

# The Herald Tribune



Volume # 23 Issue # 5

Newsletter of the Ann Arbor Brewers' Guild

May 2009

## May Meeting

This month's meeting of the AABG is Friday May 8th and will be hosted by **Stephen Krebs**. See the map and directions on the next page. The featured style is **Scottish and Irish Ale**.

### 9. Scottie and Irish Ale

- 9A. Scottish Light 60/-
- 9B. Scottish Heavy 70/-
- 9C. Scottish Export 80/-
- 9D. Irish Red Ale
- 9E. Strong Scotch Ale

All the Scottish Ale sub-categories (9A, 9B, 9C) share the same description. The Scottish ale sub-styles are differentiated mainly on gravity and alcoholic strength, although stronger versions will necessarily have slightly more intense flavors (and more hop bitterness to balance the increased malt). Entrants should select the appropriate category based on original gravity and alcohol level.

## AABG 2009

January .....	Rolf Wucherer .....	Strong Ale
February .....	Mike O'Brien .....	English Pale Ale
March .....	Chris Frey .....	1.080+*
April .....	Matt and Rene Greff ....	Extract
May .....	Stephen Krebs .....	Scottish and Irish Ale
June .....	Mark Zadvinskis .....	Spice/Herb/Vegetable
July .....	Steve Darnell .....	Fruit Beer
August .....	Tom Roach .....	Amber Hybrid*
September .....	Jeff Renner .....	European Amber Lager*
October .....	.....	Pilsner
November .....	Chris Frey .....	Belgian Strong Ale*
December .....	Rolf Wucherer .....	Sour Ale

\* 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 Mike O'Brien.

Anyone wishing to use it should contact him at:

734.637.2532 or e-mail:

[mobrien315221MI@comcast.net](mailto:mobrien315221MI@comcast.net)

Newsletter: steve darnell • 734.487.4045 • [zootalure11@yahoo.com](mailto:zootalure11@yahoo.com)

## 9E. Strong Scotch Ale

**Aroma:** Deeply malty, with caramel often apparent. Peaty, earthy and/or smoky secondary aromas may also be present, adding complexity. Caramelization often is mistaken for diacetyl, which should be low to none. Low to moderate esters and alcohol are often present in stronger versions. Hops are very low to none.

**Appearance:** Light copper to dark brown color, often with deep ruby highlights. Clear. Usually has a large tan head, which may not persist in stronger versions. Legs may be evident in stronger versions.

**Flavor:** Richly malty with kettle caramelization often apparent (particularly in stronger versions). Hints of roasted malt or smoky flavor may be present, as may some nutty character, all of which may last into the finish. Hop flavors and bitterness are low to medium-low, so malt impression should dominate. Diacetyl is low to none, although caramelization may sometimes be mistaken for it. Low to moderate esters and alcohol are usually present. Esters may suggest plums, raisins or dried fruit. The palate is usually full and sweet, but the finish may be sweet to medium-dry (from light use of roasted barley).

**Mouthfeel:** Medium-full to full-bodied, with some versions (but not all) having a thick, chewy viscosity. A smooth, alcoholic warmth is usually present and is quite welcome since it balances the malty sweetness. Moderate carbonation.

**Overall Impression:** Rich, malty and usually sweet, which can be suggestive of a dessert. Complex secondary malt flavors prevent a one-dimensional impression. Strength and maltiness can vary.

**History/Comments:** Also known as a "wee heavy." Fermented at cooler temperatures than most ales, and with lower hopping rates, resulting in clean, intense malt flavors. Well suited to the region of origin, with abundant malt and cool fermentation and aging temperature. Hops, which are not native to Scotland and formerly expensive to import, were kept to a minimum.

**Ingredients:** Well-modified pale malt, with up to

3% roasted barley. May use some crystal malt for color adjustment; sweetness usually comes not from crystal malts rather from low hopping, high mash temperatures, and kettle caramelization. A small proportion of smoked malt may add depth, though a peaty character (sometimes perceived as earthy or smoky) may also originate from the yeast and native water. Hop presence is minimal, although English varieties are most authentic. Fairly soft water is typical.

### Vital Statistics:

- OG: . . . 1.070 - 1.130
- FG: . . . 1.018 - 1.056
- IBUs: . . . . . 17 - 35
- ABV: . . . . . 6.5 - 10%
- SRM: . . . . . 14 - 25

**Commercial Examples:** Traquair House Ale, Belhaven Wee Heavy, McEwan's Scotch Ale, Founders Dirty Bastard, MacAndrew's Scotch Ale, AleSmith Wee Heavy, Orkney Skull Splitter, Inveralmond Black Friar, Broughton Old Jock, Gordon Highland Scotch Ale, Dragonmead Under the Kilt

## 9D. Irish Red Ale

**Aroma:** Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

**Appearance:** Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

**Flavor:** Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

*Irish Red continued on next page...*

## WHEN AND WHERE

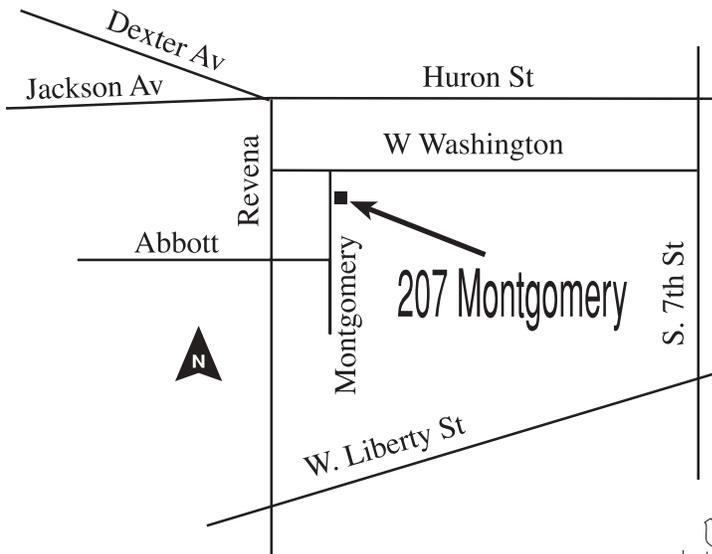
**Friday, May 8, 7:30pm**  
**Stephen Krebs**  
**207 Montgomery Ave**  
**Ann Arbor, MI**  
**734 747 7033**

### Directions

Stephen Krebs's house is located on the East side of Montgomery and is the third house from the corner of West Washington. It is a grey house with white trim and a big front porch. You can park on the West side of Montgomery, but not on the East. Warning: They don't ticket, they tow. There is ample parking on both sides of the street on Washington and Abbott streets.

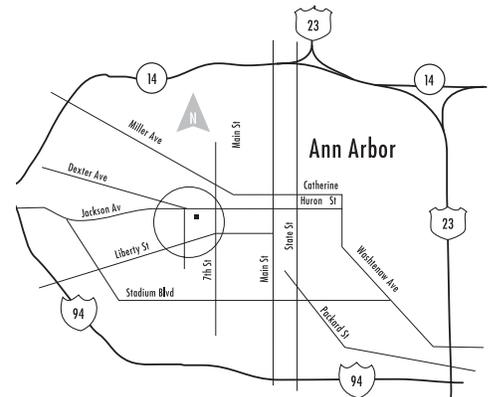
### Guide for New Members

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.



### AABG Policy

AABG encourages responsible, legal consumption of homebrewed and craft beers. **You must be at least 21 years old to attend AABG meetings.**



...*Irish Red* continued

**Mouthfeel:** Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

**Overall Impression:** An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

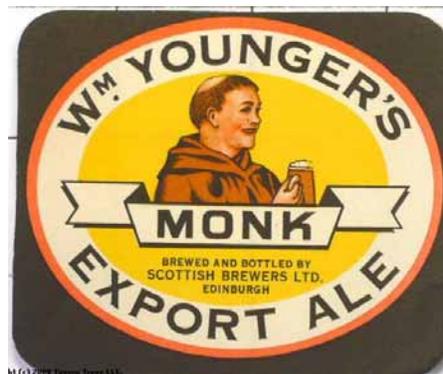
**Comments:** Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

**Ingredients:** May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

### Vital Statistics:

OG: . . . 1.044 - 1.060  
FG: . . . 1.010 - 1.014  
IBUs: . . . . . 17 - 28  
ABV: . . . . . 4.0 - 6.0%  
SRM: . . . . . 9 - 18

**Commercial Examples:** Three Floyds Brian Boru Old Irish Ale, Great Lakes Conway's Irish Ale (a bit strong at 6.5%), Kilkenny Irish Beer, O'Hara's Irish Red Ale, Smithwick's Irish Ale, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale



### Beer in Scotland

The Caledonian Brewery in Edinburgh

Beer has been produced in Scotland for approximately 5,000 years. The Celtic tradition of using bittering herbs remained in Scotland longer than the rest of Europe. The two main cities of Scotland, Glasgow and Edinburgh, are where, historically, the main breweries developed; and Edinburgh, in particular, became a noted centre for the export of beer around the world. By the end of the 20th century, small breweries had sprung up all over Scotland.

Despite a widespread belief that beers in Scotland used fewer hops than in England, all the available evidence shows that the Scots imported hops from around the world and used them extensively. Brewing in Scotland goes back 3,000 years although the ancient Egyptians perfected the technique 5,000 years ago. Archaeologist Merryn Dineley has suggested that ale could have been made from barley at Skara Brae and at other sites dated to the Neolithic. The ale would have been flavoured with meadowsweet in the manner of a Kvass or Gruit made by various North

*Scotland* continued on next page...

European tribes including the Celts and the Picts. By studying the analyses of organic remains found inside Grooved ware pots and by working with her husband, Graham, who is a craft brewer of some twenty years' experience, it was possible to reconstruct this ancient ale. They named it Meadowsweet Ale. The use of bittering herbs to flavour and preserve beer continued longer in remote parts of Scotland than it did in the rest of the British Isles. Thomas Pennant wrote in *A Tour in Scotland* in 1769 that on the island of Islay "ale is frequently made of the young tops of heath, mixing two thirds of that plant with one of malt, sometimes adding hops". Though, as in the rest of Britain, hops had replaced herbs in Scotland by the end of the 19th century, this Celtic tradition of using bittering herbs was revived in Brittany by Brasserie Lancelot in 1990, and in Scotland by the Williams Brothers two years later.

Even though ancient brewing techniques and ingredients remained longer in Scotland than the rest of Britain, the general pattern of development was the same, with brewing mainly in the hands of "broustaris", or alewives, and monasteries, just as it was throughout Europe; though, as with brewing ingredients, the trend was for developments to move more slowly. The *Leges Quatuor Burgorum*, a code of burgh laws, showed that in 1509 Aberdeen had over 150 brewers - all women; and this compares with figures for London which shows that of 290 brewers, around 40% were men. After the Reformation in the 1560s commercial brewing started to become more organised, as shown by the formation in 1598 of the Edinburgh Society of Brewers, though London had formed its Brewers' Guild over 250 years earlier in 1342. However, after the Acts of Union 1707, new commercial opportunities became available that proved a substantial stimulus to Scottish brewers. Tax on beer was held at a lower amount than the rest of the United Kingdom, and there was no tax on malt in Scotland - this gave Scottish brewers a financial advantage. During the 18th century some of the most famous names in Scottish brewing established themselves, such as William Younger in Edinburgh, Robert & Hugh Tennent in Glasgow, and George Younger in Alloa. In Dunbar in 1719, for example, Dudgeon & Company's Belhaven Brewery was founded. Scottish brewers, especially those in Edinburgh, were about to rival the biggest brewers in the world.

While it has long been assumed for various reasons that Scottish brewers didn't make much

use of hops, the available information from brewing and trade records show that brewers in Edinburgh used as much hops as English brewers, and that the strong, hoppy ale that Hodgson was exporting to India and which became known as IPA, was copied and brewed in Edinburgh in 1821, a year before Allsopp is believed to have first brewed it in Burton. Robert Disher's brewery in the Canongate area of



Edinburgh had such a success with his hoppy Edinburgh Pale Ale that the other Edinburgh brewers followed, exporting strong, hoppy Scottish beer throughout the British Empire, and into Russia and America. The beer historians Charles McMaster and Martyn Cornell have both shown that the sales figures of Edinburgh's breweries rivalled that of Dublin and Burton upon Trent.

Charles McMaster, the "leading historian of the Scottish brewing industry" according to Roger Protz, believes that the hard water of Edinburgh was particularly suitable for the brewing of Pale Ale - especially the water from the wells on the "charmed circle" of Holyrood through Canongate, Cowgate, Grassmarket and Fountainbridge; and that due to the quality of this water brewer Robert Disher was able to launch a hoppy Edinburgh Pale Ale in 1821. While Martyn Cornell in *Beer: The Story of The Pint*, shows that when the brewers of Burton in the late 1800s were exporting their hoppy Burton Ales in the form of India Pale Ale, so were the William McEwan and William Younger breweries. When the Burton brewers exported strong malty Burton Ales, so did the Edinburgh brewers, under the name Scotch Ale. The Edinburgh brewers had a very large and well respected export trade throughout the British colonies rivalling that of the Burton brewers. By the mid 19th century Edinburgh had forty breweries and was "acknowledged as one of the foremost brewing centres in the world".

Some writers such as Pete Brown in *Man Walks into a Pub*, and the beer style writers for BJCP believe that beer brewed in Scotland developed significantly different from beer brewed south of the border. The belief is that hops were used

sparingly, and that the shilling designation was uniquely Scottish. However, Dr John Harrison in *Old British Beers* gives a recipe for the English brewery Brakspear's 1865 50/- *Pale Ale* in which 1.8 oz of hops are used per imperial gallon, along with the Scottish brewery W. Younger's 1896 *Ale No 3 (Pale)* which also uses 1.8 oz of hops per imperial gallon. These both indicate that there was no difference in use of hops, even for the everyday domestic beers, and that the shilling designation was used in other parts of the British Isles.

### Scotch ales

Although the market for strong ales started to decline toward the end of the 20th century, the Russian importer John Martin in the 1930s encouraged both Irish and Scottish brewers to make strong beers for his Russian customers. John Martin used the names Bulldog Ale, Christmas Ale and Scotch Ale. John Martin's Scotch Ales are now brewed in Russia; the assumption has grown that French ale is a style of strong ale unique to Scotland.

While beers made in Scotland are sometimes labelled "Scottish ale" by the brewery in the same way that beers from Cornwall may be labelled "Cornish ale" and beers from Kent may be labelled "Kentish ale", there is no evidence that these beers are any different from those made in other parts of the British Isles.

However, brewers in the USA tend to apply the term "Scottish ale" to pale ales with low hop levels and a malty sweetness.

The shilling categories were based on price charged per barrel for beer during the 19th century. The stronger or better quality beers costing more. However, customers would ask for a strength of beer by names such as "heavy" and "export". The terms *export* and *heavy* are still widely used in Scotland. Even though the practise of classifying beers by the shilling price was not specific to Scotland, during the cask ale revival in the 1970s Scottish brewers resurrected the shilling names to differentiate between keg and cask versions of the same beers. This differentiation has now been lost.

While the shilling names were never pinned down to exact strength ranges, and Scottish brewers today produce beers under the shilling names in a variety of strengths, it was largely understood that:

<b>Light</b>	(60/-) 3.5% abv
<b>Heavy</b>	(70/-) 3.5% to 4.0% abv
<b>Export</b>	(80/-) 4.0% to 5.5% abv
<b>Wee heavy</b>	(90/-) over 6.0% abv