

# ***BEAT the HEAT***



***Hot and Hoppy!***

# *Who the Heck is This Guy?*

Husband of 1, father of 2, barrel filler of 3

Brewing for 9 years, many ribbons, lots of styles, BOS Wild Ale, HBOY 2014

Beer Advocate Moderator

BYO published

Collaborations with Falling Sky and Oakshire and ColdFire

BJCP Certified

I'm not Denny Conn



# ***What Has Worked***

**Habanero IPA**

**Passionfruit Ghost Pepper IPA**

**Chocolate Habanero BBA Imperial Stout**



# ***What I Hope Works***

**Lemon Drop Citrus APA**

**Roasted Serrano Mexican Lager**

**Chocolate Habanero British Dark Mild**

**Carolina Reaper Munich Helles**

**Prik Kaleang & Basil Belgian Tripel**

**Scorpion Saison**



## *Test The Waters*

Grab a beer that reflects the beer you want to make

Grab a pepper you want to test

Crush  $\frac{1}{3}$ - $\frac{1}{2}$  the pepper in about 1oz of the beer, then top with remaining beer

Give it a taste, what are the flavors you get from the pepper? Aroma? Heat?



# *Jason Smith (formerly) of Burnside Brewing*

Jason has made over 20 pepper beers during his time as a brewmaster

Prefers fresh peppers added to secondary

Enjoys pairing the tropical and citrus notes of the pepper with fruits of the same category

Has brewed full batches as well as single kegs

Dunk peppers through sanitizer, add to chilled and partially carbonated beer



## ***Toby Schock of Wheel Apizza (formerly of Agrarian)***

**Prefers to add processed peppers during hotside**

**Enjoys preparing peppers as the cultures that cultivated them would: roasting, smoking, drying, pulverizing.**

**Aims to expand the idea that peppers only pair with certain styles... has brewed a hot banana Hefeweizen, habanero stout, ghost pepper Gose, Guajillo Corn Lager, Roasted Poblano Belgian Amber, and so on.**

**TIP: Don't brew what the commercial brewers brew, go farther, play with styles and peppers you've never heard anyone using together.**



## ***Brulosophy: whole vs tincture***

**No difference in flavor or heat**

**Tincture allows for dosing a glass, a growler, or an entire batch**



## *Pairing Peppers to the Flavors*

As with any beer, balance is key. Each pepper contributes heat, oils, flavors, that all need to balance with the bitterness, mouthfeel, residual sweetness, and the flavors of the beer.

Roasted and green peppers aren't going to pair well with fruity and hoppy beers.

Extremely dry beers with high carbonation will elevate the heat impact

Bitter, dry, spicy is not a good combination. Keep the IBUs lower, allow for a higher finishing gravity.



# *Find the right pepper for your beer*

<https://www.cayennediane.com>

Lists all the peppers from hottest to tamest heat levels

Most give a decent description of the heat level, flavors, even when to expect the heat to hit the tongue and throat (immediate, delayed, building)

Great resource if you want to find a pepper to pair to your existing recipe or to find a unique pepper to build a recipe around.

The brighter the fruit color the more fruity and tropical it will tend to be, the greener the fruit the more herbal, earthy, vegetal it will be, Chocolate peppers tend to have a subtle roast and cacao flavor.

# *Recipe Development*

Choose the style you want to make and the pepper you want to use

Construct your recipe for balance. If the beer style is known for a higher bitterness go for the lowest IBU in the range and a higher FG. If it is a very dry beer, aim for the low end of IBUs.

Consider your yeast and alcohol content. Yeast with high clove like phenols can clash with the pepper flavor and spice level. Esters should be considered along with the flavor of the pepper, citrus, tropical, stone fruits, herbal, earthy, vegetable.

Clean yeasts tend to accentuate flavor and heat, cloudy yeasts tend to muddle with flavors and reduce heat, think hops in a WCIPA vs NEIPA.

## *Recipe Development 2.0*

Peppers have essential oils they release that give us the flavors and heat

Oil in beer will kill the head

Use wheat or carafoam to get a nice dense head.

Prep your peppers with a sanitized knife

Pepper stems have naturally occurring *Lactobacillus* all over them and they add a woody vegetative flavor, remove the stems.

Add peppers to a keg so you can taste every 8 hours to see when you have achieved the level of flavor and heat you desire, then remove 8 hours later.

