



The Wort Alert

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**Newsletter for Hop Barley and the Alers Homebrew Club,
Boulder, CO**

<http://hopbarley.org>

President's Corner - Coby Royer

Well, I hope everyone had a terrific American Craft Beer Week. The calendar is filling up with lots of great events as it seems to every spring and summer.

This month we are fortunate to have two special events at our club meeting. Jeff Griffith from Golden City Brewing will be judging the beers that club members made back in January from the Centurion Barley Wine second runnings. This is an annual event that our club enjoys and we thank Jeff for the support. This month we also have Brian Hutchinson from Mountain Sun as our invited guest speaker. Green group is bringing beer and Red is bringing food.

With June just around the corner we have another First Friday Out--this month it's Saturday June 5 at Golden City. Check the web site for details. And of course with June comes the National Homebrewers Conference in Minneapolis. For those wanting to have their beer transported to the event for Club Night, we need to get our kegs to AHA by June 6.

I should also mention there are still folks who have not paid their annual dues. I know money can be tight, but dues are a significant part of our operating budget and they allow us to pay for our monthly meeting facilities and to reimburse club members for food and beer at club meetings, among other things. Please go to our web site where you can pay online.

Dunkelweizen/Dunkles Weissbier - Greg Toothaker

I just sat down with a half liter of homemade Dunkelweizen and I remember why I really like this style in the spring. It shares the fruity banana esters with its cousin Hefeweizen as well as the spicy clove phenols. But Dunkelweizen is a bit sweeter with a lot more malt and bread character from the Munich and / or colored malts and from a more involved process. For me, it suits the back and forth weather we encounter here in the spring with a summer day mixed with winter in the same week. It is generally a lower

alcohol beer than hefeweizen as there are less ferment-able sugars from the darker malts, I like session beers in the spring after getting the yard ready for the season. I've spent a lot of time with the following books over the last few years and I've extracted may tidbits from them.

Recommended reading:

"Classic Beer Style Series 7 - German Wheat Beers" by Eric Warner

"Tasting Beer" by Randy Mosher

"Brewing Classic Styles" by Jamil Zainasheff and John Palmer

History

Wheat beers have been around for a very long time. As one of the first cultivated grasses, wheat was used in Babylonian brews for 400 years before their demise. The history on the early Germanic tribes is a bit hazy, but by the end of the Middle Ages, both barley and wheat were being used to make top fermented beer in Bavaria. In the latter half of the 15th century, the Degenbergers awarded themselves the exclusive right to brew wheat beers in the Black Forest area as well as other parts of Bavaria. Over the next century this right expanded through Germany. In 1602, this right was passed to the Bavarian house of Dukes as the last Degenberger passed without producing any heirs. Duke (later prince) Maximilian I soon declared that only the house of Dukes could produce Weissbier and banned the public from producing the beers. The noble and elite in Bavaria enjoyed its effervescent qualities. The lower classes soon followed and soon wheat beers were so popular that a few breweries built chapels within their brewery walls so the brewing staff did not need to leave for mass. The revenue generated by this brew helped to finance the Thirty Years' War.

Slowly, the demand began to wane. The monastic breweries were making every increasingly good beers and by the end of the 18th century, wheat beer sales had become unprofitable. Many breweries were sold or closed and the style just about disappeared. In 1855-56, Georg Schneider took over the lease of a Munich wheat brewery. In 1874 he negotiated the release of the exclusive royal rights for producing wheats. Schneider amassed several breweries and began to bring the style back. It never regained its previous fame as the pale Czech lagers began cropping up around this time and later two world wars put a hold on this style growing. Schneider's original Weizen is considered a classic example of Dunkelweizen.

Ingredients

If you are going for a traditional German style, only malted wheat and barley malt can be used to make this style. German consumers expect at least 50% of the grist to be wheat malt. Wheat malts are easiest to find pale, but some darker wheat malts are available. Weyermann makes a chocolate malt from wheat. Generally dunkelweizen get their color from darker German malts like Munich, Vienna and "Cara" malts. My current favorite recipe is a 49 to 49 percent split between malted wheat and Munich malt, with a touch of Carafa for extra color. Regarding hops, they really do not play any major role in the beer. Noble hops are more authentic, but really any hop can be used. You do not want a big hop bitterness or aroma if you are trying to fall within the style guidelines.

Yeast plays a major role in the creation of the esters and phenols for this style. Wyeast and White Labs both carry German Wheat liquid yeast styles. Think about what you want to highlight in your beer and select an appropriate style. I like the Hefe IV or Weihenstephen.

Procedures

Based on Eric Warners's book, single and double decoction mashes are the norm for German weizen breweries. As Dunkelweizen is a darker beer, boil times during the mash are extended to 45 minutes to help in the creation of melanoidans and add to the bready - malty flavor. If you aren't into the time required for this type of mashing, add some caramel malt and biscuit to substitute. Mash between 150 and 154 to create some body

but encourage fermentability. When lautering a larger percentage of wheat, over 40%, the mash has a better chance of sticking. Rice hulls can create a better grain bed, as can conditioning the barley malt before milling. Keeping the mash out temperature at 168 also helps keep the viscosity of the mash lower to aid flow. You will not be able to lauter a high percentage wheat grist mash quickly, so plan accordingly. For the boil, this is another area where you can boil for 90 or more minutes to add more color and melanoidans. Again, adjusting your malt can also help you in this area.

Style Guidelines

Vital Statistics:	OG: 1.044 – 1.056
IBUs: 10 – 18	FG: 1.010 – 1.014
SRM: 14 – 23	ABV: 4.3 – 5.6%

Commercial Examples

Weihenstephaner Hefeweissbier Dunkel, Ayinger Ur-Weisse, Franziskaner Dunkel Hefe-Weisse, Schneider Weisse (Original), Ettaler Weissbier Dunkel, Hacker-Pschorr Weisse Dark, Tucher Dunkles Hefe Weizen, Edelweiss Dunkel Weissbier, Erdinger Weissbier Dunkel, Kapuziner Weissbier Schwarz

Beer Styles of the Month

May - Dunkelweizen

June - Lagers

July - Mead*

August - Sour Ales*

September - Marzen / Oktoberfest

October - Strong Ales*

November - Bitter

December - Wiezenbock

* Club-only competition

Upcoming Events

More details for these events can be found on our web site hopbarley.org

- [George's Beer Dinner with Oskar Blues](#)
- [Taste of Elegance/Denver International Beer Competition](#)
- [Rocky Mountain Brewfest@Estes Park](#)
- [Rockin' Brews beerfest@Silverton](#)
- [Great Divide 16th Anniversary Party](#)
- [The 2010 National Homebrewers Conference](#)
- [Stone Beer Dinner at Cilantro Mary in Lyons with Greg Koch](#)
- [21st Annual Colorado Brewers' Festival](#)
- [Summerfest in the Rockies](#)
- [14th Annual Colorado Brewers' Rendezvous](#) (Salida)
- [Breckenridge Beer Festival](#)
- [Twisted Pine is Turning 15!](#)
- [Summer Brew Fest](#)

Next Meeting is June 29th, 2010

Monthly Meetings (4th Tuesday)--Who's Doing What and When

Group\Day	5/25/2010	6/22/2010	7/27/2010
Red Group	Food	Setup/Cleanup	Beer
Orange Group	Relax	Food	Setup/Cleanup
Green Group	Beer	Relax	Food
Blue Group	Setup/Cleanup	Beer	Relax