

Four Brewers, S2E1 Notes

Segment 1: John and Matt homebrew saison (Raincross Saison)

- needed more beer because 4B killed the grissette keg
- used re-pitched yeast from the grissette
 - didn't clean out fermentor to store yeast and because I'm lazy
 - John ferments in a still that's meant for making whiskey
 - fits in freezer
 - is NOT used for making spirits
 - government hit up the website that John bought still from
 - conical would not work with a top-opening freezer
 - used plastic LME barrels before, but they were difficult to clean
 - dairy jugs were an option, but not big enough
 - Brewers Hardware makes and adapter for fermenting in a keg
 - still has 8" opening, easy to clean
 - was able to scoop yeast out due to wide opening
 - made a starter with 8oz of harvested yeast
- Flaked rye, 2 row, vienna malt, approx. 10% dextrose
- Horizon, Sterling, Styrian goldings Hops
 - Stryrian goldings were 1.4%AA
- 15.4°P, was supposed to be 15°P
- finished initially at 3.5°P after 5 days
- finished at 2.8°P after 13 days
 - 83% apparent attenuation
 - Matt wanted a faster fermenting yeast, similar to Wyeast 3711
- yeast character is nice
 - great aroma
- Jason: white wine finish, Daniel agreed
- Nagel: hops stand out, citrus tangerine
- Cady: White grape, floral, spicy, candy
- Matt and John both want more hop character
 - more hop character

- more bitterness
- the other motivation for this brew was that John got some East Coast Yeast ECY34 Dirty Dozen yeast from love2brew.com
 - 12 different brett strain in one vial
 - keg conditioned, just added the vial to the finished kegged beer
- briefly talk about homebrew yeast ranchers and yeast enthusiasts

Segment 2: Nagel's Beers

- 1st beer: roggienbier beer
 - Yeast from Mangrove Jacks
 - Bavarian Wheat Strain
 - Brewed this beer on the stove in the house
 - Jason: takes forever to get wort to a boil, sprayed water around the kitchen trying to chill wort
 - Cady: First beer Hopslam clone
 - cooled kettle in bathtub with ice
 - tipped over in tub
 - got about 1 gallon of liquid from tub in wort
 - still fermented it
 - turned out OK
 - GF grandmother said they would walk to local breweries, get half finished beer from breweries and dump it in the tub to finish it
 - Matt: Banana, clove spicy
 - Matt doesn't think this beer is good for adding spices
 - likes the slight oak character
 - adds a bit of vanilla
 - Nagel: used leftover 2oz of bourbon chunks in the beer
 - Cady: beer has a squaw bread character, tastes rich
 - Jason: Raisin character
 - Nagel: Made this as a holiday beer
 - easy to make
 - 2.5 hour brewday
 - 10 day primary
 - 5 gallon batch
 - friends at party loved it
 - Nagel's first extract beer in a long time
- 2nd beer: "IPA" with closet grains
 - used Crystal 80 grain that he had left over
 - turned out reddish/amber

- 6.8%
 - Nelson, Falconers Flight hops
- Nagel thinks the beer turned out badly
 - what went wrong?
 - diacetyl
 - Matt said it was the “candy” diacetyl
 - greg used RO water
 - didn’t add minerals
 - minerals are needed if your using pure RO
 - Nagel added some gypsum
 - hops weren’t that fresh according to greg
- Cady thinks a lot of Amarillo hops throw off a diacetyl character
- Nagel: Anaheim water high bicarbonate
 - great for dark beers
 - thought to use RO for IPA since it has low/no bicarbonate
 - general discussion on adding minerals to RO water
- Websites for building water?
 - John: Brew Strong’s water episodes are really good
 - four episodes, an hour each
 - Palmer’s Water spreadsheet
 - John made a customized version
 - Palmer’s Water book
 - Malt book just came out
 - Adding minerals in mash helps in the mash for RA, but more effective in the boil
- Buying Burton salts from the homebrew shop?
 - Matt: O’Sheas sold pre-mixed salt packets for 5 gallon batches
 - John: good to get you in the ball park
- 3rd beer: Rye Saison w/ Sorachi Ace hops
 - WLP670 American Farmhouse / Lost Abbey sourced
 - 2.5 gallon corny keg for 4 months
 - dried out to 1.000 from 1.010 (2°P to 0°P)
 - keg conditioned
 - Matt: Smells like twigs/wood
 - Cady: Cheerios smell
 - Always reminds him of young Brett beer
 - Matt and Cady: Grainy and husky
 - Matt: Sorachi Ace is perfume smell - Matt hates it

- Matt: Sorachi Ace from Brooklyn Brewery is great
- Matt: flavor is better than the aroma
 - smells "farty"
- John: likes the aroma better than flavor
 - Cheerios smell is good, but thinks the beer is unfinished with the Brett
 - Matt: Lacking the tartness to backup that Cheerios smell
- Matt: thinks a lot of the sulfur could have been blown off
- Beer was a no-sparge
 - horrible efficiency with a bad crush from homebrew shop
- Brewed on Father's Day

Segment 3: Going In Blind

- Cady is the "pouress"
- First beer
 - golden beer, white head
 - Matt's was cloudier than other pours
 - Bottle said to "swirl the bottom"
 - Matt comes out swinging with Allagash White
 - Cloudy yellow color
 - Jason: Fruity Fruit Loops smell
 - Matt: Thinks it's a witbier
 - Coriander spice
 - Gussed Allagash White - WRONG
 - Jason: Hoegarrden - WRONG
 - all beers bought at High Time Wine Cellar in Costa Mesa by Kristina Allison
 - Patron on Patreon - YAY!
 - Thanks to our 10 Patrons
 - Belgian Style wit guessed and confirmed
 - Matt: Ommegang Wit
 - John: Cheerios aspect
 - Matt: more spice than citrus character
 - Nagel: guessed it came from 22oz bottle
 - Asked for state of origin
 - Cady: West Coast
 - not Colorado
 - Jason guessed Widmere
 - Hef, not a wit
 - Nagel: Alaskan White
 - Matt: Saint Archer

- Cady: Not San Diego
 - Nagel: Eagle Rock?
 - Cady: not that north
 - Nagel: North Coast Brewing? WRONG
 - Jason getting a lot of fruit
 - guessed Lost Coast Tangerine Wheat
 - Nagel gave up
 - Answer: Lost Coast Great White, not North Coast.
 - delicious beer
 - this beer is an accessible craft beer that good for sharing at parties with non-craft beers
 - cool thing about this segment is discovering new beers
- Second beer
 - amber color
 - John: sticky looking head, guessed Arrogant Bastard
 - Jason: has malty sweet with a nose with a bite
 - Matt: guessed Smog City Sabre-toothed squirrel
 - Cady: Not Local
 - Jason: hoppy, bitterness, malty
 - John: sees floatys in liquid
 - Nagel: Green Flash
 - Matt: Pacific Northwest? YES
 - John: Deschutes? Ninkasi?
 - Deschutes too far north
 - Tricerahops? NO
 - Matt: Common beer?
 - Cady: very accessible
 - Jason: Dead Guy Ale? NO
 - Nagel: Kristina knows show, joked about buying all Rogue Beers
 - Rye Beer? Maybe...
 - Northern California hint given by Cady
 - Jason: Bear Republic Red Rocket. YES
 - Red Rocket tasted like Arrogant Bastard: Jason, Matt, John agree
 - Interesting to try the two beers side by side
 - both beers have a harshness to the hops
 - AB is very polarized with maltiness and hops
 - Matt had AB at Thanksgiving after not having it for 3-4 years
 - surprised by hoppyness
 - very brash bitterness

- Nagel: AB numbs tip of his tongue
- Jason: Double AB is harsh, but the extra maltiness mellowed harshness
- John: Second guessing if he likes double AB over AB if he tasted them blind
- Matt: blind tasting will destroy what you think you know about beer
- Third beer
 - smells hoppy
 - almost crystal clear
 - light copper color, deep golden
 - Matt: Pale ale past best by date
 - Cady confirmed is might be past due date (note: date on bottle: 9.4.14)
 - Nagel: thinks they are all northern Cali Beers. Cady: NO
 - Kristina is an IPA geek: she wouldn't buy us old IPA
 - John: comes off very malty, like an IPA past its prime
 - Jason: tasted like an old-school IPA
 - not supper hoppy an in your face
 - Matt: Oxidized and cardboard, not like an old IPA, but reminiscent of an older-style IPA
 - Matt: region? Cady: central southern coast
 - Matt: Double Jack? YES
 - Might be an older Double Jack
 - we all agree with that
 - Nagel: tried Double Jack sensory flight while at FW, amazing what 30 days will do to an IPA with and without refrigeration
 - Color even changes a bit when not refridgerated
 - Union Jack is one of Matt's favorite beers
 - general talk on IPA, time and oxidation
- Fourth beer
 - Dark beer with red highlights
 - Nagel: Smog City coffee Porter? NO
 - Matt: Black Phoenix? NO
 - lots of coffee on the nose
 - Victory at Sea? NO
 - coffee porter or stout? NO
 - Cady: gets a chestnut. This is a clue, more like a coffee brown
 - Golden Road Get Up Offa That Brown? NO
 - hinted that it's a local beer to San Diego

- Hess Brown? NO
- Cady: if he were the brewer he would barrel age it
- Nagel: Port Brewing Board Meeting? Cady did not hear him, so he didn't confirm it.
- Cady heard Nut Brown, but that's not it...
- Ballast Point? NO
- Cady confirmed Board Meeting.
 - Jason commented how it's a whale now since it was aged in a Pappy barrel
 - had this beer on NBT, was a great beer
- coffee and TCHO cacao nibs in this beer
- Fifth beer
 - super clear
 - Cady: looks like a Green Flash beer - NOT a GF beer
 - smells hoppy
 - Matt and Nagel: smells diacetyl
 - Matt: IPA of some kind
 - certainly has diacetyl
 - Jason confirmed
 - not just Matt's diacetyl mouth
 - Nagel: from Fullerton? NO
 - Matt: west coast? YES
 - Stone IPA? NO
 - Racer X? NO
 - Nagel: DIPA, perhaps
 - Avery brew? NO
 - Andersen Valley? NO
 - Big, hot dry west coast IPA that's diacetyl
 - Nagel: this beer won the diacetyl lottery
 - Matt: Hess? NO
 - Cady: Not SoCal
 - Matt: Marin Brewing? NO Moylans? NO
 - Nagel: Modus Hopperandi? NO
 - Matt: Hop Stupid? NO
 - Cady said 50% of the winning answer just happened
 - Nagel: Almanac IPA? NO
 - that beer had a funky thing, not a diacetyl thing
 - we gave up
 - Cady: Knee Deep Hop Shortage Triple IPA
 - Chinook and Centennial
 - Knee Deep normally on point

- perhaps past its prime?
- Thanks to Kristina and Steve for the blind tasting beers
- Talks of Patreon
 - Greg will buy Patron a beer if he sees them

END SHOW

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