



Volume 11, Issue 4/Winter 2012-2013

# White Labs releases new strains for 2013

## Popular reaction anticipated

White Labs adds to its yeastbank every year, and 2013 is no exception. Two strains will join the lineup in the new year. With their unique background and uses, both are expected to be popular.

As for last year, many new strains were added, including WLP707 Pinot Noir Yeast, WLP860 Munich Helles Yeast, WLP644 *Brettanomyces bruxellensis* Trois, WLP585 Belgian Saison III Yeast, and WLP665 Flemish Ale Blend.

Here are the new strains for 2013 —

### WLP076 Albion Ale Yeast

Yeast from the historical brewery that led the way for the craft beer movement. Opened in 1976 in Sonoma, CA, the New Albion Brewery changed the face of beer for a new generation of beer lovers. This strain is a traditional British-

style yeast, in honor of Sir Francis Drake, who claimed the area that is now believed to be Northern California. Neutral and versatile strain, it is a great choice for pale ales, porters, and stouts.

Optimal Temp: 66-70°F (19-21°C)

Flocculation: Medium-High

Attenuation: 70-74%

Alcohol Tolerance: Medium

### WLP709 Sake #9 Yeast

For use in rice-based fermentations, #9 Sake is a traditional strain used in Ginjo-shu production because of the yeast's development of high fragrance components. It is a fairly strong fermenter, but produces a foamless fermentation.

Optimal Temp: 62-68°F (17-20°C)

Flocculation: Low-Medium

Attenuation: 72-78%

Alcohol Tolerance: 15-16%

Photo from *BREWERS DIGEST, 1979/1980*, as reproduced on the following website:

<https://sites.google.com/site/jesskidden/newalbionbrewingcompany>



## Briess Scholarship awarded

J. Blake Layfield has been awarded the fifth annual Roger C. Briess Scholarship by the American Society of Brewing Chemists. Layfield is a PhD food science student in the Department of Food, Bioprocessing and Nutrition Sciences at North Carolina State University. He anticipates receiving candidacy in December and graduating in 2013.

Layfield expressed his gratitude for the scholarship which, he said, "Will be very helpful to me as I con-

tinue in my brewing research and education. We use quite a bit of your Vienna, Pilsner and Munich malts for producing various ales and lagers in our pilot brewery."

Layfield added that while the career path of a food scientist can go in many different directions, he developed a love for beer production and research during several internships. "I'm going to try my best to find a job in the brewing industry working for either a producer or supplier," he

See "Scholarship," page 2

## Featured hop —

### Willamette and the holiday season

Melody Meyer

Marketing Manager, Hopunion LLC

As the holiday season begins, brewers and home brewers alike begin to shift their focus from the summer's pale ales and IPAs to winter warmers, seasonal offerings and an often spicier set of brews. While many of the fall/winter beers are lighter on hops, there are still some excellent selections to produce mild, yet slightly spicy flavors. The Willamette hop variety is a perfect example.

Named after Oregon's Willamette River (which flows directly through the state's hop growing region), Willamette is one of the most well established aroma hop varieties in the US industry. It was bred by the USDA breeding program as a triploid seedling of the English Fuggle variety and released in 1976. It is characterized by low alpha acids, ranging from 4.0 – 6.0% and a mild and pleasant, slightly spicy aroma. Other characteristics

See "Featured hop," page 7

## Style Matters: Tips for Dark American-Belgo Style Ale

In each issue, CBQ spotlights a particular beer style and provides tips from an ingredient and fermentation perspective. In this issue we examine Dark American-Belgo Style Ale.

### Hop Notes:

Belgo-American style beers have been gaining ground in the craft beer segment in America. This subgroup of beer styles combines ingredients or techniques of Belgium, with ingredients or beer styles of

America. The result of this ménage can be unbelievable if the relative ingredients balance each other to birth a complex and stimulating beer, completely unique unto itself. Hop aroma, flavor and bitterness not usually found in the base style, can be medium to very high and must show the characteristics of American hop varieties. The bitterness (IBU) content can vary with the style, giving the brewer free range to their hop desires. Some typically used hop varieties include, but are not limited to, Ama-

rillo®, Brewer's Gold, Cascade, Centennial, Chinook, Citra®, Columbus, Fuggle, Glacier, Goldings, Horizon, Magnum, Northern Brewer, Perle, and Simcoe®.

— Brandon Lesniak, Lab Manager, Alpha Analytics

Yeast and Fermentation Notes:

The yeast tips for this style are relatively  
See "Style Matters," page 6

# Caracrysal® Wheat Malt available for ordering

## *Consider it for your spring and summer beers*

Caracrysal® Wheat Malt is now available for your spring and summer beers. Licensed breweries can order directly from Briess or from an authorized distributor. For a list of distributors, visit the Briess website. Caracrysal® Wheat, a seasonal malt from Briess, is available every Jan-Jun.

If you haven't tried this Maltster's Reserve Series Malt yet, contact Briess for a sample or download the product information sheet from the Briess website. It's a relatively new and unique caramel malt

perfectly suited for spring and summer brews, as well as any beer that can use a touch of smooth, subtle flavor and warm, appealing color.

Caracrysal® Wheat Malt has sweet, smooth, malty, bready, subtle caramel, dark toast flavors and finishes exceptionally clean. At 55 °L it contributes orange to mahogany tones to your beer and its non-fermentables will contribute body, improve foam and foam retention and extend beer stability.

Because it's a roasted caramel malt, Caracrysal® Wheat has a longer shelf life, when properly stored, than kilned malts. Store unopened bags for up to 18 months at cool temperatures (not above room temp and not below freezing), and in an area separate from brewhouse and other working areas to avoid excessive humidity.

Suggested beginning usage rates:

- Recommended for all beer styles

using caramel malts such as IPAs, Pale Ales, low alcohol beers, wheat beers, Bock beers, and session beers. Use in any beer style for smooth, subtle flavor and warm, appealing color.

- 5-10% Subtle sweetness and flavor with pale orange tones
- 10-15% Mild sweetness and flavor plus orange tones
- 15-25% More pronounced flavor with dark orange to mahogany tones

Looking for inspiration? Visit <http://www.BrewingWithBriess.com/Recipes/> for Caracrysal® Wheat Malt recipes.

## Find it in the redesigned 'Blogging with Briess'

We recently took a cue from the cliché "A place for everything and everything in its place" by adding categories to the Briess blog.

This simple change makes it easier for

*Visit the site to read and comment on Briess blogs*

visitors to find previous blogs on a wide range of topics, from technical tips to product information to sustainability.

The redesigned blog has also been moved into the Briess website and can be found at

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

Check it out and, while you're there, subscribe to receive a monthly eblast of the previous month's blogs.

## Brew gluten free with syrups from Briess

Briess offers two styles of gluten free syrup for brewers who are considering adding a gluten free beer to their menu. For a sample and to discuss formulating a gluten free beer, contact Briess at [info@brewingwithbriess.com](mailto:info@brewingwithbriess.com) or call us at 800-657-0806.

Several gluten free beer recipes can also be found in the new searchable Briess Recipe Database at [www.BrewingWithBriess.com/Recipes/](http://www.BrewingWithBriess.com/Recipes/).

BriesSweet™ White Sorghum Syrup 45DE High Maltose

This is a 100% gluten free concentrated wort made from the unmalted grain of the white sorghum plant. That makes it unique, as other sorghum syrups are produced from the cane of the sorghum plant.

It was developed by the Briess technical staff in 2005 specifically for the production of gluten free beer. It successfully mimics the brewhouse performance of liquid malt extract because it was developed to provide the proteins and amino acids necessary for yeast nutrition, head retention and body along with color and flavor. Characteristics of BriesSweet™ White Sorghum Syrup include:

- Produced from unmalted white sorghum grain
- Mild "grain-like" flavor
- No unpleasant aftertaste like red sorghum syrup
- Sufficient proteins and amino acids for 100% extract brewing

Because it has a carbohydrate profile and

*In the United States, an estimated 2-3 million people suffer from Celiac Disease, which makes them gluten intolerant*

fermentability similar to malt extract, BriesSweet™ White Sorghum Syrup 45DE High Maltose functions as a 1:1 substitute for malt extract in any beer recipe. It is a dark golden-colored extract with a color of 2-3 °Lovibond at 10% dilution.

In addition, it has sufficient free amino nitrogen (FAN) levels—about 2/3 of an all-malt wort—to provide sufficient yeast nutrients for fermentation. BriesSweet™ White Sorghum Syrup 45DE High Maltose is 72-75% fermentable and will produce a beer similar in flavor and mouthfeel to a premium American lager.

Clarified Brown Rice Syrup 42DE

Another syrup for gluten free brewing is Clarified Brown Rice Syrup 42DE. This syrup is produced from a concentrated wort made from 100% pure brown rice that has been filtered to remove most insoluble protein. Many brewers report greater success brewing with clarified, versus non-filtered, brown rice syrup because of the difficulties and product losses often experienced when trying to filter out the insoluble (but colloidal suspended) protein.

## Scholarship ————— From Page 1

said. And his long-term career goal is to teach brewing and distilling courses at the university level.

Roger Briess was a fourth-generation maltster and brewer who studied and initially practiced his trade in Germany. From 1971 until his

death in 2001, he was president of the family business he had started in Czechoslovakia and relocated to the United States after WWI. Monica Briess, wife of the late Mr. Briess, is CEO of Briess Industries, Inc.

It remains one of the few family-owned malting companies in the world.

Mrs. Briess established the Roger C. Briess scholarship to keep alive Mr. Briess' contagious enthusiasm for superior malting and brewing.



*J. Blake Layfield*

## Coming in 2013: 4th Annual Malt & Beer Workshop

Dates for annual Briess Malt & Brew workshop are Wednesday-Thursday, Aug. 21-22, 2013, in Chilton, Wis. Registration will open in early 2013. Watch the Briess website for more information, or automatically be notified when registration opens by signing up for monthly 'Blogging With Briess' eblasts at <http://www.BrewingWithBriess.com/blog/>.

### Photos from the last workshop

Photo at right: Gary Glass, Director of the American Homebrewers Association, paused for a picture in the malthouse while attending the August 22-23 Briess Malt & Brew Workshop. The malthouse tour is a highlight of the workshop, which takes visitors through the entire malting process. Pick up the Nov-Dec issue of *Zymurgy Magazine* to read Gary's take away from the workshop.



Photo above right: The Briess Malt & Brew Workshop includes a tour of the 500bbl brewhouse/extraction



plant. Commissioned in February 2002, the production plant is fully automated. The 500bbl brewing process includes a full boil, followed by vacuum evaporation to produce pure brewer's LME, or spray dried into DME.

## Briess launches robust, searchable Recipe Database

All those beer recipe pdf files on [www.BrewingWithBriess.com](http://www.BrewingWithBriess.com) are now history. A recent upgrade replaced the pdf library with a fully searchable, robust database that makes the Briess library of recipes considerably more user friendly.

Search for recipes by Briess malt, beer type, recipe type, batch size or multiple fields in advanced mode. The results display onscreen where you can review the recipe, email it, share it on a social network, or choose from two printing options—full screen or 3x5 card.

New recipes are being added monthly, and watch for a "submit your own" recipe form in the future. The new webpage lives under the "Recipes" tab at <http://www.BrewingWithBriess.com/Recipes/>.

Search by -

- Briess Malt
- Beer type
- Recipe type
- Batch size

Search recipes using more than 40 different malt varieties!



## Briess welcomed into Wisconsin 'Green Tier' program

By Lauren Zink  
Briess Intern

Briess Malt & Ingredients Co. recently celebrated its induction into the Wisconsin Department of Natural Resources' Green Tier program, which recognizes and rewards environmental performance that voluntarily exceeds legal requirements related to health, safety and the environment. Attending were Briess employees and customers along with Wisconsin officials, including DNR Secretary Cathy Stepp who spoke about the importance of sustainability in business.

Also attending were Paul Graham and Anello Mollica, co-owners of Central Wa-

ters Brewing Co., Amherst, Wis. In 2009 Central Waters, a fellow Green Tier participant, became Wisconsin's first green-powered brewery. Both men also spoke at the event.

"As our business grows, it becomes increasingly important to us to make sure our suppliers match our own values in regards to environmental responsibility," Mollica explained following the celebration. Our consumers are becoming increasingly aware of the ecological footprint of the products they purchase, and being able to show that not only we, but also our suppliers, seek to shrink that

footprint is integral to us in future growth," he continued.

Briess echoes Central Waters' viewpoint on the importance of environmental responsibility, even taking steps to ensure the Green Tier program itself was environmentally friendly. Briess partnered with the Wisconsin Service NatureWire® Renewable Energy Program which provided renewable electricity for the event.

As a Tier 1 participant in Green Tier, Briess is implementing environmental management systems that will help track future environmental success and perfor-

mance. But being environmentally conscious is not new for Briess.

The company's sustainability initiatives began in 2006 when Briess initiated its "Green With Briess" sustainability program and entered into an aggressive two-year plan with the U.S. Department of Energy for improving processes, procedures and equipment throughout all manufacturing and support facilities. From 2006 to 2008, the Briess extract plant reduced its natural gas usage by 20%, while the Chilton Malthouse saw a 10% reduction. As a result of its efforts, Briess received an Energy Saver award from the

See "Green Tier," page 8

# Big year of classes planned at White Labs in 2013

White Labs hosted many classes in 2012 and has a full slate planned for 2013 — all part of the company's effort to educate brewers, winemakers and distillers about their craft, with an emphasis on yeast and fermentation.

New for 2013 are four Yeast Essentials classes — one each in San Diego, Mexico, Boulder CO, and Austin TX. These classes are the most popular offerings thus far, but other opportunities for learning will take place in the areas of wine, homebrewing, distilling, sour beers and fermented foods, among other topics.

Entering the second full year in its current location, White Labs' relocation and expansion allowed the company to significantly increase production, and also provided space for a long-sought training room. The room has been professionally designed and outfitted to allow for comfortable hour-long or all-day classes. Situated near the front of the building, it is located away from the production area, allowing for uninterrupted lessons.

Attendees are placed at a nearby hotel within walking distance, and in off times they may enjoy the White Labs tasting room.

The following is the tentative 2013 schedule:

**\*\* Fermentation for Winemakers**  
Feb. 7, 2013  
(Early registration deadline: Jan. 7, 2013)

**\*\* Yeast Fundamentals for Homebrewers**  
Feb. 16, 2013

**\*\* Yeast Essentials**  
March 8, 2013

**\*\* Yeast Essentials (held in Mexicali, Mexico)**  
Tentatively planned for April 19, 2013

**\*\* Fermented Foods**  
April 26, 2013 (Tentative)

**\*\* 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



Chris White, teaching a class in 2012 at White Labs, is one of many staff members and outside experts who provide their expertise to industry workers and students as part of the Training and Consulting program at White Labs.

**\*\* Yeast Essentials (Austin, TX)** 1-888-5-YEAST-5 or log on to  
Oct. 22, 2013 whitelabs.com and click the Training and  
To find out more, call White Labs at Consulting link.

## Taylor: 'I love the process — it's so detail-oriented'

### Employee profile

Name: Kara Taylor  
Organization: White Labs  
Title: Analytical Laboratory Specialist



Describe your role with White Labs:

"When I started with White Labs in 2009, I began as a technician in the yeast lab. At that time White Labs had formed a partnership with Siebel Institute to perform their laboratory services and I am now responsible for most of the analytical services we provide to breweries around the world."

What do you like about your job?  
"I really love educating and helping brewers."

Why did you get into the brewing world?  
"I remember learning about fermentation briefly in college and I thought it would be really cool to work for a company that made brewing yeast, based on my love of beer. I remember looking online and when I saw there was only two major companies making liquid yeast in the states at the time I knew my chances of employment

at those companies were slim. When I graduated college, I emailed White Labs and I was just in the right place and at the right time."

What kinds of jobs did you hold in the past?

"I've had a lot of jobs in the past, none of which had anything to do with brewing. My mom owned a salon for most of my life so I worked there a lot and I also worked at a Boy Scout camp on Catalina Island from ages 14 to 22, doing everything from the business end to running the rifle range."

What do you like best about brewing?

"I love the process — it's so detail-oriented. While it often seems tedious and a lot of work, when you produce a great product, there's a lot to be proud of."

What are your other

interests?  
"Yoga, knitting, sport shooting, and laughing."

Where did you go to school?  
Loyola Marymount University in Los Angeles

What's in your fridge?  
"Sadly not much right now except some aging sours (not actually in the fridge). I like to go out!"

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\*the majority of beer tests well below 20ppm **Made with technology by DSM**

# Tasting room data adds to our knowledge of yeast

The year 2012 was exciting for us as we expanded yeast production, hired additional production and customer service employees and offered a full slate of yeast and fermentation classes for the first time.

While the rate of expansion in the industry is promising, we recognize that times remain tough for many because of the economy and other factors. Thus prices will remain the same for 2013 despite our rising ingredient and packaging costs.

I will be discussing many of these points in my annual holiday letter to customers. In this space I would like to take a closer look at another new item for us in 2012 — the opening of the White Labs Tasting Room (pictured at far right), and specifically the benefits it will bring to our brewing customers in the near future. As many brewers already know, we opened the Tasting Room earlier in the year, serving beers made with an unusual twist. We generally divide each beer into four smaller batches and ferment them with different yeast strains. The experience showcases the role that yeast plays in beer, and has been a great way for us to reach out to the community where we work and the beer world in particular. Additionally, we provide a detailed testing report for each beer, modeled after our highly popular Big QC Day program.



## Letter from the President

Chris White

decisions about what yeast to use with the beers they are developing. We have a working model of this in place. When brewers visit Yeastman.com, our tracking, ordering and reporting software, they will notice that each strain has the words “Tasting Room Data” next to it. When they click this link they will get to a page that has a list of beers made with the strain in question. With a few clicks they can compare the strain in question with others used to make the same beer. As we are still fine-tuning our brewing process and reports, we considered waiting to make this feature live until after we have accumulated more data. However, we think the data could be of assistance, and we think that brewers will understand

We have a greater goal in mind. We want to share the data we accumulate about these strains with our brewing customers, and we hope this will help them in making



the information will grow and become more sophisticated with time.

If you don't want to read through a bunch of reports, you are always welcome to come down and try the beers in person.

*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.*

# Cancer fundraising team reaches team record

In mid-November, the cancer research fund-raising team that includes executives, employees and friends of White Labs completed its 60-mile walk around San Diego County.

In doing so Beer for Boobs capped its fifth successful annual walking campaign by raising \$44,370, a team record and the 8th-highest amongst San Diego teams.

Employee members of the team include Lisa White, Neva Parker, Meg Falbo, Kara Taylor, Maureen Lalonde, Allison Wells, and Michael Fuller. Lisa and Neva were co-captains.

The team would like to thank the following sponsors — Hopunion, Green Flash, Ballast Point, Lost Abbey, Pizza Port, Northwestern Mutual, Maui Brewing

Company, Briess Malt & Ingredients, Sam Adams, Fredericksburg Brewing Company, Coronado Brewing Company, Sudwerk Brewery and White Labs. Thanks also go out to Bootlegger's Brewery and The Bruery for holding pint nights and offering generous beer donations.

Also, for the month of October, which is Breast Cancer Awareness month,

White Labs created a special pink label for vials of WLP005 British Ale Yeast. Proceeds from the sale of the yeast went to fight breast cancer.

## Yeastbank: White Labs' news roundup

### Big QC Day 2013

Details for the next installment of Big QC Day have been finalized. The 2013 Spring Big QC Day will be held at the usual time, around Valentine's Day (the original slogan for the program was something like “Love your beer”). The deadline for ordering kits is Feb. 8, 2013. They can be ordered anytime by calling 1-888-5-YEAST-5 or logging into Yeastman.com.

For those who are not aware, Big QC Day allows brewers to submit two beers for testing in a wide variety of areas, including IBUs, alcohol and calories, among many others. The price remains the same \$139, and it is one of the best bargains in the business and a great way to learn more about your beers, either for competition purposes, consistency efforts, or simply

to see how your beers stack up against others numbers-wise around your region and the world.

### Alcohol Test Kit Plus

In 2012, White Labs released the Alcohol Test Kit Plus. Based on our popular Big QC Day program for commercial breweries, the kits offer affordable testing options for the homebrewing community, a group that has thus far not had access to third-party professional testing. The kits offer brewers the opportunities to mix and match their tests.

The default test is the alcohol test, but brewers can add on many more options by logging into Yeastman.com. The hope is that homebrewers will embrace testing as much as commercial brewers have, and to help make that happen White Labs is

seeking to spread the word about the ease of use of the test kits and the variety of tests offered. Posters explaining the easy-to-use process and ability to add on tests will be on display in stores. Next time you taste some questionable homebrew, politely ask your friend to invest in an Alcohol Test Kit Plus.

### Test batches

In early December, White Labs participated in perhaps its most exciting collaboration to date in the tasting room. White Labs worked with neighboring Alesmith Brewing Company to produce 16 variants of Alesmith's famous Wee Heavy ale with different yeast strains. It is indicative of the type of collaborations White Labs participates in with breweries. Look for more in the future!

## 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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# Falconer's Flight® initiative makes inroads

## *Helps expand scholarship opportunities*

Melody Meyer

Marketing Manager, Hopunion LLC

Since 2010, Hopunion LLC has been proud to support the Glen Hay Falconer Foundation's brewing education scholarships program through proceeds from the Falconer's Flight® pellet blend. To date, \$100,000 has been donated to the foundation in support of Glen's vision to increase educational opportunities for current and aspiring craft brewers.

This winter, a portion of the Falconer's Flight initiative will be realized as the Glen Hay Falconer Foundation, in collaboration with the Siebel Institute of Technology, proudly expands their scholarship offerings to include two full-tuition brewing education scholarships.

Similar to the past, the Foundation will present one scholarship to the World Brewing Academy Concise Course in Brewing Technology, a two-week intensive program that covers every topic criti-

cal to successful brewery operations. This year, the scholarship will be offered at the Chicago campus during October/November 2013.

The program is designed for brewers pursuing a wider knowledge of professional brewing standards and techniques in order to advance their brewing careers as well as individuals planning to enter the brewing industry and includes a \$1,000 stipend to help offset travel and lodging expenses.

New for 2013, the Foundation will proudly present one full tuition World Brewing Academy International Diploma Course scholarship. The International Diploma course is a 12-week comprehensive course intended for brewers seeking an in-depth understanding of the technical aspects and practical application of brewing science and technology, running from September to November 2013 at Siebel's Chicago and Munich campuses.

The scholarship includes a stipend of up to \$5,000 to help offset travel and lodging expenses.

In addition to expanding their scholarship programs, the Falconer Foundation will be expanding their geographical reach as well, accepting applicants from Washington, Oregon, Idaho, Montana, Wyoming, Colorado, Utah, Nevada, California, Alaska, and Hawaii.

Through the Falconer's Flight® initiative, Hopunion is proud to support the Glen Hay Falconer Foundation scholarship program and help raise awareness of its mission to contribute to the Northwest craft brewing community by providing opportunities for professional and aspiring brewers to further their knowledge and expertise.

The Glen Hay Falconer Foundation is a nonprofit organization created to commemorate and celebrate the life, interests, and good works of a well-loved and lead-



2012 Sasquatch Brewfest / Falconer's Flight® donation presentation

ing Northwest brewer, Glen Hay Falconer.

To learn more about the foundation or any of its scholarship opportunities, visit [www.glenfalconerfoundation.org](http://www.glenfalconerfoundation.org). Applicants can also visit <http://www.siebelinstitute.com> to learn more.

Candidates can only apply for one of the two scholarships and must live in the stated geographic region on March 25, 2013 to be eligible for the scholarship.

## *Style Matters*

From Page 1

straight-forward, as you will want to use your favorite Belgian yeast, although ideally one that will accentuate the hops in your beer given the American influence in this style. Diacetyl and sulfur character must be avoided.

Some suggested yeast strains include: WLP500 Trappist Ale Yeast, WLP530 Abbey Ale Yeast (similar to WLP500, but less fruity and more alcohol tolerant), WLP540 Abbey IV Ale Yeast (fruit character is medium, in between WLP500 and WLP530). and WLP545 Belgian Strong Ale Yeast (produces moderate levels of ester and spicy phenolic character).

— *White Labs*

### Malt Notes:

Being the malt-heads we are, everyone at Briess is intrigued with the Dark American-Belgo-Style Ale style because its description reads like a poster child for specialty malts. GABF style guidelines define the general flavors and characteristics of this style, which is a subcategory of American-Belgo-Style Ale, but don't inhibit the malt-empowered brewer with a predefined list of malt flavors or styles. In fact, guidelines clearly assign creative license to brewers: "These beers must portray the unique characters imparted by yeasts typically used in fruity and big Belgian-style ales. These beers are not traditional Belgian styles which are already defined. They are unique beers unto themselves."

Colors start at 16SRM and should fall in the deep amber/brown to black range. And, GABF guidelines continued, "Roasted malts or barley may have a range of character from subtle to robust, and should be reflected in the overall character and balance of the beer."

*The Dark American-Belgo-Style Ale style should showcase and celebrate hops: Hop aroma, flavor and bitterness not usually found in the base style, can be medium to very high and must show the characters of American hop varieties?*

So, after completing the creative process and determining the target flavor of your DABSA, it's time to formulate. Select your malts with care, keeping in mind these specialties that may deliver the flavors you want in your DABSA:

- Pale Ale Malt. This is a rich, full-flavored beer. It needs a rich malty backbone. We recommend Briess Pale Ale to deliver that plus nice subtle hints of biscuit and nuts. It's a fully modified, high extract, low protein 2-Row Malt.

- Bonlander® Malt, or another Briess Munich-style malt. If your DABSA will lean toward robust roasted malt flavor, we recommend this additional dose of malty flavor to hold up to the roasted malt and other flavors that may be involved, such as spices or berries.

- Caracrystal® Wheat Malt. Mixed in the wide range of Briess roasted caramel malts is this seasonal malt available Jan-Jun every year. It has a color of 55 °L and contributes orange to mahogany hues. This is a rather complex caramel malt, with malty, caramel, dark toast flavors that would make an interesting addition to this beer style.

- Special Roast Malt. At 45 °L this roasted malt adds unique toasty, biscuity, sourdough, tangy flavors for complexity.

- Extra Special Malt. This is a hybrid 2-Row drum-roasted malt with both caramel and dry roasted flavors. It's distinguished by some interesting prune/dry/woody flavors. 130 °L.

- Dark Chocolate Malt. 420 °L, super smooth, rich roasted coffee flavor.

- Roasted Barley. For rich, sharp flavor plus foam color. 300° L. Brewers who use this roasted barley ingredient really like it, reporting that it has a unique flavor among its peers in the Roasted Barley category.

- Blackprinz® or Midnight Wheat Bitterless Black Malt. How dark do you want your DABSA? At 500 and 550 °L respectively, these bitterless black malts add dark color but no bitter flavor or aftertaste. They serve as room darkening shades, blocking the light but not the subtle rich, complex flavors expected from a much lighter-colored Belgian yeast-fermented beer.

— *Briess Malt & Ingredients Co.*

# Thai Me Up Brewery ties up the competition

## Wyoming brewer is crowned Alpha King

By Melody Meyer

Marketing Manager, Hopunion LLC  
Hopunion would like to congratulate Kirk McHale and Thai Me Up Brewery of Jackson Hole, Wyoming on winning Alpha King Challenge 2012.

Established in 2000 by Jeremy Tofte, Thai Me Up Restaurant and Brewery is Jackson's first Thai restaurant and newest nano-brewery. As a first time Alpha King entrant, Thai Me Up took the competition by storm and captured the crown with 2x4, a self-proclaimed quadruple pale ale (Double IPA), beating out 128 entries from 98 breweries across the US. The success of Thai Me Up and 2x4 continued through the GABF, capturing gold in the Imperial India Pale Ale category.

When asked about their winning entry, Thai Me Up credited the Wu-tang Clan as inspiration during the brewing process – claiming “Hops like Wu-Tang!” “In Jackson, there’s nothing that has been done like it. It’s crystal clear but with 10% alcohol. It’s super clear with no filtering. The smell is fantastic. It’s delicious!”

The Alpha King court was rounded out by Mitch Steele of Stone Brewing in Escondido, California who took second place with Stone Enjoy By 11.09.12 IPA. Third place was awarded to Shawn McIlhenney of Alpine Beer Company in Alpine, California for Bad Boy Double IPA.

The Top 14 entries, featured in alphabetical order were:

■ Alpine Beer Company of Alpine, CA – Bad Boy, an Imperial IPA by Shawn McIlhenney

■ Barley Brown's Brew Pub of Baker City, OR – Pallet Jack, a fresh hop IPA by Marks Lanham

■ Big Dog's Brewing Company of Las Vegas, NV - War Dog Imperial IPA, an Imperial IPA by Dave Otto

■ Chama River Brewing Company of Albuquerque, NM – Hop-Slap!, an American IPA by Justin Hamilton

■ City Star Brewing of Berthoud, CO – Dead or Alive, an Imperial IPA by John Way

■ Fat Head's Brewing Company of Middleburg Heights, OH – Head Hunter IPA, an American Style IPA by Matt Cole

■ Fat Head's Brewing Company of Middleburg Heights, OH – Hop Juju, an Imperial IPA by Matt Cole

■ Kuhnenn Brewing Company of Warren, MI – D.R.I.P.A Double Rice India Pale Ale, an American IPA by Eric Kuhnenn



Brewer and 2012 Alpha King Champion, Kirk McHale

■ La Cumbre Brewing Company of Albuquerque, NM – Elevated IPA, an IPA by Jeffrey Erway

■ Lawson's Finest Liquids of Warren, VT – Triple Play IPA, an American

Double IPA by Shawn Lawson

■ Societe Brewing Company of San Diego, CA – Every Man's, an Imperial IPA by Societe Brewers

■ Stone Brewing Company of Escondido, CA – Stone Enjoy By 11.09.12 IPA, an Imperial IPA by Mitch Steele

■ Thai Me Up Restaurant and Brewery of Jackson Hole, WY – 2 x 4, a Quadruple Pale Ale by Kirk McHale

■ The Brew Kettle Production Works of Strongsville, OH – White Rajah, an IPA by Jack Kephart

The 14th annual Alpha King Challenge was held at Rock Bottom - Denver Downtown on October 12th. The competition featured 129 entries and record attendance of nearly 400 attendees - the most epic “Battle of the Brews” yet.

Special thanks go to Rock Bottom - Denver Downtown for hosting the event as well as White Labs, Inc. and Rastal Glassware of Germany for donating prizes to the top 3 winners.

Named in honor of Three Floyd's Alpha King Pale Ale, and sponsored by Hopunion LLC, Brewing News Publications and Three Floyd's Brewing Company, the Alpha King Challenge is an annual competition held during the Great American Beer Festival and is open to commercially licensed breweries throughout the United States.

Entries are judged on overall quality and balance of flavor, and must have a minimum 60 IBUs.

## Featured hop ——— From Page 1 Introducing the Certified Select™ program

include  
Beta 3.0 –  
4.5%,  
C o -  
Humulone  
30 – 35%  
of alpha  
acids and  
Total Oil  
1.0 – 1.5  
mls/100g.



While Willamette (pictured above, on the vine) is not the most publicized variety, it accounts for the largest portion of US hop acreage (approximately 20%) and is consistently one of the Top 5 most widely used hops. Its mild nature lends itself to a variety of beer styles, include English-style Ales, Brow Ales, Lagers and American-style Pale Ales.

Whether you are brewing a spicy, seasonal offering or a brewhouse standard, consider Willamette as worthy option for your next brew.

Drew Gaskell

Brand Manager, Select Botanicals Group

By nature, craft beers are born of art and passion, being an expression of the brewer, brewery, and even the community it serves. Brewers need the highest quality, most consistent products possible to maintain that craft. Select Botanicals Group, LLC recognizes this with the introduction of “Certified Select™,” a brand management program targeted at bringing a predictable supply of, ultra high quality hops to market. Select Botanicals Group, LLC aims to be an innovator in the craft beer marketplace, not only by bringing new and exciting varieties to the brewer, but also by pushing the industry forward with an unparalleled commitment to quality and consistency, as well as ensuring supply to meet the needs of the customer.

With the rapid growth of the craft segment there will be a continued push toward food safety standards, consistent kilning, optimized harvest timing, and even better modalities for pest control. Certified Select™ has begun

taking steps to meet with brewers about what characteristics they look for in their hops, and is looking for connections in these hops between certain quality characteristics and production and harvesting practices. The Certified Select™ program also requires a level of purity in the hop yards, requiring each hop yard under this banner to go through annual rogue hop cleanups. This means that each yard is inspected by crews for any off types annually. Off type hops are flagged and removed from the yard and replanted with clean rootstock, giving a nearly pure yard every year.

In addition to a focus on quality and purity, Certified Select™ also focuses on finding new ways to meet the demand of Select Botanicals Group, LLC varieties, and has implemented a new Allied Grower Program aimed at bringing new growers in who meet the standards required for growing hops under the certification program. The Certified Select™ Allied Grower program

See “Certified Select,” page 8



Cold Creek Publishing Co.  
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Hayward CA 94545

## Attention brewer

Craft Beer Quarterly

## The Back Page

### Green Tier

From Page 3

U.S. DOE, celebrating the company's achievement in meeting or exceeding 7.5% total energy savings.

Operating in an environmentally conscious manner has become an integral part of day-to-day operations and long-term business plans for Briess. Today, all Briess product packaging is recyclable, and so are 99% of the company's waste streams. Even the campus is smoke-free.

With all of the company's sustainability work, since the implementation of Green With Briess, the company has reduced energy consumption and CO2 emissions the equivalent of almost 10 million fewer miles being driven each year since 2006, and the energy savings continue to pile up with each advancement to the company's green initiatives.

"Entering into the Green Tier program is an important step for Briess that will further help us streamline our operations, set goals and develop additional programs



*Paul Graham (left) and Anello Mollica, co-owners of Central Waters Brewing Co. in Amherst, Wis., spoke at the Briess Green Tier celebration on the importance of suppliers that mirror their company values regarding environmental responsibility:*

to reduce our overall carbon footprint," said Briess President Gordon Lane.

CRAFT BEER QUARTERLY is brought to you by:



### Certified Select

From Page 7

has brought in six allied growers to help meet demand, and this number will continue to grow as craft beer demand rises.

Certified Select™ is a way to bring each of these varieties under one set of guidelines for each hop, making this much easier for the brewer to have confidence in the product they are purchasing.

At this time, Certified Select™ varieties

can be purchased only through licensed wholesalers, including Hopunion LLC and Yakima Chief, Inc. Varieties available include all Simcoe®, and Ahtanum™, and some Citra® and Mosaic™.

*If you have any questions or comments, please contact [drew.gaskell@selectbotanicalsgroup.com](mailto:drew.gaskell@selectbotanicalsgroup.com)*

### Members of the Briess sales team

*The Briess sales team gathered for this picture in the Colorado Convention Center just before the start of the 2012 GABF awards ceremony. Pictured are (l-r) Rich Tucciarone (South), Penny Pickart (Central), Rich Ellis (East) and Dave Richter (West). Rich Tucciarone is the newest member of the Briess sales team, joining the company in August.*



Briess, Hopunion and White Labs are on Facebook. Join them!