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 25th 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
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!