

# Unhopped Iron Brewer Challenge



2019

## **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

Ethan Boehm, General Manager, Northern Brewer

## **Volunteers**

Nicole Bodenstein, Shannon Freire, Homer Hruby, Brain Marks,  
Brian McConnell

## **Contestants**

Bettina Arnold, Kevin Cullen, Jeff Enders, Kyle Ida and Sarah  
Warran, Dave Pacifico, Anthony Spiegel

Inspired by...



Logo: Robert Grame

- \*The UW-Milwaukee Fermentation Studies Certificate
- \*Anthro 211: The Past on Tap (Spring 2019)
- \*The UW-Milwaukee Brewers Garden

**Anthropology 212 The Past on Tap:  
The Archaeology of Fermented Beverages**

Professor Bettina Arnold, Department of Anthropology  
Spring 2019 Tuesdays 5:30-8:10pm



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. Cervoise (Gallo-Roman Saison)

#2. The Dream Eater (Belgian Gruit)

#3. Dickens' Purl (Spiced English Purl)

#4. Late Harvest (Millet-Barley Braggot)

#5. Chicha de Jora (Peruvian Maize Beer)

#6. Pennsylvania Swankey (Small Beer)



# #1 Cervoise (Gallo-Roman Saison)

**Botanical Additives:** Bittering: bog myrtle, wild rosemary and yarrow. Flavor and Aroma: rosehips, coriander, sweet woodruff and locally grown lavender

**Fermentables+Yeast:** Belgian Pale Ale Malt, German Wheat Malt, US Flaked Oats, German Sauer (Acid) Malt and a blend of Belgian and French Saison yeasts (Omega Saisonstein's Monster)

**Description:** Cervoise was an unhopped ancestor of beer, brewed from barley and other cereals, bittered and scented with aromatic herbs. This beer is loosely based on the story of "Posca Rustica", a Gallo Roman beer served to Roman troops based in Gaul in 63 AD.

**ABV Range: 5.0-9.5% (7.5%)**





## #2. The Dream Eater (Belgian Gruit)

**Botanical Additives:** Mugwort (*Artemisia vulgaris*), Lemon Balm (*Melissa officinalis*)

**Fermentables+Yeast:** Pilsen LME, Wheat DME, Belgian Cara 45L, and Belgian Aromatic + SafAle BE 134 (Belgian Yeast)

**Description:** A dig in Eberdingen-Hochdorf (Stika, HP. 2011 *Archaeol Anthropol Sci*) produced evidence of barley malting in ditches and remnants of mugwort. Mugwort has a wide ranging association with supernatural protection. It is said that St. John the Baptist wore mugwort for protection. Among certain Native American tribes in California it was called the “dream plant” and was burned or sewn into pillows to enhance dreams, making a connection to the spirit world. A classic Belgian yeast provides a fruity aroma, a spicy character, and high attenuation. These tastes are complimented by another Old World plant, Lemon Balm.

**ABV Range: 9-10%**





### #3. Dickens' Purl (Spiced English Purl)

**Botanical Additives:** All Spice, Cinnamon, Orange Peel, Licorice Root, Wormwood, and Oak Chips Infused with London Gin

**Fermentables+Yeast:** Pale Barley Malt, Crystal Malt, and Brown Sugar + Wyeast's Roeselare blend (Sac, Brett, Lacto, and Pedio)

**Description:** Purl (Purle) is a very old style of unhopped ale, dating to at least the Medieval Period in England. It is referenced in Shakespeare's *The Merry Wives of Windsor* (1690), and Dickens' *The Old Curiosity Shop* (1841). Traditionally Purl was a pale to brown ale made with wormwood, and ingredients such as gin, sugars, ginger or bitter orange peel. Often these beverages were consumed warm and even in the morning by laborers before setting off for work. This interpretation was fermented in the mixed culture style of an Oud Bruin. Sugar and spices were added in secondary. Low carbonation is purposeful to mimic period cask conditioning.

**ABV Range:** ca. 9%





## #4. Late Harvest (Millet/Barley Braggot)

**Botanical Additives:** *Anise hyssop*

**Fermentables+Yeast:** Roasted Caramillet, 2-Row Rahr barley, wild flower honey + Omega Yeast's Voss kveik yeast

**Description:** Broom corn or Proso millet (*Panicum miliaceum*), is one of the world's oldest grains. It is attested archaeologically in central Europe on LBK sites of the early Neolithic (5500-4900 BC) as well as in Iron Age and Roman contexts (Udelgard Körber-Grohne 1987 *Nutzpflanzen in Deutschland: Kulturgeschichte und Biologie*. Theiss). A low alcohol millet beer called Boza (from the Persian word *büze*, or millet) was the beverage of choice for the Janissaries of the Ottoman Empire. This version is based on the assumption that by the end of the harvest period in prehistoric central Europe, barley might have been scarce and a mixed millet-based brew a more frugal option. Honey was added to provide enzymes for sufficient conversion of starch to sugar during the mashing process.

**ABV Range: 5-7%**



<https://www.nature.com/articles/srep38767>

<https://www.archaeologie-online.de/nachrichten/als-hirse-auf-den-speiseplan-des-menschen-kam-3615/>



## #5. Chicha de Jora (Peruvian Maize Beer)

**Fermentables + Yeast:** Home Malted Corn, Brown Sugar, and Refined Sugar + Brewers Yeast

**Description:** Chicha is a lightly fermented maize beer, brewed in the Andes for at least 1500 years. Chicha de Jora refers specifically to Chicha made with sprouted corn kernels. Chicha is distinct from European brewing traditions in that neither rigid recipes nor much specialized equipment are necessary. Rather semi-professional brewers may have their own special recipe and home cooks may brew Chicha that changes batch to batch. There are numerous recipes available today for Chicha de Jora online, reflecting the continued popularity of this unhopped beer. The flavor should be corny, yeasty, and somewhere in the neighborhood of an unfiltered cider and a mild sour ale.

**ABV Range: 1%-4%**





## #6. Pennsylvania Swankey (Small Beer)

**Botanical Additives:** : Mint, Creeping Charlie, and Star Anise

**Fermentables+Yeast:** Wheat, barley, oats, and unrefined sugar + SAF bread yeast.

**Description:** The term Swankey is an Americanization of the German term schankbier. As a schankbier, Swankey is a small beer ( ~ 2- 3 % ABV ) intended for daily consumption and could replace cider in the colonial American household. Swankey may be prepared with hops or gruit, in this case with a gruit made of Mint and Creeping Charlie. The original recipe calls for Barm: a liquid yeast that a brewer and baker would share back and forth as each made their respective products. This Pennsylvania Swankey uses bread yeast to approximate Barm. As they were already brewing a wheat beer, the contestants used the runnings from their mash to create the wort. Using the secondary runnings from a mash was a common, traditional practice for making small beers. To add flavor they steeped mixed grains in the wort, reflecting the colonial practice of using what's on hand to produce beer.

**ABV Range:** 2-3%

# Congratulations to Our Winners!

## Judges' Winner

Jeff Enders (Cervoise)



Thanks to Spike Brewing (<https://spikebrewing.com/>) and Gathering Place (<http://www.gatheringplacebrewing.com/>) for offering to brew a commercial batch! Stay turned for updates.

## Peoples' Choice

Winner: Anthony Spiegel (Dream Eater Belgian Gruit)

2 Place: Jeff Enders (Cervoise Gallo Roman Saison)

3 Place: Kevin Cullen (Dickens' Purl)



Thanks to Northern Brewer (<https://www.northernbrewer.com/>) for providing a gift certificate for the People's Choice winner!





Let the Tasting Begin!