Blending For Success

Some Reasons to Blend

- Create a consistent product-

Many commercial breweries blend to meet their customers' expectations for a consistent flavor profile.

- Competition entry-

Fine tune your entries' flavor, aroma, and appearance to suit competition style guidelines.

- Historical style re-creation-

A couple examples :

• Gueuze(Belgian Lambic Ale)-

This is a blend of several different years' sour beer production, including a young Lambic which provides the necessary fermentable sugars to carbonate the beer when bottled.

•British Three Threads -

This was a blend of a young mild , an aged brown ale and a sweetish pale ale called twopenny. This was blended at the pub. A new beer called Entire Butt later took place of this blend. This beer ended up being called porter.

- Personal taste preference-

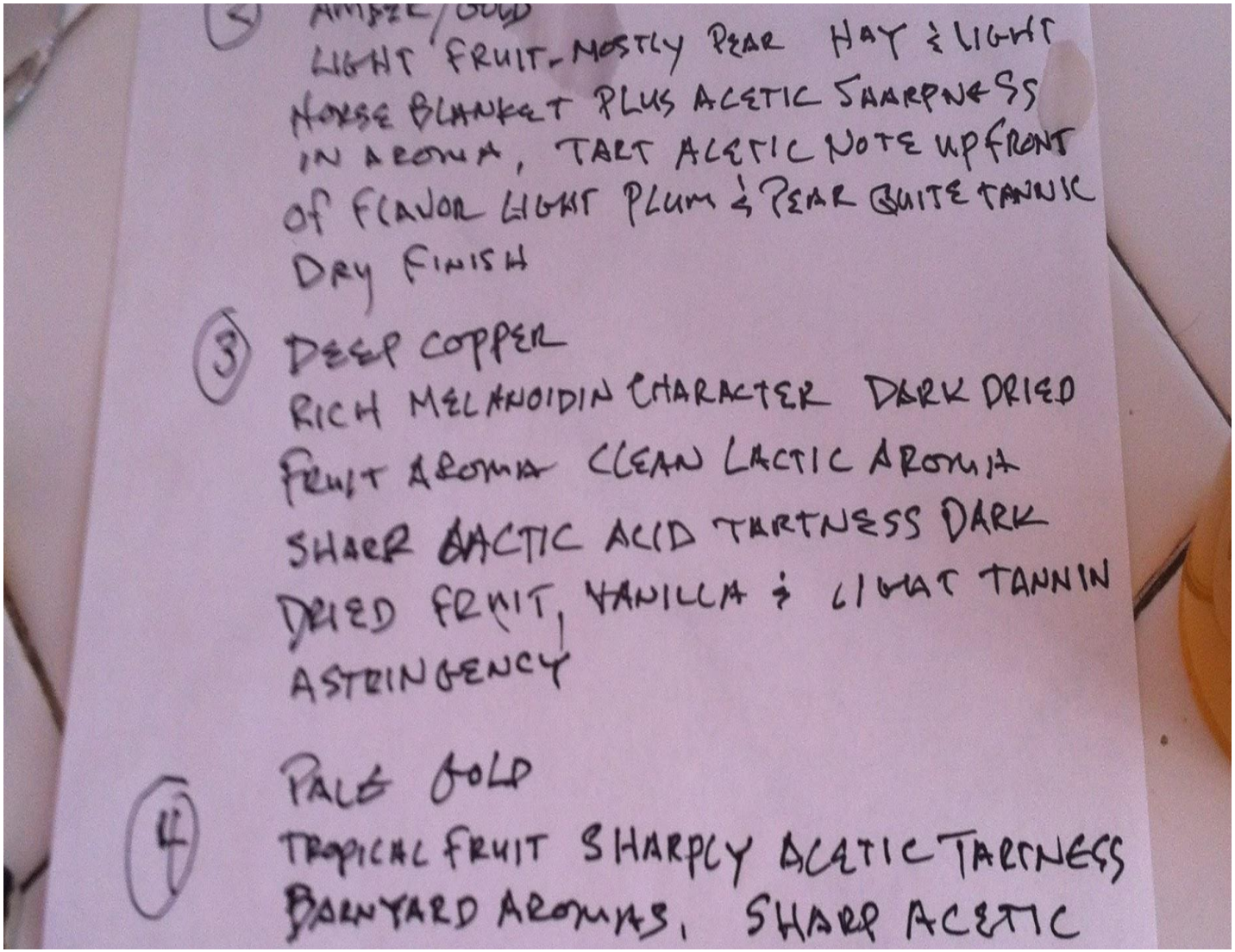
Pretty self explanatory….

Blending Process

- Start with good quality components. If you blend two flawed beers, chances are that you' ll end up with one flawed beer after blending.
- First step is to taste the beers you're thinking of combining and make some notes about each beers' flavor, color, aroma and any other qualities that each one exhibits.

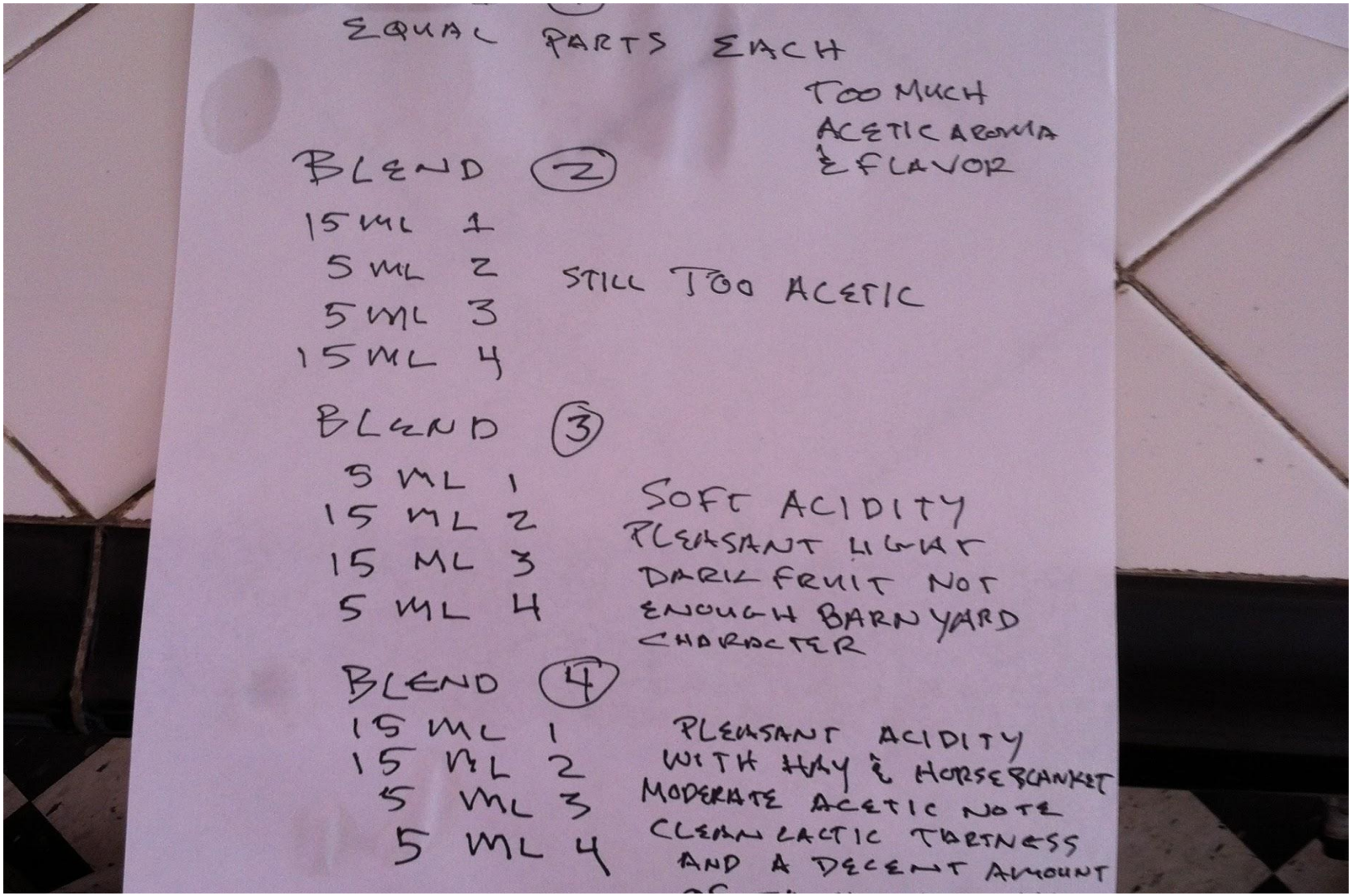
The Beers Selected

Tasting Notes



Blending Process

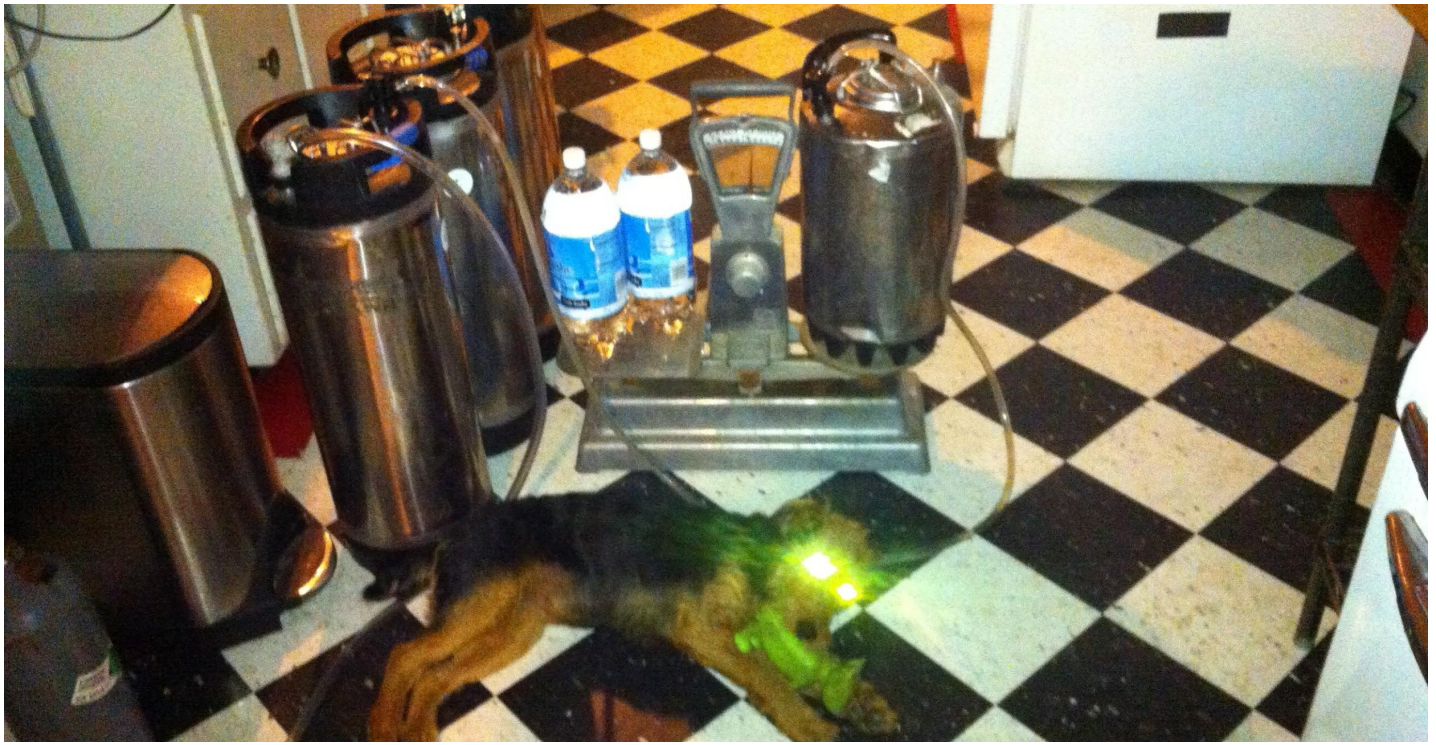
- Begin by blending equal amounts of all the beers that you’ ve chosen to include in the blend. This will give you a starting point for flavor aroma and appearance comparrison
- Several different blends should be done taking various traits of blending beers into account.
- I chose four different combinations. Each beer had a different desirable characteristic I wanted to include in the final product so it’s just a matter of determining how much of each characteristic you want to exhibit.
- Take some tasting notes of the beer blends. Hopefully you’ll end up with a profile that suits your ideal beer. Some fine tuning might be necessary to come up with a final product. Keep careful notes of any adjustments made so you can recreate the blend on a larger scale.


EQUAL PARTS EACH
TOO MUCH ACETIC AROMA & FLAVOR
BLEND (2)
15 ML 1
5 ML 2
5 ML 3
15 ML 4
STILL TOO ACETIC
BLEND (3)
5 ML 1
15 ML 2
15 ML 3
5 ML 4
SOFT ACIDITY PLEASANT LIGHT DARK FRUIT NOT ENOUGH BARNYARD CHARACTER
BLEND (4)
15 ML 1
15 ML 2
5 ML 3
5 ML 4
PLEASANT ACIDITY WITH HAY & HORSEBLANKET MODERATE ACETIC NOTE CLEAN LACTIC TARTNESS AND A DECENT AMOUNT

Blending in Quantity

- The next step is to scale up your quantities from your final blend to an amount that will fit into a corny keg. I really like using the metric system for this process. The math is simpler and the measurements are a bit more accurate
- For this blend I used 4500 ml(4.5 liters)of each of the first two components and 1000 ml each(1 liter) of the last two components. This transferred to a 3 gallon Corny keg.
- The easiest method is to do by weight. A grain scale rated to about 50 ponds should be sufficient. Electronic digital scales are nice but being old school, I use a butcher's balance beam scale for weighing grain and that's what I used here. You'll need to zero out the weight of the keg first. Once that's accomplished start transferring your various blend components. Transfer under low pressure with a "jumper" connector from "out" to "out" to minimize foaming. Put low gas pressure on the donor keg to push to the receiving keg. Periodically vent pressure from the receiving keg to speed up filling but don't leave vent open since this can cause excess foaming from CO2 coming out of suspension.
- You can do the same process without the kegs but the chance of contamination/oxidation becomes greater every time your beer is exposed to the atmosphere.

Blending by Weight



Brew Dog With Green Kryptonite Eyes Makes Blending Interesting

Taste It !

- Good or bad , now you're the parent of this beer child. Experimentation and innovation have driven this craft forward for many thousand years. Let's keep this going for the next several thousand….
- Blend On!

The Final Product

The ultimate goal of blending beers is to create a beer that the brewer enjoys. And I hope everyone else who tastes it enjoys it also .
Cheers,Keefer