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February 17, 2005 LB 563

SENATOR CHAMBERS: So there is a difference in the way they taste.

SENATOR CORNETT: Completely.

SENATOR CHAMBERS: But...

SENATOR CUDABACK: Time, Senator. Senator Janssen, you're next, followed by Senator Chambers.

SENATOR JANSSEN: Senator Chambers, maybe I can help you with this. Senator Cornett did start down that trail. You know, if there's...there's one that's called Zima. Now, I'm not sure if that's the one that tastes like tea or not...

SENATOR CHAMBERS: Then how are you going to help me if you don't know what you're talking about? (Laugh)

SENATOR JANSSEN: Well, I'm explaining it to you so you understand what we're talking about.

SENATOR CHAMBERS: Okay.

SENATOR JANSSEN: There is...I think the federal law says that you can't have any more than 6 percent alcohol in beer, and that all comes from fermentation. Now, if they put other alcohol in there, I'm not sure, but I think that the old brew meisters--the Storz, the Coor's and those people--that was their expertise, was getting a better taste from the fermentation process. Well, of course, distilled products, that is where the bourbon and the rye and all the other hard liquor drinks come from, that is all from distillation, and then the aging process brings out the flavor of charcoal in some of the bourbons and so on and so forth. What this does, it uses...it uses both of the...the alcohol comes both from the distillation process and some from the fermentation process. Well, the federal government says, only...on these products, only 51 percent can come...or has to come from the fermentation process. Forty-nine percent can come from the distillation process, and then they flavor it with all this, like with the tea and the lemonade. But the alcohol content of that mixture can only be 6 percent.