

German Brewing Techniques

American Homebrewers Assoc.

2008 Conference

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Overview of Today's Presentation

- Topics
 - Overview of the Reinheitsgebot
 - Overview of common brewing methods
 - Examples of some commercial beer recipes
- Information Sources
 - Text Books – Kunze, Narziss,
 - Interviews with German brewers
 - Tours of German Breweries

German Brewers

vs

American Brewers

German	American
Tradition	Innovation
Balance	Extreme Flavors
Freshness	Variety
Science	Art

Reinheitsgebot or Purity Law

- Written in 1516 (oldest food law still in force)
- 1516 Law is not the same as provisions defining Purity Law in Biersteuergesetz (“beer tax law”)
- 1516 Law does not include the modern requirements for labeling a beer as “brewed according to the Reinheitsgebot”
- Modern innovations have required ongoing interpretation about what is permissible

German Reinheitsgebot applies to

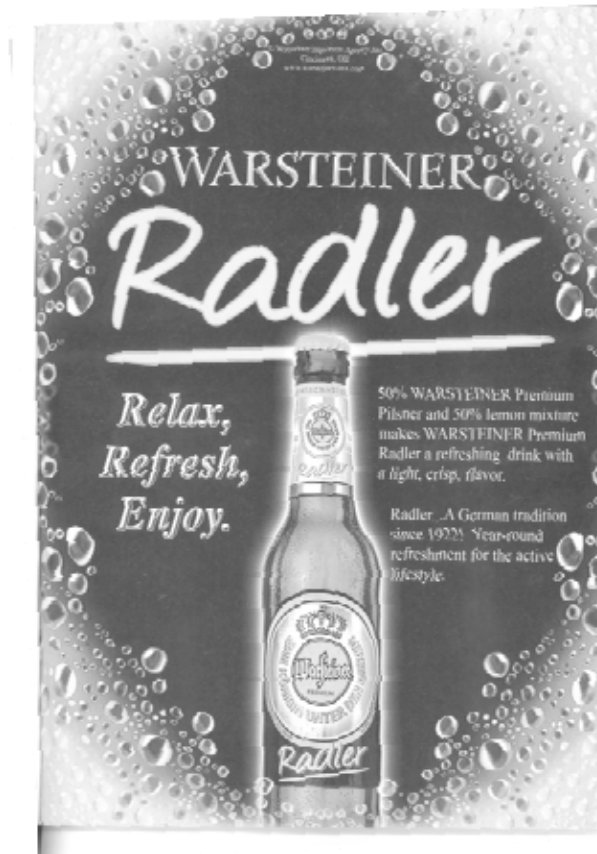
- All beer brewed in Germany and sold in Germany
- All beer brewed in Bavaria and Baden Württemberg and sold in or outside Germany

Exceptions to Reinheitsgebot

- Beers brewed outside Germany and imported (EU ruled in 1987 law was restraint of trade between EU members)
- Beer brewed in Germany and exported (except Bavaria and Baden Württemberg)
- Malt beverages not labeled as “beer”
- Beer cocktails mixed in taverns – Examples: Berliner Weisse, Russ’n, Radler
- Experimental beer
- Homebrew

Just Don't Call it Beer!

“Radler” is a mixed beer drink of 50% Helles Bier and 50% Sprite/7UP. The Brits call this a “Shandy”. It is usually mixed at the bar; however, Warsteiner is selling this concoction in a beer bottle, but the bottle is labeled “Mischbiergetraenk” and not “Beer”. Therefore, the Reinheitsgebot does not apply.



Malt



- Malt only, no adjuncts (loophole: Spitzmalz)
- Lager beer can only use barley malt
- Ales may use any malted grain (wheat, rye, spelt)
- Malt must be milled on site (i.e., no malt extract)
- No coloring (loophole: Farbebier, aka “colored beer”)

Water Treatment

Kloster Brauerei Ettal, Ettal



Water

- Normal public water treatment allowed by “Trinkwasserverordnung”: chlorine, ozone, UV
- Treatments allowed: filtration, reverse osmosis, ion exchange, slaked lime
- Salts permitted: Gypsum and CaCl, if added to water only
- Cleaning and disinfectantsolutions allowed
 - with assumption that they are rinsed

Acidification

- Prohibited
 - Addition of industrially/non-biologically produced acid
- Permitted
 - Acid rest
 - mash in at 45°C and let mash stand overnight – no longer commercially practiced (too slow, too variable)
 - Sauermalz
 - Regular pilsner malt sprayed with Sauergut
 - Sauergut, aka, sour wort
 - Wort is inoculated with cultured lactic bacteria or from wort that has been subjected to an acid rest

Sour Wort

via lactic bacteria (Sauergut)

Wochinger Braeu, Woching



Hops

- Pellets allowed
- Extracts allowed if derived by natural solvents like ethanol, CO₂
- Isomerized extracts not allowed
- Hops allowed in kettle only (i.e., no dry hopping)



Yeast

- No nutrients or additives
 - Oops! Is that a zinc pipe
 - Macerated and heat deactivated yeast
- No acid washing
- Lager yeast in wheat beer bottle conditioning permitted (barley kräusen can't exceed 15%/v)
- Brewers not as focused on strain of yeast
 - Strain 34/70 = WY2206 & WLP830

Yeast Transfer Tub

Brauerei Greifenklau, Bamberg



Mashing Regimes

- Single temperature infusion
 - Almost unheard of in Germany
 - For a Braumeister, much too simple to make good beer
- Decoction – losing popularity due to time & \$
 - dark beers – caramel & phenols (fuller, rounder flavor)
 - wheat beers – denature proteins to improve viscosity
 - small traditional breweries
 - Increase fermentability
- Step infusion mash – most common

German Mashing Regimes Require Sophisticated Equipment

- Mash agitator
 - Mixing during step infusion
 - Mixing for decoction
- Lauter tun rakes
 - Decoction and pumping deaerates mash so it won't "float" as in British-style single temperature infusion
- Mash pump

Mash Tun

note the 2 agitator arms and copper chain to prevent scorching



Classic Mash Temperatures

Tem	Purpose
35°C	(optional) starting point for mash in, especially triple decoction
45°C	(optional) degrade β -glucans & produce ferulic acid _ 4 VG in Weissbier
50°C	protein rest & degrade β -glucans
62°C	gelatinization/liquefaction (beta amylase)
72°C	saccharification (alpha amylase)
78°C	mash off

Water:Grist Ratios

(wt/wt, 1liter = 1kg, 1qt 2 lb)

- Mash more liquid than English infusion mashes because German mashes are stirred and pumped
- Water grist ratios are adjusted for beer type
 - 3.0 to 3.5 : 1 dark and/or malty beers (Maerzen)
 - 4.0 to 5 : 1 pale and delicate beers (Pils)
- Lower water : grist ratio requires more sparging: _efficiency __ phenols __ fermentability
- Higher water: grist ratio requires less sparging : _ efficiency __ phenols __ fermentability

Lautering

- Continuous sparging is probably more common in larger breweries
- Batch sparging with 2 or 3 sparge water additions (“Nachgüsse”)
- Less common to heat kettle intensely while filling
 - convert starch to dextrins @ 75°C, start heating at kettle full
 - Consistent flavor and stability from consistent boiling parameters, i.e. time and temperature

Lauter Tun

Brauerei Greifenklau, Bamberg



Hops

- 1 to 4 additions depending on style
- Aroma hops are usually boiled 5 to 10 minutes to remove grassy flavors
- No dry hopping, but hops are sometimes added right before whirlpool, but not in whirlpool
- No bittering or hop oil extract can be added after kettle

Knockout

- Aerate in-line between chiller and fermenter with sterile air (not oxygen)
- Knockout colder than fermentation temp.
- Flotation tanks for lagers when fermented in flat bottom fermenters
 - Can't remove trub in flat bottom fermenter
 - Can't harvest yeast if flat bottom filled with trub

Coolship at Bavarian Farm Brewery



Top Fermentation (ales)

- Open fermenters still common for Weissbier, brewpubs, and traditional Bavarian lager breweries
 - Skim and remove trub first +/- 2 days
 - Then harvest yeast by skimming
- Pitching rates
 - Weizen - 5 to 10MM cells/ml
 - Yeast cells double more times at warm temps
 - Yeast growth promotes higher ester production
 - Perhaps higher rate for cool fermented Alt and Koelsch due to colder temp and lower ester profile

Weissbier Fermenter

Schneider



Open Brewpub Fermenters

Fliegerbraeu, Munich



Bottom Fermentation (lager)

- Pitch 15 to 30MM cells/ml
- Knockout colder than fermentation temperature @ 6 to 8°C
 - Oxygen solubility _
 - Protection against invading microbes
 - Reduces fruity/spicy higher alcohols and esters
- Free rise to 9 to 10°C, achieve about 80 - 90% of attenuation limit in 1 week
- Drop to lagering temperature (0 to 2°C) by 1°C/day (DON'T CRASH!!!!!!)
- Condition for 3 or more weeks (diacetyl rest sometimes used by larger brewers up to 20_C)
- Tank is bunged and remaining extract (1 – 2% remaining fermentable extract) or added kraeusen (10%) carbonates beer

Open Lager Fermenter

(Kloster Brauerei Ettal, Ettal)



Open Lager Fermenter

(Kloster Brauerei Ettal, Ettal)



Open Lager Tank

Brauerei Greifenklau, Bamberg

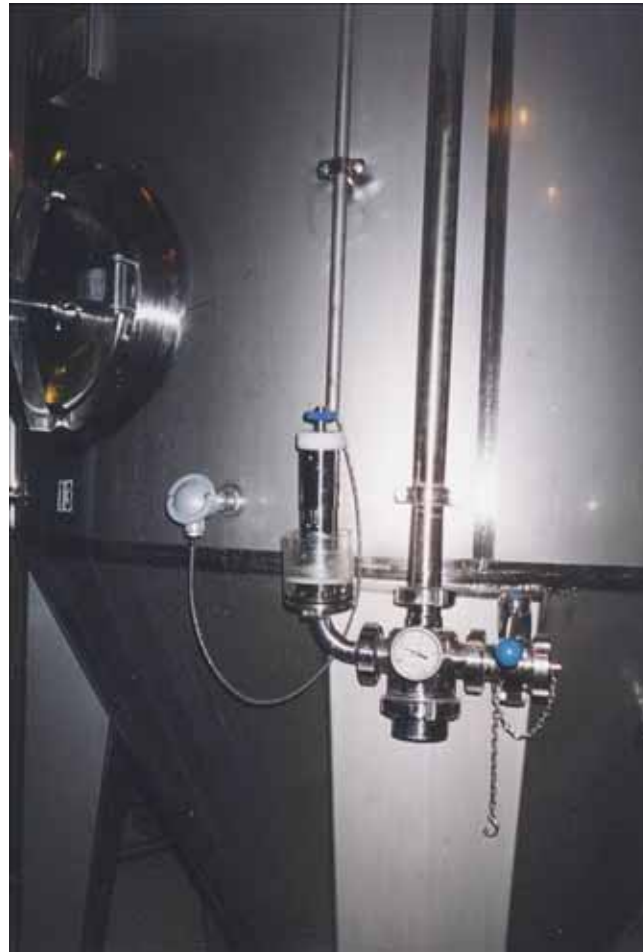


Clarification/Filtration

- **Not Permitted** — these are not inert, can't be fully removed
 - Irish moss
 - Isinglass
 - Forced carbonation from CO₂, if not produced by fermentation
- **Permitted** — inert ingredients that can be removed by filtration or sedimentation
 - PVPP (plastic flakes that adsorb tannin)
 - Silica gel
 - DE and cellulose filters
 - Carbonation by spunding (bunging) and kräusen
 - Forced carbonation from CO₂ captured from fermentation
OK

Spundapparat

pressure-relief valve for carbonation



German Brewers Are Very Mindful of pH thorough out entire process

- 5.4 to 5.6 pH in the mash
- 5.1 to 5.4 at end of boil
- 4.2 to 4.4 at end of fermentation (4.6 bacteria active and taste affected)
- Focus on the beer pH, not the mash!!!!!!
- Homebrew pH is often too high!

German Lagers may have higher levels of SO₂ (sulfur dioxide) than American lagers

- SO₂ should not to be confused with:
 - DMS – inadequate boil (should never be found in German lager)
 - H₂SO – stressed yeast / unwanted microbes
- Lager yeast naturally produce more SO₂ than ale
 - German brewing techniques produce/trap more SO₂
 - Cold fermentation, cold lagering
 - Natural carbonation (forced carbonation scrubs SO₂)

Factors contributing to increased SO₂

Dr. Greg Casey, Coors Brewing

- Lager yeast strain produces more SO₂ than ale
- Spunding and kraeusen (trapped CO₂)
- Sulfates in water
- Cold temperature (Miller – beer fermented at 10°C 2x more SO₂ than at 15°C)
- Suntory of Japan noted more SO₂ with all malt beers than with adjunct beers

Factors contributing to decreased SO₂

- Ale yeast
- Pasteurization
- Higher beer storage temps
- Increased tank venting
- CO₂ release purges SO₄ from beer
- Fast fermentations
- Non-pressurized fermentation/conditioning

Beer from the Lager Tank

Taste the freshness and SO₂

Paulaner Braeuhaus, Munich



Appendix

- Typical Grain Bills – a lot of a little
- Actual German Brewery Recipes
 - Munich Dunkel
 - Weizen
 - Hell
 - Dunkel
 - Helles
 - Pils
 - Koelsch
 - Alt

Malt Color

- Use a lot of low color malt instead of a little of a high color malt
 - 100% vienna or munich malt can be used
 - Cara malts are usually less than 5% of grain bill
 - Dark/Roasted malts are usually less than 1%
- Roasty flavor rarely acceptable, except a hint in Schwarzbier. Ways to add color, but no roast flavor
 - Fardebier (colored beer)
 - Dehusked roasted malt (carafa)

Malt Bill for Various Beers

(Source: Narziss, Brauwelt, 6, (1990), p. 178-184.)

Beer Type	Malt Type	Malt EBC	% of Grist
Pils	pilsner	3	100
	pilsner	3	95
	cara-pils	4	5
Hell	helles	3.5	95
	cara-hell	25	5
Export	helles	3.5	100
Export	pilsner	3	99
	cara-munich	120	1

Malt Bill for Various Beers

(Continued)

Beer Type	Malt Type	Malt EBC	% of Grist
Dunkel	munich	15	90
	helles	3.5	9
	black	Na	1
Dunkel	munich light	15	40
	dark	25	40
	helles	3.5	14
	cara-munich	128	5
	black	Na	1
Dunkel	munich	15	50
	melanoidin	35	30
	helles	3.5	19
	black	Na	1

Malt Bill for Various Beers

(Continued)

Beer Type	Malt Type	Malt EBC	% of Grist
Maerzen	vienna	5.5	90
	helles	3.5	10
Maerzen	vienna	5.5	90
	cara-hell	25	10
Maerzen	munich	15	70
	helles	3.5	25-30
	cara-munich	120	0-5
Maerzen	munich	15	50
	helles	3.5	30
	melanoidin	20	20
Maerzen	munich	15	100

Malt Bill for Various Beers

(Continued)

Beer Type	Malt Type	Malt EBC	% of Grist
Helles Weizen	wheat	Na	50-90
	helles	3.5	50-10
Helles Weizen	wheat	Na	70
	cara-hell	25	5
	helles	3.5	25
Helles Weizen	wheat	Na	70
	munich	15	15
	helles	3.5	15

Malt Bill for Various Beers

(Continued)

Beer Type	Malt Type	Malt EBC	% of Grist
Weizen	wheat	Na	60
	munich	15	40
	black	Na	<0.5
	wheat	Na	40
	dark wheat	Na	30
	munich	15	30
Koelsch	helles	3.5	95
	cara-hell	25	5
Koelsch	helles	3.5	85
	vienna	5.5	15

Malt Bill for Various Beers

(Continued)

Beer Type	Malt Type	Malt EBC	% of Grist
Alt	helles	3.5	99
	black	Na	1
Alt	munich	15	90
	helles	3.5	10
Alt	helles	3.5	85
	cara-munich	120	15
Alt	munich	15	50
	melanoidin	35	50

Malt Bill for Various Beers

Notes:

- *Black Dark malt is called Farbemalz (colored malt)*
- *Black malt has color of 1300 to 2500 EBC*
- *Melonoidin malt is also known as Bruhmalz*
- *Munich malt is also know as Dunkles Malz*

German Bier Recipes

- Recipes from commercially brewed beers
- Note not only the grain, hops, and yeast, but also the process variables.

Monastery Weltenburg – Munich Dunkel

2008 World Beer Cup Gold Medal

Malt:	75% Munich, 20% pale, 5% specialty (caramel and roasted)
Water: Grist	Ratio: 3 to 1
Mash (2 decoctions)	Mash in @ 52°C, rest 10 min Pull 1 st decoction (30%) & boil 20 min Rest @ 63°C, rest 30 min Pull decoction & boil 20 min Mash off @ 74°C
Lautering	Vorlauf – 5 to 10 min First wort runs off in 1:15 hr 3 sparge water additions @76°C Total lautering time = 2.5 to 3.0 hr
Boil	50 min @ 103°C (external calandria)
Hops	3 additions: 1st @ boil start; 2nd after 25 min; 3rd at end IBU - ?? (Probably Hallertau/Hallertau and/or Hallertau/Perle)
Whirlpool	20 min stand
Knockout	12.5°P @ 6°C w/ 2 stage counter flow wort chiller
Aeration	6 mg of O ₂ and pitch proprietary yeast @ 30MM cells/ml
Flotation	2 hours
Primary	7 days @ 9°C in flat-bottom enclosed fermenter – fully attenuated
Conditioning	3 to 4 weeks @1°C w/kraeusen for natural carbonation
Filtration	DE

Export Dunkel

(small Bavarian brewer)

OG 12.8°P
 BU na
 Water no treatment, except water salts and sauergut
 Malt 94% Munich malt, 6% caradunkel, 0.1% Farbemalz (black); Farbebier in kettle
 Mashing (1 decoction)

Temperature (°C)	Rest (min)	Comment
50	-	Mash in
64	10	Pull decoction to raise mash to next rest; boil 20 min
72	20	Saccharification rest
75	--	Mash off/Transfer to lauter tun

Lautering 2:20 hr total; 1:00 first runnings, 1:20 for 2 sparge additions
 Boil 1:45 hr
 Hops 1st 45% Hallertau Perle 10 min after boil start
 2nd 55% Hallertau Perle 30 min after boil start
 Ferment Cool to 7°C in 65 min

Schneider Weisse Original

Kelheim

Malt:	60% wheat malt, 40% pale barley malt (color comes from <1% carafa)
Water: Grist	Ratio: 5.5 to 1 (very liquid)
Mash (2 decoctions)	35°C, mash in 44°C, 10-15 min (ferulic acid _ 4VG) 52°C, protein rest 62°C, gelatinize 72°C, saccharification Mash off
Lautering	3.5 hr
Boil	58 min @ ??°C with external calandria
Hops	12 IBU
Whirlpool	
Knockout	12.8°P @ 16°C
Aeration	5 mg of O ₂ in-line
Yeast	proprietary yeast @ 4-7MM cells/ml (don't reuse yeast – top crop)
Primary	? Days @ 16-24°C in open fermenters – fully attenuated
Bottle Conditioning	centrifuge to drop yeast count to 0.3 to 0.5MM cells/ml cool beer to 2.5g CO ₂ /L (8°C) Mix Speise in tank for 6.5g CO ₂ /L (3.2 CO ₂ v/v) Fob bottles after filling 1 week @ 20°C, then 2 week @ 10°C

Observations by Hans Peter Drexler (Schneider) on Weissbier

- Longer the rest at 44°C, the higher the 4-V-G (clove phenol)
- Low Kolbach index (38%) for wheat and barley needed for estery beer
- Removal of cold break creates neutral taste and is not necessary
- Open fermenters increase esters
- Bottle conditioning increases phenols
- O₂ reduction at bottling important

Hefeweizen Beer

Doemens Akademie

OG 12 to 13°P
 BU 13
 ADF 80%
 C02 6g/L
 Malt 60% Wheat, 38% Pale barley, 2% Sauermalz
 Water: Grist 3.75:1

Temperature	Rest	Comment
45	20	Precursor ferulic acid for 4VG formed
50	10	by direct heat to mash tun
62	10	After 10 min. pull 1 st decoction
decoction	in 10 min	raise to 72°C, hold 15 min, then boiling for 15 min
72	15	Add decoction to raise main mash to 72°C
78	--	Transfer to lauter tun

Hops Hallertau Perle pellets, one addition 10 min after start of boil
 Ferment at 20°C until fully attenuated,
 Bottling add Speise held back from brew day, and condition at room temperature

Hefeweizen

(small Bavarian brewer)

OG	12.4%
BU	na
H ₂ O treatment	none
Malt to Mashing	56% wheat, 28% pale barley, 12% Munich, 4% Caradunkel; Fardebier equal 1.5% added to kettle (1 decoction)

Temperature (°C)	Rest (min)	Comment
45	15	Mash in
52	5	Optional, may begin heating immediately to next rest
62	20	Pull decoction, boil 20 min, add back for next rest
72	72	Optional, add decoction to raise main mash to 72°C
75	--	Transfer to lauter tun

Lautering	2:20 hr total; 1:00 first runnings, 1:20 for 2 sparge additions
Boil	1:45 hr
Hops	1 addition of Hallertau Perle 10 min after boil start
Ferment	Cool to 16-17°C in 65 min.

Export Hell

(small Bavarian brewer)

OG	12.3°P
BU	na
H ₂ O treatment	sour wort - 1% of knockout volume added at mash in, 0.5% added in kettle
Salts	CaCl
Malt	96% pale barley, 2% carahell, 2% caradunkel
Water: Grist	na
Mashing	(1 decoction)

Temperature (°C)	Rest (min)	Comment
58	15	Mash in
64	20	Pull decoction to raise mash to next rest; boil 10 min
72	25	After 10 min. pull 1 st decoction
75	--	Transfer to lauter tun

Lautering	2:20 hr total; 1:00 first runnings, 1:20 for 2 sparge additions
Boil	1:30 hr
Hops	1 st 30% Hallertau Perle 10 min after boil start
	2 nd 30% Hallertau Perle 30 min after boil start
	3 rd 20% Tettnang 60 min after boil start
	4 th 20% at knockout
Ferment	Cool to 7°C in 65 min.

Schoenramer Pils

Brauerei Schoenram, Schoenram, Bavaria

- soft water, **low alkalinity**, chloride and sulfate ions enhances body and aroma respectively
- very pale barley variety with a lot of enzyme activity (we use the variety Barke, the palest available)
- intense mash, single-decoction best as it **boosts attenuation**. Rests vary according to year, but a long time around 65°C is necessary
- **high attenuation (>87% apparent)** enhances hop character (dryness) and at the same time, through the higher level of alcohol, **adds a sweetness** to balance out the bitterness
- I am a proponent of aroma hop varieties and **use only aroma varieties** for my Pils (as for all my beers), even for the bittering - 4 different varieties given 5 times, more than 50% as late hopping, all are Bavarian hop varieties from the Hallertau and Spalt (the varieties and combination a secret I'm not at liberty to give away)
- enough evaporation to drive out DMS (> 5.5%)
- acidification of mash and wort to adjust pH (**lactic acid derived from the malt and propagated to around 1.5%**)
- hot trub separation with the whirlpool, **cold trub separation with flotation tank**
- fermentation in open vessels beginning around 7°C, max. temperature 9°C, pitching rate 18 million cells per ml (about 1 liter of thick yeast per hl)
- ferment close to final attenuation, cool to 3°C over 2 days (total fermentation time with cooling around 8 days) add 8% krausen beer when transferring to lagering
- **we skim our fermentation head almost daily**
- hold in tank at 3°C for 2 weeks until vigorous secondary fermentation begins to calm down, **gradually cool** to below 0°C (around minus one) over two weeks
- last two weeks below freezing, total lagering 6 weeks, 5 weeks is also OK, but not less
- ensure minimal oxygen take-up at bottling

Prost!

