



The First Lagers....a little story

All right, a pop history quiz.

Who were Gabriel Sedlmayr and Anton Dreher, and what was their contribution to brewing science. You have five minutes.

No, sorry, that's Dreher, not Durer, and anyway I'm pretty sure Durer never drew any beer labels. But at least you're in the right country.

Time's up. If you said that Sedlmayr and Dreher were responsible for the first commercial production of lager beers, you were correct. Sedlmayr in Munich and Dreher in Vienna essentially created the lager industry, beginning with their introduction of lager yeast and cold fermentation in 1841. Their beers (and the lager beers of Pilsn, which began using the yeast the following year) met with immediate success throughout Central Europe.

The two brewers not only had their own genius working for their success, but history favored them as well. In 1841 the Austrian Empire still

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Next Meeting: September 14th

Location: Bencomo's Homebrew Supply

234 West Olive Ave

Fresno, CA 93728

Schedule:

- 10:00 Brewing Demo
- 12:00 Club Business
- 12:30 Style Lecture— Saison (Category 16C)
- 1:00 Lecture—Clarifying Agents
- 1:30 Open Taps

Please bring a side dish to share at the potluck and some homebrew or some nice commercial brew to share with the other beer lovers.

August Meeting

A great joint meeting with TCHOPs in August. We had a great time at Tioga Sequoia's Brewery. Some fantastic beer brought by everyone. We learned all about the Double Dry Hopped General Sherman and for those who stayed near the end a firkin of "Fresh Mint" Sugar Pine Porter was tapped!



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ruled much of central and southeastern Europe, including the extremely valuable regions (from a brewer's perspective) of Bohemia and Moravia, home to some of the world's finest hops and malting barley. To the north Prussia was starting to stretch its borders and beginning the unification of Germany. There were no geographic barriers to the spread of the new beers and the new brewing technologies.

While Sedlmayr's Spaten brewery was producing dark, malty lagers (the simplest to brew with Munich's water), Dreher started producing a copper-colored beer, malty yet crisp, that rapidly became identified as "Vienna lager." In the next decades he also applied the "Märzen" approach: laying the beer down during spring (March) in ice caves and leaving it there to mellow, blend, and clear until the cool days of autumn. Eventually, in the 1860s, Dreher and Sedlmayr introduced some of the first systems of artificial refrigeration, probably the single most dramatic technological achievement in brewing history.

The Märzen beers emerged from their caves just in time for Oktoberfest, a huge party originally held in 1810 to celebrate the Bavarian crown prince's nuptials. The Vienna-styled beers Sedlmayr introduced in Munich (using the Vienna malts Dreher had developed) have been known by that appellation ever since. In fact, Märzen/Oktoberfest beers are among the few surviving versions of the style today.



Although Vienna lagers enjoyed a tremendous popularity throughout Europe during the latter part of the

19th century, they rapidly disappeared in the 20th in the face of competition from the new, paler styles such as pilsners and Dortmunders. It's also likely that history, once again, played its part as the Austro-Hungarian empire crumbled and Vienna's influence waned considerably.



As George and Laurie Fix point out in their thorough study of Vienna lagers, Märzen/Oktoberfest/Vienna, the style made a valiant attempt at survival in Mexico and Texas of all places, under the supervision of a Mexican brewer, Santiago Graf. Graf went so far as to import both his malts and hops from

Europe, having found nothing suitable in the New World for the production of quality lagers. Elsewhere in the US, the use of poor-quality domestic hops and six-row barley (which makes poor Vienna malt) ensured that the style never gained a foothold in the North.

Prohibition in Texas and political turmoil in Mexico led to the destruction of Graf's efforts, but remnants of the style have survived in Mexico, in bottles of Noche Bueno and Negra Modelo. Throughout the rest of the world, the Vienna lager has fared poorly, except in Bavaria where Märzens are still produced, along with Oktoberfests and Festbiers.

So what is a Vienna lager? Consider this tantalizing lead from Michael Jackson's Beer Companion. "For mouthwatering succulence, there is no type of beer to compare with the Vienna style: the amber-red, bronze, or copper-colored lager with the soft maltiness of aroma and palate." It certainly sounds wonderful, but finding commercial versions to taste is tough.

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2013 "Worthog of the Year"

Official Rules

Dear Worthogs:

"Worthog of the Year" (also known as WotY) is an honor bestowed upon an individual who brews the best beers through a single year. To honor this member, a trophy is given to the highest scoring Worthogs to highlight their outstanding brewing skills. Please read below for official rules.

Official Rules

1. Only actively paid members may participate in the competition.
2. The competition consists of brewing 4 different styles of beer between the dates October 31st and the September general meeting.
3. Each contestant must register their beers at <http://sjworthogs.org/woty>
4. Competition entries will **only** be accepted at the general meeting listed below **no later than 12:30 pm**. Beers will be inventoried by the current acting Executive Vice President or any person on the board who will not be participating in the judging.
5. All entries must be submitted in two - 12 oz. or higher bottles with the competitors name clearly printed on them. You may also use the bottle ID generated for you when registering your beer at <http://sjworthogs.org/woty>. Any bottle that does not specify a first and last name will be disqualified.
6. Each candidate may only enter in one beer per style.
7. All entries will be judged by two or more judges based on BJCP guidelines using the official BJCP score sheet (http://www.bjcp.org/docs/SCP_BeerScoreSheet.pdf). Entries that are out of style will be disqualified.
8. Depending on the number of judges, scores will be averaged between the score sheets to determine the value for that particular entry. For example; judge one gives 40 points and judge two gives 42 points. Your official score value for that competition will be 41. The participant with the highest cumulative amount of points at the end of all four competitions will be awarded WotY.
9. The styles for 2013 and their dues days are as follows:
 - a. **Dry Stout (Category 13A)** will be due at the **January** general meeting.
 - b. **Specialty Beers (Category 23)** will be due the **March** general meeting.
 - c. **American Pale Ales (Category 10A)** will be due at the **June** general meeting.
 - d. **Saison (Category 16C)** will be due at the **September** general meeting.
10. The Worthog of the Year winner will be awarded the trophy at the annual Hogtoberfest event.

May the best Worthog win!

Sincerely,

Board of Directors

Worthog of the Year Update

Here's how the competition has been shaping up so far.

The top 5 Dry Stouts from the January Meeting were:

1. Chris Steinkraus 39.33 points
2. Scott Bailey 37.66 points
3. Jeff Dashjian 33.33 points
4. Matt Humann 33 points
5. Lawrence Washington 29.66 points

The top 5 Specialty Beers from the March meeting were:

1. Sean Railing 37.3 points
2. Matt Humann 35.7 points
3. Marshall Schott 35.3 points
4. Chris Steinkraus 34.7 points
5. Scott Bailey 34.3 points

The top 5 Pale Ales from the June meeting were:

1. Sean Wood 40 points
2. Chris Steinkraus 38 points
3. Sean Railing 36.5 points
4. Matt Humann 35 points
5. Scott Bailey 32 points

The total points for the top 5 overall scores after 3 Categories are:

1. Chris Steinkraus 112.03 points
2. Scott Bailey 103.96 points
3. Matt Humann 103.70 points
4. Sean Railing 102.46 points
5. Sean Wood 98 points

Bencomo's Homebrew Supplies

Bencomo's Homebrew Shop was started in 1991 in Mike's Liquors on north Palm Ave. Julian Bencomo has been brewing since 1988, is a nationally recognized beer judge, and has won numerous awards for his

beers. The shop is located on the northeast corner of Olive and Arthur between Palm and Fruit at . Hours of operation are M-F 10-4; Sat. 9-5 we also take appointments after hours and on Sundays. Bencomo's is a full service shop with great selection of grains, hops, yeasts, extracts and equipment. Homebrewing advice is always just a phone call away. Phone 559-486-3227

Address: 234 W Olive Fresno

The Final WotY Category: Saison

Be sure to register to enter the next style, Category 16c— Saison. Entries must be entered through our new competition website, you can register and enter your beer at <http://www.sjworthogs.org/woty/>. Entries must be entered through the website to be judged in the competition. Please bring your entries no later than 12:30 to our September general meeting. See page 4 for rules and more info

Become a BJCP Judge

Ever wanted to know more about beer, be a better brewer, and help out other brewers? Then becoming a BJCP Judge is for you. Check on the BJCP website at <http://www.bjcp.org/>. The first step is to download the study materials, study and take the online **BJCP Beer Judge Entrance Examination**. Once you pass the exam you will need to take the **BJCP Beer Judging Examination** in the next twelve months. If we have at least 8 people pass the entrance exam Tom Pope can facilitate the Judging Exam!

Turn in your used White Labs Vials at the next Meeting...when we get 5000 vials Chris White will brew with us!



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In Munich the “Märzenbiers” or “Märzen/Oktoberfest” beers tend to be closest to a “pure” version of the original style. Others, known simply as “festbier” or “Oktoberfest,” may be paler and less malty.

Some of the versions appearing from American microbrewers, while tasty, tend to overplay the hops. They are generally closer, however, than the many “amber lagers” appearing all over the US these days. These beers, which may be worthy enough in their own right, lack the elegant balance and fine ingredients that mark the true Vienna lager. They likewise tend to be, well, boring, which a good Vienna is definitely not. While it is important to have a balance of hops and malt, balancing zero with zero (or very little with not very much) can only result in a bland beer. The alcohol content of the purer form is slightly above what we consider an “average” beer, with a starting gravity ranging from 1.050 to 1.055 (12.5° to 13.5° Plato), with some of the Oktoberfests ranging up a bit higher. Their finish is paradoxical: malty yet crisp and dry. The bitterness contributed by the hops is tightly controlled, merely enough to allay the sweetness of the malts and never overpowering.

Needless to say, these are always all-malt beers; no corn or sugar need apply.

Although distinct variations appear among these beers, there are some clear standards. Neither heavily malty, like the dunkels and bocks of Munich, nor heavily hopped, like pale, sharp pilsners, Vienna lagers are artfully balanced, with subtle contributions of fine malts and noble aroma hops.

They can generally be defined as copper in color, although some Oktoberfests are paler and some of the Mexican versions are considerably darker. As Vienna lagers are among the world’s finest, they are likewise among the more difficult to brew. The Fix book stresses the vital importance of quality ingredients and bemoans the lack of a truly high-quality Vienna malt.

Dreher’s original beer was produced from a single, amber malt, but today’s brewers must gain color and flavor from the use of fine



Munich, caramel, and lager malts. Brewers should pay particular attention to hops, using only the finest: Czech Saaz, German Hallertau, Styrian Goldings, or some of the new American replacement varieties such as Mt. Hood or Liberty.

It is absolutely essential to use true lager yeast at the proper temperatures, so the beer must either be brewed in winter or refrigeration is necessary. The original Märzens were cold-stored from March to September, but a lagering period of six weeks will certainly suffice.

Here is a style in which homebrewers can readily exceed the quality of commercial versions; many of the commercial beers are disappointing, and even the finest ones tend to be in poor condition by the time they reach us.

Vienna lagers require a lot of careful attention, but the rewards are tremendous. Some of the best homebrewed beers I’ve ever had were Vienna lagers produced at home by people such as George Fix and Wisconsin’s Steve Klafka, and as Michael Jackson noted, a fine Vienna lager is a truly amazing beer.

These are not necessarily for the new brewer, but with time and patience, they will be worth the effort

