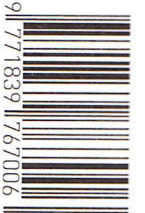


# smith

JOURNAL



frankie  
press

VOLUME 05  
SUMMER 12/13  
AUS 11.95 INC GST  
NZ 12.95 INC GST



---

THE TESLA CULT | A CUTAWAY MASTER | A UNIVERSAL LANGUAGE | JAPANESE CARPENTRY | HUNTING DOGS  
LOUNGE ROOM BARS | SIXTY THOUSAND TOOLS | THE WAYBACK MACHINE | DIGITAL BATTLEFIELDS  
FARMHOUSE ALE | SIMPLE SHELTER | MAPS | THE MOON | MONEY + THE MEXICAN COWBOY SUIT



# smith farmhouse ale

A COLLABORATION BETWEEN SMITH JOURNAL  
AND CRAFT BREWER YOUNG HENRY'S.

*Writer Nadia Saccardo Photographer Saskia Wilson Recipe Richard Adamson*

THE PROCESS OF HOME BREWING SOUNDS GREAT IN THEORY, BUT THE PRACTICE OFTEN CREATES STUFF THAT TASTES MORE LIKE A WET RAG THAN A HOPPY BREW. INSTEAD OF PUTTING YOU THROUGH THE MESS AND CHAOS OF *SMITH* HOME BREWING 101, WE'VE CALLED IN AN EXPERT.

Head brewer at Sydney's Young Henry's, Richard Adamson, has pulled his fair share of beers and takes real joy in making them. His black wattle ale, made with native Australian ingredients, has taken out numerous awards and his brewery produces some really tasty beers. At the moment they brew three: an English-style IPA, a natural golden lager and a take on a classic English bitter. A tart and cloudy cider also gets a whirl. "We've always tried to do something that isn't represented in the beer market and make specialty beers that we can have a bit of fun with," Adamson says. "What's exciting for us is the immediate feedback. To see people really enjoy it is really rewarding; there's a little community happening here."

Adamson bounced around a few ideas for the *Smith* ale – mead, golden ale, English bitter – before settling on a French/Belgian-style farmhouse ale brewed with wild Australian honey from Malfroy's Gold in the nearby Blue Mountains. "We wanted to do something artisan but approachable and friendly," says Adamson. "I'd describe this kind of farmhouse ale as dry and tart; it shares some of its characteristics with wine, more than many other beers."

In the agrarian days of old Europe, small batches of farmhouse ale were produced to provide workers with drinkable liquid during brow-sweating harvest months. Wells were often far away and

generally filled with bugs, so farmhands were allocated four to five litres a day to keep them nicely hydrated and, quite possible, slightly sedated. Styles varied from region to region, but two stood out: 'Saison' (French for 'season'), a low-strength pale ale brewed in French-speaking regions of southern Belgium, and Bière de Garde ('beer to store'), a stronger French pale ale brewed on the Belgian border. Before the days of controlled temperature and sterile breweries, both styles were generally brewed during the colder months then sealed for consumption come summertime.

Drawing from the Bière de Garde tradition with a tweak on the Saison, Adamson's is a cleaner kind of farmhouse ale. "Old Saisons are more spice driven; they have a mix of wild yeast and bacteria in there," he explains. "We've gone for a modern take on the style using Australian pilsner malt. It's not spiced but relies on the honey to get some of those more interesting notes. We've done some natural carbonation as well; locked up the fermentation tank and let the carbonation process finish inside."

The process of brewing *Smith Farmhouse Ale* is pretty straightforward and can be replicated at home for those so inclined. It follows a simple recipe in the sense that there's only one kind of malt, and the hops are a fairly new Summer varietal from Tasmania with a nice apricot aroma. Home brewers should be able to source their malt, hops and yeast from home-brewing stores. There are many decent outlets online and these ingredients are quite readily available.

To kick things along, Adamson has put together a recipe for 25 litres. His tips: clean all your equipment thoroughly and try not to brew in the bathtub.

# SMITH FARMHOUSE ALE

## INGREDIENTS

6.25kg of Australian pilsner malt

520kg native bee honey  
(Malfroy's Gold)

20g Summer hops  
(Australian variety, low bitterness  
with apricot and melon fruit notes)

25g Summer hops  
(for flavour and aroma)

White Labs Belgian golden ale yeast

## METHOD

Crush up your malt using a mini mill, then combine it with water at a ratio of 2.8 litres to one kilogram of grain. This is your mash.

Heat the mash to 63 degrees Celsius then hold it at that temperature for 45 minutes. Temperature is really important as it affects how much body there is in the beer.

Recirculate the mash for 15 minutes; this can be done by filling a jug with the first runnings and pouring it back on top of the grain.

Using a Lauter Tun (a basic filter) separate the sweet liquid (now known as wort) from the sweet grain and transfer the liquid to the 'kettle' or brew pot (these can be easily bought from homebrew stores).

Bring wort to the boil and add 20 grams of hops. Boil for 60 minutes then take off the heat and start to stir.

Add in 25 grams of hops and all of the honey and continue to stir for 15 – 20 minutes.

Transfer to 'fermenter' (a clean plastic bucket or something similar) and chill to 20 degrees Celsius. Make sure your yeast is fresh and alive then pitch (add) it to the wort.

The final result should be a blond to golden colour, dry and nicely tart to taste.

*IN THE AGRARIAN DAYS OF OLD EUROPE,  
SMALL BATCHES OF FARMHOUSE ALE  
WERE PRODUCED TO PROVIDE WORKERS  
WITH DRINKABLE LIQUID DURING  
BROW-SWEATING HARVEST MONTHS.*

*Smith Farmhouse Ale will be available at Young Henry's Sydney brewery in two litre growlers in early December and on tap at select pubs. For details head to [smithjournal.com.au](http://smithjournal.com.au) | [younghenrys.com](http://younghenrys.com) •*

