

6th WILLIAMSBURG CASK BEER FESTIVAL

d.b.a.

dba BROOKLYN,
4th – 6th NOVEMBER 2011

Please drink responsibly. Never drink and drive.

THE GOTHAM
IMBIBER
New York City's Online
Grassroots Beer Resource
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 CO₂, 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

FESTIVAL BAR – ON GRAVITY DISPENSE

Bronx 'Pale Ale'

6.3% Style: American Pale Ale

From Pawcatuck, CT (Cottrell)

This deep amber ale is brewed with five different barley malts, generous additions of Cascade and Centennial hops. The British, German and American malts used provide a complex blend of caramel, biscuit, and nutty malt flavors. The hops provide a gentle, pleasant bitterness with an intense floral and citrus aroma. 34 IBUs. The Bronx Brewery is a welcome new NYC-based operation that shares facilities at Cottrell Brewery, and have their own fermenting vessel there.

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

Carton 'B.D.G.'

6.0% Style: "Brown Country Ale"

From Atlantic Highlands, NJ

"Brunch. Dinner. Grub". A New York first for this very new craft brewery, this is a "go-to brown ale designed for the table". Hints of lemon, tarragon, and thyme. 45 IBUs.

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

Climax 'Nut Brown Ale'

5.2% Style: American Brown Ale

From Roselle Park, NJ

Reddish brown with an aroma of sweet malt.. Caramel, nuts, malt, and moderate hops on the palate make for this beer to be a pleasant drinking experience. The finish is sweetish with caramel, nuts, and a hint of chocolate.

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

Green Flash 'Imperial I.P.A.'

9.4% Style: Double / Imperial I.P.A.

From San Diego, CA

A super-hoppy, high gravity, yet highly quaffable ale brewed with a unique blend of Summit and Nugget hops. 101 IBUs.

\$5.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz

New Jersey '60 Shilling Mild'

3.2% Style: Scottish 60/- Light Ale

From North Bergen, NJ

A full flavored session ale in the traditional Scottish 60 Shilling style. Start with this one and work your way up to the stronger ones. Rare to find this side of the Hudson. 25 IBUs.

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

- New Jersey ‘Garden State Stout’** **6.6%** Style: American Stout From North Bergen, NJ
A strong, full-bodied chocolate stout, brewed with real Belgian dark chocolate and dark malt, so quite sweet for the style.
\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz
- River Horse ‘Hipp-O-Lantern’** **9.0%** Style: “Imperial Pumpkin Ale” From Lambertville, NJ
Brewed with pumpkin puree and a range of spices, this is a very bold and strong take on the familiar seasonal pumpkin beer recipe.
\$5.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz
- Rooster Fish ‘Black I.P.A.’** **6.0%** Style: Cascadian Dark Ale From Watkins Glen, NY
An enticing aroma of hops, caramel, and burnt sugar leads to a pleasant balance of citrus and caramel on the palate. There are roast notes on the finish.
\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz
- Rooster Fish ‘Hop Warrior’** **7.6%** Style: Double / Imperial I.P.A. From Watkins Glen, NY
A very tasty full flavored ale with a strong but balanced malt and hop presence, it has earned the tag line - "Watch out, the Warrior will get you!" 90 IBUs, so it lives up to it's name!
\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz
- Weyerbacher ‘Verboten’** **6.0%** Style: Belgian Pale Ale From Easton, PA
Belgian-style Pale Ale with an American twist - brewed with pale, caramel, and wheat malts, and hopped with Centennial and Cascade hops to give it a distinctly American character. The medium bodied beer has a crisp palate and moderate bitterness coupled with the fruity esters from the abbey yeast strain.
\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz
- Other casks that may be tapped this weekend if needed: Williams Brothers ‘Octoberzest’ and ‘Midnight Sun’, Smuttynose ‘Star Island Single’, Brooklyn ‘Blast!’, New Jersey ‘Weehawken Wee Heavy’, Blue Point ‘White I.P.A.’*

MAIN BAR – ON HANDPUMP

- Rooster Fish ‘Dogtooth Pale Ale’** **6.5%** Style: American Pale Ale From Watkins Glen, NY
A dry pale ale with a pleasant bitterness and flavorful hops (46 IBUs). Described by the brewery as “a true beer drinker's dream”. They would seem to be right...
\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz
- Wandering Star ‘Mild at Heart’** **4.3%** Style: English Dark Mild Ale From Pittsfield, MA
‘Dark Mild’ English style session beer with the ABV and color of an Irish Stout but a nuttier, softer mouthfeel from crystal and chocolate malts, and a finishing dryness from aroma hops. Brewed for drinkability to extract the maximum complexity and flavor from a relatively ‘light’ beer, warm fermented to accentuate dark fruit and roast malt notes. Conceived for cask and perfect served as a Real Ale. Hopped with Cluster and Perle. 29 IBUs.
\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz
- Wandering Star ‘Bash-Bish-Bock’** **6.6%** Style: German Single Bock From Pittsfield, MA
A refreshing amber colored Bock brewed with German malt and noble variety hops, and a Munich lager yeast. Cool fermented and lagered to maturity, this beer is smooth, satisfying and malty without being cloying – aiming at the drinkability of a Sierra Nevada Glissade but to a genuine Single Bock style. Named after a Native American princess who met her end over the eponymous Berkshire County waterfall - the highest in the state of Massachusetts.
\$4.00 – 10oz / \$7.00 – 16oz / \$8.00 – 20oz
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