

Unhopped Iron Brewer Challenge



2017

Event Schedule

6:00 Introduction of entries with backstories.

6:30 Judges sequestered in SAB 149 to taste, score and choose a winning entry. Audience members with ballots line up for 1 oz pours. As each entry is tasted it is checked off the ballot by the person pouring the sample. Audience members take their ballots back to their seats and choose a winning entry.

7:15 Ballots will be collected and volunteers will begin tallying them for the People's Choice award winning brew.

7:30 Judges return and describe their impressions of each entry. Winner announced & photos taken with trophy & judges.

8:00 Results of People's Choice vote announced and certificate awarded. Photos of both winners taken with judges.



Judges

Kathy Flanigan, Beer Reporter, Milwaukee Journal Sentinel

Eric Gutbrod, Cicerone, Draft & Vessel

Andy Jones, Co-founder/Brewmaster, Good City Brewing

Volunteers

Alex Anthony, Homer Hruby, Giselle Jacobi, Rachel

McTavish, Nikita Werner

Contestants

TBA

Inspired by...



Logo: Robert Grame

- *The UW-Milwaukee Fermentation Studies Certificate
- *The UW-Milwaukee/Honors Brew Garden
- *The students in Spring 2017 FB 102 “Taste: The Culture & Science of Fermentation” who produced such great final exam projects



Invitation to the UWM
Hortus Academicus
Groundbreaking ceremony
Wednesday May 17
3:00-5:00pm
West of the Honors College
3363 N Maryland Ave



The Brews

Key points:

1. Hops only **one** of the most recent and most regulated plant additives in beer; **many alternatives**.
2. Most early historic and archaeologically attested beers were ales, as are this evening's entries.
3. Most produced on a household scale, hence the term "farmhouse ale".

#1. Osuld's Obsession Sahti

#2. Latvijas Meža Kvass

#3. Juellinge Raw Ale

#4. Iron Age Anatolian Elixir

#5. Sweet Dreams Gruit Ale

#6. Backwoods Breakfast (Gruit) Porter



#1. Osuld's Obsession Sahti

Will and Cassie Schneider

Botanical Additives: Juniper branches and berries

Fermentables+Yeast: Pilsner, Munich, Crystal Rye and Flaked Wheat + a Bavarian wheat yeast rather than the traditional baker's yeast used in Finland.

Description: Farmhouse ale with roots in Finland. Historical records date to the 1500s. Mash scooped into wooden trough (*kuurna*) with a bed of juniper twigs as a filter on the bottom. Sweet wort passes through the twig filter through bunghole, followed by wort recirculation and a hot water sparge (rinsing of the grains), to create a juniper infusion. Wort not boiled after lautering so loaded w/proteins and typically cloudy. Low-flocculating baker's yeast used. Banana-like flavor similar to Hefeweizen counteracted by the juniper.

ABV Range: 7.0-11.0%



Osuld Torrison,
Manitowoc, WI
(1828-1892)

#2. Latvijas Meža Kvass

Hannah Blija

Botanical Additives: Latvian herbal tea blend (Lauku Tea): raspberry leaves, birch leaves, mint, lemon balm, lady's mantle, meadowsweet, wild strawberry leaves, chamomile, marigold

Fermentables + Yeast: Latvian dark rye bread, Lactobacillus gives this a sour taste.

Description: Kvass has been enjoyed for many centuries throughout Russia, Eastern Europe, & many former Soviet countries. It is made by steeping toasted rye bread in hot water, straining off the sodden bread pieces, adding sugar and yeast to the leftover liquid, and allowing it to ferment for a few days. In the past this was a way to use up rye bread that was about to go bad, and to make unsafe water potable.

ABV range: 0.5%-5%



Meadowsweet (*Filipendula ulmaria*)

#3. Juellinge Raw Ale

Joshua Driscoll

Botanical Additives: Bog myrtle (*Myrica gale*), cranberries, lingonberries

Fermentables+Yeast: Warminster Floor Malted Marris Otter, Weyermann Smoked Malt, Dingeman's Special B + Voss Kveik yeast

Description: Archaeobotanical evidence (B. Gram 1911) 200 AD Danish burial. Northern European farmhouse pre-hopped ales produced without boiling wort. Smoked malt reflects flavor of traditional kilning methods. Special B malt reflects caramelization of malt sugars produced by mashing with hot rocks. Voss Kveik yeast propagated from a traditional Norwegian farmhouse brewing culture; ferments more quickly and at higher temperatures than most commercially available yeasts.

ABV Range: 5.0-8.0 (7.74)





#4. Iron Age Anatolian Elixir

Kevin Cullen (1st Place Winner)

Botanical Additives: White grape juice, chamomile (*Chamaemelum nobile*), anise hyssop (*Agastache foeniculum*)

Fermentables+Yeast: 6-Row Barley, Cherrywood Smoked Barley, Wildflower Honey + Saison II Yeast

Description: Arpa şarabi (barley wine in Turkish) inspired by archaeological & ethnobotanical ingredients used for millennia across central Anatolia (Turkey). Excavations since 1950 at Gordion by the U. Pennsylvania uncovered the 2,750 year old tomb of an Iron Age elite man. Residue analysis revealed a fermented beverage made from barley, grapes and honey.

ABV Range: 8-12% (10.5%)



#5 Sweet Dreams Gruit Ale

John Tranel Mesch (People's Choice Award Winner)

Botanical Additives: Wormwood (*Artemisia absinthium*), St. John's Wort (*Hypericum perforatum*), mint (*Mentha sp.*)

Fermentables+Yeast: Weyermann Dark Munich Malt, raw honey + Brett Blend

#3: Bring on da Funk yeast

Description: Use of botanicals to amplify mood-altering effects of alcohol comes from written & archaeological sources. 10th century Arab traveler/trader Ibn Fadlan described a funeral of the Volga "Rus" Vikings, in which a "slave girl" was given "drugged ale" before being cremated with the dead chieftain. "Sweet dreams" can be viewed as ironic in that context but this version has only pleasant effects.

ABV Range: 3.0-5.0%



#6 Backwoods Breakfast (Gruit) Porter

Rob Yeo and Duncan Glasford

Botanical Additives: Mint, thyme (*Thymus vulgaris*) and St. John's Wort

Fermentables+Yeast: Pale Barley, Wheat, Roast & Crystal Malts, fermented + Danstar Windsor dry ale yeast

Description: Porters are dark style, top-fermented beers (in this case a gruit ale because of the absence of hops) closely related to stouts. While these are historically documented beer types, roasted grains would have contributed a comparable flavor profile to many prehistoric brews.

ABV Range: Around 6% or less

