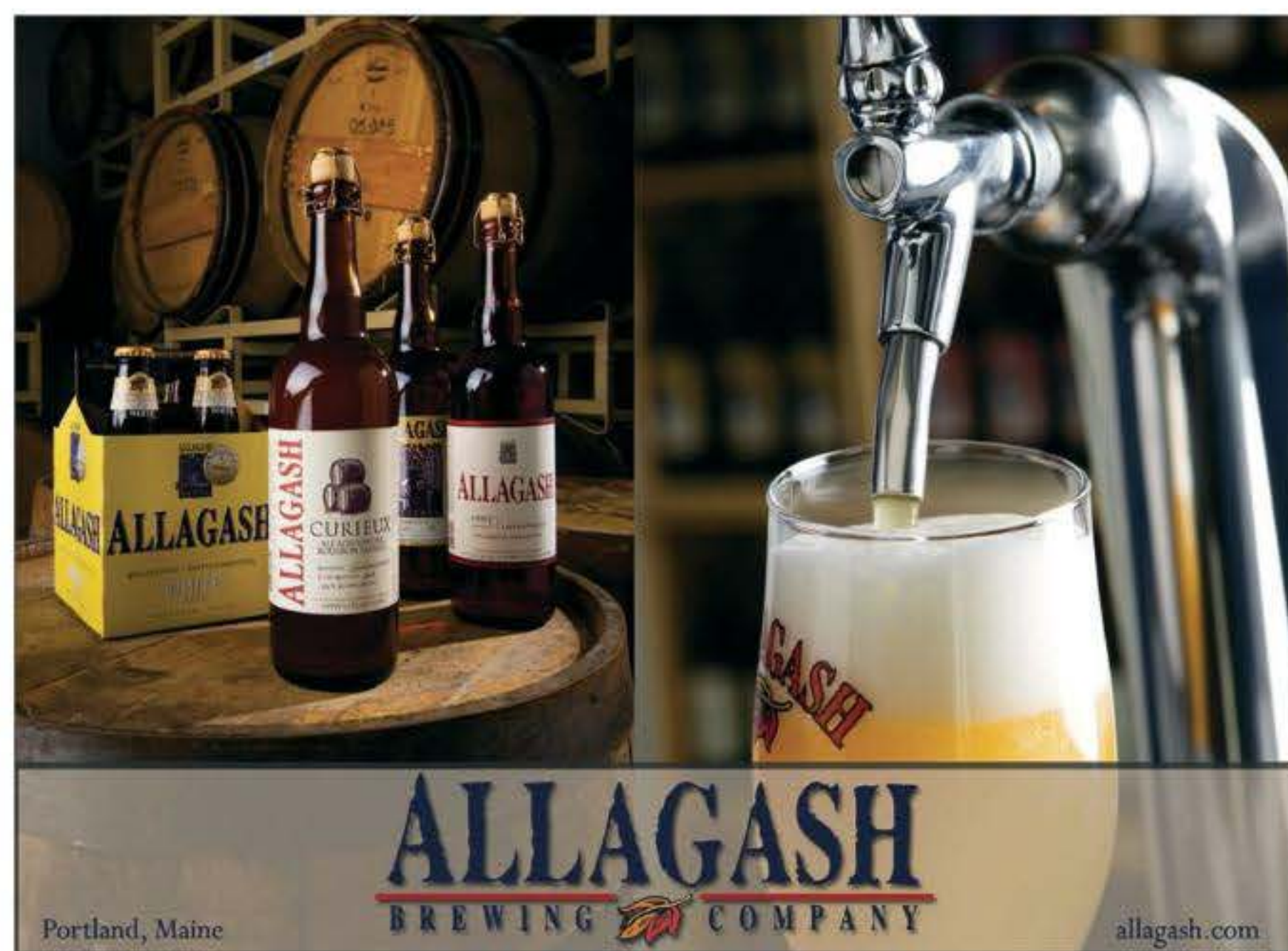
### Fall Seasonals...in July?

Dear Zymurgy,

As I write this in the heat of summer (mid-July), I am enjoying a refreshing homebrewed hefeweizen. However, preferring cool weather to hot, I look forward to fall when I can sit down and enjoy one

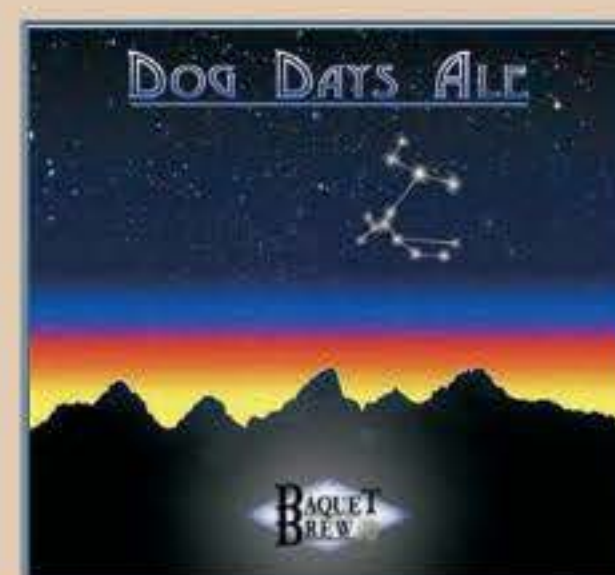
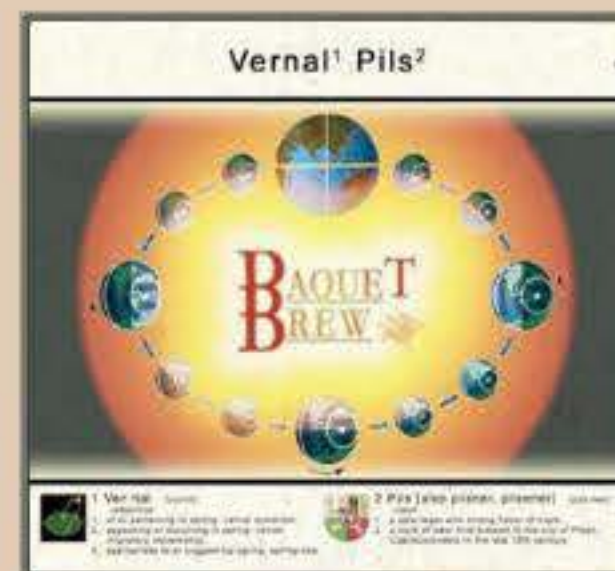
of my other favorite beer styles, a pumpkin ale, during the change of seasons. But wait! Pumpkin beers are already starting to be released for the season by the microbreweries! Despite my love of pumpkin ales, and the "relax, don't worry" attitude conveyed from my hefe, I still feel alarmed by this trend to release pumpkin beers perhaps a full season too early.

In this modern age, we have grown to expect to have fruits and vegetables to be available year-round, even if they must be imported from opposite sides of the globe and shipped at greater cost in energy



### FROM OUR READERS

Gene Baquet has been photoshopping his own homebrew labels since his first batch three years ago.



and sometimes loss of flavor and nutrients. Sometimes this attitude threatens to permeate even the brewing industry. Of course, modern methods allow us to freeze or can products to be used year-round as well. Despite this, I believe using fruits and vegetables fully ripe and in season and grown closer to my home provides valuable dividends in lower costs, better flavor, and less strain on the environment. Knowing the farmers also gives us knowledge of how that fruit/vegetable was grown and gives us more control over the process, for example if it is organically grown. Whether we are using the fruits/vegetables for the table or in our beer, I think we will be well rewarded if we are patient and are willing to work more closely to the seasonal patterns of nature.

In Pennsylvania, where I live, I prefer to wait until local fresh pumpkins are available seasonally (usually September)

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to brew my pumpkin ales. The fall is a time when the end of the harvest season approaches and the days get cooler. I contend that a seasonal beer like pumpkin ale should be released close to the natural season for harvest of the pumpkin. Psychologically it just fits best to that time of year, as literature suggests with images of Ichabod Crane or the poem "When the Frost is on the Punkin." Economically it is better, for then pumpkins are readily available for sale to use as either jack-o-lanterns or to make a nice, spicy beer.

Microbreweries have different goals and limitations than homebrewers as to which beers they can brew and the timing for those releases. Thankfully, homebrewers have the power to reach beyond such constraints. Homebrewers are well aware of the main advantage of homebrewing: to make the *style we want*. However, not far behind is: we can brew it *when we want to brew it*. So, as a homebrewer, I personally will continue to brew pumpkin ales to enjoy during the crisp, cool days of fall. Plus there's an additional sense of satisfaction while driving by the exact field in which the pumpkin was grown to be picked and used to brew during the time of its natural perfection.

John Slotterback  
Catawissa, Pa.

**Send your Dear Zymurgy letters to [jill@brewersassociation.org](mailto:jill@brewersassociation.org). Hey homebrewers! If you have a homebrew label that you would like to see in our magazine, send it to art director Allison Seymour at [allison@brewersassociation.org](mailto:allison@brewersassociation.org).**



#### CORRECTION

##### Pilsner Urquell Recipe

The Mash Schedule 1 for the Pilsner Urquell recipe in the July/August 2011 Zymurgy should have read: "Boil about six to seven gallons (roughly 23 to 26.5 liters) of water so that there is enough for both mashing and sparging to reach the target of five gallons (19 liters) of net kettle volume at the end of the boil." The mash-in volume should be approximately 4 gallons or 15.25 liters, not the 23.775 gallons that was listed in the table.



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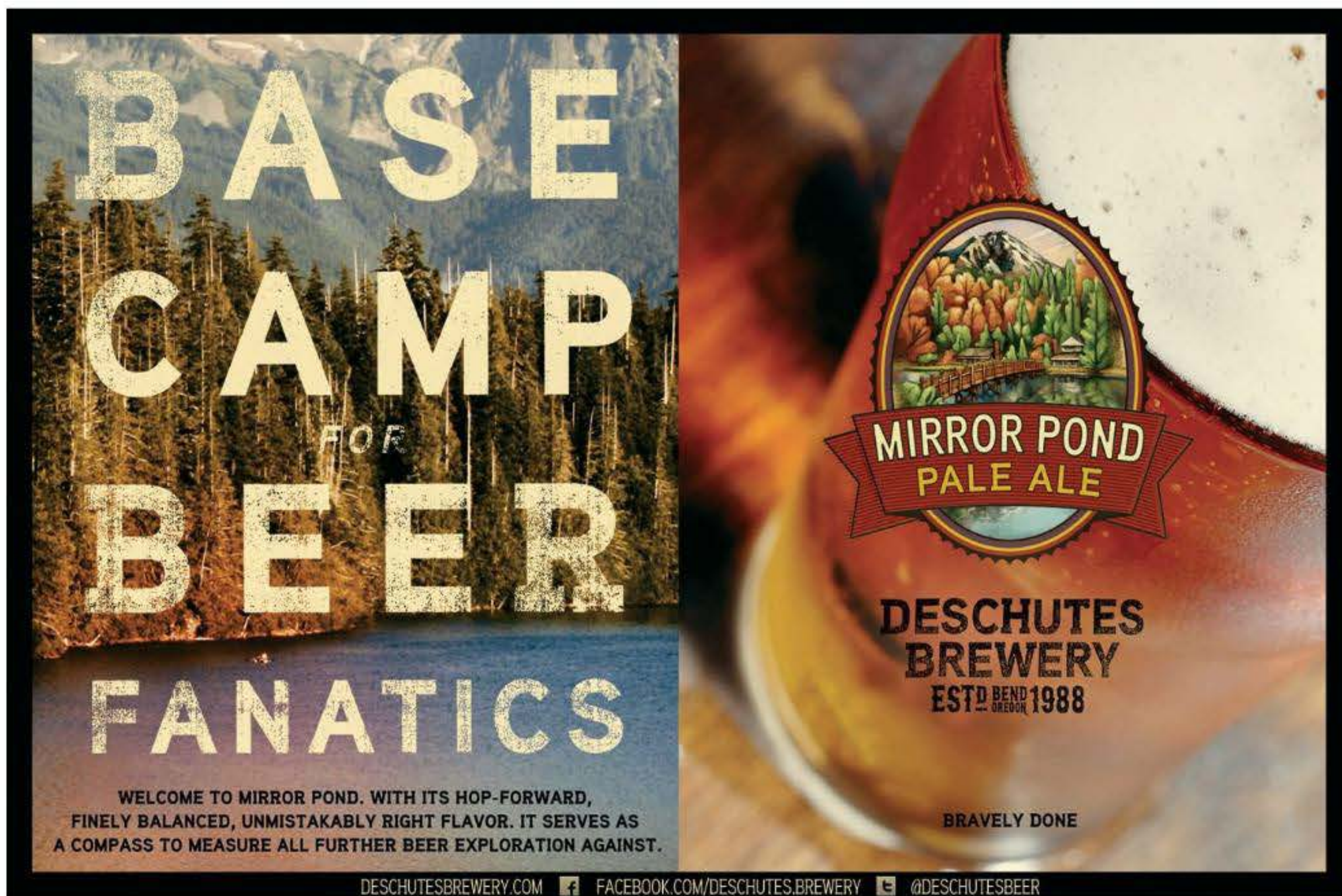
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
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# In the Thick of Things



Dear Professor,  
A lot of homebrewing recipes call for 1.1 to 1.3 quarts of water per pound of grain for the mash. Recently I read that using less water (1 quart per pound of grain) is better because you get a thicker mash and you can use the difference as more sparge water. The analogy used was "a thick mash is your best friend and a lot of sparge water is his hot sister."

I know that the thickness of the mash will affect the final body of the beer, but I'm not sure how. Is a thicker mash going to equal more body, and therefore, if I want my brews to be more full-bodied beers, should I use lower water-to-grain ratios such as the 1 quart of water per pound of grain? And then should I use the additional water from the recipe that I'm taking out of the mash and add it to the sparge?

I'll give some hard numbers as examples:

Original recipe calls for 17 pounds of grain, 6 gallons of mash water (about

1.4 quarts per pound) and 7.5 gallons of sparge water, total of 13.5 gallons of water.

What would be the likely result of this modification?

17 pounds of grain, 4.25 gallons of mash water (1 quart per pound) and 9.25 gallons of sparge water, still a total of 13.5 gallons of water for the mash and sparge process.

Am I going to get a beer with a bigger body? What are other possible results of this change?

Marty Rosendahl

Howdy Marty,

I'm going to reach back into the annals of *The Complete Joy of Homebrewing*, 3rd Edition by Charlie Papazian. He says, "The ratio of water to malt will have an effect on the activity of enzymes. Generally, thicker mashes favor proteolytic activity and thinner mashes favor diastatic activity."

Why this distinction mattered in the first place was when brewers started to dump a lot of rice, corn, and other non-malted, starchy adjuncts as 20 to 40 percent of the beer. Less malt, less protein nutrient. Yeast needs a certain amount of protein nutrient in order to properly ferment. One natural way to increase protein nutrient is to have a thicker mash. I don't believe I've come across any scientific reference that describes thicker mashes as producing more or less body in the beer.

Now here's a thought: Thicker mashes could increase the perception of more body. How can that be? Well, the protein

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nutrient rest is typically done at about 122° F (50° C). But there is another kind of protein rest that I love to initiate and that is the one at about 130-135° F (54-57° C). In this range, you develop proteins that will enhance foam quality and retention.

Seeing is believing. If you see thick, dense heads of foam and beautiful bubble laces on the sides of an empty glass, your lips are going to smack and your eyes will convince you that "this beer has gusto."

To answer your question, "What difference will I see with the above mash-to-water ratios?" I can't tell you for sure. Maybe you'll get a bit more nutrient proteins for the yeast. Maybe you'll get a little, but really immeasurable, better foam quality.

One thing to keep in perspective: with all-malt beers, you really don't need to develop extra protein nutrient for the yeast. There's plenty available with even simple infusion mashing at any non-extreme water-to-malt ratio.

If there's other science out there, please send it to me.

Proteolytically yours,  
The Professor, Hb.D.

### **Not E.Z. for E.V.**

Dear Professor,  
I brewed Charlie Papazian's Rogerfest Cherrywood Lager recipe (September/October 2009) and would like to enter it in a competition. What category would it go in?

I would assume 22B (Other Smoked Beer), but I believe they will want an underlying style. I know of no style this would be without the smoke, but I could be wrong.

Thanks,  
E.V.

Dear E.V.

It isn't E.Z. to enter great "out of style" beers in competitions, is it? So many of the best beers I make are not in "style." Even many of my own IPAs, pale ales, bocks, and European Pils don't technically fit into their "category," but I love them nonetheless.



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The nature of any competition in the world is the need for guidelines, rules, and definitions. Without them, football wouldn't be football nor a gold medal meaningful. What a dilemma for the mavericks such as you and me and most other homebrewers. You are always on the frontier, dragging others who are kicking and screaming.

So, yes, I suppose by Beer Judge Certification Program style guidelines it'd be 22B, but you're right in that judges don't feel comfortable with such freewheelin' out there and you've got to touch on some style to be relevant or at least establish some kind of frame of reference. I'd try something like a "dry hopped, red Oktoberfest/Maerzen" and hope for the best. With Rogerfest, you can never lose.

Hopefully yours,  
The Professor, Hb.D.

### Does Glass Have Class?

Dear Professor,  
I'm seriously considering getting into homebrewing and my local shop gave me a copy of Zymurgy's *An Introduction to Homebrewing*. It is an excellent intro. Most of my questions were answered, but I have a few that remain.

1. One of the basic starter kit upgrades mentioned in the magazine is a glass carboy, and it goes on to list a few extra steps needed when using one, but it doesn't list any benefits of the glass over the plastic. Are there any?

2. I read where one person lets their brew sit sometimes for months before bottling. Is there a time limit that the brew can sit without going bad? Should it be aged? Is there a peak taste period? If it can sit around for a while, at what stage should it be while you age it?

Thank you,  
Jack Perron

Dear Jack P.,  
Good questions and to veteran homebrewers who write, we forget that not everything is so obvious to newbies like yourself.

Yes, glass has a bit more class. Why? Well, for starters plastic fermenters are fine and

will make great beer for a while, but are prone to scratching and even the invisible abrasions and scratches can harbor bacteria and other undesirable microorganisms. Sanitizing soaks won't reach these snug-as-a-bug critters, so eventually the ability to make clean-tasting beer will be compromised over time.

Glass, on the other hand, will rarely get its interior scratched. It is inert, i.e. won't be bothered or compromised by any substance that homebrewers will ever use for cleaning and sanitizing. The one obvious danger is that they can break. One slip while holding with wet hands, and some major medical disasters can occur. Be careful and mindful. Best not to be drinking a lot of homebrew when cleaning and lifting glass carboys full or empty.

Now about your second question. Glass is more secure and assures that air from outside will not seep into the fermenting atmosphere or into the beer over any period of time. Air can migrate through plastic, but more significantly the seals associated with plastic are often not complete seals. So leaving beer in plastic for extended periods is not at all a wise idea.

If you anticipate the possibility of being away when the beer "should" be bottled, it's best to transfer primary fermented beer into a secondary glass fermenter. If you've taken care to be sanitary, beer can be kept in a carboy for months, as long as the temperature is moderate. By moderate, I mean 50 to 60° F [10 to 16° C] for ales and 32 to 50° F [0 to 10° C] for lagers. Even milds, session lagers, and other lower alcohol brews can stand in secondary for a couple of months. And if you really must, you can primary ferment in a carboy and let it sit quietly in a temperature range as above for a couple of months. However, the strain of yeast will determine how much yeast bite you might experience in the final beer, but there are many quite neutral yeasts that don't transfer yeasty flavors to the beer—if you are careful!

Let the primary fermentation complete. First you will see any hop particulates settle in the bottom layer, then protein trub will settle and then finally the yeast will settle out, forming a top layer, somewhat

sealing the "vegetative" layers away from the aging beer. When you return home or are able to keg or bottle, don't move the carboy. Carefully siphon the beer without disturbing the sediment into your priming vessel, and keg or bottle.

I am humbly yours,  
The Professor, Hb.D.

### Sparge Temperature Differential

Dear Professor,  
In an answer to a previous Dear Professor question, you mentioned a sparge temperature of 165-170° F (74-77° C). This brings up a question in my mind that I haven't seen addressed anywhere. How much of a drop in temperature is there between the sparge tank at 170° F (77° C) and the temperature of the sparge water by the time it runs through a foot of tubing and the sparge arm, which is six to eight inches above the grain bed?

Steve Ruch

Dear Steve,  
I too once asked myself the same question, so I took a thermometer and measured the temperature out of the rotating sparging arm as it hit the surface of the lautering mash. I had put boiling water in (in Colorado where I live, that's at about 195° F [91° C] give or take some degrees.). By the time the water ran out of the 5-gallon plastic bucket, through about two-and-a-half feet of tubing, and through a rotating sparging arm sprayer, the temperature had dropped about 25° F.

But beware of generalizations. Take that thermometer of yours and get some more equity out of it. Measure the temperature of your water and measure the surface temperature of the water atop the lautering mash yourself. The drop in temperature is probably more significant than you might imagine.

Amazing, simply amazing,  
The Professor, Hb.D.

### Sir Quonchologus

Dear Professor,  
I'm brewing my first batch of homebrew and reading Charlie Papazian's book and



the term "quonchologus" came up. I googled it and found Papazian's post...so what does it mean? I'm guessing mouth, throat, maw, gullet...or any combination?

I've been an avid drinker and enjoyer of beer for some time and looking forward to making my own. Thank you for all of your efforts in promoting homebrewing! My first batch is in the carboy now and will be bottled in eight or nine days, a (hopefully) delicious IPA!

Thanks again,  
Rodney

Dear Rodney,  
*That Papazian can throw you a curveball every once in a while. But you can hit home runs off of curveballs too. I got him all beered up one evening and his tongue got loose. I asked him the same question. He said, "Oh, it means everything about drinking beer with your mouth, throat, maw, gullet, and quenching yourself. I think I might have made up the word, but maybe not. As the Little Prince once said, 'One never knows.'"*

Yes, sir my quonchologus, does yours?  
The Professor, Hb.D.

## Raw in the Secondary

Dear Professor,  
How do you maintain sanitation when adding raw ingredients into the secondary? I am a relatively new brewer with a handful of brews under my belt. I have been using pretty straightforward recipes and directions, and am looking to try new things.

However, when I read a recipe that instructs me to add hops, coffee, cinnamon sticks, ginger, or other spices directly into the secondary, I worry I will also introduce bacteria and other unwanted microorganisms, ruining the beer. Can you sanitize such ingredients without stripping away the flavor, or is it just a risk you take when tinkering with the secondary?

Andrew Sauer  
Silver City, N.M.

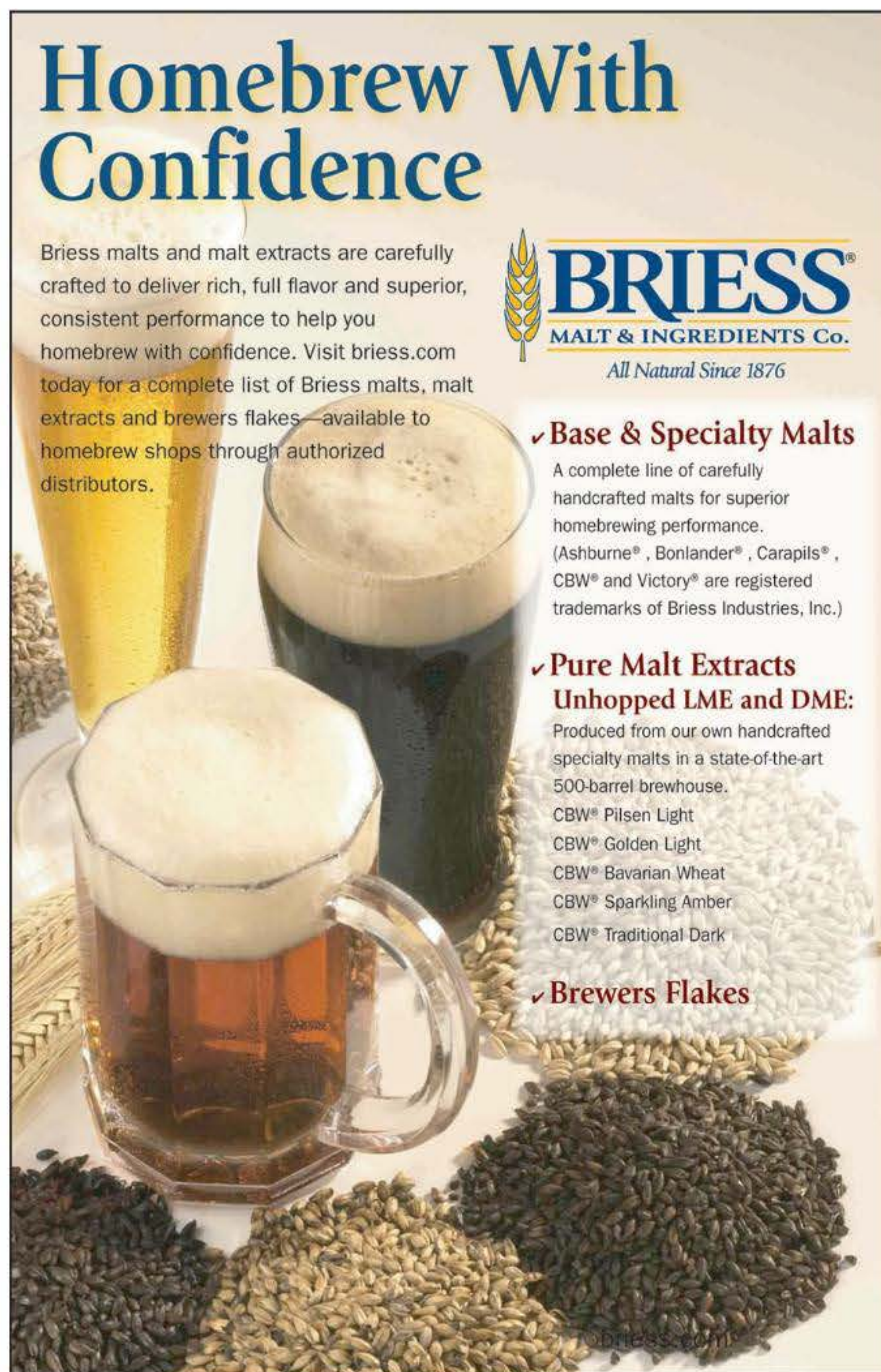
Hey Andy,  
*Arrrrrrghhh. First of all don't worry! That spoils the taste of homebrew more than any other thing you might do.*

*My rule of fermentation is to add "other" ingredients after the primary fermentation; that way you have an environment (low pH and elevated alcohol) that is resistant to bacteria and wild yeast, and most of the food for yeast has been consumed. It's not perfect, but it gives brewers an advantage and it seems to work pretty damned tastefully.*

*If you are making a fruit beer and add fruit to the beginning of the ferment, that is OK too, but make sure your beer yeast culture is rocking and vigorous. Also a bit of lactic acid in a fruit beer can add pleasant complexity and that is usually OK.*

Hoping this guides,  
Charlie for the Professor

**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](mailto:professor@brewersassociation.org).**



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# Colonial Spruce Ale



**B**eer gained much of its popularity in the early Americas because water wasn't safe to drink—beer was boiled, hops resisted bacterial spoilage, and so beer drinking colonists, though they didn't quite know why, remained healthier. But colonists didn't always have reliable access to necessary brewing ingredients, or they had to pay dearly for imported supplies. Out of a need for a locally sourced, inexpensive brew that could be made year-round, American spruce ale was born.

Conifer trees were known to be useful for the prevention of scurvy, a vitamin deficiency that affected sailors and military troops especially. While there was no knowledge of the high vitamin C content of conifer needles, colonists did observe that Native Americans would drink pine

needle tea in the winter to ward off illness. Armed with this knowledge, and with a bit of experimentation, spruce beer soon became a common ration for American troops. Hops, at least the wild New World varieties, were available, but there weren't always enough for storage, whereas native spruce foliage was in abundant supply year-round. Malt was another ingredient in short supply early in America's history—most of the malt used by the colonists had to be imported from England. So the recipe Ben Franklin came up with for spruce beer was based on the cheap, plentiful, and convenient sugar refinery by-product, molasses. There were also lighter versions brewed with plain sugar that were more expensive to brew, but had a milder flavor. Translated from French, while Franklin was stationed in that country, comes this

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recipe. Notice it makes no mention of a boil, but rather "hot water," so perhaps it was only heated to pasteurization temperatures for sanitation:

*"For a Cask containing 80 bottles, take one pot of Essence and 13 Pounds of Molasses—or the same amount of unrefined Loaf Sugar; mix them well together in 20 pints of hot Water: Stir together until they make a Foam, then pour it into the Cask you will then fill with Water: add a Pint of good Yeast, stir*





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it well together and let it stand 2 or 3 Days to ferment, after which close the Cask, and after a few days it will be ready to be put into Bottles, that must be tightly corked. Leave them 10 or 12 Days in a cool Cellar, after which the Beer will be good to drink."

Ben Franklin's recipe called for spruce "essence," which was simply mixed with water and molasses for the brew. This would have produced a relatively thin, dark brew that varied in strength depending upon the amount of molasses used. Some spruce beers were actually

quite low in alcohol, and were more like a spruce soda than strong ale. Other references to colonial spruce beer that was actually made with malted barley called for whole spruce boughs to be used. The boughs were used in the mash tun in place of a false bottom, so the spruce would have contributed a fairly mild flavor and aroma. Hops were probably used in conjunction with the spruce boughs to balance the sweetness of the malt. Other flavorings common in colonial spruce beer included sassafras, ginger, lemon, and allspice.

## Janet's Brown Ale

This recipe is based on Mike McDole's recipe for "Janet's Brown Ale (Imperial American Brown Ale)," the gold medal National Homebrew Competition recipe for the Specialty Beer category in 2009. This recipe is found in the AHA Homebrewopedia wiki.

### INGREDIENTS

for 5.25 US gallons (20 L) with a 3.5 gallon (13.2 L) boil

<b>3 cans</b>	(9.9 lb or 4.5 kg) Coopers Light Malt Extract
<b>0.8 lb</b>	(0.36 kg) Malto-Dextrin
<b>0.5 lb</b>	(0.23 kg) Crystal Malt (40° L)
<b>0.25 lb</b>	(113 g) Chocolate Malt (350° L)
<b>1.0 oz</b>	(28 g) Northern Brewer pellets, 9% a.a. (first wort hop)
<b>0.8 oz</b>	(23 g) Northern Brewer pellets, 9% a.a. (60 min)
<b>0.5 oz</b>	(14 g) Northern Brewer pellets, 9% a.a. (15 min)
<b>1.5 oz</b>	(43 g) Cascade pellets, 5.75% a.a. (10 min)
<b>2.0 oz</b>	(56 g) Cascade whole, 5.75% a.a. (0 min)
<b>2.0 oz</b>	(56 g) Centennial pellets, 10.5% a.a. (dry)
<b>0.75 tsp</b>	Irish moss (15 min)
<b>3 packages</b>	Wyeast 1056 American Ale yeast or White Labs WLP001 California Ale yeast
	Coopers Brewery Carbonation Drops for bottling

**Original Specific Gravity:** 1.073

**Final Specific Gravity:** 1.015

**IBU:** 79

**ABV:** 7.7%

### DIRECTIONS

Steep grains in 2.0 gallons (7.6 L) of water, heat to 158° F (70° C) for 30 minutes. Strain and sparge with 0.25 gallon (0.95 L) hot water. Stir in malt extract, and top up with water to 3.5 gallons (13.2 L). Add the first wort hops (FWH). Bring to a boil and add the bittering (60 minute) hops. Boil for 45 minutes and then add the flavor hops and rehydrated Irish moss. Boil for 5 minutes and add the Cascade pellet hops. Continue boiling for 10 minutes, and add the Cascade whole hops when you turn off the heat. Cool the wort, then pour into fermenter with enough pre-boiled cool water to make 5.25 gallons (20 L). Aerate and pitch yeast when temperature drops to 65 to 70° F (18 to 21° C). Ferment at 67° F (19° C) for one week or until fermentation is complete. Add the dry hops and age in secondary for one week at 67 to 70° F (19 to 21° C). Prime with Coopers Brewery carbonation drops at bottling for a carbonation of approximately 2.0-2.5 volumes of CO<sub>2</sub>. After the beer is carbonated, store for a couple of weeks at serving temperature of 50-54° F (10-12° C) before serving.



For modern spruce beer brewing, most brewers favor a lighter approach. Many have reported that store-bought extract can impart a fiercely strong character that takes years to mellow. Alternately, you can simply make your own. This is Stephen Harrod Buhner's recipe for spruce extract from *Sacred and Healing Herbal Beers*:

"To make spruce essence, take the green shoots of black or red spruce (blue spruce can be used, but it is much stronger in taste), cover with water, and boil until the

water is pungent, strongly flavored, and reddish brown. Strain and boil the liquid down to half its original volume. It can be bottled and kept year-round for use."

Of course, you can always use the spruce tips themselves. Collecting lots in the spring and freezing the ones you don't need immediately will allow you to brew spruce beer anytime you want. Black, red, Norway, or Sitka spruce tips seem to be the preferred varieties, but they can also be difficult to find unless you live along the northeast or northwest coasts of North

America. Other spruce varieties like the more common blue spruce can also be used, but may contain more of the sticky, sappy resin, and as Buhner points out, contribute a stronger flavor.

With any of the varieties, the mildest character is obtained from using only the new growth, waiting until the light green shoots reach 1 to 3 inches in length. These tips, sometimes called "candles," can be added to the mash, at various times in the boil, or even post fermentation. A fairly malty grain bill should be used, as spruce

## Blue Goose Colonial Spruce



### INGREDIENTS

for 5 U.S. gallons (19 liters)

7.5 lb.	(3.4 kg)	Maris Otter pale malt
1.5 lb	(0.68 kg)	molasses (in boil)
12.0 oz	(340 g)	40° L crystal malt
8.0 oz	(227 g)	80° L crystal malt
2.0 oz	(57 g)	spruce tips (in mash)
2.0 oz	(57 g)	spruce tips (boil, 60 min)
1.0 oz	(28 g)	Fuggle hops (boil, 60 min)
0.5 oz	(14 g)	Fuggle hops (boil, 15 min)
2.0 oz	(57 g)	spruce tips (steep 5 min. at flameout)
		Dry English ale yeast

### DIRECTIONS

Mash grains and tips at 150° F (66° C) for 60 minutes. If using extract, substitute 6 lb (2.72 kg) pale malt extract syrup for pale malt and steep crystal malts in 150° F water (66° C) for 30 minutes. Add mash tips and molasses to boil.

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Private Collection

Available July through September 2011

1768-PC English Special Bitter • 2782-PC Staro Prague Lager • 3538-PC Leuven Pale Ale

Available October through December 2011

1469-PC West Yorkshire Ale • 3655-PC Belgian Schelde Ale • 3726-PC Farmhouse Ale

[www.wyeastlab.com](http://www.wyeastlab.com)

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will add a bit of balancing acidity, astringency, and bitterness, plus a clean, minty, pine-like character. Some of the best commercial examples, notably Yards Brewing Company's Poor Richard's Tavern Spruce Ale, Alaskan Brewing's Winter Ale, and Siletz Spruce Ale don't overwhelm with spruce flavor, but allow it to be a fairly subtle nuance. Besides vitamin C, spruce tips also contain a significant amount of sugar, so they will both strengthen and dry lighter beer styles.

For a modern take on a colonial-style spruce ale, a base of pale malt should be blended with 10 to 12 percent caramel malt, 15 percent molasses, about 25 IBUs of kettle hops, and 6 ounces (170 g) of spruce tips, or more if you are really pinning for spruce!

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

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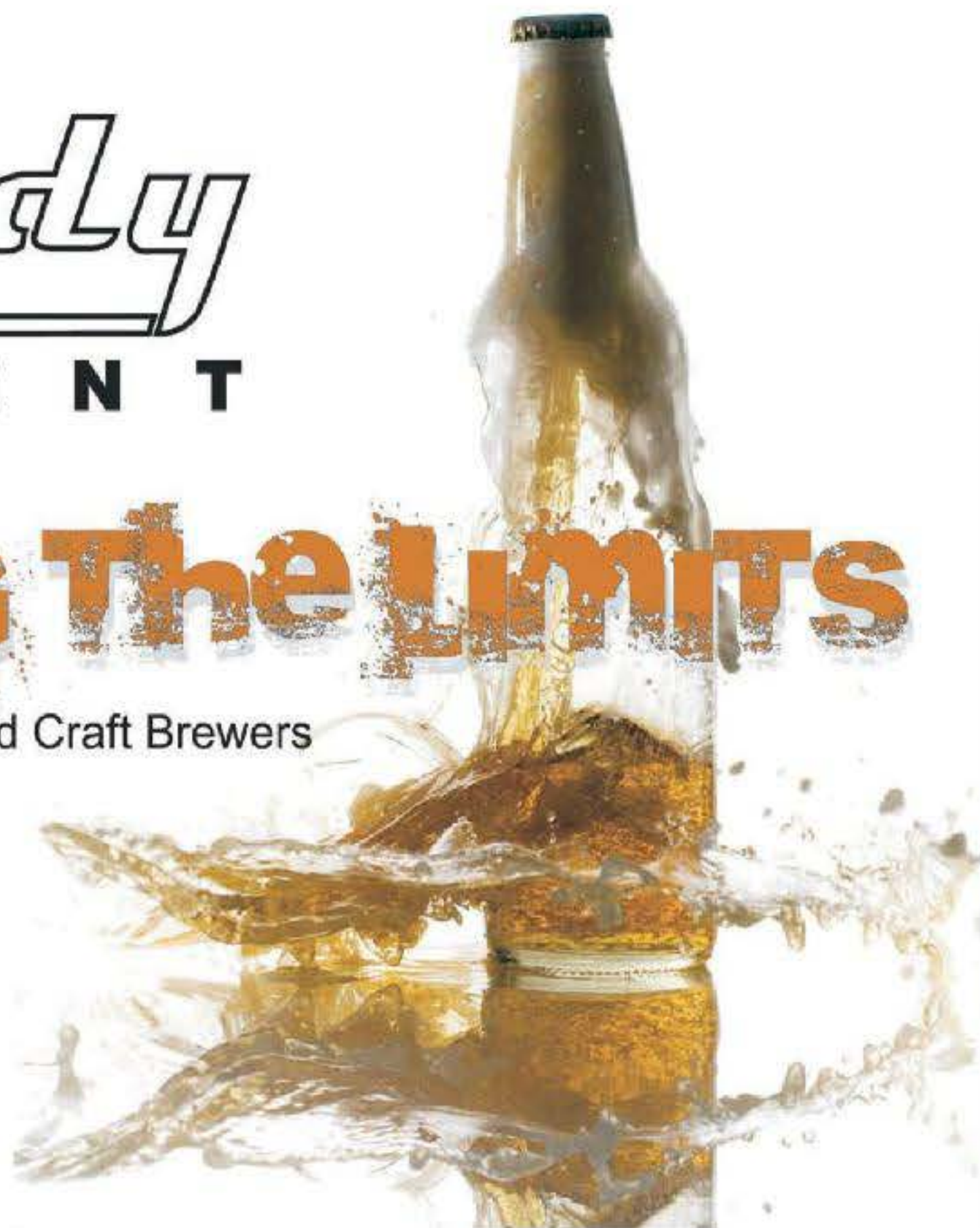
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Beer FROM  
YOUR BACKYARD:

# a saison FOR every region

BY DREW BEECHUM





[Editor's Note: Drew Beechum's article "A Saison for Every Season" appeared in the May/June 2008 issue of Zymurgy].

Saison. For us loony beer fanatics, it's an evocative word. Close your eyes and you're standing in a field, checking crops, pulling weeds under a burning summer sun. Just as the heat becomes unbearable, the farmer hands you a frothy mug of goodness brewed for this very moment. Amber, rocky headed, redolent with hops, and spicy on the tongue. It's a hell of an image.

How much of it is reality? When I teach beer styles and origins, I always preface it with a warning: "Here lies a beer story. It lies because the beer demands a good story." Thanks to diligent detective work of guys like Ron Pattinson (<http://barclayperkins.blogspot.com/>), we're rapidly discovering that our favorite brewing stories are a load straight from the stables. Can we trust anything about waving rows of grain and thirsty farmers slaking their thirst? Then again, does it matter with so much beery bliss at our fingertips?

### a saison manifesto

Say you buy into the legend (and truth be told, there's evidence of voluminous farmhouse brewing—just not commercial brewing). Can we really delineate a style from the record? Should we?

A few National Homebrewers Conferences ago (2003 in Chicago), Peter Bouckaert of New Belgium Brewing started his talk with a simple slide that stated, "In Belgium, there are no styles." More than anything I've ever heard from many great NHC speakers, this simple statement struck a chord with me. The attitude I saw in Belgium confirmed this statement. All of our running around, measuring, and dividing seems farcical. The amazing Fantome Saison is just "amber" when I hustled around the brewery.

The current accepted guidelines from the Beer Judge Certification Program all center around the notion that is



Brasserie Dupont. Now, I will fully admit that I adore everything I've had from Dupont and I would be willing to bare-knuckle box anyone foolish enough to denigrate their products. Is Saison a single brewery style like the trademarked legal notion of "California Common?"

I've argued "no" for years on the example of even just a single brewery—Fantome. Looking across the whole spectrum of their products, there is a unifying character set that marks the notion of a Saison. Even looking at Dupont, their lineup contains non-traditional Saisons. Remember that farmers were highly unlikely to be coordinating their beers to a style, but they were likely to share ingredients and flora.

Let's throw down the strictures, ignore the modern commercial whims, and look at what really makes farmhouse ale (even without the farmhouse).

## SAISON EXPERIMENTALE

*This simple recipe served as the basis for the yeast comparison experiment. It's a simplified version of my Saison Ordinaire and still remains a good drinking beer.*

**Ingredients** for 5.5 U.S. gallons (21 liters)

8.75 lb	(4 kg) Pilsner malt
0.5 lb	(227 g) flaked wheat
1.0 lb	(454 g) white table sugar
0.5 oz	(14 g) Magnum pellets (12.9% a.a.) 60 min

Whatever yeast strain your heart desires

Original Gravity: 1.048 (70% efficiency)  
IBUs: 20

### Directions

Mash at 149 °F (65 °C) for 60 minutes.

**Extract version:** Substitute 6.2 lb (2.8 kg) liquid pilsner extract for the pilsner malt and 0.25 lb (113 g) dry wheat malt extract for the wheat. Bring extracts and sugar to a boil with the strike water and proceed with recipe as stated.

## DREW'S SAISON CHARACTERISTICS

- **Dry:** Thou shall not make a Saison that is not dry. These beers require an amazing level of attenuation. Any sweet characters should be perceptual, e.g. a sugar top note, an herbal sweetness.
- **Earthy:** A dry beer with nothing interesting is just a boring moisture suck. The best Saisons have a middle character of malt and earthy tones that set up the finish.

- **Spicy:** You need tones on the palate that grab you and wake you up. A cinnamon thing, a pepper bite, herbal, hot. This spice breaks the earthy middle and leads right to the CO<sub>2</sub> sting of the finish
- **Lively:** Nothing worse than a "dead" Saison. The beer needs to be alive in the glass with plenty of carbonation. A touch of sourness can boost the heart rate as well.

## SAISON GUACAMOLE/ALLIGATOR PEAR SAISON

*A huge hit at the National Homebrewers Conference, this was designed to catch people's attention. The spice level on this should be restrained—just enough to let you know it's there, but not enough to keep you away from another glass. The unspiced version is named for an alternative term for avocado.*

**Ingredients** for 5.5 U.S. gallons (21 liters)

9.0 lb	(4.1 kg) Pilsner Malt
1.5 lb	(680 g) Oat Malt
0.5 lb	(227 g) Pale Chocolate Malt
0.5 lb	(227 g) Flaked Rye
0.25 lb	(113 g) Carafl Special Malt
1.0 lb	(454 g) Dark Avocado Honey (added at flame-out)
0.5 oz	(14 g) Magnum pellets (12.9% a.a.) 60 min
1.0 oz	(28 g) Hallertau Sapphir pellets (4.4% a.a.) 10 min

WLP 568 Saison Blend (for the Saison Guacamole)

WLP566 Saison II (for the Alligator Pear)  
Whirlfloc  
Yeast Nutrient

### Spice Tincture (added at packaging of Saison Guacamole)

1.5 tsp	black pepper, coarsely crushed
1.5 tsp	fresh cilantro
1.5 tsp	coriander, coarsely crushed
1.5 tsp	crushed dried chile peppers
1.5 tsp	cumin, coarsely crushed
1.5 T	zest of 2 limes
1.5 T	sundried tomatoes (not the oil packed variety!)

Add to ¾ cup of vodka. Soak for 1 week, shaking as you go. Filter twice through coffee filters.

Original Gravity: 1.059 (70% efficiency)

SRM: 19.4

IBU: 22

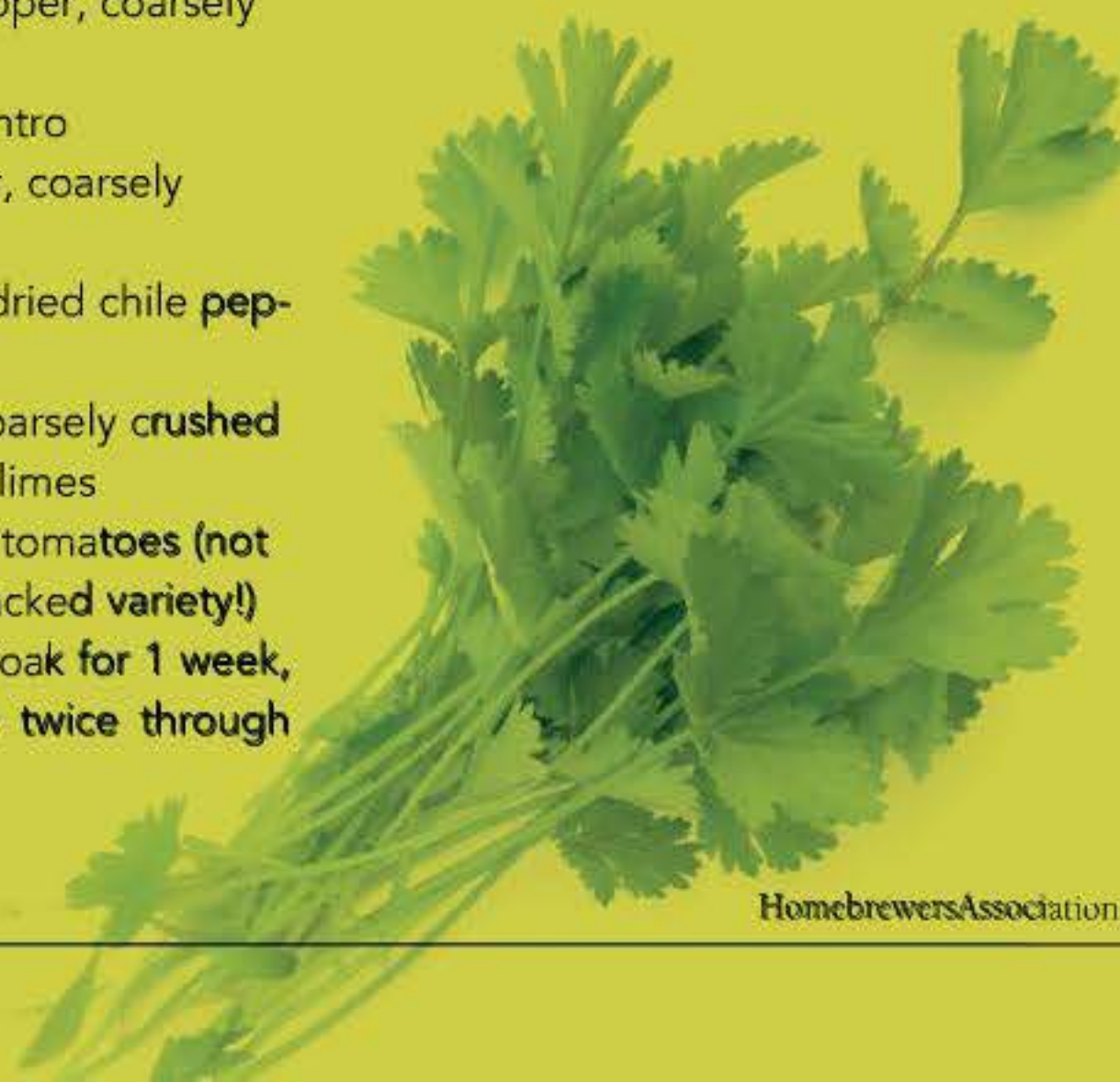
ABV: 6.2%

Boil: 90 min

### Directions

Single infusion mash at 148 °F (64 °C) for 90 minutes. Ferment beer per article recommendations. At packaging, take a small measured sample and dose with tincture to determine appropriate rate. Add tincture to main packaging at the desired level.

**Mini-mash version:** Substitute 4.2 lb (1.9 kg) liquid pilsner malt extract for 6 lb (2.7 kg) of the pilsner malt. Mini-mash 3 lb (1.4 kg) of pilsner malt with the oats, rye, and dark malts at 148 °F (64 °C) for 90 minutes. **Strain, add** remaining water and malt **extract, bring to a boil**, and proceed with recipe as stated.





- **Tangy?:** Maybe, but it's not actually a requirement. (Nor is Brett.)
- **Yeast driven:** More than any other style, Saison is defined by its yeast. Treated properly, the strains produce every one of the necessary characteristics for our beer.

## THE EXPERIMENT: SAISON EXPERIMENTALE

We needed to get the skinny on the yeast. What I discovered is that the farmhouse world has the most dedicated strains commercially available to it. To ensure uniform wort, the folks at Eagle Rock Brewing let me run mad on their system. We produced a "table" Saison. The gravity was kept low to avoid starters. All our favorite yeast companies provided healthy strain samples. (*Saison Experimentale recipe*)

The late January brew day was rife with the usual mishaps. We had an extended protein rest due to a strike miscalculation and an extra long mash as we attempted to raise the temperature. Once we got into the kettle, things settled down and the professionals made their way through where this rank amateur couldn't.

The Falcons provided enough uniform carboys that we ignored geometry issues. Each carboy of chilled beer was pitched with a different yeast strain. Two carboys contained the notorious WLP565 strain. One fermented with the other carboys at an ambient mid-70s brewery temperature, the other driven by a reptile heater to 85° F (29° C).

## THE TASTING RESULTS

### Wyeast

- *1056 American Ale (Control)*  
Inoffensively bland, grain character predominated
- *3522 Belgian Ardennes*  
Subtle nose, dry, spicy, tropical with a touch of ham
- *3711 French Saison*  
Leathery, big fruity nose, spicy (black pepper, cardamom) but approachable—liked the flavors from this better when fermented cooler
- *3724 Belgian Saison*  
Phenols, fruit in balance, beautifully dry

### White Labs

- *WLP 565 Saison 1 (Heated straight to 85° F/29° C)*  
Deep, dry spice, black pepper, dry as hell, slightly medicinal—see tips.
- *WLP 565 Saison 1 (Free rise to ambient)*  
Fruit, cherries, subdued spices, more



balanced with a sneaking of malt—still dry, but not overly so

- *WLP 566 Saison 2*  
Surprisingly neutral, light phenol, spicy sandalwood flavor
- *WLP 568 Saison Blend*  
More phenolic nose, beer comes in balance, but muted—less "Saison," more "Belgian"
- *WLP 555 Belgian Spice (not commercially available)*  
Cabbage, phenolic—something uninvited clearly climbed inside this vessel!
- *WLP 585 Saison 3 (not commercially available)*  
Fruit-driven nose, lactic (yogurt), ginger, sweetest perceived finish. A crowd favorite

### East Coast Yeast Company

- *ECY08 Saison Brasserie*  
Cinnamon, pear, berry, "mellow," feels fluffy, nice finishing zing, not harshly dry. A crowd favorite at the National

## SAISON VIN/CITRA SAISON

**Why not use red wine juice? In this case, I used a concentrated must to avoid having to deal with too much dilution of the beer base. Like last year's article (September/October 2010) about getting more from your brew, a last-minute addition of hops to a still-hot portion of wort yields a radically different beer.**

### Ingredients for 5.5 U.S. gallons (21 liters)

10.5 lb	(4.8 kg) Pilsner Malt
1.0 lb	(454 g) Oat Malt
1.5 lb	(680 g) Belgian Caraviennne
0.5 lb	(227 g) Carafoam
0.5 oz	(14 g) Magnum pellets (12% a.a.) 60 min

WLP 565 Saison I (for the Saison Vin)

Wyeast 3711 French Saison (for the Citra Saison)

### Extras (Saison Vin)

48.0 oz	(1.4 kg) can Alexander's Sun Country Merlot Concentrate (added toward end of primary)
2.0 oz	(57 g) French oak cubes, soaked in Pinot Noir for at least 1 month (add in secondary for 2-3 weeks minimum)

### Extras (Citra Saison)

2.0 oz	(57 g) Citra whole hops to the whirlpool for 20 minutes.
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Original Gravity: 1.062 (70% efficiency, before must addition)

SRM: 9.1

IBU: 17

Boil: 90 min

### Directions

Single infusion mash at 150 °F (66 °C) for 60 minutes.

**Mini-mash version:** Substitute 6 lb (2.7 kg) liquid pilsner malt extract for 8.5 lb (3.9 kg) of pilsner malt. Mini-mash 2 lb (907 g) pilsner malt with the remaining grains at 150 °F (66 °C) for 60 minutes. Strain, add remaining water and malt extract, bring to a boil, and proceed with recipe as stated.



Homebrewers Conference

- *ECY03 Farmhouse Brett*

Horsey, leathery, horehound, crisp pop, earthy, mushrooms, but not muddled thanks to finishing tartness

**Special Treat**

- *Fantome Brett (courtesy of The Bruery—not commercially available)*

Berry, strawberry with a phenol, fluffy body, malted milk, eugenol (clove), very dry and tart

Thanks to the Eagle Rock Brewing Company crew: Jeremy Raub, Steve Raub, Lee Bakofsky, and Patrick Morse. Special thanks to Ting for not killing me for the pile of kegs in the brewery's tiny cold room. Thanks to everyone involved in the yeast wrangling including Neva Parker (White Labs), Greg Doss and

Owen Lingley (Wyeast), Al Buck (East Coast Yeast Company), and Tyler King (The Bruery).

### HANDY SAISON TIPS

The success or failure of your Saison ultimately comes down to the yeast. Choose the most flavor-appropriate strain for your time constraints. Remember that WLP565 and Wyeast 3724 have a finicky fermentation profile that requires extra love and management.

**Mash low:** Create mostly fermentable sugars by mashing at 150° F (65° C) or lower. Additions of sugar are also recommended.

**Big pitch:** A starter is a must and if you're doing a "super" Saison, a yeast cake is even better. This holds especially true for

the more finicky yeasts.

**Chill out:** I always chill my Saison wort down to 63-64° F (17° C) before pitching. In LA, that requires a counterflow chiller feeding wort into an immersion chiller sitting in an ice bath to counter nearly year-round high groundwater temps.

**Free ride:** Once pitched, I set the fermenter in a chilled water bath and let the whims of Mother Earth take her where she will. After all, they don't usually have temperature control in a barn! I do suspend this rule for times when I know the brewery will hit above 95° F (35° C). As the heated WLP565 test pointed out, I don't think it's a great idea to purposefully drive your wort to those temperatures except by slow ramping. I believe the harsher flavors in the first version came from the force heating.

**Low pressure:** Like a Billy Joel protagonist, our favorite yeasts cannot handle pressure. Conducting your primary ferment with a covering of sanitized foil keeps the pressure down and the yeast happier than a basket case on Xanax.

**Patience:** Saison doesn't exist to fit your schedule; you fit yours to it. It can take a little bit longer, but even with cranky pants Dupont, a primary of more than three weeks is rarely needed if you follow these tips.

## JASMINE DRAGON SAISON/SANGRAEL SAISON

*In my notes, I jokingly referred to this as the "Blood & Tea" Saison, which, given the number of times the Wallonian countryside was fought over, makes sense. For the tea, buy a good quality tea like Adagio's Jasmine Phoenix Pearls. For blood oranges, hit the farmers market in late January, if appropriate for your region. If using regular oranges, use less juice, as they are more acidic.*

**Ingredients**

for 5.75 gallons (22 liters)

7.5 lb (3.4 kg) Pilsner malt  
4.0 lb (1.8 kg) wheat malt  
0.5 lb (227 g) flaked wheat  
0.5 lb (227 g) table sugar  
0.6 oz (17 g) Magnum pellets (12.9% a.a.) 60 min  
1.0 oz (28 g) Styrian Goldings (2.6% a.a.) 10 min

Wyeast 3725 Biere de Garde (for Jasmine Dragon)

WLP565 Belgian Saison I (for Sangrael)

**Extras (Jasmine Dragon)**

0.5 cup tea pearls

1 cup vodka

Soak for 3-5 days, checking on taste and color. Strain tea from vodka. Store and add to beer at packaging.

**Extras (Sangrael)**

Zest of 3 blood oranges, introduced to whirlpool

25.0 lb (11.3 kg) Moro blood oranges, juiced (yielding ~3 liters of juice, frozen), added during secondary

Original Gravity: 1.057 (70% efficiency)

SRM: 3.6

ABV: 6.6% ABV

IBU 22

Boil: 60 min

**Directions**

Single infusion mash at 150 °F (66 °C) for 60 minutes.

**Extract version:** Substitute 5.25 lb (2.4 kg) liquid pilsner malt extract for the pilsner malt, and 2.7 lb (1.2 kg) dry wheat malt extract for the wheat malt and flaked wheat. Add malt extracts and sugar to brewing water, bring to a boil, and proceed with recipe as stated.



IF MY LITTLE  
7,000 SQUARE-FOOT LOT  
WERE ACTUALLY A FARM,  
WHAT COULD MY  
SAISON LOOK LIKE?





**Brett:** Brett is a tricky one. In most old farmhouse ales it would have been present, probably in force. Despite this, I find that many of the Brett, earthy, funky qualities we love leave our modern Saison feeling muddled and unfocused. Darker Saisons in particular seem more cloyingly sweet.

## THE "CALIFORNIA" SAISONS

Brian Hunt of Moonlight Brewing is an expert at the whole "farmhouse" idea since he runs a brewery out of a farm. He's argued for a while that there's been a loss of regionality—using the things that exist uniquely in your area. The "American" spin on things has become all about the hops. Thinking about Brian's take on hyper-localism and taking a page from history, our ancestors were far less stodgy about what made "beer." I started looking around for the sort of things I have available to me. In other words, if my little 7,000 square-foot lot were actually a farm, what could my Saison look like?

### Saison Guacamole

The two glorious decades-old avocado trees in my backyard kicked off this whole line of thinking. How could I incorporate such a fatty fruit into my beer without losing head retention or dealing with rancid fats? The answer was provided courtesy of my farmers market in the form of cold-packed, filtered avocado honey. Odd stuff, this honey: it looks as dark as molasses and smells the same, minus any sulfur. The oats give the beer richness and the rye a little spice.

To give it that "guacamole" aspect, I created a tincture by combining 1 cup of vodka with sundried tomatoes, cumin seed, coriander seed, black peppers, crushed dried chiles, fresh cilantro and lime zest. After a week's curing time, I coffee-filtered the tincture and spiked the keg. *Saison Guacamole/Alligator Pear Saison recipe*

### Saison Vin

You had to know this one was coming because grapes grow pretty much everywhere in California, including my backyard. This brew takes a cue from the "mutated red wine yeast" Saison theory and Craftsman Brewing's Cabernale.

With grape season nowhere in sight,

I grabbed a can (that's right, can) of Alexander's Merlot Concentrate and added it to the wort as the WLP565 ferment slowed down. While I had the fermenter open, I added two ounces of French oak cubes that soaked in Pinot Noir for three years. (I keep Mason jars full of weird things in the brewhouse.) After a two-week rest, the beer was racked, chilled, and carbonated. *Saison Vin recipe with Citra Variant instructions*

### Citra Saison

A second portion of the Vin wort was held hot for an additional 20 minutes with two ounces of whole Citra hops. Due to clogged equipment, the beer was actually held to chill overnight with the hops. This portion was fermented with French Saison yeast at a cool 65° F (18° C).

### Jasmine Dragon Saison

I blame a former co-worker for my addiction to really good tea. One tea that he turned me onto was a Chinese variety that's rolled up into tiny pearls scented with jasmine. When brewed, the pearls unfurl into starry flowers. When talking about this beer, Brian flagged me for violating the "farmhouse" precept, but let's say that this is the little luxury hoarded at the farm to remind folks of a more civilized time.

To infuse the tea, I soaked a half-cup of pearls in a cup of vodka for a few days. Every day I shook the tea until the pearls fully bloomed, the vodka darkened, and jasmine wafted from the bottle. Two-thirds of the tonic gave the beer flavor without harsh astringency.

## KIM WOOD'S DUCKALICIOUS SAISON

*I was going to present my blossom Saison recipe until I had Kim Wood's fantastic Saison at the National Homebrewers Conference. So instead, I present her Saison using Duckalicious Nasturtiums. Kim added these blossoms to capture their super spicy peppery nature over the common, less intense nasturtiums. According to Kim's tasting notes, the initial burst of heat from the flowers is distracting, but tapers off quickly.*

### Ingredients

for 5.0 U.S. gallons (19 liters)

8.75 lb	(4 kg) Pilsner Malt
0.62 lb	(281 g) Munich Malt
0.37 lb	(168 g) Wheat Malt
0.25 lb	(113 g) Rye Malt
0.83 lb	(376 g) Sugar
0.83 oz	(24 g) Willamette pellets (5% a.a.) 60 min
0.83 oz	(24 g) Styrian Goldings pellets (2.6% a.a.) 60 min
0.42 oz	(12 g) Hallertau pellets (4.4% a.a.) 0 min
0.25 oz	(7 g) Styrian Goldings pellets (2.6% a.a.) 0 min

WLP565 Saison I and Wyeast 3724 Belgian Saison

1 small Kim Wood-sized handful of Nasturtiums added with the knockout hops

Original Gravity: 1.062 (75% efficiency)

SRM: 4.8

6.6% ABV

IBUs: 20

Boil: 90 minutes

### Directions

Single infusion mash at 147 °F (64 °C) for 90 minutes.

**Mini-mash version:** Substitute 5 lb (2.3 kg) liquid pilsner malt extract for 6.75 lb (3 kg) pilsner malt. Mini-mash 2 lb (907 g) pilsner malt along with other grains at 147 °F (64 °C) for 90 minutes. Strain, add remaining water and malt extract, bring to a boil, and proceed with recipe as stated.





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#### Sangrael Saison

The variety of citrus fruits grown here astounds—different flavors, aromas, and hues. A particular favorite is the crimson-hued Moro blood orange. Its lower acidity is more than balanced by an intense bitterness and sweetness. Trolling the farmers markets, \$20 bought 25 pounds of blood oranges that yielded 3 liters of juice. Moros are available in late January, but the juice freezes well until needed in the secondary.

This beer came from the same mash as the Jasmine Dragon. After the Dragon portion was chilled, the zest of three oranges hit the remaining hot wort. *Jasmine Dragon/Sangrael Saison recipe*

#### Awesome Blossom Saison

My gardens don't contain only fruits and vegetables. Sprays of flowers abound in a fragrant, organic riot of colors and aromas. Not only did their beauty inspire me, but so did the efforts of a few friends who make blossom beers—one makes a honeysuckle lager, another pair make an orange blossom lager.

This one is simplicity itself—wait until your plants are in bloom with sticky sweet flowers, tacky to the touch. Pick the juiciest blossoms until you have enough to fill a large hop sack. At knockout, throw the flowers in to steep as you cool the wort. This brew is only makeable for a few weeks each year. I just don't trust the freezing process to preserve the blossoms' desired nature. *Kim Wood's Duckalicious Saison recipe*

#### WHAT'S IN YOUR REGION?

These were Californian takes on a farmhouse ale, but what would your region birth? Would an Idaho Saison involve potatoes? Can you imagine a Maple Saison from the Green Mountains? Just think, Mesquite Saison from the Southwest; and on and on. Armed with yeast knowledge and a new working definition of "Saison," the possibilities are endless.


**Drew Beechum is a member of the AHA governing committee and a regular contributor to Zymurgy.**

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# FLIP:

## A Colonial American Staple

You've probably heard about not drinking the water in Mexico due to Montezuma's Revenge, but can you imagine having that problem with drinking water here in America? In the 1700s, Colonial Americans who had little choice in the matter knew that the water was often so contaminated they could suffer from harsh diarrheal symptoms on one hand and death at the other end of the spectrum. Basically, water was a no-no! Thus, the colonists had to make a drink that wouldn't make them deathly ill.

Their drink of choice was an ale that was heartier and more flavorful than today's beers, brewed from their home breweries and in cities where there was one brewery for every 80 people. They didn't drink their ales for drunkenness, but for the physical numbness for aches and pains, and even serious ailments that there was no money for medicines to cure. Ale was drunk in every home, all day long as the colonists sought sustenance, nourishment, and warmth. There were many different ales made in colonial America that we'd likely turn up our noses at today.

By Joseph Alonso





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## American Flip/Colonial Strong Ale

**BJCP CATEGORY 19A, OLD ALE**

**INGREDIENTS** for 5 U.S. gallons (19 liters)

<b>14.0 lb</b>	(6.4 kg) U.S. Two-Row malt
<b>1.0 lb</b>	(454 g) U.S. Caramel 120
<b>2.0 oz</b>	(57 g) Kent Golding (5.5% a.a., whole) 60 min
<b>0.5 oz</b>	(14 g) Kent Golding (5.5% a.a., whole) 30 min
<b>0.5 oz</b>	(14 g) Fuggle (4.5% a.a., whole) 30 min
<b>0.5 oz</b>	(14 g) Kent Golding (5.5% a.a., whole) 5 min
<b>0.5 oz</b>	(14 g) Fuggle (4.5% a.a., whole) 5 min
	Safale S-04 (or other British strain)
<b>3.0 oz</b>	(85g) medium toast American Oak cubes

**Original Gravity:** 1.077 (70% efficiency)

**Final Gravity:** 1.019

**IBU:** 39

**Color:** 14.5 SRM

#### DIRECTIONS

Single Infusion mash at 154° F (68 °C) for 60 minutes. Sparge at 170° F (77 °C). 60 minute boil. Ferment at 65° F (18 °C) for three weeks. Rack to secondary fermenter with 3 ounces (85 g) of medium toast American Oak cubes. Age for eight weeks or until desired level of oak presence is reached.

**Extract version:** Substitute 10 lbs (4.5 kg) pale liquid malt extract for the two-row malt. Steep caramel malt in 158 °F (70 °C) water for 30 minutes, drain, add malt extract, bring to a boil, stirring, and proceed with recipe as stated.

#### MAKING FLIP

Place a fireplace poker such that the end of it rests in the flames and begins to heat. Place a mixture of your choice of the following ingredients into a bowl and vigorously whip them (amounts are suggestions for 1 pint of ale; adjust to your tastes): 1 tablespoon sugar, 1 tablespoon molasses, 1 tablespoon honey, ½ cup chopped dried pumpkin or 1 teaspoon dried pumpkin spice, 1 teaspoon persimmon, 1 teaspoon cinnamon, ¼ cup chopped lemon peel, and 1 egg. Fill a metal mug halfway with the Colonial Strong Ale. Top it off to almost full with the ingredient mixture and add a slug of rum. Once the mug is full, remove the poker from the fire, vigorously thrust it into the mug and stir vigorously. (This step is best done outside for obvious reasons.) Remove the poker and then pour the Flip back and forth between two mugs, trying to get as much height between each pour as possible.

One such drink was the widespread and popular "Flip." There were many varied recipes for Flip but the base ingredients and preparation were pretty much the same across the board. Flip was a sweet, hot concoction that was drunk to put a bounce in their steps. If you had to travel 28 miles by horseback in December to find a dentist to remove your impacted tooth, you'd want a double for your ride. It would keep you warm and numb!

Flip was a supremely alcoholic drink that was frothy and egg-y, very effective, and involved a huge process of ingredients and preparation. With no actual standards or recipes for Flip, there were many varieties from different homes and ordinaries. (An ordinary was a local tavern where colonists gathered for socializing, business, lodging, and politics.) Ordinaries usually served a variety of meals along with having a warm fireplace

Photos © Andrew Alonso and Shutterstock



for visitors. Each ordinary attempted to create the most delicious batch of Flip to draw in repeat customers.

Typical ingredients in Flip included sugar, honey, and molasses for sweetness. Nutmeg, cinnamon, ginger, and local ingredients like dried pumpkin, persimmon, and lemon peel were added for flavoring. These were added to a large bowl and whisked with eggs to create a hearty and flavorful mixture.

The mixture of ingredients was added to a large mug filled halfway with strong ale, and then topped with a shot of rum. This motley mixture was then whipped again into a thick stew. But that was just the beginning.


That warm fireplace was not just for warmth, it was there to help prepare Flip. When someone ordered a mug of Flip, the bartender would place a loggerhead (metal fire tool) into the fire to heat while he prepared the mixture. When the loggerhead was red hot, the bartender would remove it from the fire and place the heated end into the mug to roast the mixture. The eggs would cook within the ale and seasonings. After it had been cooked by the loggerhead, the bartender would pour (flip) the drink back and forth between two mugs to create an even thicker drink that didn't just quench the thirst, it also satisfied hunger.

Sometimes ordinaries would place a fat piece of grainy bread at the bottom of the mug to ensure the patron was well fed on their journey and to make the Flip even thicker.

### A FLIP OF THE MUG

When preparing our homebrewed and home-cooked version of Flip, we had to adapt the process just a bit. First we brewed an imitation of colonial strong ale with a malt bill similar to common colonial American malts. We then began the adventure of turning it into Flip.

We began by placing a typical fireplace poker on our outdoor grill and left it to heat. Next, we created three different batches for tasting in an attempt to match the colonial method that included everything but the kitchen sink.



Colonial Americans didn't drink their ales for drunkenness, but for the physical numbness for aches and pains, and even serious ailments that there was no money for medicines to cure.



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In the first batch we added honey, cinnamon, and pumpkin to our Colonial Strong Ale and roasted it. It was pretty tasty, but not very different from the original ale, just a bit spicy. As for the second batch, we added sugar, molasses, nutmeg, pumpkin, and a slug of rum. This batch was a bit chunky and not particularly appetizing. For our last batch, we added sugar, honey, molasses, nutmeg, cinnamon, ginger, pumpkin, lemon peel, and a slug of rum. It was very chunky, slightly burnt, and generally gross. No one wanted seconds.



We added sugar, honey, molasses, nutmeg, cinnamon, ginger, pumpkin, lemon peel, and a slug of rum. It was very chunky, slightly burnt, and generally gross. No one wanted seconds.

Still, it was a fun experiment to recreate a part of American history. Flip is unique to colonial America. It embodies so many aspects of the early American life, from the American ingredients responsible for the hybrid of English and American strong ale, to the tradition of warmth and sustenance from the local ordinary. It is worth a try, even if just once, to celebrate this American classic.

**Joseph Alonso is an attorney and amateur historian, writer, and hop farmer in Atlanta, Ga. He has been homebrewing off and on since 1993.**



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**In recent years, many brewers have started paying attention to pH in the brewing process, particularly during the mash. This has led to heightened interest in water chemistry, with a goal to better understand, and possibly predict, at which pH a mash will settle, and how the pH of a mash can be affected. This article will provide insight into the pH properties of the main contributor to that pH, the grist.**

To estimate mash pH, the mash is best seen as a pH buffer. In this case, a linear relationship between the amount of acid or base added and the resulting pH change can be assumed. The slope of that linear function is determined by the amount of grist used, and the specific buffer capacity of that grist. To show that this is a valid assumption, various amounts of acid (lowers pH) or base (raises pH) have been added to a mash sample and the resulting pH has been measured (Figure 1). This curve, also called the *titration curve*, can be considered linear in the pH range that is of interest to brewers (5.0-6.0); therefore, mash pH can be estimated with the following simple formula:

$$\text{mash pH} = \text{grist's distilled water mash pH} + \text{RA} * \text{R/B}$$

where:

*mash pH* is the pH where the mash stabilizes.

*grist's distilled water mash pH* is the pH inherent to the grist, which depends on its composition of base and specialty malts.

*R* is the mash thickness in l/kg.

*RA* is the residual alkalinity of the water in mEq/l; this residual alkalinity also includes any acid or salt additions that are made to

the mash or water. Residual alkalinity of the water, and how it can be calculated, is beyond the scope of this article.

*B* is the buffer capacity of the grist in mEq/kg; it specifies how much the malt is able to resist pH changes due to acid or residual alkalinity of the brewing water.

The parameters generally understood by brewers are mash thickness and residual alkalinity; both can be determined fairly accurately. However, the other two parameters—grist DI (deionized, or distilled) water mash pH and grist buffer capacity—tend to cause difficulties in mash pH prediction. These are the parameters



# ASH

**Beer Color and Grist Acidity**

# PH

**By Kai Troester**



I investigated more closely across a wide range of malt samples, which revealed surprising variations.

### The Experiments

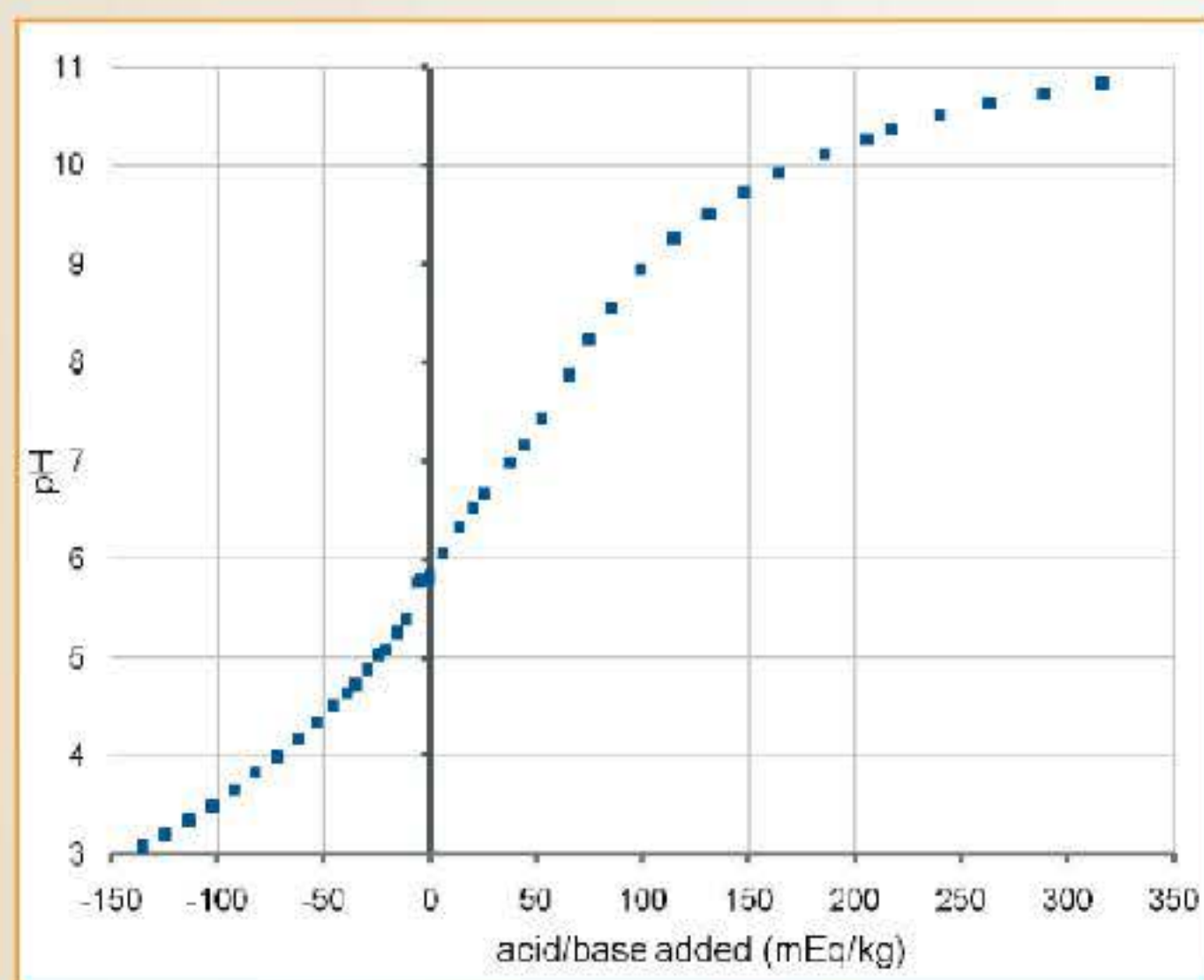
The DI water mash pH can be thought of as the pH inherent to a particular malt or grist. It is a result of the mix of proteins, amino acids, phosphates, and melanoindins present in the malt. This is the pH

that is established when no pH changing salts or acids are present in the mash water. In my investigation, I worked with a mash thickness of 4 l/kg for base malts and 8 l/kg for specialty malts. Earlier experiments showed that the water-to-grist ratio of DI water mashes has only a small effect on the resulting mash pH, as long as it is kept in a range practical for brewing (2-8 l/kg).

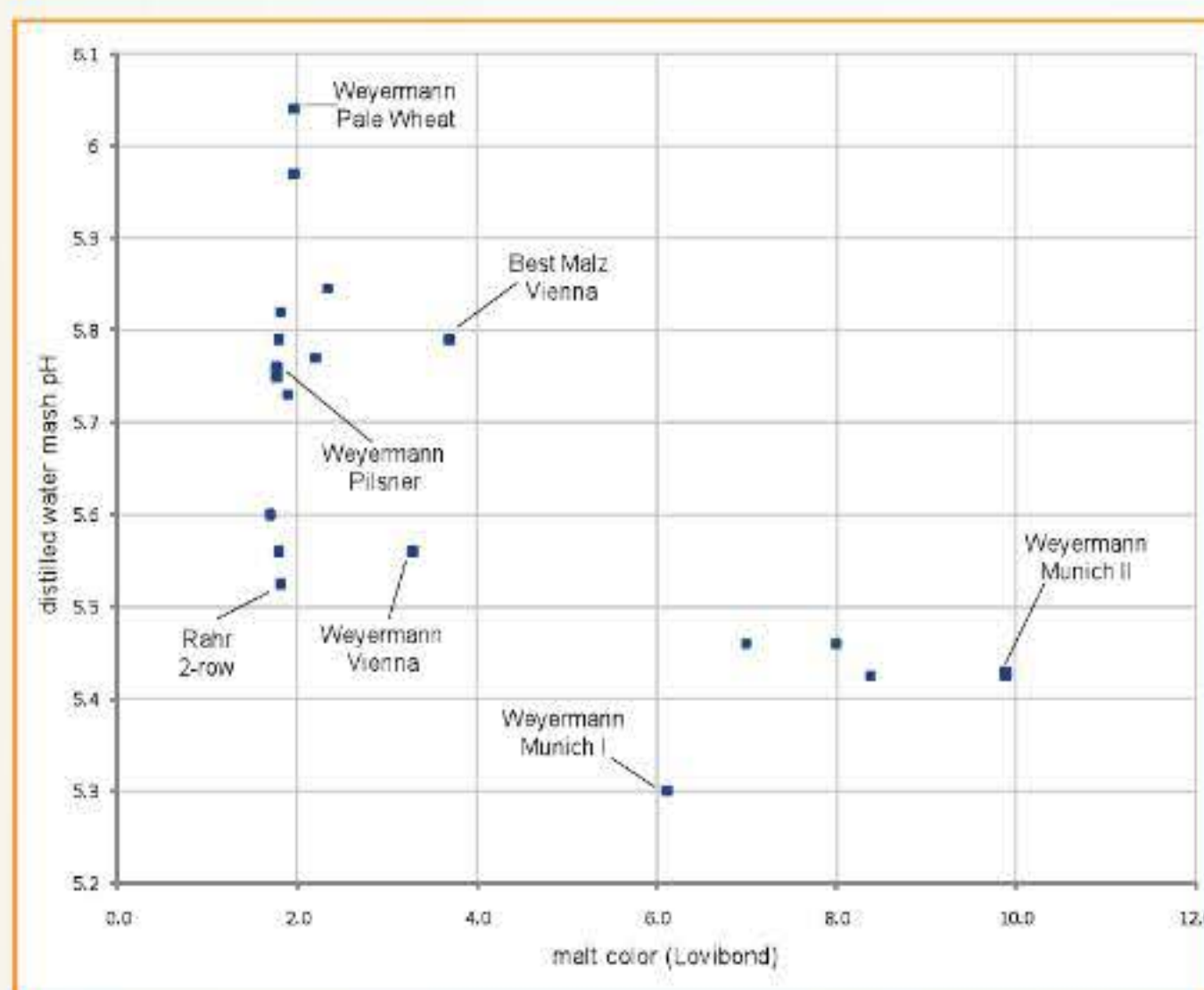
Although some maltsters report the wort pH of the *congress mash* (a mash performed with distilled water) on their malt analysis sheets, many do not. In addition, I have yet to see malt analysis sheets that report buffer capacity of the malt.

To perform these tests, malt samples were pulverized with a coffee grinder, mashed in distilled water for 20 min-

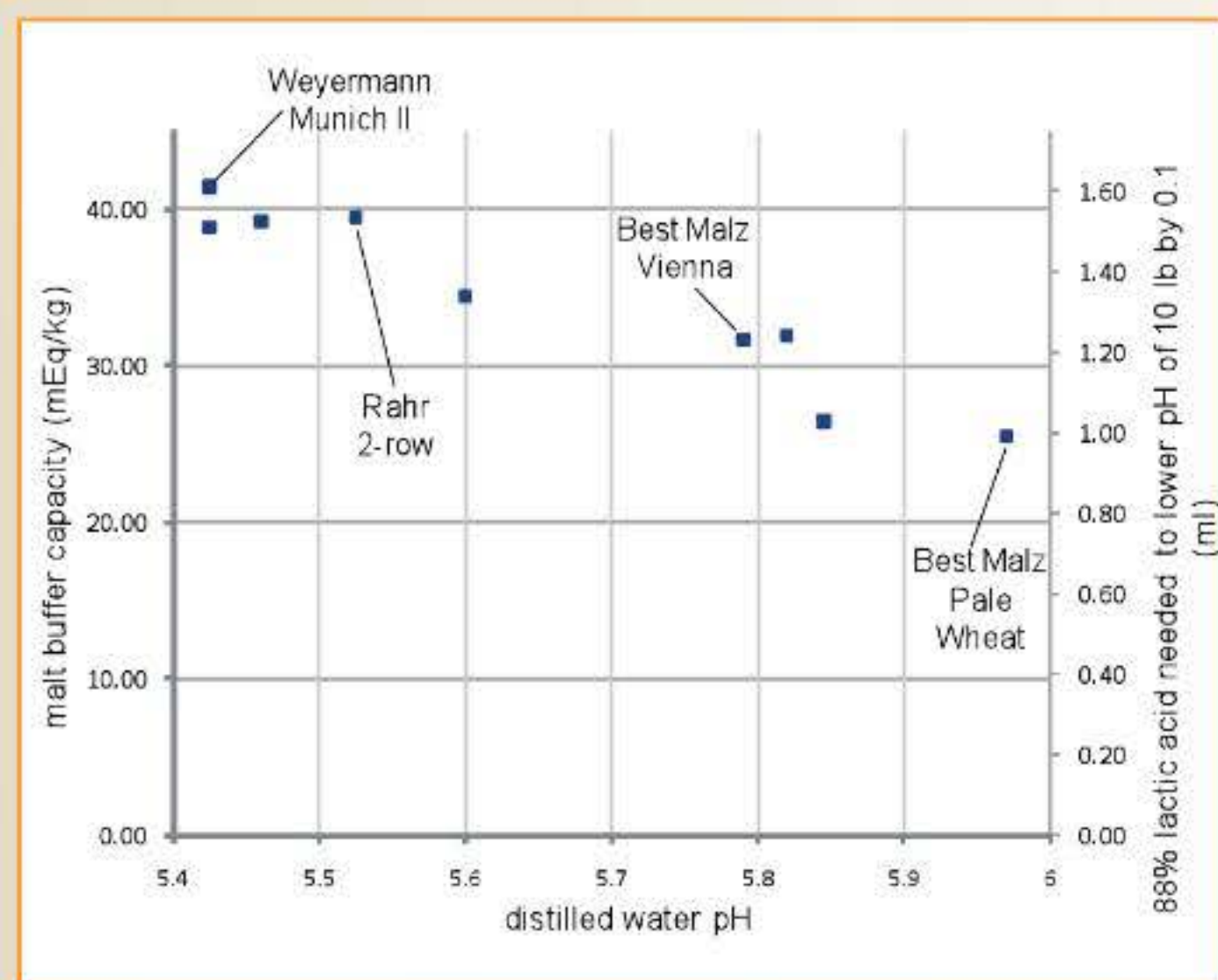
**Figure 1: Titration curve of a sample of Maris Otter Pale malt**



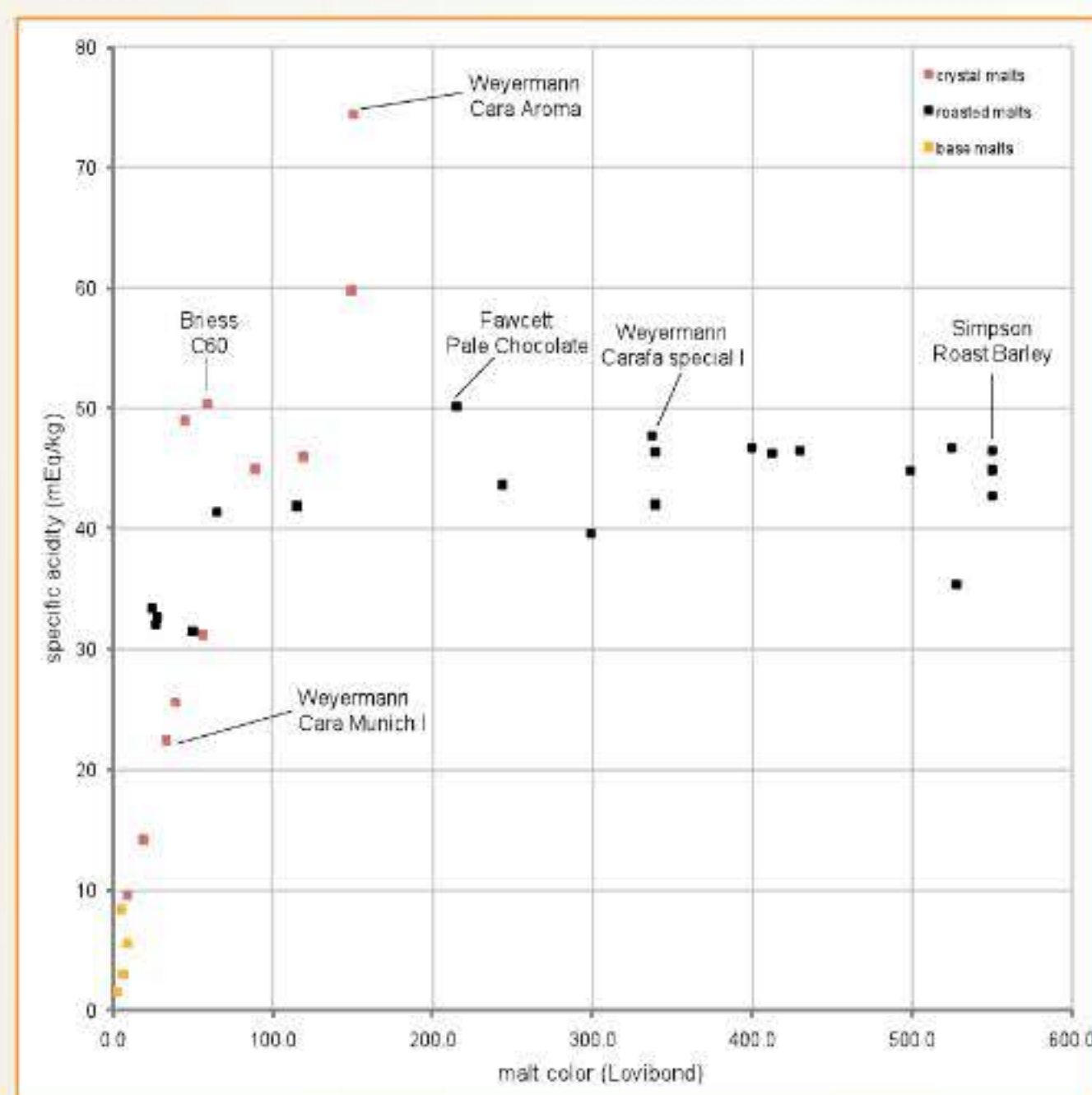
**Figure 2: The distilled water mash pH of various base malt samples plotted over the malt's color.**



**Figure 3: Buffer capacity of base malts plotted over their distilled water mash pH**



**Figure 4: The titratable acidity of various base and specialty malts plotted over their color.**





utes at about 65-70°C (149-158°F), then cooled to 25°C (77°F). After this, the pH of the mash was tested with a pH meter. Titration experiments were performed with dilute solutions of hydrochloric acid or sodium hydroxide.

When the pH of base malt mashes is plotted over the malt's color, two things can be noticed (Figure 2). First, darker malts tend to have a lower pH. Second, the spread of pH from different samples for a given color is rather large. The relationship between color and pH is well known to brewers and can be attributed to acidic melanoidins, which are formed during the kilning process. This relationship will more distinctively appear later in the results for specialty malts. However, the wide spread in mash pH for different malts of the same color is likely a surprise for brewers. This is the major factor that makes color-based mash pH prediction difficult.

For the 12 malt samples that had a color rating between 1.7 and 2.3 L, the measured distilled water mash pH ranged from 5.53 to 6.04, but the majority of these light-colored Pilsner and pale malts show a DI water mash pH around 5.8. These results align with my practical brewing experience.

The other parameter important for mash pH is buffer capacity, which shows a fairly strong correlation to the malt's DI water mash pH: the lower the pH, the higher the malt's buffer capacity. The amount of acid needed to change the mash pH of 1 kg malt by 1 pH unit ranged from 26 to 41 mEq. This means that the amount of 88-percent lactic acid (LA) needed to change the mash pH of a 10-pound grist by 0.1 pH units ranges from 1.0 to 1.6 ml. For all practical purposes, brewers can assume this change takes about 1.25 ml 88-percent LA, which is true for most light-colored base malts.

### The Effect of Specialty Malts

Base malts are not the only part of the grist that have an impact on mash pH. Depending on the amount and type used, specialty malts are able to contribute greatly to the pH of the mash. Just like base malts, specialty malts follow a gen-



## USING BEER COLOR TO ESTIMATE GRIST ACIDITY

The pH estimation formula presented at the beginning of this article is of little use unless the DI (deionized or distilled) water mash pH of the grist can be estimated without the need of an extensive analysis of the malt at hand. While it was shown that the correlation between malt color and mash pH is not as strong as generally assumed, it appears sufficient for a rough estimation.

The following formula for estimating the grist DI water mash pH from beer color in SRM is based both on results presented here and practical experience:

$$\text{Distilled water grist pH} = 5.6 - \text{SRM} * (0.018 * (1-r) + 0.0063 * r)$$

In this formula *r* is the ratio between color gained from roasted malts and the beer color. An assumption was made that the roasted malt has a color of about 300 L, reflected in the

0.0063 factor. This particular factor may change if roasted malts with a color widely different than 300 L are used. The 0.018 factor represents the pH drop for every SRM of beer color that stems from base or crystal malts.

The SRM 0 pH of 5.6 is a value largely derived from brewing experience. It appears to work better than a pH of 5.8, which the malt analysis results would suggest.

The formula should be seen as a rough guideline for the water or mash treatment necessary and its estimation should be verified though a pH measurement of the mash. Any future batches brewed with similar grist can be based on those initial experiences.

A more detailed discussion and derivation of the above formula can be found at [braukaiser.com](http://braukaiser.com).




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eral rule that darker colors are more acidic. Specialty malts, however, can be much darker than base malts, and thus significantly more acidic. The pH parameter of interest for specialty malts is not so much the pH of the specialty malt mash, but the amount of acid that is brought into the mash. This amount of acid can be measured by adding a specific amount of sodium hydroxide until the specialty malt mash reaches a pH of 5.7. This end point was based on the pH that mashes made from very light-colored malts tend to give. Therefore, the amount of sodium hydroxide that had to be added is an indication of the acidity derived from the malt's color.

**The relationship between color and pH is well known to brewers and can be attributed to acidic melanoidins, which are formed during the kilning process.**

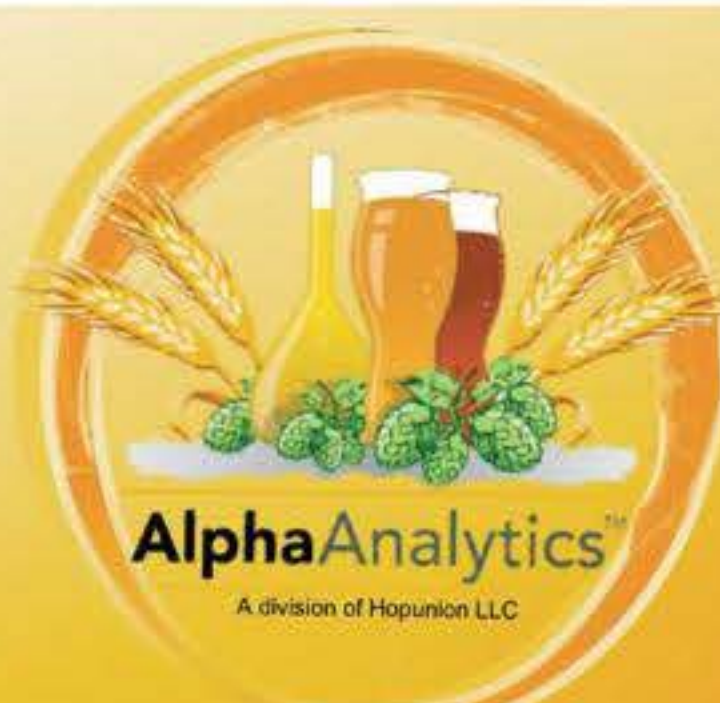
Figure 4 shows the specific acidity (acidity per unit of weight) for a number of different specialty malts. Noticeable is the existence of two distinct groups. The first group is crystal malts and roasted malts up to 100 L (Lovibond). For this group, acidity is proportional to the malt's color. The other group is roasted malts above 100 L where acidity remains between 40-50 mEq/kg regardless of the malt's color.

This distinction has a profound impact on the relationship that exists between a beer's color and the pH of the mash. Beers made with only malts from the first group (base malts, crystal malts and lightly roasted malts) are expected to show a 0.18 mash pH drop for every 10 SRM increase in beer color. This is not the case if the grist contains roasted malts. For every 10 SRM beer color that come from a 300 L roasted malt, the mash pH is expected to drop by 0.063 pH units. For every 10 SRM that come from 500 L roasted malts, the mash pH is expected to drop by only 0.037.



The lower acidity per color, which roasted malts possess, is the reason why extremely dark beers don't lead to abnormally low mash pH, and why they can be brewed with moderately alkaline water. It is also the reason why any formula attempting to predict mash pH, or the grist's distilled water mash pH from the beer's color, must take into account how much color is gained from roasted malts.

**Kai Troester has been homebrewing for five years, focusing on German styles and brewing techniques. The science behind brewing fascinates him, and for the last three years, he has been working on braukaiser.com, a website dedicated to homebrewing science and German brewing techniques. He lives in Pepperell, Mass. He would like to thank members of Brew Free or Die who shared samples of their malt, as well as the folks from Northern Brewer who allowed him to purchase small amounts of many different malts for this article.**



## Put Your Beer to The Test

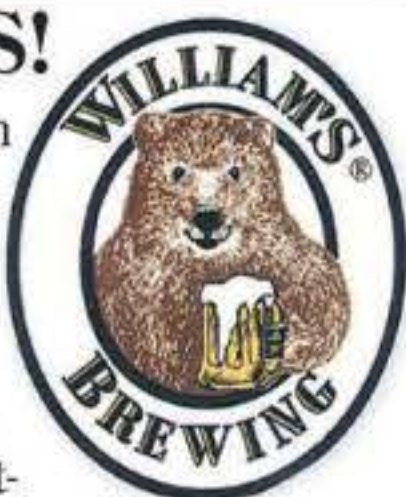
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## HOMEBREWER OF THE YEAR



**RANDY SCORBY**  
 Baker City, Ore.,  
 Good Libations "Smoke Screen," Classic Rauchbier  
 Homebrewer of the Year goes to the brewer of the Best of Show beer from the 23 beer categories.

Randy Scorby began homebrewing in 2006 after his neighbor, Grand Master BJCP judge Ted Hausotter, convinced him that he could actually brew beer as good as (or better than) what he could buy. After helping and watching Ted brew about 10 batches, Scorby jumped in with both feet and brewed an all-grain recipe. As with many first-time homebrewers, his first batch was a "process disaster."

"I added the hops without using hop bags, and ended up with a clogged pump and lines," he explained. Once the process became more familiar, however, brewing quickly turned from hobby to passion, and Scorby became intrigued by several beer styles. The following year, he started entering competitions, and was

shocked to win a silver medal at the 2007 National Homebrew Competition (NHC) with a Helles Bock, and a bronze medal in 2008 with a Schwarzbier. He also took the BJCP exam in 2007, and currently holds the rank of National. "The biggest factor to improving was having a good mentor," he said. "I probably started out several years ahead of where I should have been because there were many things I didn't have to learn the hard way (other than not using hop bags)."

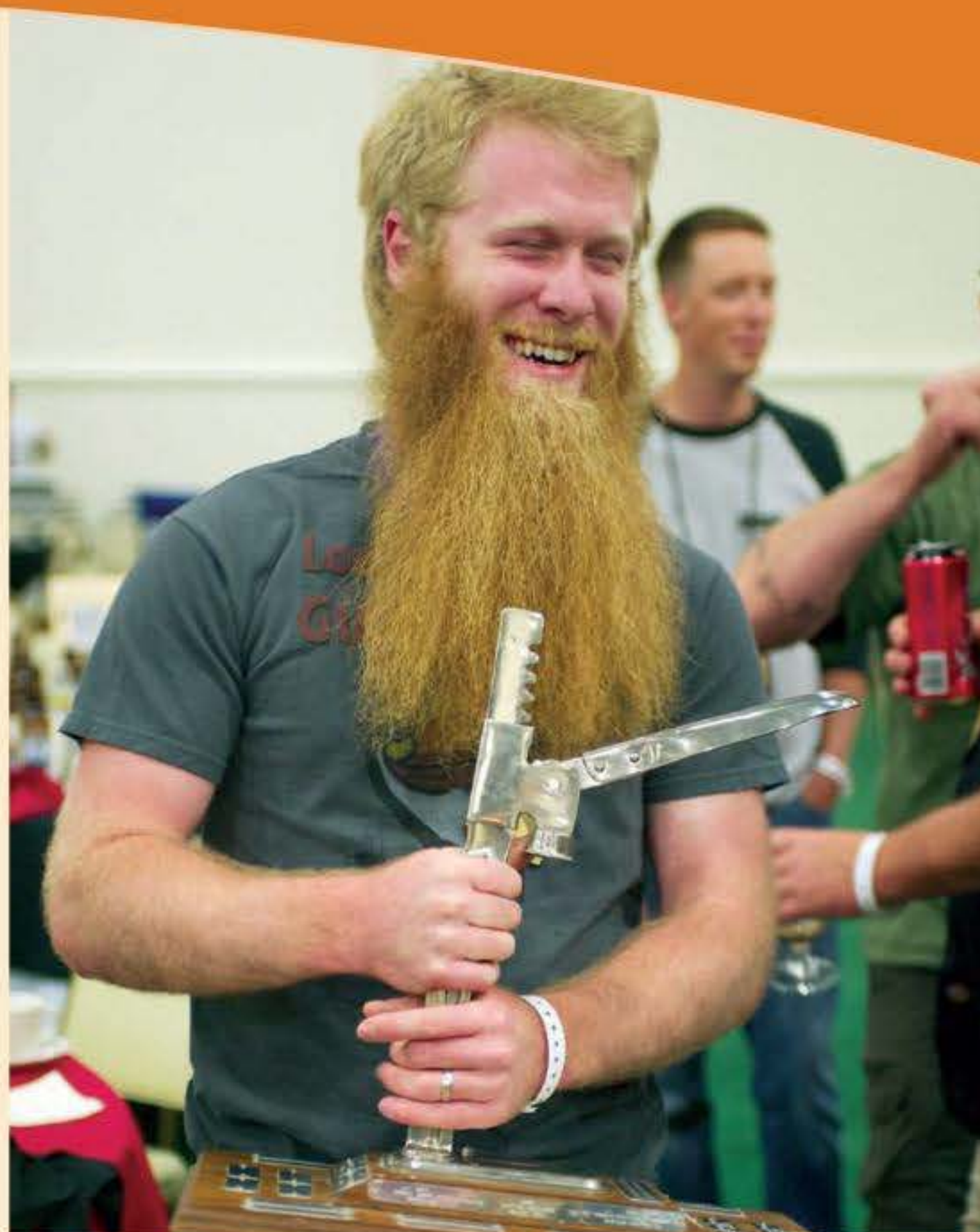
He is now a member of two homebrew clubs, Good Libations and Strange Brew, and tries to absorb the seemingly limitless knowledge and ideas of other homebrewers. "My involvement and commitment to the BJCP has helped me considerably with determining the stylistic accuracy of a beer," he explained.

Brewing publications such as *Zymurgy* and the Classic Beer Style Series books have also helped to expand Scorby's knowledge and skills. "When brewing a new style, I keep the initial recipe as simple as possible and work to dial it in when brewing subsequent batches." His 2011 Best of Show Rauchbier was a direct result of this methodology. "In 2009, after enjoying a Schlenkerla Rauchbier, I became very intrigued with brewing a great classic Rauchbier. My first attempt was nearly to style, but was too dark and the smoke character masked the desired Märzen-like qualities." Smoke Screen was his second attempt at a Rauchbier, and although he felt it was very much to style, he never expected it go all the way at NHC.



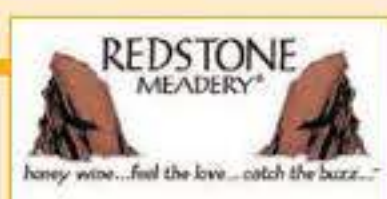


# 2011 NATIONAL HOMEBREW COMPETITION WINNERS!



Scorby concludes, "I am extremely honored, and humbled, to have been selected as the AHA Homebrewer of the Year. I was thrilled to win a gold medal in category at NHC, and never expected to achieve this goal in five short years of homebrewing."

## MEADMAKER OF THE YEAR



**MONIQUE SCOVIL, Aurora, Colo., Colorado Wine Club**  
**"Adore," Semi Sweet Standard Melomel with Pluots**

*Meadmaker of the Year goes to the maker of the Best of Show mead from the three mead categories.*

Los Angeles native Ron Scovil, Jr. spent his childhood prepping in his grandmother's restaurant and developing a passion for premium

foods. Colorado native Monique Scovil spent hers galloping the neighborhood with her sisters and cousins, eating fresh fruits and vegetables from their neighbors' gardens. Known as the "Wine Guy," Ron's culinary past, his wife's inquisitive quest for culinary delights, and their genuine appreciation for the natural environment has come full circle.

Three years ago, the Scovils were introduced to mead by their neighbor Dave Ruddell, and from that moment on they were hooked. "It was one of the best drinks I have had in my life," said Ron. "It was like 100-year-old Scotch kind of quality. We decided to brew our own batch of mead later that summer—a raspberry concoction we dubbed 'the Dr. Jekyll and Mr. Hyde wine' because the tasty berry quickly gave way to overpowering and foul-tasting yeast."

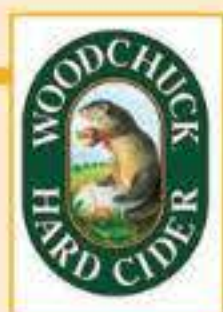
Determined to succeed, and after three years of perfecting technique and recipes, the Scovils have taken home more than 72 medals in national and international competitions, including a gold medal and Best of Show in the 2011 Mazer Cup International Mead Competition for their 2010 strawberry/passion fruit mead.

When asked to share the secret of their success, Ron attributes it to the quality of water that comes out of the tap in Aurora, Colo. "Other competitors have to use filtered water or bottled waters for their wines," he said. "We use water straight from the faucet because Aurora has the best water in the state."

Originally, Ron and Monique's wines and meads were created for the sole enjoyment of family and friends. But the Scovils, along with their business associate Arnold Gonzalez, now have plans for opening a commercial winery and meadery this fall in the Arts District of Aurora.



## CIDERMAKER OF THE YEAR



**EDWARD WALKOWSKI,**  
Dalton, Pa., Scranton Area  
Amateur Zymologists (SAAZ)  
*"Squirt's Perry," Semi-Sweet  
Sparkling Common Perry*  
Cidermaker of the Year goes to  
the Best of Show cider from the  
two cider categories.

Ed Walkowski is a radiologist from northeast Pennsylvania. Even though he's almost always on call, he was looking for a hobby he could have fun with at home, so he started homebrewing and winemaking in the mid-1990s.

Like many homebrewers, he started with extract brews and moved up to all-grain about 10 years ago. "I'm kind of a jack-of-all-trades regarding fermented beverages," Walkowski admits. "Every year, I produce about 40 gallons of wine, 30 gallons of beer, 30 gallons of mead, and 20 gallons of hard cider, which I mostly share with family and friends." He has a similarly eclectic interest in gardening, and has a small orchard and vineyard at home where he grows raspberries, blueberries, currants, gooseberries, apples, cherries, peaches, Santiam and Tettnanger hops, and five varieties of wine grapes.

Walkowski admits having no real secrets or special equipment. His best advice: "The most important things are to start with the best, freshest ingredients you can find, and pay careful attention to sanitation and good brewing technique. Educate yourself by reading (there's a wealth of great information on the internet, and many excellent brewing and winemaking books are on the market) and picking the brains of your homebrewing friends. Feel free to experiment; don't be constrained by the bounds of conventional wisdom. Another bit of advice to newer homebrewers is to not overwhelm yourself with too many insignificant details at the start. As you gain experience, you'll learn what works and what doesn't."

Quality ingredients play a major factor in Walkowski's Best of Show Cider, and he is thankful that he lives in an area of Pennsylvania where these are available. "I'm able to get quality unprocessed apple and pear cider from Ritter's Cider Mill in Lake Ariel, Pa., brewing know-how from a number of excellent homebrewers in my clubs (Scranton Area Amateur Zymologists and Tunkhannock Brewing Club), and winemaking and grape growing tips from my friends Gary and Kevin at Nimble Hill Winery in Tunkhannock, Pa. Doug Rose in Montrose, Pa. also sells raw honey, which has made some killer meads. The better the starting ingredients are, the better the final product will be."

For his winning entry, Squirt's Perry, Walkowski offered a few pieces of advice about the process. "I sulfite before fermentation to about 70 ppm to knock off most of the wild yeasts. I always

use [yeast nutrients] Fermaid or Fermax. I like Lalvin 11-22B and some of the more unusual wine yeasts such as Ba-11. Wine yeasts meant for aromatic, Germanic-style whites are great for cider and perry. I ferment cool (60-64° F, or 16-18° C) to retain aromatics. I always use fining agents, filter, and keg carbonate."

## NINKASI AWARD WINNER



**PAUL SANGSTER**  
Carlsbad, Calif., Quality Ale  
and Fermentation Fraternity  
(QUAFF)  
**1 Gold, 1 Silver**  
The Ninkasi Award goes to  
the winningest brewer in the  
second round of the National  
Homebrew Competition.

Paul Sangster has been a self-proclaimed beer geek since the early 1980s. In 1992, toward the start of the craft movement in Virginia, he decided to try making his own beer. He used a simple full-boil extract approach in the kitchen with fermentation in glass carboys in a cold-water tub. While his results were mixed, the passion didn't die, but went on hold after the birth of his daughter Lauren.

Fast forward to 2008. Basking in the amazing beer culture in the San Diego area, a friend convinced Sangster to start brewing again. Little did he know how serious that effort would become! Sangster's passion for brewing must somehow be genetic, as his great-great-grandfather, John Hauenstein, opened one of the earliest commercial breweries in North America.

Sangster purchased a MoreBeer! 1550 system and a 12-gallon heated and cooled conical fermenter with the intention of making both lagers and ales. He also uses a large temperature controlled chest freezer for fermenting in kegs or carboys, plus several keg erators, allowing him to offer 12-16 beers on tap.

Over the ensuing years, Sangster has learned a lot from his club mates at QUAFF and Barley Engineers, in particular Harold Gulbransen and Kelsey McNair. "However," he clarified, "the bulk of my brewing knowledge has come from The Jamil Show, Brew Strong and the rest of the Brewing Network shows. Thanks guys!"

Sangster has taken the BJCP exam and is a National ranked judge. He's had the opportunity to both run and serve as judge coordinator for several large competitions including the first and second round of the NHC this year. "Being a judge has really helped my ability to assess my own beers," he mentioned.

Along with winning the Ninkasi award, Sangster also helped brew the Pro Brewers Night Pro/Am winner with Mother Earth Brew Company [see sidebar on page 49]. The Ninkasi award was actually a three-way tie among John Aitchison, David Motter, and Sangster, with Sangster winning based on points he received from



the first round. "It is such an honor to be listed along with all the great brewers who have won the Ninkasi over the years," he said. "I don't think I've stopped smiling since it happened."

## HOME BREW CLUB OF THE YEAR



### THE BREWING NETWORK CLUB, Pacheco, Calif.

The Homebrew Club of the Year goes to the winningest club in the National Homebrew Competition and the six AHA Club-Only Competitions.

The Brewing Network is not your usual homebrewing club. Its members don't all live in the same town, or even the same state, but their love of beer and homebrewing brought them together nonetheless.

"The Brewing Network Club was founded about four years ago after constant badgering by our listeners to form an AHA recognized club for those that did not have a local club, or who did not relate well to their local clubs," explained The Brewing Network's Justin Crossley. "The idea was that our listeners were spending more time doing club-like activities with us than anything else and they wanted that to be recognized like any other club would be. Finally, one of our listeners registered the club with the AHA and the Brewing Network Club was born."

Crossley is the host of the live brewing podcasts and videos on The Brewing Network, a multimedia resource for homebrewers. He believes the homebrew club formation was a natural evolution. "It began mostly because we were spending so much time on the shows talking about entering brewing competitions to get better feedback on their beer," he said. "Once listeners began doing this, they felt left out when other brewers were mentioning clubs with their beers and awards. Once The Brewing Network Club was registered, they were able to claim allegiance to their own club. I have gotten more feedback about our listeners being thankful to be a part of a club and community they participate in and relate to than anything else we have done on the BN."

Members of The Brewing Network Club walked away with several medals at the NHC grand banquet, including gold medals for David Motter (American Ale) and Warren Billups (Specialty

Cider and Perry); silver medals for Motter (English Brown) and Daniel Patterson (Belgian Specialty Ale); and bronze medals for Steve Mifsud (Amber Hybrid) and Nick Krause, Joe Leucht, and Josh Randall (Spice/Herb/Vegetable).

Crossley said it is hard for him to describe the feeling of his group winning Homebrew Club of the Year. "This makes me glow with pride as we have always strived to put out the best information possible for brewers to brew better beer," he said. "In a way, it's like watching my kids grow up from isolated and scattered homebrewers, to a real, live, award-winning group of brewing champions. I could not be happier for them."

The Diablo Order of Zymiracle Enthusiasts (DOZE) of Concord, Calif. finished second in the Homebrew Club of the Year points, followed by QUAFF of Carlsbad, Calif.

## GAMBRINUS CLUB AWARD



### SOUTHERN NEVADA ALE FERMENTERS UNION (SNAFU) Las Vegas, Nev.

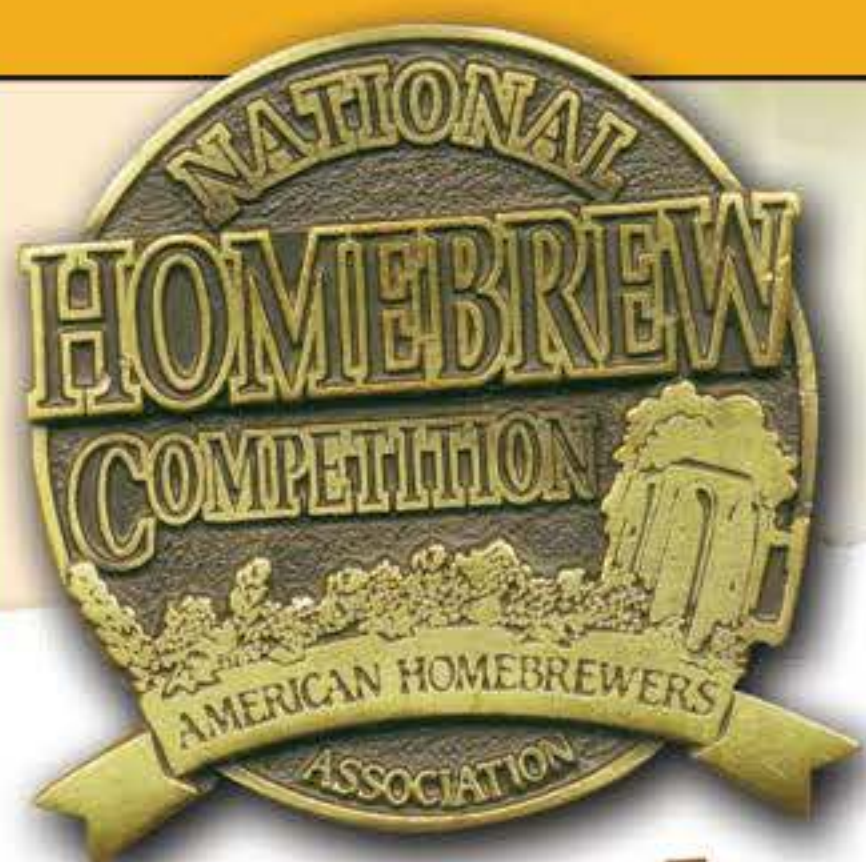
The Gambrinus Club Award goes to the club with the most final-round points per number of entries from the club in the National Homebrew Competition.

Now in its third year, the Gambrinus Club Award (named for King Gambrinus, the patron saint of beer) was won by the Southern Nevada Ale Fermenters Union (SNAFU) of Las Vegas, Nev. To be eligible, clubs must have a minimum of five club members entering the first round, and a minimum of two club members advancing to, and at least one entry placing in, the final round of the competition. Six points are awarded for first place, four points for second place, and two points for third place.

SNAFU had five club members with 15 entries in the NHC first round. Three entrants advanced five entries to the final round, including Weston Barkley of Las Vegas, who won a silver medal in the Amber Hybrid category with his California Common beer.

The Urban Knaves of Grain of DuPage County, Ill., finished second, followed by the Keg Ran Out Club (KROC) of Broomfield, Colo.





# 2011 GOLD MEDAL RECIPES



National Homebrew  
Competition director  
Janis Gross

**T**his year's National Homebrew Competition saw an unprecedented 6,996 entries (up from 6,287 in 2010), with 790 judged in the final round. Nine regional sites across the United States and one in Canada accepted first-round entries from 28 categories. Final-round judging was held in conjunction with the National Homebrewers Conference, which took place June 16-18 in San Diego, Calif. The winners were announced at the grand banquet on June 18 by NHC competition director Janis Gross, and their recipes, as entered in the NHC database, are presented here.

Now that she's had a chance to catch her breath, we talked with Janis about this year's record-shattering NHC.

**Zymurgy:** How did the NHC compensate for all the extra entries and increased judging work in the final round this year?

**Janis Gross:** The final-round competition benefits from the large number of BJCP-ranked judges who attend the National Homebrewers Conference each year. This allowed the competition organizer (Harold Gulbransen) and the judge coordinator (Paul Sangster) to sign up the judges needed for the 790 entries submitted to the final round—a new record!

With the layout of the judging room optimized and using an experienced San Diego competition staff, Harold and Paul were able to get the beer Best of Show finished by 5:45! It was a great effort by the competition staff and all of the volunteer judges and stewards to get the judging done. For the entire competition this year, we had almost 1,000 volunteers.

**Zymurgy:** This year there were nine first-round sites, including one in Canada. Will the number of first-round judging sites change for 2012?

**JG:** The number of first-round sites has been the same since about 2007 when we added the ninth first-round competition in the U.S. The biggest innovation this year was to allow open entry rather than requiring specified regional entry locations. This worked great, but there was a mad

scramble about one week before the entry deadline as the first of the judging centers reached the 750 maximum paid entry limit and were closed to further entries. Homebrewers who would normally register their entries with the closest judging center found themselves entering a competition on the other side of the country and had to deal with increased shipping costs and other issues as a consequence of having waited to register and pay for their entries. In the end, all nine U.S. competitions reached the 750-entry limit about five days before the entry deadline.

Increasing the number of first-round judging sites is one possible solution



## CONVERTING TO EXTRACT

Most all-grain recipes can be converted to extract recipes by substituting the base malt (e.g. pale malt or pilsner malt) with light malt extract. Multiply the pounds of base grain by 0.73 for liquid malt extract or by 0.60 for dry malt extract. Specialty grains can be steeped in water at 160° F (71° C) for 30 minutes or so and rinsed with hot water. If you are doing a partial wort boil [as opposed to boiling the entire 5 gallons (19L) of a 5-gallon batch], you will want to increase your bittering hops slightly to make up for the increased concentration of the wort, which decreases hop utilization.

You can always ask your local homebrew supply shop owner to help you convert a recipe.



for the enormous response we had this year, and this will be discussed by the AHA Governing Committee when we begin deliberating the changes for 2012. Adding one more first-round competition will certainly increase my workload for organizing the first round. I already know that three of the 2011 judge centers will not be hosting a first-round competition next year. I must find suitable replacements for those competitions as well as find a new location and a new organizer for a 10th competition if that is the decision of the competition committee of the Governing Committee. This is something I work on from July to November, so if there are any volunteers out there, please e-mail [Janis@brewersassociation.org](mailto:Janis@brewersassociation.org).

Adding another competition also has an impact on the final-round competition because it will add 84 entries (three per category) to the final round. This year there were 853 entries qualified for the final round, of which 790 actually were submitted. If we add 84 to those numbers, the number of entries in the final round is daunting, not to mention the additional 252 bottles (three per entry) added to the final-round cellaring.

**Zymurgy:** How was sponsorship this year? Seems like every category has a sponsor now—any new ones?

**JG:** I was thrilled to see that there were sponsors for all of the NHC categories this year! The new sponsors this year are New Belgium Brewing Co. sponsoring category 20 Fruit Beers; B. Nektar Meadery sponsoring category 24 Traditional Mead; and Celestial Meads sponsoring category 26 Other Mead. In addition, one of the previous sponsors for category 14 India Pale Ale decided not to renew in 2011, so S.S. Steiner took that opportunity this year. Frankly, I was surprised that a sponsor would relinquish the IPA category, historically one of the most-entered and visible categories in the NHC.

**Zymurgy:** Has organizing the NHC gotten easier as your experience has grown, or has its continued expansion made it more difficult to manage?

**JG:** I'd have to say it's a little of both. As

far as the administration of the competition, it has gotten a bit easier for me; however, with the increase in entries and also entrants, this has caused an increase in questions that I now field from five places (phone, email, AHA Forum posts, Facebook, and Twitter). This has made it difficult to keep on top of my email on a day-to-day basis.

Organizing the first-round competitions involves a lot of communication effort and care, especially with brand new locations and organizers. This year all nine U.S. competitions reached the 750-

entry limit, and that in turn limits the number of places in the country where a first-round competition can be held. Each competition is all volunteer-run and it's a huge commitment for the volunteers particularly in the months of March and April. Getting this set up for the next year before December is crucial, but it is harder to do because of the growth of the competition.

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



### PRO BREWERS NIGHT PRO/AM

New for 2011, a Pro/Am competition featuring professional breweries and homebrewers was held during Pro Brewers Night. The Pro/Am was organized by the San Diego local committee and was open on a first-come, first-served basis to 25 breweries that had a booth at Pro Brewers Night. Attendees voted for their favorite Pro/Am beers.

Paul Sangster of Carlsbad, Calif. collaborated with Mother Earth Brew Co. of Vista, Calif. for the winning entry, a Vanilla Coffee Imperial Porter (see recipe below). The base beer was dosed with cold-pressed Kona and Sumatra coffee and a Madagascar vanilla bean tincture.

Finishing second were homebrewer Alex Tweet and Ballast Point Brewing Co. with a Curry Export Stout. In third place were Nancy Gold and Ladyface Ale Companie of Agoura Hills, Calif. with an Imperial Red Ale.

### VANILLA STORM Robust Porter

#### Ingredients

for 5 U.S. gallons (19 liters)

12.0 lb	(5.5 kg) pale malt (two row) US
2.75 lb	(1.3 kg) Munich Malt 10L
1.5 lb	(0.7 kg) brown malt
8.0 oz	(226 g) Caramel/Crystal Malt 40 L
8.0 oz	(226 g) Chocolate Malt
6.1 oz	(172 g) Caramel/Crystal Malt 80 L
4.0 oz	(113 g) Carafo II
1.25 oz	(35 g) Magnum (Hallertauer)
	(10% a.a.) 60 min
0.50 oz	(14 g) East Kent Goldings
	(4.50% a.a.) 10.0 min
1 pkg	California Ale
	(White Labs #WLP001)

Original Gravity: 1.092 SG

Final Gravity: 1.022 SG

Alcohol by Vol: 9.3%

IBU: 50.7

SRM: 30.7

#### Directions

Mash at 153° F (67° C) for 60 minutes. Mash out at 168° F (76° C) for 5 minutes. Fly sparge with 5.35 gallons of water at 168° F (76° C). Boil for 90 minutes.

After primary, split open two Madagascar vanilla beans. Cut down middle and across, creating six sections. Soak beans in vodka, just covering beans, for one week. Add tincture to secondary along with coffee (see below). Separately, grind 3.5 oz of Kona and 3.5 oz of Sumatran coffee beans (fresh). Add grounds to sanitized (boiled) RO water at fridge temps for 36 hours in a sanitized container with lid. When ready, pour mixture through a coffee filter (or other fine filter) to remove most of the coffee grinds. Add solution to secondary vessel along with the vanilla beans (above). Age coffee and vanilla bean solutions in secondary for 2-4 months, tasting bi-weekly for correct balance of vanilla and coffee flavors and aroma. Once reached, rack beer off of the vanilla beans (and likely coffee grounds that went through the filter). Condition beer for another 1-2 months to let flavors meld.

**Extract version:** Substitute 8.75 lb of Light LME for the Pale Malt, and 2.0 lb of Munich LME for the Munich malt, and proceed with the recipe as stated.



## CATEGORY 1: LIGHT LAGER



191 Entries

Sponsored by Five Star Products & Services, Inc.

**VINCENT ROKKE**, Fargo, ND, Prairie Homebrewing Companions

### GOLD MEDAL "Viking Gold" Munich Helles

**Ingredients** for 11 U.S. gallons (41.64 liters)

18.0 lb (8.16 kg) German pils malt  
2.0 lb (0.9 kg) dextrin malt  
2.0 oz (56 g) Hallertau Hersbrucker pellet hops, 4.6% a.a. (60 min)  
1.0 oz (28 g) Hallertau Hersbrucker pellet hops, 4.6% a.a. (1 min)  
1.5 oz (42 g) Hallertau Hersbrucker pellet hops, 4.6% a.a. (0 min)  
Wyeast No. 2206 Bavarian lager yeast (3500 mL starter)  
forced CO<sub>2</sub> to carbonate  
2.0 tsp Irish moss (15 min)

Original Specific Gravity: 1.048

Final Specific Gravity: 1.012

Boiling time: 75 minutes

Brewhouse Efficiency: 73%

IBUs: 20

Primary Fermentation: 18 days at 50° F (10° C)

Secondary Fermentation: Transfer to keg and slowly drop temp to 35° F (2° C) over two weeks.

### Directions

Mash in at 142° F (61° C) and hold for 30 minutes. Raise to 152° F (67° C) and hold for 30 minutes. Mash out at 165° F (64° C) for 15 minutes.

### RUNNERS-UP

Silver Medal: David Barber, Orwigsburg, PA, Lite American Lager, Lehigh Valley Home Brewers

Bronze Medal: Michael Pearson, Indianapolis, IN, Premium American Lager, MECA Brewers

## CATEGORY 2: PILSNER



215 Entries

Sponsored by Beer & Wine Makers Warehouse

**JOSH BRENGLE**, Orlando, FL, Central Florida Homebrewers

### GOLD MEDAL "Stop Looking for Malt Complexity in Pilsners" Bohemian Pilsner

**Ingredients** for 6 U.S. gallons (18.93 liters)

11.0 lb (4.99 kg) Bohemian pils malt  
0.5 lb (227 g) Cara-Foam malt  
0.5 lb (227 g) Cara-Hell malt  
0.5 oz (14 g) Magnum pellet hops, 14% a.a. (60 min)  
1.75 oz (49 g) Czech Saaz pellet hops, 4% a.a. (15 min)  
1.0 oz (28 g) Czech Saaz pellet hops, 4% a.a. (5 min)  
1.75 oz (49 g) Czech Saaz pellet hops, 4% a.a. (0 min)  
Wyeast 2278, Wyeast 2124 and White Labs WLP820 blend, 1 gallon slurry, decanted  
Forced CO<sub>2</sub> to carbonate (2.5 vol)  
100% reverse osmosis water

Original Specific Gravity: 1.055

Final Specific Gravity: 1.013

Boiling time: 90 minutes

IBUs: 38.2

Primary Fermentation: 35 days at 50° F (10° C)

Secondary Fermentation: 133 days at 33° F (1° C)

### Directions

Mash at 155° F (68° C). Decoct one-third and boil for 15 minutes. Add back to main mash, which should bring around a mashout temp. Pitch in the low 40s and ferment at 45° F (7° C). Raise toward the end of fermentation. Keg and lager for two weeks.

### RUNNERS-UP

Silver Medal: Robert Heinlein, Crown Point, IN, German Pilsner, Illiana Beer Rackers Union

Bronze Medal: Jeff Rankert & Susan Rankert, Milford, MI, German Pilsner, Ann Arbor Brewers Guild

## CATEGORY 3: EUROPEAN AMBER LAGER



140 Entries

Sponsored by How to Brew by John Palmer

**STEVE DOCKTER**, Meridian, ID, Snake River Brewers

### GOLD MEDAL "Vienna Lager" Vienna Lager

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

6.0 lb (2.72 kg) Pils malt  
5.25 lb (2.38 kg) 10° L Munich malt  
8.75 lb (3.96 kg) Vienna malt  
0.5 lb (227 g) caramel Munich malt  
3.5 oz (99 g) Carafoam malt  
2.5 oz (71 g) Hallertau pellet hops, 4.1% a.a. (60 min)  
1.0 oz (28 g) Hallertau pellet hops, 4.1% a.a. (10 min)  
Wyeast No. 2308 Munich lager yeast (1.5 gallon starter)  
2.4 vol forced CO<sub>2</sub> to carbonate

Original Specific Gravity: 1.055

Final Specific Gravity: 1.013

Boiling time: 90 minutes

IBUs: 25

SRM: 14

### Directions

Mash at 152° F (67° C) for 90 minutes. Collect about 12 gallons of wort, boil for a total of 90 minutes. Cool and pitch yeast at 45° F (7° C); let the temperature rise and ferment at 50° F (10° C).

### RUNNERS-UP

Silver Medal: Stephen Northcutt & Mark Ristow, Oktoberfest/Märzen, Diablo Order of Zymiracle Enthusiasts (DOZE)

Bronze Medal: Mark Stober, Tampa, FL, Oktoberfest/Märzen, Tampa Bay BEERS



## CATEGORY 4: DARK LAGER



171 Entries

Sponsored by  
Briess Malt &  
Ingredients Company

**SHAWN SCOTT**, McAlester, OK,  
Schwarzbier (Black Beer), Fellowship of  
Oklahoma Ale Makers (FOAM)

### GOLD MEDAL "Black Saxon" Schwarzbier

**Ingredients** for 7.5 U.S. gallons (28.39 liters)

7.0 lb (3.18 kg) Weyermann Munich II malt  
6.0 lb (2.72 kg) Weyermann pils malt  
8.0 oz (227 g) Weyermann Cara-Munich malt  
12.0 oz (340 g) Weyermann Carafa I malt  
1.5 oz (42 g) Tettnang pellet hops, 4.5% a.a. (FWH)  
0.5 oz (14 g) Tettnang pellet hops, 4.5% a.a. (10 min)  
Fermentis S-23 lager yeast (1 qt starter)  
Forced CO<sub>2</sub> to carbonate (2.4 vol.)

Original Specific Gravity: 1.054  
Final Specific Gravity: 1.014  
Boiling time: 120 minutes  
Primary Fermentation: 14 days at 54° F (12° C)  
Secondary Fermentation: 14 days at 50° F (10° C)

#### Directions

Mash grains at 153° F (67° C) for 60 minutes. Mash out at 168° F (76° C) for 15 minutes.

#### RUNNERS-UP

Silver Medal: Norman Jufer, Ontario, CA, Dark American Lager, Inland Empire Brewers  
Bronze Medal: Edward Bielaus, Rockville, MD, Dark American Lager, Brewers United for Real Potables (BURP)

## CATEGORY 5: BOCK



230 Entries

Sponsored by  
Washington Hop  
Commission

**PAUL SANGSTER**, Carlsbad, CA, QUAFF  
(Quality Ale and Fermentation Fraternity)  
**2011 NHC Ninkasi Award Winner**

### GOLD MEDAL "Tri-Paul-Bock" Eisbock

**Ingredients** for 6 U.S. gallons (22.71 liters)

14.75 lb (6.69 kg) Munich malt  
4.5 lb (2.04 kg) German pils malt  
2.75 lb (1.25 kg) caramel Munich malt  
2.0 oz (56 g) Hallertau pellet hops, 3% a.a. (60 min)  
1.0 oz (28 g) Hallertau pellet hops, 3% a.a. (30 min)  
WLP833 German Bock yeast (2.5 L starter)  
forced CO<sub>2</sub> to carbonate

Original Specific Gravity: 1.088  
Final Specific Gravity: 1.020  
Boiling time: 120 minutes  
IBUs: 24  
SRM: 21  
Primary Fermentation: 3 months at 35° F (2° C)

#### Directions

Mash grains at 155° F (68° C) for 60 minutes. Mash out at 168° F (76° C) for 5 minutes. Freeze-concentrate post fermentation.

#### RUNNERS-UP

Silver Medal: Rob Vermillion, Birmingham, AL, Doppelbock  
Bronze Medal: Jamey Barlow, Ruckersville, VA, Eisbock, Charlottesville Area Masters of Real Ale (CAMRA)

## CATEGORY 6: LIGHT HYBRID BEER



272 Entries

Sponsored by Cargill  
World Select c/o  
Cargill Malt

**NISHAN DERBABIAN**, Murfreesboro, TN,  
Mid-State Brew Crew

### GOLD MEDAL "\$12 Cream Ale" Cream Ale

**Ingredients** for 5.5 U.S. gallons (20.82 liters)

11.0 lb (4.99 kg) Briess two-row malt  
0.75 oz (21 g) Willamette pellet hops, 4.7% a.a. (60 min)  
0.5 oz (14 g) Willamette pellet hops, 4.7% a.a. (30 min)  
0.25 oz (7 g) Willamette pellet hops, 4.7% a.a. (0 min)  
White Labs WLP051 California Ale V yeast  
2.6 vol forced CO<sub>2</sub> to carbonate

Original Specific Gravity: 1.054  
Final Specific Gravity: 1.015  
Boiling time: 60 min  
IBUs: 20.7  
SRM: 3.6  
Primary Fermentation: 21 days at 60° F (16° C)

#### Directions

Mash grains at 154° F (68° C) for 60 minutes. Mash out at 168° F (76° C) for 10 minutes.

#### RUNNERS-UP

Silver Medal: Joseph Picou & Nick Picou, Baton Rouge, LA, American Wheat or Rye Beer  
Bronze Medal: Chris Johnson, Lutz, FL, American Wheat or Rye Beer, Tampa Bay BEERS



## CATEGORY 7: AMBER HYBRID BEER



157 Entries

Sponsored by  
Grape & Granary

**KENT SHULTZ**, San Diego, CA, QUAFF  
(Quality Ale and Fermentation Fraternity)

### GOLD MEDAL

**"Daily Bread German Ale"**  
Dusseldorf Alt

**Ingredients** for 5.5 U.S. gallons (20.82 liters)

6.75 lb (3.06 kg) German Pilsner malt  
1.75 lb (0.79 kg) Belgian Munich malt  
1.0 lb (0.45 kg) German Vienna malt  
0.5 lb (227 g) Belgian biscuit malt  
0.5 lb (227 g) dextrin malt  
4.0 oz (113 g) US chocolate malt  
1.0 oz (28 g) Tettnanger pellet hops (FWH)  
1.3 oz (37 g) German Tradition pellet hops, 6.9% a.a. (60 min)  
0.5 oz (28 g) Tettnanger pellet hops (30 min)  
0.5 oz (28 g) Tettnanger pellet hops (20 min)  
1 tsp. Irish moss (15 min)  
0.5 oz (14 g) Mt. Hood pellet hops, 5.9% a.a. (0 min)  
White Labs WLP029 German Ale/Kolsch (1 pint starter)  
4.5 oz dextrose (to prime)  
Polyclar to clarify

Original Specific Gravity: 1.051  
Final Specific Gravity: 1.010  
Boiling time: 60 minutes  
Primary Fermentation: 11 days at 65° F (18° C)  
Secondary Fermentation: 18 days at 40° F (4° C)

### Directions

Mash grains at 147° F (64° C) for 60 minutes.

### RUNNERS-UP

*Silver Medal:* Weston Barkley, Las Vegas, NV, California Common Beer, SNAFU  
*Bronze Medal:* Steve Mifsud, Santa Rosa, CA, California Common Beer, The Brewing Network

## CATEGORY 8: ENGLISH PALE ALE



256 Entries

Sponsored by  
St. Louis Wine  
& Beer Making

**KERRY MARTIN**, Austin, TX, Austin Zealots

### GOLD MEDAL

**"ESB"**  
Extra Special/Strong Bitter  
(English Pale Ale)

**Ingredients** for 6 U.S. gallons (22.71 liters)

10.0 lb (4.54 kg) Optic pale malt  
1.0 lb (0.45 kg) torrified wheat  
8.0 oz (227 g) English crystal malt I  
4.0 oz (113 g) English crystal malt II  
4.0 oz (113 g) Victory malt  
1.0 oz (28 g) Target hops, 8.6% a.a. (60 min)  
1.5 oz (35 g) East Kent Golding hops, 5% a.a. (1 min)  
1.0 oz (28 g) East Kent Golding hops, 4.8% a.a. (dry, 5 days)  
11.0 g gypsum (mash water)  
7.0 g calcium carbonate (mash water)  
White Labs WLP002 English ale yeast (2 L starter)  
forced CO<sub>2</sub> to carbonate  
Whirlfloc and gelatin to clarify

Original Specific Gravity: 1.055  
Final Specific Gravity: 1.014  
Boiling time: 90 minutes  
IBUs: 37  
Primary Fermentation: 5 days at 68° F (20° C)  
Secondary Fermentation: 2 days at 70° F (21° C)

### Directions

Mash in at 132° F (56° C) for 10 minutes. Raise to 150° F (66° C) and hold for 60 minutes. Mash out at 168° F (76° C) for one minute.

### RUNNERS-UP

*Silver Medal:* Paul Sangster, Carlsbad, CA, Special/Best/Premium Bitter, QUAFF (Quality Ale and Fermentation Fraternity)  
*Bronze Medal:* Mark Stober, Tampa, FL, Extra Special/Strong Bitter (English Pale Ale), Tampa Bay BEERS

## CATEGORY 9: SCOTTISH AND IRISH ALE



257 Entries

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Brothers Homebrew  
Products

**SCOTT LOTHAMER**, Moraga, CA, Diablo  
Order of Zymiracle Enthusiasts (DOZE)

### GOLD MEDAL

**"Brown-Eyed Woman"**  
Scottish Heavy 70/-

**Ingredients** for 6 U.S. gallons (22.71 liters)

8.5 lb (3.86 kg) British pale malt  
3.0 oz (85 g) roast barley  
0.75 oz (21 g) East Kent Golding hops, 5% a.a. (60 min)  
White Labs WLP028 Edinburgh Scottish ale yeast

Original Specific Gravity: 1.040  
Final Specific Gravity: 1.013  
Boiling time: 60 minutes  
IBUs: 16  
Primary Fermentation: 65° F (18° C)

### Directions

Mash grains at 154° F (68° C) for 90 minutes.

### RUNNERS-UP

*Silver Medal:* Kelly Collins, Tigard, OR, Strong Scotch Ale, Strange Brew Homebrew Club  
*Bronze Medal:* Ryan Stansbury, Atlanta, GA, Strong Scotch Ale, Brewmasters of Alpharetta



## CATEGORY 10: AMERICAN ALE



493 Entries

Sponsored by  
BJ's Restaurant &  
Brewhouse

**DAVID MOTTER**, Peoria, IL,  
The Brewing Network

### GOLD MEDAL "Amber Waves of Grain" American Amber Ale

**Ingredients** for 5 U.S. gallons (18.93 liters)

13.36 lb (6.05 kg) pale malt  
1.09 lb (0.49 kg) 40° L crystal malt  
0.55 lb (249 g) 120° L crystal malt  
0.55 lb (249 g) Victory malt  
0.21 lb (95 g) pale chocolate malt  
1.2 oz (34 g) Horizon hops, 13% a.a.  
(60 min)  
1.09 oz (31 g) Cascade hops, 6% a.a.  
(10 min)  
1.09 oz (31 g) Centennial hops,  
9% a.a. (10 min)  
1.09 oz (31 g) Cascade whole hops,  
6% a.a. (0 min)  
1.09 oz (31 g) Centennial hops,  
9% a.a. (0 min)

White Labs WLP001 California ale yeast  
(800 mL starter)

Forced CO<sub>2</sub> to carbonate (2.5 vol.)

1 tablet WhirlFloc to clarify

Original Specific Gravity: 1.062

Final Specific Gravity: 1.014

Boiling time: 60 min

IBUs: 19

SRM: 17

Primary Fermentation: 10 days at 68° F  
(20° C)

#### Directions

Mash grain at 152° F (67° C) for one hour.

#### RUNNERS-UP

Silver Medal: Mike & Steve Brown, Lynnwood,  
WA, American Brown Ale, Cascade Brewers  
Guild

Bronze Medal: Richard Solis, Sun City,  
CA, American Pale Ale, Temecula Valley  
Homebrewers Association

## CATEGORY 11: ENGLISH BROWN ALE



227 Entries

Sponsored by  
Alternative  
Beverage

**MICHAEL FORMISANO**, Thornton, CO

### GOLD MEDAL "Northern English Brown Ale" Northern English Brown

**Ingredients** for 5 U.S. gallons (18.93 liters)

8.0 lb (3.63 kg) British pale ale malt  
1.0 lb (0.45 kg) dextrin malt  
2.0 lb (0.9 kg) 75° L crystal malt  
1.0 lb (0.45 kg) Munich malt  
0.5 lb (227 g) brown malt  
0.5 lb (227 g) biscuit malt  
4.0 oz (113 g) Briess Special Roast malt  
4.0 oz (113 g) chocolate malt  
4.0 oz (113 g) Victory malt  
1.0 oz (28 g) Northern Brewer pellet  
hops (60 min)  
1.0 oz (28 g) Willamette pellet hops  
(30 min)

1.0 oz (28 g) Fuggle pellet hops  
(15 min)  
1.0 oz (28 g) U.K. Golding pellet hops  
(5 min)

White Labs WLP002 English ale yeast  
Forced CO<sub>2</sub> to carbonate (2 vol.)

Original Specific Gravity: 1.056

Final Specific Gravity: 1.018

Boiling time: 90 minutes

Primary Fermentation: 2 weeks at 68° F  
(20° C)

Secondary Fermentation: 2 weeks at 38°  
F (3° C)

#### Directions

Mash grains at 145° F (63° C) for 30 min-  
utes. Raise temperature to 152° F (67° C)  
and hold for 60 minutes. Mash out at 165°  
F (74° C) for 15 minutes.

#### RUNNERS-UP

Silver Medal: David Motter, Peoria, IL, Mild Ale,  
The Brewing Network

Bronze Medal: Darren Bystrom & John Wolff,  
Pullman, WA, Mild Ale, Homebrewers of the  
Palouse



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## CATEGORY 12: PORTER



320 Entries

Sponsored by  
Deschutes Brewery

**DAVE DIXON**, Burlington, KY,  
Cincinnati Malt Infusers

### GOLD MEDAL

#### "Dreaded Robust Porter" Robust Porter

**Ingredients** for 12 U.S. gallons  
(45.42 liters)

26.0 lb (11.79 kg) U.S. pale malt  
2.5 lb (1.13 kg) British chocolate malt  
1.5 lb (0.68 kg) 60° L crystal malt  
2.0 oz (57 g) Cluster whole hops,  
7% a.a. (60 min)  
2.0 oz (57 g) Cluster whole hops,  
7% a.a. (30 min)  
2.0 oz (57 g) Cascade pellet hops,  
4.9% a.a. (5 min)

White Labs WLP001 California ale yeast  
Forced CO<sub>2</sub> to carbonate

Original Specific Gravity: 1.069

Final Specific Gravity: 1.012

Boiling time: 60 min

IBUs: 37

SRM: 35.6

Primary Fermentation: 2 weeks at 67° F  
(19° C)

Secondary Fermentation: 1 week at 67° F  
(19° C)

### Directions

Mash grains at 156° F (69° C) for 90 minutes. Mash out at 168° F (76° C) for 15 minutes. After fermentation, keg and carbonate at 20 lbs for three days. Cut back pressure to 8 lbs and let age in keg for two weeks.

### RUNNERS-UP

*Silver Medal: Randy Clay, Northfield, MN,*

*Brown Porter, Saint Paul Homebrewers Club*

*Bronze Medal: Andrew McLennan, Livermore, CA, Brown Porter, Mad Zymurgists*

## CATEGORY 13: STOUT



566 Entries

Sponsored by  
Brew & Grow

**STEVE FLETTY**, Falcon Heights, MN,  
Saint Paul Homebrewers Club

### GOLD MEDAL

#### "Badenov Russian Imperial Stout" Russian Imperial Stout

**Ingredients** for 5 U.S. gallons (18.93 liters)

7.0 lb (3.18 kg) Maris Otter malt  
7.0 lb (3.18 kg) light malt extract  
1.25 lb (0.57 kg) black malt  
1.25 lb (0.57 kg) roasted barley  
0.5 lb (227 g) chocolate malt  
1.0 lb (0.45 kg) flaked barley  
2.3 oz (65 g) Pacific Gem whole hops,  
15% a.a. (45 min)  
0.6 oz (17 g) Magnum pellet hops,  
14% a.a. (45 min)  
1.1 oz (31 g) Centennial pellet hops,  
9.2% a.a. (45 min)  
1.5 oz (42 g) Columbus pellet hops,  
14% a.a. (30 min)

Wyeast No. 1728 Scottish ale yeast  
Forced CO<sub>2</sub> to carbonate

Original Specific Gravity: 1.120

Final Specific Gravity: 1.040

### Directions

Mash grains at 158° F (70° C).

### RUNNERS-UP

*Silver Medal: Laurel Canan, Seattle, WA, Sweet Stout*

*Bronze Medal: Paul Gagnon, Santee, CA, American Stout, QUAFF (Quality Ale and Fermentation Fraternity)*

## CATEGORY 14: INDIA PALE ALE



462 Entries

Sponsored  
by S.S. Steiner

**THOR MCCAMMON**, Makawao, HI,  
Brew Maui

### GOLD MEDAL

#### "Tsunami IPA" American IPA

**Ingredients** for 6.11 U.S. gallons  
(23.13 liters)

14.0 lb (6.35 kg) pale ale malt  
1.0 lb (0.45 kg) dextrin malt  
12.0 oz (340 g) 45° L crystal malt  
0.5 lb (227 g) Maui brand sugar  
1.25 oz (35 g) Columbus hops,  
14.4% alpha acid (90 min)  
0.75 oz (21 g) Citra whole hops,  
14.2% alpha acid (45 min)  
0.75 oz (21 g) Simcoe hops, 12.2% alpha  
acid (30 min)  
1.0 oz (28 g) Amarillo hops,  
10.3% alpha acid (0 min)  
1.0 oz (28 g) Simcoe hops,  
12.2% alpha acid (0 min)  
1.0 oz (28 g) Columbus whole hops,  
17.1% alpha acid (dry)  
1.0 oz (28 g) Cascade whole hops,  
6.5% alpha acid (dry)  
1.0 oz (28 g) Simcoe pellet hops,  
12.2% alpha acid (dry)

Wyeast No. 1764 Pacman ale yeast, 3L  
starter

Forced CO<sub>2</sub> to carbonate (2.4 vol)

0.25 tsp Super Moss HB (10 min) to  
clarify

1 tsp Wyeast nutrient (10 min)

Original Specific Gravity: 1.076

Final Specific Gravity: 1.014

Boiling time: 90 minutes

Primary fermentation: 8 days at 65° F (18°  
C)

Secondary fermentation: 14 days at 70°  
F (21° C)



### Directions

Mash in at 155° F (68° C) and hold for 60 minutes. Mash out at 170° F (77° C).

### RUNNERS-UP

Silver Medal: Dave Beyer, La Crosse, WI, American IPA, La Crosse Area Grain Enthusiasts and Related Spec

Bronze Medal: Kevin Thomas, Lakewood, CA, Imperial IPA, Long Beach Homebrewers

## CATEGORY 15: GERMAN WHEAT AND RYE BEER



216 Entries

Sponsored by  
Widmer Brothers  
Brewing Co

**STACY MYERS**, Fort Worth, TX, Horsemen of the Hopocalypse

### GOLD MEDAL

#### "Roggen"

#### Roggenbier (German Rye Beer)

**Ingredients** for 8 U.S. gallons (30.28 liters)

- 9.62 lb (4.37 kg) rye malt
- 3.2 lb (1.47 kg) Munich malt
- 3.5 lb (1.59 kg) US pale malt
- 1.62 lb (737 g) 80° L crystal malt
- 1.62 lb (737 g) flaked rice
- 1.62 lb (737 g) wheat malt
- 2.0 lb 907 g) rice hulls (in mash)
- 0.6 oz (17 g) Hallertauer pellet hops, 4.8% a.a. (60 min)
- 1.0 oz (28 g) Hallertauer pellet hops, 3.8% a.a. (60 min)
- 1.0 oz (28 g) Hallertauer pellet hops, 4.3% a.a. (10 min)
- 1.0 oz (28 g) Hallertauer pellet hops, 4.3% a.a. (2 min)
- White Labs WLP 380 Weihenstephan IV ale yeast
- 1 Tbs yeast nutrient, in boil
- 1 Tbs Irish moss, in boil to clarify

Original Specific Gravity: 1.056

Final Specific Gravity: 1.015

Boiling time: 90 minutes

IBUs: 18.4

SRM: 14.5

Primary Fermentation: 65° F (18° C)

### Directions

Use a single decoction with a 35 minute protein rest at 128° F (53° C). Decoct 5 gallons of mash (19 L) and boil for 25 minutes, then add back to main mash. Hold for 45 min at 151° F (66° C), then mash out at 168° F (76° C) and sparge.

### RUNNERS-UP

Silver Medal: Scott Greenwood, Deerfield Beach, FL, Weizen/Weissbier

Bronze Medal: Ryan Stansbury, Atlanta, GA, Weizenbock, Brewmasters of Alpharetta

## CATEGORY 16: BELGIAN AND FRENCH ALE



394 Entries

Sponsored by  
Port Brewing Co/  
The Lost Abbey

**SHANE COOMBS**, Warrenville, IL, Urban Knaves of Grain

### GOLD MEDAL

#### [Untitled]

#### Witbier

**Ingredients** for 5 U.S. gallons (18.93 liters)

- 5.0 lb (2.27 kg) raw white wheat
- 5.0 lb (2.27 kg) Belgian pils malt
- 1.0 lb (0.45 kg) flaked barley
- 1.0 oz (28 g) Mt. Rainier whole hops, 6.8% a.a. (60 min)

0.5 oz (14 g) Mt. Rainier whole hops, 6.8% a.a. (15 min)

0.5 oz (14 g) Mt. Rainier whole hops, 6.8% a.a. (5 min)

White Labs WLP500 Trappist and WLP530 Abbey ale yeast

Wyeast No. 3787 Trappist High Gravity ale yeast (at bottling)

4.0 oz rice hulls (in mash)

Forced CO<sub>2</sub> to carbonate

Original Specific Gravity: 1.058

Final Specific Gravity: 1.010

Boiling time: 70 minutes

IBUs: 18

SRM: 15

Primary Fermentation: 65° F (18° C)

### Directions

Mash wheat at 148° F (64° C) for 15 minutes and bring to boil for 30 min. Add to main mash. Mash grains at 148° F (64° C) for 30 minutes, 156° F (69° C) for 45 minutes, and then mash out at 168° F (76° C).

### RUNNERS-UP

Silver Medal: Daniel Patterson, Harrisonburg, VA, Belgian Specialty Ale, The Brewing Network  
Bronze Medal: Scott Werner, Monument, CO, Saison, Greater Denver Yeast Infection

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## CATEGORY 17: SOUR ALE



204 Entries

Sponsored by  
Captain Lawrence  
Brewing Co

**GUNNAR EMILSSON**, Helena, MT,  
Bridger Brew Crew

### GOLD MEDAL

#### "You Snooze You Gueuze"

##### Gueuze

**Batch #1:** 7.5 U.S. gallons (28.39 liters)

**Batch #2:** 5 U.S. gallons (19 liters)

65% pils malt (Batch 1: 9.75 lb, Batch 2: 6.5 lb)  
35% white winter wheat (Batch 1: 5.25 lb, Batch 2: 3.5 lb)  
2.0 oz (57 g) Saaz and Hallertau whole hops, homegrown, aged three yrs (60 min)

Wyeast 1056 American Ale (primary)  
Wyeast 5112 *Brettanomyces bruxellensis* (cask)  
Wyeast 5335 *Lactobacillus* (cask)  
Wyeast 5526 *Brettanomyces lambicus* (cask)  
Wyeast 5733 *Pediococcus* (cask)  
1 tsp CaCl in mash water  
0.75 cup dextrose to prime

Original Specific Gravity: 1.055 (75% efficiency)

Final Specific Gravity: unknown

Boiling time: unknown

Primary Fermentation: see Directions

### Directions

Batch 1: Turbid mash (rests at 105° F, 125° F, 145° F, and 155° F).

Batch 2: Stepped infusion mash (rests at 105° F, 125° F, 145° F, and 155° F)

### Brewer's Notes

"This is a blend of a three-year-old and three-month-old lambic. 7.5 gallons of Batch 1 was brewed in 2002. Fermented in a primary, then transferred to a 7.5 gallon

French oak cask. Lambic bugs were then added to the cask. Batch 2 was brewed in 2005. 5 gallons of old lambic was removed from the keg, and 5 gallons of new lambic was added back in. Three months later, 2.5 gallons of lambic was removed from the cask and mixed with 2.5 gallons of the old lambic, primed, and bottled. The remaining 2.5 gallons of old lambic was then added back to the cask."

### RUNNERS-UP

Silver Medal: Ryan Stansbury, Atlanta, GA,  
Flanders Red Ale, Brewmasters of Alpharetta  
Bronze Medal: Roderick Derting, Salem, OR,  
Fruit Lambic, Capitol Brewers

## CATEGORY 18: BELGIAN STRONG ALE



404 Entries

Sponsored by  
Dingemans c/o  
Cargill Malt

**DAVID SCHOLLMAYER**, Chandler, AZ,  
Arizona Society of Homebrewers

### GOLD MEDAL


#### "Chimayo Azul"

##### Belgian Strong Dark Ale

**Ingredients** for 11 U.S. gallons (41.64 liters)

30.0 lb (13.6 kg) Belgian pils malt  
0.75 lb (340 g) Special B malt  
0.5 lb (227 g) wheat malt  
4.0 oz (113 g) Carafa Special II  
5.0 lb (2.3 kg) piloncillo (unrefined Mexican sugar)  
1.75 oz (50 g) Magnum pellets, 12% a.a. (60 min)  
1.0 oz (28 g) Styrian Golding pellets, 5.25% a.a. (15 min)  
1.0 oz (28 g) Styrian Golding, 5.25% a.a. (1 min)  
White Labs WLP 500 Trappist ale yeast (2400 mL starter)  
Forced CO<sub>2</sub> to carbonate (3 vol.)  
1 tablet WhirlFloc (15 min)

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Original Specific Gravity: 1.091  
 Final Specific Gravity: 1.022  
 Boiling time: 60 min  
 IBUs: 38  
 SRM: 13  
 Primary Fermentation: see Directions

#### Directions

Single infusion mash at 149° F (65° C) for 60 minutes. Add sugar to kettle during sparging to begin dissolving. Boil 90 minutes and chill to 68° F (20° C) for pitching. Aerate well. Hold at 68° F for 48 hours then let free-rise to 80° F (27° C) at a rate of 3 degrees per day.

#### RUNNERS-UP

Silver Medal: Steven Jayich, Anchorage, AK, Belgian Strong Golden Ale, Great Northern Brewers Club

Bronze Medal: Peter Polczynski, Tulsa, OK, Belgian Strong Dark Ale, Fellowship of Oklahoma Ale Makers (FOAM)

### CATEGORY 19: STRONG ALE



252 Entries

Sponsored by  
 Northern Brewer

**MICHAEL HABRAT, CHRIS BARTIK, BRETT GOLDSTOCK AND SUZY PESSUTTI**, San Diego, CA, QUAFF (Quality Ale and Fermentation Fraternity)

#### GOLD MEDAL

**"Creative Destruction Barleywine"**  
 American Barleywine

**Ingredients** for 7 U.S. gallons (26.5 liters)

21.7 lb (9.84 kg) Maris Otter  
 1.4 lb (635 g) 60° L crystal malt  
 1.4 lb (635 g) dextrin malt  
 0.8 lb (362 g) 90° L crystal malt

0.6 lb (272 g) 120° crystal malt  
 1.7 oz (48 g) Chinook pellet hops, 11% a.a. (60 min)  
 1.4 oz (40 g) Chinook pellet hops, 11% a.a. (45 min)  
 1.2 oz (34 g) Centennial pellet hops, 8.7% a.a. (30 min)  
 0.8 oz (23 g) Centennial pellet hops, 8.7% a.a. (15 min)  
 0.8 oz (23 g) Cascade pellet hops, 5% a.a. (15 min)  
 1.2 oz (34 g) Chinook pellet hops, 11% a.a. (dry)  
 1.2 oz (34 g) Centennial pellet hops, 10.5% a.a. (dry)  
 1.2 oz (34 g) Cascade pellet hops, 5% a.a. (dry)

White Labs California Ale WLP001 (2L starter)

Forced CO<sub>2</sub> to carbonate (2.3 vol)  
 1.25 tsp gypsum (in mash)  
 1 tsp Irish moss (in boil, 15 min)  
 1 capsule Servomyces yeast nutrient

Original Specific Gravity: 1.112

Final Specific Gravity: 1.023

Boiling time: 90 min

IBUs: 96

SRM: 19

#### Directions

Single infusion mash at 150° F (66° C) for 90 minutes. Used 1qt/lb. 90 minute boil. Pitch yeast at 70° F (21° C). Drop to 64° F (18° C) for two days then let temperature rise to 68° F (20° C) for 26 days. Rack to secondary and dry hop for 2 weeks at 66° F (19° C).

#### RUNNERS-UP

Silver Medal: David Louw, San Luis Obispo, CA, English Barleywine, San Luis Obispo Brewers (SLOB)

Bronze Medal: Mark Ranes, Turlock, CA, American Barleywine, Central Valley Brewers Guild

### CATEGORY 20: FRUIT BEER



143 Entries

Sponsored by  
 New Belgium  
 Brewing Co

**JOHN FOWLER AND AMY SATTERLUND**, Kansas City, MO, Kansas City Bier Meisters

#### GOLD MEDAL

**"Hop Fruity"**  
 Fruit Beer

**Ingredients** for 5 U.S. gallons (18.93 liters)

16.0 lb (7.26 kg) pale malt  
 0.5 lb (227 g) biscuit malt  
 0.5 lb (227 g) aromatic malt  
 1.0 lb (0.45 kg) orange blossom honey  
 2.0 oz (57 g) Northern Brewer Hopshot™ extract (60 min)  
 3.0 oz (85 g) Simcoe hops (0 min)  
 2.0 oz (57 g) Columbus hops (0 min)  
 1.5 oz (42 g) Centennial hops (0 min)  
 1.5 oz (42 g) Amarillo hops (0 min)  
 3.0 oz (85 g) Simcoe hops (dry)  
 2.0 oz (57 g) Columbus hops (dry)  
 1.5 oz (42 g) Centennial hops (dry)  
 1.5 oz (42 g) Amarillo hops (dry)  
 Wyeast No. 1272 American Ale II yeast (2 L starter)  
 Forced CO<sub>2</sub> to carbonate (2.5 vol)  
 Peach and mango extract (Olive Nation brand) (add to taste at packaging)

Original Specific Gravity: 1.085

Final Specific Gravity: 1.020

Boiling time: 60 min

IBUs: 100

SRM: 30

Primary Fermentation: 68° F (20° C)

#### Directions

Mash at 149° F (65° C) for 90 minutes.

#### RUNNERS-UP

Silver Medal: Matt Klausner, North Aurora, IL, Urban Knaves of Grain

Bronze Medal: John Watson, Southbury, CT, Fruit Beer, Underground Brewers Club of Connecticut



## CATEGORY 21: SPICE/HERB/VEGETABLE BEER



286 Entries

Sponsored by High Gravity Homebrewing & Winemaking Supplies

### MICHAEL WALSH, STEFANIE HEDLUND AND HEIDI WALSH,

Lino Lakes, MN, Primary Fermenters Brewers and Vintners

#### GOLD MEDAL

##### "Stef's Olive Beer"

##### Spice, Herb, or Vegetable Beer

**Ingredients** for 2.5 U.S. gallons (9.46 liters)

2.125 lb (0.96 kg) wheat malt  
1.875 lb (0.85 kg) pils malt  
7.0 oz chopped green olives  
(in secondary)  
0.5 oz (14 g) Celia pellet hops,  
2.8% a.a. (60 min)

Wyeast No. 1056 Chico ale yeast  
forced CO<sub>2</sub> to carbonate

Original Specific Gravity: 1.041

Final Specific Gravity: 1.009

Boiling time: 90 minutes

IBUs: 12

SRM: 2.8

Primary Fermentation: 1-2 weeks

Secondary Fermentation: 7-10 days with  
chopped olives

#### Directions

Mash at 152° F (67° C) for 60 minutes.  
Drain chopped olives of salt brine before  
adding to secondary. Do not add the brine  
itself! This will result in an extremely oily  
mouthfeel with an overwhelming saltiness.

#### RUNNERS-UP

Silver Medal: Tom Hamilton, Kearney, NE,  
Spice, Herb, or Vegetable Beer, Kearney Area  
Brewers

Bronze Medal: Nick Krause, Joe Leucht &  
Josh Randall, Marengo, IL, Christmas/Winter  
Specialty Spiced Beer, The Brewing Network

## CATEGORY 22: SMOKE-FLAVORED AND WOOD-AGED BEER



289 Entries

Sponsored by  
Alaskan Brewing Co

**RANDY SCORBY**, Baker City, OR,  
Good Libations

**2011 NHC Homebrewer of the Year**

#### GOLD MEDAL

##### "Smoke Screen"

##### Classic Rauchbier

**Ingredients** for 5 U.S. gallons (18.93 liters)

6.9 lb (3.13 kg) Weyermann Rauch malt  
1.1 lb (498 g) Weyermann pils malt  
1.0 lb (454 g) Weyermann  
Munich II malt  
0.7 lb (317 g) 51° L caramel-Vienna  
malt  
0.1 lb (45 g) Carafo II malt  
2.0 oz (57 g) Tettnang hops, 4% a.a.  
(60 min)  
0.3 oz (8.5 g) Tettnang hops, 4% a.a.  
(5 min)

Wyeast No. 2633 Oktoberfest lager yeast  
blend starter

forced CO<sub>2</sub> to carbonate (2.5 vol)

0.5 tsp Wyeast yeast nutrient (15 min)

Original Specific Gravity: 1.057

Final Specific Gravity: 1.013

Boiling time: 90 minutes

IBUs: 27

SRM: 12

Primary Fermentation: 48 days at 48° F  
(9° C)

#### Directions

Single decoction mash schedule. Mash  
in at 122° F (50° C), hold for 10 minutes.  
Pull a thick decoction and hold at 154°  
F (68° C) for 20 minutes, and boil for 10  
minutes. Return to main mash and hold  
at 154° F (68° C) for 40 minutes or until  
conversion is achieved. Sparge with 168°  
F (76° C) water.

#### RUNNERS-UP

Silver Medal: Kelsey McNair, San Diego, CA,  
Wood-Aged Beer, QUAFF (Quality Ale and  
Fermentation Fraternity)

Bronze Medal: Sean Gardinier, San Diego, CA  
Wood-Aged Beer, QUAFF

## CATEGORY 23: SPECIALTY BEER



346 Entries

Sponsored by  
The Hops Shack

**ADAM GLASER**, Fort Collins, CO,  
Rock Hoppers Brew Club

#### GOLD MEDAL

##### "Urban UFO"

##### 25% ABV Eised English Barleywine

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

40.0 lb (18.14 kg) Maris Otter  
pale malt  
1.5 lb (0.68 kg) British light  
crystal malt  
1.0 lb (0.45 kg) British medium  
crystal malt  
1.0 lb (0.45 kg) British dark  
crystal malt  
0.5 lb (227 g) amber malt  
2.5 oz (71 g) Magnum whole hops, 14%  
a.a. (90 min)  
2.0 oz (57 g) EK Golding whole hops,  
5% a.a. (30 min)  
1.0 oz (28 g) EK Golding whole hops,  
5% a.a. (15 min)  
White Labs WLP099 Super High Gravity  
ale yeast starter  
forced CO<sub>2</sub> to carbonate (2.4 vol)  
1 tablet Whirlfloc (15 min)



Original Specific Gravity: 1.123  
 Final Specific Gravity: 1.016  
 Boil Time: see Directions  
 IBUs: 53.5  
 SRM: 16.2  
 Primary Fermentation: 68° F (20° C)

#### Directions

Mash in at 154° F (68° C) for 60 min. Mash out at 168° F (76° C) for 10 minutes. Sparge until runnings hit 3 degrees Plato. Boil for as long as it takes to get within 90 minutes of completing boil. Add hops according to schedule. Oxygenate well and ferment at 68° F (20° C) for as long as it takes to complete. Rack beer from primary into clean 6.5 gal carboys. Place in freezer and slowly freeze over at least two days. Do not freeze until solid! Once a little more than half the beer is frozen, rack the remaining liquid into a keg; this should be about 5 gallons. Thaw the remainder for a second much weaker beer. Age for as long as you possibly can. ABV before eising should be about 14%, after eising it will be about 25% given some loss to the frozen portion.

#### RUNNERS-UP

Silver Medal: Clay Grogan, Richmond, VA, Specialty Beer, James River Homebrewers  
 Bronze Medal: John Aitchison, Northridge, CA, Specialty Beer, Maltose Falcons Home Brewing Society

### CATEGORY 24: TRADITIONAL MEAD



84 Entries

Sponsored by  
 B. Nektar  
 Meadery

**JOHN AND PAM AITCHISON**,  
 Northridge, CA, Maltose Falcons Home  
 Brewing Society

#### GOLD MEDAL

**"Tupelo Mead"**  
 Sack

**Ingredients** for 4.75 U.S. gallons (17.98 liters)

14.0 lb (6.35 kg) tupelo honey  
 1.5 gallons RO water  
 Wyeast Sweet Mead yeast

Original Specific Gravity: 1.120  
 Final Specific Gravity: 1.023  
 Boiling time: n/a  
 Primary Fermentation: 8 months at 60° F (16° C)

#### Directions

Bring honey and water to 160° F (71° C). Hold for 20 minutes and cool.

#### RUNNERS-UP

Silver Medal: Keith Howard, Fort Myers, FL, Sweet Mead, SW (Fla) Ale and Mead Posse (SWAMP)  
 Bronze Medal: Scot Schaar & Karen Schaar, Davenport, IA, Semi-Sweet Mead, MUGZ2

### CATEGORY 25: MELOMEL (FRUIT MEAD)



132 Entries

Sponsored by  
 Bacchus and  
 Barleycorn Ltd.

**MONIQUE SCOVIL**, Aurora, CO, Colorado  
 Wine Club  
**2011 NHC Meadmaker of the Year**

#### GOLD MEDAL

**"Adore"**  
 Semi Sweet Standard Melomel with  
 Pluots

**Ingredients** for 6 U.S. gallons (22.71 liters)

14.0 lb (6.35 kg) wildflower honey  
 pluots (amount unknown)  
 Potassium sorbate at primary  
 Potassium metabisulfite at primary  
 Acid blend at bottling.  
 1 packet liquid Superkleer to clarify  
 Filtered St. Paul water up to volume  
 Lalvin D-47 dry yeast

Original Specific Gravity: 1.090  
 Final Specific Gravity: 1.030  
 Boiling time: n/a  
 Primary Fermentation: see Directions

#### Directions

Mix water and honey, stir vigorously to oxygenate. Add the yeast energizer and nutrient to the must. Add the fruit and pectic enzyme. Add the yeast on top of the must. Ferment completely, watching for signs of slowing fermentation. Rack to secondary and age until clear.

#### RUNNERS-UP

Silver Medal: John Jurgensen, San Antonio, TX, Other Fruit Melomel, Bay Area Mashtronauts  
 Bronze Medal: Steve Fletty, Falcon Heights, MN, Pyment (Grape Melomel, Saint Paul Homebrewers Club



#### AHA SPECIAL EVENTS

Visit the Events section of [www.homebrewersassociation.org](http://www.homebrewersassociation.org) for more information.

**September 29-October 1**  
**Great American Beer Festival**  
 Denver, CO  
[GreatAmericanBeerFestival.com](http://GreatAmericanBeerFestival.com)

**November 5**  
**AHA Learn To Homebrew Day**

**April 2012**  
**AHA National Homebrew Competition**  
**First Round Competitions**

**May 5, 2012**  
**AHA Big Brew: A Celebration of National Homebrew Day**

**June 21-23, 2012**  
**AHA National Homebrewers Conference**  
 Seattle, WA  
[AHAconference.org](http://AHAconference.org)



## CATEGORY 26: OTHER MEAD



103 Entries

Sponsored by  
Celestial Meads

**WESLEY UNDERWOOD & LEE ANN UNDERWOOD**, Westminster, CO, KROC (Keg Ran Out Club)

### GOLD MEDAL

**"Blasphemy at Gobblers Roost"**  
Sack with Buckwheat Honey, Raisins and Oak Aged with Whiskey

**Ingredients** for 5 U.S. gallons (18.93 liters)

12.0 lb (5.44 kg) buckwheat honey  
2 gallons (7.57 L) apple juice  
6.3 lb (2.86 kg) raisins  
5 cans apple juice concentrate  
3 cups oak chips soaked in whiskey  
EC-1118 yeast

Original Specific Gravity: 1.128  
Final Specific Gravity: 1.065  
Boiling time: n/a  
Primary Fermentation: unknown

### Runners-Up

Silver Medal: Ed Moore, Highlands Ranch, CO, Open Category Mead, Foam on the Range  
Bronze Medal: Paul Dienhart, Minnetonka, MN, Open Category Mead, Saint Paul Homebrewers Club

## CATEGORY 27: STANDARD CIDER AND PERRY



96 Entries

Sponsored by  
Woodchuck Hard Cider

**EDWARD WALKOWSKI**, Dalton, PA, SAAZ (Scranton Area Amateur Zymologists)  
**2011 NHC Cidermaker of the Year**

### GOLD MEDAL

**"Squirt's Perry"**  
Semi-Sweet Sparkling Common Perry

**Ingredients** for 6 U.S. gallons (22.71 liters)

6.0 gal Ritter's Cider Mill Bartlett pear fresh cider  
BA-11 yeast  
Forced CO<sub>2</sub> to carbonate (1.7 vol)  
Super-Kleer to clarify

Original Specific Gravity: 1.062  
Final Specific Gravity: 1.004  
Primary Fermentation: 3 weeks at 64° F (18° C)

### RUNNERS-UP

Silver Medal: Stephen Northcutt & Mark Ristow, Vallejo, CA, Common Cider, Diablo Order of Zymiracle Enthusiasts (DOZE)  
Bronze Medal: Michael Graham, Winter Park, FL, French Cider, Central Florida Homebrewers

## CATEGORY 28: SPECIALTY CIDER AND PERRY



90 Entries

Sponsored by  
Woodchuck Hard Cider

**WARREN BILLUPS**, Bemidji, MN, The Brewing Network

### GOLD MEDAL

**"Eve's Demise"**  
Sparkling Sweet Fruit Cider with Apples and Pears

**Ingredients** for 5 U.S. gallons (18.93 liters)

2 gal (7.57 L) apple juice  
2/3 Fireside Apples  
1/6 Honeycrisp Apples  
1/6 Harlson Apples  
3 gal pear juice (11.36 L)  
Wyeast Cider yeast  
Forced CO<sub>2</sub> to carbonate (2.5 vol)

Original Specific Gravity: 1.050  
Final Specific Gravity: 1.012  
Boiling time: n/a

### RUNNERS-UP

Silver Medal: Jeffrey Oberlin & Cindy Oberlin, Friendswood, TX, Fruit Cider, Saint Paul Bay Area Mashtronauts  
Bronze Medal: John Aitchison, Northridge, CA, Other Specialty Cider/Perry, Maltose Falcons Home Brewing Society





## KUDOS—BEST OF SHOW

### AHA/BJCP Sanctioned Competition Program

#### February 2011

Mid-Winter Beer Competition, 461 entries—  
Phil Sullivan, Royal Oak, MI.

#### March 2011

2011 Peak-to-Peak ProAm, 269 entries—  
Ryan Scott & Matt Farrar, Erie, CO.

#### April 2011

BioMarin Brewer's Cup, 17 entries—  
Noah Baron, Novato, CA.

Garage Brewers Society Champion of the Pint,  
190 entries—Dave Darity, Atoka, OK.

Alamo City Cervesa Fest, 473 entries—  
Mark Schoppe, Austin, TX.

The Sasquatch Brew Fest Homebrew Contest,  
89 entries—Bill Nave & Justin Lang,  
Springfield, OR.

Denver International Beer Competition, 180  
entries—Samuel Adams Double Bock, Boston  
Beer Co, Boston, MA.

Enchanted Brewing Challenge, 136 entries—  
Phil Brown, Albuquerque, NM.

UNYHA 33rd Annual Homebrew Competition,  
324 entries—Andrew Jones, Rochester, NY.

Hurricane Blowoff, 305 entries—  
Paul Blatz, Palm Beach Gardens, FL.

#### May 2011

15th Annual Chico Homebrew Competition,  
180 entries—Mike Riddle, Cameron Day & Sean  
O'Conner, Napa, CA.

IE Brew Pro Am Competition, 60 entries—  
Jerry Marshall, Victorville, CA.

Mayfaire Competition, 269 entries—  
Chuck Ferguson, Lawrence, KS.

2011 VanBrewers Homebrew Competition, 323  
entries—Rick August, Regina, SK, Canada.

AHA Club-Only Competition, "Angel's Share"  
(Wood-Aged Beer), 53 entries—  
Kelly & Jason Kruegel, Parker, CO.

Greg Noonan Memorial Homebrew  
Competition, 281 entries—  
Matt Welz, Middlebury, VT.

BrewFest at Mount Hope Third Annual  
Homebrew Competition, 184 entries—  
Dan Shingler, Hummelstown, PA.

19th Annual Spirit of Free Beer Competition,  
509 entries—Eric Mance, Joe Dealba & Tom  
Rossing, Stafford, CT.

Comp de L'abbaye Normale, 45 entries—  
Jamie Gillis, Jacksonville, FL.

US Open Homebrew Competition, 415  
entries—Tom Nolan, Lewisville, NC.

2011 Wisconsin State Fair Homebrewers Show,  
254 entries—Chris Ody, Wauwatosa, WI.

The Hogtown Brew-Off, 340 entries—  
Alex Pries, Gainesville, FL.

SCABS 2nd Annual Homebrew Competition,  
211 entries—Josef Hudecek, Brighton, MI.

Beer Quest Hoppy Ale, 21 entries—  
Ryan & George Schweitzer, Lincoln, NE.

MN Craft Beer Week American Style Contest,  
130 entries—Kyle Sisco, Saint Paul, MN.

California State Fair 2011 Commercial Craft  
Brewing Competition, 349 entries—  
Bob Kluver, Main St Brewery, Pleasanton, CA.

16th Annual Big Batch Brew Bash, 107  
entries—David Rogers, Houston, TX.

Ska Brewing's GABF Pro-Am Homebrew  
Competition, 86 entries—Seth Townsend,  
Erie, CO.

2011 BUZZ OFF, 466 entries—  
David Barber, Orwigsburg, PA.

Hangar 24 Craft Brewery 2nd Annual  
Homebrew Competition, 241 entries—  
Scott Gaastra, Beaumont, CA.

Bloatarian Open 2011, 117 entries—  
Joe Geil, Cincinnati, OH.

Oregon Homebrew Festival, 268 entries—  
Jason Decker, Pearland, TX.

Upland Brewing Co. UpCup Competition, 65  
entries—Randy Jones, Indianapolis, IN.

Cal Poly Cup, 35 entries—  
Gregory Nowell, Atascadero, CA.

San Diego International Beer Festival, 576  
entries—Jeff Bagby, San Diego, CA.

Amateur Winemakers of Ontario Beer Classes,  
38 entries—Bill Thorton, London, ON, Canada.

Aurora Brewing Challenge, 300 entries—  
Rick August, Regina, SK, Canada.

19th Annual Great Alaska Craft Beer &  
Homebrew Competition, 105 entries—  
Tim Bisson, Anchorage, AK.

CAMRA BC Amateur Brewing Competition,  
164 entries—Michael Lewis, Victoria,  
BC, Canada.

#### June 2011

Blue Grass Cup, 365 entries—  
Dave Dixon, Burlington, KY.

Upstate Brewers Cup, 105 entries—  
Nick Netherland, Advance, NC.

2011 COHO Spring Fling, 197 entries—  
James Adams, Bend, OR.

Slurp & Burp Open, 286 entries—  
James Adams, Bend, OR.

17th Annual Eight Seconds of Froth, 310  
entries—Mark Hall, Longmont, CO.

Dunedin Brewery Pro Am Competition - IPA,  
10 entries—Bob Bridges, Clearwater, FL.

Hops, Drop and Roll Homebrew  
Competition/Festival, 40 entries—  
Tom Shivers, Brigham City, UT.

16th Annual Boneyard Brew-Off, 250 entries—  
Anthony Benjamin, Champaign, IL.

Great Canadian Homebrew Competition, 99  
entries—Brad Clifford, Toronto, ON, Canada.

Botanical Brew Competition, 33 entries—  
Dave Stahl, Fort Wayne, IN.

Liquid Poetry Slam, 370 entries—Scott Buchholz,  
Manitou Springs, CO.

Barley's 15th Annual Home Brew Competition,  
57 entries—Shane Green, Columbus, OH.

AHA National Homebrew Competition Final  
Round, 790 entries—Randy Scorby,  
Baker City, OR.

IAMNSOB Homebrew Competition, 46  
entries—Brian Davis, Lyle, MN.

Homebrewer's Open House, 32 entries—  
Paul Sealman, Grundy Center, IA.

All-Idaho Organic Homebrew Contest, 85  
entries—Chris Hillman, Boise, ID.

2nd Annual Uncle Billy's Pro-Am, 22 entries—  
Mark Kizer, Austin, TX.

American Cup, 51 entries—Daniel Morey,  
Mundelein, IL.

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## AHA/BJCP SANCTIONED COMPETITION PROGRAM CALENDAR

For complete calendar, competition and judging information go to [www.HomebrewersAssociation.org/pages/competitions](http://www.HomebrewersAssociation.org/pages/competitions)

### September 2

#### **Summer Suds of Savannah**

Savannah, GA. Entry Deadline: 8/24/2011.  
[www.savannahbrewers.com](http://www.savannahbrewers.com)

### September 3

#### **Bristol Homebrew Competition**

Bristol, UK. Entry Deadline: 8/26/2011.  
[www.bristolhomebrewcompetition.org.uk](http://www.bristolhomebrewcompetition.org.uk)

### September 10

#### **Santa Cruz Fair Homebrew Competition**

Watsonville, CA. Entry Deadline: 8/29/2011.  
[www.zymurgeeks.org](http://www.zymurgeeks.org)

### September 10

#### **DRAFT Beerfest**

Dayton, OH. Entry Deadline: 8/28/2011.  
[www.daytondraft.org](http://www.daytondraft.org)

### September 10

#### **Blue Ridge Brew Off**

Asheville, NC. Entry Deadline: 9/2/2011. [maltsters.org/phpnuke/index.php](http://maltsters.org/phpnuke/index.php)

### September 10

#### **Queensland Amateur Brewing Championships 2011**

Brisbane, Queensland, AU. Entry Deadline: 8/27/2011. [www.qabc.org.au/](http://www.qabc.org.au/)

### September 11

#### **Tulare County Fair Homebrew Competition**

Tulare, CA. Entry Deadline: 8/26/2011. [tchops.org](http://tchops.org)

### September 17

#### **The Schooner Homebrew Championship**

Racine, WI. Entry Deadline: 9/3/2011.

### September 17

#### **DAI Oktoberfest Home Brew Contest**

Dayton, OH. Entry Deadline: 9/16/2011. [www.daihomebrew.com](http://www.daihomebrew.com)

### September 17

#### **KROC Great American Beer Challenge**

Broomfield, CO. Entry Deadline: 9/10/2011.  
[www.kroc.org](http://www.kroc.org)

### September 17

#### **Celestial Meads Equinox Mead Competition**

Anchorage, AK. Entry Deadline: 9/14/2011.  
[www.greatnorthernbrewers.org](http://www.greatnorthernbrewers.org) [www.celestialmeads.com](http://www.celestialmeads.com)

### September 18

#### **Muse Cup**

Fort Collins, CO. Entry Deadline: 9/9/2011.  
[muse.liquidpoets.com/](http://muse.liquidpoets.com/)

### September 23

#### **Southern Vermont Homebrew Festival**

Bennington, VT. Entry Deadline: 9/2/2011.  
[www.benningtonmuseum.org/brew-fest-registration.html](http://www.benningtonmuseum.org/brew-fest-registration.html)

### September 24

#### **Maryland Microbrewery Festival Homebrew Competition**

Westminster, MD. Entry Deadline: 9/3/2011.  
[home.comcast.net/~midnighthomebrewers/2011\\_competition1.htm](http://home.comcast.net/~midnighthomebrewers/2011_competition1.htm)

### September 24

#### **Pacific Brewers Cup**

Los Angeles, CA. Entry Deadline: 9/10/2011.  
[www.pacificbrewerscup.com/](http://www.pacificbrewerscup.com/)

### September 24

#### **Malt Madness**

Allentown, PA. [www.lvhb.org](http://www.lvhb.org)

### September 24

#### **The Cajun Classic**

Lake Charles, LA. Entry Deadline: 9/19/2011.  
[www.louisianabeerfest.com/cajunclassic](http://www.louisianabeerfest.com/cajunclassic)

### September 24

#### **Son of Brewzilla 2011**

North Olmsted, OH. [www.beersnobs.org/contest](http://www.beersnobs.org/contest)

### September 24

#### **McHale's Monthly Mashout - September**

Chattanooga, TN. Entry Deadline: 9/17/2011.  
[www.mchalesmonthly.com](http://www.mchalesmonthly.com)

### September 24

#### **Byggvir's Big Beer Cup**

Shakopee, MN. Entry Deadline: 9/12/2011. [www.rennfestbeercup.com/](http://www.rennfestbeercup.com/)

### September 25

#### **2011 Big Fresno Fair Homebrew Competition**

Fresno, CA. Entry Deadline: 9/18/2011. [www.sjworthogs.org/default.asp?pid=229](http://www.sjworthogs.org/default.asp?pid=229)

### October 1

#### **Kirkville BrewFest**

Kirkville, MO. Entry Deadline: 9/28/2011.

### October 1

#### **National Organic Brewing Challenge**

Santa Cruz, CA. Entry Deadline: 9/19/2011.  
[www.breworganic.com/Competition/index.html](http://www.breworganic.com/Competition/index.html)

### October 1

#### **Queen of Beer**

Placerville, CA. [queenofbeer.hazeclub.org/](http://queenofbeer.hazeclub.org/)

### October 8

#### **2011 Napa Homebrewers Classic**

Napa, CA. Entry Deadline: 9/18/2011.  
[www.clubrunner.ca/CPrg/Home/homeS.asp?cid=4358](http://www.clubrunner.ca/CPrg/Home/homeS.asp?cid=4358)

### October 8

#### **Monk Melee**

Hulmeville, PA. Entry Deadline: 9/25/2011.  
[www.monkmelee.com](http://www.monkmelee.com)

### October 8

#### **The Colfax Cup Competition**

Colfax, CA. Entry Deadline: 9/30/2011.

### October 15

#### **Commander SAAZ Interplanetary Homebrew Blastoff**

Cocoa Beach, FL. Entry Deadline: 9/25/2011.  
[www.saaaz.org](http://www.saaaz.org)

### October 15

#### **Barley Legal 2**

Abingdon, MD. Entry Deadline: 10/8/2011.  
[www.wootown.org/comp](http://www.wootown.org/comp)

### October 15

#### **Rapid City Bierbörse Homebrew Competition**

Rapid City, SD. Entry Deadline: 10/8/2011.  
[www.mainstreetsquarerc.com](http://www.mainstreetsquarerc.com)

### October 16

#### **Schleswig Wine & Bier Contest**

Schleswig, IA. Entry Deadline: 10/16/2011.

### October 21

#### **Arkansas State Fair Homebrew Competition**

Little Rock, AR. Entry Deadline: 9/23/2011.  
[www.CentralArkansasFermenters.com](http://www.CentralArkansasFermenters.com)

### October 21

#### **The Dixie Cup**

Houston, TX. Entry Deadline: 9/23/2011.  
[www.foamrangers.com/dixiecup](http://www.foamrangers.com/dixiecup)

### October 22

#### **5th Annual Virginia Beer Blitz**

Hampton, VA. Entry Deadline: 10/8/2011.  
[www.colonialalesmiths.org/BeerBlitz/](http://www.colonialalesmiths.org/BeerBlitz/)

### October 22

#### **The Big Muddy Monster Brew Fest**

Murphysboro, IL. Entry Deadline: 9/24/2011.  
[www.bigmuddymonsterbrewfest.com/](http://www.bigmuddymonsterbrewfest.com/)

### October 22

#### **Valhalla - The Meading of Life VII**

West Chester, PA. Entry Deadline: 10/8/2011.  
[www.valhalla-mead.com/](http://www.valhalla-mead.com/)

### October 22

#### **Oktoberbest Zinzinnati**

Covington, KY. Entry Deadline: 10/12/2011.  
[www.oktoberbest.org](http://www.oktoberbest.org)

### October 29

#### **AHA Club-Only Competition, Specialty/Experimental/Historical Beers**

West Chester, PA. Entry Deadline: 10/15/2011.  
[www.homebrewersassociation.org/pages/competitions/club-only-competitions](http://www.homebrewersassociation.org/pages/competitions/club-only-competitions)

### October 29

#### **Hoppy Halloween Challenge**

Fargo, ND. Entry Deadline: 10/22/2011.  
[hoppyhalloween.com](http://hoppyhalloween.com)

### October 29

#### **6th New England Regional Homebrew Competition**

Nashua, NH. Entry Deadline: 10/14/2011.  
[www.bfd.org/nerhbc](http://www.bfd.org/nerhbc)





## ON THE WEB

**Two Brothers Brewery**  
[www.twobrosbrew.com](http://www.twobrosbrew.com)

**Great Divide Brewing Co.**  
[www.greatdivide.com](http://www.greatdivide.com)

**BJCP Style Guidelines**  
[www.bjcp.org](http://www.bjcp.org)

**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.

*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](http://www.bjcp.org), pick up a bottle of each of the beverages and judge along with them in our Commercial Calibration.*

**T**wo farmhouse ales were sent to our judges for this issue.

First up was Colette, a saison brewed by Great Divide Brewing Co. in Denver, Colo.

"We came out with seven or eight new beers in 2009 and this was one of those beers," said Great Divide founder Brian Dunn. "It was a style we wanted to brew and it was a beer we wanted to drink and sell. When we first brewed this beer in 2009, the name of the beer was Saison and it was available in draft and 22-ounce only."

Great Divide added the saison as a seasonal six-pack in 2010, deciding on the name Colette because it is "a nice feminine name, but rustic too...perfect for a farmhouse ale," said Dunn.

Colette is brewed with barley, wheat, and rice, and fermented at high temperatures with a special blend of four different yeast strains. It checks in at 7.3 percent ABV.

Next up was Domain DuPage, a biere de garde from Two Brothers Brewing Co. in Warrenville, Ill.

"We consider it a Brabant ale," said Two Brothers co-founder Jason Ebel. "Most people categorize it as a biere de garde. That is where we enter it at GABF and have won a couple times."

Most recently, Domain DuPage won a bronze medal at the 2010 Great American Beer Festival. It's part of the brewery's year-round lineup and checks in at 5.9 percent ABV.



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Colette—Great Divide Brewing Co., Denver, Colo.  
BJCP Category: 16C Saison

## THE JUDGES' SCORES FOR GREAT DIVIDE COLETTE



**Aroma:** Pilsner malt aroma with a hint of lactic sourness. There's a light, peppery, spicy note. Noticeable alcohol aroma but no diacetyl or DMS. Light fruity esters reminiscent of apples and pears, but somewhat lower than expected for the style. No hop aroma. (9/12)

**Appearance:** Clear but not bright, OK for this style. Color is light yellow to gold, light for a classic example of the style where some orange to amber color is characteristic. There is a white head with only fair head retention. (2/3)

**Flavor:** Pilsner maltiness with balancing hop bitterness and low, spicy hop flavor. Slight hint of acidity. Peppery phenols, soft alcohol, and light pear and apple-like esters. No DMS or diacetyl. The focus is on the phenols rather than the fruitiness. Finishes dry and balanced. (16/20)

**Mouthfeel:** Medium to light body. Minerally, chalky mouthfeel. Warming from alcohol. Smooth, with some lingering astringency. Carbonation is medium-low; expect higher level of carbonation for a saison. (4/5)

**Overall Impression:** Very drinkable beer that I would recommend to accompany any number of dishes, from soup to salad to entree. Saisons are the chameleon of beers, going well with many foods. The peppery phenols are right on target; however, the fruity esters, while pleasant, are somewhat underwhelming for the style. Higher fermentation temperatures and lower pitching rates might help accentuate the fruitiness. Complexity would be aided by the addition of Vienna or Munich malts. Still a refreshing, well-made beer. (8/10)

**Total Score:** (39/50)



**Aroma:** Caramelized orange juice presentation of malt and ester mix; low pepper spice phenol with low herbal hop aroma. A hint of acidity comes forward as the beer warms a bit, with a note of yeast and a hint of sulfur. (8/12)

**Appearance:** Straw yellow with brilliant clarity. Fluffy white foam of uneven bubbles forms, but does not persist; it leaves a light lace on the glass as it dissipates. A later pour is hazy with yeast roused from the bottom of the bottle. (3/3)

**Flavor:** Bready malt dominates the profile, mixed with sun-warmed peach and orange fruity esters; caramel notes like peach cobbler emerge with a touch of pepper phenol. A fairly assertive hop bitterness and herbal flavor come forward toward the finish, as alcohol flavor also becomes more evident, amplifying the pepper spice and hop bitterness that linger lightly on the tongue, subdued as an extended pleasant clean finish. (15/20)

**Mouthfeel:** Moderately light body, prickly carbonation with medium level alcohol warmth. Texture is not creamy or astringent, but the finish is somewhat dry and prickly, with a hint of acidic tang. (4/5)

**Overall Impression:** At the same time both rich and refreshing, with a spritzy, dry yet quenching finish. Acidity starts low and becomes more pronounced with each sip, yet remains in the background. Finishes on the dry side with a fairly pronounced bitterness, but still showcases the brewer's skill with a unique spin on a once exclusively European style. Leaves me looking for the cheese and pear plate. (7/10)

**Total Score:** (37/50)



**Aroma:** Moderately strong citrus and lemony notes from coriander make a bold opening statement. The malt is subtle, but I do pick up minty notes from the wheat. There are low levels of tropical fruit esters (mango, pineapple) that add to the complexity. Alcohol is evident, but is clean without any solvent notes. (10/12)

**Appearance:** Straw color with a hint of orange. The beer is cloudy, but poor clarity is permissible in this style. The head retention is very low, which is not appropriate since this style is noted for a dense, rocky head. (1/3)

**Flavor:** The maltiness is subdued but the wheat does lend soft and silky supporting notes. Citrus, lemon, and pineapple flavors are assertive and complement moderately strong fruity and spicy notes from esters and alcohols. Coriander is evident, but in balance with everything else. The hop bitterness is low-medium and combines with the lemony tartness to produce a fairly dry finish. Nicely done. (17/20)

**Mouthfeel:** This is another area where the low carbonation adversely affects the beer. This style should be effervescent. There is a low astringency from the coriander, but it is not too distracting. The level of alcoholic warmth is appropriate. (3/5)

**Overall Impression:** This is a nice interpretation of the style, except for the low carbonation. Boosting the CO<sub>2</sub> to more typical levels would enhance all of the nice flavors and aromas and give it a more lively palate. The balance and complexity are outstanding, and adding the alcohol to the mix makes this a dangerously drinkable beer. (9/10)

**Total Score:** (40/50)



**Aroma:** Moderate earthy/spicy hops, restrained esters initially. Some sulfur. Mild grainy notes. Moderate alcohol and phenolics follow. Fairly complex. Has an impression of dryness. Hops are most forward in the balance. Esters build as it warms, but still less than hops. Quite nice. (10/12)

**Appearance:** Tall white head, good retention, frothy texture. Effervescent. Mostly clear. Very pale yellow color. (3/3)

**Flavor:** Complex spicy, phenolic, slightly tart flavor with moderate alcohol and bitterness, giving way to a dry finish. Moderate earthy, spicy hop flavor comes out mid-palate and grows into finish. Alcohol flavors are a touch high but OK. Apple and pear esters as it warms. Clean grainy malt base. Is there some wheat in here? Has a lot of moving parts, but it works together well. (16/20)

**Mouthfeel:** Medium body, a bit heavy. High carbonation; effervescent, prickly bubbles. Warming but not burning. A higher alcohol version like Moinette. (4/5)

**Overall Impression:** Complex traditional flavors, well-balanced. Body a touch high and finish a touch full—makes it seem not quite as dry and attenuated as the best examples. The higher gravity could have something to do with this impression, too. Esters a touch low, as is bitterness. But overall drinkability is outstanding. I keep getting different flavors with each sip. Fresh. Balance is slightly more malty than some examples. (8/10)

**Total Score:** (41/50)





## THE JUDGES' SCORES FOR TWO BROTHERS DOMAIN DUPAGE



**Aroma:** Malty with toffee, chocolate, and caramel notes. No hop aroma. No DMS. No diacetyl. No phenols. Very low fruity esters. Low noticeable alcohol. Missing the characteristic mustiness of many biere de garde examples. Overall a clean fermentation. (10/12)

**Appearance:** Brownish, amber color. Very clear to bright. Big, dense, tan, long-lasting head. (3/3)

**Flavor:** Very malty with complex toffee, caramel, and chocolate character. Almost like drinking a toasted chocolate truffle. No hop flavor with medium, balancing hop bitterness. Hint of chewy fruitiness. No phenols, DMS, or diacetyl. Bit of soft alcohol evident. No mustiness characteristic of some of the best examples of the style. Perhaps young or lack of corked bottle. Finishes fairly dry. (17/20)

**Mouthfeel:** Medium to medium-full bodied. Creamy, smooth mouthfeel. Low alcohol warming. Soft, silky mouthfeel with a bit of lingering hop astringency. (5/5)

**Overall Impression:** Very nice biere de garde that bridges the amber and brown examples of the style. Very drinkable and on target. A corked bottle that has aged for a while might exhibit the characteristic musty cellar notes. This would go well with a chocolate truffle dessert. Good job. This would be a good beer to lay down for a year or more and sample as it ages. (8/10)

**Total Score:** (43/50)



**Aroma:** Pronounced toasty malt dominates up front, followed by a hint of herbal, slightly earthy hop aroma and clean fermentation character; no off-aromas. (9/12)

**Appearance:** Amber with golden highlights; brilliant clarity; creamy off-white foamy head persists, laces thickly on sides of the glass. (3/3)

**Flavor:** Toasty, moderately sweet malt flavor is most pronounced, though not cloying. A low hop bitterness is just enough to provide balance, with a light herbal and earthy hop flavor. Hints of ripe yellow plum add complexity; the combination gives way to a clean, dry finish accentuating a lightly lingering bitterness. Balance leans to rich, malty complexity. No diacetyl, phenols, acidity, or sourness. (15/20)

**Mouthfeel:** Medium body with somewhat low carbonation for a creamy texture. Very low astringency; low alcohol warmth lingers along with a dry, clean finish. (5/5)

**Overall Impression:** Exhibits rich, toasted caramel malt characteristics of classic dark lager styles accentuated by a more fruity ale-like fermentation character. The herbal-earthy hop character is pronounced, providing balance to the complex malt-ester combination. The moderate alcohol level adds to the drinkability, making this a lovely accompaniment to a fruit cobbler and roasted meats. (8/10)

**Total Score:** (40/50)



**Aroma:** Malt-focused aroma with moderate toasted and caramel notes. Interesting herbal notes underneath, as well as some honey sweetness and a slight woody/musty character. Fermentation characteristics include low-medium level of pear esters with a hint of banana. Alcohol notes percolate through as the beer warms, but are in balance. (10/12)

**Appearance:** Copper color with good carbonation and a whitish head that lasts well. Very good clarity. (3/3)

**Flavor:** Malt dominates the front end with caramel and toasted bread crumbs. The malt perseveres throughout to provide a backbone for the spice and ester flavors. These include peppery and woody notes, a little vanilla, and light fruit (pear) esters. The finish is a little more bitter than I expect for this style—perhaps the phenols from the yeast enhance the bittering compounds from the hops. (16/20)

**Mouthfeel:** Soft palate with good creaminess from the CO<sub>2</sub>. Alcoholic warmth is apparent—perhaps at the high end for this style. There is a faint lingering astringency in the finish along with some mineral notes. (4/5)

**Overall Impression:** This is a solid example of the biere de garde style, although the finish is not quite as smooth and silky as the classic French examples. The balance between the malt and fermentation characteristics is excellent, and the slight musty character in the aroma gives it a nice cellared character. (8/10)

**Total Score:** (41/50)



**Aroma:** Toasty, biscuity nose, malty but not very sweet. Has a grainy, bready edge. Moderate toast. Fruity notes almost as strong as malt—cherry-like. Very light earthy hop aroma. Clean. Fairly complex, malt-driven. (9/12)

**Appearance:** Amber-orange color. Moderate-sized ivory-colored head, retained well, moussy. Quite clear. Somewhat effervescent. (3/3)

**Flavor:** Rich malty start, toasty and biscuity/grainy with restrained bitterness and a clean, dry finish. Some hop flavor and bitterness emerge in the finish. Some alcohol spice in the finish, offsetting the malt and accentuating the bitterness. Earthy hop flavor and biscuity malt in finish. (15/20)

**Mouthfeel:** High carbonation, bubbly. Medium-light body; nice. Low alcohol warmth. (5/5)

**Overall Impression:** Interesting complexity. A little on the bitter side for an amber version. The malt is more biscuity than most. Nice toasty flavors. Hops are a touch forward. Quite drinkable and enjoyable. Bitterness and biscuit malt give it a drier finish and reduce the malt impact common in many examples. A richer malt presentation with less biscuit malt and less bittering hops would bring this closer to the world-class versions. (7/10)

**Total Score:** (39/50)



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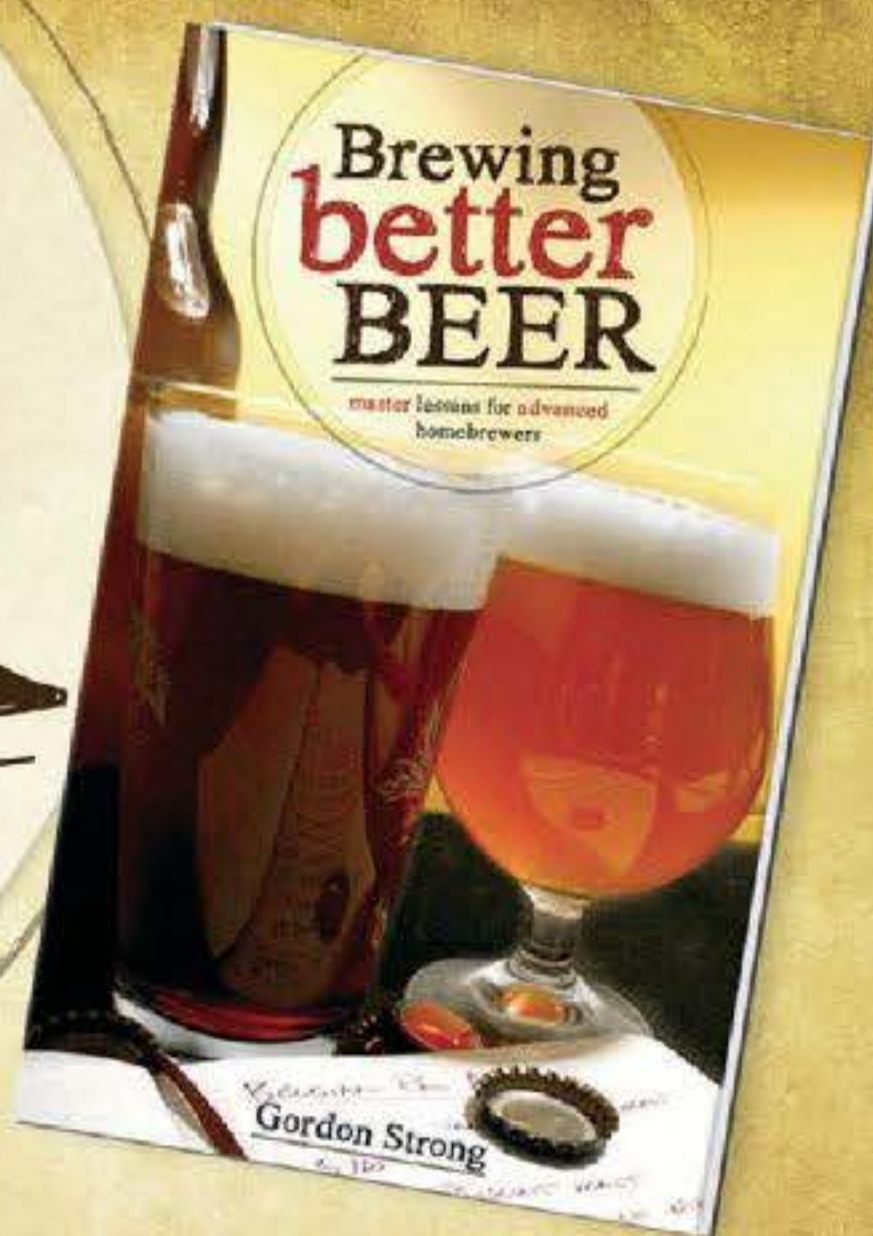


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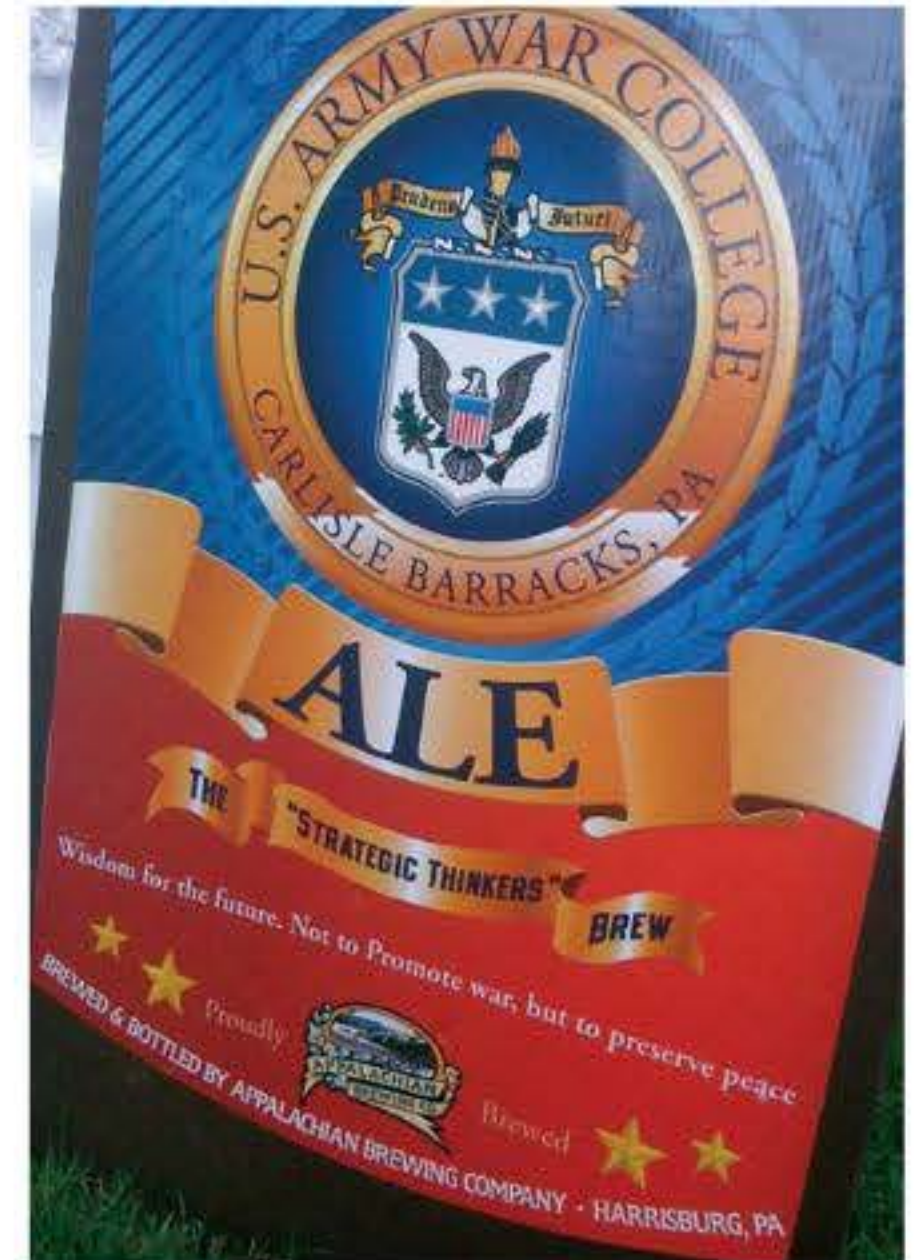
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# Beer and National Security



**E**arlier this summer, I participated in the five-day 2011 National Security Seminars at the U.S. Army War College in Carlisle, Pa. I was among 150 civilians invited to provide civilian perspectives on strategic issues facing the United States.

At one point in the discussions, I was asked to reflect on my path to my current position, the most satisfying part of my job, the greatest challenges I've faced, and my thoughts on what I thought were the biggest national security issues. Rarely am I confronted with these types of questions by a group of people that know very little about my life and what I do. I took the opportunity to really dig deeply and try to put together a string of core events in my life that seemed to matter and provide me reasons for where I am today. I had only 10 minutes.

When I was 10 years old, I built a clubhouse with friends and for lack of anyone else stepping up, I offered to be president of our "Red Devils Clubhouse."

**I WAS ASKED TO REFLECT ON MY PATH TO MY CURRENT POSITION, THE MOST SATISFYING PART OF MY JOB, THE GREATEST CHALLENGES I'VE FACED, AND MY THOUGHTS ON WHAT I THOUGHT WERE THE BIGGEST NATIONAL SECURITY ISSUES.**

When I was in my early and mid-teens, I was in the Boy Scouts organization. It wasn't any long-range plan of mine, but I found myself becoming a troop leader, Eagle Scout, and also received a God and Country achievement award. Where did that lead me? From the long view back, I suppose it taught me survival, independence, an appreciation for diversity, and tolerance of other people's beliefs. For some strange reason, it didn't make me any more patriotic nor inclined to a military type lifestyle.

In high school, my World and Middle European History teacher, Joseph Jacques,

shared his world travel experiences with us as students. His stories weren't part of the official curriculum, but his influence on me has been long-term.

My Nuclear Engineering degree and education from the University of Virginia taught me perseverance in overwhelming times as well as a unique Newtonian and Einsteinian view of how stuff works and behaves.

Above: Charlie and Maj. Gen. Gregg Martin raise a toast with a special beer brewed by Appalachian Brewing Co.



# Summer Cinderella

## ALL GRAIN RECIPE

### INGREDIENTS

for 5.5 U.S. gallons (21 liters)

8.0 lb	(3.6 kg) UK Marris Otter pale malt
1.0 lb	(454 g) wheat malt
1.0 lb	(454 g) Munich malt (10-15 L)
8.0 oz	(225 g) Belgian Special-B malt
8.0 oz	(225 g) Belgian aromatic malt
5.5 oz	(150 g) chocolate malt
5.5 oz	(150 g) "debittered" huskless black malt (Caraffe®, etc.)
1.0 lb	(454 g) Brazilian rapadura amber (dried cane juice)
0.5 oz	(14 g) Vanguard hops 5.4% alpha (2.7 HBU/76 MBU) 60 min
0.5 oz	(14 g) Liberty hops 4.5% alpha (2.3 HBU/64 MBU) 60 min
1.0 oz	(28 g) Cascade hops 5% alpha (5 HBU/140 MBU) 20 min
1.0 oz	(28 g) Cascade hops (0 min)
0.25 tsp	(1 g) powdered Irish moss Your favorite ale or lager yeast. I used White Labs Cry Havoc yeast.
0.75 cup	(175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging

**Target Original Gravity:** 1.063 (15.4 B)

**Target Extraction Efficiency:** 77%

**Approximate Final Gravity:** 1.016 (4 B)

**IBUs:** about 26

**Approximate color:** 39 SRM (78 EBC)

**Alcohol:** 6.5% by volume

### DIRECTIONS

A step infusion mash is employed to mash the grains. Add 11 quarts (10.5 l) of 140° F (60° C) water to the crushed grain, stir, stabilize and hold the temperature at 132° F (53° C) for 30 minutes. Add 5.5 quarts (5.2 l) of boiling water and 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 6 gallons (23 l) of runoff. Add 60-minute hops, rapadura sugar and bring to a full and vigorous boil.

The total boil time will be 60 minutes. When 20 minutes remain, add the 20-minute hops. When 10 minutes remain, add the Irish moss. When 1 minute remains, add the 1-minute 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 l) with additional cold water if necessary. Aerate the wort very well.

Pitch the yeast 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. 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.

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**BA**  
BREWERS ASSOCIATION

With my degree, I ended up moving to Colorado and for eight years taught kindergarten through third grade. I discovered I enjoyed teaching and loved exploring.

With limited beer knowledge, I began teaching homebrewing to more than 1,000 adults over a period of 10 years. My six-page mimeographed class handout eventually morphed into *The Complete Joy of Homebrewing*. In 1978, "student" and pal Charlie Matzen and I founded the American Homebrewers Association. With personal loans, no business plan, and no strategy other than to have fun and follow through with our promises, we immersed ourselves in the saturated dreams of a homebrewer in every American neighborhood. It wasn't so much strategy and planning that were



reasons for our initial progress as much as it was our “will” to succeed.

And of course, most *Zymurgy* readers know the path by which the American Homebrewers Association morphed into an Association (Association of Brewers, and then the Brewers Association) benefiting both professional small brewers as well as homebrewers today.

What is most satisfying? For me, it's been the diversity of individuals involved in spreading the word and helping to sustain a continually growing American beer culture. It's the multidisciplinary involvement in technical, economics, science, government affairs, business, finance, journalism, information technology, social networking, art and graphics, member services, and learning from others. All this together creates a satisfaction that together, people from all walks of life and beliefs can truly create “amazing” experiences that improve the quality of life.

Greatest challenge? Understanding what I was best at and finding solutions to empowering others to manage the things I wasn't so great at doing. On a continuing and more positive note, the experience of “herding cats” and great minds as a team to provide exceptional beer-related experiences for members is an ongoing challenge that I look forward to.

Biggest national security issues? While I agreed with many ideas expressed by others who went before me, I added what I thought were bigger-picture perspectives that fell into both the context of my world and that of the U.S. Army War College discussions we were having.

I prefaced my discussion with this thought: whether it is a terrorist or someone you interact with, when people get angry at you, there is a reason why. Anger is a reaction/symptom of something you've done. Recognizing that reason is part of the path to reconciliation and solutions to one degree or another.

A threat to America's national security: the drift toward what I call “mono-culture.” It is a drift toward monopolization and consolidation of agriculture, food sup-

ply chain, energy supply chain, retailing, distribution, supplier/producer; initiatives that establish one-size-fits-all rules and regulations. Access to diversity and quality continues to be eroded. The more consolidated our economic and business structure becomes, the greater the threat to national security when any part collapses. We've already experienced the impact on all of us. Recent events and history bear this out.


When people come together as a group to solve problems, it is not normal that

solutions are easily found. If it is easy, then the group should really examine their thinking process. Has “group think” ruled the discussion? Has the group found solutions easily because the group simply agrees with all the assumptions and perspectives? Beware of the lure of group thinking. Get outside of your box. National security is at stake. Similarly, quality and access to beer diversity and beer knowledge is at stake.


In a closing event, Commandant of the U.S. Army War College, Maj. Gen. Gregg

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# Summer Cinderella

## MASH/EXTRACT RECIPE

### INGREDIENTS for 5.5 U.S. gallons (21 liters)

- 6.0 lb** (2.7 kg) Light malt extract syrup or 4.8 lb (2.2 kg) dried light malt extract
- 1.0 lb** (454 g) wheat malt
- 1.0 lb** (454 g) Munich malt (10-15 L)
- 8.0 oz** (225 g) Belgian Special-B malt
- 8.0 oz** (225 g) Belgian aromatic malt
- 5.5 oz** (150 g) chocolate malt
- 5.5 oz** (150 g) "debittered" huskless black malt (Caraffe®, etc.)
- 1.0 lb** (454 g) Brazilian rapadura amber (dried cane juice)
- 1.0 oz** (28 g) Vanguard hops 5.4% alpha (5.4 HBU/150 MBU) 60 min
- 0.5 oz** (14 g) Liberty hops 4.5% alpha (2.3 HBU/64 MBU) 60 min
- 1.0 oz** (28 g) Cascade hops 5% alpha (5 HBU/140 MBU) 20 min
- 1.0 oz** (28 g) Cascade hops (0 min)
- 0.25 tsp** (1 g) powdered Irish moss
- Your favorite ale or lager yeast. I used White Labs Cry Havoc yeast.
- 0.75 cup** (175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging

**Target Original Gravity:** 1.063 (15.4 B)

**Target Extraction Efficiency:** 77%

**Approximate Final Gravity:** 1.016 (4 B)

**IBUs:** about 26

**Approximate color:** 39 SRM (78 EBC)

**Alcohol:** 6.5% by volume

### DIRECTIONS

Heat 1 gallon (3.8 l) water to 172° F (77.5° C) and add crushed grains to the water. Stir well to distribute heat. Temperature should stabilize at about 155° F (68° C). Wrap a towel around the pot and set aside for about 45 minutes. Have a homebrew. After 45 minutes add heat to the mini-mash and raise the temperature to 167° F (75° C). Pass the liquid and grains into a strainer and rinse with 170° F (77° C) water. Discard the grains.

Add more water to the sweet extract you have just produced, bringing the volume up to about 2.5 gallons (9.5 liters). Add malt extract, rapadura sugar, and 60 minute hops and bring to a boil. The total boil time will be 60 minutes. When 20 minutes remain, add the 20-minute hops. When 10 minutes remain, add Irish moss. At the end of 60 minutes, add the 0-minute hops and turn off the heat. Immerse the covered pot of wort in a cold water bath and let sit for 15-30 minutes or the time it takes to have a couple of homebrews. Strain out and sparge hops and direct the hot wort into a sanitized fermenter to which 2.5 gallons (9.5 liters) of cold water has been added. If necessary, add cold water to achieve a 5.5 gallon (21 liter) batch size. Aerate the wort very well.

Pitch the yeast 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. 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.

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Martin reminded all of us [quoting from someone I've since identified as Bob Beers (really)], "If the love of what you're doing exceeds the effort needed to do it, success is inevitable."

So for the love of beer, let's cut the shuck and give and get on with the recipe.

Summer Cinderella is a summertime-brewed dark ale with malty sugars, caramel/toast/cocoa personality, and significant late hopping. Not aggressively bitter, smooth, and with a good dose of nourishment and burning love.

**Charlie Papazian is founder of the American Homebrewers Association.**



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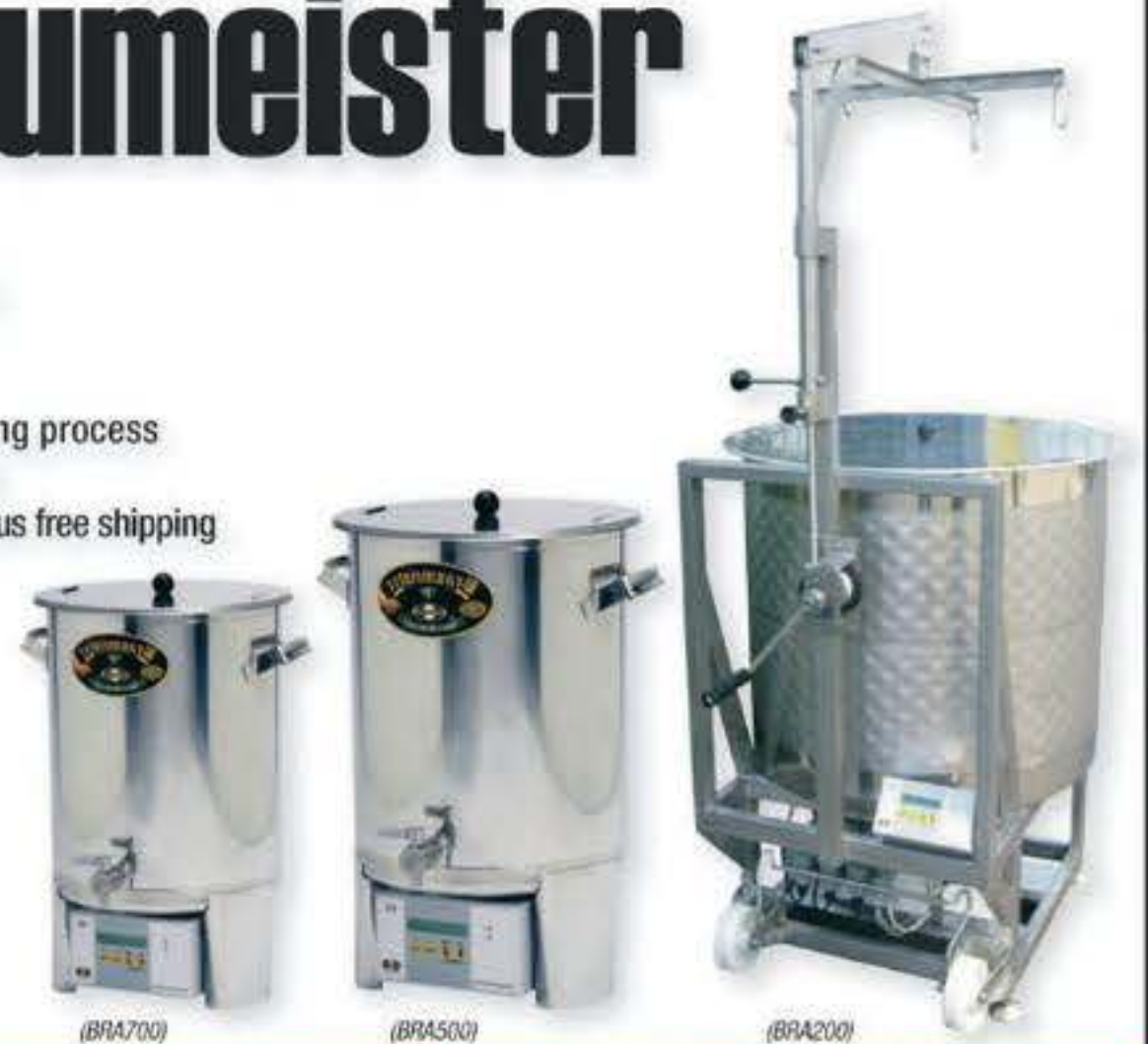
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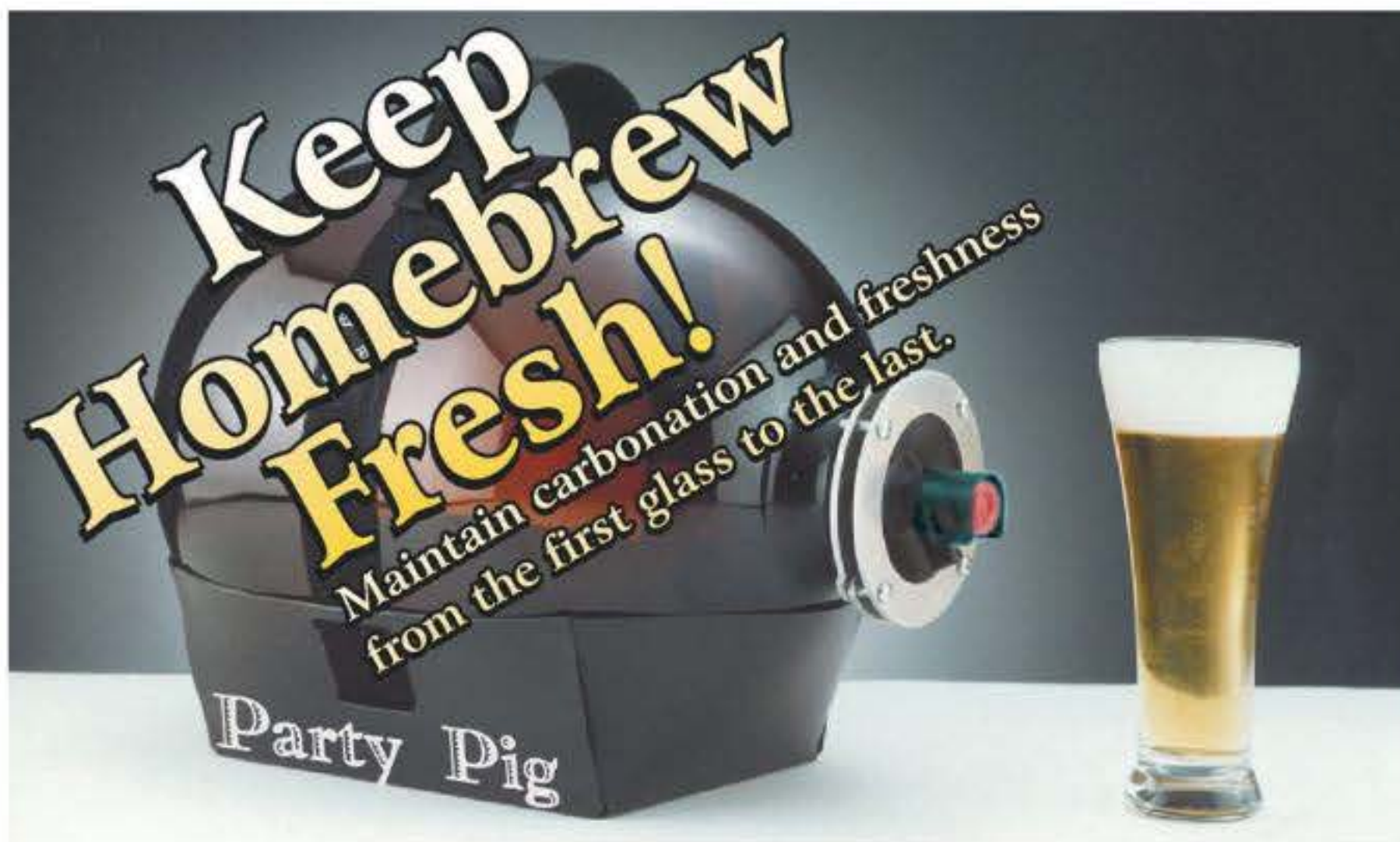
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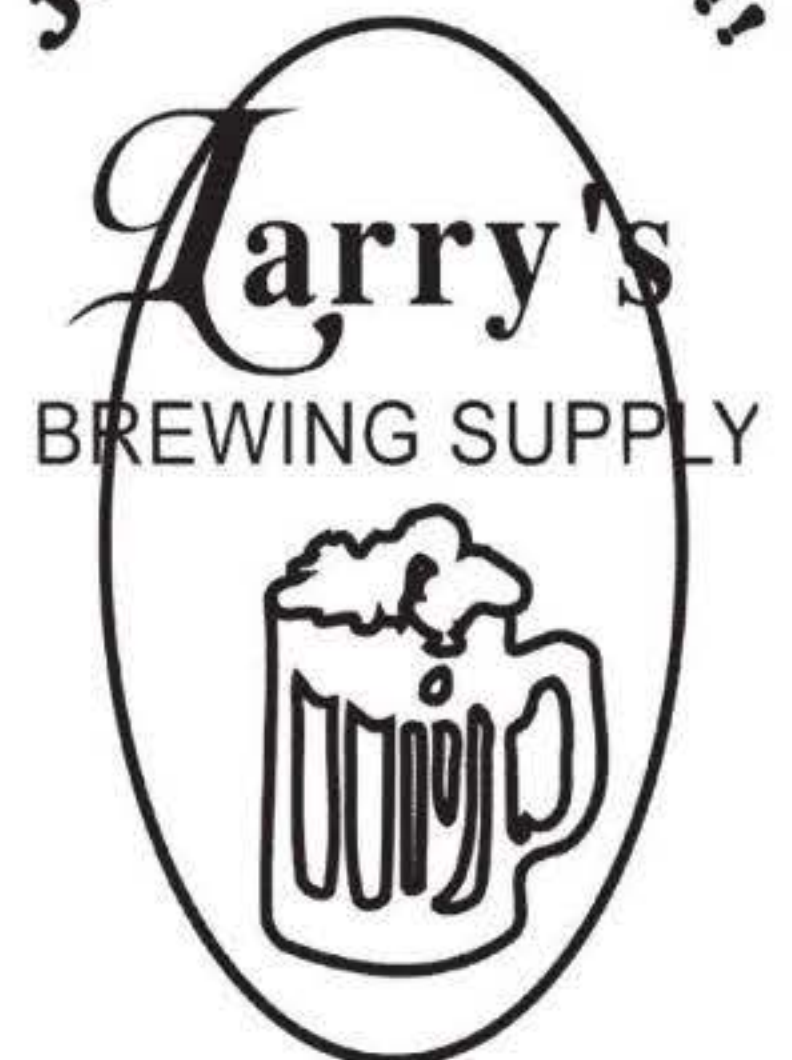
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# Two Buck Wheat



**N**ew Year's Day dawned bright and crisp in Central Oregon: a perfect day for making beer. My plan was to brew two batches, a wheat and an IPA. I had just dumped the spent grains from my first batch onto my compost pile. The wort was nearing a boil as I began to mash in the second. My attention was divided between the two batches, which explains why I did not notice the audience that had gathered behind me.

When I finally did turn, I discovered a herd of 14 deer arranged in a semicircle behind me. The area around my outdoor brewing space is heavily treed and often frequented by deer. Suffering from the harsh winter, the deer had obviously been drawn by the scent of food. The two youngest were eating the spent grains from my first batch. The rest, including one small buck, and another, much larger male, were all watching me. Startled, I reached for my mash paddle, as if this might provide some sort of protection.

The larger buck took a step toward me as I did so: a warning. The presence of the buck made me nervous. I had watched a deer attack my dog the year before, and knew they could be dangerous if provoked. My dog had escaped unharmed, but the incident could have turned out much worse.

In front of me, the does fidgeted nervously. The buck, eyeing me, dropped his head and shook it from side to side several times. As he did so, the rest of the deer jumped back and away from him. I would have done the same, except that my brewing equipment blocked my escape. I looked back at my mash tun. The water from my hot liquor tank was still flowing, and I worried that I'd missed my strike temperature. My first batch had also begun to boil, the liquid rising precariously close to the rim of the kettle.

I turned back to the buck, suddenly determined. "Look," I told him. "I have

beer to brew, so I'll make you a bargain. If you promise not to attack me, I'll give you another 20 pounds of grain when I'm done. Deal?"

The buck considered me for a moment. He raised his nose, sniffing at the steam coming off my kettle. I know that the buck's decision could have gone either way at that moment. The rest of the deer stood motionless, waiting. Finally, to my relief, the buck lowered his head, then turned and wandered off into the trees.

After he left, the rest of the deer drifted back toward the compost pile and the meal I had left for them there. I was good on my word, and later that day dumped a second batch for the deer to enjoy. For the rest of the day, I could hear them behind me, munching on the sweet grain. The buck did not return, but I had the feeling he was out there somewhere, watching me.



Two Buck Wheat and Deer Fodder IPA are fermenting as I write this. When they are done, I will leave a pitcher of each out for the buck to sample. I hope he approves.

**Pete Showers has been homebrewing for 10 years and lives in Bend, Ore. His favorite styles are English bitters and brown ales, but he occasionally likes to take a walk on the wild side.** 🍷

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