

The Herald Tribune



Volume #21 Issue #7

Newsletter of the Ann Arbor Brewers' Guild

July 2007

July Meeting BeerBQ

This month's meeting of the AABG is Saturday the 21st and will be hosted by **Steve Darnell**. See the map and directions on the next page. The featured style is **German Wheat and Rhy**.

BeerBQ

Mike will be grilling the main course on his pig cooker. As usual, everyone is asked to bring a dish to pass, and any other munchies they care to share. Start time is 1 p.m. and supper time is at or around 4 p.m. There will be one of those big blow up moon-walks for the kids. Mike will have his tables, chairs, etc., but feel free to bring 'camp' chairs or anything else that you think is more comfy... and of course beer.

15. German Wheat and Rhy Beer

Styles

- 15A. Weizen/Weissbier
- 15B. Dunkelweizen
- 15C. Weizenbock
- 15D. Roggenbier

AABG 2007

January	Mike O'Brien	Session Beers*
February	Randy deBeauclair	Pilsner
March	Kurt Sonen	Scottish*
April	Jason Henning	Strong Ale
May	Stephen Krebs	Bock/Extract Beers*
June	Mark Zadvinskis	Sour Beer
July	Steve Darnell	German Wheat/Rye
August	Roger Burns	Mead
September	Jeff Renner	IPA
October	Patti Smith	American Ale
November	Chris Frey	Stout
December	Rolf Wucherer	Cider

* 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

15D. Roggenbier (German Rye Beer)

Aroma: Light to moderate spicy rye aroma intermingled with light to moderate weizen yeast aromatics (spicy clove and fruity esters, either banana or citrus). Light noble hops are acceptable. Can have a somewhat acidic aroma from rye and yeast. No diacetyl.

Appearance: Light coppery-orange to very dark reddish or coppery-brown color. Large creamy off-white to tan head, quite dense and persistent (often thick and rocky). Cloudy, hazy appearance.

Flavor: Grainy, moderately-low to moderately-strong spicy rye flavor, often having a hearty flavor reminiscent of rye or pumpernickel bread. Medium to medium-low bitterness allows an initial malt sweetness (sometimes with a bit of caramel) to be tasted before yeast and rye character takes over. Low to moderate weizen yeast character (banana, clove, and sometimes citrus), although the balance can vary. Medium-dry, grainy finish with a tangy, lightly bitter (from rye) aftertaste. Low to moderate noble hop flavor acceptable, and can persist into aftertaste. No diacetyl.

Mouthfeel: Medium to medium-full body. High carbonation. Light tartness optional.

Overall Impression: A dunkelweizen made with rye rather than wheat, but with a greater body and light finishing hops.

History: A specialty beer originally brewed in Regensburg, Bavaria as a more distinctive variant of a dunkelweizen using malted rye instead of malted wheat.

Comments: American-style rye beers, or traditional beer styles with enough rye added to give a noticeable rye character should be entered in the specialty beer category instead. Rye is a huskless grain and is difficult to mash, often resulting in a gummy mash texture that is prone to sticking. Rye has been characterized as having the most assertive flavor of all cereal grains. It is inappropriate to add caraway seeds to a roggenbier (as some American brewers do); the rye character is traditionally from the rye grain only.

Ingredients: Malted rye typically constitutes 50% or greater of the grist (some versions have 60-65% rye). Remainder of grist can include pale malt, Munich malt, wheat malt, crystal malt and/or small amounts of debittered dark malts for color adjustment. Weizen yeast provides distinctive banana esters and clove phenols. Light usage of noble hops in bitterness, flavor and aroma. Lower fermentation temperatures accentuate the clove character by suppressing ester formation. Decoction mash commonly used (as with weizenbiers).

Vital Statistics:

OG	1.046-1.056
FG	1.010-1.014
IBUs	10-20
SRM	14-19
ABV	4.5-6%

Commercial Examples: Paulaner Roggen (formerly Thurn und Taxis, no longer imported into the US), Burgerbräu Wolznacher Roggenbier

Sahti

Sahti is a traditional beer from Finland made from a variety of grains, malted and unmalted, including barley, rye, wheat, and oats; sometimes bread made from these grains is fermented instead of malt itself. Traditionally the beer is flavoured with juniper berries in addition to, or instead of, hops; the mash is filtered through juniper twigs through a tun called a *kuurna* in Finnish. Sahti has a distinct banana flavour due to the carbohydrate contents. Sahti is a top-fermented brew (ale), and while baking yeast has been used traditionally, ale yeast may also be used in fermenting.

The end product is a cloudy, mildly alcoholic beer with yeasty and phenolic flavors and distinct taste not unlike banana. *Sahti* is traditionally homebrewed but in recent years commercial versions have become available. Some are produced by specialist sahti brewers like Lammin Sahti, Joutsan Sahti and Finlandia Sahti. Others are made by Finnish microbrewers such as Huvila and Stadin Panimo. The best time to sample all the commercially-produced sahtis is at the annual Sahti Week at St. Urho's Pub in Helsinki.

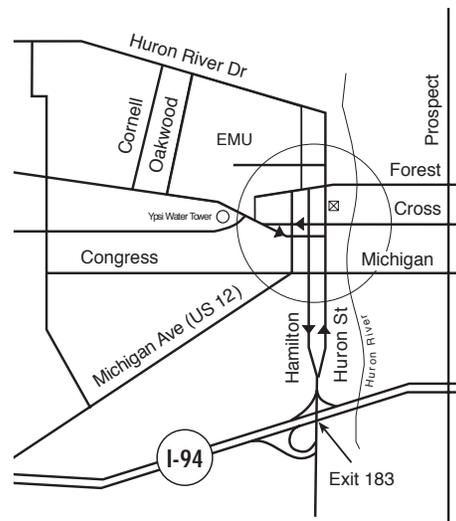
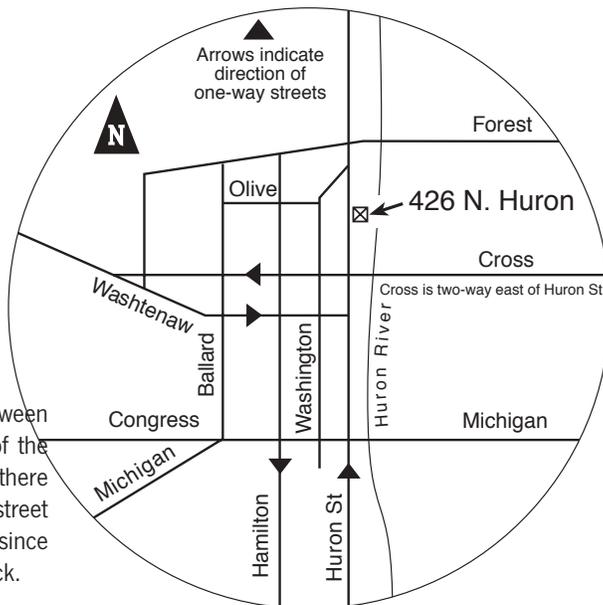
WHEN AND WHERE

Saturday, July 21, 1:00 pm

Steve Darnell
426 N. Huron St
Ypsilanti, Michigan
483-9633

Directions

The fourth block north of Michigan Ave., between Cross St. and Forest on the east side of the street. Parking is only on the east side and there is plenty more on Washington St., the next street over to the west. Washington is very close since the two streets are converging in this block.



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.

Brewing a Roggenbier

Roggenbier, or German Rye Beer was a popular beer style in medieval northern Germany, where barley did not grow very well. In the middle ages however, Roggenbier was outlawed, as the Bavarian Beer Purity Law of 1516 forbid brewing with anything other than barley. Rye was a dependable crop though, so it survived as a hearty bread-making grain.

Roggenbier is basically a dunkelweizen that uses rye in place of wheat in the grist. Rye, like wheat, has no husk material and has large amounts of beta-glucans, so lautering can be very slow. Combine this with the traditional German decoction method, and you've got a very long, sticky brew day on your hands. (Yes, rice hulls are your friend!)

We started out with about 12 lbs. of grain and mashed into 3.75 gallons of water. (Roughly 1.2 qt/ lb.) Our first rest was the Beta-Glucan rest, at 95°F. I would highly recommend performing this step whether you're doing a decoction or

step-infusion mash. The next step, after pulling a thick decoction and eventually returning it to the main mash, was a protein rest at 122°F. We did our saccharification rest (after pulling another decoction) at 148°F, and finally mashed out at 168°F. At this point we added our rice hulls and started to re-circulate. The run-off was VERY slow and actually stuck twice, prompting us to add more Rice Hulls. The mash was very viscous and actually felt oily if you dipped your fingers in the mash and rubbed them together. Our run-off gravity was 1.040. We did not get as much efficiency as we would have liked, but that's what we get for using 60% rye!



We really wanted to feature the flavor of the rye, so we did not use a flavor-hop addition – only bittering and aroma. And we kept those additions fairly small.

We used two strains of yeast – one hefeweizen strain, and one Bavarian lager strain. The thought behind this was that we would get some of the nice banana-clove aromas from the hefeweizen yeast, while the lager yeast would clean things up a little and keep the ester production from going overboard.

The results were definitely worth the effort. The finished beer was deeply copper and orange in color, with a ridiculously long-lasting tight lace of foam. The flavor was light and refreshing with a subtle spiciness. The mouthfeel was quite creamy and slightly oily, but the spicy quality of the rye helped give it a clean, crisp finish.

It was definitely the longest, hardest brew day I've experienced, but also probably the most rewarding. We were very happy with the results. You might be too...Give rye a try! (but do yourself a favor and cut back on the 60% rye...)

Roggenbier – Rhy Ale

Roggenbier is a medieval ale usually made from a grain bill of about half barley malt and equal portions of wheat and rye malts. Today, a Roggenbier may be either an ale or a lager. Modern renditions of the brew have about 5 to 5.5% alcohol by volume. Rye ales are mildly hopped, which allows the grain flavors to be dominant. Filtration appears to be optional in a rye ale and many, such as the Paulaner (depicted right) are “naturtrüb,” meaning naturally turbid. A yeast-turbid Roggenbier is more authentic, considering that the style had been around long before beer filtration was invented in 1878.

Being ancient brews, Roggenbiers can have a faint whiff of earthiness in the nose that is reminiscent of rye bread. The up-front sensation is one of mild fruitiness. There is a slight to extreme yeastiness and breadiness in the middle, and an almost smoky, spicy, faintly sour and very dry finish—clearly the effects of the rye malt. Effervescence ranges from medium to spritzy like a Hefeweizen. The body is substantial, almost reminiscent of a Bockbier. The brew has a pleasant, rich, off-white head when poured.

For the most part, Roggenbiers are tart, refreshing summer quaffing beers, a nice alternative to a Hefeweizen. They go extremely well with a succulent slice of barbecued roast pork.

An Old Medieval Ale Style Revived

For thousands of years, until roughly five centuries ago, man used to brew with whatever grain grew best where he lived, and in many parts of the world, especially in the more northern latitudes, that meant adding rye (*Secale cereale*), or Roggen in German, to the grain bill. In modern times, however, rye has largely fallen out of favor as a brewing grain. Today, there are only very few breweries making ale from Roggen. Perhaps the most readily available Roggenbier is the Thurn und Taxis Roggenbier, made by the Munich Paulaner brewing conglomerate. Originally, this Roggenbier was known as Schierlinger Roggen, so-named after the village of Schierling near Regensburg at the Danube in eastern Bavaria, where it was made by the local brewery. In 1988, the Schierlinger brewery was acquired by the Fürstliches Spezialitäten-Brauhaus Thurn und Taxis of Regensburg, which, in turn, became part of Paulaner in 1997. The current version this Roggenbier has an alcohol content of 5.3% by volume. It is not as dry some Roggenbiers. Instead, it leaves you with just a hint of residual sweetness in your mouth.

Rye ales declined in the Middle Ages in large part because the absolute rulers of the day decided that certain grains, such as rye and wheat, ought to be reserved for making solid, rather than liquid bread. Especially in years with a poor harvest, the lords reasoned that the people might be foolish enough to prefer imbibing and starving to eating and abstaining. This logic was also one of the hidden motives behind the now much-hailed Bavarian Beer Purity Law of 1516, which legislated the exclusive use of barley in beer-making. Barley was chosen not just because it was deemed better suited for beer-making, but also because it was deemed ill-suited for bread-making. In the traditional feudal system of social stratification, therefore, rye was eventually restricted to being a dependable bread grain, and barley a dependable beer grain for the unwashed masses, while the more elegant wheat became the luxury bread grain and beer grain mostly for the high and mighty.

Rye, like wheat and unlike the best brewing barley is always planted in the fall and harvested the following summer. Top-quality rye demands top-quality soils, but it tends to be less finicky than wheat so that it can generate at least some yield even in poorer and more acidic soils, where wheat would not grow. Historically, therefore, rye was the only grain that could be counted on, from the North Sea to the Ural Mountains, to ripen in the short and often rainy summers of central Europe. Rye has been planted with particular success in such countries as Austria, the Czech Republic, Germany, Poland, and Slovakia. These are also the places where rye beers were once prominent, and where rye rather than wheat bread is still the staple sandwich maker.

Because rye is always planted for purposes other than beer-making, there simply is not enough demand for brewing rye to warrant the development of special brewing rye strains. Rye’s malting and

brewing characteristics, especially its protein content are unpredictable and vary greatly with the climatic and agronomic conditions under which the crop is grown. The rye malt’s protein level, for instance, can vary between nine and 13%. The protein content of top-quality brewing barley by contrast is always in a narrow range between 10 and 11%. Like wheat and unlike barley, rye has no husks and thus absorbs water comparatively quickly, which means it is next to impossible to brew an all-rye beer, because the

run-off (the fermentable extract the brewer draws off the mash tun would get stuck).

There seem to be only two cultures in Europe that bucked the anti-rye trend. One of the rye-based brews that held their own is the unusual, unhopped, low-alcohol (0.5 to 1.5% abv) Kvass of Russia. There are many recipes for making an authentic Kvass, but traditionally it seems to have been brewed mostly from a changing mixture of mashed grains, rye flour, crumbled-up rye bread, and honey. Kvass was also often flavored with peppermint or fruit. The other rye-containing brew that survived the Middle Ages is the juniper-flavored sahti of Finland. In a few small breweries in this northern land, sahti is still brewed with a good portion of rye malt on top of a base of barley malt.

Rye beer

Rye beer was brewed common in Germany up to the introduction of the purity requirement, however generally forbidden then, because rye was used urgently for bread production. Meanwhile rye beer is again offered. First it under the mark „Schierlinger rye “of the Thurn and Taxis manufactured and rather regionally driven out, meanwhile gets one it from the house Paulaner also country widely under the name „Paulaner rye “. Meanwhile it is however again available under the name „Thurn und Taxis rye “, because the Paulaner brewery sold this section back at Thurn and Taxis.

Characteristics

Rye beer is today usually dark and obergärig, it becomes usually with a wheat beer yeast fermented and has already therefore a certain similarity with dark wheat beer. Like that one it is usually cloudily (often more cloudily than wheat beer) and had clear fruit notes. The taste is somewhat more säuerlicher and/or more brotigger depending upon execution than with the wheat beer, it can depending upon rye portion a resemblance of Pumpernickelbrot have. Also the foam is usually darker and roughmore porous.

The use of rye and/or Roggenmalz in bottom-fermented beer is just as possible and offers likewise a clear geschmacklichen attraction, however also today the purity requirement opposes the commercial production of such a beer in Germany, so that one can only cost such, if one knows either a Hobbybrauer or even one is or becomes.