

The Herald Tribune



Volume # 25 Issue # 11

Newsletter of the Ann Arbor Brewers' Guild

November 2011

November Meeting

This month's meeting of the AABG is Friday November 11th. It will be hosted by **Chris Frey**. See the map and directions on the next page. The featured style is **Porters and Stouts**.

12. PORTER

- 12A. Brown Porter
- 12B. Robust Porter
- 12C. Baltic Porter

13. STOUT

- 13A. Dry Stout
- 13B. Sweet Stout
- 13C. Oatmeal Stout
- 13D. Foreign Extra Stout
- 13E. American Stout
- 13F. Russian Imperial Stout

impression. Light use of oatmeal may give a certain silkiness of body and richness of flavor, while heavy use of oatmeal can be fairly intense in flavor with an almost oily mouthfeel. When judging, allow for differences in interpretation.

Ingredients: Pale, caramel and dark roasted malts and grains. Oatmeal (5-10%+) used to enhance fullness of body and complexity of flavor. Hops primarily for bittering. Ale yeast. Water source should have some carbonate hardness.

Vital Statistics:

- OG: . . . 1.048 - 1.065
- FG: . . . 1.010 - 1.018
- ABV: 4.2 - 5.9%
- IBUs: 25 - 40
- SRM: 22 - 40

Commercial Examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, McAuslan Oatmeal Stout, Maclay's Oat Malt Stout, Broughton Kinmount Willie Oatmeal Stout, Anderson Valley Barney Flats Oatmeal Stout, Tröegs Oatmeal Stout, New Holland The Poet, Goose Island Oatmeal Stout, Wolaver's Oatmeal Stout

Some History

Oatmeal stout is a stout with a proportion of oats, normally a maximum of 30%, added during the brewing process. Even though a larger proportion of oats in beer can lead to a bitter or astringent taste, during the medieval period in Europe, oats were a common ingredient in ale, and proportions up to 35% were standard. However, despite some areas of Europe, such as Norway, still clinging to the use of oats in brewing until the early part of the 20th century, the practice had largely died out by the 16th century, so much so that in 1513 Tudor sailors refused to drink oat beer offered to them because of the bitter flavour.

OMS continued on next page...

13C. Oatmeal Stout

Aroma: Mild roasted grain aromas, often with a coffee-like character. A light sweetness can imply a coffee-and-cream impression. Fruitiness should be low to medium. Diacetyl medium-low to none. Hop aroma low to none (UK varieties most common). A light oatmeal aroma is optional.

Appearance: Medium brown to black in color. Thick, creamy, persistent tan- to brown-colored head. Can be opaque (if not, it should be clear).

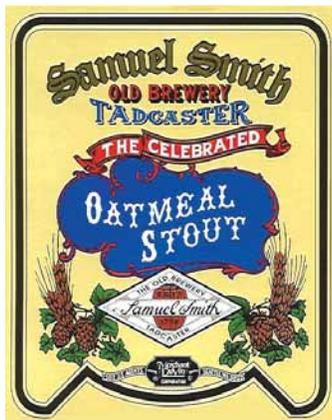
Flavor: Medium sweet to medium dry palate, with the complexity of oats and dark roasted grains present. Oats can add a nutty, grainy or earthy flavor. Dark grains can combine with malt sweetness to give the impression of milk chocolate or coffee with cream. Medium hop bitterness with the balance toward malt. Diacetyl medium-low to none. Hop flavor medium-low to none.

Mouthfeel: Medium-full to full body, smooth, silky, sometimes an almost oily slickness from the oatmeal. Creamy. Medium to medium-high carbonation.

Overall Impression: A very dark, full-bodied, roasty, malty ale with a complementary oatmeal flavor.

History: An English seasonal variant of sweet stout that is usually less sweet than the original, and relies on oatmeal for body and complexity rather than lactose for body and sweetness.

Comments: Generally between sweet and dry stouts in sweetness. Variations exist, from fairly sweet to quite dry. The level of bitterness also varies, as does the oatmeal



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>

When and Where

Friday, Nov. 11, 7:30pm

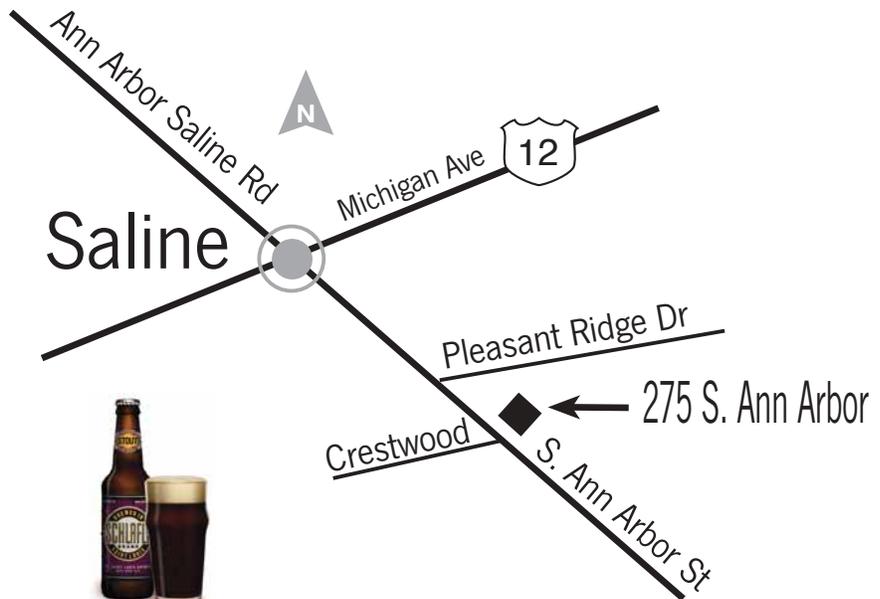
Chris Frey
275 S. Ann Arbor St.
Saline, Michigan
734.944.0469

Directions

Chris's house is at the intersection of Crestwood and Ann Arbor Street on the east side. It is a light color with a square cupola. There is no parking on Ann Arbor but plenty on Crestwood.

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 a tasting glass and 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.

... *OMS* continued

There was a revival of interest in using oats during the end of the 19th century, when (supposedly) restorative, nourishing and invalid beers, such as the later milk stout, were popular, because of the association of porridge with health. Maclay of Alloa produced an Original Oatmalt Stout in 1895 which used 70% "oatmalt", and a 63/- Oatmeal Stout in 1909, which used 30% "flaked (porridge) oats".

In the 20th century many oatmeal stouts contained only a minimal amount of oats. For example, in 1936 Barclay Perkins Oatmeal Stout used only 0.5% oats. As the oatmeal stout was parti-gyled with their porter and standard stout, these two also contained the same proportion of oats. The name seems to have been a marketing device more than anything else. In the 1920s and 1930s Whitbread's London Stout and Oatmeal Stout were identical, just packaged differently. The amount of oats Whitbread used was minimal,

again just around 0.5%. With such a small quantity of oats used, it could have had little impact on the flavour or texture of these beers.

Many breweries were still brewing oatmeal stouts in the 1950s, for example Brickwoods in Portsmouth, Matthew Brown in Blackburn and Ushers in Trowbridge. When Michael Jackson mentioned the defunct Eldridge Pope "Oat Malt Stout" in his 1977 book *The World Guide to Beer*, oatmeal stout was no longer being made anywhere, but Charles Finkel, founder of Merchant du Vin, was curious enough to commission Samuel Smith to produce a version. Samuel Smith's Oatmeal Stout then became the template for other breweries' versions.

One of the first to follow Samuel Smith was the Broughton brewery in the Scottish Borders with their Scottish Oatmeal Stout, a 4.20% beer they have made since 1979 with roasted barley and pinhead oats. Young's Brewery of London were not long after with their 5.2%

Oatmeal Stout, a beer that is mainly made for the North American market. One of the most notable of the US versions is the Anderson Valley Brewing Company's Barney Flats Oatmeal Stout, a bottle conditioned stout of 5.7% strength that has won several awards. In Canada, McAuslan Brewing's St. Ambrose Oatmeal Stout has also attracted attention and a significant award.

Oatmeal stouts are now made in several countries, including Australia, with Redoak of Sydney producing a 5% Oatmeal Stout and WinterCoat of Denmark brewing a 5.9% Oatmeal Stout using roasted barley and chocolate malt.

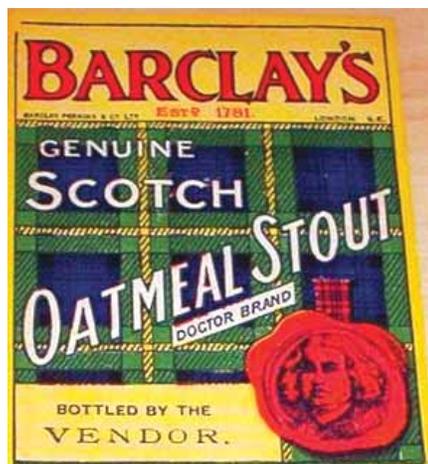
Oatmeal stouts usually do not specifically taste of oats. The smoothness of oatmeal stouts comes from the high content of proteins, lipids (includes fats and waxes), and gums imparted by the use of oats. The gums increase the viscosity and body adding to the sense of smoothness.

1928 Barclay Perkins OMS

I've seen my fair share of these beers. They were all the rage in the first half of the 20th century. And for the most part a big con. Why? Because they mostly contained bugger all oats. Little more than a token amount in many cases.

My first sighting of Barclay Perkins OMS was 1910. When it had a gravity of 1053°. And one of the 32 quarters in the grist was oats. Roughly 3%. By the 1920's, the oats content was down to just a few pounds. Surely not enough to have been noticeable.

More revealing is what went on at Whitbread. In 1912, they suddenly started throwing a few oats into their Porter/London Stout party-gyle. They'd obviously started marketing an Oatmeal Stout. But, not having a second small brewhouse like Barclay Perkins, they couldn't brew it as a standalone beer. No problem — just add it to the party-gyle. Except it wasn't really a different beer. Just the London Stout under another name. Because of the party-gyle, it meant that the Porter was in reality an Oatmeal Porter and all the London Stout was an Oatmeal Stout.



Not that it mattered. No-one was going to spot the fact. The quantity of oats was laughable. 1 quarter out of 402. What's that? About 0.25% of the grist. A total joke, really.

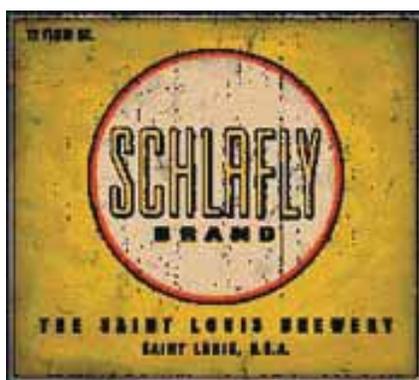
I've just been going through Fuller's WW I brewing records. In 1910 they started hosing the odd pound of oats into their Porter/Brown Stout party-gyle. Half a quarter in a grist of 75 quarters. A bit over 1% of the grist. I suspect they were up to the same as Whitbread. They'd started marketing an Oatmeal Stout and the simplest way to make

one was to simply modify their Stout recipe to include a token quantity of oats. Presumably taking care not to add so much as to piss off the drinkers of their standard Stout.

There is one exception to this. One Oatmeal Stout that's worthy of the name: Maclay's 1909 OMS. That has 4.5 quarters of oats out of a total of just 16.5 quarters. That's a bit more like it. Enough oats to actually taste.

There you have it. Oatmeal Stout. A marketing concept rather than a real style. Where have I come across something like that before?

—S.U.A.B.P. 11/24/2010

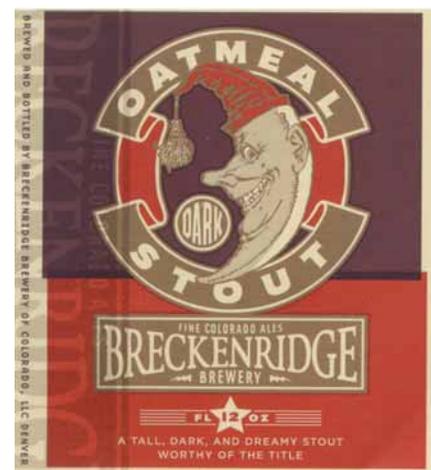


Schlafly OMS

Our Oatmeal Stout is a super-dark ale. This classic British-style beer features roasted barley and oatmeal, lending aromatic coffee and raisin notes. This medium-bodied stout is built on a base of North American malted barley and oats for smoothness and sweetness. The hop bitterness balances the sweetness of the malt and oats.

Before the 19th century, all barley was malted over wood kilns. The resulting dark roasted malt made the browns, porters, and stouts of England. During the end of the 19th century, brewers used oats for their restorative and nourishing characteristics, producing beers such as oatmeal stout and milk stout. Today, British and American craft brewers are once again promoting the style.

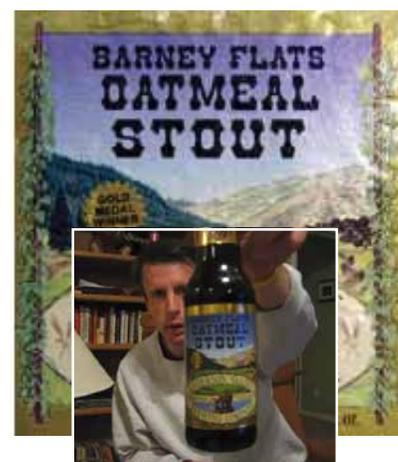
Style	Traditional Stout
Yeast	American Ale
Malts	2-row and caramel malted barley, roasted barley, oat flakes
Hops	Northdown (UK), Marynka (PL)
OG	14.5
SRM	65
Color	Black
IBU	40
ABV	5.7%



Breckenridge OMS

Rich, round and roasted, our Oatmeal Stout is satisfaction in a glass. It's a bold, smooth-bodied concoction that oozes dark-roasted coffee aromas and flavors of espresso and semi-sweet chocolate. We round out these heady pleasures with a dose of flaked oatmeal for a creamy body and a semi-dry finish.

Style	Specialty Stout
Flavor	Chocolate coffee maltiness, round oatmeal mouthfeel with very slight hop character
Yeast	Top Fermenting Ale Yeast
Malts	Two Row Pale, Caramel, Roasted Barley, Chocolate, Oat Flakes, Black
Hops	Chinook, Perle
Color	Black
IBUs	31
ABV	4.95%



Watch a video review of Anderson Valley's Barney Flats Oatmeal Stout

<http://www.youtube.com/watch?v=WIVkEIIZCGc>