



Extinct Beers and Rarities

Styles Lost in Time



SOQ Approach

- No BJCP Guidelines!
- Think of brewing parameters:
 - ◆ OG, FG, IBU, ABV
- Think of recipe parameters:
 - ◆ Grist, hops, adjuncts, addition percentages
- Think of modern equivalents for recipe ingredients
 - ◆ Amber and Brown are no longer made the same
 - ◆ Noble hops probably closest to medieval european hops
 - ◆ Kolsch yeast for many
- Use *brewing sense* to make the best beer possible for the chosen extinct style

Adambier

- From Dortmund
- Like an old ale, altbier, wild beer, and a barleywine.
- Dark, sour, hoppy, strong



Berliner Braunbier

- Similar evolution to English Porter
- Mostly dark kilned “brown” malt, originally
- Munich malt and carafa special would approximate
- Decoction mash
- Clean German Ale, lagered
- Color not as intense as schwarzbier
- Sweet and Bitter versions existed



Broyhan

- First brewed by Cord Broyhan in Hannover in 1536
- Very low ABV, 100% luftmalz “White Beer”
- Very pale and sour
- No hops used
- Likely the beer from which Berliner Weisse as a style was formed



Brunswick Mum

- Braunschweiger Mumme was an ale of such strength it was said to render the drinker silent
- The secrets to the style were closely guarded by brewmasters and guilds, some brewers being hired for life to brew Mumme
- Extremely high gravity (OG 1.250 calculated)
- Wheat malt, oat malt, dried beans
- Fir bark and tips, carduus benedictus, burnet, betony, marjoram
- Sundew, Elderflowers, Cardamom, bayberry
- Pennyroyal, wild thyme, sweet gale
- New-laid eggs (please, no)
- Stadtmumme (normal gravity) or Schiffmumme (high gravity)
- Schiffmumme aged two years before tapping



Burton Ale

- Stronger, more balanced ancestor to IPA
- Highly hopped stock ale, barleywine
- English pale malt, traditionally amber/biscuit malt
- Highest gravities possible
- OG 1.100+ FG 1.030
- 50-80 IBUs
- Burton snatch (high sulfate water)



Cervoise

- French gruit, from the low Latin *cerevisia*
- Red and White varieties, with white having more hops
- Higher gravity versions known as double biere
- Commonly brewed with *ledum palustre* or wild rosemary
- Strongly narcotic, somewhat toxic and can cause headaches



Colne Spring Ale

- 1.090-1.110
- Dark, dry, barrel-aged 7 years
- Fermented with heavy brett influences from the beginning
- Said to be the most delicious English stock ale.
- Strongest of the English stock ales.



Dampfbier

- Meaning “steam beer”
- Wheat-less Weizenbier
- Mostly munich and pilsner
- Weizenbier yeast
- Somewhere between maerzen and kristallweizen



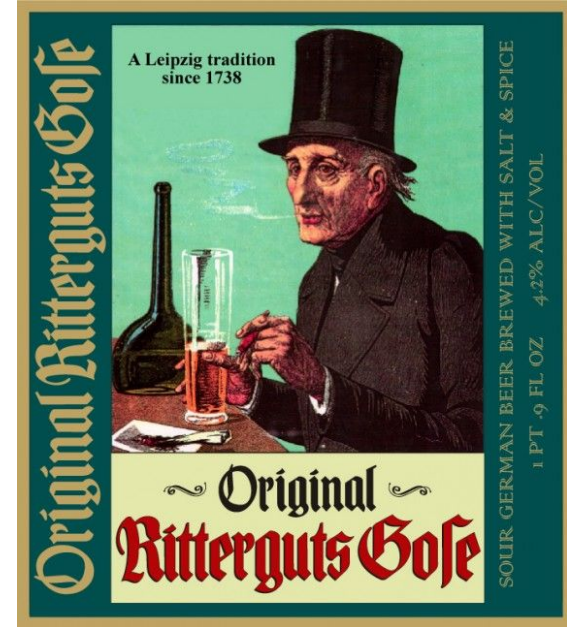
Dolo

- Millet beer
- Traditionally wild fermented
- Today, *saccharomyces cerevisiae*
- Sisal, castor oil, cassia, pimienta and tobacco leaves



Gose

- Dates from the 13th Century in the German village of Goslar
- Originally spontaneously fermented
- Ale yeast and lactobacillus fermented from the 19th century
- Sour ale with salt and coriander



Gotlandsdricke

- Daily ale of the vikings
- Similar to sahti, but with baker's yeast
- Usually session strength
- Smokey, juniper and sweet gale



Gruit

- No hops!
- Think medicinal tincture in ale form
- Narcotic, aphrodisiac, psychotropic
- Myrica gale, wild rosemary, yarrow, juniper
- Spruce tips, birch tips, bay, nettles, marjoram
- Chamomile, rose hips, lavender, elder flowers
- Dried licorice root, fennel seed



Hoppenbier

- Early Dutch hopped beer (early 16th century)
- Made from 66% to 75% malted oats and 33% to 25% malted wheat
- Bittered firmly with hops
- 6-8% ABV



Horner Bier

- Austrian oat malt beer
- Slightly sour from cream of tartar, low bitterness
- Cloudy and effervescent



Joppenbier

- Dutch sour
- High gravity barleywine meets lambic
- OG: 1.200
- ABV: 15%
- Spontaneous fermented
- Used as a mixer for health tonics



Keptinis Alus

- Lithuanian baked beer
- Converted mash is baked at high temperature
- Hop tea added to runnings
- “Raw” ale originally
- Mash is heat sanitized, no traditional boil



Kottbusser

- Wheat, Oats, Molasses, and Honey
- Clean ale yeast fermented cool
- Sour, smooth, molasses
- Described as similar to Broyhan
- Sparkling with a massive foamy head
- Lightly lactic sour, similar to Broyhan, but with hops and other ingredients
- Air dried (white) barley, wheat, oats, honey, sugar, German Ale yeast, lacto



Kuyt

- Early Dutch version of German white (pale barley) beers
- 90% Barley, 10% Wheat
- BA says >45% oat malt and >20% wheat malt
- Bittered with hops
- 4-6% ABV
- Among first hopped “beers” to make their way to from Holland to England, introducing the word beer into the English lexicon



Kvass

- Meaning sour, was made from stale rye bread
- Low alcohol, <2% ABV
- Sometimes flavored with fruit, berries, raisins, birch sap
- Brewed with rye bread in the mash
- Rye malt, rye bread, low bitterness



Leann Fraoch (Heather Ale)

- Heather tips, sweet gale in a Scottish ale
- No (or low) hops
- Lots of heather at whirlpool / steep



Maize Chicha

- Corn beer
- Chewed to add amylase
- Chicha morada made with purple corn
- Can add pineapple or other fruit
- Low shelf stability without herbs or acidity
- Amylase enzyme available spit-free



Mannheimer Braunbier

- German pre-Reinheitsgebot
- Mentioned in Vollständige Braukunde (1831)
- Hops, Juniper and Ginger
- Chopped ginger added at fermentation
- Brown and Amber malt



Merseburger Bier

- **Extreme** bitterness from hops and herbs
- With gentian root and bitter orange peel
- Shares character and history with cocktail bitters
- Old German tonic ale



Pennsylvania Swankey

- Small beer made at home in early America
- Name comes from german “Schank” for session strength
- Wheat bran, hops, brown sugar or molasses, star anise, aniseed



Pivo Grodziskie

- Polish champagne
- 100% Oak-smoked wheat, ultra-session strength
- Lublin hops, traditionally
- High carbonation



Princesse Bier

- Like a golden version of witbier with far less wheat
- Mid- to higher ABV, golden ale
- Licorice root, coriander and curacao orange peel



Purl

- English herbal wormwood ale
- Other bitter herbs often used
- Served warm with gin



Sahti

- Dates back to the 9th century
- Barrels with Sahti residue found on Viking ship ruins
- Wedding and harvest festivals, special occasions
- Juniper branches for mash filtration added juniper character



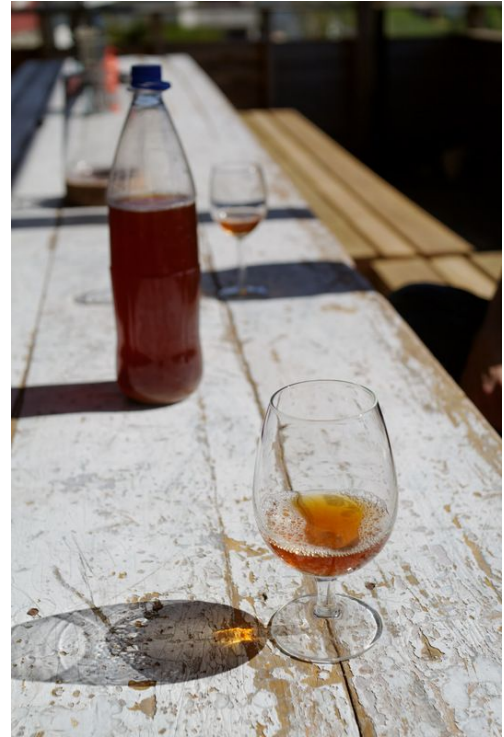
Schoeps

- High gravity wheat beer
- Clean German Ale yeast
- Straw to Black (pale or dark)
- High percentage wheat 80+% in grist
- Low bitterness



Vossaøl

- High gravity Norwegian Farmhouse ale
- AKA heimabrygg, or “homebrew”
- Long boil for color, Juniper, hops, Voss kveik



Notes

- Cream of Tartar was a common ingredient in beer, possibly the reason why Cream Ale and Cream Soda are a thing.
- There was a long period of time where hopped beers and herb beers overlapped, recipes contained both from late middle ages up to industrialization
- Juniper was very common in northern European ales
- Barley malt was hardly the norm long ago

Others

- Devon White Ale
- Farrnbacher Bier
- Seef Bier
- Schwedisches Bier
- Peeterman
- Black Cork
- Weinartiges Weißbier (Wine-like Weizenbier with oats, cardamom and lemon or Cream of Tartar)