

The Herald Tribune

Volume #27 Issue #10

Newsletter of the Ann Arbor Brewers Guild

October 2013

October Meeting

There October meeting will be Friday Oct. 11 at 7:30 p.m. and will be hosted by **Josh Budde** 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.....Josh Budde
 November.....
 December.....Rolf Wucherer

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.

Club Inventory

To see the inventory, of what the clubs owns, available to club members, please go to this link:

<http://tinyurl.com/mqbbtlx>

If you have any questions please contact: Mike O'Brien: picobrew@comcast.net or 734.637.2532 email first, phone if you are in a yank.

Intro to Cider Guidelines

(Categories 27–28)

Cider is fermented apple juice. Perry is fermented pear juice. There are two categories for cider/perry: Standard (Category 27) and Specialty (Category 28). The Standard category covers ciders and perries made primarily or entirely from the juice of apples or pears (but not both at once). The only adjunct permitted in the Standard category, and only in some sub-categories, is a limited addition of sugar to achieve a suitable starting gravity. Note that honey is not a “sugar” for this purpose; a cider made with added honey must be entered either as a Specialty cider or as a Cyser under the appropriate mead sub-category. Other sugar sources that also add significant flavors (brown sugar, molasses) would also create a Specialty cider (such as New England style).

Aroma and Flavor:

• Ciders and perries do not necessarily present overtly fruity aromas or flavors—in the same sense that a wine does not taste overtly of grapes. Drier styles of cider in particular develop more complex but less fruity characters. In fact, a simple “apple soda” or “wine cooler” character is not desirable in a cider or perry.

• Some styles of cider exhibit distinctly NON-fruity tastes or aromas, such as the “smoky bacon” undertones of a dry English cider.

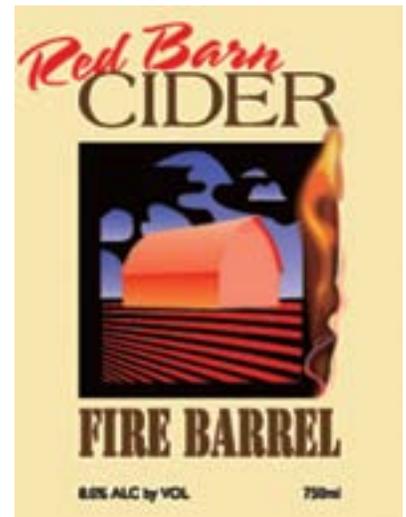
• The sweetness (residual sugar, or RS) of a cider or perry may vary from absolutely dry (no RS) to as much as a sweet dessert wine (10% or more RS). In sweeter ciders, other components of taste—particularly acidity—must balance the sweetness. The level of sweetness must be specified in order to arrange flights of tastings and

entries within flights. Tasting always proceeds from drier to sweeter. There are three categories of sweetness:

- ◊ Dry: below 0.9% residual sugar. This corresponds to a final specific gravity of under 1.002.
- ◊ Medium: in the range between dry and sweet (0.9% to 4% residual sugar, final gravity 1.002 to 1.012). Sometimes characterized as either ‘off-dry’ or ‘semi-sweet.’
- ◊ Sweet: above 4% residual sugar, roughly equivalent to a final gravity of over 1.012.

• If a cider is close to one of these boundaries, it should be identified by the sweetness category which best describes the overall impression it gives.

• Acidity is an essential element of



cider and perry: it must be sufficient to give a clean, refreshing impression without being puckering. Acidity (from malic and in some cases lactic acids) must not be confused with acetification (from acetic acid—vinegar): the acrid aroma and tingling taste of acetification is a fault.

Cider continued on next page...

When and Where

Friday Oct. 11, 7:30 pm

Josh Budde

221 S. Washington St.
Ypsilanti MI
272.2162

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 and a small sampling glass to keep your host from having to provide one. 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

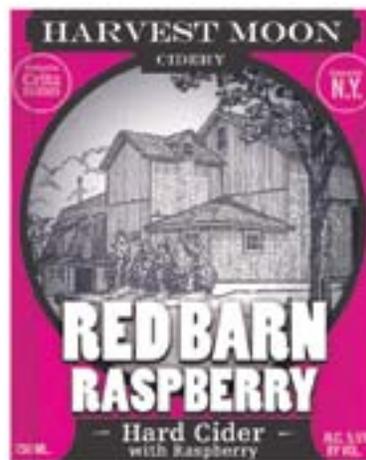
AABG encourages responsible, legal consumption of homebrewed and craft beers. You must be at least 21 years old to attend AABG meetings.

...Cider continued

• Ciders and perries vary considerably in tannin. This affects both bitterness and astringency (see “Mouthfeel” below). If made from culinary or table fruit, tannins are typically low; nevertheless some tannin is desirable to balance the character. The character contributed by tannin should be mainly astringency rather than bitterness. An overt or forward bitterness is a fault (and is often due to processing techniques rather than fruit).

Appearance

• Clarity may vary from good to brilliant. The lack of sparkling clarity is not a fault, but visible particles are undesirable. In some styles a “rustic” lack of brilliance is common. Perries are notoriously difficult to clear; as a result a slight haze is not a fault. However, a “sheen” in either cider or perry generally indicates the early



stage of lactic contamination and is a distinct fault.

• Carbonation may vary from entirely still to a champagne level. No or little carbonation is termed still. A moderate carbonation level is termed petillant. Highly carbonated is termed sparkling. At the higher

levels of carbonation, the “mousse” (head) may be retained for a short time. However, gushing, foaming, and difficult-to-manage heads are faults.

Mouthfeel

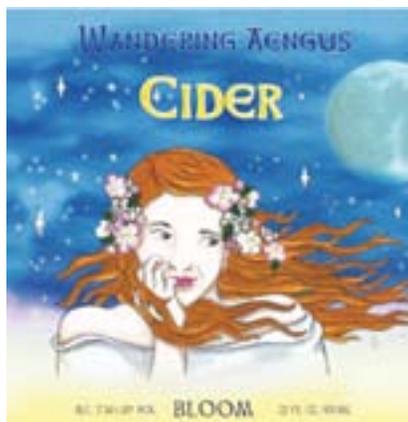
• In general, cider and perry have a mouthfeel and fullness akin to a substantial white wine. The body is less than that of beers. Full-sparkling ciders will be champagne-like.

Ingredients

• The apple and pear varieties are intended to illustrate commonly used examples, not dictate requirements when making the style. In general, adjuncts are prohibited except where specifically allowed in particular styles, and then the entrant must state them. Common processing aids, and enzymes, are generally allowed as long as they are not detectable in the finished cider.

Cider continued on next page...

Yeast used for cider/perry may be either “natural” (the yeast which occurs on the fruit itself and/or is retained in the milling and pressing equipment) or cultured yeast. Malo-



lactic fermentation is allowed, either naturally occurring or with an added ML culture. Enzymes may be used for clarification of the juice prior to fermentation. Malic acid may be added to a low-acid juice to bring acidity up to a level considered safe for avoiding bacterial contamination and off-flavors (typically pH 3.8 or below). Entrant MUST state if malic acid was added. Sulfites may be added as needed for microbiological control. If used, the maximum accepted safe level for sulfites (200 mg/l) should be strictly observed; moreover, any excess sulfite that is detectable in the finished cider (a “burning match” character) is a serious fault.

- Sorbate may be added at bottling to stabilize the cider. However, any residual aroma/flavor from misuse or excessive use of sorbate (e.g., a “geranium” note) is a distinct fault.

- Carbonation may be either natural (by maintaining CO₂ pressure through processing or by bottle-conditioning) or added (by CO₂ injection).

27. Standard Cider and Perry

The styles represented in this category are the principal established styles. The Common Cider and Common Perry styles are analogous to the cider and perry categories of earlier style standards. There are well-known styles not represented here—for example, Asturian (Spanish)—for which there are presently insufficient appreciation and a lack of commercial examples for reference.

In the case of a cider made to a style not explicitly represented here, it should be entered in the closest applicable category. The first decision is whether the cider was made with apples with significant tannin content that gives the cider noticeable astringency or bitterness. If not, it should be entered as a Common Cider. If so, the choice is between the English and French sub-categories; this decision should be based on whether the cider tends more toward sweet, rich, somewhat fruity (French) or drier and more austere (English). For perry of a non-represented style, the decision is, as above, based on tannin content. If in doubt, enter as Common Perry.



27A. Common Cider

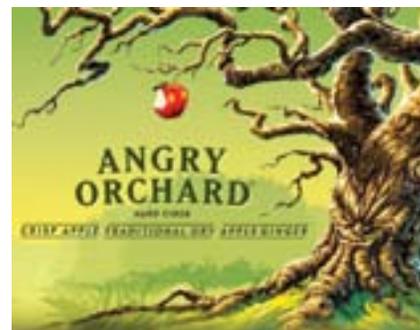
A common cider is made from culinary/table apples, with wild or crab apples often used for acidity/tannin balance.

Aroma/Flavor Sweet or low-alcohol ciders may have apple aroma and flavor. Dry ciders will be more wine-like with some esters. Sugar and

acidity should combine to give a refreshing character, neither cloying nor too austere. Medium to high acidity.

Appearance: Clear to brilliant, pale to medium gold in color.

Mouthfeel Medium body. Some tannin should be present for slight to moderate astringency, but little



bitterness.

Overall Impression Variable, but should be a medium, refreshing drink. Sweet ciders must not be cloying. Dry ciders must not be too austere. An ideal cider serves well as a “session” drink, and suitably accompanies a wide variety of food.

Comments Entrants MUST specify carbonation level (still, petillant, or sparkling). Entrants MUST specify sweetness (dry, medium, sweet).

Varieties Common (Winesap, Macintosh, Golden Delicious, Braeburn, Jonathan), multi-use (Northern Spy, Russets, Baldwin), crabapples, any suitable wildings.

Vital Statistics:

OG 1.045–1.065
FG 1.000–1.020
ABV 5–8%

Commercial Examples [US] Red Barn Cider Jonagold Semi-Dry and Sweetie Pie (WA), A Eppel Treow Barn Swallow Draft Cider (WI), Wandering Aengus Heirloom Blend Cider (OR), Uncle John’s Fruit House Winery Apple Hard Cider (MI), Bellwether Spyglass (NY), West County Pippin (MA), White Winter Hard Apple Cider (WI), Harpoon Cider (MA).