

HEIRLOOM MALT BREWING AWARD 2018

INVITATION TO PARTICIPATE



NOTE:

SUBMISSION CLOSSES AT 5PM ON FRIDAY 30th of MARCH 2018
EMAIL APPLICATION FORM TO: events@rmi-analytics.com
SUBMISSIONS ARE CONFIDENTIAL

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ABOUT THE RMI 2018 HEIRLOOM MALT BREWING AWARD

For decades, brewers have been exploring the many flavor and aroma possibilities offered by the ever-growing variety of available hops, many of which are bred for specific characteristics and grown in specific places under specific conditions. For example, Mittelfrüh (Mittelfruh), grown in the Hallertau region north of Munich, produces very different flavors than does the identical plant grown in Idaho or the Yakima Valley. Wine experts call this environmental influence on the flavor of grapes “terroir”.

In brewing, by contrast, processes inside the malting plant are generally considered to have a much greater influence on the flavor of the malt than does the terroir in which the barley is grown. This is why, until very recently, barley breeding programs focused mostly on optimizing the plant’s agronomic characteristics — primarily yield, lodging resistance, and disease resistance — rather than its sensory characteristics. Today, however, brewers and maltsters are beginning to take into consideration also the flavor contributions of different barley varieties on otherwise identical beers.

Perhaps the classic variety that modern pale ale brewers rely on most for an “English” flavor is the hallowed Maris Otter, a British two-row winter variety first introduced in 1966. While most barley varieties have a life span of perhaps a decade before they are being replaced by newer varieties, Maris Otter has been able to maintain its place in many brewers’ mash tuns even to this day, primarily because of its breadly flavors. Maris Otter has deep roots in British landraces, varieties that have evolved over centuries as nature’s autonomous adaptations to their specific environments. Such landraces are often referred to as “heirloom” plants. There are many other barley landraces — including the British Chevallier, “discovered” in the 1820s — that are being revived today for their unique flavor characteristics.

More and more brewers are now seeking out the innate traits of many heirloom barley varieties, next to the maltster's handiwork, as important considerations in their recipe formulations. Says Frank Müller, head brewer of the Augsburg, Germany, Brauerei S. Riegele, "My yeasts simply love Steffi." Introduced in 1989, Steffi, like Maris Otter, has genetic roots in several classic Continental European landraces, including one from Lower Bavaria that was popular until shortly before World War I. Another barley variety of surprising longevity is Barke®, bred in 1996 from Libelle and Alexis. It can trace its ancestry back over many generations to a Moravian landrace, Hanà, used in the first Pilsner, brewed in Pilsen in 1842, as well as Archer, an Irish landrace, and Gull, a Swedish landrace from the Island of Gotland.

Heirloom landraces and their genetic descendants often contribute solid caramel flavors, nutty aromas, and a rich malty sweetness to the beers in which they are used. Thus, brewing with them opens up new avenues of experimentation for adventurous brewers seeking to connect to their brewing heritage. Therefore, we invite brewers to participate in the first RMI HEIRLOOM MALT BREWING AWARD! Join in the exploration of a new flavor frontier in brewing. As some visionaries have already postulated:

Malt is the new hops!

With the RMI HEIRLOOM MALT BREWING AWARD we seek to ...

- promote provenance and diversity of traditional barley varieties and their potential impact on beer flavor
- inspire brewers to explore the specific qualities and characteristics of heirloom landraces
- bring together brewers, maltsters, farmers, and breeders for a dialogue about heirloom malts and beers across international boundaries
- raise awareness for the sensory qualities of beers made from heirloom barley varieties
- assist in the marketing of and communication about heirloom barley trends in brewing
- provide a platform for the development of new beer styles or the adaptation of classic beer styles with heirloom raw materials
- encourage entries from breweries, new and traditional, or brewing projects in cooperation with maltsters, traders, or breeders

COMPETITION RULES AND BENEFITS FOR THE NOMINEES

- Fill out and submit the Application Form.
- With the Application, specify an heirloom beer you wish to brew. The ingredients selection of the brew must meet the heirloom criteria specified below.
- A jury will select 10 entries for a short list.
- All short-listed nominees will be invited to brew the beers they proposed and submit these for evaluation by a jury of five experts.
- The jury will be managed by beer author, trainer, and sommelier Sylvia Kopp.
- Judging of the beers will take place on November 11, 2018, the day before the **RMI Analytics Heirloom & Terroir Barley and Malt Symposium** to be held in Nuremberg on November 12, 2018, which is the day before the 2018 BrauBeviale.
- All short-listed nominees will receive two tickets each to the RMI Analytics Heirloom & Terroir Barley and Malt Symposium.
- There will be an award ceremony for the 4 top entries selected by the jury.
- In addition, every short-listed brewery will be given the opportunity to pour its entered beer for the participants of the RMI Symposium and the VLB Micro Brew Symposium, which takes place in the same building the same day. This is an option, not a requirement of entry into the competition.
- Furthermore, every short-listed brewery will be given the opportunity to serve its entered beer at a selected theme bar of the Craft Beer Corner during the BrauBeviale 2018. This is also an option, not a requirement of entry into the competition.

SCHEDULE

- **March 31, 2018:** Mailing deadline for all Application Forms with recipe and beer description.
- **On or before June 30, 2018:** The jury nominates 10 beers for the short list and notifies the breweries on the list with an invitation to brew the nominated beer.
- **November 11, 2018:** Brewers present their beers to the jury of the **HEIRLOOM MALT BREWING AWARD** at the location of the **RMI Analytics Heirloom & Terroir Barley and Malt Symposium** in Nuremberg.

DEFINITION HEIRLOOM MALT

Most barley varieties have a lifecycle of about a decade from the date of registration with regulatory agencies as an approved crop for human and animal consumption to the date they are delisted. Varieties that are taken off the list may still be planted, but they are no longer recommended, because they are considered superseded in commercial value by successor varieties.

Barley varieties admitted to the competition must have been registered at least



two decades ago, that is, in 1997 or earlier. This cut-off date is, in part, chosen because of a change in barley propagation methods in the 1990s from crossbreeding to genetic marker-driven selection. Barley varieties dating from before that change in breeding technologies still have more clearly identifiable heirloom traits in their pure form than do those developed later.

The classic heirloom varieties of most interest to barley breeders, farmers, maltsters, and brewers today include:

- Chevallier, UK, discovered in 1820 and revived in 2012
- Hanà, an old Czech landrace, officially registered in 1937
- Golden Promise, UK, 1966
- Maris Otter, UK, 1966
- Steffi, Germany, 1989
- Scarlett, Germany, 1995
- Alexis, Germany, 1986
- Barke®, Germany, 1996

THE RECIPES

Brewers are invited to submit an heirloom beer recipe featuring only 100% heirloom malts as base malts. The beer description should contain a statement about the characteristics of the heirloom malt, the reason for its selection, as well as a disclosure of the intended beer style. The use of established style guidelines such as the World Beer Cup, the European Beer Star, or the BJCP are encouraged.

Obviously, the submitted beers should meet all conventional beer quality standards, which include an absence of off-flavors, adherence to style guidelines, head stability, and appropriate carbonation levels. Regarding the reference to style guidelines, experimental styles should be identified and described accordingly.

The beer description may reference the beer's brewing and cellar process, its sensory characteristics, as well as the cultural or historical context in which the brew and the heirloom malt evolved. The beer description should not exceed 500 words.

JUDGING PROCEDURE AND AWARD CEREMONY

The jury of five international judges will evaluate all applications and nominate 10 beers for the finals. All jury members and RMI staff are bound by strict confidentiality. The jury will convene on the day before the Symposium and evaluate the beers in a blind tasting. The jury will rely on conventional standards used in international beer competitions such as the WBC, GABF, and EBS. The four winners will be the best showcases for the qualities of the selected heirloom malts.

The judges will evaluate each beer along the following criteria:

- Appearance (color, clarity, foam)
- Aroma
- Taste (sweetness, bitterness, sourness)
- Malt flavor, body, balance
- Mouthfeel (alcohol, carbonation, texture)
- Aftertaste and Finish
- Technical Quality
- Adherence to style
- Overall Impression



Sylvia Kopp, Head of Jury

The award winners will be announced at the **RMI Analytics Heirloom and Terroir Barley and Malt Symposium** in Nuremberg in an award ceremony during the evening event.

The award is sponsored by the German barley breeder Saatgut BREUN of Herzogenaurach, Bavaria.

All winners agree to be interviewed for an RMI press release to be distributed to the trade press in cooperation with Sylvia Kopp.

JURY STATEMENT

We cannot know what to expect, what brewers will come up with and what styles, experiments and flavors we will be presented with. But we are open to assess and judge each beer individually along the lines of each project's given reason. We therefore encourage creativity as much as excellence. We welcome any application and hope that you are as excited as we are to explore this new-found land.

APPLICATION FORM

Applicant

Brewery Name:

Postal Address:

Web:

Founding Year:

Annual Output (in hl or bbl.):

Projects brewer's name:

Phone:

E-Mail:

Beer Specifications

Beer style:

Original gravity:

Alcohol by volume:

Fermentation method:

Recipe

Grain Bill:

Heirloom malt variety (barley and malt):

NOTE: Base malt must be 100% heirloom malt.

Hops:

Yeast:

Adjuncts (if any):

Processes

Mash:

Boil:

Fermentation:

Specifics, if applicable (such as dry-hopping, bottle fermentation, barrel-aging):

Beer Description (500 words max.)

The beer description may reference the beer's brewing and cellar process, its sensory characteristics, as well as the cultural or historical context in which the brew and the heirloom malt evolved.

We suggest you prepare your answers in a Word document where you can easily count your words and then, once you have completed your answers, convert the document into a PDF and e-mail it to us.

Email the Application Form and the beer description to: RMI Analytics at events@rmi-analytics.com.

Deadline for receipt of application form: Friday, March 30, 2018.

All information will be treated confidentially.

We are looking forward to an interesting event with a wide spectrum of beers made with heirloom malts.

January 2018



Dr. Christian Temme

