



18th 'CASK HEAD' CASK ALE FESTIVAL



The Brazen Head, Brooklyn, 1 - 3 May 2009

Please note the following beers will be available on a rotating basis, up to 12 at any one time.

Read the cask labels for what is available now.

- Blue Point 'Rastafar Rye - Barrel Aged'** (5.5%) *Style: Rye Beer/Wood Aged* *From Patchogue, New York*
Brewed with rye as 10% of the malt bill, this is a slightly spicy brew hopped with Cascade and aged in a whisky barrel.
- Captain Lawrence 'Espresso Stout'** (6.0%) *Style: Dry Stout* *From Pleasantville, New York*
Made with Black Cow Coffee roasted in Croton on Hudson. Very smooth and black with a nice rich espresso flavor.
- Chelsea 'Checker Cab Blonde Ale'** (5.5%) *Style: Kölsch* *From Chelsea Piers, Manhattan*
A crisp kölsch-style ale brewed with 10% ratio of wheat malt and hopped with the German variety of Santiam. Refreshing with a dry finish and a delicate hop flavor and aroma.
- Chelsea 'Showers & Flowers Spring Wheat'** (7.0%) *Style: American Wheat Ale* *From Chelsea Piers, Manhattan*
Tasty, slightly herbal seasonal wheat beer with some spice and citrus notes.
- Chelsea '90 Shilling Scotch Ale'** (8.1%) *Style: Scottish 90/- 'Wee Heavy'* *From Chelsea Piers, Manhattan*
Malty and complex, this 'Wee Heavy' is brewed with Maris Otter and other imported malts.
- Chelsea '1000 Gyle Imperial Mild'** (10.9%) *Style: Barleywine* *From Chelsea Piers, Manhattan*
A powerful barleywine with notes of honeysuckle melon. The name is an oxymoron, intended as a light-hearted poke at all the brewers of "imperial this and imperial that".
- Defiant 'Single Finger I.P.A.'** (7.0%) *Style: American I.P.A.* *From Pearl River, New York*
This is a refreshing copper hued I.P.A. with lemon and pine notes.
- Heartland 'Buffalo Bock'** (5.9%) *Style: Bock* *From Fort Greene, Brooklyn*
There's a mellow sweetness and a touch of toasted caramel detectable in this smooth, mahogany colored, locally brewed lager.
- Heartland 'Full Moon Barleywine'** (10.0%) *Style: Barleywine* *From Fort Greene, Brooklyn*
A spicy, hoppy, tawny-coloured winter barleywine packed with English malt and American hops, warming with toffee notes.
- Hook Norton 'Hooky Bitter'** (3.6%) *Style: English Bitter* *From Oxfordshire, England*
A classic English session ale, well balanced with a hoppy and fruity aroma.
- Left Hand 'Jackman's Pale Ale'** (5.2%) *Style: American Pale Ale* *From Longmont, Colorado*
Spicy, floral, medium-bodied, crisp and refreshing, with plenty of hop flavor and hop aroma.
- Left Hand 'Milk Stout'** (5.3%) *Style: Milk / Sweet Stout* *From Longmont, Colorado*
Dark and silky with a slight underlying sweetness. Very pleasant and easy drinking.
- (The) Livery 'Bluejackets Best I.P.A.'** (6.2%) *Style: English I.P.A.* *From Benton Harbor, Michigan*
This is a single malt-English pale, and single hop-English Fuggles, India Pale Ale with a rich golden color and spicy finish.
- Oskar Blues 'Dale's Pale Ale.'** (6.5%) *Style: American Pale Ale* *From Lyons, Colorado*
Brewed with hefty amounts of European malts and four kinds of American hops, this pale ale packs a tasty punch.

- Ridgeway 'Ivanhoe'** (5.2%) *Style: English Pale Ale* *From Horsham, West Sussex, England*
Amber-gold pale ale from England with a good balance of malt and hops.
- Ridgeway 'Foreign Export Stout'** (8.0%) *Style: Foreign Export Stout* *From Horsham, West Sussex, England*
Dark and robust with an aroma of coffee and fresh spices. There are hints of licorice, caramel, and raisin on the palate.
- Sixpoint 'Ginger Midge'** (5.7%) *Style: "Ginger Wheat Ale"* *From Red Hook, Brooklyn*
Specially commissioned by Alex Hall for local cask events, this is a tasty dark wheat beer infused with Chinese Stem Ginger.
- Sly Fox 'Chester County Brown Ale'** (4.2%) *Style: American Brown Ale* *From Royersford, Pennsylvania*
An easy drinking Northern English style Brown Ale made with pale malt, crystal malt, chocolate malt & Target hops.
- Sly Fox 'Boadicea Pale Ale'** (5.4%) *Style: American Pale Ale* *From Royersford, Pennsylvania*
A single-varietal hopped beer, amber and floral, using a type of hop named after a Roman-era English tribal queen.
- Stoudt's 'Double I.P.A.'** (10.0%) *Style: Double / Imperial I.P.A.* *From Adamstown, Pennsylvania*
Strong, full bodied deep golden ale with an intense Warrior, Cascade, and Centennial hop character..
- Victory 'Hop Devil I.P.A.'** (6.7%) *Style: American I.P.A..* *From Downingtown, Pennsylvania*
An ever popular, bold, spicy, full bodied I.P.A. with notes of grapefruit and pine.
- Victory 'Storm King Imperial Stout'** (9.1%) *Style: Russian Imperial Stout* *From Downingtown, Pennsylvania*
With a huge, Pacific Northwest hop aroma & character upfront, Storm King subsides into massive, roast malt complexity.
- Voodoo 'Pizilla'** (6.7%) *Style: Keller Bier* *From Meadville, Pennsylvania*
This is a golden, fresh tasting, strong Czech-style Pilsner - Keller hybrid lager which is quite strong and bold.
- Voodoo '4 Seasons I.P.A.' (Spring)** (8.0%) *Style: American I.P.A..* *From Meadville, Pennsylvania*
A citrusy I.P.A., golden and refreshing, that changes recipe each season.
- Voodoo 'Gran Met'** (10.5%) *Style: Tripel* *From Meadville, Pennsylvania*
Belgian Tripel-style strong pale ale, easy drinking with hints of sweetness and a touch of spice. Very clean on the palate.
- Weyerbacher 'Old Heathen'** (8.2%) *Style: Russian Imperial Stout* *From Easton, Pennsylvania*
Rich, velvety and deliciously complex, brewed with seven types of malt and two varieties of hops.
- RESERVE CASKS include Oskar Blues 'Old Chub' & 'Ten Fidy', Voodoo 'Wynona's Big Brown Ale', Kelso 'Porter' & 'St. Gowanus', Sly Fox 'American ESB', Brooklyn 'Intensified Coffee Stout' & 'Pennant Pale Ale '55'.**
These will be tapped if needed, otherwise they will be on the regular bar over the next couple of weeks.

Tasting notes are from

BEER DEMYSTIFIER: NEW YORK CITY by Alex Hall

>>>>>>> www.gotham-imbiber.com <<<<<<<<

FUTURE GOTHAM IMBIBER CASK FESTIVALS:

5th-7th June 2009 - 'Glastonwick '09' Cask Ale and Music Festival, near Brighton, England. www.cask-ale.co.uk

11th-13th September 2009 in multiple locations - see www.gotham-imbiber.com nearer the time for details.