

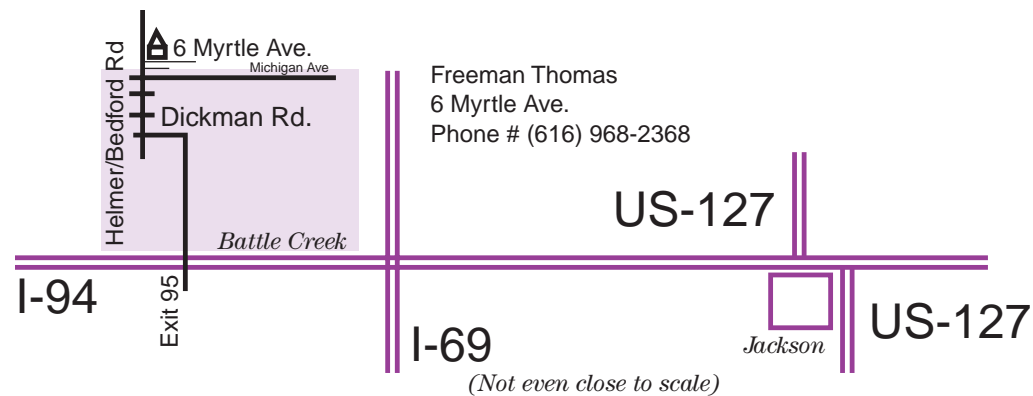
OFFICER ELECTIONS!!

Well it's that time of year. We are long overdue for what we thought would be yearly elections. Well, what's a few months here or there anyway? If you cannot make the meeting, and still wish to vote, try giving us a call at Frank and Lona Eraca's (517) 741-3758. The Polls close at 10 p.m.



This Month's Meetings is at Frank & Lona Eraca's house.

Yes, Union City is a fair piece from Jackson, but Frank and Lona make more meetings than most of us. And we did all agree when they asked, that it wasn't too far. We can car-pool from Phil's house. So here goes: Union City is about 40 miles down M-60. Take Spring Arbor Road out of town till it merges with M-60. M-60 WEST..all the way thru Burlington, to 9 Mile road. There will be a large green and white state sign signifying it. Turn RIGHT heading NORTH. Frank and Lona's address is #1645 9 Mile Road – a grey with white exterior house about a mile up the road on the left. There will be a LARGE WHITE VAN in the driveway. We will put balloons on the mailbox. The RESORT is too



Visit us on the internet: <http://hbd.org/prisoner!!!!!!!!!!!!>

(517) 796-0569
Email: pjwilcox@cmsenergy.com

ADDRESS CORRECTION REQUESTED

Jackson, MI 49203
603 W. High St.
C/O Phil Wilcox
Prison City Brewers

BREWERS



PRISON CITY

Put
Stamp
Here

P R I S O N C I T Y B R E W E R S

SENTENCING

GUIDE

Issue Number 9 August 1998

New Meeting Location!!!

Since we no longer can drink homebrew at the JBC, monthly meetings will now rotate among member's houses. Frank & Lona Eraca are hosting this month, directions and a map are on the back page.

The Next Club Meeting is Tues., August 11th

The competitive style for the night will be an open category (open to all homebrew), but Belgians will be given extra consideration. An informal competition will be held, and the winner will receive a \$10 coupon to Things Beer in Williamston. (Thanks Fred!)

Please bring some munchies, your own glass and a bottle or two of the night's style, preferably your own. If not, commercial examples are appreciated. By all means bring some of your own homebrew to share. (If you wish to coordinate purchases, call Phil). Feel free to give and accept constructive criticism on beer you're sampling; knowing what you did right and wrong is all part of making better beer.

Please observe good judgment while imbibing and don't drive while intoxicated.

Meeting Date/Style 2ND Tuesdays 7:30

- Aug. 11th - Belgian etc. @ F&L Eraca's
- Sept. 8th - ESB @ Dave Dahl's
- Oct. 13th - Oktoberfest @ Westbrook's
- Nov. 10th - Kolesh/Alt @ Falther's
- Dec. 8th - Barleywine @ Wilcox's
- Jan. 11th - Mead @
- Feb. 8th - Pale Ale @

1998 Michigan State Fair Homebrew Competition

Entries are due at Phil's house, paperwork completed with check attached by 7 p.m. Friday, Aug. 7.

Judging: We Need Judges!

We welcome all people interested in judging and stewarding. Even if you have never judged before, we will pair you with an experienced judge to help you "learn the ropes." BJCP points will be awarded for those in the BJCP program. Interested judges, please contact Bill Holmes (734) 761-5135 (home) or email: bholmes@umich.edu

The first-round judging will take place Sunday, Aug. 9, starting at 12:30 p.m. The location will be at Bill Pfeiffer's home in Brighton. Call Phil for a ride if you're interested in judging or being a steward.

Best of Show & Awards Presentations

BOS will be held at 4:00 p.m. on Saturday Aug. 29. BOS will be at the Michigan State Fair Grounds in the Community Arts Building. Awards will be given out after BOS judging.

Questions??? Please contact Stephen Klump: (734) 207-7570. No calls after 9 p.m. because of the new baby. email: stephenklump@compuserve.com

Belgian Guest!

Dan McConnell will be our featured speaker at the August "Belgian" meeting. He began homebrewing Meads and Beer in the 1980's and is a member of the Ann Arbor Brewers Guild and is also a BJCP Certified Beer Judge. He has helped organize the Taste of the Great Lakes Conference & Competiton, Maser Cup Mead Competition and the Michigan State Fair Homebrew Competition. Dan is a research chemist at the U of M and is also involved in brewing professionally through his Yeast Culture Kit Company. Dan provides unique yeasts for brewies of all sizes around the nation.

MONTHLY RECIPE

Berwyn Heights Abbey

Batch Size: 5 gallons
SG: 1.080, FG: 1.016
Time in Boil: 2 hours
Primary: 6 days in glass
Secondary: 21 days in glass

DWC belgian munich malt 3.00 lbs
DWC belgian biscuit malt .75 lbs
DWC belgian special b malt .35 lbs
DWC belgian caravienne malt .50 lbs
Alexander's Pale malt extract 7.00 lbs
Belgian Candi Sugar (amber) 1.00 lbs

Kent Goldings hop pellets 4.50 aau
Styrain Goldings hop pellets 5.00 aau
Czech Saaz hop cones (flowers) .50 aau

Wyeast Belgian Strong Ale Liquid Yeast 1.00 qt starter

Procedure:

Dough in grains with 5 quarts of 128° water. Adjust if needed and rest at 122° for 20 minutes. Add heat and stir to avoid hot spots. Hold at 152° for 60 min. Mash out at 170°. Sparge with 2.5 - 3.0 gallons 170° water. Bring water to a boil, adding malt extract and candi sugar as water heats. When boiling starts, boil for 1 hour then add the Kent

Goldings hops. 15 minutes later add the Styrian goldings and with 10 minutes left in the boil add the Czech Saaz hops. Pitch yeast when below 80 degrees. Ferment this at 72° for the first day to promote esters and then complete fermentation at 65-70°. Bottle when complete and let this one age at least 6 months before tasting.

This beer has wonderful color from the munich malt, candi sugar, and long boil. Wyeast belgian strong ale has a wonderful aroma and flavor to match the malt and alcohol notes in this authentic tasting recipe.

- Recipe by Kelly Beckham

Styles - Belgian

No style is more diverse than the Belgian Ale. To us Americans this might sound strange, that a country as small as Belgium should have beers so diverse. But ask any European and they will tell you it just goes to figure. For hundreds of years Belgium has strived to distinguish itself as a unique and different part of Europe. They have succeeded. From their Flemish painters to their Flanders Ale they are all different and they are all wonderful! Because of the distinctness of these special beers, Phil Wilcox volunteered to purchase a special selection of Belgian Beers for our regular meeting as well as inviting a special guest speaker for the style. This month's meeting promises to be one of the most memorable tasting events we have ever put on. Please make a special effort to attend the meeting and enjoy these beers.

AHA Style Guidelines -

2a) Belgian-Style Flanders Brown/Oud Bruin

A light- to medium-bodied, deep copper to brown ale characterized by a slight vinegar or lactic sourness and spiciness. A fruity-estery character is apparent with no hop flavor or aroma. Flanders brown ales have low to medium bitterness. Very small quantities of diacetyl are acceptable. Roasted malt character in aroma and flavor is acceptable at low levels. Oaklike or woody characters may be pleasantly integrated into overall palate. Chill haze is acceptable at low serving temperatures. Some versions may be more highly carbonated and when bottle conditioned may appear cloudy (yeast) when served.

Orig. Gravity 1.044-56 (11.0-14.0°Plato)
Final Gravity 1.008-16 (2-4°Plato)
% Alc./Wt. 3.8-4.1 (4.8-5.2 Alc./V.)
IBUs 15-25, SRM 12-18 (24-35 EBC)

CORSENDONK MONK'S BROWN ALE Brewed in Sigillum Monastery, Belgium

Very appealing, this brown ale is silky smooth and clean smelling, with a beguiling, luscious dark-chocolate color that reflects the flavors of raisins, port, and chocolate. Bottled with its natural yeast, which emerges accommodatingly as the ale warms, there is an unobtrusive fruity undertow. This ale is gentle and slightly

aromatic.

ST. FEULLIEN ABBEY ALE-BRUNE Brewed in Le Roeulx, Belgium

Light and slightly bitter, with a sharp, apple-fruitiness, this abbey-style ale is sweet, charming, and flavorful. Rich and somewhat doughy, with a thick, meringue-textured, almost beige head, it's so smooth and mellow that it's hard to decide which is the most delicious ingredient. My advice—sip and savor the nuances.

SAINT LANDELIN AMBER ABBY ALE VILLAGE BREWERY BELGIAN BROWN ALE



2b) Belgian-Style Dubbel

This medium- to full-bodied, dark amber- to brown-colored ale has a malty sweetness and nutty, chocolate, roast malt aroma. A faint hop aroma is acceptable. Belgian-style Dubbels also are characterized by low bitterness and no hop flavor. Very small quantities of diacetyl are acceptable. Yeast-generated fruity esters (especially banana) are appropriate at low levels. Head retention is dense and mousselike.

Orig. Gravity 1.050-70 (12.5-17.5°Plato)
Final Gravity 1.012-16 (3-4°Plato)
% Alc./Wt. 4.7-5.9 (6.0-7.5 Alc./V.)
IBUs 18-25, SRM 0-14 (20-28 EBC)

ENAME DUBBEL ABBEY ALE Brewed in Oudenaarde, Belgium

What you notice first is this abbey ale's characteristically lavish head of little white beads that turn into perfectly shaped tiny bubbles. An alcohol taste is clear and present, along with a heavy yeastiness that makes Ename compatible with food. The alcohol definitely gathers more strength around mid-bottle in

this well-made example of an historic beer style that's meant to be strong and full-bodied.

STEENBRUGGE BIÈRE D'ABBAYE Brewed in Brugge, Belgium

A hop-alcohol bitterness accompanies a soft, gentle fizziness, all subsumed under a raggedy but thick, foamy, ivory-tan head—quite a start. As a double-strength brown "dubbel" ale, Steenbrugge has the double feature of immediate pleasure and the promise of more. Finishes with a dryness on the roof of the mouth.

AFFLIGEM ABBY DUBBEL

2c) Belgian-Style Tripel

Tripels often are characterized by a spicy, phenolic-clove flavor. Yeast-generated fruity esters are also common. These pale/light-colored ales usually finish sweet. The beer is characteristically medium to full bodied with a neutral hop and malt balance. Low hop flavor is OK. Alcohol strength and flavor should be perceived as evident.

Orig. Gravity 1.060-96 (15.0-24.0°Plato)
Final Gravity 1.016-24 (4-6°Plato)
% Alc./Wt. 5.5-7.9 (7.0-10.1 Alc./V.)
IBUs 20-25, SRM 4-6 (7-11 EBC)

GRIMBERGEN TRIPLE AMBER ABBEY ALE Brewed in Waarloos, Belgium

Yeasty, light and pale yellow, with a mild, Champagne-like effervescence and mouthfeel. Grimbergen has a honey-tempered sweetness that is liling and lasting. The luscious head is foamy and stark white. A triple ale for sophisticated palates, its finish is strong and compelling.



HAIR OF THE DOG GOLDEN ROSE Brewed in Portland, Oregon

Be forewarned: This is a yeasty beer. It is also

Calculating Starter Gravities

As has been stated in innumerable places, it is quite important to pitch a sufficient amount of yeast when making homebrew. For those of us who rely on the small "smack-packs" of liquid yeast, this generally involves making a pint or more of starter wort to use to grow the yeast prior to brew-day.

Recently, the Home-Brew Digest (HBD) (an e-mail list-server) has been receiving a number of queries from new brewers about how to predetermine the gravity of yeast starters made from extract. On the back of the Wyeast smack-packs, it states that 1/3 cup of extract in 1 pint of water will give a 1020 starter. Due to the HBD thread on this, and since they do not specify dry or syrup extract, I got curious and did some experimenting. I had always ASSUMED that the information on the Wyeast package is correct but to my surprise I calculated the actual value and Wyeast's value of 1020 is WAY OFF.

To start, I weighed 1/3 cup of dry malt extract and found that loosely packed (i.e. as scooped, not tapped or shaken), it weighed around 2 oz. To calculate the expected gravity of the mixture of 1/3 cup of dry extract into one pint of water, we start with the published value of a gravity change of 45 points per pound of dry extract mixed per gallon of water (one "point" is a change in gravity of .001). Given that 2 ounces of weight converts to 2/16 = 1/8 lb. and one pint (16 oz. by volume) converts to 16 / 128 = 1/8 gallon, the starter gravity will be 45 x (1/8) / (1/8) = 45 points or 1045 which is nowhere near the value of 1020 that Wyeast gives.

To check this calculation, I made a starter using 3.5 oz. (weight) of DME dissolved in 24 oz. (volume) of water. I boiled slowly enough to minimize evaporation. After chilling to 65 deg F, I had 23 ounces of wort left. I measured the gravity at 1055, the theoretical gravity would be 45 x (3.5/16) / (23/128) = 54.7 points or a gravity of 1054.7. Note that, if you use the initial volume of 24 oz. of water instead of the final volume of 23 oz., then the calculated gravity would be 052.5, which is still very close. In general I use the initial volume in my calculations as I

want to predetermine the gravity.

Therefore, if you use Dry Malt Extract powder for your starters, you can calculate the starter gravity using this relation:

For each ounce by weight of extract dissolved per cup of water you will get a gravity of $45 \times (1/16) / (8/128) = 45$ points of gravity in your starter.

To illustrate, using the data from above, dissolving 3.5 oz. of dry extract in 3 cups (24 oz.) of water gives $3.5 / 3 = 1.167$ oz. extract per cup in my starter. Therefore my expected gravity would be $1.167 \times 45 = 52.5$ points or 1052.5 as the starter gravity which is the same figure as calculated above and verified by measurement.

Instead of performing the calculations as shown, you often have a target gravity in mind and wish to calculate the desired weight of extract powder needed for a given stater volume. To do this, we need to turn the formula around. First calculate the number of points of gravity desired by subtracting 1000 (the specific gravity of distilled, 60 deg F water) from the desired gravity (i.e. If you want a 1030 starter then you want 30 points). The required weight of loosely packed dry extract would then be:

Number of ounces (weight) of DME needed =

Number Cups of Water to be Used x
(Number of Points Desired /45)

Thus if we want one pint of 1030 starter, we want 30 points using 2 cups (one pint) of water. Thus we need $2 \times (30 /45) = 1.33$ oz. by weight.

I have very strong preferences toward using dry extract vs. extract syrup as dry extract stores better, can be weighed in small quantities and can be gotten as light or dark as I want. However, I realize that people often use syrup extract to make starters, so I will give the method to be used for syrup.

Here I will use the volume of extract rather than the weight and also a different method. Data found on pg. 245 of "Malting and Brewing Science - Vol. 1," indicates that malt extract syrups have a

By Jim Bentson

specific gravity of around 1400. To check if this is reasonable, a gallon of 1400 liquid would weigh $1.4 \times 8.34 = 11.67$ lbs. This would mean that a 3.3 lb. can of extract would require a volume of $3.3 / 11.67 \times 128$ oz. per gallon = 36 oz. which is around the correct size can.

To calculate the number of points of gravity in a mixture of two liquids, we calculate a "weighted" average by volume of the number of points contributed by each liquid. Since pure water contributes zero points (1000 - 1000 = 0) and syrup contributes 400 points (1400 - 1000 = 400) then the number of points in the final solution will be:

Number of points in wort =

400 x Volume of syrup / (Volume of water + Volume of syrup)

Here the volume of the syrup and water can be in any units provided that the same units (cups, ounces, pints, etc.) are used. As an example, let's try the Wyeast numbers of 1/3 cup of extract in one pint (2 cups) of water. This mixture would give $400 \times 1/3 / (2 + 1/3)$ or 57.2 points!! This would lead to a 1057 starter which is way above the 1020 value Wyeast states.

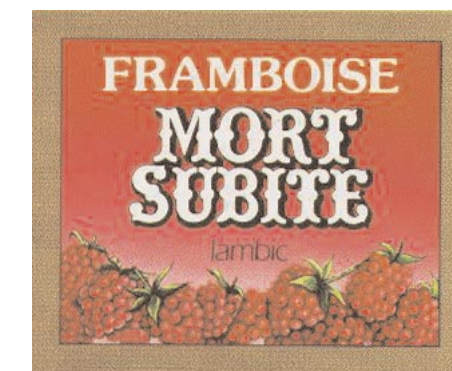
As before, if we turn this around to compute the syrup volume for a required number of points of gravity (denoted as "No. of points.") then we get:

Required volume of syrup =

Volume of Water x No. of points. /
(400 - No. of points.)

Here again remember that the units of the water and syrup volumes are same.

Hope this helps...Jim Bentson



strong, sour, and sharp, with a tasty, creamy-head that coalesces like meringue, and stays put. Fruity with a touch of hops, a light honey and sugar sweetness (courtesy of honey malts and candy sugar) adds to this complex, but lightly rich ale. If you want something (very) different and (very) good, try it.

AFFLIGEM TRIPEL
PERTUS TRIPLE ALE

2d) Belgian-Style Pale Ale

Belgian-style pale ales are characterized by low, but noticeable hop bitterness, flavor and aroma. Light to medium body and low malt aroma are typical. They are golden to deep amber in color. "Noble-type" hops are commonly used. Low to medium fruity esters are evident in aroma and flavor. Low caramel or toasted malt flavor is OK. Diacetyl should not be perceived. Chill haze is allowable at cold temperatures.

Orig. Gravity 1.044-54 (11.0-13.5°Plato)
Final Gravity 1.008-14 (2-4°Plato)
% Alc./Wt. 5.5-7.9 (7.0-10.1 Alc./V.)
IBUs 20-25, SRM 4-12 (7-24 EBC)

BOKRIJKS KRUIKENBIER
Brewed in Meer, Belgium

A yeasty, bread-dough aroma fits well with the malt-sweet flavor and gentle, fragile texture of Kruikenbier, while the creamy, emerging orange-peel taste—sort of like a yeasty creamsicle—enhances the complex pleasure of this peach-colored brew. Bokrijks is a low-key beer that is steadily and gently accommodating. You could sip this light and easy-to-drink Belgian beer for hours on end.

RUBES GOLD ALE
Brewed in Kontich, Belgium

A crisp and slightly metallic ale with a bitter hoppy presence on the tongue. Exquisitely patterned small bubbles mutate into irregular big ones toward the top of the head. Sort of



a cross between ale and pilsner, its tough texture grabs your attention sufficiently to order up another one.

LA CHOUFFE - GOLDEN
LIEFMANN'S GOODENBAND

2e) Belgian-Style Pale Strong Ale

Belgian-style pale strong ales are pale to golden color with relatively light body for a beer of its alcoholic strength. Often brewed with light Belgian "candy" sugar these beers are well attenuated. The perception of hop

bitterness is low to medium with hop flavor and aroma also in this range. These beers are highly attenuated and have a perceptively deceiving high alcoholic character—being light to medium bodied rather than full bodied.

The intensity of malt character should be low to medium, often surviving with along with a complex fruitiness. Very little or no diacetyl is perceived. Herbs and spices are sometimes used to delicately flavor these strong ales. Chill haze is allowable at cold temperatures.

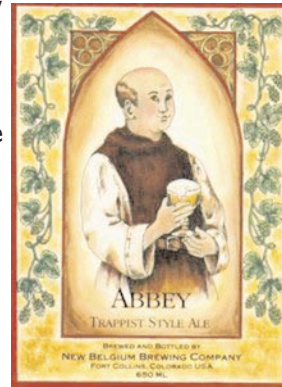
Orig. Gravity 1.064-96 (16.0-24.0°Plato)
Final Gravity 1.012-24 (3-6°Plato)
% Alc./Wt. 5.5-8.8 (7.0-11.0 Alc./V.)
IBUs 20-50, SRM 3.5-7 (7-14 EBC)

DUVEL ALE
Brewed in Breendonk, Belgium

Duvel is soft, thin and obviously highly alcoholic both by weight and volume, all of which is taken advantage of by the fruity wine flavor. Gains in warmth and mellowness, while the strong yeast aroma occupies the attention of your olfactory senses—but that's the tradeoff for its distinctive fruitiness.

3 MONTS FLANDERS GOLDEN ALE
Brewed in Saint-Sylvestre, France

Overwhelmingly yeasty, this ale is full and sharp as it spreads all over your mouth. The alcohol presence increases quickly, and an encompassing, rounded sweetness helps temper spicy foods. It requires a corkscrew to open.



LUCIFER

2f) Belgian-Style Dark Strong Ale

Belgian-style dark strong ales are amber to dark brown in color. Often (though not always) brewed with dark Belgian "candy" sugar these beers can be well attenuated, though medium to full bodied. The perception of hop bitterness is low to medium with hop flavor and aroma also in this range. Fruity complexity along with the soft flavors of roasted malts add distinct character. The alcohol strength of these beers can often be deceiving to the senses. The intensity of malt character can be rich, creamy and sweet with intensities ranging from medium to high. Very little or no diacetyl is perceived.

Herbs and spices are sometimes used to delicately flavor these strong ales. Chill haze is allowable at cold temperatures.

Orig. Gravity 1.064-96 (16.0-24.0°Plato)
Final Gravity 1.012-24 (3-6°Plato)
% Alc./Wt. 5.5-8.8 (7.0-11.0 Alc./V.)
IBUs 20-50, SRM 7-20 (14-40 EBC)

CHIMAY PERES TRAPPISTSES ALE –
PREMIERE (RED) Brewed in Watou, Belgium

One of the best ales made, it's soft, sweet taste is mellow on the tongue, integrated going down. There's abundant yeast—in the nose, on the palate, at the bottom of the glass, and in the milky brown color. A gentle pervasive high-alcohol presence and sly fruitiness make this an ideal digestive, like a good port. Drink and enjoy.

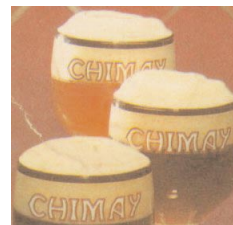
ST. SIXTUS ABBEY
ALE
Brewed in Watou,
Belgium

Let's get it straight right from the start: This saintly ale contains alcohol. It begins with a creamy, soft touch on the palate, a pleasant fruitiness, and some vinegary aroma. The end is dry, with mellow hops and an almost-pungent yeastiness at the bottom of the bottle. Subdued tartness reins throughout.

MAREDSOUS ABBY ALE

2g) Belgian-Style White (or Wit)

Belgian-Style white ales are brewed using unmalted and/or malted wheat and malted barley and can be spiced with coriander and



orange peel. These very pale beers are typically cloudy. The style is further characterized by the use of "noble-type" hops to achieve a low to medium bitterness and hop flavor. This dry beer has low to medium body, no diacetyl and a notable fruity-ester content.

Orig. Gravity 1.044-50 (11.0-12.5°Plato)
Final Gravity 1.006-10 (2-3°Plato)
% Alc./Wt. 3.8-4.1 (4.8-5.2 Alc./V.)
IBUs 15-25, SRM 2-4 (4-8 EBC)

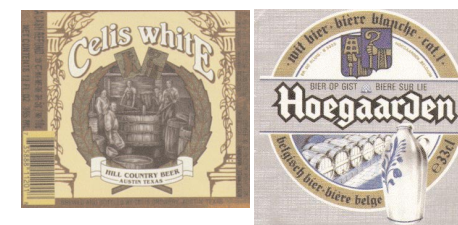
BLUE MOON BELGIAN WHITE ALE
Brewed in Cincinnati, Ohio

Blue Moon's immediate moderate yeastiness evolves into a mild, subdued honey-lemon flavor that's not unlike the taste of bottled tea. The essence of orange peel and coriander emerges along with a texturally satisfying creaminess. The cloudy, light-blond liquid is rimmed by tightly compacted Brussels lace. A good sipping drink

HOEGAARDEN WIT
CELIS WHITE

2h) French-Style Bière de Garde

Beers in this category are golden to deep copper or light brown in color. They are light to medium in body. This style of beer is characterized by a toasted malt aroma, slight malt sweetness in flavor, and medium hop bitterness. Noble-type hop aromas and



flavors should be low to medium. Fruity esters can be light to medium in intensity. Flavor of alcohol is evident. Earthy, cellar-like, musty aromas are okay. Diacetyl should not be perceived but chill haze is okay. Often bottle conditioned with some yeast character.

Orig. Gravity 1.060-80 (15.0-20.0°Plato)
Final Gravity 1.012-16 (3-4°Plato)
% Alc./Wt. 3.5-6.3 (4.5-8.0 Alc./V.)
IBUs 25-30, SRM 8-12 (EBC 16-24)

CH'TI BLOND BEER DE GARDE
Brewed in Benfontaine, France

There's a subdued by overt yeastiness here, along with a sweet citrus feel at the back of the throat. Ch'ti is champagne-like in its sweetness, but without the bubbles and quite appley, not unlike *les pommes*, when they are slightly bruised and fermenting on their own. Lulling comforting, and warming

3a) Belgian-Style Lambic

Unblended, naturally and spontaneously fermented lambic is intensely estery, sour, and acetic flavored. Low in carbon dioxide, these hazy beers are brewed with unmalted wheat and malted barley. Sweet malt characters are not perceived. They are very low in hop bitterness. Cloudiness is acceptable. These beers are quite dry and light bodied. Versions of this beer made outside of the Brussels area of Belgium cannot be true Lambics. These versions are said to be "lambic-style" and may be well made to resemble many of the beers of true origin.

Orig. Gravity 1.044-56 (11.0-14.0°Plato)
Final Gravity 1.000-10 (0-3°Plato)
% Alc./Wt. 4.0-5.0 (5.1-6.4 Alc./V.)
IBUs 11-23, SRM 6-13 (EBC 12-26)

PETROTALE FARO
Brewed in Lambeek, Belgium

Strong yeast aroma, a thick head, a slightly sour, fruity taste, and a rush of warmth all greet your senses as soon as you pop the cork from this elongated green bottle. Surprising hints of orange pekoe and a heavy dose of cloves appear in the alcohol. The finish is warm, spicy, and hoppy.

3b) Belgian-Style Gueuze Lambic

Old lambic is blended with newly fermenting young lambic to create this special style. These unflavored blended and secondary fermented lambic beers may be very dry or mildly sweet and are characterized by intense fruity-estery, sour, and acidic aromas and flavors. These pale beers are brewed with unmalted wheat, malted barley, and stale, aged hops. Sweet malt characters are not perceived. They are very low in hop bitterness. Diacetyl should be absent. Cloudiness is acceptable. These beers are quite dry and light bodied. Versions of this beer made outside of the Brussels area of Belgium cannot be true Lambics. These versions are said to be "lambic-style" and may be well made to resemble many of the beers of true origin.

Orig. Gravity 1.044-56 (11.0-14.0°Plato)
Final Gravity 1.000-10 (0-3°Plato)
% Alc./Wt. 4.0-5.0 (5.1-6.4 Alc./V.)
IBUs 11-23, SRM 6-13 (EBC 12-26)

GUEUZE F. BOON MARIAGE PATRFAIT
Brewed in Lambeek, Belgium

The first sip tastes like wine, then Mariage Parfait evolves into a yeasty, apple fruitiness that winds up reminiscent of Champagne, though not a bubbly. Somewhat bitter, it sweetens and smooths out at the end. Curiously enough, this intriguing lambic goes well with pistachios.

3c) Belgian-Style Fruit Lambic

These beers, also known by the names framboise, kriek, pêche, cassis, etc., are characterized by fruit flavors and aromas. The color reflects the choice of fruit. Sourness predominates the flavor profile. These flavored lambic beers may be very dry or mildly sweet and range from a dry to a full-bodied mouthfeel. Versions of this beer made outside of the Brussels area of Belgium cannot be true Lambics. These versions are said to be "lambic-style" and may be well made to resemble many of the beers of true origin.

Orig. Gravity 1.040-72 (10.0-18.0°Plato)
Final Gravity 1.008-16 (2-4°Plato)
% Alc./Wt. 4.0-5.5 (5.1-7.0 Alc./V.)
IBUs 15-21, SRM, N/A

LIEFMANS KRIEKBIER
Brewed in Oudenaarde, Belgium

Rich and red in color from Schaarbeek cherries, mild and smooth with a sweet and sour balance, this wheatless lambic-like brew is a cross between beer and wine. There's some stick-to-your-tongue sugary texture and a hind of almond. Perfect for sipping after dinner with chocolate desserts.

