

# The Herald Tribune



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Newsletter of the Ann Arbor Brewers' Guild

September 2010

## September Meeting

This month's meeting of the AABG Friday September 10th. It will be hosted by **Jeff Renner**. See the map and directions on the next page. The featured style is **Oktoberfest**.

## Oktoberfest

Oktoberfest is a 16-day festival held each year in Munich, Bavaria, Germany, running from late September to early October. It is one of the most famous events in Germany and the world's largest fair, with some six million people attending every year. The Oktoberfest is an important part of Bavarian culture. Other cities across the world also hold Oktoberfest celebrations, modeled after the Munich event.

## 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 meeting 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>

## 3. European Amber Lager

### 3A. Vienna Lager

### 3B. Oktoberfest/Märzen

**Aroma:** Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma. Caramel aroma is inappropriate.

**Appearance:** Dark gold to deep orange-red color. Bright clarity, with solid, off-white, foam stand.

**Flavor:** Initial malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavor is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Clean lager character with no diacetyl or fruity esters.

**Mouthfeel:** Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

**Overall Impression:** Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

**History:** Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

**Comments:** Domestic German versions tend to be golden, like a strong Pils-dominated Helles. Export German versions are typically

orange-amber in color, and have a distinctive toasty malt character. German beer tax law limits the OG of the style at 14 °P since it is a *vollbier*, although American versions can be stronger. "Fest" type beers are special occasion beers that are usually stronger than their everyday counterparts.

**Ingredients:** Grist varies, although German Vienna malt is often the backbone of the grain bill, with some Munich malt, Pils malt, and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome. A decoction mash can help develop the rich malt profile.

### Vital Statistics:

OG: . . . 1.050 - 1.057  
FG: . . . 1.012 - 1.016  
IBUs: . . . . . 20 - 28  
SRM: . . . . . 7 - 14  
ABV: . . . . . 4.8 - 5.7%

**Commercial Examples:** Paulaner Oktoberfest, Ayinger Oktoberfest-Märzen, Hacker-Pschorr Original Oktoberfest, Hofbräu Oktoberfest, Victory Festbier, Great Lakes Oktoberfest, Spaten Oktoberfest, Capital Oktoberfest, Gordon Biersch Märzen, Goose Island Oktoberfest, Samuel Adams Oktoberfest (a bit unusual in its late hopping).

## Oktoberfest Schedule

The Munich Oktoberfest, traditionally, takes place during the sixteen days up to and including the first Sunday in October. In 1994, the schedule was modified in response to German reunification so that if the first Sunday in October falls on the 1st or 2nd, then the festival will go on until October 3 (German Unity Day). Thus, the festival is now 17 days when the 1st Sunday is October 2 and 18 days when it is October 1. The festival is held on an area named the **Theresienwiese** (field, or meadow, of Therese), often called *d'Wiesn* for short.



## Where and When

Friday, Sept. 10, 7:30pm

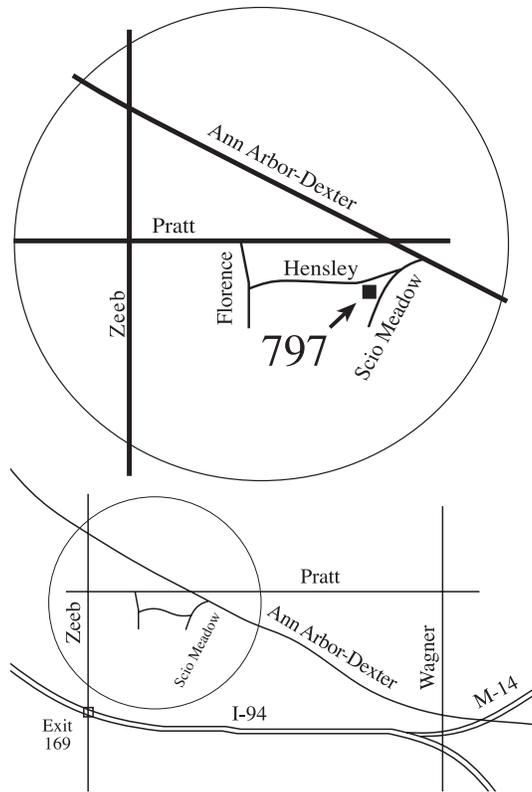
Jeff Renner  
797 Scio Meadow  
Scio Twp. MI  
734.665.5805

### 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.



## 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 Beers of Oktoberfest

Just six Munich breweries: Augustiner, Hacker-Pschorr, Hofbräu, Löwenbräu, Paulaner, and Spaten are permitted to serve beer at Oktoberfest.



# The History of Augustiner Bräu



The history of Augustiner Bräu, due to about 680 years of tradition Munich's oldest brewery, has begun in 1294, when the cornerstone of the Augustinian monastery was laid at the Haberfeld next to the Neuhauser Gasse. Documentary proof exists that already in 1328 an excellent beer was brewed within the walls of the freshly completed building. A major fire raged in Munich that year as well and the monastery is known to have been spared, therefore 1328 is considered the foundation date of the Augustiner brewery, thereby being the oldest of all existing breweries resident in Munich. From the brewing house's first days on until the secularisation in 1803, when Napoleon's reforms put many Bavarian monasteries under state control, the very renowned beer had continually been brewed there. It had been sold in the internal tavern, very popular because of the reigning high spirits, as the monastery hold both brewing and selling rights. Worth mentioning is also that the Bavarian prince had not given them only both rights, but also exempted the monks from any taxes to reward them for the extraordinary quality of their beer. After the takeover of the monastery by the state and the departure of the brotherhood, the brewery was denationalized and eventually moved to 275, Neuhauser Straße in 1817 (in the meantime nr. 27 and in Munich's central pedestrian precinct). The company stayed there only until 1885, when the "Stammhaus" was

turned into a restaurant that has persisted until today, even though a major rearrangement, directed by the well-known architect Emanuel von Seidl, has taken place at the beginning of the 19th century. Since 1885 the housing of the brewery has become and remained the "Kellerareal" at the Landsberger Straße (today nr. 31 to 35), where also the "Bräustüberl" is, the internal tavern of Augustiner Bräu. In the meantime that last relocation has proved as a very well thought-out move by the Wagner family, particularly Mr. Anton and



Mrs. Therese, who bought the company back in 1829 and led it as a private brewery, just as all their successors have done up to nowadays. In the course of history, Augustiner Bräu survived a privatisation, some wars and many extensions without ever forgetting its philosophy or risking about the quality of its beer. This has made Augustiner Bräu an important element for Munich's culture and the city's restaurants and beer gardens - mainly the Augustiner Keller and the Hirschgarten - places still representing the cosiness and traditional social life of ancient Munich.



## First hundred years

In the year 1811, the Oktoberfest was cancelled because Bavaria was involved in the Napoleonic war. In 1816, carnival booths appeared; the main prizes were silver, porcelain, and jewelry. The founding citizens of Munich assumed responsibility for festival management in 1819, and it was agreed that the Oktoberfest would become an annual event. Later, it was lengthened and the date pushed forward, the reason being that the end of September in Bavaria often has very good weather. The high temperature in the first week of Oktoberfest nears 19°C which stimulates the thirst of the visitors. However, today the last weekend of Oktoberfest is still in October.

To honour the marriage of King Ludwig I and Therese of Bavaria, a parade took place for the first time in 1835. Since 1850, this has become a yearly event and an important component of the Oktoberfest. 8,000 people—mostly from Bavaria—in traditional costumes walk from Maximilian Street, through the centre of Munich, to the Oktoberfest. The march is led by the *Münchner Kindl*.

Since 1850, the statue of Bavaria has watched the Oktoberfest. This worldly Bavarian patron was first sketched by Leo von Klenze in a classic style and Ludwig Michael Schwanthaler romanticised and "Germanised" the draft; it was constructed by Johann Baptist Stiglmaier and Ferdinand von Miller.

In 1853, the Bavarian Ruhmeshalle was finished. In 1854, 3,000 residents of Munich succumbed to an epidemic of cholera, so the festival was cancelled. Also, in the year 1866, there was no Oktoberfest as Bavaria fought in the Austro-Prussian War. In 1870, the Franco-Prussian war was the reason for cancellation of the festival. In 1873, the festival was once more cancelled due to a cholera epidemic. In 1880, the electric light illuminated over 400 booths and tents. In 1881, booths selling bratwursts opened. Beer was first served in glass mugs in 1892.