



## May Beer Club Notes

Here we are again-at the 15th of the month, and still no beer tasting in sight. For consolation, we have found 12 truly amazing beers for you this month. Please enjoy them, hopefully with some sunshine and warmth. And please do us a favor? Snap a selfie with your favorites, then share or tag us in a post? Even more than tastings, what we miss is people. Specifically, we miss you.

## Hop Heads

IPA #1 Rising Tide All Together- The All Together project was initiated by Other Half brewery out of New York. They created a base recipe for breweries across the country to brew a beer to benefit local restaurants. It is a simple recipe and as such could be brewed as a New England-style or West Coast IPA. Rising Tide's take is of the New England variety; clean notes of citrus balanced by a pleasant floral note. A light body makes this a great beer for drinkin' on a sunny day.

IPA#2 Northwoods Bumbleberry - An IPA dry-hopped with Mosaic and Mandarina Bavaria and conditioned on raspberries, blueberries and tart cherries. Northwoods also utilized local, raw wildflower honey for a secondary fermentation. What results is an IPA with nose of berry jam complimented by a nice floral component. Taste-wise, you get a pleasant note of tart berry upfront that quickly dries out to a light, hoppy finish.

DIPA#1 Radiant Pig It Ain't Easy- Hopped with Citra, Mosaic and El Dorado, Radiant Pig's It ain't Easy is a soft, smooth Double IPA that features notes of citrus and pine. This is on the dry side for a New England-style DIPA, so it may sneak up on you!

DIPA#2 Interboro & Stigbergets Bryggeri Mad Fat Ol- A collaborative effort for this Double IPA, Stigbergets is a brewery based out of Sweden and has worked with well-known breweries such as Other Half, Omnipollo and Finback. This is a juicy, New England-styled Double IPA with bright notes of orange, mango and a hint of zesty bitterness on the finish for balance.

Mystery#1 Common Roots Citra Session Pale Ale- A 4.5%ABV pale ale that has been hopped exclusively with Citra hops. The beer pours bigger than it is with the murky golden yellow haze everyone is looking for nowadays. Taste-wise, the beer offers up bright notes of orange rounded out with Lemon Verbena. The only sign of this being a sessionable Pale Ale is in the light, spritzy body that keeps you coming back for more.

Mystery#2 Radiant Pig TV Party Pale Ale- TV Party Pale Ale pours a hazy bronze-tinged yellow and brings light notes of pineapple, orange and grass to the nose. Taste brings more of the same with a crisp, cracker malt finish. A solid, hoppy pale ale that I'd recommend cracking open first out of this mix-pack.

## Mix-Pack

IPA #1 Black hog Sup Bro Sabro- This is a Citra and Sabro dry-hopped New England-style IPA. Citra is probably familiar to most of you, but Sabro is a relatively new hop to the market and brings a very unique flavor profile. Sabro gives distinct notes of tangerine, coconut, stone fruit and lighter notes of cedar, mint and even cream.

IPA #2 Northwoods Glass- An easy drinking reimagination of a New England IPA utilizing a yeast native to Maine. The yeast gives off notes of pineapple and kiwi to complement the hop notes of melon and grapefruit peel.

Seasonal#1 Honest Weight Gate 37- Grisette is a niche style, but one everyone should be aware of as it is a historical beer of refreshment. It was originally served to local mine workers in Belgium and France. It is essentially a lower ABV sub-style of Saison. Honest Weight's take hits the marks for the style spot on, with a yeasty nose of clove and banana and a dry, zesty lemon finish.

Seasonal#2 Four Quarters Dolla Dolla Pils- Another dose of refreshment in the form of this German-style pilsner from the fine folks at Four Quarters. The nose lets you know it is a pilsner with some guts; spicey, herbal hop character melding with cracker notes and ever-so-slightly sweet bready malt tones. Flavor brings it all together, with a zesty grassy, herbal character upfront from the hops fading into a crisp, bready, cracker malt finish.

Mystery#1 Some Whoopie Whoopie Pie Pie- An imperial version of Some's Whoopie Pie Stout, featuring an amped up malt base to handle the increased additions of cocoa nibs and vanilla beans. Significantly thicker and creamier than regular Whoopie Pie despite "only" clocking in at 8% ABV as opposed to the 6% of base version. A treat decadent enough to be shared, yet with an ABV that doesn't mean you have to.

Mystery#2 Voodoo Love Child- Love Child is Voodoo Brewing's Belgian tripel, Gran Met, conditioned on cherries, raspberries and passion fruit. This comes across more as a fruited beer than a tripel, with the fruit notes at the forefront of the nose and palate. If you look for it, some of the spicey phenols of the yeast can be found in the background of the nose and on the finish, but not enough to balance the beer. Despite this, the beer is not overly sweet as it is medium bodied and has a clean, semi-dry finish.