

# TRENDS IN AMERICAN CRAFT BREWING

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# Zoiglhaus, PINTS and Ponderosa Brewmaster



Alan Taylor is a German-trained Braumeister working in Portland, Oregon and Albuquerque, New Mexico

21 years of professional brewing experience in Germany and the US

Brews German-style beers according to the German Purity Law of 1516 and any other beer style that comes to mind



# Popular Beer Styles

- Kettle Sours
- Fruit Beers
- Lager Beers / German Styles
- Wood-Aged Beers (not just bourbon...)
- Hazy IPAs/Pales
- Fresh Hop

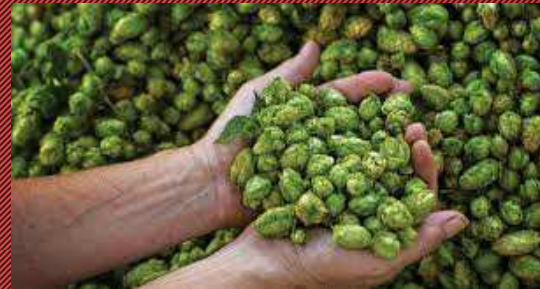
# Kettle Sours - Step 1 How to Sour

- Timing is key - kettle must be available
- Wort Composition - Low to no hop wort to begin
- Quick pasteurization / short boil
- Cool Wort to 30 to 44 C
- Inoculate with Lactobacillus
  - Joghurt via starter or direct into kettle
  - Acidulated Malt / Pilsner Malt for latent flora
  - Wild Brew Sour Pitch (10 g / hl)
  - Maintain CO2 environment (for mixed culture)
- pH drop / Acidity to taste
- Harvest if desired
- Boil wort to kill off bacteria, proceed with brew



# Kettle Sours - Step 2 What to Brew

- Pales / IPAs with Fruit-Forward Hops
  - Mosaic, Citra, Simcoe, Azacca
  - Acidity creates a juicier effect
- Berliner Weisse - Sour Wheat Beers
  - Pitch an acid-tolerant German ale yeast with your *Brettanomyces* strain of choice - Age for 6 months or more for full flavor development
- Gose
  - Add ca. 225 g / 10 hl Coriander and ca. 300 g / 10 hl NaCl to the whirlpool and ferment with acid-tolerant German ale yeast
- Flanders Red / Oud Bruin



# Fruit Beers - Step 1 What type of Fruit?

- Whole Fruit

- Fresh
- Dried



- Peels

- Freshly zested
- Dried



- Juices

- Lime, Apple, Pear, Orange, Lemon, Passion Fruit, Pomegranate, etc.

- Aseptic Puree

- Raspberry, Blackberry, Cherry, Peach, Strawberry, Blueberry, Plum, Boysenberry, Cranberry, Grapefruit, Blood Orange, Pineapple, Gooseberry, Pink Guava



# Fruit Beers - Step 2 How to Add Fruit

- Kettle or Whirlpool
  - Hop bags for peels and whole fruit
  - Direct to vessel with juices or purees
- During Fermentation
  - Juices/Purees added during yeast pitch
  - Hop bags of whole fruit anytime during fermentation (usually done after majority of fermentation is complete)
  - Aseptic addition after yeast harvest
    - Recirculation
- Post-Fermentation
  - Aseptic addition on way to brite tank
    - Quick pasteurization (caution with pectin-rich fruits)



# Fruit Beers - Step 3 Fruit Beer Styles

- Classic American Wheat
- IPAs
- Kettle Sours
  - Simple Pales or Wheats
  - Berliner Weisse
  - Gose
- Belgian Styles (Dubbel, Tripel, Golden, Lambic)
- Lagers
- Stout
- Spiced Beers
- Honey Beers



# Lager Beers / German Styles

- German Styles
  - Pilsner, Helles, Hefeweizen, Kölsch
  - Dunkles, Märzen/Okttoberfest, Schwarzbier
- US Styles
  - Pre-prohibition Lager
  - California Common
  - Adjunct Lagers / Cream Ale
- Mexican Lagers
- Hybrid Styles
  - Pilsner with Newer American Hops
  - Mexican Lagers with Limes or Wakatu Hops
  - Hopfenbombe - German-style IPA



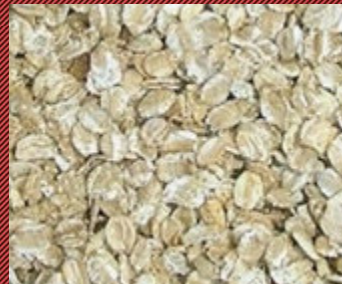
# Wood-Aged Beers

- Bourbon Barrels
  - Porters
  - Stouts
  - Caramel-Malt focused ales
  - Pilsner/Lager
- Gin / Tequila / Mezcal / Port Barrels
- Wine Barrels
  - Pinot Noir
  - Pinot Gris
  - US or French Oak
- Foeders
- Spirals
- Native Woods



# Hazy IPAs

- Lower IBUs and Alcohol than traditional US IPAs
- More intense fruit juice aroma and flavor
  - Mosaic, Citra, Simcoe, Amarillo, Equinox-type hops
- Definite turbidity in the final product
  - Lactose, Flaked Wheat, Flaked Oats
- Balanced SO<sub>4</sub> / Cl<sub>2</sub> Ratio



# Fresh Hop Beers



Which hops to use?

Simcoe, Amarillo, Cascade, Centennial...  
i.e. the bigger aromatic hops

How to source them?

Make friends with the hop farmers!

Where/when to add them?

Bittering addition not recommended

Whirlpool addition works great

Dry hopping works sometimes

How much to use?

7-9 times dry weight



BREWERY **Zoiglhaus** PORTLAND



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