

LISTEN

GOOD NEWS FOR LOVERS OF REAL BEER

to your BEER

a Fred Eckhardt Publication — dedicated to the improvement of American Beer and the enjoyment of Real Beer from all over the world



photo by Brad Gordon

March-April 1984

(503) 289-7596

Vol. 2, No. 1

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LATE LATE LATE

Yes, I know, it's May already, and this is just the March-April issue. A. Lincoln said it best: "The world will little note, nor long remember . . ." My own mother warned me long ago, "You'll be late for your own funeral." I hope so.

Bert Grant (Yakima Brewing) called me to tell me that the Pabst-Oly people weren't being difficult with him. They had, he said, provided him with much helpful assistance when he put his brewery together. ■

If there's a red **R** on your address label, you've expired. send money, (\$9, if by June 30) to renew and add \$1.50 if you live in Canada. If you are also an **Amateur Brewer** subscriber and you wish to renew that publication, add another \$8 for renewal to **AB**. Two years \$17, both publications: \$33 (Canada US\$36.75).

THE LIVELY WHEAT BEERS OF SUMMER

There's a new class of beers gaining notice by Americans. These are wheat beers, made in the usual fashion, but with a portion of wheat or wheat malt to replace the usual barley malt or other cereals. Some wheat beers are especially refreshing be-

cause of their tingling tart flavors, from a ferment by lactic acid bacteria in addition to the usual yeast ferment. Some are strong, rich and darkly smokey in flavor.

Wheat beers are a throwback to the old days when a farmer didn't distinguish between wheat and barley and both were used to make beer. Wheat gives beer a lighter, paler finish. In those days a fer-

(continued)

ELEVEN CLASSIC WEST GERMAN WHEAT BEERS

Berliner Kindl Weisse #**
(Empire Imports, Los Angeles)

EKU Altbayerisches Hefe-Weizen Dunkel* #
(Morandel, San Francisco)

Herrenbrau Weizen
(Morandel)

Hacker-Pschorr Weisse-Bier#
(Beer Import Co., Union, NJ)

Maisel Weizen, Hefe#
(Morandel)

Maisel Weizen, Kristallklar
(Morandel)

Oberdorfer Weisse
(HDT, Portland, OR)

Paulaner Alt Bayerisches Weissebier
(Morandel)

Pinkus Weizen
(Merchant Du Vin, Seattle)

Sailer Weisse
(Global Trading, Butler WI)

Spaten Club-Weisse*
(Chrissa Imports, Brisbane, CA)

FOUR BELGIAN SPECIALTY BEERS

Bios Copper Ale #**
(Merchant Du Vin)

Duvel Ale*
(Manneken-Brussel Imports, Austin, TX)

Gouden Carolus #**
(Charter Imports, Chicago)

Liefman's Goudenband #**
(Charter)

THREE BELGIAN TRAPPIST ALES

Abby St. Sixtus* #
(Merchant Du Vin)

Chimay Ale* #
(Charter)

Orval Trappist Ale* #
(Merchant Du Vin)

TWO SMOKED BEERS

Adlescott Smoked Malt Liquor*, France
(Global Trading, Butler WI)

Kaiserdorn Rauchbier, W. Ger.
(Merchant Du Vin)

* strong beer, over 4%/wt ** Tart or acid finish
bottle condition

Multnomah County Library
JUN 20 1984
Portland, Oregon

(continued from page one)

menting product was easily infected with souring bacteria. Lactic acid-producing bacteria, called *lactobacillus*, will ferment along with yeast, to produce carbon dioxide and lactic acid. The mixture is present in most ferments which are not too cold, or too warm, or which are not high in alcohol. Beer is just such a beverage. Most primitive beers have some lactic acid ferment in them and the taste can be very pleasant. The modern brewery works very hard to exclude such bacteria, but there are a few beers still made which encourage such a ferment. Many of these are wheat beers.

BERLINER-WEISSEBIER

The most famous of these acidic or tart beers is *Berliner Weisse*. Weiss is German for white, so-called because the beer is more likely to have a haze from the excess protein found in wheat. Actually the beer is golden or straw colored. This style of beer began in Britain and Czechoslovakia and spread to North Germany — Hannover and Hamburg, and then south to Munich in Bavaria and to Belgium, as well as to Berlin. Neither Britain nor Czechoslovakia has a wheat beer today. Frederick the Great, the Prussian ruler of the late Eighteenth Century was trained in his youth as a brewer, by his father because of the latter's love of this style of beer. The Berliner style of "white" beer emerged as the dominant beer of that city. French troops, allied with the Prussians, called it the "Champagne of the North."

Traditional *Berliner Weissbier* was made from a mixture of 75% wheat malt and 25% barley malt. The beer was originally brewed without ever bringing the wort (fermentable sugar extract of the malted wheat and barley) to a boil as is done in all other beer styles. Normally the wort (pronounced wert) is boiled with the hops to integrate them into the beer, and also to rid it of heavy protein matter. In the old days the hops were boiled separately and then added to the wort and this resulted in a cloudy or turbid beer. These days the **Berliner-Weisse** wort is boiled, but the bottles are no longer buried in the earth to mature. In other details the beer is brewed almost as it was in the 18th century. The yeast used is seeded with about 20% *lactobacillus*. This is similar to *lactobacillus* used in health food drinks and in yogurt production. The Berlin style of weissbeer was quite popular in America before prohibition, and there were many American breweries making the product. For example, here in Portland, Oregon, the old *Gambirinus* Brewery made a *Berliner Weissbier* from 1873-7, and a *Portland Weissbeer* in 1902-3. American Weissbeer was often made without the aid of wheat, substituting corn or other adjuncts in place of wheat malt.

Berliner-Weisse is, as I've already mentioned, a very tart drink, but the beer is

drunk from a widemouth glass, after mixing with "schuss," a dash of red raspberry syrup, or green *waldmeister* (essence of Woodruff), or even grenadine syrup. The combination of **Berliner Kindl Weisse** and raspberry syrup is quite luxurious, as a cooler, on a hot afternoon. The taste is Raspberry Champagne, and well worth the trouble on those hot days. I am told that in Berlin, they sip the beer through straws!

SUDEUTSCHE WEIZENBIER

Wheat beers were so common in the middle ages that most of the wheat crop went into beer, and frequently little remained to make bread from. This was one of the reasons for the *Reinheitsgebot* purity law of 1516. It was partly an effort to force brewers to use barley for beer and to leave the wheat for bread making. It was notably unsuccessful in that regard. These days the Bavarian style of wheat beer, called **Weizenbier** or **Suddeutsche Weizenbier**, is the most popular in Germany, and it is the one being imported in large amounts into the U.S. Weizen-bier means "wheat beer," and it is made with a mixture of barley malt plus 40-60% or more of wheat malt. The beer is made in the usual manner and in Munich wheat beer is prized as a "cure" for hangovers.

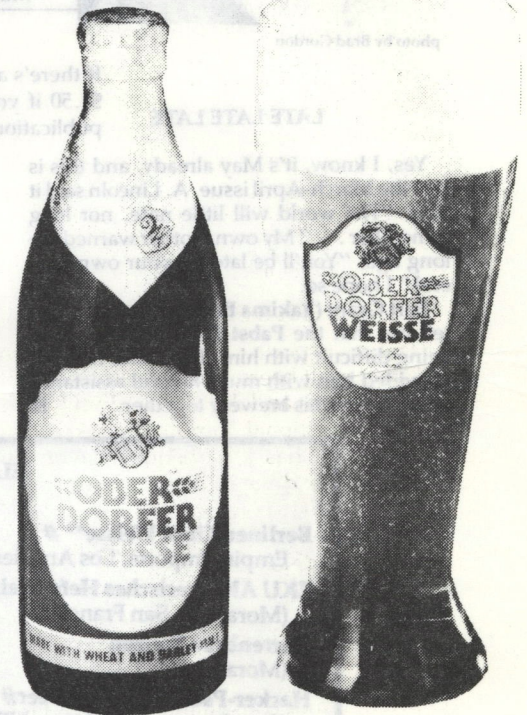
Oberdorfer Weisse from the **Sailerbrauerei** in Marktoberdorf is a good example. This brewery originally made only wheat beer from before 1453 as a Gasthaus brewery (brew-pub) called "Zum Adle" (Brewery to the Eagle). The brewery was purchased by the Sailer family in 1871, but it wasn't until 1880 that they began production of lager beer. Today **Sailerbrauerei** is the largest private brewery in the Allgau of Bavaria.

Oberdorfer Weisse has 4% alc/wt, an original gravity of 13.4% fermentables (British 1054), is very pale, and has a typical wheat beer taste. This is very special because a beer with any significant wheat portion has a taste factor reminiscent of cloves, which comes from 4- 6-ppm of an ester, *4-vinylguaiacol*, imparted from the wheat malt in the brewing process. The clove-like flavor adds to the charm of wheat beers. The first time you taste a wheat beer you may perceive this flavor as an off-flavor, but the taste is actually part of the wheat beer mystique. These beers are drunk with a large head and a wedge of lemon on the glass, from which a few drops are squeezed into the beer, and then the lemon wedge dropped into the head, to remain while the beer is being drunk.

Wheat beers are always top fermented, that is in ale fashion, by a yeast which works at warmer temperatures and throughout the body of the beer. Following the ferment the yeast settles to the surface, where it is usually skimmed off, or if not it will eventually settle to the bottom of the fermentor. Wheat beers are often finished

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out in the bottle by a natural process called bottle conditioning, which is similar to that used by Champagne makers. A dosage of sugar syrup and yeast are added for a further ferment in the bottle leaving a settling of yeast on the bottom of the bottle. Such a beer is called hefe-(yeasted) weizen. Yeasted wheat beers have the most luxuriant of all possible foam. The wheat in the beer gives it a special foamy head, which is more beautiful and lasts longer than the usual. The gas released is especially fine, and the thick texture of the head gives it a wondrous sound, you MUST listen to your wheat beer after you pour it.

EKU Altbayrish hefe-weizen Dunkel (dark) is just such a beer, which, in addition to being a wheat beer is a dark wheat beer, a strong beer, and a bottle conditioned one at that. The other wheats on our list are all fine examples of their craft.

The **Pinkus Weizen** is very special as a North German (Westphalia) wheat beer with an elegant hop bouquet and a pleasing light tartness. It is especially refreshing on a hot day with either a slice of lemon or a dash of "schuss."

These are all NL beers; I have not made any attempt to rate them in my dotter system, but if you insisted on a rating I'd have to give them all 5-dots. Wheat beers are much too precious to judge critically.

THIS MONTH'S SPECIALTY BEERS

The two specialty beers this month are smoked malt beers, as different from each other as night and day. **Kaiserdorn Rauchbrau**, a traditional Bamberg smoked malt beer, which has a barbecue flavor, but rather lightly done in that direction, and a nice aroma. This is a beer that needs food, and it goes well with barbecued meats and such. The **Adelscott** is a new smoked beer, and it is made in France, with an eye towards drinkers of Scotch whisky. The color is quite appealing in the clear bottle, and the beer has that aroma and flavor, but a little on the sweet side. This is in-mouth excitement for sure, mellow, soft and complex. **Adelscott** is bottom fermented as in the production of lager beers, while the **Rauchbrau** is top fermented in the style of ales.

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Fred Eckhardt

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THE LOVELY BEERS OF BELGIUM part one of two parts

Only West Germans drink more beer than Belgians, and then it depends on the year your statistics were compiled, so close are the figures. But even the Germans don't produce the range of beer styles found in Belgium.

British beer writer Michael Jackson says, "No other country can match Belgium in the individuality and stylistic diversity of its beers, nor in their gastronomic interest." The Belgian brewing heritage may be at once the most precious and the most precarious on earth, possibly even to the extent of being an endangered species. Belgian specialty beer production is down to about 15% of the market. They were once the only kind of beer to be found in Belgium. It is not at all clear that many of the Belgian beer styles will survive into the twenty-first century. There are only 10 million Belgians, and it is becoming clear that as the USA-fication of Europe continues, some of their strange and wondrous beers will indeed disappear. Some hope remains, Belgian beers are now available in many parts of Europe, especially France, the Netherlands, Denmark and England, and of course here in the U.S. The future of Belgium's beer heritage may well rest outside that country, possibly here in the U.S.A.

For now, however, all is well and the Belgians still have over 350 brands of their beer from which to choose, and some 60,000 taverns in which to drink during their "beer break." In Belgium there is one tavern per 170 people, down from over 200,000 in 1900, or one per 32 people at that time. This in a country smaller than Ohio. You don't need a license to open a "cafe" in Belgium, and there are no laws about closing, as long as the music is turned down after 11 p.m. No laws about drinking either, except there's no hard booze, but anyone who can belly up to the bar, or even reach up to the bar, and has the money to pay, can buy and drink in Belgian cafes.

Just as the French have a glass for each style of wine, the Belgians have a glass "le Ballon" for each style and product type. In Belgium, as in most places, the economy is difficult, and the beer giants (**Stella Artois** and **Maes Pils**) are wearing down the little guy, so that where there were about 4000 independent breweries in 1920, now there are about 60. Still there is hope, and Bernard Pieper, owner of the popular **Grote Ongeoegen Cafe** (world's best stocked bar) in Antwerp, has started a *Better Belgian Beer Campaign* with goals similar to CAMRA. Incidentally, the name **Grote Ongeoegen** means Great Disappointment — you can't try all 500 brands they sell.

The different regions of Belgium produce many varieties of beer, but the most popular is **Pils**, bottom fermented lager beer which has 70% of the market, and of that **Stella Artois** corners about a third. **Stella**

Artois is available in the U.S., but I've not tried it. I'm told it is very ordinary. **Maes Pils** is to be brought into the country, but no date has yet been set. Limberg is the top Pilsner area. Flanders specializes in dark beers, and there are many, the most famous of which are the red beers or copper ales, such as **Rodenbach**, **Oud Piro** and **Bios**. These are sharp acidic and sour beers. **Rodenbach** has been in this country, but was banned because it's sharpness had been mellowed with saccharine. **Bios** is presently being imported into the country, and there are those who add grenadine syrup or mulled sugar to this beer when they drink it. **Bios** is from the family Brauereij Bos van Steenberge, Flanders, founded in 1789. The beer was first made in 1890 by Paul van Steenberge while he was studying under Louis Pasteur in Paris. **Bios** is made from barley malt, wheat, water, hops and yeast and it is bottle conditioned. The only American beer ever made in this style was Kentucky Common Beer, produced until the early century in Louisville.

Belgian beers are in four categories III, II, I and S (Superiour) in order of strength, designated by original gravity of fermentable sugars in the beer wort. **Bios** is a 5.4°Belge beer, which is 13.5% fermentables or British gravity 1054 (S.G. 1.054). There is 5% alcohol/wt (6.3%/vol).

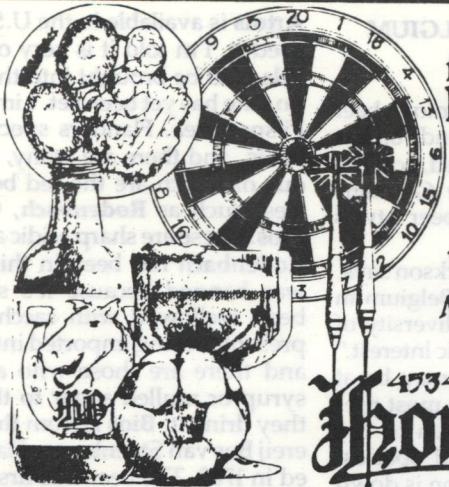
In Antwerp the specialty is top fermented and draft ales. I've found no examples of this type presently in the U.S. from Belgium, but many of the beers Belgians drink are from Britain. For the Belgians, however, the British do much better than what they send us (or keep for themselves). **Bass** for example: 1042 OG in England, but 1054 (5.4°Belge) for the Belgian trade. In Belgium, "Scotch" is not whiskey, but a strong ale in the Scottish style, made in England, and only available in Belgium.

West of Brussels, in Oudenaarde, they favor brown beers and here the famous Brewster, Madame Rose Blanquaert-Merckx, rules the kettle at **Liefman's** to brew **Goudenband** (Goldenband). Dark and tart to taste **Goudenband** is a *Provisie* (lay-away for aging and special occasion) beer at 6°Belge (1060 British, 15%), in Champagne finish litres and Jeroboams. The beer (and the one listed below) is available in the Chicago area these days, brought into the country by a consumer group — Campaign for Real Beer.

From Micheln, north of Brussels, comes Anker Brewery's **Gouden Carolus**, rich, dark and sweet, despite its name "Golden" (from Holy Roman Emperor Charlemagne's golden coinage), although the beer only dates from 1369.

Duvel ("Devil") ale is a pale ale, and a strong one at that, 6.7% alc/wt. **Duvel** has been in Texas for some time now, and in Colorado as well, but recently it has also seen the light of day in Southern California and New Jersey. I haven't tried it yet, but I have great faith that I'll get my hands on a

continued on page 7



a Pub!

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2020 NE Cornell Rd., Hillsboro, OR 97123
(503) 640-8561
Brian McMenamin, owner

Portland

Barley Mill Pub, 23 taps, 15 specialty
1629 SE Hawthorn, Portland, OR 97214
(503) 231-1492
Mike McMenamin, owner

Bogart's Joint, 14 taps, 9 specialty
406 NW 14th, Portland, OR 97209
(503) 222-4986
Bob Edwards, owner

Dublin Pub, 13 taps, 5 specialty
3104 SE Belmont, Portland, OR 97214
(503) 230-8817
Carl Simpson, Manager

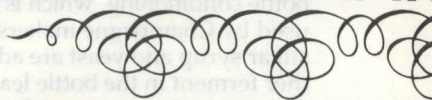
East Avenue Cafe, 7 taps, 4 specialty
727 E. Burnside, Portland, OR 97214
(503) 236-6900
Barbara Luscher, owner

Goose Hollow Inn, 5 taps, 2 specialty
1927 SW Jefferson, Portland, OR 97201
(503) 228-9723
Bud Clark, owner

Hillside Pub, 27 taps, 16 specialties
1505 SW Sunset Blvd., Portland, OR 97201
(503) 246-03938
Mike McMenamin, owner

Horse Brass Pub, 7 taps, 5 specialty
4534 SE Belmont St., Portland, OR 97215
(503) 232-2202
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(503) 224-7522
Boyd Smith, manager

Produce Row Cafe, 6 taps, 10 specialty
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(503) 232-8355
Al Karpinski, John De Witt, owners

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eries use to **stabilize** their beer. This process is
but also reduces the aroma of your beer and inay
ally not pasteurized. It is usually not meant for
fe. It is meant for immeditae consumption.

hanges can occur in it, none of which are good
to light until it fills your glass. Then it's up to

your glass from the tap releases the CO₂ from the
r particular beer is then readily apparent and the

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Tigard, Oregon

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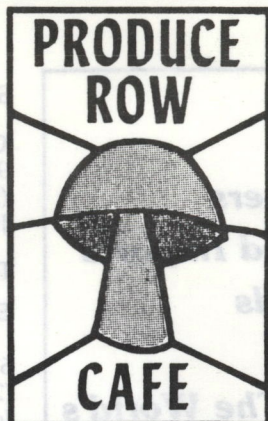
27 Taps
1505 S.W. Sunset Blvd.
246-3938
Portland, Oregon

13 Grand, 13 taps, 7 specialty
13 SE Grand
Portland, OR 97214
(503) 230-2724
Nick Golash, owner

Windmill Inn, 6 taps, 2 specialty
4439 SW Beaverton-Hillsdale Hwy, Port-
land, OR 97221
(503) 293-9463
Brian Reho, owner

Tigard

The Greenway Pub, 33 taps, 15 spe-
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98020
(206) 775-2561
Gary Johnson, Mgr.

F X McRory, 6 taps, 5 specialty (including
San Francisco Steam Beer)
Occidental Av S, Seattle, WA 98104
(206) 623-4800
Mick McHugh, manager

Kells, 3 specialty draft
1916 Post Alley, Seattle, WA 98101
(206) 682-1397

Seattle

Central Tavern and Cafe, 11 taps, 6
specialty
201 1st Ave S., Seattle, WA 98104
(206) 622-0209
Mike Downing, Manager.

Cutter's Bay house, 5 taps, 3 specialty
2001 Western Av, Seattle, WA 98121
(206) 622-7711
Barby Dawcett, Manager

Dante's, 6 taps, 4 specialty
5300 Roosevelt Wy NE, Seattle, WA 98105
(206) 525-1300
Arnie Pomerinke, owner

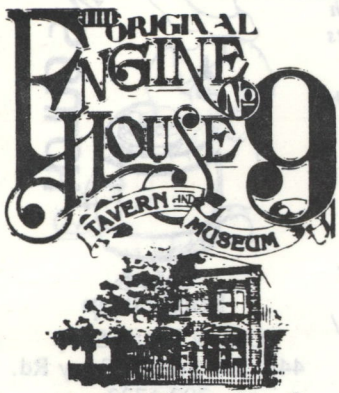
Leschi Lake Cafe, 8 taps, 7 specialty
102 Lakeside Ave., Seattle, WA 98122
(206) 328-2233
Mary Wohleb, manager

The Mark Toby, 5 taps, 4 specialty
90 Madison St., Seattle, WA 98104
(206) 682-1333
Paul Bulson, manager

Murphy's, 12 taps, 11 specialty
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(206) 634-2110 closed Sundays
Chris Barnes, Dan Cowan, owners

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 John Farrell, owner.

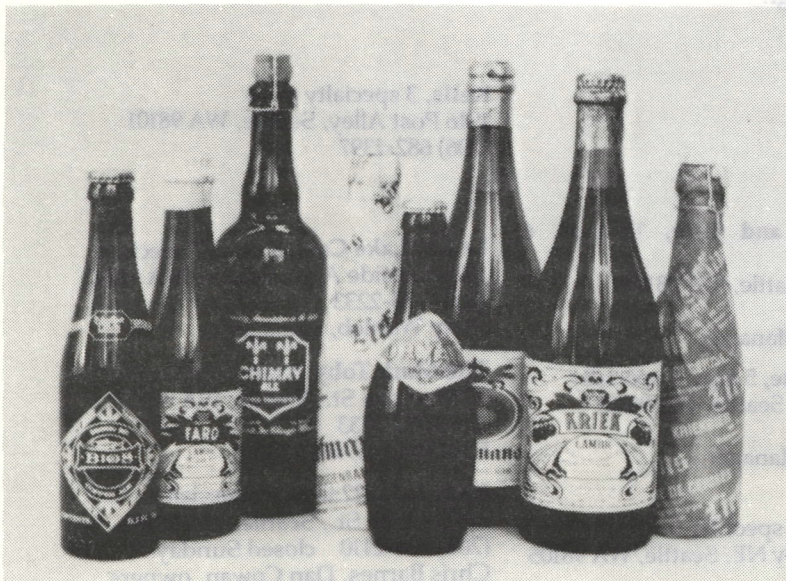
Seattle (continued)

Place Pigalle, 3 specialty beers
 81 Pike St. (Pike Place Market), Seattle,
 WA 98101
 (206) 624-1756
 William Frank, owner

Roanoke Park Place Tavern, 10 taps, 5
 specialty
 2409-10th Ave. East, Seattle, WA 98102
 (206) 324-5882
 Tammy Critch & Terry Dudley, owners

Virginia Inn, 8 taps, 7 specialty
 1937 1st Av, Seattle, WA 98101
 (206) 624-3173
 Jim Fotheringham, Patrice De Mombynes,
 owners.

(Continued)



Some of the many Belgian beers available in the U.S.

FROM MUNICH TO AMERICA — WITH LOVE

vom Fass



The festive Spring Beer of the Community of St. Francis of Paula in Munich — called **Salvator** — is still being made, in Munich, by the *Paulaner Brewery*. This beer, which has surpassed all others in spiciness and appealing taste, became the world's first double-bock beer. **Salvator** has been imitated but never equaled.

Now you can have **Paulaner Salvator**, vom fass — on draft — at your local tavern or pub. Also fresh from the keg: **Paulaner Urtyp 1634**, a dry hoppy pale beer, and **Paulaner Oktoberfest**, heavy bodied and amber — soothing to the taste and rich on the palate. *Paulaner* offers beer for your every mood and taste.

Ein Prosit Der Gumutlickeit
 gut - besser . . . **Paulaner**

Wolfgang Morandel Imports

703 Market St.

San Francisco, CA 94103

(continued from page 3)

sample before too long. Michael Jackson speaks highly of this beer, and so do others I've talked to. The **Duvel** being distributed in this country is a filtered product, rather than bottle conditioned, and my friend Jim Peabody, tells me there is a substantial difference in taste, with the bottle conditioned beer being much better than the pasteurized version. ■

SMITH & REILLY HONEST BEER

I was called to the phone by a local barkeep, who informed me that he had, on draft, a new beer which I might find interesting to taste. I was amazed when he told me it was brewed across the river, by **Falstaff General Brewing**, in Vancouver, Washington. "How did that happen?" I asked incredulously. He told me that a group of businessmen had gotten together, with some brewing experts, to have a beer made that would be an honest product, using malted barley, hops, water and yeast only, and no additives, or enzymes. A simple beer made in the traditional way, it was an idea whose time was well overdue. They went to an executive of the *Great Western Malting Company* in Vancouver, Terry O'Brien, whose background in brewing and malting qualified him as major brew consultant.

Smith & Reilly manager, Jim Temple, says the company is just people interested in making a genuine American Lager Beer in the old fashioned way, with no compromises. They approached **General Brewing** as the only major brewery in these parts with full equipment and capabilities to produce the beer they wanted to make.

The whole idea is rather mind boggling, especially when you consider that these people are ALL industry folks, and we, on our side of the glass all know where THEY stand regarding hops, all-malt brewing, and similar matters. I talked to Terry O'Brien, major consultant, and asked him what was in the beer. Candidly, he answered all of my questions: Original Gravity 12.3-12.4% fermentables — British 1050; beer gravity 2.75% (unfermentables); alcohol 3.8%/wt — 4.8% volume; 18 IBU (hop bitterness level); color, about 10-lovi-bond. This is a pale beer (a little darker than Bud) brewed from a mixture of 2- and 6-row barley, which is great Western's "normal" mix. Yakima *Cascade* hops were selected for their aromatic qualities. Terry explained that the hops were added mostly at the end of the boil. In that fashion there'd be a fine aromatic hop flavor without great bitterness. He also told me that the beer is a 33-day production, including a 12-day ferment and three weeks aging.

In the glass the beer showed strong gassiness, perhaps too much, but a good standing head and crystal clear with fine beads of gas release. It was lunch hour in the Goose Hollow and cooking odors predominated all over the place. I couldn't

detect much of a bouquet. I tasted, but it seemed nothing special at first, in fact, I could taste a **General Brewing** overlay and not much else at first. Another American standard — I thought — why did they bother? Then slowly the flavor of the beer came through, growing and growing until the hops burst in my mouth. There were hops there, in fact the beer was *good*. I sipped again, and the beer was better. No mistake about it, the hop flavor was there, the beer was *great*. I paused, there was real quality here, and the more I drank the better I liked the beer. It was dry — not sweet like the **Bud-Millers** crew. A nice dry, well-attenuated (fully fermented), beer. I stayed for several more, unable to concentrate on anything but that great flavor.

Later I called Jim Temple, a former wine marketer, who is in charge of marketing the new beer, and we talked about it. What are **Smith & Reilly's** goals? A maximum production of no more than 300,000-gallons and all of it kegged, (remember this is draft beer country). They have no great plans for expansion. No secrets either, because the beer is very simple to duplicate (given equipment and ingredients). The brew group seemed to be a bunch of brewing industry people out to prove that the industry can *too* make good beer.

And good beer they made; I went back to the **Hollow** several times, and scored the beer over a two week period. Now I don't want to burn any bridges, but **Smith & Reilly** just might be the very best lager beer available in the U.S.A. although I've not tasted it side-by-side with New York's **New Amsterdam Amber**, the only other American lager that might be better. Certainly it has to be one of the best tap beers in the world, although a bit on the gassy side. It is easy to write nice things about **Smith & Reilly** because it is so good, but only in Oregon and Washington for now. ■

BOOK REVIEW

Hillman, Howard. **The Gourmet Guide to Beer**, 1983: New York, Washington Square Press (*Pocket Books*), 222pp, \$5.95 at your local bookstore. ABIS will acquire this at a future time, but we'll have to add postage to the price.

I have an abiding interest in beer books and when a new one is issued, I drool and slaver, pace the floor, and exhibit other signs of irrationality until I finally lay my hands on a copy. Then I hide somewhere until I have devoured the contents. And for weeks and thereafter I carry the damn thing around like a rosarie or sacred religious artifact. I usually carry the last book around until the next good one is issued. I'm still carrying the **Gourmet Guide to Beer**. And not without cause. Hillman's book is full of fascinating information on such useful things as buying, storing, and serving tips, e.g., avoid stores that don't refrigerate their stocks, and those that

leave same exposed to light. Temperature? "If you have stored a quality brew in the refrigerator for any appreciable length of time, it will likely be too cold, and you will need to remove it from the unit ahead of serving time . . . allow 15 minutes for lagers, 25 minutes for ales and 40 minutes for stouts and porters to reach proper serving temperatures. Mr. Hillman tells you how to store the beer, pour the beer, taste it and he even tells you how to cope with a keg of it. Hillman also rates 480 beers with zero to five mugs and lists eleven "5-mug" beers. These are **San Francisco Steam Beer, Dortmunder Actien Alt, Guinness Stout, Hacker-Pschorr Oktoberfest, Kloster Schwarzbier, New Amsterdam Amber, Pilsner Urquel, Samuel Smith Pale Ale, Samuel Smith Porter, Sierra Nevada Porter, and Sierra Nevada Stout**. These 480 can't match Jim Robertson's voluminous compilations, but these 480 are at least available in a good beer store near most of us. The section on how beer is made probably tells very little that *you* don't already know, but he lists some of the alcohol requirements from each of the various States and that is certainly revealing to the wanderer. His chapter on the classification of beer shows a lot of homework, but I wish he'd have stuck a little closer to Michael Jackson's previous work, in which case we beer writers might be on our way to a consensus in that department. Hillman's best contribution is in the section about judging beer. Very well thought out and carefully researched, it includes a list of tasting terms not regularly found in beer books. If you buy this book, don't carry it around like I did, it'll get dogeared too soon. f.e. ■

Jackson, Michael, Ed., **The World Guide to Beer**, 1977, New York, reprinted by Carolline Press, paperbound, 254pp, profuse illustrations, \$12 postpaid from ABIS.

I haven't reviewed this book in **Listen**, because it has not been available, but now we have copies, and if you've been trying to get one here's your chance. This is a handsome coffee-table book absolutely loaded with fascinating information on beer from every country that has a brewery. Photographs of the beer, the breweries, the people who make it and drink it, beer glasses, maps, locations, brewery histories and much, much more. If I had thought I was somewhat knowledgeable on beer, this was quite an eye-opener. A must for anyone who thinks he knows beer. The book is worth three times the price. f.e. ■

REAL BEER FAN CLUBS

There are a number of homebrew clubs that also have commercial tastings and report on them to their members in a club newsletter, but now we have three **Real Beer Fan** clubs. The *Anza Brewers and Con-*
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noisseurs of Riverside, California, newsletter **The Grain**, Editor Al Andrews, 5740 Via Sotelo, Riverside, CA 92506. *Anza Brewers* meet monthly, and their tastings are computerized. The list now includes 358 beers but, although they use a 20-point rating system based on my own, the highest ratings (15.7, **Aass Jul Ol**) would be 3-dots by my method, and no 4 or 5 dot beers at all. In February they rated 14 beers (all in blind tastings) and of those **Anchor Liberty Ale** was tops with a 12.1 average (1-dot).

Campaign for Authentic Beer, President Larry Popelka, of Chicago, IL, PO Box 1519, Evanston, IL 60204. This group has about one tasting a month, but they don't publish the results. They recently initiated a campaign to rid the world of clear and green bottles, and to do away with lights in beer storage, to protect our beer supplies and recently they managed to bring into the country several new beers from Belgium for sale and distribution in the Chicago area (see New Beer listings).

The Wild Yeast Culture of the East Bay (California) is a new club formed by Brad Gorden and Keith Skinner, Box 3550, Berkeley CA 94703. This is a Beer Appreciation Society concerning itself with homebrew, microbrew and imports and conducts tastings, tours, and teaches homebrewing. So far they've had two meetings and a tour of San Francisco's *Anchor Brewery*. They publish a newsletter **Brewspeak**. *Anza Brewers* and the *Yeast Bay* groups both have newsletters, and if you wish a copy, send a dollar to either of their addresses. *Campaign for Authentic Beer* doesn't seem to have a regular newsletter, but you can write them and send a dollar for literature.

In Canada, there's a branch of British **CAMRA** (**CAM**paign for Real Ale), and they publish a newsletter **What's Brewing**. Write Nick Waloff, President, **CAMRA CANADA**, 5-190 Booth St., Ottawa, ONT K1R 7J4, CANADA. Membership \$12, (\$14 U.S.), send \$1 for sample copy. ■

LOW ALCOHOL BEERS

For years I have been telling people that if you think you really must drive when you drink, re-think your position; but if you REALLY must drink and then drive, you need a beer like **Pabst Oly Gold**. Mostly water, it has only about 2.1% alcohol/wt — 2.6%/volume. **O-G** is great for that, and if that's what it was sold for, I'd love them. But they charge extra for it, and they tell you it's better than regular beer, and no hint that the low calorie count is from cheating you out of alcohol; but of course you're very foolish indeed if you've been fooled by that. Anyway, now the industry comes up with a beer, low in alcohol, just so you can drink and drive. I'm not sure about the morality of that, but I applaud them, anyway.

Three of these low alcohol beers are already on the market, and the consensus in the industry seems to favor less than 2% alcohol/25 (2.5%/vol) for such beers. *Anheuser-Busch* is test marketing its **L-A** (Low Alcohol) brand here in Portland and in other test markets around the country. Let me tell you that if **L-A** is a sample of such beer, forget it. **L-A** has 1.75% alcohol, and tastes only slightly better than **Oly Gold**. What really bugs me is that they could have put taste in the "beer." Let me explain. There's a beer called **Birell**, a totally non-alcoholic beer now being made in Olympia, Washington at the *Pabst Olympia* brewery there. **Birell** is brewed under license from the Swiss brewery **Hurlimann**. **Birell** tastes like a fairly good import beer. Now why is it that someone can make a non-alcoholic beer taste better than a low alcohol beer? The least we could have expected from *Anheuser-Busch* is for them to have made a beer which tastes a little like **Bud**. Is that asking too much? What they really want is to rip-off the customer with another new "fad." Give me a little taste and I might tolerate a fat price. Incidentally, I heartily recommend **Birell** for those times when you really do want to drink and drive. **Birell** has good taste (not great) and no alcohol at all. Too bad the **Oly Gold** people don't walk across the hall and see how its done.

Several other brewers are toying with the low alcohol idea. *Hudepohl* of Cincinnati has its **Pace** and Philadelphia's *Christian Schmidt* is brewing **Break Special**. I've not heard anything about those beers, but I hold no great hope. I know there'll never be a really "great" low alcohol beer, but I'm certain they'll not even make decent beer in that category until beer drinkers demand taste in their beer.

Meanwhile, my favorite micro-brewing person Bert Grant of Yakima is also going to make a low-alcohol micro-brewed beer! **Celtic Ale** (that's pronounced *Keltic*). Bert tells me that the name comes from the beer of the Celtic region, (Northern Europe from Britain to Germany and Poland and Scandinavia), which was low alcohol. The Celts drank several quarts a day of their beer. Bert Grant told me he plans to make a beer with a very special brewing process, and super-premium ingredients to make a full-flavored beer with 2.5 alcohol. I have no doubt that the beer will, indeed, have taste.

I like to think that the government could be a big help in these matters by reducing taxes on these low alcohol beers (as is done in Scandanavia), provided that they are labeled as low alcohol (less than 2%/wt) beers. Shall we say \$3 a barrel? Hopefully the states would follow suit. Don't hold your breath.

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