

The Runoff



The newsletter of the Cincinnati Malt Infusers Volume 8 Number 8 August 2003

Brew Tour Stop #3

Duane & Jennifer Drake's House, July 13th,

By Jeff Graff

The brew tour finally catches a break in the weather. What a beautiful day it turned out to be. My wife and son were camping, so I was on my own. Everything started out fine, I started my mash at 9:15 and with everything loaded from the night before I headed off toward Ross. Brewing on-the-road attracts problems. Normally during these events I pack enough of everything to get me through but I soon developed a case of the "forgets".

Following the "Runoff" directions, I went right to their door. Being the first to arrive has its privileges. I had a lot of room to setup my equipment. Duane and Jennifer along with their dog, Bear, were there to greet me and help to unload. Duane was already brewing. As that was happening, on the road below us, a big piece of farm equipment was coming down the road and forced a small pick-up truck off the road and into the ditch. The driver proceeded to sink the tires in the mud trying to get back on the road. Seeing the trouble he was in, Duane and I came to his rescue. C.M.I. has truly multitalented, good samaritans! After we pushed him up and out, it was back to brewing.

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About CMI

The Cincinnati Malt Infusers meet at 7:30 PM on the second Thursday of each month at Listermann Brewery Supply on Dana Ave, unless directed in this newsletter.

A year's membership in CMI costs \$15 per individual, \$20 per same-address couple. Dues may be mailed to the CMI Treasurer (Tom Pettinger) at 9526 Brehm Rd. Cincinnati, OH, 45252. Members receive *The Runoff*, the club's monthly newsletter, and may participate in a variety of club activities and make use of club resources.

Articles for the newsletter are encouraged from all members. They may be sent to Phil McDermott, the *Runoff* Editor, either by snail-mail (**7820 Austin Ridge Drive, Cincinnati, OH 45247**) or by Email philmac@cinci.rr.com. Hard copy and/or 3.5" disk (PC or Mac) are welcome.

Our club's web page can be found at: <http://hbd.org/cmi>

General email can be sent to us at Infuser@Earthlink.net.

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As the sparge water heated, Phil and Kim McDermott arrived. Phil was brewing too. I could not believe what his car could hold. From the latest issue of Zymurgy, Phil was making a clone of the Fat Tire Ale and I chose the Sierra Nevada Pale Ale clone. As we were starting to sparge, Dave Lear came motoring in and after unloading, started his mash water. (He was getting a late start.) Mark Olding stopped by but did not have time to brew and Jeff Seeley and daughters were there to chase their cats.

As the brewing went on we sampled many good brews, Duane and I compared Red Ales as he had made one on the second Brew Tour stop. They were quite refreshing. Mark brought quite a variety of his brews.

Unfortunately I had to leave shortly after my brewing was complete. Dave was finishing his mashing as I was leaving. I hope everything came out OK. Maybe we can get an update at the next meeting.

The fourth installment of the Brew Tour has changed. It will be held on Saturday, August 9th. This is BEFORE our next meeting, so get those recipes going and lets all plan to attend. (Oh yeah...did I mentionthey have a pool?!!) Be there or be square!

Indiana State Fair Competiton

by David Rice

The Indiana State Fair hosted a brewers competition for homebrewers and commercial brewers. This was their fifth year for this competition. With over 200 entries, the judges were busy in the morning and afternoon sessions. By the way, this is the only competition held locally that pays their judges \$25 for the hard work of tasting all of that beer. On top of that, they fed us quite well with both a buffet style lunch and dinner.

Five Cincinnati Malt Infuser members car pooled over to Indianapolis to help with the judging – Jeff Seeley, Phil McDermott, Mark Olding, Jerry Rossman, and David Rice. The trip over allowed everyone to discuss brewing, licensing, and some story about a traveling salesman, a minister, a priest and a rabbi.

The competition organizer had judges from Indiana (of course), Kentucky, Ohio, Illinois and Michigan – quite a good spread. Things got underway at about 9:00 AM with very little interruption. Lots of staffers, runners, helpers, and stewards. Excellent lunch was served, followed by the afternoon session. The Best-Of-Show was split into two categories: homebrew and professional. One of our own CMI judges even judged the Homebrew BOS. (That would be Dave by the way.)

During the morning session Phil McDermott judged the commercial flight of Barleywines, Old Ales and Scottish Ales. A wee bit heavy to start out with, but after 11 entries things were going quite smoothly. It was a little disappointing for this style because most of the barleywines were not quite up to the gravity for a true barleywine. This is most likely because they had to be brewed to satisfy the public which may not be able to handle such a big beer. Economics may have a lot to do with it as well. The afternoon was a little lighter with the homebrew group of English Bitters. There were quite a few of the Ordinary Bitter sub category, something you don't usually see to often. In fact an Ordinary Bitter took 1st place in the category and was in the top running for Best of Show.

Mark Olding judged the Pale Ale and IPA category for one of his flights. Some of the entries were way over-hopped. Mark said he wasn't quite in the mood for any more hops for a while.

During the evening meal and presentations, an announcement was made for CMI's Oktober's best Zinzinnati competition. All of the judges there were encouraged to step up for our competition. Good deal!

One of the best advertisers for our competition is word-of-mouth. Everyone should be talking this up with their friends (especially if they are homebrewers) and acquaintances. Put the word out – November 1st 2003! And while you're putting the word out, make sure you make a commitment to yourself and to the organization to volunteer as a staffer, helper, steward, or judge.

Beer lovers toast Newport beating out Cincinnati

Editors Note: The following article originally appeared in the Cincinnati Post on 05-02-03. Be sure and look for the quotes from CMI's very own Angie Pettinger.

By Mike Rutledge
Post staff reporter

With Wednesday's official opening of Hofbrauhaus Newport -- the only place outside Munich, Germany, where people can buy fresh Hofbrauhaus beer -- Newport has joined the list of cities producing world-class brews.

Beer aficionados across the river in Ohio shook their heads at Cincinnati's inability to lure the respected beer company, based in Cincinnati's own sister city, no less.

"Newport seems to be doing everything Cincinnati says it's going to do," said Angie

Pettinger, president of the Cincinnati Malt Infusers, a club of home-brewers. "You'd like to be able to say Cincinnati has all these great things, but you can't."

Hofbrauhaus, which brews on site four of the beers it sells and so far imports the fifth from its Munich beer works, is the latest in a recent string of successes for Newport, whose riverfront has quickly become a regional entertainment center.

The restaurant's low-key opening came within a week of the opening of Newport's "purple people bridge," which officials hope will draw further foot traffic from Cincinnati. It also is within a block of two other recent entertainment successes: Newport on the Levee enter-

tainment complex and the Newport Aquarium. The large crowds who greeted the opening of Hofbrauhaus surprised the owners, who had hoped for a bit less business in their early weeks to allow more gradual staff training.

"We've only been open two days, and we're really stretched to the limit, for a newoperation," said Nick Ellison of Fort Thomas, one of its four managing members.

"It's a great view of Cincinnati," said Pettinger, who previewed the beer garden Saturday. "The beer's great. Very authentic. They do it the way the Germans do it."

Still, Pettinger and others lamented that Cincinnati didn't host the beer treasure. Hofbrauhaus originally planned to locate in Cincinnati, but changed plans when Hamilton County and Cincinnati bogged down in their efforts to redevelop Cincinnati's riverfront between the Bengals' Paul Brown Stadium and the Reds' new

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Next Meeting:
Thursday, August 14th
7:30 PM
at Listermann Brewing Supply
1621 Dana Avenue
Topic: All About Mead

Great American Ball Park.

Hofbrauhaus, founded by Duke William V. of Bavaria in 1589 to provide beer to his royal family, is among the world's most respected brands, and its "Hofbrauhaus amPlatzl" is a prototypical German beer hall. It used to also brew beer in Hong Kong, but that operation ended late last year, leaving Munich as the only brewing center. There are plans, however, to open Hofbrauhaus locations in other American cities, including San Diego and Chicago, said Laura Krauser, director of marketing for Hofbrauhaus Newport LLC. Her company is delighted with its newest location, she said.

"We feel that we have a good location," Krauser said. "The building really fits the image we want to have, and Newport is such a happening city right now."

Kurt Eberle of York, Pa., and his father, Frank Eberle of Milford, Ohio, enjoyed a meal and tried several beer samples Thursday afternoon. "I like strong-flavored beer. It's very good," said Kurt Eberle. His father, while pleased to have the beer maker so close, counted the Newport location as another opportunity lost for Cincinnati.

"My attitude is most people in Cincinnati don't see any difference in going to Northern Kentucky," said Andi Udris, Cincinnati's former economic development director, who now does similar work for Kansas City, Mo. As one of Hofbrauhaus Newport's four managing members, Udris helped steer it across the river to its Third Street site -- the former H. Dennert Distributing building, just south of the Levee. "They should be happy we were able to bring the first location in the United States," Udris said.

"I think it's great. It revives the German spirit once again," said Cincinnati beer historian Jim Bruckmann, whose great-grandfather founded the former Brucks brewery in Cincinnati. He also wished it were in the Queen City, but he acknowledged Newport has a beer tradition as well. "It's greater Cincinnati. And Newport

actually had the Wiedemann brewery."

"You're talking about the return of brewing to Newport for the first time in 20 years," agreed Timothy J. Holian, author of "Over the Barrel: The Brewing History and Beer Culture of Cincinnati." The possibility of a Hofbrauhaus in Newport was the last thing he mentioned in his book's second volume. "Sister city relationship or otherwise, this is foremost a business enterprise," said Holian, a former resident of Cincinnati and Northern Kentucky who now lives in Missouri. "If Cincinnati were still the target, we'd still be talking about it. Newport not only had a plan, but they made it happen."

Hofbrauhaus Newport has its own brew master, Markus Lohner, with Christian Beetz of Munich serving as acting brew master this week in his absence. "It's a beautiful city I would say," said Beetz, 32, who on Thursday was overseeing the beer operation that is capable of producing 2,500-3,000 hectoliters of beer per year. "I'm the first time in America. "This is really impressive to me," he said about Cincinnati's skyscrapers and Fountain Square. "Newport is like a village for me." Newport's beer uses different hops than those in Germany, Beetz said. But still, he said, the beer is "weltklasse" -- world class. Pettinger agreed.

"They're going to make it less bitter here because Americans don't like the bitterness," Pettinger said. "Americans look for a cold, crisp, clean beer."

The restaurant serves a variety of German fare, including several varieties of schnitzels and wursts, pork tenderloin pasta, steaks, salads, burgers and deserts. On the kids' menu are the popular "kinder burgers," "kinder pizzas," "kinder chicken fingers," and "kinder makkaroni" and cheese.

Hofbrauhaus beers are the only beers served, but there is a full bar, which includes an intriguing frozen drink called the "Bavarian Redheaded Wench" (\$5.25). Also on the menu is the Covington specialty, Glier's goetta links. Half

liters of the beer sell for \$3.99, with liter mugs costing \$6.99. Both Beetz and Krauser were surprised during the beer hall's first days and preview parties with the popularity of the bigger size.

The establishment is building its own house band, which will play indoors daily, in an Oompah style. But true to German roots, there will be a mix of music. For example, in Germany's beer halls, the most requested song is John Denver's "Country Roads," Ellison noted.

If any musical performances happen in the outdoor beer garden, they will be acoustic in deference to residents who are concerned about the 2 a.m. closing time, Krauser said. "We want to be respectful of the neighbors." Indoors, however, the party has been boisterous. Already one night, "We had a polka conga line going through the beer hall," Krauser said. "We stood there with our eyes wide open and our jaws dropped. It made us very, very proud."

The Hefeweizen

By Mark Olding

The origins of the Hefeweizen, and the differences between a German Hefeweizen and American Wheat.

Back in the middle ages, the Germanic tribes began to brew much paler ale than usual. The reason: These brewers used the most abundant resources and brewing ingredients available to them, just like all other civilized cultures. For the Germans, wheat grain was one of these as was barley, and the use of both to brew one beer brought the inception of the Weissbier – weisse meaning white. They were so much lighter than the traditional dark beers that the term "white beer" became a common naming convention.

There are sources that believe Weissbier to be one of the oldest styles of beer, a style created by farmers simply gathering the grains at hand. And some say that the world's oldest established brewery, Brauerei Weihenstephan in Freising, Germany, brewed similar styles as early as 1040 A.D. Today, there are four main styles of Weissbier: Southern German or Hefeweizen, Berliner Weisse, Belgian Witbier and American Wheat beer.

Simply broken down, Hefe (yeast) Weizen (wheat) is of German origin and traditionally means an unfiltered wheat beer with yeast in it. It is often referred to as "weissbier mit hefe" (with yeast). It is an ale and usually a bottle-conditioned one at that – filtered, then infused with a secondary yeast strain for natural conditioning. Crafted with up to 65 percent malted wheat, the remainder of the grist is malted barley. The addition of wheat is what gives this beverage a very crisp and refreshing profile. Hefeweizens are generally highly carbonated brews, and when poured should be cloudy (from the higher proteins contained in wheat malt), pale gold to a spectrum of amber shades and with an almost-on-the-verge-of overflowing, meringue-like crown (thick, stiff, foamy and creamy). You can stave off an overflowing head by rinsing your glass in cold water first.

It is also customary that the sedimentary yeast at the bottom of the bottle be decanted into the glass with the beer. Long, slender, trumpet-style glasses are the appropriate glassware for the style and are best for showing off the impressive head after a proper pouring. Try leaving some of the beer in the bottle (about a half an inch), roll the bottle in between your hands (to loosen the settled yeast), then pour every single last drop of yeast in your glass. Here lies much of a Hefeweizen's signature taste, aroma and appearance. Traditional Hefe yeast strains yield a phenolic aroma and flavor, which are sometimes medicinal and/or clove-like. Fruity esters, higher alcohol contents, bubble-gum, vanilla and the trademark fruity banana flavors are also by-products of the yeast's handiwork.

Now a true German-style Hefe is a big contrast
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in flavor when compared to its Americanized brethren. For instance, American Wheat beers more commonly use a neutral American yeast strain, which will emphasize the malt character a little more and have a much cleaner flavor. Some of the other differences between the two are the use of hops and malt. German Hefe's are barely touched with hops as not to bring harshness to the delicate balance of esters and phenols (fruity fusel alcohol and a medicinal by-product), and the fermented wheat flavor. Some American brewers deem it necessary to hop the Wheat beer like any other ale they brew, not too bitter but certainly noticeable.

As for the malt, usually American Wheat Beers will mash with American malts, though they have been known to throw in some tradition, especially when trying to brew the real thing, and use German malts. Obviously, German Hefe's use German malts and generally the percentage of wheat is higher.

There are many other American beers that use the term wheat on the label, though it tends to be a much smaller amount of wheat, which simply adds more crispness to the beer than anything else. Most are seasonal summer wheat ales or fruit-flavored Wheat beers.

One thing that the German and American styles both have in common is being served with a slice of lemon, either on the rim or right in the glass. The majority of Hefeweizen drinkers embrace this presentation, as there is something puckering about the tartness of a fresh cut lemon slice in a German Hefe or American Wheat that soothes that summer heat away. However we highly recommend that you don't use a lemon as 1) it's not traditional as you might think and 2) it takes away from the actual beer. Enjoy!

Club Notes

Monthly Meeting Notes for July 10th, 2003.

Angie opened the meeting at 735 pm with several announcements. The Summer Brew Tour will be at Duane Drake's and he has directions printed for those who are interested. A big THANKS to John Graff for organizing the Cincinnati Reds Game outing. Everyone seemed to have a great time and pictures will be on the website. CMI's Oktobersbest Competition will again be held at Watson Bros. in Blue Ash. Dave Rice is in the process of making those arrangements. Dave mentioned that we will see the notice of our competition in Zymurgy and that he needs help in soliciting sponsors. The Indiana and Ohio State Fair Competitions will be held on July 12 and 19 respectively. On August 9 the Brew Tour will be at Mark and Kris Oldings. This is on a Saturday, which is a deviation from our normal Sunday brews. August 23 is the Bloats Beer and Sweat all keg competition at the Ramada Inn in Florence. On July 18 there will be a "Making Mead" demonstration at Listermann's at 730p.

At around 800pm Mark Olding started his program for the evening, which was on Wheat beers. We tasted 4 commercial brews plus an offering from Tom Pettinger and Tim McPartlin. The beers were purchased at the Party Source and the first was Tucher, a Bavarian Weizen. Some said they liked this beer, other commented that they have had better. Next came Erdinger, then Tabernash, then Franziskaner a Dunkel Hefe-Weisse. This is a very refreshing brew on a hot July or August day so if you haven't tried one pick yourself up a bottle or two and try it. Dan Listermann donated a Bavarian Wheat kit to the club to raffle so maybe the winner will bring the finished product back to a future meeting and give everyone a taste.

Meeting adjourned at around 900pm.

—Rick Walters

Real Beer Notes

MILLER GENUINE DRAFT TAKES AIM AT EUROPEAN MARKET SAB Miller hopes to take advantage of Europeans' love affair with American brands and plans to promote Miller Genuine Draft as a sophisticated international premium beer in Hungary, Slovakia, Romania, the Czech Republic, Poland and Italy. A spokesman said the aim is to promote Miller as the liquid symbol of America, in order to attract a new generation of European beer drinkers. The Wall Street reported that the plan is to "launch the Miller brand across Europe as part of an effort to turn a struggling U.S. icon into an upmarket global beer." Alan Clark, managing director of SAB Miller's European operations, said the company wanted to tap into Europeans' affection for American brands such as Marlboro cigarettes and Levi's jeans. "We want to emphasize the youthful exuberance of the Miller brand and its sense of freedom," he said.

ANHEUSER-BUSCH ROLLS OUT HIGH END PILSNER Anheuser-Busch's top brewmasters have teamed up to create World Select, a continental pilsner beer. The project brought together the expertise of brewmasters representing 10 countries - Ireland, Spain, Italy, Korea, Japan, Canada, China, Argentina, UK and the United States. "It was very rewarding to collaborate with other brewmasters from all over the world - different languages, different views - and eventually develop one beer," said Nathaniel Davis, who directed the project. "Our team of brewmasters used the finest natural ingredients including European noble hops and North American two-row and Munich barley malts." The company's ad campaign for the beer will have the tagline "Ten Brewmasters. Four Continents. One Beer." It is being rolled out in Atlanta; Denver; Las Vegas; Los Angeles; New York City; Hawaii; Jersey Shore, N.J.; Newport, R.I.; London and Hong Kong.

TRADITION WINS: GUINNESS SCUTTLES FASTPOUR SYSTEM Diageo's bid to launch a quick-pouring Guinness has flopped after the latest tests in 30 busy UK outlets proved that drinkers and barstaff prefer the traditional two-part pour. Guinness first began testing more than a year ago. The FastPour system, which uses ultrasound technology to trigger head creation and cuts overage pour time from 120 to 25 seconds, will be pulled. Guinness brand manager Radha Rajamohan said the brewer was surprised at the results of the test, carried out with Guinness Extra Cold in selected pubs in London, Newcastle and Yorkshire. Pre-test research with focus groups and on the Internet was "extremely positive", she said, with younger Guinness drinkers buying into the idea of a quicker pour given the context of a busy

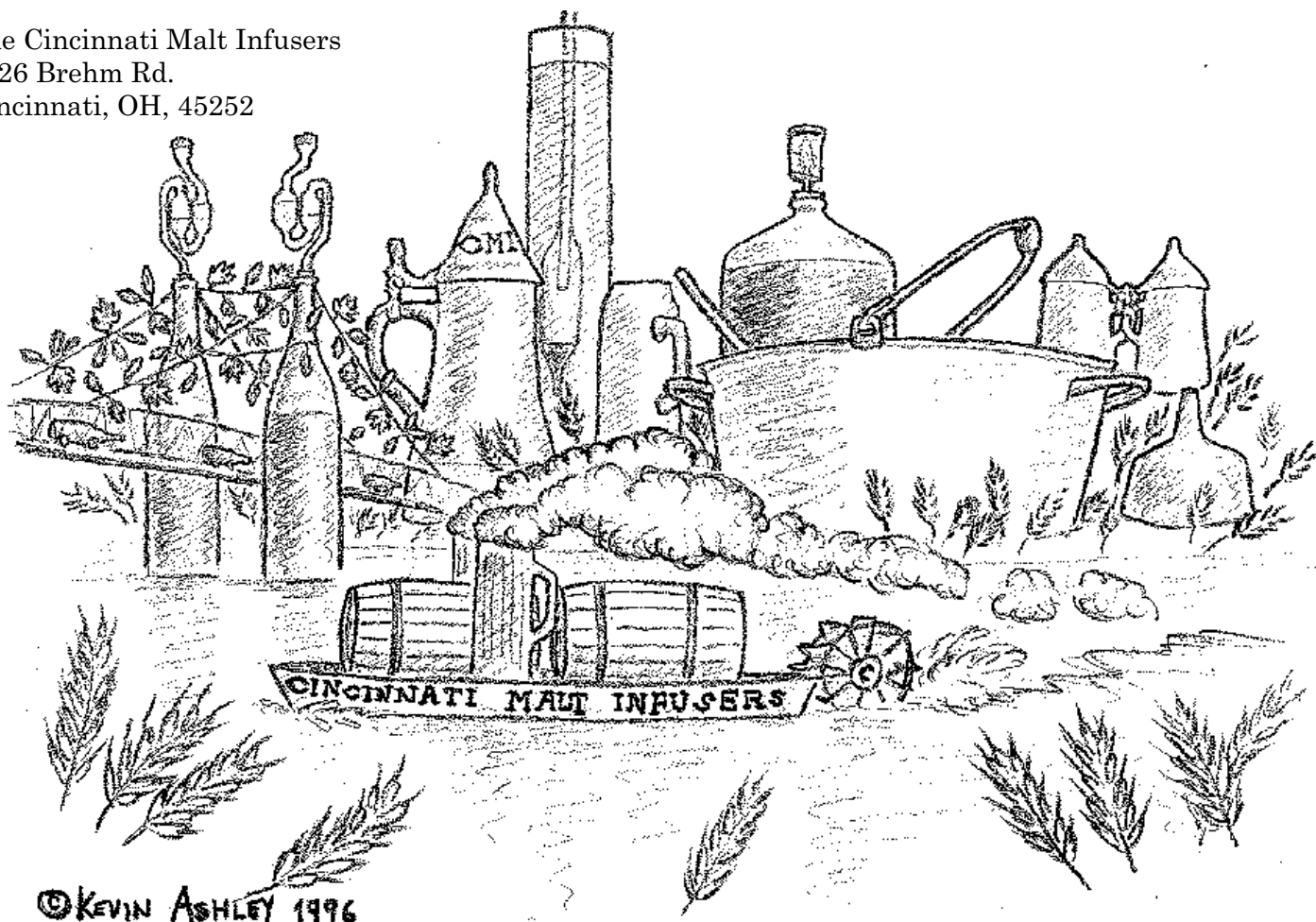
bar. "But those results were not carried through into real life. It turns out that consumers love the two-part pour aspect of a pint of Guinness and they don't mind waiting." Guinness indicated it never had plans to try the system in the United States.

IRISH TO CRACKDOWN ON ALCOHOL ADVERTISING The Irish government plans to require health warnings on alcoholic drinks and limit liquor ads that invade every corner of Irish life. Prime Minister Bertie Ahern told European brewers in Dublin that young people shouldn't be exposed to saturation marketing of alcohol, which he said was fueling a new "drink to get drunk" culture in a country where the pub has been the hub of life for generations. Ireland has the second highest per capita consumption of beer in the world, second only to the Czechs. He said the government plans to ban alcohol ads from buses, trains, cinemas and sporting events involving young people, while no ads for beer or other alcoholic beverages would be permitted before 10 p.m. on Irish television.

BREW PUB PIONEER HICKENLOOPER NEW MAYOR OF DENVER Craft brewing pioneer John Hickenlooper was elected mayor of Denver in a runoff on Tuesday. A political newcomer, Hickenlooper won 64% of the vote as he trounced city auditor and veteran politician Don Mares in a run-off. Hickenlooper, 51, co-founded Wynkoop Brewing in Denver, the first brewpub in the Rocky Mountains, in 1988. He went on to partner in opening brewpubs as far east as Buffalo, N.Y., and consult on the opening of still more. He owns several Denver restaurants as well as Wynkoop, which for years has attracted hundreds of brewers during the Great American Beer Festival each October. He began as a longshot in the seven-man race for mayor, but surged to the front of the field and was the leading vote getter in the first round. Characterizing the past few months as not just a campaign but a "movement," Hickenlooper said he was grateful to the voters and was thoroughly enjoying being the city's mayor-elect. "It's like having the finest glass of beer and wanting the flavor to linger forever," he said.

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The Cincinnati Malt Infusers
9526 Brehm Rd.
Cincinnati, OH, 45252



Competition & Events Schedule

For event information and entry forms, contact John Graff (513) 232-1940 unless another contact person is listed below.

August 9th 4th Stop for the CMI Summer Brew Tour hosted by Mark and Kris Olding. Note: The day has been changed to Saturday instead of the usual Sunday.

August 14th Regular CMI Monthly Meeting at Dan Listermann's, 7:30 PM. Topic: All about Mead.

August 23rd, Bloatarian Brewing League's Beer and Sweat Homebrew Competition. See <http://hbd.org/bloat> for more details on judging or entering.

August 23-25th Germana Society Oktoberfest at Germania Park on Kemper Rd.

Sept 5-7th, Covington KY, Mainstrasse Oktoberfest .

Sept 11th, Next Regular CMI Monthly Meeting.

Sept 14th, Last stop for the CMI Summer Brew Tour hosted by Russel Schnelle in Madison IN.

Oct 3-5th Donauschwaben Octoberfest. Volunteer to staff the CMI booth