

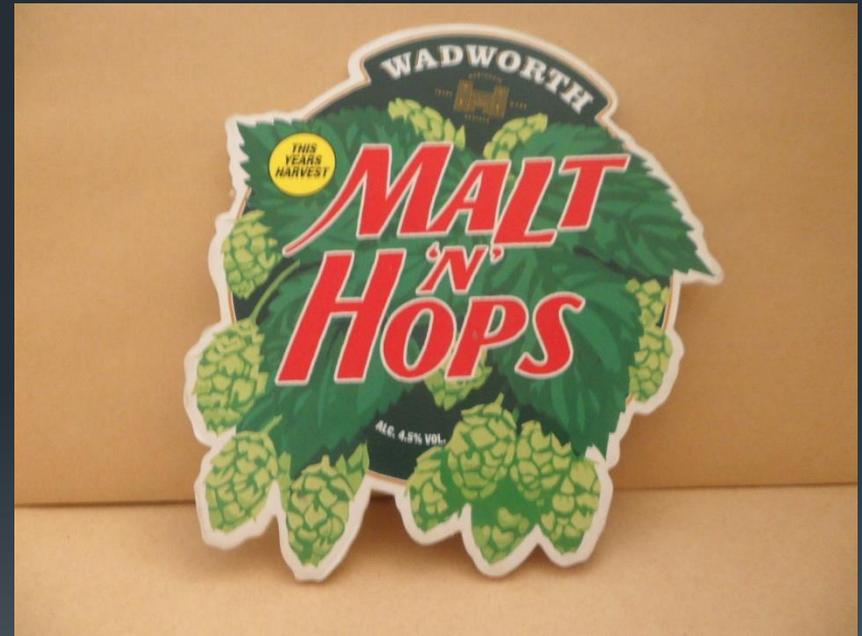
Fresh Hop Beers



- A brief history on the “style”
- Early days of brewing fresh hop beer
- Yakima and the legendary Bert Grant

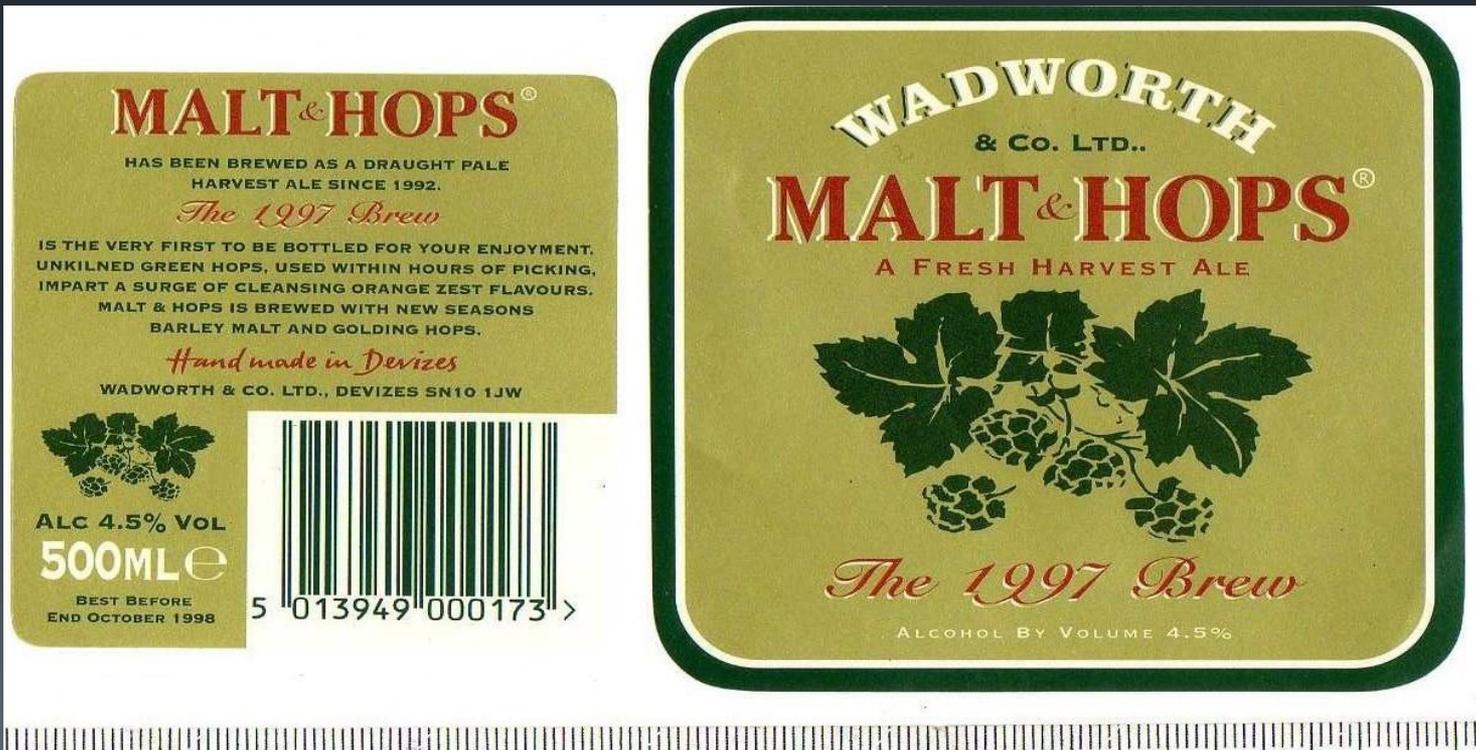
First documented brewery to produce a fresh hop beer

- Wadworth in England produced a beer in 1992 using fresh hops called Malt & Hops
- In a 1993 article Michael Jackson wrote “Trevor Holmes, head brewer at Wadworth, was inspecting the harvest a year or two ago when he began to wonder how beer would taste if it were aromatised with hops fresh off the vine.”
- Doesn't appear to be produced anymore



Malt & Hops – The Beer

- Quick Specs: 4.5% ABV, 30-35 BU's
- Hopped exclusively with fresh picked Goldings
- According to the Wadworth website Malt & Hops is “The colour of ripe barely and malty sweet to start, the beer delivers a surge of cleansing flavours and a late finish of appetite arousing bitterness!”





Perhaps an earlier fresh hop beer?

- In a 1993 article Michael Jackson wrote “Mr. Holmes has used the first of the new seasons malt to make his "green hop" beer. The brewery calls it simply Malt and Hops. I can think of only one other brewery that has tried making such a "biere nouvelle," and that is in the far West of the United States.”

Bert Grant “aka” The Ale Master



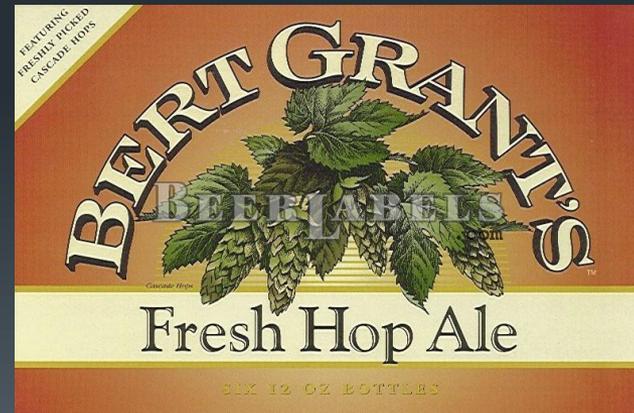
First US brewery to produce a fresh hop beer

- Sierra Nevada Brewing brewed Harvest in 1996 using Cascade and Centennial hops flown in from the Yakima Valley
- Draft only product until it was first bottled in 2007
- Now named Northern Hemisphere Harvest



A close second...

- Bert Grant's in Yakima, WA made Fresh Hop Ale in 1997 using Cascade hops that were harvested just prior to being used
- First brewery in the US to bottle a fresh hop beer (1997)
- According to Bert Grant in his autobiography *The Ale Master* "The name of the game is not to get the bitterness but to bring out the volatile, fleeting high note that you get from fresh hops, which we add right at the end of the boil."



A little more about Bert...

- Started working at a brewery when he was 16 doing lab work at Toronto's Carling Brewery
- Spent the next 3 decades working there and at Stroh in Detroit
- Left big beer partly due to the “dumbing down” of the industrial beers and eventually relocated to Yakima
- Went to work at S.S. Steiner
- Helped design and build the 1st hop pelletizing machine in the US
- Patented the pre-isomerized hop pellet process
- Opened the first brewpub post prohibition in 1982
- Brewed the first Russian Imperial Stout in the US and the first IPA in years
- Fought with the BATF over nutrition labeling and cider production

Oregon's First – BridgePort Hop Harvest

- According to a WW article written by Jeff Alworth
- First brewed in 2002 – Crystal hops from Sodbuster Farms
- "We had two ex-Grant's brewers working for us, and one early-fall day they were talking about how it was the time of year they would brew a fresh-hop brew in Yakima," says Karl Ockert. "I got to thinking, 'Geez, we are only 35 miles from the hop fields and we have a hopback—let's do it.' And we did!"

