Miami Craft Brewery Collection

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Annotated Bibliography

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*Extended History of Beer and Other Fermented Beverages*


This book provides an exhaustive overview of brewing from the possible beginnings of fermented beverages all the way through the twentieth century. Such a comprehensive volume provides insights not afforded by more specific texts, and interesting lines of inquiry include the transition from what was essentially fermented breakfast cereal to something more similar to beer as we know it today, the introduction of hops and the necessary change in public taste (to accommodate the added bitterness), who brewed - from individuals to monasteries to households to brewhouses, the regulation/taxation of beer and its ingredients, and the religious implications/concerns with drinking alcohol and using hops (low-country Protestant plants). This book provided most of the information that I used to create a brief timeline of the history of beer to better orient my further research.


These authors were intrigued by a scholarly debate concerned with whether bread or beer came first in ancient Sumeria, and sought to shed light on the matter be recreating an ancient beer based on a recipe from the “Hymn to Ninkasi”. After having scholars revisit the text to resolve some ambiguities, they went about re-creating the recipe as faithfully as possible. The resulting brew, according to them, was both delicious and unique, and serves as a proof-of-concept that recipes recorded thousands of years ago can produce a product not unlike those we drink today. It is also notable that beer was consumed by both men and women of all social classes in Sumerian civilization, and there are a number of laws concerning beer parlors in the Code of Hammurabi.


This article elaborates on the importance of beer in Africa, its particularly important ceremonial and religious uses for the Gamo people, and the social hierarchy that allowed or restricted certain households from brewing or drinking beer.
This article is concerned with the difficulties of running a small brewery competing with brewing giants in 17th century England. As noted in the title, porters were the primary style of beer being brewed at the time, and interestingly, porters were named as such because they were essentially as filling as a meal and served as an economical replacement for lower-working class men - London’s porters.

This paper describes the method of production of banana beer - the traditional fermented beverage of the Haya people of northwest Tanzania. After discussing the hierarchical levels of drunkenness as classified by the Haya, the mediating role of banana beer is contextualized within their social relations and cultural beliefs.

This paper takes a deep dive into the social implications and geopolitical consequences of beer in apartheid Africa. The local African sorghum-based beer industry expanded rapidly in the 1960s, only to give way to the dominance of lager beer after removal of the prohibition on Black access to ‘White’ liquor.

This article outlines the traditional method for producing rice beer as practiced by people of Mongolian origin living in Assam, India. Culturally, rice beer plays a role in domestic life while also carrying religious significance. Interestingly, the preparation of yeast, also referred to as “medicine”, involves turning the dried powder of over 100 plants into a hard puck which is later crushed and added to the rice slurry to ferment.

As the title suggests, this paper details the method of producing “surā” in ancient Egypt - the originators of fermented beverages. Surā was used primarily in Vedic ritual, but also in daily life. As with modern beer, the main grain used was barley.

This study is focused on validating methods for studying beer-brewing history by examining how clay vessels were produced (and how that affects the brewing residues left behind) and how beer was produced based on micro-residue analysis. Local Wallaga beer has an interesting production method: in addition to germinated grain, part of the cereal is ground into a powder, mixed with water, and allowed to ferment like sourdough bread. Two thirds are baked into bread, which is later broken up and added to the beer, while the last third is roasted on a griddle until very dark. It is said that the bread enhances the alcoholic content, while the roasted dough improves the flavor and adds color.


The article posits that the poorly understood molle beer (made from molle berries) of the Andean region is more important than scholars acknowledge. Maize beer is generally recognized as the most important fermented beverage of South America, even predating the Inka empire. However, contrary to popular belief, maize beer was reserved only for special occasions. As it turns out different types of fermented beverages dominated the region, especially dependent on the altitude - the Andean communities of the Ayacucho Valley preferred molle beer.


This article provides perspective on the rich history of beer in the ancient Near East. The varieties of beers (>70), the scripts and images we still have, and the number of fermenters and storage and drinking vessels all shed light on the complexities of a culturally significant beverage.


**Rare Books in UM’s Collection**


This great little book is a go-to guide for all things economical, which naturally includes brewing one’s own beer. The author expresses his dismay at recently imposed taxes on malt, which made home-brewing a thing of the past. Some exciting features included yeast being referred to specifically by name, and the trick of putting your barley in water to see how much of it is already malted - turns out it was cheaper to sell barley so suppliers would often mix some into the batch of malt to add weight, but not fermentable sugars. Finally, as is common in old books, you find great little quotes like “It is the top of the morning, which, in every calling of life, contains an hour worth two or three hours of the afternoon.”

Poole, T. *The Family Brewer, Or, the Art of Brewing Fully Explained: Containing All Necessary Directions for Persons Who Wish to Brew Their Own Beer Whether Strong or Small, Respecting Malt, Hops, Water, &c. &c., with Occasional Remarks.* Third Edition with Additions. ed. 1791.

This is a more technical treatise, with full attention to detail in sourcing ingredients, measurements, and methodology. The publication of this book coincides with the beginning of a sharp increase in taxes on beer ingredients, and it is not yet clear to me if these sorts of considerations were taken into account when written. It is also very difficult to read because all of the ‘f’’s look like ’s’s.

This massive volume discusses everything that can be fermented and spends a good deal of time discussing both beer and malt liquor for distilling. The amount of knowledge at this time puts the last 200 years of technological advancements (or lack thereof) into perspective, as modern-day brewing guides shed little further insight into the processes at work. The technicality of some of the chapter, such as dealing with attenuation or product clarity, are still ongoing issues in modern, well-established brewhouses. The most impressive parts are the “practical observations”, as they obviously did not arise from rigorous science, but are useful points to think about when brewing.


*American Beer History – Saloon Culture, Advertising, Sexism*


Murdock, Catherine Gilbert. Domesticating Drink: Women, Men, and Alcohol in America, 1870-1940.


**Miami Craft Breweries**

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- J. Wakefield Brewing: [https://jwakefieldbrewing.com/](https://jwakefieldbrewing.com/)
  120 NW 24th St, Miami, FL 33127
  7360 SW 41st St, Miami, FL 33155
- M.I.A. Beer Company: [https://www.mia.beer/](https://www.mia.beer/)
  10400 NW 33rd St #150, Doral, FL 33172
  1588 NW 7th St, Miami, FL 33125
- Spanish Marie: [https://www.facebook.com/SpanishMarie/](https://www.facebook.com/SpanishMarie/)
  14241 SW 120th St #109, Miami, FL 33186
  1115-1117, 16th St, Miami Beach, FL 33139
- The Tank Brewing Co.: [http://thetankbrewing.com/](http://thetankbrewing.com/)
  5100 NW 72nd Ave A-1, Miami, FL 33166
  5813 Ponce de Leon Blvd, Coral Gables, FL 33146
- Tripping Animals Brewing: [https://www.trippinganimals.com/](https://www.trippinganimals.com/)
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