

'CASK HEAD' CASK ALE FESTIVAL #16

The Brazen Head, Brooklyn, 7 – 9 November 2008

Please note the following beers will be available on a rotating basis, about eleven or twelve at any one time. Read the cask labels for what is available now.

- Blue Point 'Blueberry Ale'** (4.6%) *Style: Fruit Beer* *From Patchogue, New York*
Pale and subtly fruity ale from our friends on Long Island, good for a session.
- Cape Ann 'Fisherman's Brew'** (5.5%) *Style: Amber/Red Lager* *From Gloucester, Massachusetts*
A pleasant mid-dark lager with toasted malt notes.
- Cape Ann 'Fisherman's I.P.A.'** (5.5%) *Style: American I.P.A.* *From Gloucester, Massachusetts*
A golden ale with a refreshing hop character and balancing malt.
- Captain Lawrence 'Pleasantville Smoked Porter'** (6.4%) *Style: Robust Porter* *From Pleasantville, New York*
Dark and a little peaty with moderate smokiness and a malt sweetness, hopped with Willamette and Goldings.
- Chelsea 'Autumn Amber Wheat'** (5.6%) *Style: American Pale Wheat Ale* *From Chelsea Piers, Manhattan*
A hazy, orange-amber wheat beer with a little spiciness which is very easily imbibed.
- Chelsea 'Obergäriges Festbier'** (5.9%) *Style: Hybrid Ale* *From Chelsea Piers, Manhattan*
Brewed with Vienna malts which impart a copper color and subtle toasty flavor, this beer is Chelsea's interpretation of the Octoberfest beers of Bavaria. The name means 'top fermented'. A hearty dose of Bavarian hops went into this brew.
- Chelsea 'Gotham Stout'** (6.0%) *Style: American Stout* *From Chelsea Piers, Manhattan*
Dark and complex with more than a hint of roasted barley coming through on the palate.
- Chelsea 'Catskill Hop Harvest'** (6.4%) *Style: American I.P.A.* *From Chelsea Piers, Manhattan*
Brewed with fresh hops of an unknown variety from the Catskills, this is a pleasant, golden IPA with a nice malt balance.
- Chelsea 'Hop Angel I.P.A.'** (6.9%) *Style: American I.P.A.* *From Chelsea Piers, Manhattan*
Golden, hoppy India Pale Ale brewed locally at New York City's only true brewpub.
- Chelsea '1000 Gyle Imperial Mild'** (10.9%) *Style: Barleywine* *From Chelsea Piers, Manhattan*
Chelsea's 1000th brew, a powerful barleywine with notes of honewdew melon. The name is an oxymoron, intended as a light-hearted poke at all the brewers of "imperial this and imperial that". Brewed earlier this year and matured in the cask.
- Clipper City 'Loose Cannon'** (7.2%) *Style: American I.P.A.* *From Baltimore, Maryland*
"Hop Cubed Ale", a brew generously hopped with Magnum, Centennial, Chinook, Amarillo, and Palisade.
- Clipper City 'Winter Storm'** (7.5%) *Style: Extra Special Bitter* *From Baltimore, Maryland*
"Category 5 Ale", a tasty amber ESB hopped with Magnum, Fuggles, Cascade, Centennial, and Chinook.
- Clipper City 'Peg Leg'** (8.0%) *Style: Imperial Stout* *From Baltimore, Maryland*
From the 'Heavy Seas' range, this is rich and black with notes of roasted coffee, molasses, toffee, caramel, and chocolate.
- Elysian 'The Wise E.S.B.'** (5.9%) *Style: Extra Special Bitter* *From Seattle, Washington*
Golden, toastey, orangey copper ale named after the goddess Athena, hopped with Chinook for bittering, finished with Cascade and Centennial.
- Elysian 'Dragonstooth Stout'** (7.2%) *Style: American Double Stout* *From Seattle, Washington*
A velvety smooth stout, malty and chocolatey. Hopped with Magnum, with finishing hops Cascade and Centennial.
- Empire 'Maple Porter'** (6.8%) *Style: Robust Porter* *From Syracuse, New York*
A dry porter brewed with the addition of pure maple syrup from Critz Farms. The syrup was added at the end of the boil so the sugars were fermented. This leaves the beer with the subtle aroma of maple syrup and a hint of sweetness as well.
- Empire 'India Pale Ale'** (7.0%) *Style: American I.P.A.* *From Syracuse, New York*
Agressive use of fruity American hops is what this beer is all about. An intense hop bitterness is followed by a balancing hop flavor and full hop aroma. Notes of citrus and grapefruit may be detected.
- Flying Dog 'Snake Dog I.P.A.'** (5.8%) *Style: American I.P.A.* *From Frederick, Maryland*
Warrior, Columbus, and Goldings give a pronounced hop bite to this amber refresher.
- Green Flash 'Le Freak'** (9.2%) *Style: Belgian I.P.A.* *From Vista, California*
A hoppy hybrid. Strong, full-bodied, hazy golden with a taste collision of pine, citrus, and candi sugar.

Heartland 'Summer Vice' (4.5%)	<i>Style: Hefeweizen</i>	<i>From Fort Greene, Brooklyn</i>
A cloudy wheat beer brewed locally, there are notes of banana and clove.		
Heartland 'Oktoberfest' (5.0% est'd)	<i>Style: Märzen</i>	<i>From Fort Greene, Brooklyn</i>
A deep reddish-chestnut seasonal lager, full bodied with a malty, slightly nutty backbone.		
Heartland 'Bourbon Aged Raspberry Stout' (5.0%)	<i>Style: Fruit beer, wood aged</i>	<i>From Fort Greene, Brooklyn</i>
A complex, interesting, and rare offering from brewmaster Kelly Taylor, dark and woody with a slight fruit tartness.		
Kelso 'Satisfaction' (3.5%)	<i>Style: English Bitter</i>	<i>From Fort Greene, Brooklyn</i>
Delicate malt background and fresh flavors of English hops make this fall session ale very enjoyable and, well, satisfying.		
Kelso 'Brooklyn Brett' (5.5%)	<i>Style: Wild Ale</i>	<i>From Fort Greene, Brooklyn</i>
Belgian Golden Ale refermented with wild yeast for six months, a little tart and very interesting.		
Michigan 'Little Chernobyl' (4.5%)	<i>Style: Robust Porter</i>	<i>From Webberville, Michigan</i>
A tasty dark porter brewed from the same grains as the Russian Imperial Stout (second runnings).		
Michigan 'Russian Imperial Stout' (13.7%)	<i>Style: Imperial Stout</i>	<i>From Webberville, Michigan</i>
Huge, black, complex, dangerously drinkable. Be very careful, this stuff is stronger than most wines.		
New England 'Sea Hag I.P.A.' (6.2%)	<i>Style: American I.P.A.</i>	<i>From Woodbridge, Connecticut</i>
Copper-hued and well balanced with a fair hoppiness.		
Otter Creek 'Wolaver's All American Ale' (6.0%)	<i>Style: Pale Ale (Hybrid)</i>	<i>From Middlebury, Vermont</i>
A new, limited edition ale using home-grown organic Fuggles and Goldings hops and domestic organic malts. There are notes of tangerine in this enjoyable, 100% American brew.		
Sierra Nevada 'Porter' (5.6%)	<i>Style: Robust Porter</i>	<i>From Chico, California</i>
Dark and well balanced, bittered with Goldings hops - with Willamette as the finishing hop.		
Sierra Nevada 'Harvest Wet Hop Ale' (6.3%)	<i>Style: American I.P.A.</i>	<i>From Chico, California</i>
Autumnal, fresh tasting golden ale made with 'green' hops harvested on the day of brewing.		
Sixpoint 'Apollo' (5.5%)	<i>Style: American Wheat Ale</i>	<i>From Red Hook, Brooklyn</i>
American wheat beer with plenty of body and a pronounced hoppiness for the style.		
Sixpoint 'Brownstone Ale' (5.7%)	<i>Style: American Brown Ale</i>	<i>From Red Hook, Brooklyn</i>
A well-balanced brown ale brewed locally, a superb session beer.		
Sixpoint 'Otis' (6.1%)	<i>Style: Oatmeal Stout</i>	<i>From Red Hook, Brooklyn</i>
Dark and fairly roasty with mild coffee notes and a dry finish. Brewed nearby in Red Hook.		
Two Brothers 'Heavy Handed I.P.A.' (6.2%)	<i>Style: American I.P.A.</i>	<i>From Warrenville, Illinois</i>
This harvest time ale is brewed with freshly picked 'wet' hops for a fresh, grassy taste.		
Two Brothers 'Cane and Ebel' (7.0%)	<i>Style: Rye Beer</i>	<i>From Warrenville, Illinois</i>
An interesting ale brewed with 35lbs of palm sugar from Thailand, and hopped with Summit and Simcoe.		
Victory 'Centennial' (6.8%)	<i>Style: Extra Special Bitter</i>	<i>From Downingtown, Pennsylvania</i>
A new English style brew, pleasant to drink with a moderate Centennial hoppiness.		
Weyerbacher 'Hops Infusion' (6.2%)	<i>Style: American IPA</i>	<i>From Easton, Pennsylvania</i>
Amber ale hopped with seven varieties – Simcoe, Magnum, Cascade, Liberty, Saaz, Fuggles, and East Kent Goldings.		
CIDER Warwick Valley 'Doc's Cassis' (5.5% est'd)	<i>Style: Blackcurrant Cider</i>	<i>From Warwick, New York</i>

**TASTING NOTES ARE FROM BEER DEMYSTIFIER: NEW YORK CITY
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FUTURE GOTHAM IMBIBER CASK FESTIVALS:

**20th-23rd November 2008 - English Cask Festival at Rattle 'n' Hum, E.33rd St., Manhattan;
5th-7th December 2008 at Coles/Mr. Goodbar, Buffalo, NY
6th-8th February 2009 – 'Cask Head' #17, here at The Brazen Head.**

Alex Hall, 7 November 2008 1110