"A Resource for the Craft Brewing Industry"

CRAFT BEER Quarterly

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Hoppy beers win Alpha King Challenge

By Ralph Woodall

The sixth-annual Alpha King Challenge was held this past October at the Falling Rock Tap House hosted by Chris Black in Denver, CO., during the Great American Beer Festival.

This annual event is sponsored by Hopunion, American Brewers Magazine and Three Floyd's Brewing Co. of Munster, IN, which brews a 60.2 IBU "Alpha King" Pale Ale that is used as a benchmark for the challenge.

The beers submitted have to be commercially sold in bottles and have an IBU level close 60.

Beers were taste-tested by a panel of 12 veteran beer judges for malt balance, aromatics, bitterness, and floral characteristics.

Turn to pages 6-7 for more news about the world of hops.

The winner this year was Tomme Arthur of Port Brewing / Pizza Port, Solana Beach, CA. for his "Hop 15." Second place went to Kirk McHale of Port Brewing / Pizza Port, Carlsbad, CA. for "Frank" and third place went to Patrick McIlhenny of Alpine Brewing of Alpine, CA. for "Pure Hoppiness."

Winners were awarded cash gifts from Hopunion, gift certificates from White Labs and Alpha King T-shirts from Three Floyds Brewing. As special thanks goes out to Bill Metzger and his gang from Brewing News and the beer judges and enthusiasts who made this years event another success.

Congratulations from all of us at Hopunion to the winners and participants of this years challenge. We look forward to next falls "Seventh-Annual Alpha King Challenge" so bottle sales brewers keep this in mind when brewing your "Hoppy" beers this summer.

Yeastman debuts at White Labs Inc.

This question and answer session is with Neva Parker, whose job duties at White Labs Inc. includes developing the new computer program called "Yeastman." In the following interview, Neva explains how the new program will improve quality control and other factors for customers.

1. Who developed the program and how long have they been working on it?

A local San Diego tech company, Inteligro, developed the software with specifications given to them by White Labs. Over the past year, they have been working with Chris White, Lisa White, and myself to make the program fully functional and efficient for our applications.

2. Please explain how the system works.

Yeastman: Yeast Environment – Availability, Scheduling, and Tracking Manager. We use barcodes in order to follow a particular strain of yeast through its entire culturing process, from freeze to packaged product. The software automatically pushes the yeast through each step of the process upon completion of the previous step, with the help of a PDA that scans the container barcodes and sends the information to the program. Once each process is completed, the yeast inventory is also maintained with Yeastman.

Find more news about the world of yeast and White Labs on pages 4-5.

3. What are the benefits to customers and to the lab?

Customers are able to benefit greatly from the use of this system. The yeast being cultured for a client's order can be tracked at each step of testing and growth, from which yeast is being transferred to which

See "Yeastman," page 4

Style Matters: Bocks

Editor's note: In each issue we spotlight a particular beer style and provide tips from an ingredient and fermentation perspective. In this issue we take a closer look at Bock beers.

Background: Bockbier originated from Einbeck, a town 170 miles northeast of Frankfurt. The oldest available recipe is April 28, 1378. Two tons of beer were sold to the city of Celle using this recipe. In the year 1612 the Bavarian dukes lured away a brewmaster from Einbeck for their Hofbräuhaus in order to produce the famous "Einpökisch Beer" (old German for Einbeck). The name of the beer changed to the Bavarian accent and was called "Oanpock" and later "bock beer."

Malt Notes: Bock beers are traditionally the strongest of all German beer styles and emphasize the malt side of brewing. These beers are sweet, malty, and bready in flavor with, depending of the grain bill, notes of caramel, chocolate, or roast. Of course the grain bill must be beefed up to give the higher sugar concentration, which leads to a stronger beer.

One of the foremost suggestions we would make would be to include in the grain bill a substantial portion of Munich, Vienna, or other high dried malt. Some bock beers are produced with little else! The bready, malty flavors so enjoyable in the style come largely from the presence of melanoidins produced either in the malthouse or in the brewhouse. The most traditional way of producing these flavors is through a malting process called "high-drying."

First, a couple of basics about melanoidins. They are a class of flavoring compounds produced – you guessed it – by the melanoidin reaction (sometimes called the Maillard Browning Reaction). Basically a simple protein and a sugar combine when heated in the presence of water to form a melanoidin. Although these compounds can be produced in the boil or the mash tun, melanoidin production is most active in the malting process.

In high dried malts barley is selected, steeped, and germinated in the same manner as base malts. The difference occurs in kilning. When base malts are kilned, lower humidity, heated air is passed through the bed of green malt to dry it. For high-dried malt "higher" humidity air is passed through the bed to "dry" (hence "High Dried"). The proteins and sugars in the green malt combine with water in the heated air, to form melanoidins. The resulting malt

See "Bock," page 6

Cargill Malt's 2005 base malt offerings

IdaPils: The first batches of IdaPils from the 2004 Crop have been malted and are ready for shipping. Once again, the result is a malt that is plump, bright and flavorful. (Avg. results of our early production: Color 1.5oL, Protein 11, plump of 95)

If you have not already brewed with IdaPils, now is a great time to give it a try. This program continues to give the brewer a consistent high-quality product year after year.

Cargill 2row: Canadian barley varieties Kendall and Metcalfe. This year's selection gives you a low protein (max 11.5) and low beta glucan malt with excellent brewhouse performance..

Special Pale Ale: Harrington barley kilned at higher temperatures provides you the forward malt flavor you expect from an ale malt.

EuroPils: Copeland barley allows us to bring you a light colored full flavor malt for your lager beers.

— **NEW** —

Cargill German Pilsen: The second (1st was IdaPils) addition to our **World Select** lineup. A line of superior malts produced in Cargill malthouses from around the world.

For the Cargill German Pilsen, the German barley variety Barke was hand-selected for its exceptional malting and brewing performance. Produced at Cargill's Salzgitter malt house, which exclusively produces Pilsen malt, this malt will give you consistent results batch after batch.

Cargill Malt 2004 crop report

Canadian crop summary

* In the spring of 2004 conditions were very dry and growers prepared themselves for another drought.

* Timely precipitation in late May and June set the stage for one of the largest barley crops in history.

* Cooler than normal temperatures in May, June and August, and the return of more normal precipitation patterns, established a crop with the best quality potential in the last 15 years.

* A widespread frost event occurred in much of Manitoba, Alberta and Saskatchewan on August 20th. This frost was expected to greatly damage one of the biggest and best crops in Canadian history. However, the impact of the frost later proved to be less damaging than first thought.

* Cool damp weather in September had a far greater impact on malt barley grain quality than the frost. Much of the otherwise excellent quality malt barley was exposed to this unsettled weather, and the harvest slowed down. Some of the good quality barley was damaged by pre-harvest germination and staining.

Crop quality

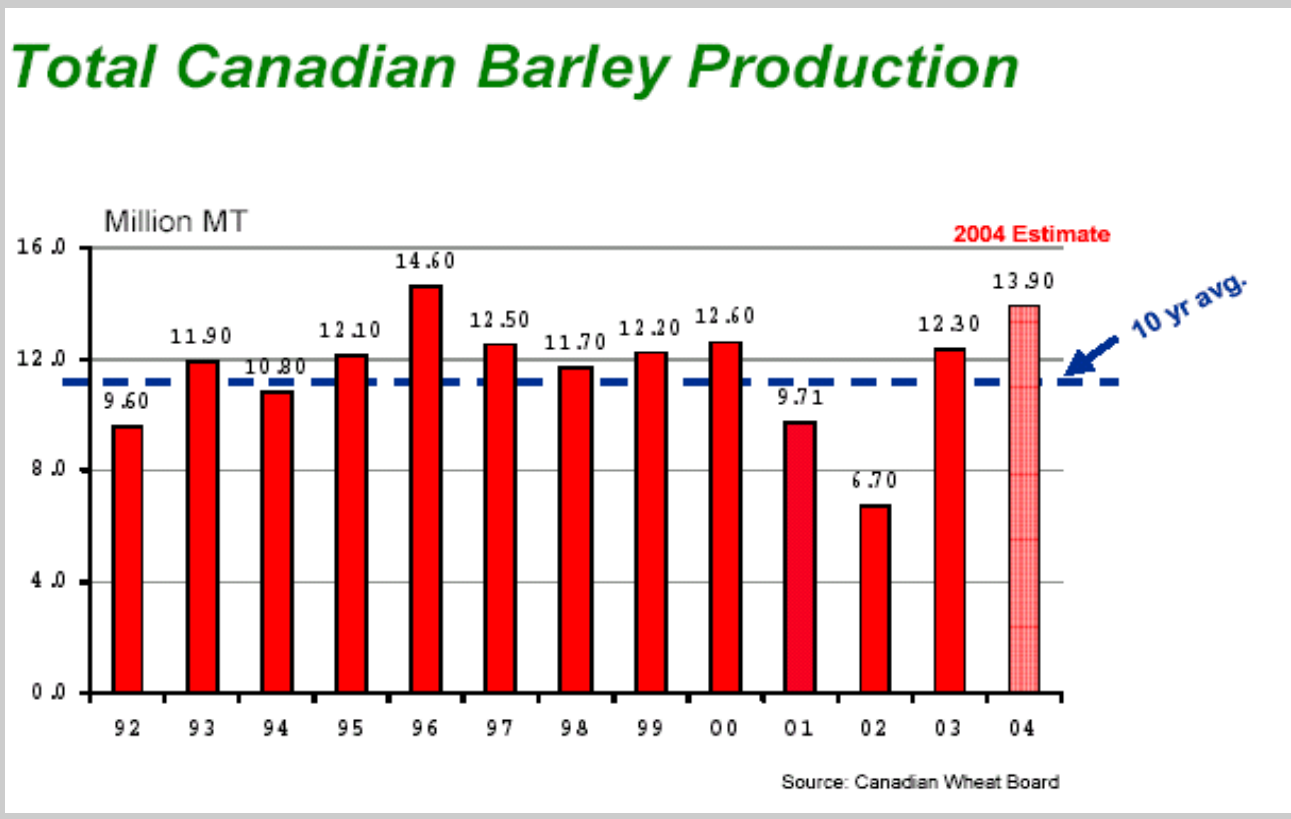
* Prairie Malt is very satisfied with both the quality and the volume of high-quality barley we have selected so far.

* Barley protein in 2004 has returned to more traditional levels, with a large supply in the 10 to 13% range (average selected by Prairie Malt is 11.8%).

* Plumpness is better than average this year, with >90% over a 2.2 mm screen.

* Physical condition of the barley we have selected is very plump, tight hulls, some staining, green and immature kernels.

* Germination and Viability is good. Our initial findings show 95-98% versus 100% from Crop 2003. This is being affected by some green, immature, chitted and high moisture kernels.



Craft Beer Quarterly | The Malt Pages | Sponsored by Cargill Malt

Feather bowling and more with Cargill Malt

Customer happenings

MBAA-District Michigan recently had its 2nd Annual Feather Bowling Tournament. Feather Bowling is a Belgium game similar to Bocci Ball or Curling. It is played on dirt lanes while eating mussels and drinking a fair amount of Belgian Beer.

In the photo at right, Rex Halfpenny and Marty Rapnicki enjoy a game of feather bowling.

Cargill happenings

We understand that it takes a partnership between the farmers and maltster in order to bring you the high quality malt you expect.

On a regular basis throughout the growing period the Cargill Barley Supply Chain group gets out and about with our grower partners.

In the photo at right, Ray Albrecht, Cargill Agronomist, talks to a group of farmers at our field day on July 15 near Spiritwood. In the photo at left, Allen Ruff, a farmer, stands in a barley field in the summer of 2004. Look for Cargill people to visit more areas of the country in 2005.

Malt specials — Meussdoerffer Malz

Cargill Malt is proud to distribute the fine line of German malt from Meussdoerffer Malz**.** Since 1852 the name Meussdoerffer has exemplified products of excellent quality made in accordance with the strict traditional rules of the Bavarian purity law. Located in the town of Kulmbach in the Bavaria region, under the lead of Barbara (Meussdoerffer) Von Schau, Meussdoerffer Malz supplies Germany's best breweries.

Now through February 2005, mention the CBQ and receive our $1 off a bag on any of the Muessdoerffer Malts.

Pilsen (1.4° - 2.0° L) This light colored, well-modified malt is an excellent base for producing Pilsner and Lager type beers.

Vienna (2° - 3° L) Higher kilning temperatures give Meussdoerffer Vienna malt its deep golden color and strong malt flavor. Best used in dark lagers and Marzen beer.

Munich (5° - 6° L) Produced with graduated kiln temperatures resulting in higher color and aromatic notes, Meussdoerffer Munich may be used to enhance body and aroma of dark beers, such as Bock and Bavarian Dark.

Caramel Pils* (2° - 4° L) This very light caramel malt will improve body and head retention. Meussdoerffer Caramel Pils is ideal for use in Pilsner, light lager, and low alcohol beers.

Caramel Light* (20° - 30° L) Used primarily to improve mouth-feel and head retention, Meussdoerffer Caramel Light is best used in light to medium colored lagers such as Mai-Bock and Marzen.

Caramel Dark* (40° - 60° L) Best when used in dark beers such as Bock, Dunkel Weizen, and Oktoberfest, Meussdoerffer Caramel Dark malt will improve body and head retention.

Rost Malt (170° - 200° L) This dark, aromatic malt is used for coloring and improving body and malt aroma of dark beers.

Farbe Malt (450° - 550° L) Roasted at high temperatures to produce a strong, nearly black malt, Meussdoerffer Farbe Malt is used to add color and smoky / burnt flavors to dark beers, such as stouts and porters.

Sauer Malt (3° - 4° L) Produced with natural lactic acid bacteria, Meussdoerffer Sauer Malt may be used to adjust mash pH, which will intensify fermentation and preserve the light color and flavor stability in Pilsner type beers.

Ask the Maltster: Corn flakes and Caramunich

Q: Corn Flakes

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 run-off. 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 run-off. 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 long-ish conversion in the high 140's if you want a dry product. 45 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 fermenatable sugar in your finished beer. If you must add enzyme, kettle additions are best for this reason.

Q: **Caramunich vs. Munich**

I have a question about Dingemans Caramunich malt. I have some I am planning to use in a Belgian dubbel but the Cargill catalog I have only lists Munich. Are Munich and Caramunich the same malt? If not what are the differences. Thanks, Steve

A: Yes there are definitely many differences between Munich and CaraMunich Malt. There is no significant saccharification before kilning with Munich where there is with Cara. The end result is a glassy endosperm with CaraMunich and a mealy endosperm with Munich. CaraMunich is also much darker (45 vs. 5 lovibond).

As far as contribution differences to your beer it will depend upon how much you use. The CaraMunich will impart much more color and more in the red hue. CaraMunich will also increase the dextrin content of your wort moreso than regular Munich. As the name suggests more caramel flavor as well.

Munich will be more orange-ish in color and impart a malty perhaps slightly biscuity flavor. Munich will also supply active amylase enzymes to your mash where CaraMunich will not.

You don't see the CaraMunich name in the catalog because the names of the Caramel malts were changed last year.

CaraPils is now Cara 8

CaraVienne is now Cara 20

CaraMunich is now Cara 45

Exact same malt, just different names.

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

From San Diego to Bavaria: Around the world with White Labs

White Labs staff members were kept busy in the summer and fall — but they also took time for celebrations. In the photo at right, brewers enjoy an unofficial competition at the Great American Beer Festival, which was sponsored in part by White Labs.

The three brewers on the left side of the photo, from left to right, are **Sam Calagione** of Dogfish Head Craft Brewery in Delaware, **Tom Nickel** of Oggi's Pizza & Brewing, and **Adam Avery** of Avery Brewing in Boulder, Co. An estimated 28,000 beer lovers attended the festival, representing a 27 percent increase from 2003. Entries came from 398 breweries, with a total of 2,016 beers being judged.

California breweries and brewpubs captured the most awards, 37, followed by the host state, Colorado, with 21.

Meanwhile, the photo at far right, top, captures a special moment at the wedding of **Neva Im** and **Glen Parker**. From left to right are White Labs employees **Mia Phelps** (former employee), **Lisa White, Neva Parker, and Sharon Heredia**.

The photo at right, bottom, was one of many taken by White Labs President **Chris White** during a trip to Germany and, specifically, Bavaria, in November.

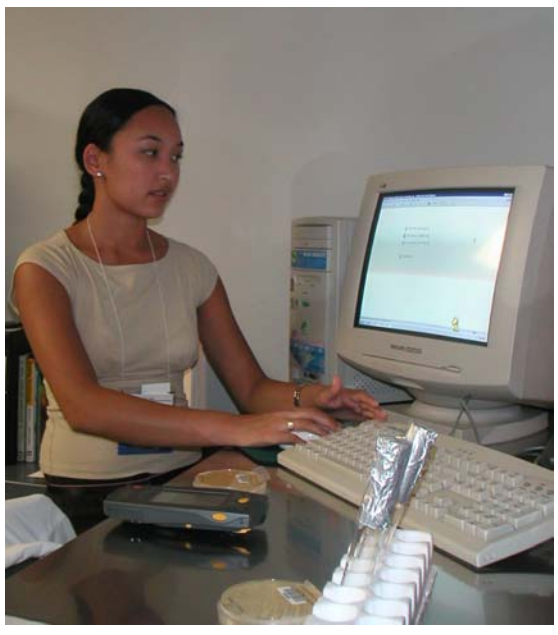
The photo shows the lager yeast propagation tanks at Paulaner Brewery in Munich. Chris traveled extensively with White Labs sales associate **Justin White**, who is proficient in German, and **Tobias Fishborn** of Lallemand. Tobias, a native of Germany, has a brewing engineering degree from Weihenstephan and works in Lallemand's Montreal laboratory.

Yeastman

From Page 1

container, to who performed the transfer, to when the yeast will be ready for shipping.

Since there is a barcode system in place, it will virtually eliminate human error. Customers will have the capability of knowing where their yeast is in the production process. The customer will also be able to receive a report that summarizes all tests results at each separate stage of testing. As for the lab, again, the program will leave little room for error and will eliminate the paperwork and paper trail system that is currently in place. All of the information on a yeast strain will be one click away. Yeastman will also aid in the scheduling of daily tasks in lab, as the program already has each process in its database and can flag a lab tech as to what needs to be done and when it needs to be done. This will also give us a better way to update our yeast inventory using a real-time method. With that, Yeastman will be connected to our current sales programs allowing our sales staff to make yeast reservations directly, without contacting the lab staff to see what will be "available" on a certain date. Sales will be able to follow the yeasts in production and know when a strain will be available and be ready for packaging, eliminating the middleman. This makes Yeastman a particularly useful tool.



4. Are other labs creating similar programs?

We are currently the first and only yeast-manufacturing laboratory that we know of, developing and implementing this barcode tracking system. Yeastman was unveiled during the World Brewing Congress, where members of the IGB (Institute and Guild of Brewing) visited White Labs and were able to get a firsthand look at how the program functioned. Members were very excited at the potential of this system and what it will enable us to do for the brewing industry. We are very proud of this fact and hope to better serve our clientele by providing them with more assurance on the products they receive from White Labs.

In future issues we will track the progress of the Yeastman program.

Neva Parker, left, demonstrates the new Yeastman program at White Labs

Craft Beer Quarterly | The Yeastbank | Sponsored by White Labs Inc.

Bacteria/other yeast program helps Belgian styles

Technical advice

Chris White

I'd like to tell you about the new bacteria program at White Labs and the possibilities it creates for you as brewers. But first, a little background. As brewers you know all too well that bacterial contamination can create unpleasant sour tastes and can ruin your beers. However, some styles of Belgian beers are highly prized for their sour or lactic acid flavors. Many of these styles are fermented in open vessels with wild yeast strains and bacteria.

While we can't help you create that ancient, cobwebbed, and wholly wonderful environment of a small Belgian brewery, we can help you make beers with similar flavors using our bacteria/other yeast program.

This has not been a part of our operation in the past because we have strived to keep bacteria and wild yeasts as far from the lab as possible. But our interest in the bacteria/other yeast program grew as more and more brewers requested them, in part because of the rising interest in Belgian styles. We built a lab to grow these bacteria/other yeast strains and redoubled our efforts to acquire these unique strains.

We began obtaining these strains at the start of 2004 from yeastbanks in the Netherlands, Belgium, Germany and the United States. Our main focus is unique Brettanomyces strains, because these allow brewers to make interesting Belgian-style beers. Brewers have been making these styles with our other yeast strains such as Trappist Ale (WLP500), Belgian Wit (WLP400) and Belgian Abbey (WLP530).

The Brettanomyces strains allow brewers to make these beers even better by giving them greater complexity. Many times brewers who request bacteria/other yeast strains have experience using them. If not, our staff will be happy to assist and answer questions. Call 1-888-5-Yeast-5 for more information about the bacterial program.

We have a similar bacteria/other yeast program in place for wineries, and it has been well-received by that particular community. In fact we had so many requests for wine bacteria that we had to delay the start of the beer bacteria/other yeast program until now. In our next issue of CBQ, we expect to have an article from an award-winning brewer who has experimented extensively with the kinds of strains we have discussed in this column. I think you will learn a lot of practical advice in that story, so stay tuned for the next issue.

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

David Edgar has a passion for beer, and a full fridge

Employee profile

David Edgar
Sales, White Labs Inc.
Email: dedgar@whitelabs.com

What's in your fridge? Barley Creek Super Hop, Bell's (several different), Bristol Edge City Double IPA, Flying Dog Heller Hound Bock, Goose Island Christmas Ale, Magic Hat Chaotic Chemistry, Middle Ages Tripel Crown, Ommegang, Pug Ryan's Morning Wood Wheat, Oskar Blues Old Chub, Rogue Imperial Pale Ale, Sierra Nevada Celebration Ale, Tabernash Oktoberfest, Twisted Pine Amber Ale, Weyerbacher Raspberry Imperial Stout.

What is your role with White Labs?
I started with White Labs October 1, 2004. I am doing sales to commercial breweries of all sizes, just for a few months now, primarily in the United States thus far.

What do you like about your job?
I enjoy working more closely with more brewers and helping them to create brand new beers and to improve existing beers. I also enjoy continually learning more about brewing and fermentation.

Why did you get into the brewing world?
It's more like brewing got into me. I had no choice in the matter.

What kinds of jobs did you hold in the past?
I worked at the Association of Brewers from 1987 to 2001. I was hired to do data entry for articles for The New Brewer magazine. I did some writing and editing of Homebrew Club News and Winners Circle columns for Zymurgy. And then I wrote Brew News and feature articles. It's kind of a long story, but eventually I ended up as the executive director of the Institute for Brewing Studies and organizing the speakers and topics for the Craft Brewers Conference.

What do you like best about brewing?
I love the people, the new companies and the old historical breweries and brewpubs from the smallest to the largest. There are amazingly talented and dedicated people in brewing. There is so much rich brewing tradition and heritage plus it's exciting to see brewing history in the making as new beers and new traditions are evolving every year. Oh, and I like the beers, too.

What are your other interests?
Spending time with my wife and two girls. Music, sometimes playing keyboards in reggae bands, but lately more collecting CDs of rare or unreleased live concerts.

Where did you go to school?
BA from University of Colorado; Short Course in Brewing Technology, Siebel Institute, 1994.

What are your thoughts about the state of the industry?
I think it has clearly turned a corner for the positive and we may be seeing another significant growth phase ahead of us during the next five years or so.

Do you have anything to add?
It's great to be part of the White Labs team. I also work with Ralph and Ralph, selling hops for Hopunion. And I sell Rastal glassware for Chrisdec and lab equipment for 1-CUBE from the Czech Republic.

New product focus: Diamond Lager Yeast

White Labs Inc. is working with Lallemand to distribute Diamond Lager Yeast. This is the first time White Labs has sold dried yeast.

The yeast originated in Germany and is used by many commercial breweries to produce different kinds of lager. No colors, preservatives or other nonnatural substances have been used in its preparation. The yeast has been used with great success at commercial breweries in Germany and North America.

White Labs has decided to distribute this yeast because it provides an innovative, flexible product for brewers. It is more economical to ship, has a long life span, and has the highest purity level of any dry strain that White Labs has reviewed. Also, it can be pitched cold.

Call the sales staff at (888) 5-Yeast-5 for more information.

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Hopunion's 2004 Hop and Brew School

By Ralph Woodall
Hopunion CBS, LLC.

The first Hopunion-sponsored Hop & Brew School was held September 9-10, 2004, at the Hopunion complex in Yakima, WA. The two-day seminar was attended by 45 brewers from across the U.S. The longtime dream of Ralph Olson, it finally came to fruition this year with the help of some outstanding brewers such as Tom Nickel, Matt Brynildson and Vinnie Cilurzo.

The topic of course was hops and beer, and more hops and more beer. The schedule was so packed with information there was little time for anything but class, beer, good food and good times. The Thursday session was opened by Ralph Olson who gave a general overview of the schedule, basic hop botany class with history of hops and the role of the hop dealer and grower.

He discussed hop statistics of the US vs. World, hop breeding and different hop products. There was an extensive tour of the warehouses by Ralph and Ralph Woodall including watching the actual hop receiving, inspections, weighing, sampling, bale stacking and storage procedures. There was also a tour of the hop pelletizing facility including our new nitrogen-cooled pellet press system and a tour of the new RNV Lab at Hopunion, which was opened this past summer by Ralph and his wife Vickie, hence the name (RNV). John Isenhour, Ph.D, and Hopunion Ambassador spoke on hop-derived off-flavors and sensory characteristics of hop varieties. He was followed by Ann George of the Washington State Hop Commission, who spoke on the use of pesticides and insecticides and how they relate to the US and world markets. She also talked about how chemicals get registered for use with growers and how they are regulated. This was followed by the BBQ dinner prepared by local brewer Larry Barbus and tastings of a wide variety of beers.

The Friday session started with Matt Bryndilson of Firestone Walker Brewing, who discussed the theory of dry hopping, his experience with dry hopping methods, and practical hop chemistry for craft brewers.

Then Tom Nickel of Oggi's Pizza & Brewing spoke on hoppy beers, how to use one-off brews to boost the rest of sales and discussed brewing Double IPAs (one of out favorites around here). Then Vinnie Cilurzo of Russian River Brewing discussed his Double IPA brewing process and brewing "wet" hop beers. He also defined the difference between "wet" and "fresh" hop beers and discussed the evolution of his "Hop Time Harvest Ale" and the making and marketing of "Pliny the Elder."

After-lunch presentations were given by David Hysert of J.I. Haas on spontaneous combustion of hops and Doug McKinnon of the Hop Growers of America on their role in promoting U.S. hop sales around the world and the trend of U.S. worldwide sales. The afternoon's session also included a bus tour of the hop field, picking/kiln drying and baling facility of Mike Smith, long time Moxee area hop grower and part owner of Hopunion.

The bus then toured through the valley to The American Hop Museum in Toppenish including a great Class of 2004 group shot followed by a return to Hopunion for the BBQ dinner, beer and more good times.

"The entire event was a huge success," Ralph Olson said. He added, "the best thing about the timing was it was during hop harvest and the worst thing about the timing was it was during hop harvest." Anyone involved in the daily activities at Hopunion will understand his dilemma. Ralph Woodall said, "It looks like it will be a go-again next year but we will have to prepare well in advance and have to limit the attendees to insure a manageable class again next year."

A special "thank you" goes out to all the breweries who donated beer for this event. There are too many to mention here, so thanks again. Keep an eye out for information regarding the next Hop & Brew School which would be held in September of 2005 with the exact date to be determined at a later time.

Participants at the first Hopunion school take a break from the many hours of learning about hops. Organizers are planning another school next year.

Bocks

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is breadier, sweeter, and darker (3-20 L) in color than a base malt. Perfect for a Bock beer!

As an additional note, high-dried malts generally possess enough amylase enzymes to self-convert. You can use them at whatever fraction you prefer in your recipe – up to 100%. Finally, top off the grain bill, if you wish, with caramel or roasted malts to achieve the color and flavor notes you desire and you are well on the way of producing a world-class Bock beer.

– Cargill Malt

Hop Notes: For Bock beers, it's best to use German Hallertau style hops such as the actual GR Hallertau, GR Tradition as well as GR Hersbruck and GR Spalt. These correspond to US varieties with Hallertau backgrounds such as US Hallertau, Mt. Hood, Liberty and Santiam.

These are for the most part mid to lower alpha levels 3.0-6.0%, with betas about the same as the alpha levels. The aroma profiles are mild and pleasant with a slight spicy character.

– Hopunion CBS

> Top off the grain bill, if you wish, with caramel or roasted malts to achieve the color and flavor notes you desire.
>
> — Cargill Malt

Yeast and Fermentation Notes: Ferment between 50 and 55 degrees, the closer to 50 the better for malt-dominated profile. Age a minimum of six weeks, with 12 being best. Using the process of kräusening to carbonate your beer will give added authenticity and complexity.

One of the better strains for Bock beers is our German Bock Lager Yeast. From the alps of southern Bavaria, this yeast produces a beer that is well balanced between malt and hop character. The excellent malt profile makes it well suited for Bocks, Dopplebocks, and Oktoberfest style beers. A very versatile lager yeast, it is also good for Helles style beers. If you are thinking of trying an alternative yeast, experiment with our San Francisco Lager Yeast. It has a very malty profile and is excellent with Bocks. Other fine yeasts for this style include Octoberfest/Märzen Lager, Southern German Lager, and Old Bavarian Lager, all of which produce very malty beers.

– White Labs

New Zealand hop specials from Hopunion

New Zealand has been producing hops for the last 150 years. They supply a range of Hop Pellets, including aroma hop pellets very similar to the German Perle, Tradition etc., and also bitter hop pellets very similar to Magnum, Nugget Taurus etc.

Many international breweries use their hops as substitutes to the European, US and UK varieties quite successfully.

Variety	Regular 55 $/Lb	Sale 55 $/Lb	Regular 11 $/Lb	Sale 11 $/Lb
Southern Cross	$4.00	$3.70	$4.00	$3.70
Pacific Gem			$4.00	$3.75
Green Bullet			$4.00	$3.75
Sticklebract			$4.00	$3.75
Super Alpha			$4.00	$3.75
Hallertau Aroma	$5.50	$5.25		
Pacific Hallertau			$4.40	$4.15
Nelson Sauvin			$5.50	$5.40

Hopunion CBS, LLC in Yakima is a supplier of a few of these hops varieties. Currently Hopunion has a supply of many varieties (see accompanying chart) and we would like to put these as our upcoming special.

As you can see, this is a discount on all these varieties.

They will be on special through the month of January 2005.

Please call Hopunion for these specials at (800) 952-4873 or by fax to (800) 952-4874. You can get information on these varieties and even ideas for their use in the recipe section online at www.nzhops.co.nz or by contacting Finn Knudsen or Sara-Line B. Frisk at 303-674-2251.

Looking out for craft brewers in the Southeast

Have you ever wondered, "Where can I get all of my brewing supplies in the southeast without paying outrageous freight rates?" Well here's your opportunity. Brian Fenstermacher from Southern Brewing Supply may have just what you need at a great price.

It all started for Brian (pictured at right) after working for eight years in the brewing industry managing operations for two microbreweries and a brew pub in the Southeast. Understanding that brewing a diverse range of beers requires supplies from all over the country, he saw the perfect opportunity for a great business. Now covering Florida, North and South Carolina, Tennessee, Georgia, Alabama, Louisiana and the Caribbean, Southern Brewing Supply has been in full swing for two years supplying everything from hops and malts to your day-to-day supplies like salts, finings, and filtration materials. All of the products they offer are stored in a climate-controlled warehouse with the hops kept in freezers to ensure a fresh and consistent product. Customized milling is available and always milled to order.

With their wide selection of malts, you're sure to find what you're looking for. All hops sold from Southern

Brewing Supply are quality Hopunion CBS hops. They supply just about every variety needed for your type of brew and can package them in smaller quantities with a commercial vacuum sealing machine. Brewers in small breweries are no longer limited to how many varieties of hops you can use because of the risk of stalling.

Brewers in the Southeast can expect their shipments to go out the same day and get them delivered within one to two days. This gives brewers the opportunity to get what they want, when they want it, with great prices and very low freight rates.

"The whole idea is to look out for the brewer's best interest," says Brian. "Quality and service had always been extremely important to me while on the brewing side so that is what I deliver to my customers."

Brian started all of this with "Customer Service" in mind, so whether you're brewing for a large or small brewery, remember, Southern Brewing Supply may have just what you need.

For more information, contact Southern Brewing Supply at 717 West Ohio Ave., Tampa, Fla., 33603. The phone number is (888) 999-MALT, or look them up at www.southernbrewing.com.

Williams and Stoltenberg wed in Redlands, CA

Owen Williams and Susan Stoltenberg wed after a "short" twelve-year romance. The happy couple was married on Saturday, September 25, at 5 p.m. in a historic building in Redlands, Calif. The reception immediately followed the ceremony with Hawaiian and Tahitian music, dancing, good food and drink (four specialty micro-brewed beers were on tap from the microbrewery Owen works at).

The two native Californians both come from Nebraska families.

Susan was given away by her parents Ronald Stoltenberg, formerly of Nebraska City, and Doris Stoltenberg, formerly of Omaha. Owen's parents, James V. Williams (grandson of Orr/ Robinson of Belgrade) and LaVauna Williams (McIntyre), formerly of Grand Island, were in attendance. Susan's grandmother, Ruth Handley of Omaha, and her aunt, Lois Handley of Omaha, traveled to California to join in the festivities.

The wedding attendants were: Lisa Cook (matron of honor), Cathy McCormick (bridesmaid), Christina Stoltenberg, Susan's niece, (junior bridesmaid), John Oliver (best man), Lawrence Alcarez (groomsman), Bradley Stoltenberg, Susan's brother (usher), and the ceremony was performed by Reverend Derek Osborne.

Susan graduated college from the University of California at Santa Barbara with a BA in Environmental Studies in 1989. She has been working as an Urban Planner for private engineering firms in Southern California since 1990. Owen graduated college at the University of La Verne with an AA degree in Liberal Arts and from California State University at San Bernardino with a BA in Psychology in 1984. He has been working as a brewmaster for microbreweries in Southern California for the past ten years.

The couple honeymooned in the French Polynesian islands of Tahiti for three weeks. They rented a 42-foot sail boat for eleven of the days and sailed themselves from island to island. Owen and Susan enjoy snorkeling and found the undersea life abundant in the crystal clear tropical waters. They had adventures with schools of dolphins, swam with rays, sharks, eels and numerous species of tropical fish. The Tahitians were friendly, the scenery beautiful, the weather temperate and the day-to-day pace of life relaxing. This was a wonderful beginning to a long and happy life of wedded bliss together.

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Attention brewer

Tips for choosing a distance-learning program

By Siebel Institute of Technology

With demands on brewery staff increasing, brewers are increasingly looking toward distance-learning programs to meet their educational needs. Most major brewing schools offer a distance-learning program in some form, so students can choose from a wide selection of courses designed for different levels of education. Yet, aside from the targeted level of education, there are other criteria to consider when choosing a distance-learning program:

* Custom-designed content – The same presentations that work in a classroom do not necessarily work for distance learning. An effective distance-learning program utilizes content and presentation techniques that are specifically designed for this style of presentation, not simply tape recordings of classroom lectures or copies of PowerPoint presentations.

* Engaging presentations – The tools used to deliver presentations are critical to the student's ability to work within the program.

Media such as long-form video lectures can be taxing to view, and videotapes can be difficult to search through when looking for specific topical segments during reviews.

Textbooks are excellent for reference, but tend to induce sleep quite quickly.

The best programs use multiple media styles selected to achieve both maximum content comprehension and learner interest. An appropriate mix of conventional text and graphics combined with short video lectures and narrated presentations keeps students alert, interested and educated.

* Interaction with other students and faculty – Distance learning can be an alienating experience. Programs that support communication between participants allow students to feel more like they are part of a campus-style training program.

By employing such tools as Web-based chat and instant messaging, students and instructors can post questions and answers, talk about brewing concepts, and share in the educational experience.

* Facilitated and supervised learning – Just like campus-based programs, effective distance learning programs depend on interaction between students and instructors to assure effective learning. To achieve such a goal, a student facilitator needs to monitor all student activities throughout the course.

The role of the student facilitator is to insure that each student progresses through each lesson in a timely fashion, that students are encouraged to ask questions when they are having difficulty with understanding any of the content, and that test results indicate complete comprehension of content.

For example, Siebel Institute's World Brewing Academy Web-based program utilizes online exams that are monitored by course facilitator Ian Stanners. Should answers to any of the questions be answered incorrectly, Ian works with the student to review the content in question until he is confident that the student fully understands the topic at hand. Formerly the brewmaster at Molson

Brewing, Mr. Stanners works extensively with students throughout the duration of both the Web-based Concise Course (Apr. 24 – Jul. 24) and the Web-based Executive Overview in the Brewing Process (April 3 – 23, 2005 & May 1 – 21, 2005).

If you are considering a distance-learning program, make sure the course you choose is the one that maximizes your educational experience. For questions regarding World Brewing Academy Web-based training programs, contact Keith Lemcke at klemcke@worldbrewingacademy.com.