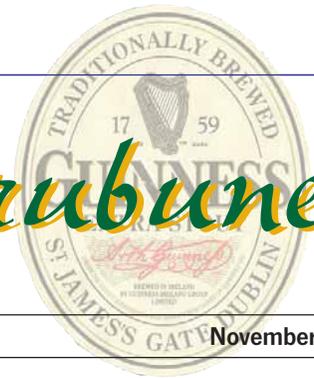




The Herald Tribune



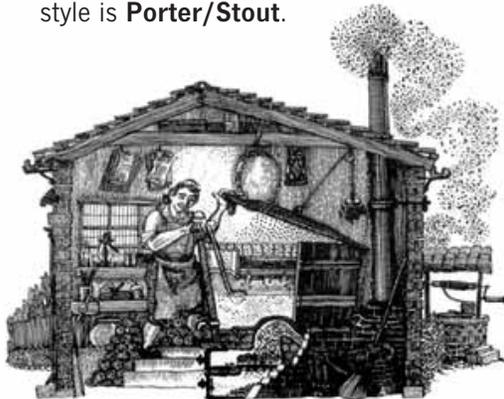
Volume #24 Issue #11

Newsletter of the Ann Arbor Brewers' Guild

November 2010

November Meeting

This month's meeting of the AABG is Friday November 12th. It will be hosted by **Chris Frey**. See the map and directions on the next page. The featured style is **Porter/Stout**.



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	Stephen Krebs	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>

12. PORTER

- 12A. Brown Porter
- 12B. Robust Porter
- 12C. Baltic Porter

13. STOUT

- 13A. Dry Stout
- 13B. Sweet Stout
- 13C. Oatmeal Stout
- 13D. Foreign Extra Stout
- 13E. American Stout
- 13F. Russian Imperial Stout

13D. Foreign Extra Stout

Aroma: Roasted grain aromas moderate to high, and can have coffee, chocolate and/or lightly burnt notes. Fruitness medium to high. Some versions may have a sweet aroma, or molasses, licorice, dried fruit, and/or vinous aromatics. Stronger versions can have the aroma of alcohol (never sharp, hot, or solventy). Hop aroma low to none. Diacetyl low to none.

Appearance: Very deep brown to black in color. Clarity usually obscured by deep color (if not opaque, should be clear). Large tan to brown head with good retention.

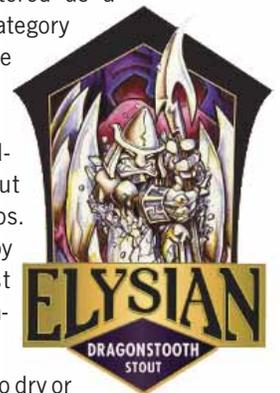
Flavor: Tropical versions can be quite sweet without much roast or bitterness, while export versions can be moderately dry (reflecting impression of a scaled-up version of either sweet stout or dry stout). Roasted grain and malt character can be moderate to high, although sharpness of dry stout will not be present in any example. Tropical versions can have high fruity esters, smooth dark grain flavors, and restrained bitterness; they often have a sweet, rum-like quality. Export versions tend to have lower esters, more assertive roast flavors, and higher bitterness. The roasted flavors of either version may taste of coffee, chocolate, or lightly burnt grain. Little to no hop flavor. Very low to no diacetyl.

Mouthfeel: Medium-full to full body, often with a smooth, creamy character. May give a warming (but never hot) impression from alcohol presence. Moderate to moderately-high carbonation.

Overall Impression: A very dark, moderately strong, roasty ale. Tropical varieties can be quite sweet, while export versions can be drier and fairly robust.

History: Originally high-gravity stouts brewed for tropical markets (and hence, sometimes known as "Tropical Stouts"). Some bottled export (i.e., stronger) versions of dry or sweet stout also fit this profile. Guinness Foreign Extra Stout has been made since the early 1800s.

Comments: A rather broad class of stouts, these can be either fruity and sweet, dry and bitter, or even tinged with Brettanomyces (e.g., Guinness Foreign Extra Stout; this type of beer is best entered as a Specialty Beer – Category 23). Think of the style as either a scaled-up dry and/or sweet stout, or a scaled-down Imperial stout without the late hops. Highly bitter and hoppy versions are best entered as American-style Stouts (13E).



Ingredients: Similar to dry or sweet stout, but with more gravity. Pale and dark roasted malts and grains. Hops mostly for bitterness. May use adjuncts and sugar to boost gravity. Ale yeast (although some tropical stouts are brewed with lager yeast).

Vital Statistics:

- OG: 1.056 – 1.075
- FG: 1.010 – 1.018
- IBUs: . . . 30 – 70
- ABV: . . . 5.5 – 8%
- SRM: . . . 30 – 40

Commercial Examples: Tropical-Type: Lion Stout (Sri Lanka), Dragon Stout (Jamaica), ABC Stout (Singapore), Royal Extra "The Lion Stout" (Trinidad), Jamaica Stout (Jamaica), **Export-Type:** Freeminer Deep Shaft Stout, Guinness Foreign Extra Stout (bottled, not sold in the US), Ridgeway of Oxfordshire Foreign Extra Stout, Coopers Best Extra Stout, Elysian Dragonstooth Stout

When and Where

Friday, Nov. 12, 7:30pm

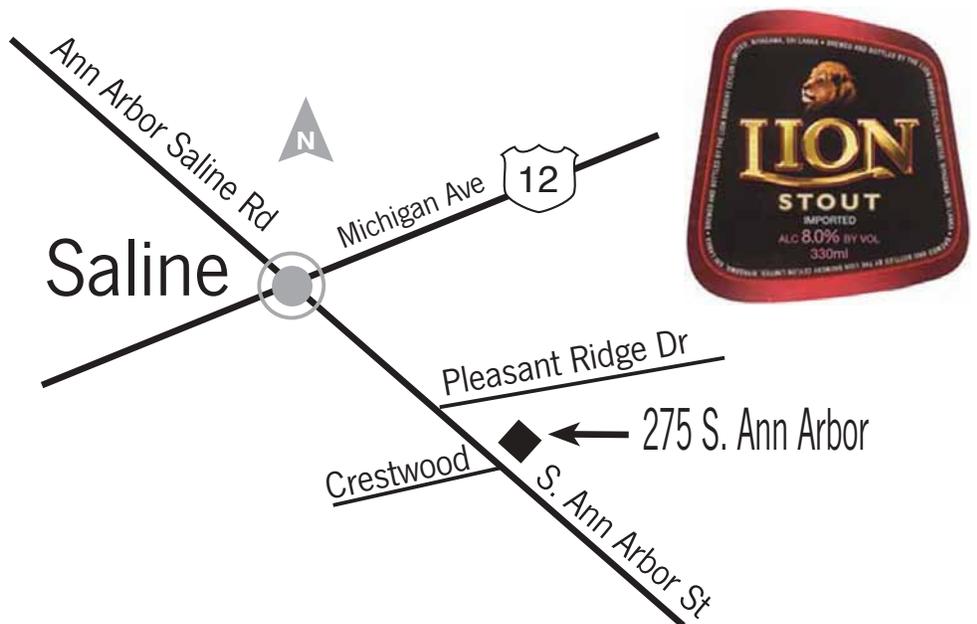
Chris Frey
275 S. Ann Arbor St.
Saline, Michigan
734.944.0469

Directions

Chris's house is at the intersection of Crestwood and Ann Arbor Street on the east side. It is a light color with a square cupola. There is no parking on Ann Arbor but plenty on Crestwood.

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 to 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 and a small sampling glass to keep your host from having to provide one. 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.

Foreign Extra Stout

As with all stouts, Foreign Extra Stout is defined by a single brewery, Guinness. It was also known as Foreign Export Double Stout and West Indies Porter at different dates. West Indies Porter was brewed occasionally during the early 1800's. It later became known as triple stout. After 1896 it was called Foreign Export Double Stout and is the forerunner of what we now call Foreign Extra Stout. This beer had the same gravity as Guinness' Double Stout/Extra Stout but had more hops added and was aged longer. The longer aging added a little more ABV, about .8%.

These beers were originally traditional Irish Dry Stouts that were brewed to make the long journey to the tropical regions. The higher alcohol and hopping helped the stout make the long sea journey to the colonies. Today, the more traditional Foreign Extra or Export Stouts will be found in the tropical regions of the world as many are still brewed there today. Most have a more pronounced roast character than the dry Irish stout.

The style is usually bigger than either the Oatmeal Stout or the Sweet Stout. The best examples of the style have a stronger coffee and chocolate character in the aroma and flavor. The esters from fermentation, the higher alcohol, the dark malts used give these beers dark fruit notes. It is a rather broad style which

encompasses literally everything below a Russian Imperial Stout but stronger than a Dry Irish Stout. The style can be drier and less fruity as in the export versions, or it can be sweeter with more of a fruity character as in those brewed in the tropics today. So you are looking at two distinct versions.

To make the two different kinds of Foreign Extra Stout, the difference will primarily be in the yeast selected. For the drier less fruity export version, use a clean fermenting yeast such as Wyeast 1056 American Ale yeast or White Labs WLP001 California Ale yeast. These yeasts tend to attenuate more leaving a drier cleaner beer. For the sweeter fruiter version, use an English yeast which will leave some residual sugar and provide the fruity esters you are looking for. Be sure to give the beer a diacetyl rest when using the English yeast as diacetyl is not appropriate in the style.



Freeminer Deep Shaft

Who can resist when one reviewer says: “iVery possibly the darkest beer in the world.” Well...I suppose lots of people who do not like dark or black beer. But for people who understand that Guinness is actually red, this kind of line makes an ale very attractive.

Freeminer Brewery is one of the small brewers in the Wessex Craft Brewers Co-operative, a shadowy group that appears to make—or perhaps only bottle—fine traditional West Country English ales through some sort of equipment sharing. RCH Brewery, Ash Vine Brewery, Hand Brewed Beers and Freeminer Brewery all appear to have been part of the co-op. Ash Vine, makers of the excellent Hop and Glory pale ale which the LCBO carried in the spring of 2001, went under a couple of years ago. RCH started in a Hotel serving only the clientele. Small timers.

But small is good. The advocatonians rate it 4.31 out of 5 which is the only stout ahead of Guinness at 4.27. The head is mocha and below, inky. The stout fan I married...yet did not buy a second of these for...equates a good stout with a good chocolate and that is there, fine graininess like espresso or dark chocolate. Raisins from dark crystal malt. Like Shipyard IPA, it only uses the woody Fuggles hop, so less minty than Guinness which uses Northern Brewer.

The brewer says:

Guardian Bottle Conditioned beer of 1996. Not for wimps! Everything a BCB should be. Packed solid with malt, hops, and oats. Possibly the darkest stout of all time, a single varietal beer, made only with Fuggles hops, packed with bitterness, and brimming with aroma hopping, a deep and complex beer, worth taking some time over, and exploring



the Hampton Court like maze of complex flavours. Initially, the dry, biscuit flavour of roast barley attacks the palate, soon to be replaced by the soothing Fuggles balm of rich smokiness, and then layer upon layer of malted oats, rich dark malts, and an unidentifiable eutectic¹ finish of pure stout character. The definitive stout for the discerning drinker, dive in and explore!!

Expensive at 4.99 USD for a single pint but this is pretty much the premier grand cru classé of stouts. If you were to look for a more available comparable stout you could try Royal Extra from Trinidad but you have to remove its sweetness and replace it with about 27 other layers of flavour. And that is impossible.

— Alan McLeod

¹ The lowest temperature at which a mix of two materials will melt. Often the temperature is an anomaly, that is, it is much lower than the melting temperatures of only slightly different mixtures. Lead-tin solder is an example. Lead melts at 327C, tin at 231C. The lowest melting combination is 67 lead, 33 tin (180C). Non-eutectic mixtures have a melting or softening range. Such mixtures do not flow well until thoroughly heated past the softening range. This softening phenomenon is what makes glazes hang onto the ware.

Cooper's, Best Extra Stout

A top fermented beer, Coopers Stout is brewed with specially roasted black malt and Coopers yeast. It pours a pitch black colour with a thick tan head. It is not hugely aromatic at first, just slowly releasing a deep well of malty, chocolaty aromas, but still retaining some estery notes of banana and clove. The palate is full, rich and voluminous, coating the tongue in a thick layer of chocolate and toasty flavours, with a tugging core of bitterness and a liquorice edge adding tension. Satisfyingly long, this is a terrific stout and along with the Pale and Sparkling Ales, a star of the Coopers line-up 6.3% ABV.



Ridgeway Foreign Export Stout

Ridgeway Foreign Export Stout bottle matures in a similar way to vintage port. Roasted malts and leaf hops initially provide an aroma of breakfast coffee and fresh spices that gradually fades to reveal licorice, caramel, and raisin notes that are products of the aging process. Beneath all this change sits a solid and resilient backbone of bitter English hop.

Ridgeway Brewery

It's a sad tale, the closing of the venerable Brakspear brewery in Henley-on-Thames, where the most famous and surely the best Bitter in England has been made for centuries. The brewery, in operation since 1779, was sold off in 2002 in parts to make room for an upscale hotel, and everyone who worked there was let go, without so much as a by-your-leave. But for beer lovers, the closing was not a complete disaster. Thankfully, the master brewer at Brakspear, Peter Scholey, determined to strike out on his own. Peter has set up shop as Ridgeway Brewing, not so far from Henley, and already he's putting out beers so good they could almost make you forget Brakspear altogether.

The Ridgeway Brewery is named for the ancient road—passable now only on foot—that meanders along a low escarpment across the high, rolling pastoral plain that is the southwest of England. The now patchy stone surface of the Ridgeway was laid by Britain's oldest inhabitants—Druids and the like—thousands of years before the Romans turned up to build their own roadways. It is the oldest road in the British Isles and Europe, running nearly 100 miles, past that other ancient landmark, Stonehenge, as well as Peter Scholey's relatively modern home, along the way.

