

Washoe Zephyr Zymurgists

The Homebrew Club for the greater Reno, Washoe Valley, Truckee Meadows region

A Monthly Newsletter

February 2008

Caribbean Cajun

It wasn't exactly Caribbean but it was great fun and definitely Cajun with Mac's "toned-down" gumbo and the hospitality of Mac and Susan it felt like we were at home. For those of you that missed it, along with the gumbo there was an incredible sampling of food, potato pancakes, beef stroganoff, chicken, sweet potatoes, cornbread muffins, too much to list.

Before the food festivities we actually had a WZZ meeting, a real meeting. We did have some good ideas and thanks to those of you that contributed and could show up at 6pm. We then moved to a tasting, at the prompting of Joe Herman, of Holiday/Christmas beers. I think those of us that are not judges appreciated the tasting and learned a lot from the different palates and impressions everyone had of the varied brews. As discussed in this



meeting there will be monthly tastings featuring different styles based on BJCP guidelines. I will make a calendar for monthly styles and publish them 6 months in advance for members to brew the style, if you wish, for our tasting pleasure along with commercial examples.

Whitbeck 2IPA

The February meeting will be at Chris Whitbeck's house featuring the style of Double (or Imperial) IPA. See style guidelines later in this newsletter. Meeting time is again, 6pm sharp for the meeting and tastings will follow promptly. (Maybe Joe can keep us in line again) Chris has requested that we all bring our excellent WZZ side dishes and he will provide the beer, he has many different 2IPA's to share among others.

WZZ NEWS

In this section I will try to cover the items that were discussed in the previous meeting for those that were not present and for those of us that have forgotten.

At the January meeting Rob Bates had mentioned how he would like to be relieved of some of his duties in the club, such as not being President, Secretary, Treasurer all at once. Chris Whitbeck brought up that we could have a board or elect new officers. At the next meeting we can discuss in more detail what we would like to do on this point. As mentioned before, we will bring back the monthly tastings with a BJCP guideline to be published for that month's tasting.

I have set up a separate email address just for the newsletter, any contributions should be sent to this address which includes brewery/beer reviews, technical writings, tips, photos etc. The address is:

WZZ_newsletter@sbcglobal.net

Please feel free to contribute whatever you like, including pictures, any thoughts about the newsletter, the club or any other ideas.



January 12 2020

Thanks to Kevin Cox for this month's images.

Monthly Style Guideline and Calendar

14C. Imperial IPA

Aroma: A prominent to intense hop aroma that can be derived from American, English and/or noble varieties (although a citrusy hop character is almost always present). Most versions are dry hopped and can have an additional resinous or grassy aroma, although this is not absolutely required. Some clean malty sweetness may be found in the background.

Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is typical. Some alcohol can usually be noted, but it should not have a “hot” character.

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

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

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

Overall Impression: An intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American barleywine. Strongly hopped, but clean, lacking harshness, and a tribute to historical IPAs.

History: A recent American innovation reflecting the trend of American craft brewers “pushing the envelope” to satisfy the need of hop aficionados for increasingly intense products. Category may be stretched to cover historical and modern American stock ales that are stronger, hoppier ales without the malt intensity of barleywines. The adjective “Imperial” is arbitrary and simply implies a stronger version of an IPA; “double,” “extra,” “extreme,” or any other variety of adjectives would be equally valid.

Comments: Bigger than either an English or American IPA in both alcohol strength and overall hop level (bittering and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American Barleywine. Not necessarily as high in gravity/alcohol as a barleywine. A showcase for hops.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); can use a complex variety of hops (English, American, noble). American yeast that can give a clean or

slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

Vital Statistics: OG: 1.075 – 1.090+

IBUs: 60 – 100+ FG: 1.012 – 1.020

SRM: 8 – 15 ABV: 7.5 – 10%+

Commercial Examples: Dogfish Head 90-minute IPA, Rogue I2PA, Stone Ruination IPA, Three Floyd’s Dreadnaught, Russian River Pliny the Elder, Moylan’s Moylander Double IPA. Stock ales include examples such as Stone Arrogant Bastard and Mendocino Eye of the Hawk.

Calendar of Events

- ◆ **February 9th Meeting**
Whitbeck Double IPA Washoe Valley, NV
- ◆ **February 15th thru 17th**
Barley Wine Festival Toronado Pub, San Francisco, CA
- ◆ **March 15th Meeting**
Chili Cook-off, Rob and Elaine Bates, Reno, NV
- ◆ **April Meeting (unknown)**
- ◆ **May Meeting**
Dave and Barb's, Horseshoes 'N Hot Dogs Spanish Springs, NV

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Whitbeck Double IPA

Join us with your best side dishes to share, Chris will provide the Double IPA's.

40 Daryl Ln

Washoe Valley

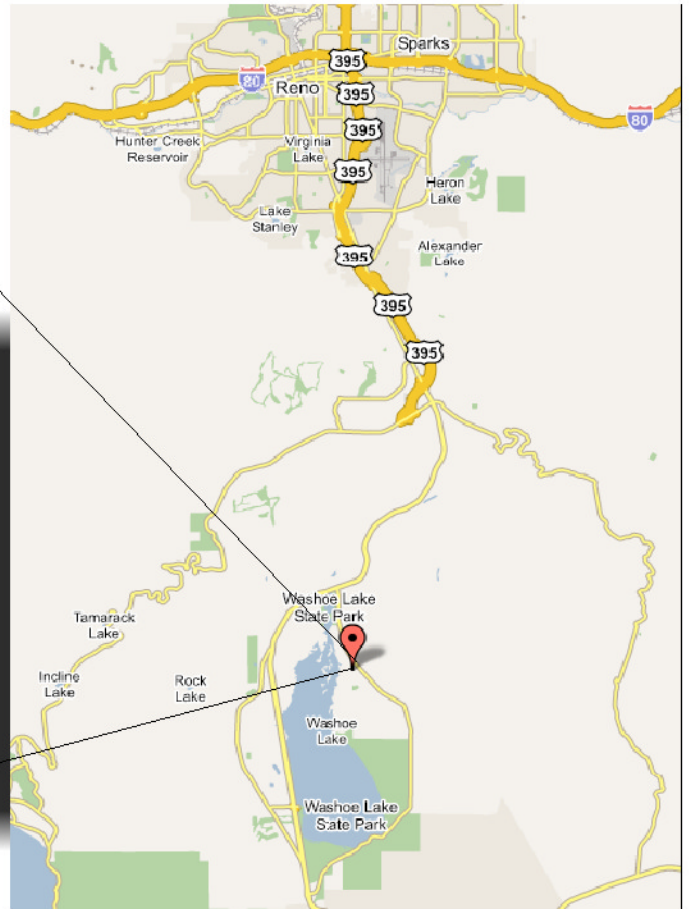
849-3666

Saturday, 2/9

6pm sharp for

meeting and

tasting.



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