

Join the CASK beer revolution!

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8th WILLIAMSBURG CASK BEER FESTIVAL

d.b.a.

dba BROOKLYN, 1st – 4th NOVEMBER 2013 www.dba-brooklyn.com

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 60 bars and restaurants in New York City now have permanent cask availability, up more than 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 and www.cask-ale.co.uk

AT THE MAIN BAR

Sixpoint 'The Incredible Mild Ale'

4.7% Style: English Dark Mild Ale

From Brooklyn, NY

Mid-brown ale made from the second runnings of Old Redhooker barleywine, but with a 'cap' of English crystal malt to impart nutty & caramel notes. Rare.

\$5.00 – 10oz / \$7.00 – 16oz / \$9.00 – 20oz

Note that two of the handpumps on the bar will be out of use for at least part of the weekend due to several casks not being delivered on time. Presuming they are still on their way, expect a selection of the following to be tapped over the next few weeks: **Flying Dog 'Gonzo'**, **Wandering Star 'Jones Wood Session I.P.A.'** + **'Horatio I.P.A.'** + **'Catnip'**, **Brodie's 'Old Street Pale'**, **Adnams 'Broadside'** + **'Ghost Ship'** + **'Explorer'** + **'Lighthouse'**.

Please drink responsibly. Never drink and drive.

FESTIVAL BAR – ON GRAVITY DISPENSE

- 508 ‘MacMalty Dog Scotch Ale’** 8.4% Style: Scottish 90/- Wee Heavy From New York, NY
Part of a series of guest collaborations, this powerful, malt driven ale was brewed by Bill Coleman, cartoonist at Ale Street News. Primed with maple syrup.
\$6.00 – 10oz / \$9.00 – 16oz / \$11.00 – 20oz
- Bridge & Tunnel ‘Urban Farmhouse’** 6.8% Style: Pumpkin Ale From Queens, NY
Brewed with 4 fresh pumpkins weighing in at 72 lbs (50 lbs after roasting – over 1lb per gallon). Plus molasses, allspice, cinnamon, and clove. 30 IBUs.
\$5.00 – 10oz / \$7.00 – 16oz / \$9.00 – 20oz
- Bronx ‘Rye Pale Ale with Fennel’** 6.3% Style: Spiced Rye Beer From Pawcatuck, CT (Cottrell)
Chinook and Crystal hops impart herbal tones, while the addition of fennel in this special edition gives hints of licorice and anise.
\$5.00 – 10oz / \$7.00 – 16oz / \$9.00 – 20oz
- Galaxy ‘Don’t Panic’** 6.3% Style: Extra Special Bitter (E.S.B.) From Binghamton, NY
An easy drinking amber hued ale brewed with English Maris Otter malt. Galaxy Brewery opened 10 weeks ago, and is a welcome addition to the NY scene.
\$5.00 – 10oz / \$7.00 – 16oz / \$9.00 – 20oz
- Kelso ‘Pale Ale’** 5.7% Style: American Pale Ale From Brooklyn, NY
Locally brewed and tasty. There’s a mellow malt character and a light citrus nose, pleasantly hoppy with a smooth finish. 34 IBUs
\$5.00 – 10oz / \$7.00 – 16oz / \$9.00 – 20oz
- Mendocino ‘Imperial Barleywine Ale’** 11.0% Style: American Barleywine From Hopland, CA
Deep amber color with a full, robust body. There is a traditional warming malt flavor with a delightful hop finish. This is a big beer, drink with care!
\$7.00 – 10oz / \$11.00 – 16oz
- Rushing Duck ‘Naysayer Pale Ale’** 5.2% Style: American Pale Ale From Chester, NY
West Coast styled ale, with over 2 lbs. of hops per barrel it has a more hoppy character than most IPAs, but with a modest ABV, medium-light body. 35 IBUs.
\$5.00 – 10oz / \$7.00 – 16oz / \$9.00 – 20oz
- Rushing Duck ‘De Levende Doden’** 8.3% Style: “Belgian Porter with Cherries” From Chester, NY
Dutch for “The Living Dead”. There’s a rich chocolatey base, Trappist yeast and 7lbs of cherries per barrel gives De Levende Doden a complex fruitiness.
\$6.00 – 10oz / \$9.00 – 16oz / \$11.00 – 20oz
- Shmaltz / Cathedral Square ‘He’ Brew St. Lenny’s’** 10.0% Style: “Belgian Rye Double I.P.A.” From Clifton Park, NY
A collaboration with Cathedral Square Brewery of St. Louis, MO, this is a take on the Bittersweet Lenny’s but fermented with a Belgian yeast strain. Kosher.
\$7.00 – 10oz / \$11.00 – 16oz
- Sly Fox ‘Oatmeal Stout’** 6.0% Style: Oatmeal Stout From Pottstown, PA
All English hops: Target and East Kent Goldings, and three types of UK malt plus 50 lbs. of flaked oats giving this full-bodied beer its silky texture. 30 IBUs.
\$5.00 – 10oz / \$7.00 – 16oz / \$9.00 – 20oz
- Stone ‘Levitation Ale with Blood Orange Peel’** 4.4% Style: American Amber Ale From Escondido, CA
Deep amber with rich & roasty malt flavors, a big hoppy character, citrus overtones and modest alcohol. Also dry-hopped with Mandarinina.
\$5.00 – 10oz / \$7.00 – 16oz / \$9.00 – 20oz
- Stone ‘I.P.A. with Szechuan Peppercorns & Orange Peel’** 6.9% Style: American I.P.A. From Escondido, CA
A bountiful hop aroma and rich hop flavor is supplemented with the addition of peppercorns and orange peel. Citrusy and spicy! 70+ IBUs.
\$6.00 – 10oz / \$9.00 – 16oz / \$11.00 – 20oz