

DICK BROTHERS BREWING LLC



About Our Craft Beers

Our craft beer will be brewed in Quincy, Illinois in true Dick Brothers German fashion using traditional German beer styles and historic German brewing techniques. To best accentuate the aromas and flavors, we have pairing suggestions appropriate to each of the craft beer styles.

Dick Brothers Select Pilsner: Crisp, a very light colored beer with a light distinct hop flavor. Pairings: Chicken, salads, salmon, bratwurst, fresh berries, lemon. Mild White Vermont Cheddar. A version of Pilsner brewed in the USA by immigrant German brewers who brought the process and yeast with them when they settled in America. They worked with the ingredients that were native to America to create a unique version of the original Pilsner. This style died out after Prohibition but was resurrected as a home-brewed style by advocates of the hobby. IBU: 25 – 40, ABV: 4.5 – 6.0%

Dick's Traditional Bock: Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th to 17th century). The name "bock" is based on a corruption of the name "Einbeck" in the Bavarian dialect, and was thus only used after the beer came to Munich. "Bock" also means "billy-goat" in German, and is often used in logos and advertisements. IBU: 20 – 27, ABV: 6.3 – 7.2%

Germantown Weissbier: A beer with a pale straw color and a hazy appearance. Hefeweizen Pairings: Salads, seafood, sushi, weisswurst, fresh berries, key lime. Cheese: Chevre goat or herbed spread such as Boursin. A traditional wheat-based ale originating in Southern Germany that is a specialty for summer consumption, but generally produced year-round. Weizen ale yeasts produce the typical spicy and fruity character, although extreme fermentation temperatures can affect the balance and produce off-flavors. IBU: 8 – 14, ABV: 4.3 – 5.6%

Dick's Oktoberfest: A beer brewed to emulate the original German Oktoberfest style. Pairings: Mexican, or any hearty, spicy food; chicken, sausage, pork, mango, almonds, pine nuts. Cheese: Spicy Jalapeno Jack. Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations. IBU: 20 – 28, ABV: 4.8 – 5.7%

Munich Helles: Created in Munich in 1895 at the Spaten brewery by Gabriel Sedlmayr to compete with Pilsner-style beers. Unlike Pilsner but like its cousin, Munich Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role. IBU: 16 – 22, ABV: 4.7 – 5.4%

Dortmunder: A style indigenous to the Dortmund industrial region, Dortmunder has been on the decline in Germany in recent years. Mineraally water with high levels of sulfates, carbonates and chlorides. Brewed to a slightly higher starting gravity than other light lagers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness. IBU: 23 – 30, ABV: 4.8 – 6.0%

Munich Dunkel: The classic brown lager style of Munich which developed as a darker, malt-accented beer in part because of the moderately carbonate water. While originating in Munich, the style has become very popular throughout Bavaria (especially Franconia). Unfiltered versions from Germany can taste like liquid bread, with a yeasty, earthy richness not found in exported filtered dunkels. IBU: 18 – 28, ABV: 4.5 – 5.6%

Schwarzbier: A regional specialty from southern Thuringen and northern Franconia in Germany, and probably a variant of the Munich Dunkel style. A dark German lager that balances roasted yet smooth malt flavors with moderate hop bitterness. In comparison with a Munich Dunkel, usually darker in color, drier on the palate and with a noticeable (but not high) roasted malt edge to balance the malt base. IBU: 22 – 32, ABV: 4.4 – 5.4%

Maibock: A fairly recent development in comparison to the other members of the bock family. The serving of Maibock is specifically associated with springtime and the month of May. Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. IBU: 23 – 35, ABV: 6.3 – 7.4%

Doppelbock: Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered "liquid bread" by the monks). The term "doppel (double) bock" was coined by Munich consumers. Many doppelbocks have names ending in "-ator," either as a tribute to the prototypical Salvator or to take advantage of the beer's popularity. IBU: 16 – 26, ABV: 7 – 10%

Eisbock: A traditional Kulmbach specialty brewed by freezing a doppelbock and removing the ice to concentrate the flavor and alcohol content. Eisbocks are not simply stronger doppelbocks; the name refers to the process of freezing and concentrating the beer. Extended lagering is often needed post-freezing to smooth the alcohol and enhance the malt and alcohol balance. IBU: 25 – 35, ABV: 9 – 14%

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Dunkelweizen: Old-fashioned Bavarian wheat beer was often dark. In the 1950s and 1960s, wheat beers did not have a youthful image, since most older people drank them for their health-giving qualities. Today, the lighter hefeweizen is more common. By German law, at least 50% of the grist must be malted wheat, although some versions use up to 70%; the remainder is usually Munich and/or Vienna malt. IBU: 10 – 18, ABV: 4.3 – 5.6%

Weizenbock: Aventinus, the world's oldest top-fermented wheat doppelbock, was created in 1907 at the Weisse Brauhaus in Munich using the 'Méthode Champenoise' with fresh yeast sediment on the bottom. It was Schneider's creative response to bottom-fermenting doppelbocks that developed a strong following during these times. A dunkel-weizen beer brewed to bock or doppelbock strength. Bottles may be gently rolled or swirled prior to serving to rouse the yeast. IBU: 15 – 30, ABV: 6.5 – 8.0%

Roggenbier: A specialty beer originally brewed in Regensburg, Bavaria as a more distinctive variant of a dunkelweizen using malted rye instead of malted wheat. Malted rye typically constitutes 50% or greater of the grist (some versions have 60-65% rye). Remainder of grist can include pale malt, Munich malt, wheat malt, crystal malt and/or small amounts of debittered dark malts for color adjustment. IBU: 10 – 20, ABV: 4.5 – 6.0%

Craft Ales

Mississippi River Steamboat Amber Ale: A mild hop flavored beer with a citrusy hop character. Pairings: Spicy cuisine, chicken, seafood, burgers, pears, banana, pecans. Cheese: Port-Salut or other lightly tangy cheese. IBU: 25 – 40, ABV: 4.5 – 6.2%

John Wood's Chocolate Coffee Mint Stout: Very dark, full-bodied beer with a cream-like sweetness. Pairings: Rich, hearty spicy food, barbecued beef, Oaxacan mole, Szechuan dishes. Cheese: well aged Cheddar. IBU: 20 – 40, ABV: 4.0 – 6.0%

Lincoln Douglas Debate Pale Ale: A coppery beer with a moderate hop flavor and aroma. Pairings: meat pies, burgers, maple bread, banana. English Cheddar Cheese or Derby. IBU: 30 – 45, ABV: 4.5 – 5.2%

Calftown Porter: A medium bodied beer with a brown color and mild roastiness. Pairings: Roasted or smoked meats, barbecue, sausages, blackened fish, chocolate peanut butter. Cheese: Cow milk, Tilsit or Gruyere. IBU: 25 – 50, ABV: 4.8 – 6.5%

Dick Brothers' IPA: An intense hop flavored beer with a golden color and medium maltiness. Pairings: Strong, spicy food, curry. Cheese: Milder blue such as Gorgonzola or Cambozola. IBU: 40 – 70, ABV: 5.5 – 7.5%

Smashbrains Imperial IPA: A triple IPA infusion.

Wilhelm's Prussian Imperial Stout: Very dark, full bodied beer.

Brewmaster Deli Sandwiches

The "John" – Knackwurst on pretzel roll, sauerkraut, shredded cabbage, diced onions, pickled hot peppers, and curry sauce.

The "Jacob" -

The "Mathew" – sliced beer sausage, blutwurst, and Berliner liver sausage on a rye bread roll, sauerkraut, shredded cabbage, onions, mustard and curry sauce.

The "August" or the "Manny"- currywurst in a Belgian waffle "taco", sauerkraut, diced onions, shredded cheese, mustard and curry sauce (2nd generation President)

The "Steinwedell" or the "Captain" -

The "Albert" – currywurst on a Belgian waffle "sandwich", sauerkraut, shredded cabbage, sautéed/caramelized onions, pickled hot peppers, mustard, and curry sauce. (2nd generation Treasurer)

The "Frank" or the "Super" – bratwurst on pretzel roll, sauerkraut, shredded cabbage, shredded sharp cheddar, pickled hot peppers, diced onions, mustard and curry sauce (superintendent and final president until bankruptcy)

The "Breitstadt" – liverwurst smothered in a stangenbrot (baguette), comes with nothing else. (brewmaster pressured to change his ingredients to save costs, refused and left the brewery prior to bankruptcy)

Dick Brother's Dry Seasoning: proprietary mixture of celery seed/salt, sea salt, black pepper, caraway seed, garlic powder, ground mustard, paprika, onion powder, and cumin. Used on just about anything.

Dick Brother's Red Curry Sauce: a proprietary blend of tomato paste, ketchup, curry powder, cayenne pepper, paprika, cumin, onion powder, garlic powder, and brown sugar.

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“Throwback Beers” are a reversion to the earlier ancestral characteristics and recipes of the original Dick Brothers Quincy Brewery and German brewing styles. Historically the best known and most famous brewing law is the Reinheitsgebot. The "Purity Law" is the oldest food regulation in the world and still exists today unchanged from the original. Ordered by Duke Wilhelm IV of Bavaria in the year 1516, it said that beer should only be brewed from three ingredients: barley, hops and water. In 1862 the workings of yeast were discovered, notably by the French microbiologist Louis Pasteur and the Danish botanist Emil Christian Hansen and the Reinheitsgebot regulation was changed to incorporate yeast. Reinheitsgebot states that in lager beers, brewers may use only barley malt, hops, yeast and water. Specifically, this rule forbids the brewing in Germany of lagers containing spices (as do many Belgian beers), corn or rice, sugar (to be found in many Belgian and British beers), un-malted grains (required for many Belgian and British beer styles), as well as chemical additives, preservatives, and stabilizers. For ales, the Reinheitsgebot is somewhat more generous in terms of allowable ingredients, in part to accommodate an ancient and varied mostly barley-based ale-brewing tradition in northern Germany, in part to accommodate the centuries-old, entirely wheat-based Weissbier (wheat beer) brewing tradition in Bavaria. German ales may contain "other" malted grains (including malted wheat for Weissbier), as well as various forms of sugar and sugar-derived coloring agents. The intent of the regulation was to ensure a beer made in Germany would be a wholesome and flavorful product and relied on the art and craft of the brewer to turn the Reinheitsgebot's simple and restrictive list of ingredients into a cornucopia of beer styles, from blond to black, from light to heavy.

In 1871, unification was achieved with the formation of the new German Empire under the leadership of Prussian Chancellor Otto von Bismarck. The Reinheitsgebot formed the basis of legislation that spread slowly throughout Bavaria and Germany. Bavaria insisted on Reinheitsgebot's application throughout Germany as a precondition of German unification in 1871, to prevent competition from beers brewed elsewhere with a wider range of ingredients. The move encountered strong resistance from brewers outside Bavaria. By restricting the allowable ingredients, it led to the extinction of many brewing traditions and local beer specialties, such as North German spiced beer and cherry beer, and led to the domination of the German beer market by pilsner style beers. Having moved to the U.S. in 1853, The Dick Brothers, Mathew, John and Jacob at the time aged 34, 26, and 19, would have been privy to these different brewing traditions and different styles that flourished throughout Germany and Bavaria. Using rice in the Dick Brother's lager beers was a direct violation of Reinheitsgebot.

The rice cooker or cereal cooker uses a decoction mash technique in which the various mash temperatures are achieved by removing part of the mash, boiling it in a separate vessel, and then using it as infusion water to heat the remainder of the mash. It is traditional in many continental European beer styles, especially in Germany and the Czech Republic. This is how the first Pilsners were brewed in Pilsen and how many traditional German breweries brew their dark beers, such as Munich Dunkel, Bock, and Doppelbock, to this day.

The officials of Pilsen in western Bohemia in the Czech Republic founded a city-owned brewery in 1839, called Citizens' Brewery which should brew beer according to the pioneering Bavarian style. Brewers had begun aging beer made with bottom-fermenting lager yeasts in caves which improved the beer's clarity and shelf-life. The Pilsen brewery recruited the Bavarian brewer Josef Groll (1813–1887) who, using new techniques and paler malts, presented his first batch of modern pilsner on 5 October 1842.

In St. Louis, a prosperous German soap maker, Eberhard Anheuser, purchased a struggling brewery in 1860. His daughter married a brewery supplier, Adolphus Busch, who took over the company after his father-in-law's death, and renamed it Anheuser-Busch. Busch soon toured Europe, discovering the success of Bohemian lager or Pilsner, and introduced Budweiser beer in 1876.

Because 1) the Dick Brothers moved to the U.S. from Ruppertsberg, Rhein-Pfalz, Bavaria in 1853, 2) German unification and Reinheitsgebot application through Bavaria started in 1871 after the Dick Brothers had moved to the U.S. 3) Dick Brothers use of a rice cooker indicates that their brewing techniques utilized a decoction mash technique, 4) Pilsner beer was introduced in 1842 in Pilsen Bohemia and to the U.S. in St. Louis 1876 and after WWII and prohibition would be one of the only beer styles to survive in American brewing... one can conclude that the original beers and recipes used by the Dick Brothers Quincy Brewing Company were reminiscent of the many German, Bohemian, and greater European brewing styles to include Munich Helles, Dortmunder, German Pilsner, Bohemian Pilsner, Vienna Lager, Oktoberfest, Munich Dunkel, Schwarzbier, Maibock, Bock, Doppelbock, Eisbock, Weissbier, Dunkelweizen, Weizenbock, Roggenbier, North German spiced beer and cherry beer.