New Briess malt debuts at CBC

Briess is expanding its portfolio of drum roasted caramel malts this year with the addition of Briess Caramel Rye Malt. Less sweet and loaded with complex roasted rye flavors that enhance the drinkability of any beer, from session to sipping, we call Caramel Rye the malt that hasn’t met a beer it doesn’t like.

In advance of its official release, beers pilot brewed by Oskar Blues Brewing Co. and Denver Beer Co. will be served at the Craft Brewers Conference in Denver April 8-12. Visit the Briess-Hopunon Beer station to sample Damm Rye’s, a double IPA brewed by Denver Beer Co. and Donkey Tail Rye Pale Ale from Oskar Blues.

Briess Caramel Rye Malt will be released at 60L. Like other Briess caramel (crystal) malts, Caramel Rye is drum roasted in small batches from germinated, wet grain until the starchy center is crystallized. The process takes the characteristic spicy rye flavor and develops some sweetness with upfront roasted, malty flavors and an array of subtle but complex bread, caramel, earthy, rye and dry background notes.

We recommend using 1-10% for varying degrees of flavor and complexity. See “Briess CBC,” page 2

Hyponion growers take top honors in Cascade Cup

Melody Meyer
Marketing Manager, Hopunion LLC

The Hop Quality Group, a nonprofit organization dedicated to research and development of best practices for hop cultivation and processing, has announced Brutale Farms, Inc. of Toppenish, WA as the 2013 harvest, Cascade Cup winner. The Cascade Cup is an annual award honoring hop growers where Cascade hops demonstrate excellence in quality.

The Cascade Cup was conducted during the Hop Growers of America Convention in Portland, Oregon by judges representing craft breweries and the Hop Quality Group. Out of a field of 24 cuts of dried, whole flower Cascade samples from the 2013 harvest, the Hop Quality Group named Brutale Farms, Inc., the overall winner, complimenting their sample for its aroma characteristics and being the most “true to variety.” 1st honorable mention was awarded to Rich Van and Denver Beer Co.

White Labs at CBC

By White Labs

White Labs is reinventing the way yeast is made, and will host an announcement at the 2013 Craft Brewers Conference. Join us in the Open Demo Area at BrewExpo America on Wednesday, April 9 at 3 p.m. to hear about this big announcement.

For more details, visit booths #1222 or the White Labs Lounge. More details are on our website at www.whitelabs.com/innovation.

Find more White Labs CBC events on page 4 and 8!

Reggie Brutale

Reggie Brutale, award winner, responded, “Our Cascades this year had an amazing aroma, with that great citrus characteristic that is so typical of the variety. Our family has been growing hops since 1886 and we take pride in our crop. It means a lot that other people think we are doing a superior job as well.”

Style Matters: Tips for American-style Session Pale Ales

In each issue, CBQ spotlights a particular beer style and provides tips from an ingredient and fermentation perspective. In this issue we examine Session Pale Ales.

Malt Notes:
Flavor guidelines for any Pale Ale, session or full strength, call for a balance of malt to hop character. This popular style’s namesake base malt can be used at 100% for a classic example of the style, or with specialty malts for variation.

Briess Pale Ale Malt has a unique, subtle roasted flavor different from other Pale Ale malts. We develop these flavors using a proprietary malting recipe. Many craft brewers rely upon this malt to produce their signature Pale Ales, or are blending it with 2-Row or even Briess Pilsen Malt.

The malty foundation and lower-alcohol drinkability of Session Pale Ales allow the flavor of specialty malts to come through. This makes it an excellent candidate for adding subtle flavor undertones or even featuring one specialty malt. When planning to brew a drinkable, well-balanced beer with an ABV of about 6% or less, consider some of these specialty malts for your Session Pale Ale:

- Newport@ and American Munich-style malts at 1-10% for richer malt character
- Victory® Malt at 1-5% for toasted biscuit notes

See “Style Matters,” page 3
‘Green With Briess’ program is growing stronger

Briess Malt & Ingredients Co. was recently accepted into the Wisconsin Green Masters Program as a “Green Professional” for demonstrating continued commitment to sustainability in the business sector.

The “Green With Briess” sustainability program was formalized in 2008.

Initiatives implemented at Briess are now reducing energy use and emissions the equivalent of almost 10 million fewer miles being driven each year.

The Green Masters Program is an idea exchange for Wisconsin businesses to help each other improve their sustainability initiatives.

More than 165 organizations from small service businesses to large manufacturers have been accepted into the program, which is an arm of the Wisconsin Sustainable Business Council.

“We’re excited to welcome Briess to the program,” said Council President Tim Egger. “Briess’ commitment to integrating sustainability initiatives across all business operations is encouraging. Their efforts benefit their customers, employees and community.”

“Joining Green Masters appealed to us as we continue to integrate sustainability into our everyday operations and future goals,” explained Briess President Gordon Lau.

“We’ll use whatever resource is available to help further minimize the environmental impact of our operations. We look at Green Masters as a resource for ideas we maybe haven’t thought about, or ways to look at operations or processes differently. We hope to learn from other Green Masters members.”

Applicants to the Green Masters Program complete a survey of sustainable actions, which establishes a level of credentials upon admittance to the program. The top 20% achieve the highest “Green Master” designation, followed by Green Professional and Green Apprentice levels.

UC Davis student receives Roger Briess Scholarship

Katy Benson, a graduate student pursuing a Master’s Degree in Food Science & Technology at UC Davis, has been awarded the ASBC Foundation’s annual Roger Briess Scholarship.

Benson is currently conducting research under Charlie Bamforth, and said she plans to pursue a career in the beer industry.

“I really am a bb. I’m really excited to be a part of the brewing culture,” Benson said.

Benson’s current research project involves looking into the metabolomic impact of hops on beer and fermentation.

“Which is to say the small molecule metabolic differences between hop varieties and their impact on the fermentation and final beer depends on when they are added to the process,” Benson explained.

A Denver native, Benson attended Colorado State University where she studied biochemistry and Spanish. In her spare time, she teaches yoga.

“I love teaching yoga! It’s a fun fact.”

The Roger Briess Scholarship was established to keep alive Mr. Briess’ passion for malting and craft beer. A fourth-generation maltster and brewer, Mr. Briess embraced the vision of new American craft brewers in the 1970s.

Under his leadership, the company introduced specialty malts and innovative services that eventually played a critical role in the growth of craft beer.

Mr. Briess died unexpectedly in 2001.

Today, Briess Industries Inc. remains one of the few family-owned malting companies in the world.

Monica Briess, wife of the late Roger Briess, is CEO.

Briess CBC

any style of beer, or use with Rye Malt for both spicy rye and complex flavors. Caramel Key Malt delivers light amber to reddish hues and enhances mouthfeel when used at higher amounts.

For a sample contact your distributor or Briess division manager, or email your request to info@brewingswithbriess.com

Denver Beer Co. brewers Nick Bruno (left) and Austin Wiley take a break while Diana Rye is in the kettle.

Oskar Blues Brewers Jason Bosem checks the mash while b r e w i n g Donkey Tail Rye Pale Ale with Briess Caramel Rye Malt.

From Page 1
Caracrystal® Wheat Malt now available year round

Another malt in the Briess Malster's Reserve Series is being made available year-round in response to customer requests. Caracrystal® Wheat Malt (85° L) was released in 2009 as a seasonal malt available for a limited time each year.

Its complex but smooth flavor made it a favorite malt for adding subtle caramel and smooth dark roast flavors to seasonal seasonal and lighter flavored beers, and at higher usage rates in more malty and full-bodied beers.

Making it available year-round gives craft brewers another malt in their ingredient toolkit for their beer production schedule.

Caracrystal® Wheat Malt is distinguished by smooth, malty, beady, subtle caramel and dark roast flavors with an exceptionally clean finish, and orange to mahogany hues.

For a sample contact your distributor or Briess division manager, or email your request to info@brewingwithbriess.com.

Other Malster's Reserve Series malts that moved from seasonal to year-round availability include two bitterless black malts, Blackprima® Malt which is produced from hullless barley and Midnight Wheat Malt.

Because there is no husk on either of these raw materials, bitterness associated with dark roasted barley malts is absent. Use Briess bitterless black malts as a 1:1 replacement for debittered black malts.

Style Matters

- Caracrystal® Wheat at 1-10% for flavor and body
- Caramel Malts 10-60L at 1.5% for sweetness and color
- Caramel Malts 80-120L at 1.2% for sweetness and color
- Caracrils® Malt at 1.5% for body

Brewing a Caramel Rye Session Pale Ale

We've been playing with the newest Briess malt, Caramel Rye, and hopped upon this combination of malts for a Session Pale Ale. Play with percentages to develop your target flavor. If you're hopping on the higher side, consider using a slightly higher mash temperature and/or Caracrils, more Boulander and/or a touch of Caramel 120L. A lower IBU beer will need slightly less sweetness to balance the hops.

- Style: Caramel Rye Session Pale Ale
- ABV: 4.0-5.5%
- IBUs: 30-45
- SRM: 6-18
- Grist:
  - Pale Ale Malt 3.5L
  - Boulander Munich 10L 0-10%
  - Caramel Rye 60L 5-10%
  - Malted Rye 3.7L 0-5%
  - Caramel 120L 0-2% (for more color and malt character)
  - Caracrils® 1.3L 0-2% (for more body)

Hop Notes:

Session Pale is my drink of choice while trying to get something done. At Hopunion it's also our drink of choice for evaluating and experiencing hops. We keep the malt character light but not too pale with small amounts of Munich and dextrin malts. I prefer a yeast which produces some esters to add depth to what could otherwise be a thin, almost too clean beer. From this foundation we build a multitude of different pale.

Hopping our session pale depends on what we've added but we follow these general rules:

1) Keep bittering additions small or skip them all together. We use 30 BU/BBL (BU = grams alpha) at the beginning of boil to control foam and because it feels necessary to put some hops in.

2) Ramp up hop usage toward the end of the boil. Think Exponential. We use 150 BU at 35, 25, 15 and 5 from the end.

3) Use large Whirlpools or Knockout additions. These are especially nice if you don't have a hopback or don't have access to whole cone hops. We use 1500 BU in the Whirlpool and another 1500 BU once beginning to cool and transfer to the fermenter.

4) Hopbacks can give you even more options. We may swap an addition from the Whirlpool to the Hopback. Hopbacks can also be used to catch trub and pellets hops from the whirlpool.

5) Dry Hop! We tend to Dry Hop at 1.25 lb/bbl. For less potent hops omitting them or moving some to the hot side can give a less aggressive and more approachable beer that's also easier to brew making it more approachable for the brewer.

The resulting beer tends to be 40 IBU, 5% ABV and 8 SRM using about 2.3 lb/bbl hops.

From this framework we tweak the mix of hops used to achieve different drinking goals. To compare hops we blend 3 complimentary hops in equal parts and hop on the hot side as above. Then we divide the fermented beer in parts and dry-hop at a rate of 1.25-1.5 lb/bbl with individual hops so we can taste them against a similar background for comparison. For a beer aimed at educating our staff on a hop we'll either brew a single hop or pair it with complimentary varieties - fruity Cirra with a classic like Nugget or Perle. I usually find I like beers with more complex hop bills to single hops if I'm not trying to learn about a particular variety.

The varieties you choose for a session pale can be across the map. It's a beer perfectly suited to experimentation with hops. Sticking with a family of hops or thinking about complementary flavors is helpful to choose a good profile. For example, Cascade, Centennial and Nugget from Oregon, Galax, Cirra and Amarillo just to show off your sourcing abilities. We'll try 3 different lots of the same variety to compare lots, growers or harvest timing. If the varieties have an average alpha below about 7 you may want to reduce the size of the additions if you're concerned about vegetal character from the sheen volume of hops being added.

Session pale is here at off showing off the story you want to tell about your hops — where they came from, what the variety is, who grew them. You can brew a session for every person's palate and permission.

— Zach Turner, Director of Quality and Sustainability, Hopunion LLC

Yeast and Fermentation Notes:

Use a clean fermenting yeast, California Ale Yeast WLP001 or California Ale Yeast V WLT2081. Ferment cool to help create clean character. 65°F: Create body with high mash temps and raw materials. caracrils/high crystal malt. Use citrus American/New Zealand hops loaded on the backend to have hop character with low IBU's.

— Joe Kamenski, brewer, White Labs
Did you know this about White Labs?

By Mike White
White Labs Communications
Director

White Labs will celebrate its 20th anniversary next year, and this is a milestone for the company. Over time, we have adjusted procedures to improve our products and service. Some people know about all the changes, and some do not. Here are some examples of White Labs practices that have changed over time:

** Customers sometimes think it takes us longer to make yeast than others. Indeed, our production cycle is not rushed on purpose, as we believe that the best yeast—the cultures that last as many generations as you need it and provide the flavors you are looking for—benefit from our procedures and testing. We have a 17-day production cycle that we believe gets yeast in the best physiological condition for fermentation and allows time for proper plating of the yeast for QA.

** Like other yeast companies, in the past we deferred shipping to our production cycle. Since 2008, Yeastman defaults shipping to when you need it, which could be as early as tomorrow.

** In 2013, for the first time, we were getting yeast to customers in under five days on average. This is a drop of 10 days in the course of the six years that Yeastman has been operational.

** Our yeast is not the most expensive on the market, and those with cheaper yeast prices have raised their rates. Our prices include propagation, ensurance testing, our industry leading Yeast Guarantee, and vigilant customer support.

** More than 50% of our yeast is freshly available for next-day shipping.

Jobs available at White Labs:

* Customer Service Representative, San Diego
* Production Assistant, San Diego
* Shipping/Receiving Assistant, San Diego
* Facilities Assistant, San Diego

Details at whitelabs.com/jobs

Enzymes at CBC with White Labs
White Labs invites CBC attendees to attend a special gathering about enzymes.

At the White Labs Lounge (signs on the trade room floor will point people in the right direction) on Wednesday, April 9, from 11:30 a.m. to 12:30 p.m. White Labs people will discuss Clarity-Ferm with attendees, including the enzyme’s special role in reducing gluten in beer. Come by and get your free sample for your brewery.

A beer station at the same location will make the discussions more enjoyable.

WL workshop schedule for 2014

The following is the schedule for White Labs classes for the rest of 2014. Consult whitelabs.com for full class details and ordering information, or call 1-888-54-FESTS.

**Advanced Techniques for Yeast Handling (Homebrew), San Diego**
8/23/2014

**Yeast Essentials for Brewers 2.0 (Davis)**
9/8/2014-9/19/2014

**Siebel Institute’s Essential Quality Control Course, San Diego**
The only course of its type anywhere, the Essential Quality Control Course presents a full range of topics related to QC that will give you the tools required to create beers of the highest quality and consistency. This course will cover all of the most important aspects of a complete QC program: Sensory Evaluation, Analytical testing and Microbiological testing.
10/10/2014-10/11/2014

**Yeast & Fermentation for Distillers, San Diego**
This course provides detailed information on yeast & fermentation metabolism basics, as well as the contribution of yeast strain selection on spirits congeners. Learn how various sugar sources can affect your fermentation and how to provide ideal conditions for the most successful fermentations. Gain more knowledge on sensory attributes of your product—what they mean and how to get the most from your casks.
10/23/2014-10/24/2014

**Yeast Essentials for Brewers 2.0 (San Diego)**

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Enzymes at CBC with White Labs

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A beer station at the same location will make the discussions more enjoyable.
We moved into Building 2 on Candida St. campus

I am proud to announce that we have opened Building 2 at our White Labs headquarters on Candida Street in San Diego, CA. The space is about equal to our current manufacturing facility and is across the street, allowing for easy access back and forth.

People in the offices, including those in customer service, accounting and human resources, have already moved. At the time I am writing this, the production space is still under construction, but that should be wrapped up shortly. Eventually the space will house shipping and receiving, our research and development team, inventory and folks and others. In terms of assets for employees, we also now have a larger break room with new and more comfortable chairs. (It is always important to try to keep your employees happy, and one thing that we have always strived to provide at White Labs is a reasonable space for relaxation during breaks and lunches, which I think is important for production facilities of any size or scope.)

Our modest expansion is mirroring the growth of many of our clients who are building add-on facilities (sometimes on opposite coasts) or expanding their current facilities. Like you, I have learned so much during the building process (and the one three years ago when we moved into our new and larger headquarters in San Diego). Not all the lessons have been happy ones, but they have made us a better company, and I am sure you have encountered similar issues, regardless of your size.

We are also getting closer to finishing our new Boulder office, which is the home for White Labs Colorado. Hopefully, when you are reading this publication, most of the work will be complete.

The office will include offices for our customer service and sales people as well as a tasting room, which is modeled after the one we built in our San Diego facility over one year ago. We also expect to host training workshops in this space in the future.

For now we continue to make all of our yeast in San Diego, Next year? We shall see.

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.

Around the world with White Labs: Our dispatches

- Brewing Enzymes

Interest in Clarity-Ferm is exploding with our customers, as more and more brewers learn that it reduces gluten in their beers to under 20ppm or less, the international standard for being gluten-free (however labeling guidelines do not yet allow beer made with gluten containing ingredients to be labeled as gluten-free in the United States).

White Labs sells Clarity-Ferm using DSM technology (see advertisement below right) and tests for gluten (see advertisement on previous page). Clarity-Ferm gives brewers of all sizes the ability to offer gluten-reduced beer to their customers, although care must be made in cleaning equipment used for other beers and attention must be given to dosage amounts. Contact White Labs for more details.

- Big QC Day

White Labs had another big, big Big QC Day this spring. Hundreds of samples were tested once again. The program, which a year ago put two beer samples per each $1.99 order through more than a dozen tests. Results of the latest round are scheduled to be released March 21.

- New Tasting Room Menu

White Labs released a new Tasting Room menu of beers starting at the beginning of 2014. The menu still offers a variety of beers made with the same yeast strains (each beer is split into four beers for fermentation purposes) but there is less change from week to week, so that customers who like a certain beer can count on having it on tap for a specific period of time. Visit the Tasting Room in San Diego to try it out.

- Yeast Guarantee Revisions

White Labs has long guaranteed its yeast. If it does not provide the experience the breeder needs, White Labs has for years replaced it with a fresh batch. White Labs has been working to refine the guarantee to make it clearer for employees and customers alike. The current revisions can be found on the About Us page on white labs.com. Also added to this page are statements that White Labs yeast is GMO free, and instructions on how to look up your yeast package's QC data on yeastman.com.

- Recent Customer Reviews

Yeast reviews come in nearly every day at white labs.com. Here are a few recent examples:

WLP001 California Ale Yeast — "... I can't screw up with this strain. Had some hidden in the back of my freezer for 8 months in some glycerol solution. Decided to see if it was still viable so I threw it into some starter wort. ... BOOM! It was only about 20 degrees short of yeast and it rocketed off the next morning ... had to brew a quick batch of stout after that!"

WLP920 Old Bavarian Lager Yeast — "... the yeast definitely imparts a very smooth, malty-orened, bready taste to the beer."

WLP800 Tennessee Whiskey Yeast — "... I think this yeast accomplishes the hop flavor, is clean and neutral, no fruitiness, not overly dry, clears well, and really brought out the flavor of the oak..."

Read the full reviews and others at white labs.com.
Alpha Analytics creates 2013 hop oil profiles

By Zac German
Laboratory Manager, Alpha Analytics®

In collaboration with Hopunion LLC, Alpha Analytics® has summarized the analytical data for the 2013 hop harvest by creating variety profiles as featured to the right. The height of the bar above zero represents the average oil content in 2013, broken down by the dominant oil components. The height of the bar below zero represents acid concentration, broken down to alpha and beta components. These variety profiles are useful for characterizing hop varieties, tracking variation, and for quality analysis.

Characterizing Varieties: The single most common question during hop harvest is “Can you ID the hop that’s growing in my back yard?” Well... not exactly. In the absence of a comprehensive genetic database, the best we can do is try to match an unknown variety to our database of variety profiles.

For example, in the attached figure, Cascade has high Farnesene levels compared to the other variety. Therefore, the presence of Farnesene in an unknown could suggest that it’s a Cascade. Similarly, Citra® and Simcoe® have similar alpha and beta acid concentrations, but Citra® is much higher and the ratio of oil components differ. However, keep in mind that there are well over a hundred varieties, some of which are closely related, so our profile matching usually turns up several candidate varieties while ruling out many more.

Quantifying Variation: In some cases, the lab received dozens of samples per variety, so we’re able to determine if a variety grown in Oregon has a different average profile than one grown in Washington, Colorado, or elsewhere. We can also explore the effect of harvest date, kilning process, or any of a dozen other parameters. Moving forward, we’ll be able to track annual variation, potentially making inferences about the factors that influence that variation.

Quality Analysis: From a quality perspective, hops that lie outside of the average profile are of particular interest. These outliers may represent a particularly special hop (the brewing equivalent of an award-winning vineyard-designated wine grape) or they may be just the opposite. In either case, we can look at the factors that differentiate the outlier from the average in an attempt to better understand the factors that influence hop development.

Moving forward, this varietal information will serve as a valuable tool for brewers considering new hop varieties. In conjunction with the hop aroma wheel (available via Hopunion LLC’s website), this chart will supply all of the necessary information to evaluate various hop selections on acid concentration, oil content, and aroma characteristics.

Hopunion launches new ‘Featured Brewery’ series

Melody Meyer
Marketing Manager, Hopunion LLC

If you haven’t already noticed, Hopunion is going social. From Facebook and Twitter to Google+ and Instagram, our team is actively posting about the latest and greatest news in the industry.

We are driven to connect with you, our customers, and want to keep you updated on all the unique ways that you can interact with our team. As such, we are excited to announce the launch of our newest social endeavor - our Featured Brewery video series on YouTube.

Over the past 6 months, our staff has been traveling to various breweries throughout the country, documenting the core values of craft brewing.

While we know we cannot fully document the passion that exists within brewers, we hope that our findings will connect with craft enthusiasts on both an informational and entertaining level.

From New Glaze Brewing Company in Eugene, OR to Brooklyn Brewery in Brooklyn, NY, our team has had the chance to speak with some of the most knowledgeable hop breeders, launching soon!
Experience hop harvest in the Yakima Valley

By Melody Meyer
Marketing Manager, Hopunion LLC

Submerged in the heart of hop country, Hop and Brew School® is an annual event offering craft brewers the opportunity to personally experience the thrill of hop harvest at Hopunion. This exciting two-day event (photo from previous school at right) includes award-winning brewers from across the United States speaking on hop usage, recipe formulation and brewing methods.

Local hop farmers are also in attendance to address the numerous growing aspects of hops — from yields and aroma characteristics to new, up and coming proprietary varieties. Each Hop and Brew School® class includes a ranch tour, where you can see the hop fields and witness hop picking, drying and baling, as well as a guided tour of Hopunion, where you will observe the receiving and warehousing of the hops.

Registration for the 11th annual Hop & Brew School will open online via www.hopunion.com on Monday, June 2nd. Cost is $150 per person including all classes and meals. Transportation to Yakima and lodging are the responsibility of each attendee.

The commercial brewer’s course will be held Tuesday-Wednesday, Sept. 9-10, 2014. New, nano and home brewers are encouraged to attend, Thursday-Friday, Sept. 11-12, 2014.

Take a spin on the Hopunion hop aroma wheel

Melody Meyer, Marketing Manager, Hopunion LLC

As craft brewing styles continue to develop and emerge within the craft community, the demand for new and unique hop varieties continues to grow. Today, the selection of commercially available hops is well over 100 varieties. With each major category; fruity, citrus, stone fruit, floral, spice, earthy, cedar, herbal, tropical, pine and grassy. When users click on an aroma category, a table appears with various information including the variety name, alpha acid, beta acid, co-humulone and total oil content, and distinct flavor description. Varieties with the strongest

The hop aroma wheel is based on Hopunion LLC’s selection and features varieties from around the world

hop having its own unique blend of oil content and aroma characteristics, the options for selection are virtually endless and often overwhelming.

To help answer the ever popular, “What variety is best for my beer?” question, Hopunion has developed the hop aroma wheel. The wheel is designed with microbrewers in mind and is designed to provide a snapshot of each variety’s acid content based on its primary aroma descriptions.

Each variety featured on the wheel is assigned three primary aroma characteristics based on hop sensory analysis results. The characteristics are classified into 10 aroma categories in the selected variety category appear first in the table, down to varieties with more subtle properties.

The hop aroma wheel is based on Hopunion LLC’s selection and features varieties from the United States, Europe, Australia and New Zealand. Experimental hops and hop pellet blends are also included.

As you develop your next recipe, we invite you to visit our website and take a spin on the hop aroma wheel. There is a variety for every flavor and style just waiting to be discovered.
White Labs hosting many events at brewers conference

Besides the events mentioned on page 1 of this newsletter (the press conference about new White Labs technology, with further details below right, and both locations here are some other details about White Labs at the CBC.

** White Labs is hosting the Year Handling Workshop on April 7th in Denver. For more details on this class, turn to page 4.

** White Labs is the main sponsor of The FUNKTION @ THE FILLMORE. Lagunitas and Left Hand Brewing are presenting this industry-exclusive, craft brewing event. Music will be provided by Funky METERS and beers will be featured from Lagunitas and Left Hand Brewing. The event is free and open to CBC badge-holders and by special invite. Details: Thursday, April 10th 2014 Doors open at 6pm, Funky MUTTERS start at 8:30pm Fillmore Theater | Denver, CO Location: Fillmore 1510 Clarkson Street Denver 80218

** White Labs is hosting an open house for its new Boulder, CO, office, on April 7. Chris White will show it off from 4-6 p.m. to CBC attendees and others who are interested in seeing the new office and space. Beer will be provided. The office is located on the second floor of Uptown Brewery, 1898 S. Fillmore Court, Boulder, CO.

REVOLUTIONIZING THE ART OF FERMENTATION

Our spirit of innovation is tireless and, once again, we’re stretching the limits of science to revolutionize the art of fermentation.

Join us April 9 to learn more.

See What’s “Brewing”
Wednesday, April 9 at 3 p.m.
Open Demo Area at BrewExpo America®
Craft Brewers Conference
#WhiteLabs

Visit WhiteLabs.com/innovation
Craft Brewers Conference Booth #1222