

The Herald Tribune



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Newsletter of the Ann Arbor Brewers' Guild

December 2011

December Meeting

This month's meeting of the AABG is Friday December 9th. It will be hosted by **Rolf Wucherer**. See the map and directions on the next page. The featured style is **Dark Lagers**.

Munich Dunkel Lager

An old friend of Bavaria, Munich Dunkels are smooth, rich and complex, but without being heady or heavy. They boast brilliant ruby hues from the large amounts of Munich malts used, and these malts also lend a fuller-bodied beer. The decoction brewing process also lends much depth and richness. Bitterness is often moderate, with just enough to balance out any sweetness. Hop varieties used tend to be of the German noble varieties, like: Tetnang and Hallertau.

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>

4. Dark Lager

4A. Dark American Lager

4B. Munich Dunkel

4C. Schwarzbier (Black Beer)

4B. Munich Dunkel

Aroma: Rich, Munich malt sweetness, like bread crusts (and sometimes toast.) Hints of chocolate, nuts, caramel, and/or toffee are also acceptable. No fruity esters or diacetyl should be detected, but a slight noble hop aroma is acceptable.

Appearance: Deep copper to dark brown, often with a red or garnet tint. Creamy, light to medium tan head. Usually clear, although murky unfiltered versions exist.

Flavor: Dominated by the rich and complex flavor of Munich malt, usually with melanoidins reminiscent of bread crusts. The taste can be moderately sweet, although



it should not be overwhelming or cloying. Mild caramel, chocolate, toast or nuttiness may be present. Burnt or bitter flavors from roasted malts are inappropriate, as are pronounced caramel flavors from crystal malt. Hop bitterness is moderately low but perceptible, with the balance tipped firmly towards maltiness. Noble hop flavor is low to none. Aftertaste remains malty, although the hop bitterness may become more apparent in the medium-dry finish. Clean lager character with no fruity esters or diacetyl.

Mouthfeel: Medium to medium-full body, providing a firm and dextrinous mouthfeel without being heavy or cloying. Moderate carbonation. May have a light astringency

and a slight alcohol warming.

Overall Impression: Characterized by depth and complexity of Munich malt and the accompanying melanoidins. Rich Munich flavors, but not as intense as a bock or as roasted as a schwarzbier.

History: The classic brown lager style of Munich which developed as a darker, malt-accented beer in part because of the moderately carbonate water. While originating in Munich, the style has become very popular throughout Bavaria (especially Franconia).

Comments: Unfiltered versions from Germany can taste like liquid bread, with a yeasty, earthy richness not found in exported filtered dunkels.

Ingredients: Grist is traditionally made up of German Munich malt (up to 100% in some cases) with the remainder German Pilsner malt. Small amounts of crystal malt can add dextrins and color but should not introduce excessive residual sweetness. Slight additions of roasted malts (such as Carafa or chocolate) may be used to improve color but should not add strong flavors. Noble German hop varieties and German lager yeast strains should be used. Moderately carbonate water. Often **decoction mashed** (up to a triple decoction) to enhance the malt flavors and create the depth of color.

Vital Statistics

OG: . . . 1.048 - 1.056

FG: . . . 1.010 - 1.016

IBUs: 18 - 28

ABV: 4.5 - 5.6%

SRM: 14 - 28

Commercial Examples: Ayinger Altbairisch Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Münchner Dunkel, Weltenburger Kloster Barock-Dunkel, Ettaler Kloster Dunkel, Hofbräu Dunkel, Penn Dark Lager, König Ludwig Dunkel, Capital Munich Dark, Harpoon Munich-type Dark Beer, Gordon Biersch Dunkels, Dinkel Acker Dark. In Bavaria, Ettaler Dunkel, Löwenbräu Dunkel, Hartmann Dunkel, Kneitingen Dunkel, Augustiner Dunkel.

When and Where

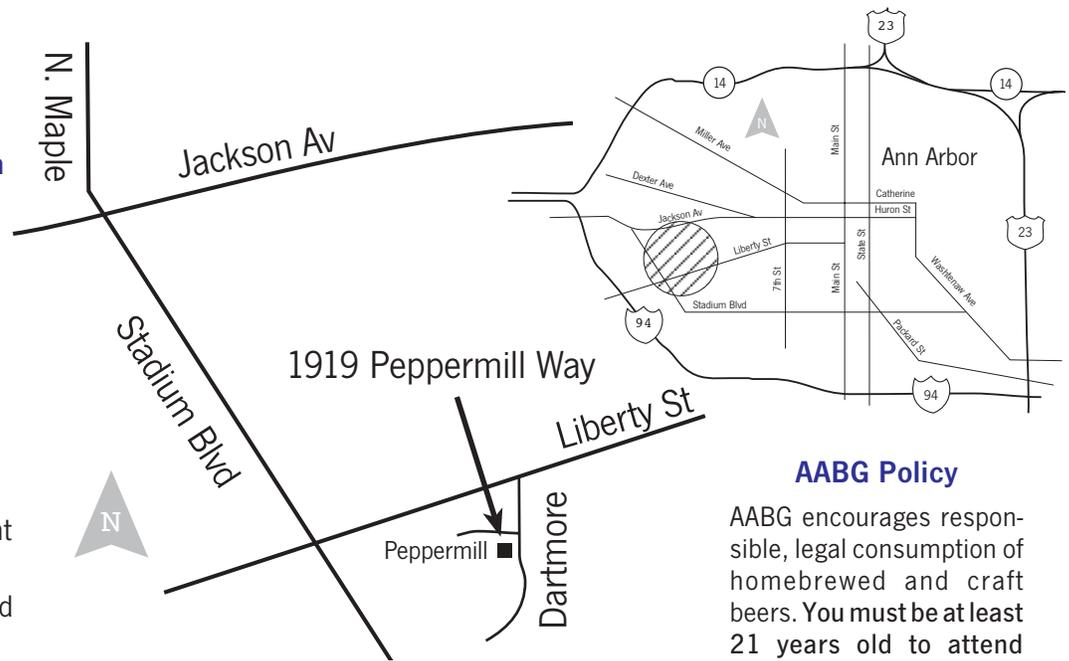
Friday, Dec. 9, 7:30 pm

Rolf Wucherer
1919 Peppermill Way
Ann Arbor MI
665-5184

Directions

Rolf's house is the first right off Dartmoor, which is off Liberty east of Stadium (and west of Seventh), near Eberwhite Woods. The house is the first one on the left.

Park around the cul-de-sac and in the street.



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.

AABG Policy

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

Dunkel

Dunkel, along with helles, is a traditional style brewed in Munich and popular throughout Bavaria. With alcohol concentrations of 4.5% to 6% by volume, dunkels are weaker than Doppelbocks, another traditional dark Bavarian beer. Dunkels are produced using Munich malts which give the Dunkel its colour. Other malts or flavours may also be added.

Dunkels were the original style of the Bavarian villages and countryside. Lighter-coloured lagers were not common until the later part of the 19th century when technological advances made them easier to produce.

Dunkels have a distinctive malty flavour that comes from a special brewing technique called decoction mashing.



Decoction Mashing

Decoction mashing is where a proportion of the grains are boiled and then returned to the mash, raising the temperature. The boiling extracts more starch from the grain by breaking down the cell walls of the grain. It can be classified into one-, two-, and three-step decoctions, depending on how many times part of the mash is drawn off to be boiled. It is a traditional method, and is common in German and Central European breweries. It was used out of necessity before the invention of thermometers allowed simpler step mashing. But the practice continues for many traditional beers because of the unique malty flavor it lends to the beer; boiling part of the grain results in Maillard reactions leading to malty flavours.



Andechs Abbey

The Benedictine abbey of Andechs is a place of pilgrimage on a hill east of the Ammersee in the *Landkreis* of Starnberg (Upper Bavaria) in Germany, in the municipality Andechs. Andechs Abbey is famed for its flamboyant Baroque church (1712) and its brewery. Composer Carl Orff is buried in the church.

Counts and dukes of Andechs

The site of Andechs was originally occupied by a castle belonging to the counts of Dießen on the Ammersee, probably built on a Roman *castrum*, and remained the seat of the powerful counts of Dießen-Andechs (1135 to 1180) and dukes of Andechs-Merania (1180 to 1248).

In 1132 the count donated his ancestral seat at Dießen to the Holy See and removed to Andechs.

Otto II of Andechs was bishop of Bamberg, 1177–1196. In 1208, when Philip of Swabia, King of the Germans, was assassinated at Bamberg by Otto of Wittelsbach, members of the house of Andechs were implicated, and the castle at Andechs was razed before the family was rehabilitated.

Saint Hedwig of Andechs (ca 1174–October 1243) born at Andechs, was one of eight children born to Berthold IV, Count of Dießen-Andechs and Duke of Istria. Of her four brothers, two became bishops, Ekbert of Bamberg (1203–1231), and Berthold, Patriarch of Aquileia; Otto succeeded his father as Duke of Dalmatia, and Heinrich became Margrave of Istria. Of her three sisters, Gertrude of Andechs-Merania (1185–September 24, 1213) was the first wife of Andrew II of Hungary

and the mother of St Elisabeth of Hungary; Mechtild became Abbess of Kitzingen; while Agnes, a famous beauty, was made the unlawful wife of Philip Augustus of France in 1196, on the repudiation of his lawful wife,

Ingeborg, but was dismissed in 1200, after Pope Innocent III laid France under an interdict.

When the dukes of Andechs-Merania were extinguished in the direct male line in 1248, the entire region was annexed by the bishop of Bamberg. A history of the house of Andechs was written by Joseph Hormayr, Baron zu Hortenburg, the historian-statesman, and published in 1796.



View of the Abbey

Munich Dunkel

Munich Dunkel is an old style of beer made famous in Bavaria, and especially in Munich. When advancements in malting came along maltsters were able to use the new

controlled malting techniques to make a pale malt which soon became famous as the pilsner malt. The water in Bavaria, and especially in Munich was high in carbonates which just wouldn't produce acceptable pilsners. They could, however, make wonderful dark beers with the darker malts.

Maltsters found that with the new malting techniques they could go further with the kilning process to produce a darker malt that was extremely complex in its character yet still retained most of its fermentability. This is the malt we now know as Munich malt and is the primary malt used to brew Munich Dunkels. The malt is less fermentable than the pale malts and tends to produce a full-bodied

dextrinous beer.

Dunkel means "dark" in German. This style encompasses beers rich in complex malty sweetness with enough noble hop bitterness

to keep the beers from being cloyingly sweet. Some of the malt complexity comes from the chemical reactions occurring during the kilning of Munich malt. Some of the malt complexity comes from the mashing process known as decoction mashing. Instead of adding hot water to the mash to increase the temperature, decoction mashing involves pulling a portion of the mash to boiling, then returning it back to the main mash to bring the temperature up to various saccharification rests so the enzymes can convert the starches into fermentable sugars and the typical body-building dextrins in Munich Dunkels. When the mash is heated to boiling, Malliard reactions occur which intensify the malty character.

There are many great commercial examples of the Munich Dunkel style from all over the

world. Those in northern parts of Bavaria tend to be somewhat darker and may have a nice roasty character to them although this is not considered part of the style. Many of these beers are made entirely from Munich malt or with just a touch of the darker Carafa malts which add coloring without adding

any roasty notes. You can use a mixture of Munich malts with varying degrees of Lovibond for complexity, but don't try to make this beer with a lot of pale malt such as pilsner. You lose the toasty-bready malt character which the Munich Dunkel of famous for.

