

# Beer Resurrection

By Patrick Zukowski

# Tonight's Discussion

## Ways Brews Can Go Awry

- Brewing/Process issues
- Fermentation issues
- Ingredient issues

## • Common Brewing Flaws

- Skunky
- Solvent
- Green Apple

## Methods of Resurrection

- Blending
- Hop additions
- Marketing

## • Examples

- Stories
- Suggestions

# How You Can Screw Up Your Beer

- Brewing/Process issues
  - Stuck sparges
  - Spilling/dropping wort
  - Adding hops at the wrong time
  - Wrong hops
  - Lack of cleanliness/sanitation
  - Other creative ways
  - Dry air locks
  - Light-struck hoppy beers
  - Crush grains too small/large - High amounts of dark-roasted specialty grains, whole-leaf hops

# Andy Gamelin's Biere de Brut

- Special brew for SBE 25<sup>th</sup> Anniversary
- Standard bottle conditioning, but it didn't carb
- New yeast in 12% wort
- Dose each bottle and hope for the best

# More Ways You Can Screw Up Your Beer

- Fermentation issues
- Temperature issues
- Blow-offs
- The Star San “suck”
- Too long/too short fermentation
- Contamination
- Not enough/too much yeast
- Waited too long - Beer past its prime

- Acetaldehyde** – Green apple-like aroma and flavor.
- Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as “hot.”
- Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** – Similar to the aroma of a skunk.
- Metallic** – Tinny, coinny, copper, iron, or blood-like flavor.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oxidized** – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

# Keith Gresham's Porter

- Brewed a standard porter
  - Lacking flavor
  - Low mouthfeel
- Brewed some espresso, only collecting the first half of each batch which contained the sweeter brew.
- Pressure cooked about 6 Fresno Chili Peppers for about 15 minutes then pureed them in the blender. Filtered them through double paper coffee filters
- Both issues resolved

# Todd Barrett's Sour Beer

- Originally brewed in March of 2017
- Used club dregs but didn't add a *Saccharomyces* pitch
- Star san incident
- Added a fresh *Brettanomyces* pitch
  
- Ideas or suggestions?

# Even More Ways You Can Screw Up Your Beer

- Ingredient issues
- Overdose with adjuncts - a little goes a long way
- Crappy recipes - start with known good and modify to see what changes occur
- Substitutions that aren't quite right
- Forgetting hop/adjunct additions
- Old ingredients



# Ways to Resurrect a beer

- Blending
- Adding fruit/adjuncts
- Fresh pitches of yeast/bugs
- Hop additions
- Use as strike water/mash water for darker beer - (diacetyl, skunk)
- Additional aging - (sulfur, solventy)
- Krausening

# Greg Orth's Brut IPA

- Homebrew Shop ran out of Pilsner - Sub Vienna
- Became too dark
- Stuck sparge, high OG
- Racked to secondary @ 1.009
- Added a packet of WLP715, finished at 1.008
- Dry hopped on December 22
- Second dry hop on December 25

# More Ways to Resurrect a Beer

- Marketing
- Use it for cooking
- Distill into whiskey

# Curiosity by Andy Gamelin

- Brewed in 2011 as the start of his Barley Champagne Series
- Didn't finish as expected - too sweet
- Brett addition to keg in 2014
- Bottled in 2016
  
- Here's the result of 7+ years of effort!

# The Last Resort

- Bug bait
- Other ideas?
  
- Dump it. :(

# Questions? Comments?

Thank you for all the participants and contributors!