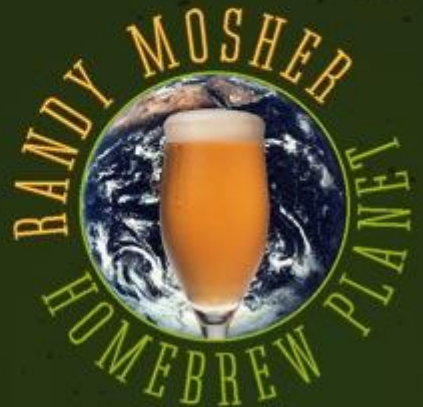


Randy Mosher

Homebrew Planet

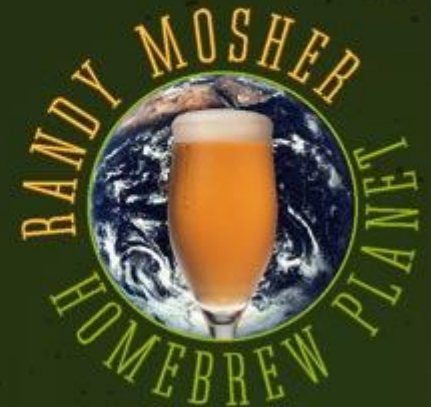
AHA National
Homebrewing
Conference 2011



Homebrew Planet

Where are we?

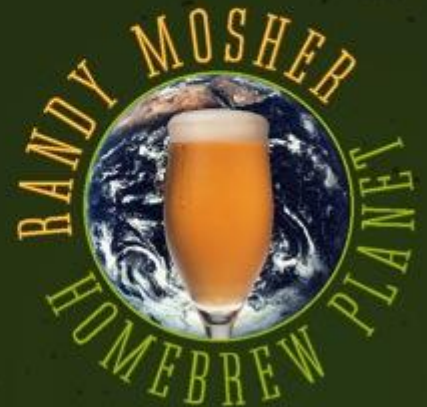
- Aren't we proud of ourselves?



Homebrew Planet

Where are we?

- 20,000 + members here
- Homebrewers on the rise everywhere
- Begatting craft beer



Homebrew Planet

Where are we?

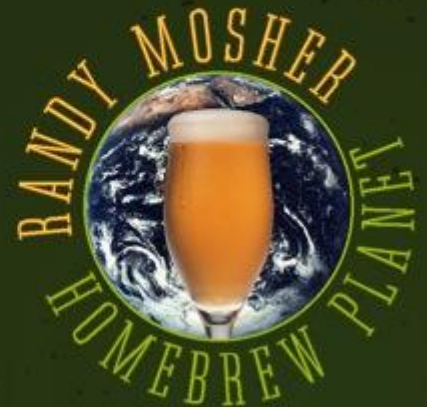
- **What a community!**
 - Homebrewers
 - Enthusiasts
 - New-beer entrepreneurs
- **A model for a new way of doing things?**
 - Different relationships with producers



Homebrew Planet

Where are we?

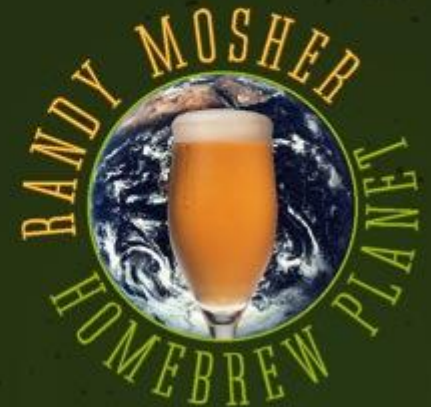
- **Beer without boundaries**
- **10,000 years of brilliance**
- **Highly personal—expressive**
- **Comes from local point-of-view**
 - Experience
 - Needs/attitudes
 - Ingredients/terroir



Homebrew Planet

Where are we?

- **Beer tourism is the best tourism**
- **Recent trips to:**
 - Italy
 - Brazil
 - Argentina
 - Australia
 - Denmark

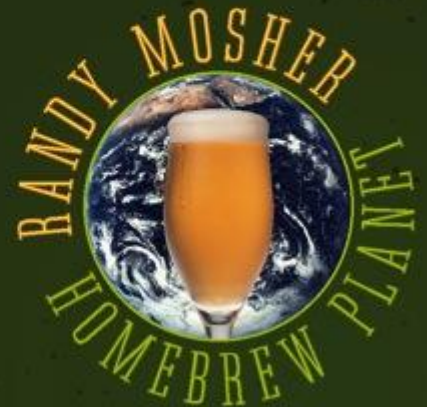


Homebrew Planet

Where are we?

- **Similarities**

- People!
- Access to internet: info & community
- Willingness to improvise
- Interested in European styles
- Passionately stricken
- Most lively where local beer tradition is the least interesting

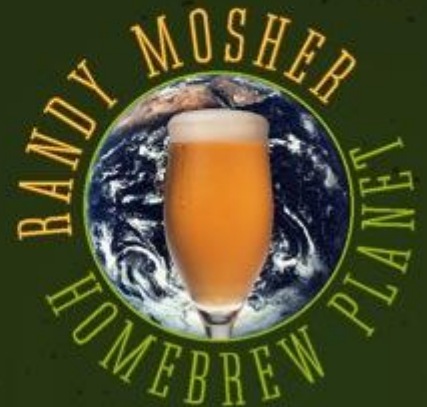


Homebrew Planet

Where are we?

- **Differences**

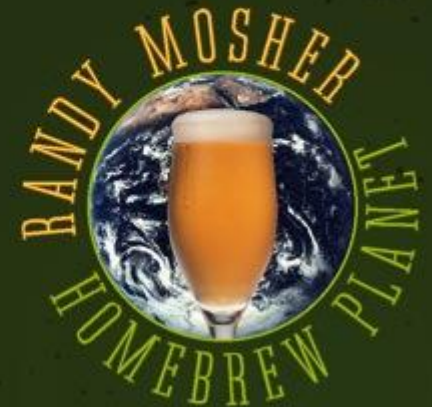
- May have limited access to ingredients (esp. yeast)
- Equipment very expensive
- Few commercial craft beers in some places
- Less critical mass
- 10 years behind, but closing the gap fast
- Judging & competitions very new
- Differing degrees of support from craft breweries



Homebrew Planet

Italy

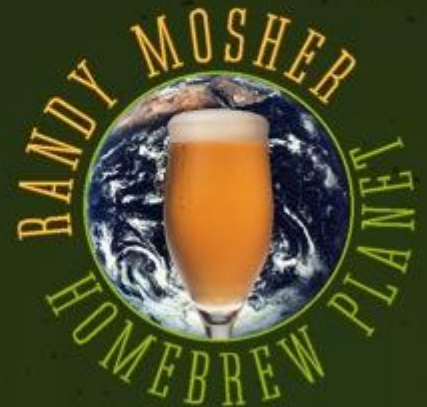
- Really great wine, the best food culture
- Weirdest beer judging ever!



Homebrew Planet

Italy

- Beer hot & happening in North, mainly
- Inspiration from wine + Belgium
- Homebrewers lagging
- Missing institutional knowledge
- Consumers' beer union: MOBI



Homebrew Planet

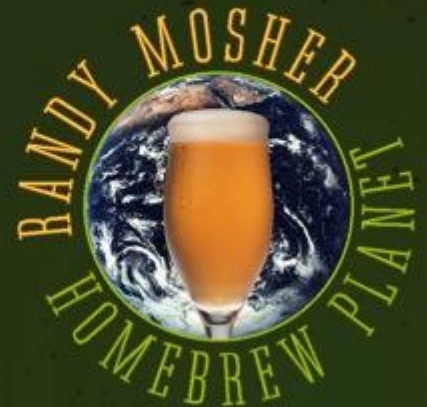
Italy

- **Beer: Witbier with muscat grape juice**
- **Inspired by beer from Del Borgo**
 - 50% malt + 50% Sangiovese grape juice
- **Brewed by Harold Gulbransen**
- **Witbier base: pils/wheat/oats @ 1.045**
- **+Coriander, ginger, cardamon, lemon**
- **1 can muscat grape extract**
- **Final alcohol: 6-7%?**



Homebrew Planet Italy

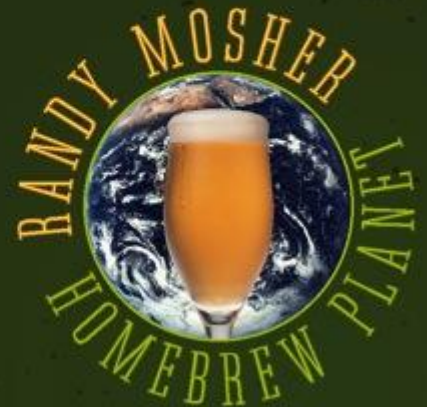
- Good beer!



Homebrew Planet

Italy

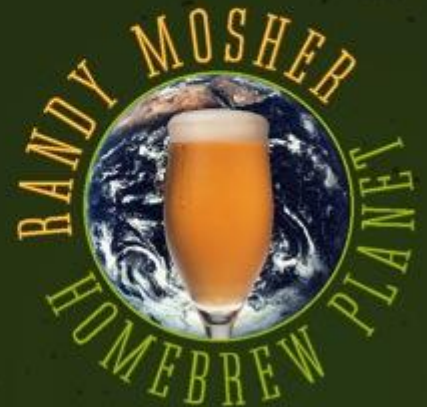
- **Chestnut beer**
- **Only in Italy!**
- **Government subsidized**
- **Subtle flavor; can be astringent**
- **Chestnut honey very intense**



Homebrew Planet

Italy

- Our chestnut brown ale w/honey: **Guy Shobe**
- 1 lb. chestnuts/5 gal, roasted, then ground, added to mash
- 50% pale, 20% malted wheat, 7% melanoidin, 3% 20-40 Lov. crystal, 2% black malt, plus chestnut grits
- 1 lb chestnut honey
- **OG:1.055 A/V: 5.7%**



Homebrew Planet

Denmark & Scandinavia

- **Ancient brews in recent past**
 - Sahti in Finland
 - Gøtlandsdrickå in Sweden
 - Farmhouse beers in Norway
- **But, taken over by lager (Carlsburg) in 19th century**
- **Small craft beer scene**
- **Very much like US: wide variety, plenty of hops, a few eccentrics**



Homebrew Planet

Denmark & Scandinavia

- Some homebrewing
- But, beer very difficult as a business
- \$1.50 per 12-oz bottle of tax in Norway
- State liquor stores in Sweden
- Distribution very tough
- Carlsburg owns everything



Homebrew Planet

Denmark & Scandinavia

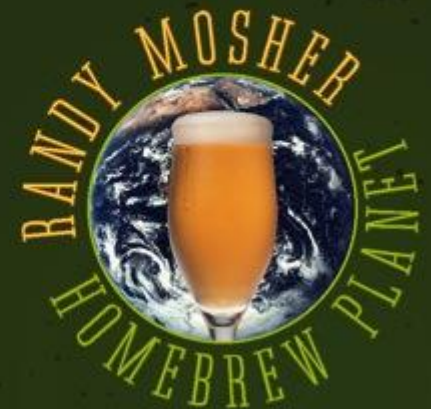
- Bog myrtle, *Myrica gale*, Po
- Used in schnapps



Homebrew Planet

Brazil

- **Many spiced estate beers**
 - Coriander, grains of paradise, black/long pepper, licorice, orange peel (Curaçao), chile peppers
 - Illegal commercial versions: *Cocculus indicus*, opium...
- **Influenced Belgian beer in 18th, 19th centuries**
- **Great info online: Child, Accum, Combrune, Morrice, *London & Country Brewer*, etc**



Homebrew Planet Brazil

- Huge, diverse country
- Economy thriving
- Homebrewing growing
- Tons of energy



Homebrew Planet Brazil

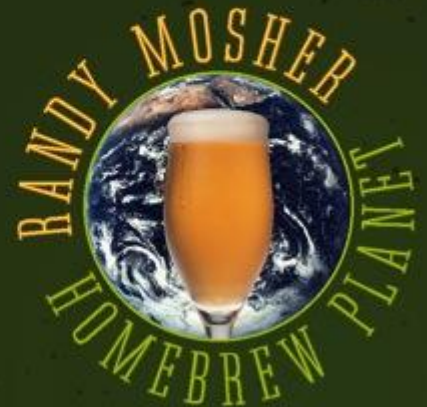
- Lots of Passion!



HOME BREW PLANET

Homebrew Planet Brazil

- Very German derived, but looking more to the US now
- They like it cold!



Homebrew Planet

Brazil

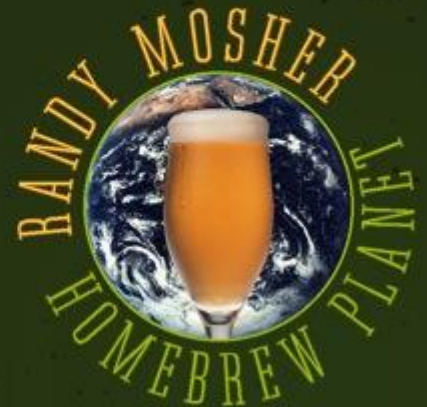
- European + American craft traditions
- Local sugar – *Rapadura*
- Manioc
- Tropical fruit
- Exotic honeys
- Tropical hardwood: umburana, balsam, brazil nut wood



Homebrew Planet

Brazil

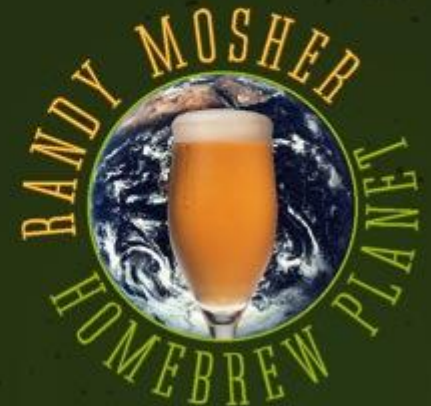
- **Beer: Brazilian IPA with Rapadura sugar**



Homebrew Planet

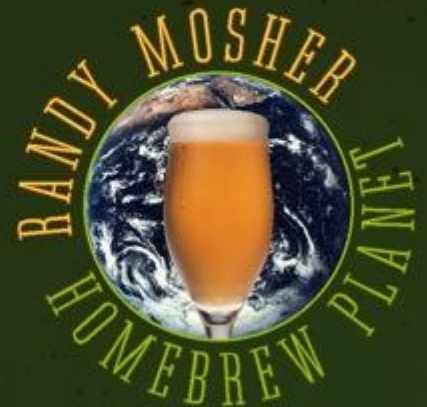
Brazil

- The first barrel-aged beer in Brazil:



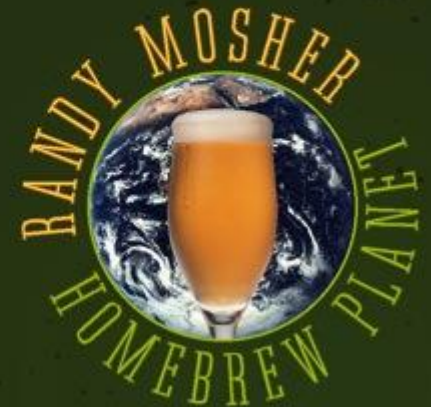
Homebrew Planet Argentina

- European, *sort of...*
- Lots of enthusiasm, but economy tight, mood gloomy
- Homebrewers are always cool



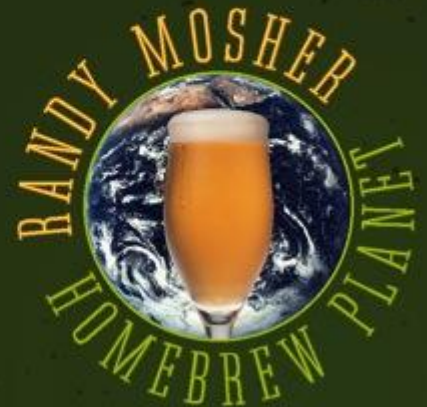
Homebrew Planet Argentina

- They love their sweet stuff!



Homebrew Planet Argentina

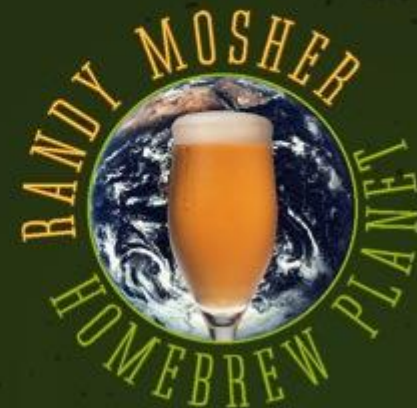
- And meat!



Homebrew Planet

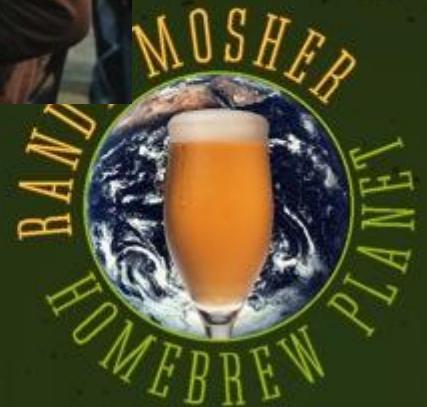
Argentina

- *Dorada Pampeana* – “Pampas Gold”
- 10-20 yrs ago, limited access to ingredients
- Brewers would sell homebrewers pils malt
- Dry yeast – Nottingham
- Argentine cascade hops – a bit rough
- Difficult beer to brew



Homebrew Planet Argentina

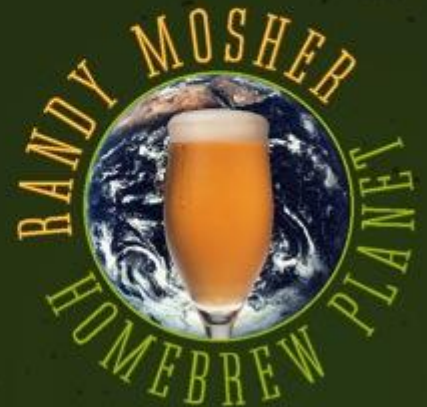
- Mister Randy, Mister Randy, what should we add?



Homebrew Planet

Argentina

- “Dulce de leche, una kilo.”
- Cooked caramel



Homebrew Planet

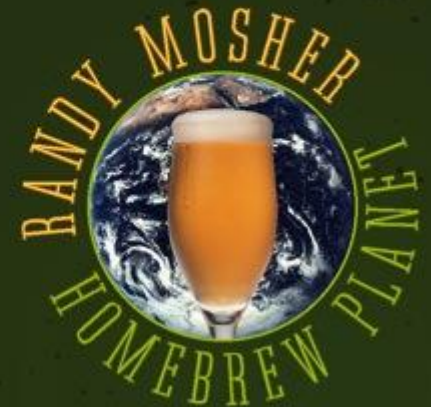
Argentina

- **Beer: Dulce de Leche Porter**
- **Brewer: Chris Banker**
- **18 lbs maris otter +1.25 lb chocolate malt +1 lb brown malt + +1 lb biscuit malt (11 Gallons)**
- **2.2 lbs dulce de leche, made by heating can of sweetened condensed milk 2.5 hrs.**
- **Hops: Argentine Cascade, 3 oz boil, 1 oz finish**
- **OG: 1.052 – A/V: 5.6%**



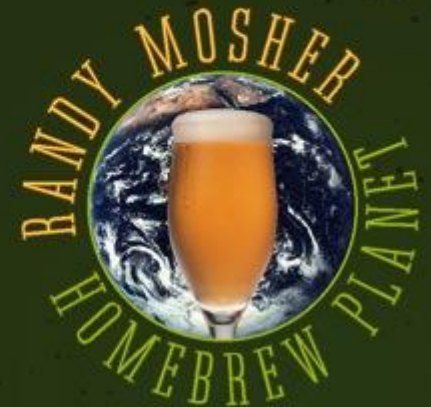
Homebrew Planet Argentina

- Steinbock in the suburbs



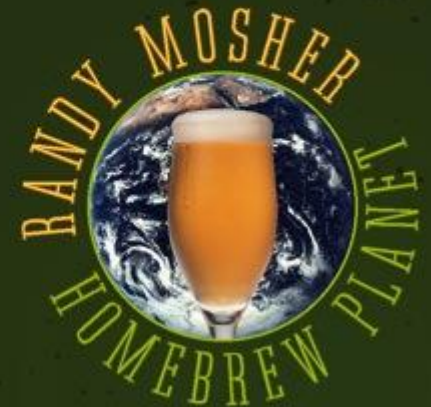
Homebrew Planet Australia

- Club Nite, Aussie Style



Homebrew Planet Australia

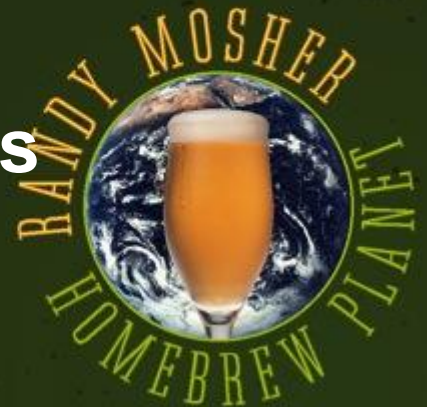
- Mix of British and North American influences
- A layer of corporate craft breweries unlike US



Homebrew Planet

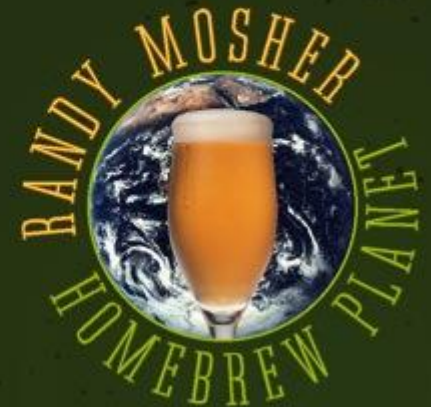
Australia

- **Beer: Hibiscus Tripel**
- **Mexico by way of Australia**
- **Brewer: Loren Miraglia**
- **28 lb Belgian Pils, 6oz Caravienne, 6 oz Belgian aromatic, 4 lb clear candi syrup, 8 oz orange blossom honey, 8 oz palm sugar**
- **5oz Glacier (5.5% AA) +5oz Hibiscus flowers**
- **OG: 1.088-92**



Homebrew Planet Australia

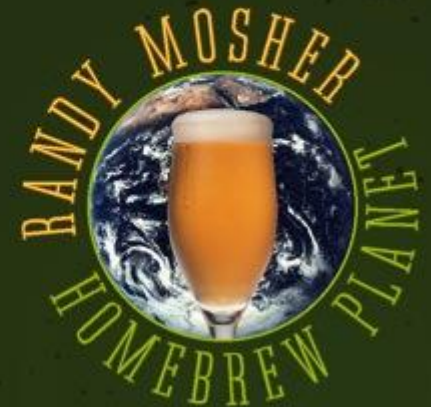
- **Some experimentation with native ingredients**
 - Macadamia honey very rich
 - Leatherwood honey exotic, complex
 - Eucalyptus honey very intense
 - Sugarbag honey from the native stingless bee



Homebrew Planet

Australia

- Native herbs & spices
- Tasmanian Pepperberry
- Lemon Myrtle
- Strawberry Gum
- Aniseed myrtle
- Roasted Wattleseed (acacia)
- Woods for aging?
- Lots of work to be done



Homebrew Planet

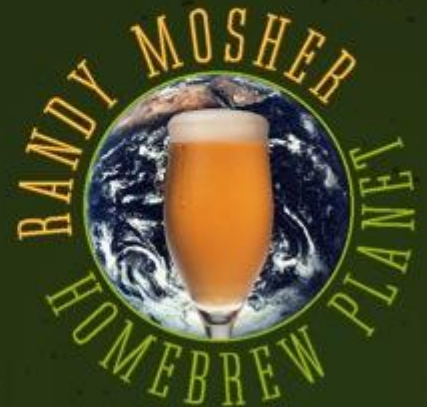
Australia

- **Native fruits:**

Black Apple, Burdekin Plum, Cedar Bay Cherry, Davidson Plum, Desert Lime, Finger Lime, Midyim, Native Raspberries, Quandong, Riberry

- **Woods for aging?**

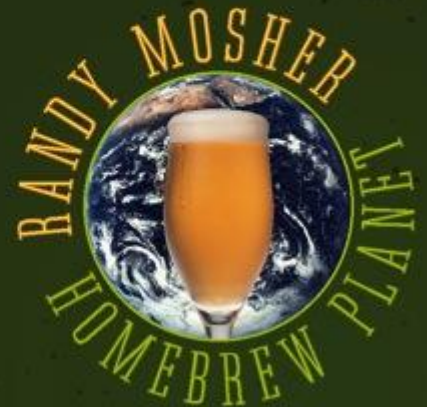
- **Lots of work to be done**



Homebrew Planet

Australia

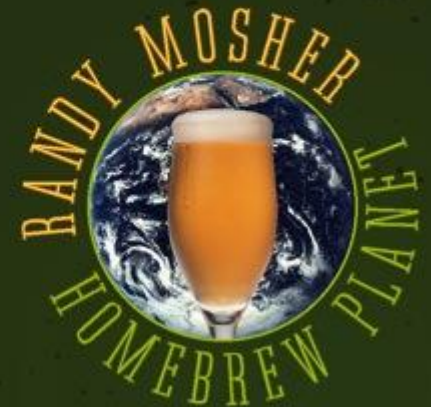
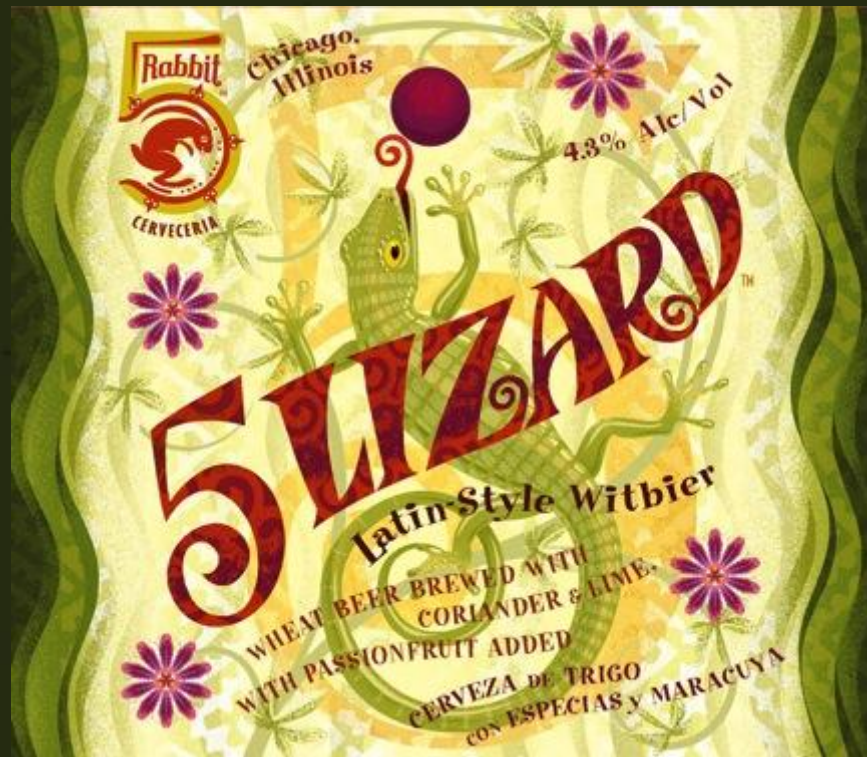
- **Beer: Roasted Wattleseed**
- **Brewer: Loren Miraglia**
- **89% mild ale/vienna malt, 7% amber/biscuit, 3% crystal 80, 1% black malt**
- **Approx 1/2 oz wattleseed**
- **OG: 1045 - 1055**



Homebrew Planet

Meanwhile Back in Chicago

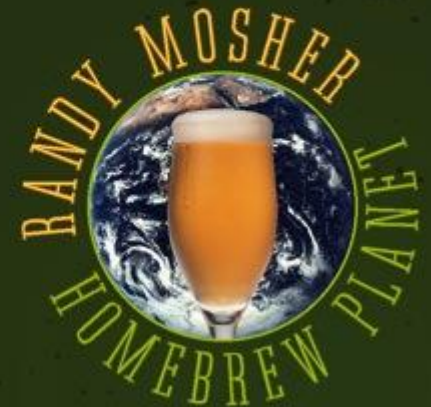
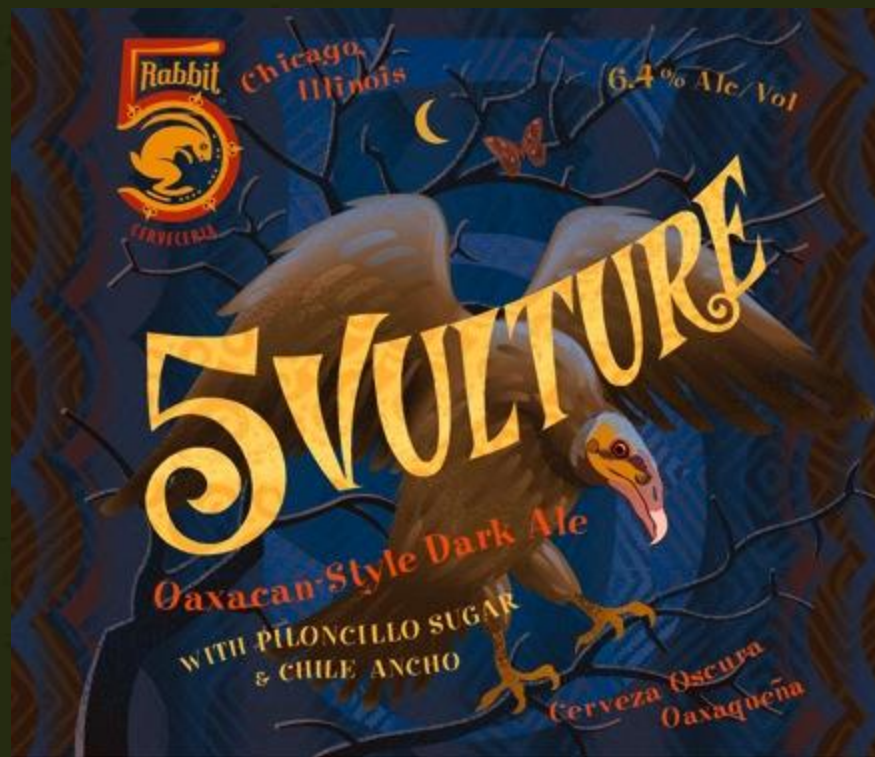
- Challenged to think about Latin-American beer



Homebrew Planet

Meanwhile Back in Chicago

- Challenged to think about Latin-American beer



Homebrew Planet

Meanwhile Back in the USA

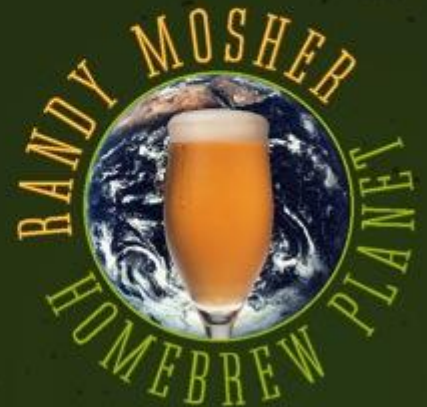
- Beer: Sonoran Black Ale w/mesquite-smoked malt & white sage
- Brewer: Harold Gulbransen
- OG: 1.064



Homebrew Planet

Meanwhile Back in The USA

- White Sage, *Salvia apiana*

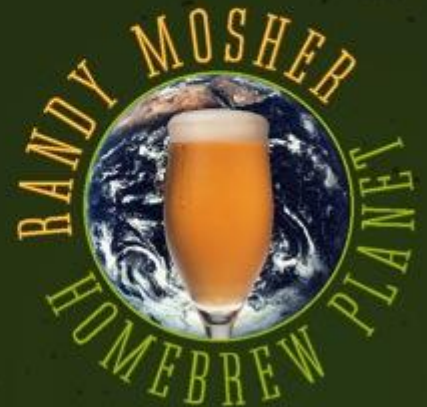


Homebrew Planet

What's next?

- Thanks to members of QUAFF for helping brew these beers and organizing this amazing conference!

Cheers, everybody!



Locally Radical Ideas

- **What about native woods for aging?**
Australian Red Cedar, Australian Cyprus, Rose Gum, White Mahogany, Brush Box, Jarrah, Karri...
- **Chips or chunks fine; you don't need barrels**
- **<http://www.hardwood.timber.net.au/speciesindex.htm>**



Just Get Radical Your Own Way!

- Questions?

