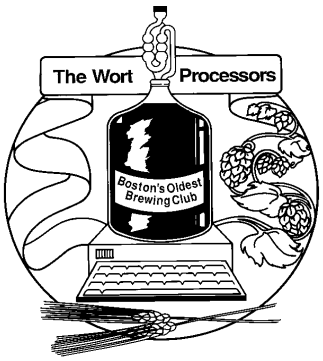
# Brewprint

**The Newsletter of the Boston Wort Processors**

Volume X, Number 5 May 1997




***Hooray, Hooray, the First of May, Outdoor Drinking Starts Today!***
***All about the Maifest*** ***Page 3***

***All about Bock. Two articles on the style of the month***
***Page 7***

***Is There Beer Outside of Boston?*** ***Page 4***

## *Club Calendar* *by Steve Stroud*

9 May Fri Wort Processor Meeting; Atlantic Coast Brewing Co., Charlestown, MA. Style of the month is Bock! Contact: Jeff Flood, <sixtoe@worldnet.att.net> or 282-7396

10 May BJCP exam, Lowell/Fitchburg area, date TBD. Contact Dan Hall at hall@buffa.enet.dec.com or (603) 884-5879 for more info.

10 Sat 6th Annual Boston Brewers Festival, Boston, Mass. Contact (617) 547-2233 for more information.

24 Sat Bock is Best Club-Only Competition. Entries due May 19. Contact Brian Rezac at (303) 447-0816 ext. 121 or brian@aob.org.

31 Sat 2nd Annual Wort Mayfest. Details in this issue! Contact: Greg Kushmerek, <gwk@world.std.com> or

June

6? Fri? Wort Processor Club Meeting; Location TBD. Style of the month is German Ales! Contact: Jeff Flood, <sixtoe@worldnet.att.net> or 282-7396.

14 Sat Nimkar Clone Contest; Lynn, MA. Contact Shekhar Nimkar, <nimkar@kenusa.attmail.com> or (617) 592-9575 for more details.

21-22 Third Annual World Homebrew Contest, Babson College, MA. Contact: Derek Schulze, Boston Beer Company, JP, MA

26-29 New England Real Ale Exhibition; Commonwealth & Back Bay Brewing Co.'s. Contact Johnathan Tuttle, <georged@usa.net> or (413) 367-9303.

July

17-19 AHA National Homebrewers Conference and Festival, The Great Lakes Homebrew Rendezvous, Cleveland, Ohio. Contact the AHA at (303) 447-0816.

19? Sat Wort Processor Annual Summer Picnic; Acton, MA. Details TBA.

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MINUTES OF THE CLUB MEETING

Star-crossed Ken Jucks hid away in Alaska; minutes reconstruction by Greg and help from Steve Stroud.

- The meeting came to order at about 7:30. Prez. Greg thanked our hosts, the BBC (not of London fame) for hosting us in JP. Also, thanks for the tasty BBC brews we were served including a nice IPA and, of course, their triple 'bock.'

- New Attendees (and hopefully new members) Fred & Mary were introduced.

- A big thanks to Steve Stroud for editing the April Brewprint. Great job Steve!

- The May meeting will be held May 9th at Atlantic Coast brewery in Charlestown. Atlantic requests we come one week later than we'd normally meet to accommodate their schedule. Thanks to Jeff Flood for arranging the meeting site.

- The June meeting will probably be in Cambridge, MA, hopefully at the Center for Astrophysics. More on this as it comes in.

- Style of the Month -- No one dared to try and match Professor Ron Vavruska's presentation of the previous month. Perhaps someone will try next month (SOTM will be Bockbiers)

- J.B. Masters of the Ale Street News addressed the club to ask people to fill out a form listing beer/food combinations. He plans on citing the club in his article.

- Shekar Nimkar is hosting the Challenge at his house in Revere on June 14. Get brewing if you haven't already! The award is immortality on a trophy, free beer, and your getting to choose the style for next year. Shekhar handed out reprints of an article from Brewing Techniques (May/June '95) in which Pete Slosberg revealed the secrets of Pete's Wicked Ale.

- Bock Is Best Entry -- no one volunteered to host the Bock is Best club-only competition. We still need a date and location if we want to get this in by 5/19. Sometime in the May 10-12th timeframe would be best.

- The Executive Meeting, scheduled for 4/13, was moved to the following day at 7PM.

- Greg announced the Mayfest on 5/31 and volunteered to be party coordinator again this year. The club approved a motion to allow a $5 fee for food/utensils. There will be a pot-luck again. Contact Greg K. to sign up.

- There was no treasurer's report, as Mike Fert$ch was still recuperating from the neck wound he received during his last sojourn to Argentina.

- Libeerian Shekar brought the libeery, and named names of overdue deadbeats. This months deadbeats included FITZGERALD, DALTON, & YODER. Remember that library loans are for one month and that you are expected to return them at that time so that other club members may use them!

The club agreed that it would be good to purchase a copy of the cookbook "Everyone In Belgium Eats Well Cookbook" for the libeery.

- Len Lemieux was on hand to push parapharnelia. Len brought tubing, had T-shirts, and received no formal requests to get anything else.

- Yeast God Seth announced that fortunately and unfortunately, the 26 strains of yeast Greg K. captured on his recent trip to Scotland all proved viable. He is cleaning them up, but it sure is giving him a lot of work! Expect new strains to trickle into the meetings. For April, Seth brought Andechs lager, perfect for that OFest that everyone will brew now for consumption next Fall; he also distributed a mead yeast (Sweet Mead Yeast from GW Kent) and several RTP cultures.

New Business ---

- It was requested that the libeerian make a catalog of current libeery holdings. Shekhar agreed to make it so.

- Club members would like to get a current phone/town/email list of all Worts.

Mike Fert$ch was not in attendance; he will be asked to generate the list so that it can be distributed at the next meeting.

- Dan Hall will be giving a BJCP exam in Lowell on May 10th. Contact him if ou are interested in taking the exam or if you just want more information.

- The Worts Annual Summer Pikinik is tentatively scheduled for the third Saturday in July (19th).

Then we all tasted the BBC beers and toured the brewery; many Worts later visted nearby Doyle's and the Midway cafe for some cool jazz and more malted beverage sampling.

Jay Hersh has some goodies for sale:

All copper and brass counter pressure bottle fillers featuring easy to use quarter turn ball valves. Adjustable height allows you to fill a variety of bottle sizes and types. Only five units left, fire sale priced at $25.

**Directions to the May Meeting**

Atlantic Coast Brewing Co.
50 Terminal Street
Boston, MA 02129 (Charlestown)
(617) 242-6464

Take I-93 to the Sullivan Sq. (Somerville/Charlestown) exit. Enter the rotary @ Sullivan Sq. Exit previous to the Schrafft Building. Take the left turn onto Medford Street. At the first light, take a left onto Terminal Street. The Charlestown Commerce Center will be directly ahead. Atlantic Coast Brewing is in the right hand building, on the right side in the rear.

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## Biblyk Scores Secret Recipe

By I. Etta Hamburger

Ever resourceful Mike Biblyk decided that the way to approach the Clone Contest is to get the recipe from the horse's mouth. Mike called the Pete's Wicked Ale Brewery in Palo Alto, CA asked for Pete (owner Pete Slosberg). Well, he was in and Mike asked for the recipe to pass on to the entrants in the clone contest. Well, sez Pete, I won't tell you everything but here's how it goes:

70% Pale malt
29% caramel (60 Lovibond)
1% chocolate
OG 1.052
29 IBUs

60 minute infusion mash with three rests

Boiling hops half Brewers Gold and half Cascades in three additions

Dry hopped with 2/3 Brewers Gold pellets, 1/3 Cascade pellets for four weeks.

Uses a "clean" yeast at very low temperatures (below 62F). Well, there's a lot left unsaid but there's plenty to work with. Pete sez he's familiar with the Worts and if we send him one of the winning bottles he'll send the winner a T-shirt.

Good job, Mike!

MAYFEST - SPRING PARTY!!

It's time once again for the wort's spring party, the Mayfest! This year's party is set for Saturday, May 31, at Fred and Mary Anne's Freetown residence.

If you weren't at last year's Mayfest, then you probably heard just how much fun you missed! Fred and Mary Anne have a great, big field, a pool, and the club brings a good ten gallons of maibock just to get things started. Bring your tent and sleeping bags and stay the night!

Anyone can come, you just need to sign up. There's a five dollar fee for anyone over age 12 (for burgers, snausages, plates, cups, and the usual picnic utensils). Call Greg Kushmerek at:

617 484-0948 (no later than 10PM please!)

Tell him who you are, how many are coming, and a side-dish for our pot-luck table. Please RSVP by May 24 so we can plan accordingly!!!

Here's how you get there:

Directions to Mary Anne McQuillan and Fred Sterner's House

Mary Anne McQuillan
Fred Sterner
66 Chipaway Road
East Freetown, MA
(508)763-2391
mcschoon@aol.com

>From Boston/West:

Take Route 128 (I 93) or Route 495 to Route 24 South.
In Taunton, take Route 140 South to exit 8 (Chace Rd, East Freetown, Assonet)
Take a LEFT at the end of the exit (Chace Rd/Assonet)
Go 300 yards and take a LEFT onto Braley Road (ignore Gurney Rd to the right)
Go 2.2 miles and take a RIGHT onto Chipaway Road (sign for Howard's Auto Body)
Go 0.4 miles you will see Howard's Auto Body on the right, and a mailbox marked #66 on the right.
Take a RIGHT up the dirt driveway, take a RIGHT at the F.M. sign
Drive in and take a LEFT past the front of the house (don't worry, you won't drive off the edge)
Take a LEFT past the pool and park there.
Please don't park along the road, there's plenty of room in the yard.

>From Providence/Cape Cod:

Take I-195 to New Bedford, then take Route 140 North.
Take Exit 7, Braley Road/New Bedford Industrial Park (there's no exit 6)
Take a LEFT at the end of the exit.
Take a RIGHT as soon as you go under the overpass.
Go over RR tracks and through a STOP sign.
It's 2 miles to Howard's on the left and #66 on the right.
Follow the directions above when you get to #66.

HOP REPORT
by Sixtoe

Hops recently transplanted from Mary Anne Q.'s yard to my back yard have successfully made the transition. After replanting, the hops were greeted with more than two feet of fresh snow. But a recent check showed that unmistakable leaf breaking through the ground and at press time reaching a height of 3 inches.Consult future brewprints for updates.

CHANGES FOR WORTNET

by Greg Kushmerek

For many years, Bob Gorman generously has given the club his personal time and resources to maintain multiple club mailing lists, a web page, and a club domain name. For this, the club owes Bob a big "Thank You".

This free ride, sadly, has come to an end.

Fortunately, there are some things we can do. Wortnet, the club's email list, has moved to my personal email account at world.std.com. Those of you on wortnet should already know this, as the old account at RSI ended in the third week of April. If you have an Internet account, or if you will have one soon, you can get on wortnet at any time. Send an email to "gwk@world.std.com" and I can add your name to the list.

The Wort's web page, though, hasn't gotten off to such an easy new start. There are two reasons for this: we need a webmaster, and we can't transfer the club's domain name for free. The first issue requires that we find someone who is willing to maintain the web site regularly. If you have webmastering experience, or you're looking for it (a good sense of design and organization are a plus), this is a great opportunity for you to help the club.

The second issue is that our easy Internet identity, www.wort.org, has no cheap fix of which I'm aware. Right now, the only solution I know would take literally thousands of dollars per year to maintain. It's not hopeless--I still have to ask our brethren in BFD how they managed to do what we want.

As things change, I'll let you know. For now, I am looking for the cheapest, preferably free, solutions. Watch this space. . .

**The Beer Scene in Japan**

**... By Laura Conrad**

I just got back from a week of software testing (which paid for the ticket and most of the hotels), playing music, sightseeing, and drinking beer in Japan. And learning to like being called “Roora-san”.

The good news is that beer in Japan is good, cheap, and very available. The Japanese passions for hospitality, space-saving, comfort, food, and automation mean that there is one drink-vending machine for every 25 Japanese. In a central city, there will be several on a block. This means a small food-vendor can cook a specialty food and not worry about having to stock drinks. It also means that someone who wants to be polite and hospitable can buy you a drink without taking you anywhere special that you wouldn't be going anyway. The machines stock both hot and cold beverages -- they will typically include hot and cold coffee with and without milk and sugar, hot and cold green and black tea, fruit juice, and soda as well as beer. (They don't all have beer; the ones in the workplace didn't, but on a downtown street I don't think you would have to walk more than a block to find one that does have beer. In hotels, every floor has one with beer next to the ice machine.)

There doesn't seem to be any special licensing necessary to sell beer; every sit-down restaurant I saw had it; and the ones I was taken to by Japanese people all seemed to have one kind on draft and the other kinds in bottles. In general, all the draft beer was good; the bottles are the same there as they are here.

On my departure, I discovered that one reason for the consistency of the head on the draft beer was another example of Japanese automation -- they have a draft beer pouring machine that automatically moves the tap to keep it just under the surface of the poured beer. After this is adjusted when a new keg is installed (by pouring out a couple of pitchers of foam), they trust even Business-class passengers to operate this machine.

It surprised the Japanese I talked to when I told them (on the authority of a Zymurgy interview with a Japanese home-brew store owner) that home brewing is now legal; there's still the same impression there is in Germany that beer is something that is mass-produced in a large factory with millions of dollars of equipment by brewers with academic credentials. The style is North-European Pilsener; I never saw anything Japanese that wasn't by the big three producers (Kirin, Asahi, and Sapporo).

They are importing foreign beers in a variety of styles, but I didn't see any Japanese actually drinking any of the imports. The group of musicians I spent a couple of evenings with went out after the music for food and beer, and drank the draft, even in the "Bierkeller" restaurant which had a pretty wide variety of imports in cans and bottles. The ex-Londoner I met in the "Pig and Whistle Pub" in downtown Osaka advised me against the draft Guiness, on the grounds that it's shipped surface and doesn't survive the trip, so we drank the draft Japanese.

The big three breweries are all starting to produce a "Dark" of some kind. These are available in liquor stores, and one was in the Business-class lounge at Kansai Airport, but I never saw one in a vending machine. I tried all three. I liked the Asahi "Munich-type black" the best. The Kirin Black was also a plausible imitation of a Munich dark, a little sweeter than the Asahi. The Sapporo "Drafty Black" was half the price of the other two. The can said, "Richly aromatic flavor/The right ingredients for more affordable drinking pleasure". It had a slightly sour flavor and a bit of roast character. Guiness doesn't have anything to worry about, but it's a pleasantly drinkable beer.

It seems to be routine in Japan that people who have been working together go out to eat and drink together afterwards. The groups I drank with all included at least one person who had decided not to drink, and the menus frequently had several sizes of draft to accomodate people who like to drink but not very much. As far as I could tell (my Japanese is rudimentary; some of the people I was with spoke English well, but certainly weren't translating everything that was going on), nobody made an issue of how much or little anyone was drinking.

There is now at least one major beer-drinking festival -- at the peak of cherry-blossom time (which I missed by about a week in Osaka and probably 2 weeks in Hiroshima) all the best sites for cherry-blossom viewing are paved with groups of people celebrating with kegs and bottles of beer.

All the food specialties seem to go quite well with the beer. Japanese hospitality provides you with large amounts of good food but doesn't insist on filling you up so much that you can't top off with another draft at the end of the meal.

In summary, Japan is where the US was about 20 years ago in terms of diversity of beer-drinking experience, a great deal ahead in terms of quality and consistency or service, and several light-years ahead of where we are now in terms of availability. If you're looking for a beer-drinking culture to visit, Japan is one of the real possibilities.



Kampai!

A Trip to San Francisco
by Stiv Stroud




A recent chemistry conference took me to San Francisco. Although the business side of my trip kept me busy most of the time, I did manage to spend the better part of two evenings checking out the local beer scene.

You'll all be happy to know that beer lovers will not be disappointed when they visit the City in the Fog - one is never more than a few minutes walk from a pub that will at least have Anchor Steam (and probably Sam Adams (!)) on tap and there are a number of excellent beer bars in town for the true beer aficionado.

On a Sunday evening I concentrated on visiting the Haight St. area, easily accessible from downtown SF via public transportation. The area is a pub crawler's paradise - one can find 5 quality stops all within 5-10 minutes stagger from each other. I managed to hit three of them: Lucky 13, Toronado, and the Mad Dog in the Fog ( I am told that the other two, Jacks Elixir and The Chameleon, are also well worth a visit).

Lucky 13 (2140 Market St.) is Halloween year-round: it's dark (the walls are black), what lighting there is is red, and the decoration consists of a huge black cat collection, horror movie posters, the odd Satan wall decoration, a deer head with plastic breasts, and, well, you get the idea. The beer selection was excellent with 28 taps as well as a large bottled beer selection. The draft selection was roughly equally divided between domestic craft beers and imports, it included such unusual items as Staropramen, Mardesous 8, and Big Foot. Wah-hoo! The whole place had a hip, cool feel to it and the clientele was decidedly low key. One lone pool table was stuck in the back of the room and minimal food was available.

Around the corner and a five minute stumble up a hill brought me to Mad Dog in the Fog (530 Haight St.). Basically a two room bar, the front room is bright with a wall of windows and comfy chairs, the darker back room contains the bar and more comfy furniture. There were 20 beers on tap with an emphasis on European imports (the owners are English, hence the name of the pub); I tasted a nicely poured Fuller's ESB.

Immediately across the street from Mad Dog is Toronado (547 Haight St.), probably the _best_ beer bar in a city that has a lot of good beer bars! Be forewarned that this is a bar, not a

restaurant - you're here to drink, Mister. Walking in, I was immediately struck by the very clear and obvious printed list of what was currently on tap hanging above the bar. I counted nearly 50 drafts, 3 of which were handpull, and the list tilted heavily towards beers from CA/ Pacific Northwest breweries with a few selected imports added as well - not a single product from a large industrial brewer was to be found.

Although the Toronado is small and has a reputation for being crowded and smoky (cigar smoking is unfortunately encouraged), it was anything but on a Sunday night. A quiet crowd listening to some rockabilly tunes from the j-box snapped to attention at 7 pm as the TV was turned on so that everyone could watch The Simpsons. I spent the next half hour laughing and tasting several winning brews including Mendicino Redtail Ale (handpull) and Sudwerk Hubsch Maibock. Toronado is also well-known for a constantly rotating beer list and for sponsoring beer 'festivals' a la Redbones. Their barleywine festival in February (30 different ones on tap!) is renowned - if you happen to be in SF this coming June they are advertising Belgium-month with over 15 Belgian ales on _draft_.
Toronado is also web-connected; to see their current beer lineup, point your browser to http://www.toronado.com/.

So did I like Toronado? You bet! If you're going to visit only one beer bar in SF, make it this one. A beer connoisseur with more time should probably dedicate a few days to the Toronado alone.

Several days later, I found myself with another evening on my hands.....what to do, what to do? Although I generally don't go out of my way to visit brewpubs, one of the city's newest, the ThirstyBear, was only one-half block from the Moscone Convention Center so I felt it was my civic obligation as a Wort to stop in and check it out :-).

Located at 661 Howard St. (corner of 3rd St.), the ThirstyBear is in a converted warehouse. It is big, bright, woody, and airy, with several pool tables, a second bar located on a second level, and a beer garden out back. This is a full service restaurant with a decidedly Spanish bent - over two dozen tapas are available and they make a perfect accompaniment to a pint of beer.

Speaking of beer, the ThirstyBear had eight on draft during my visit. I got a sampler of four of them: Valencia Wheat (OG 1042), Vanilla Ale (OG 1042), Meyer's ESB (OG 1058), and Thirsty IPA (OG 1070).

The wheat beer was spiced with orange and coriander and it actually is a pretty good idea for a brewpub: rather than brew a bland light ale for the Mudswiller masses, make a witbier. Though the Valencia wheat wasn't a stunning beer, it was perfectly quaffable. The Vanilla ale, on the otherhand, just wasn't my glass of beer. I thought that this amber, lightly hopped brew lost major drinkability points for being too vanilla accented. A little may be good, but in this case a lot was bad (Of course, the BBC decided to market their gag-me Hazlenut Brown ale, so what do I know?). Going up in gravity and IBU's, the Meyer's ESB was a pleasantly bitter strong ale, nicely served from a handpull while the IPA was a no-holds-barred, beat you over the head with hops and alcohol ale. Both were clean and tasty.

All-in-all, I thought that the ThirstyBear was doing a good job making beers. While I wouldn't go way out of my way to stop in, it is well worth a visit if you find yourself at the Moscone Center.

Feeling satiated, I decided to stretch my legs and headed for another recommended beer pub called Bierhaus (373 Broadway). The long walk took me over and under one of San Francisco's hills (I forget which), through Chinatown, and over to Columbus Street. This was interesting: turning off Columbus down Broadway, I entered an area that appeared to be similar to Boston's former Combat Zone. As I walked by several establishments , young women were offering all passersby '2-for-1' lap dances. The Bierhaus, thankfully, was just past this gauntlet. They had 30 drafts and the selection was worthy. I enjoyed a Rogue Red and the ambiance of the place which was bright and woody with a granite-topped bar. As with most bars in SF, a pool table was stuck in the back. The draft selection reportedly changes frequently.

To close down the evening, I walked down Columbus to Fisherman's Wharf, where a bar called Jacks in the Cannery (2801 Leavenworth) has something over 80 taps (I had read 110 - I only counted 83 but the place was multi-roomed, so maybe I missed a bar somewhere inside). Other than being large, the draft list wasn't all that unusual. Fortunately, they did have Old Foghorn and I decided that it would be a most appropriate way to close out the evening! I left San Francisco a couple of days later, but as you can probably tell, the beer scene in there is alive and well. Should you find yourself in the city on business or for pleasure, I am sure that you will enjoy sampling the local beers and bars as much as I did.

BrewStyles: Traditional bock
by Ray Daniels

History of bock

The beer that we call bock today has its origins in the north-German town of Einbeck. As early as 1325 the beer of Einbeck enjoyed a good reputation and -- for that time -- widespread distribution.

During the 1500s Historian Heinrich Knaust described the Einbeck beer:

"Of all summer beers, light and hoppy barley beers, the Einbeck beer is the most famed and deserves the preference. Each third grain to this beer is wheat; hence,too, it is of all barley beers the best . . . People do not fatten too much from its use; it is also very useful in fever cases."

Thus the original bock was made from at least one-third wheat malt in addition to barley. Other sources tell us that it was top-fermented and well bittered.

Anyone familiar with contemporary bocks realizes that the beers of Einbeck bear little relationship to the style as known today. Indeed, the term "bock" probably had not been coined before Einbeck's virtual demise during the Thirty Years' War. To bridge this gap in both brewing and linguistics required the people -- and brewers -- of Munich.

Prior to the 16th century, the beer made in Munich was not highly regarded, even by the local folk. Many imported beers were enjoyed and the beer from Einbeck was highly favored. As the 17th century dawned, the Munich brewers "bent all their energy to brewing a beer as good as that of Einbeck." This effort failed until a brewer from Einbeck was drawn to Munich in 1612, and lent his skills to the cause.

Of course, the original recipe could not be reproduced precisely. The malts made in Munich were darker and wheat malts could not be used by regular breweries, thus the Munich beer was darker than the Einbeck original. In addition, the high carbonate levels of the Munich water produced a harsh bitterness in highly hopped beers, so the hopping levels were substantially reduced, yielding a malt-balanced beer. Finally, lager fermentations were common in Munich by this time, so the bottom-fermenting yeast was used.

Although the Munich copy of the Einbeck beer bore little resemblance to the original, the resulting beer was still named after the city that inspired it. In the Bavarian dialect, it was called "Ainpoeckish Pier." The beer was enjoyed by the citizens of Munich and soon replaced the original. Not long after, brewing ceased in Einbeck as a result of the Thirty Years' War (1618-1648) and the name of the Munich-produced beer no doubt began to drift from "Ainpoeckish" to simply "Poeck" and ultimately to the "Bock" we know today.

Of course this is not the only story told about the naming of "bock"
beer. Those who have spent hours on end enjoying this fine beverage no doubt used their uninhibited imaginations to create fanciful stories about its naming. One even attributes the naming to the Roman Emperor Julian (the Apostate) who lived in the fourth century A.D. -- long before the advent of brewing in Einbeck or Munich.

"Bock" does mean "goat" in German and its not surprising that someone drinking this beer would feel a "kick" and make the verbal connection. Once this was done, a strong association formed between bock beer and the goat -- an association that continues even today.

Brewing bock beers

Most beer recipes use a lightly kilned malt, i.e. pilsner, lager or pale ale malt, for the majority of the grist, but bock can be something of an exception to this rule. When making bock, many brewers look to Munich malt to play the lead role.

Bock was created before the days of specialty malts when things such as chocolate malt, roast barley and even crystal malt were unknown. As a result, most beers were made from a single type of malt. The flavor and color of the malt -- and therefore the finished beer -- were determined by conditions during malting, especially the kilning temperatures.

The Munich malt we use today appears to be a direct descendant of the malts once used in all Munich beers, including the bocks created in that city. Thus the use of Munich malt as the primary grain for a bock recipe is historically accurate. In addition, it provides a unique flavor and color contribution to the beer. One caveat: be sure to use only a Munich malt made from 2-row barley -- generally this means going for the imported products.

After Munich malt, the most common grain in bock recipes is crystal malt. If you select Munich malt as your base malt, you should use dark crystal malts for 6 to 10 percent of the grain bill. On the other hand, if you select pilsener malt as the base for your bock recipe, you'll need a bit more crystal, usually 15 to 20 percent.

The next grain that you will want to include is chocolate malt. Most recipes employ a small portion, ranging from 1 percent to 4 percent with an average of about 2 percent of the total grist bill.

The majority of all bock recipes have grain bills composed of just these four grains: pilsener or two-row malt, Munich malt, crystal (or caramel) malt and chocolate malt.

Of course bock recipes are the perfect place to use some malt extract. The highergravities required by the style sometimes stretch the limits of mash capacities. An excellent bock beer can be made using a small mash and a generous dose of extract.

As for hops, bock beers require a light touch. Bitterness levels are low and little or no hop flavor or aroma should be detected. Classic German aroma varieties are favored such as Hallertau, Hersbruck, Tettnang, Spalt and even Saaz.

Build a recipe

When we put all this advice into practice, we can formulate a couple of different recipes. All are shooting for an original gravity of 1.066 to 1.068 and the formulations shown below are for a 5 gallon batch.

All-grain approach

| Grain | Pilsener-Based Recipe | Munich-Based Recipe |
|---|---|---|
| Pilsener/Two-row | 9 lbs | 1 lb |
| Munich Malt | 2 lbs | 11.5 lbs |
| Crystal Malt (90-120L) | 2.25 lbs | 1.25 lbs |
| Chocolate Malt | 8 oz | 4 oz |

Extract/Mini-mash Approach

| Grain | Pilsener-Based Recipe | Munich-Based Recipe |
|---|---|---|
| Light Unhopped Extract | 4 lbs | 4 lbs |
| Pilsener/Two-row | 1.75 lbs | -- |
| Munich Malt | 1.5 lbs | 4.5 lbs |
| Crystal Malt (90-120L) | 2.25 lbs | 1.25 lbs |
| Chocolate Malt | 8 oz | 4 oz |

Hopping:

As mentioned above, classic German aroma hops are generally used for all of the hop additions in bock beers. The European varieties I would recommend are: Hallertau, Hersbruck, Tettnang, Spalt, and Saaz. Workable American-grown alternatives are Liberty, Crystal and Mt. Hood.

For bittering, you'll want 5 to 6 alpha acid units -- that's one ounce of 5% to 6% alpha acid hops, two ounces of 2.5% to 3.0% alpha acid hops or any other combination where the alpha acid percentage multiplied by the ounces equals 5 to 6. Boil these hops for 45 minutes to one hour. If you want, you can add a small hop addition about 15 minutes before the end of the boil. Use one of the varieties listed above and add no more than one-half ounce.

Fermentation:

The critical part of bock fermentation is achieving proper lager fermentation temperatures. If you can achieve 50 to 55F, use a lager yeast that emphasizes malt complexity, such as the Wyeast Bavarian Lager yeast.

Strange as it may sound, if you are not able to achieve these cool temperatures for fermentation, you might want to make this beer using an ale yeast. The American Ale or Chico Ale yeast strain is typically very clean and can give you a somewhat lager-like product, especially if fermented at temperatures of 62 to 66F.

Regardless of which yeast you use, you'll want to allow a period of lagering after fermentation. For lager yeasts, this phase should be conducted at 35 to 40F. If you use the ale yeast, you might allow for a slightly warmer lagering temperature, say 40 to 50F.
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Why Germans celebrate with a Bock's Fizz
by Michael Jackson

As the long winter finally gives way to spring, the drinkers of Bavaria can scarcely wait to get back out to the local beer garden. Their anxiety to excape the confinement of winter is like a "cabin fever," to be driven out by what they call the "beer cure." The cure requires a special type of beer, known as Bock. When the Bock season is in spate, as it currently is, so are the endless legends that describe the origins and nature of the style.

Most Bock beers are sustaining, very smooth, strong lagers, often dark in color. Unlike Danish or British "head-banging" lagers they have a good, pure, malt character; a delicacy of balancing hop; and a softness and cleanness resulting from many weeks' lagering. The best are tapped at the beer garden without having been pasteurised.

The season begins in February or March with the tapping of the famous Salvator Doppelbock of the Paulaner brewery in Munich. This brewery was founded in 1634, initially as part of a monastery dedicated to St. Francis of Paula. (This saint was born in Paula, Calabria. The Franciscan order was founded by his namesake from Assisi). The brewery's "double" Bock is dark brown in color, and has an alcohol content of around 7.5 percent by volume, from an original gravity of 1072-4. Three malts are used, providing a richness and complexity of aroma and flavor, though the beer rounds out to a surprisingly dry balance in the finish. The beer was originally intended to provide sustinence during Lent.

The name Salvator, Latin for "The Savior," was trademarked in 1894, by which time (after Napoleon) the brewery was in secular hands. Since then, many other Bavarian brewers have adopted names ending in -ator to indicate this style of beer. This has over the years given rise to labels like Optimator, Fortunator, and Triumphator. In the United States recently, I ran across an example called Procrastinator; as it lay in maturation, the brewery kept putting off the moment of racking. Another American brewer has a beer called Terminator, though it is not a Bock.

North of Munich, in the old Bavarian brewing town of Kulmbach, I have enjoyed at source the strongest German Bock, the aptly-named Kulminator 28. The figure refers to a gravity of 28 in the German system (around 1120), producing an alcohol content of between 11.5 and 13.7 (brews vary). This rich, linctus-like brew has a fruity flavor reminiscent of orange skins. I have even been served it in a cocktail with orange juice and rum. A Bock's Fizz? The beer would no doubt be much fruitier if it were not given a long lagering. The producers, the Erste Kulmbach (EKU) brewery, claim they mature it for nine months at very cold temperatures, allowing ice to form in the last two or three weeks.

Kulmbach also has from its Reichel brewery a Bock beer called Bayrisch G'frorns ("Bavarian Frozen"), in which the alcohol level is deliberately raised by a process of freezing between fermentation and lagering. Between five and seven percent of the beer's volume is left behind as ice. Because water freezes before alcohol, this has the effect of concentrating

the strength of the beer. The brew starts at a gravity of 1096, and emerges with 10 percent alcohol. It has a distinct character that reminds me of coffee laced with whisky. An intentionally lactic malt may add a touch of "sour mash" flavor. This traditional product indirectly inspired the flavorless "ice beers" launched by lesser lager brewers in recent years. The true Eisbock is tapped at a festival in Kulmbach's town hall on the last Saturday of March.

German tradition is that a "double" Bock has a gravity of not less than 1072, and a "single" of at least 1064, which will typically produce an alcohol content of around 6.7. Some brewers produce both dark and pale versions, the latter often served in May as a late spring treat.

The Bavarians are said to have acquired their taste when one of their noble-women married the Duke of Brunswick in the 1600s. The wedding was appartently celebrated with casks of beer fetched by the duke from his native Lower Saxony. The greatest brewing town in Lower Saxony was traditionally Einbeck. Did Einbeck become corrupted to Ein Bock? There is some evidence that this was the case.

Today, Einbeck has only one, large brewery, on the side of which is a sign saying: "Without our town, there would be no Bock beer." The Einbecker Brauhaus produces three Bock beers: a Dunkel (dark), Hell (pale), and a Maibock (with a bronze color). The first two are said to be matured for between 10 and eight weeks, but the Maibock has only six. The notion is that the shorter lagering time will impart a fruity, more bubbly and refreshing character.

Although the Bavarians' devotion to dark and strong beers has been diminishing for many years, and sharply of late, they still love the folklore of tradition. Every Bavarian village has a maypole, for example. In Einbeck, May 1 was also the day of a draw to determine the order in which the townspeople would use the public brewhouse during the next brewing season. Why, I wonder, did they conduct this lottery so early? In those days, before refrigeration, no one would brew in summer. Nor would many people today drink a Bock beer in summer, though some cities and countries do have versions for autumn and winter, perhaps October or November.

This confusion as to whether Bock beer is served at the beginning of the year or the end has always led me to believe there is an overlap between these traditions and the Maerzen - Oktoberfest custom. I believe both arise from the habit of making a high-gravity beer in spring to lay down for summer and finally exhaust in the autumn. Perhaps it was this ceremonial draining of the last casks that gave rise to the persistent belief that Bock beer is the residue found when the brewery vessels are cleaned.

Some people say that this is the beer for the season of Capricorn, hence the goat that often decorates Bock labels. A more likely explanation is a visual pun: "Bock" has the same root as "Buck." It means billy-goat in several Germanic languages (and various spellings).

Einbeck was brewing in the 1300s, long before the rise of lager, so the first Bocks were probably strong wheat beers. Today, such a beer would be called a Weizenbock. In Germany, wheat beers are always made with top-fermenting yeasts, and that combination can create some wonderfully spicy, clove-like flavors. Combine those with dark malts and high alcohol and you have a beer of extraordinary complexity. The best known example is Schneider's Aventinus, named after the historian who first described Bavaria. This beer's flavors remind me of chocolate, apples and cloves. I will be drinking that one well into the summer.

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# This Bud (Distributor) Is NOT for You



Few craft beer lovers give much thought as to how the beer actually gets from the brewery to the retail shops where they go to purchase their favorite brews. Beer distributors are the middle "tier" in the sacred "three-tier system" that prevents breweries from controlling either distribution or retail. Federal law maintains that you can either produce, distribute or retail beer. In England the major breweries control production and distribution AND own a vast majority of the pubs that sell the products. "Free houses" are the few independent pubs that can choose which beers they want to serve. The rest are "tied houses" that serve only the products from the breweries that own them.

Our system prohibits "tied houses" and encourages a free marketplace for distribution and retailing. Anheuser-Busch has developed a network of Budweiser distributors that are among the best in the industry. By bestowing virtual "fiefdoms" on worthy friends andemployees in the form of distributorships, A-B assures the lucky recipient of a vastly lucrative business in exchange for brand loyalty.

In recent years, Bud distributors have been including the new and increasingly popular micro, or "craft," beers in their product portfolios to augment the mainstream Bud products that remain their stock-in-trade. Craft beers have become, more and more, a significant part of their profit center, considering the gross margins provided by the exotic (and more expensive) brews.

Then Augie Busch III took a vacation in Hawaii. After a visit to a local Bud house, they had to scrape old Augie off the ceiling when he saw how much non-Bud beer was being warehoused there. The word has gone out to Bud distributors everywhere: There will be zero tolerance for "craft" beers not owned by A-B. This has already cost some major craft brewers (e.g., Sierra Nevada, Pyramid and Full Sail) distribution in certain major markets.

Future distribution choices look bleak at best. Miller and Coors warehouses provide good coverage but may have priorities similar to A-B's. Wine distributors offer good coverage but have extensive "books" of non-beer products and usually require significant support(money) from the breweries to promote their beers. Independent, or "micro," distributors can be enthusiastic about the craft category but often lack capital and/or cold storage for the more fragile craft beer.

To add insult to injury, the Oregon Brewers Guild was in lock-step with Anheuser-Busch and Red hook in its appeal to the BATF for new labeling rules that would require contract brewers to divulge the brewery and location where their beers are made. (That was the rule several years ago until A-B petitioned for the current non-disclosure.)

It is becoming obvious that "craft brewers" (the all-malt "real beer" dudes) have more in common with each other than with the"800-pound gorilla" that pretty much does what it wants for its own benefit. A-B has in effect said to its distributors, "You want craft beer? We'll make our own or buy them for you." With retail stores cutting back on micro sets and distributors dropping labels on ordersfrom St. Louis, the formerly rosy future of the rapidly growing craft beer industry is starting to look grim.

Ours has always been an industry built on the demand for quality brewing by an educated and enthusiastic consumer. We must continue to do our part to demand quality and variety from the craft beer industry. The supply side will hopefully persevere in meeting our demand. The moral: When you get in bed with an 800-pound gorilla

This un-attributed article was taken from the *Celebrator* beer news homepage on the World Wide Web at

www.realbeer.com/celebrator/

# Regalia-Gate Rocks Worts
## .... by Beer Billy



Greg Models the Regalia

In a move that was totally unforseen, Prez Greg Kushmerek, recently escaped from a life of malty servitude in a local Trappist monastery, has shocked the Executive Committee by his announcement that he will purchase a Presidential Regalia outfit costing thousands of dollars. "I'm the Prez and I think I deserve this new set of clothes in order to preserve and advertise the glory of the Mighty Wort Processors", Greg stated

When queried on the matter, Laura Conrad, recently returned from Japan, has revealed that the regalia is actually a copy of the Coronation Raiment of the Mikado of Japan, dating from the Middle Ages.

Reaction from the other members of the Executive Committee was swift and predictable. "Boy, if Greg thinks he's gonna get away with this, he's got another think coming" declaimed Vice President Jeff Flood, gesticulating wildly to emphasize his point. "Besides" said Jeff, " I think the Veep should have something every bit as elegant and I don't want any action taken until I can write the specs and get competitive bids for my own outfit."



Jeff makes his point

Secretary Ken Jucks took a more comtemplative position, no doubt due to his total absence from the local homebrew scene while he was prancing on the tundra and dancing with comets and perhaps cupids and vixen for all we know. "I think the Secretary qualifies for something more cerebral and aesthetic" mused Ken. "Perhaps one of those big floppy hats that the Grand Master Judges are required to wear."



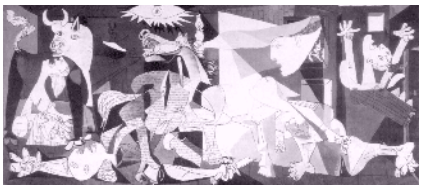
Ken contemplates the "big floppy hat" issue

Meanwhile, Treasurer Mike Fertsch stood by placidly watching the brew-ha-ha, finally intoning "Look. Nobody gets any of the club gold without going though me. I think this is a fiscally irresponsible move and besides I'm afraid it will seriously impact the visits of my private tango instructors at the condo in Argentina."



Mike guards the club stash

There being no consensus, the Executive Committee adjourned in a flurry of confusion and mutterings of "I need some suds" . The matter will apparently be left for resolution by the editor of the June Brewprint.



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Committee adjourns in chaos

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***The Boston Wort Processors*** is a society dedicated to furthering the art of homebrewing and to the responsible enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for on year (full membership) and $12.00 per year (associate membership). Sample and back issues are $2.00 each.



***Club Officers:***

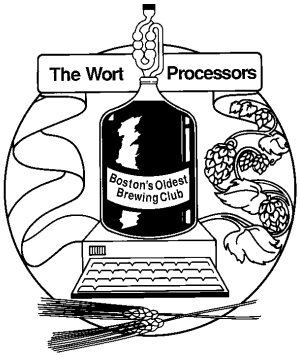
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