

Beer Education Series: Lenny Boy Brewing

About Lenny Boy Brewing:

Lenny Boy started in 2011 with an interest in a healthy lifestyle, a passion for fermentation and an obsession with brewing Kombucha. Lenny Boy started off producing non-alcoholic kombucha with one 7 bbl fermenting tank in mid-2011. In 2012, we had our first brick and mortar location in the historic South End district in Charlotte, NC where we began creating something amazing. In January of 2013 Lenny Boy became the only Certified Organic kombucha producer in the Southeast. By September 2013, we took it a step further and became a licensed microbrewery. The new license allowed us to diversify our product line, which now includes kombucha, traditional beers, sours, wild ales, and hard kombucha.

As we continued to grow through your gracious support, we soon outgrew our original 2,400 sq ft space. In September 2016 we opened our current facility located in the same South End neighborhood. Our new space is a 32,000 sq ft facility that has room for us to create a lifestyle in the Taproom where "culture matters." We host art shows, weekly fitness events, non-profit events, documentaries / short films, farmer's markets, dog walks, local festivals, and more!

The Beers We Are Sampling:

1. Lavenderade [Kombucha, 0.0%]: Lavenderade is a Kombucha with lavender and lemon.

Kombucha is a non-alcoholic, fermented tea with a flavor profile often described as light, dry and tart. The fermented tea is a good-for-you beverage that is high in probiotics, B-Vitamins, and amino acids.

2. Blood Orange Nectar Jun [Hard Kombucha, 2.5%]: A gluten-free Jun (a green-tea & honey based kombucha) with honey, blood orange and Jasmine tea – and a little bit of alcohol at 2.5%.

A Jun is a variation of Kombucha, fermented with green tea and honey, with a flavor profile often described as light, dry and tart. The fermented tea is a good-for-you beverage that is high in probiotics, B-Vitamins, and amino acids. This Jun also has a low ABV!

3. Spaghetti Handshake [Pilsner, 5.4%]: An Italian style Pilsner, brewed with Pilsner malts which is quite distinctive, and has a slightly sweet, lightly grainy character with a soft, slightly toasty, honey-like quality. [Italian pilsners](#) are hoppier, softer, more saturated, and slightly more complex.

BJCP Analysis of Pilsner Lager:

Aroma: Moderately to moderate-high flowery, spicy, or herbal hops. Low to medium grainy, sweet, or doughy malt character, often with a light honey and toasted cracker quality. Clean fermentation profile. The hops should be forward but not dominate the malt in balance.

Appearance: Straw to deep yellow, brilliant to very clear, with a creamy, long-lasting white head.

Mouthfeel: Medium-light body. Medium to high carbonation. Should not feel heavy. Not harsh, but may be flinty, minerally, or sharp.

Taste: Initial malt flavor quickly overcome with hop flavor and bitterness, leading into a dry, crisp finish. Malt and hop flavors similar to aroma (same descriptors and intensities). Medium to high bitterness, lingering into the aftertaste along with a touch of malt and hops. Clean fermentation profile. Minerally water can accentuate and lengthen the dry finish. Hops and malt can fade with age, but the beer should always have a bitter balance.

4. Mirage [Belgian Tripel, 8.8%]: A Tripel brewed to be dangerously drinkable that yields a light and refreshing profile.

BJCP Analysis of Belgian Tripel:

Aroma: Complex but seamless bouquet of moderate to significant spiciness, moderate fruity esters, low alcohol, low hops, and light malt. Generous spicy, peppery, sometimes clove-like phenols. Esters often reminiscent of citrus fruit, like oranges or lemons, but may sometimes have a slight ripe banana character. A low yet distinctive spicy, floral, sometimes perfumy hop character is optional. Alcohols are soft, spicy, and low in intensity. The malt character is light, with a soft, slightly grainy-sweet, or slightly honey-like impression.

Appearance: Deep yellow to pale amber in color. Good clarity. Effervescent. Long-lasting, creamy, rocky, white head resulting in characteristic Belgian lace on the glass as it fades.

Mouthfeel: Medium-light to medium body, although lighter than the substantial gravity would suggest. Highly carbonated. The alcohol content is deceptive, and has little to no obvious warming sensation. Effervescent. Should not be heavy.

Taste: Flavor profile similar to aroma (same descriptors apply) for malt, esters, phenols, alcohol, and hops. Esters low to moderate, phenols low to moderate, hops low to moderate, alcohol low, all well combined in a coherent presentation. Medium to high bitterness, accentuated by a dry finish. Moderate bitterness in the aftertaste with substantial spicyfruity yeast character. Should not be sweet.

5. Proper Pint [English Brown Ale, 4.0%]: British Brown Ale with notes of Caramel, Toffee and Toast.

BJCP Analysis of English Brown Ale:

Aroma: Light, sweet malt aroma with toffee, nutty, or light chocolate notes, and a light to heavy caramel quality. A light but appealing floral or earthy hop aroma may also be noticed. A light fruity aroma may be evident, but should not dominate.

Appearance: Dark amber to dark reddish-brown color. Clear. Low to moderate off-white to light tan head.

Mouthfeel: Medium-light to medium body. Medium to medium-high carbonation.

Taste: Gentle to moderate malt sweetness, with a light to heavy caramel character and a medium to dry finish. Malt may also have a nutty, toasted, biscuity, toffee, or light chocolate character. Medium to medium-low bitterness. Malt-hop balance ranges from even to malt-focused; hop flavor low to none (floral or earthy qualities). Low to moderate fruity esters can be present.

6. Choose 1 WILDCARD for your final Ladies Choice Selection!

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Dropping Some Beer Knowledge:

Malts: Base vs Specialty:

- Base Malt: The larger percentage of a grain bill used to make a beer. These malts provide enzymes to convert malt starches into sugars. Provides extra enzymes to convert specialty malts/adjuncts without enough enzymes of their own to convert into sugars. Includes: Pale Malt, Pilsner Malt, Vienna Malt, Munich Malt, Rye Malt, & Wheat Malt. 2-Row vs 6-Row: Differentiates based on the formation of corns on the barley stalk rows.
- Specialty Malt: Smaller percentage of a grain bill used to make a beer. These malts are cracked & steeped to release the sugars and flavor compounds. The color of a beer typically comes more from the Specialty Malts. Includes: Roasted Malts, Chocolate Malt, Crystal/Caramel Malts, Smoked/Peated Malts, Acidulated

Hops – Oils, Acids, and Regions:

- Hop Oils: Main source of flavor and aroma from hops; provide non-bitter tastes/aromas for hops.
 - o Myrcene: natural organic compound that is classified as a hydrocarbon. In thyme, bay, parsley, lemongrass, cannabis. Used in the perfume industry.
 - o Humulene: named after the scientific name for hops, *Humulus lupulus*, it's an isomer of Caryophyllene. Key part of hops that gives the "hoppy" aroma. It's been found to possess anti-inflammatory properties, and is being studied.
 - o Caryophyllene: one of the oils that help to give black pepper its spiciness. Gives a strong dry wood, pepper, earthy flavor, and an herbal character. This compound has been seen to reduce inflammation & been in anti-cancer studies. Used in the perfume industry.
- Bittering: During longer boil times hop oils evaporate, so they're added at beginning of boil to impart bitterness.
- Aroma: During shorter boil times and dry hopping, hop oils don't evaporate as much, so get the non-bitter aspects of the hops during shorter boil times and/or flameout/dry-hopping additions.
- Alpha Acid: Basis of bittering; quick breakdown: Humulone, Cohumulone, Adhumulone, Posthumulone, Prehumulone.
- Beta Acid: Slow breakdown: Lupulone, Colupulone, Adlupulone.
- Noble Hops [original Hops, Central Europe]: Terranger, Spalt, Hallertauer, Saaz; *Spalt, Styrian Goldings, Perle, Hersbrucker*