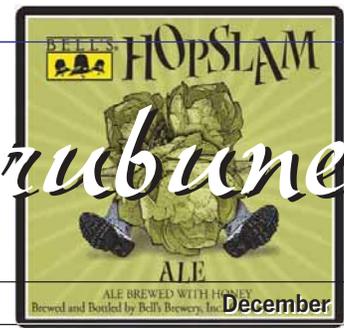




The Herald Tribune

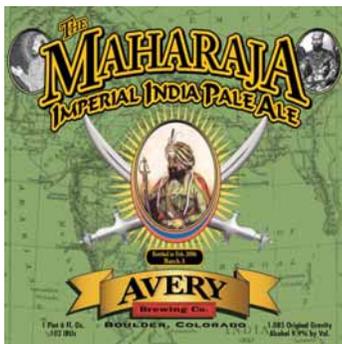
Volume # 24 Issue # 12

Newsletter of the Ann Arbor Brewers' Guild



December Meeting

This month's meeting of the AABG is Friday December 10th. It will be hosted by **Rolf Wucherer**. See the map and directions on the next page. The featured style is **IPA**.



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>

14. India Pale Ale

14A. English IPA

14B. American IPA

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 Maharaja, Bell's Hop Slam, Stone Ruination IPA, Great Divide Hercules Double IPA, Surly Furious, Rogue I²PA, Moylan's Hopsickle Imperial India Pale Ale, Stoudt's Double IPA, Dogfish Head 90-minute IPA, Victory Hop Wallop.

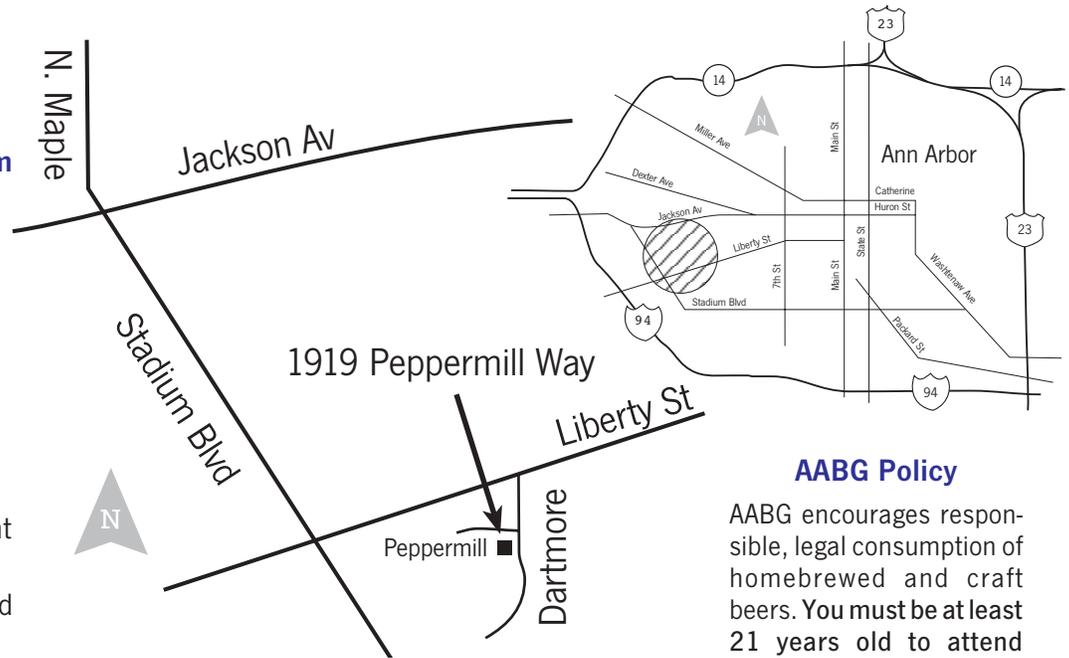
When and Where

Friday, Dec. 10, 7:30 pm

Rolf Wucherer
1919 Peppermill Way
Ann Arbor MI
665-5184

Directions

Rolf's house is the first right off Dartmoor, which is off Liberty east of Stadium (and west of Seventh), near Eberwhite Woods. The house is the first one on the left. Park around the cul-de-sac and in the street.



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 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.

History

IPA descends from the earliest pale ales of the 17th century. The term "pale ale" originally denoted an ale which had been brewed from pale malt. The pale ales of the early 18th century were lightly hopped and quite different from later pale ales. By the mid-18th century, pale ale was mostly manufactured with coke-fired malt, which produced less smoking and roasting of barley in the malting process, and hence produced a paler beer. One such variety of beer was October beer, a pale well-hopped brew popular among the landed classes, who brewed it domestically; once brewed it was intended to cellar two years.

Among the earliest known named brewers whose beers were exported to India was George Hodgson of the Bow Brewery, on the Middlesex-Essex border. Bow Brewery beers became popular among East India Company traders in the late 18th century because of the brewery's location and Hodgson's liberal credit line of 18 months. East Indiamen transported a number of Hodgson's beers to India, among them his October beer, which benefited exceptionally from conditions of the voyage and was apparently highly

regarded among consumers in India. Bow Brewery came into control of Hodgson's sons in the early 19th century, but their business practices alienated their customers. During the same period, several Burton breweries lost their European export market in Russia because of new tariffs on beer, and were seeking a new export market for their beer. At the behest of the East India Company, Allsop

Porter shipped to India at the same time survived the voyage, and common claims that Hodgson formulated his beer to survive the trip and that other beers would not survive the trip are probably false.

brewery developed a strongly hopped pale ale in the style of Hodgson's for export to India. Other Burton brewers, including Bass and Salt, were anxious to replace their lost Russian export market and quickly followed Allsop's lead. Likely as a result of the advantages of Burton water in brewing, Burton India Pale Ale was preferred by merchants and their customers in India.

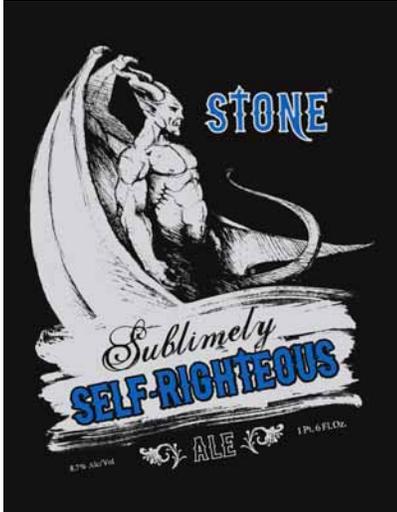
Demand for the export style of pale ale, which had become known as "India Pale Ale," developed in England around 1840 and India

Pale Ale became a popular product in England. Some brewers dropped the term "India" in the late 19th century, but records indicated that these "pale ales" retained the features of earlier IPA. American, Australian and Canadian brewers manufactured beer with the label IPA before 1900, and records suggest that these beers were similar to English IPA of the era.

Hodgson's October beer style clearly influenced the Burton Brewers's India Pale Ale. His beer was only slightly higher in alcohol than most beer brewed in his day and would not have been considered a strong ale; however, a greater proportion of the wort was well-fermented, leaving behind few residual sugars, and the beer was strongly hopped. The common story that early IPAs were much stronger than other beers of the time, however, is a myth. Moreover, porter shipped to India at the same time survived the voyage, and common claims that Hodgson formulated his beer to survive the trip and that other beers would not survive the trip are probably false. It is clear that by the 1860s, India Pale Ales were widely brewed in England and that they were much more attenuated and highly hopped than porters and many other ales.

Cascadian Dark Ale

The Cascadian Dark Ale (CDA) (or “Black IPA”) is a relatively new variant of IPA, with a characteristically dark or black appearance, due to roasted malts, while retaining the hop aroma typical of the IPA style.. Examples of



this style include Stone Brewing Company Sublimely Self-Righteous Ale, Hopworks Urban Brewery Secession Black IPA, Widmer Brothers Brewery W'10 Pitch Black IPA, Laughing Dog Brewery Dogzilla, Cascade Brewing Dark Day, Deschutes Brewery Hop In The Dark CDA, Thornbridge Brewery Raven, Victory Brewing Company Yakima Glory (formerly Yakima Twilight), and the Blue Star Donkey Lady. The name refers to the Pacific Northwest Region of the United States (“Cascadia”, related to the Cascade Mountain Range, near where Cascade Hops are grown), where many current commercial versions are made. The style was invented by Greg Noonan in Vermont in the early 1990s, and by the mid-2000s there were several commercial versions made in that state.

Belgian-Style IPA

The Belgian-style IPA attempts to marry the American or English style IPA with the traditional Belgian triple. Breweries will often base this on an aggressively hopped golden ale, while another method entails using a typical malt and hop recipe for an IPA and then fermenting with a traditional Belgian yeast strain and adding Belgian candi sugar.

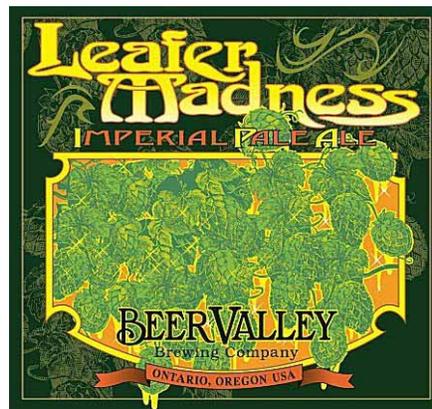
Northwest Pale Ale (NWPA)

Extremely hoppy IPA variant made with Pacific Northwest hops. Commercial examples include Deschutes Red Chair NWPA.

Double and Triple India Pale Ale

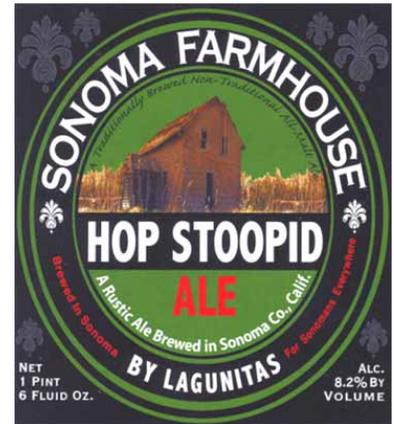
Double India Pale Ales (abbreviated Double IPAs or DIPAs) are a strong, very hoppy style of pale beer. Also known as Imperial IPAs (or IIPAs), these beers have high amounts of malt and hops. Double IPAs typically have alcohol content above 7% by volume. IBUs are in the very high range (60+). To add to the confusion however, is the fact that American “regular” IPAs (most notably the aforementioned Ballantine IPA of Newark, NJ) long had an ABV of 7.5% and was 70+ IBUs; It was a product that was actually regularly available from the mid 1930's through the 1980's.

There are some brewers that believe the name should be San Diego Pale Ale, since the style most likely started near San Diego, California—specifically a Double IPA brewed



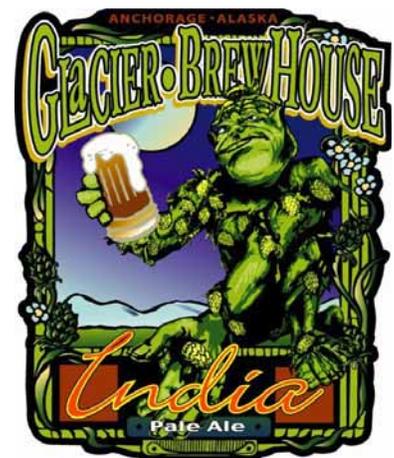
in 1994 by Vinnie Cilurzo, then head brewer of Blind Pig Brewing Company of Temecula, California (now brewmaster at Russian River Brewing Company). Cilurzo claims he “accidentally” created the style by adding 50% too much malt to his mash tun. He then “corrected” this mistake by adding 100% more hops. This is up for some debate, however, as the local San Diego Pizza Port brewery claims to have been brewing “the original San Diego IPA”, since 1992 when they opened their brewery (two years before Cilurzo and Blind Pig). Still others attribute the creation of this style to Rogue Ales, a microbrewery in Newport, Oregon, and its I2PA beer, brewed in 1990.

Northern California breweries such as Lagunitas and Russian River as well as those in the San Diego area have taken to the Double IPA style (DIPA), including Stone Brewing Company, Green Flash, Oggi's Brewery, Alpine Beer Company, Alesmith, Ballast Point Brewing Company, and Port Brewing Company, etc. The style is extremely common in Oregon, with DIPAs produced by



most microbreweries, including Rogue Ales, Deschutes Brewery, Hair of the Dog Brewing Company, Full Sail Brewing Company, Ninkasi Brewing Company, Beer Valley Brewing Co., BridgePort Brewing Company, Laurelwood Brewery. Some DIPAs are now even made in Denmark, Belgium, and Norway.

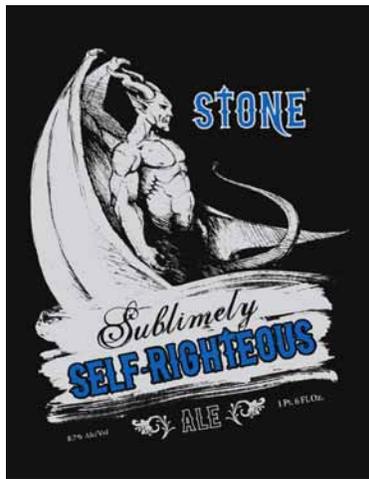
Many of the stronger Double IPAs could be alternately classified as American barleywines or Triple IPAs. As a relatively young style, it is still being determined. It is one of the fastest growing styles in the craft beer industry, and a favorite among hopheads. 100% more malt and 200% more hops is the basic (but unofficial) guideline for a Triple IPA versus a normal IPA.



Stone Sublimely Self Righteous Ale

Stone Brewing Co. (8.7 ABV)

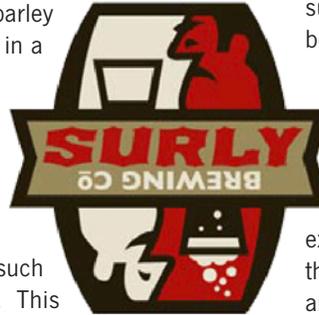
We re brewers whose substantial mettle and idiomatic approach to brewing allows us to consistently create works of art such as this justifiably self righteous ale. Its bitterness hits our sweet spot. Its blackness lightens our hearts. Its liquid dichotomy pulls it all together in this sublimely sacrosanct ale. Yes, we damn well know our stuff here at Stone, and it would be irresponsible of us not to acknowledge how remarkable this heavenly creation of ours is. Thus the name we are compelled to give it ... Stone Sublimely Self Righteous Ale ... serves as a reminder of just how good we are, in both liquid and verbal form. We re certainly not perfect. Too often, we allow our modesty to get the best of us as we re simply not inclined towards senseless braggadocio. When youre good, youre good. And when you do something great, the least you can do is acknowledge it. Others benefit from knowing. In this case, we find that we are compelled to point out how amazing this beer is that we rightly call the Stone Sublimely Self Righteous Ale. First brewed in 2007 as



Stone 11th Anniversary Ale, this beer was an instant hit. With us. Other folks with great taste loved it too, but we were focused on how much we liked it, and we felt it was truly sublime. That euphoria didnt last long though, as it was soon replaced with the grim reality that when we sold out of it there wouldnt be any more. For Us. And that was simply unacceptable. So, we are now blessing ourselves, and you the enlightened, with this beer on a full time basis.. Thusly, you may now revel in your own self righteousness as you see fit with this glorious example of ours. You are genuinely welcome, as it is our pleasure.

Surly Furious

Like Hops? You'll like this fire-hued beer. This is the beer I have always dreamed of making. This is the beer that would come to mind while spending the last two years tearing down walls, hanging sheetrock, moving kegs, power washing the ceilings, arguing with various agencies, and cutting the water main. Without Golden Promise malt, made by family-owned Simpsons Malt, Furious would just be pissed offed. From Scotland, this malt is still produced in the tradition of turning over the barley by hand, resulting in a malt that is unsurpassed in its quality. Golden Promise is also used extensively by premium whisky distilleries such as The Macallan. This malt provides the backbone for the intense hop character. Four American hop varieties are used at a rate of over three pounds per barrel. The result is a rich malt sweetness infused with bright hop flavor and aroma from beginning to end. Oh yeah, it's about 6% alcohol and around 100 IBUs.



Devil vs. Wallop

Two of my first beers of 2009 happened to be two hopped-up offerings from Downingtown, Pennsylvania's Victory Brewing Company. I decided to pit the two against each other without prejudging them based on any of the beer ratings websites. I'll attack the competition from the various components of beer rating, and in the interest of space I'll refer to them as 'Devil' and 'Wallop.' The 'Hop' seems a bit redundant.

Appearance: Devil comes out quite cloudy, darker than orange but not quite to the candy cherry level. Let's call it light ruby. I tend to use ruby as a beer color quite a bit. Wallop is much more golden, while still cloudy. The color spectrum runs from pure gold at the bottom to a sort of amberish-melon at the

top. Wallop definitely has the larger head of the two, but neither stick around for long. Edge: Wallop.

Smell: Devil reeks of floral hops, as you can imagine. It's much the same as many IPAs out there, and although I don't want to bulk them all together, this isn't an aroma I haven't smelled before. Wallop gives me a little more complexity. Yes, those monster hops are instantly present, but there's a sweet side to this one, maybe honey, that I didn't detect in the Devil. With that said, if my nose could subconsciously gravitate toward one smell, I bet it'd pick over-the-top hops. Edge: Devil.

Taste: Well. I must say off the bat that neither of these would rank among my top ten hopfuls, and that is disappointing. Devil's flavor actually made me raise my eyebrows a bit. It was, without exaggeration, like eating a fresh hop right off the plant. I didn't get any citrus, no sweetness, and not much depth.

A potent kick to the taste buds. Wallop wasn't as blatant, and had much better balance. It's crispier and brighter at the start, but slows down to a smooth butter. And the hops are bold enough. Plus, there's a bit more alcohol in this one. Edge: Wallop.

Mouthfeel: I like Devil here. It has a huge pine finish and leaves the palate quite dry, which I love. Wallop is dry as well, but it's much more smooth going down than it is clingy. Edge: Devil.

Drinkability: As I said earlier, you won't find either of these on my best of '09 list (already thinking about it). Therefore, I wouldn't seek either out at my local beer store in favor of a different staple. Wallop is a seasonal, but Devil is available all year. They're both drinkable. They're both decent. I guess I just like Wallop a bit more. Edge: Wallop.

Final tally: Hop Wallop 3, HopDevil 2. It's really not that close for me. The difference in taste is enough to sway the whole argument.

