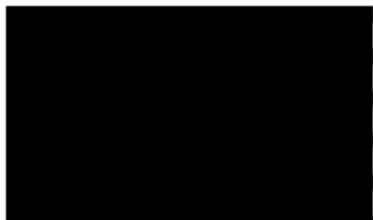


West Kingdom Brewers' Guild Newsletter

Issue VI

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Greetings and welcome !

to the sixth issue of the Brewer's Guild newsletter. This is most definitely Morgan's issue as there is the usual Morgan's Corner as well as a handy little article on beer styles which he also penned. In addition, there is my usual "Greetings" (which contains at least three of the letters in Morgan's name) and, of course, Iamov strikes again in The Dregs (which is an anagram of Conner, if you are really creative in your definition of anagram).

I would also like to take this opportunity to thank Miranda von Stockhausen for contributing a lot of nifty stuff (including some original art) for the newsletter, some of which appears in this very issue!

And to anyone who might be thinking about sending in something - go ahead! If you don't think you know enough or don't have anything useful to contribute, take a look at The Dregs; it never stops Iamov! Seriously, although I have been fortunate in getting submissions, I could always use more. Ask any chronicler, they would tell you there's no such thing as too much material. Ideally, articles would be on IBM disk



(5.25 or 3.5) in ASCII or type-written; artwork would be on disk in .TIF or .PCX formats or on paper and under 4" by 6" (so I can scan it in - I don't really do cut-and-paste). Don't go out of your way, I'm not picky. I can deal with anything you send; these are just preferences, if it's not a hassle for you. Of course, there's always Iamov's favorite - crayon on toilet paper...

ERIK
ULFSSON



Morgan's Corner



Well, first of all, thanks to all of you for the wonderful presentation and guild meeting at March Crown. In the two weeks following Crown, I received thank you notes to the Guild from Princess Aricia and Queen Verena. Her Majesty said that she and His Majesty "...hope that efforts such as yours will lead to greater interest in the crafts of the Middle Ages."

Okay, on to business. I'm going to make a few suggestions based on ideas put forth at Guild meetings. At June Crown you can all tell me that I'm full of sour beer! (*Do we have to wait until then? -ed*) Anyway, item one is the idea of Guild rankings. I'd like to set up a ranking system with three levels. Everyone would start out as an apprentice. When you have brought

three brews to Guild meetings to be judged by the rest of the Guild and received positive acclamation, you become a journeyman. The rank of master brewer is obtained in one of two ways - teaching a class at a Principality level or above (i.e. collegium) or winning a contest at the Principality or Kingdom level. Yes, with this method someone could vault from apprentice to master brewer in one step, but to do so he or she would be competing against journeymen and master brewers. Remember, these are just rough ideas. We still need to check on few things and get more input from you. We'll get more detailed at June Crown.

Ideas for the Guild badge are harder to come by. The only idea I've had is emblazoned thus: Vert, a pale wavy Or, grapes and hops (or a garb), Or. Come up with some more ideas and we'll talk about it at June Crown.

Well, I want to cut this short, so, we'll see you at Crown. Be sure to bring brew for the presentation and extra bottles for Ducal Prize Auction.



This is a rough idea of the Guild badge Morgan described. The pale and charges would be gold on a green background, for those of you who don't speak heraldese. This was scanned in, with the charges taken from a sketch by Morgan. Of course, it was placed on a proper shield shape...Eirik

Morgan

On Beer Styles

Morgan Conner

Any discussion of beer styles must begin by defining the two basic beer types. These two types are generally known as lagers and ales. Lagers are made with bottom-fermenting yeasts. Ales are made with top-fermenting yeasts. This group of top-fermented beers can be subdivided into two groups - those made with some wheat content and those without. The important fact to note here is that the two beer types are separated by their yeasts.

The class of lager type beers can be separated into two subtypes - light and dark lagers. By light, I do not mean low alcohol or low caloric (i.e. Bud Light), for most American beers are light lagers. Light lagers are pale to golden in color, light bodied with a mellow, dry taste. Commercial light lagers are filtered during brewing and strongly carbonated to minimize the risk of haziness or cloudiness upon refrigeration. This helps explain why it is more difficult for the homebrewer to obtain a good light lager. The classical styles of light lagers are Vienna, Pilsner, Dortmunder, and Munchener Helle.

Dark lagers are very much like light lagers, except in color. The color comes from the addition of roasted barley. The roasted barley makes the dark lager more aromatic and sweeter than its lighter cousin. The three dark lager styles are Bock, Doppelbock, and Munchener Dunkel.

Ales, on the other hand, can be separated into three subtypes - light, copper, and dark. Ales are generally more aromatic, more full bodied, and higher in alcohol content than lagers. They also employ more hops than lagers. In the Middle Ages, though, ales were an English-style top-fermented beer made of malted barley, and no hops were used. In fact, the use of hops in

beer was frowned upon. It seems somewhat perverse that modern ale uses more hops than does lagers. Among the light ales are Kolsch, Trappiste Triple, and Saison. These beers are of golden color and are drier in taste.

Copper ales are generally well-hopped, aromatic, and somewhat bitter. These beers also have the classic copper color of English ales. The ale Styles consist of Trappiste, Pale, Bitter, Dusselderfer, and Steam.

The dark ales are all distinctly British in origin. The seven styles of dark ale are Brown, Mild, Porter, Stout, Scotch, Milk Stout, and Russian Stout. These beers are dark in color, made with roasted barley, caramel, and sometimes oats. They tend to be heavily hopped, creamy, and strong flavored (malty), with tastes ranging from sweet to bitter and caramel to fruity.

The most unique brewing styles are the top-fermented wheat beers. All of these are light in color, fruity, and made from wheat, but that is where the similarity ends. Berliner Weisse has a small wheat content - only about 25 percent. This beer has a vinous quality, lending many Berliners to dub it "Champagne of the Spree." The Berliner Weisse style can be traced back to 16th century Hamburg and Hanover. Weizenbier, on the other hand, uses 1/3 to 2/3 wheat malts. This beer is lightly hopped, with a fruity, but malty, taste. The origin of this wheat beer dates to 1603, when the Elector of Bavaria reserved the right to make wheat beer in his Duchy. The final style of wheat beer is Gueuze-Lambic. This style is a spontaneously-fermenting wheat beer often flavored with fruit. It is very vinous and very close to a true champagne. I could not find a date of origin for Lambic, but one of the the Belgian breweries that makes it dates back to at least 1679.



Pale: Lively, faintly acidic, strongly-hopped, golden ale. Normally 5% alcoholic content. Developed in London during the mid 1750's.

Bitter: Copper colored, heavily hopped, and somewhat bitter. Low level of carbonation, with 3% to 3.5% alcohol. One of the most traditional beers, usually unpasteurized and cask conditioned. Dating back to the Middle Ages.

Brown: Actually a version of dark mild ale. Another version also exists in Belgium. It is of a dry, sweet palate with a 6% alcoholic content. Sometimes very sweet, especially in Belgium. The English brown ale predates Porter, while the Belgian version can be dated to 1545.

Mild: A dark, brown, caramel palate draught beer. Usually lightly hopped. Alcohol content 25.5% to 3.5%. Closely related to Brown ale, dating to early 16th century.

Porter: Well hopped, dry, creamy blend. Also known as "Entire". Alcoholic content ranges from 5% to 7.5%. First brewed in London in 1722. Brewed until 1973 (commercially).

Stout: Very bitter, dark beer with an alcoholic strength of 7%. Originates with the Guinness Brewery founded in 1759.

Scotch: Strong, dark ale from Scotland. Imported into Belgium starting in the 1920's. Actually, a Belgium term for a very dark, creamy ale.

Russian Stout: Extra strong, fruity stout with a strength of 6% to 8% alcohol. First brewed in England for Russian tastes in the 1780's (for Catherine the Great).

Milk Stout: A sweet, faintly lactic, low alcohol stout. Actually made with lactose. Unknown date of origin.

Steam: Hybrid style using both top and bottom fermentation. Beer has a lively head and is highly hopped. Originating in the Western U.S. during the 1800's.



As you can see, the classic beer styles are, for the most part, fairly young, but they all have forbears that are much older.

Sources:
"The Taster's Guide to Beer", Michael A. Weiner, Collier Books, 1977
"The World Guide to Beer", Michael Jackson, Running Press, 1977

The following paragraphs are a more in-depth description of each of the beers mentioned on the previous page - except for the wheat beers:

Vienna: An amber colored beer of about 5.5% alcohol by volume. Also known as Marzen or March beer. This beer is the one drunk at Bavaria's famous Oktoberfest. Unknown date of origin, but traditionally brewed as the last beer of the season.

Munchener Helle: A pale colored beer of about 4% alcohol. This beer originated at the Paulaner Brewery in 1928.

Munchener Dunkel: A dark style beer developed in Munich during the 19th century. Malty taste with 4% to 5% alcohol content.

Dortmunder: A dry, lightly hopped pale lager of about 5% alcohol content by volume. Also known as "blonde" beer. This style was developed in Dortmund during the 1870's.

Pilsner: High hop bitterness, very pale beer with a dry palate. Normally has a 4.5% to 5% alcohol content. The name denotes the town of Pilsen, a brewing town since the times of Wenceslas kings of Bohemia. The actual style originated in Pilsen in 1842.

Bock: Strong, dark lager of greater than 6% alcohol. The name comes from a corruption of the name of Einbeck, a town in Bavaria with a 600 year history of brewing. The principle occupations of Einbeck inhabitants were weaving and brewing. The style comes directly from 13th century Einbeck.

Doppelbock: A very strong, dark lager with an alcoholic content of 7.5% to 13%. This style is a descendent of the Bock style, originating in a Bavarian monastery (Paulaner) in the 1780's.

Kolsch: A pale, golden ale of about 4.5% alcohol, unique to the city of Cologne. Probably originating in the 15th or 16th century.

Trappiste: Extra strong, copper colored ale. Alcoholic content ranging between 6% to 8%. Brewed in Belgian abbeys since the Middle Ages.

Saison: Top fermented beer from southern Belgium. Normal alcoholic content of 5%. Unknown date of origin.

Dusseldorfer: Copper colored ale also known as Alt. Closely related to English ale, but less vinous. Alcoholic content is 3.5%. Unknown date of origin, but Alt means "old beer", and it is supposed to come from homebrewing.



The Dregs

by Jamob du Bious D'Origins

Upon reading Morgan's article *On Beer Styles* (a quaint, if amateurish, attempt to define the various types of beers), I thought it would be appropriate, nay, *necessary* to include a discussion of the proper types of beer to drink, the manner in which they should be consumed and, in general, how to be...

The Compleat Beer Snob

In order for one to join the ranks of the Compleat Beer Snobs, one *must* approach beer not as a simple beverage, but, rather as a total Beer Experience. Beer as a drink has been around for a very long time, however, beer as an ideal is a much more recent development. The Germans took the first steps toward beer snobbery with the enactment of the Reinheitsgebot (Purity Law). The general idea being that the *Germans* would only use the most correct ingredients for their beers, whilst the rest of Europe would brew with whatever couldn't crawl away fast enough. This had the effect of making brews that were not necessarily *better* than those produced elsewhere, but certainly much more pretentious. As a matter of fact, German beer is absolutely dreadful and bitter (then again, so are Germans), but, as you will discover, it's not the *taste* of the brew that is important - it's how you look while drinking it!

Becoming a Beer Snob is not an easy task for everyone. It helps if you are a pretentious ass to begin with, but it isn't absolutely necessary. Most importantly, you must unlearn some automatic behavioural patterns that you, as a beer drinker, have developed. When you are at a friend's home and he offers you a beer, your response should not be, "Sure! Let's down some brewskies, Dude!", but rather, "What kind of beer is it?". If you don't ask, you *could* find yourself staring through the pop-top of a can of Bud Light!

Note: If anyone reading that last sentence is thinking, "What's so bad about that?", please notify Morgan immediately so that he may remove your name from the Brewer's Guild Roster; you qualify as taste-impaired, please seek professional help (Are you listening Westermarck?).

There are several factors to be considered when choosing the right beer (for example, beer doesn't come in cans - if it's in a can, it isn't really beer) which I will cover in my next article. Until then, I remain of...

du Bious D'Origins



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Eirik Alfsson



Everything Else Guild Related:

Morgan Conner



Principality of the Mists Brewers

Sir John Theophilus

