

President Kathy Thompson

So Many Beers, So Little Time...Or Not!

It was great to see so many members of our club at the Great American Beer Festival this year. There were so many great beers available. I was lucky enough to attend three of the four festival sessions. The advantage of attending multiple sessions is that you don't have to rush around trying ALL the beers in one-four hour time period. By far the best sessions to attend are Thursday night and Saturday (12:30-4:30).

During the Thursday session you have your pick of any beer you want. Chances are good that the vendors haven't run out of the popular brews. However, there are those choice few breweries that you know are really good, like New Glarius'. The Belgian Red and Cherry were out within the first half hour. The good thing is New Glarius held enough for each session.

During the early Saturday session, the winners are announced. Some vendors may have already run out of the award winning brews but, at least you have to advantage of trying some of the winners. If you plan to attend the festival next year my advice to you is to save the winners list from year to year and plan your strategy.

Speaking of trying so many great beers.....

There is a local homebrew competition coming up next month, the Foam on the Range competition. This is your chance to enter your own brews, as well as try some of them. Foam on the Range is still looking for judges and stewards. If you have never had the opportunity to be a steward I would highly recommend it. This is where you get to listen in as the judges discuss various beers. I have tried many great beers from all of you at club meetings. We have many talented homebrewers at Hop Barley & the Alers. I know we have some ringers. So get check out the link on our main page and enter your brews. Dennis and I will be able to help you out at the October club meeting. We'll even help you bottle from your keg, with the assistance of Bob's beer gun. This competition has a traveling trophy attached to it. In this competition we get points for entering, as well as winning. Let's show

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the other Colorado homebrew clubs how talented Hop Barley & the Alers really is!

See you all at the October meeting on October 24th. Same place (Jaycees Depot), same time (7pm).

Queen Bee

Kathy Thompson



Vice President(s) Corner



Style of the Month for October: Light Hybrid Beer

The Style of the Month for October is BJCP Category #6: “Light Hybrid Beer” which is broken down into four styles: 6a: Cream Ale, 6b: Blonde Ale, 6c: Kolsch, and 6d: American Wheat or Rye beer. The common threads for these beers are light to medium body, with light to medium maltiness, low to medium hop character, an SRM of about 2.5-6 (light color), with an original gravity of around 1.055 and a terminal gravity around 1.008. With such a low terminal gravity, these are light and crisp beers perfect for a hot summer day (which is why I’m not sure why this is the October style of the month, but hey, I’m sure it’s hot somewhere).

Other common elements of these styles include the grain bill, which is comprised of up to 80% of the appropriate pale malt for the style, with specialty malts being non-existent. These styles may use some adjuncts. Cream Ales may use flaked corn or sugars as adjuncts for up to 20% of the grain bill. Blonde Ales are generally all malt, but may include up to 25% wheat or sugar. Kolsch generally does not use any adjuncts, being comprised entirely of German Pils or Pale malt. The exception to this grain bill is American Wheat or Rye beer, which is often at least 50% Wheat or Rye and the balance being American Pale malt. To achieve the high attenuation necessary to achieve the common low terminal gravity of 1.008-1.012 for Cream Ales, Blonde Ales and Kolsch, the all grain brewer should achieve a mash temperature of around 146F to 152F. The substitution of sugars for a low percentage of malt in Cream and Blonde Ales will also help with attenuation.

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Here are the stats for the four styles of Light Hybrid beers, entirely plagiarized from the BJCP Guidelines:

6a: Cream Ale:

Aroma: Faint malt notes. A sweet, corn-like aroma and low levels of DMS are commonly found. Hop aroma low to none. Any variety of hops may be used, but neither hops nor malt dominate. Faint esters may be present in some examples, but are not required. No diacetyl.

Appearance: Pale straw to moderate gold color, although usually on the pale side. Low to medium head with medium to high carbonation. Head retention may be no better than fair due to adjunct use. Brilliant, sparkling clarity.

Flavor: Low to medium-low hop bitterness. Low to moderate maltiness and sweetness, varying with gravity and attenuation. Usually well attenuated. Neither malt nor hops prevail in the taste. A low to moderate corny flavor from corn adjuncts is commonly found, as is some DMS. Finish can vary from somewhat dry to faintly sweet from the corn, malt, and sugar. Faint fruity esters are optional. No diacetyl.

Mouthfeel: Generally light and crisp, although body can reach medium. Smooth mouthfeel with medium to high attenuation; higher attenuation levels can lend a "thirst quenching" finish. High carbonation. Higher gravity examples may exhibit a slight alcohol warmth.

Overall Impression: A clean, well-attenuated, flavorful American lawnmower beer.

History: An ale version of the American lager style. Produced by ale brewers to compete with lager brewers in the Northeast and Mid-Atlantic States. Originally known as sparkling or present use ales, lager strains were (and sometimes still are) used by some brewers, but were not historically mixed with ale strains. Many examples are kräusened to achieve carbonation. Cold conditioning isn't traditional, although modern brewers sometimes use it.

Comments: Classic American (i.e. pre-prohibition) Cream Ales were slightly stronger, hoppier (including some dry hopping) and more bitter (25-30+ IBUs). These versions should be entered in the specialty/experimental category. An OG of 1.050 - 1.053 is most common and IBUs are rarely as high as 25.

Ingredients: American ingredients most commonly used. A grain bill of six-row malt, or a combination of six-row and North American two-row, is common. Adjuncts can include up to 20% flaked maize in the mash, and up to 20% glucose or other sugars in the boil. Soft water preferred. Any variety of hops can be used for bittering and finishing.

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Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.042 - 1.055	1.006 - 1.012	15 - 20+	2.5 - 5	4.2 - 5.6%

Commercial Examples: Genesee Cream Ale, Little Kings Cream Ale (Hudepohl), Sleeman Cream Ale, Liebotschaner Cream Ale (Lion Brewery), Dave's Original Cream Ale (Molson), New Glarus Spotted Cow Farmhouse Ale, Wisconsin Brewing Whitetail Cream Ale

6b. Blonde Ale:

Aroma: Light to moderate sweet malty aroma. Low to moderate fruitiness is optional, but acceptable. May have a low to medium hop aroma, and can reflect almost any hop variety. No diacetyl.

Appearance: Light yellow to deep gold in color. Clear to brilliant. Low to medium white head with fair to good retention.

Flavor: Initial soft malty sweetness, but optionally some light character malt flavor (e.g., bread, toast, biscuit, wheat) can also be present. Caramel flavors typically absent. Low to medium esters optional, but are commonly found in many examples. Light to moderate hop flavor (any variety), but shouldn't be overly aggressive. Low to medium bitterness, but the balance is normally towards the malt. Finishes medium-dry to somewhat sweet. No diacetyl.

Mouthfeel: Medium-light to medium-full body. Medium to high carbonation. Smooth without harsh bitterness or astringency.

Overall Impression: Easy-drinking, approachable, malt-oriented American craft beer.

History: Currently produced by many (American) microbreweries and brewpubs. Regional variations exist (many West Coast brewpub examples are more assertive, like pale ales) but in most areas this beer is designed as the entry-level craft beer.

Comments: In addition to the more common American Blond Ale, this category can also include modern English Summer Ales, American Kölsch-style beers, and less assertive American and English pale ales.

Ingredients: Generally all malt, but can include up to 25% wheat malt and some sugar adjuncts. Any hop variety can be used. Clean American, lightly fruity English, or Kölsch yeast. May also be made with lager yeast, or cold-conditioned. Some versions may have honey, spices and/or fruit added, although if any of these ingredients are stronger than a background flavor they should be entered in specialty, spiced or fruit beer categories

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instead. Extract versions should only use the lightest malt extracts and avoid kettle caramelization.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.038 - 1.054	1.008 - 1.013	15 - 28	3 - 6	3.8 - 5.5%

Commercial Examples: Redhook Blonde, Catamount Gold, Widmer Blonde Ale, Coast Range California Blonde Ale, Fuller's Summer Ale, Hollywood Blonde, Pete's Wicked Summer Brew, Deschutes Cascade Golden

6c: Kolsch

Aroma: Very low to no malt aroma. A pleasant, very subtle fruit aroma from fermentation (apple, cherry or pear) is desirable, but not always present. A low noble hop aroma is optional but not out of place (it is present only in a small minority of authentic versions). Some yeasts may give a slight winy or sulfury character (this characteristic is also optional, but not a fault).

Appearance: Very pale gold to light gold. Authentic versions are filtered to a brilliant clarity. Has a delicate white head that may not persist.

Flavor: Soft, rounded palate comprising of a delicate flavor balance between soft yet attenuated malt, an almost imperceptible fruity sweetness from fermentation, and a medium-low to medium bitterness with a delicate dryness and slight pucker in the finish (but no harsh aftertaste). One or two examples (Dom being the most prominent) are noticeably malty-sweet up front. Some versions can have a slightly sulfury yeast character that accentuates the dryness and flavor balance. Some versions may have a slight wheat taste, although this is quite rare. Otherwise very clean with no diacetyl or fusels.

Mouthfeel: Smooth and crisp. Light body, although a few versions may be medium-light. Medium carbonation. Highly attenuated.

Overall Impression: A clean, crisp, delicately balanced beer usually with very subtle fruit flavors and aromas. Subdued maltiness throughout leads to a pleasantly refreshing tang in the finish. To the untrained taster easily mistaken for a light lager, a somewhat subtle pilsner, or perhaps a blonde ale.

History: Kolsch is an appellation protected by the Kolsch Konvention, and is restricted to the 20 or so breweries in and around Cologne (K|n). The Konvention simply defines the beer as a "light, highly attenuated, hop-accentuated, clear top-fermenting vollbier."

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Comments: Served in a tall, narrow 200ml glass called a "Stange." Each Cologne brewery produces a beer of different character, and each interprets the Konvention slightly differently. Allow for a range of variation within the style when judging. Note that drier versions may seem hoppier or more bitter than the IBU specifications might suggest. Due to its delicate flavor profile, Kolsch tends to have a relatively short shelf-life; older examples can show some oxidation defects. Some Cologne breweries (e.g., Dom, Hellers) are now producing young, unfiltered versions known as Wiess (which should not be entered in this category).

Ingredients: German noble hops (Hallertau, Tettnang, Spalt or Hersbrucker). German pils or pale malt. Attenuative, clean ale yeast. Up to 20% wheat may be used, but this is quite rare in authentic versions. Extremely soft water. Traditionally uses a step mash program, although good results can be obtained using a single rest at 149°F. Fermented at cool ale temperatures (59-65°F, although many Cologne brewers ferment at 70°F) and lagered for at least a month.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.044 - 1.050	1.007 - 1.011	20 - 30	3.5 - 5	4.4 - 5.2%

Commercial Examples: Available in Cologne only: PJ Frh, Hellers, Malzmhle, Paeffgen, Sion, Peters, Dom; import versions available in parts of North America: Reissdorf, Gaffel; US versions: Goose Island Summertime, Crooked River Klsch, Harpoon Summer Beer, Capitol City Capitol Kolsch

6d: American Wheat or Rye beer

Aroma: Low to moderate grainy wheat or rye character. Some malty sweetness is acceptable. Esters can be moderate to none, although should reflect American yeast strains. The clovey and banana aromas common to [German hefeweizens](#) are inappropriate. Hop aroma may be low to moderate, and can have either a citrusy American or a spicy or floral noble hop character. Slight sourness is optional. No diacetyl.

Appearance: Usually pale yellow to gold. Clarity may range from brilliant to hazy with yeast approximating the [German hefeweizen](#) style of beer. Big, long-lasting white head.

Flavor: Light to moderately strong grainy wheat or rye flavor, which can linger into the finish. May have a moderate malty sweetness or finish quite dry. Low to moderate hop bitterness, which sometimes lasts into the finish. Low to moderate hop flavor (citrusy American or spicy/floral noble). Esters can be moderate to none, but should not take on a German Hefeweizen character (banana). No clove phenols, although a light spiciness from wheat or rye is acceptable. May have a slight tartness in the finish. No diacetyl.

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Mouthfeel: Medium-light to medium body. Medium-high to high carbonation. May have a light alcohol warmth in stronger examples.

Overall Impression: Refreshing wheat or rye beers that can display more hop character and less yeast character than their German cousins.

History: Refreshing wheat or rye beers that can display more hop character and less yeast character than their German cousins.

Comments: Different variations exist, from an easy-drinking fairly sweet beer to a dry, aggressively hopped beer with a strong wheat or rye flavor. Dark versions approximating dunkelweizens are acceptable (and can have some darker, richer malt flavors in addition to the color). **THE BREWER SHOULD SPECIFY IF RYE IS USED; IF NO DOMINANT GRAIN IS SPECIFIED, WHEAT WILL BE ASSUMED.**

Ingredients: Clean American ale yeast, but also can be made as a lager. Large proportion of wheat malt (often 50% or more, but this isn't a legal requirement as in Germany). American or noble hops. American Rye Beers can follow the same general guidelines, substituting rye for some or all of the wheat. Other base styles (e.g., IPA, stout) with a noticeable rye character should be entered in the specialty character.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.040 - 1.055	1.008 - 1.013	15 - 30	3 - 6	4 - 5.5%

Commercial Examples: Bell's Oberon, Anchor Summer Beer, Pyramid Hefe-Weizen, Harpoon UFO Hefeweizen, Widmer Hefeweizen, Sierra Nevada Unfiltered Wheat Beer, Anderson Valley High Rollers Wheat Beer, Redhook Sunrye, O'Hanlon's Original Rye Beer

-Roger Halperin and Dennis Frank

Events Calendar

Who's Doing What and When

Month	October	November	December
Day	10/24/2006	11/28/2006	12/26/2006
Red Group	Setup/Cleanup	Beer	Relax
Blue Group	Beer	Relax	Food
Green Group	Relax	Food	Setup/Cleanup
Orange Group	Food	Setup/Cleanup	Beer

HBA Club Meeting

October 24nd, 2006 (forth Tuesday monthly)

Election Meeting

Upcoming Beer Styles

October Light Hybrid beer, BJCP category 6*
November Scottish and Irish Ales, BJCP category 9
December Belgian Strong Ale, BJCP category 18

* Indicates Club-Only-Competition Style

Remember that What's Brewin' provides free ingredients to the monthly color group responsible for beer. Go into the store and get your stuff. Tell them that it's for HBA group brew and they will take care of the rest.

The club also sponsors an all-grain and an extract brew from club members each month. The brew should be the style for that month. Bring in a receipt and you will be reimbursed. It is that easy.

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First Friday Out

TBD

Twisted Friday

November 17th

Twisted Pine Brewing Co. 3201 Walnut Rd. Boulder, CO 80301

Great monthly get-together. Always special prices for Alers. – Peanuts and pretzels abound.

<http://beeradvocate.com/beer/profile/23>

Upcoming Beer Events

The Foam On The Range Homebrew Club of Denver, CO

2006 Homebrew Competition to be held on November 11, 2006.

<http://www.foamontherange.org/>