

The Herald Tribune

Volume #27 Issue #9

Newsletter of the Ann Arbor Brewers Guild

September 2013

September Meeting

There September meeting will be Friday Sept. 13 at 7:30 p.m. and will be hosted by **Chris and Kris Frey**. See the next page for location and directions.



AABG 2013

January..... Adventures in HB..... Un-Session Beers*
February..... AiH..... Un-Session Beers*
March..... AiH..... Barleywines*
April..... Geoff Billiu / Annie Zipser..... Barleywines*
May..... Stephen Krebs..... Extract Beers*
June..... Sam Firke..... Wheat Beers
July BeerBQ..... Roger Burns..... Mead

August..... MI Homebrew Festival

September..... Chris and Kris Frey

October.....

November.....

December..... Rolf Wucherer

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 or

picobrew@comcast.net

Access the AABG Club System forum at:

<http://tinyurl.com/29h7yxc>

16B. Belgian Pale Ale

Aroma: Prominent aroma of malt with moderate fruity character and low hop aroma. Toasty, biscuity malt aroma. May have an orange- or pear-like fruitiness though not as fruity/citrusy as many other Belgian ales. Distinctive floral or spicy, low to moderate strength hop character optionally blended with background level peppery, spicy phenols. No diacetyl.

Appearance: Amber to copper in color. Clarity is very good. Creamy, rocky, white head often fades more quickly than other Belgian beers.

Flavor: Fruity and lightly to moderately spicy with a soft, smooth malt and relatively light hop character and low to very low phenols. May have an orange- or pear-like fruitiness, though not as fruity/citrusy as many other Belgian ales. Has an initial soft, malty sweetness with a toasty, biscuity, nutty malt flavor. The hop flavor is low to none. The hop bitterness is medium to low, and is optionally complemented by low amounts of peppery phenols. There is a moderately dry to moderately sweet finish, with hops becoming more pronounced in those with a drier finish.

Mouthfeel: Medium to medium-light body. Alcohol level is restrained, and any warming character should be low if present. No hot alcohol or solventy character. Medium carbonation.

Overall Impression: A fruity, moderately malty, somewhat spicy, easy-drinking, copper-colored ale.

History: Produced by breweries with roots as far back as the mid-1700s, the most well-known examples were perfected after the Second World War with some influence from Britain, including hops and yeast strains.

Comments: Most commonly found in the Flemish provinces of Antwerp and Brabant. Considered "everyday" beers (Category I). Compared to their higher alcohol Category S cousins, they are Belgian "session beers" for ease of drinking. Nothing should be too pronounced or dominant; balance is the key.

Ingredients: Pilsner or pale ale malt contributes the bulk of the grist with (cara) Vienna and Munich malts adding color, body and complexity. Sugar is not commonly used as high gravity is not desired. Noble hops, Styrian Goldings, East Kent Goldings or Fuggles are commonly used. Yeasts prone to moderate production of phenols are often used but fermentation temperatures should be kept moderate to limit this character.

Vital Statistics

OG: 1.048 – 1.054

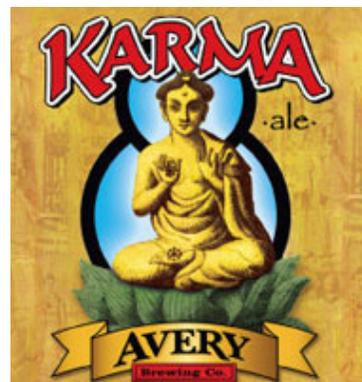
FG: 1.010 – 1.014

IBUs: 20 – 30

ABV: 4.8 – 5.5%

SRM: 8 – 14

Commercial Examples: De Koninck, Speciale Palm, Dobbles Palm, Russian River Perdition, Ginder Ale, Op-Ale, St. Pieters Zinnebir, Brewer's Art House Pale Ale, Avery Karma, Eisenbahn Pale Ale, Ommegang Rare Vos (unusual in its 6.5% ABV)



When and Where

Friday, Sept. 13 7:30 p.m.

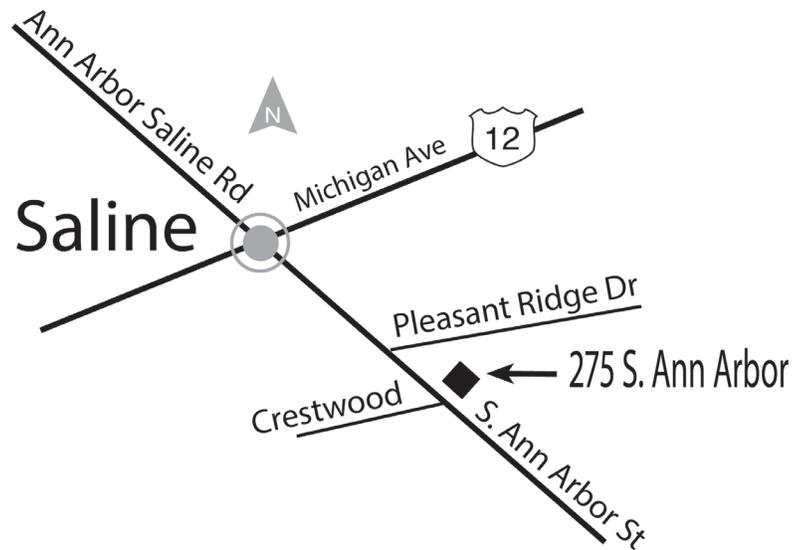
Chris and Kris Frey
275 S. Ann Arbor St.
Saline, Michigan
734.944.0469

Directions

Our home is 1/4 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 September) 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 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.

Belgian Pale Ale

Belgian Pales consume the Belgian brewing scene, and were initially brewed to compete with Pilseners during the WWII time frame. They differ from other regional Pale Ale varieties, by traditionally being less bitter, using aged hops for a delicate hop finish, and boasting sweetish to toasty malt overtones. They should be decanted properly, leaving the yeast in the bottle. This will showcase their brilliant color range from pale straw yellow to amber hues. Most will be crowned with thick, clinging, rocky white heads. Flavors and aromas will vary. Some have natural spice characters from yeast and hops, while others are spiced. There's a recent growing trend to make much more "hoppy" Pale Ales, to entice the US market and its hopheads.

Most Popular BPAs – Beer Advocate

	rate	reviews		rate	reviews
1. Trappist Westvleteren Blonde			6. Luciérnaga, The Firefly		
Belgian Pale Ale / 5.80% ABV			Belgian Pale Ale / 6.50%		
Brouwerij Westvletere	4.26	569	Jolly Pumpkin Artisan Ales	4.05	617
2. Cuvée De Ranke			7. A Little Crazy		
Belgian Pale Ale / 7.00%			Belgian Pale Ale / 6.40%		
Brouwerij De Ranke	4.22	192	Revolution Brewing Co.	4.03	191
3. Orval Trappist Ale			8. Petite Orval		
Belgian Pale Ale / 6.20%			Belgian Pale Ale / 3.50%		
Brasserie d'Orval S.A.	4.20	3349	Brasserie d'Orval S.A.	4.03	27
4. Rare Vos (Amber Ale)			9. Southampton Abbey Single		
Belgian Pale Ale / 6.50%			Belgian Pale Ale / 4.50%		
Brewery Ommegang	4.06	1903	Southampton Publick House	4.03	19
5. Redemption			10. Fleur De Houblon		
Belgian Pale Ale / 5.15%			Belgian Pale Ale / 6.80%		
Russian River Brewing Co.	4.05	1099	Brewery Ommegang	4.02	411