



Volume 12, Issue 1/Spring 2013

## Hopunion earns top honors at Cascade Cup

Melody Meyer

Marketing Manager, Hopunion LLC

As a leading hop supplier in the craft industry, Hopunion is committed to providing craft brewers worldwide with premium hops and hop products.

We recognize that quality begins in the field

See "Cascade Cup," page 6

## Don't judge a roasted malt by its cover

By Bob Hansen

Briess Technical Services Manager

Everybody knows that you can't judge a book by its cover, but many people don't realize that you can't judge a roasted malt by its cover either.

One of the more frequent complaints we field is that we shipped the wrong roasted grain because it looks too dark or light. Yet, we rigorously test and trace each batch of malt throughout production to ensure that it meets its specifications and matches the analysis on the COA. Furthermore, prerequisite programs for organic process-

ing and allergen safety virtually ensure that all packages are properly labeled. What we find in most cases, after having the malt returned and duplicating the analysis, is that the customer has made a false assumption about character of the malt based on its appearance.

Why can this happen? It turns out that the outer physical appearance of a roasted grain is a very poor indicator of its brewing properties. The visual appearance of the malt is mainly a function of its husk or outer skin. The husk, however, is not a significant source of brewing extract, color or flavor. In fact, it's mostly insoluble fiber. As a result it doesn't darken or color the same way as the sugars and proteins inside the kernel do. That's where the real action, and the real extract is. To make matters worse,

See "Roasted malts," page 2

## Sour Beer Workshop

*New class debuts at White Labs in July*

By White Labs

White Labs will host a new class called the "Sour Beer Workshop" on July 12 featuring special guest speakers and experts in the area of using brettanomyces and bacteria in beer.

Topics and speakers include:

- A Tradition of Sour Beers: History & Methods
- Biology of Spontaneous Fermentations (Chris White, White Labs)
- Bottle Conditioning with Brettanomyces (Neva Parker, White Labs)
- Modern Brewing: Two Brewery Per-

spectives (Tomme Arthur, The Lost Abbey & Vinnie Cilurzo, Russian River Brewing Company)

• Sanitation & Cross-Contamination Prevention (Troels Prahl, W. Labs)

This year's workshop will be held at White Labs Headquarters in San Diego, Calif., beginning at 9am, and includes lunch. Also available as live webinar. The cost is \$350, with \$50 off for early registration by June 12.

To register or to review other upcoming classes, visit [whitelabs.com](http://whitelabs.com) and click the "education" link.

## Ingredients from around the world, DC Brau brews 'Colliding Hemispheres'

By Hopunion/Briess

They say that too much of a good thing can be wonderful, and we tend to agree. When it comes to brewing, there is something enthralling about a recipe that contains a vast array of fresh, quality ingredients.

For this year's featured CBC beer, Briess Malt & Ingredients Company and Hopunion LLC set out to part-

ner with a brewery that would create just that, a full bodied beer displaying a collection of unique flavors as a result of premium quality brewing ingredients.

When it came to selecting a brewery for the project, the choice was simple – DC Brau Brewing of Washington DC.

See "DC Brau," page 8

## Style Matters: Tips for the 'White House Beers'

In each issue, CBQ spotlights a particular beer style and provides tips from an ingredient and fermentation perspective. In this issue we examine the Craft Brewers Conference coming to Washington, D.C. In 2012 President Obama and his people talked and chatted about his homebrew recipes for a honey brown ale and a honey porter. Our contributors have spruced his simple recipes up with various hop, malt

and yeast choices.

Hop Notes:

As with any great craft beer, there is room for creativity in the White House Honey Ale. As published, the recipe calls for a very traditional hopping regime featuring UK Goldings and Fuggles. The Goldings and Fuggles are a nice fit for this recipe as they balance the sweet honey and malty flavor of the recipe, however, many other varieties can accomplish the same task. With a few

tweaks, a brewer's creativity can truly shine through. As a grower-owned company, we support the use of domestic hops and encourage brewers to explore a variety of options within this style. As warm weather begins to arrive, try switching up the recipe to include varieties such as Mosaic® or Cascade. The addition of these hops allows for the possibility of an amazing pineapple drizzled in honey flavor, perfect for sum-

See "Style Matters," page 3

# Add interest to summer beers with Caracrystal®

One of the more uniquely flavored malts Briess has released in recent years is Caracrystal® Wheat Malt. Roasted to 55° Lovibond, this caramel wheat malt is rather complex with a flavor profile of “sweet, smooth, malty, bready, subtle caramel and dark toast.”

We recommend using it to develop a more interesting flavor profile in your summer brews.

Caracrystal® Wheat is a seasonal malt available until July.

It can be used in all beer styles that use caramel malts, such as IPA, Pale Ale, LA, wheat, Bock and session beers where a touch of additional flavor is beneficial. Like other

caramel malts, it can also be used for improved body, foam and foam retention in many beers.

For subtle sweetness and flavor with pale orange tones use 5-10%. For mild sweetness and flavor plus orange tones us 10-15%.

For more pronounced flavor with dark orange to mahogany tones use 15-25%

Several years ago Doug Hindman of Elliott Bay Brewing Co. developed this full flavored Pale Ale. He noted that the Caracrystal® Wheat Malt adds a nice softness to the finish. The recipe can also be found in the Briess Recipe Database at [brewingwithbriess.com/Recipes](http://brewingwithbriess.com/Recipes).

Sunnydale Pale Ale  
82% Briess Pilsen Malt  
9% Briess Caracrystal® Wheat Malt  
9% Briess Flaked Oats  
14.7% AA Bravo Hops (boil 90 minutes)  
8.66% AA Amarillo Hops (boil 10 minutes)  
4.77% AA Cascade Hops (boil 10 minutes)

Dry hop fermenter: Amarillo and Cascade Hops  
Plato 12.0°  
IBU 30  
Color 7 SRM

## Roasted malts

From Page 1

the husk isn't always there. Husk adhesion in dark roasted malts can vary, from very good to very poor.

This is the major cause of variance in the appearance of roasted specialty grains. Husk adhesion can change due to many factors, including:

- Barley variety
- Year-to-year growing conditions
- Seasonal variations in the malthouse
- A malt's position within a bag or bin
- The style of roasted grain being produced

Does the visual variance affect brewing performance? The answer is no. Again, that's for multiple reasons. Husk loss is usually less than 50% and roasted malts are generally used at low usage rates, so lauter performance does not substantially suffer. In fact, missing husk tends only to lead to an increase in extract.

Because the physical appearance of malt is unrelated to its brewing performance, we have no internal spec for husk loss in roasted grains. Our specifications are all based on the brewing performance of the grain.

We do have specs for physical attributes such as dust and broken kernels for whole kernel malts, but not overall appearance.

Extract color, of course, is a brewing attribute and each batch we produce is closely monitored and tested to meet spec

prior to being released. Does that mean you shouldn't be concerned if your malt doesn't look like normal? No.

You should always be concerned if something appears out of the ordinary, just make sure you understand what ordinary is.

If you think you have malt that is not what it appears to be, or more accurately, if you think you have malt that isn't what it should be, here are a few simple tests you can do to see if you have a problem. We perform both these tests as quick quality checks at times during the production process.

### Test One

The first is to compare two finely ground samples of malt. This seems simple but it is the same test that our experienced operators perform during roasting to hit the color as they roast each drum. And believe it or not, it's the standard in-process test used by the industry.

This is how it works. When a batch of malt nears the end of the roasting cycle, the operator finely grinds a control sample (one known to be the right color) of the target malt style in a coffee grinder.

The operator then pulls and quickly cools a small amount of the actively roasting grain. It's also finely ground in the coffee grinder. Then it's placed next to the control, both are flattened and then visually inspected. This occurs inside a specially designed light box illuminated with

*This is a condensed version of a blog posted on Jan. 31, 2013. For the complete text, images and a video, visit —*

*<http://www.brewingwithbriess.com/blog/>*



a “daylight” light source. Operators usually repeat this test a number of times until just the right color is achieved.

The reason this works is that the color of a ground flour IS a good indicator of the extractable color of the roasted grain.

You may not have a light box in your facility, but you may have a coffee grinder or mill to make flour. By comparing two

malt flours side-by-side, you can get a good indication if there is a substantial color difference.

### Test Two

The second method is a “rapid color method”. It's essentially like doing a mash, however because you are using roasted malts, you don't need to be concerned with actually mashing them, just obtaining a hot water extract to compare.

Essentially you make a hot water extract of the malt and compare the colors visually. Visit the blog for details on conducting this test.

At Briess we hope to create a deeper understanding of roasted malt appearance and extractable color and that, as with books and people, it's what's on the inside that counts.

Visit the Briess website recipe page for help and tips on a variety of styles including -

Belgian / French Ales (17)  
Black IPA (3)  
Dark Ale (3)  
Dark Wheat (3)  
India Pale Ale (5)  
Scottish and Irish Ales (3)  
Smoke Beers (1)  
Stout (12)

Mild, Red & Brown Ales (15)  
Other Ale (1)  
Pale Ale (13)  
Porter (8)  
Rye (2)  
Wheat (10)  
Bock (9)  
Dark Lager (9)

Light Lagers / Pilsners (9)  
Other Lagers (5)  
Red Lager (2)  
And....  
Vienna / Oktoberfest / Marzen (6)



## Register now for 2013 Malt & Brew Workshop

Registration is now open for the annual Briess Malt & Brew workshop scheduled for Wednesday-Thursday, Aug. 21-22, in Chilton, Wis.

Preregistration is required and limited to 40 participants currently working in a licensed commercial brewery or brewing-related capacity.

Cost is \$150.00 which includes meals. Transportation and lodging are not included.

Download a schedule, registration form and housing information with a map of the local area at [BrewingWithBriess.com](http://BrewingWithBriess.com), or request from 920.849.7711 or [info@brewingwithbriess.com](mailto:info@brewingwithbriess.com)

Speakers include members of the Briess Technical Team and guest speakers Jason Perkins (Allagash Brewing Co.) Mitch Steele (Stone Brewing Co.) and Joe Hertrich (formerly A-B).

In addition to classroom sessions, the workshop features a sensory workshop plus indepth tours of the Briess malting/roasting operation and 500-bbl brewery/extract plant.



Participants in the 2012 Malt & Brew Workshop listen as Briess Technical Services Manager Bob Hansen explains steeping, the first step of the malting process, during the malthouse tour.

## Sample Rusty Red, made with Goldpils® Vienna Malt,

*Try it at the Briess-Hopunion Beer Station at the CBC*

We invite everyone attending the CBC in DC to stop at the Briess-Hopunion Beer Station (Booth #7023) to taste "Rusty Red," a yearly beer brewed by O'so Brewing Co., Plover, Wis. The beer is described as, "A smooth malty Red Ale with hints of caramel and roast. Inspired by the beers of Vienna with an added twist of American style. 'Rusty Red, this one's for you!' ABV: 6%, 28 IBUs, 26 SRM."

It may be red, but at the heart of the beer is Goldpils® Vienna Malt. The complete recipe is proprietary, but brewer Marc Buttera offers that a large part of the grist is Goldpils after reformulating with this new malt from

Briess.

"O'so made the decision to purchase as many raw materials from Wisconsin as possible, so going mainly with Briess Malt & Ingredients Co. was an easy choice. We were very nervous to adjust our current recipes, but with the help of Penny, she suggested we use the Goldpils® Vienna malt in place of the imported Vienna malts we were using in our Rusty Red ale. The transition was smooth and the Rusty Red is fantastic," Buttera explained. Penny Pickart is sales manager for the central states.

Goldpils® Vienna Malt is a traditional-style malt developed as a tribute to the Briess ancestry and malting

tradition, which dates back to 1876 in Czechoslovakia. Less sweet than Pale Ale Malt but just as light colored, it delivers rich malty flavor with hints of biscuity notes that you'll taste in Rusty Red.

Another beer being served at the beer station is a Belgo-American Brown Ale brewed just for the CBC by DC Brau. "Colliding Hemispheres" is a collaborative beer between DC Brau, Hopunion and Briess with Briess Midnight Wheat (bitterless black wheat malt) and Caracrytal® Wheat Malts. See another article in this issues for more detail about that brew.

After sampling some brews, please visit us in Booth #7025 (next to the beer station) to nosh on malted milk balls, discuss your brewing projects and register to win free stuff.

### Style Matters

mer days. During the fall or winter months, consider utilizing varieties such as Chinook or Crystal to produce a piney, woody, spicy profile that bodes well for cold nights by a crackling fire. Whatever your choice, we hope you enjoy the endless possibilities this recipe provides. It is a tribute to our country and to craft beer – traditional, small and full of ingenuity.

– Hopunion

Yeast and Fermentation Notes:

After reading the news story about the White House brewing beer at home, we were struck by the fact they were A) homebrewing (how cool is that?) B) using dry yeast C) using a yeast made outside of the USA.

We decided it would be fun to clone this recipe, dry yeast and all. Of course we couldn't resist turning it into one of our tasting room experiments, so last fall, I brewed 2 batches of the White House Honey Ale (all-grain) on

*The recipe for the White House Honey Ale includes a pound of honey collected from beehives on the South Lawn. The White House Honey Ale does not match a specific beer style as outlined by the Beer Judge Certification Program (BJCP) style guidelines. Gravity, alcohol by volume, bitterness and color are within the guidelines for a Belgian Dubbel, however the English hop and yeast selection are not in keeping with the Belgian Dubbel style. Therefore this beer would fall under BJCP Category 23 - Specialty Beer.*

– Source: Wikipedia

our brew sculpture. I split these up and used four different yeast strains – the dry yeast used in the original recipe, WLP001 California Ale Yeast, WLP005 British Ale Yeast,

and WLP039 East Midlands Yeast.

I started the first batch at 8 a.m. on a Friday, then

See "Style Matters 2," page 5

From Page 1

## Prahl research gains insight into difference in strains

Illumina, of San Diego, CA, in collaboration with White Labs Inc., also of San Diego, have completely sequenced 96 closely related *Saccharomyces cerevisiae* and *Saccharomyces pastorianus* strains used in brewing, in order to capture the biological diversity and gain insight into the difference between the strains.

Comparative genomics is the study of the relationship between genome structure and function across different species or strains. The purpose of this study is to

determine the phylogenetic relatedness among different *Saccharomyces* samples and compare the data to fermentation performance and flavor characteristics of the isolates in beer production.

Sequencing of the isolates was done by Illumina using the HiSeq 2500 and the MiSeq with different data handling tool applied.

Fermentation characteristics were described on the basis of 20--80 L fermentations of brewer's wort cover-

ing a variety of beer styles true to the individual strain.

All beers were analyzed by ASBC standard methods for ABV, RDE, IBU, color and flocculation as well as by a trained sensory panel.

*Want to learn more? Troels Prahl of White Labs is presenting this study at the ASBC (American Society of Brewing Chemists) annual meeting in Tuscon, Arizona, May 19-22.*

## Join White Labs for 2013 bowling party at CBC

White Labs has many events planned for our customers at the Craft Brewers Conference.

If you're making the trip to CBC, please join us at Lucky Strike Bowl on the evening of Wednesday, March 27 (7-10 p.m.) for the White Labs Bowling Party. At the event, teams of four bowlers are going to compete (one team per brewery please) for bragging rights and prizes. Space is limited. To sign up visit the White Labs web page or Alex Cobb directly at [acobb@whitelabs.com](mailto:acobb@whitelabs.com) or 858.527.7367.

The bowling party brings back a popular event of past CBCs and should be a lot of fun for everyone involved. For years, White Labs held a bowling party; and one year even a dodge ball competition. The dodge ball was a little rough, so we think a casual bowling competition is more in line with the overall feel of CBC — serious, casual and fun all at the same time.

Also at the CBC, visit the White Labs booth at booth #6027.



## Wallick: 'I love the freedom of infusing flavors ...'

### Employee profile

Name: Darold Wallick

Organization: Customer Service Department, White Labs

Title: Sales and Customer Service Representative

Describe your role with White Labs:

My main role is taking and processing orders but I also answer questions and help customers choose the right products for their applications. Aside from that I also wear other hats in the company — whatever they need me to do.

What do you like about your job?

My job is attached to the craft brewing industry as well as my hobby of home brewing. Who wouldn't like getting paid to do a job that involves what they enjoy?

Why did you get into the brewing world?

I think it's genetically a dominant trait that comes from the German side of my family.

What kinds of jobs did you hold in the past?

I've done a lot of interesting jobs in my life.



More consistently, I spent a great deal of time in the IT industry. I have always been fascinated with computers and wrote my first program on a VIC20 at age 11. I had jobs in IT ranging from Sr Help Desk to Video Game Testing to even running my own business as a web designer. Yes, video games!

What do you like best about brewing?

I love the freedom of infusing flavors and making

whatever you want as long as you make beer first.

What are your other interests?

I love camping in the great outdoors and have this thing for fishing.

Where did you go to

school?

I got certified in network cabling through the Cisco Network Academy at the Education Cultural Complex in San Diego and I'm still a registered student at San Diego Mesa Community College.

What's in your fridge? A bottle of Nebraska Brewing Co Reserve Series Black Betty RIS, thanks to Lisa!

# CLARITY FERM

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\*the majority of beer tests well below 20ppm

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Made with technology by DSM

## Story gives us a chance to discuss our policies

When I was working in China in recent weeks, an interesting development took place in America: a news story about a lawsuit against Anheuser-Busch alleging that their alcohol levels were lower than reported gained wide exposure.

Breweries large and small follow all kinds of regulations which they seek to comply with, of course. But in terms of the printed alcohol levels of beers, it is not just industry standards but law about what claims can be made. When reporters approached us asking us to test the A-B beers, we did so, and they released the results to the world. The results showed the alcohol levels printed on the packages were within legal limits.

The allegations and reports were interesting to follow, and I bring the issue up because it presents an opportunity for us to discuss our policies.

We have an absolute policy regarding our work, and that is, confidentiality — regardless of whether we are talking about customers or yeast strains or testing. Clients come to us for yeast and testing and other options,



Letter from  
the President

Chris White

ality policy with our clients.

+++

Usage of Yeastman continues to rise. Some customer groups predominately order via our tracking and ordering system, while others are close to 50 percent. The rising use gives me an opportunity to explain a few factors about our system —

\* Yeastman tracks yeast growth throughout the plant and tells you when you can get the strains you are seeking. We make yeast for expected orders and custom orders, and generally more than 50 percent of our strains are available for next-day shipping.

\* We gladly take orders in all of the traditional ways — phone, fax, email — but Yeastman is gaining popularity. Our people are looking at the same database as customers, so whether you call us or log on to yeastman.com, you will get the same ship dates. And the answer online comes 24 hours a day. We do all of this without sacrificing our rigorous production and testing procedures.

\* As far as I know, we are the only company that offers real-time online ordering. If the yeast will not be available on the desired ship date, the system will tell you the earliest possible ship date. Additionally, it gives you the option of sending a message directly to the lab to request a custom ship date, and these requests are answered throughout the day.

You can review the site at yeastman.com.

*Chris White is President of White Labs Inc. He has a Ph.D. in biochemistry from the University of California, San Diego. Feel free to write him at [cwhite@whitelabs.com](mailto:cwhite@whitelabs.com) about this column.*

and the work is all confidential.

We don't tell people what they can or cannot do with the results. It is a bit ironic that the results in the A-B stories gained so much exposure, but that is the nature of the press; they are not gathering the information for themselves, they are gathering it for their readers, viewers and listeners.

Interestingly, other news outlets were trying to get a hold of the data supplied to the media clients who commissioned it. Sorry, we told them. We have a confidenti-

## White Labs workshop schedule

### \*\* Sour Beer Workshop

Using *brettanomyces* and bacteria in beer  
July 12, 2013

### \*\* Yeast Essentials (Boulder, CO)

Aug. 16, 2013

### \*\* Fermentation for Distillers

Oct. 4-6, 2013

### \*\* Yeast Essentials (Austin, TX)

Oct. 22, 2013

### \*\* Yeast and Fermented Foods

Nov. 7, 2013 (Please note the revised date)

## Style Matters 2

From Page 2

realized I forgot to pick up any Biscuit Malt, which was part of the recipe! I had to make do for this one and go and get some biscuit for the second brew. Oops! But I guess sometimes that kind of stuff happens and I just had to go with it. On another note, it seems all of the San Diego homebrew shops are out of honey, a key piece of this beer. I went to three different shops and bought out everything I could find. The beers were brewed again the following week, but not by me.

We served the beers on tap until the week of Oct. 22, and invited people to vote on their favorite, with the winner being named on Election Day.

Unlike the national election in which Barack won reelection, his homebrew recipe lost. The winner by a landslide was a beer made with White Labs yeast — WLP005 British Ale Yeast.

—Neva Parker, *White Labs*  
Malt Notes:

A tribute to White House Ales isn't complete without an All American cast of malts. Because Briess produces brewer's

grade malt extracts from our own malts, you can patriotically brew both extract and all-grain versions of these beers with domestically produced ingredients.

For extract beer or to adjust the gravity of an all-grain brew, we recommend CBW® Pilsen Light malt extract for the White House Honey Ale, and CBW® Golden Light malt extract for the White House Honey Porter. Pilsen Light carries the flavor of its namesake malt, and has a subtle malty flavor and light color that won't overpower the honey. Golden Light is made from base malt and provides a solid malty backbone for the rich malty flavors in the Honey Porter. Both malt extracts are made with Carapils® for added mouthfeel, foam and foam retention. (The White House's grain bills are on page 8).

For all grain brews, we recommend using almost all Briess Pilsen Malt (1.2°L) to keep the color and flavor appropriately subtle for the Honey Ale, and to let the honey flavor come through. For some interest, a small amount of a 20-40°L Caramel Malt and Victory® Biscuit Malt

(28°L) could be used. Use less than 7 percent of Bonlander® Malt (10°L), and less than 5 percent of Aromatic Malt (20°L). The White House Honey Porter offers more creativity with specialty malts, but keep usage on the lighter side for a Porter to let the honey flavor come through. We recommend a blend of Munich Malt (either 10 or 20°L), 20-40°L Caramel Malts, Dark Chocolate Malt (420°) and either Midnight Wheat Malt (550°L) or Blackprinz® Malt (500°L), both bitterless black malts.

We recommend all of these specialty malts because they are smooth and won't contribute sharp or bitter notes to the beer. Dark Chocolate Malt is incredibly smooth. If you haven't tried it yet, call for a sample and mash a tea with it.

The same holds true with both Briess bitterless black malts, which are made from raw grains with no husk. Since it's the husk that develops bitter flavor during roasting, these two malts contribute extreme color but no bitter flavors. They're per-

See "Style Matters 3," page 8

## Craft Beer Quarterly

The purpose of CBQ is to provide information and tips about brewing from an ingredient perspective — malt, hops and yeast. CBQ is sent each quarter to thousands of professional brewers. CBQ is sponsored by Briess Malt, Hopunion LLC and White Labs Inc.

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# Hopunion given OK - 100% Kosher certified

Luke Weston  
Marketing, Hopunion LLC

In keeping with a tradition of innovation and excellence, Hopunion is proud to become 100% kosher certified. We recognize that beer drinkers and brewers come from all walks of life, and providing hops to those who maintain kosher diets is important.

A kosher diet is one that follows the Jewish dietary laws of Kashrut. Most of

the tenets of Kashrut pertain to the preparation of meat and dairy. Hops, as a plant, are inherently kosher. However, some Kashrut laws do apply directly to plants, specifically, that vegetables cannot contain even trace amounts of insects, and that utensils or machinery used to prepare vegetables for consumption must not be cross contaminated with tools used to prepare meat or dairy.

Kosher diets are adhered to by those

of the Jewish faith, but increasingly, health conscious consumers, vegans, and those with food allergies have been turning to kosher products for their individual dietary requirements.

We are excited to branch out to these consumers and provide them with the kosher hops they need.

Hopunion is now kosher certified through OK Kosher Certification, an innovative leader in the kosher certification

industry that is universally accepted by all kosher authorities. Their strict standards and rigors are meticulously enforced at every stage of our hop production process, from the field to the pellet plant.

Hopunion is renowned for the quality of our hops, and we are delighted to be one of the first in the industry to supply premium hops to the ever expanding kosher marketplace. Next time you drink a brew, raise your glass and say L'chaim!

## Cascade Cup

From Page 1

and take pride in being the only grower owned hop supplier.

Last month, Hopunion's quality ideals were affirmed during the Hop Quality Group's first annual Cascade Cup as both Rich Van Horn and Doug Weathers took top honors, placing 1st and 3rd respectively. These results solidified the fact that Hopunion growers are some of the best in the nation and share the commitment to quality craft beer.

### Cascade Cup

In January, as part of the 57th Annual American Hop Convention, the Hop Quality Group conducted the first ever "Cascade Cup."

The Cup is awarded on an annual basis to the hop grower whose sample of Cascade hops demonstrates excellence in quality to a panel of judges representing the fourteen breweries involved in the Hop Quality Group.

The competition consisted of fourteen entries of dried, whole flower Cascade samples and was carried out in the research and development department of the Sierra Nevada Brewing Company.

The judges, who between them represented nearly two centuries of hop evaluation experience, probed, pressed, rubbed and sniffed the hops for an hour before declaring a winner. At the end of the day, Hopunion growers took top honors. Rich Van Horn, of Van Horn Farms emerged victorious, while Golden Gate Farms (S.S. Steiner) placed 2nd, and Doug Weathers of Sodbuster Farms took 3rd.

### Long history

As the first US-bred hop to be released by the United States Department of Agriculture's hop breeding company, Cascade hops have a long and successful history within the American craft brewing community.

Cascades were made commercially available in 1971 and within 15 years became the most popular variety, eventually coming to nearly define the flavor of American "microbrewed" beer in the 1990s.

After 42 years, the Cascade hop remains a backbone of craft beer hop character, with aroma characteristics described as bright, floral and citrusy, with notes of grapefruit and pine needles.

When asked about winning, Rich Van Horn replied "I'm pleased that two Hopunion growers placed in the



Copyright Sierra Nevada Brewing

top three in the 1st annual Cascade Cup, it obviously gives us the opportunity to showcase our growers and our commitment to quality.

As for our commitment to quality, that is the primary goal of our farm. We continue to reinvest in our farm to achieve that goal."

Val Peacock, a renowned hop researcher and member of the Hop Quality Group commented, "Van Horn's Cascades didn't necessarily have the biggest, boldest aromatics on the table, but instead showed great intensity, finesse and a wonderful balance of the best elements we look for in Cascades. They were really beautiful."

Van Horn Farms was started in 1904 by a French Canadian family in Moxee, WA, and remains a family affair that still works some of its original acreage growing Palisade®, Chinook, Cascade and Columbus hops. The submitted sample came from Van Horn's original Cas-

cade field that has been farmed continuously since the day it was planted in 1974, just two years after the hop was commercially released.

At Hopunion, we are proud to be grower owned and craft beer focused. To learn more about our growers or our quality initiative, please feel free to visit our website.

### Best practices

The Hop Quality Group is a non-profit organization formed in 2011. The HQG's work emphasizes research and development and best practices for hop cultivation and processing.

Current members of the Hop Quality group are: Bell's, Boulevard, Brooklyn, Deschutes, Firestone Walker, Full Sail, New Belgium, New Glarus, Odell, Russian River, Samuel Adams, Sierra Nevada, Schlafly and Stone Brewing Co.

## What's your flavor? Staff participates in sensory analysis

Melody Meyer

Marketing Manager, Hopunion LLC

In an era when hoppy beers reign supreme and unique flavor profiles are in high demand, it is increasingly important for hop growers and hop suppliers to provide new and unique hop varieties to the craft community. Varieties such as Citra® HBC 394 cv. and Mosaic® HBC 369 cv. have taken the market by storm over the past few years and left brewers asking, "What's coming next?"

To help answer this essential question, the Hop Breeding Company in Yakima, WA has created the Sensory Analysis Panel. Comprised of more than forty members, the Sensory Analysis Panel is designed to establish and select new hop varieties for aroma characteristics and provide a valuable educational opportunity for hop industry staff to identify targeted traits in potential new selections.

The Sensory Panel is conducted on an annual basis and focuses on identifying specific aroma traits within a variety of hop selections. The panel takes place over the course of 8 weeks and includes more than 100 varieties. Of these varieties, some are commercial hops used as controls while others are new, experimental varieties that have the potential to be expanded into commercial use.

Twice a week, member of the sensory panel set aside time to analyze 10 hop varieties. Each member has been trained on aroma standards and commercial cultivars prior to participating in the panel, and focuses on having a distinct set of vocabulary to describe the characteristics they are sensing. One at a time, members analyze the

samples and categorize the aromas based on both, intensity and aroma characteristics. The results are recorded on anonymous ballots and submitted to the Hop Breeding Company for evaluation and statistical analysis. Based on the objectives of the breeding company, the results of the panel are used to help expand new hop selections.

For the craft industry, the Hop Sensory Panel provides many benefits. First, brewers are guaranteed to experience some of the most unique, highly sought after aroma characteristics. As part of this, brewers can be assured that they are receiving accurate aroma descriptions based off aroma standards from Oregon State University. Second, brewers will experience hops with increasing value as high alpha varieties now have defined aromatic traits that allow for dual purpose use. Most importantly though, brewers will know that their hops have gone through a thorough evaluation process and have been selected with their specific needs in mind.

Hopunion is proud to participate in the Hop Sensory Panel. From strong tropical flavors to intense pine and wood characteristics, there is an array of possibilities for future hop varieties. In conjunction with the Hop Breeding Company, we are continuously dedicated to supplying only the highest quality hops and look forward to providing an even greater selection of unique hop varieties.

*For more information on the Hop Breeding Company, please visit their website at [www.hopbreedingcompany.com](http://www.hopbreedingcompany.com).*



## Green Hops orders now accepted at Hopunion

By Hopunion

With winter behind and spring ahead, hop growers throughout the Yakima Valley begin to set their sights on hop harvest 2013.

Knowing that the new rhizomes will soon be in the ground and the perennial vines will soon be sprouted and trained up the twine, we anxiously wait for the valleys of the Pacific Northwest to work their magic and yield some of the greenest, most aromatic hops known to man.

By the end of August, the fresh hops waiting to be harvested at their peak will fill the air with the aroma of a constant late boil addition. Hops in this condition are rarely seen and even more rarely used by brewers because Mother Nature can be as cruel as she is gracious.

Green hops present a host of logistical challenges and have to be treated immediately after harvest to prevent spoilage, however, when fully utilized, they produce some of the freshest, most unique flavors possible. For 2013, Hopunion will again set aside and make available some of our most popular varieties for brewers to use in their commercial fresh hop batches.

This year, Hopunion is offering a slightly different selection of green hop varieties. Like last year, Hopunion will continue to offer Cascade, Centennial, Chinook, Citra® HBS 394 cv. and Simcoe® YCR 14 cv. hops in their natural, unfettered state. In addition, Mosaic® HBS

369 cv. will be offered on a limited availability basis. Each variety will be available at \$5.50/lb and sold in 10lb increments. Important to note, all green hops orders will be shipped via UPS Next Day Air to ensure the highest quality hops are available for your brew. While the expenses may seem daunting, the average cost is similar to other premium varieties and the flavors produced, are unmatched.

In order to facilitate the logistical challenges of getting these hops to your brewhouse, Hopunion is accepting early orders beginning at the Craft Brewers Conference in Washington, DC.

Order forms are available online at [www.hopunion.com](http://www.hopunion.com) and will be accepted through July 31st, 2013. For more information, please visit our website



or call our knowledgeable sales staff at 800.952.4873. These hops are in short supply and are sold on a first-come, first-served basis, so if you're planning a harvest pale ale or a wet dry hopped IPA, call Hopunion today!

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## Attention brewer

Craft Beer Quarterly

## The Back Page

### DC Brau

From Page 1

As one of DC's most beloved breweries, DC Brau frequently weaves together traditional brewing values and modern techniques to produce some of the most intriguing craft beer recipes available. In 2012, DC Brau took silver at the Great American Beer Festival® for "Your Favorite Foreign Movie" in the Belgian and French-style Ale category.

When approached about collaborating with Briess and Hopunion, owner Jeff Hancock was asked to create a recipe featuring both southern hemisphere hops and Midnight Wheat malt. According to Jeff, the decision to brew the beer was simple, "I was most excited. I had, up to that point never brewed with any hops from the southern hemisphere so it made the decision to do the collaboration very easy."

When conceiving the recipe, Jeff imagined an American Brown Ale brewed with their house Belgian Abbey yeast to give it a fun twist. The goal was to produce something along the lines of a firm, yet subtle malt profile with subtle caramel and toffee notes with a kiss of cocoa thrown in, coupled with a heavy hop presence conveying flavors of resinous tropical fruit, lemon zest, lime zest and white pepper. All these flavors come together utilizing the house Belgian Abbey yeast, which has a clean profile and produces esters reminiscent of dried fruits, to help carry the union of the hops and malt.

The final recipe resulted in a very memorable beer that mashes traditional Belgian and American beer styles with a very unique southern hemisphere hop twist, and inspired the name "Colliding



Hemispheres". The malt profile consists of numerous Briess products including Pilsen, C-80, Midnight Wheat and Cara-Crystal Wheat malt. Complimented by three southern hemisphere hops, Australian Topaz, New Zealand Motueka and New Zealand Pacific Jade, "Colliding Hemispheres" features an amazing configuration of flavors. Upon the initial sip, consumers experience a mellow chocolate note blended with light fruit however it is followed by strong dank, citrus and earthy notes. According to Jeff, the final product is "a very well-balanced beer with a very pleasant bitterness with silky chocolate and toffee notes."

During the Craft Brewer's Conference, "Colliding Hemispheres" will be featured at the Hopunion / Briess Malt and Ingredients sponsored beer station #7023. Stop by to taste this amazing DC Brau Brewing beer, in addition to several other great beer selections.

CRAFT BEER QUARTERLY is brought to you by:



### Style Matters 3

From Page 5

fect for Black IPAs, Black Lagers, Dark Wheat and other beers like the White House Honey Porter, which benefits from

color and a touch of subtle roasted flavor with no bitterness.

— Briess Malt & Ingredients Co.

Grain bill/White House  
Honey Ale  
2 cans light malt extract  
1 lb light dried malt extract  
12 oz crushed amber crystal malt  
8 oz Biscuit Malt

Grain bill/White House  
Honey Ale  
2 cans light unhopped malt extract  
3/4 lb light Munich Malt (cracked)  
1 lb crystal 20 malt (cracked)  
6 oz black malt (cracked)  
3 oz chocolate malt (cracked)

