

## ***Blackcurrant growers have started collaborating with craft brewers in Poland***



SALAMANDER Blackcurrant Berliner Weisse beer was inaugurated in Poland in mid-July. The beer is a mix of a traditional, historical style - a clear, acidic, light and refreshing Berliner Weisse, fermented with lactic acid bacteria, with an addition of blackcurrants. The beer is the outcome of collaboration between the National Blackcurrant Growers Association (KSPCP) and Browar Stu Mostów brewery.

For the first time in Poland, the project joins the forces of a trade organization of producers and a craft brewery. The aim is to promote the potential of collaboration between brewers and growers.

“This is a meeting of two powerful industries. Together we can do interesting things, make interesting beers that will delight gourmet palates in Poland and abroad. By joining forces, we can develop a product that nobody else can make” says **Jakub Ośródek** of the National Blackcurrant Growers Association.

“In addition to the colour, the flavour and the aroma, blackcurrant also adds extra acidity. Beers of this kind are gaining popularity, with the Berliner Weisse style going through a real revival. This is a trend we should take advantage of” claims **Mateusz Gulej**, Chief Brewer of the Browar Stu Mostów brewery.

“Talented brewers and competent fruit growers are already the trademark feature of Polish exports. Craft beer is a good partner for currants and berries” sums up **Piotr Baryła**, the President of the National Blackcurrant Growers Association.

“There are already over 150 craft breweries in Poland, and soon there will be 200. Let's work together. Craft brewing needs top quality fruit and competence in the selection of varieties” say **Arletta and Grzegorz Ziemian**, founders of the first craft brewery in Wrocław for many years.

### **The specific taste of currants is an asset for new wave brewers**

This is a very interesting beer. It has a very low gravity and only bright malts - Pilsner and wheat - have been used. That is what makes the beer so light. The low, almost impalpable bitterness is due to the use of the noble Tettnanger hops. Blackcurrants were added at the late stage of fermentation and aging. With centrifuging, the solid particles (seeds and peels) were separated, while the turbidity from pectins was retained. Blackcurrants gave the beer its characteristic flavour and aroma and emphasized its acidic profile even more.

The latest history of the Berliner Weisse style is very interesting. It is a hazy, acidic, wheat style of beer with low alcohol content, a regional, historic beer from northern Germany, particularly Berlin, where it has been brewed since the 16<sup>th</sup> century. By the end of the 19<sup>th</sup> century it was the most popular alcoholic beverage in Berlin – produced by 50 different breweries. Today, the number has dropped to just two.

The trend has been reversed in Poland. It started with the ART#8 Strawberry Berliner Weisse. It gave rise to a fashion for this style of beer and the addition of fruit. It is very popular abroad. It was recently recognized as the most anticipated beer of the Berlin BRLO Brewfest. It became the point of departure for another beer - ART#9 Oatmeal Hoptart, for which Browar Stu Mostów brewery was awarded three gold medals at RateBeer Best Awards, including Best New Beer in the World 2016 and an award "for outstanding achievements in the Berliner Weisse Style." There are many indications that this style is great for promoting berries.



### **Collaboration of Polish brewers and growers**

The joint project brought together the competences of brewers and growers. The aim of the National Blackcurrant Growers Association is to promote the collaboration between the two industries. They both enjoy a strong position. Poland is one of the leaders in the production of berries and one of the leaders of the beer revolution. The brewing market is one of the fastest growing sectors of the Polish economy. The number of breweries is growing. The number of new beers exceeds 1,500 every year. Craft brewing builds the creative capital and strengthens the regional identity and the identity of Poland, which historically belongs to the culture of beer.

The product launch ceremony was held simultaneously in Wrocław and Lublin. Wrocław is the seat of Browar Stu Mostów. The city hosts the highest number of beer projects and the most important brewing events in Poland. It is called the Capital of Good Beer in Poland. Lublin is the capital of the region responsible for 1/3 of the global production of blackcurrant.

The beer will be available in July at the best multitap pubs and beer stores across Poland and in the Czech Republic, Germany, Austria, Denmark, the Netherlands and Spain.

### **Partners**

*The National Blackcurrant Growers Association* represents the industry and promotes the benefits of blackcurrant. Poland is the world's largest producer of blackcurrants and the most important exporter. It accounts for 53% of global production (according to data from International Blackcurrant Association). Collaboration projects and products created in Poland can have a significant effect on the popularity of blackcurrant, which does not have to be a generic product - it can be consumed in various forms. According to the Association, the creativity of Polish brewers can significantly help growers.

*Browar Stu Mostów* is the most international craft brewery in Poland. Beer brewed in Wrocław can be purchased on three continents. The brewery is the leader in terms of the number of international collaborations. It was the first one in Poland to make beer together with brewers from the US, Germany and Spain. It builds Beer Bridges with the most reputable breweries in Europe. Among other brands, the brewery promotes abroad its WRCLW Schöps beer, which is the wheat symbol of Wrocław. It is a Polish member of The Brewers Association, the world's largest organization of craft breweries. Its beer brands include: WRCLW, ART and Salamander. Beers of all the three brands have won medals at the most prestigious competitions in Poland, Europe and the US.

The blackcurrant beer was launched under the Salamander brand. The brand shows the power of meeting over a beer, friendship and respect. It is an old beer custom and toast, which emerged at the beginning of the 19<sup>th</sup> century in Wrocław. The custom is still cultivated and practiced up to the present day during feasts held by German student corporations. Product-wise, it is of course a new-wave beer.

Enjoy the first sip of beer with blackcurrant!

For more details about the beer, please visit <https://100mostow.pl/salamander-blackcurrant-berliner-weisse>

For more information about the brand please go to <https://100mostow.pl/marka-salamander>

For more details about the Blackcurrant Growers Association go to <http://www.kspcp.pl>

For video "Blackcurrants bring together producers and brewers" please visit <https://youtu.be/bDwgBfc0USA>