

# The OVHA Tap

Vol 10 No. 4

April 2006

Meeting Wednesday, 7:00 pm May 31 at Germania Mannerchor

Featured Beer: Pale Ale

Beer evaluation schedule:

January 2006: Stout

February 2006: Barley wine

March 2006: Scottish Ale

April 2006: Pale Ale

May 2006: Bock

June, July, August: Social meetings, no evaluations.

September 2006: Wheat beer

October 2006: Pumpkin Ale/Vegetable/Fruit beers

## , Brewer's Musings

Not much going on at the brewery these days. The temperature controller for the sparge water failed, and we've not been able to get it running correctly, so haven't been doing much brewing. The 'Kleimenator' is awaiting a drain system and a couple layers of insulation, to be finished in the next couple days, before the last couple carboys of lager can be cooled.

The last Pale Ale is ready to keg and bottle, should have that done soon, and the two lagers we did earlier this year are very nice -- should be about ready to keg and bottle soon. We kegged off a "small" carboy (underfilled) from lager #1 -- lasted about three days, typical of a really nice batch. Just a bit hoppy, but I suspect that will clean up with some time in storage.

Plans are still to get quite a bit of brewing done in the next couple weeks, but it's grass mowing season again already (and mine is about six inches taller than it was last Sat!), so garden will take over soon.

However, with decent temperature control in both the old fridge and the Kleimenator, we can brew all summer if we want to and have time. I'm not sure just how much time I want to spend over a 20 gal batch of boiling wort, but I can probably be forced to if the beer runs low....



## Meeting Schedule 2006

April 26th at Germania 7 pm

May 31 at Germania 7 pm

June to be decided

July to be decided

August to be decided.

September 27th Germania 7 pm

October 25th Germania 7 pm

## English Pale Ale, official AHA guidelines, Category 8

There are three substyles, Standard/Ordinary Bitter, Special/Best/Premium, and Extra Special/Strong Bitter.

### 8A: Standard/Ordinary Bitter

**Aroma:** The best examples have some malt aroma, often (but not always) with a caramel quality. Mild to moderate fruitiness is common. Hop aroma can range from moderate to none (UK varieties typically, although US varieties may be used). Generally no diacetyl, although very low levels are allowed.

**Appearance:** Light yellow to light copper. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation.

**Flavor:** Medium to high bitterness. Most have moderately low to moderately high fruity esters. Moderate to low hop flavor (earthy, resinous, and/or floral UK varieties, although US varieties may be used). Low to medium maltiness with a dry finish. Caramel flavors are common but not required. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavor, esters, and hop flavor. Generally no diacetyl, although very low levels allowed.

**Mouthfeel:** Light to medium light body. Carbonation low, although bottled and canned examples can have moderate carbonation.

**Overall Impression:** Low gravity, low alcohol levels and low carbonation make this an easy-drinking beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American Ales.

**History:** Originally a draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures (i.e. "real ale"). Bitter was created as a draught alternative (i.e. "running beer") to country-brewed pale ale around the start of the 20th century and became widespread once brewers understood how to "Burtonize" their water to successfully brew pale beers and to use crystal malts to add a fullness and roundness of palate.

**Comments:** the lightest of the bitters. Also known as just "bitter". Some modern variants are brewed exclusively with pale malts and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. This style guideline reflects the "real ale" version of the style, not the export formulations of commercial products.

**Ingredients:** Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn, or wheat. English hops most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characterful English yeast. Often medium sulfate water used.

#### Vital Statistics:

IBU's 25 - 35

OG: 1.032 - 1.040

SRM 4 - 14

FG: 1.007 - 1.011

ABV: 3.2 - 3.8%

**Commercial Examples:** Boddingtons's Pub Draught, Fuller's Chiswick Bitter, Oakham Jeffery Hudson Bitter (JHB)

### 8B. Special/Best/Premium Bitter

**Aroma:** The best examples have some malt aroma, often (but not always) with a caramel quality. Mild to moderate fruitiness. Hop aroma can range from moderate to none (UK varieties typically, although US varieties may be used). Generally no diacetyl, although very low levels are allowed.

**Appearance:** Medium gold to medium copper. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation.

**Flavor:** Medium to high bitterness. Most have moderately low to moderately high fruity esters. Moderate to low hop flavor (earthy, resinous, or floral UK varieties typically, although US varieties may be used). Low to medium maltiness with a dry finish. Caramel flavors are common but not required. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavor, esters, and hop flavor. Generally no diacetyl,

#### Pale Malt:

Pale Ale malt is the normal base malt used in English style ales. It is very fully modified, never has "steely" ends, and is roasted a bit higher than Lager malts. The resultant color is a bit higher (2-4L typically), and does not impart DMS to wort. Enzyme activity of Pale Malt is typically somewhat lower than Lager malt, especially two row, but is high enough to handle significant amounts of adjuncts in the mash, up to 15% or so of unmalted grain.

The high modification permits single step infusion mashes, and no protein rest is required to obtain clear beer. Care should be taken not to mash in above 158F, though, as higher temperatures can reduce the amount of Beta Amylase below the level required for a balanced beer, resulting in a very sweet product.

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## English Pale Ale Profile (cont)

although very low levels are allowed.

Mouthfeel: Light to medium light body. Carbonation low, although bottled and canned examples can have moderate carbonation.

Overall Impression: A flavorful, yet refreshing, session beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. low carbonation make this an easy-drinking beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American Ales.

History: Originally a draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures (i.e. "real ale"). Bitter was created as a draught alternative (i.e. "running beer") to country-brewed pale ale around the start of the 20th century and became widespread once brewers understood how to "Burtonize" their water to successfully brew pale beers and to use crystal malts to add a fullness and roundness of palate.

Comments: More evident malt flavor than in an ordinary bitter, this is a stronger, session-strength ale. Some modern variants are brewed exclusively with pale malts and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. This style guideline reflects the "real ale" version of the style, not the export formulations of commercial products.

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn, or wheat. English hops most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characterful English yeast. Often medium sulfate water is used.

Vital Statistics:

IBU's	25 - 40	OG:	1.040 - 1.048	
SRM	5 - 16	FG:	1.008 - 1.012	ABV: 3.8 - 4.6%

### 8C. Extra Special/Strong Bitter (English Pale Ale)

Aroma: Hop aroma moderately-high to moderately-low, and can use any variety of hops although UK hops are most traditional. Medium to medium-high malt aroma, often with a low to moderately strong caramel component (although this character will be more subtle in paler versions). Medium-low to medium-high fruity esters. Generally no diacetyl, although very low levels are allowed. May have light, secondary notes of sulfur and/or alcohol in some examples (optional).

Appearance: Golden to deep copper. Good to brilliant clarity. Low to moderate white to off-white head. A low head is acceptable when carbonation is low.

Flavor: Medium-high to medium bitterness with supporting malt flavors evident. Normally has a moderately-low to somewhat strong caramel malt sweetness. Hop flavor moderate to moderately high (any variety, although earthy, resinous, and/or floral UK hops are most traditional). Hop bitterness and flavor should be noticeable, but should not totally dominate malt flavors. May have low levels of secondary malt flavors (e.g. nutty, biscuity) adding complexity. Moderately-low to high fruity esters. Optionally may have low amounts of alcohol, and up to a moderate mineral/sulfury flavor. Medium-dry to dry finish (particularly if sulfate water used). Generally no diacetyl, although very low levels are allowed.

Overall Impression: An average-strength to moderately strong English Ale. The balance may be fairly even between malt and hops to somewhat bitter impression. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American Ales. A rather broad style that allows for considerable interpretation by the brewer.

History: Strong bitters can be seen as a higher-gravity version of best bitters (although not necessarily "more premium" since best bitters are traditionally the brewer's finest product). Since beer is sold by strength in the UK, these beers often have some alcohol flavor (perhaps to let the consumer know they are getting their due). In England today, "ESB" is a brand unique to Fullers, in America, the name has been co-opted to describe a malty, bitter, reddish, standard-strength (for the US) English-type ale. Hopping can be English or a combination of English and American.

Comments: More evident malt and hop flavors than in a special or best bitter. Stronger versions may overlap somewhat with old ales, although strong bitters will tend to be paler and more bitter. Fuller's ESB is a unique beer with a very large, complex malt profile not found in other examples; most strong bitters are fruitier and hoppier. Judges should not judge all beers in this style as if they were Fuller's ESB clones. Some modern English variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. English pale ales are generally considered a premium, export-strength pale, bitter beer that roughly approximates a strong bitter, although reformulated for bottling (including containing higher carbonation).

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn, or wheat. English hops English yeast. "Burton" versions use medium to high sulfate water.

Vital Statistics:

IBU's	30 - 50+	OG:	1.048 - 1.060+	
SRM	6 - 18	FG:	1.010 - 1.016	ABV: 4.6 - 6.2%

Commercial Examples: Fullers ESB, Adnams Broadside, Shepherd Neame Bishop's Finger, Samuel Smith's Old Brewery Pale Ale, Bass Ale, Whitbread Pale Ale, Shepherd Neame Spitfire, Marston's Pedigree, Black Sheep Ale, Vintage Henley, Mordue Workie Ticket, Morlang Old Speckled Hen, Greene King Abbot Ale, Batem's Pilsener XXXB, Gale's Hordean Special Bitter (HSB), Ushers 1824 Particular Ale, Hopback Summer Lightning, Redhook ESB, Great Lakes Moondog Ale, Shipyard Old Thumper, Alaskan ESB, Geary's Pale Ale, Cooperstown Old Slugger.

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## Hop of the Month

Fuggle hops were propagated by Mr. Richard Fuggle in 1875. It became the most widely grown hop in the UK until Verticillium wilt made it almost impossible to grow in Kent and Sussex. Fuggle is a seeded hop, and users who require seedless hops prefer the Willamette variety. Fuggle, with its full and dry flavor is popular with brewers making traditional English style ales. Alpha Acid ranges from 3.1 to 4.3%, but can be higher in good years. It is considered a cool weather crop, and grows very nicely in Oregon in the US. Probably not a good choice for home-grown hops in the midwest due to the hot, dry weather typical of this region.

Yield is fairly low, resulting in slightly higher prices for Fuggle hops over high alpha/high yield hops.

The distinctive floral/grassy aroma and taste of Fuggle is easily recognizable in any beer, and is an excellent choice for Pale and India Pale Ales. It is more prominent than Kent Goldings, although some traditionalists prefer Kent Goldings for "traditional" ales.

The low alpha acid content more or less restricts Fuggle to a flavoring/aroma role, although this is not usually a concern for homebrewers. Commercial brewers tend to use a high alpha hop for bittering, reserving the higher priced Fuggle for late addition use. Fuggle does have the smooth bitterness typical of traditional hops, though.

## Upcoming events:

Big Brew day will be in May 6th. We plan to have an event similar to last year. Hopefully, it won't rain this time (I did get my camera fixed after it got rained on!). Plan to spend the day making lots of fine beer again. Recipes to be announced.

Save your best brews for the State Fair -- they need to be ready to ship in June for judging in July. We had a Silver and a Bronze medal last year -- we need to give the Foamblowers some competition! Note that it helps to brew strictly to style guidelines, as very good beer that doesn't fit won't win!

## Brewer's Festivals:

Louisville Brewer's Festival, the week before Derby  
Indiana Brewer's Guild August 29th  
SWIRCA August 19th