

Home Imbrewment

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The official newsletter of the Hampton Roads Brewing and Tasting Society

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The President's Corner - Sammy Samoluk

Thanks again to everyone for the allowing me to lead the club this year. This month's beer style is Belgian beers, and it reminds me of one of the things I've always valued about HRB&TS - beer tasting. I joined the club a couple of years ago as an ardent brewer, albeit one with a pretty narrow repertoire of beers. I wasn't even sure why the word "tasting" was in the name of the club at all. Then at the first meeting I attended, Jennings Lyon led a tasting and analysis of doppelbocks, a style I had never even tried. The light in my head came on. There was more to home brewing than pale ale and porter.

When I joined the club, the only Belgian beer I'd tried was a glass of Chimay, and I wasn't eager to ever try another. The enthusiasm which other club members had for Belgian beers, however, exemplified by Chris Jones' article about his and Diane's beer tour of Belgium, convinced me that I had given this realm of beer short shrift. I approached my Med deployment last year with the attitude that it would be an opportunity to broaden my beer tasting horizons, and that made all the difference for me.

As I sit here now, I am enjoying my first ever attempt at a homebrewed Belgian Witbier, reminiscent of the Hoegaarden I drank for hours on end on liberty in Rota, Spain, Trieste, Italy, and Haifa, Israel. While my first attempt fell a little shy of the mark I was shooting for, I harvested the yeast and am ready to try again this week. I credit HRB&TS with expanding my horizons in both brewing and enjoying beer.

So, enjoy this month's meeting, and if you get a chance, read up on Belgian beer to get the most out of the experience of tasting some of the world's most unusual beer.

Now, some club business. First, thanks to Dale Klug and the folks at Hilltop for hosting us last month. Particularly impressive was the wait staff, whose flexibility made the night thoroughly enjoyable. I don't know how they manage to deliver drinks to us as we wander around and socialize, and still keep an accurate tab, but I'm thankful they did. Nice work.

Thanks also go out to Rich Sens, proprietor of Virginia Beach Homebrew Hobbies, for his generous donation of raffle gifts. In particular, the large selection of aged but viable Wyeast Smack Packs were a big hit. My winning raffle ticket enabled me to bring home an American Lager yeast, and prompted me to prepare for my first ever Pre-Prohibition Lager, something I've been meaning to attempt.

Speaking of the raffle, it is one of the three sources of revenue for the club. The biggest is club dues, and our treasury is unusually low as a result of a large percentage of members yet to renew their memberships. If you haven't already done so, please take care of this at the next meeting. The other source, if you were interested, is T-shirt sales.

At the club officers' meeting three key points were discussed. First, we agreed on a Beer of the Month (BOTM) schedule. For those not aware, one of the driving factors in formulating our schedule is the American Homebrewers' Association's (AHA) Club-Only Competition. Learn more about these topics on AHA's website at www.beertown.org. I learned from veteran Meeting Coordinator Diane Catanzaro that other driving factors are the Hampton Roads climate and the availability of various beers in commercial establishments.

Here's how they relate. When we feature beer styles that are not generally available in restaurants and bars, we need to hold meetings in places where we can bring in commercially brewed, or 'benchmark' beers. As you know, Virginia ABC laws strictly prohibit anyone from bringing a commercially made beer into a bar or restaurant. Therefore, when we feature doppelbocks, Belgian beers, or historic/specialty beers, for example, we tend to hold the meetings in members' homes. Such meetings are generally reserved for those times of the year when we can gather in the back yard, hence the connection of climate to BOTM. Anyway, Competition Coordinator Tom Byrnes put together a schedule that we hope will support a goal that he and I share, and that is to get people brewing more!

Another point discussed was the club budget. Treasurer Melissa Pensinger was on a much needed trip to visit husband Mike during his extended Navy training in Chicago, but the rest of us discussed means of cutting expenses, and one point that was agreed upon was to cease club funding of benchmark beers when we meet in restaurants. The idea is that we meet in places where the BOTM may be purchased, and members buy their own benchmarks to sample. Also, we want to use the club supplied malt incentive to increase homebrewed examples of the BOTM for our many talented brewers.

A third point discussed was the launching of a campaign to "brand" the HRB&TS. I proposed, and the other officers agreed, to initiate a contest to come up with a club logo. I am hoping for a symbol which would provide instant recognition when people look at our website, hard copies of our newsletter at our local homebrew supply stores, and on the front of our T-shirts. Done properly, it could also adorn such items as ball

caps, polo shirts, tap handles, decorative flags, and bottle openers, and bring in some helpful revenue into the club as well as recognition and advertisement. I therefore issue this challenge to all readers: suggest a logo which captures some aspect or aspects which make this organization unique. Combine the club name or initials, local landmarks or icons, symbols of the craftbrewing profession /homebrewing hobby or something completely abstract to create a visual icon that people will associate with our august group. We agreed to conduct a vote of all entries at the May general meeting to give everyone two months to think about it. If you have a concept and need help producing it, describe it to me in an e-mail (samoluk@aol.com) and I will do my best to create a prototype. Think about something that would look cool on a golf shirt or tap handle. I need everyone's best effort on this.

I would like to renew the concept of a club discussion board. Ours had atrophied from lack of use, and Newsletter Editor

and Website Manager Curt Aasen agreed to try it again. Present counter-points to my proposals here, launch new ones, or just talk about beer. I hope that in the future we can get the discussion board active enough that members want to check it daily just to keep abreast of the latest buzz.

Let me close by acknowledging that we are all fortunate to have a great deal of experience in key club positions for the next year. You selected Mike Marshburn and Melissa Pensinger as V.P. and Treasurer, respectively. In the appointed positions, we had four out of five officers return with their talent and experience, and outgoing president Barb Brumbaugh will continue in a leadership role in the position vacated by the departure of our friend George Bach, Brewing Coordinator. I hope that this year brings all members a greater enjoyment of beer and the art of brewing.

Competition Connection - Tom Byrnes

This month beer style is Belgian Ale. As you can see from the lengthy list below this beer is characterized by many different regional styles. Anyway Belgian beers are known for their unique brewing styles, use of low alpha aroma hops, spices and candi sugars. It is this sugar that raises the alcohol level while imparting that unique sweetness characteristic to the style. For those interested in learning more about the style, ask our club libeerian about the book called Belgian Beer by Pierre Rajotte. This provides unique insight into the history dating back to the middle ages, puts you in the mind of the Belgian brewmaster and finally contains some great recipes using ingredients, which are original and readily available to the local homebrewer. Good luck and enjoy this style. The guidelines are listed below:

Last months Stout contest featured a member who entered his first contest. You also be interested to note that this was an extract recipe. Congratulations to Doug Boyd, who's Black Dog Zeppelin Stout, will soon be going to the AHA club only contest. Good Job Doug. We hope that all new and extract brewers will enter future contests. Remember that the club will provide the base malt or extract if you brew a beer for the Club Meeting and Contest.

The president has approved the following Beer of the Month (BOTM) schedule for the coming year. You will notice some unique contests this year, which may get your attention.

March: Belgian	September: California Common *
April: Extr-Action	October: Octoberfest
May: Porter	November: Mild/ Pale Ale **
June: Mead	December: Strange Brew
July: Wheat Beers *	January: Holiday Ales
August: Dead Theme Ale	February: Barley Wine

* Winner goes to AHA Club Only Contest

** AHA Contest is for Mild Ale only

Three contests deviate from the traditional beer styles. In April the extr-action will feature extract brews only. This is your chance to prove that extract brews can hold their own against all grain recipes. **August is a chance for you dead fans to toast to Jerry.** All brews must be related to the Grateful Dead or some variation. Imagine mushroom ale!! December features brews that have a unique or unusual ingredients. For example my Christmas beer contained Sweet Gale Seed which gave it that flavor so many of you commented on. So get those creative juices brewing and participate in these contests. Remember that some of these beers take a long time to ferment. Barley Wines and Mead take around a year to reach full flavor. Holiday Ales should be brewed in the summer to balance the malt , hops and spices.. Bottle conditioners need more time than keggars so allow time for this conditioning (I use 1 month after bottling). So plan your schedule to brew ahead for these dates

Finally if any members get beer in the mail. Please save your boxes so I can use them to mail entries to the AHA. Just give them to me at any meeting.

Competition: Last months stout competition contained 5 worthy entries spanning three of the style subcategories. I would like to thank all of the members who entered beers in the contest and encourage more members to do so in the future. I would also like to thank the eight club members who turned out for the judging. Remember the more turnout the more feedback each beer receives. The winners were:

First Place: **George Bach** - Imperial Stout
Second Place: **Mike Pensinger** - Sweet Stout
Third Place: **Mike Marshburn** - Oatmeal Stout

Again all winners are strongly encouraged to forward their recipes to Mike Pensinger for inclusion in the club recipe web site.

Lastly next month's BOTM is Wheat Beer so start brewing now for this contest.

A Sad Day on the Peninsula

Kim Harwig will be closing **The Brewmeister** on March 31. She will be accepting orders through the first week in March. Kim sets the standard for customer service in home brewing supplies. She will succeed in whatever she chooses to follow on the success of The Brewmeister, and HRB&TS wishes her the best in her next endeavor.

Club Dues Are Past Due

The annual dues are \$15 per individual and \$20 per family. Checks can be made payable to HRB&TS and given to Treasurer Melissa Pensinger.

The Meeting Place

- *Diane Catanzaro*

Will and Jonna's!!!

The March meeting will be Wednesday, March 7 at 7:30 p.m. at Will and Jonna Walker's. Our club is very fortunate to have Will and Jonna again offer their beautiful lakeside home as a meeting location.

Please remember to bring an extra homebrew or commercial brew as a thank you gift to our gracious hosts! Also, remember that since this is a "home" meeting (as opposed to a restaurant meeting) you can bring commercial beers in addition to homebrews. So, those old Belgians that are gathering dust in your back room and aren't getting any younger... (ahem... hint-hint...!) are welcome. Also, if some people bring munchie or finger food that would be nice.

If you get lost or have questions, call Will and Jonna

Jefferson's Legacy

The Virginian-Pilot recently reported that The Thomas Jefferson Foundation, Inc. received a \$20,000 donation from Anheuser-Busch to restore the cellar at Monticello. It is believed that Jefferson used the cellar to brew his beer. Although Jefferson was well known for his appreciation of wine, the Foundation says that beer was the drink of choice at Monticello.

The restored cellar will provide visitors the opportunity to learn about the role beer played at Thomas Jefferson's home. If anyone would like to donate a six pack of homebrew (or \$20,000) to this club's newsletter editor, he would be more than happy to provide them with the opportunity to learn about the role beer plays in his home.

Editor's Notes - *Curt Aasen*

We welcome all news items, original articles, business notices, and letters to the editor. Submittals for publication in the Home Imbrowment must be send it to us as an e-mail or an e-mail attachment in any version of MS-Word or Wordperfect to HRBTS@att.net.

April Deadline: Saturday, March 24

Future Meeting Dates:

The first Wednesday of **every** month! Mark your calendar now till the end of the year. Never schedule anything else.

Upcoming Beers of the Month

March: Belgian
April: Extr-Action
May: Porter
June: Mead
July: Wheat Beers *
August: Dead Theme Ale

September: California Common *
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November: Mild/ Pale Ale **
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- Winner goes to AHA Club Only Contest
** AHA Contest is for Mild Ale only

An Overview of Belgian Ale *by Sammy Samoluk*

One of the fascinating things about different classic beer styles is that they often emphasize or capitalize on a particular brewing ingredient. IPA's celebrate hops, Vienna lagers and bocks embody malt, pale ales and bohemian pilsners require polar extremes of water hardness, and porters exemplify a balance of ingredients. When I think of Belgian beers, however, I think their diversity of styles and flavors best exemplifies the importance of yeast to the flavor of beer. Take, for example, trippels, wit biers, and lambics. A highly alcohol-tolerant strain makes the trippel possible. Wit, or "white" beer isn't white without a yeast that tends to stay in suspension, and lambics are the product of fermentations of both *saccharomyces* and *brettanomyces* strains of yeast. A major industry supplier puts Belgian yeasts in a category all their own. Wyeast's categorizes ale yeasts under the 1000 series, lager yeasts under the 2000 series, and Belgian ale yeasts in a separate 3000 series. In fact some Belgian styles evolved because of the local wild yeasts native to Belgium. Both lambic and geuze beers developed using open fermentation, wherein hot wort was pumped to "coolships," broad, flat vessels on the rooftops of breweries, or under louvered roofs, to allow natural local yeasts to inoculate the wort.

Yeast is by no means the only thing different about Belgian beers, however. The various Belgian styles require ingredients and processes rarely if ever found in commercial beers outside Belgium. Unusual ingredients include: light and dark candi sugars for abbey beers; unmalted wheat, oats, coriander, and cuarcaco orange peel for witbiers; fruit, *lactobacillus*, *pediococcus*, and *brettanomyces* yeasts for the family of lambics. Unusual processes include the blending of aged and new beers in geuze, and the lowering of a wicker basket (called a "stuykmanden") into the middle of the glutenous mash to collect runoff in witbiers.

Classifying Belgian beers can be tricky. First, about three quarters of the beer consumed in Belgium is continental pilsner, of the St. HeineBeck's style. Stella Artois is a Belgian export in this style, and was not too hard to find in Rota, Rome, Naples, Toulon, Haifa, and Tel Aviv when I was deployed to the Med last year. When my choices were limited to Stella Artois or something like Heineken, Goldstar or Efes, I'd choose a Stella, but otherwise it is just a pleasant pilsner that is nothing to write home about. It's the remaining one quarter of Belgian beer that is exciting. These are almost all ales, number in the hundreds, and are highly regarded throughout Europe. I visited bars in Spain and France which offered more than one hundred beers, almost all of them Belgian. I present here my basic guide to Belgian ale.

I group all Belgian ales as: Trappist and abbey-style, lambic and derivatives, witbier, and special beers.

Trappist and abbey beers. A Trappist beer is one brewed at a Trappist monastery. There are only five. An abbey beer, on the other hand, is one which associates itself with a monastery by either contract brewing for one, or simply by adopting an name and/or label which connotes a monastery. Abbey beers fall into two basic categories. These are dubbel and trippel, names generally accepted to refer to the strength of the beer in relation to the 'simple' beer reserved for the monks.

Both types of abbey beers are very estery from top fermenting yeast at high temperatures, with body lightened by candi sugar and no hop influence other than bittering. Dubbel has an original gravity of 1.063-1.070, and is brown in color. Trippel starts out at 1.070-1.095, but is actually paler than dubbel, usually a deep straw color.

There are only five true Trappist beers, and the only thing they really have in common is that they are all top fermenting, estery, and bottle conditioned. Other than that, they differ widely from each other, and don't necessarily fall into the traditional category of abbey beers. The five don't even share low hop character in common as do the abbey beers, because Orval, by far my favorite, is dry-hopped.

Lambic and derivatives. Lambic is basically a beer brewed with unmalted wheat, aged hops and fermented with a wide variety of microorganism that would horrify a brewer of any other style. These bugs run their course in about a year, and many lambics are aged several years before serving. Subcategories include krek with cherries, framboise with raspberries, peche with peaches, cassis with black currants, geuze with young lambic blended in, and faro, sweetened with candi sugar after fermentation is complete.

Wit or 'White' Beer. Wit uses a high proportion of unmalted wheat and oats, plus spices. It is actually yellow, sometimes almost greenish looking, and opaque from yeast in suspension and the unconventional grain bill. May have banana or clove-like aroma, and a citrusy flavor. Highly carbonated and refreshing.

Special Beers. These are Belgian ales which don't fall into any of the above categories. Belgian brewers take pride in making each beer unique. These are often fruity and smooth, with a hint of something you can't put your finger on and a tremendous kick. Pauwel Kwak, for example, is brewed with licorice. These beers are often like abbey beers in the trippel style as far as strength and color is concerned, but are made to be different, and given anti-abbey names like Lucifer, Duvel (it means devil) and Delirium Tremens. They are expensive and unique.

Belgian ales reflect the fact that Belgium produces a lot of wheat, and not a lot of hops. Belgian ales as a rule are not hoppy but loaded with flavor. They use some of the finest barley malt in the world, and sometimes use spices or sourness from fruit or microflora to offset maltiness. And they use candi sugar to keep the ales light but intense. The alcohol created in the process is an effective flavor-carrier. Belgian brewing philosophy seems to be driven by a desire to create something unique, and the products deliver.

Belgian Beer Trivia: 'Gambrinus' is a name associated with quality beer through Gambrinus Malt, and the Gambrinus Mug recipe collection on the Homebrew Digest, to name only two. He was a patron of brewing during the renaissance, a legendary "king of beer." According to Michael Jackson, however, the name 'Gambrinus' is a corruption of the name Jan Primus, or Jan the First. He was a 13th century Duke of Brabant, Louvain, and Antwerp, and was an honorary member of the Brewer's Guild.

Beer of the Month

18. STRONG BELGIAN ALE

18A. Dubbel

Aroma: Rich malt aromas are typical; many dubbels have raisiny and other fruity ester aromas. No roasted malt aroma. Some higher alcohol aromas (peppery, spicy) are common. Mild to moderate clove-spice aromas may be present. Hop aroma is faint to none. No diacetyl.

Appearance: Dark amber-brown in color. Clarity is usually fair to good. Head retention may be adversely affected by alcohol content in stronger versions.

Flavor: Rich malty and fruity flavors bring the balance toward malt throughout. Some commercial examples are malty, yet dry; raisin flavors are common. A slight to moderate clove spiciness may be present. Hop flavor is low to none. No diacetyl.

Mouthfeel: Medium-full to full body. Warming mouthfeel from alcohol.

Overall Impression: A dark, rich, malty, moderately strong ale.

18B. Tripel

Aroma: Complex aroma of malt and fruity esters, which may have a "citrus-like" essence, and often a mild to moderate clove-spice character. Hop aroma may be moderate to none. No diacetyl.

Appearance: Pale gold to deep gold in color. Clarity should be fair to good. Head retention may be quite good, or may be adversely affected by alcohol content in some versions.

Flavor: Crisp and moderately fruity. Malty sweetness is balanced by restrained hop bitterness and high carbonation to provide a dry finish to the palate and a sweet aftertaste. Clove-like spiciness is apparent in many examples. The best examples have subtle alcohol undertones, while others may have very noticeable alcohol presence. Hop flavor may be moderate to none. No diacetyl.

Mouthfeel: Medium body, although a light impression (thanks to the candi sugar) given the often substantial original gravity. High alcohol content adds a warming sensation. Carbonation is very high and effervescent in character, yet ideally does not disturb the beer's smoothness.

Overall Impression: A pale, moderately fruity, spicy, very strong ale.

Comments: Alcoholic, but the best examples do not taste strongly of alcohol. By Belgian law, to be called a Trappist ale it must be brewed at a Trappist monastery. Home-brewed and secular equivalents should be called abbey ales.

18C. Belgian Strong Golden Ale

Aroma: Fruity esters are common, and the malt character is light. Some clove-spice character may be present, from either warm fermentation or actual spice additions. A spicy hop aroma is sometimes found. No diacetyl.

Appearance: Pale yellow to golden in color. Good clarity. Long-lasting foam stand resulting in characteristic Belgian lace on the glass.

Flavor: Full of fruity, hoppy, alcoholic complexity, supported by a soft malt character. A slight presence of spices, from either warm ferment or actual spice additions, may be present as a point of complexity. Hop bitterness is typically restrained. Substantial carbonation may lend a dry flavor to the palate despite a sweet aftertaste. No diacetyl.

Mouthfeel: Medium body gives a light impression despite the often substantial original gravity and alcohol content. Usually effervescent, yet with a smooth finish.

Overall Impression: A very pale, effervescent, complex, strong ale.

18D. Belgian Strong Dark Ale

Aroma: The intermingling aromas of Munich-type malt, alcohol and fruity esters are typical, along with spicy phenols which may be contributed by warm yeast fermentation and/or actual spice additions. Hop aroma may vary from moderate to none. Typically there is no strong dark(roast) malt aroma. No diacetyl.

Appearance: Deep burgundy to dark brown in color. Clarity may be fair to good. Head retention may be quite good or may be adversely affected by high alcohol content.

Flavor: Ripe fruit flavors, including raisin and plum, are common. Malt usually dominates, but some examples are balanced slightly toward bitterness. Some spicy phenols, from ferment or actual spices, may be present. Hop flavor can range from moderate to none. Some sweetness is contributed by alcohol. No diacetyl.

Mouthfeel: Medium to full body, creamy and warming.

Overall Impression: A dark, very rich, complex, very strong ale.

19. BELGIAN AND FRENCH ALE

19A. Belgian Pale Ale

Aroma: Prominent but soft-edged aroma of malt, accented by small amounts of phenols, higher alcohols in some versions, and spices in some versions. Hop aroma low to none. No diacetyl.

Appearance: Golden to copper in color. Clarity is fair to good. Good head retention.

Flavor: Fruity and lightly to moderately spicy, with a soft and smooth malt character. Higher alcohols may contribute complexity in some examples, but not harshness. Hop flavor is relatively low. Hop bitterness is moderate, though some examples with high bitterness exist.

Mouthfeel: Light to medium in body, with a smooth quality and moderate carbonation.

Overall Impression: A fruity, slightly spicy, smooth, copper-colored ale.

19B. Witbier

Aroma: A sweet and occasionally honey-like character with prominent citrus (notably orange), herbal and spice aromas is characteristic, and is often followed by a mild phenolic aroma. Hop aroma is low to none. No diacetyl.

Appearance: Very pale straw to very light gold in color, and generally cloudy. Head retention should be quite good and of a moussy character.

Flavor: The flavor of unmalted wheat is typically noticeable. Coriander, citrus and mild phenolic flavors contribute to a complex and elegant character. A very slight lactic acidity resulting from a limited Lactobacillus fermentation is present in some examples, providing a refreshing quality, and is absent in others. Hop flavor is low to none. Hop bitterness is typically restrained, and some bitterness may also be contributed by bitter orange peel. No diacetyl.

Mouthfeel: Light to medium body. Effervescent character of high carbonation. Refreshing acidity.

Overall Impression: A refreshing, elegant, complex, wheat-based ale.

19C. Biere de Garde

Aroma: Malt is prominent in the aroma, which is otherwise complex with a slight level of fruity esters, little or no hop aroma, and often a musty/woody character. Higher alcohols may be detected. Diacetyl low to none.

Appearance: Color can vary from full gold, to copper-colored (most common), to a dark reddish-brown. Clarity and head retention are generally good.

Flavor: A medium to high malt flavor often characterized by toffee or caramel aspects is typical. A slight musty or woody character may be present. Hop bitterness is often modest, though subtle and restrained hop flavors may occur. Diacetyl low to none.

Mouthfeel: Medium body, which in the best examples has a very smooth, silky character to it. Alcohol level is medium to strong and gives a warming sensation. Moderate carbonation.

Overall Impression: A rich, complex, malty, moderately strong ale.

19D. Saison

Aroma: Fruity esters dominate the aroma. Complexity is often contributed by hop aroma, complex higher alcohols, herbs and spices,

and phenols. Generally the malt aroma is low. No diacetyl.

Appearance: Distinctive pale orange color with a dense, rocky head. Clarity is generally good.

Flavor: Bitter but not assertively so, providing a refreshing character. The hoppy, fruity flavors typical of this style may include citric notes, and often the addition of several spices and herbs. Hop bitterness is moderate, and hop flavor may be moderate to high but should not overwhelm fruity esters, spices, and malt. Malt character is light but provides sufficient structure for the other complex flavors which may include a quenching tartness. No diacetyl.

Mouthfeel: Light to medium body. Very high carbonation with an effervescent quality. Alcohol level can be medium to high.

Overall Impression: A fruity, hoppy, highly carbonated, moderately strong, refreshing ale.

19E. Belgian Specialty Ale

Aroma: Most exhibit varying amounts of fruity esters, spicy phenols, and other yeast-borne aromatics; some may include very slight aromas of *Brettanomyces* and other microflora. Hop aroma may be low to moderate. Malt aroma may be low to high and may include essences of grains other than barley, such as wheat or rye. No diacetyl.

Appearance: Color varies considerably, from pale gold to medium amber. Clarity may be poor to good. Head retention is usually good.

Flavor: A great variety of flavor is found in these beers. Maltiness may be light to quite rich, hop flavor and bitterness generally increase along with the depth of malt quality, and spicy flavors may be imparted by yeast and/or actual spice additions.

Mouthfeel: Most are well-attenuated, thus fairly light-bodied (for their original gravity), and well-carbonated. A warming sensation from alcohol may be present in stronger examples.

Overall Impression: This category encompasses a wide variety of Belgian-style ales that typify the imaginative products often necessary to attract customers in the world's most competitive beer market, Belgium.

Comments: A category for the myriad unusual and distinctive Belgian ales which don't fit into any of the other style descriptions for Belgian-style beers contained in these guidelines. These beers run the gamut of aromas, flavors, colors, mouthfeel and alcohol content and are often fermented with unusual and distinctive yeasts and ingredients. Brewer should specify commercial equivalent for entry, if appropriate.

20. LAMBIC AND BELGIAN SOUR ALE

20A. Straight (Unblended) Lambic-Style Ale

Aroma: The aroma of these beers is a complex blend from a wide variety of microbiota, often described in the following terms: horsey, horse blanket, sweaty, oaky, hay, and sour. Other aromas that are found in small quantities are: enteric, vinegary and barnyard. Lambics can also be very fruity, and a corky or woody character may also be detected on occasion. Typically, no hop aroma or diacetyl are perceived.

Appearance: May be cloudy. Head retention is not expected to be very good. Yellow to gold color.

Flavor: Young examples are intensely sour from lactic acid and at times some acetic acid. When aged, the sourness is more in balance with the malt and wheat character. Fruit flavors are simpler in young lambics and more complex in the older examples. Some oak or wood flavor is sometimes noticeable. Hop bitterness is low to none. Hop flavor is absent. Typically, no diacetyl is perceived.

Mouthfeel: Medium to light in body. Bottled lambic ales vary from well-carbonated to not carbonated, and draft lambic is virtually flat.

Overall Impression: Complex, sour, pale, wheat-based ales fermented with a variety of microflora.

20B. Gueuze/Geuze-Style Ale

Aroma: The aroma of these beers is a complex blend of aromas from a wide variety of microbiota. These aromas include: horsey, horse blanket, sweaty, oaky, hay, and sour. Other aromas that may be found in small quantities are: enteric, vinegary, and barnyard. There can be a very fruity aroma, and some mustiness may be detected. Typically, no hop aroma or diacetyl are perceived.

Appearance: Gold to medium amber color. May be slightly cloudy. Head retention is not expected to be very good.

Flavor: Young examples are intensely sour from lactic acid and at times some acetic acid; when aged, the sourness is more in balance with the malt and wheat character. Fruit flavors from esters are simpler in young Gueuze and more complex in the older examples. A slight oak, cork or wood flavor is sometimes noticeable. Typically, no hop flavor or diacetyl are perceived.

Mouthfeel: Younger bottles (less than five years old) tend to be sparkling, but older vintages are at times less carbonated. Light to medium-light body. A very faint astringency is often present, like wine, but no more than a well-aged red wine.

Overall Impression: Intensely refreshing, fruity, complex, sour, pale wheat-based ales fermented with a variety of microflora.

20C. Fruit Lambic-Style Ale

Aroma: In younger vintages, the fruit with which the beer has been flavored should be the dominant aroma. In old bottles, the fruit aroma typically has faded and other aromas are more noticeable: horsey, horse blanket, sweaty, oaky, hay and sour. Other aromas that maybe found in small quantities are: enteric, vinegary and barnyard. Lambics can be very fruity from esters as well. Typically, no hop aroma or diacetyl are perceived.

Appearance: May be slightly cloudy. Head retention is not expected to be very good. The variety of fruit determines the color.

Flavor: Young examples are intensely sour from lactic acid and at times some acetic acid; when aged, the sourness is more in balance with the fruit, malt and wheat character. Fruit flavors are simpler and more one-dimensional in young lambics (the fruit added being

dominant) and more complex in the older examples. A slight oak, cork or wood flavor is sometimes noticeable. Typically, no hop flavor or diacetyl are perceived.

Mouthfeel: Younger bottles (less than five years) tend to be sparkling, older vintages are sometimes less carbonated. Light to medium-light body. A very faint astringency is acceptable, like wine, but no more than a well-aged red wine.

Overall Impression: Intensely refreshing, fruit-flavored, complex, sour, pale, wheat-based ales fermented with a variety of microflora.

20D. Oud Bruin

Aroma: Deep complexity of fruity esters and Munich-type malt, including notes of raisins and sherry wine in well-aged examples. A slight sour aroma may be present. Hop aroma is very low to none. Diacetyl is typically medium-low to none.

Appearance: Dark reddish-brown to brown color. Good clarity. Average to good head retention.

Flavor: Malty, with fruity complexity and some caramelization character. A slight sourness may become more pronounced in well-aged examples, along with some sherry-like character, producing a "sweet-and-sour" profile. Hop flavor is low to none. Hop bitterness is restrained. Diacetyl is medium-low to none.

Mouthfeel: Medium body. Some oak character may be present but not to the point of high astringency. The astringency should be like that of a wine, but no more than a well-aged red wine.

Overall Impression: A malty, complex, aged, sour brown ale.

20E. Flanders Red Ale

Aroma: Deep complexity of fruitiness and malt. Sour or vinegary aroma may be present and there is often an oak aroma. No hop aroma. Diacetyl aroma moderately-low to none.

Appearance: Deep red to reddish-brown in color. Good clarity. Average to good head retention.

Flavor: Malty, with fruity complexity and balanced toward complex sourness/acidity. Hop flavor is low to none. Hop bitterness is restrained. Diacetyl low to none.

Mouthfeel: Medium body. Some oak character is typical but not to the point of high astringency. The astringency should be like that of wine, but no more than a well-aged red wine.

Overall Impression: A complex, sour, wine-like red ale.