

# Hangtown Brew Noose



Volume 17, March 2007      www.hazeclub.org

## Anchor Tour – Miracle In The City Part III



Dan, The Tour Man!

This is the last installment reporting on some down time in the City back in December, and what better way to finish off than with a tour of the Anchor (and a pint of 'ol Foggy!).

Probably many if not most of the readers of the “Noose” have toured the brewery at one time or another and certainly I have been through a lot of the facility while attending the Anchor Homebrew Club Dinner. Nonetheless, it’s easy to get excited in a place that has so much history, both in respect to San Francisco as well as the craftbrew renaissance that was born in the Pacific Northwest. Personally, I have made more clones of Anchor beers (Porter, Liberty, Foghorn) than any other brand. And Dan the tour guide was energetic, knowledgeable and “tourist friendly”. I also had an opportunity to chat privately with Fritz Maytag, owner and president (I think); he and my father-in-law both attended Stanford at about the same time and dad took over Fritz’s paper route in the hills.

Anchor is an all malt brewery and they don’t use any adjuncts or added sugars in their brewing practice. They utilize Wisconsin and Oregon malts, and their water originates in Hetch-Hetchy, but they take it straight from the tap, adding gypsum to get the necessary hardness appropriate for ale styles. Whole hops from Oregon are the rule and according to Dan, it was the Catholic Church that first mandated the addition of hops to beer. Typical hop varieties are Glacier, Yakima, Northern Brewer and Cascade. A 2 hour boil is employed for their bittering hops.



Anchor Brewing San Francisco Getting A Fresh Coat Of Paint

Anchor was purchased in 1896 by Ernst Baruth and Otto Schinkel and they made the first steam beer. In this process they actually cultivated a lager yeast strain that would ferment at higher temperature, one of the defining characteristics of Steam Beer, also known as California Common (BJCP 7B Hybrid). How the term “steam” came to be associated with this beer is the subject of some debate. One explanation is that it referred to the steam rising from the “stacks”. A more commonly held belief is that the term referred to the hissing sound made when kegs were tapped. Of all the breweries in operation at the time, only Anchor has survived to modern times. The 1906 earthquake was bad, but prohibition was worse.



Beautiful Mash Tun and Boil Kettle at Anchor Brewery

**Continued on Page 2**



# Hangtown Brew Noose

## Anchor Tour – Miracle In The City Part III - Continued from Page 1



Fritz Maytag Consults  
A Brewer On A Critical  
Hopping Issue

When Fritz Maytag came along in 1965 the brewery was in its 6th location. He was enjoying a pint of steam beer at a restaurant in North Beach when he was told this would likely be his last, the brewery was to close. Then located at 8th and Bryant, Fritz was determined to keep his glass full and purchased a 51% interest in the brewery for \$3000. Fritz immersed himself into brewing, touring breweries and brewing schools throughout the US and Europe (not unlike Adolphus Busch in the creation of A-B), and is still actively involved in developing the recipes. It would be another ten years before the brewery turned a profit.

Anchor's first specialty beer was the Christmas Ale in 1975. The recipe changes slightly each year and the label always features a tree, symbolic of the Winter Solstice. On April 18, 1975, Liberty Ale was introduced in honor of Paul

Revere's famous ride and it is also distinguished as the first India Pale Ale (IPA) brewed in the US post prohibition. Similarly, Anchor Porter and Old Foghorn (barleywine) were the first of these traditional styles to be brewed post prohibition in the US. Anchor created a wheat beer at 52% wheat malt, 42% barley. They pioneered the Small Beer, second runnings from Old Foghorn, which incidentally uses 3 times the malt of other recipes. In May of 2005 the Bock was introduced (who could forget "Where's My Bock-dot-com?!"), and though it was supposed to be a commemorative offering, demand has remained so high that it is now a spring seasonal offering.



Cases of Christmas Ale Showing The  
Traditional "Tree" On The Label  
"Uh, just put that under my Christmas  
Tree, if you don't mind!"



The Grants

A couple of things might be considered unique to a brewery of Anchor's stature. They have these funky brass tubes called grants. These allow wort to be aerated on their way from the mash tun to the boil kettle. "In the day" this was thought to be beneficial practice. This is no longer in vogue, however since the grants are integral to the brewery design and they are still functional, they are still used during brewing. The other thing is that Anchor brewers brew! Everything is done by hand without the use of computers. There are sensors and gauges to be

sure, but the brewer crafts each batch. Anchor is very efficient, too, using and reusing water and steam from one process to drive or assist another process – nothing is wasted.

# Hangtown Brew Noose



## Anchor Tour – Miracle In The City Part III - Continued from Page 2



The Brewery As Seen From The Tap Room

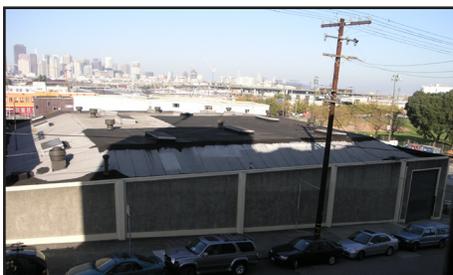
Each batch from grind to pitch takes approximately 6 hours, with four to five batches being produced per day. 70% of the 125 barrel system typically goes to the production of steam beer. At the end of the boil wort is first whirlpoiled to precipitate out the trub and then run through the exchanger to cool. This takes only a few minutes and the heat is captured to heat water for the next batch. Yeast is pitched by hand, one cell at a time – just kidding – are you still awake?

Two distinct fermenters are used. For the steam beer, the vats are flat and shallow allowing the heat of the ferment

to more rapidly dissipate. The ale fermenters are tall and deep, a design which tends retain more heat. Anchor cleans and reuses their yeast. Steam beer ferments out in about 3 days, the ales in 1 to 2 days! The beer is then crashed to about 30° F for 5 to 6 weeks. Beer is then plate filtered using diatomaceous earth, bottled, and flash pasteurized. Production is about 4000 cases per day. I raised discontent with the switch from standard bottle to screw top bottles and was told it was done for convenience; supposedly for consumer convenience and not the manufacturer, but unfortunate nonetheless. About 60% of Anchor's production is bottled, the remainder is kegged. A Cir-Cal caustic water solution is utilized for cleaning kegs.



Ale At High Krausen



The Wine Warehouse Across The Street From The Brewery

Fritz has branched out in recent years adding a line of wine under the York Creek label, and whiskey. These 100% rye whiskeys are found under the Old Portrero label.

Anchor products are distributed in all 50 States and in foreign markets and utilizes no advertising.



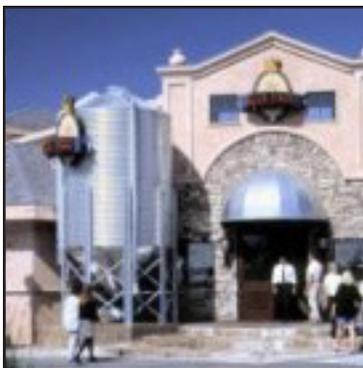
Dan Quenches Our Thirst At Tour's End!

In closing, the tour, which requires advanced registration, was time well spent at a place that is indisputably one of the icons of craftbrew. I highly recommend it. This is also a good time to thank Anchor, and in particular Mr. Maytag, for their continued support of homebrewing, homebrewers and homebrew clubs. Now if you'll excuse me, the taps are open...



# Hangtown Brew Noose

## Blue Frog



It's hard to imagine what it might be like to brew at the Frog in the shadow of a behemoth like Anheuser-Busch. Maybe like trying to do a tune-up on your car when your neighbor happens to be Jeff Gordon! After all, the Frog is now cranking out about 7 bottles a minute of their Blond and Red ale. Compare that to the 3,600 bpm A-B cranks out! What to do? Well, you might invite them to dinner, or at a minimum give them a place to hold parties. "They do a great job...pairing beer styles with food which enhances the images of beer" says Michael Poley, senior resident brewmaster at AB. "Our mutual passion for beer creates a <special> relationship for brewers.

Nick (brewer at the Frog) is very accommodating in having ice cold Budweiser at ....our events." It works for Nick at the Frog, too. "They're good people. Once my yeast got a little funky and they offered to do a dissolved a oxygen test in their lab." He went on to say that he often tests his beer on A-Bs experts, people who may specialize in light lager, for example. You might say a mutual admiration society exists.

Presently the Frog is bottling their Red and Blond ales on a regular basis. In addition, and on an as available basis, you can also get the DIPA (Double IPA), which is bottled with a cork and cage. And don't forget, the food at the Frog is excellent, from Frog Legs to fire roasted pizza. You can find the Frog in Fairfield, just south of I-80 off of Travis Blvd. right next to the Marie Calendars' restaurant.

On a closing note, Nick took Gold at the Barrel-Aged Beer fest held at the Hayward Bistro back in November with his Fifth Anniversary Scotch Ale. This was an 11.2% elixir aged six months in an estate Syrah barrel. Way to go, Nick! And for a limited time get by the Frog for the Cask Conditioned Blonde Ale. This is the first in Nick's semi-monthly firkin release days. The cask is only 11 gallons, will be served in pints only, and when it's gone, it's gone until the next firkin is ready. (Should be about two weeks from now). Ribbittt.



Get Your Frog To Go!

## March Meeting - Hop To It!

Thursday, March 8, 2007, 7 PM at the "Smith".

The March meeting will examine the differences between hop families. We will have teas made from the hops typical to German Continental, English and American/Modern beer styles.

BRING RAFFLE FODDER!!