



The Brewer's League Journal



Volume 6, Issue 4

April 2001

Thank You Kristy!

Article by: Fred Farris

Hop Away!

Inside this issue:

Brewery Review	2/3
Style Calendar	3
Tasting Results	3
Beer at Work	4
Treasurer's Report	4
By-Laws Update	In-



Kristy Anderson, president and owner of Ambrosia by Kristy, spoke to the club at the March 8, 2001 club meeting.

Mead is the oldest known alcoholic beverage. It is made from honey, water, and yeast. It has many positive health benefits, including being a rich source of anti-oxidants and helping the immune system. Honey is the only food substance that does not spoil. Mead was provided to newlywed couples for their first month of marriage in ancient times. Hence the term, honeymoon. Mead was very popular in Northern Europe until about 150 years ago, when cheaper sugars became available for use in fermentation.

Kristy's mead typically uses 25% honey and 75% water. She typically brews in 500 gallon batches. This is

to large a batch to boil. Given her choice, she said she'd prefer to boil the batch if she could. Asked about whether she thinks boiling ad-

versely affects the flavor, she said no. Kristy does add yeast nutrient to the unfermented mead because honey is nutrient poor for yeast. She uses champagne yeast to ferment her meads. Mead ferments well at room temperature. Kristy has been fermenting her mead a bit cooler at 60 degrees. It just takes a little longer to ferment. Typically the fermentation lasts a couple of months before it's ready to

bottle. At this point, the mead is very dry. She then filters her mead and adds sulfite to kill any residual yeast. She then adds fresh honey to the mead to sweeten it prior to bottling. Mead ages well, and it can last years. She typically ages her mead three months before distributing it.



Continues on back page

THE NEXT MEETING WILL BE April 12 at The Flying Pig

Learning How to TASTE Beer

By Lori Brown, BJCP Judge



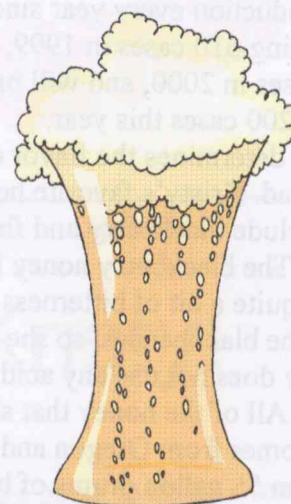
Let's face it, anyone can DRINK a beer; just tip the glass or bottle back and swallow. But TASTING beer is an acquired skill. Over the next few months this column is going to be dedicated to improving our tasting and evaluating skills. The road to brewing better beers begins with being able to determine if what you are brewing needs improvement. The two main areas we need to be concerned with when evaluating our beers are stylistic accuracy and technical problems.

Knowing the style guidelines will help you decide if your beer has the right color, bitterness, maltiness, and overall adherence to the style. The current beer style guidelines can be downloaded from the Beer Judge Certification Program's web site: www.bjcp.org. The style guidelines also give commercial examples of the style. If you can locate fresh commercial examples it is easy to compare your beer side-by-side to the commercial example. We will discuss this in further detail later, but for now just start by trying to taste what is different and what is similar between your beer and the commercial example of the style you were trying to brew. Later we will talk about modifying the recipe according to how the finished beer tasted.

The second part of our tasting is more difficult. It is fairly easy to evaluate a well-made beer. If there are no technical flaws, the tasting just becomes a matter of evaluating the recipe for stylistic accuracy. However, most homebrewers, especially when just learning the process, produce beers with a number of technical faults. We have all been excited about that great beer we know we have created, waiting impatiently while the beer ferments, carbonates, and ages. We cannot wait to open that first bottle – knowing we have created the masterpiece that will make it all worthwhile. The day finally comes when we open that bottle, take that first sip and wonder...what is that TASTE?! We know something is not right. Now is the time to figure out how we define the problem, what caused it, and most importantly, how can we prevent it from happening again.

Learning how to taste and evaluate beer will help us all to improve our recipes, procedures and learn more about what causes problems during the brewing process.

Many thanks to Lori Brown for agreeing to write this series of articles on how to taste beer.

2001**STYLE CALENDAR****2002****April: Oatmeal Stout (Cat. 16)****January: English and Scottish Strong (Cat. 11)****May: American Pale Ales (Cat. 6)****February: Mead (Cat. 25)****June: American Lager (Cat. 1)****July: Spice/Herb/Vegetable (Cat. 22)****August: Open****September: Koelsch/Altbier (Cat. 8)****October: Same Recipe Competition (Celebration Ale clone)****November: Bock (Cat. 14)****December: Strong Belgian (Cat. 18)****Style of the month trivia**

By: James.Stockard

1. Who was the first commercial brewer of Oatmeal Stout?
2. Why was Oatmeal Stout invented?
3. What country invented Oatmeal Stout?
4. What variation of a stout did Oatmeal Stout originate from?

Bonus question:

Name at least two characteristics of an Oatmeal Stout beside having oatmeal?

*Answers on back page***March Tasting Results-Open**

	<u>Style</u>	<u>Bouquet and Aroma</u>	<u>Appearance</u>	<u>Flavor</u>	<u>Body</u>	<u>Drink ability and Overall Impression</u>	<u>Total</u>
Shelley A.	Pilsner	6.36	5.07	12.79	3.5	7.14	34.86
Howard H.	IPA	6.85	4.69	12.3	3.46	6.31	33.61
Eric H.	Stout	6.25	4.58	12.75	2.83	6.33	32.74
Jason S.	Bock	5.8	5.0	11.4	3.1	6.3	31.6
Bob W.	Porter	5.36	5.43	10.64	3.07	3.06	30.00
Shane M.	Strong Ale	5.33	4.5	10.58	2.75	5.08	28.24

Continues from front page

Kristy founded her Meadery in 1997 and released her first mead in June 1998. She produced a total of 350 cases her first year. She has nearly doubled her production every year since, producing 610 cases in 1999, 800 cases in 2000, and will produce 1200 cases this year.

Honey determines the flavor of the mead. Kristy's favorite honeys include blackberry and fireweed. The blackberry honey inherits quite a bit of bitterness from the blackberries, so she usually does not use any acid blend. All of the honey that she uses comes from Oregon and Washington. She uses ten 55 gallon drums of honey a year. She samples all of the honey before she buys it.

Kristy has been brewing her mead in wineries on a contract basis. The first winery she had a contract with was located in Spokane.

Kristy lives in Tacoma, so that made for a long drive. The second winery she brewed at was Silver Lake Winery in Woodinville. Her

latest location has been with Grady Ross by the U. District. She has started looking into the possibility of brewing her mead at a brewery instead of a winery, but she was advised that mead, like cider, is considered a wine. She produces two kinds of mead: a honey mead and a spiced mead. She uses cinnamon to spice it.



There are 10 meaderies in the Northwest. Several of these produce both mead and wine. After trying to self distribute, she decided to use a distributor and uses Elliot Bay Distributing. She is now in discussions with a distributor in the Minnesota area and hopes to distribute nationally.

Note from Kristy:

**The beekeeper in the Snohomish area is Gordon Moran
phone: 360-202-9523. I believe he has mainly blackberry honey.**

Answers to trivia questions:

1. Maclay's Oatmeal Stout, 1909, was the first commercially brewed oatmeal stout.
2. Due to a combination of high excise duty (taxes if you are American) and society starting to frown upon strong drinks lead to beer with less gravity. It also became understood that a stout is a black beer of any gravity.
3. Scotland
4. Oatmeal stout is a variation of sweet stout, but not as sweet.

Bonus:

- * Aroma- Mild roasted grain aroma, moderate amount to no Diacetyl, very little hop aroma
- * Appearance- black in color
- * Flavor- range from moderately sweet to moderately dry, small amount of hop bitterness (sometimes moderate). Diacetyl is same as aroma
- * Other- Full bodied, smooth, silky and (can't forget the oatmeal!) mealy like texture from the oatmeal
- * Commercial- Sam Smith (more on the sweet side), Young's (medium to dry side), Maclay's (I don't remember)