

stacks

Amateur Brewer

Multnomah County Library

APR 8 1982

Portland, Oregon

NEWSLETTER

AMATEUR BREWER NEWSLETTER No. 3, February-March 1982 (503)289-7596

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

TRADITIONAL BERLINER WEISSBEER

I can't remember how long I have been promising this recipe, or to how many people, but until recently there has been no wide distribution of the beer in the U.S. You need the beer to (a) see if you really want to make such a very tart beer, and (b) get the proper yeast for it, since this is a classical krausened bottle fermented beer. This recipe may be doubled, and it is an adaptation from the American Handy Book of the Brewing, Malting and Auxiliary Trades by Robert Wahl and Max Henius, the recipe is in Volume II, p 1278-80, Third Ed., 1908 Chicago: Wahl-Henius Institute.

INGREDIENTS

Water 2.25 US-gallons (7.5 litre)
1-lb Wheat malt (available from many suppliers (454-gm)
2-lb Pale Barley Malt (907-gm)
¼-oz any good fresh hops or pellets (7-gm)
3-oz Dextrose (corn sugar)(85-gm)
¼-tspn salt (850mg)
½-tspn gypsum (1.5 gm)
(assuming soft water)
Yeast cultured from 2 or 3 bottles
Kindle or Schultheiss Berliner
Weisse beer, available in many parts of the country these days.

PROCEDURE--Preparation for Ferment

1. Grind or mill the pale malted barley in the usual fashion, using a Corona Hand mill or a Quaker City Hand Grain Grinder available from Health Food stores--Corona is available from Winemaker's Ltd, Box C-406 Westport MA 02790 (617) 636-5154.
2. Dampen the wheat malt by sprinkling it with a little water, stand for an hour or so, and grind the malt as above. The dampening process keeps the wheat malt from being pulverized, which can be damaging to the beer.
3. Bring one gallon of water, including half the water treatment, to 140°F(60C), and add the malt grains (crushed as noted). Raise the temperature slowly (over one hour) to 163°F(72.8C), and hold at that temperature for about 30-minutes or until conversion is complete. Then raise to 168°F(75.5C).
4. Meanwhile, bring 1-quart of water to a boil, and add the 3-oz (¾-cup) dextrose, and then add the hops, and boil this for 15-minutes.
5. Add the sugar hop mixture to the mash, pour into your lauter (straining) vessel, raise to 176°F(80C), or higher, and hold at that temperature for 40-minutes. Do not let the temperature drop very much below 176.
6. Prepare the sparge water (1-gallon),
(next column)

with the balance of salts, heated to 176°F (80C).

7. The Weissbeer wort is NOT boiled. This makes for a very traditional cloudy beer. These days Weissbeer is obviously not made by that method.

8. Draw off about a quart of hot wort, bottle while hot, and store in the frig (capped of course). This is your krausen-wort.

9. Run the finished wort into your cooling arrangement, cool to about 75°F(24C), add the yeast cultured from the three bottles of commercial weissbeer.

THE FERMENT

YEAST NOTE. The proper yeast is ale yeast with 4 - 5 yeast cells per 1 rod bacterium Lactobacillus delbruecki. We have experimented using Setebaid Acidophilus capsules which are found in health food stores (mfg.: Glen Matteson, Inc. PO Box 14602, Portland OR 97214). This is a viable freeze dried lactobacilli with pectin. Use ¼ of a capsule, with Red Star top fermenting yeast. The tiny amount of pectin does not seem to be a problem in a beer already destined to be cloudy. This procedure should be used only if you cannot obtain the commercial Weissbeer to culture.

1. Use a standard ale ferment, but keep the
(continued next page)

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

Entire contents copyright © 1982
by Fred Eckhardt, all rights reserved.

(continued from previous page)
eived the postcard, but the note piqued my conscience, and I located his letter again in my "must answer" pile. Again I noted the TWO pages and apparent complications, and it was near Christmas, and I still had little time to spare, so ONCE MORE I placed the two letters at the top of my "must answer" pile, feeling even more guilty.

At the end of December I finally got ABNL 8-2 ready to go, and I went thru mailing labels to mark expirations. Mr. S had expired with the October mailing, so I noted RE on the label. I don't pay attention to names on this inspection, only the expiration data from the top line. Mr. S didn't get NL 8-2, only a slip with Renewal \$6 marked on it. By now Mr S. must have felt quite persecuted, and he returned the slip (Jan 20) saying "before talking renewal, how about delivering AB#8--which I've reminded you twice I did not receive. Of course, I've given up on getting any advice such as I asked for in July with three reminders since. Clearly you couldn't care less. Just send money--right?"

I finally answered his letter, (without having read it in full): "I still do not have the time to answer your letter. I can deal with such questions only in the context of an AB or ABNL...It is very unfair (to ask complicated questions and then expect me to find time and energy to do whatever research is necessary and get back with an answer. There's no way.)

Mr. GWS, In addition to colder and cleaner, let me suggest that you use a closed secondary fermentor, because of the better protection it gives your beer. The one stage fermentor is not the answer. If you use a one-stage fermentor, you must BOTTLE AS SOON AS THE FERMENT HAS FINISHED. Only if you have a closed fermentor (topped-up) can the beer be left for any length of time. Your log indicates that may be the source of your infection, it is hard to say, but the problem is an infection, and not the ingredients. Next time you need quick information--call me and save us both a hassle!

Another unanswered letter (March '81). Mr Gruenig of Mill Valley CA wrote, asking about Sake. (We used to publish a paper on Sake). That paper is out of print, but we are actually (as opposed to projecting) working on a revision, and I will present a paper and procedure on Sake to the American Homebrewer's Association in June. The problem was and is Koji and it's availability. That has been solved, so Mr Gruenig, be patient a little longer...."

Also from last March, I just found a letter from Mr. Tremaine, of Auburn AL, asking for another NL 7-3, since he hadn't received his copy. I just FOUND that letter! No indication as to whether I sent the NL or not. I think I planned an answer to his note about forming a beer club in Auburn. He said "about 12-14 people (showed up at a meeting with his) displays of equipment, literature, supply

sources, offers advice and assistance, and last but not least, plenty of homebrew. But alas, to no avail. I think they are interested in homebrewing, just not in forming a club. Maybe you could suggest some ideas."

Well, Chuck, I can only suggest that you try again now, a year later, those same people, (if they've been brewing) will be much more interested in forming a self-help group, which is what a beer club REALLY is. Our local club (the Oregon Brew Crew) is a good case in point. At first they were only interested in simple beers, but these days they all talk like experts, and the beer is fantastic. Try again Chuck, your idea may have been too soon.

Last April, Rick Behrens of Santa Rosa CA wrote: "Why do you not recommend using the one-temperature infusion mashing process with American & German malts? Is it absolutely necessary to work that hard? What are the drawbacks of the one temperature mash as outlined by Dave Line for example?"

You can mash American, Canadian & probably German malts by the one-step infusion method, but I think the results will be much better with the upward-step mash. It is not THAT difficult, and my authority is Jean DeClerck in his great A Textbook of Brewing, vol.1, 1958, who tells us that even the English could improve their great ales by using an upward step mash. I must admit, however, that I've drank a lot of good beer made with the one-step mash. Try both and decide for yourself. The yield AND flavor are better, and there is less chill-haze in your chilled finished beer!

If you ask me a complicated or difficult question, or any question at the wrong time, you take the chance that I'll not answer for a long time, and it may delay your order, or a legitimate query if the two are connected. A SASE (Self Addressed Stamped Envelope) may help (immediate answer if I have the time) but is no sure guarantee. If you send me TEN questions you'll never hear from me unless you also send \$25. Then I WILL answer promptly, returning your money or answering your query depending on my time available and NOT on my cash flow.

You are better off calling me Friday mornings or some Saturdays (503) 289-7596, and if I'm not in a bind about something, you can get some satisfaction, your phone bill taking the brunt, not my temper. Please remember the time differential-- One guy called me at 6 am on a Friday morn (it was 10 am in Florida!)

Incidentally it is now March 22, this was due in the mail Feb 28, and I've been up to my nose in various other things (I have a full time job as a Swim Coach and Pool manager, and I've not even opened my mail since March 16! February's mail went unopened from Feb 1 until about Feb 22!) I do get behind sometimes.

Apology for the goofed pasteup in ABNL 8-2.
Love & Kisses, *Fred Eckhardt*