

The OVHA Tap

Vol 10 No. 9

September 2006

Meeting Wednesday, 7:00 pm Sept 27 at Germania Mannerchor

Featured Beer: Wheat Beer

Beer evaluation schedule:

September 2006: Wheat beer

October 2006: Pumpkin Ale/Vegetable/Fruit beers



Meeting Schedule 2006

September 27th Germania 7 pm

October 25th Germania 7 pm

November 29th Germania 7 pm

December 20th Germania 7 pm

January 31st Germania 7 pm

, Brewer's Musings

Not much going on at the brewery these days. Have to get the yard work done before we can get started on brewing, and Steve ran a car in the Enduro race again this year.

Sorta plan to get a tankless propane powered hot water heater this year, I think that will fix some problems with lack of hot water and possible water borne contamination we have been getting.

We have plenty of malt from last year, so will start off with some ales and amber beers, probably. We do have a temp controlled fridge, so will also probably start a lager or two.

I have the sheetmetal to finish off the modifications on the Kliemenator, but I suspect I will also have to dig up another fan to get it working properly, the one in there isn't going to be big enough will the added volume.

Should be a fun season again!

German Wheat and Rye Beers, official AHA guidelines, Category 15

15A. Weizen/Weissbier

Aroma: Moderate to strong phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Noble hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present but other malt characteristics should not. No diacetyl or DMS. Optional, but acceptable, aromatics can include a light, citrusy tartness, a light to moderate vanilla character, and/or a low bubblegum aroma. None of these optional characteristics should be high or dominant, but often can add to the complexity and balance.

Appearance: Pale straw to very dark gold in color (rarely, can be as dark as amber). A very thick, moussy, long-lasting white head is characteristic. The high protein content of wheat impairs clarity in an unfiltered beer, although the level of haze is somewhat variable. A beer “mit hefe” is also cloudy from suspended yeast sediment (which should be roused before drinking). The filtered K_j-y_{st}al version has no yeast and is brilliantly clear.

Flavor: Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a slightly sweet Pils malt character. Hop flavor is very low to none, and hop bitterness is very low to moderately low. A tart, citrusy character from yeast and high carbonation is often present. Well rounded, flavorful palate with a relatively dry finish. No diacetyl or DMS

Mouthfeel: Medium-light to medium body; never heavy. Suspended yeast may increase the perception of body. The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a light, spritzy finish aided by high carbonation. Always effervescent. Overall Impression: A pale, spicy, fruity, refreshing wheat-based ale. History: A traditional wheat-based ale originating in Southern Germany that is a specialty for summer consumption, but generally produced year-round.

Comments: These are refreshing, fast-maturing beers that are lightly hopped and show a unique banana-and-clove yeast character. These beers often don't age well and are best enjoyed while young and fresh. The version “mit hefe” is served with yeast sediment stirred in; the krystal version is filtered for excellent clarity. Bottles with yeast are traditionally swirled or gently rolled prior to serving. The character of a krystal weizen is generally fruitier and less phenolic than that of the hefe-weizen.

Ingredients: By German law, at least 50% of the grist must be mated wheat, although some versions use up to 70%; the remainder is Pilsner malt. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character, although extreme fermentation temperatures can affect the balance and produce off-flavors. A small amount of noble hops are used only for bitterness.

Vital Statistics: OG: 1.044-1.052
IBUs: 8-15 FG: 1.010-1.014
SRM: 2-8 ABV: 4.3-5.6%

Commercial Examples: Schneider Weisse Original (unusual in its amber color), Paulaner Hefe-Weizen, Hacker-Pschorr Weisse, Franziskaner Hefe-Weisse, Penn Weizen, Capitol Kloster Weizen, Sudwerk Hefeweizen, Brooklyn Weisse, Barrelhouse Hocking Hills HefeWeizen, Sprecher Hefeweizen

15B. Dunkelweizen

Aroma: Moderate to strong phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a low to moderate vanilla character and/or low bubblegum notes may be present, but should not dominate. Noble hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present and is often accompanied by a caramel, bread crust, or richer malt aroma (e.g., from Vienna and/or Munich malt). Any malt character is supportive and does not overpower the yeast character. No diacetyl or DMS. A light tartness is optional but acceptable.

Appearance: Light copper to mahogany brown in color. A very thick, moussy, long-lasting off-white head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

Flavor: Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a richer caramel and/or melanoidin character from Munich and/or Vienna malt. The malty richness can be low to medium-high, but shouldn't overpower the yeast character. A roasted malt character is inappropriate. Hop flavor is very low to none, and hop bitterness is very low to low. A tart, citrusy character from yeast and high carbonation is sometimes present, but typically muted. Well rounded, flavorful, often somewhat sweet palate with a relatively dry finish. No diacetyl or DMS.

Mouthfeel: Medium-light to medium-full body. The texture of wheat as well as yeast in suspension imparts the sensation of a fluffy, creamy fullness that may progress to a lighter finish, aided by moderate to high carbonation. The presence of Munich and/or Vienna malts also provide an additional sense of richness and fullness. Effervescent. Overall Impression: A moderately dark, spicy, fruity, malty, refreshing wheat-based ale. Reflecting the best yeast and wheat character of a hefe-weizen blended with the malty richness of a Munich dunkel.

History: Old-fashioned Bavarian wheat beer was often dark. In the 1950s and 1960s, wheat beers did not have a youthful image, since most older people

English Pale Ale Profile (cont)

drank them for their health-giving qualities. Today, the lighter hefe-weizen is more common.

Comments: The presence of Munich and/or Vienna-type barley malts gives this style a deep, rich barley malt character not found in a hefe-weizen. Bottles with yeast are traditionally swirled or gently rolled prior to serving.

Ingredients: By German law, at least 50% of the grist must be malted wheat, although some versions use up to 70%; the remainder is usually Munich and/or Vienna malt. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character, although extreme fermentation temperatures can affect the balance and produce off-flavors. A small amount of noble hops are used only for bitterness.

Vital Statistics: OG: 1.044 - 1.056
IBUs: 10-18 FG: 1.010- 1.014
SRM: 14-23 ABV: 4.3-5.6%

Commercial Examples: Franziskaner Dunkel Hefe-Weisse, Hacker-Pschorr Weisse Dark, Tucher Dunkles Hefe Weizen, Ayinger Ur-Weisse, Brooklyn Dunkel-Weisse

ISC.Weizenbock

Aroma: Rich, bock-like melanoidins and bready malt combined with powerful aroma of dark fruit (plums, prunes, raisins or grapes). Moderate to strong phenols (most commonly vanilla and/or clove) add complexity, and some banana esters may also be present. A moderate aroma of alcohol is common, although never solventy. No hop aroma, diacetyl or DMS.

Appearance: Dark amber to dark, ruby brown in color. A very thick, moussy, long-lasting light tan head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

Flavor: A complex marriage of rich, bock-like melanoidins, dark fruit, spicy clove-like phenols, light banana and/or vanilla, and a moderate wheat flavor. The malty, bready flavor of wheat is further enhanced by the copious use of Munich and/or Vienna malts. May have a slightly sweet palate, and a light chocolate character is sometimes found (although a roasted character is inappropriate). A faintly tart character may optionally be present. Hop flavor is absent, and hop bitterness is low. The wheat, malt, and yeast character dominate the palate, and the alcohol helps balance the finish. Well-aged examples may show some sherry-like oxidation as a point of complexity. No diacetyl or DMS. Mouthfeel: Medium-full to full body. A creamy sensation is typical, as is the warming sensation of substantial alcohol content. The presence of Munich and/or Vienna malts also provide an additional sense of richness and fullness. Moderate to high carbonation. Never hot or solventy.

Overall Impression: A strong, malty, fruity, wheat-based ale combining the best flavors of a dunkelweizen and the rich strength and body of a bock,

History: Aventinus, the world's oldest top-fermented wheat doppelbock, was created in 1907 at the Weisse Brauhaus in Munich using the 'Methode Champenoise' with fresh yeast sediment on the bottom. It was Schneider's creative response to bottom-fermenting doppelbocks that developed a strong foaming during these times.

Comments: A dunkel-weizen beer brewed to bock or doppelbock strength. Now also made in the Eisbock style as a specialty beer. Bottles may be gently rolled or swirled prior to serving to rouse the yeast.

Ingredients: A high percentage of malted wheat is used (by German law must be at least 50%, although it may contain up to 70%), with the remainder being Munich- and/or Vienna-type barley malts. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character. Too warm or too cold fermentation will cause the phenol and esters to be out of balance and may create off-flavors. A small amount of noble hops are used only for bitterness.

Vital Statistics: OG: 1.064-1.080+
IBUs: 15-30 FG: 1.015- 1.022
SRM: 12-25 ABV: 6.5 - 8.0%+

Commercial Examples: Schneider Aventinus, Schneider Aventinus Eisbock, Erdinger Pikantus, Mahr's Der Weisse Bock, Pyramid Weizenbock, DeGroen's Weizenbock

?

Peter Frederick
15805 Darmstadt Rd
Evansville, IN 47726

Hop of the Month Galena

Galena was the first high alpha variety grown successfully in the United States. Released in 1978 it virtually replaced the Bullion-Brewer's Gold crop in the U.S. and now is our largest production variety, having surpassed Cluster in 1991. The average alpha range is 10.0 to 14.0%, though in the exceptional year of 1993 some came in as high as 15%. The Galena has a high resin content, and exceptional retention of alpha acids in storage. Galena typically yields about 2,200 pounds per acre. However, this variety has proved to be quite susceptible to powdery mildew.

The lupulin is abundant, contained in plump tight cones. It is a favorite of growers due to its high alpha production, high yield, and pickability. Major brewers like it as a kettle hop or early bittering hop that has a very acceptable aroma profile. And the Galena is an excellent hop for making extract. But the new variety Zues is not the more important extract hop.

Upcoming events:

Teach a friend to homebrew day is on November 4th. We will probably be at Steve Woods to enjoy the Marvelous Brewing Machine and splendid homebrew!

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.

The Beer Buzz

HOME BREW PRODUCTS FOR
BEER - WINE - SODA

812-568-7951
www.thebeerbuzz.com