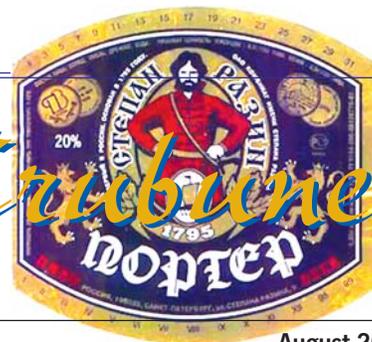


The Herald Tribune



Volume # 26 Issue # 8

Newsletter of the Ann Arbor Brewers' Guild

August 2012

August Meeting

This month's meeting of the AABG is Friday **August 10th**. It will be hosted by **Chris Frey**. See the map and directions on the next page. The featured style is **Porter**.



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	Josh Budde	Wheat Beers
July BeerBQ	Dave Olds	Mead
August	Chris Frey	Porter*
September	Michael Erickson	Light Hybrid*
October	Matt Becker	Light Hybrid*
November		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>

12. Porter

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

12C. Baltic Porter

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance: Dark reddish copper to opaque dark brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque.

Flavor: As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavor that stops short of burnt. Mouth-



filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Hop flavor from slightly spicy hops

(Lublin or Saaz types) ranges from none to medium-low.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth (although the rarer lower gravity Carnegie-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level. Most versions are in the 7-8.5% ABV range.

Overall Impression: A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

History: Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

Comments: May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts (13F) or Specialty Beers (23).

Ingredients: Generally lager yeast (cold fermented if using ale yeast). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Vital Statistics

OG	1.060 - 1.090
FG	1.016 - 1.024
IBUs	20 - 40
ABV	5.5 - 9.5%
SRM	17 - 30

Commercial Examples: Sinebrychoff Porter (Finland), Okocim Porter (Poland), Zywiec Porter (Poland), Baltika #6 Porter (Russia), Carnegie Stark Porter (Sweden), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Stepan Razin Porter (Russia), Nøgne ø porter (Norway), Neuzeller Kloster-Bräu Neuzeller Porter (Germany), Southampton Imperial Baltic Porter

When and Where

Friday, Aug. 10, 7:30 pm

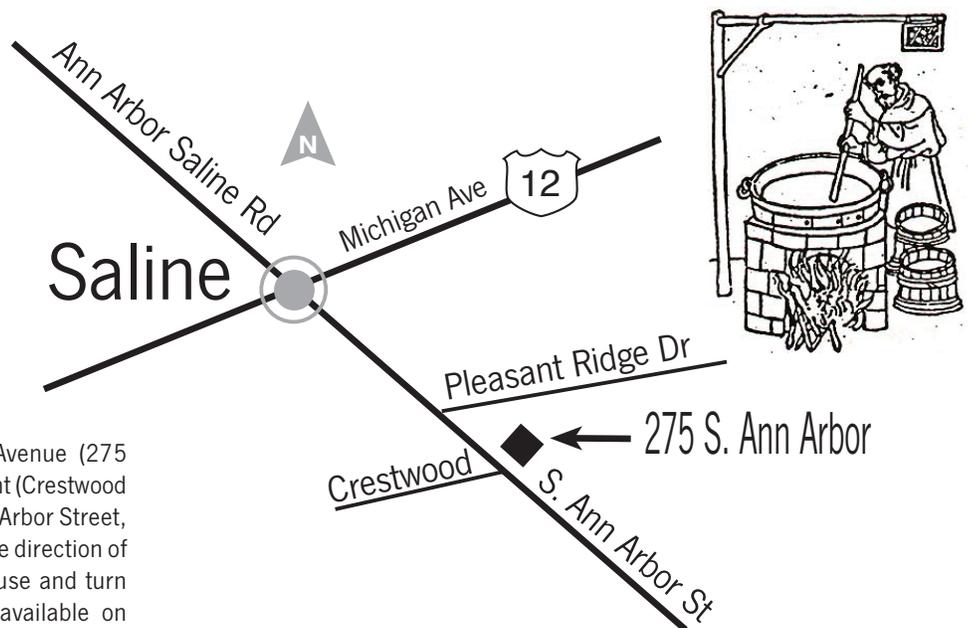
Chris Frey
275 S. Ann Arbor St.
Saline, Michigan
734.944.0469

Directions

Our home is ¼ mile south of Michigan Avenue (275 South Ann Arbor Street). We are at the first light (Crestwood and S. Ann Arbor). If you park on South Ann Arbor Street, please ensure your vehicles are parked in the direction of traffic. It would be best if you pass our house and turn around and face north. Also, parking is available on Crestwood and Pleasant Ridge Road. Drop off only in the driveway as we share it with our neighbor.

Weather permitting (this is why we moved from November to August), the meeting will be in the backyard. You can bring any food items into the screened in porch attached to the garage.

The gates in and out of the backyard are marked either "PUSH" or "PULL". If you don't get it right you will break the hinges and cause undue stress on your hosts. Please keep the gates shut as our dog (Jake) needs to be contained. He barks but does not bite.



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.

Porter

Porter is a dark style of beer originating in London in the 18th Century, descended from brown beer, a well hopped beer made from brown malt. The name came about as a result of its popularity with street and river porters.

The history and development of stout and porter are intertwined. The name "stout" for a dark beer is believed to have come about because a strong porter may be called "Extra Porter" or "Double Porter" or "Stout Porter". The term "Stout Porter" would later be shortened to just "Stout". For example, Guinness Extra Stout was originally called "Extra Superior Porter" and was only given the name Extra Stout in 1840.

18th and 19th Century

In 1802, a writer named John Feltham wrote a version of the history of porter that has been used as the basis for most writings on the topic. However, very little of Feltham's

story is backed up by contemporary evidence. His account is based upon a letter written by Obadiah Poundage (who had worked for decades in the London brewing trade) in the 1760s. Unfortunately, Feltham badly misinterpreted parts of the text, mainly due to his unfamiliarity with 18th-century brewing terminology. Feltham claimed that in 18th-century London a popular beverage called "three threads" was made consisting of a third of a pint each of ale, beer and twopenny (the strongest beer, costing tuppence a quart). About 1730, Feltham said, a brewer called Harwood made a single beer called Entire, which recreated the flavour of "three threads" and became known as "porter".



Porter is actually mentioned as early as 1721, but no writer before Feltham says it was made to replicate "three threads". Instead, it seems to be a more-aged development of the brown beers already being made in London. Before 1700, London brewers sent out their beer very young and any aging was either performed by the publican or a dealer. Porter was the first beer to be aged at the brewery and dispatched in a condition fit to be drunk immediately. It was the first beer that could be made on any large scale, and the London porter brewers, such as Whitbread, Truman, Parsons and Thrale, achieved great success financially.

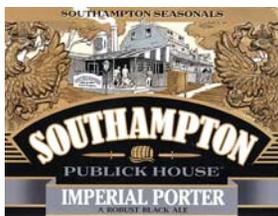
Early London porters were strong beers by modern standards. Early trials with the hydrometer in the 1770s recorded porter as having an OG (original gravity) of 1.071 and 6.6% ABV. Increased taxation during the Napoleonic Wars pushed its gravity down to around 1.055, where it remained for the rest of the 19th century. The huge popularity of the style prompted brewers to produce porters

...**Porter** continued

in a wide variety of strengths. These started with Single Stout Porter at around 1.066, Double Stout Porter (such as Guinness) at 1.072, Triple Stout Porter at 1.078 and Imperial Stout Porter at 1.095 and more. As the 19th century progressed the porter suffix was gradually dropped. British brewers, however, continued to use porter as the generic term for both porters and stouts.

The large London porter breweries pioneered many technological advances, such as the use of the thermometer (about 1760) and the hydrometer (1770). The use of the latter was to transform the nature of porter. The first porters were brewed from 100% brown malt.

Now brewers were able to accurately measure the yield of the malt they used, and it was noticed that brown malt,



though cheaper than pale malt, only produced about two thirds as much fermentable material. When the malt tax was increased to help pay for the Napoleonic War, brewers had an incentive to use less malt. Their solution was to use a proportion of pale malt and add colouring to obtain the expected hue. When a law was passed in 1816 allowing only malt and hops to be used in the production of beer (a sort of British Reinheitsgebot), they were left in a quandary. Their problem was solved by Wheeler's invention of the almost black patent malt in 1817. It was now possible to brew porter from 95% pale malt and 5% patent malt, though most London brewers continued to use some brown malt for flavour.

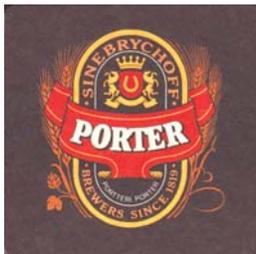
Until about 1800, all London porter was matured in large vats, often holding several hundred barrels, for between six and eighteen months before being racked into smaller casks to be delivered to pubs. It was discovered that it was unnecessary to age all porter. A small quantity of highly aged beer (18 months or more) mixed with fresh or "mild" porter produced a flavour similar to that of aged beer. It was a cheaper method of producing porter, as it required less beer to be stored for long periods. The normal blend was around two parts young beer to one part old.

After 1860, as the popularity of porter and the aged taste began to wane, porter was increasingly sold "mild". In the final decades of the century, many breweries discontinued their porter, though continued to brew one or two stouts. Those that persisted with porter, brewed it weaker and with fewer hops. Between 1860 and 1914, the gravity dropped from 1.058 to 1.050 and the hopping rate from two pounds to one pound per 36 gallon barrel.

20th and 21st century

During the First World War in Britain, shortages of grain led to restrictions on the strength of beer. Less strict rules were applied in Ireland, allowing Irish brewers such as Guinness to continue to brew beers closer to pre-war strengths. English breweries continued to brew a range of bottled, and sometimes draught, stouts until the Second World War and beyond. They were considerably weaker than the pre-war versions (down from 1.055–1.060 to 1.040–1.042) and around the strength that porter had been in 1914. The drinking of Porter, with its strength slot now occupied by single stout, steadily declined, and production ceased in the early 1950s.

A revival of the style began in 1978, when the Penrhos microbrewery introduced a porter. A little later, Timothy Taylor began to brew a porter as well. There are now dozens of breweries in Britain making porter, with



Fuller's 'London Porter' winning gold and silver medals at the 1999, 2000 and 2002 International Beer & Cider Competitions, and CAMRA's Supreme Champion Winter Beer of Britain silver medal in 2007, with Wickwar Brewery's 'Station Porter' winning gold in 2008.

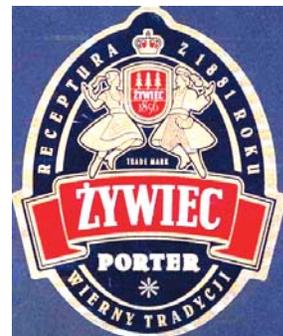
Many breweries brew porters in wide varieties, including, but not limited to, pumpkin, honey, vanilla, chocolate and bourbon. Specialized porter brews continue the tradition of aging in barrels, and the use of bourbon barrels is not uncommon.

In addition, Okells on the Isle Of Man utilise peated malt made from selected barley that uses burning peat during the malting process.

Porter in Ireland

Porter was first brewed in Ireland in 1776. Guinness introduced theirs in 1778, although they continued to brew ale as well until 1799.

In Ireland, especially Dublin, the drink was known as "plain porter" or just "plain". This is the drink referred to in Flann O'Brien's poem "The Workman's Friend": "A pint of plain is your only man." By contrast, extra-strong porter was called Stout Porter.



The last Guinness Irish porter was produced in 1974.

After the invention of malted barley roasted until black to impart a darker colour and distinct burnt taste to the beer in 1817, Irish brewers dropped the use of brown malt, using patent malt and pale malt only, while English brewers continued using some brown malt, giving a difference in style between English and Irish porters.

Porter Elsewhere

A version known as Baltic porter is brewed in Finland, Estonia, Latvia, Lithuania, Czech Republic, Poland, Russia, Ukraine, Denmark and Sweden. Baltic porter was introduced from Britain in the 18th century as a top-fermenting beer and remained so until the second half of the 19th century when many breweries began to brew their porter with a lager yeast.

In Germany, Baltic porter was brewed from the mid-19th century to German reunification. In 1990, all German porter producing breweries were in former East Germany, and none survived the transition to a market economy. The late 1990s saw the re-launch of Baltic porters by several German breweries.

Porter was being commercially brewed in America in the 18th century, especially in New England and Pennsylvania. After the introduction of lagers in the United States in the 1850s, breweries began brewing their porters with lager yeast rather than a top-fermenting one. In addition, these American porters often included adjuncts such as maize, molasses, and Porterine.