



The Herald Tribune



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Newsletter of the Ann Arbor Brewers' Guild

November 2007

November Meeting

This month's meeting of the AABG is Friday the 9th and will be hosted by **Chris and Kris Frey**. See the map and directions on the next page. The featured style is **Stout**.

Stout

Stout and porter are dark beers made using roasted malts or roast barley. There are a number of variations including Baltic porter, dry stout, and Imperial stout. The name Porter was first used in 1721 to describe a dark beer popular with street and river porters of London that had been made with roasted malts. This same beer later also became known as stout, though the word stout had been used as early as 1677. The history and development of stout and porter are intertwined.

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

Types of stout

- Dry or Irish stout
- Imperial stout
- Baltic porter
- Milk stout
- Oatmeal stout
- Chocolate stout
- Coffee Stout
- Oyster Stout

But by the early 20th century these beers had all but disappeared. When Michael Jackson mentioned the defunct Eldrige Pope *Oat Malt Stout* in his 1977 book *The World Guide to Beer*, Oatmeal stout was no longer being made anywhere, but Charles Finkel, founder of Merchant du Vin, was curious enough to commission Samuel Smith to produce a version. Samuel Smith's *Oatmeal Stout* then became the template for other breweries' versions.

One of the first to follow Samuel Smith was the Broughton brewery in the Scottish Borders with their *Scottish Oatmeal Stout*, a 4.2% beer they have made since 1979 with roasted barley and pinhead oats. Young's Brewery of London were not long after with their 5.2% *Oatmeal Stout*, a beer that is mainly made for the North American market. One of the most notable of the USA versions is the Anderson Valley Brewing Company's *Barney Flats Oatmeal Stout*, a bottle conditioned stout of 5.7% strength that has won several awards. In Canada, McAuslan Brewing's *St. Ambrose Oatmeal Stout* has also attracted attention and a significant award.

Oatmeal stouts are now made in several countries, including Australia with Redoak of Sydney producing a 5% *Oatmeal Stout*[18] and WinterCoat of Denmark brewing a 5.9% *Oatmeal Stout* using roasted barley and chocolate malt.



Stout and Porter

Porter was first recorded as being made and sold in London in the 1730s. It became very popular in Great Britain and Ireland, and was responsible for the trend toward large regional breweries with tied pubs. With the advent of pale ale the popularity of dark beers decreased, apart from Ireland where the breweries of Guinness, Murphy's and Beamish grew in size with international interest in Irish (or dry) stout.

"Nourishing" and sweet "milk" stouts became popular in Great Britain in the years following the Second World War, though their popularity declined towards the end of the 20th century – apart from pockets of local interest, such as Glasgow with Sweetheart Stout, and Jamaica with Dragon Stout.

With beer writers such as **Michael Jackson** writing about stouts and porters in the 1970s, there has been a moderate interest in the global speciality beer market.

Originally, the adjective "stout" meant "proud" or "brave", but later, after the fourteenth century, "stout" came to mean "strong." The first known use of the word *stout* about beer was in a document dated 1677 found in the Egerton Manuscript, the sense being that a stout beer was a strong beer. The expression *stout porter* was applied during the 1700s to strong versions of porter, and was used by Guinness of Ireland in 1820 – although Guinness had been brewing porters since about 1780, having originally been an ale brewer from its foundation in 1759. "Stout" still meant only "strong" and it could be related to any kind of beer, as long as it was strong: in the UK it was possible to find "stout pale ale", for example. Later, "stout" was eventually to be associated only with porter, becoming a synonym of dark beer. During the end of the nineteenth century, stout porter beer gained the reputation of being a healthy strengthening drink, so that it was used by athletes and nursing mothers, while doctors often recommended it to help recovery. In fact, in Ireland, blood donors and post operative patients were once given Guinness due to its high iron content.

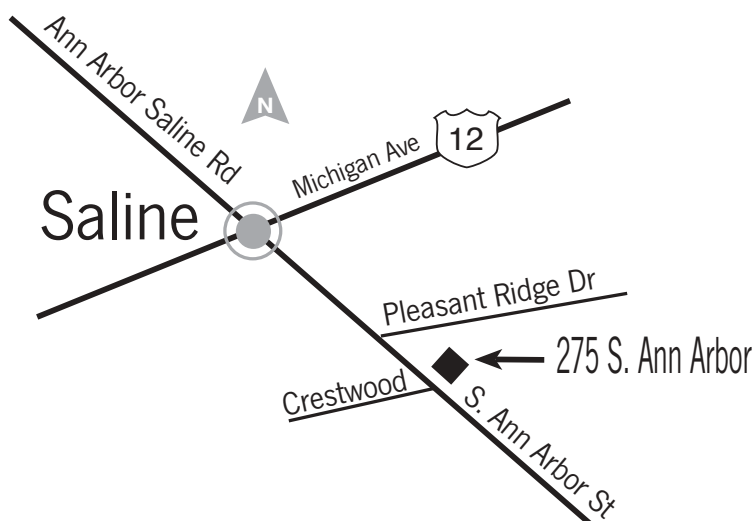
When and Where

Friday, Nov. 9, 7:30pm

Chris Frey
275 S. Ann Arbor St.
Saline, Michigan
734-944-0469

Directions

Chris's house is at the intersection of Crestwood and Ann Arbor Street on the east side. It is a light color with a square cupola. There is no parking on Ann Arbor but plenty on Crestwood.



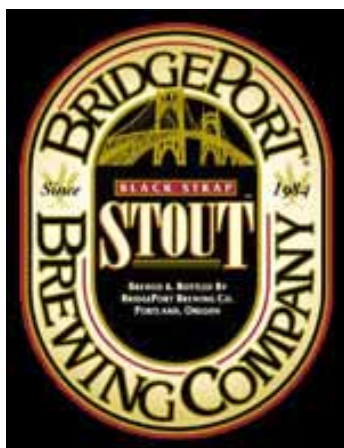
Guide for New Members

Bring 1 to 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.

American Stout

Inspired from English and Irish Stouts, the American Stout is the ingenious creation from that. Thankfully with lots of innovation and originality American brewers have taken this style to a new level. Whether it is highly hopping the brew or adding coffee or chocolate to compliment the roasted flavors associated with this style. Some are even barrel aged in Bourbon or whiskey barrels. The hop bitterness range is quite wide but most are balanced. Many are just easy drinking session stouts as well.

— *Beeradvocate*



Milk stout

Milk Stout (also called Sweet Stout or Cream Stout) is a stout containing lactose, a sugar derived from milk. Because lactose is unfermentable by *Saccharomyces cerevisiae*, it adds sweetness, body, and calories to the finished beer. Contemporary labeling standards prevent the use of the term in the UK, but Mackeson's still wears on its label the milk churn that has been its trademark on and off since it was first brewed in 1907.

Milk Stout was supposed to be very nutritious, and was given to nursing mothers. In 1875, John Henry Johnson first sought a patent for a milk beer, based on whey, lactose, and hops.

History

The beer was originally brewed in Hythe, Kent, by Mackeson's Brewery in 1907.

Whitbread acquired the brand in the 1920s and gave it national distribution, eventually turning it into the market leader for a low abv sweet dark beer.

Current situation

The beer is now brewed "under supervision" of Whitbread by InBev (formerly Interbrew), who in turn have commissioned Young's to brew the beer at the Ram Brewery in London. The

Mackeson recipe itself is touted as being around since 1801, although milk beer wasn't patented until 1875.

Three versions are brewed, a 3.75% abv version for the United Kingdom market, a 5% abv version



called "Mackeson XXX" for the American market. The American version is not an import from the UK. It is brewed in Cincinnati, Ohio by Hudepohl-Schoenling. A 4.9% XXX version is brewed by Carib Brewery in Trinidad for the local market where it is targeted at "a multi-ethnic society, communicating energy, stamina, masculinity, smoothness and session ability. It is primarily directed to young adult males who are fitness-conscious and enjoys socializing, (Generation Next)." with the advertising slogan "Take it to the Max" [citation needed]

13. STOUT

- 13A. Dry Stout
- 13B. Sweet Stout
- 13C. Oatmeal Stout
- 13D. Foreign Extra Stout
- 13F. Russian Imperial Stout

13E. American Stout

Aroma: Moderate to strong aroma of roasted malts, often having a roasted coffee or dark chocolate quality. Burnt or charcoal aromas are low to none. Medium to very low hop aroma, often with a citrusy or resinous American hop character. Esters are optional, but can be present up to medium intensity. Light alcohol-derived aromatics are also optional. No diacetyl.

Appearance: Generally a jet black color, although some may appear very dark brown. Large, persistent head of light tan to light brown in color. Usually opaque.

Flavor: Moderate to very high roasted malt flavors, often tasting of coffee, roasted coffee beans, dark or bittersweet chocolate. May have a slightly burnt coffee ground flavor, but this character should not be prominent if present. Low to medium malt sweetness, often with rich chocolate or caramel flavors. Medium to high bitterness. Hop flavor can be low to high, and generally reflects citrusy or resinous American

of oats have been used to enhance mouthfeel. Can have a bit of roast-derived astringency, but this character should not be excessive. Medium-high to high carbonation. Light to moderately strong alcohol warmth, but smooth and not excessively hot.

Overall Impression: A hoppy, bitter, strongly roasted Foreign-style Stout (of the export variety).

Comments: Breweries express individuality through varying the roasted malt profile, malt sweetness and flavor, and the amount of finishing hops used. Generally has bolder roasted malt flavors and hopping than other traditional stouts (except Imperial Stouts).

Ingredients: Common American base malts and yeast. Varied use of dark and roasted malts, as well as caramel-type malts. Adjuncts such as oatmeal may be present in low quantities. American hop varieties.

Vital Statistics:

OG . . .	1.050 - 1.075
FG . . .	1.010 - 1.022
IBUs	35 - 75
SRM	30 - 40+
ABV	5 - 7%

Commercial Examples: Sierra Nevada Stout, North Coast Old No. 38, Avery Out of Bounds Stout, Three Floyds Black Sun Stout, Mad River Steelhead Extra Stout, Rogue Shakespeare Stout, Bell's Kalamazoo Stout, Deschutes Obsidian Stout, Mendocino Black Hawk Stout

Bell's Expedition Stout

I recently had the opportunity to pick up two bottles of Bell's Expedition Stout. I'd tried this micro brew a year or so ago without writing up an "official" beer review so I thought what better time than the holiday season to give myself a little gift and try it out again. Yes, it is definitely a gift to be had (or given out) for the beer lover in you or your loved ones.

This Russian Imperial Stout style microbrew is brewed annually during the late fall months by the former Kalamazoo Brewing Company (newly named Bell's Brewery, Inc.) A winter brew, this one definitely will warm your bones on a cold and blustery winter's evening. Pouring my first of the two 12 ounce bottles into a 16 ounce pub glass I am awed by the overall blackness of this stout. No light, and I mean none, passes through this beer when held up to the light. Pitch as night I would describe it. And thick to boot. Almost seemed like pouring a bottle of motor oil into my glass. It definitely did not give off the appearance

of "light, crisp and refreshing" which would classify it as a classy anti-macro brew right off the bat. I like it already!

The limited, if almost non-existent head, lasted seconds at best. But the head of this beer is not really what it's about anyway. Taste is it with Bell's Expedition Stout. The first sip I experienced an exquisite creaminess not often found in my experiences with Imperial Stouts. Many times the burnt flavor of alcohol sting overwhelm a lot of the the total creamy smoothness a good RIS can offer. And offer Bell's did.

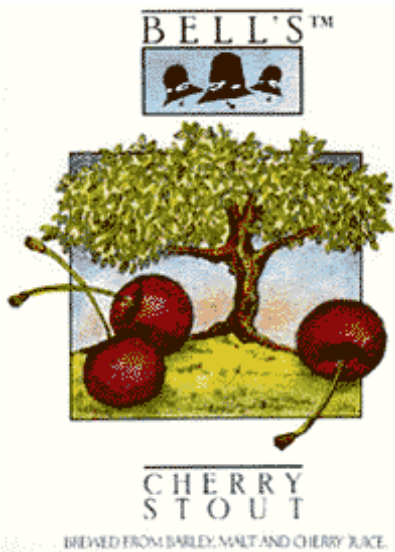


The taste was of toasted malts and chocolate. I even detected a flavor reminding me of dates embedded in the flow as it passed over my palate. The aroma matched the flavors almost to a "T". No off-flavors or smells to speak of and I just got the sense that I was definitely drinking one of the best of the best maybe in the world of the Russian Imperial Stout style. Definitely seems to be a well-crafted and cared for steed in the Bell's Brewery stable of solid offerings.

I very, very much enjoyed this one and will certainly enjoy the other of the two I'd purchased very soon. One downside to Bell's Expedition Stout is the overall alcohol content which is listed somewhere in the 11% abv range which is strong even by Imperial stout standards. It is simply so darned drinkable, it would be easy to down several at a sitting without thinking much about it until it was possibly too late to avoid the effects of too much imbibing.

You definitely should try this microbrew if you like dark beers and stouts in particular. I would recommend that you sip responsibly finishing with just one per session. Take the time to enjoy this masterpiece of a creation and it will be one you'll look forward to coming back to each and every winter. I'm giving Bell's Expedition Stout a 9.50 for the style which is in my book, the closest I've come to the perfect Russian Imperial Stout. Winter Cheers to you!

— David James



varieties. Light esters may be present but are not required. Medium to dry finish, occasionally with a light burnt quality. Alcohol flavors can be present up to medium levels, but smooth. No diacetyl.

Mouthfeel: Medium to full body. Can be somewhat creamy, particularly if a small amount