

THE PISSING POST



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TOIT.IN

EDITOR'S LETTER

Take our word for it, it's pretty hard to get work done when you're surrounded by craft beers & lip-smacking food. However, we somehow manage to crank out these newsletters monthly. So, while you wait for your table or drunkenly amble out of Toit to argue with auto drivers, pick up a copy! Stay up-to-date with what's been up, what's being served and what's in the pipeline for the months to come.

That is, if you're not seeing double already.

WHAT'S BOILING IN OUR CAULDRON? THE IMPORTANCE OF THE BEER BOIL



Eggs, pasta, rice. Just some of the many things that benefit from boiling. Similarly, boiling is an important step in the beer brewing process as well. Boils are usually around 60-90 minutes long. If you've used a lot of Pilsner malt it might be 90-120 minutes. When you've gone through the mashing process and are left with a kettle full of wort, you're ready to rumble, and by rumble we mean boil.

Hang on, enzymes
While the mashing process does largely get rid of enzyme growth and activity, your boiling stage is the last defender. Proteins at higher temperatures basically lose their nature, so now you don't have them messing with your fixed wort composition in order to ferment your beer.

Better bitter
Boiling makes the bitter better. Alpha acids in hops need to

undergo a good boil. This ensures the alpha acids are isomerised so that they retain their molecular composition but change chemical structure. Kind of like a makeover. You still have all of the same elements, but the structure has changed. This process of isomerisation brings out the bitterness in alpha acids, and in your final glass of beer.

Wort sanitisation
Lactobacillus bacteria love malt. Boiling eliminates populations of unwanted microbes, freeing up space for your chosen Saccharomyces, your yeast strain, to do what it does best.

Bringing down volatile compounds
The malting process also leads to the creation of a compound called s-methyl-methionine (SMM), which leads to build up of the dreaded dimethyl sulphide (DMS). We don't want DMS. DMS gives a certain

corn-like flavour to some beers, particularly lagers that use larger amounts of Pilsner malt. A good, long boil drives off some of this SMM, reducing the opportunity for DMS to ruin your beer.

You need protein, bro
Boiling encourages wort proteins to combine with tannins, forming clumps. As these clumps grow in mass, they eventually reach a size at which they precipitate out of solution, making clear beer and reducing the proteins that are responsible for "chill haze" (a cloudiness you can get from beer chilled under 1.6°C).

So the next time you're sitting down to enjoy a cold one, remember that it was equally important for it to have once been a hot one. Cheers!

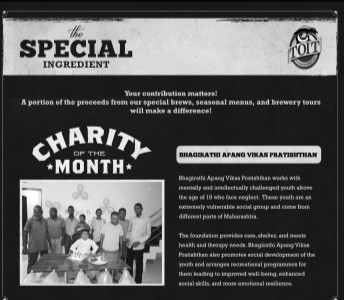
WHAT'S INSIDE

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Hic O' Scope

Have no fear this Halloween! For those looking for thrills and chills (or just chilled beer) there's mystery awaiting you.

YOU DON'T JUST DRINK AT OKTOBERFEST

Oktoberfest food is some of the wurst (heh, we tried). But on a seriously delicious note, there is a feast to be had at Oktoberfest and the food pairings can equally be enjoyed on their own or with, as we recommend, a stein of beer to pair. As Oktoberfest continues, let's load a plate with some of our favourites.



Wurstl

Wurstl refers to a variety of classic Bavarian sausages. Sausages are, of course, an Oktoberfest classic and are in no short supply during the festival.

Here are some of the most popular ones. You've got weisswurst (the white ones eaten at breakfast, pairing well with a nice breakfast hefeweizen), bratwurst (Old High German Brätwurst, brät meaning finely chopped meat. This is usually made of pork), and currywurst (which is topped with spices, paprika and curry powder). There is also bockwurst (usually pork, salt, herbs - straight up), leberwurst (liver sausage), and Frankfurter Würstchen - a parboiled sausage that is too long to be contained by any bun, nor should it be!



Sauerkraut

You will find it as a side dish or for 'touchings'. This fermented, finely cut cabbage dish is elevated from mere condiment status.



Wiener Schnitzel

Wiener Schnitzel is veal that has been beaten thin, breaded, and then deep fried in butter. It's typically served with cranberries and some kind of potato. Pairs with a variety of beers including märzens and Vienna lagers.



Spanferkel

Suckling pigs. Traditionally roasted whole on the spit, this is served up in numerous ways during Oktoberfest - pickled, roasted, with sauce, without sauce, with bacon (like it needed it). Popular spanferkel parts include the leg and the pork belly.



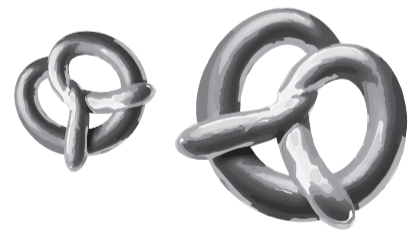
Hendl

The Oktoberfest chickens, or Hendl, are one of the most recognisable dishes on offer at the festival. Hendl is traditionally roasted with minimum addition of flavourings, usually just salt and parsley, on a rotisserie till it's just that perfect, lip-smacking, roast chicken waiting for you to grab a leg to go with your glass.



Spätzle

This one's for the vegetarians. Spätzle is basically like a German mac 'n' cheese. This hearty dish is made with egg noodles and has a nice chewy, dumpling-like texture. We'd maybe reach for a Kölsch with this one.



Kartoffelpuffer

Fun to say and good to eat. Kartoffelpuffer are made from potatoes that are grated raw and finely, which allows them to cook quickly and evenly. The shredded potatoes are wrung out in a clean dish towel and then mixed with egg, finely grated onion, and flour and then fried to light golden. The end result is a crispy exterior and soft interior.

Bonus (very German language) fact: depending on the region of Germany, Kartoffelpuffer are also known as Reiberdatschi, Reibeplätzchen, Reibekuchen, and Grumberpannekuche.

Now that you're armed with better culinary knowledge (and some pretty long words), go forth and conquer! Drinking and eating, both.

PUMPKIN ALES

STARS OF HALLOWEEN AND BEYOND



It's spooky season again, and while the common belief is that the associated pumpkin ale and other such 'adventurous' beer is a more recent brewing invention, the history of pumpkin ale extends further than most think. Let's get to know this beloved brew a little bit better as the pumpkin ale brewing tradition continues to go strong.

Ol' Pumpkins in the U.S. of A

Pumpkin ale is famously known to have originated in the United States of America. Colonial America saw immigrants from Europe coming to the new country and trying to brew ales with the local ingredients. European barley malt also had to cross a whole ocean to make it to America, and deal with trading and shipping delays to boot. So early American brewers tried to replace or complement barley malt with other ingredients that were more easily on hand. They used things like corn, apples and, of course, pumpkin –

which proved to be well-suited, as they contain a large amount of fermentable sugars.

One of the first or earliest documents to mention pumpkin ale dates back to 1771, when the American Philosophical Society published a recipe for 'Pompion Ale'. At this point, it's safe to assume pumpkins had already been used in beer making for a while. It was also considered good for you. American herbalist, doctor, and astronomer Samuel Stearns in 1801 considered pumpkin beer a health tonic and prescribed it widely. The ode to pumpkins even turns musical, with what is considered to be one of America's first folk songs, traced to the early 1600s with lyrics that go something like:

*Instead of pottage and puddings and custards and pies,
Our pumpkins and parsnips are common supplies;
We have pumpkin at morning and pumpkin at noon;*

If it was not for pumpkins we should be undone ...

That's strong pumpkin love!

New Pumpkins in the U.S. of A

Fast forward to 1985 and contemporary pumpkin ale is back. California-based Buffalo Bill's Brewery offered up a pumpkin ale that is still available and much loved today – giving Buffalo Bill's Brewery the tongue-in-cheek prestige of calling it America's Original Pumpkin Ale.

This revival of the lost style was also endlessly easy to monetise on Halloween and became quickly and popularly associated with the holiday. With the vast use of pumpkins and pumpkin iconography, Halloween became a no-brainer for the triumph of the pumpkin ale.

What's in it?

Well, pumpkin ale isn't actually a beer style. It's more a characteristic of certain beers. Basically, pumpkin as an ingredient can be added to different beer styles. Most pumpkin ales are made by adding pumpkin to amber ales, but they can also be made with porters, stouts, and other types of ales.

Pumpkin in beer naturally has an impact on the aromas and taste. This is also determined by a number of factors such as the stage in the brewing process when the ingredient is added, pumpkin variety chosen, or the way the pumpkin is treated before it is added to the production process. Usually pumpkins enhance the dryness of the beer, but they can also give a gentle sugary feel at the end. But how the pumpkin ale comes out tasting in the end, as with most things, is left to the master brewer.

BOOS! (NOT BOOZE)

A little spooky themed quiz while putting one different kind of spirit.

- Who plays Beetlejuice in the OG 1988 cult classic?
a. Michael Keaton b. Michael Myers c. Jeff Goldblum
- The Shining, It, and Carrie were all written by which author?
a. Kudir b. Dean Koontz c. Stephen King
- Before pumpkins, what vegetable was traditionally used to carve jack-o'-lanterns?
a. Sweet Potato b. Rutabaga c. Turnip
- What iconic accessory did Michael Jackson wear in the Thriller music video?
a. A bowler hat b. Green shoes c. Red leather jacket
- What's a group of witches called?
a. Coven b. Cackle c. Cool
- Who wrote the 1818 classic Frankenstein?
a. Mary Shelley b. Louisa May Alcott c. Virginia Woolf
- How many bones are in the average human skeleton?
a. 202 b. 206 c. 209

- Where does the quote "Double, double toil and trouble" come from?
a. Macbeth b. Hocus Pocus c. A Nightmare on Elm Street
- Dracula came from ____?
a. Pennsylvania b. Transylvania c. Shivajinagar
- Where does the biggest Halloween parade in the world take place annually?
a. Sydney b. Hong Kong c. New York



Answers: 1. (a) Michael Keaton 2. (c) Stephen King 3. (c) Turnip 4. (c) Red leather jacket 5. (a) Coven 6. (a) Mary Shelley 7. (b) 206 8. (a) Macbeth 9. (b) Transylvania 10. (c) New York



MORE ODDBALLS OF THE BREWING WORLD

Halloween seems like the perfect time to look for more oddballs out there. We love the strange, quirky, and innovative – especially when it comes to beer.



Bull family jewels

The Rocky Mountain Oyster Stout from Wynkoop Brewing in Denver, Colorado is brewed with a particularly interesting ingredient – bison testicles. In the local region, bull's testicles are known as rocky mountain oysters, lending this no-brainer name to the stout. Originally brewed as an April Fools Day prank, the beer picked up in popularity and several iterations of it went on to be brewed.



Shroom for more

Fungus Shui is a medium-bodied ale that pours an amber-gold with aromas of maple syrup – and it has notes of maple syrup too! It is brewed with local Montana honey and Candy Cap dessert mushrooms. This offering from Meadowlark Brewing is a fan favourite with its customer base.



Sunken ship beer

SeaKing is a beer made by New York state's St. James Brewery. The beer has a fruity taste with a hoppy finish. The kicker is that they decided to brew SeaKing beer with yeast found in bottles salvaged from the wreck of the SS Oregon – which happened to sink in 1886!



Jurassic cheers

Fictional scientist John Hammond in Jurassic Park creates dinosaurs using DNA from an insect which has been fossilised in amber. Real-life scientist Raul Cano went a different route. He decided that using the DNA to make yeast was a better idea which is how the Fossil Fuels Saison was born. The ancient yeast in this ale comes from the Eocene Epoch. The yeast was preserved in 45-million-year-old Burmese amber and eventually came to homebrew beer under the Fossil Fuels Brewing Company.



World's strongest

Brewmeister's Snake Venom is currently recognised as the strongest beer in the world. It is brewed in Moray, Scotland from smoked, peated malt using two varieties of yeast – beer and champagne. Because of its high strength it is frozen several times after the fermentation process and then the ice crystals are removed. This concentrates the alcohol, flavour, and body of the beer as the water is removed each time. And as if this wasn't enough the beer is then fortified with alcohol to increase the strength further. How strong do you ask? An incredible 67.5% ABV.

ASK KUDIX

1. Hey Kudix, what's good advice to be more patient?

A: Remember that a watched pot doesn't boil. (But also remember that an unwatched beer disappears!)

2. Financial advice?

A: Make sure you've got a lot of 'liquid assets'.

3. Hey Kudix, when do you know to ask for directions?

A: When you've reached the pint of no return.

4. Are you watching a scary movie this Halloween?

A: I'm watching that old classic, The Evil Head.



the SPECIAL INGREDIENT



Your contribution matters!

A portion of the proceeds from our special brews, seasonal menus, and brewery tours will make a difference!

CHARITY OF THE MONTH



BHAGIRATHI APANG VIKAS PRATISHTHAN

Bhagirathi Apang Vikas Pratishthan works with mentally and intellectually challenged youth above the age of 18 who face neglect. These youth are an extremely vulnerable social group and come from different parts of Maharashtra.

The foundation provides care, shelter, and meets health and therapy needs. Bhagirathi Apang Vikas Pratishthan also promotes social development of the youth and arranges recreational programmes for them leading to improved well-being, enhanced social skills, and more emotional resilience.

Columbus, Marco Polo, Vasco Da Gama, Ibn Battuta, Jack Sparrow, Kudix.

Head East, Get Toit.



Bangalore gets more Toit. We've set sail, navigated the traffic of ORR, and anchored our brand new outlet in the Tech Park rich lands of Marathahalli. Luckily for you, you don't need to learn to identify stars, read a compass, brave unknown waters, evade the kraken, or face pirates and storms. All you need is a thirst for great beer. Scan it, find it, send it!

