The growing season is underway

Jennifer Stevens
Director of Procurement, Hopunion LLC

Weather in the Pacific Northwest has started out a bit cooler than normal this spring. This follows a winter that deposited a slightly above-average snow pack in Washington and slightly below in Oregon, which should provide adequate water throughout the growing season.

In Washington, early May brought a week of high winds which delayed planting and twining in many hop fields. More recently, Washington experienced a full week of 90 degree weather which has helped hop production get on track. The mature hops are showing standard growth for this time of year and training is well under way for all hops.

Like Washington, Oregon enjoyed above average temperatures throughout the second week of May. There are low concerns for mildew and growth should be right on-track given that the soil temperatures are warm enough.

It is important to note, that within some particular US aroma varieties there have been aggressive expansions over the past year, including 200% increases for Citra® HBC 394 cv. and Mosaic® HBC 369 cv. There has been 50% expansion in Simcoe® YCR 14 cv. The majority of the planting and twining for these expansions is complete.

In Europe, the UK has been experiencing some cold weather due to winds during March and into the beginning of April. Stringing is complete and there is training occurring within Germany. Germany experienced some cold spells in March and April, however, temperatures are now within normal and plants appear to be 1 to 2 weeks behind normal growth.

The southern hemisphere has just wrapped up their harvest of the 2013 crop. New Zealand experienced decreased yields as a result of a drought and early onset of maturity of the hops. This made picking the hops during harvest difficult.

Australia had some hot weather but with the assistance of irrigation, yields were good with a slight increase overall from the 2012 crop.

For additional updates throughout the growing season, visit www.hopunion.com.

Wyoming acquisition

Move solidifies Briess’ commitment to craft beer

Briess is pleased to announce the acquisition of barley storage and processing facilities in Wyoming. The purchase from Riverland Ag Corp. includes an elevator in Ralston, WY, and a seed plant in Powell, WY. The combined resources of these facilities plus its network of 200+ experienced barley growers secure a consistent source of top quality 2-Row malting barley for the Briess barley procurement program today and going forward.

The Ralston Elevator has a storage capacity of 2.3 million bushels, and is capable of handling more than 4 million bushels during the six-week harvest. The facility is not at capacity now, but Briess Director of Malting Operations Dave Kuske explains that Briess plans to change that.

Kuske noted the significance of the purchase to Briess and craft beer. “This acquisition was pivotal in achieving our

See “Wyoming,” page 2

Siebel course coming to White Labs in San Diego

For the first time, Siebel Institute is hosting one of its famous courses at White Labs in San Diego.

The only course of its type anywhere, the Essential Quality Control Course (Sep. 9 - 20, 2013) 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.

The emphasis of this course is practical hands-on learning enhanced by lectures dealing in the sciences behind the techniques. Over the span of 2 weeks, participants will learn the tools and procedures used by breweries worldwide to evaluate beer at every important phase, employing standards designed and tested by organizations

See “Courses,” page 5

Style Matters: Tips for Belgian-style blond ales

In each issue, CBQ spotlights a particular beer style and provides tips from an ingredient and fermentation perspective. In this issue we examine Belgian-style blond ales.

Malt Notes:

When preparing to brew any Belgian-style ale, many American craft brewers automatically turn to an authentic European Pils for the base. Did you know that Briess offers an equally true-to-style alternative? Briess Pilsen Malt (1.2°L, 140DF).

We specifically fashioned this malt after traditional European-style Pils Malts so American craft brewers have a readily available, extremely fresh malt in their ingredient tool kit for any style of traditional lager and lager-like style beer they wish to brew. It's malted from only the highest quality, low protein raw malting barley available. We then carefully handcraft it to develop an exceptionally clean, sweet, delicate malt flavor. It produces a very light colored, exceptionally clean, crisp wort.

Briess Pilsen Malt is an excellent choice for Belgian-Style Blond Ale, which is characterized by a subtle Belgian complexity from the yeast, and a smooth, light to moderate Pils malt sweetness initially which finishes medium-dry to dry with some smooth alcohol becoming evident in the aftertaste (BJCP). The clean, crisp wort and smooth Pils malt flavor that will be

See “Style Matters,” page 6
One malt, 13 recipes that’ll boost seasonal sales

Carabrown® Malt is available now through the end of the year.

Craft seasonals continue to lead craft beer sales in U.S. supermarkets, maintaining its #1 craft style share and being the third highest growing of all styles in 2012, according to SymphonyIRI Group. On premise, seasonals and other varietal offerings like tap takeover events and guest taps are creating excitement and boosting sales as consumers seek new and different flavor experiences.

To keep pace with this trend, you might want to expand your formulation toolkit with Carabrown® Malt. This is a unique malt for creating new and exciting seasonal offerings. If you haven’t used Brown Malt before, visit the Briess Recipe Database at BrewingWithBriess.com/Recipes for inspiration and 13 recipes like Good Humans, Rampant Lion Flanders Ale and Two Belgians...all brewed with Carabrown® Malt.

Carabrown® Malt is a seasonal Malster’s Reserve Series Malt available from July to the end of December. Contact your distributor or Briess directly to place an order or request a sample.

Other facts:
- Carabrown® Malt was developed on the light side of the Brown Malt style in order to retain some residual sweetness while still delivering an assortment of lightly toasted flavors.
- The overall character of Carabrown® Malt is an exceptionally smooth and clean tasting malt that begins with a slightly sweet malt flavor before delivering its payload of roasted flavors, then finishing clean and somewhat dry.
- Flavors include slightly sweet, lightly toasted, biscuity, nutty and graham crackers.
- Carabrown® Malt can be used in a wide variety of beer styles and is especially good in brown ales, porters and stouts.
- Use in bitter, pale, mild and Belgian Ales, wheat beers, bock, Oktoberfest, and Scotch Ales for flavor, complexity and color.
- Well suited for many beer styles for subtle flavor and color.
- 55° Lovibond
- Light brown to orange hues
- Recommended usage from 5-25%

Wyoming

goal of securing a consistent source of high quality malting barley and ensuring an adequate supply of specialty malts to the ever growing and highly successful Craft Beer Industry,” he said.

“Our next goal,” he continued, “is to work closely with the growers, malting barley breeders and research scientists in this area to regain and hopefully exceed the bushels of production and throughput of this region and elevate that were achieved in the not so distant past.” Briess is in a unique position to make that happen, Kuske explained.

“Briess produces more malt styles than any other malt supplier in the world and also supplies a great deal of malt to our Malt Extract plant. To produce these many unique malt styles, a much broader spectrum of barley quality specifications are needed. Certain barley quality parameters that may be cause for a conventional malster to reject a grower’s barley may actually be a desired trait for some malt styles and production of malt extracts as natural sweeteners,” Kuske continued.

“This allows us to be much more flexible with growers and reduces the main risk of growing malting barley... the risk that the barley will be rejected, forcing a sale into markets that result in substantial losses to the grower. By mitigating this risk and improving on an already very high quality acceptance rate for barley grown in this unique region, we are confident that we can again attract growers that gave up on growing malting barley in the past and also attract new growers. We realize this approach may take some time to gain traction, but we are confident that we will be able to achieve this goal.”

The elevator and seed plant are operated by a veteran staff with close working relationships to the growers. Growers who are contracted to grow barley for the Ralston Elevator grow only IF malting barley seed that has been processed and certified by the Powell Seed Plant. The seed plant has the capacity to process, certify and store 100,000 bushels of barley seed annually.

The elevator is located along the Burlington Northern railroad and features automated systems and a rigorous year-round quality control program to maintain the quality of stored barley.

Both facilities are located in the Wyoming Southern Montana Barley Production Region, one of the top growing barley regions in America. This unique malting barley growing region is located in the Bighorn Basin, a semi-arid region surrounded by the Bighorn and Rocky Mountains and distinguished by flood irrigation. Flood irrigation is a technique where water is distributed over the soil surface by gravity, which substantially increases the grower’s ability to produce high quality malting barley.

Flood irrigated barley is highly disease resistant and generally brighter and more uniform in color because the water does not come in direct contact with the leaf canopy or the barley heads. Little rainfall, low relative humidity and a consistent source of irrigation water further contribute to good barley growing conditions in the Bighorn Basin. Briess has been sourcing barley from this region for some time. Goldpils® Vienna Malt, one of the company’s newest malt releases, was developed from Bighorn Basin barley.

The attributes of the region align with the Green With Briess sustainability initiative. In addition to delivering a constant source of water to the region, the series of irrigation projects in the surrounding mountains have helped transform the Bighorn Basin into a fertile farming region, generating hydroelectric power which is fed into the grid system serving three states. In addition, a nearby University of Wyoming research facility offers research and development opportunities for new malting barley varieties.

For more information and images, visit BrewingWithBriess.com/blog/category/facilities/.
Briess flour increases throughput, profits for distillers

By Rich Ellis
Briess Division Manager-East

Brewers depend on carefully milled malt that balances clear and efficient runoff, with maximizing extract.

What if your separation was not an issue and you could ferment the entire mash? Depending on style, this is normal procedure for most distillers. In a joint study between the Michigan State University Artisan Distilling Program and Briess, we looked at the effect of particle size on fermenter capacity, extract, and alcohol yield.

The purpose of the typical roller mill is to keep the husk intact so you can lautner efficiently. The average four roller mill is capable of milling to a sieve size between 1680 μm to 2880 μm. The majority of particle distribution falls in the 2360 μm range and 2000 μm range, which consists of exposed endosperm for mash run conversion. The remainder of the particles are either husks or fines. Brewers and distillers utilizing a mash filter have the option of a hammer mill with particle sizes ranging from 1760 μm down to 250 μm.

Flour for distillers can also be produced on a hammer mill, with the smallest controllable particle size available being 250 μm. A typical flour analysis shows the majority of particles ranging between 600 μm and 250 μm. Briess has the ability to control particle size as low as 10 μm with our milling technology.

To demonstrate the difference between grit and flour, identical mash and fermentation trials were performed using malted barley milled as pregrown and flour. Methodology included:

- 1000 pounds of malted barley was mashed in with 375 gallons of water at 70°C.
- Mash was heated and held at 65°C.
- Mash was heated and held at 71°C.
- 125 gallons of additional water was added to cool the mash to 32°C.
- Identical pitching rates for both batches.

Results prior to distillation:

<table>
<thead>
<tr>
<th>Preground Flour</th>
<th>Mask Volume (gal)</th>
<th>Max Brix</th>
<th>Max Brix</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>565</td>
<td>14.6</td>
<td>15.8</td>
</tr>
</tbody>
</table>

This reflects a 9.5% reduction in fermenter volume. This better utilizes cellular space, and reduces utility cost.

The 9% increase in Brix should also produce an increase in fermentable sugars resulting in an increase in alcohol yield.

To summarize, using flour when fermenting mash allows the distiller the opportunity to better utilize existing equipment, decrease utility costs, and produce more ethanol. It is estimated that for every 1000 pounds of flour used, you will gain approximately 60 bottles of spirit over simply using milled malt.

Utilizing Briess Distillator's grains, which are milled to a proprietary grind profile, will increase fermenter capacity and alcohol yield. This ultimately allows greater throughput in your distillery as well as higher profits.

Briess releases new CBW® Rye malt extract

If you haven't brewed a Roggenbier or American Rye Beer before, our newest malt extract offers a good way to get started. Specially formulated using a blend of Base, Rye, and Carahell 40 malts, CBW® Rye analysis shows a well-balanced Rye Beer with malt, caramel and subtle spicy rye flavors.

There's no need to use other malt extracts or base malts with CBW® Rye. But you can if you want to either develop your own, unique Rye Beer, or to add interest and complexity to just about any extract and all-grain beer style. Like this 5-gallon recipe for an America Lager. “Touch of Rye Lager” combines CBW® Rye with CBW® Flaked Light LME and DME with a little Carahell 620L.

CBW® Rye delivers light golden color and is 9° Lovibond at 8° Plato. Currently available as LME only. Homebrewers, ask your homebrew shop for it. Homebrew shops, please order through a distributor. Commercial breweries can order directly from Briess or through a distributor (a list of distributors is available at BrewingWithBriess.com).

We take a great deal of pride producing CBW® (Concentrated Brewmaster's Wort) malt extracts. They’re 100% pure, unhopped, nondiastatic brewer's grade malt extracts produced in a 500-bbl brewhouse in the U.S.A. They have a high degree of fermentability and FAN. In ad-

See “extract,” page 8
Ordering lab tests from White Labs - a user’s guide

At White Labs, we offer many ways for you to order analytical lab services, and this article will explain these and other aspects of lab testing. This article can also be found in the future on the White Labs website at www.whitefabs.com/ordering-lab-tests.

BASIC WHITE LABS POLICIES:
* Customers are encouraged to use Yeastman.com to start their testing order. Prices are adjusted regularly and represented in Yeastman. Results are deposited in your Yeastman account and an email notification about the results will be sent to the email on file for your account. If you have an additional email that should receive this notification, please include it in the notes of your order or write us at info@whitelabs.com. If you want the results in the mail or some other format, please record this in the notes in your order or write info@whitelabs.com. Please refer to your order number.

After submitting your order at Yeastman.com, or after the order is entered on your behalf, please download the Sample Analysis Request Form. (Customers occasionally begin with this as the first step, which is acceptable as long as we can use the form to contact you afterward to address any questions we may have for you). Include the completed Sample Analysis Request Form with the samples you send to us. If you entered your order at Yeastman.com, please include your order number under Notes.

* It is the shipper's responsibility to make sure that samples are packaged according to current shipping rules and regulations. We will gladly give you help and advice at info@whitelabs.com.

* Submit all laboratory samples to the address on the Sample Analysis Request Form.
* Please arrange shipping so that samples arrive between Monday-Friday. Please do not send packages for arrival on Saturday-Sunday.

Fermentation enzymes guide a help for brewers

Call or write today for your enzyme catalog and help guide from White Labs; 888-5-Yeast-5 or info@whitefabs.com

White Labs has updated its description of Clarity-Ferm given recent government guidelines as described below. This kind of information is an example of the material one can find in the new White Labs Fermentation Enzyme guide, pictured at right.

WLN4000 CLARITY-FERM APPLICATIONS:
1) To increase the colloidal stability of beer by reducing chill haze.
2) Producing gluten reduced beers in beers made from barley and wheat.

FUNCTION:
Chill haze in beer results from the precipitation of complexed polyphenols and proteins during cold storage. This haze develops over time and, initially, is reversible (haze disappears when the temperature of the beer increases). Eventually, this chill haze can become permanent.

Clarity-Ferm will prevent the precipitation of complexed polyphenols and proteins by hydrolyzing the sensitive (haze-active) polyphenides in the region where such hydrogen bonding occurs. The specificity of the enzyme ensures that no other beer parameters are affected.

This easy-to-use enzyme can be used on all types of brewing materials and is a cost-effective product to replace silica gel or PVP. Simply add when pitching yeast, and Clarity-Ferm will do its work during fermentation. When fermentation is complete, chill haze has already been addressed.

In addition to eliminating chill haze, Clarity-Ferm significantly reduces the gluten content in beers made with barley and wheat.

A Clarity-Ferm treated beer made from barley or wheat usually tests below 20 ppm of gluten, the current international standard for gluten free. White Labs offers gluten testing for beers, this test will allow brewers to know the gluten level of the beer it produces, but brewers are not allowed to use this value on their labels until the FDA completes its validation.

The TTB has issued interim labeling guidelines for beers made with gluten containing grains, and it states:
"TTB will allow use of the statement 'Processed or Treated or Crafted to remove gluten,' together with a qualifying statement to inform consumers that: (1) the product was made from a grain that contains gluten; (2) there is currently no valid test to verify the gluten content of fermented products; and (3) the finished product may contain gluten."

Sizes available: Pro: 1L, 10L, 5ml 5-pack, 10ml single.
Making more yeast and getting it to you faster

The last time I wrote this column, I talked in part about our Yeastman software that allows brewers to see our complete yeast inventory, both what we have in-stock and what is expected to clear QC in the future. We take a lot of pride in it because as far as we know it is the only real-time ordering software in the business (indeed, we believe it is rare in the custom-culture/microbiology world in general). Since its introduction in 2008, the system has changed a lot of the ways we do our business, for the benefit of the customer.

We recently ran some reports to show us just how much our business has changed, Yeastman or no Yeastman. Years ago when someone ordered, we would give them the default ship date based on our two-week to three-week production schedule, and a sooner date if they asked (back then just as now we make yeast for expected demand as well as actual orders, so we always have fresh yeast clearing QC). Those production times have not changed over the years, but thanks to efforts in our lab (and the customer-first emphasis of Yeastman, which defaults to sending the yeast at its soonest available date, which generally means "now"), shipping times have decreased dramatically.

In 2008 from the time we took the order to the day it shipped, more than 15 days elapsed on average. Over the years, the average days to ship has continued to drop, and this year it is under 5 days. In April, the average time dropped to 4 days, the lowest in the records we reviewed. Meanwhile, of course given the market trends, orders have increased dramatically.

We hope you continue to get the yeast in the way you expect. If you are new, welcome. Times have certainly changed!

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.

White Labs kits brings our lab to your home or office

Courses

like the ASBC and EBC.

Jointly offered by Siebel Institute and White Labs, the course is hosted at the White Labs facility in San Diego, Calif. The learning experience will include extensive practical & theory instruction in areas like:

- Advanced sensory analysis techniques
- Taste panel design & management
- Yeast behavior and management
- Detection of bacteria
- Sampling techniques
- Lab safety and standard practice

Instruction is provided by some of the most recognized experts in brewing including Lyn Kruger of Siebel Institute and Dr. Chris White of White Labs.

Lecture topics include:

- Sensory Analysis Training: Flavors associated with Water, Brewhouse, Fermentation, Maturation, Contamination Associated Flavors
- The Nature of Yeast
- Pure Yeast Cultures: Maintenance, Selection & Propagation
- Yeast Viability, Vitality, Cell Concentration/Pitching
- Wort Spoilage Bacteria
- Beer Spoilage Bacteria
- The Spoilage Potential of Beer
- Detection of Contaminants by Bioluminescence
- Wild Yeast Detection and Identification
- Taste Panels
- Dry Yeast
- Yeast Growth & Fermentation
- Beer Hazes and Sediments
- Sampling Techniques and Environmental Hygiene
- Microbiology Program for Brewers
- Basic Equipment for a QC Lab
- One can get complete information on this and other Siebel Institute courses in the Courses section of the Siebel website, http://www.siebelinstitute.com. People with questions can also contact info@bieleinfeldSTITUTE.com. Course details can also be reviewed at whitelabs.com, under the Education section.

CRAFT BEER QUARTERLY
The purpose of CBQ is to provide information and tips about brewing from an ingredient perspective — malt, hops and yeast. CBQ is sent each quarter to thousands of professional brewers. CBQ is sponsored by Brewha Marketing LLC and White Labs Inc.

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Other White Labs workshops for the remainder of 2013

** Secret to Sour Beer Fermentation Workshop
Using brettanomyces and bacteria in beer, July 12, 2013 SOLD OUT.
Videos are being made and will be available for sale as CDs after the class. Consult whitelabs.com (under Education) for more information.

** Yeast Essentials Workshop (Boulder, CO) Aug. 16, 2013
** Yeast and Fermentation for Distillers San Diego, Oct. 4-6, 2013
** Yeast Essentials (Austin, TX) Oct. 23, 2013
** Yeast and Fermented Foods San Diego, Nov. 7, 2013
(Please note the revised date)
Green Hops program offers freshest hops around

Luke Weston
Marketing, Hopunion LLC

Late spring means a lot of exciting things are happening in the hop fields: the rhizomes are being planted, the fields are being tuned, and Northwest hop growers are anticipating another great year of fresh, aromatic hops. Meanwhile, brewers across the country are anxiously awaiting harvest and the delicious hops that will yield.

Harvest season also marks an annual tradition at Hopunion: the immensely popular Green Hops program. Hopunion's Green Hops program gives brewers across the country the rare opportunity of brewing with the freshest hops available: hops that have been, within a window of 48 hours, harvested on the farm, hand packaged at Hopunion, and shipped to the brewer for immediate use.

Hopunion's 2013 Green Hops selection represents six of the most popular hop varieties, a well-rounded cross section of old and new. Hops featured this year are Cascade, Centennial, Chinook, Citra, HBC 394, Mosaic, **HBC 369**, and Simcoe. YRC 14 cents/oz. Prices are $5.50/lb. for all varieties, and orders are only accepted in 10 pound increments. Orders officially close on July 31 and will ship out in early to mid-September via UPS Next Day Air to ensure maximum freshness.

Green Hops present a variety of creative challenges, but brewers and craft beer fans both agree that a great fresh hop beer is worth the extra effort. If you've never brewed with Green Hops before, you're in for a rewarding experience. If you've never tried a fresh hop beer, you're in for a treat.

To learn more about Green Hops or to download an order request form, please visit www.hopunion.com or e-mail greenhops@hopunion.com.

Hop & Brew School ready

Luke Weston
Marketing, Hopunion LLC

Mark your calendars! Hopunion's Hop & Brew School is back for 2013, with two two-day events. Commercial brewers are invited to Hopunion's Yakima, Washington headquarters on September 10th and 11th, and home brewers are invited September 12th and 13th.

Over the course of their two day visit, guests will be treated to speeches from award winning brewers and industry experts on proper hop utilization, recipe formulation, and brewing methods. Local hop farmers will also be on hand to answer any questions regarding cultivating and growing hops, specific aroma characteristics, the future of hop farming, and the challenges they face. Each Hop & Brew School class also includes a guided ranch tour where guests will see the picking, drying and bailing of hops, and a tour of Hopunion, where guests will witness the receiving, warehousing and packaging of hops. There's no better place to immerse oneself in hop culture than the Yakima Valley.

Registration opens June 1st and can be completed at www.hopunion.com. We hope to see you there!

Style Matters

developed by Briess Pilsen malt allows the rich Belgian yeast flavors developed during brewing this style to really shine through.

To enhance the subtle malt flavor and develop a blond to golden color, we recommend Goldpils® Vienna Malt (3.5°), or Bonlander® Munich Malt (10° L) or Aromatic Munich Malt (20° L) for a darker interpretation of this style. All three are also fashioned after European-style kilned, 2-Row malts that will lend further true-to-style flavor to your Belgian ale (or European lager).

If you try them, you'll be in good company. Many American craft brewers already use Briess malts to brew superb, and often award-winning, Belgian ales and European lagers. Cheers!

— Briess Malt & Ingredients Co.

Yeast and Fermentation Notes:

Good strains for this style include WLP500 Belgian Wit Ale Yeast, WLP5400 Abbey Ale Yeast, WLP510 Bastogne Belgian Ale Yeast, WLP550 Belgian Ale Yeast, WLP570 Belgian Golden Ale Yeast and WLP585 Belgian Saison III. In test batches in the White Labs Tasting Room, many Belgian yeast strains were used in the same wort to make a Belgian-style blond ale. In terms of alcohol, WLP500 was the highest, at 6.71 alcohol by weight (8.59 by volume). The lowest was 4.71 (by weight) with WLP510. In IBUs, WLP510 was the lowest (11) and WLP585 was the highest (22). Please note that these beers were fermented at colder temperatures than normal for this style.

To read more data from the tests, log into See “Styles,” page 8.
Raising a pint to find a cure for Lou Gehrig’s Disease

Luke Weston
Marketing, Hopunion LLC

ALS (Amyotrophic Lateral Sclerosis, Lou Gehrig’s Disease) is the most common motor neuron disease on the planet, affecting roughly 30,000 Americans and 450,000 people worldwide. ALS is characterized by rapid muscle weakness and atrophy due to lack of function from the degeneration of upper and lower motor neurons, and is almost always fatal. More than 5,000 people are diagnosed with ALS in the United States each year, and the precise cause of the disease is unknown.

Loftus Ranches, inspired by the courage exhibited by the members of the Hames family who live with familial ALS every day, and the bravery of all others with ALS, joined forces with Hopunion to create Ales for ALS and to do their part to try and help eliminate ALS for good.

The 2013 Ales for ALS campaign kicks off in June, with nearly 40 breweries from 15 different states participating. The idea behind Ales for ALS is simple: each participating brewery received a free experimental hop blend, and was asked to brew a special beer in support of finding a cure. These beers will be available for a limited time and a portion from each brew sold will be donated to the ALS Therapy Development Institute (ALS TDI) in support of their goal of ending this terrible disease.

The hop blend that participating brewers have received is a creative combination of four different HBC hops, and was designed by Russian River’s Vinnie Cilurzo and Bell’s Brewery’s John Mallett.

ALS TDI, whom this program benefits, is the world’s leading nonprofit biotechnology organization dedicated to ending ALS. Since 1990, ALS TDI has been on the cutting edge of ALS research and development, with more than $12 million spent on ALS research each year. You can visit the Ales for ALS website (www.alesforals.com) to learn more about the program, which breweries are participating, and where you can get one of these great beers.

You can also support Ales for ALS by purchasing a green ‘Brew to the fullest’ bracelet at www.hopgear.com, where a portion of your purchase will go towards Ales for ALS. Additionally, you can visit www.als.org to learn more about ALS TDI, the great work they are doing, and how you can help put an end to ALS for good.

Hopunion helps you discover flavors from Down Under

Luke Weston
Marketing, Hopunion LLC

For more than 150 years, growers in the southern hemisphere have been cultivating some of the best and most unique hops on the planet. Once considered unuseable in beer, Australian growers have recently shown just how right and misguided that theory was. In fact, the Tasmania and Victoria areas of southern Australia, with their deep, rich soil and long, warm summers have proven to be two of the best areas on the planet for hop growth.

That is why Hopunion has unleashed their Hops Downunder program, a program designed to bring the finest Australian hops to an audience that previously didn’t have access to them. Hopunion is excited for their customers to experience what many have called “the second wave.”

Australia has a variety of striking aroma hops, but the Galaxy variety is the hop that is perhaps most quintessentially Australian. Grown exclusively in Australia and best used as a late addition, Galaxy is certain to impart your beer with a pleasant and distinct citrus and passionfruit flavor, and is at home in nearly any type of brew.

Another aroma variety in high demand is Helga. Helga lays dormant for several years, until brewers recently discovered the versatility of the hop and unlocked its true potential. Formerly known as Southern Hallertau (after its parent, Hallertau Mittelfrüh), Helga shares a variety of characteristics with its parent hop: mild and subtle aroma, high levels of Humulene in its essential oil, and at home in a wide variety of beers.

Aroma hops that need no description is Summ. Seriously, it’s all in the name: subtle sweet and fruit aromas are what you’ll get here. What’s more summery than that? Don’t forget to use this hop when dry hopping to really bring out the fruity aromatics.

Ella is the new kid on the aroma block, but that doesn’t mean it isn’t already a classic. In fact, Ella can be quite the chameleon. Administered in smaller doses, you’ll get floral notes. In larger doses, tropical and citrus flavors are yours. This flexibility makes it a perfect choice for a variety of beer styles.

Finally, there is Sylva. Sylva shares a lot in common with its parent, Czech Saaz: mild herbal, spicy, and resinous tones, along with high levels of farnesene and use as an aroma variety.

In addition to aroma hops, Australia also offers three fantastic bittering hops, the most popular of which is Super Pride. In the 15 years since its release to commercial brewers, Super Pride has become an industry standard in the world of Australian hops due to its mild aroma, low columnar levels, and pitch perfect bitterness qualities. To this day, the majority of brewing in Aussie beer is done with Super Pride. It’s that good.

Topaz, another bittering variety, is well known for its high alpha acid content. In fact, Topaz has been consistently heralded as one of the world’s best alpha acid producers and is known worldwide because of it. It truly is worthy of its reputation.

Our final hop in the Hops Downunder program is also one of the most characteristically Australian. Bred in the 50s and released in the 60s, Pride of Ringwood has truly stood the test of time thanks to its cedar, oaky and herbal aroma. Pride of Ringwood once boasted the highest alpha acid content in the world, which made it an instant legend. Try it in a lager or pale ale and see exactly what all the fuss is about.

Whether you’re looking for an aroma hop with character, a strong bittering hop, or just something with a little Australian flavor, Hops Downunder is perfect for you.
Cold Creek Publishing Co.
28600 Anchorage Lane
Hayward CA 94545

Attention brewer

Craft Beer Quarterly

**Extract**

**From Page 3**

dition to being used to brew extract beer, they are effective in the all-grain brewhouse for yeast propagation or to adjust gravity, color or flavor. Most styles are available in 3.3-lb retail canisters, 5-gallon pails and 55-gallon drums. DME is packaged in 50-lb bags. For additional product info visit BrewingWithBriess.com/Products.

**Styles**

- CBW® Pilsen Light
- CBW® Bavarian Wheat
- CBW® Golden Light
- CBW® Munich
- CBW® Rye
- CBW® Sparkling Amber
- CBW® Porter
- CBW® Traditional Dark
- CBW® Special Dark

white labs.com, and follow the Tasting Room data link.

**Hop Notes:**

The BJCP style guidelines suggest noble, Styrian Goldings or East Kent Goldings hops with 100 IBUs in the rate of 15-30. The flavor has medium hop and alcohol bitterness to balance and light hop flavor. It can be spicy or earthy.

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To review data about Belgian-style blond ales brewed at the White Labs Tasting Room, visit the Tasting Room link at white labs.com

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