



FIFTH SEASON'S ETHAN JOHNSTON INTERVIEWS

DOUG REISER

OF BURIAL BEER CO. IN ASHEVILLE

EJ: What role (if any) do water/salt additions play in the mouthfeel/tactile qualities in Hawkbill?

DR: A good deal. Asheville's wonderfully soft water is a blessing, but it also lends to one-dimensional body in most styles. We use a moderately hard water profile for this beer, with decent calcium, chloride, sulfate and bicarbonate levels. I do believe it to be a valuable component of the beer's body and finish.

EJ: Do you rely on the yeast strain to contribute any character in Hawkbill? What are your thoughts on bio-transformations of hop compounds in fermentations and contributed aromatics?

DR: We use around 8 different yeasts at our clean facility on a regular basis. We are not convenience brewers. We purchased yeast propagators to ensure that we use the right yeast for the formula/intent of each beer. Hawkbill reaches for a combination of bright tropical aroma and bold fleshy orchard fruit. We find that this demands a yeast that produces complimentary light peachy aromas and also helps to attenuate malt well enough to allow the hops to end up being the showcase.

EJ: What whirlpool temps/rest times do you find the most efficacious? How do you calculate IBU contribution from your whirlpool rests?

DR: This has been an on-going exploration. We are fortunate to have some great breweries around here that are willing to help test our beer for IBU - which allows us to calibrate. Most of our beers whirlpool around 185 for 30 minutes. The IBU extraction at 185 is about 60% of what we get at 210. It's substantial.

EJ: I don't see much reference to the role of mash, boil, or fermentation pH in New England IPA. Do you all do anything special for pH for this style?

DR: Ah that "New England" IPA thing. Quite frankly, we make 100s of IPAs and always refer to them as just IPA. Our foray into IPA that had haziness was born from our experimentation with Brett IPA, and we just kept using low flocc yeasts/high ester yeasts. But as far as the more "full-bodied" IPA beers go, we very intentionally try and keep the pH around 5.2 at KO aiming for a 4.5pH beer.

EJ: What are your favorite hop varieties for imparting the characteristic juicy/fruit aromas?

DR: I really dig Galaxy a lot, but so does everyone. Motueka and Wai-Iti are incredible low alpha fruit makers. Vics Secret and Ekuanot provide so many capable beer-carrying aromas. I have been on a Huell Melon and Comet rush again, with both producing such wonderful fruit character without overwhelming the beer or producing IBU. Idaho 7 is a monster, and more people should be using it.

EJ: Any general advice for homebrewers/hobbyists attempting to take on this style?

DR: Exploring with a lot of different hops is fun - but it dilutes the boldness of the beer. Recently I made a rash of 1 and 2 hop beers and they had the best aromas across the board.