

BEER IN THE USSR

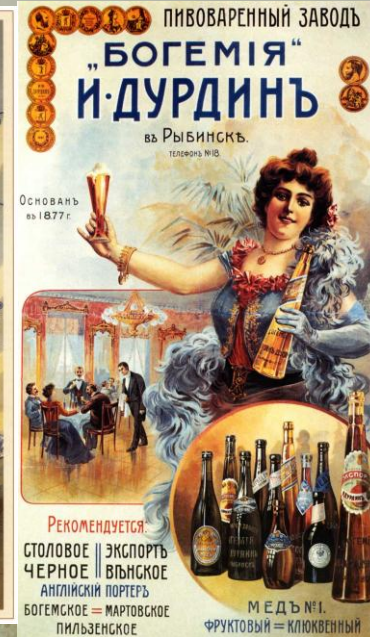


Soviet Beer and Brewing

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BEER AND BREWING IN RUSSIA BEFORE THE REVOLUTION

- Import trade from Britain
 - More than just Imperial Stout
 - Pale Ales popular
- Establishment of Baltic Breweries after tariffs on British Import raised
- Rise of German imports after drop of trade with British
- Domestic breweries (including Russian Empire)
 - English, German and Czech influences



PROHIBITION, 1914-1921

- Sukhoi Zakhon (Dry laws) issued in 1914 on outbreak of WWI
- Repealed with the launch of the New Economic Policy in March 1921 and the opening of trade with Britain

SOVIET BEER IN THE 1920S

- Reopened breweries, seized by Bolsheviks
- Not standardized
- Included a raft of German, Czech and British Styles
- Line between Porter and Stout very blurred



THE ALL-UNION STANDARDS

- Introduced in 1928 under 1st Five Year Plan
- Beer was to be all malt
 - Some exceptions allowed
 - Primarily malted barley, but up to 25% wheat or rye could be used
 - Domestic and imported malt from Germany, Czechoslovakia and Britain
- Hops had to be cultivated for brewing and could not be ‘wild’
- European Noble and English hops used along with Russian Serebrianka
- Water varies by location
 - Water in Leningrad was non-potable until treated
 - Gypsum and Sodium Chloride permitted additions
- Yeast
 - Ale and lager strains used
 - Yeasts appear to have been of fairly low attenuation
 - Porter had to be top-fermented
 - Clean fermentation profiles
- Gave timings for fermentation and cold conditioning (most 10-14 days fermentation, 60 days conditioning)
- Head
 - Bottled beers minimum 20mm with 2 minutes retention
 - Draught beers minimum 15mm with 90 seconds retention
 - “High quality” beers at least double these

SOVIET BEER STANDARDS 1928 & 1932

	Light No. 1	Light No. 2	Dark	Black
Min ABV%	3.6	3.6	3.8	1.2
Min SG	1.042	1.044	1.048	1.053
Color (SRM)	3-7	7-14	20-40	Not established



- Light No. 1 - distinct hop flavor,
- Light No. 2 - blend of hop and malt flavors,
- Dark Beer - distinct malt flavour
- Black beer - entirely open to interpretation (as long as it was black and top fermented).
 - encompassed Porters and quickly brewed and pasteurized low alcohol beers

(PARTIAL) PROHIBITION 1929-1930

- To drive industrial productivity following the launch of the First Five Year Plan
- Severe grain shortages 1930-31

ZHIGULEVSKOE – THE ICON

- Praised by Anastas Mikoyan (Commissar of Trade) at the 1936 All-Union Exhibition
- Brewed by Vienna Brewery in Samara (founded in 1881) by Alfred von Vacano
- Sometimes the only beer available



SOVIET BEER STANDARDS

1938, 1946 & 1953

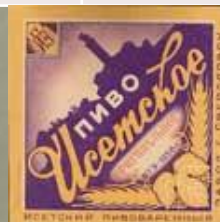
	Zhigulevskoe	Russkoe (renamed Rizhskoe after 1946)	Moskovskoe	Leningradskoe	Ukrainskoe	Martovskoe	Porter	Karamelnoe (pasteurized) - removed 1953	Barikatnoe (pasteurized) - 1953 onwards
Min ABV	3.5	4	4.3	6.2	4	5	6.2	<1.7	<3.5
Min SG	1.044	1.048	1.053	1.074	1.048	1.059	1.083	1.044	1.048
Color (SRM)	4-8	2-5	2-4	2-6	17-35	17-26	35+	35	35+
Allowed adjuncts	15% raw barley, soft wheat, rice or corn	10% rice		7% sugar (rice allowed after 1946)				10% sugar and 1% caramel coloring	



- *Zhigululevskoe* was a light beer with a low hop flavor,
- *Russkoe* had a strong hop flavor,
- *Moskovskoe* a strong hop flavor and aroma, and
- *Leningradskoe* was a strong light lager with a vinous and strong hop flavour. Under the dark beers two dark lagers,
- *Ukrainskoe* with a strong pronounced malt aroma,
- *Martovskoe* (synonymous with Marzen, although a darker beer) a slightly sweet flavor and strong malt aroma. The two top-fermented styles remained black, or near-black: Porter a strong beer with a malt aroma and hop bitterness, and
- *Karamelnoe* (Caramel, which would be renamed later as *Barkhatnoe*, meaning Velvet) a low alcohol beer that was brewed quickly, sometimes with lactobacillus as well as yeast, pasteurized, and had a sweet flavor with a syrupy aftertaste and malty aroma

ADDITIONAL STYLES, 1962

	Osvezhayushee	Kazanskoe	Dvoinoe Zolotoe	Nevskoe	Isetskoe	Stolichnoe	Ostankinskoe	Legkoe	Samarskoe	Taezhnoe	Magadanskoe
Min ABV	3	4.8	5.2	5	6.2	8.7	5.6	<2	5.6	4	4.3
Min SG	1.032	1.056	1.06	1.06	1.06 4	1.096	1.68	1.056	1.058	1.048	1.053
Color (SRM)	3-4	2-4	5-13	4-8	2-4	4-6	25+	12-20	1-5	17	17-25
Allowed adjuncts/ special ingredients									Soy flour	Spruce extract	Spruce tips



- Osvezhayushee (Refreshing) – hoppy flavour and low hop aroma
- Kazanskoe – hoppy flavour and aroma
- Dvoinoe Zolotoe (Double Gold) – specific malt flavour and hop aroma
- Nevskoe – hoppy aroma, pleasant bitterness and a slight vinous aftertaste
- Isetskoe – light vinous aftertaste, hop flavour and aroma
- Ostankiskoe – soft flavour and malt aroma
- Samarskoe – rich/bright hop flavour with a light vinous character
- Tazhnoe (Taiga) – low hop flavour with a piney aftertaste (pine extract)
- Magadanskoe – low hop flavour with a piney aftertaste and aroma (recipe)

1970 AND 1979, BACK TO BASICS

- A return to the 1953 styles, but a flourishing of Republic beers
 - Many of these are regional renditions of the All-Union styles renamed
 - Some are distinct
 - Too numerous for this talk!
- The missing styles do not disappear, but become largely unavailable
- Mid-1970s attempts to limit alcohol consumption

1984 – RETURN OF 1962 STYLES PLUS

	Ladozhskoe	Novgorodskoe	Osetinskoe “Iriston”	Prazdnichnoe	Yuibeinoe	Slavyanskoe	Admirallicheskoe	Donskoe Kazach’e	Nizhegorodskoe	Nasha Marka	Norilskoe	Klinskoe	Petrovskoe
Min ABV	5.6	5.2	3.8	6.8	6.6	4.5	4.3	4.8	6	6.6	3.4	3.8	4.5
Min SG	1.06 8	1.06 4	1.07 2	1.06 8	1.06 8	1.04 0	1.04 8	1.05 6	1.06 4	1.07 2	1.04 0	1.04 4	1.04 6
Color (SRM)	11- 19	11- 19	25- 40	4-10	4-10	2-8	2-4	4-8	4-10	4-8	2-6	2-6	4-8



- Ladozhskoe – hop flavor and aroma with a hint of caramel malt character (top fermented)
- Novgorodskoe – hop flavor with a hint of caramel aroma
- Osetinskoe “Iriston” – soft malt flavor with an inviting hop flavor and a hint of caramel aroma
- Admiralteiskoe – pronounced hop flavour, appealing bitterness and hop aroma
- Donskoe Kazach’e – pleasant hop bitterness and aroma
- Nizhegorodskoe – hop flavour with a hint of caramel aroma
- Nasha Marka – bright hop aroma and vinous aftertaste
- Norilskoe – hoppy flavour and aroma
- Klinskoe – clean with an inviting hop bitterness
- Petrovskoe – bright and pronounced hop flavour and aroma

RUSSIAN BEER TODAY



БАЛТИКА



ДУРДИНЬ
русский пивной ресторан

