

# The Herald Tribune



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Newsletter of the Ann Arbor Brewers' Guild

March 2009

## March Meeting

This month's meeting of the AABG is Friday March 13th and will be hosted by **Chris Frey**. See the map and directions on the next page. The featured style is **1.080+**.

## Dogfish Head

Dogfish Head Brewery is a beer manufacturer based in Milton, Delaware founded by Sam Calagione. It opened in 1995[2][3] and produces 75,000 barrels of beer annually.

As a brewery, Dogfish Head's output tends toward experimental or "extreme" beers, such as their tongue-in-cheek "Liquor de Malt," a bottle-conditioned malt liquor which typically comes in its own brown paper bag. Their products often use non-standard ingredients, such as green raisins in their "Raison D'Être". Some of their beers, including the WorldWide Stout, 120 Minute India Pale Ale, and the raspberry-flavored strong ale Fort, are highly alcoholic, reaching 18% to 20% alcohol by volume (typical beers have around 3% to 8% alcohol by volume).

## AABG 2009

January .....	Rolf Wucherer .....	Strong Ale
February .....	Mike O'Brien .....	English Pale Ale
March .....	Chris Frey .....	1.080+*
April .....	Matt & Rene Greff .....	Extract
May .....	Stephen Krebs .....	Scottish and Irish Ale
June .....	Mark Zadvinskis .....	Spice/Herb/Vegetable
July .....	.....	Fruit Beer
August .....	Tom Roach .....	Amber Hybrid*
September .....	Jeff Renner .....	European Amber Lager*
October .....	.....	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](mailto:mobrien315221MI@comcast.net)

## Michigan Homebrew Events

Over the last several months, Fred Bonjour, Chairman of the "Get the American Homebrewers Association National Homebrewers Conference (AHA NHC) here to Michigan!" effort, has been steadily obtaining support for a 2010 or 2011 AHA NHC to be held here in Michigan. Since the original proposal was submitted to the AHA last fall, several meetings with local fellow homebrewers have been held to build awareness of this effort, and get some preliminary ideas of how a Michigan based conference could be supported, and to identify volunteer resources.

The AHA's Director, Gary Glass, is coming to Michigan visit potential conference sites provided by Fred in his proposal bid. Gary will be available on Friday, March 13th, at the Corner Brewery from 7-8 p.m. in the lounge to discuss planning for a National Homebrewers Conference and to answer people's questions. Additionally, Fred and his assistant chairman, Chris Frey, would like to get additional themes, topics and ideas from Michigan homebrewers for a potential local conference.

With AHA NHC conference attendance averaging 800+ members and growing, the support of the local homebrewing community is more critical than ever to make these events a success. Come and hear what some of the contributions local homebrewing clubs provide to successful Homebrewers conferences and be prepared to provide your input and ideas.

While this is not an AHA Rally, this is a gathering to show support for hosting an AHA NHC here in Michigan! Matt and René Greff, proprietors of the Corner Brewery,

<http://www.arborbrewing.com/index.php?site=cornerbrewery>

are Brewers Association members, and offer AHA members Happy Hour pricing at all times when you present your AHA Membership card. They have also waived their customary fee for reserving the Lounge portion of their facility to further show their support.

Additionally, afterwards, the Ann Arbor Brewers Guild will host their monthly meeting in the

brewery area. Homebrew is not allowed in the public area of the Corner, so if you wish to enjoy and share homebrew, you are invited to join us, but please leave it in your vehicle until after the presentation and Q&A session is over and the AABG meeting has moved into the brewery area. Please check out [www.aabg.org](http://www.aabg.org) for meeting information.

Finally, as (hopefully) an added incentive, I will be serving three kegs of a quasi-Dragonmead Final Absolution triple clone, where I did an experiment in aeration. One batch received 5 minutes of pure oxygen through an air stone just prior to pitching the yeast, the next received five minutes of air from an aquarium pump through an air stone for five minutes and the third was shaken 50 times to receive its aeration. I will have 3x5 index cards for people to share any perceived differences between these three kegs, as well as their guess as to which keg was provided which aeration method. After I have collected peoples responses, I will then share the actual treatment and final gravity for each keg.

Please consider joining us on Friday, March 13th at the Corner Brewery from 7-8 p.m. to show Gary Glass our support for hosting a National Homebrewers Conference in Michigan. Then share a collective meeting with fellow Michigan Homebrewers in the brewery area. I encourage you to share this invitation with other Michigan homebrewers!

P.S.-Fred is also holding a similar support gathering with Gary Glass the evening before (Thursday, March 12th) at Founders in Grand Rapids (without the homebrew club meeting afterwards). If this works out better for you, feel free to contact Fred directly at

[nhcmichigan@beerdujour.com](mailto:nhcmichigan@beerdujour.com)

for additional details.

Cheers

Chris P. Frey

American Homebrewers Association

Chairman - Governing Committee

Treasurer - AABG

Member - Fermental Order of

Renaissance Draughtsmen

Friend of homebrewers everywhere



## When and Where

Friday March 13, 7:00 p.m.

Chris Frey  
720 Norris  
Ypsilanti MI

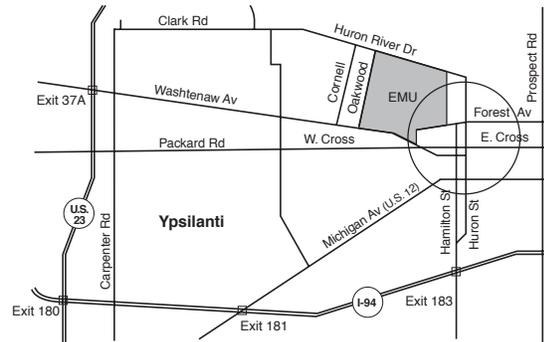


## AABG Policy

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.



## The Maharaja

**Beer Style:** Imperial India Pale Ale  
**Hop Variety:** Columbus, Crystal, Centennial and Simcoe  
**Malt Variety:** Two-row barley, caramel 120L, victory  
**OG:** 1.090  
**Alcohol By Volume:** 10.54% (2008)  
**IBU's:** 102  
**Color:** Dark Amber

Maharaja is derived from the sanskrit words mahat, - "great" and rajan - "king". Much like its namesake, this imperial IPA is regal, intense and mighty. With hops and malts as his servants, he rules both with a heavy hand. The Maharaja flaunts his authority over a deranged amount of hops: tangy, vibrant and pungent along with an insane amount of malted barley - fashioning a dark amber hue and exquisite malt essence.

This newest Avery Dictator completes the "Dictator Series" joining the likes of The Kaiser and The Czar. Be aware that The Maharaja is a limited release only available for the summer. Welcome to his kingdom!



## The Kaiser

**Beer Style:** Imperial Oktoberfest Lager  
**Hop Variety:** Magnum, Sterling, Tettnang, Hersbrucker  
**Malt Variety:** Two-row barley, Vienna, Munich 10L, m-100, aromatic  
**OG:** 1.080  
**Alcohol By Volume:** 9.37 abv (2007)  
**IBU's:** 24  
**Color:** Copper

The Kaiser once said, "Give me a woman who loves beer and I will conquer the world." If the Kaiser and his significant other had tipped this bottle, we'd all be "sprechenden Deutsch!" We took all that is good in a traditional Oktoberfest, gorgeous, deep copper sheen, massive malty backbone and spicy, floral, pungent noble hops, then intensified each into this, an Imperial Oktoberfest.



## The Czar

**Beer Style:** Russian Imperial Stout

**Hop Variety:** Magnum, German Hallertau

**Malt Variety:** Two-row barley, black, chocolate, carafo 111, cara 8, cara 45, honey

**OG:** 1.100

**Alcohol By Volume:** 11.73%

**IBU's:** 60

**Color:** Black

Behold the stunning crimson hues through the inky blackness. Inhale the noble Hallertau hops, spicy and floral. Savor the flavors redolent of English toffee, rich mocha, sweet molasses, candied currants and a hint of anise. We highly recommend cellaring additional bottles, as the Czar will continue to mature and become denser and more complex with age. The 2007 Vintage is showing beautiful notes of chocolate right off the bat.



## 14C. Imperial IPA

**Aroma:** A prominent to intense hop aroma that can be derived from American, English and/or noble varieties (although a citrusy hop character is almost always present). Most versions are dry hopped and can have an additional resinous or grassy aroma, although this is not absolutely required. Some clean malty sweetness may be found in the background. Fruitness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is typical. Some alcohol can usually be noted, but it should not have a “hot” character.

**Appearance:** Color ranges from golden amber to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with off-white color should persist.

**Flavor:** Hop flavor is strong and complex, and can reflect the use of American,

English and/or noble hop varieties. High to absurdly high hop bitterness, although the malt backbone will generally support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Medium-dry to dry finish. A clean, smooth alcohol flavor is usually present. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

**Mouthfeel:** Smooth, medium-light to medium body. No harsh hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Smooth alcohol warming.

**Overall Impression:** An intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American barleywine.

Strongly hopped, but clean, lacking harshness, and a tribute to historical IPAs. Drinkability is an important characteristic; this should not be a heavy, sipping beer. It should also not have much residual sweetness or a heavy character grain profile.

**History:** A recent American innovation reflecting the trend of American craft brewers “pushing the envelope” to satisfy the need of hop aficionados for increasingly intense products. The adjective “Imperial” is arbitrary and simply implies a stronger version of an IPA; “double,” “extra,” “extreme,” or any other variety of adjectives would be equally valid.

**Comments:** Bigger than either an English or American IPA in both alcohol strength and

overall hop level (bittering and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American Barleywine. Typically not as high in gravity/alcohol as a

barleywine, since high alcohol and malt tend to limit drinkability. A showcase for hops.

**Ingredients:** Pale ale malt (well-modified and suitable for single-temperature infusion mashing); can use a complex variety of hops (English, American, noble). American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

### Vital Statistics

OG: . . 1.070 – 1.090

FG: . . . 1.010 – 1.020

IBUs: . . . . . 60 – 120

ABV: . . . . . 7.5 – 10%

SRM: . . . . . 8 – 15

**Commercial Examples:** Russian River Pliny the Elder, Three Floyd’s Dreadnaught, Avery Majoraja, Bell’s Hop Slam, Stone Ruination IPA, Great Divide Hercules Double IPA, Surly Furious, Rogue I<sup>2</sup>PA, Moylan’s Hopsickle Imperial India Pale Ale, Stoudt’s Double IPA, Dogfish Head 90-minute IPA, Victory Hop Wallop

## Hop Wallop

**Brewery:** Victory Brewing

**Location:** Downingtown, PA

**Style:** Double IPA

**Malts:** Imported German malts

**Hops:** American whole flowers

**ABV:** 8.5%

I’ve just traded for quite a bit of Victory Brewing’s beers. I first had Victory after a visit to Jungle Jim’s in Cincinnati. My first beer from them was their Prima Pils. I am not usually a fan of the pilsener style, but I was really wowed by it, and I get some every chance that I get. Victory has pretty good distribution across the county for a micro brewer, but doesn’t come to Indiana. You can find this beer in almost every state that touches Indiana in Ohio, Illinois, and Michigan. Hop Wallop is Victory’s seasonal DIPA that comes out each year around November.

