

The Herald Tribune



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Newsletter of the Ann Arbor Brewers' Guild

June 2009

June Meeting

This month's meeting of the AABG is Friday June 12th and will be hosted by **Mark Zadvinskis**. See the map and directions on the next page. The featured style is **Spice/Herb/Vegetable Beers**.

TRAQUAIR Jacobite Ale 8% ABV

Brewed to celebrate the anniversary of the 1745 Jacobite rebellion the ale proved to be so popular it has become a permanent addition to the range. Based on an eighteenth century recipe the ale is spiced with coriander which gives a remarkably fresh aftertaste.



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	John Rathmell	Pilsner
November	Chris Frey	Belgian Strong Ale*
December	Rolf Wucherer	Sour Ale

* Denotes AHA Club Only Competition Style
All meetings 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

Fraoch Heather Ale

"Fraoch" (Gaelic for Heather) 5% ABV

Heather Ale has been brewed in Scotland since 325 BC by the Picts, a Celtic tribal race who defended their land from Roman, Saxon, Briton and Viking invasions. However, traces of a fermented beverage made with heather flowers have been found by archaeologists dating back to 2,000 BC. Brewed with heather flowers and Scottish malt, Fraoch has a distinctive floral aroma, full malt character and a dry wine-like finish. As one of the oldest styles of ales in the world there are many legends and folklore surrounding it.

Although Heather Ale has been brewed through the ages, it was in 1986 that Bruce Williams, a brewer and "homebrew" shop owner in Scotland, began making batches of Heather Ale using an old recipe. Into the boiling brew of malted barley, sweet gale and flowering heather are added, then after cooling slightly the hot ale is poured into a vat of fresh heather flowers where it infuses for an hour before being fermented in copper turns. Once the formula was perfected, Bruce began selling Fraoch throughout Scotland and England and it is now available internationally.

Nøgne-Ø Underlig Jul (Peculiar Ale)

Pours a deep dark brown, almost black with a massive, fizzy head that starts to fade very shortly after while leaving almost no lacing behind. Massive cinnamon and clove in the nose. This ale lives up to its name with a medium/full body, faint hints of nuts and chocolate, but the cinnamon and cloves dominate the palate with a bittersweet finish. This would be a great desert beer to pair with gingerbread or even pumpkin pie. As it warms the chocolate fades a little bit and the cloves become more apparent in the finish and you pick up a hint of cookie dough in the nose.



21. Spice/Herb/Vegetable Beer

21A. Spice, Herb, or Vegetable Beer

21B. Christmas/Winter Specialty Spiced Beer

Aroma: The character of the particular spices, herbs and/or vegetables (SHV) should be noticeable in the aroma; however, note that some SHV (e.g., ginger, cinnamon) have stronger aromas and are more distinctive than others (e.g., some vegetables)—allow for a range of SHV character and intensity from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The SHV character should be pleasant and supportive, not artificial and overpowering. As with all specialty beers, a proper SHV beer should be a harmonious balance of the featured SHV(s) with the underlying beer style. Aroma hops, yeast by-products and malt components of the underlying beer may not be as noticeable when SHV are present. These components (especially hops) may also be intentionally subdued to allow the SHV character to come through in the final presentation. If the base beer is an ale then a non-specific fruitiness and/or other fermentation by-products such as diacetyl may be present as appropriate for warmer fermentations. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma is preferable, especially in dark styles. Hop aroma may be absent or balanced with SHV, depending on the style. The SHV(s) should add an extra complexity to the beer, but not be so prominent as to unbalance the resulting presentation.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter-colored beers with spices, herbs or vegetables that exhibit distinctive colors, the colors may be noticeable in the beer and possibly the head. May have some haze or be clear. Head formation may be adversely affected by some ingredients, such as chocolate.

Flavor: As with aroma, the distinctive flavor character associated with the particular SHV(s) should be noticeable, and may range in intensity

HSV continued on next page...

WHEN AND WHERE

Friday, June 12, 7:30pm

Mark Zadvinskis

3342 Beaumont Rd

Ann Arbor, MI

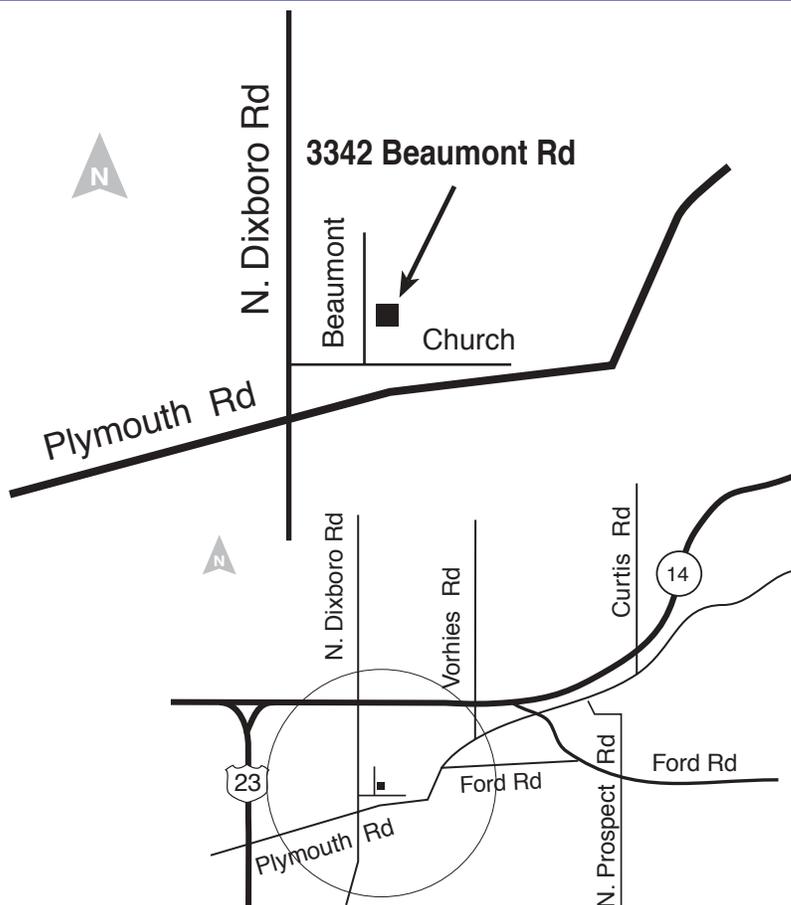
663 7901

AABG Policy

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

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.



HSV continued...

from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The balance of SHV with the underlying beer is vital, and the SHV character should not be so artificial and/or overpowering as to overwhelm the beer. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive SHV flavors present. Note that these components (especially hops) may be intentionally subdued to allow the SHV character to come through in the final presentation. Some SHV(s) are inherently bitter and may result in a beer more bitter than the declared base style.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented. Some SHV(s) may add additional body and/or slickness, although fermentable additions may thin out the beer. Some SHV(s) may add a bit of astringency, although a “raw” spice character is undesirable.

Overall Impression: A harmonious marriage of spices, herbs and/or vegetables and beer. The key attributes of the underlying style will be different with the addition of spices, herbs and/or vegetables; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

Comments: Overall balance is the key to presenting a well-made spice, herb or vegetable (SHV) beer. The SHV(s) should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and SHV(s) work well together while others do not make for harmonious combinations.

The entrant must specify the underlying beer style as well as the type of spices, herbs, or vegetables used. If this beer is based on a classic style (e.g., blonde ale) then the specific style must be specified. Classic styles do not have to be cited (e.g., “porter” or “wheat ale” is acceptable). The type of spices, herbs, or vegetables must always be specified.

If the base beer is a classic style, the original style should come through in aroma and flavor. The individual character of SHV(s) may not always be identifiable when used in combination. This category may also be used for chile pepper, coffee-, chocolate-, or nut-based beers (including combinations of these items). Note that many spice-based Belgian specialties may be entered in Category 16E. Beers that only have additional fermentables (honey, maple syrup, molasses, sugars, treacle, etc.) should be entered in the Specialty Beer category.

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer.

Commercial Examples: Alesmith Speedway Stout, Founders Breakfast Stout, Traquair Jacobite Ale, Rogue Chipotle Ale, Young's Double Chocolate Stout, Bell's Java Stout, Fraoch Heather Ale, Southampton Pumpkin Ale, Rogue Hazelnut Nectar, Hitachino Nest Real Ginger Ale, Breckenridge Vanilla Porter, Left Hand JuJu Ginger Beer, Dogfish Head Punkin Ale, Dogfish Head Midas Touch, Redhook Double Black Stout, Buffalo Bill's Pumpkin Ale, BluCreek Herbal Ale, Christian Moerlein Honey Almond, Rogue Chocolate Stout, Birrificio Baladin Nora, Cave Creek Chili Beer.