

Charlotte Beer Babes One-Off Education Series: Resident Culture Brewing & Orrman's Cheese Shop

About Resident Culture Brewing:

At Resident Culture, we take our beer seriously, but most importantly, we value the relationships and family culture we have cultivated. We are proud to have an incredibly tight-knit crew, all of whom play an important role in making this place our home. At the end of the day, it's beer that we make, but it's our community and the taking care of each other that makes the foundation we're built upon.

About Orrman's Cheese Shop:

Orrman's Cheese Shop is a full-service cheese shop founded by Rachel Klebour and her husband, Jose Espinosa. One might say these two were destined to become cheese people. The couple met in culinary school in New York City and have spent the last two decades carving a path that would equip them with the knowledge, passion, and utmost dedication to culinary craft and the wide world of cheese. At Orrman's, our cheese selection is well-cared for, custom cut, and tended to daily. We equip our staff with the knowledge and know-how to educate customers and guide them through our curated case. We select items for our shop with care and aim to support small, local, and regional producers. How we care for our cheese, is how we care for our people—customers, staff, and cheesemakers alike.

The Pairings We Are Sampling:

1. Ombra + Spring Theory Kolsch [4.5%]

Ombra Tasting Notes: Ombra is a sheep's milk cheese, made by Formatges Can Pujol, from Catalonia, Spain. It is an uncooked, pressed-curd cheese, with nutty & herbaceous flavors. Ombra, unlike any other Spanish sheep's milk cheese, is aged four months in a small format wheel showing a natural mottled gray rind. The small round wheels, roughly two pounds each, offer a firm, snowy white paste. As the cheese ages, it becomes studded with crunchy nuggets of crystalized amino acids and transforms into a warm, buttery color. As the cheese warms to room temperature, butterscotch and bright tropical pineapple notes emerge and lead into a lingering, balanced, and sweet citrus finish.

Spring Theory Tasting Notes: Hops: Tettnanger. Classic Kolsch-style ale that is treated like a lager with a long and low temperature conditioning period and a cool fermentation temperature. Bright, crisp, biscuit, light fruit, cereal, bread, crushable and zippy.

BJCP Analysis of Kolsch:

Aroma: Low to very low grainy-sweet malt aroma. A subtle fruit aroma (apple, pear, or sometimes cherry) is optional, but welcome. Low floral, spicy, or herbal hop aroma optional. The intensity of aromatics is fairly subtle but generally balanced, clean, fresh, and pleasant.

Appearance: Medium yellow to light gold. Brilliant clarity. Has a delicate white head that may not persist.

Mouthfeel: Medium-light to medium body; most are medium-light. Medium to medium-high carbonation. Smooth and soft, but well-attenuated and not heavy. Not harsh.

Taste: A delicate flavor balance between malt, fruitiness, bitterness, and hops, with a clean, well-attenuated finish. The medium to medium-low grainy maltiness may have very light bready or honey notes. The fruitiness can have an almost imperceptible sweetness. Medium-low to medium bitterness. Low to moderately-high floral, spicy, or herbal hop flavor; most are medium-low to medium. May have a neutral-grainy to light malty sweet impression at the start. Soft, rounded palate. Finish is soft, dry, and slightly crisp, not sharp or biting. No noticeable residual sweetness. While the balance between the flavor components can vary, none are ever strong.

2. Mimolette + Lightning Drops Hazy IPA [6.5%]

Mimolette Tasting Notes: Mimolette is a cow's milk cheese, made by Isigny-Ste-Mere, from Normandy, France. It is a washed curd, Gouda style, with sweet & caramelized flavors. To obtain its intense orange colour, they use "annatto", which is a seed extracted from the achiote tree, a shrub that grows mainly in Central America. It is a natural colouring agent that is mixed with the milk at the start of the production process. Mimolette has a subtle taste that gains more depth with age, but it also develops in appearance and texture. Soft, supple and fruity when young, our Mimolette cheeses become intense and brittle as they age. At Isigny Sainte-Mère, making mimolette is a tradition that goes back several decades. The Cooperative was even behind the writing of the Label Rouge quality specifications for mature and extra-mature mimolette cheeses in 1988!

Lightning Drops Tasting Notes: Hops: Citra, Mosaic, Strata. Our beloved flagship IPA made with three of our favorite hop varieties from lots that were hand selected by Tropes. Hits all the notes we love in a hazy IPA, tropical, citrus, resin and dankness. Super soft and pillowy, low bitterness but not overly sweet. Crushable and balanced.

BJCP Analysis of Hazy IPA:

Aroma: A prominent-to-intense hop aroma that typically showcases American or New World hop characteristics (citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc.). 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.

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Appearance: Color ranges from golden to light orange-copper; most modern versions are fairly pale. Good clarity, although unfiltered dry-hopped versions may be a bit hazy. Moderate-sized, persistent, white to off-white head.

Mouthfeel: Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation. No harsh hop-derived astringency. Restrained, smooth alcohol warming acceptable.

Taste: Hop flavor is strong and complex, and can reflect the characteristics of modern American or New World hop varieties (citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc.). High to absurdly high hop bitterness. Low to medium malt flavor, generally clean and grainy-malty although low levels of caramel or toasty flavors are acceptable. Low to medium fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Dry to medium-dry finish; should not finish sweet or heavy. A light, clean, smooth alcohol flavor is not a fault. Oak is inappropriate in this style. May be slightly sulfur-y, but most examples do not exhibit this character.

3. Tea Hive + Crowded Vacancy Double IPA [8.5%]:

Tea Hive Tasting Notes: Tea Hive is a cow's milk cheese, made by Beehive Cheese Co, from Uintah, UT. It is a cheddar cheese rubbed with Earl Grey Tea, with a buttery and tangy base flavor. Tea Hive is a "feel good" cheese. The soothing qualities of tea and the relaxing properties of bergamot combine to produce a lovely cheese with the rich fragrance of orange blossoms. Sweet and creamy, this Jersey cow's milk cheese immediately delights the palate and the complexities of the tea-rubbed rind continue through the finish.

Crowded Vacancy Tasting Notes: Hops: Mosaic, Strata, Azacca Cryo. Collaboration with Triple C Brewing. A beer made with old friends and new. A sneakily easy drinking double west coast IPA. Expect big stone fruit notes with a solid bitter finish.

BJCP Analysis of Double IPA:

Aroma: A prominent-to-intense hop aroma typically featuring modern American or New World hop characteristics such as citrus, floral, pine, resin, spice, tropical fruit, stone fruit, berry, or melon. A supportive, clean, neutral to grainy maltiness may be found in the background. Neutral to lightly fruity fermentation profile. Alcohol may be noted, but should not be solvent-y.

Appearance: Gold to light orange-copper color, but most modern versions are fairly pale. Good clarity, although a little haze is acceptable. Moderate-sized, persistent, white to off-white head.

Mouthfeel: Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation. No harsh hop-derived astringency. Restrained, smooth alcohol warmth acceptable.

Taste: Strong and complex hop flavor (same descriptors as aroma). Moderately high to very high bitterness, but should not be harsh. Low to medium supportive, clean, soft, unobtrusive malt character; may have light caramel or toast flavors. Dry to medium-dry finish, not sweet or heavy, with a lingering hoppy, bitter aftertaste. Low to moderate fruitiness optional. A light, clean, smooth alcohol flavor is allowable.

4. Brabander + Probably Existing BBA Imperial Stout [13.0%]:

Brabander Tasting Notes: Brabander is a goat's milk cheese, made by Fromagerie L'Amuse, from Beemster Holland. It is a washed curd Gouda cheese, with umami and fudgy flavors. Brabander Goat Gouda is made from the pasteurized milk of Saanen goats in the Brabant region of southern Holland. The cheese is set in large wheels, wrapped in wax, and then taken to famed affineur Betty Koster at Fromagerie L'amuse to be aged for a short (short for a gouda, that is) period of six months. This gouda has everything to love about a hard goat cheese: creamy and earthy. Yet, everything to enjoy in a gouda: a caramel-y finish.

Probably Existing Tasting Notes: Adjuncts: toasted pistachios, cocoa butter, cacao nibs, and vanilla. 24 MONTH aged bourbon barrel imperial stout aged in Elijah Craig barrels that we aged on some pistachios, cocoa butter, cacao nibs and vanilla. Super luscious and decadent, really nice almost marshmallow-y notes from the cocoa butter and great toasted nuttiness from the pistachios which works really well with the round finishing notes from a subtle vanilla addition

BJCP Analysis of American Imperial Stout:

Aroma: Roasted grains, maltiness, fruity esters, hops, and sometimes coffee and chocolate notes. An impression of cream-like sweetness

often exists. Fruitiness can be low to moderately high. Diacetyl low to none. Hop aroma low to none, with floral or earthy notes.

Appearance: Very dark brown to black in color. Can be opaque or clear. Creamy tan to brown head.

Mouthfeel: Medium-full to full-bodied and creamy. Low to moderate carbonation. High residual sweetness from unfermented sugars enhances the full-tasting mouthfeel.

Taste: Dark roasted grain/malt impression with coffee and/or chocolate flavors dominate the palate. Hop bitterness is moderate. Medium to high sweetness provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters. Diacetyl low to none. The balance between dark grains/malts and sweetness can vary, from quite sweet to moderately dry and somewhat roasty.

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

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