

PER. STACKS

# Amateur Brewer

NOV 4 1981

PORTLAND, OREGON

# NEWSLETTER

The Amateur Brewer is published annually in August. The Amateur Brewer Newsletter is published four times a year in October, December, February and May.

AMATEUR BREWER NEWSLETTER No. 8-1, October 1981

(503)289-7596

## OUR NEW FORMAT

I hope this sample of our new format meets with your approval. It's on time, too. (It is still October! Our old format allowed about 2500 words, this one is good for about 3400: a 36% increase, (not including the index, a one-time feature).

\*\*\*

BEFORE I FORGET: Tao Porchon-Lynch, editor of the Beverage Communicator, reviewed in AB #8, is French NOT English. Our apologies; no one likes his or her pedigree misquoted. She is

a delightful lady no matter her ancestry.

\*\*\*

Our book review (page 2), is by Loren Strunk, editor of the Oregon Brew Crew Newsletter, which is where we stole his review of Dave Miller's book. Loren always seems to beat me to a review, and he does a better job. I hope I can convince him to do more of them. He makes good beer, too!

\*\*\*

## STAN ANDERSON

### Father of Modern Home Brewing

I want to speak here a little about MY teacher. My first attempt at modern Home Brewing was in 1969, when I made a batch of beer with Stan Anderson's Wine-Art recipe. Unlike anything I had done previously, this recipe called for less sugar, twice as much malt, and (of all things) secondary ferment. The beer was fantastic, and I might have let it go at that, but I had an insatiable urge to learn more about the process. The proprietor of the store, Jack McCallum, of Wine-Art Oregon, told me that Mr. Anderson was writing a book on The Art of Making Beer, so I chafed at the bit and waited, reading everything I could lay hand on concerning beermaking. Mr. Anderson's book turned out to be longer in the writing than I could wait, and I finally wrote a book on the subject myself, but that's another story.

I would like to tell you something of Mr. Anderson, because he hasn't really gotten the credit he deserves. Without his work, most of us would still be using an open crock and bread yeast. More important, Mr. Anderson, "Andy", started the Wine-Art concept of merchandising home wine and beermaking supplies, and those methods have been adopted by all but the most primitive suppliers in our field--again without much credit.

Andy's recipe was first published in C.J.J. Berry's Home Brewed Beers and Stouts in 1963, as a Canadian Lager recipe for Patriarch Pilsner (6-U.S. gallons; 23-liters), it called for two tins of pale malt extract (5-lbs; 2.3-kg), 2½-oz (70-gm) hops, and 4-lbs sugar (1.8-kg). By no means an all malt recipe, but it was getting there. The recipe also called for boiling the wort 1-2 hours, and it differen-

tiated between boiling hops (old or cheaper) and finishing (fresh imported English "Kent") hops, which were to be added in the primary fermentor, primarily for flavor. The recipe also called for making a yeast starter culture! This was a gassy beer as that recipe suggested 2-cups of dextrose (corn sugar)! The British cup is larger than ours, so that meant 15-oz (425-gm) of sugar, or 2.5-oz/U.S.gal;(18.5-gm/liter), rather high by today's 1.2 to 1.5-oz standard. In 1971 he wrote (for the now defunct Purple Thumb) an article on Refrigerator Lager Beer! In 1970 he started his own magazine (the Amateur Enologist, also defunct) where I got my real start writing about beer. The man was way ahead of his time.

His book, The Art of Making Wine, is a classic as it approaches one million in sales. His two other books: The Advanced Winemaker's Guide, and The Art of Making Beer have done very well. We have the latter in stock for those interested.\* Anderson maintains a research lab at his Vancouver, B.C., Canada, store, and they are primarily concerned with developing recipes of an advanced nature for winemakers. Wine-Art's Project Wine Cellar has produced truly great wine recipes each year since it's inception in 1971.

I am pleased to have this opportunity to tell you about Stan Anderson's 20-years of pioneering efforts in quality home brewing. You can write Wine-Art Sales at 3429 W. Broadway, Vancouver BC Canada V6R-2B4 (604) 731-3515 for a catalogue/P.L.

\*from ABIS \$4.50

Copyright © 1981, by Fred Eckhardt, All rights reserved

AMATEUR BREWER INFORMATION SERVICE  
P.O. BOX 546  
PORTLAND, OR 97207

ANNUAL SUBSCRIPTION \$6

## THE VIERKA STORY

Last spring we received a letter-comment on our yeast views. I had recommended liquid yeasts produced in England and Germany, and I mentioned Vierka as one of those. One of our critics had written that he was "surprised by your singling Vierka yeast for approval...(it comes in a paper, not foil, packet....(it has the very worst beer recipes printed on it that I've ever seen." Steve Thevessen of Friedrich Sauer (manufacturers of Vierka) wrote saying, "Vierka dried yeast is not packed in paper sachets - it is packed in a specially coated paper which guarantees the exceptionally long shelf life of our yeasts....We, of course, still produce our genuine liquid wine yeasts." And good ones I might add, but no mention of liquid beer yeasts, so I called the distributor, and he told me they have never been offered a liquid beer yeast from Vierka. However, Your's Truly has used Vierka liquid beer yeasts, and they are apparently no longer available. That's a pity, because liquid yeasts seem to be the only viable pure-yeast strain available from the average merchant. There is only the Hoole Yeast from England (address in ABNL 7-1). I certainly hope the people at Vierka rethink their situation regarding liquid lager yeast. I recommend liquid yeasts (for bottom ferment), because it is my feeling that dry lager yeast is really not reliable as a pure culture, no matter who manufactures it.

I would like to tell you about the RECIPES from the Vierka packet, which Mr.Thevessen tells me "have stood the test of time for centuries and hundreds of thousands of Home Brewers made excellent beers by following these." Well said!

When I re-started home beermaking (see previous article), I used Mr. Anderson's recipe, but as I began to study more and more the traditional beermaking methods, I concluded that the all-malt or nearly all-malt beer was the only way for me to go. About that same time I started examining the Vierka recipe

### Home-Brew with VIERKA Lager-Beer Yeast.

In cooperation with the brewmasters of world-famous German breweries VIERKA has developed a yeast which makes it possible for anyone to brew his own beer of highest quality.

#### The following equipment is needed:

1. A crock with the same capacity as the container in which the beer will be aged.
2. A carboy or other container.
3. Malt-Extract, Hops and VIERKA Lager-Beer Yeast.

#### Procedure:

Malt-Extract, Hops and Water are brought to a boil and strained when cooled into a crock. Add VIERKA Lager-Beer Yeast and let stand for 5 to 7 days at room temperature until heavy foam is apparent.

When foam recedes rack off from sediment cautiously and fill into the clean carboy. Keep carboy closed and let the beer age for about 4 weeks. Temperature of room should be about 50 to 55 F.

When beer is clear it is ready for consumption direct from carboy, or it may be filled into clean bottles.

**Famous Recipes:** for 5—8 gallons of Beer.

1. **Light Lager-Beer.**  
4 lbs. malt extract, 1/2 oz. hops, 5 gallons water, VIERKA Lager-Beer Yeast.
2. **Pilsen Lager-Beer.**  
8 lbs. malt extract, 1 oz. hops, 5 gallons water, VIERKA Lager-Beer Yeast.
3. **Munich Lager-Beer.**  
10 lbs. malt extract, 1—2 oz. caramel color, 1 oz. hops, 5 gallons water, VIERKA Lager-Beer Yeast.
4. **Porter Beer.**  
7 lbs. malt extract, 3 oz. caramel color, 2 oz. hops, 5 gallons water, VIERKA Lager-Beer Yeast.
5. **Ale Beer.**  
10 lbs. malt extract, 2 oz. hops, 5 gallons water, VIERKA Lager-Beer Yeast.

**Remember:** The quality of yeast does determine the quality of your product. So, whether you make Beer or Wine, buy the best,

closely (see lower left).

As you can see the beer has no sugar as all-malt content, 2) secondary ferment/aging in a carboy, and, 3) wort boil (no mention of how long, but you do boil in this recipe. What it doesn't tell you, and the only thing left out from an American prospective is how to carbonate the product. We are left with an un-carbonated beer: Real Ale as it were. Mr. Thevessen is right, the recipe is good and it has stood the test of time. It actually needs only an update to use now: Krausening! (see AB#5) or #8).

### HISTORY OF VIERKA Yeast for the Masses

In 1912 Friederich Sauer, a pharmacist, began experimenting to develop pure wine yeasts in marketable form. In 1920 he finally succeeded, just in time for the German post-war economic collapse. Germans could not afford to buy wine, but they could afford Mr. Sauer's yeast and they made their own wine. Then the Great American Experiment in teaching people to ignore the law began, and the Americans bought a lot of Mr. Sauer's yeast. At that time you could not import yeast into this country, but Americans bought the stuff and smuggled it back into the U.S. Then someone had a great idea--call it bird seed! It was imported into the U.S. as bird seed. Ah, bird seed smugglers must have been in abundance--what a great theme for a novel!

By the end of prohibition Friedrich Sauer was a prestigious company. In 1938 Mr. Sauer died, an employee, Julius Thevessen and sons Karl and Hans bought the plant, which manufactured Pectin during the war. After the war it became a vinegar factory, but the company was located in Gotha, Thuringia, East Germany, and Mr. Thevessen wisely moved his operation to Stuttgart in the Wurtemberg Wine district of South Germany in 1947, where old customers remembered the Vierka brand yeast. The production of Vierka dried yeasts is similar to that described in AB #6.

We are pleased to tell the Vierka story. We commend them heartily for their efforts on behalf of the Home Brewer, and again to place credit where due. Vierka definitely was among the first to advocate all-malt brewing. Great German beer in the Rheinheitsgebot tradition! Give us a liquid beer yeast Mr. Thevessen, and we'll love you all over again! Well, how about an Alt-bier yeast? A Weissbier yeast? Graetzerbrau? The legendary beer styles have only been barely touched.

\*\*\*

### BOOK REVIEW by Loren Strunk

Miller, David, Home Brewing for Americans, 1981, Andover, Hants, Eng., Amateur Winemaker Pubs, 110pp, illus.

The basic tenet of Mr. Miller's approach to brewing is simple: "...(F)irst class beer cannot be made from malt syrup." There are two extract recipes in the book, to get you started, and a couple of paragraphs on converting grain recipes to extract recipes. Otherwise, it's grain recipes exclusively.

Two other areas in which Mr. Miller has strong views are water treatment and hop rates. His water treatment instructions are exact but simple: use Gypsum. The amounts to use are stated in the recipes, based on using extremely soft or distilled water.

Instructions are given for treating and adjusting the dosage to suit the water available. However, no allowance is made for getting the desired pH using acid so as to avoid a "mineral" finish in a pale, light-bodied lager. He also says "no salt" and discourages the use of water treated in the typical ion-exchange water softener.

Hop rates are very low by the usual home-brew standards. Five gallons of Dortmund lager calls for 9½-lb of pale malt and ½-lb of crystal malt, with 1½-oz saaz hops in the kettle. His feeling seems to be that the high hop rate we customarily employ is to blanket the flavor defects in syrup-based beers. He may be right.

There are exact, clear and explanatory recipes and procedures for five pale lagers, 3 dark lagers, pale ale, bitter, brown ale, stout and porter. All the procedures and recipes are tailored to American ingredients, equipment and terminology. Mr. Miller knows how he wants his beers to taste, and makes them that way. He explains enough of what's going on to enable the reader to understand and control the process. A very good book, and a valuable addition to almost any amateur brewer's Library.

\*\*\*

#### MANAGING THE CALIFORNIA STATE COMPETITION by Dave Snyder & Fred Eckhardt

Last week I had a long telephone conversation with Dave Snyder, president of the San Andreas Malts, a San Francisco based beer club. He is Executive Director and manager of the Third Annual California State Homebrew Competition. I was particularly interested in the management aspects of the competition. There are many fine competitions springing up across the country, and it would be helpful if they could be standardized. Pat Baker of Connecticut is working on standard beer type definitions, and Charlie Thompson of Wisconsin is working on judge qualification Standards.

In 1980, the California Competition used a 30-point format, similar to that of the British system outlined in Judging Home-made Wine and Beer. That same year, the HWBTA (Home Wine and Beer Trade Association) in their annual meeting tried a 20-point format, similar to the one we have been advocating, comparable to that used by Wind Judges nationally. The American Homebrewers Assn has been using a 50-point format. This year the HWBTA tried the 50-point scale, while the California competition moved to the simplified 20-point format devised by myself and Itsuo Takita. We furnished our manual (Beer Tasting), for the judges as our contribution. This simplified format is based on 1) observation of color, clarity, head and appearance: 0-3 points, 2) Aroma (malt) and bouquet (hops): 0-4 points, 3) Combined taste, flavor and feel in the mouth: 0-10 points, and 4) an

after-evaluation of the whole beer: 0-3 points. 20-points maximum score. The advantage is that you don't have to mull in your head such things as hop quality, or intensity, sweet/dry balance, hop/malt balance, body and palat-fulness. A simple four-step procedure, easy to follow and use. One which wine judges have been using for years.

Dave found the previous scoring systems had been too complicated. What was needed was a system that trusted the judgement of the judges, "They know what's good, more than 20-points is impossible to discriminate," he said. Many of the judges were experienced wine judges and were familiar with the 20-point scale. Judges felt the scoring was easy, and not at all complicated. He felt the weighting formula (from Amerine & Roessler at UCD) was good: 50% on the taste in the mouth, and 50% on other factors, including the after impression. It really comes down to "How does the Beer taste." Experienced judges sitting next to inexperienced judges could still come up with very similar results. Rarely would there be a wide gap between scores.

With the basic scoring format finally settled, Dave began to hold trial tastings among fellow club members and among his circle of friends to test the procedures he would recommend for the judges to follow. This led to the elimination of minimum scores, and "ordinary beer" scores to further simplify the program. He felt this was "confusing and constraining to the tasters, and inhibited their ability to make free choices. "The simpler it is the better, and the more you can let people make decisions themselves."

The competition itself (under the auspices of the San Mateo County Fair) offered 9-categories of beer, and although technically open to "Beer Clubs" only, anyone who wished to call themselves a "Beer Club" could enter. Many did just that. Twenty-four Clubs entered 116 beers for judging, although each club was limited to 3 entries per category. Twentyone judges, three per category, were used. Many of the judges were very well qualified. In addition to Michael Lewis and Rubin Schneider, there was Paul Camusi (Novato Brg Co.), Jack McAuliffe (New Albion) and a number of well qualified wine judges and serious home brewers.

The competition suffered from the fact that no provision had been made to ship beers from different parts of the state (which could have been done via Greyhound) and the entry fees were rather steep. Only one entry was received from Southern California.

As the entries came in, each was given a colored Avery Dot label, each category a different color, each beer a different (consecutive) number as each arrived. They had access to an Apple II computer, which was a real help. Dave is working on a manual and a program which, when finished, will be made available (on a floppy disk) to any competition, free of charge. Dave said, "For us it was a lifesaver and without it we would have overlooked one beer entirely."

This year's awards were given on an innovative arrangement. There was no Best of Show. "Such awards tend to be a matter of comparing apples and oranges and we didn't feel that was realistic."

"Last year we gave awards on a fixed scale: (30-points possible), 30-27, first place, but there were no first place awards. This year we decided to give a percentage, 5%, would get first awards. Last year we had a heated discussion on that...do we set a standard and say a beer has to score this many points to be what we call first place? Does that help...or are we trying to give people recognition for what they do? (so we decided) ...to try it this way..give awards based on a curve."

Each category was given awards based on 40% of the entries in that category. In addition to a best of class in each category, up to 5% received First awards, 15% Second awards, and 20% Third awards. Nine Best of Category and one First awards were given, and 23 second, and 25 third awards were given.

What did he think of competitions, I asked? "Well," he said, "It's nice to get recognized for your beer. It's also a great opportunity to taste what's around, and I see it as more of a brewer's convention, where a bunch of brewers get together and drink each others' beers and talk with each other like a great big beer club meeting. It's also a way of promoting the brewing of quality beer. The awards and everything else are secondary. AB: "That was what was so good about the AHA Competition at Boulder. It was a great chance to get all kinds of people together...to talk about beer."

Dave: "Yeah, I heard it was a lot of fun, next year I'm going to find time in my schedule and get there."

Next year, Dave said, they hope to form a California Amateur Brewer's Association with shop owners and beer clubs to sponsor the competition. This might get more participation from shop owners, who've been neglected, and who are really very important. AB: "Sometimes the beerclubs work against their own best interest by putting the shop owners down."

Dave: "Yes, some of the feedback I have received (has been to the effect that)... anytime you get together a group of brewers, they have buying power and it's not in (the shop owner's) best interest to support a group of people that'll go out and buy four tons of barley malt because there goes your malt sales for the year. These are important people, without them we wouldn't be doing nearly as well...the shop owners have to be involved.... I hope they will support the idea."

Another criticism we had was how can it be a state competition when it's presented by this one club? I'd rather see a board that meets once or twice a year to get feedback: What should the categories be? What should the judging be? Where should it be held? What should it cost? "...make it really representative...we've (in California) got incredible brewers, incredible numbers of people, and I hope that (such an organization) will come about--I've spent well over 150

hours of my time by putting this event together and that doesn't count the hundreds of hours of work that (other) people did. "There was a massive amount of work to come up with 21 qualified judges, to get the awards together, to get the information out. We sent packets to every beer club and every shop in the state. It was a great effort to organize a group of people as independent as brewers, to get there with the beer, and get it judged.

AB: "Yes, everything shows you did a splendid Job."

Dave: "Yes, and I'm real proud of it (and) everybody involved."

A hearty Well-Done to Dave and his crew!

\*\*\*

FINAL RESULTS (Best of Category and First awards)

Light Ale: James Renfrew, Frew Brew Club, BOC

Pale Ale: Byron Burch, Beerocrats, BOC; Terry Brandborg, San Andreas Malts, First Award

Brown Ales: Steve Schwake, Santa Clara Valley Brewer's Assn., BOC.

Light Lager: Terry Garcia, Artesian Spotters, BOC.

Dark Lager: Dave Cushing, S.A.M., BOC.

Steam Beer: Walter Doll, S.A.M., BOC, This beer scored highest, 17.17 points.

Porter: Chuck Bent, Draught Board, BOC

Stout: Steve Scaduto, 259 Brewers, BOC

BARLEYWINE: Steve Norris, S.A.M. BOC

\*\*\*

FREE OFFER

The Amateur Brewer, in the interest of promoting good judging and fair competition will provide our Beer Tasting and Evaluation for the Amateur, \$1.25, from A.B.I.S., free (in reasonable quantities) to any regional, State, or National competition for the use in training judges, just as we did for the California competition. Further, we offer the winners in all such competitions a free one-year subscriptions to the AB (or extensions). We leave it up to the management of such competitions (or the contestants if winners), to inform us of their eligibility for this offer. (offer subject to supplies on hand, and may be cancelled without prior notice).

\*\*\*

MISTAKE

In the current (September) issue of Home Fermentor Digest, Editor Weathers did a kindly review of the Tasting book (above) in a column headed The Written Wort, and at least one subscriber sent us money for a book of that title. I returned the money, thinking that it was all a mistake, and then when I received my copy of HFD I could see right away where the error was, so if you (whoever you are) send the money again, we'll send the book.

\*\*\*

Best Wishes and a happy Oktober!

Fred Eckhardt