

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

# SENTENCING

Issue #98

GUIDE

March 2006

## Meeting Location!!

Jim & Chris Chison are hosting this months meeting. They live out past Dave Falthers place in Northwest Schools territory. See the map on the back page for directions.



## Next Beer Meeting is Tues., Mar. 14th

American Ale is a Club-Only competitive style. That's all of Category 10 (Pale Ale, Amber Ale and Brown Ale) in the BJCP style guidelines. So bring some of your own to enter if you have some, or bring some commercial examples. There are lots to choose from.

**Please bring your own glass and some munchies to share.**

Feel free to give and accept constructive criticism on ciders 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.

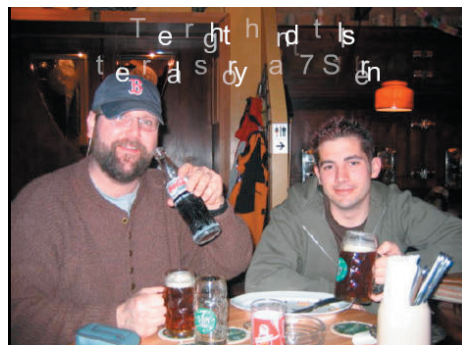
## Meeting Date/Style 2nd Tuesdays 7:30

\*Denotes AHA Club-Only Competition  
 Mar - 10 Amer. Ale, Cat.10\* - Chilson's  
 Apr - Extract Beers\* - Travoli  
 May - Smoke & Wood-aged - Gier  
 Jun - Belgian & French  
 July - 24-26 Meading\*! - O'conner's  
 Aug - Light Lager -  
 Sept - Stout, Cat.13\* -  
 Oct - Specialty & O'Fest -  
 Nov - Light Hybrid Beer, Cat. 6\* -  
 Dec - Strong Ale -

## The Hop God on Vacation



Andecht's, Paulaner, Something'er, Steigel, Spaten, Budvar, Murauer



## News From the BJCP

### April Exam

The next BJCP exam is "sold out." It will be given at Schoolcraft college on April 2nd. We are now in the Waterman 205 room near where we had classes, the glass room at the end of the cafeteria area. I suggest you confirm this with Michelle at Schoolcraft 734-462-4448, ext 5223 because they keep changing it.

Also note that Rex Halfpenny is doing a one night fun beer class I am calling "10,000 years of beers." It will be a powerpoint presentation on the history of beer on April 20. 7-10pm. \$43.00 734-462-4448

### More off-flavor opportunities.

Rex will be doing the same off-flavor tasting that he did at Thunder Bay in Feb. at the Black Forest in Frankenmuth on April 5th.

He is working with the American Chemical Society in creating a Brewing Science Symposium to take place May 19-20 and to coincide with the World Expo of Beer also in Frankenmuth that weekend. The idea to provide education and fun on the same weekend

The symposium will include some great speakers on the following subjects:

- Malting & Mashing
- Wort Production
- Hop Utilization
- Yeast & Fermentation
- Flavor Stability
- Sanitation
- Beer Analysis

Rex is the person doing the "Beer Analysis" part. It will be more in-depth and offer powerpoint lecture, aroma and flavor exercises and of course off-flavor samples, much more in depth than I can do in the brewpub format. It is anticipated that my part will be on Saturday the 20th before the WEB opens. Make a weekend out of it.

More details as they become solidified. Rex.

# Brewing in Style

## 10. AMERICAN ALE

The following guidelines were developed by the Beer Judge Certification Program (BJCP)

### 10A. American Pale Ale

**Aroma:** Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. A citrusy hop character is very common, but not required. Low to moderate maltiness supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). Fruity esters vary from moderate to none. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

**Appearance:** Pale golden to deep amber. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

**Flavor:** Usually a moderate to high hop flavor, often showing a citrusy American hop character (although other hop varieties may be used). Low to moderately high clean malt character supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). The balance is typically towards the late hops and bitterness, but the malt presence can be substantial. Caramel flavors are usually restrained or absent. Fruity esters can be moderate to none. Moderate to high hop bitterness with a medium to dry finish. Hop flavor and bitterness often lingers into the finish. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

**Mouthfeel:** Medium-light to medium body. Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates.

**Overall Impression:** Refreshing and hoppy, yet with sufficient supporting malt.

**History:** An American adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Often lighter in color, cleaner in fermentation by-products, and having less caramel flavors than English counterparts.

**Comments:** There is some overlap in color between American pale ale and American amber ale. The American pale ale will generally be cleaner, have a less caramelly malt profile, less body, and often more finishing hops.

**Ingredients:** Pale ale malt, typically American two-row. American hops, often but not always ones with a citrusy character. American ale yeast. Water can vary in sulfate content, but carbonate content should be relatively low. Specialty grains may add character and complexity, but generally make up a relatively small portion of the grist. Grains that add malt flavor and richness, light sweetness, and toasty or bready notes are often used (along with late hops) to differentiate brands.

**Vital Statistics:** OG: 1.045 – 1.060  
IBUs: 30 – 45+ FG: 1.010 – 1.015  
SRM: 5 – 14 ABV: 4.5 – 6%

**Commercial Examples:** Sierra Nevada Pale Ale, Full Sail Pale Ale, Stone Pale Ale, Great Lakes Burning River Pale Ale, Three Floyds X-Tra Pale Ale, Anderson Valley Poleeko Gold Pale Ale, Left Hand Brewing Jackman's Pale Ale.

### 10B. American Amber Ale

**Aroma:** Low to moderate hop aroma from dry hopping or late kettle additions of American hop varieties. A citrusy hop character is common, but not required. Moderately low to moderately high maltiness balances and sometimes masks the hop presentation, and usually shows a moderate caramel character. Esters vary from moderate to none. No diacetyl.

**Appearance:** Amber to coppery brown in color. Moderately large off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

**Flavor:** Moderate to high hop flavor from American hop varieties, which often but not always has a citrusy quality. Malt flavors are moderate to strong, and usually show an initial malty sweetness followed by a moderate caramel flavor (and sometimes other character malts in lesser amounts). Malt and hop bitterness are usually balanced and mutually supportive. Fruity esters can be moderate to none. Caramel sweetness and hop flavor/bitterness can linger somewhat into the medium to full finish. No diacetyl.

**Mouthfeel:** Medium to medium-full body. Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates. Stronger versions may have a slight alcohol warmth.

**Overall Impression:** Like an American pale ale with more body, more caramel richness, and a balance more towards malt than hops (although hop rates can be significant).

**History:** Known simply as Red Ales in some regions, these beers were popularized in the hop-loving Northern California and the Pacific Northwest areas before spreading nationwide.

**Comments:** Can overlap in color with American pale ales. However, American amber ales differ from American pale ales not only by being usually darker in color, but also in having more caramel flavor, more body, and usually being balanced more evenly even between malt and bitterness. Should not have a strong chocolate or roast character that might suggest an American brown ale (although small amounts are OK).

**Ingredients:** Pale ale malt, typically American two-row. Medium to dark crystal malts. May also contain specialty grains which add additional character and uniqueness. American hops, often with citrusy flavors, are common but others may also be used. Water can vary in sulfate and carbonate content.

**Vital Statistics:** OG: 1.045 – 1.060  
IBUs: 25 – 40+ FG: 1.010 – 1.015  
SRM: 10 – 17 ABV: 4.5 – 6%

**Commercial Examples:** Mendocino Red Tail Ale, North Coast Red Seal Ale, St. Rogue Red Ale, Avery Redpoint Ale, Anderson Valley Boont Amber Ale, Bell's Amber, Hoptown Paint the Town Red, McNeill's Firehouse Amber Ale.

### 10C. American Brown Ale

**Aroma:** Malty, sweet and rich, which often has a chocolate, caramel, nutty and/or toasty quality. Hop aroma is low to moderate, and may optionally have a citrusy American hop character. May have a fresh dry-hopped aroma (optional). Fruity esters are moderate to very low. The dark malt character is more robust than other brown ales, yet stops short of being overly porter-like. The malt and hops are generally balanced. Moderately low to no diacetyl.

**Appearance:** Light to very dark brown color. Clear. Low to moderate off-white to light tan head.

**Flavor:** Medium to high malty flavor (often with caramel, toasty and/or chocolate flavors), with medium bitterness. The medium to medium-dry finish provides an aftertaste having both malt and hops. Hop flavor can be light to moderate, and may optionally have a citrusy character. Very low to moderate fruity esters. Moderately low to no diacetyl.

**Mouthfeel:** Medium to medium-full body. More bitter versions may have a dry, resinous impression. Moderate to moderately high carbonation. Stronger versions may have some alcohol warmth in the finish.

**Overall Impression:** Can be considered a bigger, maltier, hoppier interpretation of Northern English brown ale or a hoppier, less malty Brown Porter, often including the citrus-accented hop presence that is characteristic of American hop varieties.

**History/Comments:** A strongly flavored, hoppy brown beer, originated by American home brewers. Related to American Pale and American Amber Ales, although with more of a caramel and chocolate character, which tends to balance the hop bitterness and finish. So-called "Texas Brown Ales" have a much higher hop profile throughout, although most modern American Browns do not fit this interpretation.

**Ingredients:** Well-modified pale malt, either American or Continental, plus crystal and darker malts should complete the malt bill. American hops are typical, but UK or noble hops can also be used. Moderate carbonate water would appropriately balance the dark malt acidity.

**Vital Statistics:** OG: 1.045 – 1.060  
IBUs: 20 – 40 FG: 1.010 – 1.016  
SRM: 18 – 35 ABV: 4.3 – 6.2%

**Commercial Examples:** Brooklyn Brown Ale, Great Lakes Cleveland Brown Ale, Avery Ellie's Brown Ale, Left Hand Deep Cover Brown Ale, Bell's Best Brown, North Coast Acme Brown, Lost Coast Downtown Brown.

# This Month's Meeting is at Jim Chilson's House!

From the South and West take 127 to M-50 West. Standish Rd is the first road after Blackman Rd. Take a right onto Standish till it ends. Left on Dixon. Stay on the paved road and take a Right to stay on Dixon. Jim and Chris live up on top of the hill. They have a long white fence before the house, which is set back a bit.

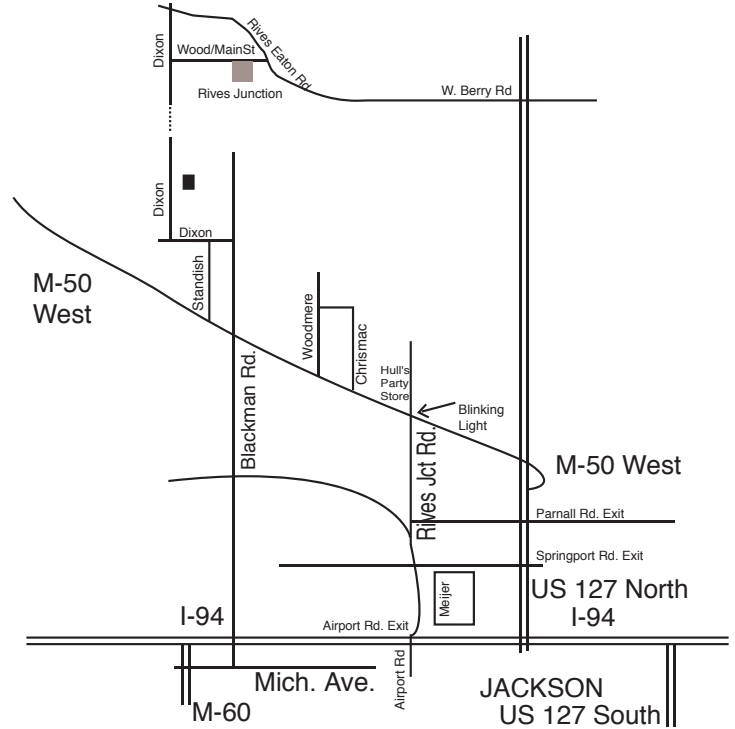
From the East: Exit at M-60 South. Take the Michigan Ave exit. Turn left (West) on Michigan ave. Take a right into the small culvert that goes under the train tracks and proceed North on Blackman till you get to Dixon. Left on Dixon. Then Right to stay on Dixon and up the hill and you are there,

From the North take US 127 South to the Berry Rd. Turn right (West) on Berry Rd. Turn left onto Main St in Rives Junction. This becomes Wood St on the other side of (ahem) town. Wood dead-ends into Dixon. Take a left on Dixon for about 2 miles. Call us at 569-2671 if you get lost ... or send smoke signals if your cell doesn't work...

**Dues are  
Due!  
\$20**

### Brewing Equipment For Sale!

After having a heart attack, former member Harry Sabourin is getting rid of his brewing stuff. Call him at (517) 788-2360 for more details.



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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