

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

SENTENCING

Volume 9 - Issue 90

GUIDE

June 2005

Meeting Location!!

This month's meeting is at the Poison Frog Home Brewery. Otherwise known as Phil's house. Map and directions are on the back page.



Next Meeting is Tuesday, June 14th

Alt and Kölsch are the styles for the night. It is not a competitive style. These lovely german ales are no longer paired in the same category, but they are inextricably linked in my brain. If you have a beer you brewed, bring two. If not, try to find one in the style and bring it also.

By all means, bring any/some 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

June - Alt/Kölsch - Phil Wilcox

July - The Meading - O'Connors

Aug - Pale Ales - Ted Malot

Sept - German Wheat/Rye - Jeff Ricker

Oct - Oktoberfest - Jeff Gier

Nov - Hops, hops & More Hops - Bill S.

Dec - Winter Warmers - Troy Rerucha

Jan -

Feb -

Mar -

Apr -

BEER TRAVEL

Homebrew Campout

Jeff Hoover and a buddy of his run the general store at the Pleasant Lake County Campground. They have invited us, and cleared the way, for a homebrew weekend. Kind of like a big brew on steroids. I think this is a great idea! Family friendly on a beautiful lake, not too far from civilization. No driving home! We need to set a date, so come prepared with a weekend of your choice. Several members from other clubs were also interested, some from as far away as Chicago! Lets throw this together and see what happens!

2005 AHA NHC

Baltimore - June 16-18

IMPORTANT NEWS: Due to the early demand for lodging and level of interest in the conference, the Holiday Inn Inner Harbor is no longer accepting hotel reservations--reservations are full! If you suddenly want to go call Kate at the AHA. She is trying to rebook cancelled rooms inside the block.

Or look at secondary hotels.

Radisson Plaza Lord Baltimore
20 West Baltimore Street,
Baltimore Maryland 21201
Reservations: (800) 333-3333

Keynote Speaker Sam Calagione, founder and owner of Dogfish Head Craft Brewery

Speaker Sessions: Bev Blackwood, AJ Delange, Al Folsom, Paul Gatza, Chris Graham, Kevin Kutschall, Chris O'Brien, Les Perkins, Jeff Renner, Marc Sorini, Jeff Sparrow, Chris P. Frey

Hospitality Suite: Open 24-7

Preconference Event - Wednesday, June 15. The baseball game starts at 7 p.m., Bullpen party starts at 5 p.m. with hotdogs and hamburgers, coleslaw, pretzels, popcorn, and of course, beer.

MONTHLY RECIPE

Zum Uerige Style German Alt Bier

8# Weyermann Dark Munich or DeWolf-Cosyns Munich

1# Weyermann Melanoidin malt or DeWolf-Cosyns Aromatic

3 oz. Spalt pellet hops (~4.7% AA)
Boiled 90 minutes (or Pearl)

Wyeast #1338 European Ale yeast

Mash for 1 hour at 156F.

Boil for 90 minutes.

Cool, oxygenate, pitch a 2L starter.

Ferment at 63F until done

I've found that there is little difference from lagering this beer.

OG: 1.050-1.053

FG: 1.011-1.012

You will have a little hop flavor and a touch of hop aroma despite the fact that all the hops are added at T-90 minutes. With that many hops, you simply have spillover of aroma and flavor. Note this recipe presumes that you don't have any blowoff. If you anticipate blowoff, use 3.5 ounces of Spalt. I used the Aromatic or Melanoidinmalt because I'm doing a single-temp infusion mash and not a decoction mash. I believe these malts add some of the melanoidins that you would get if you did a decoction.

Al Korzonas, Palos Hills



Brewing in Style German Ale!

The new 2004 style guidelines have been ratified and 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.

7C. Kölsch

Aroma: Very low to no malt aroma. Pleasant, very subtle fruit aroma from fermentation (apple, cherry or pear). A low noble hop aroma is optional but not out of place (it is present only in a small minority of authentic versions). Some yeasts may give a slight winy or sulfury character (this characteristic is also optional, but not a fault).

Appearance: Very pale gold to light gold. Authentic versions are filtered to a brilliant clarity. Has a delicate white head that may not persist.

Flavor: Soft, rounded palate comprising of a delicate flavor balance between soft yet attenuated malt, an almost imperceptible fruity sweetness from fermentation, and a medium-low to medium bitterness with a delicate dryness and slight pucker in the finish (but no harsh aftertaste). One or two examples (Dom being the most prominent) are noticeably malty-sweet up front. Some versions can have a slightly sulfury yeast character that accentuates the dryness and flavor balance. Otherwise very clean with no diacetyl or fusels.

Mouthfeel: Smooth and crisp. Light body, although a few versions may be medium-light. Medium carbonation. Highly attenuated.

Overall Impression: A clean, crisp, delicately balanced beer usually with very subtle fruit flavors and aromas. Subdued maltiness throughout leads to a pleasantly refreshing tang in the finish. To the untrained taster easily mistaken for a light lager, a somewhat subtle pilsner, or perhaps a blonde ale.

History: Kölsch is an appellation protected by the Kölsch Konvention, and is restricted to the 20 or so breweries in and around Cologne (Köln). The Konvention simply defines the beer as a "light, highly attenuated, hop-accentuated, clear top-fermenting Vollbier."

Comments: Served in a tall, narrow 200ml glass called a "Stange." Each Cologne brewery produces a beer of different character, and each interprets the Konvention slightly differently. Allow for a range of variation within the style when judging. Note that drier versions may seem hoppier or more bitter than the IBU specifications might suggest. Due to its delicate flavor profile, Kölsch tends to have a relatively short shelf-life;

older examples can show some oxidation defects. Some Cologne breweries (e.g. Dom, Hellers) are now producing young, unfiltered versions known as Wiess (which should not be entered in this category).

Ingredients: German noble hops (Hallertau, Tettnang, Perle or Hersbrucker). German pils or pale malt. Attenuative, clean ale yeast. Up to 20% wheat may be used, but this is quite rare in authentic versions. Extremely soft water. Traditionally uses a step mash program, although good results can be obtained using a single rest at 149°F. Fermented at cool ale temperatures (59-65°F, although many Cologne brewers brew at 70°F) and lagered for at least a month.

Vital Statistics: OG: 1.044-1.050
IBUs: 20-30 FG: 1.007-1.011
SRM: 3.5-5 ABV: 4.4-5.2%



Phil Wilcox and Troy Reruca at the Maltz Muehle in Köln, April 1, 2000.

6C. Düsseldorf Altbier

Aroma: Clean yet robust and complex aroma of rich malt, noble hops and restrained fruity esters. The malt character reflects German base malt varieties. The hop aroma may vary from moderate to very low, and can have a peppery, floral or perfumy character associated with noble hops. No diacetyl.

Appearance: Orange-bronze to deep copper color, yet stopping short of brown. Brilliant clarity (may be filtered). Thick, creamy, long-lasting off-white head.

Flavor: Assertive hop bitterness well balanced by a sturdy yet clean and crisp malt character. The malt presence is moderated by high attenuation, but considerable rich and complex malt flavors remain. Some fruity esters may survive the lagering period. A long-lasting, dry, bittersweet or nutty finish reflects both the hop bitterness and malt complexity. Noble hop flavor can be moderate to low. No roasted malt flavors or harshness. No diacetyl. Yeast strains may impart a slight sulfury

character (optional). A light mineral character is also sometimes present in the finish (optional).

Mouthfeel: Medium-bodied. Smooth. Medium to medium-high carbonation. Astringency low to none. Despite being very full of flavor, is light bodied enough to be consumed as a session beer in its home brewpubs in Düsseldorf.

Overall Impression: A well balanced, bitter yet malty, clean, smooth, well-attenuated copper-colored German ale.

History: The traditional style of beer from Düsseldorf. "Alt" refers to the "old" style of brewing (i.e. making top-fermented ales) that was common before lager brewing became popular. Predates the isolation of bottom fermenting yeast strains, though it approximates many characteristics of lager beers. The best examples can be found in brewpubs in the Altstadt ("old town") section of Düsseldorf.

Comments: A bitter beer balanced by a pronounced malt richness. Fermented at cool ale temperature (60-65°F), and lagered at cold temperatures to produce a cleaner, smoother palate than is typical for most ales. Common variants include Sticke ("secret") alt, which is slightly stronger, darker and richer than typical alts. Bitterness rises up to 60 IBUs and is usually dry hopped and lagered for a longer time. Münster alt is typically lower in gravity and alcohol, sour, lighter in color (golden), and can contain a significant portion of wheat. Both Sticke alt and Münster alt should be entered in the specialty category.

Ingredients: Grists vary, but usually have a base of continental Pilsner, Munich and/or Vienna malts with small amounts of crystal, chocolate, and/or black malts used to adjust color. Munich malt adds a distinctive richness. Occasionally will include some wheat. Spalt hops are traditional, but other noble hops can also be used. Moderately carbonate water. Clean, highly attenuative ale yeast. A step mash or decoction mash program is traditional.

Vital Statistics: OG: 1.046 – 1.054
IBUs: 35 – 50 FG: 1.010 – 1.015
SRM: 13 – 17 ABV: 4.5 – 5.2%



Matt, Phil, Eric & Troy comparing Alt beer at Zum Schlüssel, April 2, 2000.

BJCP examples Alt & Kölsch

6. COLD CONDITIONED BEER

6A. Northern German Altbier

DAB Traditional, Hannen Alt, Alaskan Amber, Grolsch Amber, Schmalz' Alt, St. Stan's Amber.

6C. Düsseldorf Altbier

Altstadt brewpubs: Zum Uerige, Zum Schlüssel, Im Füchschen, Schumacher. Other examples: Widmer Ur-Alt, Diebels Alt, Schlösser Alt, Frankenheim Alt.

7. LIGHT ALE

7C. Kölsch:

Available in Cologne only: Malzmühle, Hellers, PJ Früh, Paeffgen, Sion, Peters, Dom. Import versions available in parts of North America: Reissdorf, Gaffel. US versions: Goose Island Summertime, Crooked River Kölsch, Harpoon Summer Beer, Capitol City Capitol Kölsch.

Only Uerige had a website 2000 when Phil and Troy toured the area. Now many of their stops have really cool websites:

<http://www.frueh.de/main.html>

<http://www.paeffgen-koelsch.de/>

<http://www.muehlen-koelsch.de/>

<http://www.uerige.de>

<http://www.fuechschen.de>



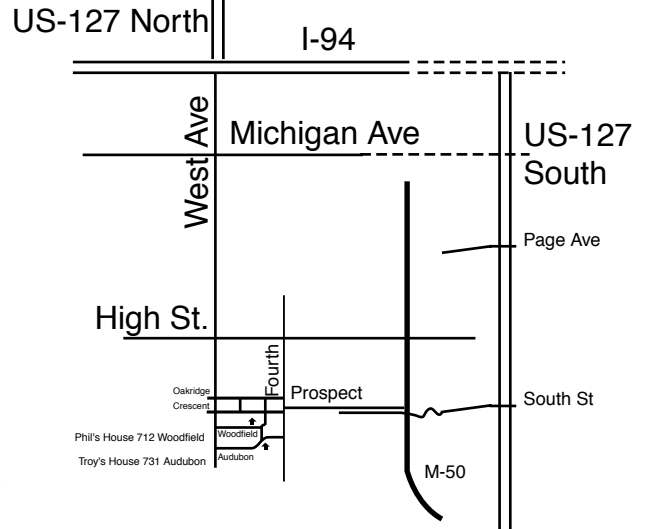
Brewing Equipment For Sale!

Former member Harry Sabourin is getting rid of his brewing stuff. Call him at (517) 788-2360 for more details.



This Month's Meeting is at Phil Wilcox's House

The easiest way to get to Phil's house is from West Ave. This is the main north/south street in town. From the north side of town or I-94/127N, take West Ave. all the way through town and hang a left on Woodfield. It's the fourth to last house on the left side of the only block. Feel free to park out front or on the side street. 712 Woodfield is the address. 796-0569 is the phone if you get lost. If you live south of town, you need to remember that Woodfield doesn't go through to Fourth. Take the left on Audubon and go down a block to Briarcliff and hang a right. This will take you to Woodfield—just four houses up from the corner is Phil's house.



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.**



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

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