

Join the CASK beer revolution!

www.cask-ale.co.uk/us

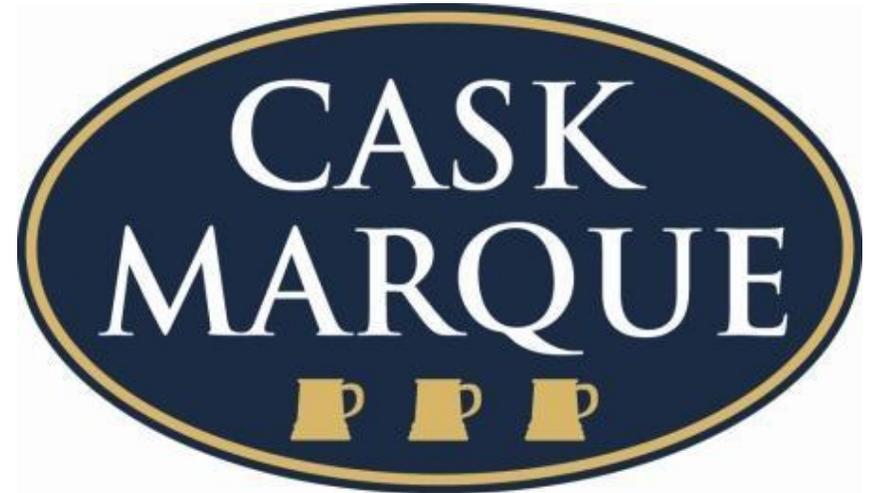
and

www.gotham-imbiber.com

9th WILLIAMSBURG
CASK BEER FESTIVAL
dba BROOKLYN
9th – 12th OCTOBER 2014

d.b.a.

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 65 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

d.b.a. Brooklyn is one of only 9 bars in the U.S.A. to have achieved the sought after Cask Marque quality accreditation

Please drink responsibly. Never drink and drive.

AT THE MAIN BAR – ON HANDPUMP

508 'Virgin Snow'

9.0% Style: Imperial Stout with spices From New York, NY

An innovative beer brewed by Chris Cuzme and Brian Bennett. Spiced with Peruvian peppers and Vietnamese coffee beans. Complex and warming.

\$7.00 – 10oz / \$10.00 – 16oz

Sly Fox 'Hop Project 05256' (*compare with 07270*) 6.1% Style: American Pale Ale

From Pottstown, PA

A single hopped pale ale brewed with a new experimental hop variety, known simply by its hop breeding program number. Derived from Apollo & Merkur.

\$6.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz

AT THE FESTIVAL BAR – ON GRAVITY DISPENSE

Abita 'Coffee Dog'

5.6% Style: Brown Ale

From Covington, LA

A rare version of Turbodog infused with coffee and hopped with Willamette; dark brown, mildly roasty with a touch of sweetness.

\$6.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz

Finback 'Le Porter Kaldi with Habanero & Cocoa Nibs'

6.8% Style: Coffee Porter with spices

From Glendale, NY

This is a special version of Finback's American Porter, enhanced with habanero and cocoa nibs, plus a touch of cinnamon. Hot chocolate cask beer!

\$6.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz

Greenpoint Beer & Ale Co. 'Pottery Hill'

3.2% Style: English Bitter

From Brooklyn, NY

Hopped with UK Bramling Cross & UK Pilgrim; dry hopped with East Kent Goldings. Pottery Hill was where a local porcelain works was established in 1848.

\$6.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz

Greenpoint Beer & Ale Co. 'Runner'

5.0% Style: English Porter

From Brooklyn, NY

Historic London Porter, brewed locally. Bittersweet chocolate, tobacco, a touch of bread and coffee, low roast and minimal hop usage of UK Fuggle.

\$6.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz

Greenpoint Beer & Ale Co. 'Clifford Pl.'

6.0% Style: American Pale Ale

From Brooklyn, NY

Simcoe & Amarillo hops give orange, pine, and tropical flavors. A little toasty with a pleasant caramel malt character. Brewed eight blocks away.

\$6.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz

Keg & Lantern 'Atlantic Lager'

5.2% Style: Vienna Lager

From Brooklyn, NY

From Greenpoint's other brewpub comes this easy drinking, deep amber-chestnut hued, malt driven cask lager. Smooth on the palate with some fruitiness.

\$6.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz

Sierra Nevada 'Flipside Red I.P.A.'

6.2% Style: American I.P.A.

From Chico, CA

Tropical fruit and fresh, grassy, citrus hop flavors come from the use of whole-cone Citra, Simcoe, and Centennial. Unusual to find in cask-conditioned form.

\$6.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz

Sly Fox 'Hop Project 07270' (*compare with 05256*)

6.1% Style: American Pale Ale

From Pottstown, PA

A single hopped pale ale brewed with a new experimental hop variety, known simply by its hop breeding program number. Derived from Apollo & UK Target.

\$6.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz

Thirsty Dog 'Rise Of Mayan Dog'

7.3% Style: American Stout

From Akron, OH

This is a bittersweet, big, bold, black beer filled with traditional old world Mayan spices, including honey and cocoa nibs. Complex and very enjoyable.

\$6.00 – 10oz / \$8.00 – 16oz / \$10.00 – 20oz

Transmitter 'B2 - Brandy Barrel Aged'

9.4% Style: Russian Imperial Stout

From Long Island City, NY

This is one of two versions of 'B2', the other one being rum barrel aged. Roasty, warming, fruity, and oaky. Fermented with a Belgian yeast strain. 48 IBUs

\$7.00 – 10oz / \$10.00 – 16oz

d.b.a.

www.dba-brooklyn.com