

The Herald Tribune



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Newsletter of the Ann Arbor Brewers' Guild

October 2007

October Meeting

This month's meeting of the AABG is Friday the 12th and will be hosted by **Roger Burns**. See the map and directions on the next page. The featured style is **American Ale**.

APA

American Pale Ale is a style of American beer based at least originally on beers of the British pale ale tradition. They are pale to amber in color and generally their flavor and aroma is centered around the citrusy and pine character of American hops with caramel-like malt flavors and fruity esters from the ale yeast playing a supporting role. The style evolved in tandem with a renewed interest in ales and the resurgence of microbreweries in the United States which brought about a new focus on American hops.

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	Corner Brewery	Mead
September	Jeff Renner	IPA
October	Roger Burns	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

10. AMERICAN ALE

- 10A. American Pale Ale
- 10B. American Amber Ale
- 10C. American Brown Ale

10A. American Pale Ale

Aroma: Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. A citrusy hop character is very common, but not required. Low to moderate maltiness supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). Fruity esters vary from moderate to none. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.



Appearance: Pale golden to deep amber. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavor: Usually a moderate to high hop flavor, often showing a citrusy American hop character (although other hop varieties may be used). Low to moderately high clean malt character supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). The balance is typically towards the late hops and bitterness, but the malt presence can be substantial. Caramel

flavors are usually restrained or absent. Fruity esters can be moderate to none. Moderate to high hop bitterness with a medium to dry finish. Hop flavor and bitterness often lingers into the finish. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

Mouthfeel: Medium-light to medium body. Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates.

Overall Impression: Refreshing and hoppy, yet with sufficient supporting malt.

History: An American adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Often lighter in color, cleaner in fermentation by-products, and having less caramel flavors than English counterparts.

Comments: There is some overlap in color between American pale ale and American amber ale. The American pale ale will generally be cleaner, have a less caramelly malt profile, less body, and often more finishing hops.

Ingredients: Pale ale malt, typically American two-row. American hops, often but not always ones with a citrusy character. American ale yeast. Water can vary in sulfate content, but carbonate content should be relatively low. Specialty grains may add character and complexity, but generally make up a relatively small portion of the grist. Grains that add malt flavor and richness, light sweetness, and toasty or bready notes are often used (along with late hops) to differentiate brands.

Vital Statistics:

OG	1.045-1.060
FG	1.010-1.015
IBUs	30-45+
SRM	5-14
ABV	4.5-6%

Commercial Examples: Sierra Nevada Pale Ale, Stone Pale Ale, Great Lakes Burning River Pale Ale, Full Sail Pale Ale, Three Floyds X-Tra Pale Ale, Anderson Valley Poleeko Gold Pale Ale, Left Hand Brewing Jackman's Pale Ale, Pyramid Pale Ale, Deschutes Mirror Pond.

WHEN AND WHERE

Friday, October 12,

7:30pm

Roger Burns

1441 Greenview Drive

Ann Arbor MI

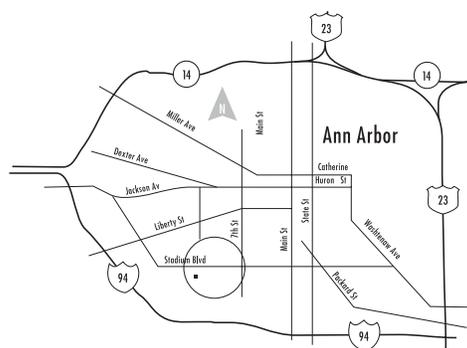
734.846.2325

Directions from Michigan Stadium

Take Stadium West past 7th Avenue. Greenview is the 4th street on the left past 7th Ave. There is a church directly across from Greenview, on the right, with a blue church sign, so if you can find the big blue sign, you can see Roger's street. It is the 3rd house on the left. Parking on the street is free and plentiful.

Directions from US23 S / M14 W.

Driving S on US23, take M14 W toward Jackson. Exit at Maple Road (Exit 2), and go left. Maple will become Stadium at Jackson Ave. Continue South until Stadium makes a big turn to the left (about 2 miles from M14 exit). Greenview is the second road after the curve. Look for blue church sign. Turn right. 3rd on left.



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.

Ballantine era

The company was founded in 1840 in Newark, New Jersey by Peter Ballantine (1781-1883), who emigrated from Scotland. The company was originally incorporated as the **Patterson & Ballantine Brewing Company**. Ballantine rented an old brewing site which had dated back to 1805. Around 1850 Ballantine bought out his partner and purchased land near the Passaic River to brew his ale. His three sons joined the business and in 1857 the company was renamed **P. Ballantine and Sons**. The name would be used for the next 115 years, until the company closed its brewery. By 1879 it had become sixth largest brewery in the US, almost twice as large as Anheuser-Busch. Ballantine added a second brewery location, also in Newark, in order to brew lager beer to fill out the company product line. Peter Ballantine died in 1883 and his eldest son had died just a few months earlier. His second oldest son then controlled the company until his own death from cancer in 1895. The last son died in 1905 and the company was taken over by George Griswold Frelinghuysen, the company's vice-president, who was married to Peter Ballantine's granddaughter.



Frelinghuysen era

George Griswold Frelinghuysen (1851-1936) was the son of Frederick Theodore Frelinghuysen and Matilda Elizabeth Griswold. He graduated from Rutgers College in 1870, received his Bachelor of Laws from Columbia University Law School in 1872, and was admitted to the New Jersey and New York bars in 1872 and 1876 respectively. George married Sara Linen Ballantine on April 26, 1881. [1] Sara was the granddaughter of Peter Ballantine, the company founder. George and Sara had two children together: Peter Hood Ballantine Frelinghuysen I (1882-?) who married Adaline Havemeyer

(1884-?); and Matilda Elizabeth Frelinghuysen (1887-?). He started his career as a patent lawyer, eventually working for and becoming President of Ballantine at the death of Robert Francis Ballantine (1836-1905), who was the last surviving son of founder Peter Ballantine. George died in 1935 and the George Griswold Frelinghuysen Arboretum is named for him.

Badenhausen era

In 1933 the Ballantine company was acquired by two brothers, Carl and Otto Badenhausen. The Badenhausens' grew the brand through its most successful period of the 1940's and 1950's, primarily through clever advertising. Ballantine Beer was the first television sponsor of the New York Yankees. It was during this period that the brand was elevated to the number three beer in the U.S. It was also during this period that the company grew into one of the largest privately held corporations in the United States. Ballantine Beer enjoyed a high level of success into the early 1960's, however by the mid-sixties the brand began losing popularity. In 1965 Carl Badenhausen sold the company but remained at the helm until his retirement in 1969.

See **Ballantine** continued on next page...

Ballentine continued ...

Specialty Products

Through the years Ballantine offered a range of interesting products in addition to its flagship Ale and Lager; other specialties included a Porter; a Brown Stout; a dark lager; and a Bock beer. Also in regular production was a now legendary and very highly regarded world-class India Pale Ale (an intensely bitter and aromatic brew which was aged 1 year in wood prior to bottling). Also of note was a special Burton Ale (which was aged from 10–20 years in wood prior to bottling). The Burton Ale was never a commercially sold product, rather, it was a special strong brew in



the barleywine style which was given as a gift at Christmas to Ballantine distributors and VIPs. Surviving unopened bottles are still bought, sold and traded to this day among collectors, more than 60 years after being brewed. Reports of modern day tastings indicate that properly handled vintage bottles of this beer still yield a complex taste experience of very high calibre.

Decline

In the 1960s the company went into decline. The breweries were closed and the brands acquired by Falstaff Brewing under whose stewardship the beers remained faithful for a time to their original flavor profile. By the late 1980's, though, Ballantine Ales were produced by a number of different outsourced companies. Katherine Ballantine, granddaughter of Pete, now resides in Greenwich, CT.

Brand name sold

Since 2005, the Ballantine Ale brand has been owned and marketed by the Pabst Brewing Company, which in turn outsources the brewing to the Miller Brewing Company.

American Pale Ale

Pale, clear lagers rapidly replaced the once-popular ales. American breweries responded by adopting the new beer styles and incorporating indigenous grains (primarily corn), which allowed them to more easily brew very pale, very bright beers. Eventually, ales had almost disappeared from the United States, although a few survived in the Northeast. Among these the finest was undoubtedly Ballantine's, whose IPA was a serious attempt to preserve the British traditions, surviving almost to the dawn of the craft brewing age. Ballantine's IPA was brewed to a respectable gravity (1.076), with plenty of hops (especially Brewer's Gold, at 45 IBU), and was well-aged in oak. In time the brewery was acquired by a larger firm, the ale's production moved to the Midwest, and the beer was toned down to a shadow of its former glory.

Other ales, of considerably less character, continued to be produced in the Northeast somewhat as novelty items. Many, in fact, were not true ales at all in the sense of being top-fermented. Fred Eckhardt, author of *Essentials of Beer Style*, refers to them as "sparkling ales" and notes that they were brewed to compete with the American pale lagers. Like those beers the ales had "minimal taste profile, minimal hopping, and [were] lacking in hop bouquet."

In due time many of these beers were labeled "cream ales," and whatever special character they possessed diminished further. Most were "bastard ales," formulated as a standard beer (although perhaps brewed to be just a little stronger) and fermented with the brewery's regular lager yeast at a slightly elevated temperature for a slightly harsher, slightly fruitier taste. In some states the term "ale" was a label applied to beers of barely more than normal strength and had nothing at all to do with the beer's method of production.

By the late 1970s and early 1980s virtually no true top-fermented ales were being produced in the United States, and America's oldest brewing tradition was in imminent danger of disappearing entirely.

The new tradition arose in California. Anchor Brewing Co. began tinkering with a real ale in 1975 (which eventually emerged as Liberty Ale), and New Albion (perhaps the first true microbrewery) introduced an ale a year later. Within a few years homebrewers Ken Grossman and Paul Camusi launched Sierra Nevada Brewing Co., also in Northern California, and the craft-brewing industry began to take its first,

faltering steps. No one at the time had any idea of how much would change, of course, or how quickly.

Since California (and soon the Pacific Northwest) had no ale tradition to revive, the brewers were free to create a new one. Although they were, in a sense, emulating the British styles of beer, what emerged was a distinctly American version.

In fact the American ale arose as the British ale was doing its best to sink. In England industrial consolidation had caused small breweries, with their distinctive beers, to disappear. New, "convenient" technologies were replacing the delicate care of the old traditions and further defusing the character of the ales. Outrageous excise taxes, levied on the original gravity of the beer wort, caused brewers to curtail the alcohol content of their beers.

In the United States, however, consumers had begun a reaction to the long trend toward homogeneity in much of what they ate and drank. Boutique wineries were blooming, and newly affluent customers were looking at everything from mustard to pizza, coffee to bread, in search of new, more interesting flavors. The radical approaches of Sierra Nevada Pale Ale and Liberty Ale, and all the pale ales to follow, met with a surprisingly positive reception.

In many ways Sierra Nevada's ale can be taken as the prototype of the new American pale ale (in fact there are two Sierra Nevada Pale Ales, the draft version and a slightly different bottled version; both are classics). With an original gravity near 1.048 to 1.052, Sierra Nevada's ale is 10 to 15 points higher than a British equivalent. It is an all-malt beer, and the malts are very American (two-row pale, caramel, and dextrin). And significantly, the hop flavor is unabashedly American. In fact they are primarily the signature Cascade hops, citrusy and floral. Of all the American hops, Cascade and her sister varieties are the most obvious stamp of an American pale ale, unmistakable in their assault on the palate.

Sierra Nevada Pale Ale falls smack in the middle of the style's color range, somewhere between very pale golden and ruddy copper. Unlike many British ales the Sierra Nevada yeast finishes very crisp and dry, with none of the characteristic British fruitiness. (The yeast is Sierra Nevada's one serious link to the old American ale tradition — it is the same strain once used to brew the classic Ballantine's ales.)

Within a few short years American pale ales in their myriad variations began to appear throughout the Pacific Northwest and, eventually,

See APA continued on next page...

around the country. In its purest form the style seems to still be a West Coast beer, with Eastern brewers slightly more influenced by British brewing revivals and traditions.

For a time it seemed as though the brewers around Portland and Seattle were competing to produce the most intense, most bitter, and most hoppy beer imaginable. Amazingly, there were a lot of us willing to egg them on, and the mid-'80s hopping rates went up and up. Among the great Cascade-drenched beers of the time were Grant's Scottish Ale, Portland Ale, and the real Cascademonster, Pyramid Pale Ale. Other beers emerged with different blends of hops, and different character, but always with an eye to challenge and engage a new style of beer drinker.

With very few exceptions these first American pale ales were draft-only beers. Not only were bottling lines expensive and demanding, but liquor laws in Oregon and Washington had ensured that few drinking places served anything but beer and wine. An unusually high percentage of beer sales were in taverns, and drinkers were already used to the notion of going out for a beer.

As the craft-brewing movement spread and the demand for market share increased, brewers began to scale down the intense characters of their beers, and those that survive today are far more restrained than they once were. Admittedly, many of those beers were out of balance and one-dimensional, but for avowed hop freaks it was something of a Golden Age.

Plenty of American pale ales survive, of course. Like amber ales, American pale ales appear regularly on the lists of brewpubs and microbreweries. As amber ales are defined by their malt — caramel malt giving a characteristic copper color and sweet taste — American pale ales are defined by their hops. More specifically they are defined by the assertive use of American hops — good, pronounced bitterness and a noticeable, floral hop nose. Although various hops are used, Cascades are nearly a cliché for the style.

American pale ales can vary in color from very pale to copper and are generally medium-bodied and well-attenuated (dry). They are invariably all-malt, based on very pale American two-row malt, with some caramel and dextrin malts. Original gravities range from 1.045 to 1.060, generally in the middle of the range. Mash cycles are very simple: single-step infusions at 152° to 154° F.

Yeast strains are typically very neutral, although some rare examples such as Bert Grant's Scottish Ale have a fruitier, more obvious contribution. Sierra Nevada's strain is one of the most widely used in the microbrewery industry. This yeast is aggressive, neutral, and capable of fermenting at relatively low temperatures (around 60° F). It is variously known as 1056 (Wyeast's number), Chico (Sierra Nevada's hometown), and American Ale. Since the brewery bottle-conditions its beer, the bottled products can be a source for the yeast, but nowadays its bottling procedure leaves very little to harvest.

Anchor uses open fermenters but most craft breweries use closed, cylindro-conical fermenters. Homebrewers can exercise their own options: open primary fermenters or carboys with blow-off hoses.

Very good American pale ales can be produced at home with malt extracts and grains, as long as plenty of care is taken with sanitation and a good, healthy yeast starter is pitched. Hopping rates for partial-wort boils should be increased to make up for a lower extraction rate. Dry hopping is particularly useful in brewing this style of beer, as it really emphasizes the hop nose. Another alternative is the use of a hop back, passing hot wort through a screen or basket of fresh, whole hops.

American Pale Ale

5 Gallons, Partial Mash

Ingredients:

- 8 lbs. Alexander's Extra Pale Liquid Malt Extract
- 1 lb. two-row pale malt
- 0.5 lb. crystal malt
- 0.5 lb. cara-pils malt
- 2.5 oz. American Perle hops (6.5% alpha acid), for 75 min.
- 1.75 oz. Cascade hops (5.4% alpha acid), 0.75 oz. for 15 min., 0.5 oz. at end boil, 0.5 oz. dry hopped in secondary or keg
- 1 qt. Wyeast 1056



Step by Step:

Soak crushed grains in 0.5 gal. of 150° F water for one hour, then rinse with one gallon hot (170° F) water into kettle. Add malt extract and water to bring volume to 2.5 to 3 gals., depending on kettle size. Boil for 15 minutes. Add American Perle hops and boil an additional 60 minutes. Add 0.75 oz. Cascade hops and boil 15 minutes more. Add 0.5 oz. Cascade hops at end boil. Total boil is 90 minutes. Add wort to sufficient amount of pre-boiled, chilled water to bring volume to 5 gals. Aerate thoroughly and pitch yeast.

Ferment in open primary at 65° F for one week or until head falls. Rack to carboy and finish fermentation at same temperature. If bottling, dry hop with 0.5 oz. Cascade hops in carboy and hold in secondary for two weeks. If kegging, add dry hops (in hop sack) at kegging time and condition cold for two weeks before tapping.

5 Gallons, All-Grain

Ingredients:

- 8 lbs. Great Western two-row pale malt
- 0.5 lb. crystal malt
- 0.5 lb. cara-pils malt
- 1.5 oz. American Perle hops (6.5% alpha acid), for 75 min.
- 1.5 oz. Cascade hops (5.4% alpha acid), 0.5 oz. for 15 min., 0.5 oz. at end boil, 0.5 oz. dry hopped in secondary or keg
- 1 qt. Wyeast 1056

Step by Step:

Mash in 3 gals. of 170° F water for 90 minutes or until iodine test is negative. Sparge with 170° F water to 6 gals. Boil for 15 minutes. Add American Perle hops and boil an additional 60 minutes. Add 0.5 oz. Cascade hops and boil 15 minutes more. Add 0.5 oz. Cascade hops at end boil. Total boil is 90 minutes. Cool, aerate thoroughly, and pitch yeast.

Ferment in open primary at 65° F for one week or until head falls. Rack to carboy and finish fermentation at same temperature. If bottling, dry hop with 0.5 oz. Cascade in carboy and hold in secondary for two weeks. If kegging, add dry hops (in hop sack) at kegging time and condition cold for two weeks before tapping.

— by Jeff Frane