

Malted Barley Appreciation Society

APRIL 2008 • VOLUME 15 • NUMBER 4

From Weisse to Black



Photo by Pamela Rice

BY ALAN RICE

Last month, **Garrett Oliver** strolled over to Mugs Ale House from the **Brooklyn Brewery** under the fading glow of early daylight savings. He brought with him a couple of beers from his still-fill bottling line that he showed the MBAS in January 2007 (click [HERE](#) for PDF). We started with **Brooklyn-Schneider Hopfen-Weisse**, which was labeled for the

first time that very afternoon!

B-S H-W first appeared last summer. Here's the story if you missed it. **Hans-Peter Drexel** has been the brewmaster at **G. Schneider & Sohn** for over 25 years. Garrett met him many years ago through the **Craft Brewers Guild**. When he first toured the US he didn't speak much English. And he had never before tasted Imperial Stouts or American IPAs. Hans-Peter found himself an extreme beer enthusiast at an august, wheat-only brewery in a land of long traditions and little innovation

The **Schneider Brewery** was established in Munich in 1872 when Georg Schneider purchased the right to brew wheat beer from King Ludwig II. (Since the introduction of the Reinheitsgebot, wheat beer could only be brewed by the Bavarian royal family in one of their Weisses Brauhaus.) Some say he saved the style with the Original Schneider Weisse, which is brewed with the same recipe to this day.

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BEER EVENTS

Mon. April 7, 6-9pm, Arcadia at Mugs Ale House. Tim Surprise of Arcadia Ales will be visiting. Cocoa Loco Triple Chocolate Stout, Cereal Killer Barleywine, Big Dick's Old Ale, and the rare Hop Rocket 11th Anniversary Ale.

Mon. Apr. 7, 9pm, NCAA Championship Game and Sixpoint at South 4th.

Wed. Apr. 9, Keystone Kegs at The Gate. Legacy Triple H 2006, Legacy Euphoria 2006, Sly Fox Odyssey Imperial IPA, Stoudt's Double Mai Bock, Stoudt's Double IPA, Troeg's Nugget Nectar, Weyerbacher Quad, Victory Harvest Ale 2006, Victory Braumeister Pils, Victory Hop Devil IPA Cask, and more.

Wed. Apr. 9, Smuttynose at Downtown. David Yarrington will be there from 6-7pm, before the MBAS meeting. Shoals Pale Ale, Abbey Single, Imperial Stout, Scotch Ale, Farmhouse Ale, Brett and I.

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Photo by Pamela Rice

Cheers from the editor, Alan Rice...

NEXT MEETING:

Wed. Apr. 9, 7:30pm, Mugs Ale House. Our

guest: David Yarrington of Smuttynose Brewery.

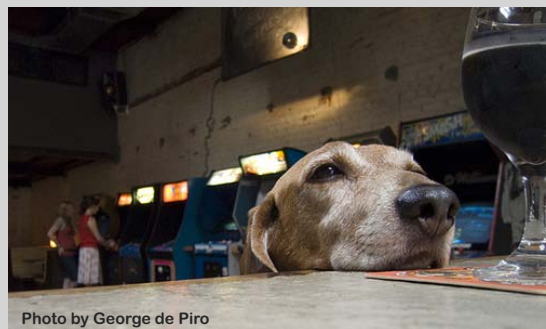


Photo by George de Piro

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In 1927, Georg Schneider IV purchased the Weisse Brauhaus (wheat beer brewpub) in Kelheim, northeast of Munich. It is located on a spit of land between the Altmühl and Danube rivers, just west of their confluence. This brewery dates to 1607 and is the oldest continually operating weisse beer brewery.

The Munich brewery was bombed in 1944. (There is a Schneider Biergarten on the site today.) After the war, all operations moved to Kelheim. The brewery is still family-owned. **Georg Schneider VI** has been working in the brewery since 1982. His 12-year old son, Georg Schneider VII, is affectionately known as “The Wheat Prince”.

Since Schneider Weisse is no longer brewed in Munich, it is not served at Oktoberfest. But after Hans-Peter’s visit to the US, he wanted to re-create their beer from the time when the fest was still held in the cooler October, and higher gravity styles besides Märzen were served.

But he also wanted to bring it into the 21st Century. The result was the awkwardly named, style bending, tasty, and organic **Schneider Wiesen Edel-Weisse**. It is likely the only Bavarian beer brewed with Cascade hops. And I doubt there are many in all of Germany.

Aventinus Weizenbock has been around for 100 years. Hans-Peter was well aware of the legend of the 1930s shipment, that became particularly flavorful after accidentally freezing during a winter delivery. In 2002, he re-created the **Aventinus Eisbock** by chilling the 8% abv beer to -20C in a specially created tank. The walls of the tank become coated with ice. The thick, almost syrupy liquid left in the middle of the tank has an ABV of 12%.

So, Hans-Peter certainly has the credentials of an ex-

treme brewer in a conservative land. There is little creativity from most German breweries, and the consumers treat the product like water. But given a chance, they will drink flavorful fluids. At a beer dinner at the Schneider brewery, Edel-Weisse and Aventinus shared the menu with Brooklyn Blast!, Black Chocolate Stout, and Local 1. After the meal, the Blast! was the first keg to kick.

After the dinner, the collaboration began. The home brewery would be named first. Garrett’s concept was that they would each brew essentially the same pale, hoppy weissbock in the other’s brewery, but with different hopping chosen by the visitor to

reflect the local *terroir*. This is the case for the entire product at Schneider, as all of the wheat, barley, and hops are grown in Bavaria.

The first batch of **Schneider-Brooklyner Hopfen Weisse** was brewed in Kelheim in May 2007. They used about half pale wheat and half pale barley malts in a 5-step in-

fusion mash in a 250 bbl kettle. There were 2 additions of Hallertau Traditions for bittering, with Hallertau Saphirs used late for aroma. They also dry-hopped with 3 lbs/bbl of Saphirs for a week. Garrett wanted to flood the fermenters with CO2 to purge them, but there was none in the brewery! Instead, they transferred the beer just before it finished. It clocked out at 8.2% abv and



Hans-Peter, Garrett, and Georg VI handling the Hallertaus.

40 IBUs.

Georg Schneider V modernized the brewery in 1998. And they are keeping up with the latest technologies today. (Click [HERE](#) for a PDF to check out the Huppmann & Tuchenhausen Brewery Systems equipment used at this 300,000 hl/yr (250,000 bbl) brewery.) They sell the only bottle conditioned, non-pasteurized German weisse beers available in the US. They have no aging tanks. Open fermentation is followed by a trip through the centrifuge, as the yeast refuse to settle out. A bit of fresh yeast and sterilized wort is added for priming.

Everyone told Hans-Peter he was crazy to try dry hopping, and a big problem did occur before kegging. The beer was full of hop crystals that remained suspended.

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They couldn't use the centrifuge since the hops would turn to paper, and it would take 5 days to un-jam it. They ended up losing a lot of beer in the transfers. And when the beer debuted at Zum Schneider (no relation!) in the East Village last July, it had an interesting, three-toned gold, green and brown color that changed as



Peter had never tried them before, and Palisades are often used to extend Amarillos. They used German malts, so the hops, water, and brewing equipment were the primary variables.

Last year's batch of **Brooklyn-Schneider Hopfen Weisse** was on draft only, as the bottling line was being used for Local 1. This year's batch is in bottles only. The beer was clarified with Isinglass. And it's bottle conditioned with fresh Schneider yeast, and Champagne yeast for insurance.

This also kicks up the abv a bit to 8.5%, and will also change the flavor a little, too.

My first impression of the B-S was an earthy, floral hop aroma, not citrus. The banana and clove come through in the middle, and it ends with a tropical fruit sweetness. I look forward to trying a full serving.

It was released this past week. If you want to try it, don't delay in picking one up. There are only 2500 cases to be divided among 22 states. Add in the high cost of ingredients and labor, and it is priced accordingly at \$12-15. B. United said that they'll be importing the second batch of S-B this month, so now is the time to try them side-by-side at the same age. And these beers are best enjoyed at their hoppy freshest.

We next got a chance to try Garrett's clandestine experiment, **Black Ops**. He acquired some fresh **Woodford Reserve** bourbon barrels, and the brewery never

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Garrett and Hans-Peter at Zum Schneider. Photo by Mike Lovullo.

it settled in the elegant S-B H-W glass. The first beer was a bit strange to drink, but by the second glass it seemed interesting. And it made for a nice topic of conversation. But Hans-Peter has since solved the centrifuge problem. I guess they don't appreciate St. Patrick's Day in Germany.

The day after the S-B debut party, Hans-Peter took his yeast out to Brooklyn and got to work choosing hops. After a couple hours drinking hop teas, he settled on Amarillos and Palisades. This impressed Garrett, as Hans-



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smelled so good. They lightly rinsed them with a couple liters of water, which didn't go to waste. They filled the barrels with an ale similar to Black Chocolate Stout, but a little "softer." After a short time in the wood, the beer got a coarse filtration to remove any char, before the dump into the bright tanks. Finally, they added small shots of sugar and yeast for bottle refermentation. The booty was hidden under tarps for 4 months.

Garrett and his co-conspirators conducted this mission without approval from their superiors. There were only 75 cases, so it could never be released to the public. Milton Glaser, the brewery's artistic designer, did not miss the opportunity to put a label on the secret bottles. The grey typography on a black background is very difficult to read – brilliant. Under the iconic "B" it says "Sample Not For Sale" – unfortunate.

The Black Ops, of course, pours black, with a thick, dark head from gravity encouragement. The bourbon was evident in the aroma, but was subtle in the flavor. It has a silky mouth feel. I tasted more chocolate from the malt than vanilla from the whiskey, and that was a good thing. Some beers spend too much time in wood and must be cut with fresh beer, but that was not an option here.

I was fortunate to try Black Ops, but disappointed that I could not buy it. Only 75 cases were produced, and there was no way to distribute it without upsetting a lot of people. And Garrett has no interest in the brewery-only-releases that are all of the rage right now. The way they see it, there is more for them.

He's not interested in commercial production of barrel-aged beers, either. "The costs go far beyond the actual costs of the barrels and the space they take up," Garrett wrote on Beer Advocate, in response to a question about expensive beers. "Depending on how the beer is made, the barrels need to be rinsed and filled by hand, somehow secured (full, they weigh several hundred pounds) and stored, and then every barrel typically needs to be transferred to a tank before it can be bottled or kegged. Where



Photo by Alan Rice

it may take a brewery a few hours to run a hundred kegs or several hundred cases of a regular beer, this can easily take a few people all day to run considerably less beer. In a very small brewery, this may mean that you can't brew that day. And that doesn't even take into consideration whatever else you might do with the barrels - blends, wild yeasts, fruit, etc."

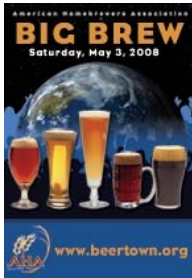
Garrett Oliver continues to try new styles in his Brewmaster's Reserve line. In January, he came out with Brooklyn Extra Brune, a Belgian-style dark ale. And the brewery just released Brooklynator Doppelbock, a 7.5% springtime beer. Read about them on the BB website.



Photo by Pamela Rice



Homebrew Events

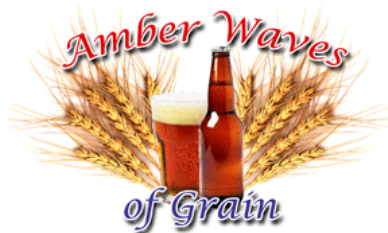


SAT. MAY 3, 2008

Big Brew National Homebrew Day

Join thousands of homebrewers from around the world in brewing the same recipe and sharing a simultaneous toast. This year's recipe is Chiswick Bitter in honor of Michael Jackson.

<http://www.beertown.org/events/bigbrew/index.html>



MAY 16-17, 2008

Amber Waves of Grain 12th Annual Western NY Homebrew Competition

Location TBD

Hosted by Niagara Association of Homebrewers and Sultans of Swig

Entry deadline May 3

<http://awoghomebrew.com/>



MAY 17, 2008

12th Annual B.E.E.R. Brew-Off

At The American Legion in St. James, NY

Presented by Brewer's East End Revival of Long Island

Entries collected Apr. 12 – May 10

Details at: <http://hbd.org/beer/>



JUNE 7, 2008

Buzz Off Homebrew Competition

At Iron Hill Brewery in West Chester, PA

Hosted by Brewers Unlimited Zany Zymurgists

<http://hbd.org/buzz/>



JUNE 13-14, 2008

New York State Homebrew Competition

At the NY State Fairgrounds in Syracuse

Hosted by the Salt City Brew Club

http://www.saltcitybrew.org/sf_competition.html



JUNE 19-21, 2008

AHA 30th Nat'l Homebrewers Conference, Cincinnati

The world's largest-attended conference devoted to amateur brewers. Keynote speaker is Jim Koch of Boston Beer Co. <http://www.beertown.org/events/hbc/>

Please participate. All entries welcome. Judge and stewards wanted.

Calendar

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UNDERLINED TEXT INDICATES HOT LINK

Wed. Apr. 9, Smuttynose at Downtown Bar and Grill. 10 drafts, list TBA.

Thu. Apr. 10, 6:30-10:30pm, Ale Street News Ultimate Belgian Tasting III at Heartland ESB, \$98. An upscale tasting event, with the best of Belgian and Belgian-style beers, paired with quality food.

Wed. Apr. 16, Captain Lawrence at Blind Tiger. Scott Vaccaro will be on hand. Cask: Imperial IPA (dry hopped with Chinooks). Drafts: Imperial IPA, Xtra Gold, Liquid Gold, Pale Ale, Smoked Porter, Brown Ale. Draft or Bottle: Smoked from the Oak (aged in merlot barrels), Nor'Easter, St. Vincent's Double '06, Golden Delicious.

Wed. Apr. 16, Sixpoint at The Gate. List TBA.

Wed. Apr. 16, Founder's at Andy's Corner. Founder's Brewing of Grand Rapids, MI moved to a new and much larger location, so they are expanding distribution. Andy's welcomes them to NJ with a debut party. List TBA.

Tue. Apr. 22, 6:30pm and 8:30pm, Beer, Cheese and Pickles at Jimmy's No. 43, \$35. An assortment of pickled goodness from Rick's Picks, Artisanal Cheese from Saxelby Cheesemongers, and Craft Beer available at Jimmy's No. 43 specifically paired with one another to make delectable sums greater than their individual parts. Click [HERE](#) for tickets.

Wed. Apr. 23, Paul's Taproom at The Gate. MBAS member Paul Sullivan will be selecting the specialty drafts. There's no word yet on which side of the bar he'll be on!

Wed. Apr. 23, Magic Hat at Blind Tiger. Featuring Magic Hat Blind Tiger Mystery Beer from a gravity de-

fying cask, and at least 10 drafts.

Thu. Apr. 24, Dogfish Head at Standings. List TBA.

Sat. Apr. 26(\$54)–Sun Apr. 27(\$44), TAP New York at Hunter Mt. Craft breweries and brewpubs from across the state will be participating in the most prestigious beer and fine food event in New York. Over 90 beers and gourmet food.



Wed. Apr. 30 – Sat. May 3, 12th Annual NERAX in Somerville, MA.

The England Real Ale Exhibition will offer about 80 firkins of cask-conditioned beers served by gravity or hand-pump, about half from England, Scotland, and Wales, and half from New England.



Wed. Apr. 30, Smuttynose at The Gate. List TBA.

Thu. May 1, Lagunitas at Jimmy's No. 43. List TBA.

Thu. May 1, 5pm, Maibock tapping party at Zum Schneider. List TBA.

Mon. Apr. 7, 9pm, NCAA Championship Game and Sixpoint at South 4th.

Wed. Apr. 9, Keystone Kegs at The Gate. Legacy Triple H 2006, Legacy Euphoria 2006, Sly Fox Odyssey Imperial IPA, Stoudt's Double Mai Bock, Stoudt's Double IPA, Troeg's Nugget Nectar, Weyerbacher Quad, Victory Harvest Ale 2006, Victory Braumeis-

ter Pils, Victory Hop Devil IPA Cask, and more.

Sat. May 3, 3pm-3am, 5th Annual Sausage and Maibock Fest at Loreley's.

Sun. May 4, 1pm-until, Maifest at Zum Schneider. Maibocks, German BBQ and live polka.

Tue. May 6 – Wed. May 7, Rogue and Oyster Fest at Blind Tiger. They'll have 28(!) Rogue drafts to wash down 1500 Pacific Northwest oysters.

Tue. May 13, 6pm, 4th Annual Brooklyn Brewery Dinner at Austin's Steak and Ale, \$60. Enjoy a 5-course dinner and beer pairing, with commentary from Garrett Oliver (on the patio, weather permitting).

Wed. May 14, Allagash at Downtown. One gravity cask and 10 drafts.



Fri. May 16 – Sat. May 17 SAVOR in Washington, DC, \$85. SAVOR:

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MBAS 2008 COMMITTEE

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B.R. Rolya

Bob Weyersburg

Kevin Winn

Lucy Zachman

Typographer: Pamela Rice

<http://hbd.org/mbas>

CALENDAR: *Continued from page 7*

An American Craft Beer & Food Experience will highlight the culinary delights of beer as part of the Brewers Association's annual American Craft Beer Week celebrations.

Enjoy a reception-style sampling pairing your choice of 35+ sweet and savory appetizers with 96 craft beers from 48 breweries. Attend food and beer pairing salons. Converse with the luminaries of the craft beer industry, including Tomme Arthur, Adam Avery, Peter Bouckaert, Sam Calagione, Vinnie Cilurzo, Greg Koch, Jim Koch, Garrett Oliver, Hugh Sisson, Carol Stoudt, and Rob Tod.

Sat. May 17, Noon-6pm, Captain Lawrence 2nd An-

niversary Party at the Brewery in Pleasantville.

Beer, BBQ and live music.

**Sat. May 17, 1-5pm, Brandywine Valley Craft Brew-
ers Fest at Iron Hill Brewery in Media, PA, \$30. 25
regional breweries, live music.**

Up-to-the-minute event info:

<http://hbd.org/mbas/calendar.html>

For the **latest draft lists**, go to:

<http://hbd.org/mbas/new.html>

For **area beer bars**, go to: <http://hbd.org/mbas/beer.html>



Photo by Bill Coleman