

The Herald Tribune



Volume #22 Issue #8

Newsletter of the Ann Arbor Brewers' Guild

August 2008

August Meeting

This month's meeting of the AABG is Friday August 8th and will be hosted by **Jeff Renner**. See the map and directions on the next page. The featured style is **Light Lager**.

Pale lager is a very pale to golden-coloured beer with a well attenuated body and noble hop bitterness. The brewing process for this beer developed in the mid 1800s when Gabriel Sedlmayr took pale ale brewing techniques back to the Spaten Brewery in Germany and applied it to existing lagering brewing methods. This approach was picked up by other brewers, most notably Josef Groll who produced Pilsner Urquell. The resulting pale coloured, lean and stable beers were very successful and gradually spread around the globe to become the most common form of beer consumed in the world today, and includes Budweiser, the world's highest volume selling beer.

AABG 2008

January	Randy deBeauclair	Dark Lager*
February	Matt & Rene Greff	Belgian & French Ale
March	Mike O'Brien	Porter*
April	Alex Pettit	Light Hybrid Beer
May	Stephen Krebs	Extract*
June	Mark Zadvinskis	Smoke
July	Dave Griese	Mead*
August	Jeff Renner	Light Lager
September	Joe Walters	Imperial Anything*
	Liberty St Brewing Co.	
October	Jason Henning	European Amber Lager
November	Chris Frey	English Brown Ale
December	Rolf Wucherer	Cider/Specialty

* 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

Style of the Month

1. LIGHT LAGER

1A. Lite American Lager

Aroma: Little to no malt aroma, although it can be grainy, sweet or corn-like if present. Hop aroma may range from none to a light, spicy or floral hop presence. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Appearance: Very pale straw to pale yellow color. White, frothy head seldom persists. Very clear.

Flavor: Crisp and dry flavor with some low levels of grainy or corn-like sweetness. Hop flavor ranges from none to low levels. Hop bitterness at low level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Mouthfeel: Very light body from use of a high percentage of adjuncts such as rice or corn. Very highly carbonated with slight carbonic bite on the tongue. May seem watery.

Overall Impression: Very refreshing and thirst quenching.

Comments: A lower gravity and lower calorie beer than standard international lagers. Strong flavors are a fault. Designed to appeal to the broadest range of the general public as possible.

Ingredients: Two- or six-row barley with high percentage (up to 40%) of rice or corn as adjuncts.

Vital Statistics

OG: ..	1.028 - 1.040
FG: ..	0.998 - 1.008
IBUs:	8 - 12
ABV:	2.8 - 4.2%
SRM:	2 - 3

Commercial Examples: Bitburger Light, Sam Adams Light, Heineken Premium Light, Miller Lite, Bud Light, Coors Light, Baltika #1 Light, Old Milwaukee Light, Amstel Light

The importance of Spaten

The most significant German brewery in the development of lager brewing was Spaten ("Spade"), which began as a brewpub in 1397, in the Old Town of Munich. It takes its name from George Spaeth, who became owner in 1622, but the most famous proprietors were the Sedlmayr family. Gabriel Sedlmayr I had been the brewmaster to the Bavarian royal court before he took over at Spaten in 1807.

Just as the abbeys were natural homes for breweries, so were royal palaces. Any big household would have a brewery, along with a bakery and a butchery to supply its estate. But by the 1800s the Industrial Revolution was under way, changing every aspect of life. It was from this period that so many of today's beer styles arose.

Before the invention of steam power, all breweries were in abbeys, big houses or pubs. It was difficult in those days to have a brewery on anything larger than a household scale. There is a limit to how much beer can be made if the sacks of grain have to be hoisted, the mash stirred, and the pumps operated by hand. Nor, before steam, could beer be transported farther than a horse could carry it.

The steamship and railway era changed all that. It also meant that brewers could travel farther to study brewing techniques. Such travels were traditionally a part of the beer maker's apprenticeship. In the manner of the day, Sedlmayr's son, Gabriel II, traveled to Prussia, Bohemia, Austria, Switzerland, Baden-Wuerttemberg, the Rhineland, Belgium, The Netherlands and the British Isles. He formed a long-term friendship with an Austrian, Anton Dreher (whose name survives in beer brands in Hungary and Italy).

Sedlmayr's journeys continued for six years or more, in the late 1820s and early 1830s. Gabriel II noted that, as compared to the Bavarians, the Belgians and British has gentler techniques for drying the malt. The Prussians and British knew more about the extraction of fermentable sugars in the mashing. The English brewer, Bass, provided him with his first

Spaten continued on next page...

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

Where and When

Friday, Sept. 8, 7:30pm

Jeff Renner

797 Scio Meadow

Scio Twp. MI

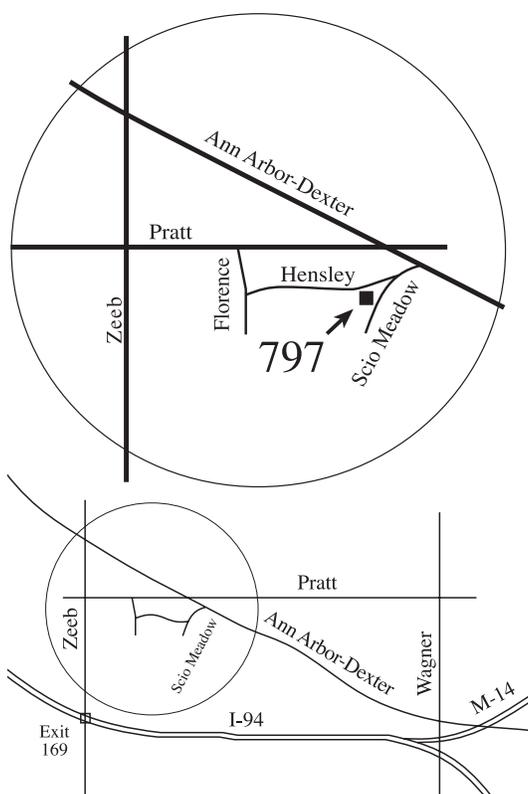
734.665.5805

Directions

797 Sciomeadow is on the SW corner of Sciomeadow and Hensley; the house faces Sciomeadow but the driveway is off Hensley.

From Ann Arbor – Take Dexter Rd. west out of town 1.4 miles past the Wagner Rd. light to Scio Meadow. Turn left onto Scio Meadow, go down two houses and turn right on Hensley. Jeff's is the house on the corner with a three car garage facing Hensley, the numbers 797 are over the middle door. Park on the shoulder off the street or in the left of the driveway and come in the back.

Via the expressways – Take I-94 to Exit 169, Zeeb Rd. Go north on Zeeb ~1/2 mile to Pratt. Turn right on Pratt, go ~1/2 mile to the stop sign at Dexter-Ann Arbor Rd. Turn right onto Dexter-Ann Arbor, go ~150 yards to Scio Meadow, turn right and follow the above directions to 797.



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.

Spaten continued

saccharometer, but elsewhere in Britain, Gabriel II and Dreher recalled that they "stole" samples of wort and yeast. They even commissioned the manufacture of a metal tube, with a hidden valve, for this purpose. "It always surprises me that we can get away with these thefts without being beaten up," Gabriel II wrote.

The British probably did not care. The island nation had used its sea power to explore and colonize half the world. Britain was a prosperous and industrially sophisticated nation. British brewers, never far from the coast, were already shipping beer to northern Europe and the Empire. There were still countless brewpubs in Britain but there the era of industrial brewing had already dawned. British brewers were far more advanced in the application of biochemical research, in temperature control throughout the production of beer, and in the use of steam power.

Gabriel II and Dreher went on to Birmingham, Liverpool, Manchester, Sheffield, Newcastle, Edinburgh, and Alloa, among other brewing cities, picking up what knowledge they could. I have heard it argued in continental Europe that this British trip provided the foundation for the first methodological production of lager.

Later, when Gabriel II helped other German brewers, a notable participant in his work was Heinrich Boettinger from Baden-Wurttemberg. At college, Boettinger had known Justus von Liebig, the great chemist who had done pioneering work on yeast. Boettinger at one point worked in Britain, helping the Burton brewers, Allsopp, perfect a pale ale, the precursor of Double Diamond. Boettinger subsequently returned to Germany as a stockholder in Stuttgart Hofbrau, which still operates.

In 1836-39, after the death of Gabriel Sedlmayr I, his son took over the Spaten brewery, along with brother Josef. In 1840, he began a program of modernization, and in 1844, introduced steam power. In 1845, Gabriel bought out Josef.

The brewery was at this time perfecting dark brown lagers, the style you get in Bavaria today if you ask for a Dunkel or Dunkles. In the international brewing world, it is known as a Bavarian- or Munich-style lager. It became widely popular in German-speaking Europe during the 1830s and '40s. This style typically has the cleanliness and roundness of a lager, married to the flavors of dark malts, perhaps slightly coffeeish and dry, even very faintly smoky, but not overtly roasty.

Lager brewing in Munich took a further leap forward later in the century with Von Linde's work on refrigeration, notably at the Paulaner brewery. This meant that cold lagering no longer required icy caves, and cold temperatures could be guaranteed at any time of year. Brewing need no longer be seasonal, though that notion never entirely faded. Often, the new equipment was installed in natural cellars that had previously accommodated ice. I have seen several such natural cellars in many of today's Bavarian breweries, and, for example, at the Yuengling brewery established in the Delaware Valley by a family from Baden-Wurttemberg.

Sedlmayr and Carlsberg

One of Gabriel Sedlmayr's students was Jacob Christian Jacobsen, who founded Carlsberg in Copenhagen, Denmark, in 1845. He started his famous brewery with Spaten yeast, and at first made dark lagers.

At Carlsberg, a single-cell, pure-culture yeast was finally isolated nearly a half century later by a young brewery scientist named Emil Hansen, helped by the work of Pasteur. The exchange of information at this time formed an intricate web. One of Pasteur's collaborators was with the

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Marseilles brewery of Eugene Veltens, who had also spent time with Gabriel II.

The circumstances in which Jacobsen obtained the Spaten yeast are not clear but he and Gabriel II seem to have remained in friendly correspondence. Gabriel's friend, Anton Dreher had less easily acquired his family's brewery, in Vienna in 1836-39. He had to buy it from his mother. After trying unsuccessfully to borrow the money from relatives, he finally succeeded after marrying the daughter of a rich landowner.

In 1840-41 Dreher began to brew lager in Vienna. Unfortunately, accounts of brewing at that time are always vague about the aroma, color and taste of the beer. It is recorded that Dreher was concerned that his beer should be bright. Brews subsequently made to commemorate this period have always been amber-red, and I have always believed that was the color of Dreher's lager. Judging from what little we know of his process, and from the beers that have since proclaimed themselves to be of the Vienna style, I believe these beers typically to have been malt accented, perhaps with some barley-sugar aroma and flavor, but with a good hop balance.

The Austrian beer writer, Conrad Seidl, recently wrote to me with three historical references that in various respects bear out this belief. He feels that the beer nearest to this style currently being produced in Vienna is the Marzen of the brewpub, Siebenstern, in the street of the same name. Dreher's beer was very successful, and within a couple of decades, he had bought a castle brewery at Michelob, Bohemia. Later, he bought a brewery in Budapest.

In 1842, the town of Plzen, Bohemia, produced the world's first golden lager. This town perfectly illustrates a typical brewing history. Brewing began there in a monastery in the 1200s, but by the early 1800s was being carried out in brewpubs making top-fermented beers. The owners of several brewpubs had joined forces to build an industrial brewery. This brewery, today's Pilsner Urquell, produced the golden beer from its inception. Accounts seem to suggest that the pale color-which made the beer so startlingly different at the time-was a happy accident. Similar stories are told of many famous drinks, and they usually strike me as being exaggerations. The owners had recruited their brewer, Josef Groll, from Vilshofen, Bavaria, to make a lager beer. He is depicted as a rough-cut, rural character, and not a natural innovator, but he had circumstance on his side.

The local barley was very low in protein, and that would have helped clarity. The brewery, which

was brand new, had British-inspired maltings, using indirect heat, which produced a pale kilning. While other brewing cities had water high in various minerals, Plzen's was very soft. In particular, it was innocent of limestone, which brings color from the malt into the beer. The plentiful local hops were used lavishly, and that would have helped clarify the beer as well as give it the aromatic accent that we now associate with a pilsner. Huge cellars had been cut for lagering. The Plzen golden style of lager would spread to other cities such as Budweis (the original home of Bohemia's royal court brewery) and to Bavaria, but not immediately.

Josef and the Oktoberfest

As late as 1871, Bavaria's lagers were all still dark. In that year, Gabriel Sedlmayr's brother Josef brewed in Munich a trial version of a Vienna-style lager. In the meantime, Josef had become a commercially successful brewer. He owned the Franziskaner brewery, which later merged with Spaten. He gathered a circle of distinguished citizens to sample his new beer, an amber-red brew that was a novelty in Munich and a step on the road to paler lagers. The first regular Vienna-style batch was made in March 1872 and lagered until September. It was thus identified as a Marzenbier and was ready in time for the Oktoberfest.

Marzenbier remained the principal style of beer at the Oktoberfest until the last couple of decades. In recent years it has been largely replaced by malt-accented beers of a similar strength (around 4.5 percent alcohol by weight, 5.75 by volume) but a bronze or golden color. Munich's everyday beers also began to turn gold in the 1890s, with Spaten again claiming credit for that innovation. Paulaner claims to have popularized the golden style of Munich beer in the 1920s and '30s. Munich's interpretation, usually identified as a Hell or Helles ("pale"), is again malt accented, but typically with an alcohol content of 3.7 percent by weight, 4.6 by volume.

By the 1870s, golden lagers had spread from the southeast of Germany to the northwest, where the city of Dortmund, in Westphalia, was developing its own style. The classic Dortmunder lager is firmer bodied and drier, with an alcohol content of around 4.4 percent by weight, 5.5 by volume. Golden lagers began to gain popularity when opaque stoneware steins gave way to mass-produced glass. When brewers of German origin introduced lager brewing to the United States, the trend toward paler colors and lighter body (two separate characteristics, though often linked in the mind of the consumer) continued for 100 years.

When Miller made Clear Beer, the trend had gone as far as possible. Now, the movement in America is in the opposite direction. It is America's turn to teach the Germans something: to show them that traditions can be rediscovered. 🍷

Josef Groll

Josef Groll (born in Vilshofen on 21 August 1813, died in Vilshofen on 22 October 1887) was a Bavarian brewer, best known for his invention of Pilsener beer.

The citizens of Pilsen were no longer satisfied with their top-fermented *Oberhefenbier*. They publicly emptied several casks of beer in order to draw attention to its low quality and short storage life. It was decided to build a new brewery capable of producing a bottom-fermented beer with a longer storage life. At the time, this was termed a Bavarian beer, since bottom-fermentation first became popular in Bavaria and spread from there. The climate in Bohemia is similar to that in Bavaria and made it possible to store ice in winter and cool the fermentation tanks down to 4 to 9 degrees around the year, which is necessary for bottom-fermentation.

Bavarian beer had an excellent reputation, and Bavarian brewers were considered the masters of their trade. Thus, the citizens of Pilsen not only built a new brewery, but also hired Josef Groll, a Bavarian brewer. Josef Groll's father owned a brewery in Vilshofen in Lower Bavaria and had long experimented with new recipes for bottom-fermented beer. On 5 October 1842, Groll produced the first batch of *Urquell* beer, which was characterized by the use of soft Bohemian water, very pale malt, and Saaz hops. It was first served in the public houses *Zum Goldenen Anker*, *Zur weißen Rose* and *Haneson* 11 November 1842, and was very well received by the populace.

Josef Groll's contract with the *Bürgerliches Brauhaus* (citizens' brewery) in Pilsen expired on 30 April 1845 and was not renewed. Groll returned to Vilshofen and later inherited his father's brewery. The Pilsen brewery was directed by Bavarian brewers for nearly sixty years until 1900.

Josef Groll died on 22 October 1887, aged 74. He died at the regulars' table of the public house *Wolferstetter Keller* in Vilshofen, drinking beer.

The Groll brewery no longer exists. Parts of the brewery, however, were acquired by *Wolferstetter*, another brewery located in Vilshofen. *Wolferstetter* still produces a *Josef Groll Pils*.