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
• 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• Repealed with the launch of the New Economic Policy in March 1921 and the opening of trade with Britain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

<table>
<thead>
<tr>
<th></th>
<th>Light No. 1</th>
<th>Light No. 2</th>
<th>Dark</th>
<th>Black</th>
</tr>
</thead>
<tbody>
<tr>
<td>Min ABV%</td>
<td>3.6</td>
<td>3.6</td>
<td>3.8</td>
<td>1.2</td>
</tr>
<tr>
<td>Min SG</td>
<td>1.042</td>
<td>1.044</td>
<td>1.048</td>
<td>1.053</td>
</tr>
<tr>
<td>Color (SRM)</td>
<td>3-7</td>
<td>7-14</td>
<td>20-40</td>
<td>Not established</td>
</tr>
</tbody>
</table>
• 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
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
<table>
<thead>
<tr>
<th>Brand</th>
<th>1938</th>
<th>1946</th>
<th>1953</th>
<th>Adjuncts</th>
<th>1946-1953 Adjuncts</th>
<th>1953- onwards Adjuncts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zhigulevskoe</td>
<td>3.5</td>
<td>4</td>
<td>6.2</td>
<td>15% raw barley, soft wheat, rice or corn</td>
<td>10% sugar (rice allowed after 1946)</td>
<td>10% sugar and 1% caramel coloring</td>
</tr>
<tr>
<td>Russkoie (renamed Rizhskoe after 1946)</td>
<td>4</td>
<td>1.048</td>
<td>1.074</td>
<td>10% rice</td>
<td>17-35</td>
<td>35+</td>
</tr>
<tr>
<td>Moskovskoe</td>
<td>4.3</td>
<td>1.053</td>
<td>1.048</td>
<td>7% sugar (rice allowed after 1946)</td>
<td>17-26</td>
<td>35</td>
</tr>
<tr>
<td>Leningradskoe</td>
<td>6.2</td>
<td>1.048</td>
<td>1.059</td>
<td>17-35</td>
<td>35+</td>
<td>35+</td>
</tr>
<tr>
<td>Ukrainskoe</td>
<td>4</td>
<td>1.048</td>
<td>1.083</td>
<td>17-26</td>
<td>35+</td>
<td>35+</td>
</tr>
<tr>
<td>Martovskoe</td>
<td>5</td>
<td>1.048</td>
<td>1.083</td>
<td>17-26</td>
<td>35+</td>
<td>35+</td>
</tr>
<tr>
<td>Porter</td>
<td>6.2</td>
<td>1.044</td>
<td>1.044</td>
<td>17-26</td>
<td>35+</td>
<td>35+</td>
</tr>
<tr>
<td>Karamelnoe (pasteurized) - removed 1953</td>
<td>&lt;1.7</td>
<td>&lt;1.7</td>
<td>1.044</td>
<td>35+</td>
<td>35+</td>
<td></td>
</tr>
<tr>
<td>Barkhatnoe (pasteurized) - 1953 onwards</td>
<td>&lt;3.5</td>
<td>&lt;3.5</td>
<td>1.044</td>
<td>35</td>
<td>35</td>
<td></td>
</tr>
</tbody>
</table>

- **Min ABV**: Alcohol by volume
- **Min SG**: Specific gravity
- **Color (SRM)**: Lovibond color number
- **Allowed adjuncts**: Maximum percentage of non-malt ingredients allowed in the beer.
• *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 flavor. 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

<table>
<thead>
<tr>
<th>Style</th>
<th>Osvezhayushee</th>
<th>Kazanskoje</th>
<th>Dvoine Zolotoe</th>
<th>Nevskoje</th>
<th>Isetskoe</th>
<th>Stolichnoe</th>
<th>Ostankinskoje</th>
<th>Legkoje</th>
<th>Samarskoje</th>
<th>Taezhnoe</th>
<th>Magadanskoje</th>
</tr>
</thead>
<tbody>
<tr>
<td>Min ABV</td>
<td>3</td>
<td>4.8</td>
<td>5.2</td>
<td>5</td>
<td>6.2</td>
<td>8.7</td>
<td>5.6</td>
<td>&lt;2</td>
<td>5.6</td>
<td>4</td>
<td>4.3</td>
</tr>
<tr>
<td>Min SG</td>
<td>1.032</td>
<td>1.056</td>
<td>1.06</td>
<td>1.06</td>
<td>1.06</td>
<td>1.096</td>
<td>1.68</td>
<td>1.056</td>
<td>1.058</td>
<td>1.048</td>
<td>1.053</td>
</tr>
<tr>
<td>Color (SRM)</td>
<td>3-4</td>
<td>2-4</td>
<td>5-13</td>
<td>4-8</td>
<td>2-4</td>
<td>4-6</td>
<td>25+</td>
<td>12-20</td>
<td>1-5</td>
<td>17</td>
<td>17-25</td>
</tr>
<tr>
<td>Allowed adjuncts/special ingredients</td>
<td>Soy flour</td>
<td>Spruce extract</td>
<td>Spruce tips</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

![Images of various Russian beer labels](image1.png) ![Image 2](image2.png) ![Image 3](image3.png) ![Image 4](image4.png) ![Image 5](image5.png)
• 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
• Taezhnoe (Taiga) – low hop flavour with a piney aftertaste (pine extract)
• Magadanskoе – 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

<table>
<thead>
<tr>
<th>Min ABV</th>
<th>Ladozhskoe</th>
<th>Novgorodskoe</th>
<th>Osetinskoe “Iriston”</th>
<th>Prazdnichnoe</th>
<th>Slavyanskoе</th>
<th>Admiralitesskoе</th>
<th>Donskoе Kazach’e</th>
<th>Nizhegorodskoe</th>
<th>Nasha Marka</th>
<th>Norilskoe</th>
<th>Klinskoe</th>
<th>Petrovskoe</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.6</td>
<td>5.2</td>
<td>3.8</td>
<td>6.8</td>
<td>6.6</td>
<td>4.5</td>
<td>4.3</td>
<td>4.8</td>
<td>6</td>
<td>6.6</td>
<td>3.4</td>
<td>3.8</td>
<td>4.5</td>
</tr>
<tr>
<td>Min SG</td>
<td>1.06</td>
<td>1.06</td>
<td>1.07</td>
<td>1.06</td>
<td>1.04</td>
<td>1.04</td>
<td>1.05</td>
<td>1.06</td>
<td>1.07</td>
<td>1.04</td>
<td>1.04</td>
<td>1.04</td>
</tr>
<tr>
<td></td>
<td>8</td>
<td>4</td>
<td>2</td>
<td>8</td>
<td>0</td>
<td>8</td>
<td>6</td>
<td>4</td>
<td>2</td>
<td>0</td>
<td>4</td>
<td>6</td>
</tr>
<tr>
<td>Color (SRM)</td>
<td>11-19</td>
<td>11-19</td>
<td>25-40</td>
<td>4-10</td>
<td>4-10</td>
<td>2-8</td>
<td>2-4</td>
<td>4-8</td>
<td>4-8</td>
<td>2-6</td>
<td>2-6</td>
<td>4-8</td>
</tr>
</tbody>
</table>
• 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

Some logos of Russian beer brands are shown in the image.