

## Stort udvalg på det amerikanske øl





Torsdag den 20/3 2014 mødte 15 medlemmer op til lokalafdelingens marts smagning i Borgernes Hus.

Denne smagning havde Peter meldt sig til at stå for. Han havde været ud at finde 11 spændende øl fra forskellige amerikanske bryggerier.

Peter indledte aftenen med kort at fortælle hvorfor han havde valgt dette emne og lidt om historien bag den amerikanske udvikling inde for øl brygning.

Hvor efter vi gik igang med de dejlige øl, han havde købt ind til aften. Som sædvanlig kan man næsten sige var der stor spredning på hvilke øl folk var vilde med. Men vi var også lagt omkring ret smags messigt.

Som flere konstateret ved den ene om var at det var jo en "Cocio" øl. sagt på en anden måde, Øllen smagte rigtig meget at cacao/chokolade.

Aftenen gik sikker frem mellem de 11 dejlige øl, som Peter havde fundet frem til aften.

Undervejs blev der også skålet på at lokalafdelingen nu hedder København Nord, hvilke jo blev besluttet tilbage på årsmødet i oktober, men først nu er kommet igennem alle ledende.

Således kom vi gennem endnu en dejlig smagning, og ser frem til næste smagning, som nok bliver lidt af et tilløbsstykke, da vi får besøg af Carsten Berthesen.

Vi ses den 22. april

## Bearded Farmer "Taylor" - Westbrook Brewing Co.



Style: Saison / Farmhouse Ale / 6.5%

Taylor is brewed with a large percentage of rye and wheat malts, moderately hopped with Tettnanger and Pride of Wingwood hops, and fermented with a blend of farmhouse Saison and brettanomyces yeast.

It's pouring a gorgeous gold with a big fluffy head and a smell that's all farmyard straw, apple cores and vanilla pods in wet leather. The rye gives a meaty toffee backbone and the wheat adds a banana creaminess to the feel, that makes for a big chewy body.

The hopping here is subtle, providing a gently spiky herbal bitterness and fresh lemon zing.

But it's the yeast that's the star here as it fills you with fresh sour dough and spiced apple, along with a little silage and mushroom fug. The result is a finish that's both tongue coatingly sticky and teeth-on-edge bitter.

## Campfire Stout - High Water Brewing



Style: Stout / 6.5% / 38 IBU

Campfire Stout evokes fond memories of wilderness and camping adventures. Notes of chocolate and graham cracker topped with a hint of marshmallow will leave you wanting's more. Like any campfire experience, this beer is best shared with a warm circle of family and friends. This beer was a blast to create and brew. We put over 4 lbs per bbl og Graham crackers in the mash, we used chocolate malt and to top i off added a matural toasted marshmallow flavor. Our number one selling beer.

Campfire Stout start off with a big sweet marshmallow nose. The aroma is unmistakable. When drinking in the opaque black beer, the mat washes over the tongue with notes of dry cocoa poedwr including the soft bitterness. Blueberry, chocolate and bit of smoke come through in this well-rounded beer that's slightly sweet but dry in the finish.

## Doggie Style Classic Pale Ale - Flying Dog Brewery



Style: American Pale Ale / 5.5% / 35 IBU

Dry Hopped With a load of Cascade hops grown i the Pacific Northwest. Doggie Style has enough hop character to satisfy hopheads, but isn't overpoweringly hoppy. It's brilliant amber-copper color and pleasant malt flavor comes from the addition of Carastan malts.

## Old Viscosity - Port Brewing



Style: Amerian Strong Ale / 10%

Definitely not your Dad's Wimpy 30 weight. An enormous & luscious dark ale that's as opaque and dark as the most well used motor oils. Code named by our brewers- "The Big Black Nasty", this is monstrous dark ale is brewed to no particular style. Thick and sludgy like oil from the crankcase of a wheat threshing traditions into one finished beer, Old Viscosity starts out with 80% of packaged beer produced from a stainless steel fermentation.

It then joins another 20% Old viscosity (from a previous batch) that has been aging in bourbon barrels.

The blend of the two beers yields an incredibly rich and luscious ale that reveals chocolate and cocoa notes melded to silky body of burnt wood, vanilla and ash.

## Hoponius Union - Jack's Abby Brewing



Style: India Pale Lager / 6.7% / 65 IBU

Hoponius Union harmoniously Combines lager yeast fermentation and West Coast IPA hops. Our India style Pale Lager is like a traditional IPA but with a twist - it's fermented cold and aged for extended periods. A blend of classic American hops creates a huge tropical fruit and citrusy hop aroma. A dry finish accentuates the pleasant bitterness and hop profile. Hoponius Union uses locally sourced ingredients.

## LOCAL 2 - Brooklyn Brewery



Style: Belgian-inspired Dark Abbey Ale / 9.0% / 21 IBU

Malts: German Pilsner Malt, English Chocolate Malt

Additions; NY State Raw Wildflower Honey, Belgian dack candi suger, sweet orange peel

Hops: Perle, Aurora, Est Kent Golding

Yeast: Our special Belgian strain (primary); Champagne yeast (secondary)

Here in Brokklyn we've combined European malt and hops, Belgian dack suger, and raw wildflower honey from New York family farm to create Brooklyn Local 2. Our special Belgian Yeast adds hints of spice to the dark fruit, caramel, and chocolate flavors. After 100% bottle re-fermentation, the beer reveals a marvelous dry complexity, enjoyable by itself or at the dinner table.

## Hazelnut Brown Nectar - Rogue



Style: Brown Ale / 6.2%

Dack briwn in color.

A hazelnut Aroma

A rich nutty flavor

A smooth malty finish.

Hazelnut Brown Nectar Ale is a blend of Great Western 2-row pela, Munich, Hugh Baird Brown, Crystal 80 and Crystal 135, Carastan, and Beeston Oale Chocolate Malts; hazelnut extract; Perle and Saaz hops.

Tasting: A nutty twist to a traditional European Brown Ale.

## Danny's Irish style Red Ale - Moylan's Brewery



Style: Reb Ale / 6.5% / 22 IBU

A rich ale recipe from the Homeland, Paddy'd Irish Red Ale is malty sweetness in liquid form. A low hop profile dances above the massive barley character, creating an invigorating aroma and caramel character that will compliment most foods. Hearty and luscious, this brew is what keeps those Irish Eyes A' Smilin'!

## Honker's Ale - Goose Island



Style: English Style Bitter / 4.3% / 30 IBU

Golden sunset color

Hops: Super Styrian, Styrian Golding

Malts: 2 Row, caramel, wheat, roasted barley

Inspired by visits to English country pubs, Honker's Ale combines a fruity hop aroma with a rich malt middle to create a perfectly balanced beer. Immensely drinkable, Honker's Ale is not only the beer you can trust but one you'll look forward to time and again.

# Evan Altmighty - Blue Mountain Brewery



Style: Altbier / 6.6% / 34 IBU

Pilsner, carapils and vienna Malts

Hallertau Mittelfruh Hops

Ale Yeast

Deep Well Water

Lovely golden amber color. On the nose- rich malt and barley with a caramel overtone. Leaves a slight lace on the side of the glass. Lively and rich, extremely drinkable with a nice complexity that prevents it from being boring.

# Barleywine Style Ale - Green Flash



Style: Barly Wine / 10.9% / 85 IBU

A four hour boil intensifies the caramel malts and enormous Pacific Northwest hop Charge. The result is a rich, estery brew with toffee notes and citrus hop flavors layered throughout. Enjoy fresh today or lay is down and see how the flavors af each vintage evolve.

## Stemnings billeder

