



Volume 6, Issue 1/Winter 2007

Hopunion is spared wrath of 'Fire Gods'

By Ralph Woodall
Hopunion CBS

It was just about noon on Monday, Oct. 2, 2006, when fire alarms went off at the neighboring dealer's hop warehouse in Yakima.

A quick call to 911 and early response by the Yakima Fire Department, as well as numerous surrounding area fire departments, helped maintain the fire to a single hop warehouse that was being leased by another Yakima-area hop dealer.

The cause of the fire was determined to be spontaneous combustions, which are very common with the super alpha varieties. The Yakima Herald Republic reported the loss at an estimated 4 to 5 million dollars in value with an estimated loss in hops of about 10,000 bales, or 2,000,000 million pounds of mostly super alpha hops (CTZ).

Although the hop loss represented 4% of the new

Turn to pages 6-7 for more news on hops and Hopunion.

crop, with the higher alpha variety loss it was much greater, causing shortages in hop inventories this fall and increases in price and short supplies of CTZs.

Hopunion Owner/GM, Ralph Olson, was thankful, saying, "Hopunion was spared any loss other than a delay in the pellet plant processing for about 10 days to allow the clean up and removal of the destroyed hops and building."

He added, "It was disturbing to watch the fire and we feared the worst as our warehouse and pellet plant were threatened by the fire. The YFD did an excellent

See "Hop fire," page 6



Firefighters mop up a blaze that caused millions of dollars in damage to a hop warehouse near Hopunion.

'Big QC Day' makes debut

Breweries of all sizes have a chance for wide-scale testing and analysis of their beers during the first "Big QC Day" in February 2007. Breweries must sign up by Feb. 14, 2007, Valentine's Day.

All beers entered in the program will be tested over several days. This will allow brewers to get hundreds of dollars in savings plus they will be able to compare their results to the overall analysis of all beers entered in the testing.

We will provide you with a report on your beers, and how they compare with others involved in the test, approximately

Turn to pages 4-5 for more news on yeast and White Labs.

in mid-March. An overall analysis, not including brewery names or beer names, will also be available on the White Labs website.

Why should you participate? The program will help you answer the following questions, regardless of whether you don't

See "Big QC Day," page 5

Brau 2006 and more

By Susan Graydon
Cargill Malt

On Nov. 12 Rob Liedl and Susan Graydon set out on a trek to the BRAU Bevale 2006 in Nuremberg. We had heard about all the American craftbrewers that were attending the Brau and we had to go and find out for ourselves. Along the way we had several malt houses to visit.

We started at the Cargill Salzgitter

Turn to pages 6-7 for more news on hops and Hopunion.

Tower plant where the Cargill German Pils is produced. This tower plant built in 1994 produces 95,000 MT of pilsner malt. In addition to malt, this site

See "Germany memo," page 2

Style Matters: The growing influence of American Strong Ales

In each issue, CBQ spotlights a particular beer style and provides tips from an ingredient and fermentation perspective. In this issue, we look at American Strong Ales.

Malt Notes: Sitting at the midpoint between Pale Ales and India Pale Ales, the malt attributes of American Strong Ales are a deep golden to am-

ber color, with a low to medium maltiness. Caramel malt character can be present, but is not required. When formulating the grain bill for this style, we would suggest that you consider the type of balance between hop and malt character you would like in the finished beer, and choose your malts accordingly.

If you are aiming for a more hop for-

ward Strong Ale, Cargill 2 row would be our first suggestion. Malted at our Canadian malthouse, it is a blend of Kendall and Metcalf. This base malt is on the cleaner side of the malt spectrum and will let the hop flavors shine through. On the other hand Cargill Special Pale, in the 3 - 4 Lovibond range, has a more robust maltiness, in both flavor and aroma. Per-

fect for a beer demonstrating a balance between hops and malt.

If your goal is to brew a beer on the amber side of the color range we would suggest using a caramel malt. Two possibilities come to mind, again depending on the hop/malt balance. If the thought is an amber, hoppy, slight

See "Style Matters," page 8

Ask the Maltster: Questions on ‘light beer’

Q: I am planning on brewing a “Light Beer” with flaked corn and two row. I used flaked corn once before at another brewery and it was a mess, with a very long runoff. I remember we ran them through the mill which seemed like a mistake because the corn was very powdery unlike flaked barley or oatmeal. I do not have the ability to step mash so what percentage of corn can I get away with and should I dump it right in the grist case? I was thinking along the lines of 20-25% corn and the balance being two row. Will I have enough enzymatic power to convert that much corn?

A: Corn flakes can be added directly to the mash tun or grist case. There is no reason to mill them. From your description I would think that the powder created in milling clogged your lauter bed and caused the long runoff. Corn inclusion does not increase wort viscosity in any significant way so the mechanical clogging of the bed is the most likely culprit.

You should have plenty of enzyme available to convert the corn. A step mash is not necessary to accomplish this. I would recommend a longish conversion in the

‘I would only add additional enzyme if you are trying to get off-the-chart attenuation as was the goal of Mr. Kugeman.’

high 140s if you want a dry product. Forty five minutes to an hour should more than cover it. Definitely confirm full conversion with iodine just to be safe. If you check at 30 minutes you might be good to go at that point. If you don’t do a mash off step you’ll get conversion all the way through vorlauf and lautering anyway.

I would only add additional enzyme if you are trying to get off-the-chart attenuation as was the goal of Mr. Kugeman (low carb and all that). Otherwise Mother Nature should do the trick. Beware the addition of enzyme post cooling as you have no way to shut it off.

Your beer will keep getting thinner as time goes on and you will be creating fermentable sugar in your finished beer. If you must add enzyme, kettle additions are best for this reason.

Note: See the full line of flakes that we carry in our Cargill Product Catalog and on our web site www.specialtymalts.com.

Have questions about malt, barley or brewing? Get them answered by our staff of Maltsters/Brewers. Just visit our web site www.specialtymalts.com and the Ask the Maltster section. We will posting questions in CBQ.

Germany memo

From Page 1

has a Cargill bio-diesel plant. The synergies in the 2 operations allows them to take advantage of many shared services. While there, we had the opportunity to tour the plant and discuss the challenges of this year’s European crop.

We are happy to report that we have sufficient supply of the high quality barley you have come to expect from the Cargill German Pils.

We then went to Dingemans in Stabroek, Belgium to visit with Alfons and Karl Dingemans and new member of the operations staff, Karl’s brother, Jan. Jan has joined the company after working with Proctor and Gamble in production engineering — and thus a new generation of brothers begins at Mouterij Dingemans. Karl took us on a tour of the plant showing us many of the upgrades they have made or are in the process of making.

We are happy to report that they secured sufficient supply of the French 2 row barley used to produce the Dingemans malt shipped exclusively to Cargill for US



Karl Dingeman examines malt from the roaster.



Cargill colleagues out for dinner in Nuremberg. Pictured are Jim Ringo (US), Thomas Zahn (France), Susan Graydon (US), and foreground Alain Dufait (Belgium).

distribution and are confident you will be pleased with the quality.

Next we went to visit Ireks in Kulmbach, the new owners of Meussdoerffer Malz. Here we were quite impressed with the Ireks malthouse and the expansion and upgrade project that was under way at the Meussdoerffer, Kulmbach plant scheduled to be complete in mid 2007.

At long last we made our way to Nuremberg and the Brau.

As a first time attendee, I was immediately awestruck at the size of the show and the free flowing libations. The first stop was home base, the Cargill booth, where we met up with our international colleagues from Germany, France, Netherlands and Russia. Not far from the Cargill



A horse carriage is used to transport guests between the plant and the distillery during the Weyermann party.

booth was a familiar sight, the Weyermann red and yellow logo, where Thomas and Sabine were holding court.

Rob and I spent a couple days wandering the Brau meeting people, with Rob reminiscing with his Weinstephan alumnus, and visiting with Cargill customers from Europe, Asia and, yes, many craftbrewers from the US.

As part of the Brau there is a beer competition. We were proud that at a German brewing trade show an American brewer won several medals (including a peoples

choice award). Boston Beer won five golds and a bronze in the people’s choice category for their Schwartz. Congratulations Boston Beer!

We finished off our trip to Germany with the ever-popular Weyermanns’ Bavarian Party. This event proves that Sabine can rival Martha Stewart for hosting a party. Thomas and Sabine opened their facility and the distillery for tours. They treated everyone to Franconian brats, a full buffet, beers and entertainment. A good time was had by all.

Victoria a city of dedicated pros — and fans

By Rob Liedl
Cargill Malt

On Sept. 8th and 9th the craft brewing industry once again gathered in Victoria to celebrate the annual Great Canadian Beer festival. Gerry Hieter and the entourage of enthusiastic volunteers hosted an amazing event. It presented a real way for the public to enjoy what the craft brewing industry has become.

It was a sold-out show for both days with breweries as far north as Whitehorse, Yukon, as far south as New Port, Oregon, as far east as Regina, Saskatchewan and as

far West as, well, you can't go much further west than Victoria B.C. Participants included Conrad Gmoser of Steamworks Brewing, in the picture at left. The crowd got the chance to enjoy all styles of beers while listening to local entertainment, from drummers to clowns.

The best part of all was the people one met while waiting in line for tokens. Those lines were a good sign of demand and that Victoria folks enjoy tasting different beers that aren't normally available locally. If you weren't into lining up, you could always kick back on some of the retro couches (Chesterfields in Canada) that were strategically placed at some of the beer booths.

The weather was stellar and cannot be taken for granted since the festival has become an outdoor event. On Friday evening, Phillips Brewing Company opened its doors to the brewing industry for a buffet and selection of locally brewed beers. Once everybody's belly was full and thirst quenched, the mu-



sic started to play. The local band was largely made up of brewery employees putting in their version of a late brewery shift. The brewery was rocking with music and lights coming from between kegs and pallets. The music went on and a good time was had by all!



New faces: The young and the not-so-young

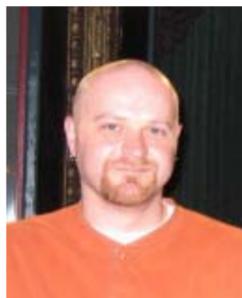
Little Adam

In case some of you were wondering where Kelly Bindle, CSR-West Coast was this summer, she and her husband Kent had a baby boy, Adam Richard (pictured in the Cargill bib). He was born on June 19th. We welcome Kelly back to work and Adam to the Cargill team.



Brent Krueger

We're happy to welcome Brent Krueger to our Sheboygan Customer service team. Many of you already know Brent from his years working with Mid America Brewing Supply. He has been enjoying getting reacquainted with the Midwest brewers he worked with previously and getting to know many new brewers across the country. Make sure to give him a call and say "Hello."



WARMINSTER MALTINGS
Hand Crafted Floor Malt

Floor Malted MARIS OTTER now available exclusively from
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800-669-MALT

Lab welcomes the addition of 'King Kong'

Recently, there has been a new addition to the White Labs family. It is something we have been anticipating for some time, and something we affectionately refer to as "King Kong."

Kong is our long-awaited 40BBL custom yeast propagation tank using Frings unique aeration technology. This system allows us to produce millions of tiny bubbles throughout our growth medium, increasing the available surface area of O₂ for yeast consumption.

As we can all agree, oxygen is a crucial component to building healthy yeast cell walls.

Production has been underway using this propagator, and with it, we have been able to double our yeast production capacity. Having this new technol-

ogy at our fingertips also allows us to increase our cell growth per run so that we are able to grow a larger amount of yeast at a much quicker pace. With all this new production, however, we have pumped up our quality control regiment.

Samples are obtained from Kong several times a day and cell count/viabilities are performed to insure that we are only putting out the best possible yeast product.

We hope you can help us welcome this new member of our happy family!

From the Lab

Neva Parker



we are able to preserve a strain and keep it free from mutations over time, and we can also act as a back-up source for the strain should the original source become unavailable.

Others trust us to maintain and propagate their strains when necessary because they use unique strains and do not have the means to grow pure liquid yeast cultures. Some brewers even prefer us to maintain the original freeze culture and send them their strains on slants so that they can propagate their own liquid yeast.

Whatever your needs may be, yeast banking is a reliable way to insure that your yeast will always be protected.

Neva Parker is the lab manager for White Labs. Write her at neva@whitelabs.com.

Insurance for Your Yeast

Have you ever thought of banking your yeast with a professional laboratory? If you're concerned with yeast purity, viability, mutations, or maintaining that unique strain, then yeast banking is the answer for you.

Many brewers house their yeast at our facility as a safeguard – in our -80F freezer,

News from White Labs: GABF, banking and web

GABF

Congratulations to all winners at the Great American Beer Festival in Denver, CO. About 57 percent of all medal winners are White Labs customers, including 65 percent of craft brewer award winners. White Labs customers won all the awards in 15 categories.

In the photo at bottom, White Labs people (including Chris White, second from left, and JoAnne Carilli-Stevenson, fifth from left) and brewer friends take part in the Great American Beer Festival 2006.

Banking

White Labs banks yeast from neighborhood microbreweries to regional and large breweries at reasonable rates.

We provide this service for a significant number of our professional brewery clients. We can provide the yeast on slants or in pitchable liquid quantities. Please write us at info@whitelabs.com for costs or to get started.

White Labs web update

The White Labs web site has undergone numerous

improvements since the last issue of CBQ was published. The site features the first part of what is expected to be a detailed microscope section. This section provides brewers with photos of healthy and unhealthy yeast cells so that they can compare these to their own microscope work.

White Labs has a fluorescent microscope equipped

with a camera, and this was used to take the photos in this section.

The ordering section of the web is also being updated to include the entire professional brewer catalog from White Labs.

The homebrew pages have also undergone extensive renovation, including the addition of customer reviews.






THE BIG BEER QC DAY

Brought to you by White Labs

On Feb. 14th, show how much you love your beer!
Participate in the 1st international QC day
For more information, contact White Labs
www.whitelabs.com • 888-5-YEAST-5

~~\$500~~

ONLY \$99

Thanks for 2006; we look forward to a great 2007

At White Labs we thank you for an exciting 2006 and we look forward to continued growth and improvement in the new year.

The last 12 months was a time of growth for us and our customers. As I have explained in this space in the past, we increased our expansion by 30 percent. We accomplished this by adding a new clean room and installing German and Czech-made 40-barrel fermentation tanks. These larger tanks with Frings aeration equipment are especially helpful in fulfilling demand for our most popular yeast strains, including WLP001 California Ale Yeast.

While many organizations have chronicled the positive growth of craft beer in the United States over the past year, the year 2006 also saw significant growth in microbreweries and brewpubs outside of the U.S. In some ways it mirrors the growth of craft beer in the U.S. 10 years ago.

Like what happened in the United States, other countries are removing some of the legal impediments to small brewers. In many cases they are turning to the United States for their ingredients, thanks to the positive examples set by craft brewers here. We are excited to be helping ful-



Letter from the President

Chris White

fill the demand for brewer's yeast in these countries, and we now ship yeast to well over 30 countries.

We will have a chance to see much of this growth first-hand in the coming year and talk with some of the people who are at the forefront of these world-wide movements. Our travel plans include visits to Asia, Canada, Europe and South America in the coming year.

In the United States, meanwhile, it is safe to say that those who thought the craft beer movement was dying were wrong. Many in the past were ready to write off the business because of the many closures. Like any business, however, there are ups and downs in beer, and we are seeing a surge once again in the craft beer segment.

Brewers were simply too stubborn to give up. Their dedication has helped bring

better beer to people not just in the U.S. but, as I explained above, to people around the world.

One reason some breweries grew slowly at the beginning was because it takes time to change palates. If breweries can stay open long enough they can change the tastes of their customers. Once people get accustomed to fuller flavor beers, there is no turning back time.

Many of these brewers are experimenting with various yeast strains, and by using a variety of strains they are bringing a greater range of flavors to their beers.

We will be traveling to festivals and beer gatherings around the country in 2007. And I am sure we will meet many happy brewers – and beer fans – along the way.

Over the course of the next year we also hope to help breweries expand their quality control, or QC, programs. We hope that all breweries, even the smallest ones, will institute regular QC procedures. To this end we are introducing the first "Big QC Day" at White Labs in February. We are inviting breweries to send in two samples of beer and we will put these samples through a variety of tests. If these

were done on an individual basis, the cost could be near \$500; because we are doing all these tests at one time we can offer the service for under \$100. It is somewhat similar to what we do with yeast cultures – by growing the strains for multiple clients at one time we can sell the yeast at a lower cost to our customers. This is why growing private strains costs more than our regular yeast offerings. For more on the Big QC Day, read the story that begins on Page One.

We are very interested in finding out how the beers test in a variety of categories. Often times when a brewer sends samples to us, it because there is a problem with the beer. Hopefully a great number of our clients will participate in the testing so we can get a picture of craft beer in general.

Based on what we are seeing in the U.S. and the world, I have a feeling that many beers will test very well.

Chris White is President of White Labs Inc. and is a chemistry and biochemistry lecturer at the University of California, San Diego. He has a Ph.D in biochemistry. Feel free to write him at cwhite@whitelabs.com about this column.

Big QC Day

From Page 1

test at all or if you have a regular QC program in place:

1. Does my beer fit the style guidelines?
2. How effective is my cleaning procedure?
3. Does my beer have potential diacetyl?
4. How does our in-house testing compare to an independent laboratory?
5. How do my beers compare to other breweries?

The Big QC Day costs \$99 for two samples; this level of testing on two beers would normally cost nearly \$500. The program includes free shipping back to White Labs.

This is more than research. A good QC program provides assurance for your beers, or points you toward areas for improvement. This is a low-cost way to provide you with some of the same top-notch QC measures undertaken by the largest breweries in the world.

The samples will undergo beer chemistry and microbiological analysis. Each beer will undergo nine tests:

- Analytical: IBU, Real Extract, Color
- Gas Chromatograph Methods: Alcohol, Diacetyl, total VDK
- Microbiological: Lactic Acid bacteria, aerobic bacteria, wild yeast

We respect your privacy. The individual results are confidential, but the raw data, not including brewery or beer names, will be kept in a database for years to come to compare breweries and beer styles on future QC Days.

Participants will be sent a kit in which they will collect samples from two beers. These two beers will undergo the testing described above. Please enroll in the program as soon as possible. You will receive an email verification.

Billing will occur when we ship the collection kits. The kits will be sent to brewers in mid-February.

Questions? Write us at info@whitelabs.com. Reserve your spot by visiting www.whitelabs.com and following the links to professional breweries.

Each test kit includes:

- 2 sterile 125ml PETE bottles
- Labels for bottles

- 1 self-sealing plastic bag
- 6 antiseptic Towlette packages
- 15ml tube with isopropanol
- Q-tips
- 2 beer questionnaire forms
- Return shipping label

Brief Instructions:
Please begin by taking one beer, either from a bottle or draft, and fill one container to the 125 ml line, the top line on the container. Do the same with the second beer that you want tested. Write the name of the beer on the tag that comes affixed to each collection container.

Put the containers back into the box. Please fill out the enclosed questionnaire so that we can know more about your beer to optimize the testing experience.

Affix the enclosed shipping label to the box (the same one in which the items were shipped to you) and send back to White Labs.

Samples must be returned by Feb. 28, and will be stored in refrigerated conditions until testing. For complete instructions, read the PDF at www.whitelabs.com.

Craft Beer Quarterly

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Many 2006 varieties are in short supply

By Ralph Woodall
Hopunion CBS

As many brewers know, due to numerous reasons many of 2006 crop hops are in short supply this year.

The list includes Centennial, Amarillo, US No. Brewer, Horizon, Crystal, Columbus (many CTZs were lost in the fire as noted in the story on Page 1) to mention a few, while others that were short last year like US Magnum, Simcoe, Glacier and Palisades should be fine over the winter and into the spring.

The import hops will have lower alphas this year but the aromas are fine, so if they are not used for bittering they should not be a big problem. This is part of the never-ending cycle of the supply and demand process, which is hard for both growers and brewers to predict with the changing of beer styles, customer's tastes and

the increasing hopping rate of many popular new beers. This has created some over demand on certain varieties and under demand on others.

We strive to have the best supply of all hops available to the Craft Brewing world but each year has some special circumstance that make pre-contracting a must for certain brewers and their signature styles. We appreciate all the efforts by brewers to help us with the shortages this year. We are looking to hear from any brewers who may have over contracted to help us out later in the summer by turning some back to us so we can move it to others.

This is the year to be open to substitution and/or changes in hop varieties you will be using. In the past, shortages have led to increased use and demand for a hop that was not that well known but would do the job in a

pinch. As an example, in 1992 we were sold out of Centennial and introduced the Columbus which took off and is now a mainstay hop for many brewers (we are short this year so may we suggest Nugget, Warrior or Millennium as replacement.)

It may be that the new hop will be Palisades, Vanguard, Ahtanum or US Magnum. You can find variety profiles at our website www.hopunion.com to help with the shortage of hops this year. Prices have gone up again this fall due to supply and demand as well as the call by hop growers to receive a better return to allow them to increase acreage to keep up with the demand and allow us to eventually get back to a balanced inventory that can keep up with demand. The spring 2006 issue of the CBQ will have another overview of the existing 2005 crop and a look at the 2007 crop.

Hopunion announces release of Mt. Rainier, a new U.S. hop

For those who closely watch the lineage of hops, Mt Rainier should prove to be somewhat confusing.

Mt Rainier was first grown at the USDA-ARS hop facility near Corvallis, Oregon and given the accession number 21740 in 2004.

The genetic composition of Mt Rainier is 1/4th Galena, 1/8th Halletauer MF, 1/8th Landhopen, 1/8th Golden Cluster, 1/16th Fuggle, and 5/16th unknown. With the variety of gene contributors the final outcome has been a pleasant surprise.

Key notes for the analytical information show harvest Alpha Acid of 7.35-9.5%, Beta Acid of 6.7-7.6%. High levels of the floral-like terpenoid, linalool along with higher than normal levels of the citrus-like terpenoid Limonene have been recorded.

Upon first evaluation Mt Rainier visually is not the best of hops but surely makes up for its appearance with its wonderful aromas.

The first thought when rubbing Mt. Rainier is a very assertive sweet Saaz-like aroma that is soon replaced with hearty anise and Sarsaparilla notes and even the occasional hint of Tangerines.

All in all, Mt Rainier should prove to be one of those distinctive hops that have the capability to be used for both bittering and its unique aroma.

Hop fire

From Page 1

job and saved us from any loss."

The cold storage hop warehouses are air tight, so any of the smoke from the nearby fire was kept out of the warehouses that were full of the fresh 2006 harvest. The delay had put Hopunion behind in processing so a second shift was added to keep up with brewers' demand for the new crop.

Everyone's patience and understanding is appreciated as we get past the disturbing situation.

Q&A with Hughes

The following is a Q&A with Casey Hughes, Head Brewer, Flying Fish Brewing Co.

When you first evaluated MtR what was your initial impression?

When you first open the box it has an aroma like no other hop; I noticed the strong Licorice and Sarsaparilla. The aroma seemed like it would work perfect with the Imperial porter I had planned to brew.

How are you using it in your current brew? (Style/ Malt bill/ hop bill)

I'm using it in the Imperial Porter as the 15 min. and whirlpool additions to get the nice licorice aroma to add to the chocolate flavor and aroma in the porter.

10th anniversary? There must be something special in the MtR that you would risk brewing with an unknown hop for such a special brew

The Mt. Rainier's are being used in the 10th anniversary brew because it is a special onetime brew and I wanted to use a hop that would set it apart and make it special. The Mt. Rainier's were perfect for this because of their unique aroma and flavor profile.

Now that your first batch has been in the fermenter for 18 days how would you



Casey Hughes

describe the flavor and aroma contributions from your hop bill?

After tasting the first batch in the fermenter the hops lend a strong but not overpowering aroma to the beer. As the beer warms the licorice becomes apparent and blends a smooth aroma and mouth feel to the beer.

Any recommendations on other uses for MtR (beer style/ hop combos)?

When I first received the hops I dry hopped my Extra Pale Ale with it and the hops lend such a smooth mouth feel and balanced hop profile to even a beer as light as this.

I would recommend the hop for everything from a big imperial stout or porter down to a pale ale or light golden ale.

Ed Bennett of Boundary Bay takes first

Congratulations to Ed Bennett of Boundary Bay Brewing Co., crowned the new "Alpha King" in October during the GABF at Falling Rock Tap House, in Denver, as his Boundary Bay Imperial IPA took first place in the 2006 Alpha King Challenge.

This is the first Alpha King victory for a Washington State brewer in the competition's eight-year history. Also, it is the first time since 2000 that the Alpha King crown has been worn by a brewer from outside California.

Second place went to Jeff Bagby of Pizza Port Brewing Co., Carlsbad, Calif., for Hop Suey Double IPA and third place went to the same brewer again, Jeff Bagby of Pizza Port Brewing Co., Carlsbad, Calif., for another beer, Wipeout IPA.

(Some may recall that Mr. Bagby wore the Alpha King crown in 2005, for Torrey Pines IPA, while brewing for Oggi's Pizza and Brewing Co. of Vista, Calif. Now Bagby has the unique distinction of being the only brewer recognized at all of the three levels, 1st, 2nd and 3rd place, at the Alpha King Challenge.)

Hopunion's Ralph Olson and Ralph Woodall presented each of the top three brewers at this year's Alpha King Challenge with a small cash prize, plus a gift certificate for yeast from White Labs and a special gift glass from Rastal glassware of Germany.

The "original" Alpha King also joined in the fun as Three Floyds Brewing Company's Barnaby Struve appeared in the new green-monster costume as the official Alpha King mascot.

A record 65 beers from around the United States competed in the 2006 Alpha King Challenge. A team of 15 judges including brewers and beer writers selected the top three beers in a blind tasting.

Hopunion's Ralph Olson and Ralph Woodall presented each of the top three brewers at this year's Alpha King Challenge with a small cash prize, plus a gift certificate for yeast from White Labs and a special gift glass from Rastal glassware of Germany.

The event is sponsored by Hopunion LLC, Brewing News, and Three Floyds Brewing Co., and takes its name from the hoppy-yet-balanced Three Floyds Alpha King pale ale.

Special thanks to Lisa Hanson, Linda Norton, Ann Kristal and Gregg Wiggins from Brewing News for help with onsite organization for the Challenge, along with guest volunteer Peter Cherpack from Beer Appreciation LLC, and to Chris Black and the rest of the staff from Falling Rock Tap House, for their generosity in hosting the event.



Alpha King Winner Ed Bennett of Boundary Bay Brewing Co. with Three Floyds Alpha King mascot.

Photo by Gregg Wiggins

Palisade™ is latest to be released from hop breeding program

In recent years, there has been a dramatic reduction in acreage of "mid-alpha" hops.

Hops in this category include Perle, Northern Brewer, Cluster, etc. Palisade™ is the latest variety to be released from the Select Botanicals breeding program.

It is a mid-alpha hop with a very clean aroma profile that is subtle but somewhat "earthy".

Palisade™ is unique in the "mid alpha" range in that it has good aroma characteristics, good bittering characteristics in addition to being an excellent agronomic hop. Additionally, it is fairly disease resistant, which means that

it requires less chemical applications.

Using Palisade™ in single hopped ales has produced a stylistic American hop aroma with a wonderfully crisp finish.

Earthy characteristic

Having an earthy characteristic also makes Palisade™ suitable for blending with the more expensive Amarillo® and Simcoe® varieties.

Although it was originally bred with lager brewers in mind, its pleasant aroma and good bittering potential has proven to be a success with ale brewers as well.

Alpha Acids: 6.0 - 9.0%

Beta Acids: 6.0 - 9.0%

Alpha/Beta Ratio: 1.0

Co-Humulone: 26 - 29%

Total Oil: 1.4 - 1.6

Myrcene2: 61%

Humulene2: 13%

Caryophyllene2: 11%

Farnesene2: 0%

Storageability: Good

Maturity: Medium

Hopunion now has imported German organic hop pellets for sale

We are pleased to advise we have now received some certified Organic German T-90 hop pellets.

As many of you are aware, the New Zealand Organic hops are sold out and there is a shortage of hops to fill the organic brewing needs.

To help with the shortage we imported some from Germany. The price is

much higher on all organic hops and has to be paid at the time of shipping or setting aside for later use.

We now have for sale Organic German Hersbrucker, Organic German Saphir and Organic German Tradition.

The price is \$13.25/lb and hop pellets are packaged into 11 lb foils. Keep in mind many organic beers need to be pro-

duced with organically certified hops so we hope this will help some brewers get through their certification programs and allow other to maintain their organic status.

Hopunion LLC is a Certified Organic Hop Handler which allows us to distribute organic hops used by organically certified breweries.

Be sure to read the hop section of the "Style Matters" article, which begins on Page 1



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Attention brewer

Craft Beer Quarterly

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Style Matters

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caramel Strong Ale, we would suggest using a kilned caramel malt. Kilned caramels have red burgundy hues, and a light caramel sweetness which will provide color and allow the hop flavor to be highlighted. If a slightly more roasted, malt character is desired we would suggest roasted caramel malt.

Dingemans Cara malts, malted in Belgium, will provide color, sweetness, and a hint of roastedness to balance the hop characters.

— Cargill Malt

Hop Notes: If brewing to style guidelines 35-48 IBU with the emphasis on American Hop Varieties, one should shoot for high hop bitterness and a mod-

erate fruity-ester flavor and aroma.

Bittering can and has been developed by using any of the American Super Alphas (Columbus, Tomahawk, Zeus and Warrior) but these varieties can be somewhat aggressive on the aroma side and can hide any aroma contribution from your late hop or dry hop additions. For a clean front forward bitterness that will not overpower any late hop additions, try using US Magnum (10-12% AA), or for those who look for low Co-H try Horizon (10-16%AA).

For the fruity-ester finish try using Crystal (4-5.5% AA), Vanguard (5-6% AA) or Nugget (12-14.5% AA) yes I said Nugget, it has great fruit nose when used as a late addition and for dry hop-

ping.

— Hopunion CBS

Yeast and Fermentation Notes:

Because these are strong beers you need to have a lot of healthy yeast. This is why I suggest using the second or third generation of your yeast for this style. It is best to build up your yeast in another beer to make them stronger, but not too many generations because you do not want to lose viability.

The temperature range will vary, of course, but you want to be on the lower end of the range to keep esters and fusel alcohols in control. This will give your beer desired fruity characteristics without being overdone.

A good yeast strain for this style is WLP001 California Ale Yeast. You are going to use a lot of malt in your strong ale, and the malt flavor will come through nicely with this yeast strain.

WLP007 Dry English Ale Yeast is another proper choice. This strain will go to higher gravity than other ale stains and it will give your beer a bit of English character.

You could also consider using a lager yeast strain such as WLP830 German Lager Yeast and WLP840 American Lager Yeast. This will lend your beer a bit of Maibock-like flavor. The German strain will give your beer more of a European flavor with more sulfur.

— Chris White, White Labs

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