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Volume #21 Issue #9

Newsletter of the Ann Arbor Brewers' Guild

September 2007

September Meeting

This month's meeting of the AABG is Friday the 14th and will be hosted by **Jeff Renner**. See the map and directions on the next page. The featured style is **India Pale Ale**.



AABG 2007

January	Mike O'Brien	Session Beers*
February	Randy deBeauclair	Pilsner
March	Kurt Sonen	Scottish*
April	Jason Henning	Strong Ale
May	Stephen Krebs	Bock/Extract Beers*
June	Mark Zadvinskis	Sour Beer
July	Steve Darnell	German Wheat/Rye
August	Corner Brewery	Mead
September	Jeff Renner	IPA
October	Roger Burns	American Ale
November	Chris Frey	Stout
December	Rolf Wucherer	Cider

* 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 Pico System

The guardian of the club's pico system is Mike O'Brien.
Anyone wishing to use it should contact him at:
734.637.2532 or e-mail:
mobrien315221MI@comcast.net

14. India Pale Ale (IPA)

14A. English IPA

Aroma: A moderate to moderately high hop aroma of floral, earthy or fruity nature is typical, although the intensity of hop character is usually lower than American versions. A slightly grassy dry-hop aroma is acceptable, but not required. A moderate caramel-like or toasty malt presence is common. Low to moderate fruitiness, either from esters or hops, can be present. Some versions may have a sulfury note, although this character is not mandatory.

Appearance: Color ranges from golden amber to light copper, but most are pale to medium amber with an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand should persist.

Flavor: Hop flavor is medium to high, with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma (floral, earthy, fruity, and/or slightly grassy). Malt flavor should be medium-low to medium-high, but should be noticeable, pleasant, and support the hop aspect. The malt should show an English character and be somewhat bready, biscuit-like, toasty, toffee-like and/or caramelly. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops adds to the overall complexity. Finish is medium to dry, and bitterness may linger into the aftertaste but should not be harsh. If high sulfate water is used, a distinctively mineral, dry finish, some sulfur flavor, and a lingering bitterness are usually present. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions.

Overall Impression: A hoppy, moderately strong pale ale that features characteristics consistent with the use of English malt, hops and yeast. Has less hop character and a more pronounced malt flavor than American versions.

History: Brewed to survive the voyage from England to India. The temperature extremes and rolling of the seas resulted in a highly attenuated beer upon arrival. English pale ales were derived from India Pale Ales.

Comments: A pale ale brewed to an increased gravity and hop rate. Modern versions of English IPAs generally pale in comparison (pun intended) to their ancestors. The term "IPA" is loosely applied in commercial English beers today, and has been (incorrectly) used in beers below 4% ABV. Generally will have more finish hops and less fruitiness and/or caramel than English pale ales and bitters. Fresher versions will obviously have a more significant finishing hop character.



Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); English hops; English yeast that can give a fruity or sulfury/minerally profile. Refined sugar may be used in some versions. High sulfate and low carbonate water is essential to achieving a pleasant hop bitterness in authentic Burton versions, although not all examples will exhibit the strong sulfate character.

Vital Statistics:

OG	1.050 - 1.075
FG	1.010 - 1.018
IBUs	40 - 60
ABV	5 - 7.5%
SRM	8 - 14

WHERE AND WHEN

Friday, Feb. 14, 7:30pm

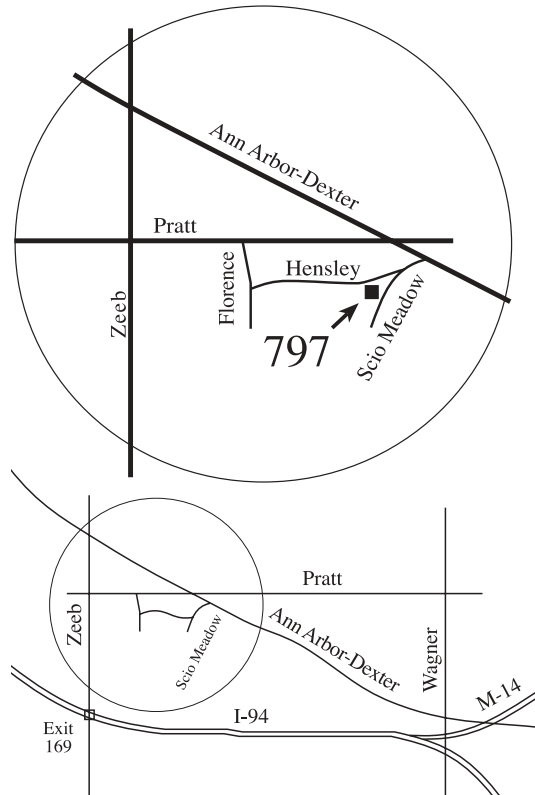
**Jeff Renner
797 Scio Meadow
Scio Twp.
734/ 665-5805**

Directions

797 Sciomeadow is on the SW corner of Sciomeadow and Hensley; the house faces Sciomeadow but the driveway is off Hensley.

From Ann Arbor – Take Dexter Rd. west out of town 1.4 miles past the Wagner Rd. light to Scio Meadow. Turn left onto Scio Meadow, go down two houses and turn right on Hensley. Jeff's is the house on the corner with a three car garage facing Hensley, the numbers 797 are over the middle door. Park on the shoulder off the street or in the left of the driveway and come in the back.

Via the expressways – Take I-94 to Exit 169, Zeeb Rd. Go north on Zeeb ~ 1/2 mile to Pratt. Turn right on Pratt, go ~ 1/2 mile to the stop sign at Dexter-Ann Arbor Rd. Turn right onto Dexter-Ann Arbor, go ~ 150 yards to Scio Meadow, turn right and follow the above directions to 797.



Guide for New Members

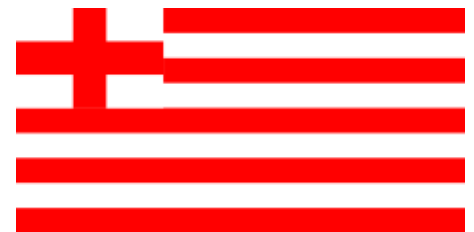
Bring 1–2 bottles per batch of your beer that you'd like to share, or an interesting commercial beer. Bring tasty munchies to cleanse the palate and sop up the alcohol. Feel free to share and sample with other members and make and accept constructive comments. Please use good judgment while imbibing and don't drive while intoxicated.

George Hodgson

Early shipments to India contained bottled porters, the favorite beer in London, which generally arrived flat, musty, and sour. The answer to the great beer problem finally came from a recipe created by George Hodgson at the Bow Brewery in East London. India ale was a variation of his pale ale, which Londoners had been drinking since the mid-1750s. Hodgson took his pale ale recipe, increased the hop content considerably, and raised the alcohol content. The result was a very bitter, alcoholic, and sparkling pale ale that could survive the challenges of travel and shelf life in India. IPA reached India in an enjoyable condition and Hodgson's success became legendary. Hodgson began shipping Hodgson's India Ale during the 1780s. By 1784 advertisements were appearing in the Calcutta Gazette for "light and excellent" pale ale.

Honourable East India Company

The Honourable East India Company (HEIC), often colloquially referred to as "John Company", was the first joint-stock company (the Dutch East India Company was the first to issue public stock). It was granted an English Royal Charter by Elizabeth I on December 31, 1600, with the intention of favouring trade privileges in India. The Royal Charter effectively gave the newly created HEIC a 21 year monopoly on all trade in the East Indies. The Company transformed from a commercial trading venture to one that virtually ruled India as it acquired auxiliary governmental and military functions, until its dissolution in 1858 following the events of the Indian Rebellion of 1857 (then known as the Indian Mutiny).



The company's flag initially had the flag of England, the St George's Cross, in the canton.



India Pale Ale

What do you look for in a beer? Do you consider a big hop signature, evident alcohol, and a floral nose among a beer's essential virtues? If you answered yes, this aggressive British beer should be one of your favorites.

Known as either India Pale Ale, or more simply IPA, the origin of both Pale and India Pale Ale dates to the late 1700's and a revolution in brewing. Throughout Great Britain's early brewing history beers shared one characteristic—a deep colored murkiness, and it was caused by an error made during the most fundamental step in beer making.

The problem was rooted in their method of malting, the process of converting a grain's starch to sugar. Brewers made their own malt by soaking barley and allowing it to germinate (sprout), but to prevent the embryonic plant from consuming all the fermentable sugars as food, they needed to halt germination. Brewers stopped it by "kilning", a process of drying the wet grain in an oven. Unfortunately, their ability to control the oven's temperature was primitive and often the grain was kilned to a darkish hue, which was then imparted to the finished beer.

By the later part of the 18th century the malting process was becoming more controllable and grains weren't as deeply kilned. Brewers took advantage of this breakthrough and although the beer was still a deep copper color, it was comparatively "pale". Thirsty Britains lapped up the newcomer with abandon and pale ale was soon king of the beers. It was such a momentous achievement some poets honored it in verse...

"Oh Beer! Oh Hodgson, Guinness, Allsop, Bass. Names that should be on every infant's tongue."

Of course Guinness was included for their famous stout, but all the others were brewers of Pale Ale. In fact at one time Allsop was of stature equal to Bass. Hodgson too was famous for his pale ale, and he leads us to India Pale.

In the late 1700's Hodgson was the most popular ale brewer in London. With easy access to shipping from the capital, Hodgson was in position to supply beer to homesick English colonists around the world. Of these, none felt so removed, nor thirsted more for the pleasures of English breweries, than the troops garrisoned on the sub-continent of India. Hodgson rightly believed it a huge market waiting to be tapped, but how could beer survive the trip around Africa?

Hogdson used three brewing methods to ensure his ale weathered the journey. First, he knew hops were a natural preservative. Indeed, it was this property that first motivated brewers to use hops. Hogdson reckoned an increased hopping rate would help in transit. Next, he took advantage of another natural preservative in beer, and he brewed one with an exaggerated level of alcohol. Finally, he used abundant dry hopping as an additional preservative, and he rightly thought it wouldn't harm the taste because it would mellow during the long voyage. He couldn't have guessed better, the measures not only ensured Hogdson's modified Pale Ale arrived intact, the recipients considered it an improvement.

Hogdson's modifications resulted in a variation both closely related to, and distinctively different than, pale ale. To differentiate it from pale it was bestowed with the name of its destination, thus the birth of what's known as India Pale Ale.

Characteristics of this beer can, as with other styles, vary somewhat, but an IPA will always exhibit the alcohol and hopping that distinguished the original. Hogdson and his contemporaries designed their IPAs with original gravities of 1070 and above, which translates to alcohol levels of a whopping 7.5 to 8%. Modern recipes usually attain a more modest level of 1050 to 1060 OG, for a subdued, yet still noticeable strength of 5.5 to 7%. Specialty malt additions of carapils and crystal contributes to the deep copper/amber color and provides an undertone of faint but perceptible caramel. Conditioning favors the mild end of the spectrum but at times might be considered quite lively when compared with other English ales.

In general, a traditional IPA will possess a nose of perfumey alcohol, fruitiness, and malt, although newer versions frequently overshadow the malt with strong hops. English brewers typically use hop varieties of Goldings and Fuggles, while American renditions of IPA employ Northern Brewer, Cascade, and Chinook, which project notes of citric or grapefruit-like flavors.

Big enough to stand up to rich entrees and sauces, they may prove a bit overpowering for delicate cuisine and seafood. Try them with strong cheeses, casseroles, stews, barbecue and all manner of red meats. Some of our favorites include Liberty Ale from Anchor, Young's Special London Ale, and the old reliable Ballantine's. Of course India Pales are exceptional alone and though many drinkers favor them in winter they're enjoyable year round, and to paraphrase... "should be on everyone's tongue."

— By Gregg Smith

Randall The Enamel Animal

He's taking the beer world by storm, the Organoleptic Hops Transducer, aka... Randall The Enamel Animal!

Randall, a pure Dogfish head invention, is an organoleptic hop transducer module.

What the heck are we talking about... We're talking a three-foot-long, cylinder-filter packed with a half a pound of whole leafhops that we hook up to the beer line leaving a keg (for example, of our 90 Minute IPA).



Our 90 Minute IPA is an ideal beer for Randall due to its high alcohol volume. The alcohol in the 90 Minute IPA grabs the oils off the hops in the Randall on the way to the tap-faucet inducing the most pungent and glorious fresh hop experience known to man (or woman). We unveiled Randall at the East coast vs. West coast Lupulin Slam at RFD in Washington DC. A Randallized keg of 120 minute IPA won the event for the east coast! Since his debut, a number of beer bars and brewpubs have already placed orders for a Randall of their own. Randall is great for educating beer lovers on the taste, touch and smell of whole-leaf hops.

Randall is online at Dogfish Head Brewings & Eats in Rehoboth Beach, DE from 4-6 pm during our Happy Hour! You can also check the Randall page on the Tangents section of this website for a list of bars across the country that have their own Randall filters.