

DraughtLine

The Newsletter of the Draught Beer Guild
Spring 2002

The Voice Of
The Draught Beer
Industry



From the desk of the Editor:

Welcome to the Draught Beer Guild.

Draught beer is as old as beer itself. Brew historians would place the origins of beer as far back as 8000 years, with archaeological evidence of clay brewing pots dating back at least that long. Beer was not bottled back then, probably because the twist-top had yet to be perfected. Instead, beer was poured or ladled from the vessel it was brewed in, making it the original "flaggon conditioned" ale. There were no doubt problems keeping beer in good shape back in the days of Sumerian brewing, and unfortunately, problems in draught service exist to this day. From system cleaning and foaming problems to serving temperature and glassware design, there are hundreds of issues which affect the quality of draught beer in thousands of ways. Where do breweries, distributors, retailers and consumers turn for information regarding the service of draught beer?

Simple. Turn to us.

The volunteers of the Draught Beer Guild invite you to join us in our quest to establish and disseminate standards for every phase of draught service. Visit our web site and pose a question to our team of draught design and service specialists. Read our postings regarding technical issues and quality of retail service. Most importantly, consider joining us to create the reality of beer that remains as good in the glass as it is in the keg. Give us your voice, your time, your support. With your help we can achieve what 8000 years of technical advancement can bring: The service of perfect draught beer.

Keith Lemcke
Executive Editor

In The News

Honey Mead Goes Draught

Boulder, Colorado is home to some of the best American craft brewers, and is now home to one of the few craft meaderies in the country. Redstone Meadery was founded in September 2000 to brew fermented beverages from honey, the base ingredient of mead. Not only is their product somewhat unique, so is their method of delivery: draught. Their first offering, called Nectar, is available in Denver and Boulder-area pubs, as well as through local retailers.



Julia Herz, Sales & Marketing Manager for Redstone, says "We feel it is time to get mead out to the masses and the best way to do this is allow people to taste a small sample in restaurants, before they buy a glass or two or three. Similar to having cider on tap it has been a great way for us to get out there." How well has it been received? Colorado Daily newspaper states "....it's a fantastic alternative to beer or wine...it's not as heavy as either, but as tasty as - if not tastier than - both."

The issues that affect draught beer service will also affect the service of draught mead. Carbonation levels vary with mead styles, so gas use is critical. As well, meads are generally light flavored, so they can pick up flavors from poor line cleaning more easily than most beer. Redstone is sensitive to the need for great draught presentation of their meads, and can rely on the Draught Beer Guild for input regarding any service problems they may encounter while trying to keep their meads perfect from keg to glass...umm....make that goblet.

For more on Redstone Mead, including their line of bottled products, check their web site at www.redstonemeadery.com

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