



EI GHRUB

Mead, mead, every where you go! But no - is it Hippocras?

Special points of interest:

- Check us out at our new website: www.Ghrub.com
- Check out our specials for this month. Brew something while you celebrate Cinco de Mayo!
- Tune into our Podcast!



Mead is coming into season, so get those recipes for the good 'ole honey wine ready! As I was doing some research on Meads this month, I found something unique that I plan to try. Hippocras! Hippocras (aka Ypocras or Iprocras) is a unique blend of wine, honey, and spices. Sometimes referred to as a spiced pyment, Hippocras has developed into a unique and interesting addition to the mead family. Historically, hippocras referred to dry white wine which was then sweetened and spiced. But, the term has stuck among mead makers to describe this moderately popular style of mead – and many competitions and mead references still use it today. Hippocras is usually served with a variety of sweetmeats or a vast array of sugar-based luxury foods.

As I researched it, I think this would be very comparable to an Ice Wine and I plan to make a small batch sometime this summer. We carry honey now for the mead makers! Come on by!

Cheers,

Bob

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Hop to It - Part Four: Porter



This is the 4th article in a series to discuss the importance of hops in brewing. To really understand hops I suggest you pick up the magazine, Brew Your Own – Hop Lover’s Guide or visit www.byo.com. This edition is everything you could ever want to know about hops.

So, we have already discussed Wheat, Pilsner, and Stout beers. Today, Porters! As I discussed with the Stouts last month, the history and development of stout and porters are intertwined. The name Porter was first used in the 18th century from the street and river porters of London. It is brewed with dark malts and has a rich, strong taste.

Porters can vary in alcohol by volume from 4-9.5%. Some brewers have used both top and bottom-fermenting yeasts. The typical hops used in Porters are (bolded means we currently have it in stock):

Stout Hop	Alpha Acid
Willamette (US)	3.5-7%
Northern Brewer	6-10%
Perle (US)	5.5-9.5%
Perle (GE)	6-8.5%
Challenger (UK)	6.5-8.5%
Chinook	10-14%
Galena	10-14%
Cascade	4.5-7%
Progress (UK)	5-7.5%

“Willamette Hops— a hybrid of the Fuggle Hop grown in Oregon. It has a moderate bitterness with a spicy aroma and is currently the most widely grown aroma hops in the US.”



Although there are many who believe Stouts and Porters are synonymous- Stouts were typically associated with the strongest of beers. Porters came along later. And, when Guinness began calling their brew a stout porter in 1820, the term Stout began to be associated with only dark, strong beers.

Next month, I will discuss Bocks and the different hops used to brew them.

Take care and Brew Happy!

Bob



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Volume 2, Issue 4

Titillating Tastings



Hungarian Oak Barrels

French Oak Barrels are outrageously expensive. Average barrel cost is \$900. The US has few cooperages; but, barrels are much cheaper at \$360. Hungarian Oak Barrels are considered to be of reliable quality and are priced in between France and the US at \$625. That reputation lets Hungary to quietly pick up the slack in wine barrel production. Since before World War II, the Hungarian forests enjoyed a good reputation for the quality of their oak. During the Communist era, there was a consistent trend toward state ownership of the Hungarian forests. By the end of WWII, most of the forests were owned by the state. This continued until the 1990s when a post-communist Hungary began to re-privatize about a quarter of the country's forests.

According to the **Confederation of European Forest Owners**,

"Hungary has over 1.8 million hectares of woodlands, of which 42 percent are privately owned." It is expected that the share of privately owned woodlands will exceed the area of State forests by the year 2020. That means even more Oak trees for barrel production.

Hungary has had its own cooperage industry for many years. Like most businesses, the cooperages suffered under the years of state-directed industry between the end of the Second World War and the fall of the Berlin wall. Some, like Budapesti Kádár managed to survive the communist, socialist, and post-communist governments to rediscover their craft and find new markets in the West. Hungary like the US is a republic. The formation of a more open and democratic government allowed foreign investment in the country. One such company is **Trust International**. Another is **Budapesti Kádár**. Other cooperages, like **Seguin Moreau**, use Hungarian oak as part of their product line.

Wines like the cool-climate Syrah and Gamay Noir

(which should not to be confused with "Napa Gamay" which is more properly known as Valdiguié) reportedly taste better in Hungarian-oak barrels.

It just so happens that the **Fermentation Trap** sells small Hungarian Oak Barrels. **Now if I could only get Randy to make me some wine for the one I bought.....**

Until Next Month~

Veni, Vici, Vino!

The Wine Wench

"Remember, the more you drink - the more you learn."

~The Wine Wench



Hungarian Oak Barrel 'aka' European Oak Barrel

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Fermentation



www.fermentationtrap.com

Your Global, yet local home Brewing and Wine making Supply Store.

Lawyer crap: Opinions expressed herein by columnists and customer letters are those of the authors and not necessarily those of the Fermentation Trap, LLC –although we deeply respect their opinions and comments. All other content is researched thoroughly, but sometimes erroneous information is out there—it is a big internet ya know....So, check up on it yourself prior to accepting it as gospel. Thanks.

Store Hours:

Tuesday and Thursday: 4:00-7:00pm

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