

SMOKE BEER

Scot Blair

SOUTH PARK BREWING

1517 30th St - 92102

- Scot Blair
 - Owner / Director of Brewery Operations
- Ryan Sullivan
 - Head Brewer
- Anyaa Carter
 - Assistant Brewer / Cellar

ABOUT ME

- Born in Champaign, Illinois
- Former Marine 1989-1992
 - Desert Shield/Storm
 - HRO Bangladesh
 - HRO Philippines
 - HRO Somalia
- Homebrewer since 1994
 - First beer I brewed was a Scottish Export Ale
- Hamiltons Tavern owner/beer curator since 2006
- Certified Cicerone - 2010
- Monkey Paw Brewery - 11.11.11 - 02-01-2018
- Imbibe Magazine Beer Person of the Year 2012
- SDSU extended studies Business of Craft Beer - Built the original curriculum and original instructor on Beer Styles 2013-2014 - Advisory Board Member
- South Park Brewing - 2015 - Present
- GABF Judge - 2016 - Present
- FAN OF ALL THINGS GREAT BEER

Smoked Beer Styles

- Rauchbier - weiss, bocks, helles, marzen - German
- Smoked Porter/Stouts - American
- Gratzler - Polish
- Gotlandsricka - Swedish/Nordic
- Scottish Ale's
- Culinary specialties and really anything goes
 - Campfire (smores), IPA's, Schwarz, etc

History

- Before the industrial era we should expect that much of all beers were ‘smoked’ since sun/air and fire (wood, hay, petcoke and dung (sheep dung for food (lamb) and anything else- Iceland) were the primary fuel sources in this cool/damp climates for drying malt

Wood

- Milder Wood Flavor/Aromas
 - Alder
 - Maple
- Medium Wood Flavor/Aromas
 - Apple
 - Cherry
 - Oak
 - Beech
 - Birch

Wood

- Hard/Strong Wood Flavor/Aromas
 - Hickory
 - Pecan
 - Walnut
 - Mesquite (intense)
- Other sources
 - Peat(decayed moss/vegetation) -> can be intense the longer it smoked thick and sticky smoke

Smoked Beer Breweries

- Schlenkerla - 1405 Bamberg Germany - Beech
- Spezial - 1536 Bamberg - Beech
- Bamberg breweries Schlenkerla and Spezial continue the old world traditions of smoking their malt and are the example
- Alaskan Smoked Porter - one of the most award winning beers in the history of GABF - Alder wood - house smoked

Smoked Malts

- Oak-Smoked Wheat (Weyerman) - up to 100%
- Beech wood (Weyerman) - up to 100%
- Peat Smoked Malt (Simpsons) - Varies on Use
 - Medium - 20-35
 - Heavy - 60-75
- Peat Smoked Malt (Rheinpfalz) - 10% light 25% intense - up to 100%
- Cherry Smoked (Briess) - up to 60%
 - Low and Slow 50%
- Apple Smoked (Briess) - up to 60%
- Mesquite Smoked (Briess) - up to 60%
- Smoke your own! (cold or low)

Phenols

- Smoked malt phenolic compounds
 - Spicy and Clove-like
 - Plastic
 - Vinyl - electronics
 - Band-aid
 - Bacony / Meaty
 - Woody Ashy - Campfire
 - Tobacco
 - BBQ / Oily / meaty

TODAYS EXAMPLES

- SPBC Bread and Smoke
 - Amber ale - 5% Peat
- SPBC Skol
 - Gotslandricka - 34% Oaked Wheat
- Schlenkerla Marzen
 - 100% beech wood
- Schlenkerla Helles
 - Residual smoke from yeast/kettle - 0%
smoked malt used

Gotlandsdricka - 5.9% ABV

Collaboration with SBE -Andy, Lauren and Alvin

- 62% Admiral Feldblume (clover/hay/scone)
- 34% Oak Smoked Wheat (phenolic, wheaty)
- 3.5% -1 gallon of Wildflower Honey = 12lbs
- Acidulated malt for mash ph and Standard carbon filtered SD City water
- 60 minute - 10BU
- 4.5lbs of Juniper berries (no branches) and .5 lb of white sage with stems 15 minute thru knockout (45-50 minutes total in wort)
- Cal Ale - 66-68 degrees

Smoked Amber - 5.7% ABV

- 54% - Munich
- 36%- Pilsner
- 5% -C40
- 5% -Peat Smoked Malt
- Acidulated malt for mash ph and Standard carbon filtered SD City water
- FWH - 18BU
- Cal Ale - 66-68 degrees

Smoke Beer and Food

- Cheese
 - Gouda
 - Triple Creme
 - Aged cheddar
- Food
 - Grilled Sausage
 - Salmon
 - Brick oven pizza
 - BBQ - pork, ribs, chicken, bacon
- Dessert
 - Cobblers
 - Ice Cream
- Schlenkerla Marzen
 - Chili
 - Beer cheese

WOOD and BBQ

- Almond: A nutty and sweet smoke flavor, light ash.
 - All meats.
- Apple: Slightly sweet but denser, fruity smoke flavor.
 - Beef, poultry, game birds, pork (particularly ham).
- Apricot: The flavor is milder & sweeter than hickory.
 - Most meats.
- Ash: Fast burner, light but distinctive flavor.
 - Fish and red meats.

WOOD and BBQ

- Birch: Medium hard wood; flavor similar to maple.
 - Pork and poultry.
- Cherry: Slightly sweet, fruity smoke flavor.
 - All meats.
- Cottonwood: Very subtle in flavor.
 - Most meats.
- Grape: vines Aromatic, similar to fruit woods.
 - All meats.

WOOD and BBQ

- Grapefruit: Medium smoke flavor; hint of fruitiness.
 - Excellent with beef, pork and poultry
- Hickory: Pungent, smoky, bacon-like flavor.
 - The most common wood used! Good for all smoking!
- Lemon: Medium smoke flavor; a hint of fruitiness.
 - Excellent with beef, pork and poultry
- Lilac: Very light, subtle with a hint of floral.
 - Seafood and lamb

WOOD and BBQ

- Maple: Mildly smoky, somewhat sweet flavor.
 - Pork, poultry, cheese, and small game birds
- Mesquite: Strong earthy flavor.
 - Most meats, especially beef. Most vegetables.
- Mulberry: The smell is sweet; reminds one of apple.
 - Beef, poultry, game birds, pork (particularly ham).
- Nectarine: Milder and sweeter than hickory.
 - Most meats.

WOOD and BBQ

- Oak: The second most popular wood to use. Heavy smoke flavor. Red Oak is considered the best by many pit masters.
 - Red meat, pork, fish and heavy game.
- Orange: Medium smoke flavor; a hint of fruitiness.
 - Excellent with beef, pork and poultry
- Peach: Slightly sweet, woody flavor.
 - Most meats.
- Pear: Slightly sweet, woody flavor.
 - Poultry, game birds, pork.

WOOD and BBQ

- Pecan: Similar to hickory, but not as strong.
 - Good for most needs.
- Plum: The flavor is milder and sweeter than hickory.
 - Most meats.
- Walnut: Very heavy smoke flavor, usually mixed with lighter wood like pecan or apple. Can be bitter if used alone.
 - Red meats and game.