



The Herald Tribune

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Newsletter of the Ann Arbor Brewers' Guild

August 2011

August Meeting

This month's meeting of the AABG is Friday August 12th. It will be hosted by **Patti Smith and Jeff Bletch**. See the map and directions on the next page. The featured style is **Sour Beers**.

17. Sour Beers

- 17A. Berliner Weisse
- 17B. Flanders Red Ale
- 17C. Flanders Brown Ale/Oud Bruin
- 17D. Straight (Unblended) Lambic
- 17E. Gueuze
- 17F. Fruit Lambic

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 Burnes	Mead*
August	Patti Smith & Jeff Bletch	Sour Beers
September	Jeff Renner	Specialty/Experimental/ Historical*
October	Bob Scholl	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>

17A. Berliner Weisse

Aroma: A sharply sour, somewhat acidic character is dominant. Can have up to a moderately fruity character. The fruitiness may increase with age and a flowery character may develop. A mild *Brettanomyces* aroma may be present. No hop aroma, diacetyl, or DMS.

Appearance: Very pale straw in color. Clarity ranges from clear to somewhat hazy. Large, dense, white head with poor retention due to high acidity and low protein and hop content. Always effervescent.

Flavor: Clean lactic sourness dominates and



can be quite strong, although not so acidic as a lambic. Some complementary bready or grainy wheat flavor is generally noticeable. Hop bitterness is very low. A mild *Brettanomyces* character may be detected, as may a restrained fruitiness (both are optional). No hop flavor. No diacetyl or DMS.

Mouthfeel: Light body. Very dry finish. Very high carbonation. No sensation of alcohol.

Overall Impression: A very pale, sour, refreshing, low-alcohol wheat ale.

History: A regional specialty of Berlin; referred to by Napoleon's troops in 1809 as "the Champagne of the North" due to its lively and elegant character. Only two traditional breweries still produce the product.

Comments: In Germany, it is classified as a *Schankbier* denoting a small beer of starting gravity in the range 7-8°P. Often served with

the addition of a shot of sugar syrups ('mit schuss') flavored with raspberry ('himbeer') or woodruff ('waldmeister') or even mixed with Pils to counter the substantial sourness. Has been described by some as the most purely refreshing beer in the world.

Ingredients: Wheat malt content is typically 50% of the grist (as with all German wheat beers) with the remainder being Pilsner malt. A symbiotic fermentation with top-fermenting yeast and *Lactobacillus delbrückii* provides the sharp sourness, which may be enhanced by blending of beers of different ages during fermentation and by extended cool aging. Hop bitterness is extremely low. A single decoction mash with mash hopping is traditional.

Vital Statistics:

OG: . . . 1.028 - 1.032
 FG: . . . 1.003 - 1.006
 IBUs: 3 - 8
 ABV: 2.8 - 3.8%
 SRM: 2 - 3

Commercial Examples: Schultheiss Berliner Weisse, Berliner Kindl Weisse, Nodding Head Berliner Weisse, Weihenstephan 1809 (unusual in its 5% ABV), Bahnhof Berliner Style Weisse, Southampton Berliner Weisse, Bethlehem Berliner Weisse, Three Floyds Deesko

Berliner Weisse

Berliner Weisse is a cloudy, sour wheat beer of around 3% abv. It is a regional beer from Northern Germany, mainly Berlin, dating back to the 16th century. By the 19th century, Berliner Weisse was the most popular alcoholic drink in Berlin, and 700 breweries produced it. By the late 20th century there were only two breweries left in Berlin producing the beer, and a handful in other parts of Germany. The name "Berliner Weisse" is protected in Germany, so it can only be applied to beers brewed in Berlin. However, there are a number of American and Canadian brewers who make a beer in the Berliner Weisse style, and use the name.

Weiss continued on next page...

WHEN AND WHERE

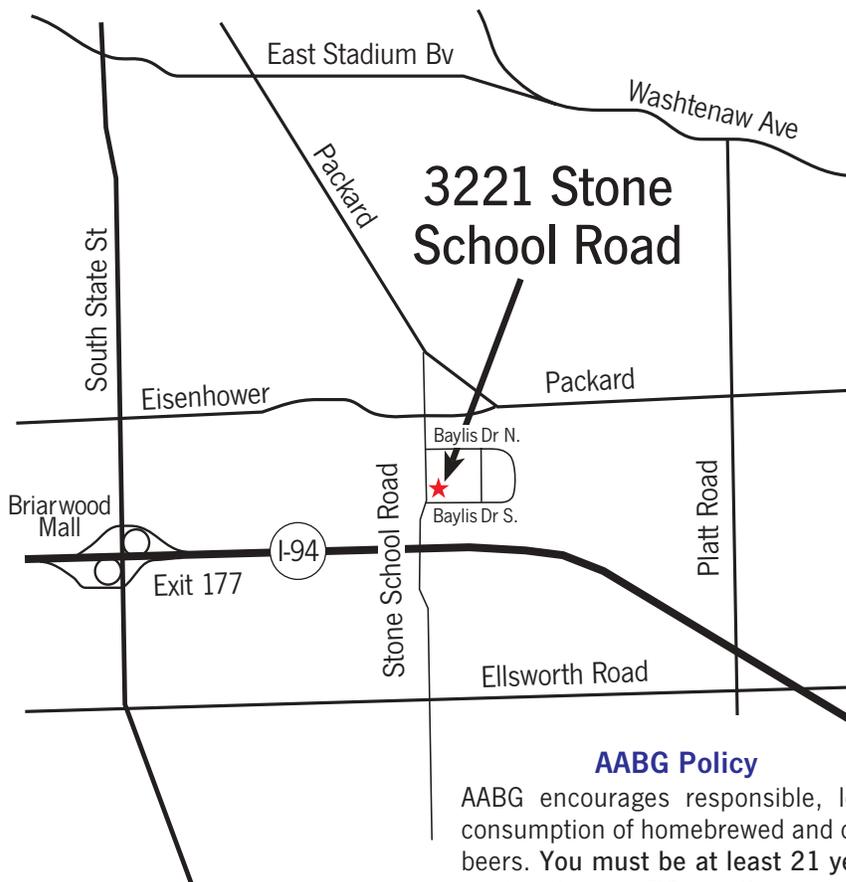
Friday August 12, 7:30 p.m.
Patti Smith and Jeff Bletch
3221 Stone School Road
Ann Arbor, MI 48108
649.4647

Directions

Patti and Jeff live on Stone School between two Baylis streets, which is one big loop. So you pass one Baylis, but if you pass a second Baylis, you've gone too far. Their house has front yard garden beds and a windsock and a big driveway, but additional parking can be found on the Baylis.

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.

... *Weiss* continued

History

Most beer authorities trace the origins of Berliner Weisse to an unknown beer being produced in Hamburg which was copied and developed by the 16th century brewer Cord Broihan. Broihan's beer, *Halberstädter Broihan*, became very popular, and a version was being brewed in Berlin by the Berlin doctor J.S. Elsholz in the 1640s. An alternative possibility, given by Protz among others, is that migrating Huguenots developed the beer from the local red and brown ales as they moved through Flanders into Northern Germany.

Some sources, such as Dornbusch, give the date 1572 as being the earliest record of the beer being brewed in Berlin.

Frederick Wilhelm encouraged the spread of the beer through Prussia, declaring it as "best for our climate", and having his son, Frederick the Great, trained to brew it. A popular story is that Napoleon's troops dubbed it "The Champagne of the North" in 1809.

A typical modern strength for Berliner Weisse is around 3% abv, though strength may have varied at times. Traditionally, beers brewed in March (Märzen beers) were brewed stronger and allowed to mature over the summer months, and there is a report that this may have also happened with Berliner Weisse — the bottles being buried in sand or warm earth.

Brewing

Modern brewing methods use a low proportion of wheat, generally ranging from 25% to 50%, and deliberately create a sourness either by a secondary fermentation in the bottle (Jackson suggests that traditionally bottles were buried in warm earth for several months), or by adding *Lactobacillus*. Records from the early 19th century indicate that the beer was brewed from five parts wheat to one part barley, and drunk young, with little indication of creating sourness with either a secondary fermentation or by adding *Lactobacillus*.

Brands

At the height of Berliner Weisse production in the 19th century, it was the most popular alcoholic drink in Berlin, and 700 breweries produced it. By the end of the 20th century there were only two breweries left in Berlin, and a handful in the rest of Germany. The two Berlin breweries, Berliner Kindl and Schultheiss, are both now owned by the Oetker Group and the only brand still produced in Berlin is *Berliner Kindl Weisse*.

Serving

Berliner Weisse is typically served in a bowl-shaped glass with flavoured syrups, such as raspberry (Himbeersirup), or woodruff (Waldmeistersirup). The beer may also be mixed with other drinks, such as pale lager, in order to balance the sourness.