

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

# SENTENCING

Volume 6 - Issue 2

G U I D E

February 2003

## Meeting Location!!

This month's meeting is at Jim and Chris Hegedus's house. There yellow house has a circle drive and is on the corner of Bittersweet and McCain Rd, just before Robinson Rd.



Map and directions are on the back page.

## Next Meeting is Tues., February 11th

The beer style for the night will be Lambic . Bock will be the Club-Only Competition Style.

If you have a beer you brewed bring two, if not, find one in style and bring it also.

By all means, bring any/all of your own homebrew to share.

Feel free to give and accept constructive criticism on beer/mead/cider 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 2nd Tuesdays 7:30

- \*Denotes AHA Club-Only Competition
- Feb - Lambic! @ Jim' Hegedus's
- Mar - Brown Ale\* - Kelly Richter's
- Apr - Bock - Bill Saurbek
- May - Alt/Koelsch - Dave Falther
- Jun - Belgian Wit - Ted Mallot
- Jul - Old Ale\* / Mead - O'Conner's
- Aug - European Pale Lager\* - Jeff Ricker
- Sept - Octoberfest- Cameron
- Oct - American Pale Ale - Michigan BC
- Nov - Porter/Stout

## BEER TRAVEL



### RAF '03

The Seventh annual Real Ale Festival will be held February 27 through March 1, 2003 in Chicago. More information at

<http://www.realalefestival.com>

## 2003 AHA NHC Sweet HomeBrew Chicago



The homebrew clubs of the greater Chicago area cordially invite you to a grand celebration of the brewing arts, Thursday, June 19 to Saturday, June 21. At the Holiday Inn Chicago-O'Hare Intl.

The warden has already scheduled the time off and is planning to take the 9:16 am train (#351) out of Jackson on Wednesday June 18th.

Members of the Ann Arbor Brewers guild will be on the train too! Buy-One get one Fee tickets are available off the website, \$52 bucks from Jackson!!!!



## What Are We Brewing For The AHA NHC????

Even if you are not going you can still help the club out by brewing a batch of beer or smoking a salmon for the club hospitality suite. In Livonia Jeff, Blair, Dave, Gier,



Zymurgy Editor Ray Daniels Socializes at the AHA Hospitality Suite Hosted by the Prison City Brewers at the 2000 NHC. Note the board with all our beers on it!

Freeman, Bill and I all brought beers for either Club Night or the Hospitality Suite. I would like to get commitments from club members on what they intend to send.

Jeff Gier said he would be willing to do an Eisbock! Too cool! Lager yeast should be available at the brewpub, Joe is keeping two Lagers on the Standards list. I think I have the O'fest yeast in the fridge If anyone wants it. Its time to get up and brew!

My friend Joe Formanek has assured us a premium placement on where our club night booth will be, and we will have a prime slot for the hospitality suite too. I am beginning to think Roger needs a vacation! Anyone want to ask him if he wants to drive his van?

For all of you planning to enter the AHA NHC its time to start brewing!

We also need to start thinking of what food we want to bring to this event. I am considering a 3 gal tub of Parlour French Vanilla for Stout Floats. Does anyone feel like trying the Expedition Stout Clone recipe from the Nov-Dec Zymurgy?

-The Warden

## Hotel and Travel Information

The Conference will be held at the Holiday Inn Chicago-O'Hare International, 5440 N. River Road, Rosemont, IL. The room rate for attendees will be \$99/night (plus tax). This is quite a bargain for the area!

The hotel is a mere 1.5 miles from Chicago's O'Hare International Airport, one of the world's busiest and most accessible from anywhere in the world. The hotel offers a 24-hour airport shuttle service, but you can also opt for a reasonable taxi. Another choice is the famed "El" - the Chicago Transit Authority trains stop at the Rosemont Station, just a stone's throw north of the hotel.

Chicago's Midway Airport is 25 miles away - quite a long and expensive cab ride, but you can reach the conference hotel from there via the CTA. It's a long ride and you'll have to transfer trains, but it's only \$1.50!

### Online Registration

195\$ For AHA members

### Wednesday, June 18

#### PRECONFERENCE PUB CRAWL

The Chicago Beer Society's peripatetic beer traveler, Roger Deschner will lead a CTA Train pub and brewpub crawl to some of Chicago's finest joints.



Roosooger!!

Participants will be given 24 hour transit passes and a map, then we'll be off from the hotel at about 5:30, so plan your incoming flights so you can get to the hotel and be checked in by then. We'll use Chicago's convenient and famous "L" system to zoom past rush hour traffic and visit the Rock Bottom Chicago, Goose Island (Clybourn), and Piece brewpubs, and Chicago's renowned Map Room beer bar. Possibly more!

### Thursday, June 19

#### Noon - 1:30 pm

**KICKOFF LUNCHEON**, featuring a keynote speech by a notable beer personality, and an official opening procession and ceremony by Cincinnati's Bloatarian Brewing League, in full regalia.



#### 1:30 - 5:00 pm

#### NHC Second Round Judging

##### EVALUATING BEER

A number of presentations revolving around the sensory aspects of beer, including how to taste, common off-flavors, and how to prepare to become a BJCP judge. Specifics tbd.

#### 7:00 to 11:00 pm

#### CLUB NIGHT!

Picture a room full of homebrew and its brewers, with clubs putting their best on display, and you get to drink it all in. This year the clubs will really be trying to outdo each other, as there will be various prizes awarded for things like best booth, best beer and food pairing, and for the club that brings the most beer (you heard it right) to the conference.



Lynn O'Conner of St. Pats, Spencer Thomas, Mark O'hstrom and Randy Moser socialize during Club Nite.

This is the chance for your club to really show off. Many clubs are planning booths to provide the "total experience" while others are simply concentrating on the best beer

and will pitch-in dishes they can muster. Either way, it's a lot of fun, and a great way to get to know each other better, which is what really drives this hobby forward.

Sign your club up and we'll give you a space and a table or two to put on your show. You provide beer, of course, and most clubs bring food--snacks, cheese, sausage, chili, whatever-- and treat it as a big potluck. *The Prison City Brewers were the 6th club to sign up!!!*

#### Friday, June 20

#### 9:00 am - 12:00 pm

#### NHC Second Round Judging

##### HOMEBREW/PROBREW

A series of sessions that explores the best of what these closely intertwined disciplines can teach each other. Featuring some award winning brewers from both sides of the mash tun. Specific sessions TBD

#### 12:00 - 1:30 pm

#### AHA MEMBERS' LUNCH AND FEEDBACK SESSION

Paul Gatza, Charlie Papazian, and other luminaries of the AHA will be present for an open discussion session on the present and future of the AHA.



AHA Board members and staff doing check-in at MIY2k

#### 1:30 - 5:00 pm

#### BIÈRE BELGE/BIER BELGHE

Friday afternoon will feature an in-depth look at the mysteries of brewing some of the most extreme and subtle beers on the planet. Talks by some of the best pro and amateur brewers around, including a few surprises.

We're still rounding up speakers, but we're looking at the following possibilities:

\* A Wild Tasting. Samples of beer fermented with a number of different types of com-

mercially wild yeast and bacterial strains.

- \* The Art of Belgian Beer. The thing that sets Belgian beers apart is their lively, yet subtle artistry. To brew them well, you have to get beyond the basic elements of style and really create an artistic masterpiece. Here's a sampling of strategies for getting there.
- \* The Rarest of the Rare: Exploring Belgium's Most Exotic Styles. Uytzet, Zoeg, Diest, Peetermann, Grisette, and other curiosities will be covered by a brewing historian, with an eye towards actually brewing them.

**1:30 - 5:00 pm**

### BRITISH ALES & GERMAN LAGERS

Friday sessions unraveling the intricacies of brewing and managing real ales and naturally-fermented lagers, from grain to glass and everything in between.

- \* Master Class in Cellarmanship. Led by the Real Ale Fest's Cellar Master, Steve Hamburg, this will actually take place at various times over the full three days, as the class manages the firkins of real ale in stillage for the Friday and Saturday evening events.



Troy Rerucha serves Steve Hamburg a Real Ale at his own festival in 2001.

- \* The Purity of German Lager. For centuries the beauty of German lager has derived in large part from a near-obsession with the simple presentation and use of extremely high-quality ingredients with a minimum of distracting elements. Find out how to achieve this time-honored goal in your own homebrewery.

**10:00 am - 4:00 pm**

### ALEWIVES ON WHEELS

A Friday escapade for those less interested in the complexities of brewing, including a little culture, a little eating, a little shopping, and maybe even a little beer.

### GRAND BANQUET

A celebration of food, fun, and especially homebrew, topped by the crowning of this year's National Homebrew Competition winners. Sponsored by Rogue Ales, and featuring Rogue delightful beers as well as the

Wall of Real Ale. We promise a few fun surprises, too!

**Saturday, June 21**

### HYPER/TECHNO/GEEK SESSIONS

A full half day of nothing but the most advanced brewing talks we can manage to put together. Topics on ingredients, techniques, equipment and more will be presented by some very high level presenters.

### BOOT CAMP FOR BREWERS FEATURING CHARLIE PAPAZIAN

Saturday Morning intensive training for the new or not-so-new brewer. Sessions will be conducted by a number of well-known brewing authors and authorities, hosted by America's favorite homebrewer, Charlie Papazian. Stir that pot, maggots!

Whether you're new to brewing, or feel like you want to jump to the next level, this just might be the ticket. BCFB will be a four-hour intensive training session that will take you from grain to glass with a series of short, but intensive sessions covering all aspects of brewing, including demonstrations of extract and all-grain brewing.



Phil Wilcox poses with Bill Rogers (Frankenmuth BC) Fred Eckard, and with Alberta Rager, Fred Scheer and Charlie Papazian looking on at the 2000 AHA NHC.

Here's a preliminary list of topics:

- \* Barley, malting, and the importance of kilning
- \* The varieties and uses of hops
- \* Basic extract + adjunct brewing procedure
- \* Sanitation
- \* Recipe formulation
- \* Yeast types and their use
- \* Fermentation technique
- \* Bottling, kegging and "real" homebrew
- \* Common faults, causes, and prevention
- \* Beer evaluation and appreciation

Sessions will be conducted by a number of well-known brewing authors and authorities.

Charlie sez "Hop, two, three, four. Hop, two, three, four!"

About the host:: Charlie Papazian is the founder of the AHA as well as the Institute for Brewing Studies and The Association of Brewers. Charlie is also the author of a number of homebrewing books, including the very popular *The New Complete Joy of Homebrewing*. His wit and wisdom have contributed immensely to the creation and appreciation of quality beer in this country and around the world. His enthusiasm, humor, and knowledge should help make this introductory course one of the best ever offered.

**1:00 - 6:00 pm**

### BEER, FOOD & MORE

A series of tastings and workshops revolving beer and its best partner, food. Two tracks are available, appreciation and preparation.

Appreciation track:

- \* Beer & Cheese. One of the most natural combinations, these two ancient fermented products can produce sublime combinations. Learn some classic combinations as well as some principles of pairing.
- \* Beer, Glorious Beer. An introduction to the breadth and depth the world of beer has to offer, from delicate wheat beers, to champagne-like lambics to chocolatey imperial stouts. This is a world of beer most people never get to taste.

Other appreciation events, TBD

Preparation track:

- \* Cheesemaking. A demonstration and introductory class on how to get started in this fascinating and growing hobby.
- \* Sausagemaking in the Home Kitchen. It doesn't take a factory to make a great sausage. Simple equipment and a regular barbecue grill can get you started. Includes a demonstration and tasting.

**7:00 - 11:00 pm**

### "REAL BEER, REAL FOOD"

Saturday evening will conclude the conference with a showcase presentation of the best in real ales and unfiltered lagers, along with the best regional artisanal foods, held in conjunction with Slow Food Chicago. This will be a walkaround sampling/tasting event.

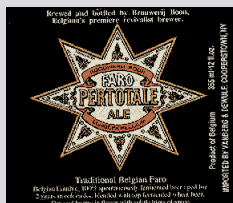
# Styles - Lambic and Sour Ale

**T**he 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 [www.bjcp.org](http://www.bjcp.org).

## 20A. Straight (Unblended) Lambic-Style Ale

**Aroma:** The aroma of these beers is a complex blend from a wide variety of microbiota, often described in the following terms: horsey, horse blanket, sweaty, oaky, hay and sour. Other aromas that are found in small quantities are: enteric, vinegary and barnyard. Lambics can also be very fruity, and a corky or woody character may also be detected on occasion. Typically, no hop aroma or diacetyl are perceived.

**Appearance:** May be cloudy. Head retention is not expected to be very good. Yellow to gold color.



**Flavor:** Young examples are intensely sour from lactic acid and at times some acetic acid. When aged, the sourness is more in balance with the malt and

wheat character. Fruit flavors are simpler in young lambics and more complex in the older examples. Some oak or wood flavor is sometimes noticeable. Hop bitterness is low to none. Hop flavor is absent. Typically, no diacetyl is perceived.

**Mouthfeel:** Medium to light in body. Bottled lambic ales vary from well-carbonated to not carbonated, and draft lambic is virtually flat.

**Overall Impression:** Complex, sour, pale, wheat-based ales fermented with a variety of microflora.

**History:** Uniquely sour ales from the Senne (Zenne) Valley of Belgium which stem from a farmhouse brewing tradition several centuries old.

**Comments:** Straight lambics have a fruity complexity and intense acidity, and very few are bottled. Blended, aged and bottle-conditioned lambics, called gueuze or geuze, tend to have a smoother palate. Lambic is spelled

"lambiek" in Flemish.

**Ingredients:** Unmalted wheat (30-40%) and aged hops are used. Traditionally, these beers are spontaneously fermented with naturally occurring yeast and bacteria in oak or in some cases chestnut barrels. Home-brewed and craft-brewed versions are more typically made with pure cultures of yeast, including *Saccharomyces* and *Brettanomyces*, along with *Pediococcus* and *Lactobacillus* bacteria, in an attempt to recreate the effects of the dominant microflora of the Senne/Zenne valley.

**Vital Statistics:** OG: 1.044-1.056  
IBUs: 10-15 FG: 1.006-1.012  
SRM: 4-15 ABV: 4.7-5.8%

**Commercial Examples:** Very few straight (unblended) lambics are bottled. Most commonly available is Grand Cru Cantillon Bruocsella 1900. In the area around Brussels (Bruxelles), there are specialty cafes that have draught lambics from traditional brewers such as Boon, Cantillon, De Neve, Girardin, Hanssens, Vander Linden and Timmermans.

## 20B. Gueuze/Geuze-Style Ale

**Aroma:** The aroma of these beers is a complex blend of aromas from a wide variety of microbiota. These aromas include: horsey, horse blanket, sweaty, oaky, hay and sour. Other aromas that may be found in small quantities are: enteric, vinegary, and barnyard. There can be a very fruity aroma, and some mustiness may be detected. Typically, no hop aroma or diacetyl are perceived.

**Appearance:** Gold to medium amber color. May be slightly cloudy. Head retention is not expected to be very good.

**Flavor:** Young examples are intensely sour from lactic acid and at times some acetic acid; when aged, the sourness is more in balance with the malt and wheat character. Fruit flavors from esters are simpler in



young Gueuze and more complex in the older examples. A slight oak, cork or wood flavor is sometimes noticeable. Typically, no hop flavor or diacetyl are perceived.

**Mouthfeel:** Younger bottles (less than five years old) tend to be sparkling, but older vintages are at times less carbonated. Light to medium-light body. A very faint astringency is often present, like wine, but no more than a well-aged red wine.

**Overall Impression:** Intensely refreshing, fruity, complex, sour, pale wheat-based ales fermented with a variety of microflora.

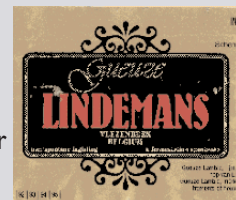
**History:** Uniquely sour ales from the Senne (Zenne) Valley of Belgium which stem from a farmhouse brewing tradition several centuries old. Gueuze is the French spelling, while geuze is the Flemish spelling.

**Comments:** Gueuze/geuze is traditionally made by blending lambic that ranges in age from three years to less than one year and then bottled. Typically, gueuze/geuze has a smoother palate than straight lambic.

**Ingredients:** Unmalted wheat (30-40%) and aged hops are used. Traditionally, these beers are spontaneously fermented and aged with naturally occurring yeast and bacteria in oak or chestnut barrels. Home-brewed and craft-brewed versions are more typically made with pure cultures of yeast, including *Saccharomyces* and *Brettanomyces*, along with *Pediococcus* and *Lactobacillus* bacteria, in an attempt to recreate the effects of dominant microflora of the Senne/Zenne valley.

**Vital Statistics:** OG: 1.044-1.056  
IBUs: 10-15 FG: 1.006-1.012  
SRM: 4-15 ABV: 4.7-5.8%

**Commercial Examples:** Boon, Cantillon, Hanssens, Lindeman's, Boon Mariage Parfait, Girardin, Vandervelden Oud Beersel, DeKeersmaeker.



## 20C. Fruit Lambic-Style Ale

**Aroma:** In younger vintages, the fruit with which the beer has been flavored should be the dominant aroma. In old bottles, the fruit aroma typically has faded and other aromas are more noticeable: horsey, horse blanket, sweaty, oaky, hay and sour. Other aromas that may be found in small quantities are: enteric, vinegary and barnyard. Lambics can be very fruity from esters as well. Typically, no hop aroma or diacetyl are perceived.

**Appearance:** May be slightly cloudy. Head retention is not expected to be very good. The variety of fruit determines the color.



**Flavor:** Young examples are intensely sour from lactic acid and at times some acetic acid; when aged, the sourness is more in balance with the fruit, malt and wheat character. Fruit flavors are simpler and more one-dimensional in young lambics (the fruit added being dominant) and more complex in the older examples. A slight oak, cork or wood flavor is sometimes noticeable. Typically, no hop flavor or diacetyl are perceived.

**Mouthfeel:** Younger bottles (less than five years) tend to be sparkling, older vintages are sometimes less carbonated. Light to medium-light body. A very faint astringency is acceptable, like wine, but no more than a well-aged red wine.



**Overall Impression:** Intensely refreshing, fruit-flavored, complex, sour, pale, wheat-based ales fermented with a variety of microflora.

**History:** Uniquely sour ales from the Senne (Zenne) Valley of Belgium which stem from a farmhouse brewing tradition several centuries old. The addition of fruit for flavoring may be a relatively recent post-World War II innovation, however.

**Comments:** Commonly made by blending two- or three-year-old straight lambic with young (less than 1-year-old) straight lambic, after which fruit is added for further fermentation and aging before bottle-conditioning with very young straight lambic.

**Ingredients:** A blend of older and younger straight lambics is used as a base. Fruits commonly used for flavoring are cherries (Kriek) and raspberries (Framboise), although more recent commercial examples include peaches (Pêche), grapes (Vigneronne or Muscat) and black currants (Cassis). Entrant must specify the type of fruit used in making the entry.

**Commercial Examples:** Cantillon Rose de Gambrinus, Cantillon Kriek, Cantillon Gueuze Vigneronne, Drie Fontainen Kriek, Hanssens Kriek; Boon Kriek Mariage Parfait, Framboise Mariage Parfait.

## 20D. Oud Bruin

**Aroma:** Deep complexity of fruity esters and Munich-type malt, including notes of raisins and sherry wine in well-aged examples. A slight sour aroma may be present. Hop aroma is very low to none. Diacetyl is typically medium-low to none.

**Appearance:** Dark reddish-brown to brown color. Good clarity. Average to good head retention.

**Flavor:** Malty, with fruity complexity and some caramelization character. A slight sourness may become more pronounced in well-aged examples, along with some sherry-like character, producing a "sweet-and-sour" profile.



Hop flavor is low to none. Hop bitterness is restrained. Diacetyl is medium-low to none.

**Mouthfeel:** Medium body. Some oak character may be present but not to the point of high astringency. The astringency should be like that of a wine, but no more than a well-aged red wine.

**Overall Impression:** A malty, complex, aged, sour brown ale.

**History:** An "old ale" tradition typified by the products of the Liefman's brewery in East Flanders, which has roots dating back to the 1600's. Historically brewed as a "provision beer" which would develop some sourness as it aged.

**Comments:** Long aging and blending of young and well-aged beer may occur, adding to smoothness and complexity. A deeper malt character and less of the sourness of lactic or acetic acid distinguishes these

beers from Flanders red ales.

**Ingredients:** A blend of Vienna and Munich malts are used as the base with smaller amounts of crystal malts also used. Ale yeast, Lactobacillus and some acetobacters may all contribute to the ferment and flavor. Water high in sodium bicarbonate is typical of its home region and may buffer the acidity of darker malts and the lactic sourness. As in fruit lambics, Oud Bruin can be used as a base for fruit-flavored beers such as kriek (cherries) or frambozen (raspberries).

**Commercial Examples:** Liefman's Goudenband, Felix, Roman.

## 20E. Flanders Red Ale

**Aroma:** Deep complexity of fruitiness and malt. Sour or vinegary aroma may be present and there is often an oak aroma. No hop aroma. Diacetyl aroma moderately-low to none.

**Appearance:** Deep red to reddish-brown in color. Good clarity. Average to good head retention.

**Flavor:** Malty, with fruity complexity and balanced toward complex sourness/acidity. Hop flavor is low to none. Hop bitterness is restrained. Diacetyl low to none.

**Mouthfeel:** Medium body. Some oak character is typical but not to the point of high astringency. The astringency should be like that of wine, but no more than a well-aged red wine.

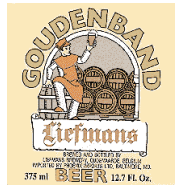
**Overall Impression:** A complex, sour, wine-like red ale.

**History:** Typified by the products of the Rodenbach brewery established in 1820 in West Flanders, but reflective of earlier brewing traditions.

**Comments:** Long aging and blending of young and well-aged beer may occur, adding to smoothness and complexity. More wine-like than perhaps any other beer style.

**Ingredients:** A blend of Vienna and Munich malts are used as the base with smaller amounts of crystal malts also used. A complex mix of ale yeast, Lactobacillus and acetobacters all contribute to the ferment and flavor.

**Commercial Examples:** Rodenbach and Rodenbach Grand Cru, Petrus, Bourgogne des Flandres, Vlaamse Bourgogne.





**THROUGHOUT THE CONFERENCE HOSPITALITY SUITE**

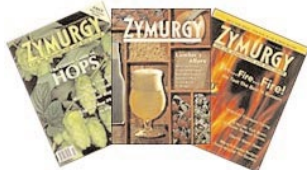
As in past years, clubs can sign up for shifts to provide beer and possibly snacks in the conference hospitality suite. It's a great way to spread the word about your club, and to drink up the leftovers from Club Night.

*The Prison City Brewers* also have been asked to Host a slot in the Hospitality Suite. We need to brew beer specifically for this time slot.

**GREAT BEER, MEAD, AND CIDER!**

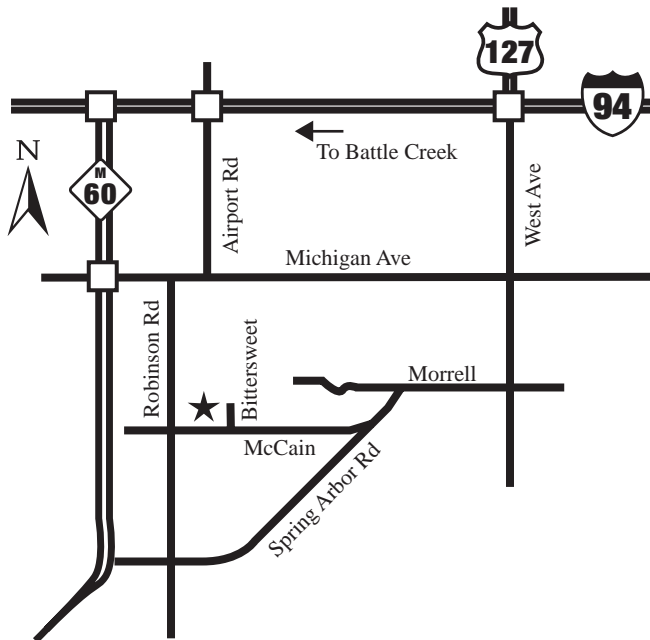
We've even got the beer brewed - 50 gallons of bourbon-barrel-aged imperial stout. Probably a commemorative mead, too. And we're leaning on homebrew clubs from around here and across the country to make sure they don't arrive empty-kegged.

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. Or see Phil for a discount on your own membership.



**This Month's Meetings is at Jim Hegedus's house**

There are lots of ways to get to Jim's house. Its a soft yellow house on the corner of McCain and Bittersweet. Feel free to park in the circle drive or on Bittersweet. From the highways it is easiest to come down M-60 to the Michigan Ave exit and then come in towards town to the light at Robinson. Hang a right on Robinson then take a left on McCain at the next light. Jim's house is just past the new subdivision of Condo's on the left. His phone # is 841-9603 if you get lost. If you live in town McCain splits off to the right from Spring Arbor Road right where you would exit from Cascades park.



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

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