

P R I S O N C I T Y B R E W E R S

SENTENCING

Volume 5 - Issue 6

G U I D E

June 2002

Meeting Location!!



Blair is hosting the next meeting. A map to his house is on the back page. Thanks Blair!!
- The Warden

Next Meeting is Tues., June 11th

The non-competitive beer style for the night will be Weiss beer. Wheat beers. If you have one you brewed bring two, if not, find one and bring it also.

By all means, bring some of your own homebrew to share.

Feel free to give and accept constructive criticism on beer/mead/cider you're sampling. Knowing what you did right and wrong is all part of making better beer.

Please observe good judgment when imbibing and don't drive while intoxicated.

Meeting Date/Style 2nd Tuesdays 7:30

*Denotes AHA Club-Only Competition

June - Weiss - Blair Bearinger

July - Koelsch - Troy Rerucha

Aug 3 - Big Mead - O'Connors

August - Am. Lager* Jeff Gier's

September - Str. Belg Ale* -Ted Mallot

October - O'fest - Jeff Gier's

Nov. - Stout* - Bill Saurbek

Dec. - .Barleywine/Old Ales - Phil Wilcox

Jan. - Bitter & English Pale Ale*

Feb -

Mar - Brown Ale*

April -

May -

June

July - Old Ale* Competition

BIG BREW Beers, How Did They Turn Out?

I think I crushed my Koelsch by pitching a lot of old dead yeast into it. I might lager out, then again it might not. It will be interesting to taste against Dave Falthers.

The Maibock got off to a slow start but finished deceptively low. This is going to be stellar. Good old George, the Fix was in on this one from the very beginning.

PUB CRAWL



MONTHLY RECIPE Solstice Summer Wheat Ale

For 7.75 gallons Oberon clone in the 1/4 bbl. keg (really full) @ 1.048:

15 gal. well water boiled w/ 2 tsp. (10 g) CaCl₂ and decanted. (City water plus 1/2 tsp. gypsum per 5 gallons water will get the Ca++ level where you want it without too much sulfate. CaCl₂ would be better if you can get it. Sulfate dryness is out of place here.)

- * 7-1/4 lb. Durst wheat malt
- * 5-1/2 lbs. Briess 6-row
- * 3/4 lbs. DWC Caravienne (22L)
- * 1 lb. Durst Munich

Double pass roller milled barley and wheat malt separately, then mixed dry. Note for extract brewers: You could substitute a good quality wheat/barley malt extract (25% more by weight) for the first two malts and do a "mini-mash" of the caravienne and Munich.

- * Mashed in 12 qts. water to 140°F (skipped usual 100°F rest and/or 122°F protein rest) for 1/2 hr rest
- * Boosted w/ 5 qts boiling water and burner to 158°F, rested 1/2 hr
- * Boosted to mashout of 176°F
- * Collected 9 gallons in 1 hr.
- * 0.7 oz. Czech Saaz @ 3.5% first wort hopped (in the boiler at beginning of lautering, steeps at 170°F for the hour during lautering (~5 IBU contribution when boiled 1 hour)
- * 0.5 oz. Hallertauer Hersbrucker @ 2.6% (late FWH after 6 gallons collected, 25 minutes, do this at the beginning) (2.7 IBU)
- * 1.5 oz. Hall. Hersb. boiled 60 min. (8.1 IBU)
- * 0.7 oz. Saaz. boiled 15 min. 2.5 IBU
- * 0.5 oz. Saaz at strike, steeped 7 minutes during settling before chilling. (See pg.4)

Brewing in Style Wheat Beers

The new style guidelines have been published and they have been adopted by both the AHA and the BJCP. For a complete copy of the new guidelines visit the BJCP Home Page at www.bjcp.org.

17A. Bavarian Weizen

Aroma: Vanilla and clove-like phenols and fruity esters of banana are common. Hop aroma ranges from low to none. No diacetyl. Some aroma of wheat may be present.

Appearance: Pale straw to dark reddish-gold in color. A very thick, long-lasting head is characteristic. High protein content of wheat may impair clarity in an unfiltered beer, and clarity can be deliberately cloudy in a Hefe-Weizen from suspended yeast sediment. The filtered Krystal version is quite clear.

Flavor: The soft, grainy flavor of wheat is essential. Hop flavor is low to none and hop bitterness is very low. A tart character from yeast and high carbonation may be present. Spicy clove phenols and fruity esters, most prominently banana, are often present. No diacetyl.

Mouthfeel: The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a surprisingly light finish. A high carbonation level is typical.

Overall Impression: A pale, spicy, fruity, wheat-based ale.

History: A traditional wheat-based ale from Southern Germany that is a specialty for summer consumption.

Comments: These are refreshing, fast-maturing beers that are lightly hopped. The Hefe-Weizen version is served with yeast sediment stirred into it. The Krystal version is filtered for excellent clarity.

Ingredients: A high percentage of malted wheat is used which typically constitutes 50%



or more of the grist, the remainder being pale barley malt. Weizen ale yeast produces the typical spicy and fruity essences during a relatively warm fermentation. Hops are used for a small amount of bittering only. Water character will vary.

Vital Statistics: OG: 1.040-1.056
IBUs: 10-20 FG: 1.010-1.014
SRM: 2-9 ABV: 4.3-5.6%

Commercial Examples: Paulaner Hefe-Weizen, Pschorr-Brau Weisse, Spaten Club-Weisse, Schneider Weisse, Julius Echter Weizenbier.

17B. Bavarian Dunkelweizen

Aroma: Gentle aroma of Munich malt supported by fruity, notably banana, and clove-spice aromas. No hop aroma. No diacetyl.

Appearance: Light amber to light brown in color. A thick, long-lasting head is characteristic. High protein content of wheat may impair clarity in an unfiltered beer.

Flavor: Melanoidins and caramel character of Munich and Vienna-type malts is prominent, along with some wheat flavor. There may be some spicy, fruity flavor as well. Roasty character is rare and very restrained if present. Low hop bitterness. No hop flavor. No diacetyl.

Mouthfeel: The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a lighter finish. However, the presence of Munich and Vienna-type malts provides its own sense of fullness. A moderate to high carbonation level is typical.

Overall Impression: A dark, malty, spicy, wheat-based ale.

History: A dark version of Bavarian Weizen.

Comments: The presence of Munich and Vienna-type barley malts gives this style a deeper and richer barley malt character than Bavarian Weizen. Often, there is less of the tart quality as well.

Ingredients: Wheat malt typically makes up 50% or more of the grist, the remainder being Munich or Vienna-type high-kilned barley malts. Some dark wheat malts may be used. Dark roasted malts are rarely used and then only in very small concentrations. Hops provide a



mild bitterness only. Weizen ale yeast is used. Water character will vary.

Vital Statistics: OG: 1.040-1.056
IBUs: 10-20 FG: 1.010-1.014
SRM: 10-23 ABV: 4.3-5.6%

Commercial Examples: Pschorr-Brau Dunkel Weiss, Franziskaner Dunkel-Weizen, Schneider Dunkel Weiss.

17C. Berliner Weisse

Aroma: Slightly fruity; a sour aspect may be quite noticeable. On occasion a mild Brettanomyces yeast aroma may be present. No hop aroma. No diacetyl.

Appearance: Very pale straw in color. Clarity ranges from fair to cloudy. Despite high carbonation, head retention can vary from moussy to low.

Flavor: Lactic sourness dominates and can be quite strong, but some wheat flavor should be noticeable. Hop bitterness is very low. Mild Brettanomyces yeast character may be detected occasionally. No hop flavor. No diacetyl.

Mouthfeel: Light body. High carbonation.

Overall Impression: A very pale, sour, refreshing, low-alcohol wheat ale.

History: A regional specialty of Berlin; referred to by Napoleon's troops in 1809 as "the Champagne of the North" due to its lively and elegant character.

Comments: Often served with the addition of sugar syrups flavored with raspberry or woodruff to counter the substantial sourness. Has been described by some as the most purely refreshing beer in the world.

Ingredients: Wheat malt content is typically well under 50% of the grist, the remainder being pale barley malt. Lactobacillus delbrueckii culture and fermentation provides the sharp sourness, which may be enhanced by blending of beers of different ages during fermentation and by extended cool aging. Ale yeast ferments to a low alcohol level. Hop bitterness is extremely low. Water may have significant hardness.

Vital Statistics: OG: 1.026-1.036
IBUs: 3-8 FG: 1.006-1.009
SRM: 2-4 ABV: 2.8-3.6%

Commercial Examples: Schultheiss Berliner Weisse, Berliner Kindl Weisse.



17D. Weizenbock

Aroma: A powerful aroma of ripe fruit is very common. Aroma of alcohol is also common. Some clove-spice aroma may be present. No hop aroma. No diacetyl.

Appearance: Light amber to dark brown in color. High alcohol level may impair what would otherwise be a thick, long-lasting head. Wheat protein content may impair clarity.

Flavor: Concentrated wheat flavor is dominant. Malty complexity, including smoky or raisin-like essences, may be present in darker versions. A fruity character is common, and some clove-spice flavor may occur. Well-aged examples may show some sherry-like oxidation as a point of complexity. Hop bitterness is well controlled to allow wheat and malt flavors to dominate the balance. No hop flavor. No diacetyl.

Mouthfeel: Full-bodied. A creamy sensation is typical, as is the warming sensation of substantial alcohol content. Moderate carb.

Overall Impression: A strong, malty, fruity, wheat-based ale.

History: A Bavarian specialty first introduced by Schneider in 1907 under the Aventinus name.

Comments: A Bock among Bavarian Weizen beers.

Ingredients: Wheat malt is typically 50% or more of the grist, the remainder barley malts. Hops provide mild bitterness only. Weizen ale yeasts are used. Water character can vary.

Vital Statistics: OG: 1.066-1.080+
IBUs: 15-30 FG: 1.015-1.022
SRM: 7-25 ABV: 6.5-8.0%+

Commercial Examples: Schneider Aventinus, Erdinger Pikantus, Pyramid Weizenbock.

3B. American Wheat

Aroma: Characteristic of wheat with some graininess. Bavarian Weizen's clove and banana aromas are inappropriate. Hop aroma may be high or low but if present will be from American hop varieties.

Appearance: Usually pale straw to gold. Dark versions approximating Dunkel Weizens are acceptable. Clarity may range from brilliant to hazy with yeast



approximating the hefe Weizen style of beer. Big, long-lasting head.

Flavor: Light graininess. Bavarian Weizenbier flavors such as banana esters and clove-like phenols are inappropriate. Hop flavor may be from low to high. Hop bitterness low to medium. Some fruitiness from ale fermentation acceptable; however, the use of a fairly neutral American ale yeast usually results in a clean fermentation. Little to no diacetyl.



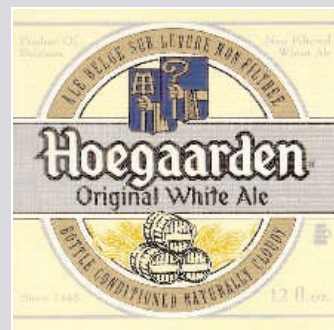
Mouthfeel: Light to medium body. Higher carbonation is appropriate. Mouthfeel will appear lighter than actual body due to higher levels of carbonation.

Overall Impression: A light, refreshing beer that exhibits balanced hop and wheat maltiness.

Ingredients: Standard ale yeast. Often 50% wheat malt or more.

Vital Statistics: OG: 1.035-1.055
IBUs: 10-30 FG: 1.008-1.015
SRM: 2-8 ABV: 3.7-5.5%

Commercial Examples: Otter Creek Summer Wheat, Anchor Wheat, Boulevard Wheat, Pyramid Hefe-Weizen.

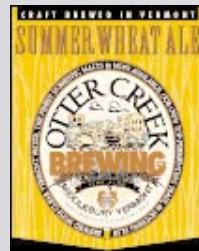
19B. Witbier (Belgian)

Aroma: A sweet and occasionally honey-like character with prominent citrus (notably orange), herbal and spice aromas

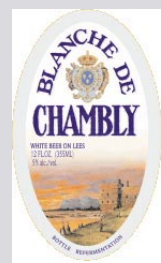
is characteristic, and is often followed by a mild phenolic aroma. Hop aroma is low to none. No diacetyl.

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, cit-



rus 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.

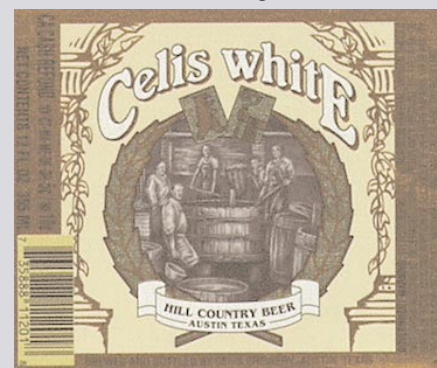
History: A 400-year-old beer style that died out in the 1950s, it was revived by Pierre Celis in the 1960s to steadily growing popularity thereafter.

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.

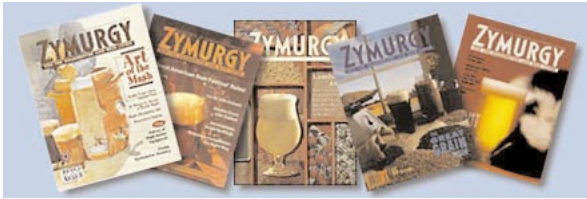
Vital Statistics: OG: 1.042-1.055
IBUs: 15-22 FG: 1.008-1.012
SRM: 2-4 ABV: 4.2-5.5%

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



(From Recipe pg. 1)

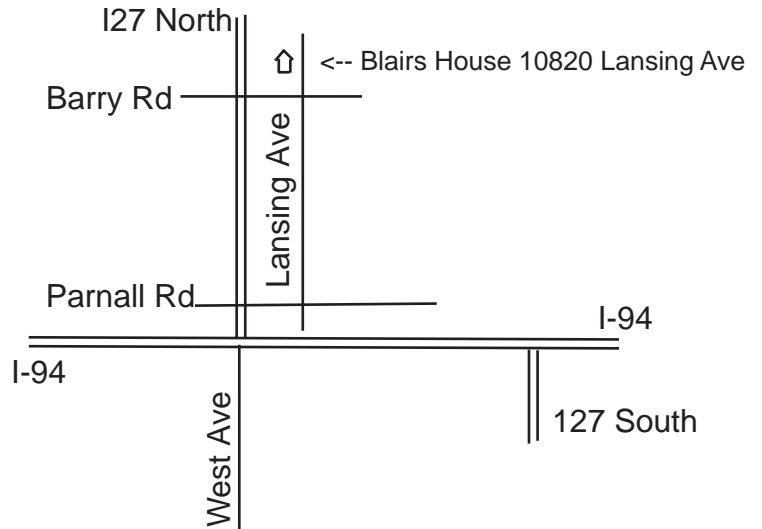
Yielded about 7-1/4 gallons wort @ 1.054 into open fermentor, sparged hops with about 3/4 gal. cooled water for 8 gallons wort @ 1.048 into fermentor. Pitched sediment from 3-1/2 liter starter Kalamazoo yeast from Yeast Culture Kit Co., or you could culture the yeast from a bottle of Oberon. Fermented at 65-70°F ambient, full krausen at 18 hours, skimmed crud 3 or 4 times on day two and three, top cropped yeast on day four and five, kegged on day six, still slight foam production indicating some continuing fermentation. Chilled and force carbonated. Tastes great.



Please bring your club *Zymurgy* magazines back to each meeting. Others would like to read about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA. Or see Phil for a discount on your own membership.

This Month's Meetings is at Blair Bearer's house.

The address is 10820 Lansing Ave. (in Rives Junct). This is the same Lansing Ave. as in town-you just get on it and go north. If you get to Leslie you went too far. It's 3/4 of a mile North of Barry Rd. If you use that exit off US-127, go east till you get to Lansing Ave. (1 mile), then turn left (North) on Lansing Ave. proceed 3/4 mile. The house is on the left. If you get lost, his number is 569-3670.



Visit us on the Internet: <http://hbd.org/prisoner!!!!!!!!!!!!>

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