



# The Herald Tribune

Volume # 15 Issue # 8

Newsletter of the Ann Arbor Brewers' Guild

August 2001

## August Meeting

This month's meeting of the AABG is on Friday the 14th and will be hosted by Andrew Heath. See the map and directions on the next page. The featured style is **Wit**.

### 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.

## 2001 Schedule

Jan .....	Bill Holmes .....	Dunkel & Schwarzbier*
Feb .....	Jeff Renner .....	Barleywine/Old Ales
Mar .....	Jason Henning .....	Stout*
April .....	Jim Suchy .....	Pale Ales
May .....	Stephen Krebs .....	Bock*
June .....	Tom Roach .....	Weiss
July .....	Steve Darnell .....	Mead
Aug .....	Andrew Holmes .....	Wit*
Sept .....	Randy deBeauclair .....	California Common*
Oct .....	Jeff Renner .....	Oktoberfest
Nov .....	Scott Yoder .....	Mild*
Dec .....	Rolf Wucherer .....	Porter

\* 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 Dues

Membership in the AABG entails an annual fee of \$15. Payments can be made in person at the monthly meetings, please have exact change or a check. **Checks MUST be made out to the club treasurer as the AABG does not have its own account.** You can also mail them to the club treasurer:

James Suchy  
38665 Northampton St.  
Westland, MI 48186

## AABG Pico System

The guardian of the club's pico system is Mark Zadvinskis.

Anyone wishing to rent it should contact him at:  
734-663-7901 or e-mail: mark@sjdesign.com

## Style of the Month

19. BELGIAN ALE

19B. Witbier

**Aroma:** A sweet and occasionally honey-like character with prominent citrus (notably orange), herbal and spice aromas is characteristic, and is often followed by a mild phenolic aroma. Hop aroma is low to none. No diacetyl.

**Appearance:** Very pale straw to very light gold in color, and generally cloudy. Head retention should be quite good and of a moussy character.

**Flavor:** The flavor of unmalted wheat is typically noticeable. Coriander, citrus and mild phenolic flavors contribute to a complex and elegant character. A very slight lactic acidity resulting from a limited *Lactobacillus* fermentation is present in some examples, providing a refreshing quality, and is absent in others. Hop flavor is low to none. Hop bitterness is typically restrained, and some bitterness may also be contributed by bitter orange peel. No diacetyl.

**Mouthfeel:** Light to medium body. Effervescent character of high carbonation. Refreshing acidity.

**Overall Impression:** A refreshing, elegant, complex, wheat-based ale.

**Comments:** The presence and degree of spicing and lactic sourness vary from one brand or brewery to another.

**Ingredients:** About 50% unmalted hard red winter wheat and 50% pale barley malt constitute the grist; in some versions a small percentage of raw oats is used as well. Spices of freshly-ground coriander and dried orange peel complement the sweet aroma and are quite characteristic; other spices may be used for complexity but are much less prominent. Ale yeast prone to production of mild, clove/spicy flavors are very characteristic. In some instances a very limited *Lactobacillus* fermentation, or actual addition of lactic acid, is done.

### Vital Statistics:

OG .....	1.042-1.055
FG .....	1.008-1.012
IBUs .....	15-22
ABV .....	4.2-5.5%
SRM .....	2-4

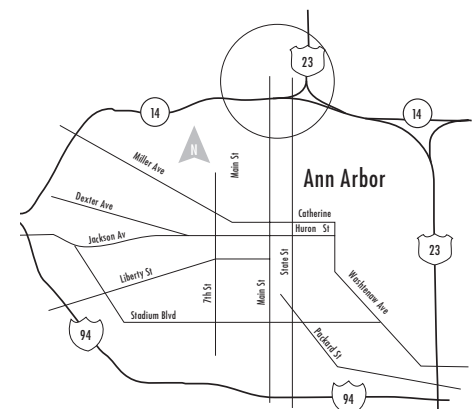
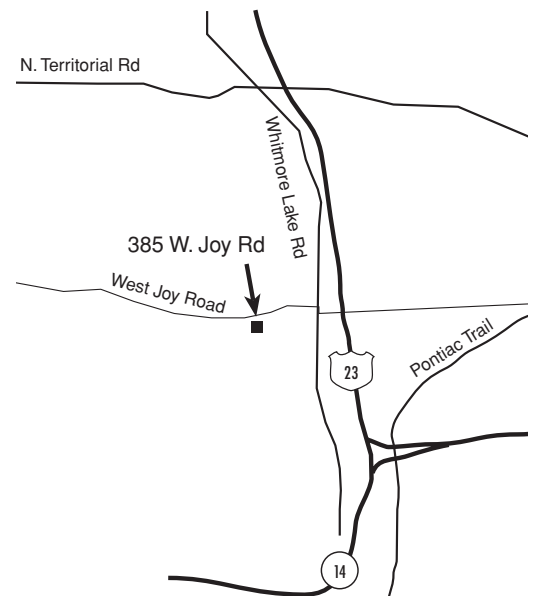
**Commercial Examples:** Celis White, Hoegaarden Wit, Steendonk Witbier, Brugs Tarwebier, Blanche de Bruges.

## When and Where

**Friday, August 10, 7:30 pm**  
**Andrew Heath**  
**385 West Joy Rd Ann Arbor, MI**

### Directions

You can get to 385 West Joy Road from Whitmore Lake Road. North from Ann Arbor, is the M14 interchange over the river, and South from Territorial Road Exit. Second house on the left. You can get there from Dexter too, coming east on Joy





ANN ARBOR BREWERS GUILD  
C/O JAMES SUCHY  
38665 NORTHAMPTON ST.  
WESTLAND, MI 48186

