



The Herald Tribune



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Newsletter of the Ann Arbor Brewers' Guild

June 2010

June Meeting

This month's meeting of the AABG is Friday June 11th. It will be hosted by **Mark Zadvinskis**. See the map and directions on the next page. The featured style is **Wheat**.



AABG 2010

January	Randy deBeauclair	BBBW
February	Alex and Claudia Pettit	English Brown Ales*
March	Jack Carr.	American Ales*
April	Brad Sancho OG Brewing	Extract Beers*
May	Stephen Krebs	Cider/Specialty
June	Mark Zadvinskis	Wheat
July	Roger Burns	Mead*
August	Patti Smith Jeff Bletch	Sour Ale*
September	Jeff Renner	Oktoberfest
October	Strong Ale
November	Chris Frey	Porter/Stout
December	Rolf Wucherer	I.P.A.

* 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 club's pico system is available to members for brewing. If you wish to borrow it contact Mike O'Brien at:

734.637.2532

picobrew@comcast.net

Access the AABG Club System forum at:

<http://tinyurl.com/29h7yxc>

15A. Weizen/Weissbier

Aroma: Moderate to strong phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Noble hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present but other malt characteristics should not. No diacetyl or DMS. Optional, but acceptable, aromatics can include a light, citrusy tartness, a light to moderate vanilla character, and/or a low bubblegum aroma. None of these optional characteristics should be high or dominant, but often can add to the complexity and balance.

Appearance: Pale straw to very dark gold in color. A very thick, moussy, long-lasting white head is characteristic. The high protein content of wheat impairs clarity in an unfiltered beer, although the level of haze is somewhat variable. A beer "mit hefe" is also cloudy from suspended yeast sediment (which should be roused before drinking). The filtered Krystal version has no yeast and is brilliantly clear.

Flavor: Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a slightly sweet Pils malt character. Hop flavor is very low to none, and hop bitterness is very low to moderately low. A tart, citrusy character from yeast and high carbonation is often present. Well rounded, flavorful palate with a relatively dry finish. No diacetyl or DMS.

Mouthfeel: Medium-light to medium body; never heavy. Suspended yeast may increase the perception of body. The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a light, spritz

finish aided by high carbonation. Always effervescent.

Overall Impression: A pale, spicy, fruity, refreshing wheat-based ale.

History: A traditional wheat-based ale originating in Southern Germany that is a specialty for summer consumption, but generally produced year-round.

Comments: These are refreshing, fast-maturing beers that are lightly hopped and show a unique banana-and-clove yeast character. These beers often don't age well and are best enjoyed while young and fresh. The version "mit hefe" is served with yeast sediment stirred in; the krystal version is filtered for excellent clarity. Bottles with yeast are traditionally swirled or gently rolled prior to serving. The character of a krystal weizen is generally fruitier and less phenolic than that of the hefe-weizen.

Ingredients: By German law, at least 50% of the grist must be malted wheat, although some versions use up to 70%; the remainder is Pilsner malt. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character, although extreme fermentation temperatures can affect the balance and produce off-flavors. A small amount of noble hops are used only for bitterness.

Vital Statistics

OG: . . . 1.044 - 1.052
 FG: . . . 1.010 - 1.014
 IBUs: 8 - 15
 ABV: 4.3 - 5.6%
 SRM: 2 - 8

Commercial Examples: Weihenstephaner Hefeweissbier, Schneider Weisse Weizenhell, Paulaner Hefe-Weizen, Hacker-Pschorr Weisse, Plank Bavarian Hefeweizen, Ayinger Bräu Weisse, Ettaler Weissbier Hell, Franziskaner Hefe-Weisse, Andechser Weissbier Hefetrüb, Kapuziner Weissbier, Erdinger Weissbier, Penn Weizen, Barrelhouse Hocking Hills HefeWeizen, Eisenbahn Weizenbier

WHEN AND WHERE

Friday, June 11, 7:30pm

Mark Zadvinskis

3342 Beaumont Rd

Ann Arbor, MI

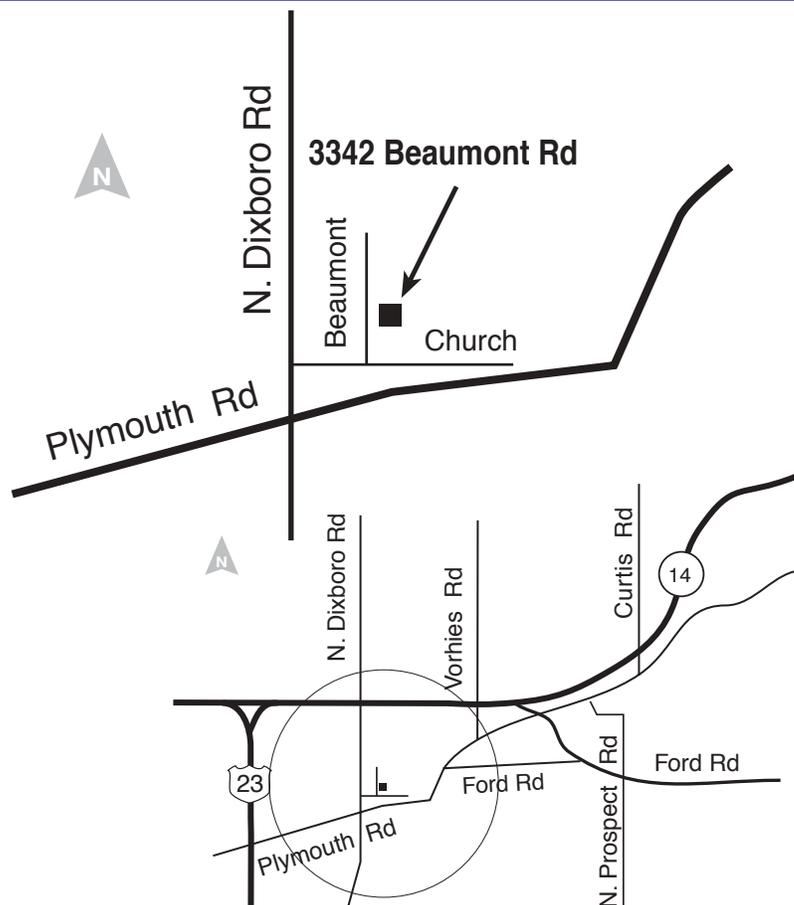
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AABG Policy

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.



Berliner Weisse

Berliner Weisse (alternative German spelling, *Berliner Weiße*) is a cloudy, sour, wheat beer of around 3% abv. It is a regional beer from Northern Germany, mainly Berlin, dating back to the 16th century. By the 19th century, Berliner Weisse was the most popular alcoholic drink in Berlin, and 700 breweries produced it. By the late 20th century there were only two breweries left in Berlin producing the beer, and a handful in other parts of Germany. The name “Berliner Weisse” is protected in Germany, so it can only be applied to beers brewed in Berlin. However, there are a number of American and Canadian brewers who make a beer in the Berliner Weisse style, and use the name.

History

Most beer authorities trace the origins of Berliner Weisse to an unknown beer being produced in Hamburg which was copied and developed by the 16th century brewer Cord Broihan. Broihan's beer, *Halberstädter Broihan*, became very popular, and a version was being brewed in Berlin by the Berlin doctor J.S. Elsholz in the 1640s. An alternative possibility, given by Protz among others, is

that migrating Huguenots developed the beer from the local red and brown ales as they moved through Flanders into Northern Germany. Some sources, such as Dornbusch, give the date 1572 as being the earliest record of the beer being brewed in Berlin.



Frederick Wilhelm encouraged the spread of the beer through Prussia, declaring it as “best for our climate”, and having his son, Frederick the Great, trained to brew it. A popular story is that Napoleon's troops dubbed it “The Champagne of the North” in 1809.

A typical modern strength for Berliner Weisse is around 3% abv, though strength may have varied at times. Traditionally, beers brewed in March (Märzen beers) were brewed

stronger and allowed to mature over the summer months, and there is a report that this may have also happened with Berliner Weisse, the bottles being buried in sand or warmth earth.

Brewing

Modern brewing methods use a low proportion of wheat, generally ranging from 25% to 50%, and deliberately create a sourness either by a secondary fermentation in the bottle (Jackson suggests that traditionally bottles were buried in warm earth for several months), or by adding lactobacillus. Records from the early 19th century indicate that the beer was brewed from five parts wheat to one part barley, and drunk young, with little indication of creating sourness with either a secondary fermentation or by adding lactobacillus.

Commercial Examples: Schultheiss Berliner Weisse, Berliner Kindl Weisse, Nodding Head Berliner Weisse, Weihenstephan 1809 (unusual in its 5% ABV), Bahnhof Berliner Style Weisse, Southampton Berliner Weisse, Bethlehem Berliner Weisse, Three Floyds Deesko

Wheat Beer

Wheat beer is a beer that is brewed with a large proportion of wheat. Wheat beers often also contain a significant proportion of malted barley. Wheat beers are usually top-fermented (in Germany they have to be by law). The flavour of wheat beers varies considerably, depending upon the specific style. The main varieties are weissbier, witbier and the sour varieties, such as lambic.

Varieties

Two common varieties of wheat beer are witbier (Dutch - "white beer") based on the Belgian tradition of using flavourings such as coriander and orange peel which was revived by Pierre Celis at Hoegaarden, and weissbier (German - "white beer") based on the German tradition of mixing at least 50% wheat to barley malt to make a light coloured ale. Both the Belgian witbier and the German weissbier were termed "white beers" because historically they are pale unfiltered and have a hazy appearance due to the type of yeast. Belgian white beers are often made with raw unmalted wheat, as opposed to the malted wheat used in other varieties.

German wheat beers are called weizen ("wheat") in the western (Baden-Württemberg) and northern regions, and weissbier or weiss ("white beer" or "white") in Bavaria. Hefeweizen ("hefe" is German for yeast) is the name for unfiltered wheat beers, while *kristallweizen* ("kristall" is German for crystal) is the same beer filtered.

Breweries in other countries, particularly the U.S. and Canada, will brew wheat beers based on these two main traditions using special wheat yeasts; however, other varieties of wheat beer are also brewed with ordinary ale yeast, which produces a less fruity taste than the Bavarian styles.

Sour ales such as Berliner Weisse, gose, and lambic are made with a significant proportion of wheat.

In Britain, wheat beer is not considered traditional, but several brewers produce cask-conditioned varieties, such as Fuller's *Discovery*, Oakleaf *Eichenblatt Bitte*, Hoskins *White Dolphin*, Fyfe *Weiss Squad* and Oakham *White Dwarf*. British wheat beer tends to be a hybrid of the continental style with an English bitter, rather than an exact emulation.

Wheat beers are commonly marketed as spring or summer seasonal products.

Weissbier

Weissbier (Weißbier in German) refers to several different types of wheat beer. The term "hefeweizen" refers to wheat beer in its traditional, unfiltered form. The term kristallweizen (crystal wheat), or kristall weiss (crystal white beer), refers to a wheat beer that is filtered to remove the yeast from suspension. Additionally, the filtration process removes wheat proteins present in the beer which contribute to its cloudy appearance.

Weissbier is available in a number of other stronger forms including dunkelweizen (dark wheat) and weizenstarkbier (strong wheat beer), commonly referred to as weizenbock. The dark wheat varieties typically have a much higher alcohol content than their lighter cousins.

Alternate terms for hefeweizen include hefeweissbier, weissbier, hefeweisse, dunkelweizen, weizenbock, and weizenstarkbier. A weizenbock is not necessarily considered a hefeweizen unless it is left unfiltered.

The hefeweizen style is particularly noted for its low hop bitterness (about 15 IBUs) and relatively high carbonation (approaching four volumes), considered important to balance the beer's relatively malty sweetness.

Another balancing flavour note unique to hefeweizen beer is its phenolic character; its signature phenol is 4-vinyl guaiacol, a metabolite of ferulic acid, the result of fermentation by ale yeast appropriate for the style. *Hefeweizen's* phenolic character has been described as "clove" and "medicinal" ("Band-aid") but also smoky. Other more typical but less assertive ale flavour notes include "banana" (amyl acetate), "bubble gum", and sometimes "vanilla" (vanillin).

Some prominent commercial examples of hefeweizen are produced by Paulaner, Boston Beer Company, Erdinger, Schneider Weisse (original amber only), Franziskaner, Schweiger, Hacker-Pschorr, Ayinger (Bräu Weisse), Weihenstephaner, Magic Hat (Circus Boy), and Widmer Brothers. The style is



nowadays drunk throughout Germany, but is especially popular in its Southern German homeland.

Witbier

Witbier, white beer, (French: la bière blanche), or simply witte is a barley/wheat, top-fermented beer brewed mainly in Belgium, although there are also examples in the Netherlands and elsewhere. It gets its name due to suspended yeast and wheat proteins which cause the beer to look hazy, or white, when cold. It is a descendant from those medieval beers which were not brewed with hops, but instead flavoured and preserved with a blend of spices and other plants referred to as "gruit". It therefore still uses gruit, although nowadays the gruit consists mainly of coriander, orange, bitter orange, and hops. The taste is therefore only slightly hoppish, and is very refreshing in summer. The beers have a somewhat sour taste due to the presence of lactic acid. The suspended yeast in the beer causes some continuing fermentation in the bottle.

Witbier differs from other varieties of wheat beer in the use of gruit. French regulation (the territory was French in the 14th century) excluded the use of hops in gruit. Witbier can be made with raw wheat, in addition to wheat malt.

In recent times, some Belgian brewers have been making fruit flavoured wheat beers.

Sour varieties

A minor variety of wheat beer is represented by Berliner Weisse (Berlin White), which is low in alcohol (2.5% to 3% ABV) and quite tart. Although it can be imbibed by itself, enthusiasts often add sweetened syrups of lemon, raspberry, or woodruff herb into the beer.

Leipziger Gose is similar to Berliner Weisse but slightly stronger at around 4% ABV. Its ingredients include coriander and salt, which means it does not comply with the Reinheitsgebot. Both Gose and Berliner Weisse acquire their sourness through the use of lactic acid bacteria in the fermentation in addition to yeast.

The Belgian lambic is also made with wheat and barley, but differs from witbier in its yeast. Lambic is a brew of spontaneous fermentation. 🍷