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ZYMURGY

FOR THE HOMEBREWER AND BEER LOVER

AHA Celebrates 25 Years!

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Early Covers and Articles

The Best of *Zymurgy*



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Twenty-five Years of Zymurgistic Nonsense

by Fred Eckhardt

I remember when homebrew really was “swill”—in every sense of the word. Never mind that anyone would start a magazine about such a wretched art, and never mind that the people who started that magazine would think that they were accomplishing something worthwhile. Oh, and never mind that the magazine, and American homebrewers, would be instrumental in changing the very nature of world brewing!

Until the late 1970s, almost all homebrew was formulated from just four elements (I hesitate to call them ingredients):

1. A 3.5-pound tin of hop-flavored Blue Ribbon Malt Extract Syrup.
2. 10 pounds of corn sugar.
3. 10 gallons of ordinary cold tap water.
4. A cube of Fleischmann's bread yeast, softened and broken up in a glass of luke-warm tap water.

Production was equally simple. First, warm the malt extract in its can by heating it in a kettle of warm water on the stove; when warm, combine it in a pot with about a gallon of hot water. Next, add the sugar and stir to dissolve, then pour this mixture in a 12-gallon porcelain crock. Cool with cold water as necessary to the 10-gallon level. Stir the whole lot thoroughly, add the yeast from the water glass and stir again. Cover with a piece of cloth and let stand

overnight. Keep the temperature around 80° F (26° to 27° C) by setting the whole mess behind the kitchen stove.

The next day it foamed furiously. When the foam receded a day or two later (forming bubble circles on the surface), one could siphon the mess into clean 1-quart beer bottles, capping them after adding a single teaspoon of corn sugar to each. It helped if one used a hydrometer with a “red line” to indicate the bottling gravity.

With luck, bottles prepared this way would not explode and the beer would be the cheap swill it was meant to be. My stepfather made just that recipe for many years, having started during Prohibition. Initially

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it cost him about a half cent a quart; by the time he was liquefying me and my friends in college in the late 1940s, it was costing him about two cents. That beer could ripple the roof of your mouth and curl your tongue until you were too soused to notice. It's a beer taste I never forgot after my first sampling in 1932 at age 6. No one of my age would ever forget that taste. But it did give the name “homebrew” a bad taste to at least two generations of Americans.

My Own Experience

I came to homebrewing after the Cuban Missile Crisis in 1962, when I was forced to examine my lifestyle in the shadow of nuclear war. I realized that in a post-nuclear war era, jobs would be at a premium. How

would I earn a living? Then I remembered my time on Okinawa during the war. The one guy everyone loved was our Mess Sergeant. This was definitely not out of respect for his great culinary expertise, but rather for his skill with his still, which had been in full operation since only a few days after the invasion. That guy could have probably made alcohol out of dog doo. It made me realize that anyone who could produce palatable alcohol would be a beloved icon in any post-nuclear war period. Thus, I resolved to enlighten myself in those matters at my earliest opportunity.

It was during a visit to San Francisco in 1967, at the height of the hippie revolution, that I was dining at the Old Spaghetti Factory with a former swimmer I had coached in high school. We were drinking Anchor Steam beer. He made a dumb remark about how it tasted just like "homebrew." Since I knew his parents, I also knew he'd probably never tasted real homebrew, so why would he have said that? I never found the answer to that question, but I certainly did start wondering if one really could brew beer like that at home. I knew it couldn't be done, but still....

Not long after that I started making my own wine, but the idea of "good" homebrew was still very intriguing. Eventually I found a recipe centered around the "all malt" concept, which eliminated the use of sugar and actually included boiling the extract-based malt with real hop cones to produce the fermentable beer wort. Using that as a basis I wrote a small book, *A Treatise on Lager Beer*, published in April 1970.

People enjoyed making good beer at home, but I was afraid to call this product "homebrew" because that name left a bad taste in my mouth. I called it "amateur brewing."

In Boulder, Colo., after reading my book, a young fellow named Charlie Papazian began brewing and teaching classes in homebrewing in the early 1970s. In 1976 he produced his first book, *The Joy of Brewing*, featuring the amazing recipe for "Goat Scrotum Ale." But it wasn't until 1984 that Avon Books published his seminal tome on the subject, *The Complete Joy of Home Brewing*, and, in 1991, the sequel *The New Complete Joy of Home Brewing*. This book is still the definitive

text on homebrewing for beginners and intermediate brewers as well.

In 1978 he formed the American Homebrewers Association (AHA) and began publishing *Zymurgy* mag-

azine. Right from the start he had called his product "homebrew." Obviously, he'd never tasted my father's homebrew.

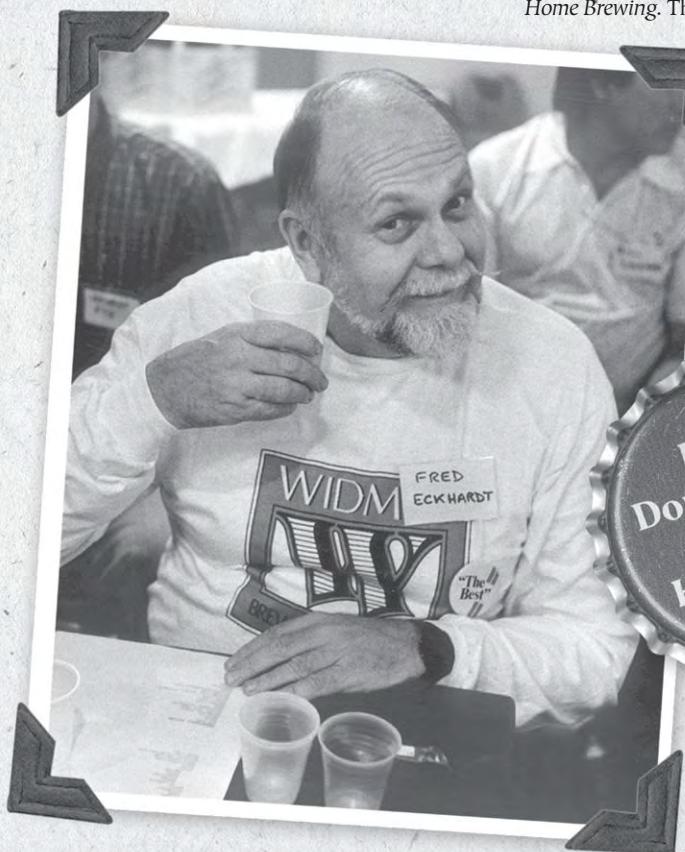
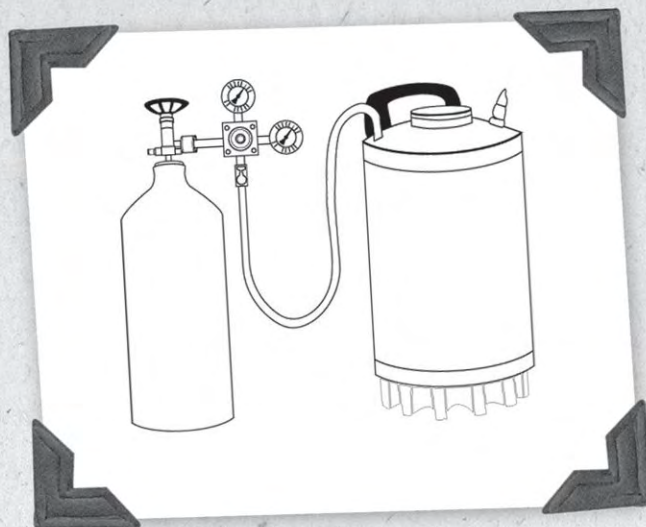
Papazian continues to homebrew, and is a major figure in small (micro- and home-) brewing across the country with the Association of Brewers, a collection of his organizations including the AHA and *Zymurgy*. There'd be damn little good homebrewing and very few craft brewers in the world if Charlie Papazian had not taken up the cause. Indeed, it was Charlie who made the word "homebrew" honorable again.

A New Breed

In 1970, our American beer was itself excessively ordinary. Taste seemed to be gradually falling out of favor with national brewers. They were going "light." Light in flavor, color, alcohol content, calories and sensibility. Some of us wondered why they didn't just add alcohol to carbonated water and go on to the better things in life.

In that same era, Jack McAuliffe opened the first of the new breed "microbreweries" with the New Albion Brewery in Sonoma, Calif. in 1976. Others soon followed suit, many of them homebrewers. There were some 68 start-ups by the end of 1985.

In 1981, the AHA held its second national judging (actually the first truly national judging) with some 97 entries in nine categories. Michael Jackson and I, among others, were invited to Boulder to judge this first national homebrew competition ever. The Boulder Symphony Orchestra was there to welcome us! There were also seminars on brewing, and a (continued on page 41)



Braumeister's Quiz

by Fred Eckhardt

Editor's Note: This quiz appeared in *Zymurgy* Vol. 4, No. 4 in the fall of 1981. Here, we run the questions and answers completely unchanged and unedited from the original version.

See how you stack up: score 60 or less: Junior Brewer (you need help); 61-75: Apprentice Brewer; 76-85: Journeyman Brewer; 86-94: Private Brewer, first class; 95 or over, Master Brewer.

1. (10 points). **Arrange in correct order for the production of beer (deduct 1 point for each item out of order). List by number.** 1. Aging. 2. Krausening. 3. Hop Break. 4. Sparging. 5. Disgorgement. 6. Acid Rest. 7. Racking. 8. Protein Break. 9. Yeast Starter Culture. 10. Krausen Stage.

Sixteen multiple-guess questions, 4 points each, 64 total. Deduct 4 points each wrong answer.

2. The protein rest in the upward-step infusion mash is in the temperature range:

- a) 95-106° F
- b) 113-125° F
- c) 133-140° F
- d) 153-160° F
- e) 167-176° F

3. The hop resin most important to the brewer:

- a) Alpha
- b) Beta
- c) Gamma
- d) Delta
- e) Omicron

4. A lauter tun is:

- a) a fermenting vessel with a special pfaudler
- b) a straining vessel
- c) a special mash tun for making ale
- d) a brew kettle with a slotted pfaff
- e) a sparging unit used in Dortmund

5. The element which gives finished beer its body or fullness:

- a) potatoes
- b) hops
- c) sugar
- d) alcohol
- e) dextrin

6. A hydrometer measures:

- a) the length of time your ferment is expected to take
- b) the saline content of your beer
- c) the ratio between the density of water and the density of your beer
- d) the expediency of krausen
- e) the ratio between the temperature of your beer and the number of days in ferment

7. The Rheinheitsgebot is:

- a) an instrument to measure sugar content in beer wort
- b) the first indication of ferment
- c) a method of removing yeast from the bottle
- d) a method of carbonating beer
- e) the 1516 Bavarian Purity law limiting beer content to malted barley, hops and water

8. The priming method which involves adding newly fermenting beer to the finished product at bottling time is:

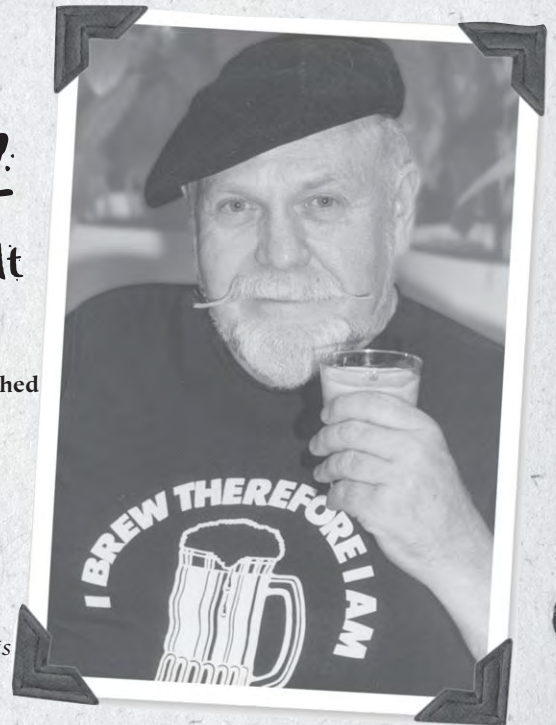
- a) destrining
- b) beer priming
- c) worting
- d) mashing
- e) krausening

9. The fermentable portion of beer wort is called:

- a) extract
- b) the prime
- c) dextrin
- d) alpha-resin
- e) krausen

10. Saké is a beer. From which grain is it usually produced?

- a) oats
- b) barley
- c) rye



- d) sorghum
- e) rice

11. Which of the following hops are grown in Germany?

- a) Goldings
- b) Northern Brewer
- c) Cascades
- d) Hallertauer
- e) Clusters

12. If lager beer is produced using bottom yeast, and ale beer with top yeast, what beer is made with baker's yeast?

- a) Liehfraumulchbier
- b) Grossenwurstebier
- c) Apple Pie Dowdy
- d) Cock beer
- e) Bad beer

13. At the end of primary ferment the young beer is

- a) racked to secondary
- b) ready to drink
- c) ready for priming
- d) ready for calcium carbonation
- e) ready for disgorgement

14. A saccharometer measures:

- a) the saline content of beer wort
- b) pH
- c) the sugar content of beer wort
- d) all of the above
- e) none of the above

15. Twenty liters of beer is roughly equivalent to:

- a) 5 U.S. gallons
- b) 6 U.S. gallons
- c) 1 hectoliter
- d) 10 U.S. gallons
- e) 3.7853 U.S. gallons

16. Alcohol content (percent by weight) is determined most easily by this method:

- a) Multiply gravity drop by 0.107.
- b) One-fourth of the sugar content.
- c) Multiply the alpha resin percent by the beta-amylase and divide by 2.
- d) Working the square root.
- e) Divide the CO₂ by SO₄.

17. The addition of sugar to your beer wort has the effect of:

- a) increasing the alcohol content
- b) increasing the hop utilization
- c) increasing the caloric content
- d) decreasing the flavor of the beer
- e) increasing the gravity

Twelve true and false questions, 2 points each, 24 total. Deduct 2 points for each wrong answer.

- 18. The hop plant is related to marijuana.
- 19. The hop flower of the male plant is preferred by brewers.
- 20. A pfaff in a Grant is a special air-cooled fermentation vessel.
- 21. A hydrometer is read by looking along the meniscus line.
- 22. The acrosipire is an instrument for measuring trub.
- 23. The world famous brewing waters are distinguished mostly by their hardness levels.
- 24. Calcium carbonate is the gas given off during ferment.
- 25. Wine yeast cannot be used to ferment beer.
- 26. Wheat malt is used to make Weizenbier.
- 27. The famous Rumanian Pfilzenbier is noted for its use of the flowery Pfilzens as a clearing agent.
- 28. Caramel and crystal malts are the same as chocolate malts.
- 29. Dry hopping is the process of adding hops during ferment or aging.

One last question:

30. What is the hardness (ppm) of your brewing water? (2 points if you know, 0 if you don't know.)

(Answers to quiz on page 45)

Zymurgistic Nonsense (from page 39)

commercial beer tasting. That was Jackson's first encounter with this new breed. He had just published his *World Guide to Beer*, and was quite amazed at the knowledge and dedication to the art. American homebrewers have been Jackson's greatest fan base for all of the years since that time. Several of the country's then 12 microbrewers also appeared in Boulder that year.

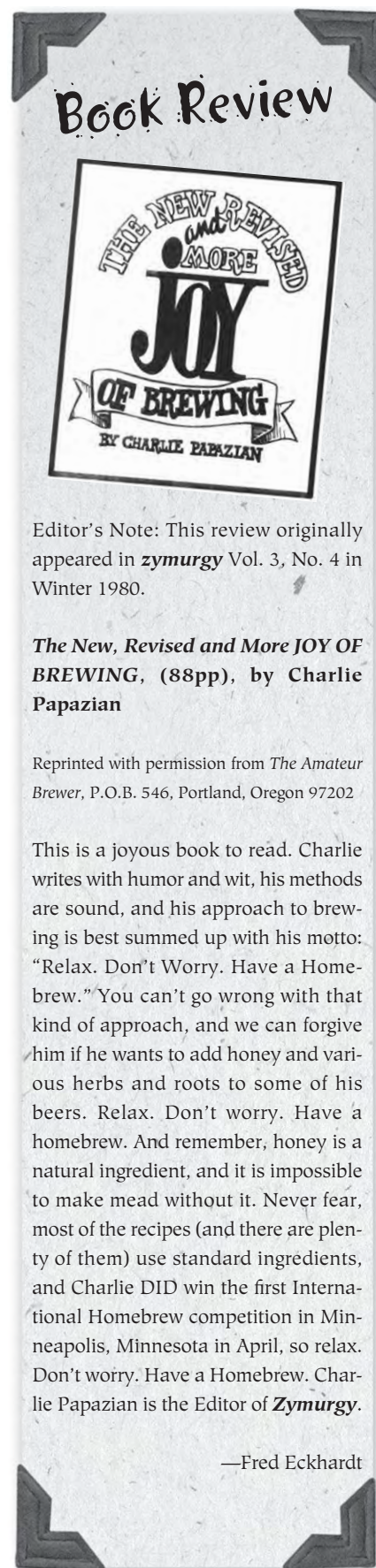
That first issue of *Zymurgy*, December 1978, featured a small notice: "Congress Passes Homebrew: It's Official. If you're eighteen years or older, you may legally brew one hundred gallons of beer...each year—tax-free." The dateline was October 14, 1978, as President Carter signed H.R.1337. The notice continued, "With unity, the A.H.A. may become a powerful political force that Washington will have to reckon with. Think Homebrew Power."

I'm not sure that Washington has noticed, but the brewing industry certainly has. We homebrewers have actually revolutionized that industry. And we're going to keep their toes to the hot coals. American craft brewers are actually in the process of "saving" the great beer styles of the world.

And yes, you certainly can make good beer at home. That first issue noted that "*Zymurgy* will refine the science of brewing to an art for homebrewers dedicated to the advancement of the following ideas: 1) homebrewing is easy; 2) homebrew is good for you; 3) we and our acquaintances can be happier for our efforts; and 4) not to worry!"

We didn't know it then, but the Charlie invasion had only just begun.

We're not sure, but it is entirely possible that Fred Eckhardt has been making beer—be it "home" brewed or "amateur" brewed—since before AHA founder Charlie Papazian went to kindergarten. Perhaps his long and continuing association with our favorite beverage is what makes him so congenial and so popular with homebrewers everywhere. In any case, many recognize him as the most distinguished senior statesman of brewing. We dearly hope to celebrate many more anniversaries with him in the years to come. In the meantime, we'll bring you his learned writings on beer, saké and life whenever we get the chance.



Editor's Note: This review originally appeared in *zymurgy* Vol. 3, No. 4 in Winter 1980.

The New, Revised and More JOY OF BREWING, (88pp), by Charlie Papazian

Reprinted with permission from *The Amateur Brewer*, P.O.B. 546, Portland, Oregon 97202

This is a joyous book to read. Charlie writes with humor and wit, his methods are sound, and his approach to brewing is best summed up with his motto: "Relax. Don't Worry. Have a Homebrew." You can't go wrong with that kind of approach, and we can forgive him if he wants to add honey and various herbs and roots to some of his beers. Relax. Don't worry. Have a homebrew. And remember, honey is a natural ingredient, and it is impossible to make mead without it. Never fear, most of the recipes (and there are plenty of them) use standard ingredients, and Charlie DID win the first International Homebrew competition in Minneapolis, Minnesota in April, so relax. Don't worry. Have a Homebrew. Charlie Papazian is the Editor of *Zymurgy*.

—Fred Eckhardt