

# The Herald Tribune



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Newsletter of the Ann Arbor Brewers' Guild

September 2009

## September Meeting

This month's meeting of the AABG is Friday September 11th. It will be hosted by **Bob Scholl**. See the map and directions on the next page. The featured style is **European Amber Lager**.

## Vienna Lager

Vienna lager is a style of lager beer. It was developed by brewer Anton Dreher in Vienna in 1841. Its popularity in Europe eventually faded, but Austrian brewers who emigrated to Mexico revived the style in the late 19th century.

The *Association of Brewers* defines the beer class Vienna lager as a reddish brown or copper colored beer with medium body and slight malt sweetness. The malt aroma and flavor may have a toasted character. Hop bitterness should be clean and crisp. Noble-type hop aroma and flavor should be low or mild.

## AABG 2009

January .....	Rolf Wucherer .....	Strong Ale
February .....	Mike O'Brien .....	English Pale Ale
March .....	Chris Frey .....	1.080+*
April .....	Matt and Rene Greff ....	Extract
May .....	Stephen Krebs .....	Scottish and Irish Ale
June .....	Mark Zadwinski .....	Spice/Herb/Vegetable
July .....	Steve Darnell .....	Fruit Beer
August .....	Jay Howe .....	Amber Hybrid*
September .....	Bob Scholl .....	European Amber Lager*
October .....	John Rathmell .....	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

## 3. European Amber Lager

### 3A. Vienna Lager

**Aroma:** Moderately rich German malt aroma (of Vienna and/or Munich malt). A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest. Clean lager character, with no fruity esters or diacetyl. Noble hop aroma may be low to none. Caramel aroma is inappropriate.

**Appearance:** Light reddish amber to copper color. Bright clarity. Large, off-white, persistent head.

**Flavor:** Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. Some toasted character from the use of Vienna malt. No roasted or caramel flavor. Fairly dry finish, with both malt and hop bitterness present in the aftertaste. Noble hop flavor may be low to none.

**Mouthfeel:** Medium-light to medium body, with a gentle creaminess. Moderate carbonation. Smooth. Moderately crisp finish. May have a bit of alcohol warming.

**Overall Impression:** Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming sweet.

**History:** The original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin, the style continues in Mexico where it was brought by Santiago Graf and other Austrian immigrant brewers in the late 1800s. Regrettably, most modern examples use adjuncts which lessen the rich malt complexity characteristic of the best examples of this style. The style owes much of its character to the method of malting (Vienna malt). Lighter malt character overall than Oktoberfest, yet still decidedly balanced toward malt.

**Comments:** American versions can be a bit stronger, drier and more bitter, while European versions tend to be sweeter. Many Mexican amber and dark lagers used to be more authentic, but unfortunately are now more like sweet, adjunct-laden American Dark Lagers.

**Ingredients:** Vienna malt provides a lightly toasty and complex, melanoidin-rich malt profile. As with Oktoberfests, only the finest quality malt should be used, along with Continental hops (preferably noble varieties). Moderately hard, carbonate-rich water. Can use some caramel malts and/or darker malts to add color and sweetness, but caramel malts shouldn't add significant aroma and flavor and dark malts shouldn't provide any roasted character.

### Vital Statistics:

OG: . . .	1.046-1.052
FG: . . .	1.010-1.014
IBUs: . . . . .	18-30
ABV: . . . . .	4.5-5.5%
SRM: . . . . .	10-16

**Commercial Examples:** Great Lakes Eliot Ness (unusual in its 6.2% strength and 35 IBUs), Boulevard Bobs 47 Munich-Style Lager, Negra Modelo, Old Dominion Aviator Amber Lager, Gordon Biersch Vienna Lager, Capital Wisconsin Amber, Olde Saratoga Lager.

### 3B. Oktoberfest/Märzen

#### Austria: Home of Vienna Lager

It is logical that Austria should have a long and noble brewing history, as they have had the essential prerequisite since the dawn of time: pure alpine water. Currently, 73 Austrian breweries turn out about 400 brands of beer, though most of these do not find their way into the export market.

Austria gave rise to the Vienna-style lager, though the Bavarians popularized the style with their Oktoberfest beers. Austrians still produce classic Vienna lager, but nowadays a US consumer will more easily find a Vienna lager from Mexico than from Austria. While there is a diverse range of beer available to the consumer within Austria, most exports are pale lagers or pilsners and feature a clean, malty character that make them close cousins to Bavarian lagers. The largest exporter of beer is the Styrian brewer, Gosser, which exports a pilsner-style beer of the same name. In the United States, Stiegl beers from the Stiegl brewery in Salzburg are the next-best-known Austrian brands.

## WHEN AND WHERE

**Friday, September 11, 7:30 pm**

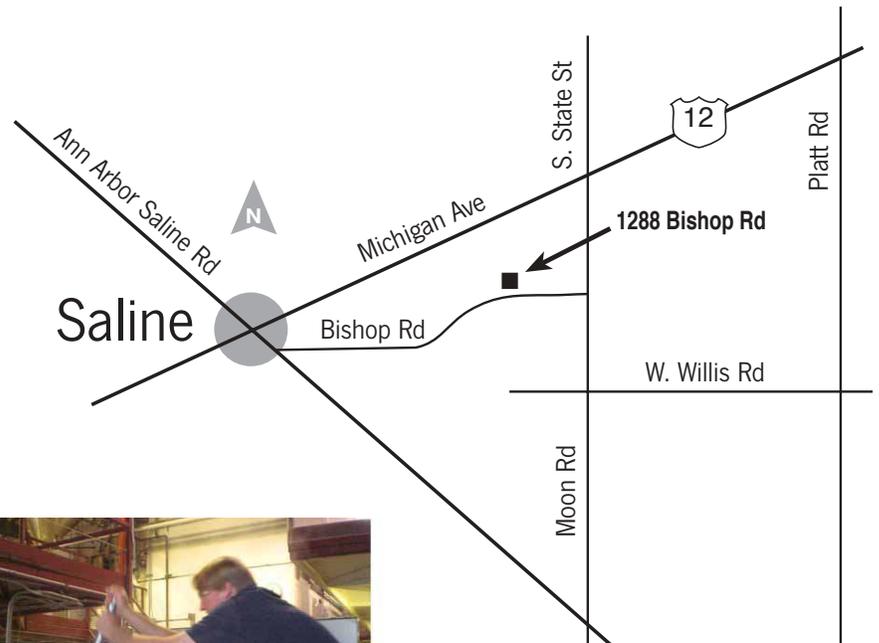
**Bob Scholl**  
1288 Bishop Rd  
Saline Michigan  
429-1357

### Directions

Take Moon Road south from US-12 (South State St changes into Moon at US-12). Go approximately 2 miles then turn right on Bishop Road. Bob's house is about half a mile down on the right.

### 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.

### More Commercial Examples

#### Samuel Adams Boston Lager

Boston Beer Company

#### Great Lakes Eliot Ness

Great Lakes Brewing Company

#### Dos Equis Amber Lager

Cervecería Cuauhtémoc Moctezuma,

#### Leinenkugel's Red

Jacob Leinenkugel Brewing Co

#### Penn Pilsner

Pennsylvania Brewing Company

#### FireBrick

August Schell Brewing Co., Inc.

#### Wild Hop Organic Amber Lager

Green Valley Brewing Company

#### Bob's '47 Oktoberfest

Boulevard Brewing Co.

#### Special Amber

Sprecher Brewing Company

#### Millstream Schild Brau Amber

Millstream Brewing Company

#### Trader Joe's Vienna Style Lager

Trader Joe's Brewing Company

#### Schwelmer Bernstein

Privatbrauerei Schwelm

#### Starr Hill Jomo Lager

Starr Hill Brewery

#### Snake River Lager

Snake River Brewing Co & Brewpub

#### Ybor Gold Amber Lager

Florida Beer Company

#### Iron Range Amber Lager

James Page Brewing Company

#### Christoffel Robertus

Bierbrouwerij Sint Christoffel

#### Augustiner Lager

Pittsburgh Brewing Co.

#### Michigan Brewing Sunset Amber

Michigan Brewing Company

#### Victoria

Grupo Modelo S.A. de C.V.

