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Bring Back the Cask

It's time to fall in love with cask ale again. *Zymurgy's* veteran readers may remember a time when American taprooms made a big deal of British-style real ale. Some of the more devoted outlets installed proper beer engines with swan-neck faucets and welcomed heated debates over the merits (or horrors) of the sparkler. Others were content to plunk a cask on the counter for Firkin Friday and gravity dispense.

This wasn't all that long ago. Remember BridgePort India Pale Ale? I sure do. It combined American and UK hops in a flavorful beer of only 5.5% ABV. You probably couldn't call it IPA today. One of my fondest beer memories involves having enjoyed a couple of pints of BridgePort IPA, served cask-style, in the now-defunct brewery's taproom in Portland, Ore. The brewery and its beer may be gone, but that memory remains. And it was less than a decade ago.

But where are the casks now? Today's U.S. beer consumer is hard-pressed to find real-deal cask ale. Sure, a handful of breweries have built businesses around cask-conditioned ale, and they are to be applauded and frequented. A few others augment kegged offerings with the occasional real ale. But, on the whole, it appears to have fallen out of fashion.

It was thus a welcome diversion to have recently enjoyed a long-overdue vacation to the UK. Between London sightseeing and walking in the picture-perfect countryside of the Cotswolds, many opportunities for liquid refreshment presented themselves. Every day included at least one stop at a pub with several handles of real ale.

Just a few notable highlights include Proper Job from St Austell Brewery; Portobello Brewing Company's Westway Pale Ale; Ghost Ship from Adnams Southwold; Titanic Brewery's Plum Porter; Oakham Ales Citra; and the much-celebrated Timothy Taylor's Landlord. There was also, of course, Fuller's London Pride.



Some readers might have enjoyed London Pride as their first "real" (i.e., not macro lager) beer. Anyone who has studied for a beer exam has come across London Pride as one of the classic commercial examples the BJCP lists for the Best Bitter style. Maybe you've recently purchased a bottle for nostalgia's sake.

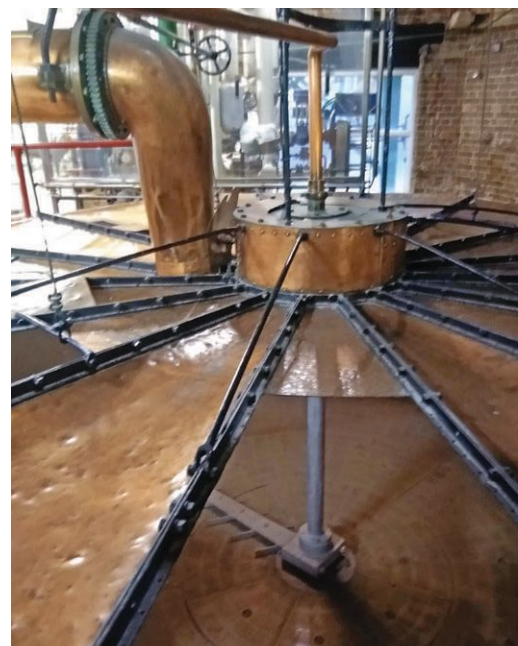
London Pride in a bottle and London Pride served from a cask are two different beers, quite literally. The bottled ale is brewed to 4.7% ABV, while the cask version is an even more sessionable 4.1% ABV. It's common practice in the UK to have two versions of the same brand—a low-alcohol cask ale to enjoy in the pub and a higher-strength formula for the bottle.

I was delighted to tour Fuller's historic Griffin brewery in Chiswick. Owned by Japanese brewing concern Asahi since 2019, the brewery still manages to retain much Victorian charm, even if the old coppers are long since out of use. Fuller's do continue to use a grain mill that most breweries would have replaced years ago. It's still serviced by millwright Ronnie Lee, whose name is well-known in Scotch whisky circles as the Welshman who maintains many antique mills that keep the *uisce beatha* flowing.

London Pride is an excellent beer, but like so many beers, it is at its best close to its birthplace. Homebrewers know this intuitively, which is why I suggest we all spend some time making our own cask ale.

I would wager that the proportion of us who enjoy a good cask-conditioned pint is higher than that of the wider population of beer consumers. If you appreciate real ale as much as I do, consider doing it yourself. Before I came on as *Zymurgy's* editor-in-chief, I penned an article on DIY cask ale in this very publication ("(Un)real Ale: Cask Conditioning at Home," Jul/Aug 2013).

You don't really need a beer engine. You don't even need an actual cask. All you



really need for stylistic fidelity is to naturally carbonate modestly (1.1 vol or 2.2 g/L) and serve at cellar temperature, about 50–55°F (10–13°C). Try it this year. Maybe you'll be so delighted that you'll encourage your local brewery to bring back the cask.

Dave Carpenter is editor-in-chief of Zymurgy.

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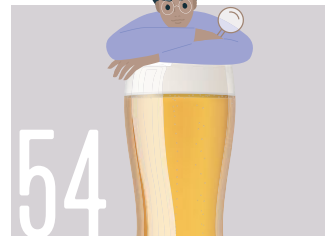
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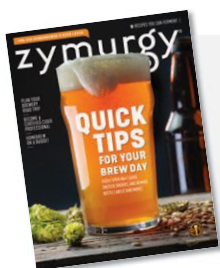
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Cover Photo
Luke Trautwein

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(zī'm əɹ jē) n: the art and science of fermentation, as in brewing.



ON THE WEB

Find these homebrewing recipes and more on our website @ HomebrewersAssociation.org/homebrew-recipes

New Products

ALCHEMY PEPPERS

HOPP SAUCE

Alchemy Peppers recently announced the launch of its new line of hop-infused Hopp Sauces. The three debut hot sauce varieties include

- **Fresno Peppers + Simcoe Hops**, which mixes Fresno and red bell peppers, strawberry puree, Simcoe hops, and garlic.
- **Jalapeno Peppers + Citra Hops**, which blends jalapeños, Citra hops, and a dash of lime to create the brand's mildest hot sauce.
- **Scotch Bonnet + Mosaic Hops**, the brand's hottest variety, which is made from yellow bell peppers, Scotch Bonnet peppers, Mosaic hops, and pineapple.

Each variety of hot sauce is made from all-natural fruits and vegetables and is infused with hops to deliver one of the first hop-forward hot sauces created for—and by—beer lovers.

Hopp Sauces are made in small batches using real hops. The hot sauces are not built on a vinegar base, which allows the fresh chile flavor to take center stage.

Alchemy Peppers Hopp Sauces range from 3,000 to 45,000 Scoville heat units (SHU) and showcase superior craftsmanship with quality ingredients. Each 5-ounce bottle retails for \$12.95, or purchase a three-pack sampler for \$38.85.

To learn more, visit alchemypeppers.com.



TAPCOOLER NANOCANNER

With its innovative Counter Pressure Bottle Filler, Tapcooler brought simple, reliable counter-pressure filling to homebrewers who bottle from kegs. Now the Norwegian company has done it again for cans!

Counter-pressure filling is the preferred way to fill cans and bottles with carbonated beer because it reduces foaming and preserves the intended CO₂ level of the finished beer. Homebrewers have long used counter-pressure fillers to fill bottles from kegs, but Tapcooler's Counter Pressure Bottle Filler changed the game by attaching directly to a draught faucet.

The new Tapcooler Nanocanner Counter Pressure Can Filler includes everything you need to fill cans of homebrew under pressure, though you'll need to supply your own cans, lids, can seamer, and, of course, beer.

The Tapcooler Nanocanner works with industry-standard 202 end cans. The included beer valve connects to your keg's liquid disconnect via a 1/4" MFL swivel nut, and the gas adapter accepts ball-lock gas disconnects. A telescoping tube permits filling different-sized cans, as long as they use standard 202 ends. Use the push-button CO₂ purge valve to purge cans of oxygen before and after you fill them, and adjust the pressure relief valve (PRV) to regulate fill speed. The PRV also doubles as an overflow drain for beer and foam to escape while filling, reducing mess.

Everything that touches your beer is fabricated from 304 stainless steel, while



the drain barb and ball-lock CO₂ adapters are made from aluminum. Add one of two optional mounting brackets to secure your Nanocanner, or use the included screws to mount it wherever you like. The kit includes the Tapcooler counter-pressure filler, Nanocanner can attachment, and all necessary connectors and adapters, but it does not include a can seamer.

Available from Great Fermentations, the Tapcooler Nanocanner starts at \$227.99.

For more information, visit GreatFermentations.com.



AHA Governing Committee Election

Congratulations to Matt Bolling of Fredericksburg, Va.; Melissa McCann of Orangevale, Calif.; and Doug Piper of Greenville, S.C., your newly elected AHA Governing Committee members. These new members officially join the Governing Committee on June 1 and will participate in the annual in-person meeting at Homebrew Con in Pittsburgh.

The Governing Committee advises AHA staff and provides input on the future of the organization. The members of the Governing Committee volunteer many hours of their

time each year to serve the community of homebrewers through the Governing Committee and its many subcommittees. Pictures and contact info for all Governing Committee members can be found at HomebrewersAssociation.org/ahagc.

Many thanks to outgoing Governing Committee members Denny Conn, Donna Reuter, and Carvin Wilson for their years of service on behalf of the AHA membership.

Thank you to the 12 candidates who ran in this year's election, and thanks to all AHA members who voted!



Big Brew

May 7 is National Homebrew Day, and the AHA's annual Big Brew is always celebrated on the first Saturday in May. In 2022, those two happen to be one and the same! At this year's Big Brew, which is now in its 25th year, we're asking homebrewers worldwide to participate by firing up their kettles and raising a glass to the greatest hobby there is—homebrewing!

This year's two official Big Brew recipes are Dark Inception Imperial Porter and Tha CommUNITY Lager. You'll find recipes for both right here. For more information on Big Brew, visit HomebrewersAssociation.org.

Dark Inception Imperial Porter

This imperial porter recipe was contributed by Marcus Baskerville of San Antonio's Weathered Souls Brewing Co. He's also the leading force behind the Black Is Beautiful collaborative brewing project. This recipe was initially created after hearing 2013 Homebrewer of the Year Annie Johnson featured on the Brewing Network. Seeing an African-American woman win Homebrewer of the Year provided Marcus with bright hope for his future in homebrewing, and this first foray as a homebrewer led to his love

of brewing big, dark beers. This thick-bodied, luscious, flavorful beer features additions of raspberry, cacao, and vanilla, and is bursting with notes of toffee, caramel, coffee, chocolate, malt, liqueur, and fruit. It's a perfect pairing with rich desserts, or as a standalone finale for your evening.

Note: Original gravity is measured before the addition of fruit puree. Calculated ABV% includes contribution from fruit puree addition.



Dark Inception Imperial Porter

Batch volume: 5 US gal. (19 L)
Original gravity: 1.085 (20.5°P)
Final gravity: 1.023 (5.8°P)
Color: 40 SRM
Bitterness: 20 IBU
Alcohol: 8.4% by volume

MALT EXTRACT

6.6 lb. (3.0 kg) Briess CBW Pale Ale LME
4.0 lb. (1.8 kg) Briess CBW Traditional Dark DME

SPECIALTY GRAINS

0.5 lb. (230 g) 120°L crystal malt
0.5 lb. (230 g) 10°L Munich malt
0.5 lb. (230 g) chocolate malt
0.13 lb. (60 g) black malt
0.13 lb. (60 g) chocolate wheat malt

HOPS

1 oz. (28 g) Cascade, 6.0% a.a. @ 60 min
0.5 oz. (14 g) Cascade, 6.0% a.a. @ 15 min

ADDITIONAL ITEMS

1 lb. (450 g) maltodextrin
2 L Boiron Raspberry Puree
7.8 oz. (221 g) cacao nibs
2 Madagascar vanilla beans, soaked in bourbon for 1 week (or substitute 2 Tbsp. pure vanilla extract)
3 tsp. Fermox Yeast Nutrient, divided (optional if your yeast is fresh)

YEAST

2 sachets (22 g) Lallemend LalBrew BRY-97 West Coast Ale Yeast or any other brand of "Chico" yeast

BREWING NOTES

1. Bring 1 gallon (3.8L) of water to 175°F (80°C). Place grains in a strainer bag, and add to water, making sure that they are completely saturated.
2. Steep grain for 30 minutes at approximately 165°F (74°C), stirring occasionally. Remove, rinse, and top off kettle to your normal boil volume.
3. Stir in the 4 lb. (1.8 kg) of DME, making sure that it is completely dissolved, then bring to a boil.

4. Total boil time will be 60–90 minutes (depending on desired level of caramelization and desired original gravity). 30 minutes after reaching boil, add the 60-minute hop addition.

5. With 15 minutes of the boil remaining, turn off burner. Stir in the 6.6 lb. (3 kg) of LME, maltodextrin, and 1½ tsp. yeast nutrient, ensuring that they are completely dissolved before turning burner back on. Once having reached boil again, add second hop addition and complete the final 15 minutes of boil.

6. Chill to 70°F (21°C). Transfer to fermenter, top off volume with water if necessary, and sprinkle yeast directly into wort.

Once you've pitched the yeast, you can create the vanilla bean tincture. Slice the two vanilla beans lengthwise, and place in a pint-sized canning jar. Add 1 cup (235 mL) of your preferred bourbon. Seal jar, set aside, and allow the beans to macerate (soak) for at least a week, shaking jar occasionally. The vanilla beans will be added to the fermenter 1 week before packaging (2 Tbsp. pure vanilla extract can be substituted in place of the vanilla beans just before bottling or kegging).

Ferment at 64–72°F (18–22°C) for 14–21 days.

On 6th day of fermentation: Add 1½ tsp. yeast nutrient, and 2 liters of fruit puree to your fermenter. Gently swirl fermenter, if possible, to rouse yeast.

1 week before kegging or bottling: Pre-heat your oven to 300°F (150°C). Line a cookie sheet with foil or parchment paper and spread the cacao nibs out evenly in a single layer. Place sheet on middle rack and bake for 10–12 minutes until aroma is released from cacao. Remove and allow to cool for a few minutes. Place vanilla beans and cacao nibs in muslin bag, add to fermenter, and infuse for 7 days before packaging (if using vanilla extract add it just before packaging).

ALL-GRAIN OPTION

Replace malt extract and specialty grains with:

11.5 lb. (5.2 kg) Crisp Finest Maris Otter
2.25 lb. (1.0 kg) Weyermann Munich Type 2, 10°L
1.5 lb. (680 g) Simpsons DRC Double Roasted Crystal, 105–120°L
0.75 lb. (340 g) Simpsons Chocolate Malt, 400–500°L
0.25 lb. (115 g) Simpsons Black Malt, 550–700°L
0.13 lb. (60 g) Weyermann Chocolate Wheat Malt, 375–450°L

Please note that grain bill is calculated for a brewhouse efficiency of 65%; adjust as needed. Mash at 151°F (66°C) for 75 minutes. Marcus recommends a 180-minute boil for the all-grain version of this recipe, but a 90-minute boil may be sufficient.



Tha CommUNITY Lager

Tha CommUNITY American Lager was contributed by April Dove, a homebrewer in South Carolina who is using her brewing education to make a difference in the brewing community. In 2021, Dove (also known as the Traveling Hoptista) started a multi-brew initiative to offer a more diverse and inclusive taproom experience throughout the tri-county Charleston region. These efforts led her to release an American lager (Tha CommUNITY) in partnership with Holy City Brewing, becoming the first Black woman to do so. Her career highlights not only include brewing a flavorful and inclusive beer, but also encouraging the City of North Charleston to recognize October 1 annually as Tha CommUNITY Day. April loves what she does and hopes to diversify the palate of her community "one beer at a time." Follow her at @thacommunity.brew.

This simple and delicious American lager is an approachable first step into lagering since the temperature can easily be achieved with something like a cold-water bath, towel, and fan. If the specific malts, hop, and yeasts indicated here aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

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Batch volume: 5 US gal. (19 L)
Original gravity: 1.057 (14°P)
Final gravity: 1.015 (3.8°P)
Color: 5 SRM
Bitterness: 30 IBU
Alcohol: 5.6% by volume

MALTS

9.22 lb. (4.2 kg) American Pilsner malt
0.5 lb. (230 g) honey malt
0.5 lb. (230 g) flaked maize
0.1 lb. (45 g) Briess Carapils

HOPS

1.25 oz. (35 g) Tettnanger @ 60 min
0.5 oz. (14 g) Saaz @ 30 min
0.25 oz. (7 g) Hallertauer Mittelfrüh @ 15 min

YEAST

Lallemand LalBrew Diamond Lager yeast or White Labs WLP800 Pilsner Lager Yeast

BREWING NOTES

Mash at 150° F (66° C) for 60 minutes. Boil 90 minutes, adding hops as directed. Ferment at 59° F (15° C) for 25 days.

PARTIAL-MASH OPTION

Replace malts with:

1 lb. (454 g) American Pilsner malt
0.5 lb. (230 g) honey malt
0.5 lb. (230 g) flaked maize
0.1 lb. (45 g) Briess Carapils

and

6.6 lb. (3 kg) Pilsner liquid malt extract

Mash the grains at 150° F (70.5° C) for 60 minutes and dissolve malt extract in the resulting wort. Top up with water to desired boil volume and proceed with the boil.



Immaculate Fermentation

Ahhhhh, my first column. What to say, what to call it, how to make you each proud? No pressure, considering I've been religiously reading *Zymurgy* since the 1990s when the stars aligned, the universe spoke, and the one and only Charlie Papazian, founder of the American Homebrewers Association, drew my name from a top hat to win a membership. →

Right before that *immaculate* moment, I had been struggling to sneak peeks of judges and stewards in action as I floated through the hallway that housed both the hidden goings-on of serious beer entry sorting and judging, as well as the restrooms, at a Beaver Creek, Colo., beer festival. While stewards properly poured and judges sniffed and slurped, I was desperate for a glimpse of anything or anyone who could help me, one day, become a beer judge. Needless to say, that day put me on a trajectory that has manifested itself in epic proportions.

A lot has happened since then. So many homebrews, brewery tours, beer festivals, BJCP and Cicerone study sessions (and testing), plus competition judging. I am a kid in a candy store. You know how beer teaches us science, art, culinary exploration, innovation, geography, agriculture, history/herstory, about ourselves and each other? Well, no wonder we homebrew, right? And always along the way of my homebrewing journey, the American Homebrewers Association has been there. Collectively, since 1978, *Zymurgy* has been giving the world reasons to brew, ways to brew better, and a direct avenue to

tap into the community and support that comes along with it.

Speaking of community, it is not lost on me that those who read this incredible publication include a wide array of innovators, leaders, and like-minded folks, including homebrew clubs, retailers, suppliers, allied trade members, distributors, and media. So, since I have your attention as a member of this prestigious group, it's good to align us on the incredible and immaculate contributions of the AHA and how the association has fueled and forwarded the entire beverage of beer as we know it.

“ Did you know the AHA...

Helped establish the Beer Judge Certification Program (BJCP)?



Founded the Great American Beer Festival®?

Helped ensure homebrewing was legalized in all 50 states (Mississippi and Alabama came on board in 2013 as the two last to legalize) and still protects homebrewers' legal rights to brew, sample, and share their creations?

Offers 1,300 medal-winning recipes for beer, mead, and cider, in addition to recipes for craft beer clones, fermented foods, and other fermented beverages via HomebrewersAssociation.org?

Today supports 2,200 homebrew clubs, 377 of which take advantage of the AHA club insurance program?

Keeps track of more than 630 retailers, hundreds of BJCP annual competitions, and 2,200 member deals?

Created and celebrates annual homebrewing holidays, including Big Brew, Learn to Homebrew Day, and Mead Day?

Is showcased in the Smithsonian National Museum of American History, thanks to the work and effort of the Brewers Association, parent organization of the AHA?

Annually hosts the world's largest homebrew competition, the National Homebrew Competition (NHC), which in 2022 will be 44 years strong? Since 1979, NHC judges have evaluated 156,830 brews, with the 2021 competition having judged 5,045 entries from 2,037 homebrewers located in 50 states, Washington, D.C., Puerto Rico, and 13 countries.
Wow.


Most importantly, has 37,000 members, including you?

Simply put, the AHA is the most trusted and established resource advocating for homebrewers today. What I share is nothing short of immaculate, just like the glories of fermentation and our collective hobby of brewing. Thus, that is the title of this first installment of my column in this incredible magazine.

On that, and I'm sure you each can relate, offering somebody one of my homebrews, every time, feels nothing less than immaculate. Immaculate fermentations gets close to capturing the marvel and wonder of brewing and fermentation and the wonders of the incredible institution we each contribute to as members. Please consider following my new @immaculatefermentation Instagram channel, where I'm sharing all things homebrewing through my lens to the world.

Here's to 2022 and beyond. Hold onto your mash paddles because you ain't seen nothing yet. We are just getting started and I cannot wait to connect with each of you on how we can continue to help homebrewers reach our goals. The future looks bright, and I am honored to have the chance to lead the AHA.

Cheers,
Julia

Julia Herz is executive director of the American Homebrewers Association. 



							
							
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