The Herald Trubune

Volume #26 Issue #9 | *Newsletter of the Ann Arbor Brewers' Guild* | **September 2012**

September Meeting

This month's meeting of the AABG is Friday **September 14th**. It will be hosted by **Michael Erickson**. See fhe map and directions on the next page. The featured style is **Light Hybrid*.**

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 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

6. Light Hybrid Beer

6A. Cream Ale
6B. Blonde Ale
6C. Kolsch

6A. Cream Ale

Aroma: Faint malt notes. A sweet, corn-like aroma and low levels of DMS are commonly found. Hop aroma low to none. Any variety of hops may be used, but neither hops nor malt dominate. Faint esters may be present in some examples, but are not required. No diacetyl.

Appearance: Pale straw to moderate gold color, although usually on the pale side. Low to medium head with medium to high carbonation. Head retention may be no better than fair due to adjunct use. Brilliant, sparkling clarity.

Flavor: Low to medium-low hop bitterness. Low to moderate maltiness and sweetness, varying with gravity and attenuation. Usually well attenuated. Neither malt nor hops prevail in the taste. A low to moderate corny flavor from corn adjuncts is commonly found, as is some DMS. Finish can vary from somewhat dry to faintly sweet from the corn, malt, and sugar. Faint fruity esters are optional. No diacetyl.

Mouthfeel: Generally light and crisp, although body can reach medium. Smooth mouthfeel with medium to high attenuation; higher attenuation levels can lend a "thirst quenching" finish. High carbonation. Higher gravity examples may exhibit a slight alcohol warmth.

Overall Impression: A clean, well-attenuated, flavorful American lawnmower beer.

History: An ale version of the American lager style. Produced by ale brewers to compete with lager brewers in the Northeast and Mid-Atlantic States. Originally known as sparkling or present use ales, lager strains were (and sometimes still are) used by some brewers, but were not historically mixed with ale strains. Many examples are kräusened to achieve carbonation. Cold conditioning isn't traditional, although modern brewers sometimes use it.

Comments: Classic American (i.e., pre-prohibition) Cream Ales were slightly stronger, hoppier (including some dry hopping) and more bitter (25-30+ IBUs). These versions should be entered in the specialty/experimental category. Most commercial examples are in the 1.050-1.053 OG range, and bitterness rarely rises above 20 IBUs.

Ingredients: American ingredients most commonly used. A grain bill of six-row malt, or a combination of six-row and North American two-row, is common. Adjuncts can include up to 20% flaked maize in the mash, and up to 20% glucose or other sugars in the boil. Soft water preferred. Any variety of hops

can be used for bittering and finishing.

Vital Statistics:

OG . . . 1.042–1.055
FG . . . 1.006–1.012
IBUs 15–20
ABV 4.2–5.6%
SRM 2.5–5

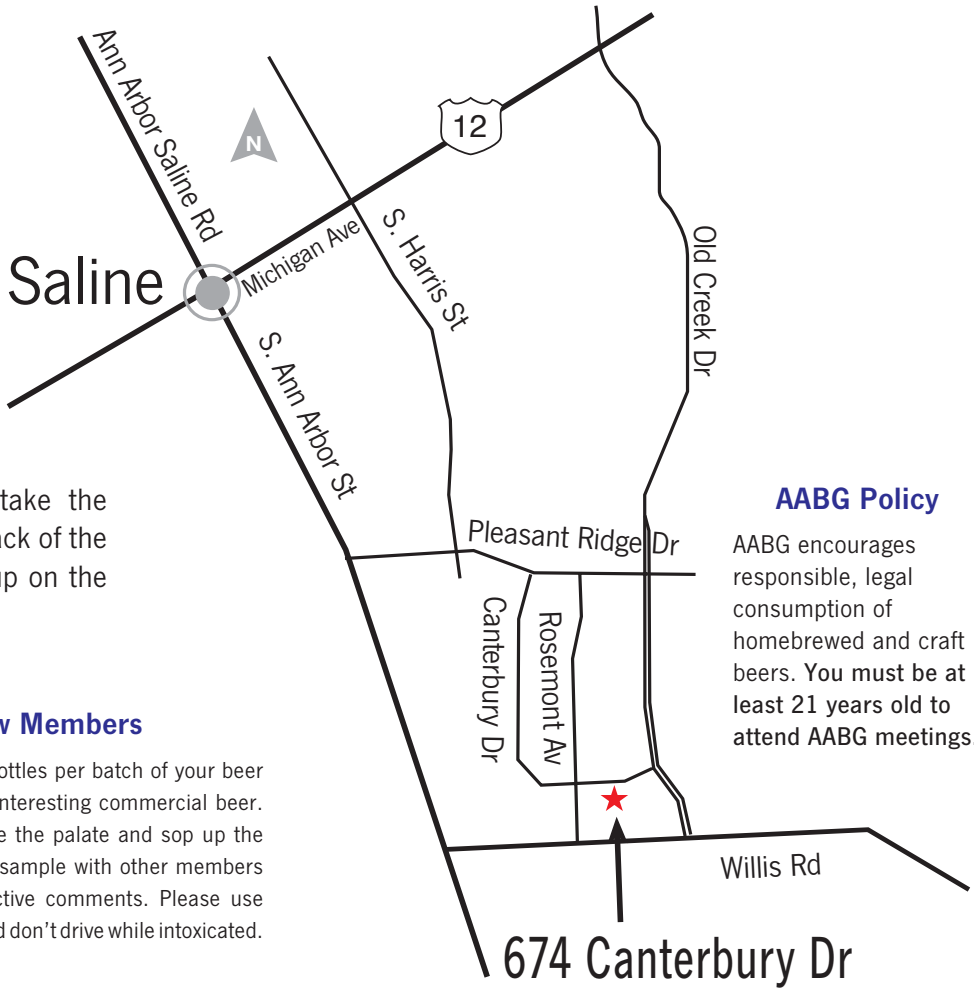
Commercial Examples: Genesee Cream Ale, Little Kings Cream Ale (Hudepohl), Anderson Valley Summer Solstice Cerveza Crema, Sleeman Cream Ale, New Glarus Spotted Cow, Wisconsin Brewing Whitetail Cream Ale.

Newsletter: steve darnell • 734.487.4045 • zootalure11@yahoo.com

When and Where

Friday, Sept. 14, 7:30pm

Michael Erickson
674 Canterbury Drive
Saline MI 48176



Host Instructions

Enter through the garage or take the sandstone path around to the back of the house. Food tables will be set up on the back deck.

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.**

A Cream Ale

A cream ale is related to pale lager. They are generally brewed to be light and refreshing with a straw to pale golden color. Hop and malt flavor is usually subdued but like all beer styles it is open to individual interpretation, so some breweries give them a more assertive character. The most notable example being Genesee Cream Ale (made by Genesee Brewing Company of Rochester, NY), & Schoenling Little Kings, brewed by The Little Kings Brewing Company, Wilkes-Barre, Pennsylvania, & coming in seven ounce 'pony' bottles.

While cream ales are top-fermented ales, they typically undergo

an extended period of cold-conditioning or lagering after primary fermentation is complete. This reduces fruity esters and gives the beer a cleaner flavor. Some examples also have a lager yeast added for the cold-conditioning stage or are mixes of ales and lagers. Adjuncts such as corn and rice are used to lighten the body and flavor, although all-malt examples are available.

Ten Cream Ales

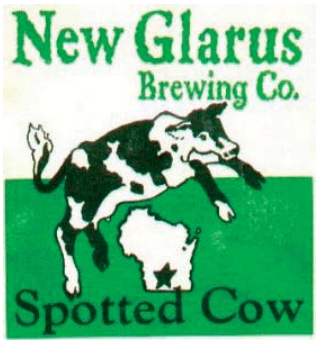
Ten Cream Ales Beer List is from America's Best and from the results of the 2010 U.S. Open Beer Championship.

1. Deer Brand – August Schell Brewing
2. Camerson Cream Ale – Äì Cameron Äôs Brewing
3. Summer Solstice Cerveza Crema – Äì Anderson Valley Brewing Company
4. Genesee Cream Ale – High Falls Brewing
5. Honey Cream Ale – Rogue Ales
6. Sleeman Cream Ale – Sleeman Brewing
7. Warthog Cream Ale – Big Rock Brewery
8. Pete's Wicked Wanderlust Cream Ale – Pete's Brewing
9. Little Kings Cream Ale – Hudepohl/Schoenling Brewing
10. Kiwanda Cream Ale – Pelican Pub & Brewery

Pre-Prohibition Pale Lager

I came across the formulation in the in the late 1970s and have been brewing it on a regular basis ever since. This high-gravity lager may strike modern palates as a specialty beer. Nugey, however, notes that it was an everyday beer that had a very large sales volume. Before Prohibition, mainstream beer did not mean weak, flavorless beer.

Authenticity suggests that domestic six-row pale malt should be used, and I am constantly struck by how well six-row pale malt does in a formulation like this. According to Wahl-Henius, "...only six-row barleys of Manchusia type can be considered for the preparation of chill-proof beers...". In my experience, however, I get the best results in this formulation using malt from a domestic two-row barley call Hannchen. This barley was once grown in the Columbia River and Blue Mountain counties of Oregon. Its genealogy can be traced back to Hanna, the classic



Moravian barley. This barley variety was brought to the United States early in the 20th century, and it is reasonable to assume that it played an important role for quality-conscious turn-of-the-century brewers. Unfortunately, it is no longer cultivated. Brewers today wishing to work with a domestic two-row malt will have to settle for Klages or Harrington.

The primary feature that separates this beer from all-malt continental lagers is the use of flaked maize, an unmalted cereal grain. The flakes are hardly a cheap malt substitute. Indeed, they typically cost two to three times more than domestic malt, and they are even more expensive than premium imported malts. What one gets with this specialty grain is extra strength without the satiating effects of a high-gravity beer. Alcohol by itself is essentially tasteless. Nevertheless, it is a flavor carrier, enhancing the other active flavor components in a beer, as it does in this formulation. The maize also leaves a pleasant grain-like sweetness in the finished beer. The chief advantage that flakes have over corn grits or rice is that, unlike the latter, flakes do not require cooking at boiling temperatures to achieve gelatinization. Many feel that this is the key to the flakes' desirable flavoring.

The high hopping rate in this beer sharply

distinguishes it from modern American lagers. Although neither Nugey nor Wahl-Henius were specific about the type of hop varieties used, it is likely that "imported hops" means continental noble varieties like Hallertauer Mittelfruh or Saaz. Turn-of-the-century Budweiser labels, for example, had the Saaz hop proudly displayed as one of its ingredients.

A good deal more uncertainty surrounds the domestic hops used. It is known that Clusters were popular among U.S. brewers. I find the flavoring of this hop to be quite crude, especially in formulations having a high hop profile like this one. In the past, I have used continental aroma hops exclusively. In recent years, however, I have obtained good results using domestic aroma hops like Crystal, Liberty, Mt. Hood, and Tettnanger (which are good but different from German Tettnangers).

Data reported in both Nugey and Wahl-Henius indicate that the turn-of-the-century lagers had higher residual extracts than the 5.5 °P. In fact, Nugey explicitly states that the real extract alcohol ratio should be no less than 1.3 and no more than 2.5.

Those wishing to get to the historical values should omit the mash rest at 140 °F (60 °C) and go directly from 122 °F (50 °C) to 158 °F (70 °C), holding the latter for 45 min. This method gives a higher terminal gravity and slightly lower alcohol content. The net effect is to put the beer comfortably into the prescribed range, if that is what is desired. It will have a more pronounced sweetness, a characteristic common in pre-Prohibition beers. It is important to emphasize that the numbers cited here refer to actual percent extract (real extract), not apparent extract (as measured by a hydrometer).

I have entered beers based on this formulation in two competitions. The first was the Second Annual International Beer Competition in Phoenix, Arizona, in March 1981, where it won the David Line Trophy. The second competition produced entirely different results, probably because of the judges' greater sensitivity to commonly defined beer styles. It was an AHA-sanctioned event held in the midwest in March 1993. The score sheets indicated that the judges were exercised in the extreme that someone could enter a beer that was "...so far out of category..." They suggested that I purchase a copy of Charlie Papazian's book to get a more appropriate recipe. Ironically, all the judges praised the beer's flavor, which was exactly the flavor that originally defined this beer style.

Western Lager

A milder version of American lager was very popular on the West Coast and historically was called Western lager. Possibly the most famous was that brewed by Henry Weinhard.

The excellent book by Gary and Gloria Meier includes a survey of the history of this beer. From Wahl-Henius and Zimmermann we can surmise that the original extract of Western lager was in the 11.5–12 °P range. Rice (a grain indigenous to the West Coast) was used instead of maize, and the hop rate was about one-third less than that of the pre-Prohibition pale lager discussed above. This is a serious beer that can do well in modern competitions. On the other hand, it appears that before Prohibition, brewers and beer consumers from the East Coast (at that time the most populous part of the country) held Western lager in low esteem. Ironically, this version later evolved into American lager as we know it today.

By George J. Fix

Republished from BrewingTechniques' May/June 1994.