

# The Herald Tribune



Volume # 25 Issue # 3

Newsletter of the Ann Arbor Brewers' Guild

March 2011

## March Meeting

This month's meeting of the AABG is Friday March 11th. It will be hosted by **Rolf Wucherer**. See the map and directions on the next page. The featured style is **Bock\***.



## AABG 2011

January .....	Randy deBeauclair .....	English Pale Ales*
February .....	Phil Wilcox JBC .....	Belgians
March .....	Rolf Wucherer .....	Bock*
April .....	Josh Budde .....	Wood-aged Beer*
May .....	Stephen Krebs .....	Pilsner
June .....	Chuck Warpehowski .....	Wheat Beers
July .....	Steve Darnell .....	Mead*
August .....	Patti Smith & Jeff Bletch .....	Sour Beers
September .....	Jeff Renner .....	Specialty/Experimental/ Historical*
October .....	.....	Hefeweizen*
November .....	Chris Frey .....	Porter and Stout
December .....	Rolf Wucherer .....	Dark Lagers*

\* 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 club's pico system is available to members for brewing. If you wish to borrow it contact Mike O'Brien at:

734.637.2532

picobrew@comcast.net

Access the AABG Club System forum at:  
<http://tinyurl.com/29h7yxc>

## 5. BOCK

- 5A. Maibock/Helles Bock
- 5B. Traditional Bock
- 5C. Doppelbock
- 5D. Eisbock

### 5C. Doppelbock

**Aroma:** Very strong maltiness. Darker versions will have significant melanoidins and often some toasty aromas. A light caramel flavor from a long boil is acceptable. Lighter versions will have a strong malt presence with some melanoidins and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. No diacetyl. A moderately low fruity aspect to the aroma often described as prune, plum or grape may be present (but is optional) in dark versions due to reactions between malt, the boil, and aging. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

**Appearance:** Deep gold to dark brown in color. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (color varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

**Flavor:** Very rich and malty. Darker versions will have significant melanoidins and often some toasty flavors. Lighter versions will have a strong malt flavor with some melanoidins and toasty notes. A very slight chocolate flavor is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager flavor with no diacetyl. Some fruitiness (prune, plum or grape) is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more is acceptable in pale versions). Hop bitterness varies from

moderate to moderately low but always allows malt to dominate the flavor. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

**Mouthfeel:** Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness or astringency.

**Overall Impression:** A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

**History:** A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered "liquid bread" by the monks). The term "doppel (double) bock" was coined by Munich consumers. Many doppelbocks have names ending in "-ator," either as a tribute to the prototypical Salvator or to take advantage of the beer's popularity.

**Comments:** Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers). Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

**Ingredients:** Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafa). Noble hops. Water hardness varies from soft to moderately carbonate. Clean lager yeast. Decoction mashing is traditional.

*Doppelbock continued on next page...*

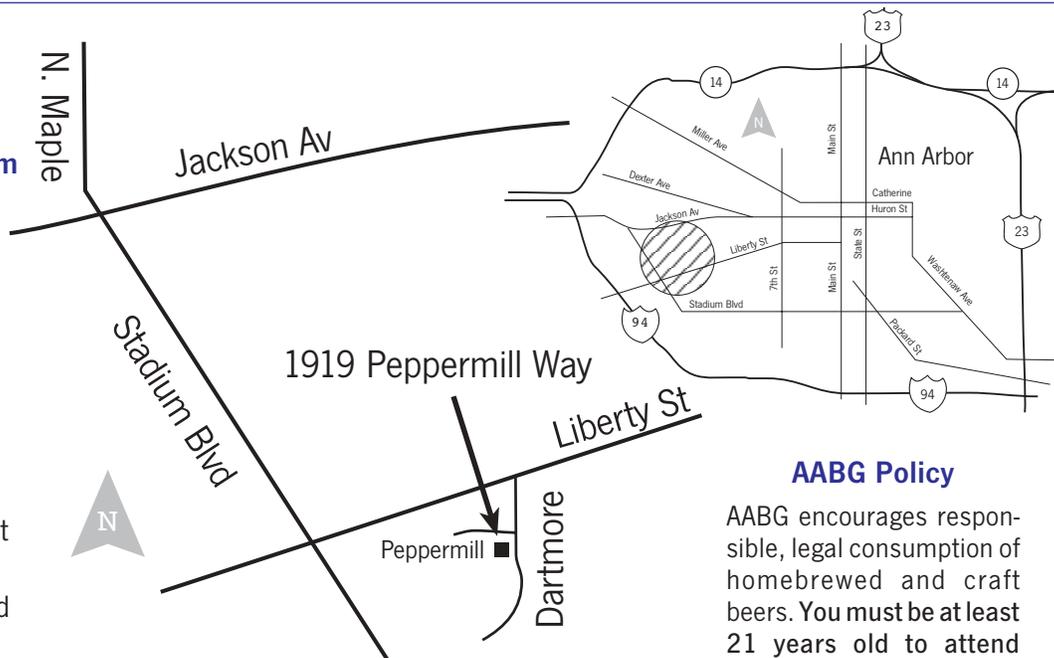
## When and Where

Friday March 11, 7:30 pm

Rolf Wucherer  
1919 Peppermill Way  
Ann Arbor MI  
665-5184

### Directions

Rolf's house is the first right off Dartmoor, which is off Liberty east of Stadium (and west of Seventh), near Eberwhite Woods. The house is the first one on the left. Park around the cul-de-sac and in the street.



### 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 and a small sampling glass to keep your host from having to provide one. 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.

... *Doppelbock continued*

### Vital Statistics:

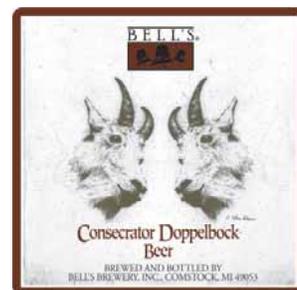
OG: . . . 1.072 - 1.112  
FG: . . . 1.016 - 1.024  
IBUs: . . . . . 16 - 26  
ABV: . . . . . 7 - 10%  
SRM: . . . . . 6 - 25

**Commercial Examples:** Paulaner Salvator, Ayinger Celebrator, Weihenstephaner Korbinian, Andechser Doppelbock Dunkel, Spaten Optimator, Tucher Bajuvator, Weltenburger Kloster Asam-Bock, Capital Autumnal Fire, EKU 28, Eggenberg Urbock 23°, Bell's Consecrator, Moretti La Rossa, Samuel Adams Double Bock

### Doppelbock

Doppelbock or double bock is a stronger version of traditional bock that was first brewed in Munich by the Paulaner monks, an order founded by St. Francis of Paula. Historically, doppelbock was high in alcohol and sweet, thus serving as "liquid bread" for the monks during times of fasting, when solid food was not permitted. Today, doppelbock is still strong — ranging from 7%–12% or more by volume. It is clear, with color ranging from dark gold, for the paler version, to dark brown

with ruby highlights for darker version. It has a large, creamy, persistent head (although head retention may be impaired by alcohol in the stronger versions). The aroma is intensely malty, with some toasty notes, and possibly some alcohol presence as well; darker versions may have a chocolate-like or fruity aroma. The flavor is very rich and malty, with toasty notes and noticeable alcoholic strength, and little or no detectable hops (16–26 IBUs). Paler versions may have a drier finish. The monks who originally brewed doppelbock named their beer "Salvator" ("Savior"), which today is trademarked by Paulaner. Brewers of modern doppelbocks often add "-ator" to their beer's name as a signpost of the style; there are 200 "-ator" doppelbock names registered with the German patent office. The BJCP suggests that the following are representative examples of the style: Paulaner Salvator, Ayinger Celebrator, Weihenstephaner Korbinian, Andechser Doppelbock Dunkel, Spaten Optimator, Tucher Bajuvator, Weltenburger Kloster Asam-Bock, Capital Autumnal Fire, EKU 28, Eggenberg Urbock 23°, Bell's Consecrator, Moretti La Rossa, Samuel Adams Double Bock.



### Bells Consecrator

A traditional doppelbock fermented with a Bohemian lager yeast. Reddish brown in color, with a mild hop profile, *Consecrator Doppelbock* is a well balanced, full bodied beer with hints of caramel and molasses in its smooth, malty finish. As with our other lager brands, *Consecrator* undergoes a lengthy lagering period. Unlike the 6 week profile of the other two brands, *Consecrator* experiences a full three months in the fermenting vessel, giving it an exceptionally smooth character.

Alcohol by Volume.... 8.0%  
Original Gravity:..... 1.081  
Shelf Life: ..... 12 months  
Dates Available: ..... Brewed for a Fat Tuesday release  
Available Packages... Bottle and draft