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VOL 47 • No 1  
JANUARY/FEBRUARY 2024



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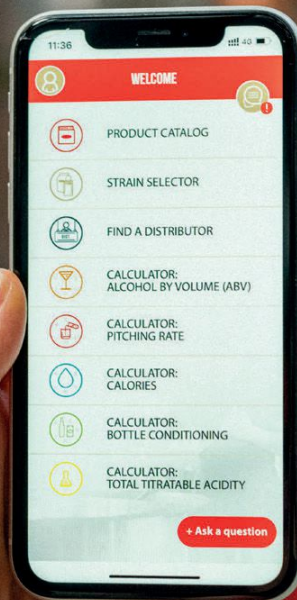
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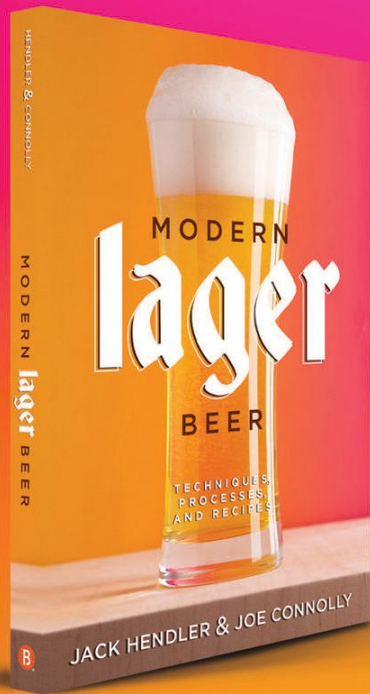
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*Features*



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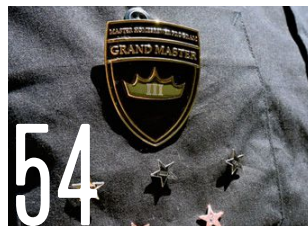


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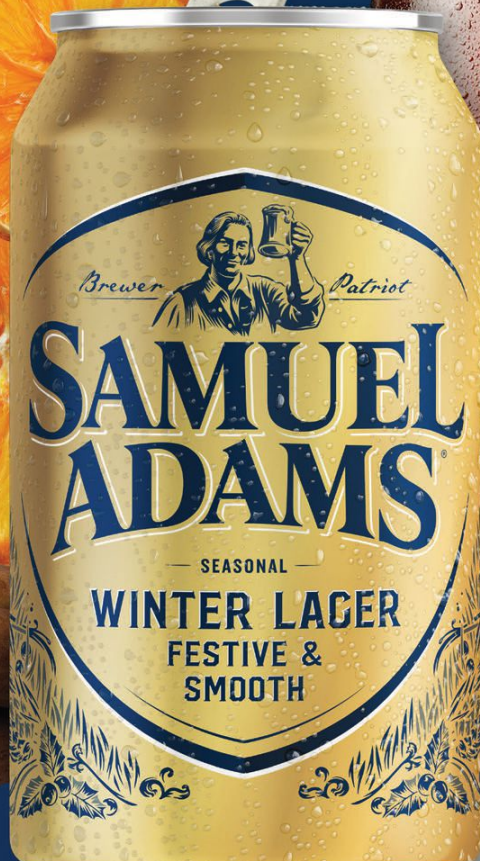
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# Gordon's Alive! G&T Beer

Recipe by Andrew Sanders

To learn more about the inspiration for this beer see Last Drop on page 72 of this issue of *Zymurgy*. Note that dilution from the addition of tonic water at packaging yields an alcohol content of 5.6% by volume, which is lower than what the indicated original and final gravities would otherwise suggest.

**Batch volume:** 4.5 US gal. (17 L)  
(pre-tonic addition)  
**Efficiency:** 80%  
**Original gravity:** 1.078 (18.9°P)  
**Final gravity:** 1.021 (5.3°P)  
**Bitterness:** 44 IBU  
**Color:** 9 SRM  
**Alcohol:** 5.6% by volume  
(7.4% pre-tonic addition)

### MALTS

12 lb. (5.44 kg) Simpsons Maris Otter malt  
1 lb. (454 g) caramel malt, 40°L

### HOPS

0.5 oz. (14 g) Summit, 17.5% a.a. @ 60 min  
0.5 oz. (14 g) Summit, 17.5% a.a. @ 10 min  
0.6 oz. (17 g) Chinook, 13% a.a. @ 5 min

### YEAST

White Labs WLP002 English Ale

### ADDITIONAL ITEMS

4 oz. (113 g) juniper berries, secondary  
0.25 oz. (7 g) coriander, secondary  
zest of 1 lime secondary  
enough gin to cover the above botanicals  
1 gal. (3.8 L) tonic water at packaging

### BREWING NOTES

Mash at 149°F (65°C) for 60 min and 167°F (75°C) for 10 min. Boil 60 minutes, adding hops as indicated. Ferment at 65°F (18°C) for 10 days.

While beer ferments, crack juniper berries and coriander and soak in gin with lime zest during fermentation. The amount of gin required is just enough to cover the botanicals.

After fermentation is complete, add gin tincture to wort and allow to condition for 5 days. Before packaging, let 1 gal. (3.8 L) tonic water go flat and add to finished beer.



# BritHop

Recipe by Andrew Sanders

To learn more about the inspiration for this beer see Last Drop on page 72 of this issue of *Zymurgy*.

**Batch volume:** 6 US gal. (22.7 L)  
**Efficiency:** 75%  
**Original gravity:** 1.040 (10°P)  
**Final gravity:** 1.007 (1.8°P)  
**Bitterness:** 47 IBU  
**Color:** 4 SRM  
**Alcohol:** 4.4% by volume

### MALTS

7 lb. (3.18 kg) Muntans Pilsner malt  
3 lb. (1.36 kg) Simpsons Maris Otter malt

### HOPS

1 oz. (28 g) Target, 11% a.a., first wort  
0.33 oz. (9 g) East Kent Goldings, 5.5% a.a.  
@ 20 min  
0.33 oz. (9 g) East Kent Goldings, 5.5% a.a.  
@ 15 min  
0.33 oz. (9 g) East Kent Goldings, 5.5% a.a.  
@ 10 min

### YEAST

White Labs WLP830 German Lager

### ADDITIONAL ITEMS

1 tablet Whirlfloc @ 5 min

### BREWING NOTES

Mash at 149°F (65°C) for 60 min and 167°F (75°C) for 10 min. Boil 60 minutes, adding hops and Whirlfloc as indicated. Ferment at 65°F (18°C) for 10 days under 12 psi (0.8 bar) of pressure.





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DIRECTOR'S *Cut*

BY JULIA HERZ



# American Homebrewers Association Turns 45

45

On December 7, 2023, the American Homebrewers Association (AHA) turned 45. That's a lot of beers since 1978. In four-and-a-half decades, the world has changed for the better because of the AHA's existence, with homebrewers around the world setting the stage. →





# Where's the Wheat?

*Dear Zymurgy,*  
I have a quick question regarding Dive Bomb Bee Wheat (Sept/Oct 2023). I'm a bit confused as the recipe does not list any wheat malt. Is the recipe incomplete as printed, is the name misleading, or do I misunderstand what makes a wheat beer? The recipe looks interesting, and I plan to give it a try, minus the bee addition.

Thank you,  
Keith Eisel  
The Villages, Fla.

*Thanks for pointing this out, Keith. Sometimes one gets so focused on recipe minutiae that one loses sight of the bigger picture, which is exactly what happened here! The recipe printed is actually for the author's Dive Bomb blonde ale, which was, indeed, the one Andrew was brewing when the bee met its untimely end. Hope you enjoy it even without the optional addition!*



## DEAR ZYMURGY

Send your Dear Zymurgy letters to [zymurgy@brewersassociation.org](mailto:zymurgy@brewersassociation.org). Letters may be edited for length and/or clarity.

# YO | . 0 | B! | W | AB |

With each beer we make at Calculated Risk, we strive to elevate the image of the American homebrewer community. We strive to bring innovated craft beers of distinct quality, variety and craftsmanship to this community of passionate renegades that toe the line of making great beer.

We are committed to making world class craft beer. We believe that by crafting great beer we create an opportunity to nourish and foster that love with an ever-widening community of beer lover's. We remain grateful to be able to do what we love.

**So sit back, relax and have a cold one**

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16 FL. OZ. | 5% ALC/VOL | 35 IBU

NAME: | STYLE: | BREWED:

MASSAGED

Instagram: @CalculatedRiskBrewery

Check it in - Calculated Risk Brewery

On Tap - TapList.io/CalculatedRiskBrewery



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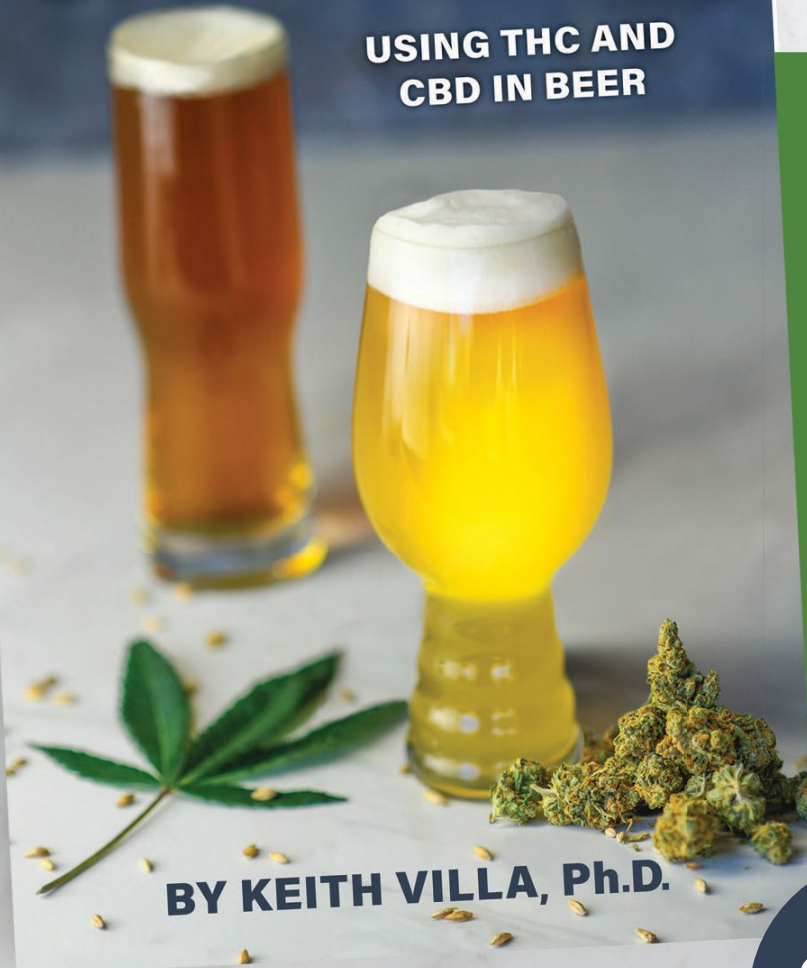
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**Keith Villa, Ph.D.**, is brewmaster and co-founder of Colorado-based CERIA Brewing Company, a trailblazer in the rapidly growing market of non-alcoholic, cannabis-infused beers. After earning his Ph.D. in brewing from the University of Brussels in Belgium, Keith began his 32-year career as founder and head brewmaster at Blue

Moon Brewing Company, an operating unit of MillerCoors. Since then, this beer doctor has gone on to brew several award-winning beers and continues to set new standards and push the boundaries of flavor, styles, and ingredients. Keith also is co-founder and head brewer of family business Donavon Brewing Company based in Arvada, Colorado.



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# Kasuzuke

## Japanese Sake Lees Pickles

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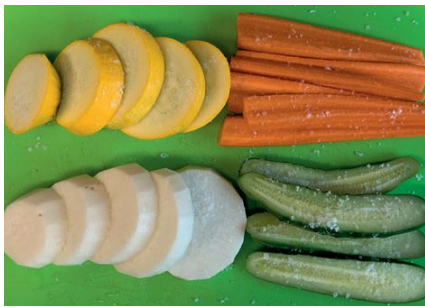
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2024  
NATIONAL  
HOMEBREW  
COMPETITION

REGISTRATION OPENS  
FEBRUARY 27

FIRST-ROUND JUDGING

- ▶ First-Round Scores
- ▶ Regional judging, locations to be announced in January

FINAL-ROUND JUDGING

- ▶ Final-Round Feedback
- ▶ Awards ceremony on October 11
- ▶ Grand Prizes



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# here s Something



6 /0n, k (Div J); 6 /MoKSwall w (pod )

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# SILVER

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New Belgium Brewing Co. | Rob Hardisty, Fort Collins, Colorado



## NACHT OUT

B l t c P r t e r  
R / i p y R l [ - , d i . % y & K y M / K n i g & %

5.3 US g - [ 20.25 L ]  
1.086 [ 20.8 P ]  
1.016 [ 4.1 P ]  
53%  
28 SRM  
50 IBU  
9.9% y v l u

### MAI T & ADJUNCT

- 8.3 [ 3.76 kg ] W y , - n n B - , k P i . n , [ 36% ]
- 8 [ 3.65 kg ] W y , - n n B - , k M u n i / & M - % [ 35% ]
- 3.3 [ 1.51 kg ] W y , - n n B - , k V i n n - M - % [ 14.5% ]
- 1.29 [ 584 g ] B i . . - k d o - % [ 5.6% ]
- 0.43 [ 198 g ] W y , - n n C - , u n i / & I l - % [ 1.9% ]
- 0.35 [ 157 g ] W y , - n n C - , - f - S p / i - I l - % [ 1.5% ]
- 0.23 [ 104 g ] B i . . C & I / ! - % - % [ 1% ]

### OP

- 0.8 l z . [ 22 g ] P - & % , 20% - , - . ] 60 i n [ 45 IBU ]
- 1.1 l z . [ 30 g ] G , - n T , - d i % ! n , 5.1% - , - . ] 10 i n [ 6 IBU ]

### ADDITIONAL ITEM

- 1.04 [ 470 g ] i g & % , ! n . u g - , , 6.5 L [ 4.5% ]

### YEA T

W e i % L - . W L P 8 3 8 S i u % & , n G , - n L - g ,

### BREWING NOTE

M - . & - % 131 [ 55C ] f l , 10 i n , 149 [ 65C ] f l , 40 i n , 160 [ 71C ] f l , 40 i n , - n d 167 [ 75C ] f l , 10 i n . P . ! i g . - v i % y . & l u d 1.058 [ 14.3 P ] . B l i 85 i n , - d d i n g & l p . - . i n d i / - % d . , n % - % 48 [ 9C ] f l , 14 d - y . C - , ! n - % % 2.35 v l ! [ 4.7 g / L ] C O 2

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“  
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 AND HAVING YOUR BEER ON  
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Rob Hardisty



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 With Great Water

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# Stowe- Always *in* VERMONT





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B! Ma~~x~~ Pasq~~u~~inelli

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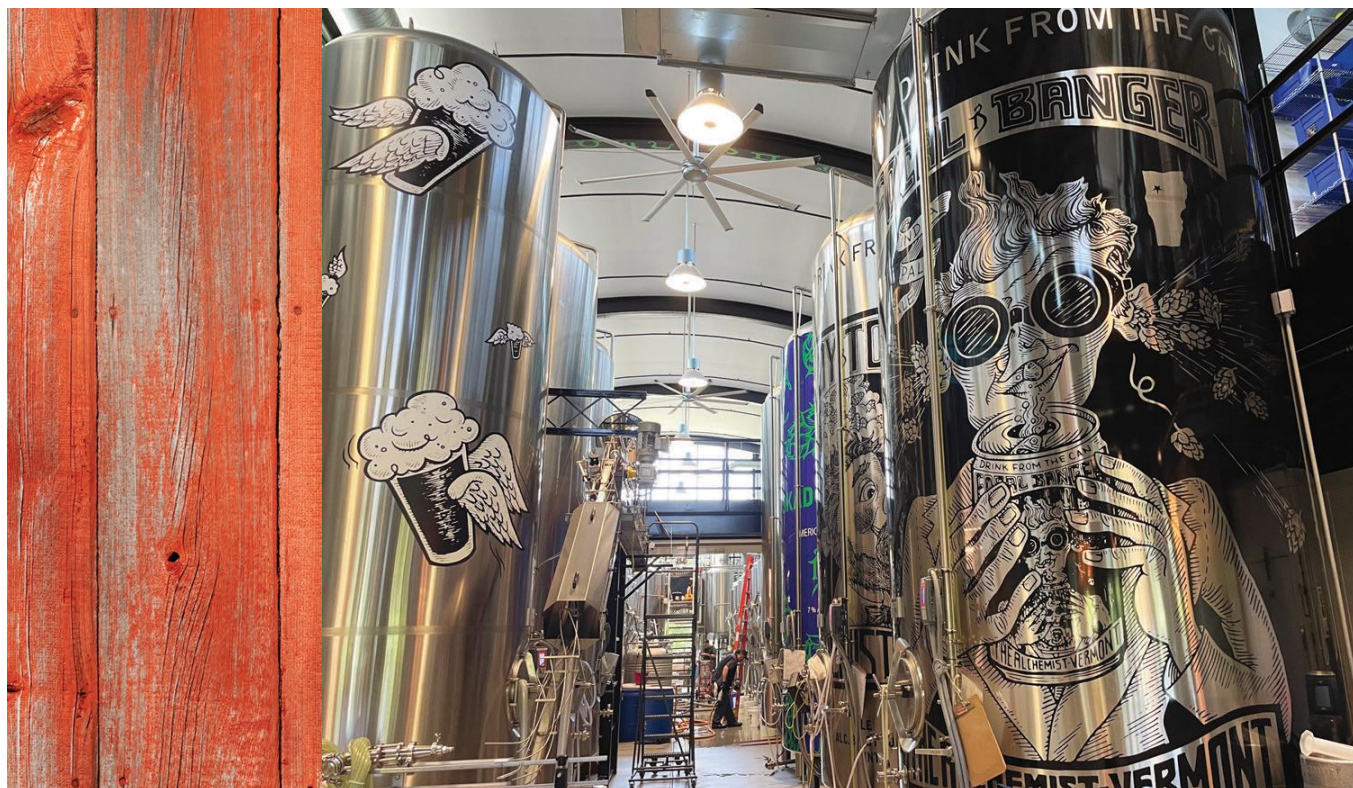
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## FOCAL POINT

*(Inspired by The Alchemist's Focal Banger)*

Recipe by Amahl Turczyn.

**Batch volume:** 5.5 US gal. (20.8 L)  
**Original gravity:** 1.066 (16.1°P)  
**Final gravity:** 1.012 (3.2°P)  
**Efficiency:** 70%

**Bitterness:** 80 IBU  
**Color:** 5 SRM  
**Alcohol:** 7% by volume

### MALT

9 lb. (4.08 kg) Thomas Fawcett Pearl malt  
 4.8 lb. (2.18 kg) Bestmalz Pilsner malt

### HOPS

7 mL	Hopshot CO <sub>2</sub> extract, 48.91% a.a. @ 60 min	1 oz.	(28) Mosaic, 12.25% a.a., whirlpool 25 min
1 oz.	(28 g) Mosaic, 12.25% a.a. @ 10 min	4 oz.	(113 g) Citra, 12% a.a., dry hop 2–3 days
1 oz.	(28 g) Mosaic, 12.25% a.a. @ 5 min		

### YEAST

1.5 L starter Imperial Barbarian Yeast

### BREWING NOTES:

Mash at 150°F (66°C) for 75 minutes, collect wort, and boil for 60 minutes, adding hops and additional items as directed. If you don't have the equipment to conduct a whirlpool, simply conduct a hopstand by steeping the final addition of Mosaic in the hot wort before chilling. When fermentation at 68°F (20°C) is complete, chill to 36°F (2°C), and dry hop for three days. Keg or bottle at 2.5 vol (4.8 g/L) CO<sub>2</sub>.

### EXTRACT VERSION:

Substitute 6.3 lb. (2.86 kg) Maris Otter liquid malt extract and 3.4 lb. (1.54 kg) Pilsner liquid malt extract and follow all-grain directions from boil. If boiling a concentrated wort, you may need to increase the 60-minute addition of hop extract to make up for utilization loss.









# SafBrew™ DW-17

A POWERFUL NEW BLEND FOR DRY, COMPLEX BEERS



SafBrew™ DW-17 is the perfect solution for fermenting beers that are distinctly complex and dry with fruity, woody character. This All-In-1™ product is a mix of both active dry yeast and enzymes that work together to achieve high sugar attenuation for stronger, dryer beers.



More details? Visit our app or [fermentis.com](http://fermentis.com)

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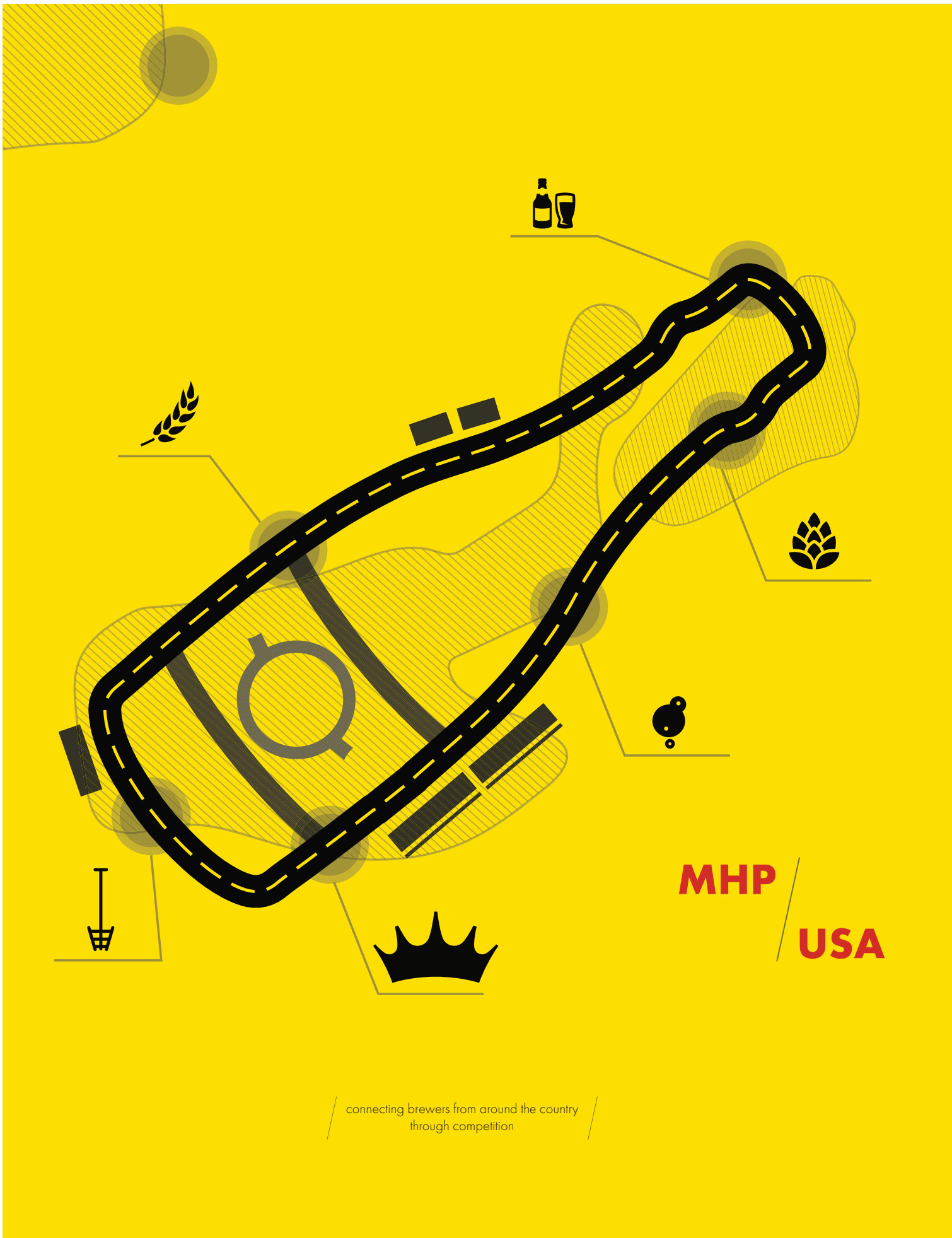
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Maix Pasque Ili is a *de-la-continent* to the town of Elsbach, Pa., where he spends his time in various endeavors as a husband, writer, homebrewer, microbiologist, and ancestor for seven felines.



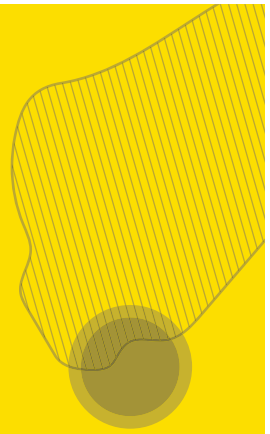
**MHP**

**USA**

connecting brewers from around the country  
through competition



# MASTER HOMEBREWER PROGRAM



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**MASTER HOMEBREW PROGRAM LEVELS**

	Min Score	Min Scoresheets	Min Categories	Min Lagers	Min Sours	Min Meads	Min Ciders
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App+* t/l		10	7	1 f			
P+ f/l/* t	30	10	7	2 f			
R*( g /z*		15	10	3 f			
D/st/ g3/s,*	38	15	11	2 f			
1 st*+		20	15	4 f			
. + 1 st*+I	43	10	5	3 f			
. + 1 st*+II		15	7	4 f			
. + 1 st*+III		20	9	5 f			
. + 1 st*+IV		25	11	6 f			
. + 1 st*+V		30	13	7 f			
. + 1 st*+VI		35	15	5	1	1	1
. + 1 st*+VII		40	17	5	1	2	1
. + 1 st*+VIII		45	19	6	2*	2	2
. + 1 st*+IX		50	21	6	2*	3	3
. + 1 st*+X		55	23	7	3*	3	3
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3 p+* - *1 st*+ f B+w/ g	1s( +*s, **t p*+BEER/1 EAD/ IDER 32 ( t*g + 43+						

\*0\*s 3+s, 002\* f - /x\* f+\* t/t/ [ t\*g +, /.\*.23B F, +28 B



“Competitions now are pushing better quality stuff because they want to meet standards of the MHP.”

Chris Daily

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MHP adds another whole layer of goals and things that you can try to reach as a brewer that makes it kind of fun, keeps things interesting.

### COMPETITIVE PERSONALITIES

Stephanie Butler, MHP4, says that the goals and challenges she sets for herself are motivating. "I love setting goals for myself and tracking my progress," she says. "It keeps me motivated and gives me a sense of accomplishment."

Butler, who is a brewer, says that she has achieved many goals through her participation in MHP. "I've learned a lot about myself and my brewing process," she says. "I've also met some great people who are passionate about their craft."

Butler says that she has found a community of people who are supportive and encouraging. "It's great to have people who understand what you're going through," she says. "It makes a big difference."

Butler says that she has also found a sense of purpose through her participation in MHP. "I feel like I'm making a difference," she says. "It's really rewarding."

Butler says that she has also found a sense of belonging through her participation in MHP. "I feel like I'm part of something," she says. "It's really nice."



“MHP adds another whole layer of goals and things that you can try to reach as a brewer that makes it kind of fun, keeps things interesting.”

Stephanie Butler



### EXTERNAL VALIDATION

Butler says that she has also found a sense of validation through her participation in MHP. "It's nice to know that you're doing well," she says. "It's a good feeling."

Butler says that she has also found a sense of pride through her participation in MHP. "I'm proud of what I've accomplished," she says. "It's really rewarding."

Butler says that she has also found a sense of accomplishment through her participation in MHP. "It's nice to know that you've reached your goals," she says. "It's a good feeling."

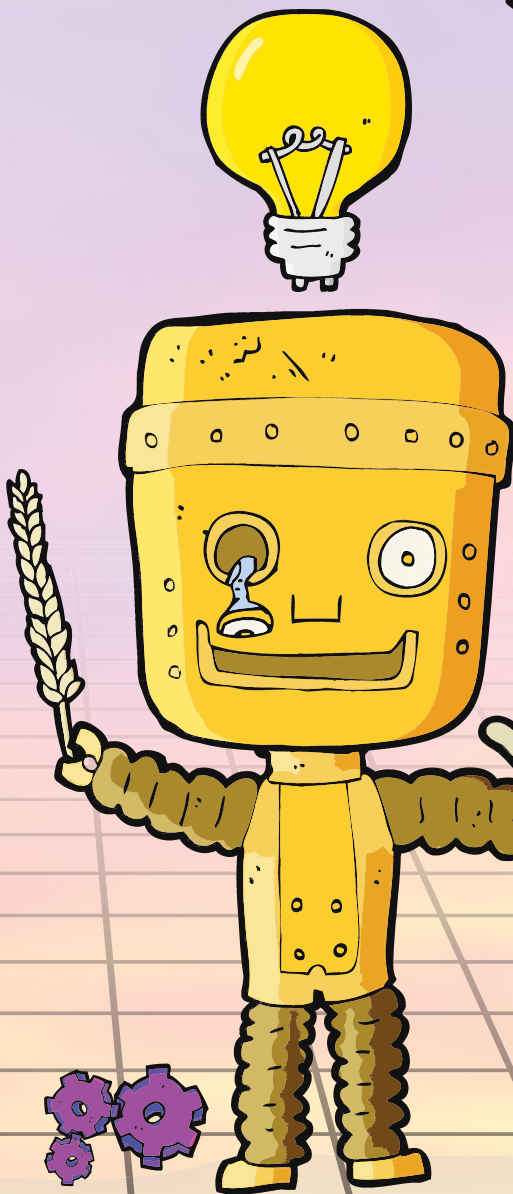
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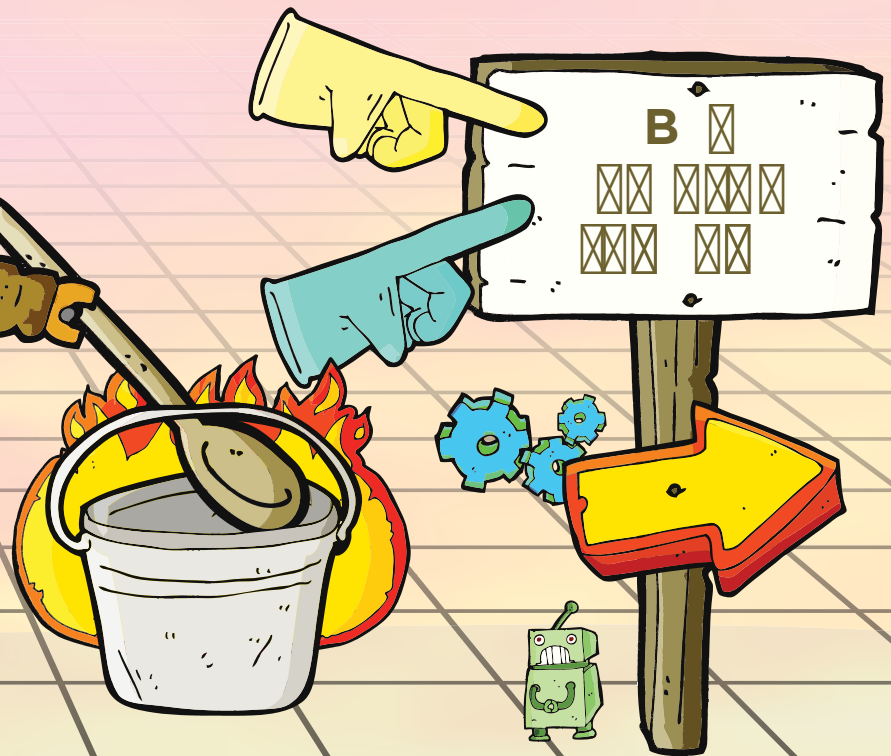
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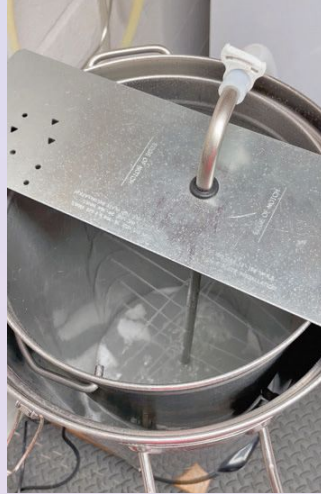
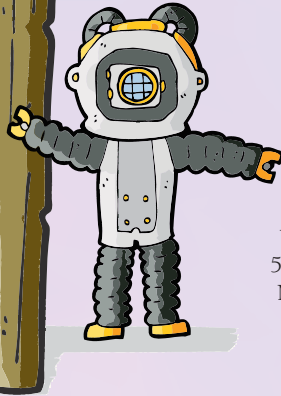
# ETS 2023



**H**omebrewers enjoy a rich heritage of creative, thrifty, do-it-yourself solutions to life's beermaking problems. Although today's hobbyists enjoy unprecedented access to purpose-built brewing equipment, that DIY spirit remains very much a part of homebrewing culture. *Zymurgy's* annual gadgets feature is dedicated to that spirit. Read on to discover how today's homebrewers continue to solve everyday problems with innovative gadgets.



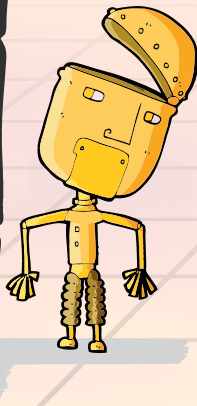
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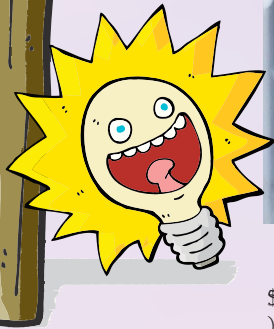


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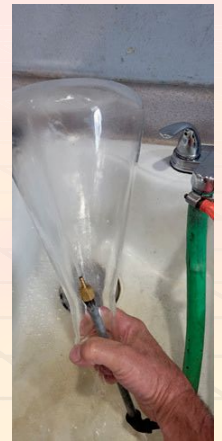
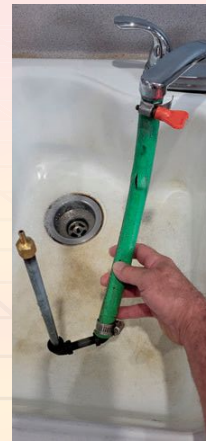
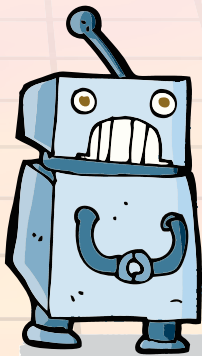
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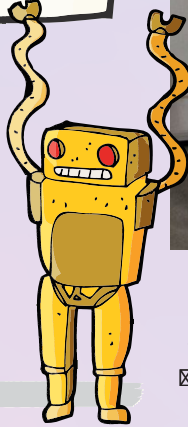
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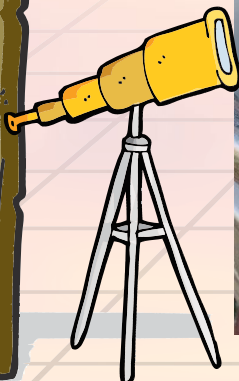


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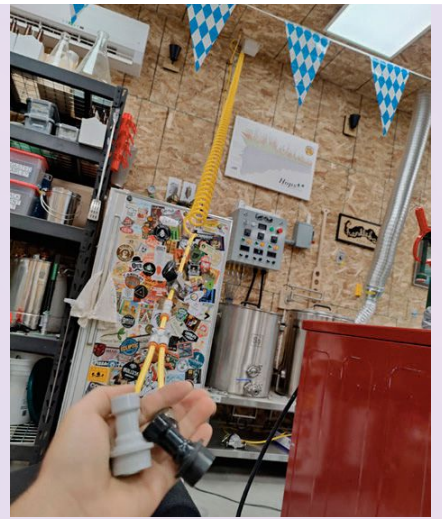
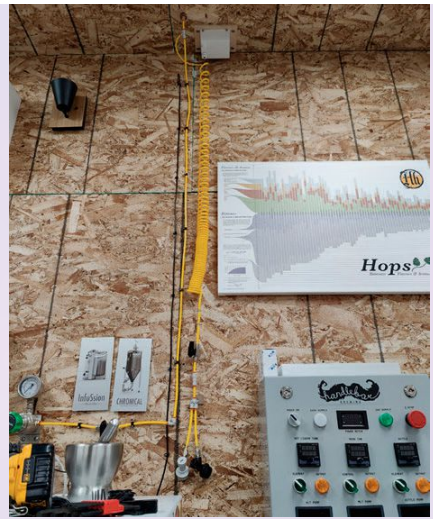
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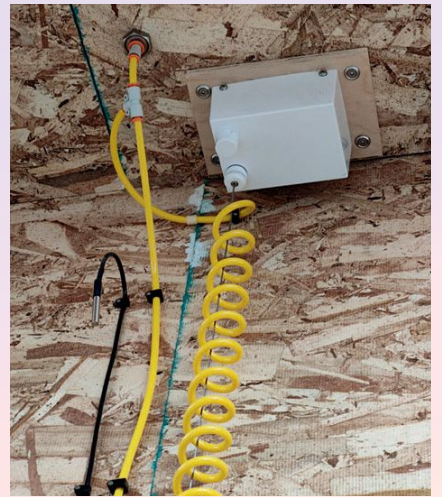
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# Fermenting In A Pumpkin

*By Nelson Crowle*

Ahhh, yes, pumpkin beers. They go through phases—great reputation, bad rap. Sometimes there are too many of them. Sometimes they appear too early in the season and dilute the importance of the Halloween-to-Thanksgiving period in which they are most relevant. Early US settlers made pumpkin beer out of necessity because pumpkin was much more available than malt. George Washington and his contemporaries made beer from pumpkins, molasses, and other sugar sources (including malt). Of course, “pumpkin beer” often is really “pumpkin spice” beer unless you use flavorful gourds (see “The Return of the Great Pumpkin”, *Zymurgy* Sept/Oct 2023).



Photo © Gatty/ryasick



## Pumpkin Fermenter

Recipe by Nancy!

Taste: /ip ... u ... y! u-, f, n%ng in - 12 in/ & di- %, pup kin & -ving - v! u lf -pp, lxi- % y 2.25 g- l n. lf y! u u. - diff, n%. iz d pup kin, y! u- y i. & % -dju. % % , /ip % fi % & gl u, d. Adju. % pi/ . % % -. lf y! u /! ndu % - 60 i nu% ! i n !, in. % -d! f- king- & p % -, in/, - % & & p- ddi% n % 0.16! z. [4.5 g].

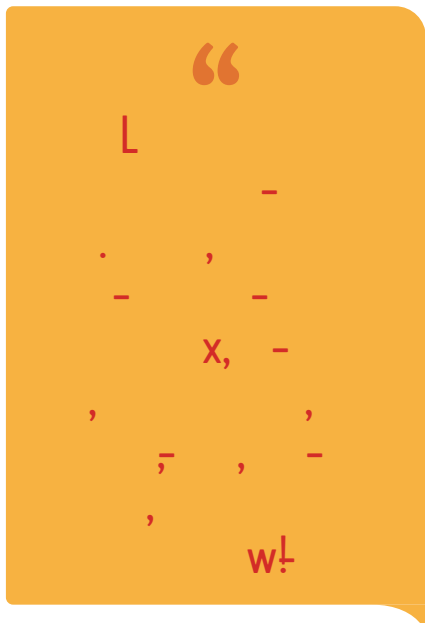
**G** 2.25 US g- (.852 L)  
**G** 1.080 [19.3P]  
**G** 1.017 [4.3P]  
 16 IBU  
 D p /! pp ,  
**A** 8.2% y v! u

**Yeast**  
 1. - /& % , n% i S-fA S O4

**B! W W G O**  
 Bl i & p. in 0.5 g- (.19 L) -%, fl, 45 inu%.  
 % /, -% - & p % -S % , in -% x% -/ -nd !, .  
 u g-, % di. ! v, -nd % n ! i 15 inu%. !, .  
 Add. pi/ . -nd- g-v, %, -nd % u, n! ff % & -%  
 ! di-% y! p n % & pup kin -nd p! u,  
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 k, u. n. lf y! u & -v x% - !, % y! u / -nd d i %  
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 !, ! % % ng i % & 2.5 v! . [5 g/L] CO<sub>2</sub>

**Adj: A M P**  
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 f-v! , i % p- -% -nd 0.3 . [136 g]  
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**Statement of Ownership, Management, and Circulation**  
(Required by Title U.S.C. 4369)

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This information taken from PS Form 3526, signed by Jason Smith, Art Director; and filed with the United States Postal Service in Boulder, Colorado.

Item No. from PS Form 3526	Extent and Nature of Circulation	Avg No. Copies each Issue in past 12 months	Actual No. Copies Of Single Issue Publishing Nearest to Filing Date
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**ADVANCE**

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