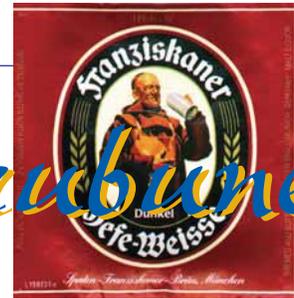


The Herald Tribune



Volume # 25 Issue # 10

Newsletter of the Ann Arbor Brewers' Guild

October 2011

October Meeting

This month's meeting of the AABG is Friday October 14th. It will be hosted by **Bob Scholl**. See the map and directions on the next page. The featured style is **Hefeweizen**.



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 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>

GERMAN WHEAT AND RYE BEER

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, spritzly 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, October 14, 7:30 pm

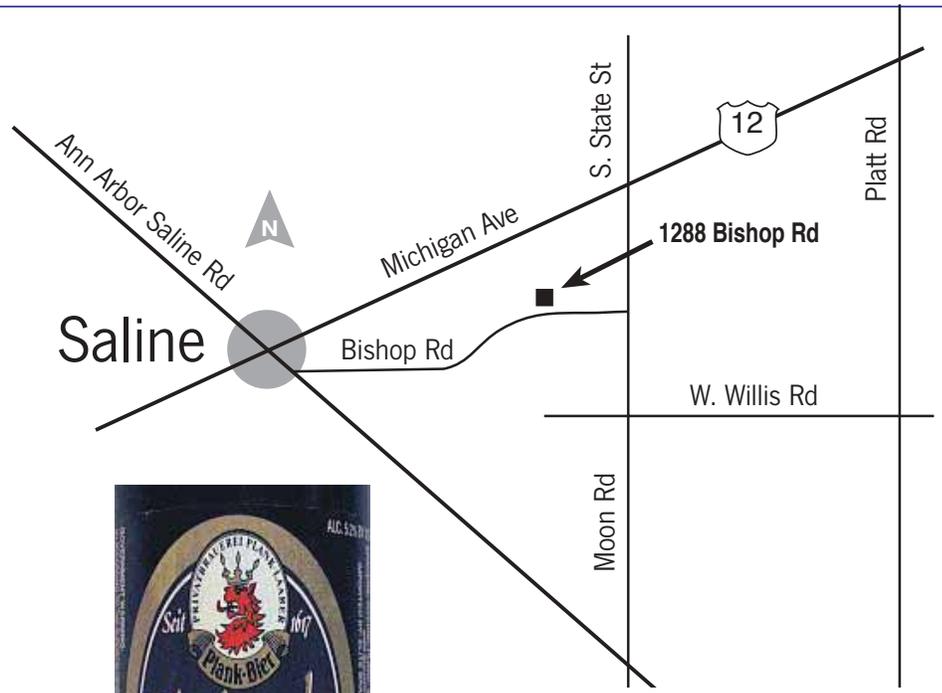
**Bob Scholl
1288 Bishop Rd
Saline Michigan
429-1357**

Directions

Take Moon Road south from US-12 (South State St changes into Moon at US-12). Go approximately 2 miles then turn right on Bishop Road. Bob's house is about half a mile down on the right.

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.

Weissbier

Weissbiers feature fermentation by-products such as esters (which lend fruity flavors and aromas), especially amyl acetate, reminiscent of bananas, and the phenolic compound guaiacol, a metabolite of ferulic acid, which smells and tastes like cloves. Other phenolics sometimes found in Weissbiers evoke medicinal or smoky sensations. The bittering level of most Weissbiers is close to 15 International Bitterness Units, a relatively low level. Hop flavor and aroma are typically low



Tasting Hefeweizens

I've never seen a German add a slice of lemon to a Weissbier but apparently some do. I think it ruins the taste of the beer and the acidity of the lemon kills the head. I can see the point of adding a wedge of lime to Corona because the taste of the beer is so vapid that the zest of the lime is a welcome



reminder that your taste buds are still working, but decent beers shouldn't need a fruit garnish, in my humble opinion. However, I'm told that it is more common to add lemon slices to the filtered version of Weissbier: Kristallweizen.

Wheat beers were originally forbidden by the Reinheitsgebot (German beer purity law), that forbade the inclusion of anything but barley, hops and water (spontaneous fermentation was used instead of yeast). Some say the law was originally intended to save wheat for the baking of bread. Roger Protz states that the Bavarian royal family held a monopoly over barley production and wished to prevent the use of other grains in beer from undermining their monopoly. All the while, the royal Wittelsbach gangsters were still enjoying wheat beers denied to the general population. The laws were relaxed to allow the Schneider brewery to brew wheat beers in 1850. Schneider Weisse is still one of the better examples of the type, and somewhat darker than most.

Weizenbock is a variation on the Hefeweizen style but brewed to have stronger alcohol content as with Bock lagers—typically around 6.4%.

Tasting German Wheat Beers

To compare the relative merits of some Weissbiers I organised a blind tasting with Bob Thompson, a big Weissbier fan. We sampled nine beers without knowing which was which, giving them marks out of ten for nose, taste and finish. Our clear favourite was Weihenstephaner Hefe Weissbier (score:

9, 9, 8.5), which had a rich, banana-clove, toffee-butter nose and was a gorgeous, juicy rich mouthful of spicy banana, with a very spicy, dry finish in which the clove flavour was even more prominent. Superb! The standard to which Weissbiers should aspire.

Our next favourite was Schneider Weisse (score: 8.5, 8.5, 8), significantly darker in colour than other Weissbiers, almost as dark as a dunkel. It had a rich, banana-clove nose but with hints of licorice and a deep, rich mouthfeel, smooth and satisfying, with hints of toffee and a light grassy note. The finish was dry and spicy, but not in such a pronounced way as the Weihenstephaner.

Joint third place went to Maisels Weisse Original, Schöfferhofer Hefeweizen and Gutmann Hefeweizen. Maisels (score: 6, 7, 7) was not too distinctive on the nose (spicy, mainly banana and cloves but less prominent than in some others) but it really stood out from the rest of the Weissbiers with its sparkling, spritzy, fizzy-on-the-tongue, refreshing character. It was very light and refreshing, with hints of lemon and grapefruit, very more-ish, with a spicy but not-too-dry finish.

Gutmann (score: 6.5, 7.5, 6) had a light spicy-banana nose, with perhaps some hints of spongecake or light fruitcake. A banana sponge cake, perhaps? It was juicy and distinctive in the mouth, with the characteristic banana hints, with a mildly spicy but not at all dry finish. There were some fairly noticeable chunks of yeast at the bottom of the glass, but that may have been a storage or transit issue.

We both fondly remembered Schöfferhofer Hefeweizen (score: 6.5, 7, 6.5) as the first German Weissbier we had ever encountered. We agreed that it was an ideal, gentle introduction to Weissbiers and one that we would easily recommend to Weissbier virgins. The nose was of creamy banana with gentle clove hints. In the mouth: "smooth, quaffable, down-the-hatch... very nice, soft, drinkable, easy and juicy" with a slightly spicy, not-too-dominant finish with hints of grapefruit.

Karg Helles Hefe-Weißbier (score: 6, 6, 6) had a zesty, slightly cidery nose and was sharp in the mouth, with lots of grapefruit flavour, becoming peppery and spicy in the finish.

Staffelberg-Brau Hefe-Weissbier (score: 5.5, 5.5, 6.5) had lots of vanilla on the nose, with

the usual banana-clove character and a grassy hint. In the mouth I found it had perhaps more of a lemon than banana flavour, again with a grassy hint. We both found the finish to be quite spicy.

Karg Dunkles Hefe-Weißbier (score: 6, 5.5, 5.5) was quite light for a Dunkel and looked rather like Schneider Weisse. Bob found gooseberry on the nose and I thought it had hints of strawberry, maybe jam roly-poly pudding, with sharp lemon and vanilla. Bob wasn't keen on the taste, finding it difficult to judge and not too good. I thought it was juicy but fairly thin, with a sharp, spicy, but not very dry finish.

In last place came Sainsbury's Taste the Difference Bavarian Style Wheat Beer (score: 5.5, 5.5, 5.5), though it was maybe a little unfair to compare it with genuine Bavarian wheat beers, as it is brewed in London. Bob thought the nose had a very pronounced



banana-vanilla quality but I thought it was a combination of apple and vanilla with a buttery hint. I found the apple hints in the mouth also, making it quite different to the other beers. Bob thought it was "OK, average, not very spicy". I agreed that it wasn't very spicy by comparison with the others but was quite zesty and creamy in the mouth, with a lemon-grapefruit, juicy, not dry, finish. We weren't able to tell that it wasn't a genuine Bavarian beer, though.

Other types of German wheat beer:

- Kristallweizen: a clear, filtered version of hefeweizen.
- Dunkel: a term used to describe dark wheatbeers as well as dark lagers.
- Gose: a distinctive Leipzig wheat beer brewed with salt and coriander.
- Berliner Weisse: a very tart, sharp, Berlin wheat beer.

— Ben Jones
germanbeerguide.co.uk