

The Herald Tribune



Volume # 25 Issue # 7

Newsletter of the Ann Arbor Brewers' Guild

July 2011

July Meeting BeerBQ

This month's meeting of the AABG **BeerBQ** is Saturday July 16th. It will be hosted by **Roger Burns**. See the map and directions on the next page. The featured style is **Mead**.

Style List

- 24. **Traditional Mead**
 - 24A. Dry Mead
 - 24B. Semi-sweet Mead
 - 24C. Sweet Mead
- 25. **Melomel (fruit mead)**
 - 25A. Cyser
 - 25B. Pyment
 - 25C. Other Fruit Melomel
- 26. **Other Mead**
 - 26A. Metheglin
 - 26B. Braggot
 - 26C. Open Category Mead

AABG 2011

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 Burns	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 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>

26B. Braggot

A Braggot is a mead made with malt.

Aroma: Depending on the sweetness, strength and base style of beer, a subtle to distinctly identifiable honey and beer character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The honey and beer/malt character should be complementary and balanced, although not always evenly balanced. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). If a base style of beer or type of malt is declared, the aroma might have a subtle to very noticeable character reflective of the beer style (different styles and malts have different intensities and characters). A hop aroma (any variety or intensity) is optional; if present, it should blend harmoniously with the other elements. Standard description applies for remainder of characteristics.

Appearance: Standard description does not apply due to beer-like characteristics. Clarity may be good to brilliant, although many braggots are not as clear as other meads. A

light to moderate head with some retention is expected. Color may range from light straw to dark brown or black, depending on the variety of malt and honey used. The color should be characteristic of the declared beer style and/or honey used, if a variety is declared. Stronger versions may show signs of body (e.g., legs).

Flavor: Displays a balanced character identifiable as both a beer and a mead, although the relative intensity of flavors is greatly affected by the sweetness, strength, base style of beer, and variety of honey used. If a beer style is declared, the braggot should have some character traceable to the style although the flavors will be different due to the presence of honey. If a variety of honey is declared, the braggot should feature a subtle to prominent varietal character (different varieties have different intensities). Stronger and/or sweeter braggots should be expected to have a greater intensity of flavor than drier, lower gravity versions. The finish and aftertaste will vary based on the declared level of sweetness (dry to sweet), and may include both beer and mead components. A wide range of malt characteristics is allowable, from plain base malts to rich caramel and toast flavors to dark chocolate and roast flavors. Hop bitterness and flavor may be present, and may reflect any variety or intensity; however, this optional character should always be both suggestive of the base beer style and well blended with the other flavors. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description does not apply due to beer-like characteristics. Smooth mouthfeel without astringency. Body may vary from moderately light to full, depending on sweetness, strength, and the base style of beer. Note that stronger meads will have a fuller body. A very thin or watery body is undesirable, as is a cloying, raw sweetness. A warming sense of well-aged alcohol may be present in stronger examples. Carbonation will vary as described in the standard



Braggot continued on next page...

When and Where

Saturday, July 16 1p.m.
Roger Burns
6509 Fleming Creek Dr
Ann Arbor, MI

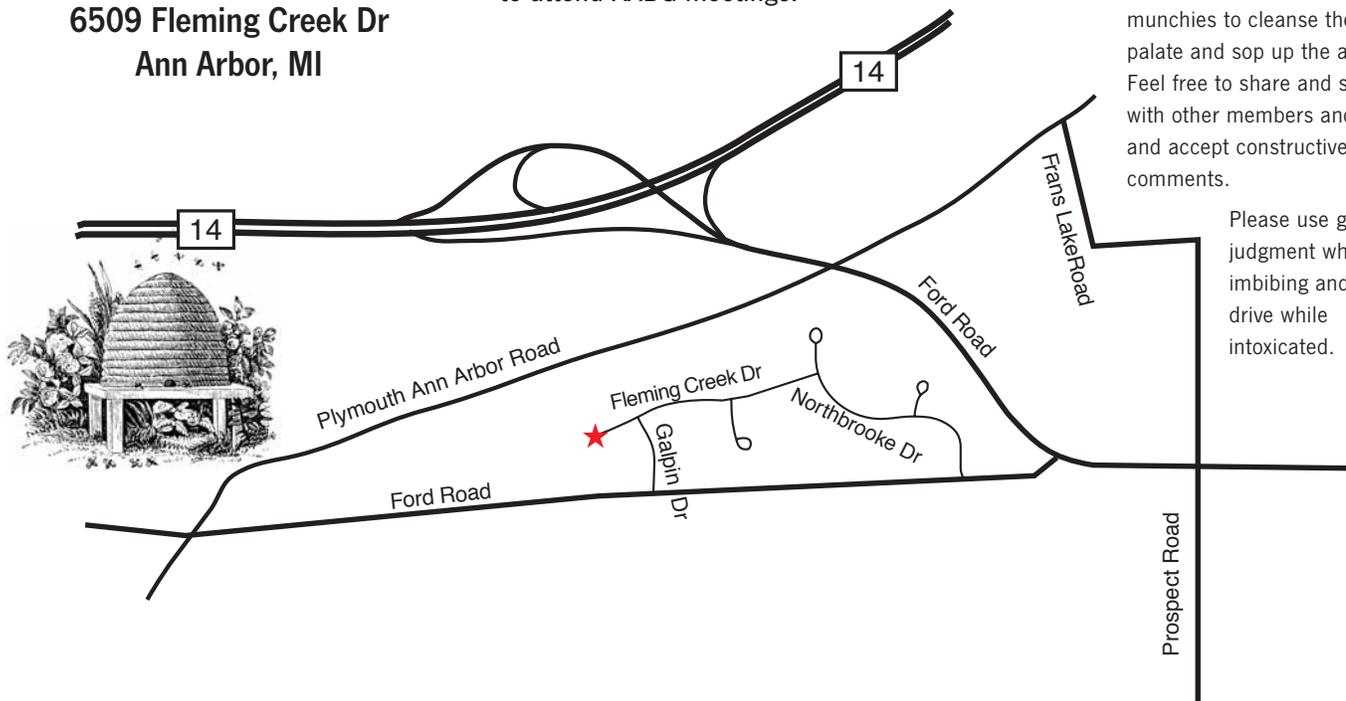
AABG Policy

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.



... Braggot continued

description. A still braggot will usually have some level of carbonation (like a cask bitter) since a completely flat beer is unappetizing. However, just as an aged barleywine may be still, some braggots can be totally still.

Overall Impression: A harmonious blend of mead and beer, with the distinctive characteristics of both. A wide range of results are possible, depending on the base style of beer, variety of honey and overall sweetness and strength. Beer flavors tend to somewhat mask typical honey flavors found in other meads.

Ingredients: A braggot is a standard mead made with both honey and malt providing flavor and fermentable extract. Originally, and alternatively, a mixture of mead and ale. A braggot can be made with any type of honey, and any type of base beer style. The malt component may be derived from grain or malt extracts. The beer may be hopped or not.

If any other ingredients than honey and beer are contained in the braggot, it should be

entered as an Open Category Mead. Smoked braggots may be entered in this category if using smoked malt or a smoked beer as the base style; braggots made using other smoked

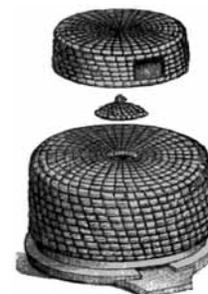


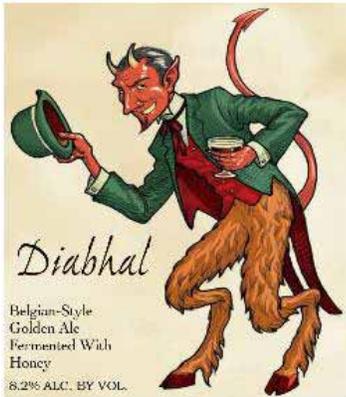
ingredients (e.g., liquid smoke, chipotles) should be entered in the Open Category Mead style.

Comments: Sometimes known as “bracket” or “brackett.” The fermentable sugars come

from a balance of malt or malt extract and honey, although the specific balance is open to creative interpretation by brewers. See standard description for entrance requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the base style or beer or types of malt used. Products with a relatively low proportion of honey should be entered in the Specialty Beer category as a Honey Beer.

Commercial Examples: Rabbit's Foot Diabhal and Bière de Miele, Magic Hat Braggot, Brother Adams Braggot Barleywine Ale, White Winter Traditional Brackett





Rabbits Foot Diabhal

Style: Belgian Strong Ale
Sunnyvale, California USA

Description

Fermented with traditional Belgian barley, yeast and candi sugar we have taken the liberty of adding a generous amount of the finest honey to create the only ale of its kind. Lightly carbonated when bottled or with a thick head and fantastic 'belgian lace' when poured from the tap. At 8.2% ABV it is similar to a tripel, but paler, drier and lighter bodied due to the honey. The style is often named after the devil and of course we have taken the opportunity to do the same - our version, "Diabhal" or Devil in Irish.

White Winter Traditional Brackett

More than 18 months of aging (in my fridge!!!) have done wonders for this beer. What an improvement. Deep amber-bronze. No bubbles. Moderate tan head dissipates rapidly to a skim around the glass. Vanilla, deep, deep vanilla. Oak. Light honey, subtle strawberry jam. Deep jammy sweet fruit, followed quickly by earthy toffees and finally by semi-dry vanilla, hazelnut, and hoppy flavors. The transition is noticeable and complex. Front is heavy, super sweet, syrupy. Center is sweet. Finish is tangy and bubbly. It almost becomes sour as it warms. After finish goes back to heavy and syrup. This seems to pack a big punch. Is it possible that this has continue fermenting in the bottle this whole time? It seems impossible yet I feel rather buzzed off this. Overall, very interesting and deep. Tasty, with the mouthfeel being the highlight. This has improved so much over time. I can't wait to try another bottle next year!



Magic Hat Braggot

Brewed by Magic Hat Brewing Company
Style: Mead
South Burlington, Vermont USA

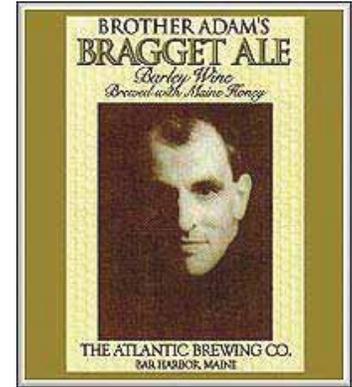
Our inaugural Epic Elixir is Braggot, a most remarkable honey ale, made with specialty malt and an extraordinary 600 pounds of wildflower honey from Vermont's Champlain Valley. All this honey adds smoothness with subtle hints of chamomile. Braggot is an ale of shining perfection that simply must be experienced to be understood. But hurry ... for Braggot, as with each entry in our Humdinger series, will vanish almost as soon as it arrives. Get a bottle of Braggot today and come to know a new "Ale of Legend".



Kuhnhehn Braggot

Style: Braggoy
Warren, Michigan USA

Gold to amber color. Strong earthy honey aroma, medium sweetness, honey dominates over the malt character. Pours a nice head. This mead is made from Michigan Star Thistle honey. Braggot is made from 2/3 honey and 1/3 malt. It required 1 year of aging for this mead to reach maturity. This Braggot will handle age beautifully. We recommend you try a bottle today and an aged one in a few more years. This mead is carbonated naturally in the bottle, so there will be a yeast sediment in the bottom. Recommended serving temperature is 50 F. This example is one of just a few Braggots available in the world.



Atlantic Brother Adams Honey Bragget Ale

Brewed by Atlantic Brewing Company
Style: Mead
Bar Harbor, Maine USA

Akin to a barley wine, we suggest this ale as an after dinner drink. It has a truly unique & sophisticated flavor due to the use of wildflower honey as the catalyst for the production of alcohol. We simply use pale malt and a very small amount of Target hops in this Belgian style ale. The bulk of the body, color and sweetness come from the 2,000 lbs. of honey we add to the boil. The Brother is cellared for up to a year before it is bottled, which helps to marry the flavors and create the complex palate in this Braggot.