

# SENTENCING

Volume 3 - Issue 2

G U I D E

February 2000

## Meeting Location!!

This month's meeting is at Phil's parents house. Zoe and John have long been fans of Stout, and that is what this meeting is all about! A



map and directions are on the back page.

## Next Meeting is Tues., Feb. 8th

The dedicated style for the night will be Stout. An informal Stout tasting 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

\*Denotes AHA Club Only Competition

February - Stout @ Zoe & John Wilcox

March - Belgians/Lambic\* @ Mark W.

April - Weiss\* @ ??????????

May - Helles @ ??????????

June - Pilsners, July - Meads, August - Pale

Ale\*, Sept - VMO\*, Oct. - Bock, Nov. -

Historical Beers\*, Dec. - Winter Warmers

## Club T-Shirts

Alot of people have been requesting that I make a new batch of T-Shirts. To distinguish this years version I added "Jackson, Michigan" to the front pocket. I contacted Karl



Glarner at the Red Salamander (Homebrew, Cigars and Screenprinting Shop) he did the Big Brew T-Shirts, he quoted me \$7 each plus a buck more for XXL and on up. This was on an order of 40 shirts. So if you miss the meeting get your orders in to Phil A.S.A.P! We plan to have some left over so we can sell them as a fundraiser at Club Night at the AHA National Convention in Livonia, June 22-24.

## pH Meters??

Well, Santa was nice to one Prison City Brewer. If we are lucky, maybe this month he will remember to bring his new gadget to the meeting!

## MONTHLY RECIPE

### Nearly Guinness

This is a dry stout, intended to match Guinness Extra Stout. To achieve the true Guinness "bite," the roasted grains are soaked in a bottle of commercial Guinness (or one of this brew) before brewing.

O.G.: 1.060 F.G.: 1.012

Alcohol: 6.5% / vol

IBUs: 33

Ingredients required for 5 gallons:

6.6 lbs. Munton's Dark Malt

16 oz. Roasted Barley

2 lbs. Flaked Barley

8 oz. Lager Malt

1 oz. Bullion Hops (boil)

1 oz. Northern Brewer Hops (boil)

1 Bottle Of Guinness

2 tsp. Irish Moss

3 tsp. Gypsum

1098 Wyeast Irish Ale Yeast

Brewing:

1. A day before brewing add the roasted barley to a bowl and pour the bottle of Guinness over the grains. Cover with a paper towel.
2. Mash the flaked barley and lager malt at 145-155 degrees for 45 minutes, sparge into brewpot.
3. Add the Guinness from the bowl in a grain bag to the brew pot, slowly bringing to a boil. When the water has boiled for 5 minutes remove the grains.
4. Add the malt extract and hops, adding the gypsum.
5. At 40 minutes add the Irish Moss. After 60 minutes you're done.
6. Cool, pitch the yeast and ferment as usual.

Recipe by Scott Abene skotrat@wwa.com

# Styles - Stout

The new style guidelines have been published and they have been adopted by both the AHA and the BJCP. For a complete copy of the new guidelines visit the BJCP Home Page at <http://www.bjcp.org>.



## 16A. Dry Stout

**Aroma:** Coffee-like roasted barley and roasted malt aromas are prominent. Esters low to medium. Diacetyl moderate to none. Hop aroma low to none.

**Appearance:** Deep garnet to black in color. Clarity is irrelevant in such a dark beer. A thick, creamy, long-lasting head is characteristic.

**Flavor:** Moderate acidity/sourness and sharpness from roasted grains, and medium to high hop bitterness, provide a dry finish. Balancing factors may include some creaminess, moderate to low fruitiness, and medium to no diacetyl.

**Mouthfeel:** Medium-light to medium body, with a creamy character. Low to moderate carbonation.

**Overall Impression:** A very dark, roasty, bitter, creamy ale.

**History:** The style evolved from attempts to capitalize on the success of London porters, but originally reflected a fuller, creamier, more "stout" body. Modern versions are brewed from a lower OG and no longer reflect a fuller body than porters.

**Comments:** This is the draught version of what is otherwise known as Irish stout. Bottled versions are typically brewed from a significantly higher OG and may be considered foreign extra stouts.

**Ingredients:** The dryness comes from the use of roasted unmalted barley in addition to pale malt, moderate to high hop bitterness,

and good attenuation. Flaked unmalted barley may also be used to add a creaminess. A small percentage of soured beer is sometimes added for complexity. Water should have high carbonate hardness.

**Vital Statistics:** OG: 1.035-1.050  
IBUs: 30-50 FG: 1.007-1.011  
SRM: 35+ ABV: 3.2-5.5%

**Commercial Examples:** Guinness Draught Stout, Murphy's Stout, Beamish Stout.

**GUINNESS EXTRA STOUT**  
Brewed in Dublin, Ireland

Rich, black-brown and roasted, this famous stout gives up a warmth that's both charming and insulating. A creamy classic that is calming and as smooth as silk from start to finish. The very well-matched aroma and taste result in a well-integrated, almost chewy drink. Also try Rio Bravo O'keefe Dry Irish Stout and Sheaf Stout.

## 16B. Sweet Stout

**Aroma:** Mild roasted grain aromas. Fruitiness can be low to high. Diacetyl medium to none. Hop aroma low to none.

**Appearance:** Very dark amber to black in color, which makes clarity essentially unimportant. Creamy head.

**Flavor:** Dark roasted grains and malts dominate the flavor as in dry stout, though there is medium to high sweetness. Hopping is moderate and tends to be lower than in dry stout, emphasizing the malt sweetness.

**Mouthfeel:** Full-bodied and creamy. Carbonation low to moderate.

**Overall Impression:** A very dark, sweet, full-bodied, slightly roasty ale.

**History:** An English style of stout.

**Comments:** Gravities are low in England, higher in the exported product.

**Ingredients:** Lactose is sometimes added to provide additional residual sweetness. High carbonate water is all but essential.

**Vital Statistics:** OG: 1.035-1.066  
IBUs: 20-40 FG: 1.010-1.022  
SRM: 35+ ABV: 3-5.6%

**Commercial Examples:** Mackeson's XXX Stout, Watney's Cream Stout, Samuel Adams Cream Stout, Tennent's Milk Stout.

**MACKESON TRIPLE XXX STOUT**  
Brewed in London, England

There's a good, dark, sweet, burnt taste to this stout that is immediately silky and enjoyable. Remarkably balanced, it has a close to perfect combination of taste and texture. A good example of a traditional milk stout, it would be very hard to find a better match for food. Also try Wynkoop Irish Cream Stout, and Sweetheart Stout.

## 16C. Oatmeal Stout

**Aroma:** Mild roasted grain aromas. Fruitiness should be low to medium. Diacetyl medium to none. Hop aroma low to none.

**Appearance:** Black in color. Thick creamy head. Dark color will likely obscure any clarity.

**Flavor:** Medium sweet to medium dry, with the complexity of dark roasted grains prominent. Medium hop bitterness with the balance toward malt. Diacetyl low to medium. May have a slight nuttiness.

**Mouthfeel:** Full bodied, smooth, silky, with an oily or even mealy texture from the oatmeal.

**Overall Impression:** A very dark, full-bodied, roasty, malty ale.

**History:** A variation of sweet stout that is usually less sweet than the original.

**Comments:** Between sweet and dry stouts in sweetness.

**Ingredients:** Pale, caramel and dark roasted malts and grains. Oatmeal used to enhance fullness of body and complexity of flavor. Hops for bitterness only. Ale yeast. Water source should have some carbonate hardness.

**Vital Statistics:** OG: 1.035-1.060  
IBUs: 20-50 FG: 1.010-1.018  
SRM: 35+ ABV: 3.3-6.0%

**Commercial Examples:** Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Brew Moon Eclipse.

**YOUNG'S OATMEAL STOUT**  
Brewed in London, England

An attractive chocolate-malt aroma registers on the first sip, followed by roasted flavor that spreads out evenly across the tongue.

Full-bodied, it grows thicker, more chocolatey, and sweeter as it warms. Medium dry, it is easy to drink more than one of this classic stout. Also try Mc Auslan St. Abroise Oatmeal Stout and Oasis Oatmeal Stout.

### 16D. Foreign Extra Stout

**Aroma:** Roasted grain aromas prominent. Fruitiness medium to high. Diacetyl low to medium. Hop aroma low to none. Occasionally has the aroma of alcohol.

**Appearance:** Very deep brown to black in color. Clarity usually obscured by deep color.

**Flavor:** Can range from sweet to dry, with roasted grain character obvious but not sharp. Fruitiness can be low to high, diacetyl medium to none. Hop bitterness can be medium to high.

**Mouthfeel:** Medium full body, creamy character. May give a warming impression.

**Overall Impression:** A very dark, moderately sweet, strong, roasty ale.

**History:** Originally high-gravity stouts brewed for tropical markets. Some bottled export versions of dry or sweet stout may also fit this profile.

**Comments:** These beers possess a stronger alcohol content than other stouts except the Imperial Stout.

**Ingredients:** Pale and dark roasted malts and grains. Hops for bitterness. Ale yeast.

**Vital Statistics:** OG: 1.050-1.075  
IBUs: 35-70 FG: 1.010-1.017  
SRM: 35+ ABV: 5-7.5%

**Commercial Examples:** ABC Stout, Guinness Foreign Extra Stout (bottled).

#### DRAGON STOUT

Brewed in Kingston, Jamaica

The warmth and emerging alcohol strength of Dragon Stout will make your heart (and cheeks) glow. It's creamy and very sweet, with a mild, burnt follow-through and a pleasingly bitter and ultra-smooth finish. The deep-brown color is classic in its luminescence. Try this with a chocolate cake or chocolate pudding. Also try Old Australia Stout, O'Ryan's Dog Spit Stout and Prestige Stout.

### 12. Barleywine and Imperial Stout

#### 12C. Russian Imperial Stout

**Aroma:** Fruity esters, reminiscent of dark fruit, merged with intense roastiness and maltiness. Hop aroma is usually also present.

**Appearance:** Very dark reddish-black color; opaque.

**Flavor:** Intensely fruity and malty, backed up by balancing roastiness and prominent hop bitterness and flavor. A "burnt currant" character may be present, along with a suggestion of cocoa or strong coffee. Alcoholic strength should be evident, along with a deep, complex malt flavor. The finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness and warming character.

**Mouthfeel:** Very full-bodied and rich, with intense flavors and perceptible alcohol presence. Carbonation is relatively low.

**Overall Impression:** An intensely flavorful beer. Roasty, fruity, and bittersweet, with a notable alcohol presence. Dark fruit melds with roasty, burnt, almost tar-like sensations.

**History:** Said to be popular with the Russian Imperial Court.

**Comments:** Brewed to high gravity and hopping level in England for export to the Baltic States and Russia.

**Ingredients:** Well-modified pale malt, with generous quantities of roasted grain. Flavor and aroma hops should include English varieties for authenticity. Alkaline water would balance the abundance of acidic roasted grain in the grist.

**Vital Statistics:** OG: 1.075-1.095+  
IBUs: 50-90+ FG: 1.018-1.030+  
SRM: 20-40 ABV: 8-12+%

**Commercial Examples:** Samuel Smith Imperial Stout, Courage Imperial Stout, Brooklyn Black Chocolate Stout, Rogue's Old Rasputin Imperial Stout, North Coast Imperial Stout, Victory Storm King.

SAMUEL SMITH IMPERIAL STOUT  
Brewed in Tadcaster, England

You'll get your money's worth from Smith's Imperial Stout – the complex flavor memory lasts long after the final drop. The dark, roasted, creamy taste has a dollop of just-right sourness accompanying a wine/berry aroma. Cheery, refreshing, and extraordinarily rich throughout, there is more than a hint of alcohol in this cozy, warming brew. Also try Grant's Imperial Stout and Bells Expedition Stout.

## An American Classic

**Yuengling Traditional Pilsner** is pretty hard to describe. I think it's the original CAP and was stunned when Jeff Renner said he'd never tried one. That's like trying to create the perfect dry Irish stout from reading recipes without ever having a Guinness.

My guess is that the target OG is something like 1.052. The color is ruby-tinged gold—not pale gold, but something like an Irish red is way too dark. There's definitely corn involved and likely some basic American hops. I'd venture a guess that whatever hops (Cluster, Ed.) were originally grown in upstate NY would have been the original ones used (Yuengling has been open continuously since 1829) and you could probably track down a good substitute. No real bitterness to speak of and a slight (ultra-slight) hop nose is present. The taste... well that's the hard part.

Definitely some residual sweetness, malty undertones, kinda bready. On tap it's the best cheap beer there is. You can easily find it for \$1.50/pint in Philly. Have your friend bring back a case of long-necks...it's still under \$20.

My attempt used 8lbs of German 2-row, 2lbs coarse cornmeal, and 1/2lb of Victory. It was FWHd with an ounce of Tettang, and used Bullion as the boil

*Continued on the Back Page*

## Events Calendar

**March:** Belgian Style Lambic AHA Club-Only Competition

**March 22-24:** MCAB II - St. Louis

**April:** Weiss AHA Club Only Competition

**March 24-26:** MCAB II in St. Louis, Mo.

**May 21:** Over The Mill Competition

**June 22-24 2000:** AHA Conference in Livonia (You Will be Going!!!!)

**August:** Best of Big Brew (Pale Ale) AHA Club-Only Competition

**September:** Oktoberfest AHA Club-Only Competition

**November:** Historical Beers AHA Club-Only Competition

from *An American Classic* pg.1  
hops. I added another 0.5oz of Tettnang  
at 20 minutes.

I fermented with 2124 which is fine, but  
if I had it to do again I'd use one of the  
more attenuative strains. The 2124 hap-  
pened to be what the local brewpub uses.

I think you'll have to try it to come close  
to mimicking the overall beer. I think my  
recipe's maltiness came kinda close, but  
the color and bitterness was a bit off.

Next time I might try a pound of  
Munich in the grist. I'm nearly certain  
they don't do a decoction.

Cheers! Marc Sedam  
<marc\_sedam@unc.edu>

# ZYMURGY!

Please bring your club *Zymurgy* maga-  
zines 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.

## This Month's Meeting is at

### Zoe & John Wilcox's house.

Zoe and John's house is easy to find. It is on the south-west side of town, just up the  
hill from Dibble school. Their Subdivision is off of Kibby Road just past where  
Robinson Rd ends. Its called Whispering Woods. Take a Left to get into the Sub. and  
take the boulevard up to the main street. Take a Right and proceed up the hill. Their  
driveway is at the top of the hill. Its the 4th one on the right. 3678 W. Primilia Lane. Its  
also the only one with the temporary wood 4x4 mailbox post. It is a tan house, with red  
and brick trim.

Zoe & John Wilcox  
3678 W. Primilia Lane  
Phone # (517) 787-4706



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

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