

June 2021 Beer Club

Hop Heads

Zolupez IPA- Zolupez is a brewery started on the inspiration of Javier Chavez Jr. to brew the perfect beer to go with his family's traditional Mexican cuisine. This is a balanced IPA that features the addition of agave nectar and lime peel. The flavor profile is a mix of lime, earthy honey and mild citrus zest from the hops. The brewery suggests a food pairing of Vegan Tamales made with yams to accentuate the citrus notes of the hops. You can check out their website for updated beer pairings and recipes [Zolupez Food Pairings & Recipes](#).

Grimm Lambo Door- As much as we love Grimm, we have not been able to include Lambo Door in Beer Club and we had to change that! Lambo Door is one of Grimm's highest rated Double IPAs and one of their more recognizable labels. It also features one of my favorite combinations of hops in Citra, El Dorado and Simcoe. This makes for a pleasant bouquet of pink grapefruit, minneola orange and lemon-lime. As always with Grimm, this isn't heavy bodied nor overly sweet, so there isn't anything in the flavor profile to convey the 8% ABV.

Buttonwoods Hip Hop Is Dead- You guys know Ann is a big fan of all things Rhode Island, so having the opportunity to bring in one of the best breweries in the state is a no-brainer. On top of that, I've been fortunate enough to have met the brewer/owner of Buttonwoods and his brewing philosophy endeared me to the brewery. Even though they make hazy IPAs and do follow beer trends, his priority is making balanced beer that relies more on technique than short cut adjuncts. You will find full-bodied, almost creamy IPAs, but no lactose and he made an excellent Oreo-inspired stout that also did not use lactose and retained drinkability. Hip Hop is Dead is one of their signature Double IPAs, featuring notes of cantaloupe, mango and pineapple.

Winter Hill Instant Winnah- A brand new, hazy, New England-style IPA coming in at 7.2% ABV and hopped with Citra and Sabro. A classic hazy profile upfront with notes of orange and pink grapefruit that slowly fades into hints of papaya and coconut from the Sabro hops.

Finback Far Flung- Finback in the beer club!! A brand new Double IPA from Finback featuring a brand new hop, Zappa, in addition to Citra and Nelson hops. The answer to your question is, yes, Zappa hops were named after Frank Zappa as part of a project between the Zappa family and the hop farm. It is fitting as Zappa hops are just as unique as the counterculture icon; Zappa hops' origins began as a wild neomexicanus varietal growing in New Mexico before being selected for a breeding program. The flavor bouquet from Zappa includes strong notes of tropical fruit with hints of pine and mint.

Captain Lawrence I Was Learning to See- An Imperial IPA from Captain Lawrence brewing, this features Simcoe and Amarillo hops along with Mosaic Lupulin powder. Lupulin powder is a hop product that is produced by removing all the plant matter during processing and leaving behind lupulin, a fine powder found within the hop bud that contains all the resin compounds and essential oils responsible for imparting hop flavor and aroma.

Mix Pack

Zolupez Amber- We start the mix pack off with an amber ale from the Mexican-culture inspired brewery Zolupez. This amber was brewed with piloncillo (mexican cane sugar) and canela (cinnamon) to compliment the graham cracker-esque malt tones. Zolupez recommends spicy seasoned carne asada tacos with jalapenos to best compliment the malt and cinnamon.

Revolution Double Dry-Hopped Brunch Hero- This is Revolution Brewing's interpretation of a beer-inspired mimosa. This starts off as a double dry-hopped IPA, hopped with Amarillo, Centennial, Cryo-Centennial, Citra and Mosaic, providing a big burst of citrus. Revolution then adds Blood Orange puree, further enhancing the citrus notes, while retaining drinkability as the blood orange puree is partially fermented out.

Tributary Pale Ale- Tributary is a brewery on the younger side, BUT was started by a legend in the brewing industry. Todd Mott is the head brewer and owner of Tributary; he has been in the beer business for over two decades. He is the creator of the recipe for Harpoon IPA and during his time at the Portsmouth Brewpub, he brewed a russian imperial stout named Kate the Great that would be ranked as the number one beer in the world by Beer Advocate. This pale ale is a classic, hop-forward take on the style, with no haze! This was hopped during the brewing process with Nugget, Warrior and Centennial and dry-hopped with Citra, Warrior and Columbus. Expect a crisp, clean beer with notes of dry, cracker malt, candied orange zest and a resinous, piney finish.

Beer'd Weight of Sound- A bone dry interpretation of a hazy, double New England IPA from the fine folks at Beer'd. This also differs from the typical New England IPA in that it offers up some floral notes on the nose, in addition to the expected bouquet of tropical fruits. The ABV, even at 9.6%, doesn't really show itself while the beer is chilled. The finish has a slight grainy sweetness, but it is off-set with pine and grapefruit zest.

Bunker Boogie Board Stuntz- Here is a first for us and if you asked me, I would have assumed this brewery's first appearance would have been in the hop heads, not the mix pack. This is a collaboration between Bunker Brewing and THE hyped, hazy IPA factory from New York, Other Half. Boogie Board Stuntz is a kolsch, but utilizing hops not normally used in the style. This one features the nouveau German hop, Mandarina Bavaria and goes away from the traditional hops with the addition of Mosaic.

Black Hog Fuzz- Fuzz is a refreshing Pale Ale brewed with peaches! Robust notes of peaches and stone fruit on the nose, with some dank grapefruit wafting in the background. The flavor follows through, with the peach toned down a bit on the palate relative to the nose and zesty grapefruit rounding out the finish. A dry, refreshing pale ale perfect for summer drinking.