Beer Education Series: Panzù Brewing

About Panzù Brewing:

Panzú Brewery founders and siblings, Rosa Marte de Pacheco and Johan Marte, were born and raised in the Dominican Republic. Papá Panzú, as their father was called by his grandchildren, taught his family strong business acumen, an appreciation of native flavours, and a deep love of beer. As Rosa and Johan started crafting their own brews, they started dreaming of opening a brewery. Their dream became a reality when they found an available space in downtown Mint Hill and landed on the opportunity to open the town's first brewery.

The 4 Beers We're Sampling:

Dreaming of Santiago [Blonde 6%]: Staying true to style, the Panzú blonde is low in bitterness, light in colour and has a creamy texture. Mildly dry hopped to give a citrus twist on the finish.

BJCP Analysis of International Pale Lager:

Aroma: Light to moderate malty aroma, generally neutral or grainy, possibly with a light bread or caramel note. Low to moderate fruitiness is optional, but acceptable. May have a low to medium hop aroma, and can reflect almost any hop variety although citrusy, floral, fruity, and spicy notes are common. Clean fermentation profile.

Appearance: Light yellow to deep gold in color. Clear to brilliant. Low to medium white head with fair to good retention.

Mouthfeel: Medium-light to medium body. Medium to high carbonation. Smooth without being heavy

Taste: Initial soft maltiness, but can also have light character malt flavor (e.g., bread, toast, biscuit, wheat). Caramel flavors usually absent; if present, they are typically low-color caramel or honey notes. Low to medium fruity esters optional, but are welcome. Light to moderate hop flavor (any variety), but shouldn't be overly aggressive. Medium-low to medium bitterness, but the balance is normally towards the malt or even between malt and hops. Finishes medium-dry to slightly malty; an impression of sweetness is often an expression of lower bitterness than actual residual sweetness. Clean fermentation profile.

Something Spanish from ChatGPT [Berliner Weisse 5.3%]: A kettle soured, tropical fruited Berliner Weiss, with a ton of fruit. We went big with a blend of Papaya, Passionfruit and Mango on a pilsner and wheat base, to give a good body and clean flavour to allow those fruits to shine.

BJCP Analysis of Berliner Weisse:

Aroma: A moderate to moderately-high sharply sour character is dominant. Can have up to a moderately fruitiness, often lemon, tart apple, peach, or apricot, and a light floral note. No hop aroma. The wheat may be perceived as raw bread dough in fresher versions; combined with the acidity, may suggest sourdough bread.

Appearance: Straw in color, can be very pale. Clarity ranges from clear to somewhat hazy. Large, dense, white head with poor retention. Highly effervescent.

Mouthfeel: Light body, but never thin. Very high carbonation. No sensation of alcohol. Crisp acidity.

Taste: Clean lactic sourness dominates and can be quite strong. A complementary doughy, bready, or grainy wheat flavor is generally noticeable. Hop bitterness is undetectable; sourness provides the balance rather than hops. Never vinegary. Bright yet restrained fruitiness may be detected as apricot-peach, citrus-lemon, or tart apple. Very dry finish. Balance dominated by sourness, but some malt flavor should be present. No hop flavor. No THP.

Mauri Myth [Hazy India Pale Ale, 6.5%]: Inspired by the rich Mythology of the Maori culture this beer uses Nelson Sauvim and Moteuka hops to add a complex fruit character of gooseberry, grape and lime with a balanced pine bitterness.

BJCP Analysis of India Pale Ale:

Aroma: Intense hop aroma, with stone fruit, tropical fruit, citrus, or other fruity qualities; not grassy or herbal. Clean, neutral, grainy, or lightly bready malt in the background; no caramel or toast. Absence of any malt character is a fault. Neutral to fruity fermentation character. Esters from yeast and hops should not clash. A creamy, buttery, or acidic aroma is inappropriate.

Appearance: Color ranging from straw to very light amber, sometimes with an orange hue. Hazy, often opaque, clarity; should not be cloudy or murky. The opacity can add a 'shine' to the beer and make the color seem darker. Any visible floating hop matter, yeast clumps, or other particulates is a fault. Medium to rocky, meringue-like white head with high to very high retention.

Mouthfeel: Medium to medium-full body. Medium carbonation. Smooth. No harshness. Light warmth optional. The beer should not have a creamy or viscous mouthfeel, an acidic twang, or a raw starch texture.

Taste: High to very high fruity hop flavor, same descriptors as aroma. Low to medium malt flavor, same descriptors as aroma. Low to medium-high perceived bitterness, often masked by the fuller body and soft, off-dry to medium finish. The hop character in the aftertaste should not be sharp or harsh. Neutral to fruity fermentation profile, supportive of the hops. Should not be sweet, although high ester levels and lower bitterness may sometimes give that impression.

Prieta Nitro [Porter, 6%]: A silky porter with notes of roasted malts and coffee, hints of dark chocolate, a slight bitter bite and smooth finish.

BJCP Analysis of American Porter:

Aroma: Medium-light to medium-strong roast aroma, often with a chocolate, light coffee, or lightly burnt character, sometimes with a background caramel or toffee sweetness, or a malty richness. The resiny, earthy, or floral hop character can vary from low to high. Moderate fruity esters optional. Should not seem sharp, acrid, or acidic. The malt-hop balance can vary, but it should always have a roasted malt aroma.

Appearance: Medium brown to very dark brown, often with ruby- or garnet-like highlights. Can approach black in color. Clear, if not opaque. Full, tan-colored head with moderately good head retention.

Mouthfeel: Medium to medium-full body. Moderately low to moderately high carbonation. Stronger versions may have a slight alcohol warmth. May have a slight dark malt astringency, but this character should not be strong.

Taste: Moderately strong roasted flavor, often with a chocolate and lightly burnt character, sometimes with a sweet caramel or malty richness in support. Medium to high bitterness, and a dry to medium-sweet finish. Dark malts may sharpen this impression, but should not add an acrid, burnt, or harsh flavor. Low to high resiny, earthy, or floral hop flavor, which should not clash with the dark malt. Dry-hopped versions may have a fresh hop or resiny flavor. Moderate fruity esters optional. Should not have an acidic bite.

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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.
    - Pilsner Malt: type of pale lager malt made from two-row spring barley that is always highly modified (i.e., good protein degradation) during malting and is kilned to an exceptionally blonde color value of no more than 2.5 to 4 European Brewery Convention (EBC; approx. 1.5° to 2.1° Lovibond).
    - Carolina Gold Malt: local malt bringing beautiful golden color and a delicately balanced, sweet and clean flavor. Kilned to a 2.5°-3.0° Lovibond color.
    - Wheat Malt: a specialty malt with sweet, malty, mild bread dough characteristics, that contribute a light straw color and can be used as a specialty or base malt for wheat beers. Kilned to a 2.5°-3.5° Lovibond color.
- 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.
    - 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.
    - 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-hop6ing additions.
- Alpha Acid: Basis of bittering; quick breakdown: Humolone, Cohumulaone, 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*

Examples of Hops:

- **Mosaic Hops:** Released in 2012 by the Hop Breeding Company, LLC, Mosaic hops feature complex but clean flavor characteristics and are known for their triple-use profile encompassing bittering, flavor and aroma. They have high alpha acids but low cohumulone which makes them pleasantly hoppy, carrying flavors of mango, pine, citrus and herbs and aromas of tropical and stone fruit. Mosaic is the first daughter of Simcoe and Nugget as has been humorously referred to by some as "Citra on steroids".
    - Alpha Acid Composition: 11.5%-13.5%
    - Beta Acid Composition: 3.2%-3.9%
    - Co-Humulone Composition: 24%-26%
    - Retains 75% alpha acid after 6 months storage at 20ºC (68ºF)
    - Myrcene Oil Composition: 47%-53%
    - Humulene Oil Composition: 13%-16%
    - Caryophyllene Oil: 5%-8%
    - Farnesene Oil: None
    - Substitute Hops: Citra

- **Azacca Hops**: named after the Haitian god of agriculture. It is big in Alpha Acids (14-16%) and has a bright and refreshing aroma with juicy mango, tropical fruits, and citrus. Azacca® is a dual-purpose hop that produces sensational single-hopped beers. Whirlpool after flameout to maximize the juicy flavors and sweet aroma. Aroma: Fresh citrus, lemon, piney, tropical fruit.
- **Idaho 7 Hops**: first hop release from Jackson Farms just outside of Boise. This hop is ripe with zesty tangerine flavor that is reminiscent of marmalade. Its uniqueness shows up as a pleasant herbal character that melds with the citrus to come across like fine earl grey tea. A dual purpose hop capable of carrying a recipe, but it works best in conjunction with Citra or a bittering hop like Warrior. Mainly used as a late addition hop with a distinct tangerine flavor.
- **HBC 586 Hops**: HBC 586 is an experimental hop variety from the Hop Breeding Company, which is a joint venture between John I. Haas and Yakima Chief Ranches. It is the result of a hybrid pollination of the mother YCR 21 and male #01239-2. The aroma of HBC 586 has been described as "a large medley of fruit flavors... Mango, guava, lychee, citrus, with slight sulfur and herbal notes."

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