

Zen and the Art of Homebrewing

# **BREWING ON THE ONES**

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# FIRST THINGS FIRST

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- ✕ Three Samples Today
  - + California Magnum
  - + Rye Pale Mild
  - + Saison of Zen
- ✕ I want your opinions!
- ✕ Fire away with questions



# THE PROBLEM

Look at my local shop:



# SERIOUSLY...





# THE PROBLEM

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- ✗ Gone are the days of brown bagged hops and a handful of different malts
- ✗ Northern Brewer:
  - + 121 grains
  - + 90 hop choices.
- ✗ You can track down virtually any ingredient
- ✗ Grain Buys (Great Western)

# SO WHAT'S THE PROBLEM?

- ✖ The plethora of ingredients is both confusing and tempting
- ✖ Kid in the Candy Store Syndrome
- ✖ Little of this. Little of that.

All of our beers taste:

BROWN

# CONFESSION

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- ✕ I've Been Guilty Of This
- ✕ Some of the beers have been great, but...
- ✕ The Big Realization
  - + Brewed a simple starter beer to grow yeast
  - + The Simple Beer beat the "Main Event"

# A TYPICAL EARLY HOMEBREW RECIPE

My first DIPA recipe “Double Trouble”  
(way back in 2003)

Amount	Malt Type
7.50 lbs.	Domestic Pale Malt(2-row)
7.50 lbs.	Maris Otter Malt
0.75 lbs.	Crystal 55L
0.75 lbs.	Munich Malt
0.50 lbs.	Wheat Malt
0.25 lbs.	Biscuit Malt



# BUT WAIT THERE'S MORE!

Amount	Name	Type	AA%	Time
0.50 oz.	Cascade	Whole	8.1	First Wort
0.50 oz.	Simcoe	Pellet	13.7	First Wort
0.75 oz.	Centennial	Pellet	9.1	60 min.
0.25 oz.	Chinook	Pellet	10.8	45 min.
1.00 oz.	Crystal	Pellet	4	30 min.
0.50 oz.	Cascade	Whole	8.1	30 min.
0.50 oz.	Warrior	Pellet	15.6	15 min.
0.50 oz.	Amarillo Gold	Pellet	8.9	5 min.
0.50 oz.	Simcoe	Pellet	13.7	0 min.
1.50 oz.	Cascade	Whole	8.1	0 min.
1.50 oz.	Cascade	Whole	8.1	Dry Hop

# THE RESPONSE

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- ✖ Consumer Constraint – Happiness in Limitation
- ✖ SMaSH
  - + Single Malt and Single Hop
  - + Term coined by homebrewtalk.com
- ✖ Just in Case You've Never Heard of It
  - + Beers made with a single variety of malt
  - + Hopped with a single hop, multiple stages of the boil
  - + Most popular is the SMaSH pale ale

# WHAT IS IT GOOD FOR...

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## ✕ Ingredient Exploration

### + Hops

- ✕ The increased variety
- ✕ Commercial Brewers have gotten into the game
- ✕ Exception – Low Alpha Hops

### + Malts

- ✕ Want to know the difference between US 2 Row and Maris Otter?
- ✕ NY Times – Micro Maltsters



# WHAT IS IT GOOD FOR? (CONTINUED)

## ✕ Yeast

- + Easiest experiment
- + Saison Talk Last Year?
- + Impressive differences with only the one change

## ✕ Water Chemistry

- + Simple adjustments on a neutral beer.
- + Gypsum vs. Calcium Chloride

# CALIFORNIA MAGNUM BLONDE

- ✖ Straight SMaSH beer. 1 malt, 1 hop
- ✖ Great Western – New “State Select” Malts for California, Idaho and Washington
- ✖ 16 gallons
- ✖ 30 lbs of CA Select 2 Row
- ✖ 2 oz of Magnum at 60, 20 and 0 minutes



# A LESSON LEARNED

THIS:





# YIELDS...



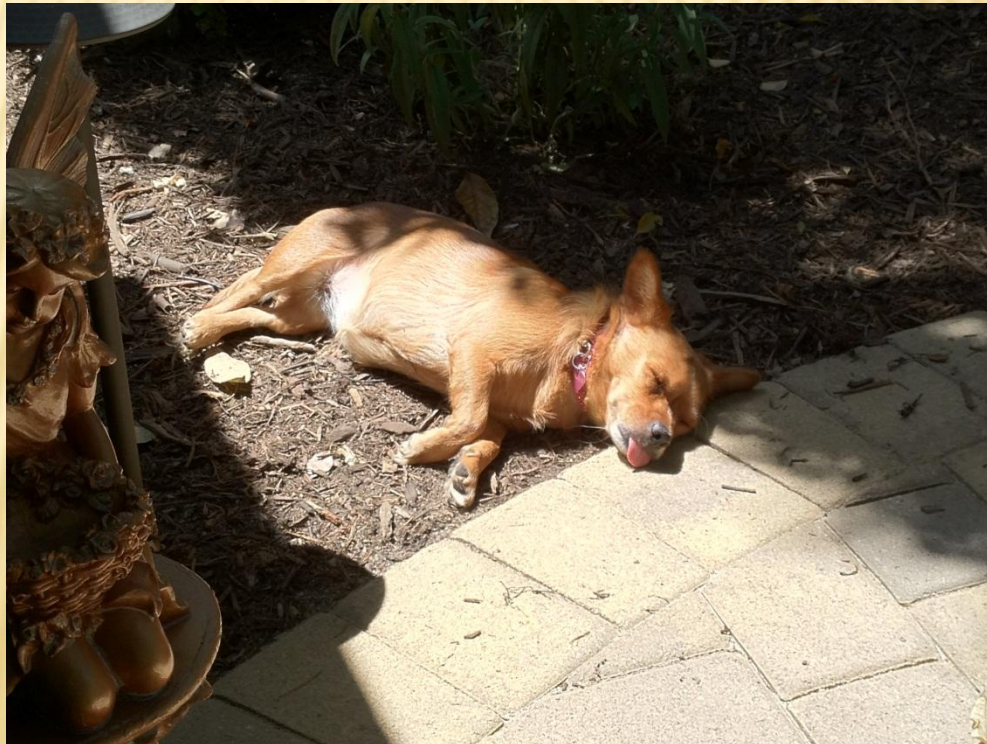
The fastest densest cloud of protein I've ever seen



# OF COURSE I CHEATED

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- ✖ 10 gallons got US-05
- ✖ 6 got Wyeast 3711 French Saison
  - + Cali-Franco Saison (at Club Night)



# CLASSIC SMASH STYLES

- ✕ Czech / German Pils
- ✕ Kolsch
- ✕ Munich Dunkel
- ✕ Burton IPA (thanks Mitch!)
- ✕ The Really Boring DIPa
- ✕ Maris Otter Barleywine





# BREWING ON THE ONES

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- ✗ SMaSH is fine, but limited and.. Boring
- ✗ Let's Expand it:
  - + One Malt
  - + One Color/Flavor Malt/Adjunct
  - + One Sugar
  - + One Hop
  - + One Spice
  - + One, one, one....

# BREWING ON THE ONES EXPLAINED

## ✗ Why?

- + Consumer constraint
- + Exploration
  - ✗ all the advantages of SMaSH
  - ✗ more variety
- + Forces You to Think and Choose
- + Think Artistic Decisions – Picasso Blue / Rose Periods
- + Gets You Closer to the Professional World
  - ✗ Most breweries can't stock the inventory

# CLASSIC “ONES”

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- ✗ Hefeweizen
- ✗ Pale Ale / IPA
- ✗ Tripel
- ✗ Golden Strong
- ✗ Wee Heavy – Traquair House
- ✗ On and on and on...
- ✗ Oh and the World’s Best Beer\* - Westvleteren 12

\* - for some values of “best”



# LESS CLASSIC ONES

- ✖ Rye Wine
- ✖ Oat Wine
- ✖ Brett Wild Ale
- ✖ Happoshu



# MO RYE MILD

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✕ 16 Gallons at 1.038, 5 SRM, 18 IBUs

Malt

23 lbs Thomas Fawcett Maris Otter

2.5 lbs Weyermann Rye Malt

Hops

1.5 oz Progress (8.1% AA)

✕ But that's not all...



# MO RYE MILD

- ✗ Caramelized the wort.
  - + 1.5 gallons reduced to  $\frac{1}{4}$  gallon of syrup.
- ✗ Two scorch marks!





# MMM... SYRUP



# SAISON OF ZEN

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- ✕ Show of hands – who's surprised
- ✕ 11 gallons at 1.053, 4 SRM, 30 IBUs

## Malt

23 lbs Weyermann Pilsner

3 lbs Flaked Oats (toasted)\*

## Hops

1.25 oz Magnum (11.6% AA) 60 minutes

\* - toasted in oven 350F for 25 minutes, held for a week before use



# AND BECAUSE I CAN

- ✖ Dark Matter Belgian Brown – Same base, but with Candi Syrup added.





# THE PRACTICAL TAKEAWAY

- ✗ I don't brew every beer this way.
- ✗ It does change the way I think about beer:
  - + What is the bare minimum to achieve my goals
  - + (aka the Reverse Michelangelo)
- ✗ This explains trends in my recipes:
  - + Magnum / Warrior for my bittering
  - + Maris Otter / 2 Row blended\*
  - + Fewer Crystal Malts

# DOUBLE TROUBLE REVISITED

Amount	Malt Type
8.0 lbs	Domestic Pale Malt (2 Row)
8.0 lbs	Maris Otter
2.0 lbs	Munich Malt

Amount	Name	Type	AA%	Time
1.5 oz	Warrior	Pellet	15	60
0.5 oz	Chinook	Pellet	13	60
0.5 oz	Centennial	Pellet	10	0
0.5 oz	Simcoe	Pellet	13	0
0.5 oz	Centennial	Pellet	10	Dry Hop
0.5 oz	Simcoe	Pellet	13	Dry Hop



# DOUBLE TROUBLE REVISITED

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- ✕ Simpler recipe
- ✕ Same gravity / touch paler / more bitter
- ✕ Cleaner (malt and hop)
- ✕ 3 Kettle additions instead of 7
- ✕ 4 hop varieties instead of 8

# QUESTIONS / COMMENTS / COMPLAINTS

✗ Ask now! (or)

✗ [drew@maltosefalcons.com](mailto:drew@maltosefalcons.com)

