

The Herald Tribune



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Newsletter of the Ann Arbor Brewers' Guild

June 2011

June Meeting

This month's meeting of the AABG is Friday June 10th. It will be hosted by **Chuck Warpehoski**. See the map and directions on the next page. The featured style is **Wheat Beers**.

Hoegaarden

A little village in the province of Flemish Brabant in Belgium, Hoegaarden is the birthplace of 'Wheat Beer'. Renowned for its rich soil, bountiful wheat harvests, and abundant barley crops, the area has justifiably earned its reputation as a 'brewing country'.

Hoegaarden continued on next page...

AABG 2011

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|-----------------|---------------------------------|--|
| January | Randy deBeauclair | English Pale Ales* |
| February | Phil Wilcox JBC | Belgians |
| March | Rolf Wucherer | Bock* |
| April | Josh Budde | Wood Aged Beers* |
| May | Stephen Krebs | Pilsner |
| June | Chuck Warpehoski | Wheat Beers |
| July | Roger Burnes | Mead* |
| August | Patti Smith & Jeff Bletch | Sour Beers |
| September | Jeff Renner | Specialty/Experimental/ Historical* |
| October | | Hefeweizen* |
| November | Chris Frey | Porter and Stout |
| December | Rolf Wucherer | Dark Lagers* |

* 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 10, 7:30pm
Chuch Warpehoski
2020 Winewood
Ann Arbor, MI
734 332 8623

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.

AABG Policy

AABG encourages responsible, legal consumption of homebrewed and craft beers. You must be at least 21 years old to attend AABG meetings.



... Hoegaarden continued

It all started in Hoegaarden around 1445 with monks who divided their time between prayers, devotion, and the manufacture of wine and beer. The monks were the first to discover the unique recipe for Hoegaarden wheat beer. With a little patience and some truly inspired experimentation, they refined it to the blend we know today.

As this area of Belgium was part of the Netherlands at the time, the monks had access to the diverse range of exotic herbs and spices being imported from the Dutch colonies in the East Indies. Certain historical records suggest that the very first wheat beers were, in fact, intensely sour, and this is what may have led the monks to their creative blending with Curaçao orange peel and coriander. With these exotic ingredients, they created the world famous Hoegaarden recipe.

Over hundreds of years, the village's brewing industry grew. In 1709, the town boasted 12 breweries and it proved to be a golden century in the town's history. The wealth of the region continued to grow and by 1726, Hoegaarden possessed 36 breweries and over 110 malting houses.

By the end of the 19th century, Hoegaarden was a true brewing centre with 36 breweries in a village of only 2,000 inhabitants. Hoegaarden's long-term prosperity seemed guaranteed, but the world was moving on. The post-World War II economy, industrial production, new refrigeration techniques, and the rise of clear lagers all took their toll. The 'lager revolution' pulled most of the global market away from traditional wheat beer and in 1957, Tomsin, the last wheat beer brewery in Hoegaarden, closed its doors.

In 1965, faced with the prospect of their beloved beer being lost forever, a group of Hoegaarden villagers agreed that something must be done. The village milkman, Pierre Celis (who had worked at the Tomsin wheat beer brewery before it closed in 1957), took it upon himself to revive the beer. And he did so with great success.

Remaining faithful to the authentic recipe, Celis almost single-handedly revived Hoegaarden's brewing industry. Starting with one Brewing Copper in the dairy where he worked, his dream became reality. As demand for the beer grew, he began to manufacture at a larger scale and moved into bigger

premises. Celis named his brewery 'De Kluis', ('The Cloister') in acknowledgement of the brewery established by the monks when they first began brewing in Hoegaarden.

By 1985, Celis was producing over 75,000 hectolitres a year, and was about to begin exporting to the United States. Unfortunately, his success was short-lived as disaster struck in the form of a fire that destroyed the brewery. No banks were willing to help with the financial costs of rebuilding the brewery, and the future of Hoegaarden wheat beer looked bleak. Eventually, Artois brewery (the brewers of Stella-Artois) offered to help in return for a share of the business. This new relationship led to the rebuilding of the Hoegaarden brewery and the continuation in production of the legendary wheat beer. The full-time brewery management of Hoegaarden was taken over by the international brewery Interbrew (now known as Anheuser-Busch InBev) in 1987.

Hoegaarden's award-winning wheat beers are now enjoyed on a global level. Since the 1990s, AB InBev have worked hard to ensure Hoegaarden is exported across the world to places such as Europe, North America, Australia, Singapore, and China.

Wheat Beers

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 (as required by law in Germany). The flavor 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 flavorings 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 top-fermenting beer. 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* (the prefix "hefe" is German for yeast) is the name for unfiltered wheat beers, while *kristallweizen* ("kristall" being 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 beer yeasts.

Sour beers 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.

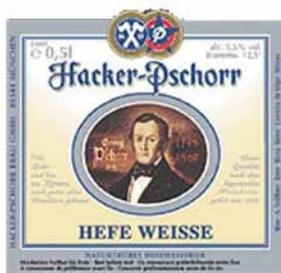
Wheat beers are commonly marketed as spring or summer seasonal products.

Weissbier

A *kristallweizen* (left) and a *hefeweizen* (right)

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.



Alternative terms for *hefeweizen* include *hefeweissbier*, *weissbier*, *hefeweisse*, *dunkelweizen*, *weizenbock*, and *weizenstarkbier*.

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 top-fermenting 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 flavour notes produced by Weissbier yeast include "banana" (amyl acetate), "bubble gum", and sometimes "vanilla" (vanillin).

Some prominent commercial examples of *hefeweizen* are produced by Hopf, Paulaner, Muskoka Hefe-Weissbier, Tucher, Erdinger, Schneider Weisse (original amber only), Franziskaner, Schweiger, Hacker-Pschorr,

Ayingen (Bräu Weisse), Weihenstephaner, Magic Hat (Circus Boy), Samuel Smith Brewery and Widmer Brothers. The style is currently consumed 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 hoppy, 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.