

Hop Heads

Buttonwoods Cool Arcade- Buttonwoods is back in the Hop Heads mixpack with their “Zero IBU” Double Dry-hopped Double IPA, Cool Arcade. The theoretical “Zero IBU” Double IPA is achieved by still using a tremendous amount of hops, but entirely on the cold side of brewing to avoid any potential isomerization from the combination of hops and heat, which is the reaction that creates bitterness. The hops used for this experimental hop project were Citra, Mosaic and Rakau, so you can expect an explosion of all sorts of citrus and tropical tones.

Honest Weight Pre-Roll Waiti- A hidden gem of a brewery in Orange, MA, Honest Weight has been brewing top-tier renditions of all styles quaffable and low ABV. Pre-Roll is their series of wheated pale ales hopped with singular varietals from around the world. Waiti is from New Zealand and offers up thirst-quenching notes of melon, lime peel and a soft, gentle herbal note on the finish.

Eagle Park Immortal Soul- A Double IPA from Eagle Park featuring a rotating selection of hops. This batch features the dynamic combo of Citra and Mosaic, offering up layers of citrus and dark berries.

Frost Lush- Frost is a brewery out of Vermont making fantastic hazy IPAs. You may have remembered them if you made treks to Alchemist can releases way back when they were in white, nondescript 22oz bottles. Now in cans and seeing distribution, Lush is a Double IPA featuring creamy notes of orange, mango and papaya. There is no lactose, the creamy texture is derived from the oats and wheat utilized in the malt bill.

Grimm Bubble Massage- It wouldn't be a beer club hop heads pack without some Grimm and we have their offering designed for late summer, early fall beer crushing. This beer features cashmere, centennial and el dorado hops, offering up aromas of candied orange zest, melon and lemon verbena. It follows up with flavors of grapefruit, pineapple and a hint of pine wrapped in a soft, medium body.

Lone Pine Neon Balloon Dog- Another hazy IPA perfect for Sunday day drinking during chores or recreation. Coming in at 6% ABV, this beer features citra, ella and el dorado hops, offering up flavors of grapefruit, lemon peel and pineapple. Soft carbonation and a medium body lead into the expected, slightly drier finish of a Lone Pine hazy.

Mix Pack

Rising Tide Oktoberfest- Tis the season for Oktoberfest! We have Rising Tide's Oktoberfest, which falls towards the amber/marzen side of the oktoberfest spectrum. Upfront, the herbal, earthy hops make their presence known before giving way to notes of toasted bread, doughy malt, cereal grain and a dry, cracker-like finish. The drier, less sweet finish is a slight deviation from the traditional marzen, but doesn't detract and only adds to the drinkability. Prost!

Barewolf Where the Waves Conspire- Barewolf out of Amesbury, MA is bringing the hops to the mix pack this month. Where the Waves Conspire is a hazy, hoppy IPA coming in at a quaffable 5.6% ABV. This is heavily hopped with Belma and Mosaic hops, offering up juicy notes of grapefruit and mixed berries.

Southern Grist Bean There Brown That- A brand new brewery to Massachusetts, Southern Grist is a craft brewery out of Tennessee that started in 2016. They have built their reputation on hazy IPAs and culinary-inspired stouts and sours. Bean There Brown That is a brown ale featuring lactose and vanilla beans. Right out of the gate, there are big notes of chocolate, dark roasted coffee and vanilla. A great beer to have when craving big, dark beer flavor, but without the accompanying accomplishment-crushing abv.

Southern Grist Teal IPA- The other hoppy offering this month is provided by the new brewery, Southern Grist! Teal is Southern Grist's New England IPA hopped with citra, mosaic and rakau. It features a malt bill utilizing wheat and flaked oats, which adds a creamy texture to the beer without the need for lactose. Expect notes of mango, papaya, lime and grapefruit.

Black Hog Oktoberfest- Black Hog's take on Oktoberfest follows more of the traditional marzen route. Some crusty, toasted bread notes up front with a complimentary caramel-like sweetness on the finish. An easy drinking take on the Marzen style.

Black Hog Leaves a Mark- Now, we understand it may be a little early for a Russian Imperial Stout, but this is no ordinary Russian Imperial Stout. Prior to coming on as the head brewer for Black Hog, Tyler Jones was the assistant brewer to Todd Mott, and later head brewer, during the heyday of the Portsmouth Brewpub. I say heyday because while Todd and Tyler were there, they were brewing what was, at the time, the number one rated beer in the world according to Beer Advocate, Kate the Great. Kate was a Russian Imperial Stout conditioned on port-soaked oak spirals, released once a year. It was silky smooth with notes of bakers cocoa, dark roasted coffee and just a kiss of fruity port on the finish, a spectacular beer that likely would be lost in the current sea of pastry stouts. Now in order to get your Kate fix, you either hit up Todd Mott at Tributary for his once a year release of Mott the Lesser, or you have your friends at Pour Richard's hook you up with Tyler's iteration out of Black Hog. This most certainly can be saved for a colder evening as it will hold up when kept at 50-65 degrees for a few years.