

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. **Blumbleberry** [Kombucha, 0.0%]: Blueberry, Hibiscus and Honey Kombucha.

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. **Good Ol' Gingerbleberry** [Kombucha, 0.0%]: Non-alcoholic, gluten-free kombucha with fresh pressed ginger.

3. **Bees Knees** [Maibock 6.6%]: German style Maibock with orange blossom honey.

BJCP Analysis of Maibock:

Aroma: Moderate to strong malt aroma, often with a lightly toasted quality and low melanoidins. Moderately low to no noble hop aroma, often with a spicy quality. Clean. No diacetyl. Fruity esters should be low to none. Some alcohol may be noticeable. May have a light DMS aroma from Pils malt.

Appearance: Deep gold to light amber in color. Lagering should provide good clarity. Large, creamy, persistent, white head.

Mouthfeel: Medium-bodied. Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

Taste: The rich flavor of continental European pale malts dominates (Pils malt flavor with some toasty notes and/or melanoidins). Little to no caramelization. May have a light DMS flavor from Pils malt. Moderate to no noble hop flavor. May have a low spicy or peppery quality from hops and/or alcohol. Moderate hop bitterness (more so in the balance than in other bocks). Clean, with no fruity esters or diacetyl. Well-attenuated, not cloying, with a moderately dry finish that may taste of both malt and hops.

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. **Queen City Blues** [Fruited Berliner Weisse, 4.8%]: Berliner Weisse Ale with blueberry and Sicilian lemon.

BJCP Analysis of Berliner Weisse:

Aroma: A sharply sour character is dominant (moderate to moderately-high). Can have up to a moderately fruity character (often lemony or tart apple). The fruitiness may increase with age and a light flowery character may develop. No hop aroma. The wheat may present as uncooked bread dough in fresher versions; combined with the acidity, may suggest sourdough bread. May optionally have a restrained funky Brettanomyces character.

Appearance: Very pale straw in color. Clarity ranges from clear to somewhat hazy. Large, dense, white head with poor retention. Always effervescent.

Mouthfeel: Light body. Very high carbonation. No sensation of alcohol. Crisp, juicy acidity.

Taste: Clean lactic sourness dominates and can be quite strong. Some complementary doughy, bready or grainy wheat flavor is generally noticeable. Hop bitterness is undetectable; sourness provides the balance rather than hops. Never vinegary. A restrained citrusy-lemony or tart apple fruitiness may be detected. Very dry finish. Balance dominated by sourness, but some malt flavor should be present. No hop flavor. May optionally have a restrained funky Brettanomyces character.

Thank you for joining Charlotte Beer Babes® for the 2023 Beer Ed Series!

Check us out on our [Facebook Group](#), [Facebook Page](#), [Meetup Page](#), [Instagram](#), [Twitter](#), and [Website!](#) #cltbeerbabes #cltbeer

Beer Education Series: Lenny Boy Brewing

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

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 Hop

– Oils, Acids, and Regions:

- Hop Oils: Main source of flavor and aroma from hops; provide non-bitter tastes/aromas for hops.
 - Myrcene: natural organic compound that is classified as a hydrocarbon. In thyme, bay, parsley, lemongrass, cannabis. Used in the perfume industry.
 - 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.
 - 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*

Thank you for joining Charlotte Beer Babes® for the 2023 Beer Ed Series!

Check us out on our [Facebook Group](#), [Facebook Page](#), [Meetup Page](#), [Instagram](#), [Twitter](#), and [Website!](#) #cltbeerbabes #cltbeer