

# WORLD BEER CUP 2008 – A CUP TO REMEMBER

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The 'Nordic beer revolution' has entered the next phase of 'propagation' and has now gained ground in the minds of the US beer producers. The Nordic breweries were well represented among the winners in the World Beer Cup 2008, which took place in San Diego in week 16 – presented on 19 April.





Port Brewery Co. production facilities.



Belle Proximus beer barrels

It was my second trip to The World Beer Cup, and it was definitely worth it! As a master brewer and beer developer, I was very inspired when returning home after a week in hop-heaven. If you like hops and hoppy flavours, I believe that you could spend a week in the city and surroundings of San Diego, drinking and tasting a large spectrum of odd beer styles normally not found in Denmark. I will recommend a bus trip called 'Brew Hop', where you visit some of the small microbreweries, which are making very hoppy and sometimes very bitter beers. The mission statement of the San Diego Brewers Guild is: 'To promote awareness and increase the visibility of fresh, locally brewed beer through education and participation in community events'.

Our trip included the Port Brewing Company/The Lost Abbey, Green Flash Brewing Co., and Pizza Port Carlsbad. I took this trip with approximately 50 other judges (brewers and beer writers) from the whole world. Our tasting started 14 April, at 10 a.m., at the Port Brewing Company and The Lost Abbey, were the brewer, Tomme Arthur, welcomed us. Tomme had two beer brands: Port Brewing, which was the hoppy California style beer, and The Lost Abbey, which belongs more to the Belgian style of beers. The Hop 15 double IPA was nicely hopped and bitter. According to the brewer, he has used 15 different hop varieties during brewing and subsequently dry hopped with Simcoe and Centennial. Tomme's passion was his 280 barrels of oak aged beer, primarily using old bourbon barrels. About 80 of the barrels were old wine barrels, primarily originating from red wine. Some of the barrels had

odd names like Belle Proximus (a blend of newly fermented beers and older Bourbon barrel aged beers), Judgement Day, Devotion, and Shark Attack Double Red. Most of the barrels were secondary fermented using Brettanomyces yeast strains. One of these was the Angel's Share from The Lost Abbey with flavours of vanilla, apricots, alcohol, and tannins from the oak. The alcohol content was 12.5% alcohol by volume (ABV)!

My body felt very hoppy or 'preserved' leaving Port Brewing Company, but a new brewery was very close: The Green Flash Brewery. They made an imperial IPA with Summit hops. The Summit hops are leaving garlic like aromas in the beer - must be the perfect match to garlic marinated fillet of lamb! Another summer beer was the Saison, with grains of paradise and ginger - very drinkable. The trip ended at the Pizza Port brewery where we all got pizza, what else? The best beer I tasted was the Ruby Black, a porter style with 9.5% ABV!

Later that day, all the beer judges were gathered to receive our individual judging schedules for the coming 2 or 3 days.

I was going to judge rye beers, barley wines, American style IPA, international style lagers, wood- and barrel aged strong beer and sweet stouts.

All beers are blind tasted and evaluated according to style guidelines, please see: [http://www.beertown.org/events/wbc/competition/reg\\_info/style\\_descr.html](http://www.beertown.org/events/wbc/competition/reg_info/style_descr.html).

We were six judges per tasting, leading to a good indicator of beer style and quality - a future 'BSQ-index'? I gave medals to rye beers, barley wines, international style lagers and sweet stouts.

Beer styles at Green Flash Brewing Co. →







Oak barrels of Port Brewing Co.



Brewmaster Tomme Arthur at Port Brewing Co.

The gold winning rye beer had notes of chocolate, caramel, and sherry, and came from Snake River Brewing Lander. The international style lagers were actually very clean and crisp! The bronze winning beer was very interesting with resin, grapefruit, and passion fruity aromas, and came from Knappstein Enterprise Brewery in Australia.

Please see the winners list at:

[http://www.beertown.org/events/wbc/PDF/2008\\_winners\\_list.pdf](http://www.beertown.org/events/wbc/PDF/2008_winners_list.pdf)

I would nearly say that the 'Nordic beer revolution' has entered the next phase of 'propagation' and has now gained ground in the minds of the US beer producers. The Nordic breweries were well represented among the winners in the World Beer Cup 2008.

Please notice the following Nordic winners:

**Category 12: Other Strong Ale or Lager – 28 entries:**

**Gold to Dark Horizon, Nøgne Ø – Norway**

**Category 14: Gluten Free Beer – 12 entries:**

**Silver to Sinebrychoff Light Beer, Oy Sinebrychoff AB – Finland**

**Category 17: Wood- and Barrel-aged Sour Beer – 14 entries:**

**Bronze to Stevns CCC, Nørrebro Bryghus – Denmark**

**Category 18: Aged Beer (Ale or Lager) – 25 entries:**

**Bronze to Little Korknys Ale, Nørrebro Bryghus – Denmark**

**Category 20: Smoke-Flavoured Beer – 27 entries:**

**Bronze to Nils Oscar Rökporter, Nils Oscar Co. AB, Sweden**

**Category 25: Dortmund/European Style Export – 48 entries:**

**Silver to Mariestads Export, Spendrups Brewery, Varby, Sweden**

**Category 39: International Style Lager – 51 entries:**

**Silver to Egills Gull, The Brewery Egill Skallagrímsson, Iceland**

**Category 61: Robust Porter – 49 entries:**

**Silver to Porter, Nøgne Ø – Norway**

When looking at the winners list and number of participating breweries from our region, the results are even better. I hope that our Nordic beers will enter many more competitions in the future, in order to attract beer lovers and more tourists to our countries. We could cooperate in the Nordic countries and introduce our beer styles on the American style guidelines and/or develop the European Beer Star (<http://www.european-beer-star.com/>) to be more international, and less German. Why do we not encourage our Nordic Brewers' Guilds and/or The Nordic Brewers Associations to take action?



The bar at Pizza Port



Judging beers. From left to right: Dick Cantwell (Elysian Brewery), Dermot O'Donnell (O'donaillbrewing), Anders Kismeyer (Nørrebro Bryghus), Hildergard van Ostaden (Urthel), Matthew Brynildson (Firestone Walker Brewing Company), and the empty seat Jens Eiken (The Jacobsen Brewhouse).



STATISTICS	2002	2004	2006	2008
BEERS ENTERED	1.173	1.566	2.221	2.864
BREWERIES	379	393	540	644
COUNTRIES	38	40	56	58
STYLE CATEGORIES	70	81	85	91
JUDGES	71	93	109	129
COUNTRIES (JUDGES)	9	15	18	21

Breweries from the following 21 countries won medals:

- Australia
- Iceland
- Austria
- Japan
- Belgium
- Latvia
- Bolivia
- Norway
- Brazil
- Romania
- Canada
- Russia
- Czech Republic
- Singapore
- Denmark
- Sweden
- Finland
- UK
- Germany
- USA
- Honduras







One of the beer judges at Pizza Port



Hop warehouse well guarded at Stone Brewery

**Top award-winning countries:**

USA (158 awards), Germany (25), Belgium (11), Japan (10), Australia (6).

**This year, 129 judges came from 21 countries:**

- Australia (8)
- Austria (1)
- Belgium (11)
- Brazil (1)
- Canada (4)
- Czech Republic (4)
- Denmark (2) – Jens Eiken and Anders Kissmeyer – who is next?
- Germany (13)
- Italy (2)
- Japan (4)
- Netherlands (4)
- New Zealand (3)
- Norway (2)
- Romania (1)
- Singapore (1)
- South Africa (1)
- South Korea (2)
- Sweden (5)
- Switzerland (1)
- UK (13)
- USA (46)

64 per cent of the judges came from outside the US. 36 per cent of the judges came from the US.

See the list via: <http://www.beertown.org/ba/media.html>



Brewer Brett Stampf at Green Flash Brewing Co.



Brewmaster Chuck Silva at Green Flash Brewing Co.

## Top 50 Overall Brewing Companies by Beer Sales Volume (2007 sales)

RANK	COMPANY NAME	CITY	STATE
1	ANHEUSER-BUSCH INC.	ST. LOUIS	MISSOURI
2	MILLER BREWING CO.	MILWAUKEE	WISCONSIN
3	COORS BREWING CO.	GOLDEN	COLORADO
4	PABST BREWING CO.	WOODRIDGE	ILLINOIS
5	BOSTON BEER CO.	BOSTON	MASSACHUSETTS
6	D.G. YUENGLING AND SON INC.	POTTSVILLE	PENNSYLVANIA
7	SIERRA NEVADA BREWING CO.	CHICO	CALIFORNIA
8	NEW BELGIUM BREWING CO. INC.	FORT COLLINS	COLORADO
9	HIGH FALLS BREWING CO.	ROCHESTER	NEW YORK
10	SPOETZL BREWERY	SHINER	TEXAS
11	WIDMER BROTHERS BREWING CO.	PORTLAND	OREGON
12	REDHOOK ALE BREWERY	WOODINVILLE	WASHINGTON
13	PYRAMID BREWERIES INC.	SEATTLE	WASHINGTON
14	MATT BREWING CO.	UTICA	NEW YORK
15	MINHAS CRAFT BREWERY	MONROE	WISCONSIN
16	DESCHUTES BREWERY, INC.	BEND	OREGON
17	IRON CITY BREWING CO.	PITTSBURGH	PENNSYLVANIA
18	BOULEVARD BREWING CO.	KANSAS CITY	MISSOURI
19	FULL SAIL BREWING CO.	HOOD RIVER	OREGON
20	HARPOON BREWERY	BOSTON	MASSACHUSETTS
21	ALASKAN BREWING AND BOTTLING CO.	JUNEAU	ALASKA
22	MAGIC HAT BREWING CO. & PERFORMING ARTS CENTER	SOUTH BURLINGTON	VERMONT
23	ANCHOR BREWING CO.	SAN FRANCISCO	CALIFORNIA
24	BELL'S BREWERY, INC.	GALESBURG	MICHIGAN
25	GOOSE ISLAND BEER CO.	CHICAGO	ILLINOIS
26	AUGUST SCHELL BREWING CO.	NEW ULM	MINNESOTA
27	SHIPYARD BREWING CO.	PORTLAND	MAINE
28	SUMMIT BREWING CO.	ST. PAUL	MINNESOTA
29	MENDOCINO BREWING CO.	UKIAH	CALIFORNIA
30	ABITA BREWING CO.	ABITA SPRINGS	LOUISIANA
31	GORDON BIERSCHE BREWING CO.	SAN JOSE	CALIFORNIA
32	BROOKLYN BREWERY	BROOKLYN	NEW YORK
33	STONE BREWING CO.	ESCONDIDO	CALIFORNIA
34	ROGUE ALES / OREGON BREWING	NEWPORT	OREGON
35	LONG TRAIL BREWING CO.	BRIDGEWATER CORNERS	VERMONT
36	NEW GLARUS BREWING CO.	NEW GLARUS	WISCONSIN
37	KONA BREWING CO.	KAILUA-KONA	HAWAII
38	DOGFISH HEAD CRAFT BREWERY	MILTON	DELAWARE
39	FIRESTONE WALKER BREWING CO.	PASO ROBLES	CALIFORNIA
40	GREAT LAKES BREWING CO./OHIO	CLEVELAND	OHIO
41	THE LAGUNITAS BREWING CO.	PETALUMA	CALIFORNIA
42	FLYING DOG BREWERY	DENVER	COLORADO
43	SWEETWATER BREWING CO.	ATLANTA	GEORGIA
44	BRIDGEPORT BREWING CO.	PORTLAND	OREGON
45	ROCK BOTTOM BREWERY RESTAURANTS	LOUISVILLE	COLORADO
46	GLUEK BREWING CO.	COLD SPRING	MINNESOTA
47	STRAUB BREWERY	ST. MARY'S	PENNSYLVANIA
48	ODELL BREWING CO.	FORT COLLINS	COLORADO
49	BJ'S RESTAURANT & BREWERY	HUNTINGTON BEACH	CALIFORNIA
50	VICTORY BREWING CO.	DOWNINGTOWN	PENNSYLVANIA