



# The Herald Tribune

Volume # 19 Issue #4

Newsletter of the Ann Arbor Brewers' Guild

April 2005

## April Meeting

This month's meeting of the AABG is Friday the 8th and will be hosted by **Bob Scholl**. See the map and directions on the next page. The featured style is **Porter and Stout**.

## AABG Dues 2005

Now is the time to renew your membership in the AABG. Don't miss out on all the fun. Send your payment today or bring it to the December meeting. The annual dues is \$15. Payments can be made in person at the monthly meetings, please have exact change or a check. **Checks MUST be made out to the club treasurer as the AABG does not have its own account.** You can also mail them to the club treasurer:

James Suchy  
38665 Northampton St.  
Westland, MI 48186

## AABG 2005

Jan .....	Bridget O'Brien .....	Irish Red* & Bock
Feb .....	Jeff Renner .....	Dark Lagers
Mar .....	Roger Burns .....	Sour Beers*
Apr .....	Bob Scholl .....	Porter & Stout
May .....	Stephen Krebs .....	Extract Beers*
Jun .....	Scott Miller .....	Ale/Kölsch
Jul .....	Randy deBeauclair .....	The Meading
Aug .....	Tom Roach .....	Pale Ales
Sept .....	Jeff Renner .....	German Wheat/Rye
Oct .....	Scott Yoder .....	Oktoberfest
Nov .....	Chris Frey .....	Hops, hops & More Hops
Dec .....	Rolf Wucherer .....	Cider & Fruit/Herb/Spice/ Vegie

\* Denotes AHA Club Only Competition Style

All meeting are the second Friday of each month beginning at 7:30 p.m., except for the July meeting (BeerBQ) which is the second Saturday.

## AABG Pico System

The guardian of the club's pico system is Chris Frey. Anyone wishing to rent it should contact him at: 734-944-6618 or e-mail: cfrey@ford.com

## Style of the Month—Porter

### 15A. Robust Porter

**Aroma:** Roast malt or grain aroma, often coffee-like or chocolate-like, should be evident. Hop aroma moderate to low. Fruity esters, and diacetyl, are moderate to none.

**Appearance:** Dark brown to black color, may be garnet-like. Clarity may be difficult to discern in such a dark beer. Head retention should be moderate to good.

**Flavor:** Malt flavor usually features coffee-like or chocolate-like roasty dryness. Overall flavor may finish from medium sweet to dry, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains. Hop flavor varies widely. Diacetyl moderate to none.

**Mouthfeel:** Medium to medium-full bodied. Low to moderate carbonation.

**Overall Impression:** A substantial dark ale with complex roasty malt, hop and fermentation characteristics.

**History:** Originating in England, Porter developed as a blend of beers or gyles known as "Entire." A precursor to stout. Said to have been favored by porters and other physical laborers.

**Comments:** Although a rather variable style, it may be distinguished from closely-related Stout as lacking the Stout's roasted barley character.

**Ingredients:** May contain several malts, prominently dark roasted malts and grains, which often include black malt. Hops are used for bittering, flavor and/or aroma. Water must have significant carbonate hardness. Ale yeast is most common.

### Vital Statistics

OG: .....	1.050-1.065
FG: .....	1.012-1.016
IBUs: .....	25-45
ABV: .....	4.8-6.0%
SRM: .....	30+

**Commercial Examples:** Sierra Nevada Porter, Anchor Porter, Great Lakes Edmund Fitzgerald Porter.

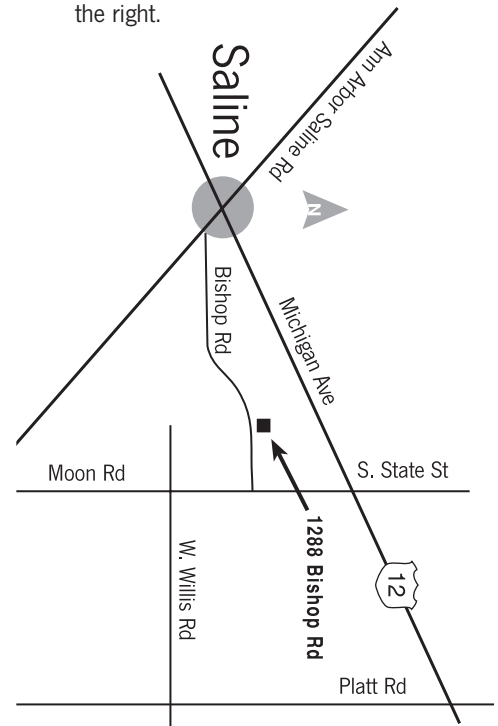
## WHERE AND WHEN

Friday, April 8, 7:30pm

**Bob Scholl**  
1288 Bishop Rd  
Saline Michigan  
429-1357

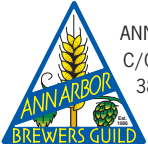
### Directions

Take Moon Road south from US-12 (South State St changes into Moon at US-12). Go approximately 2 miles then turn right on Bishop Road. Bob's house is about half a mile down on the right.



## Guide for New Members

Bring 1-2 bottles per batch of your beer that you'd like to share, or an interesting commercial beer. Bring tasty munchies to cleanse the palate and sop up the alcohol. Feel free to share and sample with other members and make and accept constructive comments. Please use good judgment while imbibing and don't drive while intoxicated.



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