

ALPHA BITS

The Monthly Newsletter of the Tennessee Valley Homebrewers
February 2007

ABOUT TVHA

The Tennessee Valley Homebrewers Association is for homebrewers and beer enthusiasts in the Knoxville area. Our members represent all levels of home brewing experience and invite like-minded folks to join us. We typically meet once a month at various locations.

We sometimes meet at member's homes for brewing demonstrations and tasting sessions, at local Brewpub, and Taverns with a wide variety of brewed beverages.

You might find some of us at Downtown Grill and Brewery or Calhoun's at any time!

Look for details about of our next meeting on the Calendar or visit our website at <http://www.knoxhomebrewer.com>.

You can also contact us at <mailto:info@knoxhombrewer.com>.

CALENDAR

February 24th 2- 4 PM Barley's Pizza and a Beer

March 9 – 11 Gravity Head at the New Albanian brewing Co. Road Trip any one?

March 15th Brewout at Mark Moynihan's

May 5th May Day at George and Joann Barnett's. It's National Home brew Day too

May 19th Brewout at Graham Adams'

June – Cumberland Keg-"only" Competition

July Downtown Brewery and Grill

August Mushroom Madness??

September Calhoun's On Bearden Hill

October 13th - Brewer's Jam!

2007 Dues Now Due, Join TVHA or renew you Membership
TVHA Dues are \$15. You can send your dues payment to our treasurer:
John Peed,
30 outer Drive
Oak Ridge, TN 37830

Make your check out to John, *not TVHA (for Now)*. If you joined last year after May you get a pass this year!

Your dues can be paid at any time by sending a check to John. Your dues help us in our mission to encourage homebrewing, help -homebrewers improve their brewing skills, educate non-brewers in their appreciation of craft-brewed beer. By paying your dues you provide support to club events including brewing seminars, tasting seminars, and homebrew competitions.



CLUB-ONLY COMPETITION SCHEDULE

The scheduled due dates for the Club screenings are at end of the newsletter – go check it out. After this month's shipment there are two 2006-

2007 sessions left, March/April; **Scottish Ale** and **May Extract Beers**

The Club Entry for February came and went, we haven't placed in a competition yet, but it's not for a lack of trying. John Peed was the only entrant this time so we sent his Scottish 70/-, which

started at 1.041. John brought it to an emergency meeting in December, and it was a scrumptious, very drinkable session beer. Maybe we'll enter it in the March COC too, so John; don't go drinking it all down!

The May entry is an Extract based beer, any style goes, just as long as you have use more than 50% malt extract (dry or liquid) as the fermentable. I know we have a number of formidable extract brewers out there, so here's your chance to show you mettle. .

BREW-ON! Come on Brewers, let's kick it into gear, and get a respectable club screening together for the March/April screening.

LAST MEETINGS

In January the "Cabinet" met to brainstorm for the coming year. The main thing we want to focus on is encouraging the TVHA collective to brew more this year. El Presidente had already started this by issuing the 2007 Brewing Challenge. If you haven't already send an e-mail committing yourself to brew this year, set yourself goal a little higher than you expect, and **BREW ON!** It all counts, and it doesn't matter what style or type of beer, if it goes in a kettle and is heated, count it. I brew 5.5 gallon batches and run 6.5 to 7 gallons into my kettle, and that's what I count!

A second way to encourage you is holding competitions. We started entering the AHA Club-only Competitions last year and we will continue this year, and we will be adding intra-club competitions also. At least 4 times this year we will do a formal(ish) competition for our own homebrewing community. We haven't settled on the details yet, but it will be similar to a formal judging, you enter a beer, it gets judged by a panel of judges who have passed the BJCP examination. You will get points and feed back on you beer.

Thirdly, we will be starting a recipe database on the **NEW** WEBSITE. Club member recipes will be entered and will be available to anyone who

accesses the site. There will be some basic criteria for posting, any recipe that won in any competition will go on as a given, recipes for beers selected for the Club-only, and recipes for beers that score well in the club competitions are also ones that get a pass. Other delicious beers that receive a nod at an emergency meeting will be posted.

Next Meetings

Our Next Meeting (**February 24th**) will be at Barley's in the Old City. We'll start at 2^{ish}; plan to order a meal or appetizers from the menu and bring some homebrew for sampling and critique.

Call for Papers

I'm **still** looking for new newsletter material. Thanks again to Chris Bible and John Peed who have sent me some material. Chris's article on wort cooling appeared last month, and this month John will instruct you on how to produce a homebrewed version of Bell's Two Hearted Ale.

Look at the following list of ideas for short columns. You may want to try your hand at writing up your insights and brewing experiences, or a review of your favorite (or least favorite) beer, beer style style, book or magazine:

- How to jump the hurdles between extract or partial mash and all grain brewing
- Enhance your brewing skills by partial mash brewing
- Keys to brewing an astounding extract beer
- How to gain influence and win friends by brewing big beers
- Down on the yeast ranch, tales of yeast farming and outlaw yeast rustlers
- The pause that refreshes – perfecting the (insert beer style here)

Don't feel bound by these titles; they are just ideas to get you going. Typical articles and book reviews are 300 to 1500 words.



Brewing a Two Hearted Ale Wannabe – THAW

By John Peed

The first step in brewing a wannabe (I think that's a better word than clone) is to identify the flavors in the target beer, right? What is it that makes Bell's Two Hearted Ale (THA) so good? Most people say "citrus", but I think it's also very spicy, somewhat sweet, fruity, and has a hint of bubble gum. To me, it almost tilts toward hints of Belgian ... Belgian, it ain't, but it's mighty sassy for an American-style ale. You can't imitate the character of this beer (or any beer) until you get in touch with its subtler, more unique flavors. I think most highly hopped American ales are sweeter than most people think, and I think this one is no exception - the strong bitterness and wild hop profile benefit from some sweetness for balance.

The general buzz about THA is that it wants Centennial hops. OK, that makes sense – I can believe that Centennial would give the character we want in a THAW. How much will we need? A damn lot, I would guess, wouldn't you? We need assertive bitterness, lots of hop flavor and an amazing hop aroma. Sounds like we'd better dry hop, doesn't it? There's a recipe from Brew Your Own that calls for a little over 3 ounces total, most of it added at 60, 45 and 30 minutes. About an ounce is added for flavor and aroma and a pittance is added for dry hopping. And that's for 5.5 gallons post-boil. Not enough hops. Nowhere near enough hops. I use a little more – see my recipe below. Why so little for the bittering addition? Because the large flavor and aroma additions add lots of bitterness. The flavor hops are in the wort for twenty minutes. The aroma hops are in the wort for 10 minutes and although it's not boiling, it's close enough to extract significant alpha acids.

There were a couple of things about the BYO recipe that caught my attention. One was the yeast: Wyeast 1272 American Ale 2. The other was the fact that they specified a fermentation temperature and that it was 70 degrees, which is fairly warm. I did some nosing around and read that 1272 yeast produces pronounced fruity notes at the upper end of its fermentation range (60 – 72 F), and 72 F was specifically mentioned

somewhere in connection with that desired effect in THA.

As for the grain bill, it's probably fairly flexible. I'm still experimenting with it. I use a fair pop of light to very light crystal to add some sweetness and a couple of pounds of Vienna or Munich to add some body. I mash in the low 160 F range, and I only mash for 30 minutes or so, then get to mash-out as quickly as possible. Marty told me that beta amylase (the enzyme that produces more fermentable sugars) keeps hacking away, even at higher temperatures than you would think, which tends to make the beer thinner and drier. His advice is to mash until conversion is indicated, sprint to mash-out, start the runoff and as soon as the kettle has enough liquid in it to be able to withstand heat, light the burner and try to keep the collecting wort at a slow simmer. That will guarantee consistent results and avoid excessive conversion. All this sounds like I'm probably at risk for making syrup, but I have yet to have the malt sweetness overpower the hops in this beer. In fact, before I got Marty's advice I mashed in the low 160s and still ended up with a result that was too thin and dry. My versions have an OG in the high 1.050s to low 1.060s and finish in the low 1.020s. And they're not too sweet. Try it and see.

Fermentation temperature is critical. I very strongly advise you not to believe what you want to believe about your fermentation temperature. Wal-Mart has a great little digital oven thermometer with a remote probe that has an easily sanitized silicone jacket, not the usual steel braid jacket. Also, the stainless probe is fairly short and nearly straight, so you can drop it right into a carboy. It's also amazingly accurate. It's called Temprite by Taylor. Price: \$15. The Oak Ridge Wal-Mart has them, if your local one doesn't. You need something like this to get an accurate enough fermenting temperature measurement (great for monitoring the mash too).

A stick-on Fermometer is a LOUSY approximation of the true fermentation temperature, as is monitoring room temperature or even the temperature of a container of water next to the carboy – the exothermic nature of the fermentation process and the need for a specific temperature for this beer demand direct measurement of the wort with an accurate

thermometer. You'll need some sort of temperature control – a Fermentchiller (<http://home.elp.rr.com/brewbeer/chiller/chiller.PDF>) or a fridge or freezer with a temperature controller. Readings taken once or twice a day should be sufficient once you get the control established.

The dry hopping procedure that was presented at the National Homebrew Convention is a real winner, and is included in the recipe instructions. Forget hop bags – just let 'em float.

Extract brewers: Substitute 6 # of light dry malt extract for the pale and Vienna malts, and steep the remaining malts at 160 F for half an hour. Or, if you feel like including the Vienna in the steep, do so and use 5 # of LDME instead of 6.

7 ½ gallons pre-boil, 6 gallons post-boil, 75 minute total boil, 60 minute hop boil.

75% mash efficiency

OG: 1.058 – 1.062

FG: 1.020 – 1.022

IBU: 55 (my estimate, including steeped hop contribution – Pro Mash will say it's much lower)

Pale malt (Fawcett's Maris Otter)	8.25 #
Crystal 10 (Briess)	1.25 #
Crystal 35 (Baird Carastan)	0.75 #
Carapils (Briess)	0.75 #
Vienna (Best Maltz)	2.00 #

Centennial pellets	9.4%	0.25 oz
60 minute boil		
Centennial pellets	9.4%	2.00 oz
10 minutes before end of boil (plus 1 Whirlfloc tablet)		
Centennial pellets	9.4%	2.00 oz
at end of boil, cover the kettle and steep 10		
Centennial pellets	9.4%	2.50 oz
Dry hop in secondary		

Wyeast 1272 American Ale 2 yeast – this is essential to the recipe

Mix grain with four gallons of 176 F water to mash-in at 160 – 162 F. Mash at 160 - 162 F until converted (20 to 30 minutes). Raise to 167 – 169 F. Sparge with 170 F water to collect 7.5 gallons over 45 minutes to an hour, keeping the collected runoff at a simmer. Boil 10 to 15 minutes to a volume of 7.25 gallons, then add a quarter ounce of hops. Set a moderate boil rate with a target of 6 gallons at the end of the 60 minute hop boil. Boil 50 minutes and add 2 ounces of hops and one Whirlfloc tablet or Irish moss. Boil 10 minutes, turn off heat, and add 2 ounces of hops.

Cover the kettle and steep for 10 minutes (or begin immersion chilling if you use an immersion chiller). After 10 minutes (or when wort is cool, if immersion chilling), rack through a counterflow chiller (or not, yadda yadda) to a clean glass carboy. Or your damned plastic bucket if you insist. Pitch the 1272 yeast – the more the better, up to 400 ml of thick slurry, and the more active the better. A shot of oxygen is helpful as well (2 minutes of moderate bubble stream through a 0.5 micron stone).

Ferment for 2 to 3 days at 72 to 74 F. I've gone as high as 73.5 F with fine results – the relatively high fermentation temperature coaxes the sassy, fruity, spicy nature from the yeast, but I'm sure it can be overdone. Overdone would probably result in weird phenolic flavors and harsh fusel alcohols. After 2 to 3 days, carefully pour the dry hops into the sanitized secondary fermenter, and then rack the beer onto them. Ferment another 3 days at 72 to 74 F. Most of the hops will float to form a cap on top of the beer, so swirl it at least twice a day to mix the hops into the beer. After 3 days, rack again, sticking the pickup tube as close to the bottom as you can without picking up trub. When the hop cap gets down to the pickup and starts getting pulled into the beer stream, stop. It's easy to rack clean beer out from under loose dry hops, and this method is as non-invasive and sanitary as dry hopping gets. It helps to allow the beer to finish fermenting for another few days and rack it again. I go through a couple of fining steps, but you can finish it however you want (I wouldn't filter it, as filtration will affect the hop character somewhat). It is pretty important to dry hop fairly early in the fermentation process (active yeast scavenges oxygen introduced with the hops) and to limit the contact time to 3 days (prevents yeast autolysis and minimizes flavor pickup of hop vegetative matter – it's the oils you want, not the greenery).

Remember, this is a wannabe, not a clone – it may not be exactly like Two Hearted Ale, but it should have many of the nice characteristics of the real thing.

A post script from JP: I had begun to wonder if maybe yeast wasn't as important as I had thought. But it turns out that it is. I split a batch between 1272 at 72 F. and 1028 @ 68 F. The London batch is pretty good, but it can't hold a candle to the American 2 batch in a side-by-side. This has been confirmed by others. I also made a silly statement about the malt bill not being all that important. It is, of course, but what I meant was that the essential unique character of THA comes

from the yeast and the fermentation temperature, although I also feel that it should be mashed fairly high to get some sweetness. In a recent A-B, I found that mine has considerably better hop aroma - more intense, anyway - than THA, but

BEER STYLE OF THE MONTH FEB-U-BREWERY Brown Ales

The February featured Beer Style is Brown Ales. Much of the information presented in this article was gleaned from articles by K. Florian Klemp, and THLord Ansel the Barrister, but some of it I just made up.

One might consider any ale that is darker than amber but still transparent a Brown Ale. But then Altbiers and other ales that are placed in other categories because of distinctive characteristics would be lumped together in a kind of "stylistic hodgepodge of beers". Eric Asimov laments this very fact a New York Times food section article this past January. To be fair a feature article in the New York Times means that Brown Ales may have come of Age, and Asimov's sense of the style probably reflects the common understanding of what makes a beer style; "bound primarily by their color". To his credit, Asimov does recognize, and elaborated on, the characteristics that make Altbiers distinctly German, the differences between different English Browns and the distinctly American Brown Ales. However, for the purpose of this article we will be focusing on English Brown Ales and their related American cousin.

The BJCP English Brown Ale category (11) includes Mild Ale, Northern Brown Ale, and Southern Brown Ale. One additional brown ale style is American Brown Ales, included in the American Ale category (10). The original Brown Ale style originated in southern England and characteristically exhibit a low attenuation, which leads to a malty sweetness. Due to high levels of calcium carbonate in waters of this region, Dark malts are used at fairly high rates to counterbalance the natural alkalinity of the waters,

THA has a much better malt component. I am indeed over-using the late kettle and dry hops, at least when compared to the commercial product. Still, it's not a bad "clone".

and thus Southern English Brown Ales tend to be dark and have low hop utilization.

In the late 18th century the malt kilning process was poorly controlled, and significant amounts of the malt batches were darkened or burnt. The resulting brown malt produced brown beers and an appreciable amount of unfermentable dextrin (similar to modern crystal malts) and roasted malt many breweries obtained their brewing-water from wells, and groundwater in the area around London is high in carbonate, which tends to result in darker beer and interferes with hop utilization. Consequently, English Brown ales were, well, brown, and hop flavors are subdued.

With the development of improved techniques for controlling the malting process uniformly pale

Beer Style of the Month Calendar

January	Imperial Pilsners
February	<i>Febrewery Brown Ales</i>
March	American Ales
April	Pale Ale and IPA
May	European Lager
June	German Ales
July	Mead (& Lawn Mower Beer I)
August	Lawn Mower Beer II
September	Stout and Porter
October	Fruited and Spiced beer
November	Light Hybrid Beer
December	Winter Warmers

malts became available leading to introduction of pale ales, which quickly found favor with local publicans. The character of brown ales also changed because brown malt was less widely available and brewers soon recognized that, brown malt exhibited a poorer conversion and had a lower yield, and thus was more actually costly to use it instead of pale malts.

Because of the disappearance of brown malt, specialty malts

now have to be used to brew these beers, so in modern Brown Ales, the depth of color and malty aroma and flavor is obtained by using caramel or crystal malts and chocolate malt. It is the caramelized sugars in the crystal malt that gives a sweet, caramel, and sometimes nutty or toffee like character to the beer. Chocolate malt is lightly roasted pale malt, with a color between rich milk chocolate and dark semi-sweet chocolate, and when used in very small quantities will darken a beer, and add just a hint of roasted character.

To emphasize the depth of flavor imparted by the crystal and chocolate malts English brown ales are hopped with low alpha hops; typically Fuggles and East Kent Goldings. Goldings and Fuggles provide an earthy herbal bittering and are not overbearing, especially when used in the low dosage typical for British Brown Ales. In addition, British ale yeasts lend a soft bready flavor to the finished beer, complementing the sweetness from the malts. To obtain an authentic English Brown use a type of yeast that does not exhibit a great degree of attenuation.

English brown ales are generally split into sub-styles along geographic lines. Southern English (or "London-style") brown ales are darker, sweeter, and lower gravity than their Northern cousins.

11C. Northern English Brown Ale

Aroma: Light, sweet malt aroma with toffee, nutty and/or caramel notes. A light but appealing fresh hop aroma (UK varieties) may also be noticed. A light fruity ester aroma may be evident in these beers, but should not dominate. Very low to no diacetyl.

Appearance: Dark amber to reddish-brown color. Clear. Low to moderate off-white to light tan head.

Flavor: Gentle to moderate malt sweetness, with a nutty, lightly caramelly character and a medium-dry to dry finish. Malt may also have a toasted, biscuity, or toffee-like character. Medium to medium-low bitterness. Malt-hop balance is nearly even, with hop flavor low to none (UK varieties). Some fruity esters can be present; low

Vital Statistics

BJCP STYLE	OG	FG	ABV%	IBU	SRM
11B. Southern English Brown Ale	1.035-40	1.011-14	2.8 – 4.2	12 - 25	19 – 35
11C. Southern English Brown Ale	1.040-52	1.008-13	4.2 – 5.4	20 - 30	12 -22
10C. American Brown Ale	1.045-60	1.010-16	4.3 – 6.2	20 - 40	18 - 35

American brown ale may have first been brewed to be similar to the English browns, ruby-brown, due to the caramel and chocolate malts. These were introduced to the American palate by homebrewers (your welcome!). In our typical American way, we have taken the Brown Ale in a new direction. American Brown Ales are typically fermented using a highly attenuating, neutral yeast (e.g. Wyeast 1056) lending little or no character to the beer, and aroma hops (typically Cascade) are aggressively used. American browns are "bigger" than the English versions, with a higher original gravity, consequently having a higher alcohol content, and distinctive hop bitterness. American Browns are strongly flavored, hoppy, brown beers, and differ from American Pale and American Amber Ales, by exhibiting more caramel and chocolate malt character to balance the hop bitterness and finish. Most commercial American Browns are not as aggressive as the original homebrewed versions.

I am including only a description of 11c. Northern Brown Ale this month!

diacetyl (especially butterscotch) is optional but acceptable.

Mouthfeel: Medium-light to medium body. Medium to medium-high carbonation.

Overall Impression: Drier and more hop-oriented than southern English brown ale, with a nutty character rather than caramel.

History/Comments: English brown ales are generally split into sub-styles along geographic lines.

Ingredients: English mild ale or pale ale malt base with caramel malts. May also have small amounts darker malts (e.g., chocolate) to provide color and the nutty character. English hop varieties are most authentic. Moderate carbonate water.

Commercial Examples: Newcastle Brown Ale, Samuel Smith's Nut Brown Ale, Tolly Cobbold Cobnut Special Nut Brown Ale, Goose Island Hex Nut Brown Ale

LOOKING AHEAD TO APRIL Pale Ales and IPA Best Bitter

Originally bitters were originally draught ales served very fresh under no pressure at cellar temperatures. Bitter and Pale Ale are synonymous, and have been so since around the start of the 19th century. The difference between a Pale Ale and a Bitter is now one of serving, Pales Ales being bottled versions of the Cask Ales. Best bitters have a more evident malt flavor than an Ordinary Bitter, and a lower hopping rate than an Extra Special Bitter. Best Bitters are and are a stronger beer than an Ordinary, but still "session-strength" ale.

Assume 75% grain extraction rate. These recipes assume you are using pellet hops; increase the hop amounts by about 25% if you are using leaf or plug hops. Suggested Hops; British hops are Fuggles, East Kent Goldings, etc.

Suggested yeast: White Labs WLP002, 005, 006 or Wyeast 1028, 1098, 1099

Estimated original gravity: 1.048, Estimated IBU: 40

If you cannot get dry malt replace it with about 1.4 X liquid malt (i.e. replace 3 lbs dry malt with 4.25 lbs liquid malt extract)

The strike water temperature assumes a picnic cooler mash tun with a thermal mass of 0.30.

<p>All Grain:</p> <p>7 lbs English Pale Ale malt 1 lb Munich Malt 0.5 lb Crystal 40</p> <p>1.5 oz of English hops at 5 AAUs (for a total of 7.5 HBU) 1 oz of English hops at 5 AAUs (for 5 total HBU) 1.5 oz of English hops at 5 AAUs (for a total of 7.5 HBU)</p>	<p>Mash at 150 F by combining 3 gallons of water at 164 F with the grain. Rest for 60 minutes.</p> <p>Mash-out by heating the mash to 168 F.</p> <p>Sparge with water at 170 F to collect 5.5 gallons.</p> <p>Boil the wort for 10 minutes.</p> <p>Add 1.5 oz of English Hops After 45 minutes, add 1 oz of English Hops. After 14 minutes add 1.5 oz of English hops and turn off flame.</p> <p>Chill to fermentation temperature, aerate and pitch yeast.</p>
<p>Partial-mash:</p> <p>2.25 lbs light or extra-light dry malt 3.5 oz. English Pale Ale Malt 0.5 lb 1Crystal 40</p> <p>2 oz of English hops at 5 AAUs (for a total of 10 HBU) 1.25 oz of English hops at 5 AAUs (for 6.25 total HBU) 2 oz of English hops at 5 AAUs (for a total of 10 HBU)</p>	<p>Mash at 150 F by combining 6 quarts of water at 164 F with the grain. Rest for 30 minutes.</p> <p>Mash-out by heating the mash to 168 F.</p> <p>Sparge with water at 170 F, and collect 4 gallons.</p> <p>Add the dry malt extract.</p> <p>Boil the wort for 10 minutes. Add 2 oz of English Hops After 45 minutes, add 1.25 oz of English hops. After 10 minutes, add 2 Oz. of English hops and turn off flame. Add water (ideally, pre-boiled and chilled) to make 5 gallons.</p> <p>Add water (ideally, pre-boiled and chilled) to make 5 gallons. Chill to fermentation temperature, aerate and pitch yeast.</p>

Extract:
 4.75 lbs light or extra-light dry malt
 0.5 lb Crystal 40
 0.5 lb 120L Crystal

2 oz of English hops at 5 AAUs (for a total of 10 HBU)
 1.25 oz of English hops at 5 AAUs (for 6.25 total HBU)
 2 oz of English hops at 5 AAUs (for a total of 10 HBU)

Steep specialty grains at 150 F by combining 3 quarts of water at 192 F with the grain. Rest for 30 minutes, strain and sparge with 1 quart water at 170F.

Add more water to have a total of 4 gallons of wort. Add the dry malt extract. Boil the wort for 10 minutes.

Boil the wort for 10 minutes. Add 2 oz of English Hops
 After 45 minutes, add 1.25 oz of English hops.
 After 10 minutes, add 2 Oz. of English hops and turn off flame.
 Add water (ideally, pre-boiled and chilled) to make 5 gallons.
 Add water (ideally, pre-boiled and chilled) to make 5 gallons.
 Chill to fermentation temperature, aerate and pitch yeast.



AROMA OF THE MONTH Noble Hops

Noble hops are the hop of choice in German style lagers and ales. Al Korzonas, in his book "Homebrewing Volume I", writes that Dr. Alfred Haunold attributes some of the following characteristics to noble hops: relatively low percentages and balanced percentages of alpha and beta acids, poor storage stability, and about 20-25% cohumulone content (which is relatively low). According to these characteristics, hop varieties with noble monikers include Hallertauer Mittelfruh, Tettnanger, Saaz, US Liberty, and Polish Lubelski. However, in common brewery usage in Germany and in other places, only the first three are regarded as noble hops.

Saaz: minty, very spicy, cinnamon-like and earthy. Pronounced zots. Used in Bohemian, German and American pilsners. Also known as Saazer, Zatec, and Bohemian Red.

Hallertaur: Hallertaur actually refers to a hop-growing region in Germany. Thus there are several different 'hallertaur' type hops. Probably the most 'noble' is Hallertaur Mittelfruh, which has a sweet aroma with cinnamon-like spiciness. Al Korzonas also attributes a pastry, buttery note to this hop, which may be mistaken for diacetyl by some tasters. Other Hallertaur types include Hallertaur Tradition, which is similar to Mittelfruh; US Grown Hallertaur Tradition, which is relatively milder and resembles a Saaz / Mittelfruh cross; and relatives including Liberty and Mount Hood, two US grown varieties.

Tettnanger: This hop is regarded as Saaz-like in many respects but is possibly more herbal and slightly woody. It is widely used in Pilsner beers, and is rumored to be used in Budweiser as well.

For the Aroma of the Month this month we'll compare the smells of these most Noble of hops. Join us as we compare and contrast these brilliant brewing herbs. (source: Al Korzonas, "Homebrewing Volume I")



BJCP QUESTION OF THE MONTH

By Tom Karnowski

S12. Describe and compare the subcategories of British Bitters and Scottish Ales. Give commercial examples of each.

(This is a pretty tall order, requiring you to recite some details on six different beer styles, but that is what being a BJCP judge is all about! I have structured this answer to more easily compare the

subcategories, since both Bitters and Scottish ales have 3 subcategories that are kind of like light, medium and heavy.)

Both British Bitters and Scottish ales have three subcategories that are roughly different gravity versions of the same basic profile. In general, British Bitters are hop-oriented beers with interesting, fruity ale yeast fermentation characteristics, while Scottish ales are more malt-oriented with higher terminal gravities and less

fermentation characteristics. We can summarize them as light, medium, and heavy.

Light:

British Ordinary Bitter (OG 1.030-1.038, FG 1.008-1.013, IBU 20-40, SRM 6-14) is a low gravity, low alcohol, lightly carbonated easy-drinking beer. The beer may have moderate hop aroma and should have mild to moderate fruitiness as well as some malt aroma. Medium gold to medium copper-brown. Flavor has medium to high bitterness and commonly has some crystal malt flavor. Light to medium-light body with low carbonation. Examples include Boddington's Pub Draught and Thomas Hardy Country Bitter.

Scottish Light 60 (OG: 1.030-1.034, FG 1.010-1.013, IBU 9-15, SRM 12-34) is a light, cleanly malty beer with perhaps a faint touch of smoke and few esters. Malt aroma is evident with low or no fruitiness. A very faint smoky and/or toasty character is present in some examples. Color is amber to dark brown. The flavor is malt-dominated, with enough hop bitterness to prevent the beer from being cloyingly sweet. A very slight toasty, roasty and/or chocolate-like character is sometimes present. Body is medium-light, but full for the gravity. Commercial Examples: Belhaven 60/- and Caledonian 60/-.

Medium:

British Special or Best Bitter (OG: 1.039-1.045 FG: 1.009-1.014 IBUs: 20-45 SRM: 6-14) is a flavorful and refreshing session beer with wide variability of hop aroma, possibly moderate caramel and diacetyl aroma, and moderate fruitiness along with some malt aroma. The beer is medium gold to medium copper-brown and has apparent malt flavor, medium to high bitterness, and may have moderate to no diacetyl and fruitiness flavor. Some crystal malt flavor and a moderate amount of hop flavor are common. The balance varies from even to decidedly bitter, although the bitterness should not completely overpower the malt flavor. Medium-light to medium body with low carbonation. Examples: Young's Ramrod, Fuller's London Pride, and Spanish Peaks Black Dog Ale.

Scottish Heavy 70 (OG: 1.034-1.040, FG: 1.011-1.015, IBUs: 10-25, SRM: 10-19) is a cleanly malty beer with perhaps a faint touch of smoke and some esters. Malt is evident in the aroma,

and fruitiness is none to low, with possibly a mild smoky character and/or toasty/roasty aroma. The beer is amber to dark brown; the flavor is malt-dominated with subdued esters and just enough hop bitterness to prevent cloying sweetness. A very slight toasty/roasty or chocolate-like character is sometimes present and caramel flavor from crystal malt medium to none. The body is creamy, medium to medium-light, and the balance is definitely on the malt side. Examples: Orkney Raven Ale, Caledonian 70/-, and McEwans 70/-

Heaviest:

British Strong Bitter/English Pale Ale (OG: 1.046-1.065, FG: 1.011-1.020, IBUs: 30-65 SRM: 6-14) is a solidly flavored beer both in terms of malt and hops with more evident malt and hop flavors than in a special or best bitter. The hop aroma is high to none, with apparent malt aroma, moderate fruitiness, and possibly diacetyl and caramel aroma moderate to none. The color is copper to dark amber-brown. The beer has evident malt flavors and commonly has crystal malt flavor. The hop flavor ranges from low to strong, and diacetyl and fruitiness are moderate to none. Balance varies from even to quite bitter, although malt flavor should not be completely overpowered. The body is medium to medium-full body and the carbonation tends to be low. Commercial Examples: Fullers ESB, Young's Special London Ale, bottled Bass Ale, Whitbread.

Scottish. Export 80/- (OG: 1.040-1.050, FG: 1.013-1.017, IBUs: 15-36, SRM: 10-19) is a heavier cleanly malty beer with perhaps faint touch of smoke and few esters. Similar in gravity to strong bitter but the malt-hop balance is decidedly to the malt side. Malt aroma is evident and fruitiness is mild to none. Mild smoky and/or toasty/roasty character is sometimes present. Color is amber to dark brown. Malt-dominated flavor, with slight esters and just enough hop bitterness to prevent the beer from being cloyingly sweet. A very slight toasty/roasty and/or chocolate-like character is sometimes present. Caramel flavor from crystal malt medium to none. The body is medium to medium-full. Examples include Orkney Dark Island, and Caledonian Amber Ale.



CLUB-Competition Schedule

Session Name	Description	Entry Dates	Club Screening Session or Result	Contact
August 2007 Strong Ale	BJCP Categories 19	<i>TBD</i>	<i>TBD</i>	Mike Heniff at Mike.Heniff@evalca.com
September/October 2007 Bock	Category 5	<i>TBD</i>	<i>TBD</i>	Larry Kemp at lke149@airmail.net
November/December 2006 Pilsner	BJCP Style 6	<i>TBD</i>	<i>TBD</i>	Todd Crockett at toadlc@pacbell.net .
February 2007 Low Gravity/Session Beers	BJCP styles w/ O.G less than 1.045	<i>2/8/07</i>	<i>Scottish 70/- John Peed</i>	Drew Beechum at drew@maltosefalcons.com
March/April Scottish Ale	BJCP styles 9a, b, and c	<i>3/24/07</i>		Phil Clarke c/o Maltose Express 887 Main Street Monroe, CT 06468
May Extract Beers	Extract makes up 50% of more of the Fermentables	<i>5/4/07</i>		John Martin at n922m@dr.com

Links

Entry forms:

http://www.knaves.org/docs/nhc03_entry.pdf or http://www.beertown.org/homebrewing/pdf/entry_recipe.pdf

Bottle ID forms:

<http://www.knaves.org/docs/label1.pdf> <http://www.beertown.org/homebrewing/pdf/bottleid.pdf>

Rubber-band a completed entry form to each of two (2) brown or green glass, 10 to 14 ounce bottles of brew. Clear-glass bottles will be disqualified. Bottles with raised glass lettering are discouraged. Using a permanent black marker, obliterate any and all words or pictures on the caps.

Fill out an entry form completely. You must fill in the category and subcategory you are entering!

Bring two bottles, cooled to serving temperature in a cooler and deliver them to the registrar at the designated location.

IMPORTANT INFORMATION. If you will be entering a beer for consideration, review the entry guidelines, make sure that you have 4 bottles available (2 for the selection, and 2 to ship), all labeled and ready. **Bring them all**, we will ship them within the week after selection.