

## ***Bacchus E- Lines***

***March 2009***

***6633 Nieman Rd.***

***Shawnee, KS 66203***

***913 962 2501***

**bacchus@bacchus-barleycorn.com**

Spring has arrival and the days are getting longer. It seems early to be thinking about graduations, but if you're planning to serve your fine homebrew at these celebrations, it's time to get your kettle boiling. This issue is packed with special program and event information including ordering hop rhizome, Big Brew and Samuel Adams LongShot Competition as well as a review of herbs and spices. Read on for the details. Happy Spring!

### **Email Address**

As you change email accounts, be sure to send us your new email address so you don't miss an issue of Bacchus E-Lines. We send about ten issues of Bacchus E-Lines annually. Customers for whom we have no email address receive hard copies only once or twice a year.

### **Bloom**

It's spring and grape growers are talking about bloom. Bloom is the time when tiny white flowers, the size of a pinhead form on grape vines. If the temperature is perfect (neither too cold nor too hot) these tiny flowers will self-pollinate, ultimately becoming grapes.

### **LongShot Competition**



In 1964 Jim Koch, founder and brewer of Samuel Adams Beer, brewed his first batch of Samuel Adams Lager in his kitchen using a century-old family recipe he found in his attic. Here's your chance to take a shot and Samuel Adams might just brew it and your homebrew could be nationally distributed. The four finalists will be awarded a trip to the 2009 Great American Beer Festival where Samuel Adams will announce the two winning recipes to be distributed nationally in the LongShot six-pack along with one Boston Beer Company employee winner. Whether you're a novice or experience homebrewer you can enter and learn more about the LongShot competition by visiting: [www.samueladams.com](http://www.samueladams.com)

### **Big Brew**

Join the Kansas City Bier Meisters and Bacchus & Barleycorn celebration of Big Brew and National Homebrew Day on the lot behind Bacchus & Barleycorn beginning at 10:00, Saturday, **May 2**. Thousands of homebrewers around the world unite to celebrate National Homebrew Day. The same homebrew recipe is brewed and a toast is raised simultaneously at Noon Central Time. This is a great opportunity to interact with other brewers, ask and answer brewing related questions and see the very simple to the most creative, elaborate systems being used by other homebrewers. Celebrate homebrewing with us and thousands of brewers all over the world. This is a day you won't want to miss.



### **The Sweetest Wine in the World**

Hungary's Tokay Eszencia, a highly sought-after elixir, is the world's sweetest wine. Only minuscule amounts are made each year. With 40 to 70 residual sugar, it is considerably sweeter than French Sauternes yet tastes remarkably balanced. Prized by European nobility in centuries past, Tokay Eszencia was also thought

to possess curative properties and accordingly was often drunk by the ill and elderly.

### **Product Spotlight – Flavoring Agents**

In the days before hops were used, many different herbs and spices were added to beer to balance the malt sweetness. By adding herbs or spices you can make some really interesting beers or meads. But, don't over do it, add herbs and spices with restraint to create pleasant and inviting beverages.

#### **Bitter Orange Peel**

Also called "Curaçau orange peel", these green-gray peels are one of the most popular specialty herbs on the market.



They are used commercially by domestic brewers to duplicate the beer styles that put Belgium on the brewing map. While not very bitter, they are a key ingredient in Belgian style white beers. They are also used in Grand Crus and Holiday ales. Typical usage is 1 ounce during the last 2-5 minutes of the boil. 1 oz.

**\$2.35**

#### **Cardamom Seed**



Cardamom is a distinctive spice from the same family as ginger. Its flavor, which has been described as a "spicy cola", combines well with

coriander, cumin and orange, and often all are used together in specialty Belgian and Holiday Style beer. Typical usage is ½ tsp. coarsely ground cardamom added to the boil. The darker and heavier bodied the beer, the more cardamom can be used. Added to the secondary, ½ tsp. will contribute aroma. 1 oz. **\$3.10**

#### **Coriander Seed**



Ancient Egyptian and Sanskrit texts document the use of coriander for more than 3,000 years. The Chinese once believed the herb conferred

immortality and in the Middle Ages it was put

into love potions as an aphrodisiac. Coriander adds a lemony, spicy flavor and aroma. It is now widely used in specialty and Belgian style beers. Seeds should be finely crushed before adding during the last 2-5 minutes of the boil. 1 oz.

**\$1.45**

#### **Dried Elderflowers**

These natural wonders are good for the outside as well as the inside. Elderflowers infused in creams have been used to soften skin, smooth wrinkles, fade freckles and soothe sunburn.

They can be used on their own for making wine or can be added to elderberry wine to enhance flavor. On their own, they produce a wine compared to a muscatel. Hot elderflower tea, like chamomile, can make a soothing nightcap and is said to offer natural relief for the common cold. 2 oz. **\$4.49**

#### **Heather Tips**

It is both the flowers and the greenery of this wonderful herb which impart a pleasing aroma and smooth bitterness to beers. It is especially appropriate for a Scotch ale known as Fraoch. With a flavor similar to a subtle chamomile/mint blend with a hint of lavender, heather pairs well with honey. It's also great for tea, with reputed calming qualities. Add 2 oz. to the wort at the beginning of the boil. 2 oz. **\$3.65**

#### **Indian Sarsaparilla**



The herb takes its name from the Spanish "sarza" meaning a bramble, and "parilla", a vine. It is a misconception that sarsaparilla is the primary flavor of the beverage bearing its

name. Refreshing sarsaparilla is made from a root beer type base to which has been added several of many roots and herbs. The sarsaparilla herb was originally added to beverages to help improve mouthfeel and head retention, but mainly for its medicinal properties as an agent to cure mouth sores, rheumatism and dropsy. 2 oz.

**\$3.85**

### Juniper Berries

Usually known as the principal flavoring in gin, it is also used to flavor beer and other beverages. Native Americans have utilized juniper for its healing powers and to relieve arthritis. In folk lore, juniper planted outside a front door kept out witches who had to correctly count its needles before entering the house. Flavor blends well with ginger and orange peel as well as licorice root and coriander. Use ½-1 oz. in porters, stouts and doppelbocks. 1 oz. **\$2.55**



### Licorice Root



Do not confuse the flavor of licorice with that of anise, which is not related and is quite different when tasted side by side. Licorice has been used for everything from cough remedies to ulcer cures. The root imparts a very characteristic flavor and is surprisingly sweet. It contains glycyrrhizin, a substance 50 times sweeter than sugar, and is often added to chocolate to enhance sweetness. Licorice root adds a pleasing flavor to porters, stouts and dark ales as well as improving head retention. 1 oz. **\$2.65**

### Licorice Stick

Used in stouts and other strongly flavored dark beers. Add 1/3 to 1 stick at the beginning of the boil. **\$1.98**

### Paradise Seed

Also called "Grains of paradise", "Guinea grains" and "Melegueta pepper", these small seeds look like cardamom but have a character all their own. The spice is native to West Africa and during medieval times was used to flavor food. It has also been used as a peppery substitute. While it does have a peppery zing, it also has notes of citrus and an "earthy" pine aroma. Crush lightly. Typical usage is ½ tsp. per 5 gal. 2g. **\$1.69**

### Sweet Gale

Also called "Bog Myrtle" and "Badge of the Campbells", Sweet Gale is a deciduous shrub with fragrant wood and leaves found abundantly in the Northern Hemisphere especially on the Scottish moors and bogs. It has been used as a substitute for hops in Yorkshire in a beer named appropriately "Gale Beer". The seeds and leaves have also been used in soups and stews, perfumes and candles. This is not surprising since it is in the same family as bayberry, which is a popular candle scent. Used as a tea infusion it has been known to ease stomach disorders. This relatively unknown herb is well suited for holiday beers. A little goes a long way. Use no more than 1 gram per 5 gallons of beer. Sweet gale goes well with nutmeg and sweet orange peel. 1 g. **\$2.10**

### Sweet Orange Peel

While a cousin to the Florida orange, this sweet variety will not give your beer a metallic taste like the domestic version. If you're familiar with the taste of Cointreau or Grand Marnier, then you will be thrilled with the flavor that sweet orange peel can add to your Belgian style strong ales and special holiday brews. Add 1 oz. 15 minutes before the end of the boil. 1 oz. **\$2.65**

### Vanilla Bean

Vanilla is the fruit of an orchid plant, which grows in the form of a bean pod. Although there are over 110 varieties of vanilla orchids, only one, *Vanilla planifolia*, produces the fruit which gives us 99 percent of commercial vanilla. Its flavor is strong, yet soft. It has a sweet, full and penetrating aroma. Vanilla beans can be added directly to the secondary of a mead, porter, or holiday ale. Highest quality Madagascar beans. **\$2.50**



## Wyeast Private Collection Strains



Time is running out to purchase 1<sup>st</sup> quarter Wyeast Private Collection strains. Don't miss the opportunity to brew with these special strains.

### Wyeast 9093PC Imperial Blend

A unique mix of several yeast strains designed to ferment very high gravity worts for any beer produced in the Imperial style. Wyeast Imperial Blend produces rich, full bodied beers with clean citrus and stone fruit esters. It attenuates well leaving a relatively dry finish with consideration to a high starting gravity.

Alcohol tolerance: approximately 12-14%  
Flocculation: low-medium  
Apparent attenuation: 75-83%  
Temperature range: 68-75 degrees

### Wyeast 3864PC Canadian/Belgian Ale

The Candanian/Belgian Ale strain creates beers with a low ester profile and finishes dry and slightly tart. The classic Belgian profile produces mild phenolics and esters. The ester levels will increase with rising gravity and fermentation temperature. This strain is alcohol tolerant while producing complex and well-balanced beers.

Alcohol tolerance: approximately 12%  
Flocculation: medium  
Apparent attenuation: 75-79%  
Temperature range: 68-75 degrees

### Wyeast 9097PC Old Ale Blend

This beautiful blend is designed to emulate the Stock or Old Ales of historical England. It includes an attenuative ale strain along with a small amount of Brettanomyces. This blend will ferment well in dark worts, producing fruity beers with a nice

complexity and slight sour character. The Brettanomyces adds a pie cherry-like flavor and sourness along with a distinctive Brett character.

Alcohol tolerance: approximately 12%  
Flocculation: medium  
Apparent attenuation: 75-80%  
Temperature range: 68-75 degrees

## Tips & Tidbits

### What's with the 'Punt'?



The bottom of the wine bottle is not flat, but deeply indented in a cone shape. This odd dent often prompts two frequently asked questions: What is the indentation called? What is its purpose?

The answer to the first question is simple. The indentation is called a 'punt'.

The purpose of the punt is not such a simple answer. This tradition seems to go back to the early days of bottle making, long before bottles were widely used for wine. One theory is that early glass blowers discovered that a deep indentation made a stronger bottle than a simple round or flat bottomed carafe. Other experts speculate that the indentation reflects the shape of the rod used to hold the bottle in place while it was being blown.

Alternative theories are available including the fact that sediment collects around the punt crease. This prompts the assumption that wine bottle makers intended it that way. But, who needs a crease to collect sediment because properly fined and cleared wines prior to bottling do not deposit sediment in the bottle.

There is no real need for the punt. But, as with many other winemaking traditions, a lot of winemakers feel uneasy if not given what they are accustomed to.

## HOP RHIZOMES



The hop plant (*Humulus Lupulus*) is a perennial that produces climbing annual vines from a perennial crown and rootstock. The vines may grow 25 feet in a single season, but will die back to the crown each fall.

Hop plants are unisexual, only the female hop produces the flowers that are used in brewing. All rhizomes offered by *Bacchus & Barleycorn, Ltd.* are female. As the female flower matures, it forms cone-like structures. These mature cones are 1 to 3 inches long yellowish green and papery to the touch. The cones are generally harvested in August and September, dried and then used for whatever brewing, medicinal, or ornamental purposes you desire.

To order your rhizomes, complete the information below and return it to *Bacchus & Barleycorn, Ltd.* by mail (6633 Nieman Rd., Shawnee, KS 66203), fax your order 913 962 0008, or e-mail to [bacchus@bacchus-barleycorn.com](mailto:bacchus@bacchus-barleycorn.com) by **Saturday, March 28, 2009**. You will be notified when the rhizomes arrive. Growing instructions are included with your order.

### HOP RHIZOME ORDER FORM

**\$5.00 per Rhizome**

\_\_\_ Brewers Gold

\_\_\_ Newport

\_\_\_ Cascade

\_\_\_ Nugget

\_\_\_ Centennial

\_\_\_ Sterling

\_\_\_ Galena

\_\_\_ Willamette

\_\_\_ Kent Golding

\_\_\_ Zeus

\_\_\_ Mt Hood

**Availability is uncertain this year. We suggest you choose an alternate variety just in case your 1<sup>st</sup> choice is not available.**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ + \_\_\_\_\_

Phone: (\_\_\_\_) \_\_\_\_\_ e-mail: \_\_\_\_\_

**Order information must be received by 3/28/2009**

**BREWERS GOLD** – High yielding bittering hop, ancestor to most high alpha hops, alpha 8-9%

**CASCADE** – Good yielding, floral American aroma type, disease resistant, alpha 5-6%

**CENTENNIAL** - Good yielding, similar to Cascade with higher alpha, moderated disease resistance, alpha 8-10%

**GALENA** – High yielding bittering variety, not too commercially grown, alpha 12-13%

**KENT GOLDING** – Moderate yielding, old English aroma type, alpha 4-6%

**MT HOOD** – Hallertau hybrid, more vigorous and disease resistant, alpha 4-6%

**NEWPORT** - New alpha acid variety, good growth and yield, disease resistant, 9-17

**NUGGET** – High yielding, vigorous disease resistant high alpha hop, alpha 12-15%

**STERLING** – Saaz hybrid, much better yield with similar aroma, alpha 6-9%

**WILLAMETTE** – Moderate yielding, triploid hybrid of English Fuggle, alpha 4-6%

**ZEUS** - American aromatic high-alpha hop with noticeable bitterness. Similar, if not identical, to Columbus/Tomahawk. Vigorous but susceptible to mildew diseases, 15.0

Alpha = average bittering rating for brewing purposes

Upon obtaining the rhizomes, they should be stored in a plastic bag, slightly moistened, and kept in a refrigerator until you are ready to plant them.

"Beer does not make itself properly by itself. It takes an element of mystery and of things that no one can understand." ... Fritz Maytag