

The Herald Tribune



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Newsletter of the Ann Arbor Brewers' Guild

March 2012

March Meeting

This month's meeting of the AABG is Friday **March 9th**. It will be hosted by **Adventures in Homebrewing**. See the map and directions on the next page. The featured style is **Stout**.

Foreign Extra Stout

Full body. dry or sweet but with more malty flavor due to high alcohol content. High hop rate, but no hop flavor or aroma. Slight sourness, sweetness and diacetyl is allowable. Low esters. Low to medium carbonation. Strong version of Stout originally brewed for tropical regions. May be dry or sweet. Much higher starting gravity than Irish Stout, with a slightly more complex flavor due to high alcohol content. Broad class of stouts.

AABG 2012

January	Adventures in Homebrewing	Dark Lagers*
February	Adventures in Homebrewing	Dark Lagers*
March	Adventures in Homebrewing	Stout*
April		Stout*
May	Stephen Krebs	Scottish/Irish*
June	Mark Zadvinski	Wheat Beers
July	BeerBQ	Mead
August		Porter*
September		Light Hybrid*
October		Light Hybrid*
November	Chris Frey	Old Ale*
December	Rolf Wucherer	Old Ale*

* 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>

13. STOUT

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

13D. Foreign Extra Stout

Aroma: Roasted grain aromas moderate to high, and can have coffee, chocolate and/or lightly burnt notes. Fruitiness medium to high. Some versions may have a sweet aroma, or molasses, licorice, dried fruit, and/or vinous aromatics. Stronger versions can have the aroma of alcohol (never sharp, hot, or solventy). Hop aroma low to none. Diacetyl low to none.

Appearance: Very deep brown to black in color. Clarity usually obscured by deep color (if not opaque, should be clear). Large tan to brown head with good retention.

Flavor: Tropical versions can be quite sweet without much roast or bitterness, while export versions can be moderately dry (reflecting impression of a scaled-up version of either sweet stout or dry stout). Roasted grain and malt character can be moderate to high, although sharpness of dry stout will not be present in any example. Tropical versions can have high fruity esters, smooth dark grain flavors, and restrained bitterness; they often have a sweet, rum-like quality. Export versions tend to have lower esters, more assertive roast flavors, and higher bitterness. The roasted flavors of either version may taste of coffee, chocolate, or lightly burnt grain. Little to no hop flavor. Very low to no diacetyl.

Mouthfeel: Medium-full to full body, often with a smooth, creamy character. May give a warming (but never hot) impression from alcohol presence. Moderate to moderately-high carbonation.

Overall Impression: A very dark, moderately strong, roasty ale. Tropical varieties can be

quite sweet, while export versions can be drier and fairly robust.

History: Originally high-gravity stouts brewed for tropical markets (and hence, sometimes known as "Tropical Stouts"). Some bottled export (i.e., stronger) versions of dry or sweet stout also fit this profile. Guinness Foreign Extra Stout has been made since the early 1800s.

Comments: A rather broad class of stouts, these can be either fruity and sweet, dry and bitter, or even tinged with *Brettanomyces* (e.g., Guinness Foreign Extra Stout; this type of beer is best entered as a Specialty Beer - Category 23). Think of the style as either a scaled-up dry and/or sweet stout, or a scaled-down Imperial stout without the late hops. Highly bitter and hoppy versions are best entered as American-style Stouts (13E).

Ingredients: Similar to dry or sweet stout, but with more gravity. Pale and dark roasted malts and grains. Hops mostly for bitterness. May use adjuncts and sugar to boost gravity. Ale yeast (although some tropical stouts are brewed with lager yeast).

Vital Statistics:

- OG: ... 1.056-1.075
- FG: ... 1.010-1.018
- IBUs: ... 30-70
- ABV: ... 5.5-8%
- SRM: ... 30-40

Commercial Examples: Tropical-Type: Lion Stout (Sri Lanka), Dragon Stout (Jamaica), ABC Stout (Singapore), Royal Extra "The Lion Stout" (Trinidad), Jamaica Stout (Jamaica), Export-Type: Freeminer Deep Shaft Stout, Guinness Foreign Extra Stout (bottled, not sold in the US), Ridgeway of Oxfordshire Foreign Extra Stout, Coopers Best Extra Stout, Elysian Dragonstooth Stout



When and Where
Friday, March 9, 7:30 pm
Adventures in Homebrewing
6071 Jackson Road
Ann Arbor MI
313 277 2739

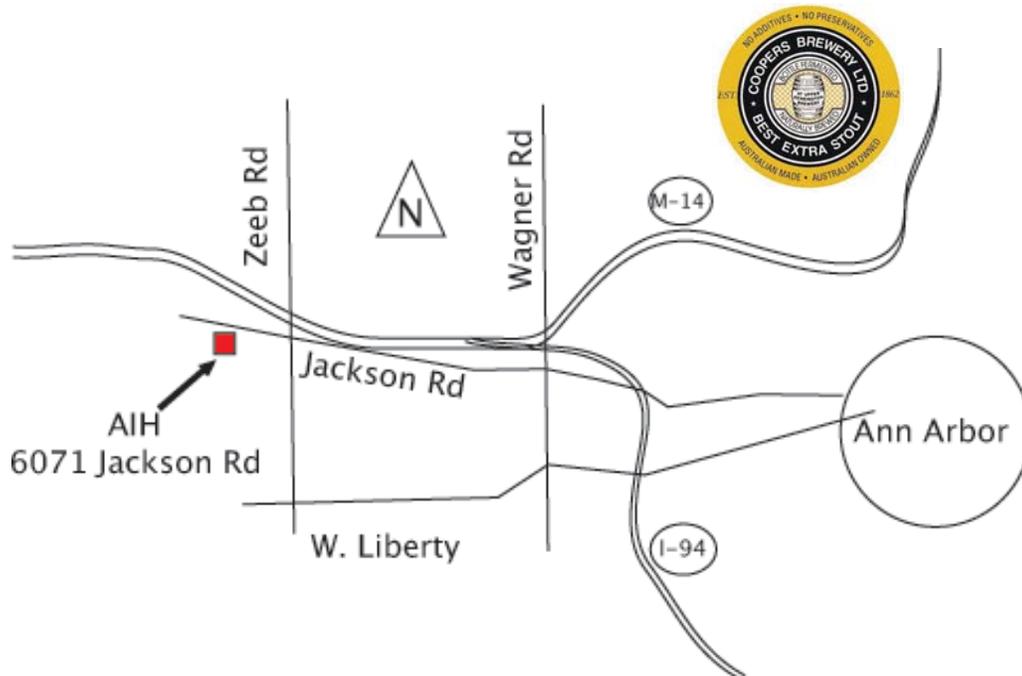
Extra Info About AIH

There are no chairs, if you want to sit down, bring a chair. Homebrew supplies can be bought from AIH, but you must make your purchase before 7:00 p.m.

AABG Policy

AABG encourages responsible, legal consumption of homebrewed and craft beverages.

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.

FES Recipe #1

Guinness Foreign Extra Stout clone

- 5 gallons, all-grain
- 13 lbs. 2-row pale ale malt
- 2 lbs. 2 oz. flaked barley
- 1.0 lb. roasted barley, 500°L
- 1.6 oz. Challenger hops 60 mins, 7%aa
- Wyeast 1084 (Irish Ale) or White Labs WLP004 (Irish Ale)

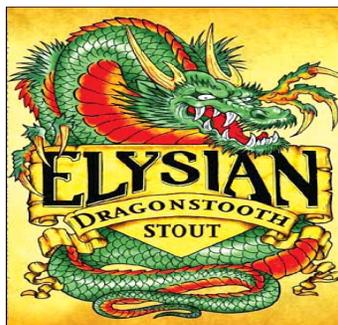
Step by Step

Brew pale base beer Mash flaked barley and 11 lbs. (5.0 kg) of pale malt for 60 minutes at 152 °F (67 °C) in 4.1 gallons (15 L) of water. Collect about 6 gallons (23 L) of wort and boil hard for 90 minutes, adding hops with 60 minutes left in boil. Shoot for a yield around 4 gallons (15 L). (Your SG should be around 1.093.) Cool wort, siphon to fermenter, aerate and pitch yeast from big starter. Ferment at 68 °F (20 °C). ??Make stout coloring extract Mash roasted barley and 2.0 lbs. (0.91 kg) of pale malt at 152 °F

(67 °C) in 80 oz. (2.4 L) of water. Stir in CaCO3 until pH value is between 5.2 and 5.4. Mash for 45–60 minutes. Collect 1.5 gallons (5.7 L) of wort. Boil for 30 minutes to reduce volume to 1 gallon (3.8 L). Cool wort, siphon to 1 gallon (3.8 L) jug, aerate and pitch yeast. Ferment at 68–72 °F (20–22 °C). Make stout Combine beers in keg or bottling bucket. — Chris Colby

Outcomes

OG	1.078
FG	1.019
IBU	40
SRM	43
Alcohol	7.5% abv



FES Recipe #2

This is the Foreign Extra Stout Recipe. Looking for a hour long boil, starting with a 6.5 gallon volume and hopefully ending up with 5.5 gallons. Mashing for an hour at 152°F.

Ingredients:

- 13 lbs. Maris Otter Pale Malt
- 1 lbs. Caramel Malt 60°L?
- .5 lbs. Caramel 90°L
- .75 lbs. Chocolate Malt
- 1 lbs. Roasted Barley
- 2.25 oz. East Kent Goldings 5aa
- Boiled 60 min.

Yeast: White Labs WLP002 English Ale

Outcomes

OG	1.074
FG	1.015
Color . . .	30.98 °SRM
IBUs	48.2
Alcohol	7.7% abv