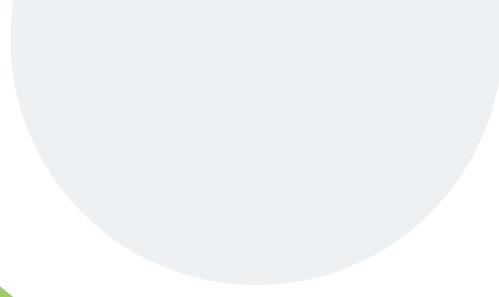


MHTG Foraged Beer Presentation

March 20, 2019

Presented by: Jeremy Kaukl

Contributions by: Peter Steinberg and Brian Phillips



What is Meant by the Term “Foraged” Beer?



Found or Foraged?



Foraged beer is beer made with one or more ingredients that have been foraged or collected from the surrounding environment.



What is Meant by the Term “Foraged” Beer?

For the purpose of providing beer examples for this meeting, the term “foraged” has been broadened to include beer that incorporates ingredients that “could” have been foraged in Wisconsin and/or the surrounding states.



Aaron Kleidon - Scratch Brewery

Forage:

- The act of searching for provisions of any kind.
- To wander or go in search of provisions.
- To search about; seek; rummage; hunt.
- To obtain by foraging.



Breweries that Utilize Foraged Ingredients

- Crooked Stave, Denver, CO
- Earth Eagle Brewings, Portsmouth, NH
- Fonta Flora, Nebo, NC
- Forager Brewery, Rochester, MN
- Fullsteam Brewery, Durham, NC
- Hopworks Urban Brewery, Portland, OR
- Scratch Brewing, Ava, IL



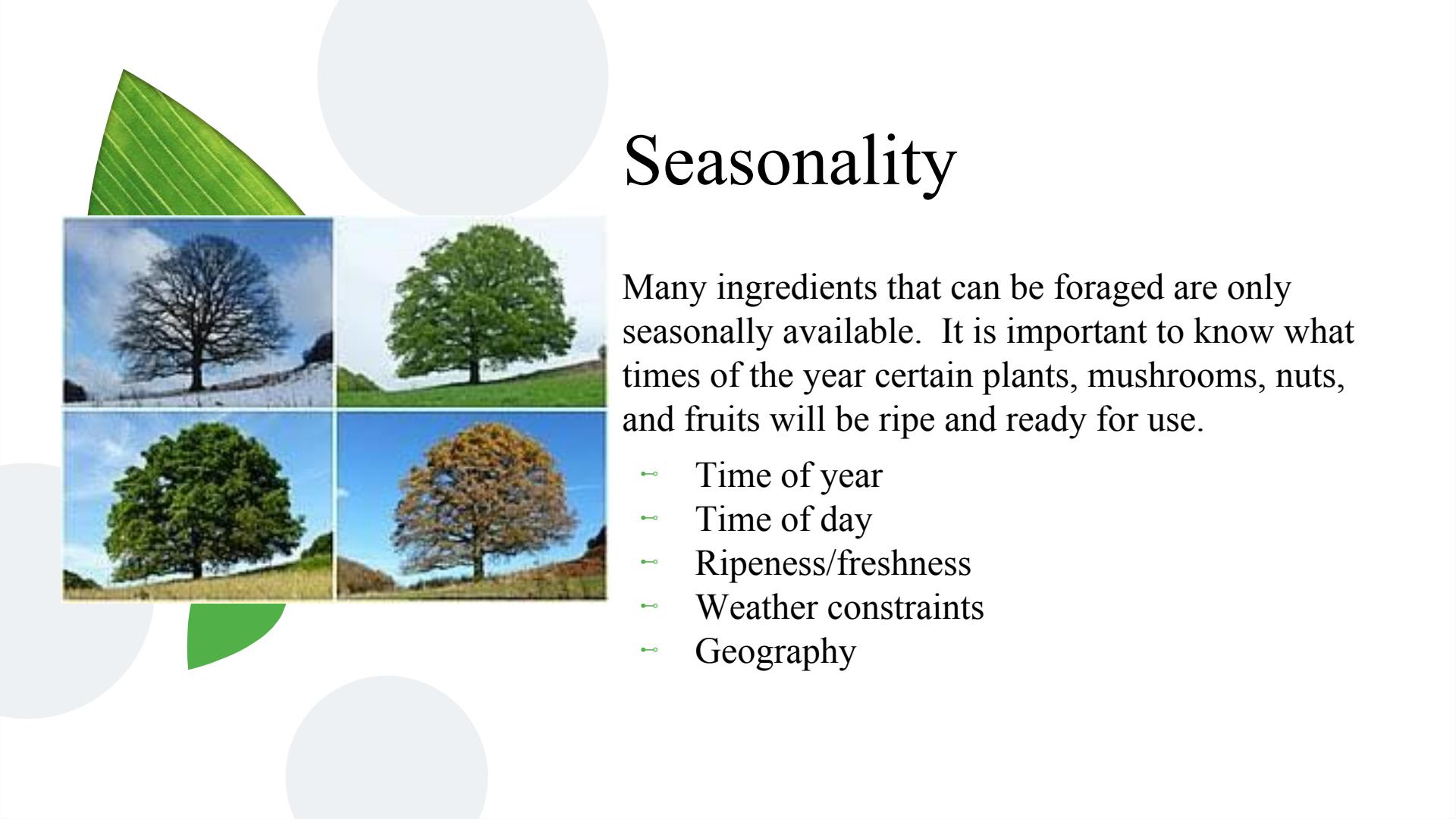
Beer Available Tonight

- Ahnapee - Fun Guy English Brown w/ Morel, Porcini, Lobster, Oyster & Bolete mushrooms
- Black Husky - Spruce 2 IPA
- Black Husky - Imperial IPA w/ Spruce
- Black Husky -Big Buck Brown w/ Maple Syrup
- Crooked Stave - Between Staves w/ Spruce and Raspberry
- Earth Rider - RaspbeCrush
- Fair State - Raspberry Roselle



Beer Available Tonight

- Funk Factory Meerts (one w/ Cranberry and one w/ Blueberry)
- Indeed - Mexican Honey
- Pearl Street - Linalool w/ Northern Discovery
- Revolution - Freedom of Press w/ Currants

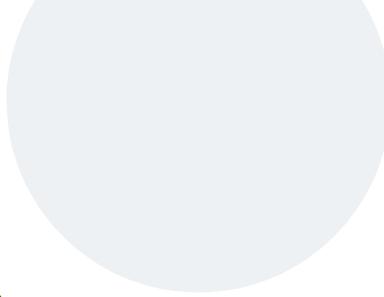


Seasonality



Many ingredients that can be foraged are only seasonally available. It is important to know what times of the year certain plants, mushrooms, nuts, and fruits will be ripe and ready for use.

- Time of year
- Time of day
- Ripeness/freshness
- Weather constraints
- Geography



Location



Get permission. Don't trespass.



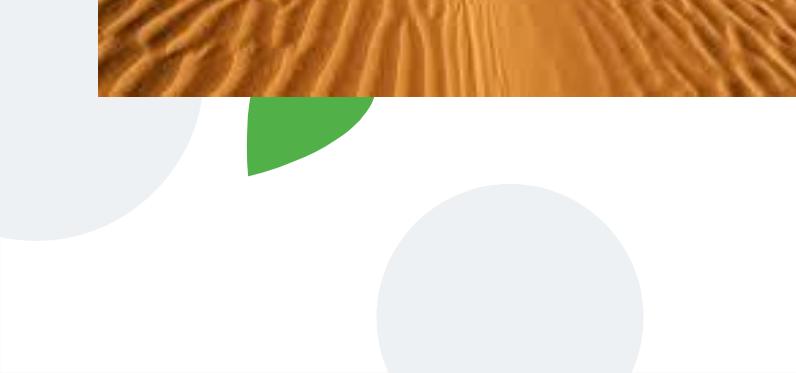
- Public vs. Private Land
 - City Parks
 - State Parks
 - Natural Areas
- Contaminated Sites
 - Drainage Ditches
 - Abandoned Lots
 - Roadsides
- <http://fallingfruit.org/>
 - Website with public foraging spots



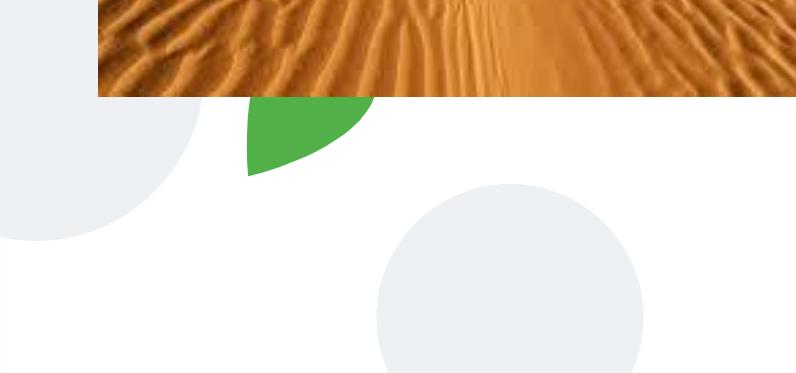
Sustainability



How much should you take?



Animals may rely on the ingredient as a food source. Bugs and small animals may use the ingredient as a home or nursery. The ingredient also needs to propagate itself. Even other foragers may come in search of it.



A good rule is to never take more than a quarter of what is available in a single stand/location. Leave some for others and some for next time.



Sustainability

Native Species: Research them carefully. Take no more than a quarter of what is available.

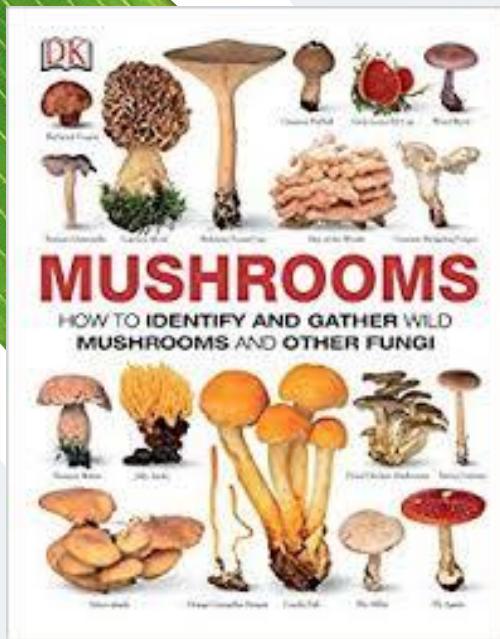
Invasive Species: Use them! In fact, take them all! There is no need to hold back on invasives.

Endangered/Protected Species: Off limits! Do not take these plants as they may go extinct (even if only locally). Remember the ramps craze in 2018?

Identifying Ingredients

- Field Guides/Books
- From your yard/garden.
- Ask a local/guide.

Know what you are collecting in order to avoid toxic or poisonous ingredients that look similar to what you are after.





The shortcut to collecting pollen.

Ingredients

Water

- Artesian Well
- Ice

Tree Sap

- Maple
- Birch

Honey

Grains

- Wild Rice

Leaves/Pine Needles

- Maple Leaves
- White Pine
- Spruce
- Hickory

Tree Pollen

- Jack Pine
- Red Pine

Mushrooms

- Morels
- Chaga



Ingredients

Berries

- Strawberries
- Raspberries
- Blueberries
- Blackberrys
- Mulberries
- Cherries
- Grapes

Hops

- Northern Discovery

Fruits/Vegetables

- Apples
- Plums
- Gourds
- Rhubarb

Roots/Tubers

- Dandelions

Yeast

- Wild Fruits
- Koelschip



Ingredients

Herbs/Spices

- Yarrow
- Clover
- Ginger
- Chicory
- Chamomile
- Mint
- Garlic Mustard
- Stinging Nettle

Nuts/Seeds

- Black Walnuts
- Acorns
- Pinecones

Flowers

- Violet
- Rose
- Dandelion

Bark/Wood

- Cherry
- Cedar



Preparation

- Quantity
- Cleaning/Washing
- Drying
- Crushing
- Pre-cooking



Usage in Beer

When should you use foraged ingredients?

Whenever appropriate. As with any beer using adjuncts or other ingredients to obtain a particular flavor profile, the point at which the ingredients are added will affect the final product.

Mash, boil, whirlpool, primary, secondary, bottling? You decide what is appropriate.



Competition Styles

BJCP:

- 28A. Brett Beer
- 28B. Mixed-Fermentation Sour Beer
- 28C. Wild Specialty Beer
- 29A. Fruit Beer
- 29B. Fruit and Spice Beer
- 29C. Specialty Fruit Beer
- 30. SPICED BEER
- 30A. Spice, Herb, or Vegetable Beer
- 30B. Autumn Seasonal Beer
- 30C. Winter Seasonal Beer
- 31A. Alternative Grain Beer
- 31B. Alternative Sugar Beer



Competition Styles

Brewers Association:

- American-Style Fruit Beer
- Fruit Wheat Beer
- Belgian-Style Fruit Beer
- Field Beer
- Pumpkin/Squash Beer
- Chili Pepper Beer
- Herb and Spice Beer
- Specialty Beer
- Specialty Honey Beer



June Education Meeting

‘Foraged’ Homebrew - Ingredients do not have to be foraged:

- Foraged
- Gardened
- Bought

Brew a beer using ingredients that could be foraged if they were in season. If possible, forage ingredients currently in season.

A decorative background on the left side of the slide features several green leaves and circles of varying sizes and shades of green. The leaves are arranged in a cluster, with one large leaf in the center and several smaller ones surrounding it. There are also a few solid green circles of different sizes scattered around the leaves.

Sorachi Ace Hops

See Peter Steinberg
if you reserved any.



Future Education Meetings

- June - Foraged Homebrew
- Tea and Coffee in Beer
- Herbs in Beer
- Spices in Beer
- Oktoberfest - Fall Foraged Beers?



Resources

- Dictionary.com
- Outside Magazine
- CivilEats.com
- CraftBeer.com
- BeerandBrewing.com
- Against All Hops - Butch Heilshorn