



news from the brewmaster

Greetings to all. Interesting month. Yellowbelly Bakeapple is complete and on tap at the pub. I must say, I'm very pleased with the way it turned out.

Like all of my beers, it is nothing if not balanced and drinkable. I'll admit to a little good luck on this one as I've never worked with bakeapples before, nor could I really do any research on brewing with them as no one really does. For those of you familiar with bakeapples, you can feel free to jump in with any commentary, but here's my take. Ripe bakeapples present as almost creamy/yogourty in texture with flavour notes of mango, citrus, apricot, honey with

a certain earthiness from the seeds which stick in your molars like Kevlar-coated raspberry seeds.

Many of these flavour notes are also present in the beer itself but they are muted and balanced by the malted barley/wheat base and the gentle hopping. Both predominant acids of bakeapple, benzoic and ascorbic, are subtle, but evident. Benzoic acid presents as a puckering astringent note (think cranberry) and the ascorbic acid is like that familiar tang of a vitamin C. Also present are some interesting esters perhaps from the fruit but perhaps, enhanced by the fermentation of the fruit. A few I detect (your mileage may vary): Ethyl hexanoate is a green banana/pineapple aromatic note. 4-vinylphenol is an almond shell/vanilla aromatic and 2-phenylethanol presents as honey with a floral, perhaps rose, aromatic note.



Liam
McKenna

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We are serving it in 12 fluid ounce glasses with a bakeapple or two floated within. Yummy. Watch out for the seeds. Here until it's gone. Kind of like a sign I saw once: 'Always open, whenever not closed'.

We (Kent – my assistant brewer and I) were sitting at the bar last week, having our après-work de-briefing pint and an animated discussion of imaginary future specialty/seasonal beers. **An interesting one to me was ginger beer.** Ginger works really well in certain dark beers (the Porterhouse Brewing Company in Ireland uses ginger in one of their stouts in an amazingly balanced and beautiful way – I won't tell you which stout) but this one would be more like a traditional ginger beer.

Naturally fermented, but with little alcohol, perhaps 0.2% by volume with a certain zingy heat from the ginger. Great on its own, as part of a shandy, or with a dark rum (of which Yellowbelly has quite a collection). We shall see.

After Kent left, an old skipper at the bar asked me if we would serve such a ginger beer to children. I thought so, said I. I pointed out that Indiana State University has published research that fresh orange juice will typically range from 0.2% to 0.4% alcohol by volume. Skipper paused. A thoughtful look came over him and with a slap of his hand to the bar declared, "I will never buy a child fresh orange juice again!" Go figure.

Pax.

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