Brewprint

The Newsletter of The Boston Wort Processors
Volume IX, Number 8 August 1996



THE BUCKET BOY
Milwaukee c.1915

Bucket Boy Elroy Stieglitz - he with the cap - fills up for the first of his three daily trips: at 9 am, noon, and 2:30 pm. Each workman at the plant up the block gets his own bucket...it's in the contract.

The Bucket Boy - usually not a boy at all, but a retired employee - is a fixture in most American cities with a large German population. And an important fixture. He and his companion - Bucket Boys usually work in pairs - cary up to 16 quart pails of beer, balancing them ever-so-carefully on poles over their shoulders: One slip and there's a lot of thirsty and upset workers at the plant!

Thanks to Will Anderson and Beer USA for this photo.

WORTS' 8TH ANNUAL BOSTON PUBCRAWL ON AUGUST 10TH!
ITINERARY INSIDE!

MINUTES OF THE JULY 12TH WORT MEETING:

Prez Pete shouted the meeting to order, thanked our hosts (Jeff and Ellen), and recognized the new attendees (Barney, Mike, and Mfebn - its what my notes say!).

Lee Menegoni gave a nice presentation on Light Lagers and Jeff passed around samples of Corona and Rattlesnake for us all to gag down.

Thanks to Scott Leno and Mike Fertsch for editing the July Brewprint and Mike and Marlene for publishing it. Steve Stroud will edit the next issue, we need volunteers for the next few issues!

Shekhar Nimkar 'volunteered' to write an article on weizenbiers for the next issue of Brewprint.

Upcoming meeting sites are still unknown. The next meeting will be on Friday, Aug. 2, location TBD. We need new and exciting locations for meetings!

StivS sold tickets for Sarah's Charity Wit Tasting Raffle. The club voted to split the proceeds, half to go the the Pine St. Inn, half to St. Francis Home.

Joyce/Jay volunteered their home for the upcoming Mead Magic tasting, details elsewhere in this issue.

There wasn't any Social Committee report.

Seth brought lots of RTP yeasts.

Mike Fert$ch reports a Treasury balance of $1715.86.

Ken Jucks will me the Minute Taker at next month's meeting in Steve Stroud's absence.

Lee Menegoni is planning a grain purchase in September, contact him for more info.

We all signed a copy of the minutes for Charlie Graham, who is recuperating at home after an illness. We hope to see you in August, Charlie!

GregK handed out ribbons for Worts who placed at the MALT competition in Portland in June. Winners were:

Ken Jucks:
- 3rd - NE style cider
- 2nd - altbier
- 3rd - altbier

Jay Hersh:
- 3rd - smoked Helles

Shekhar Nimkar:
- 3rd - Dark Lager

Stu Tallman:
- 2nd - Barleywine

Finally, the Wit Charity Raffle was held and the winners were: Mike Fertsch, Bob Gorman, Laura Conrad, and Jeff Flood. Tasting details are elsewhere in this issue.

TOP 10 UNORTHODOX FLAVORINGS USED IN ENTRIES IN LAST YEAR'S BOSTON BEER COMPANY'S HOMEBREW CONTEST:

(from FOOD & WINE, 8/96)

10. Mango
9. Chocolate mint
8. Banana
7. Maple syrup and crushed walnuts
6. Hickory
5. Licorice root powder
4. Horseradish
3. Honey, ginger, jasmine rice, and peppers
2. Kiwi juice
1. Zatarain's crab boil!!

CLUB CALENDAR

AUGUST

01 Thur Wort Processor Club Meeting and Dinner. ye old Chesire Cheese, London, England. 1800 hr. Style is Ordinary Bitters.
Contact: Greg Kushmerek

02 Fri Mill City Pumpkin Ale contest, entries due. Contact: Mill City Brewing Co., Lowell, MA.

02 Fri Alternative Wort Processor Club Meeting;
Jeff Flood and Ellen Au's, Dorchester, MA.
Style is weizens and wits. Contact: Pete Langlois

03-04 Boston Beer Company World Homebrew Contest Judging,
Boston, MA. Contact Jim Koch @the WHC hotline (617) 497-2863

04 Sun BJCP Exam, Shelton, CT. Contact Gregg Glaser,
Gregg@cis.compuserve.com; 203-834-0800 (W), 203-762-8453 (H)

06-10 The GBBF, London, England. Contact CAMRA at 01727
867201 FAX 01727 867670.
230 Hatfield Rd., St. Albans, AL1 4LW.

06 Tues Mead Magic Taste-Off, Joyce Miller's home, Arlington.
See inside article for details.

10 Sat Annual Wort Processor Pubcrawl
Contact Steve Stroud; strouds@polaroid.com, (617) 395-6822

17 Sat Mead Magic Club-Only AHA Competition
Contact James Spence at 303/447-0816 x121 or <james@aob.org>

SEPTEMBER

06 Wort Processor Club Meeting; location TBD.
Style of the month is ..... Contact: Pete Langlois

13-15 '96 Hop & Beer Festival, Poperinge, Belgium
Contact Steve Stroud; strouds@polaroid.com, (617) 395-6822

21 BJCP exam, exact location to be announced (Boston area)
Contact Jay Hersh; drbeer@tiac.net, (617) 641-0704.

26-28 The GABF XV. Contact the AOB @ (303) 447-0816.
<info@aob.org> or http://www.aob.org/aob/gabf/gabf.html

OCTOBER

03-05 The Real Ale Festival, Chicago, Illinos.
Call (312) 665-1300 or <71261.705@compuserve.com>

18-20 13th Annual Dixie Cup Homebrew Competition, Houston, TX. Contact: Sean Lamb, slamb@ghgcorp.com, (713) 992-5661.
http://129.106.15.103/FRHC/FoamRangers.html

19 Sat Cape Cod Homebrew Festival, Buzzards Bay, MA.
Entries due Oct 4. Contact Mark Duffley @ 508/771-8061 or
<MDUFFLEY@CAPECOD.NET>

26 Sat Best of Fest AHA Club-Only Competition, Entries due Oct 21.
Contact James Spence at 303/447-0816 x121 or <james@aob.org>

DIRECTIONS TO THE NEXT MEETING
Friday, August 2; 8 pm



Jeff Flood & Ellen Au's
9 Edison Green Street, Dorchester, MA
(617) 282-7396

Jeff & Ellen's home is located just off the SE Expressway (I-93).

From the North (I-93):
Take Exit 15 (Columbia Road/JKF Library). At the bottom of the ramp bear right onto Columbia Road and get into the left-hand lane. At the first set of lights turn left onto Dorchester Ave (this intersection has one church and two gas stations). Take the first right (which is almost immediately) onto Edison Green St. (There is a big 7-story brick building on the corner of Dorchester and Edison Green) Jeff Flood's house is #9, the second house on the right. It is a big triple decker. Jeff's door is on right hand side. He will have a sign at the door. Parking in the area may be difficult. If a barrel is in a parking space DO NOT park there. Edison Green is a one way street with triple deckers, so you might do better parking back out on Dorchester Ave or even Columbia Road. Jeff says that it is a safe neighborhood.

From the South:
Also take Exit 15. The exit sign reads 'Columbia Road/Everett/Everett Sq.' At the bottom of the ramp take a left under the Expressway which puts you on Columbia Road. From here follow the above directions.

By public transportation. Jeff says that his house is exactly 500 steps from the T stop! To get to his house by the T (Red Line, either branch): Get off the Red Line at the JFK stop. When you get off the train, walk back towards downtown Boston, when you come up to the road level turn left under the Expressway which puts you on Columbia Road. Follow the above directions from here (go to first set of lights, turn left, first right onto Edison Green).

VOLUNTEERS NEEDED FOR 3RD ANNUAL BHC!!

This is the first call for interested parties to participate in the 1997 Boston Homebrew Competition (the Wort Processor's annual February competition.)

The topic will be brought up at this Wednesday's business meeting, and a team of organizers will be appointed from the volunteers in mid-August . This will allow the subject to be thought about and published in BrewPrint prior to final decisions being made.

So, if you are interested in participating in an organizational capacity, have the time and desire to do this kind of work, and can agree to abide by the decisions of the competition organizer (or to take the heat if that happens to be you!) please let me know or post your intention to Wortnet and show up at the business meeting at 7PM at the Muddy Charles on Memorial Drive in Cambridge this Wednesday.

Make yourself known now and I am sure you will find yourself with something fun to contribute to our 97 competition.

Regards

PREZ PETE
Peter Langlois

AGENDA FOR THE AUGUST 2ND MEETING

The next Wort Processor meeting will be held on Friday, August 2nd at the home of Jeff Flood and Ellen Au.. The meeting starts promptly at 8 pm, so be there on time or else!!

PLEASE NOTE: ALL ATTENDEES ARE EXPECTED TO BRING THEIR OWN TASTING GLASS!

1. Miscellaneous - Prez Pete
- ✳ Thanks to our hosts.
- ✳ Welcome to Members - Get your name tags
- ✳ Visitor recognition -
- ✳ Style of the Month Presentation -wheats/weizens
- ✳ This Month's Guest Brewprint Editor: Thanks to Steve Stroud for editing.
- ✳ Next Month's Guest Brewprint Editor: Looking for a volunteer.
- ✳ Upcoming Meetings:
  - ✳ September: North East Brewing Company
  - ✳ October: Open
- ✳ Upcoming Events:
  Business Meeting - Wednesday, 7PM at the Muddy Charles

2. New Directions: Upcoming in August.
Pub Crawl!
Second World Homebrew Competition.
3. Business Meeting results: Pete
4. Competitions:
- ✳ Mead Magic tasteoff - August 6. Our entry is due in Boulder by August 12.

5. Social Committee - Report
6. Yeasts of the Month - Seth Cohen
7. Treasurer's Report - Mike Fert$ch -money monger
8. Libeerian Report - Jeff Flood
9. Paraphernalia Report- Ed O'Riordan
10. Brewprint call for Volunteers
11. New Business - Anyone
12. Raffle, Post meeting fun, grain purchases, etc.

CHARITY WIT TASTING REPORT

by Sarah White

Sunday 14 July 1996, the Charity Wit tasting took place in Burlington, starting a bit after 1:00 p.m. Attending were: Laura Conrad, Mike Fertsch, Bob Gorman, Ellen Au, and Jeff 'Barbar' Flood. Ellen was the capable steward. Several other people's names had been drawn earlier than some of those listed above, but due to other obligations, they were unable to attend. Many thanks to those Club members who contributed their efforts to selling raffle tickets, writing last month's article on the event, and contacting at short notice the winners. Thanks to all who purchased raffle tickets. $90.00 were collected to benefit the St. Francis House and the Pine Street Inn.

The entire event went just as planned. The beers were in superb shape. They easily outnumbered and outlasted the tasters. It was decided that 36 beers were too many to taste at one afternoon's event, although we did get through them on this day. Everyone was feeling like the older Elvis by about 8:00 p.m., after cheesecake, chocolate cake, fruit, carbonated water, wonderful fresh bread, chips and several dips (including refried beans), and tasting so many beers.

I joined the tasters at #6 Wit, the Boelens Waase Witte. It was free of spices (the brewer is a bit of a non-conformist). The Van Eecke (#9) was very foamy and delicate in flavor, while the Haacht and De Gouden Boom beers, both rated at 58 in the Bier Jaarboek, were very close in flavor, in complete agreement with the reference. The Hoegaarden Witbier was lovely as it had been in years past, with no evidence of hop. A particular favorite was the Silenrieux Joseph (spelt bier). Even though I was able to show attendees a box of spelt pasta, they insisted that it was wheat. That beer was very smooth. The Riva Dentergems Witbier was not particularly nice. I missed out on tasting the Hoegaarden Special due to cooking responsibilities.

After a light snack ;-) we proceeded with the Saisons Et Cetera. The Pee Klak was a favorite, as was the Dupont Vieille Provision (Saison). The Paranoia was fun. The Quintine was a bit harsh. The label of the DeBie (pronounced Debbie by attendees) Helle Ketelbier was very cute, and the beer was good as well. At the halfway mark, we tasted a nice sour Cezarken and some cheesecake. This was a short much-needed break.

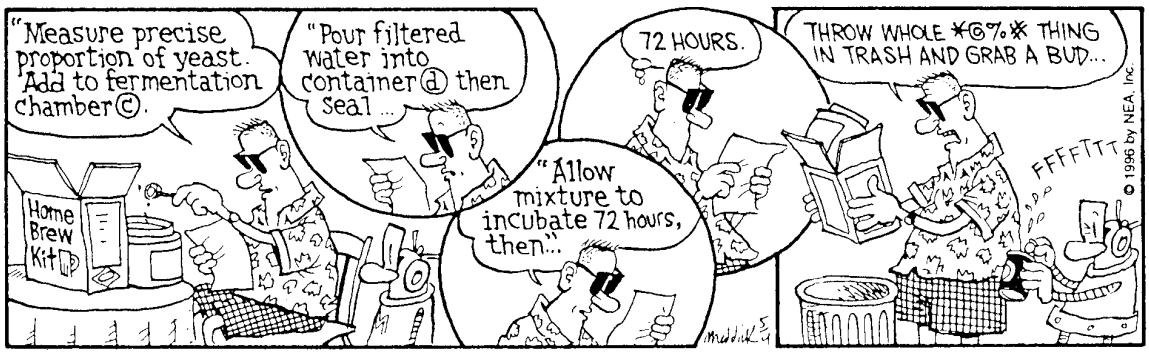
The Martens Sezoens Blond was said to have a bit of a cheesecake nose (thanks, Mike), and the Lamoral degmont was a favorite. The Huyge McGregor was delicately smokey, a unique Belgian beer. It was a pleasure to taste the 8.5% Piesens Sublim.

This beer had suffered after an unfortunate brewery fire a year and a half ago, and the bottle we tasted had returned to the original, a delicately sweet, delicately sour, very light blond beer. It is a superb example of a sneaky beer. After another Debbie and a Silly Scotch, we finished with Ellezelloise Hercule, another unique Belgian. Hercule is delicately roasty, a very nice beer.

By the end of the tasting, we had all decided that "her gist in de fles" sounded a bit off-color. After a half hour or so to finish the refreshments (chocolate-covered espresso beans!), people were ready to depart. Bob went to the pool. I went for a walk to check out the discarded furniture situation over by Building 1. It had been a successful, exhausting day. Once again, much thanks to those contributing, organizing, and attending!

BEER 'TOON!

ROBOTMAN by Jim Meddick



MEAD TASTE-OFF

The selection for our club's entry in the Mead Magic Club-Only Competition will be held on Tuesday, August 6th, at 7:30 p.m., at Joyce Miller's house at 4 White Street, Arlington. Please call Joyce at (617) 641-0704 (or e-mail jmiller@genome.wi.mit.edu) if you intend to either enter or to judge. Directions to Joyce's house:

FROM ROUTE 2:
Take the Lake Street exit (EXIT 60 Lake Street, NOT Route 60!!!), and at the bottom of the ramp, head towards Arlington. Immediately before the bike path, take a right onto Margaret St. The second street on your right is White, and we're on the corner of White & Margaret.

FROM MASS AVE/ROUTE 16/ROUTE 60:
1a) If coming from Arlington Center or Route 60, go down Mass Ave towards Cambridge and take a RIGHT at the Capitol Theater. 1b) If coming from Cambridge or Route 16, go down Mass Ave towards Arlington Center and take a LEFT at the Capitol Theater. 2) You will now be on Lake Street. Go past the school on your left, through the traffic light, and over the Minuteman Bike path. Immediately after the bike path, take a left. The second street on your right is White, and we're on the corner of White & Margaret.

Park on the street, and enter by the back door by the garage, on Margaret St.

AHA RECOGNIZED MEAD-STYLES

Meads are produced by the fermentation of honey, water, yeast and optional ingredients such as fruit, herbs and/or spices. Their final gravity roughly determines whether they are: dry -- 0.996 to 1.009; medium -- 1.010 to 1.019; sweet -- 1.020 to 1.029; or very sweet -- 1.030 and higher. Wine, champagne, sherry, mead, ale or lager yeasts may be used.

25. Traditional Mead and Braggot
a) Sparkling Traditional Mead -- Effervescent. Dry, medium or sweet (designate on entry form). Light to medium body. No flavors other than honey. Honey character in aroma and flavor. Low to medium fruity acidity. Color depends on honey type. Absence of harsh and/or stale character.

Original Gravity (ºPlato) 1.050-90 (12.5-22.5)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 3.9-8.6 (5-11)
Int'l. Bittering 0
Color SRM (EBC) 0-4 (0-10)

b) Still Traditional Mead -- Not effervescent. Dry, medium sweet or very sweet (designate on entry form). Light to full body. Honey character in aroma and flavor. Low to medium fruity acidity. Color depends on honey type. Absence of harsh and/or stale character.

Original Gravity (ºPlato) 1.090-140 (22.5-35)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 8.6-11.8 (11-15)
Int'l. Bittering 0
Color SRM (EBC) 0-5 (0-13)

c) Sparkling Braggot -- Effervescent. Made with malt. Dry, medium or sweet (designate on entry form). Light to medium body. Honey flavors predominate.

Original Gravity (ºPlato) 1.050-90 (12.5-22.5)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 3.9-8.6 (5-11)
Int'l. Bittering 0
Color SRM (EBC) 0-4 (0-10)

d) Still Braggot -- Not effervescent. Made with malt. Dry, medium or sweet (designate on entry form). Light to medium body. Honey flavors predominate.

Original Gravity (ºPlato) 1.090-140 (22.5-35)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 8.6-11.8 (11-15)
Int'l. Bittering 0
Color SRM (EBC) 0-5 (0-13)

26. Fruit and Vegetable Mead
Melomel is made with any fruit. Cyser is made with apples and/or apple juice. Pyment is made with grapes. Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character apparent in aroma and flavor. Absence of harsh and/or stale character.

a) Sparkling Melomel -- Effervescent. Light to medium body. Dry, medium or sweet (designate on entry form).

Original Gravity (ºPlato) 1.050-90 (12.5-22.5)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 3.9-8.6 (5-11)
Int'l. Bittering 0-15
Color SRM (EBC) n/a

b) Still Melomel -- Not effervescent. Light to full body. Dry, medium, sweet or very sweet (designate on entry form).

Original Gravity (ºPlato) 1.090-140 (22.5-35)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 8.6-11.8 (11-15)
Int'l. Bittering 0-20
Color SRM (EBC) n/a

c) Sparkling Cyser -- Effervescent. Light to medium body. Dry, medium or sweet (designate on entry form).

Original Gravity (ºPlato) 1.050-90 (12.5-22.5)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 3.9-8.6 (5-11)
Int'l. Bittering 0-15
Color SRM (EBC) n/a

d) Still Cyser -- Not effervescent. Light to full body. Dry, medium, sweet or very sweet (designate on entry form).

Original Gravity (ºPlato) 1.090-140 (22.5-35)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 8.6-11.8 (11-15)
Int'l. Bittering 0-20
Color SRM (EBC) n/a

e) Sparkling Pyment -- Effervescent. Light to medium body. Dry, medium or sweet (designate on entry form).

Original Gravity (ºPlato) 1.050-90 (12.5-22.5)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 3.9-8.6 (5-11)
Int'l. Bittering 0-15
Color SRM (EBC) n/a

f) Still Pyment -- Not effervescent. Light to full body. Dry, medium, sweet or very sweet (designate on entry form).

Original Gravity (ºPlato) 1.090-140 (22.5-35)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 8.6-11.8 (11-15)
Int'l. Bittering 0-20
Color SRM (EBC) n/a

27. Herb and Spice Mead
Metheglin is made with any herbs or spices. Hippocras is made with spices and grapes (spiced pyment). Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character must be apparent in aroma and flavor. Absence of harsh and/or stale character.

a) Sparkling Metheglin -- Effervescent. Light to medium body. Dry, medium or sweet (designate on entry form).

Original Gravity (ºPlato) 1.050-90 (12.5-22.5)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 3.9-8.6 (5-11)
Int'l. Bittering 0-15
Color SRM (EBC) n/a

b) Still Metheglin -- Not effervescent. Light to full body. Dry, medium, sweet or very sweet (designate on entry form).

Original Gravity (ºPlato) 1.090-140 (22.5-35)
Final Gravity (ºPlato n/a
% alc./wgt. (% alc./vol.) 8.6-11.8 (11-15)
Int'l. Bittering 0-20
Color SRM (EBC) n/a

c) Sparkling Hippocras -- Effervescent. Light to medium body. Dry, medium or sweet (designate on entry form).

Original Gravity (ºPlato) 1.050-90 (12.5-22.5)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 3.9-8.6 (5-11)
Int'l. Bittering 0-15
Color SRM (EBC) n/a

d) Still Hippocras -- Not effervescent. Light to full body. Dry, medium, sweet or very sweet (designate on entry form).

Original Gravity (ºPlato) 1.090-140 (22.5-35)
Final Gravity (ºPlato) n/a
% alc./wgt. (% alc./vol.) 8.6-11.8 (11-15)
Int'l. Bittering 0-20
Color SRM (EBC) n/a

WHEAT BEERS

by
Shekhar Nimkar and **Dan Fuller**

In the United States, the term 'Weizen' has become most closely associated with the spicy phenolic and estery style of wheat beer typical of southern Germany, especially Bavaria. As the popularity of the style has risen many domestic brewers have appropriated the term 'Hefeweizen,' although they are producing beers that may be neither 'mit Hefe' nor weizen. Most come to the term merely by being an unfiltered beer using an ale yeast.

The AHA defines German-style wheat beers as:

a) Berliner Weiss

Lightest of all the German wheat beers. The unique combination of a yeast and lactic acid bacteria fermentation yields a beer that is acidic, highly attenuated, and very light bodied. The carbonation of a Berliner weisse is high and hop rates are very low. Hop character should not be perceived. Fruity esters are evident. No diacetyl should be perceived.

b) *German-style Weizen/Weissbier*

The aroma and flavor are decidedly fruity and phenolic. The phenolic characteristics are often described as clove or nutmeg-like and can be smoky or even vanilla-like. These beers are made with at least 50% malted wheat and hop rates are quite low. Weissbier is well attenuated and very highly carbonated, yet its relatively high starting gravity and alcohol content make it a medium to full bodied beer. Banana-like esters are often present. If yeast is present, the beer will appropriately have yeast flavor and characteristic fuller mouth feel. No diacetyl should be perceived.

c) *German-style Dunkelweizen*

Distinct sweet maltiness and roasted malt and chocolate-like character, but the estery and phenolic elements of a pale weissbier still prevail. Color can range from copper-brown to dark-brown. Carbonation and hop bitterness are similar to a pale south German-style weissbier. Usually dark barley malts are used in conjunction with dark car or color malts, and the percentage of wheat malt is at least 50%. No diacetyl should be perceived.

What Makes it Weizen

As Americans became familiar with wheat beers, the characteristic Weizen flavor and aroma was often mistakenly interpreted as a product of wheat malt. As Weizen-style beers became more common, it was soon understood that it was the yeast that gave the beer its unique profile. Although the Weizen flavor is made of of many components, the yeast is by far the most defining characteristic.

Yeast: The aroma and flavor of a Weizen is a combination of spicy, clove-like phenolics and esters, particularly banana esters (isoamyl acetate) as well as some higher alcohols. The primary phenolic characteristic has been identified as 4-vinylguaiacol in amounts ranging from 3 to 6 ppm, although other phenols such as 4-vinylphenol and the smokey 4-vinylsyringol are also often present. The yeasts used for German wheat beers are all top fermenting, making Weizens a part of the German ale brewing tradition that extends back before the isolation of bottom fermenting yeast strains.

Malt: German wheat beers typically contain 50-60% wheat malt, with some breweries using as high as 70% wheat in the grist. The balance is malted barley and color malts, if desired.

Water: Water used in German wheat beer brewing varies considerably, from soft to hard, and with a wide range of alkalinities. Good water with average total hardness and alkalinity should be sufficient for the brewing of any weizen style.

Hops: Hopping rates are traditionally low, generally below 16 IBU's even in a Weizenbock. Unlike most German beers, hop flavor is not a characteristic of the style. Noble hops, particularly Hallertauer, are recommended nonetheless.

Brewing Weizen

Weizen, as explained above, come in a range of styles, from light to dark, moderate to strong, and with and without yeast in the final package. The typical weizen is a pale to amber beer with a gravity of 1.046 - 1.056.

While some breweries undoubtedly use an infusion mash for Weizens, decoction mashing is the traditional method for brewing. The decoction mash helps to maximize protein and starch breakdown in the wheat malt and provides the rich malt profile that is characteristic for the style. I do not want to

get into a lengthy discussion about decoction mashing, but both Eric Warner in *German Wheat Beer* and Greg Noonan in his recently updated *Brewing Lager Beer* give excellent descriptions of single and double decoction mashing schedules that can be used successfully with wheat beers. One caveat is that because of the lack of a husk in wheat malt, wheat beers are subject to stuck mashes. A slow sparge is advisable, with care taken at the beginning of the runoff to keep a slow sparge rate to avoid setting the grain bed.

After lautering, the boil time should be 90 - 120 minutes, longer if higher proportions of wheat malt are used in the mash. Hopping rates should be low, so little contribution is made by the hops in encouraging protein coagulation, although Irish moss can be added at the beginning of the boil for this purpose.

Fermentation should take place at ale temperatures between 54°F and 77°F. Warner notes that "there is an old rule of thumb among Weissbier brewers that the sum of the pitching and fermentation temperatures should equal 30° C for a Weissbier of superior quality to result." This would generally mean pitching the yeast at 54°F and fermenting at 64°F.

Fermentation traditionally takes place in open fermenters, with primary fermentation finished in 72 hours. The beer is often lagered for up to 28 days before bottling, at which time it may be krausened.

ENJOYING WEIZEN

Weizen is enjoyed in its traditional tall tulip-shaped glass with a heavy foot. This unique style of glassware easily accommodates the large rocky head of the beer and helps to focus its aromatic qualities. the range of flavors in Weizen makes it a style well worth exploring. the combination of fruitiness and tart phenolics makes it a perfect accompaniment to meals and hearty snacks, or you can enjoy it all on its own. Whether it is a yeasty hefeweizen and a sweet Weizenbock, this drink of kings is a unique experience for the adventurous beer enthusiast.

Note: The authors make no claims that this is original material. Much of this material has been taken from *Brewing Techniques* and Michael Jackson's *The Beer Companion*.

SEARCH AND FIND

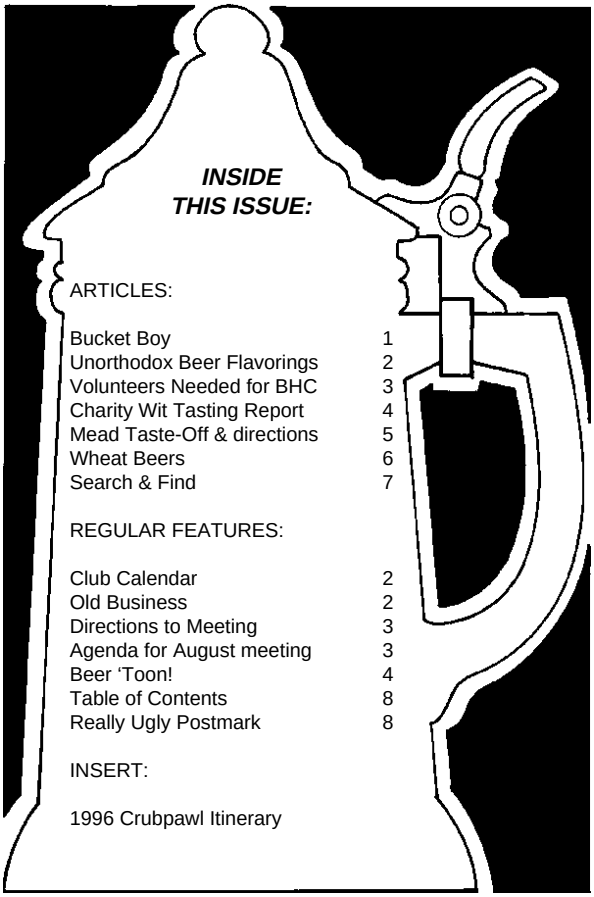
by Mike Fertsch

This month's Search and Find is centered on this month's Boston Pub Crawl (tm). Find the Crawl-related words in the matrix below; the remaining letters spell out an awesome beer place in Boston.

```
B N O T S L Y O B A Y
U S O K E N M O R E E
P O R T L A N D K G N
E S U O H B U L C D I
A D A M S G B W A I L
T C I R T S I D B L K
E P G N I W E R B O O
S N N A G C M C B O O
N S L L A W N R O C R
U E E S U O H W E R B
S A M D R A V R A H P
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To help a little, here are the words found in the matrix:

ADAMS	BRIGHTON	KENMORE
ALE	BROOKLINE	MCGANNS
BACK	CLUBHOUSE	PORTLAND
BAY	COOLIDGE	PROCESSORS
BOYLSTON	CORNWALLS	PUB
BREWHOUSE	DISTRICT	SAM
BREWING	HARVARD	SUNSET



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INSERT:

1996 Crubpawl Itinerary

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