

TIPPECANOE HOMEBREWERS' CIRCLE



August 2023 Monthly Meeting – Historical Beer Styles

Announcements

2023 Events

- 1/27 Fermentation Frenzy – Hugh
- 1/28 Winter Warmer – Todd
- 3/19 St Paddy's Day - Lloyd
- 4/29 Tap on Taf - Hugh
- 5/6 Big Brew Day @ Great Ferm
- 6/3 Bus Trip - Lloyd
- 6/17 Parrilla - Todd
- 6/22-24 Homebrew Con – San Diego
- 6/25 Brewers Cup Entry Deadline
- 7/8 Brewers Cup Banquet
- **8/5 Brews Cruise – Lloyd**
- 8/26 Beers Across the Wabash – Jarrod
- 9/9 Hops and Coasters – Todd
- 9/24 Broktoberfest – Ted
- 11/4 Teach a Friend to Brew - Ted
- 11/11 Indy Brew Battle - Todd

2023 Meetings:

- January: Thiols - Benny
- February: History of Brewing - Kory
- March: Chocolate in Beer – Mary/Jeff
- April: Kit IPA's – Lloyd
- May: Weizen Yeast Beers - Todd
- June: BJCP Tasting 101 - Todd
- July: Pro Brewer - Crasian
- **August: Historical - Lloyd**
- September: American Ambers - Lloyd
- October: IPA's - Dan
- November: American Lager - Michael
- December: Clarity Issues?

2023 Festivals!!

1/27 Fermentation Frenzy – Hugh Gardner

1/28 Winter Warmer – Todd Cogswell

4/29 Tap and Go – Hugh Gardner

8/5 Brews Cruise – Lloyd Chatham

8/26 Beer Across the Wabash – Jarrod Doucette

9/9 Hops and Coasters – Todd Cogswell

9/24 Broktoberfest – Ted Rimstidt

11/11 Indy Brew Battle – Todd Cogswell



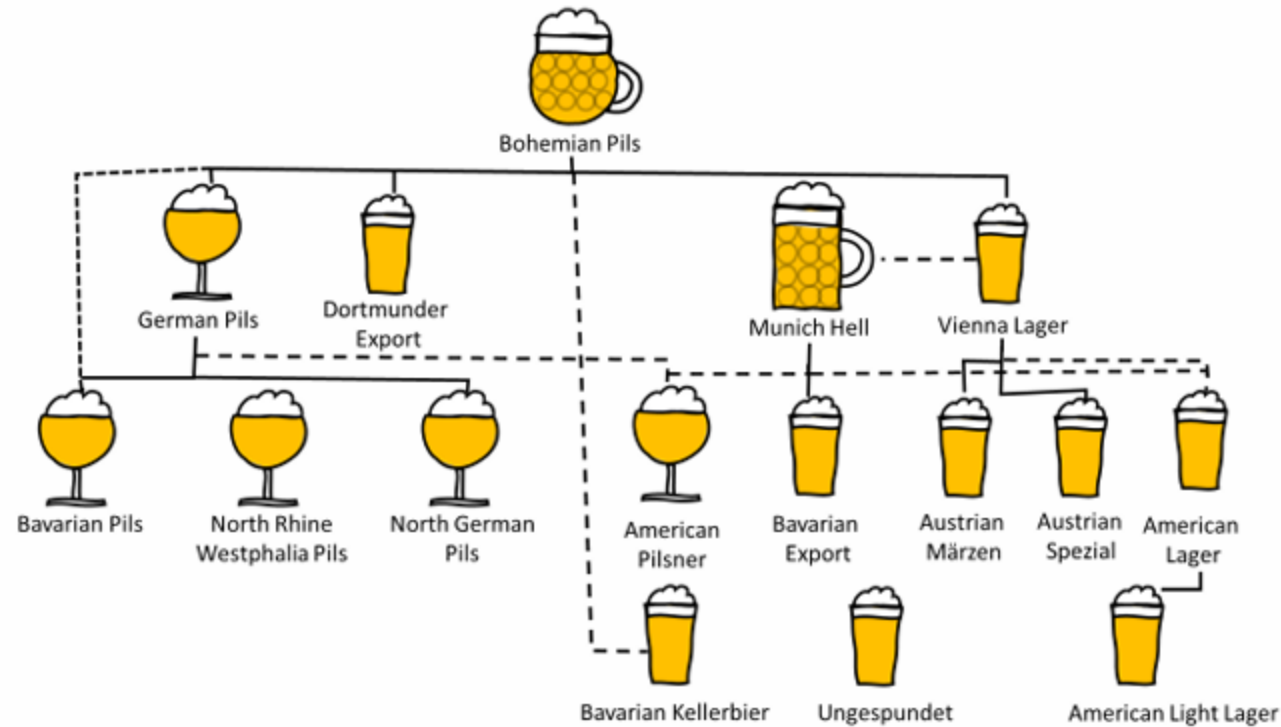
FERMENTATION FRENZY



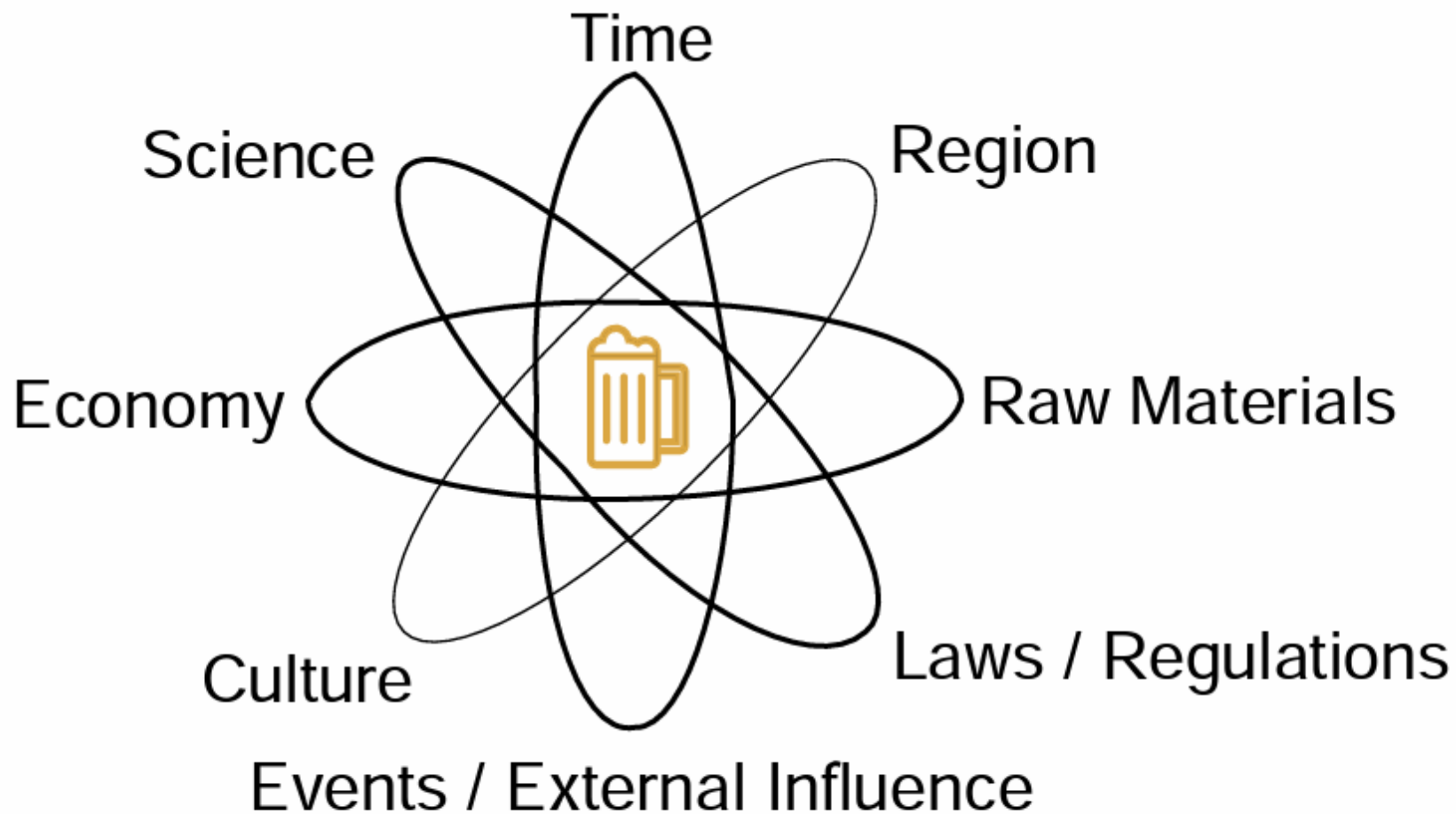
Excursion: What Is a Beer Style?

style: a particular manner or technique by which something is done, created, or performed

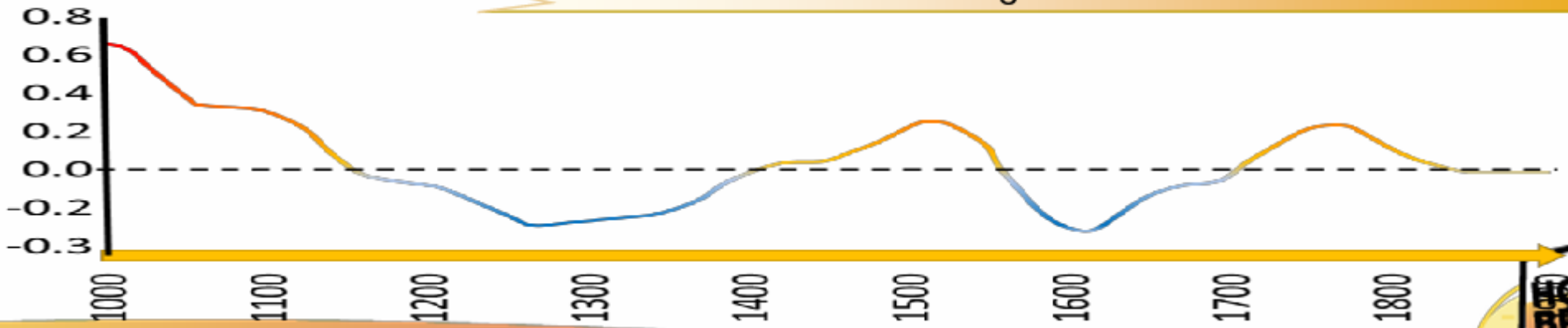
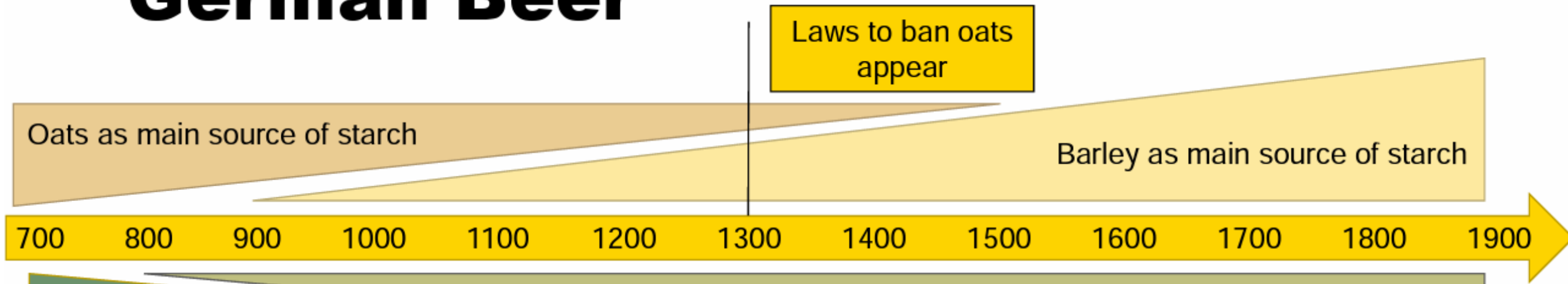
var·i·a·tion: a different or distinct form or version of something



What Influences Beer Styles?



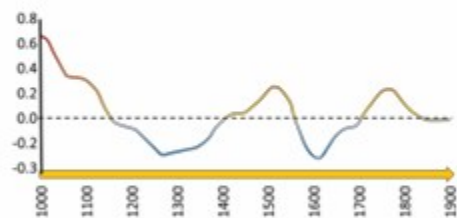
“German Beer”



Change in the Source of Starch



Oats



1300s



Barley

- Average growing temperature needed 44F
- Need this temperature for 180 d
- Yield: 4,000 l/ acre
- Extract oat malt: ~79%

- Average growing temperature needed 41F
- Need this temperature for less than 100 d
- Yield: 5,500 l/ acre
- Extract barley malt: ~81%

More Examples....



Kotbusser

- From Cottbus region in Germany.
- Made from local ingredients: Pils malt, wheat, oats, honey and molasses.
- 1871 Otto Von Bismarck unified Germany and required Northern states to sign 1516 beer purity law. Kotbusser outlawed.
- 1993 less strict Rienheitgebot still outlaws honey and molasses
- Current: only a few breweries worldwide make this style of beer. Grimm Brothers in Loveland Colorado make Snowdrop Kotbusser, part of their regular line up.



Kotbusser

Ingredients

- Pils malt (around 60%)
- Malted wheat (around 30%)
- Flaked oats (around 10%)
- Honey
- Molasses
- Noble hops
- German ale or Kolsch yeast

Characteristics

- Light pils and wheat character.
- Light noble hop character
- Very light honey character. Molasses can come through even in these small amounts.
- Light fruitiness or white wine character possible from yeast.

Kotbusser – Recipe & Process Data

o.g. 1.051, f.g. 1.008. 5.6% 18 IBU

Grain Bill

- 6.5 lbs. Avangard Pilsner malt
- 3 lbs. Avangard wheat malt
- 1 lb. flaked oats

Water

- 10 ml phosphoric acid-mash
- 1.25 tsp calcium chloride-mash
- 0.75 tsp gypsum-mash

Process

- Imperial Dieter/Boil 90 minutes/Mash T=153. Initial mash pH 5.62, adjusted with lactic acid/Fermented at 64 to 66 degrees/Final beer pH 4.41

Hops

- 0.25 oz. Mt. Hood-first wort hop
- 0.25 oz. Copper hops (10.2%) @60 minutes
- 0.5 oz. Hallertau (5.9%) @30 minutes
- 0.5 oz. Hallertau -Steep 10 minutes @170 degrees
- 1 oz. Saaz- Steep 10 minutes @170 degrees

Adjuncts

- 2 oz. Honey -Steep 10 minutes @170 degrees
- 17 gm. Sorghum molasses -Steep 10 minutes @170 degrees

Brunswick Mum

- Known as Brunswick Mum, or Braunschweiger Mumme
- Originally brewed in Brunswick Germany and heavily exported by the Hanseatic League, especially to England, but as far as India and the Caribbean.
- One of the original "black beers" recorded in history.
- Ranged from weak to strong depending on the brewer
- Was a gruit, using herbs as the flavoring and preservative agent instead of hops
- Stronger versions would hold up in storage, which allowed it to spread and become well known



Mum

8% 0 IBU

Ingredients

- Chocolate Malt, Rye Malt, Black Patent, Crystal for color and flavor 5%
- Pils Malt 55%
- Wheat Malt 30%
- Flaked Oaks 10%
- Honey
- Herbs (Juniper berries, licorice root, marjoram, camomile, allspice and rose hips-many potential combinations, this is just my latest)
- German Wheat Yeast

Characteristics

- Brown to Black in color (depending on how much Chocolate or Black Patent used)
- No hops at all used
- Has a sweetish, herbal flavor
- Stronger versions can have noticeable alcohol hints

Dutch-Style Kuit (Kuyt, Koyt)

OG 1.057, FG 1.018, 5.2%, 27 IBU

Ingredients

- Oats 46%
- Wheat Malt 27%
- Vienna Malt 27%
- Noble Hops - Hallertau
- English Ale Yeast – S04

- This style of beer was popular in the Netherlands from 1400-1550.
- 155F Mash, Ferm. at 64F
- Ca(70),Na(10),S04(54),Cl(98)

Characteristics

- Gold to copper colored ale. Chill haze and other haze is allowable.
- Aroma character - grainy-bready accent. Hop aroma is very low to low from noble hops or other traditional European varieties.
- Hop bitterness is medium-low to medium in perceived intensity. Esters may be present at low levels. Very low levels of diacetyl are acceptable.
- Body is low to medium.

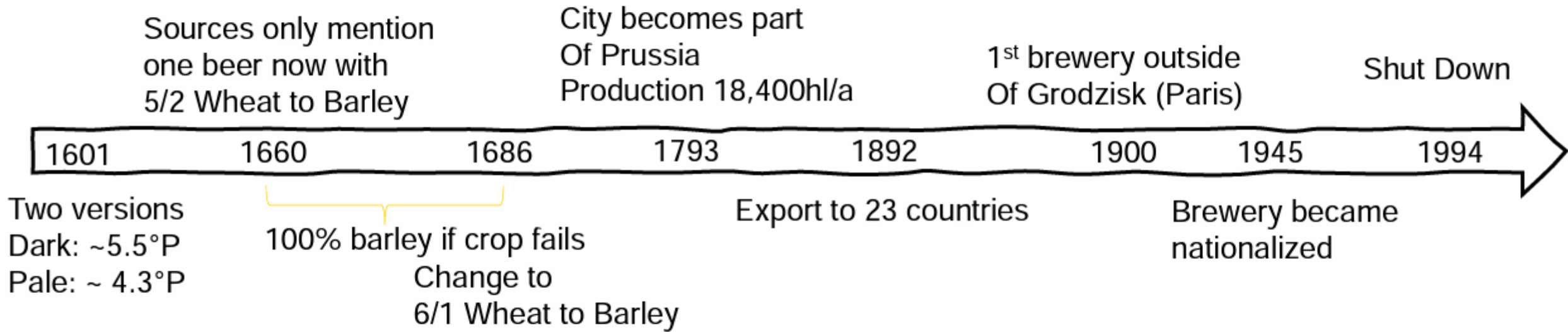
Piwo z Grodziska



- Grodzisk Wielkopolski nowadays Poland. Potentially founded by Germans
- 1st evidence of brewing privileges awarded 1601
- Became part of Prussia 1793
- Beer was famous and exported as far as China and South Africa
- Today the beer is known as a smoked, pale, 100% wheat beer



Piwo z Grodziska





History of Gose Beer

- A German Sour Wheat Beer - originated in Goslar Germany (13th Century). Failed "Reinheitgebot" due to use of Coriander but excluded due to regional specialty.
- Named for Gose River, saline due to mining of Iron/Silver, gave the beer the salty taste. Also Salt mines east of Goslar made salt more abundant.
- Popular both in Goslar and throughout Germany



GOSE – “GO-zuh”

Color Range:	3 – 4 SRM
Original Gravity:	1.036 – 1.056 OG
Final Gravity:	1.006 – 1.010 FG
IBU Range:	5 – 12
ABV Range:	4.2 – 4.8%
Typical pH:	3.2 – 3.8
Appearance:	Medium yellow to deep gold; Unfiltered; Good Carbonation; Head should last long, rise high and last long.
Aroma:	Clean freshness; Malty & yeasty dough aromas; Notes of fruits may range from light to medium and contribute to sourness; Coriander brings lemon-like aromas.
Flavor:	Noticeable sourness; Notes of pome fruit should be light to moderate; Low notes of lemon and grapefruit are possible; Maltiness should remain light to moderate; Salt should be noticeable; Hops remain hidden with little bitterness.
Mouthfeel:	Light to low-medium body; Good carbonation; Crisp, clean and overall refreshing.
Overall Impression:	High to very high carbonation, effervescent. Medium-light to medium-full body. Salt may give a slight tingly, mouthwatering quality.