



2020 July Beer Club Notes

Beer for a heat wave: since July seems determined to roast us alive, we've been feeling the need for some liquid AC: Witbeer, Kolsch, & Farmhouse Ale. For the hopheads in the house, we found some fun new lower abv brews, plus some doubles that flow deceptively easy. Cheers to summer!

Beer Club Mix Pack

Rhinegeist Whiffle- A balanced, dry interpretation of a Belgian Witbier. The appearance is spot on with a large white fluffy head that lingers. Rhinegeist's riff on a Belgian Wit shows on the nose, with some familiar notes of banana, clove and bubble gum interspersed amongst more prominent notes of pineapple, lemon and tangerine. Much more expressive than the typical orange zest that is prevalent in other witbiers. On the palate, the lemon, tangerine and pineapple dominate, with a balancing backbone of bready, cracker malts.

Winter Hill Frequency Kolsch- A perfect beer for the summer, Winter Hill's Frequency kolsch is incredibly crisp and refreshing. They went with a slightly more prominent hop profile than one would find in the traditional offerings from Reissdorf or Fruh, but offset it by tweaking the malt bill to have slightly more body to properly balance out the use of American hops. The carbonation is still lively and gives the beer the sensation of finishing on the dry side. There is barely perceptible bitterness from the hop addition, but the hops add a nice lemon note you otherwise wouldn't find in a Kolsch.

Winter Hill Streetcar Double IPA- A double dry-hopped Double IPA from Winter Hill featuring Citra and Galaxy hops. Rather than going for a full-on juice onslaught, this is a balanced take on a Double IPA. The beer starts off fragrant and floral, transitions into light notes of peach and passion fruit and ends with a dry, slightly bitter finish.

Three Magnets In The Icebox- Three Magnets reimagination of a Belgian Dubbel, featuring the addition of plums! Expect a flavor profile of clove, nutmeg, and plum with a drizzle of caramel. The addition of actual plums rather than relying on the Belgian yeast to produce fruit esters means there is a touch of stone fruit acidity to balance the malt sweetness.

Prairie 'Merica- A fantastic farmhouse ale from Prairie. 'Merica is brewed utilizing one malt, one hop and is fermented with a blend of yeasts consisting of two strains of Brettanomyces and wine yeast. They use Nelson Sauvignon hops to replicate the flavors of white wine and Brettanomyces strains are used to accentuate juicy notes of pineapple. The mouthfeel is soft and the finish is dry, keeping this beer incredibly quaffable.

Progression Connect The Dots- An IPA utilizing the latest trend in beer yeasts, Connect The Dots is fermented with Kviek yeast from Norway. This yeast replicates some of the flavors brewers are coaxing out of yeasts utilized for hazy, New England-style IPAs, but it finishes the beer much drier than the yeasts commonly used. This results in a beer that has the tropical fruit profile of a New England IPA, but with less body and residual sugar.

Beer Club Hop Heads

DIPA #1 Grimm Cloud Landing- We rarely see hoppy offerings from Grimm. On top of that, this particular double ipa utilizes two rare New Zealand hop varieties, Motueka and Rakau. Grimm's hop program has a reputation for incredibly flavorful beers that come across as light and airy, even so with this double ipa. Expect notes of honeysuckle, lemon, lime and honeydew packed into a refreshing, medium-bodied beer.

DIPA #2 Industrial Arts Torque Wrench- New (ish) to us, Industrial Arts is in Garnerville, NY, in the lower Hudson River Valley. Torque Wrench is built on the same malt and hop platform as their very popular Wrench, but here they are applying some torque by adding some cryo Simcoe hops. Pale, but intensely hazy and chewy, this is a tropical juice bomb with some bite.

IPA #1 Aslin Power Moves- We don't get many offerings from Aslin, either, and usually have to content ourselves with their creative takes on lagers and pale ales. Power Moves refers not to the alcoholic power of this beer, but the 'power move' of making a low-ish abv IPA that drinks this deliciously. Generously hopped with Chinook, Simcoe, and Citra, it's very slightly dank but also pillowy-soft and juicy.

IPA #2 Rising Tide Fort Gorges- Sales of this smooth tropical fruit-laden IPA benefit Friends of Fort Gorges, who aim to preserve and rehabilitate 19th century granite Fort Gorges, built in 1864-68 to guard Portland's harbor. New weapons technology developed during the Civil War meant Gorges was obsolete almost as soon as it opened; it was decommissioned and returned to the city in 1960. Battered by surf and wind for the last 60 years, Fort Gorges may be in a

rough spot, but its eponymous IPA is all smooth sailing. Tropical and juicy, with pineapple and mango flavors for days.

Mystery IPA #1 Devil's Purse Hens & Chickens- (the mystery is how we managed to find so many well-priced, available, delicious doubles this month) This DIPA from Cape Cod brewer Devil's Purse is very deceptive: You don't think it's 8%...but it is. Perhaps its superb balance-between tropical and dank, citrus rind and tobacco, hazy NE style with a touch of West Coast Green-lulls you into thinking it's a delicate snowflake. But it isn't.

Mystery IPA #2- Hubbard's Cave/Une Annee- this is truly a mystery beer, as there isn't much info available! Fresh isn't one beer, but a series; version 44 is hopped with Chinook and Citra, for a pink grapefruit and citrus zest vibe. 8.5% abv deliciousness!