Whence indeed will come the liquor,
Who will brew me beer from barley.

I cannot comprehend the malting
Never have I learned the secret,
Nor the origin of brewing.

Spoke an old woman from her corner:
Beer arises from the barley.
comes from barley, hops and water.

Man of good-luck sowed the barley
And the barley grew and flourished,
Grew and spread in rich abundance.

This the language of the trio:
(barley, hops, and water)
Let us join our triple forces,
Little use in working singly,
Better we should tot together.
Osmotor, brewer of the drink

On the fire she sets the caldron,
Boils the barley, hops and water,
Poured it into birch-wood barrels,
Into hogheads make of oak.

But Osmotor could not generate the
ferment.
Thinking long, thus she spoke:

What will bring the effervescence,
Who will add the needed factor,
That the beer may foam and sparkle,
May ferment and be delightful?

Kalevator, maiden, gave the squirrel
directions:
Bring me ripe cones from the fir-tree,
From the pine-tree bring me seedlings.

The virgin Kapo took the cones selected,
Laid them in the beer for ferment,
But it brought no effervescence,
And the beer was cold and lifeless.

Kalevator told the martens:
Haste thou whither I may send thee,
To the bear-dens of the mountain,
To the grotores of the growler,
Gather yeast upon thy fingers,
Gather foam from the lips of anger,
From the lips of bears in battle.
Bring it to the hands of Osmotor.
Then the bee brought honey back to
Kapo.

Osmotor placed the honey in the liquor
And the wedding beer fermented;
Rose the live beer upward, upward,
From the bottom of the vessels,
Upward in the tubs of birch-wood,
Foaming higher, higher, higher,
Till it touched the oaken handles,
Overflowing all the caldrons;
To the ground it foamed and sparkled,
Sank away in sand and gravel.
Osmotor, the beer maker,
Spoke these words in sadness:
Woe is me...badly I have brewed the beer.

The beer was brewed not in wisdom,
And will not live within its vessels.
From a tree-top spake a robin;
Do not grieve, thy beer is good,
Put it into oaken vessels,
Into strong and willing barrels
Firmly bound with hoops and copper.

Thus was brewed the beer of Northland,
At the hands of Osmotor;
This is the origin of brewing.
Great indeed the reputation of the ancient beer-
Said to make the feeble sturdy,
Famed to dry the tears of women,
Famed to cheer the broken-hearted,
Make the timid brave and mighty,
Fill the mind with wisdom,
Fill the tongue with ancient legends,
Only makes the fool more foolish.
Beer Making Diagram

1. Grow Barley
2. Harvest Barley
3. Seed Grain Remove
4. Germination Produces Enzymes That Break Down Starch
5. Mashing
   - Malt
   - Water
6. Spent Malt
7. Boil Kettle
   - Water Mixed With Grains and Gradually Heated to Dissolve Starch
   - Transformed into Maltsugar
8. Wort
9. Boil
   - Wort Boiled to Ferment and Concentrate Extract Essence from Hops
10. Wort Reflux
11. Wort Flipped
12. Wort Supernatant
13. Gruit
14. Wort Imported
15. Yeast
16. Fermentation
   - Stabilization Takes 10 Days
17. Maturation
   - Yeast Strained
   - Remove Waste
18. Maturation or Beer with Carbon Dioxide
19. Filtering
20. Bottling/Kegging
21. Consumption
Architectural Meditations on Brewing, Weathered 7 months
October 2002 - May 2003

BARLEY
THE STRAND, ALEXANDRIA, VIRGINIA

The site for the Brewery and Biergarten. A parking lot.

Historically, the entire Alexandria waterfront served as a commercial wharf with not only shipping industries but also, lumber yards, tobacco mills, and foundries. Prior to filling in the river, the shoreline was as much as 300 feet west with 5 foot shallow marshes along the banks. The site did not exist in its entirety prior to 1936. Every 100 years, the river floods up to 11 feet above its normal level. 50 feet to the south, at Point Lumley, the first commercial brewery was established by Andrew Wales in the early 1770's.