

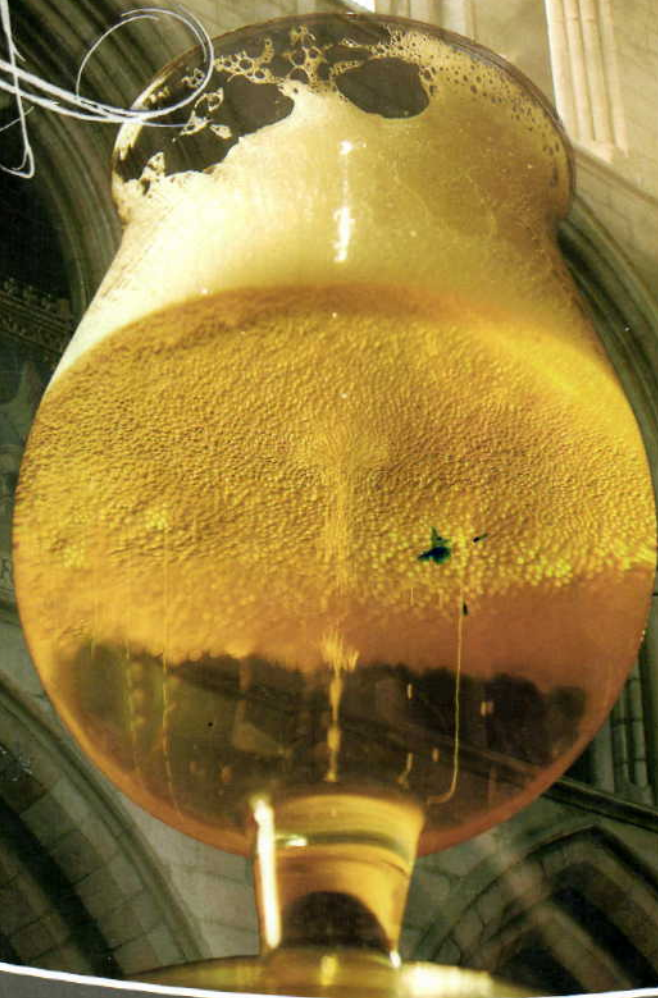
FOR THE **HOMEBREWER & BEER LOVER**

Volume 32 * No. 3 | May/June 2009

zymurgy®

► The Journal of the American Homebrewers Association ◄

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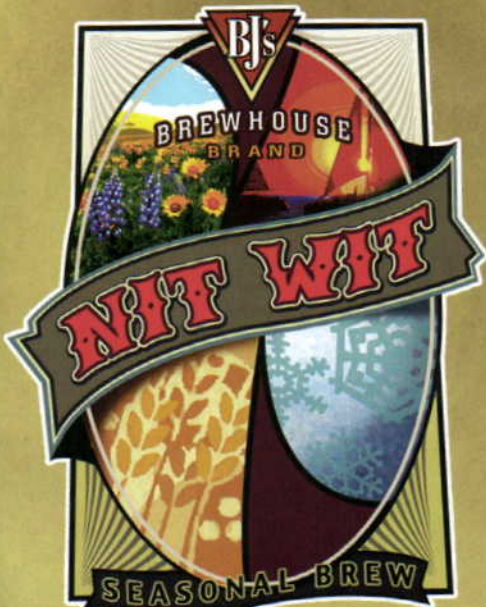
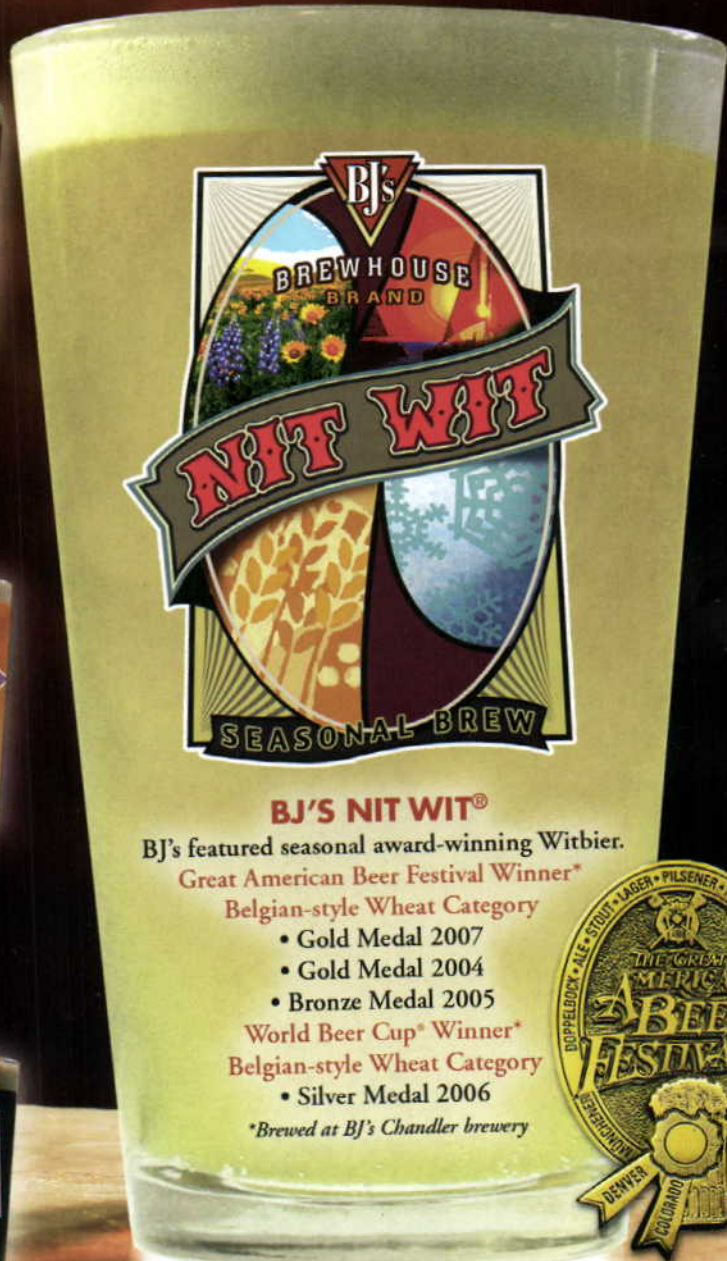
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by Jill Redding

Beerdrinker of the Year

When I told a few people I was going to check out the Beerdrinker of the Year finals in February, their responses were similar.

"So, is the winner the person who can slam down the most beer?"

Um, no.

For the 13th Beerdrinker of the Year competition, held February 21 at the Wynkoop Brewing Co. in Denver, drinking beer was actually a small part of the equation. The three finalists—Cody Christman from Golden, Colo., Phil Farrell from Cumming, Ga. and J. Mark Angelus from Nehalem, Ore.—are beer lovers, beer students, beer educators and, in the case of Christman and Farrell, homebrewers. They were whittled down from a large list of applicants and put to the test before a standing-room-only crowd that included Wynkoop founder and Denver mayor John Hickenlooper, and Left Hand Brewing Co. founder Eric Wallace.

Before a panel of seven judges and moderator Marty Jones of Oskar Blues, Christman, Farrell and Angelus spent two hours discussing and demonstrating why they should be Beerdrinker of the Year. They faced a weigh-in. They read opening statements. They were grilled by the judges. They staged a "beer whispering" in which they had to hold a 60-second conversation with a beer they brought to the finals. They participated in a "bribing of the judges," which is, according to contest rules, "appreciated but ignored." Christman presented the judges with beer from "Golden's third-largest brewery"—his basement homebrewery. Farrell sang a song. Christman said if he were involved in politics, his economic stimulus package would be an actual package—a case of locally brewed craft beer presented to every American.

They had to strike a Beerdrinker of the Year "pcse" in anticipation of their win. They had to decide which airports have the best beer (Portland, Seattle and Munich, in case you're wondering). They had to sample two different blind tastings and determine what style and/or brand they might be (Christman and Angelus were forgiven by Jones for proclaiming the Oskar Blues Mama's Little Yella Pils to be slightly skunky.) And on it went.

The judges deliberated for nearly 45 minutes (a contest record, according to Jones) before picking Christman. "I think it was tougher being a judge than a finalist," said Matt Verzke, the 2008 Beerdrinker of the Year.

Verzke was joined on the panel by 2005 Beerdrinker of the Year Tom Ciccateri, Wynkoop head brewer Andy Brown, and beer writers, publicists and editors.

A huge roar went up from the partisan crowd when Christman was announced as the winner. He's the first from Colorado and was in a unique position to take advantage of the top prize—free beer for life at the Wynkoop, where Christman can be found every Friday evening, anyway.

"Beer is not a drink, it's a way of life," said Christman, who said beer affects every decision he makes in his life, including what to wear.

So, no, these guys were not slamming down beer on a beautiful Saturday afternoon in Denver, but were instead wowing the crowd with their knowledge and appreciation of beer. Maybe the competition should be called Beer Lover of the Year or Beer Appreciator of the Year. It's something to think about, perhaps over a pint or two.

Jill Redding is editor-in-chief of Zymurgy.

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The nation's homebrewers will converge on the San Francisco Bay Area for the 31st annual American Homebrewers Association's National Homebrewers Conference.



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>> GET THERE!

LE MONDIAL DE LA BIÈRE

The 16th annual Mondial de la bière takes place June 3-7 in Montreal, Quebec. Mondial de la bière is a tasting event highlighting quality beers from around the world.

Since its creation in 1993, the Mondial de la bière has provided beer lovers with a unique tasting experience offering quality products, many of which are presented exclusively at the festival. Visitors have had an opportunity to discover beers from the four corners of the world, as well as beers, ciders, mead, and a variety of foods that highlight Quebec artisans and products. Over the years, the Mondial de la bière has become a must for beer lovers, each year drawing more than 75,000 people.

New this year, there will be two Petit Pubs featuring beers from Japan, Sweden, Denmark, Italy, Belgium, the United States and Canada.



Other elements of the festival include education, entertainment, awards and a gastronomical Japan-themed evening featuring cheese and appetizers paired with beers, ciders and sake.

The event takes place at the Windsor Station and Courtyard in downtown Montreal. Admission to the festival is free. Tasting coupons are \$1, with tastings available for one to five coupons depending on the beer, for a 3- to 4-ounce pour in a souvenir glass.

In 2009, the Mondial de la bière has a new event debuting in Strasbourg, France in October. For more information go to www.festivalmondialbiere.qc.ca/.



BREW NEWS: AMERICAN CRAFT BEER WEEK



Celebrate the flavor and diversity of American craft beer by participating in American Craft Beer Week May 11-17. American Craft Beer Week has been designated as a time for all legal-drinking-age Americans to explore and celebrate the flavorful beverages produced by our small, traditional and independent brewers.

American Craft Beer Week is a long established annual celebration of American craft brewers. In 2008, almost 170 brewery locations signed up to promote their special events. To find an event near you for 2009, go to www.americancraftbeerweek.org. Plus, sign the Declaration of Beer Independence on Facebook at www.tinyurl.com/acbw-fb.

May 1-2 Southern California Homebrewers Festival

Lake Casitas, CA. 909-633-9103
president@calhomebrewers.org
www.calhomebrewers.org/

May 1-2 Cheers to Belgian Beers Festival

Portland, OR. 503-517-4352
www.luckyllab.com

May 15-17 Brewer's Memorial Ale Fest

Newport, OR. 541-867-3660
amy@rogue.com
www.brewersalefest.com.

May 16 West Coast Brewfest

Sacramento, CA. 916-225-2680
matsonian@yahoo.com
www.matsonian.com/wcbf/home.html

May 30 SAVOR: An American Craft Beer & Food Experience

Washington, D.C.
www.savorcraftbeer.com

June 6 Mountain Brewers Beer Festival

Idaho Falls, ID. 208-528-6223
www.northamericanbrewers.org

June 26-28 North American Organic Brewers Festival

Portland, OR. www.naobf.org

➤➤ GREAT BOOK: What's new from BLURB.COM

MICROBREWERS 1981-1996: A PHOTO HISTORY

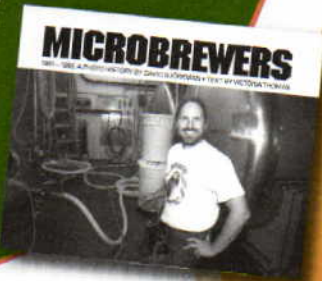
Beer enthusiasts will want to check out this new self-published hard-cover book from David Bjorkman and Victoria Thomas, former photographer, designer and editor of *The New Brewer* and *Zymurgy*.

"For me it was quite a strong emotional experience going through the pages," said American Homebrewers Association founder Charlie Papazian. "It will bring back some very strong memories for those who were 'there.' You can't come away without a great deal more respect for all those small brewers and beer enthusiasts who laid the groundwork for all the great beer we enjoy today."

In this homage to American microbrewers, international photojournalist Bjorkman (with text from Thomas) has created a photo gallery of brewers and breweries from 1981 to 1996. This collection of rare photos captures the early years of specialty brewing as the industry began its meteoric rise into the hearts of admiring beer lovers nationwide.

Bjorkman described his introduction to microbrewing: "The year was 1981. I had an assignment to photograph a homebrewing conference being held in Boulder (Colorado), coordinated by someone named Charlie Papazian. When I arrived during the judging session, I focused on a scruffy but charismatic British bloke. Nobody really knew who he was—only that he was a beer writer from London. He had come a long way for beer, and I asked him his name. 'Michael Jackson,' he said."

The book retails for \$64.95 and is available online through the blurb.com bookstore. A preview of the book is available at the Web site.



THE LIST

Beer of the Year Drinker

Cody Christman, who was crowned the 2009 Beerdrinker of the Year at the Wynkoop Brewing Co. in Denver on February 22, provided an impressive resume. Here's a by-the-numbers list of the qualifications of Christman, a software engineer from Golden, Colo.

- In 2008, Christman began teaching a Beer 101 course to friends and family in his home bar.
- 7 taps in basement brewery/pub, including 1 handpump/beer engine.
- Basement features a 7-foot bar.
- 3 refrigerators at home exclusively for beer and brewing.
- Visited 19 countries on four continents in search of beer history and culture.



➤➤ YOU'VE GOTTA DRINK THIS

High Seas IPA

A truly refreshing and dangerously drinkable IPA. A rich, malty flavor with some sweet caramel malt up front and plenty of bitterness to balance the malt. The citrusy hop aroma and flavor are very pronounced and help to dry out the substantial malt content of this beer. It has a rounded finish with just a bit of lingering bitterness that makes you want another. A consistently great beer. I have never purchased one that tasted stale or past its prime. This is probably due to the quick turnover and the tall six-pack carrier design that blocks out most lighting. Cheers to Michigan Brewing Company!

Reviewed by Mike Winnie, Davisburg, Mich.



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- International Beer Club member since 2000.
- Member of Campaign for Real Ale (CAMRA)



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Making Beer Back in the Day

Dear *Zymurgy*,

Adam Beck asks the Professor why grocery stores don't carry malt extract anymore (January/February 09), and that takes me way back. Actually, while the good Prof describes this as the "dark ages," I have some fond memories of those days.

My first batch of homebrew was made about two years before President Carter made homebrewing legal. Armed with Byron Burch's little book, I marched into my local Sparkle food market and found most of the ingredients I needed. Two cans of Blue Ribbon (yes, *that* Blue Ribbon) malt extract from the baking

goods section, along with the yeast (yuck). From the start I thought that if one can of extract was good, two would be better, and skip the sugar! A bag of cork-lined bottle caps was there next to the canning jars, along with a little scary capper you used with a hammer to crimp the caps home. The bakery gave me an old 5-gallon frosting bucket. Hops were the only missing ingredient, but the little natural foods store down the street had some (variety? Who knew? At least they claimed they were hops!).

Wasn't something I'd be proud of today, but back then it was good enough my friends helped me drink it while we bemoaned the fact that dark beer of any sort was hard to come by in the Midwest. Soon enough it was time to make some more, and my life of crime and krauesen was well begun...

Regards,
Cal Frye
Oberlin (Ohio) Area Fermentation Specialists (OAFS)

Sparge Sprayer

Dear *Zymurgy*,

I really enjoyed your third annual gadget issue (January/February 09). I would really like to build Randy Groninger's Sparge Sprayer from the 10 Homebrew Gadget and Tricks article. Unfortunately, the two pictures don't show enough detail about how the unit is assembled. Namely, what order do the washers go in and is the bolt head inside the end cap or is the nut inside the end cap. If possible, could you please give a little more detail on this? What a great idea and inexpensive too!

Thanks,
Dave Chart
Highlands Ranch, Colo.



A carriage bolt (far left) holds the assembly together.



The large washer and small washer ride against the carriage bolt head.



The assembly through the mash tun lid.

Randy Groninger responds: *Thanks for your interest in the sprayer! The item missing from the Zymurgy photo (it was cropped out of the final picture) is a 3/4" x 3/16" diameter carriage bolt. The large washer (1-1/2" diameter with a 3/8" hole) and small washer (7/8" diameter with a 3/8" hole) ride against the carriage bolt head. The carriage*



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bolt is inserted through the end cap with the nut inside, holding the assembly to the cap. After each use, be sure to check the nut. I've had the whole thing come apart in the mash tun when I didn't check it between brews.

Here are a couple other pictures that will hopefully help. The last one shows the assembly through my mash tun lid. The female end cap is screwed onto a male fitting at the end of the pipe coming in to the mash tun. I use a pump, and get good pressure and spray. I haven't tried using the sprayer by gravity feeding the water supply.

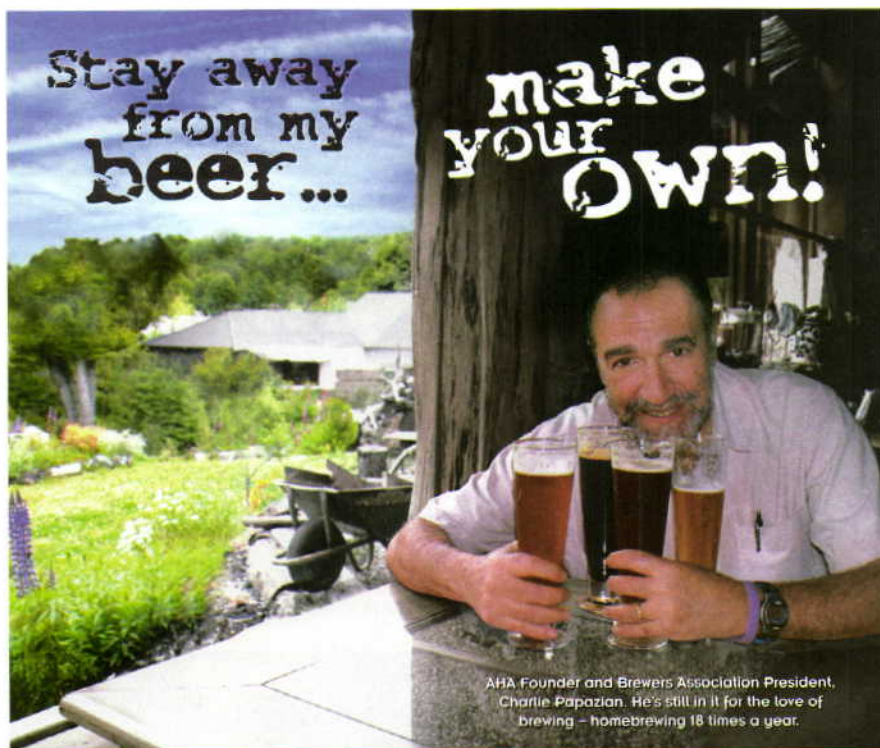
Correction

The Organic IPA recipe in the March/April 2009 *Zymurgy* (page 20) included an incorrect hops bill. Here is the correct portion of that recipe:

0.5 oz	(14 g) Organic NZ Pacific Gem hops (16.3% AA) 60 min
0.5 oz	(14 g) Organic NZ Pacific Gem hops (16.3% AA) 20 min
0.4 oz	(113 g) Organic U.K. First Gold hops (6.8% AA) 20 min
0.6 oz	(170 g) Organic U.K. First Gold hops (6.8% AA) 10 min
1.0 oz	(28 g) Organic NZ Cascade

1.0 oz	hops (8.6% AA) 1 min
	(28 g) Organic NZ Cascade
	hops (8.6% AA) dry hop for 7 days

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



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by Professor Surfeit



Holiday Cheer and Carbonation Woes

Hello Mr. Professor,
I just did a beer from Charlie Papazian's *Complete Joy of Homebrewing* called Holiday Cheer. The directions say to bottle as soon as fermentation is complete. This doesn't seem right. With a big beer like this one, shouldn't I rack it and age it before bottling?

Matt Schwartz
Saratoga Springs, N.Y.

Mr. Matt,
I hear tell that this is one of the top five most popular recipes from Mr. Papazian's book (he's not a doctor). As with any ale, whether you racked into secondary or simply fermented only in the primary vessel, once it has stopped fermenting and cleared to your satisfaction, it's ready to bottle or keg. The key here is to let the yeast mostly fall out of suspension. How quickly this happens depends on a lot of factors.

Awaiting your results,
The Professor, Hb.D.

Holiday Cheer, Part II

Hello Mr. Professor Again,
I had to update you on that Holiday Cheer brew. I bottled it about 10 days ago and couldn't wait to try it, so I prematurely cracked one. It's wonderful! I think this is my proudest beer yet! The sweet, smooth body is followed by a punch of spice and bitterness. It came out a nice dark amber.

A few questions: I didn't get any head...could this be due to opening it too soon, or something in the brew process? What is your secret to achieving good head retention? The beer isn't terribly carbonated. It has some fizz, but no bubbles are seen floating up to the surface.

I'm guessing I just need more conditioning time?

Matt Schwartz

Dear Mr. Matt,
You again! Welcome back, faster than I thought. Sounds like you opened it too soon (just like you said) and perhaps you're conditioning the beer at temperatures too cool. Bump the temperature up to 70° F for at least a week in order to assure timely carbonation for the holidays (though it's too late for the one you just had, obviously).

Best thing you can do for good head retention is to use clean glassware. Sometimes if you have extreme water chemistry to begin with,

that can deter head retention, so you might check that possibility out. Generally good malt, good hops and good clean technique equals good head retention.


Yours in and out of the holidays,
The Professor, Hb.D.

Bottling Ways and Means

Dear Professor,
I have been brewing for about five years now and have been making ciders and meads for about eight. I need help on bottling. I know how to bottle, but I want to know what system is best for each application. My first mead was a black cherry melomel. I read it might take 10 years for a dark fruit melomel to reach its

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potential. I bottled it with a flip-top bottle and now realize the gasket will deteriorate in 10 years. I also just read the article on the 60-year-old meads in *Zymurgy* (November/December 2008) and that some of the corks were deteriorated, more so with the herb and fruit than the pure meads made with just honey. So my question is, what is better for the longest-lasting? Caps? Oxygen absorbing caps (are these overrated?) Corks, Belgian-style corks, flip-tops?

What is the best bottling/capping method for strong ales, imperials and triples, meads, melomels, cysers, Belgians? Does it matter with carbonation vs. still?

I just bottled my oak barrel cyser with green raisins in 12-ounce bottles with oxygen-absorbing caps and told my partner that we will drink one bottle a year for the next 50 years. I hope I used the correct method of bottling/capping.

Paul Erdmans
Brewers on the Lake (BOTL)
Holland, Mich.

*Hello Paul,
Now that was a load of questions! I'm loving it, but rather than try to answer each one in order, I'm going to just start discussing the way I see things.*

Here we go with the introductory words, "generally speaking." So generally speaking, anything you bottle should have the best seal possible. Metal crown bottle caps work very well, so do corks and plastic stoppers provided you wire them down. One of the biggest considerations is how much time and expense do you want to put into the bottling procedures. Second, you need to consider how long your beer is going to be drinkable and when you want to drink it. You've asked all the right questions, kind of...

When I'm bottling my beers and meads for the ages, I want a seal that has a barrier resistant to oxygen ingress, i.e. slow movement of oxygen into the bottle through any incomplete barrier/closure. I also think about presentation of the final beer or mead.

To me, putting mead up in wine bottles and corking them is my idea of a great presenta-

tion. Now there are other beer cork alternatives but I personally don't have the equipment to deal with those corks nor have easy access to a supply. Corks are not perfect. They can sometimes seep liquid out or air in, so quality corks are essential. Don't be a cheapskate. To help assure minimal seepage, I melt common paraffin wax in a sauce pan. After corking and drying of the cork, I invert the bottle and dip the closure into the hot wax. I have a reasonable seal. Does it work? I've not done a lab test, but I do have 20-year-old beers and meads bottled in this manner and they are significantly better than any unwaxed 20-year-old mead or beer I've had.

When presentation is not a factor, I will use the best bottle caps I can find. To me that means oxygen-barrier quality. I also will hand-dip the capped and dried closures in paraffin. That's right, I dip my bottle-capped lambics and other precious strong ales, lagers and meads in wax too. It works well, at least for my lifetime.

You wonder about whether different types of beer would be better off with different types of closures. Perhaps you have a point there. For very acidic beers such as lambic and sour fer-

mented gems, cheap bottle caps should be avoided at all cost savings. Acid over time could possibly engage negatively with poor quality bottle cap linings. Corks or plastic "Champagne-type" stoppers might be a more dependable option.

You ask, does it matter if carbonated or still? If it's a cork you're using and it's carbonated, be sure to wire it down!

You can see that there's a lot to consider. If you are going to brew a Belgian strong ale, bottle it and figure on drinking it all within a six- to nine-month period, why bother with all the fuss? Simply cap it, age briefly and drink. Saves time and expense. But if you brew some beers for the ages, as I do, do it up as right as you can.

*The whole ball of wax,
The Professor, Hb.D.*

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

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By Amahl Turczyn Scheppach

Converting Your Grain Bill to Extract

While all-grain brewing presents more opportunity for fine-tuning your beer recipes, malt extract makes the whole brewing process faster, with less cleanup, and it's great for high-gravity beers. So whether you are a novice or a veteran homebrewer, you may find yourself wanting to convert a great all-grain recipe to an extract one.

Brewing software certainly comes in handy here, but even without it, you can make do with a few simple rules and formulas when converting your grain bill to either full or partial extract. (Remember that you'll also have to convert IBUs for the hop component of your recipe, since hop utilization is lower for low-volume, high-density boils—unless of course you choose to dilute and boil the entire volume of liquid.)

Use pale extract for pale or Pilsner base malts, and keep in mind that because of the drying process, extract beer will always be a bit darker than all-grain beer. In fact, with a few styles like German or American Pilsner, you might not be able to achieve the same ultra-light hue that is possible with all-grain brewing. Some manufacturers make an "extra-pale" extract, but go by the extract's color rating if it's provided, rather than the description. Most of the palest extracts are between 5 and 10° L. For malt extract syrup, multiply the number of pounds of pale malt by 0.75 to get the equivalent amount of extract (so for 10 lb of two-row pale, you would substitute 7.5 lb of pale malt syrup). For dry extract, multiply by 0.6.

Any difference between dry extract and syrup? Well, yes: water. In terms of freshness, this can be a big difference. If your local homebrew shop has a fresh bulk supply of syrup, and they move a lot of it,



[TABLE 1] SPECIALTY MALTS TO USE WITH A MINI-MASH

Grain Type	°Lintner	Color (°SRM)	Description
Amber Malt	20	22	lightly toasty, biscuity
Aromatic Malt	29	26	rich, malty, bready
Brown Malt	0	65	biscuity, nutty, dark, toasty
Melanoidin Malt	10	20	rich, caramelized malt
Mild Malt	53	4	very lightly toasty, biscuity
Munich Malt	25-75	9-20	reddish-amber malt sweetness
Oats & Oat Malt	0	1	adds silky texture, may haze
Rye & Rye Malt	75	5	adds texture and grainy flavor
Sauer (Acid) Malt	0	3	lactic acid sourness
Smoked Malt	0	9	wood smoke—use sparingly
Special B Malt	0	180	very strong caramel, burnt sugar
Special Roast	6	50	toasty, dark biscuity
Torrified Wheat	0	2	popped wheat; adds body, foam
Victory Malt	50	25	toasty, nutty, biscuity
Vienna Malt	50	4	a light Munich; bronze color, malty

there's no reason to avoid it. Old cans of syrup can darken appreciably though, so skip the bargain bin and look for the freshest stuff you can find.

Of course amber and dark malt extracts

are also available, but it becomes more difficult to precisely replicate color and flavor using these, rather than using pale extract with specialty grains. This is because each manufacturer has its own formulations. While pale malt color doesn't fluctuate too

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Robust Porter (English version)

Ingredients

for 5.5 U.S. gallons (21 liters)

2 cans	Coopers Light Malt Extract (6.6 lb, or 3.0 kg)
0.75 lb	(0.34 kg) CaraMunich Malt (40° L)
0.75 lb	(0.34 kg) Crystal Malt (20° L)
0.5 lb	(0.23 kg) Chocolate Malt (475° L)
0.5 lb	(0.23 kg) Special B Malt (120° L)
0.25 lb	(0.11 kg) Black Patent Malt (525° L)
0.75 oz	(21 g) *Target hops, 11% alpha acid (60 min)
0.5 oz	(14 g) *Golding hops, 4.75% alpha acid (15 min)
0.5 oz	(14 g) *Golding hops, 4.75% alpha acid (0 min)
0.75 tsp	(3 g) Irish moss (15 min)
2 packages	Wyeast 1098 British Ale Yeast or White Labs WLP002 English Ale Yeast, or a sufficient yeast starter Coopers Brewery Carbonation Drops for bottling to attain 1.5 to 1.9 volumes of CO ₂

Original Specific Gravity: 1.052

Final Specific Gravity: 1.013

IBU: 28.6

ABV: 5.3%

Directions

Steep grains in 2 gallons (7.6 L) of cool water; heat to 170° F (77° C) strain grains and sparge with 2/3 gallons (2.5 L) hot water. Stir in malt extract and bring to a boil. Add bittering hops and boil for 45 minutes, then add aroma hops and rehydrated Irish moss and continue boiling for 15 minutes. Add aroma hops at the end of the boil (0 minutes). Cool the wort, and then pour into fermenter with enough cold water to make 5.5 gallons (21 L). Aerate and pitch yeast when temperature drops to 67° F (19° C). Ferment at 67° F (19° C) for one week or until fermentation is complete. Age in secondary for one week at 67° F (19° C). Prime with Coopers Brewery carbonation drops at bottling for a carbonation of 1.5 to 1.9 volumes of CO₂.

*Use similar hops, if Target or Golding hops are unavailable.



much from one brand to another, an amber extract may be 11° L from one seller, and 15° L from another.

Specialty grains like crystal and caramel malts, as well as roast grains, can be milled and steeped. Brewing sugars are also no problem. But other grains, like starch adjuncts and diastatic malts (i.e. malts that have the necessary enzymes for reduction of their starches to sugar when mashed) can sometimes be tricky. There are rice, corn and wheat syrups available for the starches, and some extract manufacturers now even produce a Munich malt extract blend suitable for hocks and Oktoberfest-style beers. But you may choose to do a mini-mash with other specialty malts.

Table 1 shows a list of some available

specialty malts that you might consider using with a mini-mash. Their diastatic power is usually supplied by the manufacturer, expressed in degrees Lintner. For reference, North American pale two-row malts are typically in the 125-135° Lintner range, with six-row types even higher; Belgian Pilsner malt is usually just above 100° Lintner; and the total grain bill of any mash needs to be at least 40° Lintner in order for all the starches to be converted to sugar. Some, like brown malt, are starchy and insoluble but have no diastatic power themselves—these should be mashed with diastatic malts for best extraction.

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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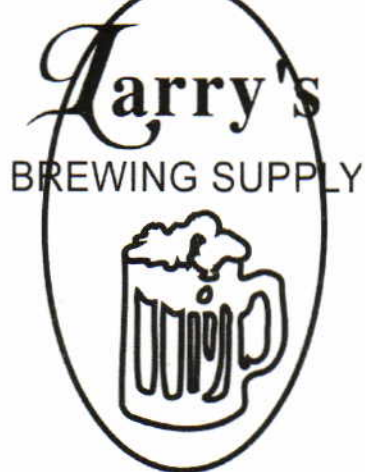
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Hosted by Michael Porter and the Knights of the Brown Bottle club of Arlington, Texas, this competition covers all BJCP beer categories (1-23); however, extract must make up more than 50 percent of the fermentables. For more information, contact Michael Porter at mrsrw15@sbcglobal.net.

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Trappist Monasteries

IT FEELS LIKE THE MIDDLE OF NOWHERE, AMID THE ENDLESS FLATLANDS AND ONE-LANE PATHS OF WEST FLANDERS. BUT TO THIS SMALL ABBEY COME THOUSANDS OF PILGRIMS FROM ACROSS EUROPE, NORTH AMERICA AND AROUND THE WORLD. THEY COME NOT TO PRAY, BUT TO DRINK.

Westvleteren is the village, so small it can hardly be called that, which is home to the Abbey of St. Sixtus. The monks here would likely be toiling in peaceful anonymity if it weren't for their famous ales. News stories proclaim them the "best in the world." The pilgrims come to find out for themselves.

Many just enjoy a chalice or two in the abbey's café. The fortunate ones collect two or three crates of the stuff from the abbey itself, having ordered it days or weeks in advance. On occasion the local phone network crashes under the weight of their calls. That's an improvement over the old system, when cars lined up for miles without any guarantee of getting beer.

So what's the big deal, anyway? Surely hype and scarcity do their part to make Westvleteren the holy grail of beers. But the other Belgian Trappist breweries—Achel, Chimay, Orval, Westmalle and Rochefort—are all highly regarded among beer lovers. Brewers look to them for inspiration.

What is it about Trappist beer that makes it so sought after, whispered about reverently in beer cellars the world over?

THE STORY OF THE TRAPPIST BREWERIES

There are six Trappist breweries in Belgium and one more, Koningshoeven, just across the border in the Netherlands. The forefathers of today's Trappist monks left France after the turbulent Napoleonic era ravaged their monasteries—an edict abolished the right to join religious orders. So the monks left for Belgium, where, as Catholics, they were more welcome.

To this day, Trappists maintain the rigorous order of obedience passed down from the Cistercians: poverty, silence and humility. Expected to live off their own resources, they farm, cook, clean and make their own food and drink, some of which is sold to help finance the abbeys. Authentic Trappist products include butter, bread, cheese, pottery, soap and other curios, besides liquor and wine. And of course, beer—thus Trappists belong to the ancient and proud homebrewing tradition.

BY ROY STEVENSON AND JOE STANGE

By one early account, the monks would brew beer in two strengths, "one for the priests, and one for the nuns." To this day the stronger Trappist brews are sometimes called "father's beer." Early records show that beer was primarily for the monks' own use, then later for sale to the curious public. The Chimay Abbey of Scourmont was the first to brew commercially, in the 1860s.

Often imitated but rarely duplicated, authentic Trappist beer must be made within the abbey walls (even if it is bottled elsewhere, as with Chimay). Only then can it carry the



prized hexagonal seal. Proceeds also must support the order or charity. Those who try to pass a counterfeit product off as the real thing are likely to face lawyers from the International Trappist Association.

That protection explains the separate and wider range of ales often referred to as "abbey beers." These take their inspiration

from the Trappists but cannot use that designation. Abbey beers, rarely shy about using religious imagery for marketing purposes, are all over the map in terms of quality. Many are sweet and over-spiced, some are credible imitations, and a few are interesting enough to set their own standard. They range widely in strength and color. About all they have in common is that they are not Trappist.

THE MYSTERY OF TRAPPIST BEERS

Never underestimate the power of mystique. Whether or not we admit it, the story behind a beer affects how much we enjoy it—and it's hard to beat that classic image of a habit-wearing monk with a mashing fork. Beer aficionados love the idea that these beers are made *intra muros* at the abbeys, and thus must somehow be blessed by God. However, there are very earthly reasons these beers taste heavenly.

Today's Trappist breweries tend to be modern affairs with professional lay brewers, computerized equipment and fancy Web sites. This should not be a surprise: Since the days of St. Benedict, monasteries have long been centers of study and learning with few qualms about using state-of-the-art tools. While brewery updates such as cylindrical-conical fermenters are not always welcome among traditionalists, Trappist beers continue to set high standards.

The reason is plain enough: For the most

TOP 5 TRAPPIST BEERS

For those lucky folks hunting Trappist beers for the first time, our list gives you a starting point. Some are widely available, others are very hard to get. We are not professional tasters. Our methodology is simple: Pure, biased, hedonistic opinion based on multiple trials during our combined years living in Belgium.

1. ORVAL.

The most idiosyncratic Trappist brew is also the most addictive. Vive le dry-hopping. Its mixed fermentation—with a strain of *Brettanomyces* in the house cocktail—is another part of the magic. Rarely do beers come any drier. Orvalophiles vary on how long to age it; some say fresh, some say up to five years or more. We say six months to a year is perfect. At 6.5 to 7 percent strength (depending on age), it's light for a Trappist. So have a few.

2. WESTVLETEREN 12.

Top rankings from sites like Ratebeer create demand for this beer. The difficulty of getting it only fuels the hype, since the hard-working monks ask that no one else sell it (please). Yet beer lovers abroad pay ridiculous gray market sums because they think they must try the best. This is a strong, dark ale of richness, harmony and contemplation.

3. ROCHEFORT 10.

Some connoisseurs argue for Rochefort's greatness over that of well-hyped Westvleteren. This is a true bedtime beer, warming and ponderous. It has a touch of coriander but doesn't overdo it. The chalice is nice and all, but we like a snifter to trap that incredible aroma—caramelized figs?—and hold it while we sip.

4. WESTMALLE DUBBEL.

Did you think we'd say the Tripel first? Close call. In the end we prefer the Dubbel for its slightly greater versatility with food—roast bird, grilled steak, Chinese food. It remains defiantly hoppy. It evolves with age, as the hops mellow and malt steps forward; yet fresh on draft it is a dangerously drinkable revelation.

5. WESTVLETEREN BLOND.

The abbey launched her in 1999. Since then she has quietly grown in the shadow of brothers 8 and 12. Those who visit the famous abbey café, In De Vrede, often skip right to the big boys. Yet she provides big character of her own, floral and hoppy, in a svelte and quaffable 5.6-percent frame.

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Thanks to hype, high quality and scarcity, the Westvleteren beers are easily the most sought-after Trappist ales. In theory they are only available from the Abbey of St. Sixtus itself or the In De Vrede café across the street, where you can always drink them and often buy a six-pack. Otherwise, as a condition of sale, the monks ask that the beers not be resold.

We believe in honoring their wishes. So, it's time to prioritize that trip to Belgium you've been meaning to take all these years. And when you do, here's how to get two or three cases of your very own.

First, plan to rent a car. (You can cycle or walk to Westvleteren from nearby Ieper or Poperinge, but good luck carrying all that beer.)

Second, call 070 21 00 45 (or 011 32 70 21 00 45 if calling from the States). There will be recordings in Dutch, French and English. Listen and find out when you can call back to reserve which type of beer.

Next, call again at the reservation time. Be patient, because the line will be busy. Set aside some time and be serious about hitting redial over and over until you get through. Remember that great beer lies at the end of your quest. For the record: It's never taken us longer than 45 minutes to get through. Sometimes it's only five or 10.

When you get through, make your appointment. Don't worry, he speaks English. Tell him your license plate number (if possible) and how much beer you want.

Finally, show up on time. In fact, be early enough to enjoy some in the café across the street. Then go get your treasure. The Westvleteren 12 will run you €36 per case (about U.S. \$48), or about \$2 a bottle.

Carefully ship the beer or pack it in your luggage (just imagine the sight of all that Westy in your cellar). If there's not room in your suitcases, go ahead and drink some. You earned it. And the brothers approve.

part the monks remain stubborn about making full-flavored beers based on tried-and-true recipes. They may tweak the recipes from time to time, but we are dealing with a dogged conservatism befitting a 1,500-year-old religious order.

They weathered the postwar decades when taste disappeared from our slickly packaged foods and drinks, often to be replaced with corn syrup. When craft beer movements awoke in Belgium, U.K. and the U.S., the Trappist ales had been there all along. They offered an enlightening window to a more flavorful past.

Trappist breweries don't share their recipes as a rule, but there are plenty of credible clones out there. Most of the tricks are known well enough. Like most Belgian ales, bottle refermentation with a little sugar and yeast is part of the equation.

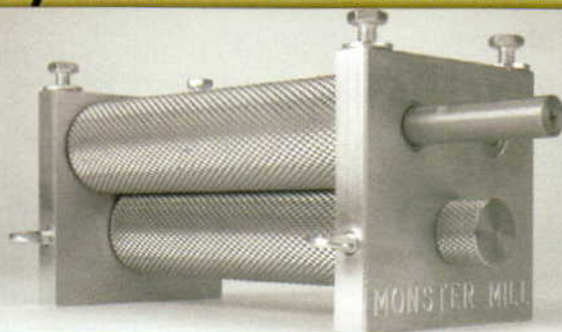
So are adjuncts, with substantial amounts of candi sugar and/or wheat starch used to lighten the body and enhance drinkability. In this case the candi sugar is not the plain stuff found in most homebrew shops, but a darker variety that lends color and flavor.

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The yeasts tend to enjoy relatively warmer fermentations to produce the classic fruity esters. Hops are of the Noble varieties and used mainly for bittering. Spicing, if done at all, must be subtle.

Any homebrewer who's successfully pulled off a good Trappist clone knows you don't need a cross nailed to the brewhouse walls. It's simple: These beers remain great because of how they're made. Of course, a little hype and mystique doesn't hurt either.

THE BREWERIES

Orval: The present abbey, Notre Dame

d'Orval, stands beside the poignant ruins of the old, sacked and burned during the French Revolution. It has a turbulent history, having been destroyed and pillaged many times in its 1,000-year old existence. The Abbey grounds, ruins and museum are open to the public.

Orval added cylindro-conical fermenters, shortened its primary fermentation, and mellowed its bitterness by adjusting the water. Yet its dry-hopping and mixed fermentation (a late dose of *Brettanomyces*) help make it a unique craft beer far ahead of its time. www.orval.be.

Chimay: The best-known Trappist monastery is on a small hill in Scourmont, near the town of Chimay in southern Belgium. The Romanesque abbey was built in 1850.

Chimay has perhaps taken the most heat for losing some character amid the addition of cylindro-conicals, yet its beers remain tasty ambassadors for Trappist ales and Belgian beer in general. www.chimay.com.

Rochefort: The beer is named for the small Ardennes town near the Abbey of Notre Dame de St. Remy. Originally a convent founded in 1230, the current buildings can be traced back to the 1600s. Beer was first brewed here in 1595. The abbey's post-Napoleonic restoration came in 1887.

The brewery is not open to the public. www.trappistes-rochefort.com (in French only).

Westvleteren: The small Abbey of St. Sixtus, near Leper and Poperinge in West Flanders, dates from the 1830s. See the sidebar on how to purchase its much-sought, highly regarded beer. www.sintsixtus.be.

Westmalle: The abbey of Our Lady of the Sacred Heart, established in 1794, is on the plains of Westmalle outside Antwerp.

Next to Chimay, Westmalle is the largest Trappist brewery. Its dubbel and tripel literally defined those styles. Despite commercial pressures, they have remained thankfully hoppy and dry. www.trappistwestmalle.be.

Achel: Uniquely positioned astraddle the Dutch border, this is the newest and smallest brewery on the Trappist block. OK, there was a brewery here just for the monks as far back as 1850, and evidence of monasteries here going back to 1687. The Monastery of Our Lady of Saint-Benedict opened its small brewpub/cafeteria to the public in 1998. www.achelsekluis.org.

Roy Stevenson is a freelance writer based in Seattle. He writes on travel and culture, military history, sports and fitness, and film festivals. Joe Stange is a freelance writer and editor living in Brussels. He is co-author of *Around Brussels in 80 Beers* (Cogan and Mater).

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SEASONAL

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- Chocolate Indulgence*
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- Houblon Chouffe*
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A detailed painting of a European town scene. In the foreground, a river flows from the bottom left towards the right. On the left bank, a building is heavily covered in green ivy. In the middle ground, a large, multi-story building with a green roof and several spires stands prominently. To its right, a smaller building with a balcony is visible. The background features a dramatic, cloudy sky in shades of blue and white. The overall style is that of a classical oil painting.

Dubbels:

THE BEST OF EVERYTHING BELGIAN

It was a sight to behold: glistening ruby highlights; a thick, creamy head; aromas of malt and caramel; sweet, but with a dry finish; hints of dark fruit and spices. It was a seminal moment in my craft beer education. I was torn between gulping my goblet or savoring every last drop. That was my first experience with a Dubbel, the beer that encapsulates the best of everything Belgian.

Naturally, I had to try homebrewing one. It also marked my first foray into formulating my own recipe rather than copying a clone, taking what I thought was the best from several different versions. My first Dubbel was good—not great, of course, but encouraging. I persevered.

THREE HOME BREWERS TAKE ON A CLASSIC
BY MARK PASQUINELLI

ERIC KUIJPERS,
SCOTT WILSON, AND
MARK PASQUINELLI
ENJOY A DUBBEL AT A
PA-ALERS MEETING.



Fast forward several years later, and I found myself as a new member in the PA-Alers homebrew club. Imagine my surprise when I realized that two other members specialized in brewing Belgian beer and made excellent Dubbels. We compared, we contrasted, and we tasted—a lot, for research purposes, of course. This is our story: the tale of three homebrewers and their quest to make the perfect Belgian Dubbel.

THE USUAL SUSPECTS

Eric Kuijpers, a native of Limburg in the Netherlands, immigrated to the United States in 1996. Belgian beers were the reason he began homebrewing. Imports were either unavailable, too expensive, or well past their prime. He describes the perfect Dubbel as being "sweet but light, meaning a low final gravity; a drinkable beer with a hint of fruitiness and no alcohol nose." Eric names Leffe as one of his favorite Dubbels and tries to model his recipe after Westmalle Dubbel. His main criticism of many commercial examples is that they are too "sticky" and bready.

PA-Aler president Scott Wilson makes Belgian beer because he loves the Belgian creed

of brewing with no rules or hang-ups. However, Scott doesn't try to clone a specific Dubbel because the style has so much variety that it's pointless to try to imitate just one. He likens them to the music of Louis Armstrong: "it's so complex that it can't be written." Still, he has a soft spot in his heart for the Solstice Dubbel made at nearby Selinsgrove Brewing.

I concur with my colleagues, but don't find breadiness to be objectionable. My criticism of some brewpub versions is excessive fruitiness. At first I thought that's the way they were supposed to taste. Now that my palate has become more sophisticated, I've learned that—like so many other things—less is actually more. I don't try to clone a specific Dubbel, but anything close to Chimay Red, Ommegang Abbey Ale or Stoudts Double Abbey Ale would be the culmination of my quest.

THE GRAIN

The best way to duplicate the complexity and fermentability of a Dubbel is by all-grain brewing. This beer might be the perfect candidate for extract brewers who are thinking about taking the plunge and

Dubbel

VISION

**ALL-GRAIN RECIPE
BY SCOTT WILSON
(75% EFFICIENCY)**

INGREDIENTS

for 6.0 U.S. gallons (22.7 liters)

11.0 lb	(5.0 kg) Pale Ale Malt
2.0 lb	(0.90 kg) Munich Malt
0.75 lb	(340 g) Special B
0.50 lb	(227 g) CaraMunich Malt
0.75 lb	(340 g) Dark or D2 Candi Syrup (90 min)
1.0 oz	(28 g) Styrian Goldings (5.0% AA) 60 min
0.30 oz	(9 g) Brewer's Gold (7.0% AA) 60 min
0.50 oz	(14 g) Saaz (3.5% AA) 2 min
	Wyeast 3522 Belgian Ardennes Yeast, ½ gallon starter

Original Gravity: 1.069

Final Gravity: 1.015

SRM: 18-19

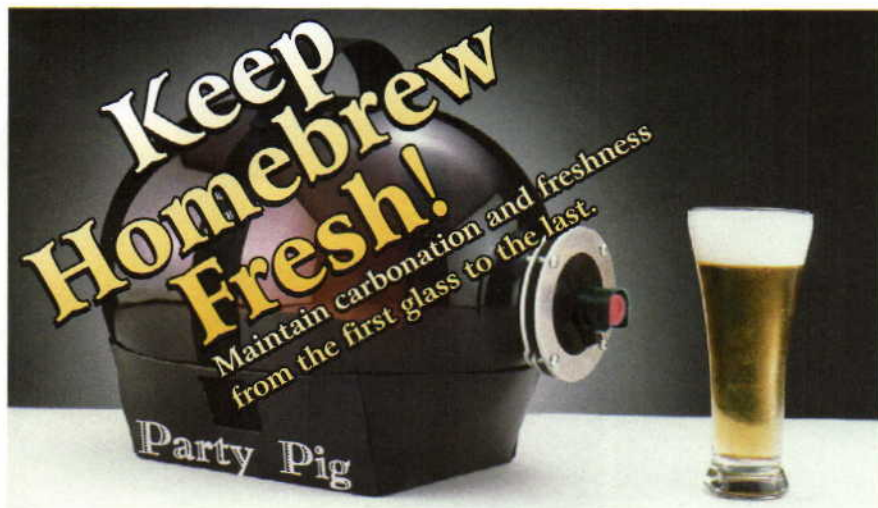
IBUs: 30

DIRECTIONS

Mash at 150-152° F (66-67° C) for 60 minutes. Ferment at 70-75° F (21-24° C) for 7-10 days. Condition in secondary an additional 1-2 weeks at 60° F (16° C).

EXTRACT VERSION

Substitute 10 lb (4.5 kg) of light liquid malt extract for pale ale and Munich malts and increase Brewer's Gold hops to 1.0 oz (28 g). Steep grains in 1.5 gallons (5.7 L) of 160° F (71° C) water for 30 minutes, then remove and sparge grains with 0.5 gallons (1.9 L) of hot water. Stir in malt extract and candi syrup and bring to a boil. Add 60 minute hops. Boil for 58 minutes, then add 2 minute hops. Boil 2 minutes more, then strain into a fermenter with enough cold water to make 6.0 gallons (22.7 L) in the fermenter. Pitch yeast and aerate well. Ferment at 70-75° F (21-24° C) for 7-10 days. Condition in secondary an additional 1-2 weeks at 60° F (16° C).



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Dubbel TROUBLE

ALL-GRAIN RECIPE BY ERIC KUIJPERS
(75% EFFICIENCY)

INGREDIENTS

for 6 U.S. gallons (22.7 liters)

13.0 lb	(6.9 kg) Belgian Pilsner Malt
0.75 lb	(340 g) Special B Malt
0.50 lb	(227 g) Wheat Malt
0.75 lb	(340 g) Dark Candi Syrup (90 min)
1.00 oz	(28 g) Hallertau Hersbrucker (4.75% AA) 90 min
0.75 oz	(21 g) Spalter Select (5.0% AA) 15 min
1.00 oz	(28 g) Saaz (3.5% AA) 15 min
	Recultured Orval or Winterkoninkske, or White Labs 530 Abbey Yeast, 1/2 gallon starter

Original Gravity: 1.069

Final Gravity: 1.014

SRM: 15

IBU: 27

DIRECTIONS

Step mash for 45 minutes at 105° F (41° C), 30 minutes at 140° F (60° C), raise over 30 minutes to 160° F (71° C), hold for 15 minutes before mashing out. Ferment at 68° F (20° C) for 7-10 days. Condition in secondary at 40° F (4° C) for 1-2 weeks.

EXTRACT VERSION

Substitute 10.5 lb (4.8 kg) of light liquid malt extract for Pilsner and wheat malts, increase Hallertau Hersbrucker hops to 1.67 oz (47 g), and reduce boil time to 60 minutes. Steep grains in 1.5 gallons (5.7 L) of 160° F (71° C) water for 30 minutes, then remove and sparge grains with 0.5 gallons (1.9 L) of hot water. Stir in malt extract and candi syrup and bring to a boil. Add Hallertau Hersbrucker hops. Boil for 45 minutes, then add 15 minute hops. Boil 15 minutes more, then strain into a fermenter with enough cold water to make 6.0 gallons (22.7 L) in the fermenter. Pitch yeast and aerate well. Ferment at 68° F (20° C) for 7-10 days. Condition in secondary at 40° F (4° C) for 1-2 weeks.

diving into the world of all-grain.

Our grain bills are surprisingly similar: Belgian Pilsner or pale malt as a base with the addition of some Munich malt for toasty flavor, and specialty malts like CaraMunich for caramel notes and Special B for the dark fruit flavors of plums and raisins. Eric likes to add wheat malt for head retention. I use Aromatic malt to fortify the malty aroma. That said, however, the total amount of specialty malts needs to be restrained to insure dryness. This layering of small amounts of several specialty grains is also responsible for the Dubbel's famous complex malt profile.

The Dubbel is a big beer, but not too big. I'm always tempted to make the starting gravity too high; it shouldn't be higher than about 1.070. Eric likes to chide my Dubbel with a starting gravity of 1.090 as "good, but not a Dubbel!"

Our extract brewing brethren can concoct

a reasonable facsimile by using about 70-percent Pilsner and 15-percent Munich or Amber extract, and steeping the specialty grains. But to ensure fermentability, it might

Scott contends that the well-modified grains used in his grain bill do not need, nor would benefit from, a stepped mash. He mashes at between 150-152° F for 60 min-



The Real McCoy: Belgian Candi Syrup.

be a good idea to replace some of the malt extract with corn sugar.

THE MASH

A Dubbel tastes sweet up front, but finishes dry. The finish is accomplished by mashing at a lower temperature than one might suspect for such a sweet beer. Otherwise, it will be too cloying. There are plenty of specialty grains to provide the requisite sweetness. Each of us mashes differently.

Eric uses a complicated step mash with rests at 105° F for 45 minutes, 140° F for 40 minutes, and 160° F for 15 minutes before mashing out at 170° F. He has no empirical evidence for the superiority of a step mash, only that he believes it gives his Dubbels a certain *je ne sais quoi*.

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utes before mashing out.

My method is a compromise, 40 minutes at 148° F and 20 minutes at 154° F.

Regardless of the mash regimen used, be sure to boil the wort for 90 minutes. This will ensure that any creamed corn aroma and flavor from dimethyl sulfide (DMS) will be driven from the lightly-kilned Pilsner malt.

I WANT CANDI

It's unanimous: we all use Candi syrup rather than corn or brown sugar. It's a critical part of a Dubbel that adds so much more complexity—the flavors of molasses, burnt caramel and dark fruits—than simple sugars, even though some Belgian breweries are going this route. Candi syrup, made from beets, is the byproduct of the rock sugar-making process. The mixture is boiled to concentrate, cooled, and the hard sugar is extracted. What's left is the Candi syrup, with a flavor much more intense than that of the hard sugar.

I use the Dark syrup, which has an SRM of about 80. Scott uses either the Dark or D2, which provides more fruit and chocolate

Dubbel INDEMNITY

ALL-GRAIN RECIPE BY MARK PASQUINELLI

INGREDIENTS

for 6.0 U.S. gallons (22.7 liters)

9.0 lb	(4.5 kg) Pilsner Malt
2.00 lb	(0.90 kg) Munich Malt
1.00 lb	(0.45 kg) CaraMunich Malt
1.00 lb	(0.45 kg) Aromatic Malt
0.50 lb	(227 g) Special B
1.0 lb	(0.45 kg) Dark Candi Syrup (90 min)
1.50 oz	(43 g) Styrian Goldings (5.0% AA) 60 min
1.00 oz	(28 g) Saaz (3.5% AA) 15 min White Labs 500 or Wyeast 1214 Trappist Yeast, ½ gallon starter
4.4 oz	(125 g) Corn sugar

Original Gravity: 1.071

Final Gravity: 1.016

SRM: 18

IBU: 30

DIRECTIONS

Step mash at 148° F (64° C) for 40 minutes and 154° F (68° C) for 20 minutes. Ferment at 70° F (21° C) for 10 days. Condition in secondary fermenter for two weeks.

EXTRACT VERSION

Substitute 10 lb (4.5 kg) of light liquid malt extract for Pilsner, Munich and Aromatic malts, increase 60 minute hops to 2.25 oz (64 g), and reduce boil time to 60 minutes. Steep grains in 1.5 gallons (5.7 L) of 160° F (71° C) water for 30 minutes, then remove and sparge grains with 0.5 gallons (1.9 L) of hot water. Stir in malt extract and candi syrup and bring to a boil. Add 60 minute hops. Boil for 45 minutes, then add 15 minute hops. Boil 15 minutes more, then strain into a fermenter with enough cold water to make 6.0 gallons (22.7 L) in the fermenter. Pitch yeast and aerate well. Ferment at 70° F (21° C) for 10 days. Condition in secondary fermenter for two weeks.

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flavors. Eric once tried to make the syrup himself, but succeeded only in making a mess. However, he has a secret weapon that the neither Scott nor I can match: access to the real deal, available only in Europe.

Each time his father visits from Holland, the septuagenarian arrives laden with a suitcase full of Candi syrup and hops. (One only hopes that customs officials can distinguish whole hops from other "herbals.") Eric's sister disapproves of burdening their elderly father, "But, hey," Kuijpers asserts, "you can't get that stuff anywhere else!"

THAT OLD BLACK MAGIC

What would any Belgian beer be without one of those magical specialty yeasts? Both Scott and Eric have had success reculturing the yeast from bottle-conditioned Belgians. Scott's first attempt from several bottles of Castelain Bier de Garde had great success, winning him a best of show ribbon. Strangely, though, he's never tried it again because he thinks it isn't necessary or even cost effective because of all the great Belgian yeasts available to homebrewers. He now uses Wyeast 3522 Belgian Ardennes as his standard.

Eric doesn't have a favorite yeast. He uses either bottle-cultured Winterkoninkske or Orval (he likes the *Brettanomyces* tang), or an Abbey ale yeast such as White Labs 530.

Being a Chimay fan, my standard Dubbel yeast has always been Wyeast 1214/White Labs 500, which is purportedly the Trappist Chimay strain. I like this yeast for its fruity profile and ability to ferment the wort to its target final gravity.

Scott and I both make starters, but we prefer to underpitch slightly, believing that the yeasts need to be strained in order to produce their characteristic complex ester profile. We think that even with underpitching, the Belgian yeasts are still voracious enough to ferment to completion. Scott takes this a step further and is careful not to over-oxygenate his wort. Eric, on the other hand, begs to differ with our approach. He doesn't underpitch and even adds oxygen 12 hours into the fermentation.

Fermentation temperature is paramount for your Dubbel. Resist the temptation to fer-

ment in the upper 70s, which I admit to have done. Places like Brewery Ommegang ferment their beer at high temperatures, but it's done with a proprietary strain of yeast under very controlled conditions. Don't try this at home, as the saying goes. Keep the temperature around 70° F. This will limit excessive fruitiness, fusel headache alcohols, and keep the phenols in check. Remember: less is more.

HOPS

Like all Belgian beers, the use of hops is restrained. Your Dubbel should clock in at around 30 IBUs. The hop shortage isn't a problem for homebrewing this style. In a pinch, just about anything will work, with the exception of the American citrusy C hops. I use Styrian Goldings and Saaz at 60 and 15 minutes respectively. Scott doesn't use any specific varieties, just whatever aromatic, low bitterness European hops he has available. Eric prefers the Noble hops. He uses Hallertau Hersbrucker for bittering and a mixture of Spalter Select and Saaz for aroma.

TO SPICE OR NOT TO SPICE...


In a word: no. Dubbels are not spiced. That's the realm of other Belgians brews, such as strong ales and wits. Although I must admit that one local brewpub makes a tasty Dubbel that allegedly has star anise—or some other mystery spice. Dubbels occasionally do have the spiciness of cloves or pepper, but that comes from the phenols produced by the Belgian yeast.

KEGGING OR BOTTLING

Both Scott and Eric keg their Dubbels. Scott even kegs in the relaxed Belgian style. He force carbonates to his liking at serving temperature, not worrying about volumes of CO₂. I'm old fashioned; I still bottle condition and aim for a CO₂ volume of about 2.5, which requires about 125 grams of corn sugar.

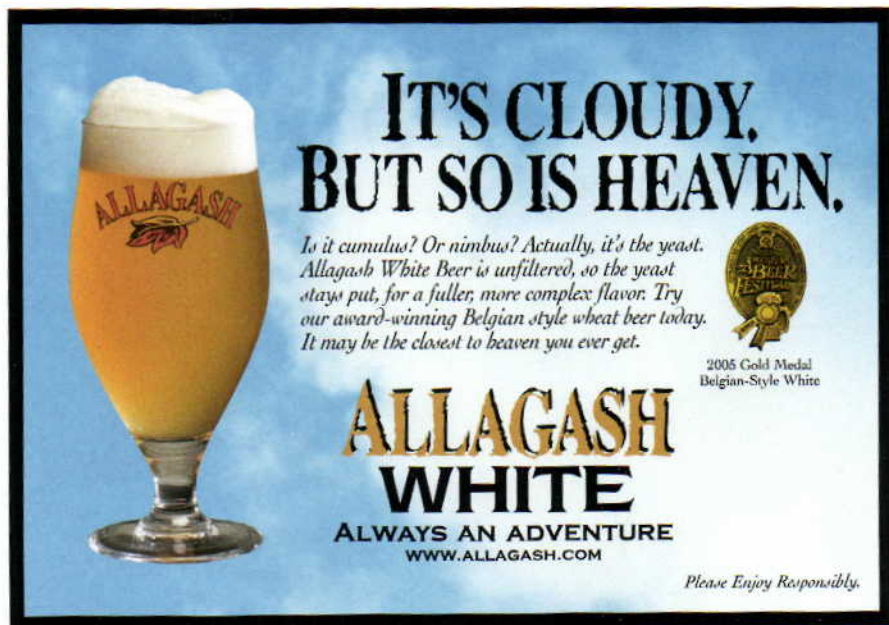
As an added treat, Scott and Eric like to make a large batch of Dubbel and split it, racking half onto several pounds of sweet or sour cherries for a few weeks before finally kegging.

Scott also believes this beer benefits from additional aging, if you can leave it alone; he can't. We're all in agreement on that.

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

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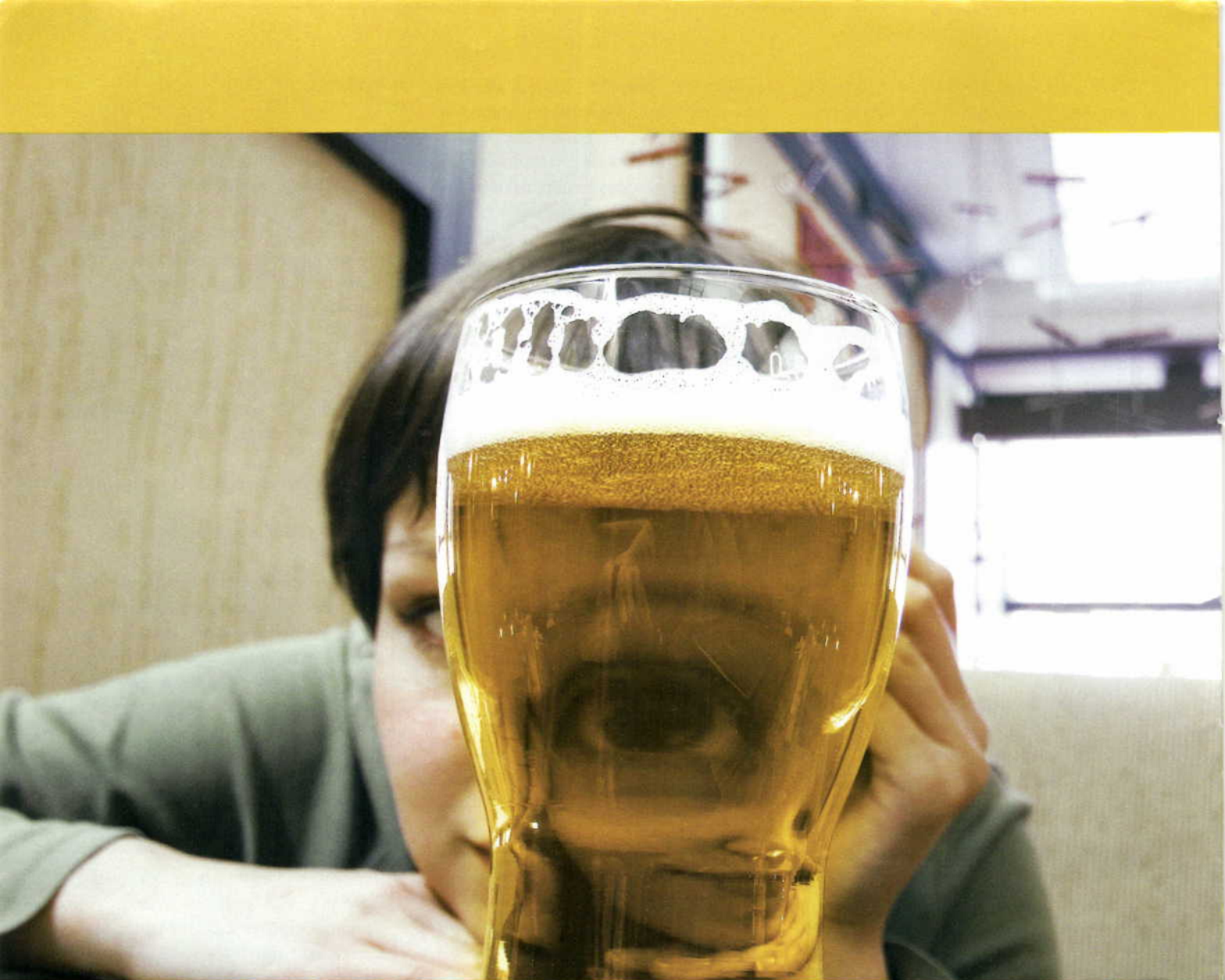
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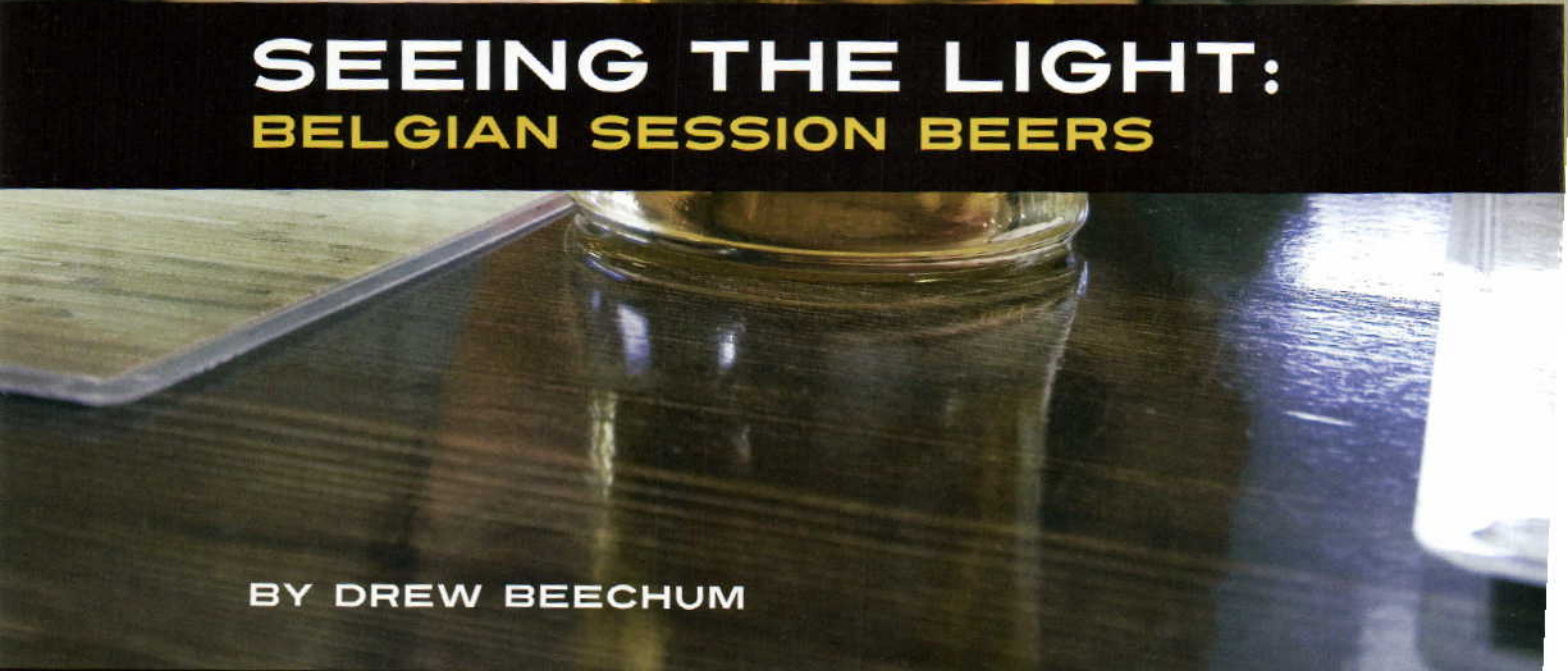
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SEEING THE LIGHT:
BELGIAN SESSION BEERS



BY DREW BEECHUM

WHEN WE THINK OF PROHIBITION HERE IN THE U.S., WE THINK OF FUN THINGS LIKE THE 18TH AMENDMENT, BOOTLEGGERS, AL CAPONE, ELIOT NESS AND HIS UNTOUCHABLES. BY THE TIME THE VOLSTEAD ACT OUTLAWED THE MANUFACTURE, SALE, BARTER AND TRANSPORT OF ALCOHOL, THE FORCES OF TEMPERANCE WERE CROWING GLOBALLY ABOUT THE IMPENDING "CIVILIZED" WORLD ELIMINATION OF ETHANOL'S EVIL.

Not every country enacted an outright and total ban on C_2H_6O like we did. The British, over the course of many years, used tax laws to reduce the strength of beer and, using the impetus of World War I, finally limited sales hours. The crazy, fantastic Belgians even adopted a post-World War I prohibition of sorts, banning spirits from the local bar and café. Genever, aka "Dutch" gin, the sweet, spicy, rambunctiously herbal spirit near and dear to the Belgian drinker's heart, was shoved away to small quantities at the local grocery. There was no more sitting with friends at the bar trading slugs of the icy cold fire.

As a result of this prohibition, which lasted until 1984, Belgian beers shot to the stratospheric alcoholic heights that we know. Could you blame a brewer who spotted a gap in the market for a strong workingman's drink? In fact, most of today's "classic" Belgian brewing tradition sprung from the new laws and taxes and was influenced by Scottish brewing in the post-World War II period.

But not all Belgian beer slugs for the inebriation fence like a BALCO-juiced batter. While enthusiasts focus mostly on the Belgian Category S styles (1.060+), there's a world to explore in both Category I (1.040-1.059) and II (1.016-1.039).

The rules for today's game are no styles over 6 percent! Sales of Jupiler, Maes and Stella far outstrip the Belgian beers we love; in fact many of our favorite Belgian breweries depend upon their export sales to the U.S. for survival. In their honor, no Euro lager! And as much as I love lambics and other sour ales, they require a more complete treatise to fully embrace their low alcohol glory.

WITBIER

How many times has good old Belgian-style white beer saved you? You know the scenario: you walk into some bar/pub/grill only to discover the only interesting tap is Blue Moon or Hoegaarden. The tangy, light, fluffy beer captures a sunny summertime moment that is appealing to the timid while providing solace for the bold.

The story of Pierre Celis and his resurrection of the once ubiquitous white ales from his memories of Hoegaarden village's traditional

tastes is oft told. The one-time milkman put his stamp on the meaning of "witbier," cementing the combination of wheat, barley, oats, coriander, curacao orange peel and chamomile in the beer public's mind. OK, maybe not the chamomile, but rumor holds it is Hoegaarden's "secret" spice.

Looking beyond the procrustean bed of newly reborn tradition, witbier becomes a brewer's playground. Like other wheat-based beers, fruits pop from the sweet, breadly canvas. And once you realize that wits are descendents of the old grain ales, the spice rack's panoply cries to be set free for a boiling swim. If you insist on corian-



der, seek out Indian coriander's sweeter flavor. There's so much room to play in the style that Randy Mosher's *Radical Brewing* lists five different wit "inspired" recipes.

Patrick Rue, homebrewer recently turned pro, opened The Bruery in Orange County, Calif. last year. Two of his starting four beers are wits. While Orchard White is a traditional Celis-style wit, the Black Orchard is the color of white at night. Flipping through beer style history, there is a direct

correlation and inspiration to wit's cousin style, peetermann.

What other variants are possible? What about a tropical wit with vanilla, ginger and cinnamon? That's where we start our three-hour tour: Wit Ginger, Not Mary Ann. If you're feeling dangerously crazy, you can pitch *Brettanomyces clausenii* in the secondary to encourage natural funkiness and pineapple flavors. Add extra wort to start the Brett with good chow. I use pre-canned starter wort.

THE BRUERY'S BLACK ORCHARD WIT

INGREDIENTS for 5.0 gallons (19 liters)

4.5 lb	(2.0 kg) Domestic Two-Row Malt
5.0 lb	(2.3 kg) Flaked Wheat
1.0 lb	(0.5 kg) Flaked Oats
1.0 lb	(0.5 kg) Franco-Belges Munich Malt II
0.75 lb	(0.3 kg) Carafa (cold steeped)
0.5 oz	(14 g) Magnum Pellets Hops, 12.0% AA, First Wort Hops
1.0 oz	(28 g) Curacao Orange Peel, 5 min.
0.5 oz	(14 g) Coriander, 5 min.
0.5 oz	(14 g) Chamomile, 5 min.
	The Bruery's Yeast (culture from a bottle) or use your favorite Belgian Ale strain.

Original Gravity: 1.056

IBUs: 14

DIRECTIONS

Mash grains (except carafa) for 60 minutes at 146° F (63° C). Steep carafa malt in 0.5 liter of cold water for 20 minutes and strain. Add to the boil kettle and repeat with another liter of water. Add hops and bring to a boil. Boil 60 minutes, adding spices to the last 5 minutes of the boil. Chill to 66° F (19° C) and transfer to fermenter. Add yeast and aerate well. Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg.

Mini-Mash/Extract Version: Substitute 7.5 lb (3.4 kg) of wheat malt extract for two-row malt and flaked wheat, and increase Magnum hops to 0.67 oz (19 g). Mash Munich malt and flaked oats in 0.75 gallons (2.8 L) of water at 146° F (63° C) for 60 minutes. Strain and sparge into brew kettle with 0.75 gallon (2.8 L) of 170° F (77° C) water. While you are mashing, steep carafa malt in 0.5 liter of cold water for 20 minutes then strain into the boil kettle. Repeat with another liter of water. Stir in extract and top up with water to make 2.5 gallons (9.5 L). Add first wort hops and bring to a boil. Boil 60 minutes, adding spices to the last 5 minutes of the boil. Strain into a fermenter with enough cold water to make 5 gallons (19 L). When temperature drops to 66° F (19° C), pitch yeast and aerate well. Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg.

Remember that Belgian witbiers are the latest in the long continuum of European "white" beer. Forgo the hops completely to return to its fruit roots. Eugenol-heavy spices like clove, nutmeg, mace and cinnamon provide a numbing sensation that cuts sweetness. Sub in spelt or other grains for some of the wheat.

BELGIAN BLOND

The BJCP's efforts notwithstanding, native aficionados see their breweries producing Pils, Blond, Ambree and Brune. So you can imagine "Belgian Blond" is a wide ranging category. While we tend to focus on the stronger examples like Leffe and Grimbergen, there does exist a sort of "Belgian Cream Ale" response to the Pilsner influx. Of course, the Belgians make their "Lager Killer" with more flair than say Little Kings or Genesee.

These lighter blondes offer a fruity, grainy counterpart to the drier, more carbonic Euro lagers like Stella. The intended effect is a refreshing, slightly sweet, golden hued beer with just a hint of further complexity in the region.

To achieve this, blond ales typically use



WIT GINGER, NOT MARY ANN

INGREDIENTS for 5.5 gallons (21 L)

5.0 lb	(2.3 kg) Belgian Pilsner Malt
4.5 lb	(2.0 kg) German Wheat Malt
1.0 lb	(0.5 kg) Flaked Oats
0.5 lb	(0.2 kg) Caramel Pils Malt
1.0 oz	(28 g) Styrian Goldings (Pellets), 4.8% AA, 60 min
1	cinnamon stick, 5 min
0.5 tsp	ginger, 5 min
1	vanilla bean, added to secondary
	Wyeast 3944 Belgian White Beer
	(Optional) White Labs <i>Brettanomyces clausenii</i> (pitch in secondary with some starter wort)

Original Gravity: 1.057

IBUs: 20

SRM: 4.0

DIRECTIONS

Mash for 60 minutes at 150° F (66° C). Bring runoff to a boil and add 60 minute hops. Boil 55 minutes then add cinnamon and ginger. Boil 5 minutes longer then chill to 66° F (19° C) and transfer to fermenter. Add yeast and aerate well. Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg. (For *Brettanomyces* version, pitch a starter of Brett into secondary and age 4-6 months before bottling or kegging.)

Mini-Mash/Extract Version: Substitute 7.25 lb (3.3 kg) of wheat malt extract for wheat malt and 4 lb (1.8 kg) of Pilsner malt, and increase Styrian Goldings hops to 1.33 oz (38 g). Mash 1.0 lb (0.5 kg) of Pilsner malt, flaked oats and caramel pils malt in 1.0 gallons (3.8 L) of water at 150° F (66° C) for 60 minutes. Strain and sparge into brew kettle with 0.75 gallon (2.8 L) of 170° F (77° C) water. Stir in extract and top up with water to make 2.5 gallons (9.5 L). Bring to a boil and add 60 minute hops. Boil 60 minutes, adding spices to the last 5 minutes of the boil. Strain into a fermenter with enough cold water to make 5.5 gallons (21 L). When temperature drops to 66° F (19° C), pitch yeast and aerate well. Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg. (For *Brettanomyces* version, pitch a starter of Brett into secondary and age 4-6 months before bottling or kegging.)

simple grain bills containing Pilsner malt and little else. I use Dingeman's Caramel Pils (8L) and a touch of Munich to make it interesting. Whatever you choose, you should root the beer firmly in the flavors of Continental Pilsner malt for that grassy, crunchy sensation.

Hops serve as a fresh herbal note, enhancing a carbonation-boosted ester profile. The flavors and aroma associated with Belgian yeasts abound: cinnamon, nutmeg, banana, pineapple. Light additions of spices, including that coriander/orange mélange, are not uncommon. Unlike a wit, though, the spices should be restrained to deliver a subtle sensation.

If you brew a double batch of Bombshell, try dosing your second batch with two pounds of sugar to make a stronger blond like Leffe. You can safely add this as simple syrup made from a quart of water and sugar boiled for 10 minutes.

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BELGIAN BOMBSHELL

INGREDIENTS

for 5.5 gallons (21 liters)

8.0 lb	(3.6 kg) Belgian Pilsner Malt
0.5 lb	(0.2 kg) Caramel Pils Malt
0.5 lb	(0.2 kg) Munich Malt
0.5 lb	(0.2 kg) Flaked Wheat
1.0 oz	(28 g) Magnum (pellets), 14.0% AA, 60 min
0.25 oz	(7 g) Saaz (pellets), 3.5% AA, 5 min
1/2	cardamom pod, crushed, 5 min
0.5 tsp	Indian coriander, 5 min
	White Labs WLP550 Belgian Ale

Original Gravity: 1.048

IBUs: 20

SRM: 4.0

DIRECTIONS

Mash for 60 minutes at 152° F (67° C). Bring runoff to a boil and add 60 minute hops. Boil 55 minutes then add Saaz hops and spices. Boil 5 minutes longer then chill to 66° F (19° C). Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg.

Mini-Mash/Extract Version:

Substitute 4.25 lb (1.9 kg) of extra light dry malt extract for 7 lb (3.2 kg) of Pilsner malt, and increase Magnum hops to 0.33 oz (9 g). Mash 1.0 lb (0.5 kg) of Pilsner malt, flaked wheat, Munich malt and caramel pils malt in 1.0 gallon (3.8 L) of water at 152° F (67° C) for 60 minutes. Strain and sparge into brew kettle with 0.75 gallon (2.8 L) of 170° F (77° C) water. Stir in extract and top up with water to make 2.5 gallons (9.5 L). Bring to a boil and add 60 minute hops. Boil 60 minutes, adding spices and Saaz hops to the last 5 minutes of the boil. Strain into a fermenter with enough cold water to make 5.5 gallons (21 L). When temperature drops to 66° F (19° C), pitch yeast and aerate well. Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg.

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TALK TO DE HAND BPA

INGREDIENTS for 5.5 gallons (21 L)

8.0 lb	(3.6 kg) Belgian Pale Ale Malt
1.0 lb	(0.5 kg) Biscuit Malt
1.0 lb	(0.5 kg) Caravienne Malt
0.5 lb	(0.2 kg) Munich Malt
1.0 oz	(28 g) Saaz (pellets), 3.5% AA, 60 min
1.0 oz	(28 g) Saaz (pellets), 3.5% AA, 30 min
1.0 oz	(28 g) Saaz (pellets), 3.5% AA, 5 min
	Wyeast 3655 Schelde/White Labs WLP515 Antwerp /White Labs WLP550 Belgian Ale

Original Gravity: 1.052

IBUs: 26

SRM: 9

DIRECTIONS

Mash for 60 minutes at 152° F (67° C). Bring runoff to a boil and add 60 minute hops. At 30 minutes add 30 minute hops. At 55 minutes add 5 minute hops. After 60 minute boil, chill to 66° F (19° C). Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg.

Mini-Mash/Extract Version: Substitute 4.25 lb (1.9 kg) of extra light dry malt extract for 7.0 lb (3.2 kg) of pale ale malt, and increase 60 minute hops to 1.67 oz (47 g). Mash 1.0 lb (0.5 kg) of pale ale malt, biscuit malt, caravienne malt, and Munich malt in 1.33 gallons (5.0 L) of water at 152° F (67° C) for 60 minutes. Strain and sparge into brew kettle with 0.75 gallons (2.8 L) of 170° F (77° C) water. Stir in extract and top up with water to make 2.5 gallons (9.5 L). Bring to a boil and add 60 minute hops. Boil 60 minutes, adding hops according to the recipe. Strain into a fermenter with enough cold water to make 5.5 gallons (21 L). When temperature drops to 66° F (19° C), pitch yeast and aerate well. Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg.

SCHOOLHOUSE TAFELBIER

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

3.75 lb	(1.7 kg) Belgian Pilsner Malt
1.0 lb	(0.5 kg) Caravienne Malt
0.25 lb	(113 g) Aromatic Malt
0.5 oz	(14 g) Czech Saaz (Pellets), 3.2% AA, 60 min
1.0 tsp	freshly cracked black pepper, 5 min
	Wyeast 1214 Belgian Ale

Original Gravity: 1.025

IBUs: 7.2

SRM: 6.0

DIRECTIONS

Mash for 60 minutes at 155° F (68° C). Pull the first gallon of your runnings and boil to reduce liquid by half to build caramels. Combine reduced runnings with remaining runoff and bring to a boil. Add hops. At 55 minutes add pepper. After 60 minute boil, chill to 66° F (19° C). Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg.

Mini-Mash/Extract Version:

Substitute 1.75 lb (0.8 kg) of extra light dry malt extract for 2.75 lb (1.2 kg) of Pilsner ale malt. Mash 1.0 lb (0.5 kg) of pilsner malt, caravienne malt, and aromatic malt in 1.0 gallons (3.8 L) of water at 155° F (68° C) for 60 minutes. Strain and sparge into brew kettle with 0.5 gallons (1.9 L) of 170° F (77° C) water. Stir in extract, bring to a boil and add 60 minute hops. Boil 60 minutes. At 55 minutes add pepper. Strain into a fermenter with enough cold water to make 5.5 gallons (21 L). When temperature drops to 66° F (19° C), pitch yeast and aerate well. Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg.



BELGIAN PALE ALE

While blondes may get invited to more parties, there's something about the amber and chestnut pale ales of Belgium that keep you coming back for more. Heavily influenced by the British pales, the Belgians, as is their wont, put a spin on it.

Potent Belgian yeasts make interesting beer out of very simple ingredients by dint of their prolific phenol production. When combined with the abundant ester profile, even a handful of Pilsner malt seems wonderfully complex. There is a cost to the bonus boost: strong "West Coast" aroma hop doses are usually a no-go due to harsh-

ness. Instead, they use the slightly decayed herbal, spicy notes of noble varieties and Goldings variants. (We'll have to talk Belgian IPAs sometime soon.)

Instead of the caramel malt background of an EPA or ESB, Belgian pale ales build from a toasted biscuit base for a soft, spicy, chewy, but not sweet, body. Think Pilsner augmented with Munich, Vienna, Biscuit or Aromatic. Hops are a background note compared to the fruity, peppery yeast. Fortunately, the beer's final dryness and the yeast spiciness combine to increase the perceived bitterness from a modest 25 IBUs. If you can find them, the best BPA yeasts

FATHER'S REWARD ENKEL

INGREDIENTS

for 5.5 gallons (21 liters)

6.0 lb	(2.7 kg) Belgian Pilsner Malt
0.5 lb	(0.2 kg) Special B Malt
0.25 lb	(113 g) Carafa Malt
1.0 lb	(0.5 kg) turbinado sugar
0.5 oz	(14 g) Styrian Goldings (pellets), 4.7% AA, 60 min
0.5 oz	(14 g) Saaz (pellets), 3.5% AA, 15 min
1/2	cinnamon stick, 5 min
1/8 tsp	mace, crushed, 5 min
	Wyeast 1762 Belgian Abbey II/White Labs WLP530 Abbey Ale

Original Gravity: 1.040

IBUs: 12

SRM: 16.0

DIRECTIONS

Mash for 60 minutes at 152° F (67° C). Bring runoff to a boil and add 60 minute hops. Add hops and spices according to the recipe. After 60 minute boil, chill to 66° F (19° C). Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg.

Extract Version: Substitute 3.5 lb (1.6 kg) of extra light dry malt extract for Pilsner malt, and increase 60 minute hops to 0.75 oz (22 g). Steep malt in 1.0 gallon (3.8 L) of water at 160° F (C) for 60 minutes. Strain and sparge into brew kettle with 0.75 gallon (2.8 L) of 170° F (77° C) water. Stir in extract, bring to a boil and add 60 minute hops. Boil 60 minutes, adding hops and spices according to the recipe. Strain into a fermenter with enough cold water to make 5.5 gallons (21 L). When temperature drops to 66° F (19° C), pitch yeast and aerate well. Ferment one week, allowing temperature to rise into the low 70s F (21-23° C), then rack to secondary. Age two weeks then bottle or keg.

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are Wyeast 3655 Schelde and White Labs WLP515 Antwerp. Barring those, choose a soft Belgian yeast strain.

The classic home of Belgian pale is the port and diamond city of Antwerp and no doubt the jewel in the crown is De Koninck. Founded in 1833 as Brouwerij De Hand in a converted coach house, they are best known for their De Koninck Pale Ale. Served in an open bowl-like "bolleke" glass and drunk by the Schelde River, the beer captures the heart of the city. It's a toasted biscuit amber brew with a fluffy, marshmallow head and a gentle hop spice.

TAFELBIER

Another reason to love the Belgians: back in 2001 the Flemish carried out a pilot program that served school children (ages 3-15) low alcohol "tafelbier" (table beer) instead of sugar-laden soda. The program's administrators pointed out that you need to drink several liters of tafelbier to get drunk and that it's healthier than Coke. Can you imagine a program like that flying here in the U.S.? How much more enjoyment school would bring with a glass of beer!

With an alcohol quantity less than 3-percent abv and usually closer to 2 percent, you'll struggle to generate body and retain character without being thin and watery. To get in the right mindset to create a great light beer, I began treating tafelbier the same way I treat my beloved English Mild.

Mash warm to retain extra long chain sugars. Boil a gallon of the first runnings to concentrate and caramelize for added flavor. A pinch of a warming spice like black pepper or grains of paradise can boost perceived heat and zippiness.

PATERSBIER

In a land of romantic brewing notions, a common beer lover's fantasy is taking the vows at a Trappist monastery. Oh for a peaceful secluded life of prayer, silence, work, beer and cheese. But before you get too wrapped up in the brewer's equivalent of running away to the circus, you should know that if you joined the cloister at St. Sixtus of Westvleteren, you won't be supping regularly on the famous Westy 12. Instead, you'll be given a regular diet of Blonde with your cheese.

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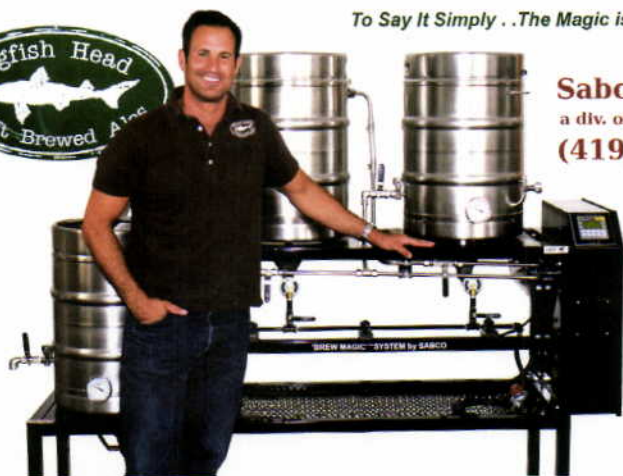
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Each monastery had different patersbiers that they occasionally sold to the public as their Enkel (single). Only a few remain and they are exceedingly hard to get far beyond the monastery doors. Westvleteren replaced their lighter weight Westvleteren 4 and 6 with the stronger Blonde. Chimay's Dorée, a paler, smaller, spiced red beer, is available at the abbey's nearby inn. Similarly, Orval sells its Petite Orval patersbier at its mouth of the valley. The other abbeys follow suit, presenting a multitude of lightweight beers.

Non-Trappist abbeys associated with secular breweries may or may not follow suit. The Benedictine brothers of the Maredsous produce their own fabulous cheeses, but their eponymous line of ales is brewed under license by Duvel Moortgat. If you stop at the stunning abbey on a jaw-dropping overlook of the Meuse, you'll find a quiet, simple cafeteria with their beers available to the public, but the brothers themselves only occasionally partake.

Shy then of donning the traditional white habit and black scapular or taking residence in the inn, you'll need to brew to sup with the fathers. Many singles are blonde ales, but for our take, we'll be going slightly darker in memory of the retired Westy 6 with the spirit of the defunct Westy 4.

CONCLUSION

Hopefully, this brief exploration has got you thinking about how to make your lighter ales sparkle with the flair that the Belgians bring to the copper. Digging around, there are other styles we could discuss, dissect and devour. There's a ton of work remaining to refine our approach to the lighter Belgian beers. What I desire is a beer that brings me the full experience of Belgium, that crazy aroma and flavor, without the wobble-inducing alcohol.

You'll never pry the keg of Tripel from my hands, but when the weekday beer cravings hit or the crew hits the brew deck, it'll be refreshing to say, "Make mine a light!"

Drew Beechum sits on the AHA Governing Committee and brews constantly with his fellow Maltose Falcons. He regularly writes about and promotes brewing and beer literacy in Zymurgy.



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It works on the principle that the kegs of beer are sitting at room temperature, and when the beer passes through the heat exchange (coil or cold plate) located in the cooler box, the beer temperature will drop to the ideal dispensing temperature. It is the perfect system for large parties or special events such as a family reunion, company picnic, camping, or Club Night at the National Homebrewers Conference. As it does not require any electricity, it can be set up anywhere. CO₂ gas is used to pressurize the keg for dispensing.

Brew Free or Die will be serving its homebrew at this year's National Homebrewers Conference, our third year of attending and serving beer at Club Night. In 2008 we took top honors by winning best beer at Club Night with a Zeus IPA from Todd Russell. The jockey box that I had previously built consisted of a five-way cold plate (capable of serving five beers at one time). It had worked great over the last several years, but I really wanted to increase the number of beers/meads/ciders that could be on draft.

I have had very consistent results with both types of heat exchangers (coils and cold plates), however I am not sure it's practical to have seven coils inside one cooler. A cold plate consists of a cast aluminum block with stainless steel coils inside of it. I found a seven-way cold plate on eBay weighing in at 26 pounds.

I wanted a wooden exterior for the jockey box. Before heading to the hardware store to pick up the raw materials to build one from scratch, I took a quick tour of HomeGoods and found exactly what I needed. It's an outdoor wooden cooler that's meant to match the deck furniture. The price was about half that of anything I had found online. It was unfinished, designed to be



Jockey box at NHC Club Night.

taken apart with a hex wrench, and built to take the abuse of being outside for extended periods of time. All it needed was to be finished, and some other minor changes.

After getting the cooler home, I completely disassembled it so that I had five panels, which I proceeded to sand and polyurethane. Each layer of polyurethane must be allowed to dry completely (24 hours), then sanded with a minimum 200 grit paper, cleaned of dust and then a new layer of polyurethane applied.

I enhanced the structural integrity of the wooden exterior so that I could add handles to the side for easier jockeying around, and I wanted to ensure that the faucets would have enough support. Taking a 1/4" thick piece of plywood, I glued and secured the plywood to the slats on the sides where the handles were going, and the area where the faucets were going to be placed.

Since the hinges and connectors had brass finishes, I chose to keep all the accents in brass, including the drip tray, handles for carrying, and additional accent pieces.

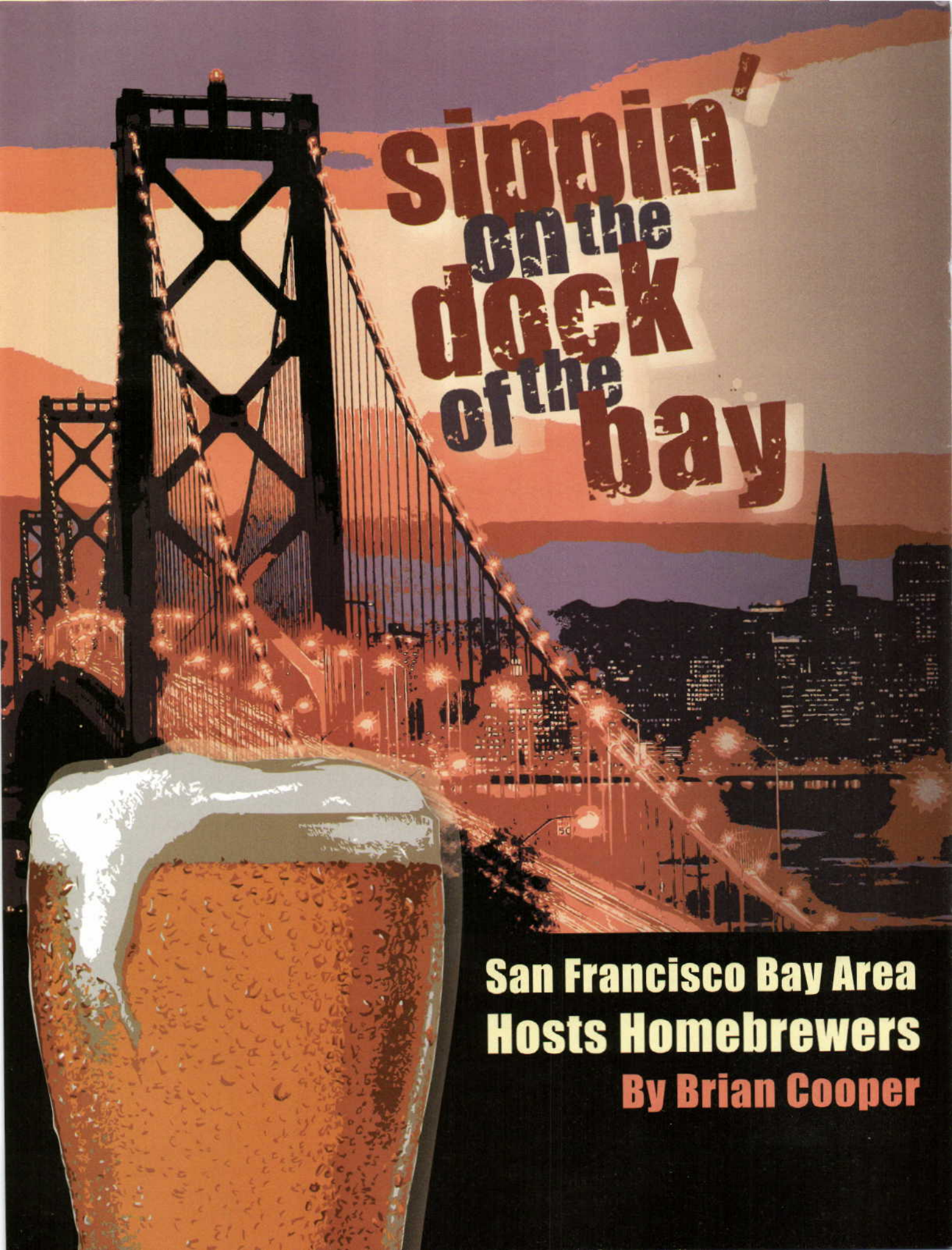
Given that a jockey box is often sitting on a table, I didn't want the inbound tubing exiting from the back of the jockey box, where it would be visible. So with the cooler disassembled I drilled seven holes for the inbound beer lines, and then ran them down between the wooden exterior and the cooler. I connected the in- and out- lines so I could keep track of them for final

assembly. I used 3/16" ID PVC tubing for the beer line, ordering 100 feet as it was more cost efficient. I used hose clamps on all fittings—there is nothing worse than opening a jockey box and seeing it full of your beer. The handles provide an easy way to carry the jockey box.

Next up was working out the logistics of where to place the faucets. I had a 17.5-inch surface to work with, allowing me to center the faucets every 2.5 inches, equally spaced. A 7/8" hole saw was used to cut the holes for the faucets. I was extremely worried about making a mistake at this stage, and measured twice to ensure I had accurate center marks before I drilled. Also of consideration is the height of the faucets.

I added a drip tray to the jockey box, and also built a drip tray slider that would allow me to hide the drip tray for storage and shipping, and allow for it to be extended without visible supports. I used two 5-inch sections of copper pipe and two 10-inch dowels. It's set back 5 inches from the edge of the jockey box. A section of plywood is attached to the two dowels, and then I secured the support tray (oak board pictured) to the piece of plywood. Using a screw at the end of each dowel prevents the drip tray from being extended too far.

Michael Fairbrother is a lifetime member of the American Homebrewers Association and the treasurer of the Brew Free or Die homebrew club in New Hampshire.



Sippin' on the dock of the bay

**San Francisco Bay Area
Hosts Homebrewers**
By Brian Cooper



There must be something about the water that flows from the Sierra Nevada mountain range toward the San Francisco Bay Area. Generally considered the birthplace of the American craft beer movement, the signs of a vital brewing scene in Northern California are impossible to miss. Here and throughout the state, you'll find a thriving network of professional brewers, dedicated homebrewers and active homebrew clubs. What better place for the nation's homebrewers to converge for the 31st annual American Homebrewers Association's National Homebrewers Conference. Prepare for some serious "Sippin' on the Dock of the Bay" June 18-20 in Oakland.

This year's conference takes place at the Oakland Marriott City Center, where great beer is close at hand. For starters, the Trappist, a busy yet welcoming Belgian beer pub, is just a couple blocks away, offering an eye-popping bottle and draft menu, served in proper glassware at the appropriate temperature. Around the corner, grab a bite at the Pacific Coast Brewing Co. while sampling their brews or one of several fine guest taps. You may also visit worthy Oakland pubs such as Barclays, Cato's Alehouse, or Ben & Nick's.

Getting around the area is easy using the Bay Area Rapid Transit (BART) system, right under your feet. You can reach many key attractions, including prominent beer destinations, without having to drive a single mile or pay any bridge tolls. To make it even simpler, local proponents of good beer and public transit, Beer by BART (www.beerbybart.com), have created a page just for this year's

conference, detailing several excellent pub crawls originating at the nearby 12th Street Oakland BART station.

Pre-Conference

You'll definitely want to come to the Bay Area well in advance of the conference, not only to check out the local sights, but also to participate in some pre-conference events. First up on June 16 is a baseball and beer event coordinated by former Queen of Beer Annie Johnson. First, hit 21st Amendment, home of Shaun O'Sullivan's famous craft-beer-in-a-can; "21A," as it's affectionately known, is a great spot for a pre-game pint. Then, watch the SF Giants and Los Angeles Angels slug it out in the Giants' home stadium, and follow it up with some celebratory beers at the San Francisco Brewing Co. and other North Beach spots.

Other pre-conference activities include a bus tour of several phenomenal North Bay

breweries, planned by BJCP Grand Master beer judge Kevin Pratt. Tour the Anchor brewery and quaff a pint at the famed Toronado, visiting SF locales with Roger St. Denis and the Draught Board. Or participate in a distillery tour organized by Bernie Rooney of Oak Barrel Winecraft. You'll find full pre-conference listings and contact information on the AHA Web site (www.ahaconference.org), plus many other Bay Area attractions to consider.

Attractions and Activities

Many are drawn to San Francisco to see Alcatraz, Golden Gate Park, historic neighborhoods like Haight-Ashbury, and yes, to take the obligatory cable car ride. Tourists may be beckoned by fresh seafood at Fisherman's Wharf, and will inevitably gravitate to the iconic San Francisco landmark, the Golden Gate Bridge. Don't resist that urge; even locals cannot take this working piece of art for granted, and the view from Baker Beach

Brother Levonian Saison

Recipe by Chad Stevens and Dave Levonian

Ingredients

for 6.5 U.S. gallons (24 liters)

7.0 lb	(3.2 kg) Franco Belge Pilsner malt
3.5 lbs	(1.6 kg) Franco Belge Vienna
0.5 lb	(227 g) Best Malz Munich Malt
1.0 lb	(454 g) flaked wheat
0.5 lb	(227 g) flaked oats
12.0 oz	(340 g) sugar in boil
8.0 oz	(227 g) honey at knockout
1.5 oz	(43 g) Saaz hops, 4.0% AA, 60 min
0.67 oz	(19 g) Glacier hops, 5.8% AA, 30 min
1.0 oz	(28 g) Cascade hops, 5.5% AA, 5 min
1.0 oz	(28 g) Saaz hops, 4.0% AA, 0 min
0.25 oz	(6 g) Algerian tangerine peel, 0 min
0.25 tsp	pepper, 0 min
0.25 tsp	turmeric, 0 min
0.5 oz	(14 g) Styrian Golding hops, 1.3% AA, dry hop

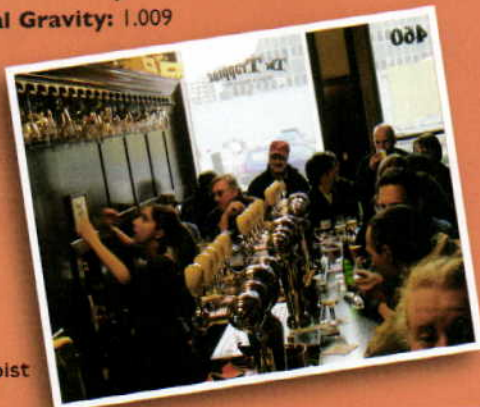
Starter of White Labs WLP566 Belgian Saison II Yeast

Target Original Gravity: 1.055

Approx. Final Gravity: 1.009

IBU: 26

SRM: 3



The Trappist

Directions

Mash grains at 122° F (50° C) for 15 minutes then at 151° F (66° C) for 75 minutes. Mash out at 160° F (71° C) and sparge with 173° F (78° C) water (add juice from one lime to sparge water). Collect enough runoff to end up with 6 gallons (23 L) after a 90-minute boil. Stir in sugar and bring to a boil. Add hops as indicated in recipe. After a 90 minute boil turn off the heat and add the honey, the 0 minute hops and spices. Chill to 73-76° F (22-25.5° C), transfer to a fermenter, pitch the yeast and aerate well. Continue fermenting at 76° F (25.5° C) for a total of one week. Rack to secondary for another week. Rack to keg, or if you are bottling rather than kegging, add the bottling sugar and then bottle as you normally would.

Carbonation: Force carbonate at 3.0-3.5 volumes of CO₂ or bottle condition using 5.4-6.6 oz weight (153-187 g) corn sugar.

Mini-Mash Version

Substitute 5.75 lb (2.6 kg) of extra light dry malt extract for Pilsner malt and 2.0 lb (0.9 kg) of Vienna malt, and increase 60 minute hops to 2.5 oz (71 g). Stir 1.5 lb (0.7 kg) of Vienna malt, 0.5 lb (227 g) Munich malt, 1 lb (454 g) flaked wheat and 0.5 lb (227 g) flaked oats into 1.3 gallons (4.9 L) of 162° F (72° C) water. Stabilize temp at 151° F (66° C) and hold for 75 minutes. Strain and sparge into brew kettle with 1.0 gallon (3.8 L) of 170° F (77° C) water. Stir in extract and sugar. Bring to a boil and add 60 minute hops. Boil 60 minutes, adding hops as indicated in recipe. After 60 minute boil, remove heat and stir in 0 minute hops, honey, and spices. Strain into a fermenter with enough cold water to make 6 gallons (23 L). When temperature drops to 73-76° F (22-25.5° C), pitch the yeast and aerate well. Continue fermenting at 76° F (25.5° C) for a total of one week. Rack to secondary for another week. Rack to keg, or if you are bottling rather than kegging, add the bottling sugar and then bottle as you normally would.

Hop Addiction?

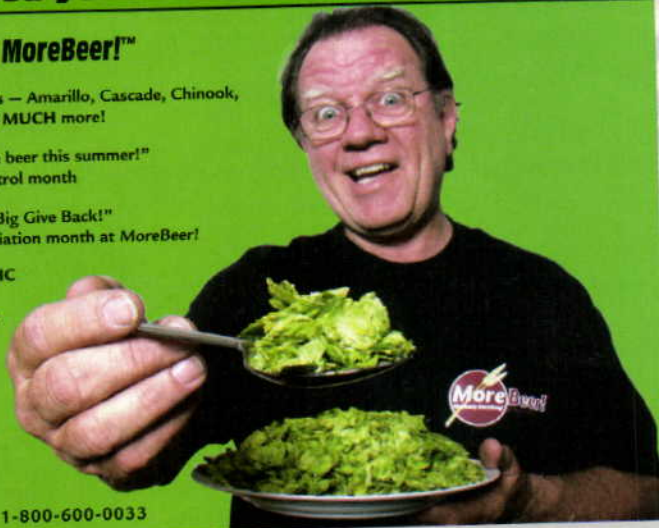
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is stunning. Museums such as the DeYoung, Exploratorium and MOMA are great diversions, too.

There's plenty to do within the confines of various Bay Area cities, but it's also surprisingly easy to escape civilization. Time allowing, you could even plan a trip to Yosemite National Park before or after the conference. Many other opportunities for outdoor recreation exist, including hiking, mountain biking and surfing.

Bay Area Beer Scene

Spending just one afternoon in SF, you could dine at the self-proclaimed "gastropub" Magnolia, and reserve a tour at the Anchor Brewery, arguably the flash point that sparked the craft brewing revolution. Visit City Beer Store and browse through a wide

array of well-cared-for bottles, while sipping one of several eclectic drafts. At Suppenküche, pair traditional Bavarian cuisine with rare German brews. Sample a wide range of international offerings at the Monk's Kettle, great Belgians at La Trappe, or take in the view from Beach Chalet. Plus, keep an eye out around town for mob-themed beers from Speakeasy.

While the counties to the north of San Francisco are primarily known for world-class wines, in beer circles they are equally well known for their breweries. On a day trip, you can visit envelope-pushing Russian River in Santa Rosa, offbeat Lagunitas in Petaluma, and makers of Racer 5, Bear Republic in Healdsburg.

The Conference

The 2009 conference speakers comprise a veritable think tank of the brewing world. The keynote speaker is Ken Grossman, who co-founded Sierra Nevada with a fellow homebrewer back in 1980. Other notable speakers include Michael Lewis and Charles Bamforth of the UC Davis Brewing program, Sam Calagione of Dogfish Head, and Matt Brynildson of Firestone Walker. Don't miss "First Runnings," a talk from Vinnie Cilurzo of Russian River.

A great spot to hang out between speakers is the Hospitality Suite, where homebrew clubs take shifts pouring a variety of homebrewed beers for attendees. It is open throughout the conference, serving as a great spot to catch up with friends. It's also a good chance to interact with a number of vendors promoting various brewing-related products. Sam Adams will also be on hand pouring its LongShot-winning beers.

At Pro Brewers Night on Thursday, experience the best of commercial brewers from the Bay Area and beyond—essentially a "wish list" of West Coast craft brew. Mingle with the professional brewers who create the beers many aspire to emulate. Sip some old favorites or discover some magnificent new brews.

On Friday, Club Night is one of the most lively and colorful nights of the conference, where members show their club spirit by creating uniquely themed booths, donning creative costumes, and sharing their tasty

homebrewed libations. Attendees will have the chance to vote on their favorite homebrewed beer and club booth. It's a night not to be missed.

Then, on Saturday, the grand finale is the Grand Banquet and announcement of awards for the final round of the National

Homebrew Competition. The grand banquet will feature unforgettable food and beer pairings by the Bay Area's own Sean Z. Paxton, aka the Homebrew Chef.

This is bound to be one of the most fun and flavorful conferences yet, with a laid-back Bay Area vibe. Share in the camaraderie,

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"Sippin' on the Dock of the Bay" IPA

Recipe by Pat McIlhenny and Harold Gulbransen

Ingredients

Ingredients for 5 gallons (19 L)

10.4 lb	(4.7 kg) Golden Promise Pale Ale Malt
0.75 lb	(340 g) Carafoam
11.0 oz	(312 g) White Wheat Malt
1.0 oz	1.0 oz (28 g) Caramel 60 [yes 1 ounce!]
0.6 oz	(18 g) Chinook Pellets, 12.0% AA, FWH
0.3 oz	(9 g) Centennial Pellets, 9.4% AA, 60 min
0.2 oz	(6 g) Columbus Pellets, 12.0% AA, 45 min
0.2 oz	(6 g) Centennial Pellets, 9.4% AA, 30 min
0.5 oz	(13 g) Amarillo Pellets, 9.5% AA, 15 min
0.4 oz	(12 g) Chinook Pellets, 12.0% AA, 5 min
0.4 oz	(12 g) Centennial Pellets, 9.4% AA, 5 min
2.8 oz	(80 g) Amarillo Whole Hops, 10% AA, Hop Back
2.1 oz	(60 g) Columbus Pellets, Dry Hop
1.1 oz	(30 g) Centennial Pellets, Dry Hop
1.1 oz	(30 g) Chinook Pellets, Dry Hop
	Starter of Wyeast 1056 American Ale Yeast

Target Original Gravity: 1.067
Approx. Final Gravity: 1.015
IBU: 75

Directions

Use a single infusion mash at 150-152° F (66-67° C). Mash in with 16.5 quarts (15.6 L) of 170° F (77° C) water. Mash for 45 minutes, then sparge with 16.5 quarts (15.6 L) of 170° F (77° C) water. Boil for 90 minutes adding hops as indicated in recipe (if you do not have a hop back, add hop back hops to the kettle as you chill the wort). Chill wort to 68° F (20° C) and transfer to fermenter. Pitch yeast starter and aerate well. Ferment in primary one week or until fermentation subsides then transfer to secondary with dry hops. Age two weeks then bottle or keg.

Extract Version

Substitute 7.0 lb (3.2 kg) of extra light dry malt extract for pale ale malt and wheat malt, reduce boil time to 60 minutes, and increase the First Wort Hop addition to 1.0 oz (28 g). Steep grains in 2.5 gallons (9.5 L) of 160° F (71° C) water for 30 minutes, then strain and rinse grains with 0.5 gallon (1.9 L) of hot water. Stir in extract and First Wort Hops and bring to a boil. Add remaining hops according to the recipe. After a 60-minute boil, strain hot wort through a sanitized strainer containing the Hop Back hops into a fermenter with enough cold water to make 5 gallons (19 L). When temperature drops to 68° F (20° C), pitch yeast starter and aerate well. Ferment in primary one week or until fermentation subsides then transfer to secondary with dry hops. Age two weeks then bottle or keg.

Commemorative Beer

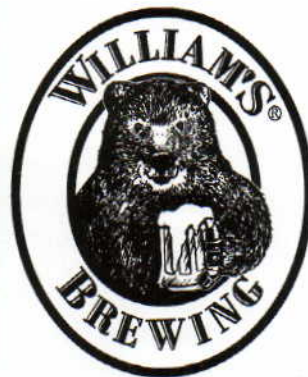
Attendees of the 2009 American Homebrewers Association National Homebrewers Conference will be presented with two commemorative beers, coordinated by members of the QUAFF homebrew club in the San Diego area.

Brother Levonian Saison was brewed by The Lost Abbey's Tomme Arthur to memorialize homebrewer Dave Levonian, who died in 2008. Fellow club member Chad Stevens shared this passage about his friend, which was read at the memorial service:

"We pursue this passion not because the beer is so terribly important; it's those wonderful people behind this hobby that make it important. Dave epitomized that which all of us seek when we quaff our favorite brew. A nice guy, a quick smile. Dave embodied the homebrew ethic...don't worry, have a homebrew."

Sippin' on the Dock of the Bay IPA, brewed by Pat McIlhenny of Alpine Beer Co., was inspired by the success of California pro brewers in the Great American Beer Festival and World Beer Cup in the American IPA and Double IPA categories. This is what San Diego brewers like to call a California IPA.

According to Harold Gulbransen of QUAFF, "Pat, a San Diego County fire captain (when not brewing beer), is a great brewer and supporter of homebrewing. He has been a longtime member of QUAFF and an overall great guy. This beer will not be a Double IPA, but more like an American IPA...a bit more 'quaffable'."



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toast with old friends, and perhaps even forge some new friendships. After all, that's what beer is all about.

Brian Cooper is president of the Mad Zymurgists homebrew club and a certified beer judge. Gaining an appreciation for good beer during college study in Austria and Germany, he has been homebrewing for over six years. Currently he is serving as conference manager on the committee for NHC 2009, assisting co-organizers Jamil Zainasheff and Chris Graham.

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



With Belgian-style beers on our minds, we sent two award winners to our Calibration judges this issue.

First up was Rare Vos by Brewery Ommegang in Cooperstown, N.Y. Rare Vos is fresh off a bronze medal at the 2008 Great American Beer Festival in the French- and Belgian-style ale category.

Rare Vos is an amber ale and is listed as an example of the Belgian Pale Ale style in the BJCP guidelines, the category in which it was judged. Named after De Rare Vos (The Sly Fox), a bar in Brussels, Belgium that served as the starting point for bicycle races, the beer has aromas and flavors of caramel and orange, and a pleasant, mellow flavor of caramel malt.

Suggested pairings from Brewery Ommegang include grilled fish, pasta, burgers, designer pizza, mussels, and frites. Rare Vos is 6.5 percent abv.

Next up was Oro de Calabaza from Jolly Pumpkin Artisan Ales in Dexter, Mich. Oro de Calabaza (translated as "gold from the pumpkin") is a strong golden Biere de Garde fermented with Belgian ale yeast. It is aged in oak barrels with naturally occurring wild yeast and souring bacteria. It is unfiltered, unpasteurized and bottle conditioned.

Jolly Pumpkin describes it as "spicy and peppery with a gentle hop bouquet and the beguiling influence of wild yeast."

Oro de Calabaza has won two Great American Beer Festival medals, gold in 2004 and bronze in 2005. It checks in at 8-percent alcohol by volume and is available in 750-milliliter bottles.



Fans of Jolly Pumpkin will be excited to learn that the brewery is planning an expansion at its current Dexter facility and hopes to create a second location/brewery café down the road in Ann Arbor.

"We always seem to be adding more and more barrels," said founder and brewmaster Ron Jeffries. "That's a good thing, even though some folks around here are starting to roll their eyes and groan, 'and where are we going to put those?'"

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



ON THE WEB

Jolly Pumpkin Artisan Ales
www.jollypumpkin.com

Brewery Ommegang
www.ommegang.com

BJCP Style Guidelines
www.bjcp.org



Ommegang Rare Vos—Brewery Ommegang, Cooperstown, N.Y.
BJCP Category: 16B Belgian Pale Ale

THE JUDGES' SCORES FOR OMMEGANG RARE VOS



Aroma: Fruity aroma with pear, apple and hint of banana. Slight peppery/clove phenols. Alcohol (clean, not hot) is noticeable. Bready, slightly toasty malt aroma. Slight peppery hop presence. Complex aroma without any dominant element. Well-balanced. (11/12)

Appearance: Bright clarity. Orange/amber color. Dense head with long-lasting retention. Well carbonated. (3/3)

Flavor: Bready malt with slight toasty notes. Peppery hop flavor. Relatively moderate-high hop bitterness. Apple and pear-like fruity esters. Moderate clove phenols. Phenols are a bit over the top for this style and example. Balance is toward bitterness and phenols. Alcohol is evident. Finishes dry. Not the soft malt-sweetness expected in a session beer. No diacetyl. No DMS. (16/20)

Mouthfeel: Smooth, without being creamy. No astringency. Medium bodied. Some alcohol warming. Dry, peppery finish to mouthfeel. (4/5)

Overall Impression: A very enjoyable Belgian Pale Ale that fits the BJCP style quite well. The phenols are a bit high for the malt presence; I would like to have had less phenols or more malt character in the finish to better balance this beer and have a less dry finish. However with this spicy finish, this beer would go great with steamed mussels and fries with aioli mayonnaise. Do serve in the 40s to truly enjoy this beer. (8/10)

Total Score: (42/50)

Aroma: Light fruit up front, ripe Bartlett pear; toasty malt follows with a hint of clove spice phenol. No hops evident, thought some alcohol is. More estery than malty. (9/12)

Appearance: Orange amber with brilliant clarity. Well-formed, rocky persistent head of off-white largish bubbles that continually rise from the bottom of the glass. Foam dissipates slowly to a mist, leaves a lace. (3/3)

Flavor: Moderately sweet, toasty Munich malt flavor up front supports the ripe Bartlett pear esters and light clove and peppery phenol notes. Subdued hop flavor and firm bitterness come forward mid-palate and stay to the end. Hop flavor is more citrus-floral than spicy. A light almond note and bit of alcohol come in at the finish, which is crisp and dry, accentuated by the hop bitterness. (17/20)

Mouthfeel: Medium body with at first spritz carbonation that dissipates quickly in the mouth. Some alcohol warming combines with the prickly dry finish; not astringent, but definitely dry, and with a sensation like biting into an orange peel, with the white pith providing a foundation for the tingling zest. (4/5)

Overall Impression: Sweet toasty malt and ripe Bartlett pear esters in flavor and aroma are well balanced with the firm hop bitterness. As I was writing, the foam dissipated to a perfect yin-yang on the surface of the beer, as if to reaffirm the point. Alcohol is more prevalent in this beer than in some of its Belgian cousins. Just a bit bigger than a session beer, it would be enjoyable as a glass—or maybe two—at a sunny sidewalk café. (8/10)

Total Score: (41/50)

Aroma: Spicy, peppery phenols with hints of citrus and spruce. The malt has some depth with biscuit and toffee notes. Alcohol is evident—more than most Cat I beers, but it complements the malt and fermentation components of the aroma. Some banana and vanilla esters emerge as it warms. Nice complexity and balance. (10/12)

Appearance: Coppery orange color, perhaps speaking to Vienna malt. The head retention is good, but not as persistent as most Belgian beers. There is also some haze. (2/3)

Flavor: Toasted malt comes through first, along with a little graininess, providing a nice substrate for the fermentation flavors that follow. These include the peppery phenol notes that were prevalent in the aroma, and just a hint of bubble gum esters. The finish is fairly dry, with a moderate hop bitterness, but everything is in balance. (16/20)

Mouthfeel: I pick up a little astringency from the phenols and alcohol, and it could use a little more carbonation. The alcohol also provides a little warmth. (4/5)

Overall Impression: This is an interesting beer with a spectrum of malt and yeast flavors. The balance and complexity are the main strengths of this beer. The higher OG and alcohol may make it a better fit in the Saison style, but this is a case where the quality of the beer supersedes the stylistic accuracy. (8/10)

Total Score: (40/50)

Aroma: Quite fruity, some alcohol, moderate phenolics. Some malty sweetness but yeast character is dominant. Medium-low spicy notes—either yeast or hops. The esters are interesting, like strawberries. Alcohol has an aromatic rose-like quality. Lacks characteristic biscuity, toasty malt. (9/12)

Appearance: Tall beige head, creamy, with good retention. Medium amber color. Quite hazy; a distraction. (2/3)

Flavor: Fairly fruity, medium bitterness, nice phenolics in the late palate and finish. Esters are like berries and citrus. Malt is lightly sweet and softly toasty. Low hop flavor. Alcohol flavors mix nicely with esters and phenolics. Rather full palate with a dry finish. Lingering esters, phenolics and alcohol. Complex, tasty and interesting. (16/20)

Mouthfeel: Medium body. Medium-high to high carbonation. Warming alcohol in an overall smooth presentation. (4/5)

Overall Impression: Might be mis-categorized in the guidelines. Strength and yeast character are higher than typical and the malt character isn't as toasty and biscuity as most examples. The label calls it an "amber" so it might be better called a Belgian Artisanal Amber and judged in Category 16E. Something for consideration in a future release of the guidelines. This is a well-crafted Belgian ale, just not very much like a De Koninck. Great esters, nice balance, smooth alcohol. (8/10)

Total Score: (39/50)



THE JUDGES' SCORES FOR JOLLY PUMPKIN ORO DE CALABAZA



Aroma: Lactic sour aroma with Brettanomyces-inspired barnyard notes. Low spicy hop aroma. Low fruitiness with some apricot esters. Very low phenols—spiciness is likely the hops. No apparent alcohol. No diacetyl or DMS. (9/12)

Appearance: Golden color. Quite hazy but that works for this style. Thick, long-lasting, white head. (3/3)

Flavor: Oakiness up front. Little distinct malt character; mainly Pils malt. Lactic sourness is moderate, not sharp, but soft. Some saltiness/mineral notes. Low peppery phenols and hop flavor. Moderate, balancing hop bitterness. Low fruity esters. Barnyard character is not as prevalent in the flavor as the aroma—more would have helped to define the beer. No diacetyl. Some vegetal notes follow the sourness in the aftertaste. Dry finish. (15/20)

Mouthfeel: Highly carbonated with prickly mouthfeel. Medium to medium-light body. Some astringency from the oak. No particular alcohol warming. Dry mouthfeel/finish. (4/5)

Overall Impression: A good drinking beer that clearly is a Belgian Specialty Ale. I would have liked more Brett character and malt complexity. The oak tannins were a bit aggressive for this beer. The sourness was nice and soft but would have benefited from offsetting malt character perhaps of wheat or Vienna malts. Suggest less time on the oak and make the malt bill more complex with some Caravienne or inoculate with Brettanomyces to better define the beer. The natural occurring microflora in barrels can be a mixed blessing. Still very drinkable. (7/10)

Total Score: (38/50)

Aroma: Biscuity bready malt with significant spicy Brettanomyces character, with earthy Seckel pear fruit aroma that accentuates an earthy, spicy hop. Hints of vanilla, oak and ripe orange emerge as the beer sits a bit. (10/12)

Appearance: Hazy yellow-gold, with low head formation. Foam is misty at first, grows to creamy, persistent pale yellow layer that leaves lace on sides of the glass. (3/3)

Flavor: Biscuit malt, some vanilla oak; lemony esters with red pepper berry spiciness complement the spicy Brett flavors and delicate tartness that emerges at the end, and lingers on the palate with a light, balancing hop bitterness. Oak accentuates the hop finish. As the beer warms a bit, a low earthy hop flavor and ripe tropical fruit, Clementine orange peel and bitterness pleasantly accentuate the tartness, leaving a surprisingly clean finish. (18/20)

Mouthfeel: Medium light body with effervescent carbonation provide a fluffy, creamy texture; light oak tannin astringency. Alcoholic warming emerges late in the finish, which combines with the Brett to give a tingling sensation like citrus zest. (5/5)

Overall Impression: Aroma is stronger in the oak and Brett character than the flavor, though the balance of the two is lovely. The Belgian pale quality, biscuity malt, fruity esters and spicy yeast still come through. The citrus tartness complements the oak. Impression is similar to Orval, but not as intense; maybe an "Orval light." I was sorry to see the glass come to an end. (9/10)

Total Score: (45/50)

Aroma: Yeasty, lemon-pepper aroma with a bouquet of tropical fruit esters, including papaya, kiwi and pears. Alcohol is evident but there are some solvent notes from the high ester concentration. I also get some caramel malt, but the emphasis is clearly on the fermentation character. Lemony notes emerge as it warms. (9/12)

Appearance: Great carbonation and head retention, as expected for an authentic Belgian-style ale. There is some yeast haze, but the sediment was roused during shipping. The golden color has a nice sheen from the suspended yeast. (3/3)

Flavor: The malt is on the thin side, providing fleeting toasted notes before yielding to the esters and phenols. The lemony character is quite pronounced, but may be enhanced by coriander or other spices. I also pick up some lactic acid, which is welcome in this style in moderation. The finish has a modest bitterness with some peppery notes, leaning to the dry side due to the high attenuation. (15/20)

Mouthfeel: Alcoholic warmth is evident, but in balance with the other flavors. The carbonation is good, but there is a little astringency from spice or yeast phenols. (4/5)

Overall Impression: This is a good example of the style. The lemony notes provide some complexity and work well with the peppery phenols, but the balance would improve if they were less assertive. The body is also a little thin—a little lower attenuation would provide a better backbone and a little more sweetness to support the fermentation flavors. (7/10)

Total Score: (38/50)

Aroma: Strong Brettanomyces and oak. Medium earthy hops. Brett has a leathery component, very low horse blanket. Light acidity. Wild and oaky. Medium-low phenolics, spicy. Light citrusy esters. Leather and oak dominate. (10/12)

Appearance: Light yellow color. Hazy. Tall white head, settled slowly. (2/3)

Flavor: Bitter, wild, oaky, tart, leathery—quite complex. Medium-high hop flavor—earthy, spicy. Moderate phenolics. Estery—citrus/lemon. Alcohol noted. Moderate weight palate with a dry finish. Medium-light acidity. Brett influence is obvious. Oak flavor lingers, along with bitterness, leather and tartness. (16/20)

Mouthfeel: Medium to medium-light body. Tannic/oak astringency is fairly strong. High carbonation. Warming. (4/5)

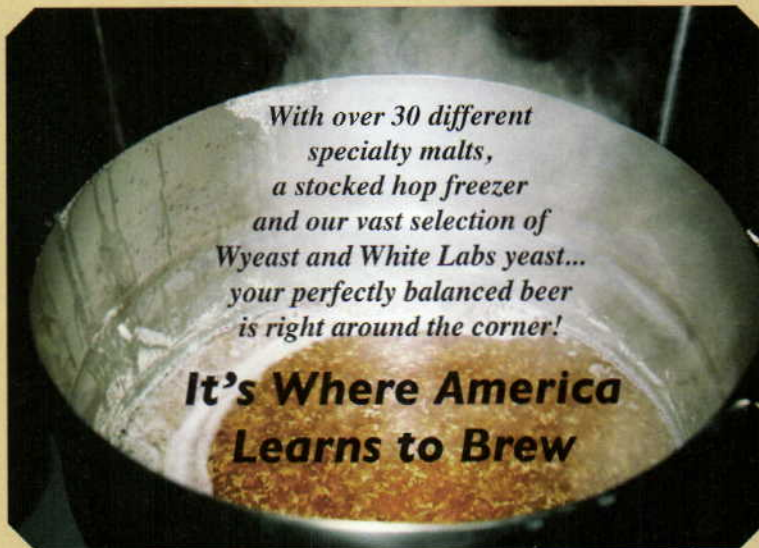
Overall Impression: Interesting. Oak character is strong and tends to clash a bit with the bitterness. Complex Brett character—leather, acidity, light horse blanket; Brett is well-handled. Lemony. The Belgian yeast character is strong but the oak is a bit overdone. The tannins and oak flavor are high in the balance and detract from the rest of the beer rather than enhancing it. Without the overwhelming oak character, this tastes a little like a big Orval, which is quite an accomplishment. (7/10)

Total Score: (39/50)

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Contrarian Golden Lager



Many adventures await the intrepid beer adventurer. You've read tales in my past columns. Several friends have told me that they often live vicariously through the beer adventures I write about in *Zymurgy*. Well, it's time to get off your bum and have an adventure yourself. No, I'm not going to encourage you to journey out to the American Homebrewers Association National Homebrewers Conference or Great American Beer Festival you've never attended or try chong in Katmandu.

What I'm suggesting requires only firing up your kettle and making a batch of beer that's a bit the contrarian's contrarian. There are plenty of extreme beers, over the top IPAs, boldly flavored sour ales, barrel aged goodies and super high strength beers currently intoxicating the imagination. This time I'm asking you to take the challenge of making a full-flavored homebrewed lager using one of the most unlikely and demeaned ingredients.

Contrarian Amber-Golden Lager Mash/Extract Recipe

Ingredients

for 5.5 gallons (21 liters)

6.5 lb	(3 kg) very light malt extract syrup or 5.2 lb (2.4 kg) very light dried malt extract
1.5 lb	(680 g) rice extract syrup
4.0 oz	(113 g) honey malt
4.0 oz	(113 g) Belgian aromatic malt
4.0 oz	(113 g) Belgian Special-B malt
4.0 oz	(113 g) German pilsener malt
1.5 oz	(42 g) Mt. Hood hops 5% alpha (7.5 HBU/210 MBU) 60 min
1.5 oz	(42 g) French Strisselspalt hop pellets 1.8 alpha (2.7 HBU/76 MBU) 60 min
1.25 oz	(35 g) Liberty hops 4.5% alpha (5.6 HBU/158 MBU) 60 min
1.0 oz	(28 g) Liberty hops 4.5% alpha (4.5 HBU/126 MBU) 20 min
1.0 oz	(28 g) Mt. Hood hops 5% alpha (5 HBU/140 MBU) 10 min
0.5 oz	(14 g) French Strisselspalt hop pellets 5.5% alpha, dry hop in secondary lagering
0.25 tsp	(1 g) powdered Irish moss or one whirlfloc tablet White Labs Cry Havoc (lager) yeast
0.75 cup	(175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for keggling

Target Original Gravity: 1.056 (14 B)

Target Extraction Efficiency: 80%

Approximate Final Gravity: 1.016 (4 B)

IBUs: about 55

Approximate color: 14 SRM (28 EBC)

Alcohol: 5% by volume

Directions

Heat 1 quart (1 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 to the sweet extract you have just produced more water, bringing the volume up to about 2.5 gallons (9.5 liters). Add malt extract, rice extract syrup 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 the 10-minute hops and Irish moss (or tablet of whirlfloc). After a total wort boil of 60 minutes turn off the heat and 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 l) batch size. Aerate the wort very well.

Pitch the yeast when temperature of wort is about 70° F (21° C). Once visible signs of fermentation are evident ferment at 55° F (12.5° C) for about one week or when fermentation shows signs of calm and stopping. Rack from your primary to a secondary and add the hop pellets for dry hopping. "Lager" the beer at temperatures between 35- 45° F (1.5-7° C) for 4-6 weeks. Prime with sugar and bottle or keg when complete.

I've read about the history of Pilsener and how it immigrated to America. In the late 1800s, the use of rice and corn adjuncts was determined to be necessary to compensate for the difference between qualities of European barley malt and American barley malt. Old World traditional character was evidently replicated. Full hop and malt character were achieved with the unique refreshing character of the original Pilsener.


The American version became too popular. As demand rose, volume increased. The beer needed to appeal to more people, and eventually America's dance with Pilsener was abandoned and American light colored lager emerged.

What was it like? There are plenty of homebrew recipes for pre-Prohibition Pilsener online and they are excellent. I've been playing with rice as an adjunct and, being the contrarian I can sometimes be, I've digressed. With apologies to all of you who love to brew to style, I present this eccentric essay on golden lager with the enthusiasm of a homebrewer who continues to revisit this recipe because it is so good.

I invite you to take a homebrewed adventure that perhaps you have not explored: a relaxing, full-flavored adjunct beer that elevates the image of lager in America. It ain't Reinheitsgebot, nor is it an English or Belgian Ale. It's American if anything at all, but with a 2009 attitude that will make you wonder why anyone would wander far from home when you have this beer on tap.

Lagers are finicky. I present the original all-grain recipe and procedure that should be followed in detail as much as possible. The mash-extract is an acceptable alternative. I also believe that the use of White Labs Cry Havoc yeast is critical. This is the yeast I've been using for 26 years. White Labs banks and offers it to homebrewers. It's a yeast that makes this beer what it is.

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

Charlie Papazian is founder of the American Homebrewers Association. 

Contrarian Amber-Golden Lager

All Grain Recipe

Ingredients

for 5.5 gallons (21 liters)

7.5 lb	(3.4 kg) German Pilsener malt
0.5 lb	(225 g) German Pilsener malt
1.5 lb	(680 g) flaked rice
5.0 cup	(1.3 l) rice husks
4.0 oz	(113 g) honey malt
4.0 oz	(113 g) Belgian aromatic malt
4.0 oz	(113 g) Belgian Special-B malt
4.0 oz	(113 g) German sauer malt
1.25 oz	(35 g) Mt. Hood hops 5% alpha (6.25 HBU/175 MBU) 60 min
1.5 oz	(42 g) French Strisselspalt hop pellets 1.8 alpha (2.7 HBU/76 MBU) 60 min
1.0 oz	(28 g) Liberty hops 4.5% alpha (4.5 HBU/126 MBU) 60 min
1.0 oz	(28 g) Liberty hops 4.5% alpha (4.5 HBU/126 MBU) 20 min
1.0 oz	(28 g) Mt. Hood hops 5% alpha (5 HBU/140 MBU) 10 min
0.5 oz	(14 g) French Strisselspalt hop pellets 5.5% alpha, dry hop in secondary lagering
0.25 tsp	(1 g) powdered Irish moss or one Whirlfloc tablet White Labs Cry Havoc (lager) yeast
0.75 cup	(175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for keggung

Target Original Gravity: 1.056 (14 B)

Target Extraction Efficiency: 80%

Approximate Final Gravity: 1.016 (4 B)

IBUs: about 55

Approximate color: 14 SRM (28 EBC)

Alcohol: 5% by volume

Directions

A step infusion mash is employed to mash the grains. Add 9 quarts (8.6 l) of 140° F (60° C) water to the rice husks and crushed malt (NOTE: do not add the 0.5 lb. of pilsener malt nor flaked rice), stir, stabilize and hold the temperature at 132° F (53° C) for 30 minutes. While the malt mash is resting, add 0.5 lb of pilsener malt and flaked rice to 7 quarts (6.7 l) of cool water and bring to a boil. CAUTION: Take care to prevent scorching of rice; stir often and prevent boil-over. The small amount of malt helps to break down the starchy rice with its enzyme action as it goes through the temperature range from about 130 to 160° F (54-71° C) on the way to boiling.

After mash has rested at 132° F (53° C) for 30 minutes add the boiling hot rice/malt liquid to the mash, heating as needed to bring temperature up to 155° F (68° C) and hold for about 30 minutes. Then raise temperature to 167° F (75° C), laut and sparge with about 3.5 gallons (13.5 l) of 170° F (77° C) water. Collect about 6 gallons (23 l) of runoff. Add 60-minute hops 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 10-minute hops and Irish moss (or tablet of whirlfloc). 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). Once visible signs of fermentation are evident ferment at 55° F (12.5° C) for about one week or when fermentation shows signs of calm and stopping. Rack from your primary to a secondary and add the hop pellets for dry hopping. "Lager" the beer at temperatures between 35- 45° F (1.5-7° C) for 4-6 weeks. Prime with sugar and bottle or keg when complete.

By Jill Redding

Big Beers, Belgians and Barleywines

The Big Beers, Belgians and Barleywines Festival, held in Vail, Colo. January 8-10, started out nine years ago as a trade show of craft beer. It's since morphed into much, much more.

It's a veritable beer lover's extravaganza with not one, but two beer pairing dinners with some of the big hitters in the craft brewing world. Sam Calagione (Dogfish Head) and Adam Avery (Avery Brewing) had so much fun with their first beer pairing dinner in 2005 that it's become an annual event called the Calibration Dinner to kick off the now three-day festival.

The Brewmasters' Dinner annually features one brewer with Colorado ties and one national or international brewer; this year, Matt Brophy of Flying Dog (formerly a Colorado brewery) and Vinnie Cilurzo of Russian River presented their



Greg Koch, Eric Wallace, Susan Duniphin and Josh Goldberg celebrating in Vail.

KUDOS—BEST OF SHOW

AHA/BJCP Sanctioned Competition Program

December 2008

Humpy's Big Fish Homebrew Competition, 99 entries—*Rory Petrik, Eugene, OR.*

Happy Holiday Homebrew Competition, 327 entries—*Britt Taylor-Burton, Austin, TX.*

Brew Bubbas Big Brew Brew-Off: December 2008, 21 entries—*Jerry Bonnici, Macomb, MI.*

January 2009

Big Beers, Belgians & Barleywines Homebrew Competition, 170 entries—*Mike Pedersen, Longmont, CO.*

The Elevator Procrastinators? Home Brewing Competition, 25 entries—*Rob Buchanan, Columbus, Ohio.*

Great Alaska Beer and Barley Wine Festival, 31 entries—*Lagunitas Brewing Company, Petaluma, CA.*

AHA Club-Only Competition, Belgian & French Ales, 53 entries—*Bob Kauffman, Boulder, CO.*

Upper Mississippi Mash Out, 869 entries—*Vincent Rokke, Fargo, ND.*

Garage Brewers Society Chili Cook-off, 24 entries—*Bryan Clauser, St. Peters, MO.*

Doug King Memorial Lager and Specialty Beer Competition, 33 entries—*Andrew Waisanen, Irvine, CA.*

The Bruery Batch No. 50 Competition, 62 entries—*Al Buck, Hillsborough, NJ.*

Meadlennium 2009, 103 entries—*Howard Curran, Oviedo, FL.*

Brew Bubbas Big Brew Brew-Off: January 2009, 28 entries—*Rich Gifaldi, Macomb, MI.*

11th Annual Domras Cup Mead Competition, 35 entries—*Frank Russo, Savannah, GA.*

Snowdown's First Annual Homebrew Competition, 55 entries—*Chris Vest, Dolores, CO.*

February 2009

The Great Northern Brew-Ha-Ha, 281 entries—*Mike Lemke, Muskego, WI.*

2009 Anchorage Fur Rondy Homebrew Competition, 30 entries—*Aaron Christ, Anchorage, AK.*

KLCC Microbrew Festival Homebrew Competition, 136 entries—*Kelley Hook, Eugene, OR.*

Homebrew Alley 3, 250 entries—*Stuart Baird, Lake Placid, NY.*

America's Finest City Homebrew Competition, 489 entries—*Chris Simental, Valley Village, CA.*

Beerfest, 178 entries—*Peter Howell, Boronia, Victoria, Australia.*

Cowtown Homebrew Roundup, 151 entries—*Corey Clayton, Calgary, AB.*

16th Annual Peach State Brew Off, 344 entries—*Michael Branam, Atlanta, GA.*

4th Annual Peterson AFB Homebrew Competition, 161 entries—*Aaron Heaton, Ft Collins, CO.*

March 2009

MCAB XI, 146 entries—*Alastair Hewitt, Wakefield, MA.*

Cincinnati Bockfest, 54 entries—*Lance York/Rob Rehovick, Maineville, OH.*



AHA SPECIAL EVENTS

See www.AHArally.org for the current AHA Rally Calendar

May 2

AHA Big Brew/National Homebrew Day—Worldwide Event.

Contact: Janis Gross.

Janis@BrewersAssociation.org

www.beertown.org/events/bigbrew/index.html

June 18

AHA National Homebrew Competition Finals—Oakland, CA.

Contact: Janis Gross.

Janis@BrewersAssociation.org

www.beertown.org/events/nhc/index.html

June 18-20

AHA National Homebrewers Conference

Oakland, CA. Contact: Bradley Latham.

Bradley@BrewersAssociation.org

www.AHAconference.org

August 1

AHA Mead Day—Worldwide Event.

Contact: Janis Gross.

Janis@BrewersAssociation.org

www.beertown.org/events/meadaday/index.html

pairings at the Centre V Brasserie.

There's also a commercial tasting that this year drew more than 900 people to sample 211 beers from 84 breweries from stateside and beyond at the Vail Marriott Mountain Resort. Educational seminars included Brewing Outside the Box, a Beer and Cheese Pairing Challenge, Cilurzo discussing "Funkification: Funky Beers from the Wine Country," and Brophy discussing recipe development. There was also an introduction to the Cicerone beer certification program.

Oh, and did we mention the homebrew competition?

This year's competition had 170 entries (down from last year's record of 204), of which organizer Laura Lodge muses: "I think it's a little bit of a kick from the economy, as far as brewing some of the most expensive beers to make."

But even if it was lacking somewhat in quantity, it definitely wasn't lacking in quality. "The quality level rose in the first five years and has just stayed up there," said Lodge. "We started out getting mostly barleywines, and then it kind of evolved into IPAs, then it was how hoppy

Big Hitter Barleywine

Ingredients

for 6 U.S. gallons (22.7 liters)

23.25 lb	(10.5 kg) American two-row
1.0 lb	(0.45 kg) Light Crystal (10-20L)
1.0 lb	(0.45 kg) Dark Crystal (75-85L)
0.25 lb	(113 g) Pale Chocolate
0.25 lb	(113 g) Special B
1.0 lb	(0.45 kg) corn sugar
2.5 oz	(70 g) Magnum pellets 13.2% AA) 60 min
1.0 oz	(28 g) Columbus pellets (12% AA) at flameout
1.5 oz	(42 g) Centennial pellets (9% AA) at flameout
1.5 oz	(42 g) Amarillo pellets (8.9% AA) at flameout
1.0 oz	(28 oz) Amarillo pellets (dry hop) White Labs WLP001

Original Gravity: 1.108

Final Gravity: 1.020

ABV: 11.6%

IBU: Approx 100

Primary Fermentation: 2 weeks at 69° F (21° C)

Secondary Fermentation: 5 months at 67° F (19° C)

can you make it. Now it's swinging around to the Belgian styles and even experimentation with Brett. We're really seeing the styles evolve."

But it was a barleywine that took Best of Show in 2009, with Mike Pedersen of Longmont, Colo. winning the top prize with his Big Hitter Barleywine. Pedersen said the name was inspired by the movie "Caddyshack," where Bill Murray's character talks about caddying for the Dalai Lama in Tibet, commenting, "Big hitter, the Lama."

It was only the second competition for the 31-year-old Pedersen, a member of the Indian Peaks Alers homebrew club. "I normally like to brew bigger beers, mostly ales, of all varieties," he said. "This was the first time I've medaled. I would like to thank all of the folks involved in the festival for making my year!"

Directions

Single infusion mash at 149° F (65° C) for 75 minutes. Run off 8 gallons (Pedersen had a pre-boil gravity of 1.085) and boil 90 minutes.

Extract Version

Substitute 12 lb (5.4 kg) of extra light dry malt extract for two-row malt. Steep grains in 2 gallons (7.6 L) of water at 160° F (71° C) for 30 minutes, then strain and sparge with 1 gallon (3.8 L) of 170° F (77° C) water. Stir in malt extract and corn sugar and bring to a boil. Add 60 minute hops. Boil 60 minutes then turn off burner, stir in 0 minute hops then chill wort. Strain into a fermenter with enough cold water to make 5.5 gallons (20.8 L) in the fermenter. Pitch yeast and aerate well.

Lodge and her brother, Bill Lodge, the festival founder, seem to thrive on pulling together all of the details involved in such a massive undertaking, and the results are appreciated by festival-goers as well as members of the local community. After expenses are covered, proceeds of the festival go to the Vail Valley Charitable Fund, which offers financial support to residents of the Vail Valley who have suffered medical catastrophes, accidents or long-term illnesses.

"Bill and Laura do such a great job," said Avery, who has been involved since the first year. "No other festival has the peripheral events that go on with this one. To pull this all together is just incredible."

"Everything went the most smoothly that it ever has, although after nine years, we're a little bit better at it," said Laura Lodge. "We had almost 25 percent more



AHA/BJCP SANCTIONED COMPETITION PROGRAM CALENDAR

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

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

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



May 2

Green Mountain Homebrew Competition
Burlington, VT. Contact: Lewis Greitzer, 802-598-9972, gmhc2009@gmail.com, www.mashers.org

May 3

Southern Star Brewing Best of Show
Conroe, TX. Contact: David Fougeron, 936-441-2739, dave@southernstarbrewing.com, www.southernstarbrewing.com

May 3

Great Basin Brew Off
Sparks, NV. Contact: Stan Bennett, 775-853-3351, PackBrew@gbis.com, www.washoezz.net

May 9

AHA Club-Only Competition, Extract Beers
Fort Worth, TX. Contact: Michael Porter, 817-461-9425, msrw15@sbcglobal.net, www.beertown.org/homebrewing/club.html

May 9

15th Annual Eight Seconds of Froth
Cheyenne, WY. Contact: Brian Mertz, 307-638-6754, windywy@aol.com, www.bbriggs.vcn.com/8seconds.html

May 9

Homebrew at the WEB
Frankenmuth, MI. Contact: Jim Brown, 989-233-2221, happytappy@speednetllc.com, www.hbd.org/cassriver

May 9

Madison River Brewing 3rd Annual Homebrew Competition
Belgrade, MT. Contact: Becky Peppelman, 406-388-0322, becky@madisonriverbrewing.com

May 9

Sonoma Beerocrats Present The North Bay Home Brew Competition
Santa Rosa, CA. Contact: John Arends, 707-528-2986, ABREWER2@sbcglobal.net, www.sonomabeerocrats.org

May 16

27th Annual Oregon Homebrew Festival
Corvallis, OR. Contact: Bob Saathoff, 541-929-3045, b.saathoff@comcast.net, www.hotv.org

May 16

Brewmaster's Open
Alpharetta, GA. Contact: Les Wright, 770-891-7700, lwright@gmail.com, www.brewmastersopen.com

May 16

The Bluegrass Cup
Lexington, KY. Contact: Chris Vandergrift, 502-229-2999, chris.vandergrift@gmail.com, www.bockbrew.com

May 16

U.S. Open
Mooresville, NC. Contact: William Lynch, 704-905-9098, brewcnc@yahoo.com, www.carolinabrewmasters.com

May 16

2009 Sacramento County Fair Home Brewing Competition
Sacramento, CA. Contact: J J Jackson, 916-348-6322, jjjaxon@cwnet.com

May 16

B.E.E.R. 13th Annual Homebrew Competition
St. James, NY. Contact: Douglass Gladue, 401-741-5237, Dgla3699@hotmail.com, www.hbd.org/beer

May 16

2009 Left Hand Session Ales Pro Am Challenge
Longmont, CO. Contact: Joanne Knipmeyer, 303-775-3275, bigbeers@knipmeyers.com, www.indianpeaksalers.club.officelive.com/competition.aspx

May 16

Bloat Open
Cincinnati, OH. Contact: Michael Carver, 314-440-6850, mcarver@hotmail.com, www.bloatarian.org

May 16

Boston Regional LongShot Competition
Manchester, NH. Contact: Michael Fairbrother, 603-234-9582, fairbrother@nhbrewers.com, www.nhbrewers.com/LongShot

May 16

Upland Brewing Co. UpCup Competition
Bloomington, IN. Contact: Caleb Staton, 812-336-2337, caleb@uplandbeer.com, www.uplandbeer.com

May 16

2009 Hogtown Brew-Off
Gainesville, FL. Contact: Mark Tumarkin, 352-562-5390, mtumarkin@att.net, www.hogtownbrewers.org

May 17

14th Annual Big Batch Brew Bash
Houston, TX. Contact: Donald Sajda, 281-351-7541, rodon@flash.net, www.thekgb.org

May 18

LongShot-Samuel Adams American Homebrew Contest, Western Regionals 2009
Oakland, CA. Contact: John Watson, 408-242-1368, jswatson04@yahoo.com, www.brewingcompetition.com/LS/judge_reg.html

May 22

17th annual Great Alaska Craftbeer and Homebrew Festival
Haines, AK. Contact: Rachael Juzeler, 907-780-5866, qualitycontrol@alaskanbeer.com, www.seakfair.org

May 23

Enchanted Brewing Challenge
Albuquerque, NM. Contact: Philip Brown, 505-296-3763, phil525@hotmail.com, www.dukesofale.com/ebc.html

May 23

2009 California State Fair Commercial Craft Brewing Competition
Sacramento, CA. Contact: J J Jackson, 916-348-6322, jjjaxon@cwnet.com, www.bigfun.org

May 23

Goblets of Gold Mead Competition
Homer, AK. Contact: Laurence Livingston, 907-235-9412, E-mail: brewkahuna@hotmail.com

May 24

2009 California State Fair Home Brewing Competition
Sacramento, CA. Contact: J J Jackson, 916-348-6322, jjjaxon@cwnet.com, www.bigfun.org

May 30

Sasquatch Brewfest Homebrew Competition
Eugene, OR. Contact: Denny Conn, 541-743-5344, denny@projectoneaudio.com, www.sasquatchbrewfest.org/homebrew.html

May 30

Aurora Brewing Challenge
Edmonton, AB, Canada. Contact: Kurt Stenberg, 780-989-2546, abc@ehg.ca, www.ehg.ca

May 30

2009 Puget Sound Pro-Am
Kent, WA. Contact: Mark Emiley, 206-251-1344, markemiley@yahoo.com, www.bewbc.org/pro-am

June 2

North American Beer Awards
Idaho Falls, ID. Contact: Gregg Smith, 208-403-2499, Gsmithbeer@aol.com, www.NorthAmericanBrewers.org

June 6

The Celtic Brew Off
Arlington, TX. Contact: Jamison Kirmser, 817-223-5587, info@celticbrewoff.com, www.celticbrewoff.com

June 13

New York State Fair Homebrew Competition
Syracuse, NY. Contact: David Meszko, 315-256-4616, dmeszko@twcny.rr.com, www.nysfair.org/competitions/

June 18

AHA National Homebrew Competition Final Round
Oakland, CA. Contact: John Tull, 775-784-4804, jctull@gmail.com, www.beertown.org/events/nhc/Index.html



Brewers Association PUB DISCOUNT PROGRAM

Participating Pubs

Just show your American Homebrewers Association card to your server at the pubs below and save money on BEER, FOOD and/or MERCHANDISE!

Must be 21 or older to receive discounts at participating locations. Pub Discounts are not valid with any other offers or discounts.

Benefits only apply to the card-carrying AHA member, unless otherwise noted. Some states prohibit free or discounted alcohol. Pubs must obey state law in this regard.

ALASKA

Sleeping Lady Brewing Co./
Snow Goose Restaurant
Anchorage

ARIZONA

Barley Brothers Brewery
Lake Havasu City

BJ's Restaurant & Brewery
Chandler

BJ's Restaurant & Brewhouse
Mesa, Peoria, Phoenix, Tucson

Gordon Biersch Brewery
Restaurant
Gilbert, Glendale, Phoenix, Tempe

Mudshark Brewing Co.
Lake Havasu City

Old Chicago
Chandler, Tucson

Rock Bottom Restaurant &
Brewery
Glendale, Phoenix (2), Scottsdale

ARKANSAS

Boscos Little Rock Brewing Co.
Little Rock

Vinos Pizza Pub Brewery
Little Rock

CALIFORNIA

21st Amendment Brewery Café
San Francisco

American River Sports Bar &
Grille
Folsom

Anderson Valley Brewing Co.
Boonville

Barley & Hops Old World Family
Tavern
Temecula

BJ's Pizza & Grill
Huntington Beach, La Jolla, Laguna
Beach, Long Beach, Newport
Beach, Westwood

BJ's Restaurant & Brewery
Brea, Laguna Hills, Oxnard,
Roseville, West Covina, Woodland
Hills

BJ's Restaurant & Brewhouse
Arcadia, Bakersfield, Burbank,
Cerritos, Chino Hills, Chula Vista,
Corona, Cupertino, Del Amo, Elk
Grove, Folsom, Fresno, Glendale,
Huntington Beach, Irvine, La Mesa,
Modesto, Montebello, Moreno
Valley, Newark, Palmdale, Rancho
Cucamonga, Sacramento, San
Bernardino, San Bruno, San Jose,
San Mateo, Stockton, Temecula,
Vacaville, Valencia, Westlake Village

Bootleggers Brewery
Fullerton

E.J. Phair Brewing Co. &
Alehouse
Concord

Firestone Walker Brewing Co.
Paso Robles

Firestone Walker Taproom
Restaurant
Buellton

Gordon Biersch Brewery
Restaurant
Burbank, Palo Alto, Pasadena, San
Diego, San Francisco, San Jose

Hollister Brewing Co.
Goleta

Huntington Beach Beer Co.
Huntington Beach

Iron Springs Pub & Brewery
Fairfax

O'Brien's Pub
San Diego

Pyramid Alehouse, Brewery &
Restaurant
Berkeley

Rock Bottom Restaurant &
Brewery
Campbell, La Jolla, Long Beach,
San Diego

Rogue Ales Public House
San Francisco

Russian River Brewing Co.
Santa Rosa

Santa Barbara Brewing Co.
Santa Barbara

Schooners Grille and Brewery
Antioch

Stone Brewing Co./Stone
Brewing World Bistro & Gardens
Escondido

COLORADO

Avery Brewing Co.
Boulder

Backcountry Brewery
Frisco

BJ's Restaurant & Brewery
Boulder

BJ's Restaurant & Brewhouse
Aurora, Westminster

Breckenridge Brewery
Denver

Breckenridge Brewery & Pub
Denver

Boulder Beer Co.
Boulder

C.B. and Potts
Broomfield, Englewood,
Fort Collins, Highlands Ranch,
Westminster

Dillon Dam Brewery
Dillon

Dry Dock Brewing Co.
Aurora

Glenwood Canyon Brewing Co.
Glenwood Springs

Gordon Biersch Brewery
Restaurant
Broomfield

Great Divide Brewing Co.
Denver

Great Northern
Denver

Hops Grillhouse and Brewery
Golden, Littleton, Northglenn

Left Hand Brewing Co.
Longmont

New Belgium Brewing Co.
Fort Collins

Odell Brewing Co.
Fort Collins

Old Chicago
Aurora (2), Boulder, Broomfield,
Colorado Springs (4), Denver (3),
Fort Collins (2), Grand Junction,
Greeley, Lakewood, Littleton,
Longmont, Silverthorne, Superior,
Thornton, Westminster, Wheatridge

Oskar Blues Grill & Brewery
Lyons

Pagosa Brewing Co.
Pagosa Springs

Palisade Brewery
Palisade

Phantom Canyon Brewing Co.
Colorado Springs

Pumphouse Brewery &
Restaurant
Longmont

Redfish New Orleans Brewhouse
Boulder

Redstone Meadery
Boulder

Rock Bottom Restaurant &
Brewery
Colorado Springs, Denver,
Englewood, Westminster (2)

Rockyard Brewing Co.
Castle Rock

Rosie's Brewpub
Leadville

San Luis Valley Brewing Co.
Alamosa

Ska Brewing
Durango

Smugglers Brewpub & Grille
Montrose, Telluride

Tommyknocker Brewery & Pub
Idaho Springs

Walnut Brewery
Boulder

Wynkoop Brewing Co.
Denver

CONNECTICUT

Cambridge House Brew Pub
Granby

Hops Grillhouse and Brewery
Newington

Willimantic Brewing Co./
Main Street Café
Willimantic

DELAWARE

Dogfish Head Brewings & Eats
Rehoboth Beach

Dogfish Head Craft Brewery
Milton

Iron Hill Brewery and Restaurant
Newark, Wilmington

Stewarts Brewing Co.
Bear

FLORIDA

A1A Ale Works
St. Augustine

Big River Grille & Brewing
Works
Lake Buena Vista

BJs Restaurant & Brewhouse
Citrus Park, Kissimmee, Pinellas
Park, Orlando

Gordon Biersch Brewery
Restaurant
Miami

Hops Grillhouse and Brewery
Boynton Beach, Bradenton, Fort
Myers, Gainesville, Miami, Ocala,
Palm Harbor, Pembroke Pines,
Pompano Beach, Sanford

Old Chicago
Brandon

Orlando Brewing Partners, Inc.
Orlando

Ragtime Tavern Seafood & Grill
Atlantic Beach

Seven Bridges Grille & Brewery
Jacksonville

GEORGIA

Gordon Biersch Brewery
Restaurant
Atlanta

Moon River Brewing Co.
Savannah

Rock Bottom Restaurant &
Brewery
Atlanta

Twain's Billards and Tap
Decatur

HAWAII

BJ's Restaurant & Brewhouse
Lahaina

Gordon Biersch Brewery
Restaurant
Honolulu

Kona Brewing Co.
Kailua-Kona

Maui Brewing Co.
Lahaina-Maui

IDAHO

Old Chicago
Boise (2)

ILLINOIS

Brass Restaurant & Brewery
South Barrington

Flossmoor Station Brewing Co.
Flossmoor

Goose Island Beer Co.
Chicago (2)

Gordon Biersch Brewery
Restaurant
Bolingbrook

Granite City Food and Brewery
Cherry Valley, East Peoria, Orland
Park

Mickey Finns Brewery
Libertyville

Old Chicago
Elk Grove, Peoria (2), Rockford

Rock Bottom Restaurant &
Brewery
Chicago, Lombard, Orland Park,
Warrenville

INDIANA

Barley Island Brewing Co.
Noblesville

BJs Restaurant & Brewhouse
Greenwood

Granite City Food & Brewery
Fort Wayne, Mishawaka

J. Gumbo's Ale House and Grill
Indianapolis

Power House Brewing Co.'s
Columbus Bar
Columbus

Rock Bottom Restaurant &
Brewery
Indianapolis (2)

Upland Brewing Co.
Bloomington

IOWA

Court Avenue Brewing Co.
Des Moines

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Beaverton, Gresham, Portland (2)

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Left: Festival organizers Bill Lodge (far left) and Laura Lodge (center) pose with some of the medalists from the homebrew competition.

attendance and were really pleased to see a lot more celebrity craft brewers (many of whom judged in the homebrew competition). It's nice that we're starting to see ourselves as a destination event."

Stone Brewing CEO Greg Koch traveled to Vail in part to videotape a piece for his upcoming keynote address at the Craft Brewers Conference in April, because "everyone he wanted to film was there," commented Lodge.

The homebrew competition was started in the second year of the festival. "We figured the best way to build this event was to get to the people who really understand these beers," said Lodge. As grand prize winner, Pedersen will get to have a commercial batch of his recipe brewed by Dry Dock Brewing in Aurora, Colo., which will then be submitted to the Great American Beer Festival Pro-Am competition in September. The barleywine will also be poured at the Falling Rock Tap House in Denver.

GREG KOCH TRAVELED TO VAIL TO VIDEOTAPE A PIECE FOR HIS CRAFT BREWERS CONFERENCE ADDRESS.

Pedersen generously shared his recipe for this Winners Circle. "The most important thing about brewing a beer this size is to use enough healthy yeast," Pedersen said. "I pitched a large slurry from an American Pale Ale that I had brewed as a starter. My other big recommendation is patience. I had it in primary for two weeks, then racked to secondary and allowed the beer five months to age and smooth out before kegging. I brewed it at the beginning of June so that it would be ready for Thanksgiving."

Jill Redding is editor-in-chief of Zymurgy.



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Utah Legalizes Homebrewing



Starting May 12, 2009, residents of Utah will be free to homebrew legally for the first time in 90 years. It has been 10 years since any state has legalized homebrewing —Idaho was the last in 1999.

The latest push to legalize homebrewing in Utah got started when I was contacted by Douglas Wawrzynski, a homebrewer and law student at the University of Utah, in January 2008. As an aspiring attorney, Wawrzynski had particular reason to be concerned about engaging in a hobby that was technically not legal, since he would have to demonstrate “character fitness” to be accepted to the Utah Bar Association.

Wawrzynski contacted Rep. Christine Johnson about sponsoring a bill to legalize homebrewing in Utah, and she agreed. Just three weeks after Wawrzynski had originally contacted me, HB 425 had been drafted and introduced into the Utah House of Representatives.

The House passed HB 425 by a vote of 55 to 13, but it died in the Senate, where at the end of the legislative session the Senate refused to hear any House bills in retaliation for House action on an unrelated Senate bill.

Rep. Johnson graciously agreed to sponsor the bill, designated HB 51, again for the 2009 legislative session. This time we got a head start with a pre-session hearing

of the Business and Labor Interim Committee in November 2008. On January 28, 2009, the House passed HB 51 by a 66 to 7 margin.

From there, it moved on to the Senate. Just before the bill was to go to a final vote, an amendment was added restricting the amount of homebrewed beer and wine that could be removed for purposes other than personal use at home. The amended bill passed the full Senate by a wide margin, but the House thankfully rejected the amendment as too restrictive. This forced the bill to a Conference Committee made up of members of both the House and Senate. The Conference Committee broadened the amendment and sent it on to the Senate, where it was passed 23 to 3. The House passed this new version of the bill the next day and sent it on to Gov. Jon M. Huntsman, Jr., who signed it on March 24.

It has been a great honor for me to work alongside the homebrewers of Utah

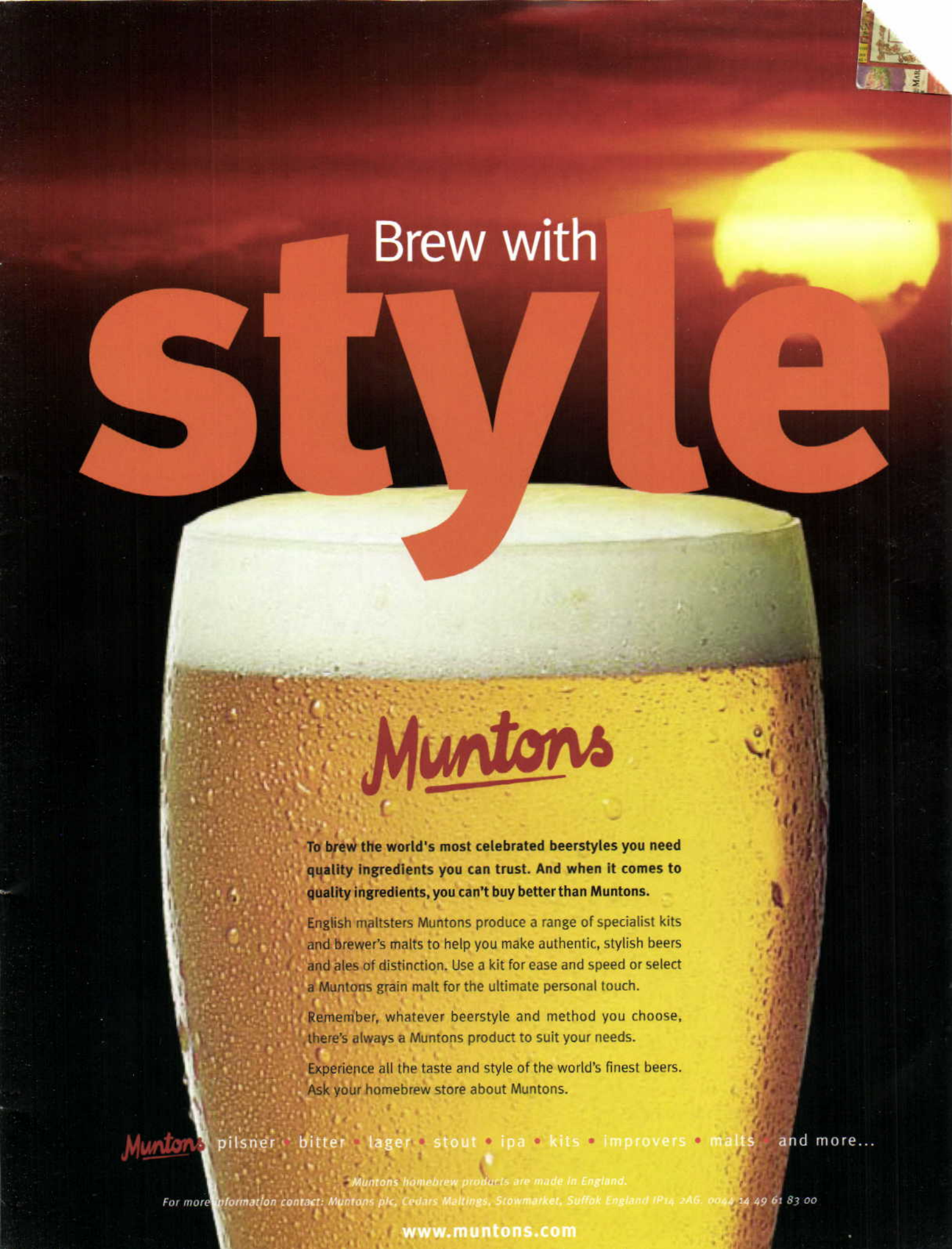
throughout this process. At the two Utah legislative committee hearings I testified before, not only was there an impressive turnout of Utah brewers, but at both hearings, the committee members specifically commented on the number of contacts they had received from Utah homebrewers urging their support for the bill. Throughout the legislative process, we sent messages to AHA members, The Beer Nut homebrew shop sent messages to customers, and several Utah breweries sent e-mails to their lists, updating Utah residents on when and whom to contact in support of the homebrew bill.

The response was tremendous. The legalization of homebrewing in Utah is a direct result of the perseverance of the state’s homebrewers through the confusing and often frustrating legislative process. Congratulations to the homebrewers of Utah!

Gary Glass is director of the American Homebrewers Association. 



From left: The Beer Nut manager Jamie Burnham, AHA member Allen Sanderson, The Beer Nut owner Mark Alston, Rep. Christine Johnson, AHA Director Gary Glass, AHA members Douglas Wawrzynski and Nicole Salazar.



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