

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

# SENTENCING

Issue Number 16

G U I D E

March 1999

## Meeting Location!!!

A new place is in order, so a friend and neighbor of mine, Mark Luehmann, volunteered his home for the meeting. Directions & a map are on the back page.

## The Next Club Meeting is Tues., March. 9th

The competitive style for the night will be Belgian Beers for the AHA Club Only Competition. An formal 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 Dave). 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 when imbibing and don't drive while intoxicated.

## Meeting Date/Style 2<sup>ND</sup> Tuesdays 7:30

Mar. 9th - Belgians @ Leuhmann's  
Apr. 13th - Classic Am. Pils @ Sauerbek's  
May 11th - Bock @ Wilcox's  
June 8th - Wheat @ Should I assign folks?  
July 13th - Pale Ale @  
August 10th - Mead @  
September 14th - Porter @  
October 12th - VMO @

## Things Beer!

Is about to be five (5) years old. Who woulda thunk? But here they are alive and well and to commemorate that they are having their annual blow out (only bigger) on Saturday March 13.

For Party V we are going to once again reward our loyal customers. This year we are going to let you choose which items are on sale! Cool you say.

Here is how it works: on the 13th of March you bring in four (4) coasters and get 15% off your purchase instead of the usual 10%. Pretty simple eh? The discount applies to everything except kegging systems and neons and any items which may already be on sale. Also with the 15%off we won't be able to combine that with brew club or occupation discounts. Carboys will be 20% off.

We will also give a free Things Beer T-shirt with every purchase of \$100.00 or more. The T-shirt, since you asked, will make you the best dressed brewer or wine maker in your neighborhood.

## Event Calendar

**March 20:** Bus PUB CRAWL???

**March:** Brew bock for May.

**March/April:** AHA National Homebrew Competition

**May 7:** Deadline Over the Mill Comp.  
**May 16th** at Rochester Mills Brew Pub

**May:** Bockanalia Club Only Comp.

**August:** It's a Mead, Mead, Mead, Mead World Club Only Competition.

**August:** Michigan State Fair Comp.

**October 4:** Porter! Club Only Comp.

**December:** Winter Warmer Club Only Competition.

## MONTHLY RECIPE

### Orval Purdie

By Pat Babcock

Specifics:

Batch Size: 5 gallons  
Starting Gravity: 1.071  
Finishing Gravity: 1.010  
Time in Boil: 100 minutes

Ingredients:

6.6 Belgian LME Extra Light  
2.5 lb. Munich  
4 oz. 20L Crystal  
8 oz. Corn sugar  
Northern Brewer 9.3% AA 1 oz @ 90 min  
Saaz 4.2% .5 oz. @ 4 min  
Styrian Goldings 4.5% .5 oz @ 4 min

Procedure:

Partial mash Munich and Crystal  
Crush grains and add to grain bag in 3.3 qts of 160F water for 45 min. Rinse grain bag by gently steeping in rest of brew water at 170F.

Remove from kettle from burner and add Mash liquor and liquid extract.

Boil 100 min. End of boil yielded 4.5 gallons at 1.071. Chilled to 70 F. Diluted to 5 gallons

Pitched with Wyeast 1214 from a 750 ml starter. Racked and dry-hopped with 1/2 oz Styrian Goldings 12 days later. (I recall the beer from the primary smelled and tasted like Juicy-Fruit gum!)

I got the peppery orval notes by inoculating with the dregs of a bottle of Orval in the secondary 31 days later. The secondary was held a LOOOOONG time to allow time for the "Orval" Kegged under 40 psi head @ 64 F 2.5 months later (fg 1.010) Color, head, carbonation and flavor profile were very close to the target.

See ya! Pat Babcock in SE Michigan

# Styles - Belgian

**N**o style is more diverse than Belgian Ale. To Americans it 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!

## AHA Style Guidelines -

### 2a) 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.

**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 mouselike.

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)

**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)

**HAIR OF THE DOG GOLDEN ROSE**  
Brewed in Portland, Oregon

Be forewarned: This is a yeasty beer. It is also 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**  
**GRIMBERGEN TRIPLE AMBER ABBEY ALE**  
**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**  
**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 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 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, cellarlike, 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 Benifontaine, France

There's a subdued but 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 smoothes 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  
**See "STYLES" on the back Page**

# Big Brew '99

Is coming up May 1st. Frank and Lona have volunteered to host as has Dave Falther at the Elks. Last year at the JBC we all had a good time, but despite our best efforts, we apparently burned some bridges. Now they have a new brewer-- Russ, so this might be the time to do some bridge repairs.

## STYLES From Pg 3

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 Schaeerbeek 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 hint of almond. Perfect for sipping after dinner with chocolate desserts.

# This Month's Meeting is at Mark Luehmann's house.

If you can get to Wilson's or Wilcox's house, than you can get to Luehmann's. Heyser is directly across from the Republic Bank on Fourth St by Parkside Jr. High. and Ella Sharp Park. If you're from out of town you can follow the signage to the Park. If you get to the park, you traveled 4 blocks too far. Mark's house is the second one on the right. Here is a simple map.

**Call us at 788-8461** if you get lost.

521 Heyser  
 Jackson, Mi 49203



# ZYMURGY!

Please bring your club *Zymurgy* magazines back to each meeting. Others would like to read about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA. I believe discount subscriptions are granted to club members.



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

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Prison City Brewers

# BREWERS



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