May 2021 Beer Club

Hop Heads

Grimm ARPA 586- You know we love learning about our favorite fermented beverages and you know we love Grimm, so we're going back to the haze house of Grimm for a new hop experience! Whenever you see HBC followed by a number as a hop listing for a beer, that means it is a new hop varietal from the Hop Breeding Company project started by John Haas and the Yakima Chief ranches. HBC#586 offers up a medley of tropical fruit notes, including mango, guava, and lychee.

Marlowe Ales Eager To Share- A new brewery to the store, Marlowe Ales is brewing out of the 12% Importers brewing facility in New Haven, Connecticut. This is a fantastic rendition of a hop-forward pale ale. It pours a pleasant, bright golden yellow with a hint of haze. The Citra and Mosaic combination shows itself as pink grapefruit and orange zest, which complements the crisp, clean finish. As a connoisseur of pale ales, this comes the closest to my personal holy grail for the style, Edward of Hill Farmstead brewery in Greensboro, Vermont.

Odd13 Brewing Uber N00b- Another new brewery, Odd13 is coming out of Lafayette, Colorado and UberN00b is the amped up version of their flagship hoppy pale ale. UberNoob features a malt bill of two row, vienna, and rye with Mosaic and El Dorado hops added throughout the brewing process. The hops bring notes of mango, stone frui,t and pine, with light tones of caramel malt to balance out some of the piney bitterness.

Upland Juiced in Time-Juiced in Time is a New England-style IPA dripping with ripe tropical fruit and juicy citrus flavors. Wheat and oats were added to the malt profile along with a special mineral treatment to the water to create body and a

smooth texture. Almost all the hops were reserved for after the boil to minimize bitterness and amplify flavor and aroma.

Canned Heat Boar- We brought the hops from Canned Heat back to the Hop Heads! Boar is a hazy, New England-style IPA coming in at 7.8% ABV hopped entirely with brand new German hop varietals. This combination of new hops offers up notes of cantaloupe, honeydew melon, and tangerine.

Weldwerks Triple Double- A massively hopped Double IPA coming from the award-winning Weldwerks brewing. The hopping rate in this beer defies the recent research coming from brewing scientists who have been showing a diminishing rate of returns for beers hopped with more than 5 LBS. per barrel. Weldwerks turned their nose up at the research and decided to hop this beer with Citra, Mosaic and Simcoe at a monstrous rate of 14 LBS. per barrel! This hopping rate is slightly higher than one of Trillium's limited hoppy releases with their biggest dry-hop, Max Headroom.

Mix

Jack's Abby Raycatcher- A light, refreshing lager featuring pilsner malt, lemongrass, and a touch of German hops. Raycatcher features aromas of light lemon, a hint of earthy hop spiciness and sweet, toasted grain. Over a base background note of toasted, golden bread, Raycatcher also shows flavors of dried lemon and a light, earthy vegetal note from the lemongrass. The mouthfeel is light, with medium to soft carbonation and a crisp finish.

Remnant Dream Pop- A fantastic take on a New England-style Pale Ale, Dream Pop features oats from local maltster Valley Malt and a dry-hop of Mandarina Bavaria and Mosaic hops. The oat addition adds some body & texture without adding much in terms of residual sugar. The hop additions of Mandarina and Mosaic offer up wonderful notes of orange blossoms and grapefruit.

Odd13 N00b- A new brewery to the Mix pack, Odd13 is based out of Lafayette, Colorado and N00b is their flagship hazy pale ale, but with a twist. The malt bill is little more complex than the typical hazy, hoppy beer, with rye being added to the typical two row and vienna malts. This is still a citrusy, hoppy pale, but it has actual, distinguishable malt character on the finish.

Une Annee Pils- An incredibly well done interpretation of a German pilsner from the folks at Une Annee. They kept it simple with this one; crisp, clean, with soft, bready malt tones woven together with the subtle spice of noble hops.

Barewolf Polyamarous- Polyamarous is Barewolf's interpretation of a French-style farmhouse ale. This is a fermentation-focused flavor profile, with wonderful fruity esters (Green Apple, Pear etc.) combining with spicy phenols (black pepper, clove) to create a subtle, yet complex thirst quencher perfect for summertime drinking.

Idle Hands Slate- We close out the Mix pack with Idle Hands Slate, a straight forward, no nonsense pale ale. While there is a hop presence, it is on the milder side and is not the star of the show despite this beer's slightly hazy, golden appearance. This differentiates itself from hop-forward pales in that you notice the malt character first and then the hops show up on the back of the palate, almost acting as more of a drying mechanism that invites you to take the next sip.