



Volume 5, Issue 2/Summer 2006

A hopping good time at this year's CBC

Hopunion: Find more hop news on pages 4 and 5

By **Ralph Woodall**
Hopunion CBS

This year's Brewers Association's Craft Brewers Conference was held in the Washington State Convention and Trade Center in downtown Seattle on April 10th through April 14th.

A positive feeling was definitely in the air as good

industry news was shared among attendees.

Hopunion was well represented again this year by Ralph Olson GM/Owner; Ralph Woodall; David Edgar, a Hopunion representative of Boulder, CO.; local company associates John Farver, Phil Crane, and East Coast representatives Dave and Becky Pyle of Springfield, VA.,

See "Hopunion," page 4

Ralph Woodall of Hopunion, right, stands with Finn Knutsen of American Region NZ Hop Market at the CBC. Hopunion helps promote New Zealand hops.



Sleepless in Seattle, and other places

White Labs team members visited brewers and other customers at many places around the world during the first half of 2006.

The banner event was the Craft Brewers Conference in Seattle in April.

Pictured below at the White Labs booth (from left to right) are Lisa White, Chantal Nodes, Chris White, Neva Parker, and JoAnne Carilli-Stevenson.

Besides staffing the booth and meeting with new and existing customers, White Labs staff members staged a first-ever dodgeball tournament.

For more pictures from Seattle, as well as news and photos from events around the world, turn to pages 2-3.



Style Matters: Hefeweizens

In each issue, CBQ spotlights a particular beer style and provide tips from an ingredient and fermentation perspective. In this issue we take a closer look at Hefeweizens.

Hop Notes: Often called "wheat beer," the Hefeweizen style can either be German or American, which uses different hopping rates. The German wheat beers usually have very little hop character and lower IBU's and ABV%.

The hops used are the traditional noble varieties like GR Tettnang, GR Spalt, Czech Saaz or other varieties like GR Hallertau and GR Perle. Some German styles also use U.S. aroma varieties of the same pedigree.

For American-style wheat beers the hop character is more pronounced but still not dominating, and the IBU and ABV % are normally higher than their European counterparts.

The hops used are U.S. aroma varieties like Tettnang, Willamette, Cascade, Liberty, Crystal or Mt Hood. Again, the use of import hops can also be seen in some U.S. wheat beers.

You can see other hop information in the Hopunion Hop Variety Characteristics Book or view this information online at www.hopunion.com.

— Hopunion CBS

Yeast and Fermentation Notes: Most German hefeweizen brewmasters begin the fermentation at 62 degrees, which may sound peculiar to the American ear. We are trained and believe that most fermentations will arrest if they begin at this low temperature.

But the Germans have learned some tricks over time that may be helpful to North American brewers who want to experiment with different styles of

hefeweizen.

Try letting the fermentation raise the temperature naturally, as the Germans do. When pitching at 62 degrees, you must start with 1.5 times the yeast you normally use. To replicate this procedure is not easy. The results are worth it, however. It creates a cleaner, less fruity beer. The American style — which means in part starting at a warmer temperature — produces higher esters. This is not necessarily a bad thing, as American consumers often enjoy sweeter, banana-like flavors in their hefeweizens.

But why not be creative and try the German approach? Because of the popularity of hefeweizens at this time of year, it may even be worthwhile to put two on tap — one a German style and the other an American.

— Chris White, White Labs

Malt Notes: Weizen beer is one of today's most popular craft beer styles, particularly in Germany the land of its birth. Fruity, light, and effervescent it makes a great choice for a hot summers day.

Because of the consumer expectation for a traditional German Hefeweizen to be over 50% wheat malt, these beers can present a serious challenge to a lauter tun - particularly those lauter tuns of the "not to modern" design. Wheat is huskless, providing little material to form a filter bed, and also high in large molecular weight proteins, which can slow down a lauter. We have several suggestions on how to solve this problem. If you are fortunate and have a modern system that can handle large proportions of wheat "brew on" and use a solid two-row malt. The chosen two-row malt will have a large impact on the final beer's flavor. Cargill Two Row (varieties Kendall/Metcalf) on the domestic side, or German Pilsner (varietal Barke) are malted for their brewhouse per-

See "Hefeweizens," page 2

Production facility abuzz with expansion and more

Here in the lab, we've been busy little beavers! Over the past few months, one of our major focuses has been expanding our production plant.

Our production area has undergone many changes — we have tripled our clean room area and are making space for large-scale yeast propagators with custom Frings aeration systems. Frings is a German company that White Labs has entered into a working relationship with; not only will White Labs use these new propagators, White Labs will represent them for North American sales. If you're interested in learning more about these propagators let us know. Also on the agenda are the fermentation trials we have been performing on several yeast strains. One new strain that we are excited to release is WLP566 Saison II. This yeast has more fruity ester production

From the Lab

Neva Parker



than with WLP565. It is moderately phenolic, with a clove-like characteristic in finished beer flavor and aroma. We hope you enjoy!

Another area of focus has been the White Labs Gas Chromatograph, which has been getting a good amount

of use in the last few months.

Currently we have an ethanol percentage test up and running and are very close to having a VDK (Diacetyl) test to compliment our other test. Future tests include esters, particularly ethyl acetate, which will be useful as another tool to confirm yeast purity and integrity.

We are also working on tests for acetaldehyde, dimethyl sulfide (DMS), and fusel alcohols. We will be keeping you updated as we keep adding more GC tests to our current services.

I only have time for a brief report from the lab for this issue. After all I have to get back to work on all these improvements. I will update you again in the fall issue.

Neva Parker is lab manager for White Labs. Contact her at nparker@whitelabs.com.

Seattle and Superheroes: Not just another CBC

White Labs staff members in the photos at right and below met with customers at the Craft Brewers Conference in Seattle in April 2006. We'll explain the outfits in a minute.

Staff members discussed a number of new products and services, including the following: new staff members, a new pilot brewing system, and new lab services, including a fluorescent microscope with

camera (which allows White Labs to identify brewery spoilage organisms) and a PerkinElmer Gas Chromatograph (which measures quantities of ethanol and other compounds).

White Labs held its first-ever dodgeball tournament for brewers at Seattle Community College during the 2006 Craft Brewers Conference. The games were refereed by official dodgeball tournament officials.

Teams from throughout the country — some wearing matching uniforms — competed for the trophy.

The sponsors, White Labs, did not place in the event. They may have been lacking in dodgeball skills, but team members were certainly the most colorful — see the pictures.

Dressing up in costumes was inspired by the hit 2004 movie, "Dodgeball." The theme for White Labs



was "superheroes." In the above photo, from right to left, starting at the back row, are Ryan Craig, JoAnne Carilli-Stevenson, Lee Chase, Neva Parker, Chantal Nodes, Lisa White and Chris White

But more importantly, the winners of the tournament are:

First Place - Pizza Port

Second Place - Oregon Brewers Guild

Third Place - Stoudt's

If you can identify all the superheroes — okay, Chris White is Superman, but some are more obscure — send your entries to mwhite@whitelabs.com and we'll send you a gift if you're right (we will have a random draw if we have multiple winners). Name the character each person is dressed as.



Hefeweizens

formance and overall flavor. Both make excellent choices.

If you are concerned about your lauter tuns ability to handle a high percentage of wheat, and would like to use a two-row malt, we would suggest using rice hulls in the grist. They are flavorless and soften the bed. They can make the difference between a regular and a very long day!

Another suggestion would be to use a six-row malt. Six-row barley is less plump than two row, and therefore has more husk material to aid in the lauter. Another benefit could be the higher amount of free amino nitrogen

(FAN) in six row malts. Occasionally in fermenting a weizen beer the yeast will be short on FAN, causing flavor problems. The use of six-row malt makes this less likely.

Finally, the choice of malted wheat. Cargill offers three malts to choose from. Dingemans Pale Wheat is a maritime wheat (varietal Tremie) frequently used in German weizen — an excellent choice for a traditional European recipe. On the domestic side we offer both a Red and White wheat malt. Our Red wheat is malted from the varietal



Crystal, and is known for its nuttier, bolder flavor profile. Because of its higher gluten content, it is also used by bakers to produce bread. White wheat, on the other hand, is cleaner in flavor, almost tangy. Because of its plumpness, we chose the varietal Andrew to malt in our white wheat malt. Less glutinous than red wheat, it is often milled and used in pastry flour. As a final thought, the use of roasted wheat, which we offer from Dingemans, is a traditional way to add color and roasted flavors to a Weizen beer while maintaining a high fraction of wheat in the grain bill.

— Cargill Malt

From Page 1

How distiller's enzymes can help your brewery

In the last issue, I discussed the shared history between breweries and distilleries, at least from a fermentation perspective.

Both industries treat yeast as the central ingredient in their beverages. Distillers have learned many lessons from brewers, because as you probably know some whiskey starts as beer, minus the hops.

One important difference is that distillers crank their beers up to 13 percent alcohol before distilling the whiskey. Thus, they have wide experience in making high-gravity beers. Brewers, who increasingly are making higher alcohol beers, can learn a thing or two from their distilling counterparts.

The main lesson, naturally, centers around stuck fermentations. Distillers use special enzymes to prevent stuck fermentations, and these same enzymes can be used to great benefit by brewers.

Why? The enzymes eat through the sugars, giving your yeast lots of simple



Technical
advice
Chris White

sugars to consume.

In high-gravity beers, this practice will help prevent the chance of your yeast stopping because of the high amount of dextrin in the sugars.

It can be added in the mash or to your fermentation vessel. If your fermentation stalls, add the distiller's enzymes directly to the fermenter.

If you are brewing and have a stuck fermentation, order some with fast service and add it when it arrives.

You can get these enzymes at a number of places, including through White Labs. We have a large inventory because we work with many distilleries around the world. Here is a brief description of some of the nutrients and enzymes I am talking about:

AYF 1177 – This yeast nutrient for use in fuel ethanol and beverage alcohol fermentations.

It contains a proprietary blend of plant extracts and is formulated to provide yeast with the correct nutrient balance. Available in 18 kg pails. (\$685)

AYF 1200 – Available in 10 kg box (4 pk of 2.5 kg) (\$129)

Alcoholase I 120 – Available in 18kg pails (\$175)

Alcoholase II 300 (Glucoamylase) – Alcoholase II is a fungal glucoamylase or amyloglucosidase enzyme for use in the production of fuel ethanol and beverage alcohol. Available in 18 kg pails. (\$325)

High T 120 (Alpha-Amylase) – High T is a thermostable bacterial alpha-amylase enzyme used in the production of beverage alcohol. Available in 18 kg pails. (\$325)

Fermaid K – Fermaid K is a blended complex yeast nutrient that supplies ammonia salts (DAP), alpha amino nitrogen (derived from yeast extract), sterols, unsaturated fatty acids, key nutrients (magnesium sulfate, thiamin, folic acid, niacin, biotin, calcium pantothenate) and inactive yeast. Fermaid K should be hydrated before adding to an active fermentation to avoid CO₂ release and overflowing of tanks or barrels. It is available in 10 kg boxes for \$145 and 2.5 kg bags for \$45.

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. Contact him at cwhite@whitelabs.com.

Travels with White Labs: Colorado for mead, California for distillation, and everywhere else (including Australia) for beer

White Labs employees traveled far and wide to talk about yeast and fermentation to customers during the first part of 2006. Here is a sampling of where they went and what they did:

Australia

White Labs staff members Chris White, JoAnne Carilli-Stevenson and Mike White visited Australian brewers, homebrewers and wineries in March. The trip coincided with the 29th convention of the Institute of Brewing and Distilling, Asia Pacific Section Convention. It was held in Hobart, Tasmania, Australia,

from March 19 to March 24.

JoAnne and Chris attended the convention, and thereafter Chris and Mike visited customers in West Australia (Perth), South Australia (Adelaide), and East

Australia (Sydney). Meanwhile, JoAnne visited customers in Brisbane and New Zealand.

Brewery visits included Feral Brewing Co. near Perth, Colonial Brewing in Margaret River, and Coopers in Adelaide. Chris spoke to homebrewers in Adelaide, Sydney and Perth.

This was an important trip for a couple of reasons. One, Australia is home to a thriving homebrew culture that, like Canada, is fueled in part by high beer prices.

Many of the people who got into the



Chris White speaks at a mead festival in Colorado.

hobby to save money have over time experimented with better ingredients, and these were the kinds of homebrewers who generally came to the talks.

Second, Australia and New Zealand are also home to a booming microbrewing scene. While still small in scale to the North American scene, small breweries are opening up faster and in more areas than ever before,

and the future looks bright for those Down Under who want beer variety.

Mead Festival

The International Mead Festival is the world's largest mead competition, and Chris White of White Labs was invited to give a talk about yeast and fermentation issues. The festival, sponsored by Redstone Meadery, is held in February in Boulder, CO.

The festival gave a good sampling of the interest in mead in North America. Thirty companies entered 97 meads, and

about a third of them won medals. There was a wildly popular home mead compe-

See "Travels," page 6



Lisa White meets with customers at a distiller's conference in California.

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Availability update for 2005, 2006 crops

By **Ralph Woodall**
Hopunion CBC

As many brewers know, some hops are in short supply again this year like Centennial (have Centennial Type), Amarillo, and U.S. Magnums, while others that were short last year are fine this year, such as Crystal.

This is part of the never-ending cycle of the supply and demand process that is hard for both growers and brewers to predict with the changing of beer styles, customers' tastes and the increasing hopping rate of many popular new beers.

This has created some over-demand on certain varieties. We strive to have the best supply of all hops available to the craft brewing world, but each year has its special circumstances, which makes pre-contracting a must for certain brewers and their signature styles.

We are suggesting that brewers in need of Santiam, Glacier, Simcoe, U.S. Magnums, Centennial, Amarillo, Horizon, pre-contract their hops early this year. It looks like Crystal has balanced out and will be in good supply from the 2006 crop. Please note if you are a raw hop user (dry hop usage of raw hops is still increasing); we are

more likely to run out of these as we sell many more as hop pellets.

For Willamette there were some rumors of the 2005 crop being all purchased, of which we can attest; this is not true as we have a good supply of 2005 crop and our upcoming 2006 crop yearly sales needs already contracted.

Rest assured there is and will be a good supply of Willamette's for sale this summer/fall. Please feel free to contact us at 1-800-952-4873 to discuss the details as to availability of particular hops, prices (price list is available upon request) and your prepaid contract payment terms.

Hopunion releases CBC winners

Congratulations to the following 20 winners from the 2006 Craft Brewers Conference Hopunion-Briess Drawing:

Grand Prize Winner (Free Registration to the 2007 Craft Brewers Conference)

Daniel Soboti, Gaslight Brewery, South Orange, NJ

2nd Place (Hops & Malt)

Bob Craig, Walking Man Brewing, Stevenson, WA

3rd Place (Hops & Malt)

Morgan Cox, EJ Phair Brewing, Concord, CA

4th Place (Hops & Malt)

Murray Hunter, Gulf Island Brewing, Salt Spring Island, BC Canada

5th-20th Prize Winners (t-shirts, hats, malted milk balls, etc.)

Aaron Seitz, Carver Brewing Co.

Jeanne Kitayama, Haines Brewing Co.

Melanie Miller, Sierra Nevada Brewing Co.

Tom Kachler, August Schell Brewing Co.

Jack Johnson, Glenwood Canyon Brewing Co.



Penny Pickart of Briess Malting, left, and Ralph Olson of Hopunion, right, congratulate grand prize winner Daniel Soboti of Gaslight Brewery.

Corey Fisher, Turonis Main Street Brewery
Dean Dobmeier, Jobber's Canyon Brewery
Alex Stiles, Lucky Labrador Brewing Co.
Adam Benson, Standing Stone Brewing Co.
Howard McMurray, Madison River Brewing Co.
John Harris, Full Sail Brewing Co.
Brian Buckowski, Terrapin Beer Co.
Mitch Steele, Anheuser-Busch Inc
Tony Simmons, Pagosa Brewing Co.
Erik Maxson, Carver Brewing Co.
Doug Beedy, Fort Street Brewery

Hop school update

The third annual class will be held again at the Hopunion CBS, LLC office and warehouse complex in Yakima, WA.

The dates are September 5th-6th for the first class and September 7th 8th for the second class. Ralph Olson is planning to have another talented group of brewers give hops and brewing oriented talks along with other hop related topics.

The school also includes a bus trip to a Moxee area hop ranch to see the harvest process as well as the American Hop Museum in Toppenish. The registration cost is a minimal \$100 and covers the two-day event. The fee also includes lunch and BBQ the first night, then a continental breakfast, lunch and another BBQ the second night.

This is a great time to network with fellow brewers, learn more about hops, drink some "hoppy beers" and experience the Yakima Valley Hop Harvest at its prime time.

Look for a flyer in the mail in June with all the registration details. If you want a jump on the others call 1-800-952-4873 to get on the pre-registration list.

Please have payment method and brewery information available when you call.

Hopunion

From Page 1

and Tom Moench of Orlando, FL.

The office staff attended including Jennifer Stevens, Cindy Hernandez, Nadia Urvina, Jessica Fuller and Joann Esparza.

We attended numerous brewer events, seminars and met many brewers for the first time while reacquainting ourselves with many old friends. Our Brew Expo America booth was open both Wednesday and Thursday showing a wide selection of domestic and imported hops. We also featured a new product from Botanix UK (Barth Group) called Pure Hop Aroma which will be available to Craft Brewers in the US through Hopunion.

We also had a tasting of "Hop Candy" and a new soft drink using hops called

"Hop Tea." We were well represented on the Tuesday Brewery Tours, co-sponsored the Tuesday night Welcome Reception at Hale's Ales Brewery as well as co-sponsoring the Elysian "Beer Nights" during the week.

Hopunion provided hops for the Double Herbert's Legendary Symposium Ale, which was produced as a collaboration between Washington Brewers Guild member breweries at Hale's Ales.

Other highlights of the conference were the Conference Welcome by Seattle Mayor Greg Nickels and Dave Buhler of Elysian Brewing Co. Presentation of BA Awards were as follows: The 2006 BA Recognition Award was presented to

Chuck Skypeck, Brewer/Owner of Bosco's Brewing Co. The 2006 Russell Schehrer Award for Innovation in Brewing was presented to Dan Carey Brewer/Owner of New Glarus Brewing Co. The 2006 FX. Matt Defense of the Small Brewery Industry went to Daniel Bradford, former BAA President and publisher of All About Beer magazine.

Paul Gatza, director of the BA, provided the state of the craft brewing industry address, and Sam Calagione of Dogfish Head Craft Brewery gave the keynote.

The final event was the World Beer Cup Gala Awards Dinner on Friday night with speaker BA President Charlie Papazian and the WBC awards presentation. This

was followed by brewery recognition awards in four categories as special yearly recognitions were given to: Miller Brewing Co. for Large Brewery, Firestone Walker Brewing for Small Brewery, Russian River Brewing for Large Brew Pub and Piece for Small Brew Pub.

Hopunion would like to extend special thanks to the BA staff, especially Events Director Nancy Johnson, event hosts Mike Hale and Jay Kipling of Hale's Ales, Dick Cantwell and Dave Buhler of Elysian Brewing, Kim Brusco and Drew Cluley of Pike Brewing, as well as all the other Washington Brewers Guild breweries.

We hope to see you all again next spring at the CBC 2007 in Austin, Texas.

News from the Microbrewing Symposium

By **Ralph Woodall**
Hopunion CBC

This year's Rocky Mountain Microbrewing Symposium was held Feb. 24 at the Colorado University at Colorado Springs' campus. It was organized again by Jennifer Hane of CUCS in conjunction with her staff and steering committee.

Attended by more than 90 brewers and 20 industry-related sponsors who had tabletop display booths, this year's seminar was another success. Hopunion was a Gold sponsor again this year and was well represented by Ralph Olson and Ralph Woodall as well as David Edgar, who spent a percentage of his time talking hops besides White Labs yeast.

Our display booth had several new



hop varieties to evaluate, hop data books and plenty of giveaways.

Ralph Olson and Ralph Woodall (pictured above, with Jennifer Hane of CUCS) participated in the afternoon workshop. The Ralphs' power point presentation was titled "Hops: Facts, Myths,

Changes and other Urban Legends."

Other presentations during the day were as follows: Greg Casey of Coors Brewing Co., "Understanding and Controlling Flavor Stability in Beer"; Ian Ward and Chad Hatelstad of Brewers Supply Group, "The Principals and Developments in Beer Clarification and Colloidal Stabilization" and "Specialty Malts"; Peter Bouckaert of New Belgium Brewing Co, "Beyond Saccharomyces Cerevisiae"; and John Carlson of the Colorado Brewers Guild, who gave a recap of what is happening in the Colorado brew scene and then chaired the CBG meeting that followed the seminar.

Tom Hail and John Legnard of Sandlot Brewing Co. gave the keynote address on their TV episode of "Monster Garage."

The evening concluded with a buffet

dinner and beer tasting and socializing at the Phantom Canyon Brewing Co., hosted by brewer Michele Lowney. A special thank you and recognition goes out to Jennifer Hane, James Mattoon, and the staff from CU; Mike Bristol and Jason Yester of Bristol Brewing Co., for their Thursday night hospitality and organizing the CBG's "Second Firkin Rendezvous," held at Phantom Canyon on Saturday.

We sure had a good time at these events and I am sure anyone who attended the RMMS felt it was well worth the time and money to attend. We look forward to attending the RMMS in Colorado Springs again next February 2007.

Hops from New Zealand: organic and others

By **Ralph Woodall**
Hopunion CBC

Please note the demand for organic hops has doubled in the past year while inventories have stayed the same, hence we are now pre-sold on the 2006 NZ organic hops that are to be delivered in June.

This major change in organic usage has NZ organic growers increasing their acreage but with a dramatic increase in price for the 2006 & 2007 crop up to around \$13.00/lb. We have been in contact with other import sources of organic hops to fill additional customer needs, but again these hops are in the 15.00/lb range.

If you are in need of organic hops for this coming year please make contact with

us so we can see your need and what options may be available. If needed, we can provide a letter on the availability of organic varieties. Plan to budget for the increased cost of organic hops.

NZ varieties

As many of you noticed at the CBC in Seattle, we had a section of our booth dedicated to New Zealand hops, of which we are helping sell for the New Zealand Hop Marketers Limited. Some of the varieties are old standards while others are recently released. We are carrying the following hop pellets in 11 cartons: Green Bullet (11.7% AA), good alpha and aroma for lagers and pilsners; Southern

Cross (12.1% AA), high Myrcene level, spicy, lemony and slightly piney aroma; Stricklebratc (13.3% AA), good alpha level with unique floral profile; Pacific Hallertau (4.9% AA), triploid bred from GR Hallertau Mittelfrueh with floral and cinnamon aroma; Hallertau Aroma (6.3% AA), triploid bred from GR Hallertau Mittelfrueh with floral and citrus Hallertau aroma; and Nelson Sauvín (11-14% AA), a triploid dual purpose hop with high Beta and Myrcene level and a unquiet aroma often referred to as grape-like.

Check with us for more details or go to New Zealand Hop Marketers Ltd website at: www.nzhops.co.nz. For price and or small hop samples for your evaluation please call us at 1-800-953-4873.

New import hop, Czech Sladek, impresses John Mair

By **Ralph Woodall**
Hopunion CBC

We are now selling this variety in both raw hop and hop pellets.

The analytical information shown here was obtained from Hop Grower Union of the Czech Republic's website.

This hop has relatively high alpha/beta content and good yield potential. It has received good reviews from Czech breweries and is used as the second hop addition (some brewers use in third hop addition) due to its good alpha and aroma with Czech Saaz as late aroma hop addition.

This hop also works well with Czech Premiant. This hop's high Beta level is

noted to having a very fine bitterness. The higher Myrcene level can lead to good dry hop aroma potential.

Pedigree: Receives parentage from Czech Saaz aroma hops, released 1994.

Aroma: mild and pleasant, Alpha Acid: 5-8%, Beta Acid: 6-9%,

Co-Humulone: 25-30%, Total Oil: 1.0-2.0 mls/100gm, Myrcene: 40-50%, Humulene: 20-30%, Caryophyllene: 7-11%, Farnesene: <0.1%

John Mair, Brewmaster of Rogue Ale Brewery, recently brewed a single hopped and hop-backed Pilsner with all German Malt and Czech Pils Yeast and Czech Sladek hop pellets. John had the following comments; this is a superior hop for

Pilsners as it has the fine Saaz quality to it.

The higher alpha allows you to use fewer hops but the hop aroma still came through and melded beautifully in the beer. This is a Classic hop and I would give it a high rating. It would be good for Pilsner, Alt and other Lager styles.

We also have several other newer import varieties to see how they work for craft brewers. The list includes: Styrian Aurora (10% AA), Czech Premiant (7.5% AA), Polish Marynka (10% AA) and Greman Saphir (4.2%).

We are also carrying several more New Zealand hop varieties (see related article in this issue). For more details, or small samples please call 1-800-952-4873.

Water in good supply

By **Ralph Woodall**
Hopunion CBC

Heavier than normal rain and snow patterns hit the Pacific Northwest this past winter and spring have added some very good news on the water front.

The abundance of water has helped spring hop growth and growers with short water supplies last year are breathing a sigh of relief this year.

Snow packs in the Cascade Mountains are still above normal for this time of year with the reservoirs still filling up. Oregon hops growers also experienced above average moisture this winter/spring.

This good water news should allow brewers to know there will be a good supply of hops this 2006 harvest. Hop growers for the most part are used to having periodic draughts and most have some type of back-up system for their water needs.

Drip-line irrigation has added to water usage efficiency, deep wells as well as water sharing is available to some growers. Also, the U.S. hop acreage is significantly lower than it was 20 years ago.



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Attention brewer

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Hop news,
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Craft Beer Quarterly

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tition with some 200 entries.

Distilling

In April, micro-distillers and those interested in opening distillation operations (including many craft brewers) attended the Distilling Trade Show at St. George Spirits in Alameda, CA. Lisa White, JoAnne Carilli-Stevenson, and Mike White attended the conference, as White Labs sells yeast and fermentation supplies to craft distillers.

The show included tours of distillation operations in the San Francisco Bay Area and educational sessions and tastings at St. George. The keynote speaker was Duncan Holaday of Duncan's Spirits, who spoke on "The Glory of Vodka."

Organizer Bill Owens is planning next year's conference.

Boonville

The 10th annual Boonville Beer Festival was May 6 near the home of Anderson Valley Brewing

Company, which hosted the event. Chris White and Mike White attended with brewers from Ballast Point Brewing Co. in San Diego.

As in previous years, brewers were invited to stay and camp next to the brewery, which helps make this one of the more popular festivals in Northern California. Brewers were also provided with beer and a barbecue after pouring ended at 5 p.m.

Camp fires, conversation and a frisbee game or two kept folks occupied the rest of the evening.

Other Travels

During the first half of the year, White Labs employees also traveled to Europe several times, Philadelphia and Sacramento for wine and Hawaii for the Kona Brewers Festival, among other places.

If you see someone from White Labs at your local event, stop by and say hello!



St. George Spirits in Alameda, CA, hosted talks and tastings for Bill Owens' third-annual conference on craft distilling.