



## Beer Club June 2020

June already? Honestly, it's hard to keep track. Without events to punctuate the days and weeks, they seem to all just run together. Since we're kind of over all that, we concentrated extra hard on sourcing some killer beer for this month. And we got a strong assist from the fact that-with most restaurants still closed or operating at greatly reduced capacity, there's a lot of AMAZING beer available to stores.

In the Mix pack, we have a fun little experiment: same basic ingredients brewed with 2 different yeast strains. If you wanted to know the real difference between NE and West Coast styles, that's where you should start. Add in a great Keller Pils, and a purple (yes, PURPLE) pilsner, and you have the start of a great mix pack.

For the Hopheads pack, we pulled out all the stops: Grimm, Finback, Interboro...plus new entries from Fonta Flora and Remnant. And a session-that-doesn't-drink-like-a-session.

Please know that we're looking forward to the day when we can welcome you all back to a beer tasting. Until then, enjoy! (We miss you.)

## Hop Heads 6pk

IPA#1 Remnant Brewing Clip Art- Clip Art is a rotating series of IPAs from Remnant; the base for all the Clip Arts starts with a blend of pale malts and Mosaic hops. The hop paired with Mosaic is the variable and for this batch of Clip Art, considered to be the original version, they use Michigan-grown Centennial hops. The beer is very expressive, with ruby red grapefruit and earthy dark berries complimented by a nice floral note.

IPA#2 Fonta Flora Boom Bap- Old school-inspired India Pale Ale aged on brewer-processed fresh grapefruit zest. Mashed with local pilsner malt along with a touch of carapils for body depth. Hopped intensely in the whirlpool with old school centennial and cascade hops along with their favorite stock of citra hops. Fermented with Fonta Flora's house IPA yeast strain for a dry yet full mouthfeel. Massively hopped again in the fermenter with a blend of the same three hops. Aged additionally on fresh grapefruit zest. 6.1% ABV.

DIPA#1 Interboro Primo Remix- A staple of the Interboro beer lineup, Premiere, gets the Double IPA treatment. Clocking in at 8.5% ABV, Primo Remix is built upon a malt bill of pilsner and Vienna and hopped with Mosaic, Citra, Galaxy, El Dorado and Mosaic hop dust. It is also fermented with a house blend of yeasts. Expect tropical notes of pineapple, tangy citrus and bubblegum.

DIPA#2 Grimm Butterfly Door- It has been a long time coming for us to see some cans of delicious hoppy beer from Grimm. The sours and stouts are excellent, but their hoppy beers, even within the zeitgeist of the craft beer boom, still stand out. Butterfly Door is a Double IPA double dry-hopped with Cashmere, Citra and El Dorado. Expect a bouquet of pineapple, guava, lime, mango and, according to the brewery, gumdrops. Be careful with this one though, as the body and mouthfeel belies the ABV, coming across as soft and fluffy rather than dense and sweet.

Mystery#1 Finback Go Beyond- Go Beyond is an IPA with watermelon, lime and sea salt brewed in support of NYC Pride. The lime accentuates the already fruity, New England-style IPA base that was used; as the beer warms, the watermelon begins to reveal itself from underneath the layer of tropical hoppiness. The salt is soft and barely noticeable on the back of the palate.

Mystery#2 Winter Hill Heshher- Heshher is a Citra-hopped IPA built upon a malt bill that includes wheat. The wheat is added to give the beer some body, so it doesn't come across as too thin at 5.8% ABV, while staying light enough to be a perfect summertime crusher.

## MixPack 6pk

IPA#1 Coronado Rise East- A cool concept from Coronado brewing, we are showcasing both beers they included in a pre-made mix pack. Both are brewed using the same malt bill, same hop bill and dry-hopping schedule, but a different yeast was used to ferment the two beers. Rise East features London III yeast, the common go-to yeast for making a New England-style IPA. The yeast throws off fruity esters that accentuate the tropical notes of the hops used. London III also has a low flocculation rate, which means more of the yeast stays suspended within the beer, helping create the hazy look everyone loves. Expect notes of pineapple, mango, and peach, with a soft, almost non-existent bitterness.

IPA#2 Coronado Set West- The counterpart to Rise East, Set West was fermented with a California Ale yeast strain, while still using the same malt and hops as Rise East. The change in yeast results in a beer that pours significantly more clear due to the high flocculation rate of this yeast strain. California ale yeast also has a higher attenuation rate than London III, meaning the yeast converts more sugars into alcohol, creating dryer beer. The dryer characteristics created by the yeast result in bitterness from hops being accentuated rather than the fruitier flavors. You will still get notes of citrus zest, but it will be complemented by a dry, piney finish.

Seasonal#1 Northwoods Lucilla- A fun and interesting take on a pilsner from the folks at Northwoods Brewing. This pilsner is fermented with the Juggernaut Kveik yeast blend from Mainiacal Yeast labs, which features notes of pineapple, apricot, cherry and citrus. It was hopped with Mandarina Bavaria, a relatively new hop varietal from Germany that features notes of tangerines and mandarin oranges complimented by some spicy, herbal undertones. Finally, it was conditioned on hibiscus and butterfly pea flowers, creating a beautiful bold, vibrant appearance that must be seen, make sure you grab a glass for this one!

Seasonal#2 SoMe Lost in Germany- Lost in Germany is a keller-pils dry-hopped with Hallertau Blanc. Kellerbier is a sub-style of lager from Germany that remains unpasteurized and doesn't use any fining agents, thus the yeast stays suspended in the beer causing the kellerbier to pour cloudy. This also leads to a more flavorful, full-bodied drinking experience. Expect an easy-drinking pilsner with clean, crisp malt tones rounded out with soft notes of lemongrass, white grape and pineapple from the Hallertau Blanc hops.

Mystery#1 Rising Tide Ursa Minor- Ursa Minor has Rising Tide making their own unique take on a dark wheat beer. A typical Dunkelweizen recipe would call for wheat and Munich malts, fermented with the classic weizen yeast that lends the signature banana and clove flavor. Rising Tide still included Munich malt in the malt bill, but included roasted barley, chocolate malt and dark roasted wheat. This winds up being a marriage of dark cocoa and mocha flavors of the roasted malt with the fruity banana and clove notes from the yeast.

Mystery#2 Aeronaut Windowgazer- Windowgazer is an American light lager featuring corn in the malt bill and brewed to benefit the Boston Music Maker COVID-19 fund. Expect a crisp, easy drinking lager with a hint of sweet corn on the finish.