

**A BEER DRINKER'S PROGRAM TO**



**THE  
AMERICAN HOMEBREWERS ASSOCIATION  
FOURTH ANNUAL  
NATIONAL HOMEBREW  
AND  
MICROBREWERY CONFERENCE  
&  
NATIONAL HOMEBREW  
AND  
COUNTRY WINE COMPETITION**

***"GYLE AD GUSTUM"***

**THE AMERICAN HOMEBREWERS ASSOCIATION'S  
FOURTH ANNUAL  
NATIONAL HOMEBREW  
AND MICROBREWERY CONFERENCE  
NATIONAL HOMEBREW COMPETITION  
AND  
THE GREAT AMERICAN BEER FESTIVAL 1982**

**June 3, 4 and 5, 1982,  
at the  
Hilton Harvest House  
Boulder, Colorado, U.S.A.**

**\* \* \* PROGRAM \* \* \***

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*"Gyle ad gustum"*

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## SPEAKERS

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### Al Andrews, Riverside, California

Making his second appearance at the American Homebrewers Association's National Conference, homebrew's "Mr. Wizard," Al Andrews, has developed many practical techniques for the homebrewer. An engineer by profession, Al has invented and fabricated convenient mashing, sparging and kegging systems for the homebrewer.

### Roger Briess, New York, New York

After receiving degrees from the Versuchs U. Lehranstalt fuer Brauerei in Berlin and the Technical University of Free (West) Berlin, Roger became a maltster and brewer by profession.

He has served as Assistant Master Brewer at the Elbschloss Brewery in North Germany and is now president of the Briess Malting Company and the Chilton Malting Company. He is an active member of the Master Brewers Association of the Americas for which he serves as chairman of the Foreign Liaison Committee.

His membership in the American Society of Brewing Chemists and Society of Graduates (U.S. Brewers Academy) indicates a diverse involvement in the brewing industry.

### David Bruce, London, England

David Bruce began his brewing career in 1966 with Courage, one of Britain's "Big Six" breweries. In 1980 he opened his own combination brewery and pub in London. The Goose and Firkin became an immediate success and has led to four more "Firkin" pubs and a sister company, Bruwell, that supplies equipment to other small breweries. According to the *Financial Times* of London, Bruce's Breweries are expected to gross over \$4 million this year.

### Byron Burch, Santa Rosa, California

Renowned in the field of homebrewing for his well-written book, *Quality Brewing*, Byron Burch has earned top honors in many homebrew competitions. Byron co-manages Great Fermentations

and Westbrew, homebrew supply outlets in San Rafael, Calif.

### **Tom Burns, Longmont, Colorado**

While attending law school at Lewis and Clark College in Portland, Ore., Tom Burns served as an assistant brewer at the Cart-right Brewery. After graduating in June, 1981, he moved to Longmont, Colo., to become Boulder Brewing Company's brewmaster. Tom serves on the Board of Directors for the American Homebrewers Association.

### **Michael Chaplin, Tockwith, York, England**

For the past four years Michael has been sales representative for the Munton & Fison, Ltd., homebrewing interests in North America and the United Kingdom.

Munton & Fison produces more than 100,000 tons of malt and malt extract for some of the world's best-known breweries as well as for the food industry and small breweries of the United Kingdom. Michael is responsible for general malt sales in northern England.

### **Richard Done, St. Neots, Cambridgeshire, England**

An industrial microbiologist by profession, Richard Done is currently the production manager of the Malt Extract Division of Paine & Company, Ltd. (John Bull Malts). As a former second brewer for Bass' Burton brewery, he was instrumental in developing their lighter beers.

### **Fred Eckhardt, Portland, Oregon**

As the author of *Treatise on Lager Beer* and publisher of *The Amateur Brewer*, Fred Eckhardt was one of the first American homebrew enthusiasts to emphasize the importance of quality ingredients and techniques for homebrewers.

Fred's intense interest in sake (rice wine) has inspired visits to many American sake companies. His own research on the subject has enabled him to homebrew a 22 percent natural sake of the finest quality.

He serves as advising editor for *zymurgy*, the magazine of the American Homebrewers Association.

### **Ken Grossman, Chico, California**

Before becoming owner, brewer and equipment fabricator for the Sierra Nevada Brewing Company, Ken owned a home wine and beermaking store. He graduated as a chemistry major from Chico State College and pursued his homebrewing interests for 11 years before going commercial.

### **Fred Huber, Monroe, Wisconsin**

Fred Huber has studied the art of brewing extensively in the United States and Germany. He is president of the Joseph Huber Brewing Company. As an expert on hops, Fred is one of the few brewers in America who specializes in using the aromatic Spalt hops from Germany. The tradition of brewing fine beers of variety and quality is an emphasis that Fred has publicized as president of the Small Brewers Association of America.

### **Michael Jackson, London, England**

As a London-based columnist, essayist, broadcaster and author of several books on beer (*The English Pub*, *The Pocket Guide to Beer* and *The World Guide to Beer*), Michael Jackson's knowledge of world beers remains unmatched. His articles appear regularly in the Campaign For Real Ale (CAMRA) journal, *What's Brewing*, and he is advising editor for *zymurgy*, the magazine of the American Homebrewers Association.

### **Joe Kortuem, Hales Corner, Wisconsin**

Joe Kortuem received four years of training as Brewmaster at the Doemens School, Munich, Germany, and has since served as Brewmaster for Dortmunder Kronen Brauerei, Steinerweizen Brauerei, Jos. Schlitz Brewing Co. and Hamm's Beer. He is currently a machinery specialist for Krones, Inc., manufacturers of brewing machinery.

### **Professor Michael Lewis, Davis, California**

As professor of brewing science at the University of California, Davis, Department of Food, Science and Technology, Michael Lewis

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has taught many courses on various aspects of brewing to both professionals and homebrewers.

### **William Newman, Albany, New York**

Bill Newman served a brewing apprenticeship for four months in 1980 at the Ringwood Brewery (England). Under the guidance of Peter Austin, he gained valuable experience for beginning his own microbrewery, the William S. Newman Brewing Co., in Albany, N.Y. Since opening in January, 1982, the brewery has produced an English pub bitter on draught only.

### **Charlie Papazian, Boulder, Colorado**

As founding president of the American Homebrewers Association, editor of *zymurgy* and author of the *Joy of Brewing*, Charlie Papazian considers himself a full-time zymurgist.

In 1980 he won Best of Show in the Home Wine and Beer Trade Association's International Home Beer Competition and in 1981 he participated as one of three judges in CAMRA's Great British Beer Festival. Since 1973 he has taught more than 600 people the art of homebrewing through Boulder's Community Free School.

### **Jim Schlueter, Sacramento, California**

Jim graduated from the University of California, Davis, with a major in fermentation science.

Before designing and building his own River City Brewery, Jim experienced one year of training and served two years as a brewing supervisor at Schlitz.

Jim's brewery produces two types of tank-conditioned lagers.

### **Ron Siebel, Chicago, Illinois**

A graduate Master Brewer of the Siebel Institute of Technology, Ron Siebel has served as apprentice brewer at the Molson Ale Brewery, Montreal, Canada, and as apprentice at the Leinenkugel Brewery in Chippewa Falls, Wis. He is currently the marketing manager for J. E. Siebel Sons' Company, founded in 1872, a division of Miles

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Laboratories, Inc. J. E. Siebel Sons' Company, in addition to being a brewing school, provides analytical and consulting services for breweries throughout the world.

## SCHEDULE OF EVENTS AND PRESENTATIONS

**June 2, 3, 4 and 5, 1982**

### **WEDNESDAY, JUNE 2**

7-10 p.m. National Competition, first round judging (closed session)

### **THURSDAY, JUNE 3**

10 a.m.-3 p.m. V.I.P. Tour of Adolph Coors Brewery, Golden, Colorado (by preregistration only)

5-7 p.m. Reception and Exhibits (open to all conference registrants)

8-10 p.m. National Competition, second round judging (closed session)

### **FRIDAY, JUNE 4**

9-9:05 a.m. *Charlie Papazian* — Introduction

9:05-9:50 *Roger Briess* — Malt and brewing traditions throughout history; varieties of malt and their influence on the character of beer with special emphasis on American beer during the past 100 years.

10-11 a.m. *Ken Grossman and Joe Kortuem* — Equipping the brewery; an emphasis on microbreweries (capacity of less than 10,000 barrels per year), how they are presently managing and what the future may bring.

11:10 a.m.-noon *Professor Michael Lewis* — Mashing theory and hop utilization; its influence on the character of beer. Discussion will emphasize malts and hops presently in use by microbreweries and homebrewers today.

noon-1:20 p.m. Lunch Break

1:30-2:15 p.m. *David Bruce* — The English brewpub and the recent resurgence of the small, local brewery in England and America. Why there has been a change and what has made success possible.

2:25-3:05 p.m. *Jim Schlueter and Bill Newman* — Styles of beer and the "packaging" of the product; focusing on issues such as bottle-conditioning, tank-conditioning, cask-conditioning, filtering, lagering, etc.

3:15-4:15 p.m. *Tom Burns, Stuart Harris, Fred Huber, Michael Jackson, Professor Michael Lewis and Ron Siebel* — BEER! What is its present status in the U.S.? What directions are foreseen in the industry. What is forthcoming for the consumer and the brewer?

4:30-9:30 p.m. **THE GREAT AMERICAN BEER FESTIVAL 1982** — see details on page 16.

### **SATURDAY, JUNE 5**

9-9:40 a.m. *Byron Burch* — An American history of homebrewing. The stuff our prohibition forefathers used to make as opposed to today's emphasis on quality; an anecdotal review.

9:50-10:50 a.m. *Al Andrews* — Practical mashing techniques for the homebrewer. A slide presentation with emphasis on equipment and practicality for the homebrewer.

11 a.m.-noon *Michael Jackson* — Beer and Brewing Styles of the World. How the homebrewer is involved in the market as an educated consumer of commercially available beer, brewer of newer or traditional products, or an enthusiastic survivalist or hobbyist.

noon-1:20 p.m. Lunch Break

1:30-2:20 p.m. *Richard Done* — The production of malt extract; an emphasis on malt extract production for the homebrewer; various styles and brands and how they are made.



2:30-3:20 p.m. *Fred Eckhardt* — **SAKE**: 1000 years of tradition. The production of sake (Japanese rice wine) with an overview of commercial production and an emphasis on home production

3:30-4:30 p.m. *Al Andrews, Byron Burch, Michael Chaplin, Fred Eckhardt and Charlie Papazian* — **HOME-BREW!** A resurgence in America. Who is the American Homebrewer? What will they brew? Where will it all lead. . . ?

7-9 p.m. \* **GALA AWARDS BANQUET SPECTACULAR** \*  
The much anticipated Fourth Annual Awards Banquet promises to be the not-to-be-missed culmination of three days of education and revelry. A full-course meal, served with some of the best brew in the country, live entertainment, sacred chants, award presentations (*Homebrewer of the Year, Mead Maker of the Year, Country Wine Maker of the Year*) and, of course, notorious AHA surprises!!

\*\*\* *Gyle ad Gustum* \*\*\*

## — Notes —

Welcome  
Home Brewers  
Association  
10001  
10001

# Liquor Mart

15<sup>th</sup> and Canyon  
Boulder, Colorado

8a.m. - Midnight  
Mon. - Sat.

Welcome  
Home Brewers  
Association!



## THE GREAT AMERICAN BEER FESTIVAL 1982

Sponsored by The American Homebrewers Association, **THE GREAT AMERICAN BEER FESTIVAL 1982** is possible only through the generous cooperation and direct contribution of the participating breweries.

Chosen by committee, the beers present at this Festival represent a particular direction in contemporary brewing. These American beers were selected for their quality, unique and special character.

The committee has gathered information about these select beers and made it available to consumers and homebrewers to assist in learning about American Brewing.

We hope you enjoy the Festival.



## GLOSSARY OF BEER TERMS

**Adjunct** — The portion of unmalted grains used in the brewing of beers. An all malt beer will be said to have no adjuncts. Adjuncts commonly used in America are rice, corn and wheat. Adjuncts tend to lighten flavor and naturally stabilize a product.

**Alcohol** — Intoxicant in beer produced by the conversion of sugar by yeast. Percent alcohol is expressed by weight or volume, depending on the laws of individual states. Percent by volume equals 1.25 times percent by weight.

**Ale** — A style of beer. Generally speaking, a beer brewed at warmer temperatures (60-70 degrees F.). Usually, a more quickly maturing beer, but not exclusively so.

**Black patent** — Malted barley that has been roasted at high temperatures until black in appearance.

**Body** — A term used to describe the feel of beer in the mouth. A "thick" beer would be said to have a heavy body, while a "thin" beer would be described as light bodied.

**Bottom fermenting** — A descriptive term for a type of yeast that will generally ferment (convert) sugars to alcohol and CO<sub>2</sub> at lower temperatures. Bottom fermenting yeast is sometimes referred to as lager yeast. Slower fermentations are associated with this yeast.

**Bouquet** — Hop nose, i.e., smell associated with hops.

**Caramel malt** — Malted barley that has had sugars crystalized while still in the form of grain. Usually lends a golden color and sweetness to beers.

**Esters** — A flavor or aromatic component that can occur naturally as a result of yeast metabolism. Some beers are described as having strawberry, apple, banana or grapefruit esters.

**Hops** — Flowers from the hop plant. They contribute bitterness and hop bouquet to beer. There are many varieties of hops, all of which lend variety to beer bitterness, flavor and bouquet.

**Hop extract** — Hops may be processed so that the liquid bittering oils are isolated.

**Hop leaf** — Hop flowers in loose dried form.

**Hop pellets** — Flowers that have been pulverized and compressed into pellets in order to preserve freshness. No additives are used.



**Lager** — A style of beer, generally brewed at slower and cooler temperatures with bottom fermenting yeast. The word "lager" is from the German word meaning "to store".

**Malted barley** — Barley that has been partially germinated (sprouted) and then dried is called malted barley. Sugars and starch-converting enzymes are developed in the malting process; these sugars are fermented into beer. There are many varieties of barley, some more desirable for the making of beer than others.

**Non-fermentables** — The portion of ingredients in beer that will not ferment. Usually associated with "sugars" that will not ferment, thus adding sweetness and body to beer.

**Original gravity** — The initial specific gravity of beer before fermentation begins. (See "specific gravity").

**Peak** — The number of days that a given beer will maintain optimum flavor and drinkability. (Also, "shelf life")

**Primary** — Usually the first 3-7 days of fermentation.

**Roasted barley** — Barley that has been roasted until chocolate brown to black in appearance.

**Secondary** — Usually the fermentation that follows the primary fermentation. Secondary fermentation may last up to 6-9 months (lager).

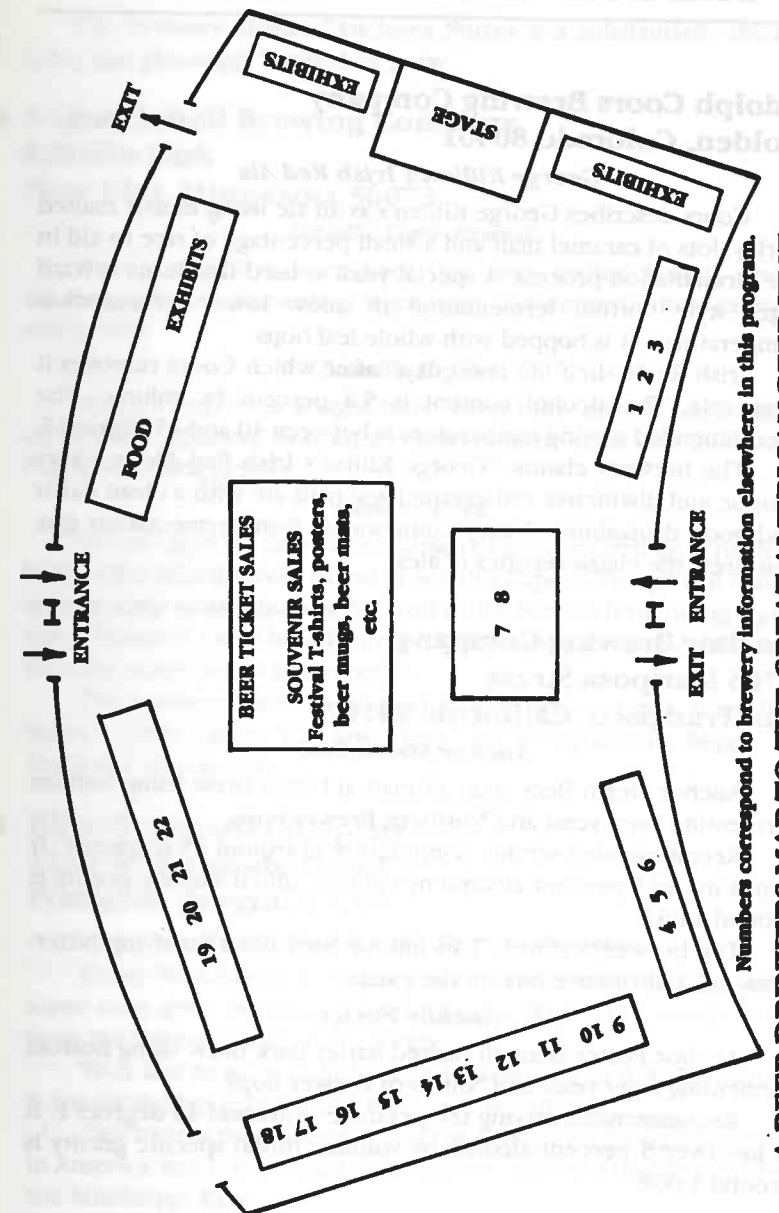
**Serving temperature** — Beers are brewed to be served at optimum temperatures. The temperature at which a beer is served will characteristically alter the flavor profile of beer. Many ales are served at optimum temperatures of 55-60 degrees F., as very cold temperatures will mask the full flavor of ale. Lagers are best served at cooler temperatures.

**Shelf life** — The number of days that a given beer will maintain optimum flavor and drinkability. (Also, "peak")

**Specific gravity** — A measure of the density of a liquid. In brewing, this measurement can indicate potential alcohol content and sugar content.

**Top fermenting** — A descriptive term for a type of yeast that generally will ferment (convert) sugars to alcohol and CO<sub>2</sub> at temperatures between 60-70 degrees F. Sometimes referred to as ale yeast.

**Yeast** — Living microorganisms that convert fermentable sugars to alcohol, CO<sub>2</sub> and in our special case — the taste we know and appreciate as BEER!



A BEER DRINKERS MAP TO THE GREAT AMERICAN BEER FESTIVAL, 1982



## THE BREWERIES • THE BEERS

### 1 Adolph Coors Brewing Company Golden, Colorado 80401

#### *George Killian's Irish Red Ale*

Coors describes George Killian's as an ale using mostly malted barley, lots of caramel malt and a small percentage of rice to aid in the fermentation process. A special yeast is used that leans toward lager style bottom fermentation to allow lower fermentation temperatures. It is hopped with whole leaf hops.

Irish Red's shelf life is 60 days, after which Coors removes it from sale. The alcohol content is 5.4 percent by volume. The recommended serving temperature is between 40 and 45 degrees F.

The brewery claims: "George Killian's Irish Red Ale is a very unique and distinctive red caramelized malt ale with a clean flavor and good drinkability. Estery components from fermentation give this brew the characteristics of ales."

### 2 Anchor Brewing Company 1705 Mariposa Street San Francisco, California 94107

#### *Anchor Steam Beer*

Anchor Steam Beer is an all malted barley brew using bottom fermenting lager yeast and Northern Brewer hops.

Recommended serving temperature is around 45 degrees F. It is just under 5 percent alcohol by volume. Initial specific gravity is around 1.051.

The brewery claims: "This unique beer has a satisfying bitterness and a distinctive bite on the palate."

#### *Anchor Porter*

Anchor Porter is an all malted barley dark brew using bottom fermenting lager yeast and Northern Brewer hops.

Recommended serving temperature is around 45 degrees F. It is just over 5 percent alcohol by volume. Initial specific gravity is around 1.068.

The brewery claims: "Anchor's Porter is a substantially thick, heavy and pleasingly bitter dark brew."

### 3 August Schell Brewing Company Schell's Park New Ulm, Minnesota 56073

#### *Schell's Deer Brand*

Deer Brand is a lager beer that uses malted barley, grain adjuncts, bottom fermenting lager yeast and domestic hop extract and pellets.

#### *Schell's Export*

Schell's Export is a lager beer using both malted barley and other grain adjuncts, bottom fermenting lager yeast and domestic hop extract and pellets.

#### *Ulmer Lager*

Ulmer Lager is a lager beer using a higher percentage of malted barley than Schell's Deer Brand or Schell's Export, though still maintaining some grain adjuncts. Brewed with a bottom fermenting lager yeast, Ulmer is more heavily hopped. Hop bouquet is more distinct than the other two Schell products.

The brewery claims: "You get a little better aroma when it's warm." Their beers "go down easy, not exceptionally hoppy — that's not all you taste."

### 4 Blitz-Weinhard Company 1133 W. Burnside Street Portland, Oregon 97209

#### *Henry Weinhard's Private Reserve*

Henry Weinhard's is a lager that is brewed with malted barley, some corn grits, bottom fermenting lager yeast and Cascade hops from the Yakima Valley in Washington.

They like to serve their beer at 38 degrees F at Blitz-Weinhard. It has an alcohol content of 4.6 percent by volume.

This beer is the pride of one of the first brewing establishments in America, and is the oldest continuously-operated brewery west of the Mississippi River.

**5 Boulder Brewing Company**  
**15555 N. 83rd**  
**Longmont, Colorado 80501**

+ *English Ale*

***Boulder Extra Pale Ale***

Extra Pale Ale is a light (not dark) medium gravity pale ale that uses 2-row malted barley, a small amount of caramel malt, top fermenting ale yeast and a blend of domestic Cascade and imported Hallertauer leaf hops.

The shelf life, as per all the Boulder Beer brews, is about 3 weeks, but each brew can last a couple of months under good conditions. The recommended serving temperature for the Extra Pale Ale is 45 to 50 degrees F. The alcohol percent is 3.3 by volume, with an original gravity of 1.040.

The brewery claims: Extra Pale Ale is a dry, yet flowery ale in the finest British tradition, articulate but not outspoken.

***Boulder Porter***

Traditionally a darker, heavier beer popularized in London during the 18th century by the porter tradesmen who drank porter beer. At that time pubs blended beers from different barrels. Brewers soon began making one type of beer that was a blend of many and called it *Entire*. It covers the spectrum from bitter to stout and became known by the name of the porters who drank it.

Boulder Porter is a fermented blend of 2- and 6-row malted barley, black patent and caramel malts, a blend of domestic Cascade and imported Hallertauer leaf hops and a top fermenting ale yeast.

Best at 3 weeks, Boulder Porter can last much longer with good care. Recommended serving temperature is 45 to 50 degrees F. The alcohol content of the Porter is 4.3 percent by volume. The original specific gravity is 1.050.

The brewery claims: "A rich sweet brew in the Old London tradition, flavorful without obfuscation."

***Boulder Stout***

A dry stout in the Old Irish tradition, Boulder Stout is brewed with 2- and 6-row malted barley, roasted barley, caramel malts, a blend of domestic Cascade and imported Hallertauer leaf hops and a top fermenting ale yeast.

Best at 3 weeks, Boulder Stout can last much longer under

good conditions. The recommended serving temperature is 45 to 50 degrees F. The alcohol content is 4.3 percent by volume. The original specific gravity is 1.050.

The brewery claims: "The espresso of beers, engaging yet not overwhelming."

**6 Champale, Inc.**  
**1024 Lamberton Street**  
**Trenton, New Jersey 08611**

***Black Horse Ale***

Black Horse is a premium ale that uses malt, hops and cereal grains.

The brewery claims: "Black Horse Ale of Trenton, N.J., is a bright, clear ale premium brewed for robust character and flavor."

**7 Christian Schmidt Brewing Company**  
**127 Edward Street**  
**Philadelphia, Pennsylvania 19123**

***McSorley's Cream Ale***

Brewed as a traditional ale with top fermenting yeast, mostly malted barley, some corn grits, and Hallertauer hops, McSorley's Cream Ale is dry hopped during transfer from primary to secondary, a process which is responsible for its hoppy nose and taste.

Ninety days is the general peak for McSorley's, which has an alcohol content of between 3.8 and 4.2 percent by weight or 4.75 and 5.25 percent by volume.

The brewery claims: "A robust ale with zesty hop character brewed in the traditional ale manner, probably the best cream ale in the country, and one of the very finest ales as well."

***Prior Double Dark***

This is a dark lager beer using malted barley, a small amount of corn grits, and a caramel malting process that gives Double Dark its distinctive smooth flavor. Add a bottom fermenting lager yeast, a blend of domestic and imported hops and fermentation begins in a slow, long, cool 10- to 12-day primary fermentation process.

Prior Double Dark will last longer than the 90-day general peak

shelf life allowed by the Schmidt brewery. It has an alcohol content of 4.75 percent by volume.

The brewery claims: "Prior Double Dark is among the roundest, smoothest, maltiest medium-bodied dark beers available anywhere."

#### ***Birch Beer***

This non-alcoholic soft drink is made of birch bark extract, corn sweeteners and water. It has a flavor akin to root beer but more pungent and robust in both flavor and character.

Birch beer is indigenous to eastern Pennsylvania from the shores of the Delaware to the Susquehanna north to the Anthracite region and south to Philadelphia. This delicious, non-alcoholic beverage is on tap in many roadside bars in this area and is especially favored by thirsty, teetotaling Amish and Pennsylvania Dutch folk.

#### ***Birell***

Birell is a special type of lager beer brewed like any other alcohol-containing malt beverage. The only difference is that by a process exclusive to the brewers the alcohol is kept below .5 percent by volume.

Birell is brewed by Christian Schmidt under special license of Hurlimann Brewery in Zurich, Switzerland.

### **8 Falstaff**

**1025 Grant Avenue**

**Fort Wayne, Indiana 46803**

#### ***Ballantine India Pale Ale***

IPA uses malted barley, a small amount of corn grits, top fermenting ale yeast, and a blend of Cascade and Bullion hops. It is named after the kegged ale the British sent their troops in India.

This hardy ale had to survive a long trip and hold up to the desires of thirsty soldiers. A 6-month aging period prolongs shelf life. It will last a good long time if handled with care. The brewmaster recommends a 42 degree F. serving temperature. The alcohol content of IPA is between 6 and 7 percent by volume.

The brewery claims: "Ballantine India Pale Ale is a very highly hopped, very bittersweet ale. Very bitter because of the hops, and very sweet because of the caramel barley malt." To quote the

brewmaster: "If you like a good scotch you'll like IPA because it's a good dry drink."

#### ***Ballantine Porter***

This dark brew uses malted barley, a small amount of corn grits, top fermenting ale yeast, and a blend of Cascade and Bullion hops. Ballantine Porter is dry hopped in storage during transfer from primary to secondary. CO<sub>2</sub> is used to reinvigorate the hops later.

The peak for this brew is around 45 days. The alcohol content of Ballantine Porter is over 6 percent by volume.

The brewery claims: "Ballantine Porter is a special dark, high alcohol content beer with more body and hop flavor to it than most of Falstaff's and most other breweries' products."

### **9 F. X. Matt Brewing Company**

**811 Edward Street**

**Utica, New York 13502**

#### ***Matt's Premium Beer***

This Matt's product is a pilsener-lager using a blend of 2- and 6-row malted barley, rice and corn grits, a bottom fermenting lager yeast and domestic and imported hops including Cascade.

The Premium Lager has three months of shelf life. The alcohol content is 4.5 percent by volume. The recommended serving temperature is 45 degrees F.

The brewery claims: "Matt's Premium Beer has a smooth, rich taste with grain sweetness blended with hop bitterness so that neither they nor any other taste components predominate."

#### ***Maximus Super***

This is a high-strength pilsener-lager that uses a blend of 6- and 2-row malted barley, rice, corn grits, bottom fermenting yeast, and a blend of domestic and imported hops.

The shelf life of Maximus is 5 to 6 months. The alcohol content is 6.6 percent by volume. The recommended serving temperature is 45 degrees F.

The brewery claims: "Maximus Super has a rich, full taste, with a slight after sweetness that comes from the extra alcohol."



**10 The Genesee Brewing Company, Incorporated**  
**445 St. Paul Street**  
**Rochester, New York 14605**

***12 Horse Ale***

Genesee 12 Horse Ale is a true ale; it uses a top fermenting yeast to convert malted barley and some corn grits' to alcohol and CO<sub>2</sub>.

The shelf life is 6 months maximum. Recommended serving temperature is 38 degrees F in bottle or can, 40 degrees F on draft. Alcohol content for 12 Horse Ale is around 5.0 percent by volume.

The brewery claims: "This brew is more robust in flavor and harder than beer."

***Genesee Cream Ale***

"Genny" Cream Ale, as it is fondly called by its lovers, is a different kind of ale. It uses malted barley, some corn grits and a top fermenting ale yeast. This ale is fully kraeusened, that is, young, still fermenting and bubbly beer is added in small amounts to the aged and ready to bottle beer. "Genny" Cream has a 6-months maximum shelf life. Recommended serving temperature is 38 degrees F. in bottle or can, 40 degrees F on draft. Alcohol is around 4.7 percent by volume.

The brewery claims: "Genny" Cream is more than beer, lighter, creamier than ale . . . not like beer and not like ale — it's different."

**11 Geyer Brothers Brewing Company**  
**425 S. Main Street**  
**Frankenmuth, Michigan 48734**

***Frankenmuth Bavarian Light***

Bavarian Light is a lager beer which is so named from the German term meaning "to store," in other words, a beer that is let sit for some length of time usually at low temperatures during the fermentation process. This is an all malted barley brew using bottom fermenting lager yeast and Yakima Valley hops.

There is no particular recommended shelf life for Bavarian Light. The recommended serving temperature is between 36 and 38

degrees F. The alcohol content is 4 percent by volume

The brewery claims: "Frankenmuth Bavarian Light is a light, mellow lager with a slight tang over the Dark Bavarian."

***Frankenmuth Bavarian Dark***

Here is a dark lager brew born of malted barley and black patent malt giving this particular Frankenmuth beer body and dark character. Bottom fermenting lager yeast, and Yakima Valley hops round out the ingredients.

There doesn't appear to be any specific shelf life for the Bavarian Dark. Frankenmuth Light and Dark apparently sell well enough that peak quality is not a major concern. The recommended serving temperature is 36 to 38 degrees F, though some prefer the Dark at room temperature.

The brewery claims "Frankenmuth Bavarian Dark has a character of its own, soft and mellow, with more body than the Bavarian Light."

**12 G. Heileman Brewing Company, Incorporated**  
**925 S. 3rd Street**  
**LaCrosse, Wisconsin 54601**

***Special Export***

Special "X," as its lovers often refer to it, is a lager style beer that uses malted barley, some rice and liquid dextrose, a bottom fermenting lager yeast, and Hallertauer and Spalt hops in its brewing process. Special Export is fully kraeusened, adding young and still fermenting, bubbly beer to the aged product just prior to bottling.

The shelf life depends on storage conditions as with all beers. Heileman has determined that a 120-day period is standard maximum life. Recommended serving temperature is 43 degrees F. The alcohol content is 5.5 percent by volume. The original specific gravity is 1.057.

The brewery claims: "Special Export is a fully kraeusened (rhymes with, though in *no* other sense is similar to, poisoned) beer which is very pleasingly aromatic, high in body and flavor."



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13 **Joseph Huber Brewing Company**  
1208 14th Avenue  
Monroe, Wisconsin 53566

*Augsburger Light*

Augsburger Light is a light lager in the European sense of the word "light" meaning "not dark"; not to be confused with the American low-calorie, low-alcohol meaning of the word. This beer uses mostly malted barley and some liquid corn with a bottom fermenting lager yeast and a complex blend of Cluster, Cascade, Hallertauer and Spalt hops.

The ideal condition for consumption is fresh from the Monroe brewery, although 90 days is the suggested peak. Yet it can go 6 months because it has perhaps the heaviest body of all American and most lager beers from around the world. Augsburger Light contains 4.5 percent alcohol by volume.

The brewery claims: "It's the heaviest bodied lager beer in this country, definitely a world class brew."

*Augsburger Dark*

Here is another lager that is brewed much like Augsburger Light except that the malted barley selection is expanded to include caramel and black patent for a darker color and somewhat different, though still very heavy, body.

14 **Hudepohl Brewing Company**  
819 W. 6th  
Cincinnati, Ohio 45203

*Christian Moerlein*

A lager beer which ferments 2-row malted barley with a bottom fermenting lager yeast, Christian Moerlein rounds out its classic four-ingredient-only brew with a blend of Yakima Valley Clusters and German Hallertauer hops.

The peak is 60 days or somewhat longer. Any serving temperature that suits the drinker is fine. The brewmaster enjoys Christian Moerlein at 40 to 45 degrees F. This Cincinnati brew contains between 3.9 and 4.2 percent alcohol by volume.

The Hudepohl brewery has received newspaper articles from Germany where the beer was tasted and said to be a superior brew.

15 **Fred Koch Brewery, Inc.**  
15-25 West Courtney Street  
Dunkirk, New York 14048

*Black Horse Ale*

A different brew from the type produced by Champale in New Jersey, this Black Horse Ale uses mostly malted barley, some corn, top fermenting ale yeast and a blend of American hops.

Koch's Black Horse Ale should be consumed within 3 to 6 months, ideally 3, but 6 is maximum if treated carefully. This ale is enjoyable over a wide range of temperatures and has about 4 percent alcohol by volume.

The brewery claims: "Koch's Black Horse Ale is a connoisseur's ale, with smooth flavor and refreshing hop character, slow brewed and matured to peak quality."

*Black Horse Beer*

This Koch brew contains the same ingredients as their Black Horse Ale except the yeast is the bottom fermenting lager variety.

The alcohol is 4 percent by volume. The brew is enjoyable over a wide range of temperatures.

The brewery claims: "Koch's Black Horse Beer is the sister brew to Black Horse Ale but with enhanced fullness and a subtle hop balance."

16 **Latrobe Brewing Company**  
119 Jefferson Street  
Latrobe, Pennsylvania 15650

*Rolling Rock*

Rolling Rock is a lager beer using malted barley with a small amount of rice and corn, domestic leaf hops, and a bottom fermenting lager yeast.

According to a brewery source: "Rolling Rock is like a good woman — if you treat her right, she'll stay a long time — if you abuse her, she won't last." The recommended serving temperature is 38 to 42 degrees F. The alcohol content is 4.7 percent by volume.

The brewery claims: "Basically a light (not dark) lager style beer having good body and flavor with a crisp, finish characterized

by a pleasing subtle hoppiness. The use of pure mountain spring water and their brewing consistency contributes greatly to offering the consumer a very distinctive and satisfying beer."

**17 Jacob Leinenkugel Brewing Company**  
**13 Jefferson Avenue**  
**Chippewa Falls, Wisconsin 54729**

**Leinenkugel Beer**

Leinenkugel is a pilsener style of lager beer brewed with malted barley, corn grits, Yakima Valley hops and a bottom fermenting yeast. There are no additives in Leinenkugel Beer.

The recommended serving temperature is anywhere from 38 to 52 degrees F, according to personal preference for the occasion. Leinenkugel is 4.3 percent alcohol by volume. Its original specific gravity is 1.050.

The brewery claims: "Leinenkugel is a hoppy, crisp brew that enjoys somewhat of a mystique among those who can frequent the Great Lakes region."

**18 Rainier Brewing Company**  
**3100 Airport Way South**  
**P.O. Box 24828**  
**Seattle, Washington 98124**

**Rainier Ale**

Made with malted barley and other grain adjuncts, Rainier Ale uses a top fermenting ale yeast and Yakima Valley highly bitter Cluster hops in both kettle and dry-hopping phases of the brewing process.

The recommended serving temperature is 40 degrees F. Rainier's is strongly alcoholic at 5.7 percent by volume.

The brewery claims: "Rainier Ale is a full-bodied, full-flavored malt beverage which satisfies the tongue as well as the throat, an authentic English style ale which, since 1934, has been out of step with the trend towards lightness."

**19 River City Brewing Company**  
**3508 LaGrande Boulevard**  
**Sacramento, California 95823**

**River City Dark**

River City Dark is a dark lager beer brewed with 85 percent pale malted barley, 10 percent caramel and 5 percent black malt, a blend of one-third Spalt, one-third Tettnanger, and one-third Cluster hops are used in the boil. Finishing hops are added at the end of the kettle boil where the hops are carried over through to the hot wort settling tank for an hour. River City Dark uses a bottom fermenting lager yeast.

Best a week after bottling, this dark brew can last as long as 3 or 4 months. The recommended serving temperature is 50 to 55 degrees F but this is up to the consumer, as preference will vary. The alcohol content is 3.9 percent by volume, and the original specific gravity is 1.049 to 1.050.

The brewery claims: "A very black, very creamy, dry coffee-like lager."

**River City Gold**

River City Gold is a lager brewed with 100 percent pale malted barley, 40 percent Cluster and 60 percent Tettnanger hops, and a bottom fermenting yeast. Best soon after bottling, River City Gold's shelf life is 3 to 4 months. The recommended serving temperature is 45 to 50 degrees F, but suit your own taste. The alcohol content of Gold is 3.9 percent by volume, and the original specific gravity is 1.046 to 1.047.

The brewery claims: "A full bodied pale lager of distinctive European character, subtly different from most American lagers."

**20 Sierra Nevada Brewery**  
**2539 Gilman Way**  
**Chico, California 95926**

**Sierra Nevada Pale Ale**

This is an all malted barley ale that uses the traditional top fermenting ale yeast, and Cluster, Cascade, and Tettnanger hops.



Sierra Nevada Pale Ale is freshest after 2 to 3 weeks. Six months is the maximum shelf life. The longer life of this and the other Sierra Nevada brews is aided by having, to date, no bacterial problems. It is 4.5 percent alcohol by volume, and has an original specific gravity of around 1.052.

The brewery claims: "Sierra Nevada Pale Ale is a full bodied, highly hopped ale (1 1/4 lbs. hops per 31-gallon barrel) with considerable bouquet.

+ *Sierra Nevada Porter*  
*Sierra Nevada Stout*

This is an all malted barley stout, brewed with pale, caramel and black patent malts, roasted barley top fermenting ale yeast, and a blend of Northern Brewers, Cluster, Cascade and a new hop variety from the Pacific Northwest, Galena.

Sierra Nevada Stout is freshest after 2 to 3 weeks, with the maximum shelf life being some 8 months to 1 year, possibly because of the rather large amount of preserving hops (1 1/2 lbs. per 31-gallon barrel). It has an original specific gravity of 1.060, yielding a final alcohol percentage of 5 to 5.5 by volume.

The brewery claims: "This is an extremely full-bodied, aromatic stout with a high degree of residual non-fermented malt giving it smooth, well balanced flavor. The high hop rate is balanced by the residual non-fermented malt."

## 21 Stevens Point Brewing Company 2617 Water Street Stevens Point, Wisconsin 54481

### *Point Special Beer*

Point Special is a lager style beer using a blend of three varieties of malted barley. Two-thirds of the grains are barley and one-third corn grits. Point is brewed with bottom fermenting lager yeast and domestic hop extract.

The brewmaster won't "even drink it out of a frosted glass," preferring serving temperatures between 45 and 50 degrees F. Point has an alcohol content of 4 percent by volume. The original specific gravity is 1.046.

The brewery claims: "Point Special Beer is a lager beer with distinctive hop aroma."

## 22 D. G. Yuengling & Son, Incorporated Fifth and Manhantongo Streets Pottsville, Pennsylvania 17901

### *Yuengling Premium Beer*

A lager, this Yuengling product uses mostly malted barley and some corn grits, bottom fermenting yeast and hop pellets from the Yakima Valley in Washington state.

Best consumed right from the brewery, Yuengling Premium is still drinkable 3 months after bottling. It is served by Richard Yuengling at 36 to 38 degrees F. He says "If you want a warmer beer, you can wrap your hands around the bottle or glass."

Mr. Yuengling claims to have nearly been thrown out of a Pottsville bar when he insisted that his hands, holding a bottle of Premium, were tingling. He urged those present to "Keep tingling with Yuengling."

The alcohol content by volume is 3.5 or 3.6 percent.

Mr. Yuengling further claims: "As the oldest brewery in the country we are expected to produce the finest beer. Yuengling Premium Beer is an example in keeping with this tradition."

### *Lord Chesterfield Ale*

Richard Yuengling describes this brew as an ale that merges mostly malted barley, some corn grits and a bottom fermenting yeast. Lord Chesterfield's good hop character is attributed to the use of Yakima Valley hop pellets both in the kettle and in dry hopping during transfer from primary to secondary fermentation phases. The fermenting period lasts from 7 to 8 weeks.

This particular brew is best consumed right from the Pottsville brewery yet will be quite drinkable after 2 months in the bottle. Mr. Yuengling prefers Lord Chesterfield served at 38 degrees F, though others prefer it from 42 to 43 degrees F.

Lord Chesterfield has an alcohol content by volume of 4 percent.

The brewery claims: "It has a true ale character and taste even though Yuengling doesn't use ale yeast in fermentation."

### *Yuengling Porter*

A dark brew, Yuengling Porter uses dark roasted malt, no caramel, Yakima Valley hop pellets (which Mr. Yuengling keeps

refrigerated at all times), some corn grits and a bottom fermenting lager yeast.

The brewery claims: "Yuengling Porter is a deep copper-brown, rich malty coffee-like beer both in aroma and flavor."

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## THE AMERICAN HOMEBREWERS ASSOCIATION BOARD OF DIRECTORS

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**Vice President, Secretary:** Charles Matzen



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## CONFERENCE COMMITTEES

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### Director

Charlie Papazian

### Assistant Director

Daniel Bradford

### Festival Committee

Tom Burns, John Devlin, Stuart Harris, Frank Morris, Charlie Papazian, Chris Webster. Support: Gregory O. Jones, Larry Devore.

### Homebrew Competition

**Registrars:** Sharon Lutz, Jayne Lutz, Vicki Jansen

**Staging:** Mel Mertz

**Judge Director:** Tim Mead

**Prizes:** Dave Sturtz

### Country Wine Competition

**Director:** John Canaday

**Assistant:** Jill Jemison

### Conference Programing

**Director:** Charlie Papazian

**Microbrewery Director:** Stuart Harris

**Registrar:** Linda Dunham

### Banquet and Reception

**Director:** Charlie Matzen

**Assistant Director:** Lois Canaday

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## JUDGES

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### Fourth Annual National Homebrew Competition

**Director:** Tim Mead

Chet Anderson, Boulder, Colorado (homebrewer)

Christy Anderson, Boulder, Colorado (homebrewer)

Al Andrews, Riverside, California (2nd year judge, homebrewer)

Scott Birdwell, Houston, Texas (homebrewer)

Roger Briess, New York, New York (Master Brewer, Maltster, Briess Malting Co.)

David Bruce, London, England (Brewer, Firkin Pubs)

Byron Burch, Santa Rosa, California (Director, International Competition 1982, homebrewer)

Tom Burns, Longmont, Colorado (2nd year judge, Master Brewer, Boulder Brewing Co., homebrewer)

John Devlin, Arvada, Colorado (beer distributor)

Fred Eckhardt, Portland, Oregon (2nd year judge, homebrewer)

Terry Galloway, Denver, Colorado (homebrewer)

Michael Galloway, Denver, Colorado (homebrewer)

Paul Gelatt, Boulder, Colorado (homebrewer)

Ken Grossman, Chico, California (Brewer, Sierra Nevada Brewing Co.)

Stuart Harris, Boulder, Colorado (2nd year judge, homebrewer)

Suzanne Houck, Boulder, Colorado (4th year judge, homebrewer)

Mary Beth Hoyme, Boulder, Colorado (homebrewer)

Michael Jackson, London, England (2nd year judge, author)

Gregory O. Jones, Ward, Colorado (2nd year judge)

Bill Jordan, Boulder, Colorado (2nd year judge, homebrewer)

Joe Kortuem, Hales Corner, Wisconsin, (Brewmaster)

Michael Lawrence, Longmont, Colorado (Assistant Brewer)

Michael Lewis, Davis, California (Professor, brewing science, University of California, Davis)

Roger Loving, Jamestown, Colorado (4th year judge, homebrewer)

Tim Mead, Boulder, Colorado (3rd year judge, homebrewer)

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Frank Morris, Boulder, Colorado (homebrewer)  
Dave Nelson, Boulder, Colorado (4th year judge)  
Bill Newman, Albany, New York (Brewer, William S. Newman  
Brewing Co.)  
Gil Ortega, Golden, Colorado (Pilot Brewery Supervisor,  
Adolph Coors Co.)  
Ron Siebel, Chicago, Illinois (Master Brewer, Siebel Institute)  
Kim Singer, Boulder, Colorado (homebrewer)  
Linda Starck, Boulder, Colorado (2nd year judge, homebrewer)  
Dave Sturtz, Louisville, Colorado (2nd year judge, home-  
brewer)  
Natalie Thompson, Boulder, Colorado (3rd year judge, home-  
brewer)  
Chris Webster, Boulder, Colorado (homebrewer)  
Brion Wise, Boulder, Colorado (homebrewer)  
Otto Zavatore, Hygiene, Colorado (2nd year judge, former  
Brewer, Boulder Brewing Co.)

#### **Fourth Annual National Country Wine Competition**

**Director:** John Canaday

David Bell, Boulder, Colorado (winemaker)  
Steve Carpenter, Boulder, Colorado  
Peter Chmielowiec, Boulder, Colorado  
Dick Fetter, Boulder, Colorado (wine columnist)  
Adwyn Lim, Boulder, Colorado (winemaker)  
Charlie Thompson, Menomonee Falls, Wisconsin (winemaker)  
Bob Townley, Boulder, Colorado (winemaker)  
David Welker, Boulder, Colorado (winemaker)

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Frank Morris (Chicago, Illinois) (Member, American Society)  
 Dave Nelson (Chicago, Illinois) (Member, American Society)  
 Bill Newman (Albany, New York) (Member, American Society)  
 Earl Oring (Chicago, Illinois) (Member, American Society)  
 Arthur Coon (Chicago, Illinois) (Member, American Society)  
 Ron Michel (Chicago, Illinois) (Member, American Society)  
 Kim Rogers (Chicago, Illinois) (Member, American Society)  
 Linda Storch (Chicago, Illinois) (Member, American Society)  
 Dave Smith (Chicago, Illinois) (Member, American Society)  
 Natalie Thompson (Chicago, Illinois) (Member, American Society)  
 Chris Watson (Chicago, Illinois) (Member, American Society)  
 Brian White (Chicago, Illinois) (Member, American Society)  
 John Williams (Chicago, Illinois) (Member, American Society)

Fourth Annual National Country Women's Convention  
 Director, John Williams

Patricia Williams (Chicago, Illinois) (Member, American Society)  
 John Williams (Chicago, Illinois) (Member, American Society)  
 John Williams (Chicago, Illinois) (Member, American Society)  
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