

# 5<sup>th</sup> WILLIAMSBURG CASK BEER FESTIVAL

d.b.a.

dba BROOKLYN,  
22<sup>nd</sup> – 24<sup>th</sup> APRIL 2011

*Please drink responsibly. Never drink and drive.*

THE GOTHAM  
**IMBIBER**  
New York City's Online  
Grassroots Beer Resource  
[www.gotham-imbiber.com](http://www.gotham-imbiber.com)

Join the craft beer revolution.  
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**New York City's cask ale revival** Also known as 'real ale', cask-conditioned ale (or, sometimes, lager) is unfiltered, unpasteurized craft beer served without any forced carbonation pushing it to the tap, served either by gravity-dispense straight from a tap hammered into the front of the cask, or by use of a beer engine (also known as a 'handpump' or 'handpull') - a simple manual pump clamped to the bar. It is beer as was standard prior to modern kegging and chilling techniques, benefitting from the natural soft carbonation, lack of extraneous CO<sub>2</sub>, and a serving temperature where it can be tasted properly. Cask ale or lager is beer in its natural state, and should be served at around 54 degrees Fahrenheit for optimum mouthfeel. Carbonation is natural and soft, coming from the yeast as it continues to ferment the beer in the cask. Recently, there has been a dramatic increase in the popularity and availability of cask-conditioned beer – unsurprising as it is the cream of the rapidly expanding craft beer industry. Over 50 bars and restaurants in New York City now have permanent cask availability, up tenfold from one decade ago.

Alex Hall has been running regular cask beer festivals at various locations in the New York area since 2003 (and since 1996 in the U.K.), check online for regular updates and additional information at: [www.gotham-imbiber.com](http://www.gotham-imbiber.com)

## FESTIVAL BAR – ON GRAVITY DISPENSE

### Ballast Point 'Sextant'

6.8% Style: Oatmeal Stout

From San Diego, CA

*A dry stout brewed with coffee, flaked barley and oats, dry hopped in the cask with Fuggles. Black and tasty. The coffee is from Café Calabria, an independent roaster.*

**\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz**

### Barrier 'Antagonist E.S.B.'

5.8% Style: Extra Special Bitter (E.S.B.)

From Oceanside, NY

*A well-balanced E.S.B. with caramel notes on the palate complemented by a touch of dough. Barrier is a tiny one barrel 'nanobrewery' run by two former Sixpoint brewers.*

**\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz**

### Barrier 'Dubbel Down'

7.4% Style: Belgian Dubbel

From Oceanside, NY

*Dark amber Belgian style ale, hints of sweet malt, dark fruits, spices. Tempting and delicious.*

**\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz**

### Chelsea 'Summer Solstice Wheat'

5.1% Style: American Wheat Ale

From New York, NY

*A locally brewed refresher with notes of dough and yeast. A very pleasant way to put the winter behind us is to enjoy a pint of this fresh wheat beer.*

**\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz**

### Chelsea 'Black Hole XXX Stout'

7.5% Style: Foreign Extra Stout

From New York, NY

*Very dark, quite bold though easy to drink, with coffee and cocoa notes prominent. A very tasty beer from New York City's only brewpub.*

**\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz**

### Cigar City 'Maduro Oatmeal Brown'

5.5% Style: American Brown Ale

From Tampa, FL

*Delicious dark amber – brown ale from Florida's innovative and popular Cigar City, hearty with a silky mouthfeel.*

**\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz**

- Dieu du Ciel ‘Corne du Diable’** 6.5% Style: American I.P.A. From Montreal, Canada  
*French for "Horn of the Devil", this is a red-hued India Pale Ale expressing tasty caramel notes, hop bitterness, and a pleasant hop aroma.*  
**\$5.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz**
- He’Brew ‘Bittersweet Lenny’s R.I.P.A.’** 10.0% Style: Double / Imperial I.P.A. From Saratoga Springs, NY  
*Rye based double I.P.A. commemorating the 40th anniversary of the death of Lenny Bruce. Hops: Warrior, Cascade, Simcoe, Crystal, Chinook, Amarillo, Centennial.*  
**\$5.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz**
- He’Brew ‘Vertical Jewbelation’** 10.5% Style: American Strong Ale From Saratoga Springs, NY  
*A blend of all seven recipes of Jewbelation aged in Sazerac 6 year rye whiskey barrels. Dangerously drinkable.*  
**\$6.00 – 10oz / \$9.00 – 16oz / \$12.00 – 20oz**
- Lagunitas ‘Imperial Stout’** 10.1% Style: Russian Imperial Stout From Petaluma, CA  
*The brewery’s description reads “Big, black, bourgeois, bolshoi, belligerent, buxom, and scary - this is our version of the chaotic end of an era.”*  
**\$5.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz**
- Speakeasy ‘Big Daddy I.P.A.’** 6.5% Style: American I.P.A. From San Francisco, CA  
*A bold West Coast I.P.A. with a significantly earthy, piney, resinous hop flavor and a dry, clean finish. This is no lightweight.*  
**\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz**
- Stout’s ‘Double I.P.A.’** 10.0% Style: Double / Imperial I.P.A. From Adamstown, PA  
*Strong, full bodied, deep golden ale brewed with copious amounts of Warrior hops for bittering plus Cascade and Willamette for aroma.*  
**\$5.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz**
- Two Brothers ‘Resistance I.P.A.’** 6.9% Style: American I.P.A. (Barrel Aged) From Warrenville, IL  
*Oak-aged, orange-amber ale. Complex aromas of oak, sweet malt, and piney hops lead to a crispness on the palate with citrus notes and pleasantly lingering finish.*  
**\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz**

## MAIN BAR – ON HANDPUMP

- Wadworth ‘The Bishop’s Tipple’** 5.0% Style: English Pale Ale From Devizes, Wiltshire, England  
*A rare opportunity to try this full-flavored strong bitter hopped with Saaz and Styrian Goldings. It was originally brewed by the now defunct Gibbs Mew Brewery to commemorate George Reindorp's appointment as Bishop of Salisbury in 1973. He said of the beer, "this blessed beer will be my undoing" and praised its "divine drinkability". This is the only place in all of New York City that has firkins of this beer. The brewery is so traditional that it still uses a horse drawn dray to deliver beer to its pubs in the county of Wiltshire.*  
**\$5.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz**
- Wandering Star ‘Mild at Heart’** **NEW BREWERY!** 4.3% Style: English Dark Mild Ale From Pittsfield, MA  
*A tasty British style dark mild ale from brewmaster Chris Post, warm fermented to accentuate dark fruit and roast malt notes. Hopped with Cluster and Perle.*  
**\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz**
- Wandering Star ‘Raindrop Pale Ale’** **NEW BREWERY!** 5.6% Style: American Pale Ale From Pittsfield, MA  
*Floor malted UK Maris Otter pale malt, plus crystal and chocolate malts, go in harmony with Palisade and Nelson Sauvin hops. Moderately bitter at 44 IBUs. Gyle #1.*  
**\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz**