

Heart River

Homebrewers EST. 2004

HOMEBREWERS COMMENTS:

Nice deep copper color. Very malty nose. Flavor is slightly sweet, very smooth and malty. Hop bitterness is slightly less than malt sweetness with a mild noble hop flavor immediately following the malt. A very slight hop aroma in with the malt aroma. Overall a very nice amber ale that I would drink again.

Grolsch

Amber Ale

STYLE DEFINITION:

A Düsseldorf specialty, an Altbier is a German style brown ale, the "alt" literally translates to "old" in German, and traditionally Altbiers are conditioned for a longer than normal periods of time. The extended conditioning mellows out the ale's fruitiness and produces an exceptionally smooth and delicate brew. The color ranges from amber to dark brown, medium in carbonation with a great balance between malt and hops. (becradvocate.com)



Grolsch Amber Ale

Introduced: 1988

Beer Category/Style: Import – German Alt-style ale.

Taste Profile: Grolsch Amber Ale is a top fermented ale with a pure, rich taste. Hints of roasted nuts and toasted grain are complemented by notes of dried fruit to create a perfectly balanced ale that finishes smooth. Grolsch Amber Ale pours a deep, nut-brown color with a creamy, off-white head.

Ingredients/Brewing: Brewed with two varieties of two-row European spring barley malt, small amounts of amber, wheat and roasted malt and a complex blend of hops.

Interesting Facts: Calling upon a brewing tradition that spans almost four centuries, Grolsch Master Brewers specifically selected each of the ingredients used to brew Grolsch Amber Ale.

Heart River Homebrewers is a club based in Dickinson, North Dakota dedicated to the art and science of beer and wine making and their enjoyment in moderation to promote health and happiness. For membership information please visit our web site at www.heartriverhomebrewers.com or email Jon Stika at stika@ndsupernet.com