

# The OVHA Tap

Vol 12 No. 5

April 2008

Meeting Wednesday, 7:00 pm April 30th at Germania Mannerchor

Featured Beer: Pale Ale/IPA

## Upcoming events

### Big Brew Day

We will be hosting Big Brew Day again at Germania on May 3rd. Recipes will be available by March 31st. This should be a fun year, as we all know that hops are in short supply and very limited selection for most of us (unless you had a supply contract). Bring your brewing stuff, this is a public demonstration. We will probably brew six beers (three full mash, three from extract).

### Atria Assisted Living Demonstration

We still haven't managed to get our demonstration at Atria done, hopefully we can find a weekend sometime this Spring!

### Indiana Brew-B-Que

Great Fermentations the Foam Blowers will be hosting the Indiana homebrew club get-together in Indianapolis June 7th. This is a great time, plan to attend.

### Club Meeting at the Lake

We will be having a potluck at the Lake again this year on June 14th, late afternoon. Beer, swimming, fishing, and a shelterhouse in case it rains, bring a covered dish.

### National Homebrew Meeting

June 19th, 20th, and 21st. Details later.

### Indiana State Fair Homebrew Competition

Submissions for the Indiana State Cup must be in by late June. Save some of your best for this -- we've had several members place well in the past. Exact dates when available.

### WestSide Sportsman's Club Demonstration

We will be doing another demonstration at the Sportsman's Club Barbeque competition this year. This event was quite a blast last year. Plan on bringing a keg or two of brew to dispense! Should be quite a bit of excellent barbeque circulating late in the afternoon as well. Exact dates when announced.

## Brewer's Musings

Finally got some brewing done, hope to get more underway this weekend. Mixed results, though -- I tossed a batch because it was still fermenting after a couple months and tasted strange (I have enough odd beer to last a lifetime already), then this last batch (a light lager) was taking a week to get started and the starter I was making was going VERY slowly -- even with fairly old yeast, it should have been making foam in short order, since I put a big slug of yeast from the primary of my Vienna into a quart of wort. So I decided to boost the temp up a bit and discovered that my Johnson control device has failed, so I was more or less using the thermostat in the fridge for temp control. Stuck a thermometer in there and the beer was sitting at about 36F. No wonder it wasn't fermenting very well! Sorta like pre-lagered, I guess. So I dumped a perfectly good batch of beer.

At least I didn't bottle it, though! That might have proved rather too exciting in a few weeks at room temp, busted bottles everywhere. I've done that before, no need to repeat it just for experience.



[www.ovha.net](http://www.ovha.net)

## Meeting Schedule 2008

April 30th 7:00 pm at Germania

May 28th 7:00 pm at Germania

June 25th 7:00 pm at Germania

## Beer Evaluation Schedule

April: Pale Ale/ IPA

May:

June: Wheat/Wit

July: Kolsch

August: Lawnmower Beers

## Meeting Subject Schedule

February: Beer Defects

March: Yeast Starters

April: Water and Beer Brewing

## 8. ENGLISH PALE ALE

### 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 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, 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:** 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 20<sup>th</sup> 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 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. 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:** OG: 1.032 – 1.040

IBUs: 25 – 35 FG: 1.007 – 1.011

SRM: 4 – 14 ABV: 3.2 – 3.8%

**Commercial Examples:** Fuller’s Chiswick Bitter, Adnams Bitter, Young’s Bitter, Greene King IPA, Oakham Jeffrey Hudson Bitter (JHB), Brains Bitter, Tetley’s Original Bitter, Brakspear Bitter, Boddington’s Pub Draught

### 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, and/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, although very low levels are allowed.

**Mouthfeel:** Medium-light to medium body. Carbonation low, although bottled and canned commercial 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. 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 20<sup>th</sup> 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 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. 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:** OG: 1.040 – 1.048

IBUs: 25 – 40 FG: 1.008 – 1.012

SRM: 5 – 16 ABV: 3.8 – 4.6%

**Commercial Examples:** Fuller’s London Pils, Coniston Bluebird Bitter, Timothy Taylor Landlord, Adnams SSB, Young’s Special, Shepherd Neame Masterbrew Bitter, Greene King Ruddles County Bitter, RCH Pitchfork Rebellious Bitter, Brains SA, Black Sheep Best Bitter, Goose Island Honkers Ale, Rogue Younger’s Special Bitter

### 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 also 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 is used). Generally no diacetyl, although very low levels are allowed.

**Mouthfeel:** Medium-light to medium-full body. Low to moderate carbonation, although bottled commercial versions will be higher. Stronger versions may have a slight alcohol warmth but this character should not be too high.

**Overall Impression:** An average-strength to moderately-strong English ale. The balance may be fairly even between malt and hops to somewhat bitter. 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 most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characterful English yeast. “Burton” versions use medium to high sulfate water.

**Vital Statistics:** OG: 1.048 – 1.060

IBUs: 30 – 50 FG: 1.010 – 1.016

SRM: 6 – 18 ABV: 4.6 – 6.2%

**Commercial Examples:** Fullers ESB, Adnams Broadside, Shepherd Neame Bishop’s Finger, Young’s Ram Rod, 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, Morland Old Speckled Hen, Greene King Abbot Ale, Bateman’s XXXB, Gale’s Hordean Special Bitter (HSB), Ushers 1824 Particular Ale, Hopback Summer Lightning, Great Lakes Moondog Ale, Shipyard Old Thumper, Alaskan ESB, Geary’s Pale Ale, Cooperstown Old Slugger, Anderson Valley Boont ESB, Avery 14’er ESB, Redhook ESB

## 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 with off-white color 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  
IBUs: 40 – 60 FG: 1.010 – 1.018  
SRM: 8 – 14 ABV: 5 – 7.5%

Commercial Examples: Meantime India Pale Ale, Freeminer Trafalgar IPA, Fuller's IPA, Ridgeway Bad Elf, Summit India Pale Ale, Samuel Smith's India Ale, Hampshire Pride of Romsey IPA, Burton Bridge Empire IPA, Middle Ages Impaled Ale, Goose Island IPA, Brooklyn East India Pale Ale

#### 14B. American IPA

Aroma: A prominent to intense hop aroma with a citrusy, floral, perfume-like, resinous, piney, and/or fruity character derived from American hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness may be found in the background, but should be at a lower level than in English examples. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is also acceptable. Some alcohol may be noted.

Appearance: Color ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with white to off-white color should persist.

Flavor: Hop flavor is medium to high, and should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

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. Body is generally less than in English counterparts.

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale.

History: An American version of the historical English style, brewed using American ingredients and attitude.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); American hops; American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate. Versions with a noticeable Rye character ("RyePA") should be entered in the Specialty category.

Vital Statistics: OG: 1.056 – 1.075  
IBUs: 40 – 70 FG: 1.010 – 1.018  
SRM: 6 – 15 ABV: 5.5 – 7.5%

Commercial Examples: Bell's Two-Hearted Ale, AleSmith IPA, Russian River Blind Pig IPA, Stone IPA, Three Floyds Alpha King, Great Divide Titan IPA, Bear Republic Racer 5 IPA, Victory Hop Devil, Sierra Nevada Celebration Ale, Anderson Valley Hop Otter, Dogfish Head 60 Minute IPA, Founder's Centennial IPA, Anchor Liberty Ale, Harpoon IPA, Avery IPA

#### 14C. Imperial IPA

Aroma: A prominent to intense hop aroma that can be derived from American, English and/or noble varieties (although a citrusy hop character is almost always present). Most versions are dry hopped and can have an additional resinous or grassy aroma, although this is not absolutely required. Some clean malty sweetness may be found in the background. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is typical. Some alcohol can usually be noted, but it should not have a "hot" character.

Appearance: Color ranges from golden amber to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with off-white color should persist.

Flavor: Hop flavor is strong and complex, and can reflect the use of American, English and/or noble hop varieties. High to absurdly high hop bitterness, although the malt backbone will generally support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Medium-dry to dry finish. A clean, smooth alcohol flavor is usually present. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

Mouthfeel: Smooth, medium-light to medium body. No harsh hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Smooth alcohol warming.

Overall Impression: An intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American barleywine. Strongly hopped, but clean, lacking harshness, and a tribute to historical IPAs. Drinkability is an important characteristic; this should not be a heavy, sipping beer. It should also not have much residual sweetness or a heavy character grain profile.

History: A recent American innovation reflecting the trend of American craft brewers "pushing the envelope" to satisfy the need of hop aficionados for increasingly intense products. The adjective "Imperial" is arbitrary and simply implies a stronger version of an IPA; "double," "extra," "extreme," or any other variety of adjectives would be equally valid.

Comments: Bigger than either an English or American IPA in both alcohol strength and over-

all hop level (bittering and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American Barleywine. Typically not as high in gravity/alcohol as a barleywine, since high alcohol and malt tend to limit drinkability. A showcase for hops.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); can use a complex variety of hops (English, American, noble). American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

Vital Statistics: OG: 1.070 – 1.090  
IBUs: 60 – 120 FG: 1.010 – 1.020  
SRM: 8 – 15 ABV: 7.5 – 10%

Commercial Examples: Russian River Pliny the Elder, Three Floyd's Dreadnaught, Avery Majoraja, Bell's Hop Slam, Stone Ruination IPA, Great Divide Hercules Double IPA, Surly Furious, Rogue 1<sup>2</sup>PA, Moylan's Hopsickle Imperial India Pale Ale, Stoudt's Double IPA, Dogfish Head 90-minute IPA, Victory Hop Wallop

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So far everything is going fine, my starter will be ready and I'll be able to transfer the lawn mower beer this weekend, too. Should be pretty nice, starting gravity was 38, just about what I wanted. 8 lbs of pilsner malt in 6 gallons. Only real problem I encountered was that I'm not getting enough sparge water through the grain, so I end up short and I've decided I will either add water at the start of the boil to end up with the full volume or will boil and cool a couple gallons of water extra, I suspect my well water isn't sterile enough to add directly. I never added untreated water when I was on city water to avoid the chlorine, just got lazy, I suspect, and I don't think it's been improving my beers any, either.

Next thing up on the list is another batch of Octoberfest -- may do this other at the Barn so I can do a ten gallon batch rather than make two fives or sixes, just to speed things up. Doesn't take much longer to do a ten than a six gallon batch so far as the decoction mash goes, and it takes the same time for twice the beer. After that, it's time for ales, I've got the stuff for a batch of sweet stout, I think, and will then do a couple nice IPAs or maybe a Kolsh. Now that I have temp control and a pair of spare refrigerators, I can do pretty much anything any time, although the yard, garden, and grapes eat up a lot of time in the summer!

### Hop of the Month: Glacier

Glacier is a recent new aroma hop. It's genetic composition is 1/2 Elasser, 5/32 Brewer's Gold, 1/8 Norther Brewer, 1/6 Bullion, 1/32 Early Green, 1/32 German Aroma hop, 1/64 East Kent Golding, 1/128 Bavarian, and 9/128 unknown. In test plots it has 3.3 to 9.7% alpha acid, with an average over 6 years of 5.63%. Beta acids average 7.6% and cohumulone averages 12% of alpha acids. It is considered an excellent new variety with balanced bittering properties combined with an aroma profile described as excellent, with a pleasant hoppiness. Limited amounts were grown in 2002, enough for some commercial testing. Production is being ramped up and substantial quantities are expected after 2005.

### Malt of the Month: Dingemans Special B

Dingemans Special B (140-150 degrees L) is the darkest of the Belgian crystal malts. It will impart a heavy caramel taste and is often credited with the rasin-like flavors of some Belgian Abbey ales. Larger percentages (more than 5%) will contribute a dark brown-black color and fuller body. Small amounts will give a moderate caramel flavor and deep brown to red-brown color.