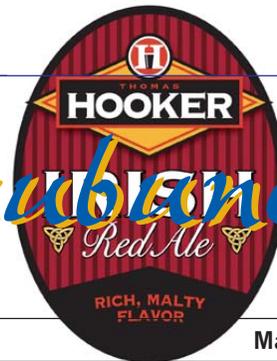


The Herald Tribune



Volume # 26 Issue # 5

Newsletter of the Ann Arbor Brewers' Guild

May 2012

May Meeting

This month's meeting of the AABG is Friday **May 11th**. It will be hosted by **Stephen Krebs**. See the map and directions on the next page. The featured style is still **Scottish/Irish***

9. Scottice and Irish Ale

- 9A. Scottish Light 60
- 9B. Scottish Heavy 70
- 9C. Scottish Export 80
- 9D. Irish Red Ale
- 9E. Strong Scotch Ale

All the Scottish Ale sub-categories (9A, 9B, 9C) share the same description. The Scottish ale sub-styles are differentiated mainly on gravity and alcoholic strength, although stronger versions will necessarily have slightly more intense flavors (and more hop bitterness to balance the increased malt). Entrants should select the appropriate category based on original gravity and alcohol level.

AABG 2012

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

* 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>

9E. Strong Scotch Ale

Aroma: Deeply malty, with caramel often apparent. Peaty, earthy and/or smoky secondary aromas may also be present, adding complexity. Caramelization often is mistaken for diacetyl, which should be low to none. Low to moderate esters and alcohol are often present in stronger versions. Hops are very low to none.

Appearance: Light copper to dark brown color, often with deep ruby highlights. Clear. Usually has a large tan head, which may not persist in stronger versions. Legs may be evident in stronger versions.

Flavor: Richly malty with kettle caramelization often apparent (particularly in stronger versions). Hints of roasted malt or smoky flavor may be present, as may some nutty character, all of which may last into the finish. Hop flavors and bitterness are low to medium-low, so malt impression should dominate. Diacetyl is low to none, although caramelization may sometimes be mistaken for it. Low to moderate esters and alcohol are usually present. Esters may suggest plums, raisins or dried fruit. The palate is usually full and sweet, but the finish may be sweet to medium-dry (from light use of roasted barley).

Mouthfeel: Medium-full to full-bodied, with some versions (but not all) having a thick, chewy viscosity. A smooth, alcoholic warmth is usually present and is quite welcome since it balances the malty sweetness. Moderate carbonation.

Overall Impression: Rich, malty and usually sweet, which can be suggestive of a dessert. Complex secondary malt flavors prevent a one-dimensional impression. Strength and maltiness can vary.

History/Comments: Also known as a "wee heavy." Fermented at cooler temperatures than most ales, and with lower hopping rates, resulting in clean, intense malt flavors. Well suited to the region of origin, with abundant malt and cool fermentation and aging temperature. Hops, which are not native to Scotland and formerly expensive to import, were kept to a minimum.

Ingredients: Well-modified pale malt, with up to

3% roasted barley. May use some crystal malt for color adjustment; sweetness usually comes not from crystal malts rather from low hopping, high mash temperatures, and kettle caramelization. A small proportion of smoked malt may add depth, though a peaty character (sometimes perceived as earthy or smoky) may also originate from the yeast and native water. Hop presence is minimal, although English varieties are most authentic. Fairly soft water is typical.

Vital Statistics:

OG: ..	1.070 - 1.130
FG: ...	1.018 - 1.056
IBUs:	17 - 35
ABV:	6.5 - 10%
SRM:	14 - 25

Commercial Examples: Traquair House Ale, Belhaven Wee Heavy, McEwan's Scotch Ale, Founders Dirty Bastard, MacAndrew's Scotch Ale, AleSmith Wee Heavy, Orkney Skull Splitter, Inveralmond Black Friar, Broughton Old Jock, Gordon Highland Scotch Ale, Dragonmead Under the Kilt

9D. Irish Red Ale

Aroma: Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

Appearance: Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

Flavor: Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

Irish Red 9D continued on next page...

...Red Ale continued

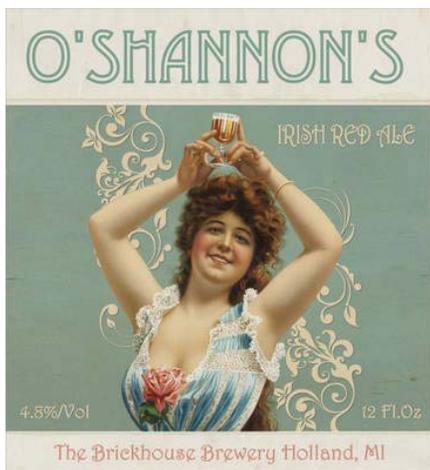
there really isn't much to talk about. It originated in the town of Kilnenny, in 1710, and was pretty similar to an English Pale Ale, the only difference being having a bit of roasted barley added to the grist. This type of malt gave the beer a darker, red color and added a toasty, dry flavor, making it very



smooth and highly drinkable. It's not a style that has a huge following in its native homeland, being more popular here in the US due to the relentless marketing of Killian's (which is actually an Amber Lager, and a shell of what it used to taste like when I fell in love with it almost 20 years ago). Around that time, red beers were all the rage...Elephant Red, Red Dog, Red Wolf, these were all Amber Lagers and did not fall under the category of what true Irish Red Ale is supposed to taste like.

Characteristics of Irish Red Ale

These beers have a low to moderate malt aroma, with some whiffs of caramel, toast,



and toffee. Some diacetyl (butterscotch or buttered popcorn flavor) may be present,

and there is very little going on as far as hops, usually just enough to provide some support. Their signature is that amber to reddish copper color that is clean and clear with a minimal off-white head. A solid, slightly sweet caramel malt flavor is the first thing you'll notice upon your first sip, with some roasted grain and a drying finish. No hop flavor will be evident, except for maybe some hints of English noble hops. Unlike English Pale Ales which may contain some fruity esters, these won't be present in your Irish Red. Most importantly, this should be a smooth drinking beer for malt fans, with alcohol levels rarely being higher than 6%, so feel free to have more than a few at the bar. The medium mouthfeel also helps in this department, with possibly some more of that diacetyl that may give them a slick mouthfeel.

Irish Red Ale and Food Pairings

Since it's a rather unobtrusive beer with no assertive characteristics in any particular



direction, Irish Red ale goes with just about anything that may be on your grill or going in your oven. Chicken, barbecue, seafood, burgers, or even pizza would be a great pairing, and don't be afraid to have one with some spicy food – the sweetness in the beer and the clean, drying finish will help to put out the possible fire on your tongue when enjoying Thai, Indian, or Chinese food. A pint with your corned beef and cabbage is grand slam, with the cleansing properties of the beer sitting well with that salty corned beef. Tangy cheeses would be a good call here, and honestly any dessert containing nuts or caramel is a good choice.

Irish Red Ale isn't necessarily difficult to brew, but it's not a style with nearly the popularity levels of many others, so quality offerings are sadly a bit scarce. It's not something in high demand, or an excitement-generating beer, but these are five I've had that are worth your time. Again, freshness is key, so be wary of a six-pack sitting on the shelves in your local beer store (or on tap in your favorite bar) in June. When you've had it with Guinness at the parade, grab one of these.

Top Ten Irish Reds USOBC

This Top Ten Irish Red Ales list is from America's Top 10 and from the results of the 2011 U.S. Open Beer Championship.

1. Pursuit of Hoppiness - Grand Teton Brewing, Idaho
2. O'Regan's Revenge Irish Red Ale - Sound Brewery, Washington
3. Bomber Mountain Amber - Black Tooth Brewing, Wyoming
4. River Falls Red Ale, Thomas Creek Brewing - South Carolina
5. Cameron's Auburn Ale - Cameron's Brewing, Canada
6. Celtic Ale - Harpoon Brewery - Massachusetts
7. Red Mountain Ale - Silverton Brewing, Colorado
8. Samuel Adams Red Ale - Boston Beer Company, Massachusetts
9. O'Hara's Irish Red - Carlow Brewing - Ireland
10. Kilgubbin Red Ale - Goose Island - Illinois