

Beer Education Series: Weathered Souls Brewing

About Weathered Souls Brewing:

We are independent and with the support of independent loving fans, we intend to stay that way. You can't be closer to the source of your beer than to sit in the shadow of the fermenter your beer was kegged from days before. Weathered Souls is very happy to be a brewery where everyone is welcomed as a member of our brewery family. We have several old-school philosophies about life and business and one driving force is our philosophy that, if the beer is good enough, folks will find out.

The Beers We Are Sampling:

- 1. Dále Shine [American Lager, 5.3%]:** Mexican Style Lager with glacier Hops.
BJCP Analysis of American Lager:
Aroma: Low to no malt aroma, although it can be perceived as grainy, sweet or corn-like if present. Hop aroma may range from none to a light, spicy or floral hop presence. While a clean fermentation character is desirable, a light amount of yeast character (i.e. apple) or DMS is not a fault.
Appearance: Very pale straw to medium yellow color. White, frothy head seldom persists. Very clear.
Mouthfeel: Low to medium-low body. Very highly carbonated with slight carbonic bite on the tongue.
Taste: Relatively neutral palate with a crisp and dry finish and a moderately-low to low grainy or corn-like flavor that might be perceived as sweetness due to the low bitterness. Hop flavor ranges from none to moderately-low levels, and can have a floral, spicy, or herbal quality. Hop bitterness at low to medium-low level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may accentuate the crispness of the dry finish. Clean lager fermentation character.
- 2. Oak Aged Helles Fire Club [Helles Lager, 4.8%]:** Munich Style helles lager in neutral oak barrels.
BJCP Analysis of Helles Lager:
Aroma: Moderate grainy-sweet malt aroma. Low to moderately-low spicy, floral, or herbal hop aroma. While a clean aroma is most desirable, a very low background note of DMS is not a fault. Pleasant, clean fermentation profile, with malt dominating the balance. The freshest examples will have more of a malty-sweet aroma.
Appearance: Medium yellow to pale gold. Clear. Persistent creamy white head.
Mouthfeel: Medium body. Medium carbonation. Smooth, well-lagered character.
Taste: Moderately malty start with the suggestion of sweetness, moderate grainy-sweet malt flavor with a soft, rounded palate impression, supported by a low to medium-low hop bitterness. The finish is soft and dry, not crisp and biting. Low to moderately-low spicy, floral or herbal hop flavor. The malt dominates the hops in the palate, finish, and aftertaste, but the hops should be noticeable. There should not be any residual sweetness, simply the impression of maltiness with restrained bitterness. Very fresh examples will seem sweeter due to the fresh, rich malt character that can fade with time. Clean lager fermentation character.
- 3. Black Is Beautiful [Imperial Stout, 8.8%]:** The beer that started a [national collaboration](#) and awareness campaign! A COLLABORATIVE EFFORT TO RAISE AWARENESS FOR THE INJUSTICES PEOPLE OF COLOR FACE DAILY AND RAISE FUNDS FOR POLICE BRUTALITY REFORM AND LEGAL DEFENSES FOR THOSE WHO HAVE BEEN WRONGED. Black is Beautiful was originally created as a reaction to the murders of Breonna Taylor and George Floyd. The idea was to bridge a gap between the black community, POC and breweries who are typically not seen as a inclusive environment in the work place and as a customer. The mission was to raise money and awareness while advocating for change within the communities that the respected breweries are housed in.
BJCP Analysis of American Stout:
Aroma: Moderate to strong aroma of roasted malts, often having a roasted coffee or dark chocolate quality. Burnt or charcoal aromas are acceptable at low levels. Medium to very low hop aroma, often with a citrusy or resinous character.
Appearance: Generally a jet black color, although some may appear very dark brown. Large, persistent head of light tan to light brown in color. Usually opaque.
Mouthfeel: Medium to full body. Can be somewhat creamy, particularly if a small amount of oats have been used to enhance mouthfeel. Can have a bit of roast-derived astringency, but this character should not be excessive. Medium-high to high carbonation. Light to moderately strong alcohol warmth, but smooth and not excessively hot.
Taste: Moderate to very high roasted malt flavors, often tasting of coffee, roasted coffee beans, dark or bittersweet chocolate. May have the flavor of slightly burnt coffee grounds. Low to medium malt sweetness, often with rich chocolate or caramel flavors. Medium to high bitterness. Low to high hop flavor, generally citrusy or resinous. Low to no esters. Medium to dry finish, occasionally with a lightly burnt quality. Alcohol flavors can be present up to medium levels, but smooth..

4. Ladies Choice!

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Dropping Some Beer Knowledge:

What is an Ester? An Ester is an organic compound made by replacing the hydrogen of an acid by an alkyl or other organic group. Many naturally occurring fats and essential oils are esters of fatty acids. Esters have a characteristic pleasant, fruity odor and are common in organic and biological materials. They are used mostly in the flavor and fragrance industry.

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

Hop 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]: Terrnanger, Spalt, Hallertauer, Saaz; *Spalt, Styrian Goldings, Perle, Hersbrucker*

Example of Malt & Hop Profiles:

- **Pecan Smoked Wheat Malts:** This malt is produced using our Appalachian Wheat and locally-sourced Pecan wood. The pecan imparts a delicious, fruity that blends perfectly the bread notes of the malted wheat. This malt was developed using a bakery quality wheat variety. Germination and kilning were designed to create a rich, fresh-baked bread flavor and aroma.

Extract FG: 83.0%
S/T Ratio: 56

Protein: 10.7%
Alpha Amylase: 12.1

Color: 3.0 SRM
DP: 86

- **Citra Hops:** released to the brewing world in 2008. Now one of the most coveted high-impact aroma hops in the US, particularly among craft brewers, it boasts a complex lineage that includes the likes of Hallertau Mittelfrüh (father), Tettnanger (US), Brewer's Gold and East Kent Golding. Gene Probasco is credited with having first bred Citra in 1990. Citra, as the name implies, has a strong citrusy profile. This is largely credited to its very high myrcene content. It has an extraordinary flavor profile of grapefruit, lime and tropical fruits but despite its high alphas, brewers often warn against its use for bittering, which is considered by some to be harsh and undesirable. Aroma: Citrus, grapefruit, lime, tropical fruits, harsh bitterness.

o **Alpha Acid: 10-15%**

o **Humulene Oil Composition: 7-12%**

o **Caryophyllene Oil: 5-8%**

o **Substitute Hops:** Simcoe®, Cascade (US), Centennial, Mosaic®

Beta Acid: 3-4.5%

Co-Humulone Composition: 20-35%

Farnesene Oil: 1%

Myrcene Oil Composition: 60-70%

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