

# Beer Education Series: Legion Brewing

## About Legion Brewing:

Legion Brewing was founded in 2015 by Phil Buchy and Newton Craver. Phil chose the Brodt's Music building in the Plaza Midwood neighborhood of Charlotte as the first brewery and taproom. Since then, Legion has expanded and launched a sister company. In 2018, Legion Brewing opened in the SouthPark neighborhood near the SouthPark mall. In 2021, Legion built a massive production facility on the west side of Charlotte in a converted space on W. Morehead St. Trolley Barn Fermentory, Legion's sister company, also opened its doors in 2021 in the trendy South End neighborhood.

## The Beers We Are Sampling:

**1. Penguin Pilsner** [German Pilsner, 4.8%]: Legion's flagship American Lager features US-grown Saaz hops, lending a mild, floral aroma.

### BJCP Analysis of German Pilsner:

**Aroma:** Medium-low to low grainy-sweet-rich malt character (often with a light honey and slightly toasted cracker quality) and distinctive flowery, spicy, or herbal hops. Clean fermentation profile. May optionally have a very light sulfury note that comes from water as much as yeast. The hops are moderately-low to moderately-high, but should not totally dominate the malt presence. One-dimensional examples are inferior to the more complex qualities when all ingredients are sensed. *May have a very low background note of DMS.*

**Appearance:** Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.

**Mouthfeel:** Medium-light body. Medium to high carbonation.

**Taste:** Medium to high hop bitterness dominates the palate and lingers into the aftertaste. Moderate to moderately-low grainy-sweet malt character supports the hop bitterness. Low to high floral, spicy, or herbal hop flavor. Clean fermentation profile. Dry to medium-dry, crisp, well-attenuated finish with a bitter aftertaste and light malt flavor. Examples made with water with higher sulfate levels often will have a low sulfury flavor that accentuates the dryness and lengthens the finish; this is acceptable but not mandatory. Some versions have a soft finish with more of a malt flavor, but still with noticeable hop bitterness and flavor, with the balance still towards bitterness.

**2. Habitual Behavior: Mosaic** [Double IPA, 10.2%]: An aggressively hopped and dangerously drinkable Imperial IPA. Liberal amounts of Chinook, Centennial, and Simcoe hops are the basis for a sticky, dank, piney and resinous hop-bomb. A solid malt backbone and the addition of 120 pounds of raw Clover Honey rounds out the high hop intensity, bringing balance and a touch of sweetness.

### BJCP Analysis of Hazy IPA:

**Aroma:** A prominent to intense hop aroma that typically showcases American or New World hop characteristics (citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc.). Most versions are dry hopped and can have an additional resinous or grassy aroma, although this is not absolutely required. Some clean malty sweetness may be found in the background. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is typical. Some alcohol can usually be noted, but it should not have a "hot" character.

**Appearance:** Color ranges from golden to light orange-copper; most modern versions are fairly pale. Good clarity, although unfiltered dry-hopped versions may be a bit hazy. Moderate-sized, persistent, white to off-white head.

**Mouthfeel:** Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation. No harsh hop-derived astringency. Restrained, smooth alcohol warming acceptable.

**Taste:** Hop flavor is strong and complex, and can reflect the characteristics of modern American or New World hop varieties (citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc.). High to absurdly high hop bitterness. Low to medium malt flavor, generally clean and grainy-malty although low levels of caramel or toasty flavors are acceptable. Low to medium fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Dry to medium-dry finish; should not finish sweet or heavy. A light, clean, smooth alcohol flavor is not a fault. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

**3. Supernova – Cherry Lemon** [Berliner Weiss, 5.5%]: A Berliner Weisse brewed with all Riverbend malt, and an exceptional amount of cherry with a hint of lemon.

### BJCP Analysis of Berliner Weisse:

**Aroma:** A sharply sour character is dominant (moderate to moderately-high). Can have up to a moderately fruity character (often lemony or tart apple). The fruitiness may increase with age and a light flowery character may develop. No hop aroma. The wheat may present as uncooked bread dough in fresher versions; combined with the acidity, may suggest sourdough bread. May optionally have a restrained funky Brettanomyces character.

**Appearance:** Very pale straw in color. Clarity ranges from clear to somewhat hazy. Large, dense, white head with poor retention. Always effervescent.

**Mouthfeel:** Light body. Very high carbonation. No sensation of alcohol. Crisp, juicy acidity.

**Taste:** Clean lactic sourness dominates and can be quite strong. Some complementary doughy, bready or grainy wheat flavor is generally noticeable. Hop bitterness is undetectable; sourness provides the balance rather than hops. Never vinegary. A restrained citrusy-lemony or tart apple fruitiness may be detected. Very dry finish. Balance dominated by sourness, but some malt flavor should be present. No hop flavor. May optionally have a restrained funky Brettanomyces character.

**4. Choose 1 WILDCARD for your final Ladies Choice Selection!**

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## Special Flavor Profiles in our Selected Beers:

**Saaz Hops** – Officially registered in 1952, the original Saaz, or Czech Saaz as it is sometimes known, has established itself as a staple variety for brewers and dates back more than 700 years. Originating in Zatec, Bohemia (now part of the Czech Republic) it is an esteemed red-bine variety that is now grown around the world. New Zealand in particular has embraced Saaz, breeding several descendants including the popular Motueka and Riwaka varieties (B & D Saaz, respectively).

**Honey** – Depending on its nectar source, honey can be floral, fruity, smoky, woody, spicy, nutty or earthy. It can smell fresh as grass or pungent like aged cheese. It can look nearly clear as water or dark as molasses. <https://honey.ucdavis.edu/news/honey-flavor-and-aroma-wheel-complete>

**Cherry** – From traditional Belgian Krieks to chocolate cherry porters, cherries are a great addition to a wide range of beers. Whether you're going for jammy, cherry pie flavors, or a tart zing, this fruit is a great option for your next batch of beer. For the best results, you should select a sour cherry from the *Prunus cerasus* species. The preparation you choose will depend on the style of beer and the amount of sugar you want to introduce into your brew. With more than 1200 types of cherries in the world, there are plenty of options available for brewing. Tart work best!

**Lemon** – Citrus reduces the intense taste of beer and makes it mild. Brewers utilized steel beer cans back in the day, which occasionally led to a metallic beer flavor. Adding citrus to beer in cans helped improve the taste of beer. The bitterness of the beer is softened by the citrus flavor, making it more flavorful to drink. Also, lemon and beer together make a fantastic duo that delights mellow drink lovers. Brewing with lemon peel can add a tart, spicy depth to your lagers and ales. The bright, tangy flavor of lemon works well in light lagers, pale ales, wheat beer, and more. The mildly tart, citrusy flavor stimulates salivation. The acidic properties of lemon also wet the mouth, which lasts long after the drink is finished.

## Dropping Some Beer Knowledge:

### **Malts: Base vs Specialty:**

- Base Malt: The larger percentage of a grain bill used to make a beer. These malts provide enzymes to convert malt starches into sugars. Provides extra enzymes to convert specialty malts/adjuncts without enough enzymes of their own to convert into sugars. Includes: Pale Malt, Pilsner Malt, Vienna Malt, Munich Malt, Rye Malt, & Wheat Malt. 2-Row vs 6-Row: Differentiates based on the formation of corns on the barley stalk rows.
- Specialty Malt: Smaller percentage of a grain bill used to make a beer. These malts are cracked & steeped to release the sugars and flavor compounds. The color of a beer typically comes more from the Specialty Malts. Includes: Roasted Malts, Chocolate Malt, Crystal/Caramel Malts, Smoked/Peated Malts, Acidulated Hops

### **– Oils, Acids, and Regions:**

- Hop Oils: Main source of flavor and aroma from hops; provide non-bitter tastes/aromas for hops.
  - o Myrcene: natural organic compound that is classified as a hydrocarbon. In thyme, bay, parsley, lemongrass, cannabis. Used in the perfume industry.
  - o Humulene: named after the scientific name for hops, *Humulus lupulus*, it's an isomer of Caryophyllene. Key part of hops that gives the "hoppy" aroma. It's been found to possess anti-inflammatory properties, and is being studied.
  - o Caryophyllene: one of the oils that help to give black pepper its spiciness. Gives a strong dry wood, pepper, earthy flavor, and an herbal character. This compound has been seen to reduce inflammation & been in anti-cancer studies. Used in the perfume industry.
- Bittering: During longer boil times hop oils evaporate, so they're added at beginning of boil to impart bitterness.
- Aroma: During shorter boil times and dry hopping, hop oils don't evaporate as much, so get the non-bitter aspects of the hops during shorter boil times and/or flameout/dry-hopping additions.
- Alpha Acid: Basis of bittering; quick breakdown: Humulone, Cohumulone, Adhumulone, Posthumulone, Prehumulone.
- Beta Acid: Slow breakdown: Lupulone, Colupulone, Adlupulone.
- Noble Hops [original Hops, Central Europe]: Terrnanger, Spalt, Hallertauer, Saaz; *Spalt, Styrian Goldings, Perle, Hersbrucker*

### Example of Hop Profiles:

- **Lemondrop Hops:** Equipped with the elusive true-lemon character, Lemondrop hops boast fantastic lemony-citrus aroma for late kettle additions or dry hopping. Originally released by HopSteiner in 2012 as Experimental #01210, this Super Cascadian hop has a unique combination of fruity and herbal notes. Aroma: Citrus,Floral,Fruity,Herbal, lemon, green tea, light melon.

Alpha Acid Composition	5%-7%	Humulene Oil Composition	56%-58%
Beta Acid Composition	4%-6%	Caryophyllene Oil	9.5%
Co-Humulone Composition	28%-34%	Farnesene Oil	6%-7%
Myrcene Oil Composition	46%	Substitute Hops	Cascade, Mandarina Bavaria, Centennial

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