



DEREK SPRINGER - OCTOBER 2016

WHEATWINE

HISTORY

- ▶ One of the few US origin / craft beer styles.
- ▶ A relatively recent American craft beer style that was first brewed at the Rubicon Brewing Company in 1988. Often a winter seasonal, vintage, or one-off release. Breweries frequently experiment with this style, leading to a range of interpretations.
- ▶ (The future is wide open)

WHEATWINE - WHAT IS IT?

- ▶ New category in 2015 BJCP Strong American Ale: 22D
(Previously required entry in Specialty Beer)
- ▶ *"A richly textured, high alcohol sipping beer with a significant grainy, bready flavor and sleek body. The **emphasis is first on the bready, wheaty flavors with interesting complexity from malt, hops, fruity yeast** character and alcohol complexity."*
- ▶ Roots in American Wheat Beer rather than German wheat styles—should not have any German weizen yeast character.
- ▶ Higher alcohol levels are a major component of the style.

WHEATWINE - WHAT IS IT?

- ▶ Closer to Imperial American Wheat than Wheat Barleywine.
 - ➔ Main malt flavor should focus on grainy/bready.
- ▶ Closer to the wine end of the character spectrum.
 - ➔ Strong fruity/oaky aromatics and lean body.
- ▶ Hop bitterness and character to your preference...
Just keep it balanced and **don't hide the wheat character!**
- ▶ Oak-aging is common, but should be mellow and well integrated. (Vanilla & velvety tannins).

WHEATWINE - WHAT IT IS *NOT*

- ▶ American Barleywine w/ 50% wheat.
- ▶ A showcase for caramelly/toasty/bready malt character and/or classic American hop varieties (citrus/pine/resin).
- ▶ Syrupy and thick.
- ▶ Full of weizen (banana/clove) character.
- ▶ Full of harsh young oak character.

EL TRIGO FUERTE



HOP AROMA IS MILD AND CAN REPRESENT JUST ABOUT ANY LATE HOP AROMATIC. MODERATE TO MODERATELY-STRONG BREADY, WHEATY MALT CHARACTER, OFTEN WITH ADDITIONAL MALT COMPLEXITY SUCH AS HONEY AND CARAMEL.

Aroma – pt 1

A LIGHT, CLEAN, ALCOHOL AROMA MAY NOTED.
LOW TO MEDIUM FRUITY NOTES MAY BE
APPARENT. VERY LOW LEVELS OF DIACETYL ARE
ACCEPTABLE BUT NOT REQUIRED. **WEIZEN
YEAST CHARACTER IS INAPPROPRIATE.**

Aroma – pt 2

COLOR RANGES FROM GOLD TO DEEP AMBER. LOW TO MEDIUM OFF-WHITE HEAD. THE HEAD MAY HAVE CREAMY TEXTURE, AND GOOD RETENTION. CHILL HAZE IS ALLOWABLE. HIGH ALCOHOL AND VISCOSITY MAY BE VISIBLE IN "LEGS" WHEN BEER IS SWIRLED IN A GLASS.

Appearance

MODERATE TO MODERATELY-HIGH WHEATY MALT FLAVOR, DOMINANT OVER ANY HOP CHARACTER. LOW TO MODERATE BREADY, TOASTY, CARAMEL, OR HONEY MALT NOTES ARE A WELCOME COMPLEXITY NOTE.

Flavor – pt 1

HOP FLAVOR IS LOW TO MEDIUM, AND CAN REFLECT ANY VARIETY. MODERATE TO MODERATELY-HIGH FRUITINESS, OFTEN WITH A DRIED-FRUIT CHARACTER. HOP BITTERNESS MAY RANGE FROM LOW TO MODERATE; BALANCE RANGES FROM MALTY TO EVENLY BALANCED.

Flavor – pt 2

SHOULD NOT BE SYRUPY AND UNDER-ATTENUATED. SOME OXIDATIVE OR VINOUS FLAVORS MAY BE PRESENT, AS ARE LIGHT ALCOHOL NOTES THAT ARE CLEAN AND SMOOTH. A COMPLEMENTARY, SUPPORTIVE OAK CHARACTER IS WELCOME, BUT NOT REQUIRED.

MEDIUM-FULL TO FULL BODIED AND CHEWY, OFTEN WITH A LUSCIOUS, VELVETY TEXTURE. LOW TO MODERATE CARBONATION. LIGHT TO MODERATE SMOOTH ALCOHOL WARMING MAY ALSO BE PRESENT.

Mouthfeel

STRONG AMERICAN ALE COMPARISON

▶ 22A - Double IPA

IBU: 60 - 120 ~ SRM: 6 - 14

OG: 1.065 - 1.085

FG: 1.008 - 1.018

ABV: 7.5 - 10.0%

▶ 22B - American Strong Ale

IBU: 50 - 100 ~ SRM: 7 - 19

OG: 1.062 - 1.090

FG: 1.014 - 1.024

ABV: 6.3 - 10.0%

▶ 22C - American Barleywine

IBU: 50 - 100 ~ SRM: 10 - 19

OG: 1.080 - 1.120

FG: 1.016 - 1.030

ABV: 8.0 - 12.0%

▶ 22D - Wheatwine

IBU: 30 - 60 ~ SRM: 8 - 15

OG: 1.080 - 1.120

FG: 1.016 - 1.030

ABV: 8.0 - 12.0%

OTHER SIMILAR STRONG ALES

▶ 17B - Old Ale

IBU: 30 - 60 ~ SRM: 10 - 22

OG: 1.055 - 1.088

FG: 1.015 - 1.022

ABV: 5.5 - 9.0%

▶ 17D - English Barleywine

IBU: 35 - 70 ~ SRM: 8 - 22

OG: 1.080 - 1.120

FG: 1.018 - 1.030

ABV: 8.0 - 12.0%

▶ 22D - Wheatwine

IBU: 30 - 60 ~ SRM: 8 - 15

OG: 1.080 - 1.120

FG: 1.016 - 1.030

ABV: 8.0 - 12.0%

GORDON STRONG'S RECIPE - 5 GAL

OG 1.108 ~ FG 1.018 ~ IBU 48 ~ SRM 9 ~ ABV 13.2%

- ▶ 13 lb German Wheat
- ▶ 2.75 lb German Pils
- ▶ 2.75 lb Golden Promise
- ▶ 13 oz Honey Malt
- ▶ 1.4 lb white table sugar
- ▶ Mash in at 104°F - 10 min
- ▶ Raise to 131°F - 15 min
- ▶ Raise to 146°F - 40 min
- ▶ Raise to 158°F - 15 min
- ▶ Mash out 168°F - 15 min
- ▶ 1 oz German Magnum - 14.4% AA @ 60 min
- ▶ 0.75 oz Citra - 11% AA @ 5 min
- ▶ 0.75 oz Nelson Sauvin - 13% AA @ 1 min
- ▶ 0.75 oz Motueka - 7% AA @ 0 min
- ▶ WLP001 California Ale

MY RECIPE "EL TRIGO FUERTE" - 5.5 GAL

OG 1.096 ~ FG 1.020 ~ IBU 60 ~ SRM 8 ~ ABV 10%

- ▶ 10 lb White Wheat
- ▶ 7 lb US 2-Row
- ▶ 1 lb Honey Malt
- ▶ 1 lb Flaked Wheat
- ▶ 1 lb white table sugar
- ▶ Mash in at 104°F - 10 min
- ▶ Raise to 131°F - 15 min
- ▶ Raise to 146°F - 40 min
- ▶ Raise to 158°F - 15 min
- ▶ Mash out 168°F - 10 min
- ▶ 1 oz Warrior - 15% AA @ 60 min
- ▶ 1 oz Hallertau Blanc - 8.8% AA @ 10 min
- ▶ 1 oz Nelson Sauvin - 12% AA @ 5 min
- ▶ GY054 Vermont IPA

DESIGNING YOUR OWN RECIPE - PT 1

- ▶ Think: BIG American Wheat w/ fruit & wine-like character.
- ▶ > 50% wheat is a given.
 - ➔ Keep the rest light & mild: 2-row / pils
- ▶ Target 1.100 OG
 - ➔ High-gravity brewing lowers efficiency, use more malt!
 - ➔ Gonna need a *BIG* starter and multiple O2 additions.
 - ➔ Dry it out with some simple sugars (table/dextrose)
- ▶ Stick to $\leq 10\%$ specialty malts - this isn't Barleywine!
 - ➔ Light caramel or toasty character

DESIGNING YOUR OWN RECIPE - PT 2

- ▶ Beta glucan (~104°F) & protein (~131°F) rests will help with the massive amounts of wheat, but are optional if you are confident in your lautering abilities.
- ▶ Single-step mashers can get away with one step ~146°F for 90 min to maximize attenuation.
- ▶ Any hops will do, but try to avoid citrus/dank/resinous.
 - ➔ New World varieties are great: tropical fruit/white grape.
- ▶ Go for a clean or lightly fruity high-attenuating yeast.
 - ➔ San Diego Super / Dry English / Vermont

TO OAK OR NOT TO OAK

- ▶ Choose your oak wisely:
 - American - dill, coconut and vanilla; rugged
 - French - coconut and fruit; subtle
 - Hungarian - vanilla, sugary, woody, spicy and caramel-like
- ▶ Stay away from heavy toasts, you want subtle and fruity character not char or caramel.
- ▶ My recommendation:
 - 1 oz light/medium toast french oak cubes for 2-3 months.

LET'S BRUERY-IZE IT!

- ▶ Take your base Wheatwine recipe...
 - ➔ Remove kettle sugar additions
 - ➔ Add O₂ and yeast nutrient at each feeding
- ▶ After 24 hours add 3 lb (15% of net) dextrose.
- ▶ 24 hours later add 2 lb (10% of net) dextrose
- ▶ 24 hours later add 1 lb (5% of net) dextrose
- ▶ Finish fermenting and transfer to french Chardonnay barrel (or french oak cubes).

(OBTAINABLE-ISH) EXAMPLES

- ▶ Robles del Oro - Aztec Brewing



(OBTAINABLE-ISH) EXAMPLES

- ▶ AleSmith - Decadence 2014 + Barrel Aged 2014



(OBTAINABLE-ISH) EXAMPLES

- ▶ The Bruery - White Oak / Mocha / Chocolate (White Oak Sap)



GOOD NEWS!



- ▶ Though it's difficult to find, Fall/Winter is Wheatwine season—keep your eyes peeled in the next few months.
- ▶ Or: embrace the majesty of being a homebrewer and brew one yourself! 🍺🍺