New Goldpils® Vienna Malt available

CHILTON, WISCONSIN—Goldpils® Vienna Malt is the newest addition to the Briess Malt & Ingredients Co. portfolio of malts. This traditional-style malt was inspired by Briess ancestry and malting tradition which began five generations ago in Moravia, Czechoslovakia. The region was one of the richest agricultural areas of Central Europe in 1876 when Ignatius Briess, a grain trader, started malting barley there and was soon exporting it throughout the world.

Last year, to honor the company’s landmark 150th anniversary, Briess staff challenged themselves to remake its standard Vienna Malt with more authentic character. The result is 2-Row Goldpils® Vienna Malt. Less modified and less sweet than Pale Ale Malt, but just as light colored, it delivers rich malty flavor with hints of biscuity notes to classic Vienna, Oktoberfest and Marzen beers and any beer that can benefit from additional rich, malty character. Brewers who have already brewed with Goldpils® Vienna Malt report that it finishes exceptionally clean. At 3.5° Lovibond, it contributes light golden hues.

Licensed breweries can purchase Goldpils® Vienna Malt directly from Briess or from an authorized distributor. Briess malts are available to homebrew shops through authorized distributors. Visit www.BrewingWithBriess.com for a list of authorized distributors or more information about Goldpils® Vienna Malt.

Briess remains one of the few family-owned malting companies in the world, and is the only malting company dedicated to the small batch production of specialty malts for the American craft beer industry.

Malt tribute to Briess ancestry

Featured hop: Mosaic

Melody Meyer
Marketing Manager, Hopunion LLC

In a brewing world where IPAs and other hop-centric beers are growing at unprecedented rates, it is increasingly important for hop growers to produce an array of unique hop varieties. Over the past few years, we have seen numerous aroma varieties, such as Citra® and Simcoe®, sky-rocket in demand. For companies like the Hop Breeding Company, this begs the question: what brewing trend and aroma characteristic will be desired next?

When evaluating a hop for commercialization, growers and researchers look at several factors including yield, aroma, disease resistance and brewing values. Over the course of 11 years, a hop is evaluated for all of these characteristics before ever reaching harvest.

See “Mosaic,” page 7

Brewing enzyme news

White Labs’ enzymes widely used

White Labs distributes numerous enzymes that optimize brewing. The popularity of the White Labs enzymes is increasing for many reasons, including the desire to create more consistent and flavorful beers as well as such factors as the interest in lower-gluten beers.

The following highlights what’s new and exciting in the world of enzymes:

As the food and beverage world reacts to the increased demand for gluten-free products, the brewing industry has responded with a range of offerings including those made with non-malted barley.

Others are investigating the use of enzymes to help reduce gluten levels, including products offered by White Labs Inc., whose expertise in this niche field is growing along with the industry as a whole.

In the case of enzymes that have an impact on gluten, White Labs sells See “Enzymes,” page 4

Style Matters: Tips for Fresh Hop Ales

In each issue, CBQ spotlights a particular beer style and provides tips from an ingredient and fermentation perspective. In this issue we examine Fresh Hop Ales. This beer was picked in commemoration of this year’s GABF, as which Fresh Hop Ales will for the first time have their own category separate from Experimental Beer.

Hop Notes:
Hop Harvest 2012! This has to be my favorite time of the year to live in the Yakama Valley, and I feel blessed to celebrate all the hard work done by our growers with a pint of the local bounty! Fresh Hop Ales excite me due to their tantalizing aromas of fresh, un-killed hops and just knowing that this style can only be created within a short window during the harvest season. Fresh hop beers are unique in that they allow consumers to not only taste hops in their completely raw form, but to also celebrate the harvest one pint at a time!

Hops have been used in brewing for over a millennia and you have to imagine that throughout the years, beers have been made with both wet and dried hops (similar to the way food is cooked using herbs in both forms). Interesting enough, there is not much documented evidence on the topic and the recent phenomenon is only a couple decades old. First brewed commercially in Chico, California, See “Style Matters,” page 6
U.S. barley plantings up, yields to be determined

Editor's Note: This article was written at the end of July when harvest was underway as a recap of the North American barley harvest to date. Production and quality forecasts change week by week during harvest. For current market situations refer to your online resources from organizations such as c-malt.com and AMBA press releases.

By Dave Kaske

Briess Director of Malting Operations

In the United States and based on conditions as of July 1, the USDA barley crop production forecast stood at 217 million bushels, which is up 39% from historical lows in 2011.

To refresh your memory, 2011 was a very poor year for barley. Many acres intended for barley were plowed unplanted due to excessive moisture and flooding, and many acres planted were un-harvested due to continued rain and flooding. This condition was especially prevalent in North Dakota which has been the leading barley producing state for decades. North Dakota production was so low in 2011 that the state slipped to third in terms of overall barley bushels harvested.

The end result of this unusually low U.S. production was a drastic decline in stocks-to-use ratio. Stocks on June 1, 2011 stood at 89.35mm bushels, compared to 60.06 this year.

Because of this situation, prices offered to producers to plant malting barley for this year were very attractive and resulted in a 46% increase in barley acreage. The final production/yield of barley will be pivotal in determining if domestic production will be sufficient to meet demand.

This year warm conditions and adequate soil moisture conditions in April allowed for an unusually quick start to barley planting in the northern tier states where most malting barley is grown. By mid May 98% of the crop had been planted, which was 17% ahead of the five-year average. Heads development was widely evident by early June and further development continued at a rapid pace due to higher than normal average temperatures.

Continued record heat and below normal precipitation has resulted in a 3.3 bushel per acre lower overall predicted yield versus last year. However, the substantial increase in acres planted should result in an adequate production volume to meet demand, barring any late season widespread issues.

The record heat and drought in the country’s corn, soybean and wheat producing states, now forecast to be the worst since the 1950’s, has driven those commodity markets to near record high prices. Those record prices have not spilled over into the malting barley markets at the same pace, as the majority of malting barley was grown under contracts entered into last fall, winter and early spring. Where the impact of this will be felt will come during the contracting season of 2013, due to the increased values of the competing crops. In addition, any barley contract overages or non-contracted bushels produced will be in high demand by the feed markets. This will put additional strain on barley carryout stocks, likely resulting in no improvement and potential declines again in stocks to use ratios.

Harvested Acreage Estimates

Traditional 6-Row growing regions (MN, SD, ND):
2011 - 426,000 acres
2012 - 1,163,000 acres (estimate)

Traditional 2 Row growing regions (MT, ID, WY, CO, OR, WA, CA):
2011 - 1,468,000 acres
2012 - 1,760,000 acres (estimated)

All Other States:
2011 - 345,000 acres
2012 - 325,000 acres (estimated)

Canadian crop conditions fared quite well across the prairies as of early July. A number of areas continue to lower their yield due to excess moisture or dryness. Southern Manitoba crop conditions remain some of the best amongst the provinces, however barley plantings in Manitoba are considerably lower than in Saskatchewan or Alberta. Saskatchewan appears to have the largest variance in crop conditions, with continuing moisture stress and drowned out areas resulting in further reductions in estimated yields.

Southern Alberta crop conditions are similar to Southern Manitoba, some of the best in the region. Central Alberta is looking at average to slightly better than average production, though dry conditions are beginning to become an issue. Overall, warmer conditions have occurred which is helpful in pushing the crop progress.

Production estimates in Canada have slipped to 8.92 million tons. It is reported that supply will again be tight this year due to increased demand from the feed markets.

U.S. corn is no longer competitive in the western feed markets due to the U.S. drought and resulting high prices, which will increase demand for Canadian barley as a significant domestic feed source.

Drought conditions across Eastern Europe and the Black Sea region of Russia and Ukraine will also support prices for Canadian feed barley exports. It is estimated that over 80% of Canadian barley grown is not contracted and will be subject to the current forces in the feed markets. Conversely, export demand on malting barley to the U.S. may be very low this year if the U.S. can realize current yield estimates and quality, which will drive the premium on malting barley lower. As a result, a good quantity of high quality Canadian malting barley may likely end up in the feed channels this marketing year.

Brewers give bitterless black malts high marks

Midnight Wheat Malt and Blackprinz® Malt continue to receive rave reviews from brewers who have used one or the other to replace imported debittered black malt in their Black IPAs, Schwarzbiers, Dunkelweizens or other beer styles in need of color but no bitter, astrignent, dry flavors or aftertaste.

Why? Because they're bitterless, not debittered.

Debittered black malt is produced from malting barley, which of course has a thick husk. Husk becomes bitter when roasted.

To produce debittered black malt, a great deal of the husk (but not all of it) is removed. Because some husk remains, debittered black malts contribute a certain amount of bitter, astrignent or dry flavors or aftertaste to beer.

Midnight Wheat Malt and Blackprinz® Malt, classified as bitterless black malts, are produced from grains with no husk—hulless barley and wheat. No bitter notes are developed during production, and a smooth, subtle roasted flavor comes through. Midnight Wheat Malt weighs in at a hefty 550° Lovibond and Blackprinz® Malt at 500° Lovibond.

Briess technical staff recently developed these new bitterless black malts for American craft brewers. In addition to bringing no bitter notes to the table, these malts are made from North American grains, making them a readily available source of "locally produced" bitterless black malt and a positive addition to your green initiative.

Midnight Wheat Malt and Blackprinz® Malt have distinctively different subtle roasted flavors. For more information on their flavor profiles, samples or formulating assistance, contact Briess.

As a rule of thumb, Midnight Wheat Malt and Blackprinz® Malt can be used as a 1:1 replacement to debittered black malt. Use at 1% for lower color adjustment; 2-3% for color with subtle, very smooth flavor; and up to 5-10% for color plus smooth roasted flavor.

Read what Briess and others are planning for the GABF on the back page
Purchase Briess Malts direct or from a distributor

To buy direct from Briess contact us at 800.657.0806 or email us at info@brewingswithbriess.com. We'll be happy to help determine if it's more cost effective to order direct or from an authorized distributors:

CMG-Hickory, NC
Toll Free: 800.496.7732
Local: 360.699.6759

CMG-Denver, CO
Toll Free: 800.496.7732
Local: 360.699.6759

CMG-Canada
Toll Free: 800.496.7732
Local: 403.571.7034

CMG-Champlain, NY
Toll Free: 888.368.5571
Local: 518.298.8900

G.W. Kent
Toll Free: 800.333.4288
Local: 734.572.1300

Northwestern Extract Co.
Toll Free: 800.466.3034
Local: 262.345.6900

Briess recognized for a third time as a ‘patriotic employer’

CHILTON, WISCONSIN—For the third time this year, Briess Malt & Ingredients Co. has been recognized by the Department of Defense for offering exceptional support and services to military employees. The prestigious "Pro Patria Award" was presented to Briess recently by Employer Support of the Guard and Reserve, a DOD agency.

The award was the result of a nomination submitted by Leona Propson (married at right), Briess quality control specialist and retired Army Reservist formerly assigned to the 429th Civil Affairs Battalion of Green Bay.

Propson initially nominated Briess for a "Patriotic Employer" award earlier this year. This award is presented to companies that exceed federal requirements for offering support and services to military employees. In nominating Briess for the award, Propson noted that management and co-workers alike offered personal support to her and her family when she was deployed twice between 2000-2010, first to Kosovo and more recently to Iraq.

"The Army has several values," Propson explained about the decision to nominate Briess for the award, "loyalty, duty, respect, selfless service, honor, integrity and personal courage. I see those same values with owner Monica (Briess), through management to the employees who work for Briess Malt & Ingredients Co."

Propson's nomination noted that, "Employees placed flags in their cubicles and on their doors the whole time I was gone. They also made a quilt and hung it in the office to show their support. I received frequent emails from co-workers, owner Monica Briess and president Gordon Lane. I received care packages. And when I came off of active duty, I was offered a new position within the company that was equivalent to a promotion."

Receipt of the "Patriotic Employer" award put Briess in the running for the "Above and Beyond Award". Briess became one of nine Wisconsin companies to receive that award, which made Briess a candidate for the "Pro Patria" award. Only three employers in the State of Wisconsin received the "Pro Patria" award. Nationwide, 133 employers received Pro Patria awards from an initial pool of 3,236 nominees.

Welcome from the CBQ team!

This photo includes employees of Briess Malt, Hopunion and White Labs, and was taken during the Craft Brewers Conference in the spring in San Diego, Calif.

Matt Johnson interviewed at CBC

Matt Johnson of Karl Strauss Brewing Co. is interviewed by Mike Castellucci of KUSI news, San Diego, at the 2012 Craft Brewers Conference BrewExpo. Matt had specially brewed a batch of Marzen Beer using Briess's new Goldpils® Malt which was served at the Briess Hopunion Beer Station and at the brewery's open house.
Classes planned at White Labs in yeast, distilling, more

White Labs continues to stress education as it enters its second year at its new headquarters in San Diego.

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

This year featured the first full year of classes, and thus far two have been held, both Yeast Essentials workshops for brewers. A third Yeast Essentials workshop is planned for October. (See graphic to the right for more information.) More classes are planned in the areas of distilling and enzymes, with wine and fermentation coming early next year. Attendees are placed at a nearby hotel within walking distance, and in off times they may enjoy the White Labs tasting room.

Enzymes

Clarity-Ferm, which was designed by DSM Food Specialties (under the product name Brewers Clares) to reduce chill haze, but has been found to reduce gluten as well. White Labs mixes, packages, and renames the product Clarity-Ferm for the North American craft beer and homebrew markets. Clarity-Ferm hydrolyzes (i.e. breaks) epitopes, which are implicated as a cause of Celiac’s disease. White Labs and others are concerned about how they describe the impact of Clarity-Ferm on gluten levels, however, given the high sensitivity that some people have to gluten, Nonetheless brewers are reporting significant results.

White Labs does not publicize customer stories, because as an independent laboratory customer details are private. However, one brewery has widely publicized its use of this enzyme. In press releases earlier this year, Oregon Beer of Oregon (brewed by Widmer Brothers Brewery) describes in detail how it makes beer “brewed using traditional ingredients, like malted barley, but without the gluten-levels associated with other malted barley-based beers.” It does so through a variety of techniques, including usage of the enzyme described above, which it says is added during the brewing process. The brewery identifies the beer as “fermented from grains containing gluten and crafted to remove gluten,” adds that the gluten content “cannot be verified,” and says that the product “may contain gluten.” The statement is consistent with a TTB interim policy statement released May 24 regarding gluten labeling. In short, products made with barley cannot be labeled “gluten free” but they can say they crafted the beer to reduce gluten.

Is Clarity-Ferm GMO? According to Chris White of White Labs, Clarity-Ferm is not considered GMO in the United States. It is indeed enhanced, but it is enhanced with its own DNA, not DNA from another source. Self cloning increases activity, and without it, usage of Clarity-Ferm would not be economically feasible.

To further explore the impact of using Clarity-Ferm on beers made with malted barley, White Labs plans on regularly brewing these kinds of beers for its tasting room and using that knowledge to better assist brewing clients. The tasting room opened in early 2012 and provides a venue to serve beers made with experimental techniques and typical and alternative yeast strains.

To help brewers determine gluten in their products, White Labs tests for gluten.

Regarding whether one can use yeast propagated using malted barley products — as White Labs does — to make “gluten free” beer is another question. While the TTAB ruling described above notes the commonly agreed standard of less than 20 ppm as “gluten free,” it does include other guidelines that are being studied for labeling products gluten-free. Meanwhile, a White Labs’ yeast analysis shows that yeast slurry in package has about 12 ppm of gluten. When the White Labs yeast was used with ingredients such as sorghum to make gluten-free beer, the number was reduced to 2 ppm.

White Labs recently added a number of new enzymes to its lineup. To explain how the enzymes (including new and long-standing brands) help brewing needs, consult the accompanying chart.

Enzyme class at White Labs

White Labs and DSM representatives will teach brewers and others about Clarity-Ferm and other enzymes at the Enzymes In Brewing Workshop on Nov 2, 2012.

Tentative schedule at White Labs in San Diego:
8:30 - 9:00 am Registration & Welcome
9:00 - 9:45 am Enzyme Basics
9:45 - 10:15 am Enzymes in Brewing
10:15 - 10:30 am Break
10:30 - 11:15 am Naturally Stabilizing Beer
11:15 - 12:15 pm Making Gluten-Reduced Beer
12:30 - 1:20 pm Workshop Luncheon
Early Registration (by Oct 2): $125
Registration after Oct 2: $150
Includes workshop, reception, & seminar luncheons
White Labs learns a lot at the WBC — from a futurist

The World Brewing Congress in Portland in late July was a great opportunity to learn about beer.

We attend many conferences throughout the year, but this once-every-four-year event has a longer calendar of heavy science than most. Indeed, I spent the better part of the conference in seminars specifically dealing with yeast, compared to other conferences that usually don’t have more than one a day on a fermentation topic.

We were part of the educational efforts. Three of our scientists presented posters — Neva Parker, Troels Prah and Kara Taylor. Taylor’s poster was of particular interest to the craft brewing segment, as she presented trends and conclusions based on six years of Big QD Day testing. Many of the attendees work for larger breweries, and they were intrigued by the differences and similarities between the two brewing cultures. Specifically of interest was the fact that the levels of IBUs — surprisingly high six years ago, at least in the eyes of large breweries — has continued to rise, along with alcohol levels.

Continual education at events like this could lead to larger changes in the world’s biggest breweries. All we and others can do is provide the data about what is happening in the fastest growing segment of beer, it us up to others to determine what to do with it.

I also learned a lot in the non-scientific talks. The closing address was made by someone with detailed brewing experience — Jack Uldrich, “a global futurist.” But his talk was extremely relevant and fascinating (so much so that we bought his book).

“If your customers cannot interact with your technology, your customers will move to something else,” he said. He also talked about the need to offer as much personalization as possible.

We have made strides in some of these areas, it seems to me. For instance, Yeastman allows customers to see the same availability database that our own people access to answer the question, “When can I get my yeast?” In terms of personalization, we allow customers to have any blend of yeast they want for no extra charge; we give them detailed testing results for their specific batch of yeast; we allow brewers via Yeastman to request their own custom shipment dates if the one we offer don’t work; and by adding a tasting room, we made our yeast plant more accessible and open than perhaps any in the world.

Uldrich’s talk reminds me that we could be doing more to bring personalization and access to our customers. Look for more great changes in 2013!

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

New Strains

WLP707 Pinot Noir Yeast

Isolated from Pinot Noir grapes by White Labs in Davis, CA. This strain produces fruity and complex aromas, and is an ideal choice for light red wine varieties, as well as aromatic white wines such as Chardonnay. This strain is reliable for difficult fermentations.

Alcohol Tolerance: 16%
Attenuation: >80%
Flocculation: N/A
Optimum Fermentation Temperature: >70°F (21°C)

WLP855 German Lager X

Classic yeast from a famous Bavarian monastery. This strain develops a creamy, malty beer profile with low sulfite production and low esters. It is a great choice for styles like traditional Helles, Oktoberfest, Bock, and Dunkel.

Attenuation: 70-75%
Flocculation: Med
Optimum Fermentation Temperature: 50-54°F
Alcohol Tolerance: Medium-High

Beard yeast

No, the headline is not a mistake. Yeast has been isolated from a beard. A brewer's beard, believe it or not.

Rogue Ales, seeking a unique source of yeast from its surroundings, sent many samples to White Labs for testing. (The company was the first to discuss its work with White Labs in this project, which is why it is being reported here).

The brewery took samples from its equipment and various other sources, and on a lark took a sample from the beard of Brew Master John Maier, which according to reports has not been trimmed for 34 years.

White Labs worked extensively on the strains and conducted brewing experiments. To everyone's surprise, the beard yeast was the most clean and produced great beer. Further tests proved it was not the regular Rogue strains.

The news, first released by Rogue, made headlines nationally, including the San Francisco Chronicle, which quoted White Labs' Neva Parker. The paper quoted her about how most people think of yeast as either ale or lager.

"It's sort of like saying there are only two kinds of people," Parker told the Chronicle. "They're all the same species, but they behave differently under different environmental conditions, and they'll develop that way over time."

Rogue expects to release its beard yeast beer in 2013, according to published reports.

Yeastman upgrades

Numerous improvements have been made over the last few months to Yeastman, the proprietary yeast tracking, reporting and ordering technology available exclusively at whitelabs.com and yeastman.com.

■ Neva Logic: We have made some changes behind-the-scenes to make Yeastman more intelligent, so that it can determine if yeast will be available sooner without having to ask lab personnel. Now available for use by White Labs customer service people, Neva Logic will eventually be incorporated into the normal Yeastman process, regardless of who is accessing the information. It is named after Neva Parker of White Labs. It was named for her because the goal is to make Yeastman smarter than Neva!

■ Order comments: Users can leave brief or detailed comments about specific orders or their experience with White Labs in general through a new feedback section in Yeastman. This can be accessed by going under the My Account tab, opening the past order in question and clicking the feedback button.

■ Shipping: More shipping options have been added to Yeastman. White Labs primarily uses FedEx to ship yeast, other shippers are available if they better fit customer needs. Customers can check for themselves in Yeastman or ask a customer service representative for more information.

■ Yeastman speed: The technology is not as fast as anyone wants it, but it is getting faster. The calendar portion of the site was truncated, and further speed improvements are under way. We promise!
From farms to kettle – quality is always key

By Jennifer Stevens
Director of Procurement, Hopunion LLC

As we enter into harvest season, Hopunion is increasingly focused on supplying craft brewers with premium hops and hop products.

Throughout every step of the process—from farm to kettle—we are enforcing quality standards and sourcing only the highest quality hops possible.

Knowing that hops are an agricultural commodity with variation from year to year, Hopunion has established quality standards for all of the hops that we receive. The process begins on the farm.

Prior to delivering hops to our facility, each hop grower is informed of our quality initiative. Hops must be true to variety and type, evenly colored in sound condition and properly dried.

Hops should also be grown in accordance with the applicable state and federal laws governing pesticides, herbicides, and chemicals.

As soon as hops arrive on site, they are probed with a moisture meter to determine that values are within a specific range. With safety as a top priority, any hint of a potential fire hazard will raise a red flag. Hops are similar to hay in the aspect that if they are baled with too much moisture, they will create their own heat and potentially combust. This can also be a factor is the bales are too low in moisture. Bales are probed in the top, middle and bottom for moisture content. With a lower risk of spontaneous combustion, quality is also improved.

In addition to moisture content inspections, all hops are evaluated by the WSDA (Washington State Department of Agriculture).

The WSDA pulls core samples to evaluate seed, leaf and stem percentages of all of the lots that are received.

The samples are sent to the WSDA hop lab where they are painstakingly sifted through to assess the seed and leaf content. Bales must fall within the appropriate range because seeds can create impurities in the brewing process and be a hassle for brewers.

The third step in the receiving process is determining brewing values for all received lots.

Samples are given to Alpha Analytics to determine brewing values and ensure that the analysis information is within specs of what is consistent to the appropriate variety.

A quality team within Hopunion is the final step in visually and aromatically assessing all lots received for our customers. As brewers know, hops can differ from year to year in regards to their analytical information even in relation to aromas. Each member of the quality team has been trained in hop sensory and is qualified to assess the scope of varying hop aromas.

Throughout the entire process, Hopunion works with growers to provide reliable, consistent hops that brewers can depend on.

We are proud to supply the highest quality hops available and back our products with a 100% quality guarantee.

Style Matters

Sierra Nevada Brewing Company’s 1996 release of Harvest Ale (now Northern Hemisphere Harvest) started the tradition that has now swept throughout the world.

Fresh hop ales are usually made with a pale ale or India pale ale recipe containing only wet, whole cones, fresh from the farm rather than the typical dried, pressed hop cones or pellets. The focus of a fresh hop beer is to showcase the delicate aromas associated with green hops and not the aggressive aromas that can easily come from kilned hops. Though most brewers showcase these two beer styles, there is no limit to what can be made with un-killed hop cones. With innovation in mind, we invite you explore others styles such as stouts, pinasters, or Belgian ales.

Whether you’re picking them yourself, procuring them from a local farm, or purchasing from a supplier like Hopunion, extracting the correct quantity is essential. Unlike kilned hops, water accounts for the majority of the weight. Brewing with fresh hops requires that you use about 4-7 times more than normal raw or pellet hops to make up for the water content. Flexibility is also a key component. Due to weather and varietal characteristics, not all hop varieties ripen at the same time; picking dates are only estimated a couple of days before harvest. In addition, green hops must be used almost immediately after coming off the vine and shouldn’t be stored for more than two days without use. With most breweries already at capacity, this is an important aspect as miscalculation can put a serious kink in production plans.

Brewing a fresh hop ale is fun and rewarding but does require an increased amount of effort. Whether it is your first time brewing with green hops, or this is a staple within your brew house, feel free to celebrate harvest by creating this one of a kind beer.

— William Harrison, Quality Manager, Hopunion LLC

Yeast and Fermentation Notes:

Focusing on the use of fresh hops is a bit of a challenge when it comes to offering tips from a yeast perspective, as multiple styles and strains can be made with fresh hops. One reason fermentation tips are difficult for this style is that usually the fresh hops are added post or toward the end of fermentation, so most activity is complete. Brewers should make sure that fermentation is at least 90% complete so the hops don’t inhibit yeast activity.

— White Labs

Malt Notes:

The focus of fresh hop beers is, well, hops. But choosing malts that will create a well-balanced beer while keeping the spotlight on the fresh hops remains critical. Overpowering light, citrusy fresh hops with too much malty character in a Fresh Hop Ale could ruin all aspirations for that special keg-tapping party you had planned.

The type of fresh hop available often determines what style of beer you brew, although light- to medium-flavored session-style ales are most popular because they readily allow the hop character to come through. Understanding the flavor and intensity of bitterness of the fresh hop you plan to use will help you create a crisp bill with sufficient flavor to stand up to your target hop character.

For example, in the case of Fresh Hop Ale with light, citrusy fresh hops, you may want to trade in the Pale Ale Malt for a blend of 2-Row Malt and Pilzen Malt. Briess Pilzen Malt is exceptionally clean and allows the flavor of other ingredients come through. The 2-Row Malt will contribute sufficient malty flavor to balance the hops.

Speciality malts can also have a place in fresh hop beers, especially when the hop is more intensely flavored or you’re brewing a pop-the-euppils out hoppy brew. A touch of sweetness from a light-colored Caramel Malt or biscuity notes from Victory® Malt will balance bitterness and add a hint of complexity. Some brewers have successfully brewed medium-colored fresh hop ales with their own combination of fresh hops and specialty malts.

— Briess Malt & Ingredients Co.
Who will be crowned in a Battle of the Brews?

By Melody Meyer
Marketing Manager, Hopunion LLC

As fall rolls around and GABF draws near, brewers throughout the country anxiously wait with hop-laden recipes for the chance to enter the ultimate battle of the Brews and vie for the coveted Alpha King crown.

Sponsored by Hopunion LLC, Brewing News Publications and Three Floyds Brewing Company, the Alpha King Challenge is an annual competition held during the Great American Beer Festival®. It is open to any commercially licensed brewery in the United States and only requires that each entry have a minimum of 60 IBUs (no barley wines allowed). A team of brewers and veteran beer writers test the vigor of each year's hoppy findings by evaluating the overall quality and balance of flavor before crowning a new Alpha King -- deeming one beer to be the holy grail of well-balanced and drinkable, yet highly-hopped ales.

Since 1999, the King's Court has grown to include some of the most notable names in the craft industry. From Jeff Bagby's back-to-back victories and other west coast powerhouses to new ventures and aspiring brewers, the scope of contenders and stylistic entries will be unprecedented. While many will contend, only one will win the crown... we invite you to join us for Alpha King Challenge 2012.

This year, we are happy to announce that the Alpha King Challenge will be held at Rock Bottom — Denver Downtown on Friday, October 12. The challenge will begin at 1:00 pm and is open for all GABF participants to attend. For brewers interested in entering the challenge, registration will open online at www.hopunion.com on August 15th and remain open until 125 entries have been received. For additional information, please visit our website or e-mail alphaking@hopunion.com.

We are excited for another year of hoppy beers and look forward to an epic Battle of the Brews.

Mosaic

ing the marketing and if any one area is less than to be desired, the hop is immediately removed from commercial consideration.

Hop commercialization is an intense process, however, in the end brewers are supplied with some of the most unique, tantalizing hops possible.

For 2012, the Hop Breeding Program is proud to present a new flavor hop variety — Mosaic® HBC 369.

As a daughter of Simcoe® YCR14, Mosaic offers a rich line of hop heritage including F-10 Tomahawk and Nugget.

It features relatively high alpha acids and low ctunumone contents and displays an array of enticing aromas that transfer nicely into the finished product.

Brewing values include alpha acids 11.5 – 13.5%, beta acids 3.2 – 3.9%, humulone 24 – 26% and total oil 1.0 – 1.5%.

In terms of aroma, brewers have noted that Mosaic is a “complexity of flavors” providing a “powerful combination punch of pine and fruit.”

Specific descriptors include earthy, grassy, herbal, citrus, cedar, floral, tropical, onion/garlic, pine, spice and stone fruit tones. Mosaic debuted at the Craft Brewers Conference in San Diego and has been featured at other events such as the World Brewing Congress as well.

It will be available beginning in 2012 but only in limited quantities.

For more information on this hop, or any of our other hop varieties, please e-mail hops@hopunion.com or visit www.hopunion.com

Hopunion production update

Hopunion is pleased to announce the installation of a new, high capacity pellet mill. Beginning harvest 2012, all Hopunion hop pellets will be produced through the new pellet mill and available to ship earlier than ever before.

With the addition of the new pellet mill, brewers will experience an array of benefits including earlier ship dates for the current crop year, increased consistency in pellet density and lower output temperatures for a higher quality hop pellet. Other benefits include, but are not limited to:

* Increased efficiency and production capacity resulting in earlier ship dates and a lower carbon footprint
* Increased die plate diameter allowing for faster throughput while maintaining a quality driven production pace
* Increased surface area and nitrogen flow for rapid cooling and optimum output temperatures

* Specially engineered die plate materials focusing on constant pressure extrusion and premium hop pellet production
* Unaltered, consistent pellet size and vegetative matter
The White Lab website, depicted below, is under construction, and a new front page has been online for several months. The design may or may not be similar when the entire site is complete in the near future, but it has improved navigation considerably.

Crews ready for GABF

Briess Malt & Ingredients Co., Hopunion LLC, and White Labs Inc. — the three sponsors of CBQ — are helping to sponsor the Great American Beer Festival, along with a host of other industry, brewery and community sponsors.

The 3 companies are again sponsoring the Brewers Gathering. Additionally, the GABF Pro-Am competition is sponsored by Brewers Supply Group, Briess Malt & Ingredients Co., Hopunion and White Labs. Homebrewers team up with professional brewers to vie for top honors in a field of 96 entries. Pro-Am competition judges came from the same professional panel of world-class judges that will evaluate all 4,300 beers at the 2012 Great American Beer Festival. The Pro-Am competition is separate from the GABF competition, and therefore Pro-Am medals do not count towards GABF Brewery and Brewer of the Year awards.

Entries are brewed by professional craft brewers in collaboration with American Homebrewers Association (AHA) members. Award-winning homebrewer recipes are scaled up and brewed at a GABF entering brewery for submission into the competition.

Meanwhile, Beer for Boobs, the breast cancer research fundraising effort staffed by many White Labs employees, will have a booth at this year’s GABF. Attendees can find the booth at P18. Beer for Boobs will have lots of great merchandise. Help tap the cure against breast cancer by visiting this booth and picking up some of the great merchandise!