

Unusual Beer Ingredients

When to hold `em
and when to fold `em

BREWED AND BOTTLED BY JOLLY PUMPKIN ARTISAN ALES LLC, DEXTER MICHIGAN

BAMBIC

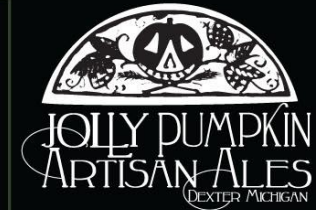


WINKING LIZARD

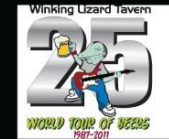
25th Anniversary Ale

750ml/1pt., 9.4fl.oz.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY, BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



We here at Jolly Pumpkin created this special blend of our Bam and Lambicus for our friends at Winking Lizard's in celebration of their special anniversary.



Cheers & Mahalo plenty!
www.jollypumpkin.com

FL CA CASH REFUND

5 cent NY CT OR MA ME DE IA VT HI
10 cent MI Deposit OK+

Distributed by our friends at
Shelton Brothers.

OAK AGED SOUR ALE

What is an unusual or nontraditional brewing ingredient?

- To find the nontraditional, one must first define / decide what a traditional brewing ingredient is.
- Is it the definition found in the somewhat draconian (by today's standards) "German Purity Law"?
- Or does today's enlightened brewer take a more global view, looking at regional traditions and ingredient use?

Traditional beer ingredients

- Malted barley
- Water
- Hops
- Yeast
- Other malted or raw grains – such as:

Wheat

Oats

Rye

Sorghum

Corn

Rice

- Fruits
- Spices
- Sugars



Any other (culturally) traditional brewing ingredients?



OK – that was easy – Nontraditional, by definition would be everything else.

- Or is it that simple? How about using an ingredient not normally associated with a certain style of beer?
- Perhaps we need a third classification – nontraditional use of a traditional ingredient



Now that we agree on *what* we are talking about, we need to ask *why*

- One can make an endless or nearly endless variety of really good really interesting beers from the traditional ingredients we've listed – so why use nontraditional ingredients?



Create a beer that has never before existed -

- Create a beer with flavors not normally (or perhaps ever before) found in beer or a particular style of beer.



Why would we do this?

- We're brewers (and humans, most of us)
- Humans are curious, creative (sometimes destructive), chaotic creatures



Being a brewer means -

- We are creative
 - No matter where / how much you brew – every day brewers take raw materials and create something new. Each batch of beer is a living thing - different and special in it's own way - whether it's the birth of a new recipe or the 100th batch of IPA (this week)

And

- Artistic
 - Creativity and artistry go hand in hand. Whether striving for perfection in each batch, or through expressions in other medium.



But don't forget -



- Craftsmanship –
 - Small scale brewing is a craft. And like any craftsman, the brewer is always striving after that elusive, never really attainable, but always seemingly just within your grasp, perfection. The perfect beer. What I like to call the elusive art of the brewmaster.

So.....

- The very nature of being human (mostly), and a brewer will at some point drive us to look at / think about nontraditional brewing ingredients.
- There is no reason to be afraid of this. It can be exciting and uncomfortable all at the same time. Such is the Tao of brewing.

Whys to use non traditional ingredients

- A new twist on an existing style of beer
- Create a beer that tastes like something non- beer
- Create a beer that is new and wonderful and unlike any other, but definitely a beer
- Fun ideas and concepts
- To be cool – keep up with the Jones'

My definition of a boombastic jazz style or the “how” of nontraditional ingredients

- Beer is to be drunk, shared and enjoyed, whether using traditional or nontraditional ingredients or methods. (And yes, everyone’s tastes are different)
- So no matter what the impetus – flavor and drinkability should come first!
- Subtleties, hints, suggestions, complexity, integration – all good
- This creates, I think, drinkability

On to the practice

- Because practice it is.
- One doesn't learn nearly as much (if anything) from being correct. Correct is safe, correct is easy, correct is not new.
- Far more is to be learned by making mistakes.
- Trial and error, and trial again

Nontraditional ingredient use in action at Jolly Pumpkin



Making fun ideas a reality

- Define / refine concept goals and objectives
 - Io – The elusive Red Saison
 - Golden Manatee – Gluten free beers & more
 - Beire de Goord – Beer for fund raising and health?
 - Project Green Leaf – using locally grown greens
 - The Hour of the Power Flower – using healing flowers
 - Prohibition beer – create a prohibition era “homebrew” styled beer

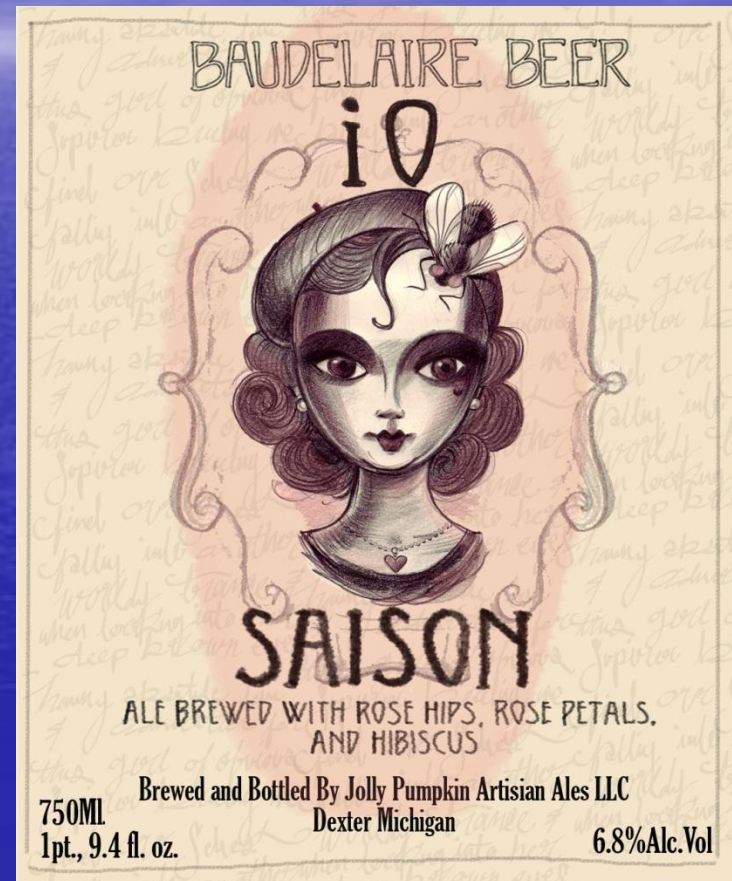
Io – the elusive Red Saison

- At our artist, Adam Forman's suggestion, rather than design a label around a beer, we designed a beer around a label, and the story the label is a part of.



Io – the elusive Red Saison

- The character – a seemingly sweet woman, in need of rescue (of course), leads her would be rescuer in a decent into madness and hell – real and / or imagined.



Io – the elusive Red Saison – The Practice

- Typicalish Saison recipe:
 - Pils – 79 %
 - Munich 10 – 9.3 %
 - Spelt flakes – 8.4 %
 - C-75 – 2.9 %
 - Roasted wheat – 0.5%
 - Hops – 15 IBU
- And;
 - 0.15 lb / bbl rose hips at boil
 - 0.2 lb / bbl rose petals at end of boil
 - Aged in (sour) oak
 - 0.1 lb rose petals at conditioning (for a very short time)
 - 1 lb / bbl hibiscus at conditioning

Io – the elusive Red Saison Solution

- A rich red color and luscious fruit aroma. Fruit, malt, and spicy yeast all come together for a gustatory delight, with a nip of sourness and rose hip bite in the finish.



Golden Manatee

- Define / refine concept goals and objectives
 - Brew delicious gluten free beers that are targeted more toward the craft beer drinker than most currently on the market
 - Create gluten free beers that taste so great even craft beer drinkers who are not gluten intolerant would choose to drink them

Golden Manatee – concept refined

- Belipago – Gluten free Belgian Styled IPA
 - Trial and error! Pilot batch after pilot batch dumped. – Don't serve dodgy beer!
 - Finally a recipe we liked – let the tweaking begin!
 - The result ; Gold Medal, 2010 GABF in Specialty Beer category (Beating out “regular” malt based beers!)

Golden Manatee – concept refined

- Belipago
 - OG 1.050
 - D. rest 1.012
 - Racking 1.010
 - ABV 5
 - IBU 56
- Sorghum syrup
- Tapioca syrup
- Med roast chestnuts
- Dark roast chestnuts
- Agave nectar
- Dextrose
- Malto Dextrin
- Orange peel at EOB
- Special gluten free yeast blend

Belipago



Beire de Goord

- Project defined / concept refined;
- Pints for Prostates asked us to create a beer for them to help raise money and awareness
- The beer would be sold through the Rare Beer Club, and at a special PFP event in Denver during the 2010 GABF

Beire de Goord - idea refined

- We decided to create a beer loosely in the Saison style (what! From Jolly Pumpkin – now that's odd!), using ingredients that promote prostate health.
- So we needed to do some research – and... found foods high in lycopenes are generally thought to promote prostate health

Beire de Goord - refined

- Foods high in lycopenes (or other antioxidants)
 - Tomato
 - Watermelon
 - Grapefruit
 - Beans
 - Peppers
 - Asparagus
 - Cabbage
 - Carrots
 - Kale
 - Pumpkin
 - Pumpkin seeds
 - Green tea
 - About a million more



Beire de Goord - refined

- Pils – 65 %
- Munich 10 – 9 %
- Wheat malt – 9 %
- Pumpkin – 3.5 %
- Pumpkin seeds 4.5 %
- Kale – 1 %
- Dextrose to kettle 8%
- Hops – 27 IBU
- Aged in (sour) oak with;
 - More pumpkin - 2 lb / bbl
 - Green tea - 4 oz / bbl
 - Peppercorn blend - 0.5 oz / bbl

Beire de Goord realized



Project Green Leaf – Refined / defined

- Who has enough leafy greens in their diet?
 - Find a way to incorporate them in an enjoyable fashion – how else? – Beer!
 - Work with local growers (when possible) to get the freshest, bestest greens available
 - Method; Create fun names – then pair to beer styles
- Kale
 - Spinach
 - Radicchio
 - Arugala
 - Nettle
 - Chard
 - Kelp
 - Endive
 - Red / green leaf
 - Romaine
 - Baby ramps
 - Leaks
 - Fiddlehead ferns

Diabolikale

- Flush with our success with kale in Beire de Goord, we decided to use kale in our first Project Green Leaf beer. With another of our brands named Diabolical, it was obvious where we needed to go...

- Diabolikale
 - Kale lased IPA
 - OG 1.065
 - FG 1.014
 - Alc by Vol – 6.6 %
 - IBU 66
 - Color 9- 12 SRM

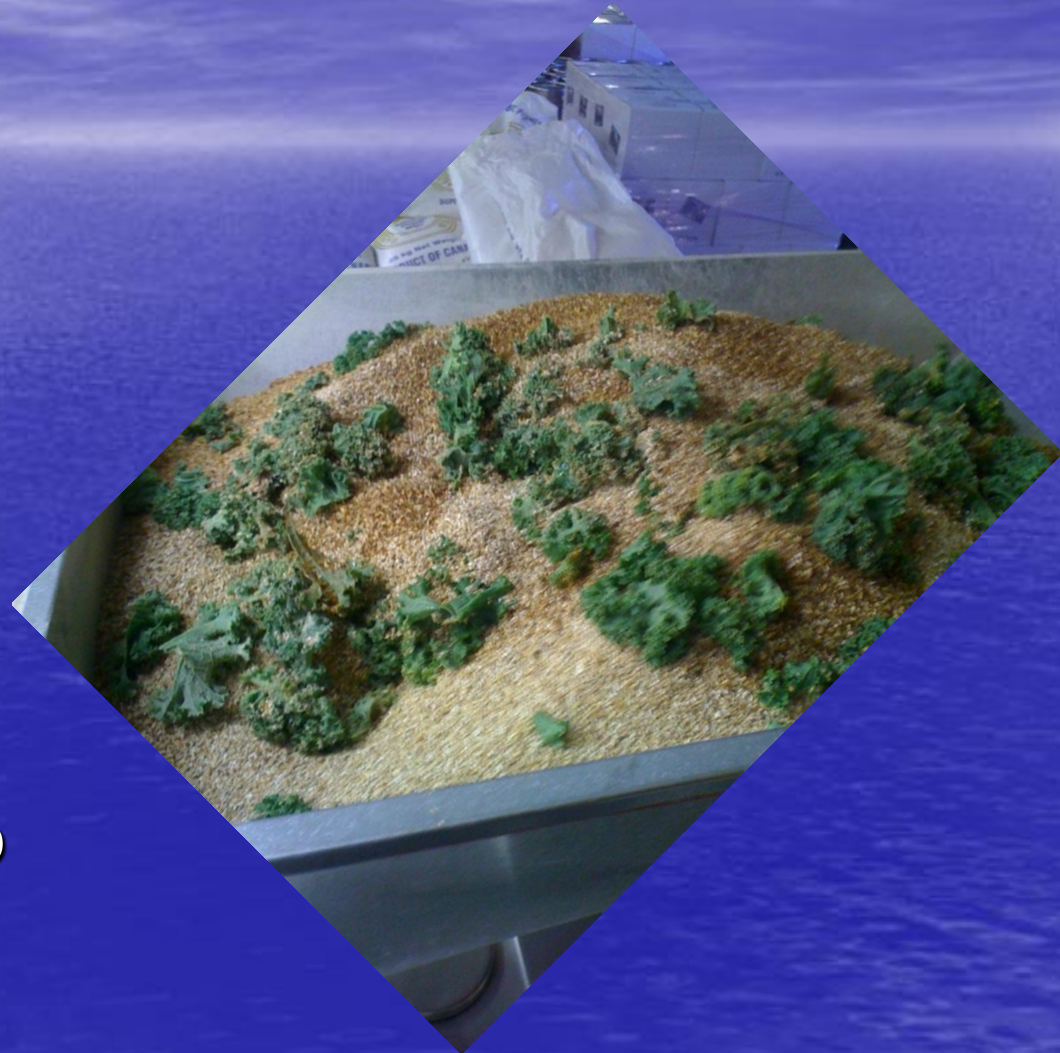


Diabolikale

- Grist

- Pale ale malt - 88%
- C- 30 – 6%
- Wheat malt – 2%
- Kale in mash – 4%

Hops – a boatload +
0.65 lb / bbl dry hop



Just another day at the office



Raspinical Ale

- The vision; Create a Belgian styled dubbel using all Kosher ingredients (and spinach)
- Two great tastes that taste great together!



Raspinical Ale

- Our dubbel recipe
 - OG 1.067
 - FG 1.010
 - Alc by vol – 7.3%
 - IBU 22
 - 24 * SRM
- Pils – 72%
- C – 80 – 6.5%
- Munich 20 – 9%
- Chocolate malt – 0.5%
- Flaked rye – 4%
- Spinach to mash – 3.4%
- Matzo to mash – 0.1%
- Dark Candi syrup to kettle – 4.5%

Endive bee Ale

Belgian styled trippel brewed with
honey (and endive)

(still in the design / refine stage of development)



Now or Nettle

(Don't even know yet)

The Hour of The Power Flower



- First up – take a pilot brew of our Majestic brand – an American Wheat Ale and add 1 lb / bbl hibiscus in conditioning.

Hibmajishte / Mabiscus

- OG 1.050
- FG 1.012
- Alc / vol – 5 %
- IBU 18
- Color – Pink / Red
 - Pils - 70%
 - Wheat malt - 24%
 - Flaked barley - 5%
 - C - 30 - 1%



Prohibition era beer – G maws

Bathtub Biere (still under development)

- Malt extract
- Potato - regular or sweet
- Sugar – beet or corn
- Local hops
- Raw barley or corn

More fun things

