



news from the brewmaster

Greetings to all and welcome to the first installment of my web diary at YellowBelly. As brewmaster, I've been offered this opportunity to speak about our beers, our brewing philosophy, my experiences here at YellowBelly and my take on the world of brewing.

I've never been one to turn down such an opportunity. In fact, once I begin speaking of beer, it can be very difficult to change the subject. I've been doing this for twenty five years and I always have a lot to say about it.

Brewing is not just my livelihood, it is also my passion. Beer is one of those ever-present accessible cross-cultural things the basis of which has existed relatively unchanged since prehistory.

Things like the wheel, the cup, a cutting edge, cloth, and bread. It runs a seamless thread down through our history, right to the beginning of our civilization. It bears (or has borne) many cultural contexts – economic, political, religious, ceremonial, nutritional, recreational – the list goes on. I am interested in all of them and will hopefully share some of my thoughts on and provoke some thoughtful discussion of those contexts in future diary entries.

Our brewing philosophy here at YellowBelly is quite simple.

That's just it. Keep it simple. We don't do anything we don't have to. No stabilizers, no added preservatives, no hop extracts, no added enzymes, no pasteurization, no animal by-products. No s*#t. No kidding.

Although we are the smallest brewery in Newfoundland we have a pretty fine piece of kit. It affords us quite a precise degree of control in pretty much every aspect of our brewing process which allows us to present our clients with consistent, high quality, all natural beers, every time.



Liam
McKenna

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Just put a batch of bakeapple wheat ale into the fermentor recently. No name yet but the front-runner is 'YB' – stands for Yellowbelly Bakeapple. Basically a very simple 5.0% alc/vol. American Wheat ale, 30% wheat malt (Canada Malting), with the remainder of the grist being a 60/40 split between Canada Malting Superior Pale and Thomas Fawcett & Sons Marris Otter Pale Ale malts. Hops are Nugget/Galena base and Perle/Cascade finish but don't expect much hop character. Target IBU was but 15. At 75% of attenuation target we added 80 lbs of whole, Labrador bakeapples (to a 10 hL volume). The fermentation slowed immensely but continued to creep forward (significant benzoic acid in bakeapples – not nearly that of cranberries but it obviously slowed everything due to its antifungal effect).

Beautiful aroma of bakeapples at the moment (almost apricot-like), beer seems well balanced and the pH is at 3.85 currently and seems to be stable there. We're getting some nice astringency from the seeds. Some incredibly complex flavours arising therefrom. Really can't say how things will ultimately turn out, but I'm pretty damned excited!

As far as I know, apart from a few rare examples (Cantillon did one for Akkurat in Sweden once and I believe it was Dogfish Head that did one as well once), bakeapples are not commonly used in brewing. Probably because they are so bloody expensive. Consumers pay about \$20 a pound for whole bakeapples here when they can get them. We didn't pay that but I'm sworn to secrecy on what we did pay. It was still a wad. Should be ready around Sept 28th – don't be late!

Pax.

Liam

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