

Beer Education Series: Salud Cervceria

About Salud Cervceria:

Charlotte's Salud Cervceria evolved from the Salud Beer Shop in NoDa right along North Davidson & 36th Street. The owners have a passion for craft beer and local breweries, and opened their nano-brewery Salud Cervceria directly above their bottle shop, Salud Beer Shop, in June 2017. With a focus on New England [Hazy/Juicy IPAs] and Sour Beers of all styles, the latter of which are a huge passion for the owners. With a unique concept added to the Cervceria in Trade & Lore coffee shop, and the tie-in with the downstairs pizza oven, this is truly a uniquely NoDa spot!

The 4 Beers We're Sampling:

Del Patio Especial [Mexican Lager 5%]: Mexican Lager with Riverbend Pils And Rye. Hopped with Crystal Hops.

BJCP Analysis of International Pale Lager:

Aroma: Low to medium malt aroma, tending towards grainy or slightly corny-sweet. Hop aroma ranges from very low to a medium, spicy or floral hop presence.

Appearance: Pale straw to gold in color. White, frothy head which may not be long lasting. Very clear.

Mouthfeel: Light to medium body. Moderately high to highly carbonated. Can have a slight carbonic bite on the tongue.

Taste: Low to moderate levels of grainy-malt flavor, with a crisp, dry, well-attenuated finish. The grain character can be somewhat neutral, or show a light bready-crackery quality or up to moderate corny or malty sweetness. Hop flavor ranges from none to medium levels, and often shows a floral, spicy, or herbal character. Hop bitterness at medium-low to medium. Balance may vary from slightly malty to slightly bitter, but is relatively close to even.

Fancy Lad [Ordinary Bitter 4%]: A British Ordinary Bitter served on Nitro. Brewed with Marris Otter English Malt and East Kent Goldings.

BJCP Analysis of Ordinary Bitter:

Aroma: Low to moderate malt aroma, often (but not always) with a light caramel quality. Bready, biscuity, or lightly toasty malt complexity is common. Mild to moderate fruitiness. Hop aroma can range from moderate to none, typically with a floral, earthy, resinous, or fruity character. Generally no diacetyl, although very low levels are allowed.

Appearance: Pale amber to light copper color. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation

Mouthfeel: Light to medium-light body. Low carbonation, although bottled examples can have moderate carbonation

Taste: Medium to moderately high bitterness. Moderately low to moderately high fruity esters. Moderate to low hop flavor, typically with an earthy, resinous, fruity, or floral character. Low to medium maltiness with a dry finish. The malt profile is typically bready, biscuity, or lightly toasty. Low to moderate caramel or toffee flavors are optional. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavor, esters, and hop flavor. Generally no diacetyl, although very low levels are allowed.

Devorato [India Pale Ale, 6.4%]: West Coast IPA hopped with Simcoe Cryo and Amarillo.

BJCP Analysis of India Pale Ale:

Aroma: A prominent to intense hop aroma often featuring American or New World hop characteristics, such as citrus, floral, pine, resin, spice, tropical fruit, stone fruit, berry, or melon. Low to medium-low clean, grainy maltiness supports the hop presentation. Generally clean fermentation profile, but light fruitiness acceptable. Restrained alcohol optional.

Appearance: Color ranging from medium gold to light reddish-amber. Clear, but light haze allowable. 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 harshness. Very light, smooth warmth optional.

Taste: Medium to very high hop flavor (same descriptors as aroma). Low to medium-low clean and grainy maltiness, possibly with light caramel and toast flavors. Medium-high to very high bitterness. Dry to medium-dry finish. Hoppy, bitter aftertaste with supportive malt. Low esters optional. Background clean alcohol flavor optional.

Otra Noche en Charleston [Fruited Berliner Weisse, 7%]: Berliner Collaboration with our friends at Edmunds Oast Brewing Co. Brewed with Passion Fruit, Orange Juice, Orange Zest and Pink Guava.

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.

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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.
 - o **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).
 - o **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.
 - o **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.
 - 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*

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".
 - o **Alpha Acid Composition:** 11.5%-13.5%
 - o **Beta Acid Composition:** 3.2%-3.9%
 - o **Co-Humulone Composition:** 24%-26%
 - o **Retains 75% alpha acid after 6 months storage at 20°C (68°F)**
 - o **Myrcene Oil Composition:** 47%-53%
 - o **Humulene Oil Composition:** 13%-16%
 - o **Caryophyllene Oil:** 5%-8%
 - o **Farnesene Oil:** None
 - o **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."

Thank you for joining Charlotte Beer Babes© for the 2024 Beer Ed Series!

Check us out on our Facebook Group, Facebook Page, Meetup Page, Instagram, Twitter, and Website!

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