



# CINTACS

Cincinnati Section of the American Chemical Society

*Celebrating Over 125 Years of Chemistry in Cincinnati!*

## May 2021 Cincinnati ACS Social Meeting - Enjoying local beers!

Presented by Dr. Michael Weaver

May 19th, 7pm via Zoom

Get your favorite mug ready and join us for a sampling of different beers from several of Cincinnati's more than [50 breweries](#). The Cincinnati Enquirer publishes an annual bracket of [local favorites](#).

Dr. Michael Weaver will guide attendees through the differences in styles, ingredients, and brewing processes of local brews as well as the resulting differences in aroma, flavor, and appearance. Dr. Weaver is a retired P&G chemist, homebrewer, and has previously qualified as a judge in the Beer Judge Certification Program (BJCP).

During this meeting we will be tasting and enjoying some of the more popular ales made by local Greater Cincinnati Breweries. We in the Cincinnati area are fortunate to have a great variety of tasty, locally brewed beers. However, that poses a problem for us – which beer to choose? Because of that challenge, we will limit ourselves to a few of the most popular styles.



## Prior to the meeting

- Register at <http://tinyurl.com/cintacs-beertasting>.
- Choose the beer(s) for your tasting. We suggest to pick one from each of the categories described on page 2 of the document ([Light Ales](#), [West Coast Style IPA](#), [East Coast Style IPA](#)); many of these are available at your local grocery or Beer/Wine specialty store. Some stores have special sections for individual bottles or cans.
- 20-30 minutes before the meeting, pull the beers out of the refrigerator and let sit on counter. Refrigerator temperatures are too cold to properly present the aromatics from beer. Ideal beer tasting temperatures for these style beers are around 45-55°F (7-13°C).
- For each beer have a clean glass ready. A pint glass is good, or a 'snifter' may better help present the aromas
- If tasting more than one beer, it is good to have saltine crackers or a piece of bread on hand to cleanse or 'reset' the palate. Water is also helpful.

## Suggested beers

The beers we list below can be found in your local grocery or wine/beer specialty store; but you also can pick up a growler from your favorite local brewery.

- **Light ales:** These are refreshing in warm weather but can be enjoyed year round.
  - Belgian style **Witbier** – a light body, effervescent wheat ale with orange and spicy notes. The spicy notes come from the yeast used to ferment, but those brewed in the Belgian style may have coriander and orange peel. Some examples: [50 West's Doom Pedal](#); [Rheingeist's Whiffle](#)
  - German style **Weissbier** – a light body, creamy wheat ale often with clove or banana like flavors. Some examples: [Rheingeist's Hugh](#), [Sonder's Schwester](#)
  - German style **Kölsch** – style originally from Cologne, Germany this golden ale has a refreshing crisp flavor similar to lagers. Some examples: [Madtree's Lift](#), [Sonder's Voss](#), [Rheingeist's Kalmer](#)
- **Hoppy IPA Ales:** The inspiration for these came from India Pale Ales originally brewed in the late 18<sup>th</sup> and 19<sup>th</sup> centuries in England. The higher alcohol and high hop bittering content helped keep the beer from spoiling during the long, warm voyages from England to the Indian subcontinent. The advent of the craft beer movement in the US revived the style, with the American interpretation having more hop flavor and aroma, from American grown hops.
  - **'West Coast' style IPAs** – Tend to be bright, mostly clear beers with noticeable hop aroma and flavor which leave a lasting impression on the tongue. These can be piney, flowery, citrusy or have a tropical fruit like quality. The hops also provide bitterness that “dries out” the subtle sweet character from the malt. Some examples: [Braxton's Revamp](#), [Fretboard's Bootsy](#), [Madtree's Psychopathy](#), [Paradise's All American Ale](#), [Rheingeist's Truth](#), [50 West's Coast to Coast](#), [Taft's Gavel Banger](#)
  - **'East Coast' or NE style IPAs** – A style recently gaining in popularity. Similar in hop character as the 'West Coast' style, but are hazy in appearance with a silky smooth mouth feel, with typically less hoppy aroma and bitterness. Some examples: [Braxton's Tropic Flare](#), [50 West's Shortcut](#), [Sonder's You Betcha](#), [Streetside's Suh, Brah?](#)
  - **'Double' or 'Imperial' IPA's** – these are higher alcohol and hoppy versions of either West Coast or East Coast style beers.

