

# Beer Education Series: Hi-Wire Brewing & Finicky Foods Pimento

## About Hi-Wire Brewing:

At our core, we brew beer we want to drink on a regular basis, beer we can sit down and have multiple pints with friends. And just because we partake in a craft steeped in tradition, doesn't mean we are stuffy. We firmly believe beer should be fun and shouldn't be taken too seriously. Our tasting rooms, our staff, our packaging, all embody this spirit of fun and approachability. But perhaps, most importantly, we think people and community matter.

## About Finicky Foods:

Stemming out of a love for made from scratch Southern recipes from childhood, Finicky Foods makes meticulously crafted gourmet bites to fit your mood. Driven by all things local and community focused, the company shares its passion for flavor and the comfort and happiness that its food brings.

## About Pimento Peppers:

A pimento (or cherry pepper) is a variety of large, red, heart-shaped chili pepper (*Capsicum annuum*). Pimentos can have various colors including yellow, green, red, and maroon. The flesh of the pimento is sweet, succulent, and more aromatic than that of the red bell pepper. Some varieties of the pimento type are hot, including the Floral Gem and Santa Fe Grande varieties. The fruits are typically used fresh or pickled.

## The Pairings We Are Sampling:

**1. Smoked Gouda / Soyrizo + Hi-Pitch Mosaic IPA [6.7%]:** A balanced Western North Carolina IPA with bright citrus and tropical fruit aromas.

Expect big grapefruit, tangerine and subtle melon flavors from the chorus of Mosaic & Centennial hops to balance out the malt in this dank & drinkable ale.

**Smoked Gouda:** Gouda is a Dutch cheese named after the city of Gouda in the Netherlands. It accounts for 50-60% of the world's cheese consumption. Smoked Gouda is a variant of this famous cheese wherein it is smoked in ancient brick ovens over flaming hickory chip embers. Sensational with beer, this hard cheese has an edible, brown rind and a creamy, yellow interior.

**Smoked Soyrizo:** In 1997, El Burrito Mexican foods company created a soy chorizo by incorporating spices into textured soy protein, soaking it with spices (chile pepper, paprika, ancho chile, onion powder, garlic powder), sea salt & soybean oil, and packaging it in links.

### **BICP Analysis of IPA:**

**Aroma:** A prominent to intense hop aroma featuring one or more characteristics of American or New World hops, such as citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc. Many versions are dry hopped and can have an additional fresh hop aroma; this is desirable but not required. Grassiness should be minimal, if present. A low to medium-low clean, grainy-malty aroma may be found in the background. Fruitiness from yeast may also be detected in some versions, although a neutral fermentation character is also acceptable. A restrained alcohol note may be present, but this character should be minimal at best. Any American or New World hop character is acceptable; new hop varieties continue to be released and should not constrain this style.

**Appearance:** Color ranges from medium gold to light reddish-amber. Should be clear, although unfiltered dryhopped versions may be a bit hazy. Medium-sized, white to off-white head with good persistence.

**Mouthfeel:** Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation. No harsh hop-derived astringency. Very light, smooth alcohol warming not a fault if it does not intrude into overall balance.

**Taste:** Hop flavor is medium to very high, and should reflect an American or New World hop character, such as citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc. Medium-high to very high hop bitterness. Malt flavor should be low to medium-low, and is generally clean and grainy-malty although some light caramel or toasty flavors are acceptable. Low yeast-derived fruitiness is acceptable but not required. Dry to medium-dry finish; residual sweetness should be low to none. The bitterness and hop flavor may linger into the aftertaste but should not be harsh. A very light, clean alcohol flavor may be noted in stronger versions. May be slightly sulfury, but most examples do not exhibit this character.

**2. Asiago/Original Vegan + American Wheat [4.8%]:** This small-batch wheat beer was brewed with coriander and lemon peel creating a very drinkable and pleasurable ale with aromas of lemon shandy, soft wheat and subtle notes of cinnamon and cardamom.

**Original Vegan Pimento:** Pimento cheese is a spread most popularly made of cheese, mayonnaise and pimientos and served on crackers and vegetables or in sandwiches. Believed to originate in the Southeast United States. Vegan has vegan mayo & cheese.

**Asiago Pimento:** Asiago adds extra Asiago cheese to the original recipe to bring out a sweet & nutty flavor.

### **BICP Analysis of American Wheat Ale:**

**Aroma:** Low to moderate grainy, bready, or doughy wheat character. A light to moderate malty sweetness is acceptable. Hop aroma may be low to moderate, and can have a citrusy, spicy, floral, or fruity character.

**Appearance:** Usually pale yellow to gold. Clarity may range from brilliant to hazy with yeast approximating the German Weissbier style of beer. Big, long-lasting white head.

**Mouthfeel:** Medium-light to medium body. Medium-high to high carbonation. Slight creaminess is optional; wheat beers sometimes have a soft, 'fluffy' impression.

**Taste:** Light to moderately-strong bready, doughy, or grainy wheat flavor, which can linger into the finish. May have a moderate malty sweetness or finish quite dry. Low to moderate hop bitterness, which sometimes lasts into the finish. Balance is usually even, but may be slightly bitter. Low to moderate hop flavor (citrusy, spicy, floral, or fruity). May have a slightly crisp finish.

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**3. Dill + Pink Peppercorn Saison [7.2%]:** Lovely little barrel-aged sour saison here limited to just a handful of cases. This one is delicate on the pallet and features floral and fruit notes from pink peppercorns with hints of lemon and cranberry, all balanced by a medium sourness and phenolic brett saison character. [Show Less](#)

**Dill Pimento:** Dill added to the original recipe, to bring out grassy taste with a bit of anise-like licorice flavor.

**BJCP Analysis of Saison:**

**Aroma:** Quite aromatic, with fruity, spicy, and hoppy characteristics evident. The esters can be fairly high, of citrus fruits such as oranges or lemons. The hops are low to moderate and are spicy, floral, earthy, or fruity. Spicy notes are typically peppery rather than clove-like, and can be up to moderately strong. Subtle, complementary herb or spice additions are allowable. Malt character is typically slightly grainy in character and low in intensity.

**Appearance:** Pale versions are often a distinctive pale orange but may be pale golden to amber in color. Long-lasting, dense, rocky white to ivory head resulting in characteristic Belgian lace on the glass as it fades.

**Mouthfeel:** Light to medium body. Alcohol sensation varies with strength, none in table to light in standard versions. Any warming character should be fairly low. Very high carbonation with an effervescent quality. Enough prickly acidity on the tongue to balance the very dry finish. A low to moderate tart character can add a refreshing bite, but not be puckering.

**Taste:** Medium-low to medium-high fruity and spicy flavors, supported by a low to medium soft malt character, often with some grainy flavors. Bitterness is typically moderate to high. Attenuation is extremely high, which gives a characteristic dry finish essential to the style; a Saison should never finish sweet. The fruity character is frequently citrusy (orange or lemon), and the spices are typically peppery. Hop flavor is low to moderate, and generally spicy or earthy in character. The balance is towards the fruity, spicy, hoppy character, with any bitterness or sourness not overwhelming these flavors.

**4. Everything Bagel + Bed of Nails [5.5%]:** Bed of Nails is crafted as an American ode to a traditional English brown. A light hop addition balances the natural sweetness present in the specialty malt. This beer's delicate body and dry finish allow flavors of toffee and dark fruit to shine through.

**Everything Bagel:** This uses a seasoning that may include caraway seeds, garlic flakes, onion flakes, poppy seeds, sesame seeds and salt.

**BJCP Analysis of English Brown Ale:**

**Aroma:** Light, sweet malt aroma with toffee, nutty, or light chocolate notes, and a light to heavy caramel quality. A light but appealing floral or earthy hop aroma may also be noticed. A light fruity aroma may be evident, but should not dominate.

**Appearance:** Dark amber to dark reddish-brown color. Clear. Low to moderate off-white to light tan head.

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

**Taste:** Gentle to moderate malt sweetness, with a light to heavy caramel character and a medium to dry finish. Malt may also have a nutty, toasted, biscuity, toffee, or light chocolate character. Medium to medium-low bitterness. Malt-hop balance ranges from even to malt-focused; hop flavor low to none (floral or earthy qualities). Low to moderate fruity esters can be present.

**5. Ghost Pepper + Strongman Milk Stout [5.3%]:** Inspired by our head brewer's cafe con leche-fueled travels in Key West, this is a milk stout with some kick. Local coffee from Dynamite Roasting Co. is cold-extracted and added post fermentation to this sweet, creamy beer.

**Ghost Pepper Pimento:** The original gets ghost peppers (carefully) added to it. In 2007, Guinness World Records certified that the ghost pepper was the world's hottest chili pepper, 170 times hotter than Tabasco sauce. The ghost chili is rated at more than one million Scoville Heat Units (SHUs).

**BJCP Analysis of American Stout:**

**Aroma:** Moderate to strong aroma of roasted malts, often having a roasted coffee or dark chocolate quality. Burnt or charcoal aromas are acceptable at low levels. Medium to very low hop aroma, often with a citrusy or resinous character.

**Appearance:** Generally a jet black color, although some may appear very dark brown. Large, persistent head of light tan to light brown in color. Usually opaque.

**Mouthfeel:** Medium to full body. Can be somewhat creamy, particularly if a small amount of oats have been used to enhance mouthfeel. Can have a bit of roast-derived astringency, but this character should not be excessive. Medium-high to high carbonation. Light to moderately strong alcohol warmth, but smooth and not excessively hot.

**Taste:** Moderate to very high roasted malt flavors, often tasting of coffee, roasted coffee beans, dark or bittersweet chocolate. May have the flavor of slightly burnt coffee grounds. Low to medium malt sweetness, often with rich chocolate or caramel flavors. Medium to high bitterness. Low to high hop flavor, generally citrusy or resinous. Low to no esters. Medium to dry finish, occasionally with a lightly burnt quality. Alcohol flavors can be present up to medium levels, but smooth.

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## 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]: Terranger, Spalt, Hallertauer, Saaz; *Spalt, Styrian Goldings, Perle, Hersbrucker*

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