

Frame 1:



Choose Your Brew

Learning more
about microbrews

Frame 2:



Choose Your Brew

Welcome to Choose Your Brews
the brew info-tutorial.

- This tutorial was designed to delight the beer geek and to educate the palate of the brewery newbie.
- Learn some of the history behind the beers and how to choose the right brew for you.

Frame 3:



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Lessons you will learn:

About the Beers:

1. IPAs
2. Red Ales
3. Bocks
4. Lagers

What Makes Beer Taste Funny

5. Odd Flavors and How to Prevent Them.

Beer Pairings

6. What beer to pair with what food.

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About the Beer:

Beer is made of 5 ingredients:

- Water
- Grain
- Malt
- Hops
- Yeast

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About the Beer:

Adjuncts:

Various adjuncts (or specialty ingredients) can be added to alter the flavor of the beer.

- fruits
- vegetables
- different sugars (agave, honey)
- different grains (wheat is one)

Brewing beer is a very scientific experience.

Even the slightest alteration changes what the beer tastes like, creates a new flavor.

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About the Beer:

Lesson Objectives:

Overview: This mini series of lessons will give you a small amount of information about a few different types of beers and why they taste the way they do.

Lesson Objectives: To take what you learn about flavors to:

- Decide which beer matches your palate
- Determine which beer will go best with which food

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Lesson One:

IPAs:

The story behind the flavor of IPA or India Pale Ale

- India Pale Ale was developed when the India was governed by the English.
- India was too hot for beer to be brewed.
- The soldiers were used to having their allotment of beer.
- The beer that was brewed in England would spoil before it could all be drunk.
- By adding extra hops to the beer, it would preserve the beer.

Frame 8:



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Lesson One:

IPAs:

The ingredients of an IPA are standard:

- Water
- Grain
- Malt
- Hops
- Yeast

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Lesson One:

IPAs:

Putting the ingredients together:

IPAs start out the same way as most beers. They use a lightly toasted grain, to keep the pale color. A light colored malt is used. This also keeps the pale color. Hops are added and then the yeast once the brew has cooled sufficiently.

The IPA difference: Extra hops are added after the yeast stops working. This is called "dry hopping". The more hops that are added, the more bitter it becomes.

Frame 10:



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Lesson One:

IPAs:

Question about the IPA:

India Pale Ale was originally developed for the English during their stay in India. Why were hops important to this brew?

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Lesson Two:

Red Ales:

The red ale was named because of its reddish color. This color results from the addition of a small amount of roasted barley during brewing.

- Low to moderate malt aroma
- Low hop aroma and no hop flavor
- Has a fruity aroma
- Bright copper color
- Slightly sweet flavor
- Smooth tasting

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Lesson Two:

Red Ales:

The ingredients of a Red Ale

- Water
- Grain (including some roasted barley)
- Malt
- Hops
- Yeast

Frame 13:



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Lesson Two:

Red Ales:

Putting the ingredients together:

Red Ales are known for their slightly sweet, very smooth flavor. The roasted barley gives them the reddish cast to their color. Sometimes artificial color is added to bring out the “red”. Cascade hops are often used to add an almost grapefruit essence to the flavor. The yeast can add the aroma of apples, pears or cherries.

Most American beer is served well chilled, but the Red Ale can be served at cellar temperature, because of its rich flavor.

Frame 14:



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Lesson Two:

Red Ales:

A question about red ales.

Red Ales are recognized by their reddish hue. What ingredient helps give them this color?

Frame 15:



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Lesson Three:

Bocks:

- Bock beer originated in Northern Germany where it was brewed as long ago as 1325.
- It is a dark, full bodied brew
- Has a malty slightly chocolate flavor
- Typically has a higher alcohol content
- Hop flavor is minimal
- Often referred to as a winter beer due to its heavy sweet taste

Frame 16:



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Lesson Three:

Bocks:

The ingredients of an IPA are standard:

- Water
- Grain
- Malt
- Hops
- Yeast

Extra Ingredient:

- Chocolate nibs are often added to strengthen the natural chocolate flavor

Frame 17:



Choose Your Brew

Lesson Three:

Bocks:

Bocks are a very traditional German beer. To produce the dark color and rich flavor, dark roasted grains are used. German hops are used (Hallertauer are a traditional choice) to limit the hop flavor. Extra malt (the sugar) is used to give the yeast an added boost to result in higher alcohol content. This beer is fermented at 50° and finished at near freezing temperatures. Due to the intense cold, it can take from 4 to 10 weeks to make.

It must be stored at a very cold temperatures and should be served well chilled.

Frame 18:



Choose Your Brew

Lesson Three:

Bocks:

A question about bocks:

Bocks are referred to as a dark, full bodied brew. What extra ingredient is commonly added to strengthen one of its characteristic flavors?

Frame 19:



Choose Your Brew

Lesson Four:

Lagers:

- Lagers are known for their crisp light taste and clear color and high carbonation
- They are Bavarian style beers
- They use “bottom-fermentation” - which means they are given a second “lagering” period at a low temperature (often close to freezing) and then be stored at very low temperatures
- The long lagering time causes the beer to mellow and become very clear.
- Farly low level of alcohol (3-5%)

Frame 20:



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Lesson Four:

Lagers:

The ingredients of a Lager:

- Water
- Grain
- Malt
- Bavarian Hops
- Yeast - a special yeast that can withstand extra low temperatures

Frame 21:



Choose Your Brew

Lesson Four:

Lagers:

Putting the ingredients together:

The most important part creating a lager is the long time it takes to reach the final product. This extra time allows the yeast and other matter in the beer to settle and leaves a clean taste and clear color.

In the early days lager was often stored in ice caves to keep for summer. The mass produced lagers of today do not come anywhere near the flavor of the traditionally brewed style.

Frame 22:



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Lesson Four:

Lagers:

A question about lagers:

The Lager is known for its light flavor and clear color. This is the result of a long, cold fermentation period. What is the second, slow fermentation of a lager is called?

Frame 23:



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Lesson Five:

Brewing Errors:

Although most beers are made from a short list of ingredients, the actual brewing of them is a very precise science. The steps are simple, but must be accurate. The ingredients need to be the best ones for each recipe. The timing and temperatures must be accurate. Sanitation during the entire operation is very important. Accidental introduction of bacteria can significantly affect the final outcome. Incorrect storage of the final product can shorten shelf life or ruin the flavor of the beer.

Frame 24:



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Lesson Five:

Brewing Errors:

Sanitation is a key component of good brewing. All equipment should be soaked in bleach water and rinsed in water that contains an iodine sanitizer. The dairy industry also uses iodine sanitizer because it can be used without rinsing. Soak all small equipment in a bucket with sanitizer until ready to use. Carboys can be filled with sanitizer water, and drained immediately prior to use, or have the opening covered with plastic wrap to prevent bacteria from entering. Never rinse with water after sanitizing.

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Lesson Five:

Brewing Errors:

Bacteria can alter the flavor of beer in strange ways. It can cause a variety of smells that range from stinky feet to rotten egg smell. Not something that sounds or smells good enough to drink.

Yeast must be added at the correct temperature - 70° - to start the fermentation process. Too hot and the yeast will be killed, too cold and it will not activate.

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Lesson Five:

Brewing Errors:

Question about brewing errors:

After you clean your carboy and soak with sanitizer, you should rinse it with warm water.

True False

Iodine Sanitizer is also used by the dairy industry

True False

Frame 27:



Choose Your Brew

Lesson Six:

Storage Errors:

How should you store beer

Incorrect storage cause problems

Beer must be stored correctly to save the flavor. If it is exposed to too much heat or direct sunlight, the flavor can turn skunky. Beer in clear or green bottles are more susceptible. Brown glass offers slightly more protection.

Exposure to heat can shorten the shelf life of beer. Cellar temperatures of 50° are needed for ales and strong beers. Lagers need temperatures close to freezing.

Frame 28:



Choose Your Brew

Lesson Six:

Storage Errors:

Question about beer storage:

You open a can of beer and it smells skunky, what do you think happened?

Frame 29:



Choose Your Brew

Lesson Seven:

Beer and Food Pairings:

We have discussed a series of brews that ranges from a light, crisp flavored lager to a deep rich flavored bock. From a bitter, hoppy IPA to a smooth slightly fruity Red Ale. A variety that has a flavor for most everyone. But what food should they be served with?

Taste of course is subjective. What works for one, might not for another.

The IPA, the hoppy beer, should be paired with hearty, strongly flavored food.

Frame 30:



Choose Your Brew

Lesson Seven:

Beer and Food Pairings:

When thinking of pairing, a good rule of thumb is matching complimentary flavors. Sweet with sweet, fruity with fruity. Or contrast flavors.

The light crisp flavor of a lager compliments a spicy meal such as pizza.

The IPA, the hoppy beer, could be paired with hearty, strongly flavored food. Beef dishes, buffalo wings, or blackened chicken.

Red Ale pairs well with grilled meats and vegetables.

As for bocks, particularly chocolate ones, try adding a scoop of icecream.

Frame 31:



Choose Your Brew

Lesson Seven:

Beer and Food Pairings:

When trying your own beer/food pairings be creative. Start with the lighter flavored beers to keep your palate clear. Work your way up to the stronger, more flavorful beers.

To really gain an appreciation of the flavor of a craft brew the consumer should take a quick sniff to appreciate the aromas. Then take a small sip and feel how the beer reacts in your mouth. Different parts of your mouth react to the different flavors in beer.

Frame 32:



Choose Your Brew

Lesson Seven:

Beer and Food Pairings:

Taste one beer at a time. Give your palate time to recover before going on to the next. To truly differentiate between flavors, drink only a small amount of each type. You'll know your flavor of beer when you taste it.

Remember, everyone has different tastes, and also they enjoy different types or flavors of beer at different times.

Frame 33:



Choose Your Brew

Wrapping it up:

Reviewing what you have learned:

Outcome: By now you should have a basic understand for 4 types of beer, how they are made, what makes them taste the way they do and how you can keep them at their best flavor.

Frame 34:



Choose Your Brew

Overall Review:

Question One:

To keep the light, crisp taste, this beer it is meant to be served cold. Which one is it?

- Lager
- IPA
- Red Ale
- Bock

Frame 35:



Choose Your Brew

Overall Review:

Question Two:

Which beer is best served at room or cellar temperature?

- Lager
- IPA
- Red Ale
- Bock

Frame 36:



Choose Your Brew

Overall Review:

Question Three:

Which type of beer is known for its bitter flavoring?

- Lager
- IPA
- Red Ale
- Bock