

BEER GURU SHEET

The following list showcases the beers we've brewed or plan to brew for our Tap Room. Our beer menu changes on a regular basis, so call ahead if you're looking for a certain style...209-250-2042. Cheers!

STANDARD BEERS

“HOPS OF WRATH” INDIA PALE ALE – The IPA style was developed by the British to enable beer to survive a long voyage by ship from Britain to the colonies in India to supply the troops during the late 1700s and early 1800s. Beer usually spoiled on the trip, so a higher alcohol content and additional hops were used as natural preservatives. Our version is the American style, using a higher hopping rate than the British style, and American hops that produce citrusy and herbal/floral aromas. Moderate bitterness. 6.6% Light amber color. 50 IBUs

LAGER – The lager category encompasses many beers that use lager yeast, which ferments at the bottom of a vessel and can withstand cold temperatures, while ales are traditionally top fermenters and will not ferment cold. Lagers are cold conditioned to smooth out flavors. Ours is based on a Munich Helles style developed in Germany as a light colored lager with a balanced malt and hop profile. Low hop bitterness. Grainy pilsner malt aroma. 4.3% Light gold color. 14 IBUs

BUCKWHEAT ALE – This beer does not really fit into a style guideline. It is something our brewmaster came up with, somewhat similar to a British mild. The use of Buckwheat is rare in the brewing industry and it contributes an earthy aroma very different from other beers. Low bitterness. Complex malt character. 4.9% Light reddish/brown color. 25 IBUs

“HOBO” CRYSTAL WHEAT – Americans stole a traditional German hefeweizen and switched the yeast to remove the banana and clove aromas. We went a step further and stripped the yeast out with filtration to provide a light, crisp, lager-like wheat beer. Low bitterness. Mild grainy flavor and aroma. 5% Light straw color. 16 IBUs

“FRUIT TRAMP” FRUIT WHEAT – The base beer for this is Hobo with a lower hopping rate. We then add raspberry puree during secondary fermentation for natural fruit flavor and aroma without additional sweetness. Low bitterness. Slightly tart. 5% Light straw color with a slight pink in the body and head. 16 IBUs

STOUT – Another classic British creation, although the history is a bit sketchy, we will say that stout is a stronger version of a porter (another beer style) characterized by relatively large amounts of roasted barley and/or black malt making the brew very dark and giving it a roast bitterness with coffee-like and chocolate flavors. Our stout uses the addition of oats and brown sugar for added complexity. Low hop bitterness. Roasty. Complex malt character. 5.6% Black color. 28 IBUs

“OLD WIRE” RUSTY ALE – We use British specialty malts and American hops to make a beer similar to a pale ale, but slightly darker in color and lower in bitterness. This beer is a fine example of balance between malt sweetness and hop bitterness. 5.2% Amber color. 23 IBUs

RYE EXTRA PALE – Pilsner and two row malts make for a very light colored pale ale with a noticeable hop bitterness that brings a dry finish. The use of Rye malt adds a subtle spicy character. It has properties similar to a light lager, so it is a good intro beer. 4.8% Straw color. 30 IBUs

GALAXY PALE ALE – Like Old Wire, Galaxy Pale celebrates balance. It finishes slightly drier than the Rusty Ale and has a unique aroma of Citrus, Pine, and hints of tropical fruit from the use of Australian Galaxy hops in the finish. 5.4% Deep gold color. 23 IBUs

BIG BEERS

DOPPELBOCK – Doppel means double and bock is a higher strength German lager. This style was originally created by Franciscan monks in Germany known as Paulaners. It was used as a source of nutrients during times of fasting such as lent. Liquid bread, basically. It is a showcase for malt aromas and flavors. Being a lager, it is cold conditioned for long periods to smooth out flavors. Our doppelbock has caramel-like aromas, very low roast, and a hint of licorice in the aroma. Very low bitterness. 7.5% Reddish brown color. 29 IBUs

SCOTCH ALE – The Scottish were some of the first in the UK to brew lager beers. Prior to this, they brewed ales at lower than normal temperatures with small amounts of dark malts. The Scotch ale is a higher strength version of this type of ale with clean malt aromas and flavors and a touch of crystal malt. Malt sweetness dominates this beer's flavor. Extremely low perceived bitterness. 7.6% Reddish brown color. 35 IBUs

BELGIAN STYLE DARK ALE – Belgium is home to many unique beers that until recently didn't really have style guidelines. Belgians brew beer to taste good, not fit into a category. Their brewing is a part of their culture and they take great pride in their creations. Our first Belgian style to be released falls somewhere between an Abbey style developed at Trappist monasteries and a Dark Strong. The use of relatively large portions of sugar in the brew give added alcohol while lightening the body of the beer. Belgian yeasts provide spicy and fruity aromas. Low bitterness. Caramel-like sweetness and aroma. 8.3% Deep reddish brown color. 27 IBUs

DOUBLE IPA – Americans like “more”. We took the IPA style, ramped it up and dumped in loads of hops. This creates a beer with alcohol presence in the aroma and complex hop aromas of citrus, floral and herbal notes. Malt sweetness provides a backbone. High bitterness balanced by malt sweetness. 8.7% Deep gold color. 90+IBUs

STRONG ALE – Based on a high strength British style known as Stock Ale or Old Ale, this beer is made to age. This would be the beer families would pull out to impress guests in years past. Some breweries also use it to blend with lighter strength beers. Malt forward beer with moderate hop bitterness. 9.2% Hazy reddish color. 38 IBUs

MARZEN – September into Oktober is a time for festivals loaded with drinking copious amounts of beer and eating a lot of food. Festival beers are usually a little stronger than the standard lagers, and ours is a little above the traditional level. It is a deep red/orange lager with a big malty nose and just enough bitterness to keep it from being sweet. A delicious take on a German traditional lager. 6.4%. 22 IBUs

SPECIALTY BEERS

CABERNET BARREL AGED SCOTCH ALE – Just for fun, our brewmaster tossed our Scotch ale into American Oak Cabernet barrels from Albeno Munari Winery in Murphys, California. The beer resided in the barrels at a higher temperature than normal for a little over a month and developed subtle red wine and oak aromas and flavors. A hint of vanilla aroma and flavor from the barrel is noticeable. Otherwise, characteristics follow that of the base Scotch Ale. 7.6% Reddish brown color. 27 IBUs

BARREL-AGED CABERNET OLD WIRE/ZINFANDEL BARLEYWINE BLEND – The name is a mouthful and explains what we did with two barrel-aged beers...blended them. The high alcohol content and fruity/maltiness of the barleywine smooths out the hop character and bitterness of the Old Wire. The added fruity and vanilla character from the two barrels and different wines add complexity to this intriguing concoction. Calculated alcohol content is 7.3%. Light straw/orange color. Around 40 IBUs

FALL AND WINTER RELEASES

BARLEYWINE – Barleywines are brewed and reserved for special occasions. Big malt and fruit flavors along with significant amounts of hops balance this big alcohol beer. Aging is important for this style of beer. Ours was brewed one year ago! 9.7% Dark amber color. 70 IBUS

VIENNA LAGER – This is like Marzen's little brother. Vienna, Marzen and Oktoberfest beers share a similar origin and fall into the same category of lagers. The Vienna is the lightest in color of the three. Vienna malt is a specially kilned malt that adds a particular aroma and flavor to the beer, as well as adding a fullness of body. We threw in some dark Munich malt, as well, to punch up the color just a bit. 4.3%. Light orange color. 20 IBUs

BELGIAN PALE – Everyone else has a pale ale, so why not the Belgians, too? This would be the most unique of the pales, however. The Belgian yeast adds clove and spice flavor and aroma along with a fruitiness. Hops are subdued and there is a light bitterness. 6% Light amber color. 22 IBUs

BALTIC PORTER – This originated in the region bordering the Baltic Sea and is a take off of English porters. Originally an ale, brewers in the region switched over to Lager yeast making this big, dark beer extremely smooth and chocolatey. It lacks the roast bitterness of a stout, but has layers of chocolate, coffee, caramel, perhaps toffee, and a wine-like finish. Should finish at 9.3%, Black color with hints of ruby when held to the light. 35 IBUs

TRIPLE – Another Belgian classic. Pilsner malt and German specialty malts provide the malt backbone for this beer. Invert sugar is used to boost the strength, as well as thin the body and dry out the beer. It is a sipping beer with deceiving strength, as the alcohol content should be well hidden. As with many Belgian beers, the yeast plays a crucial part supplying the spicy/fruity character. Glacier hops and Grains of Paradise supply an additional pepperiness. 9%+ Light yellow to amber in color. 30 IBUs

STOCK ALE – Don't get us wrong, we loved our Strong Ale, but we didn't feel it was worthy of the name Stock Ale. This is a revamp on the Strong Ale, a traditional British beer made big for aging. The new version should clean up a little of the fruitiness and smooth out some of the rough edges and add more complexity. Big sipper at 10.1%. Reddish color. 43 IBUs

SUPER TRAMP– Our fruit beer, Fruit Tramp, has been very popular so like good Americans, we want more. That means more malt, more fruit, more, more, more. Few brewers will take a wheat beer to the level of wheat wine, but we did. The recipe is almost double that of Fruit Tramp. 168 pounds of strawberry puree was added to the fruity beast. Be careful, it's sneaky. It rings in at a well hidden 9.8% Straw colored. 24 IBUs

WINTER ALE – This is a lightly spiced winter warmer brewed with many dark malts from across the world for a beautiful level of malt complexity offset by just enough hops for balance. Italian plum puree adds another layer of subtle flavor. 6.8% Brown color. 50 IBUs

JACK DANIEL'S BARREL-AGED – Our Scotch Ale aged some time in Jack Daniel's barrels to develop some oak, vanilla and whiskey character. Very limited release. 7.6%

SCOTTISH ALE – This is another malt showcase that, like the Scotch Ale, has a full body and somewhat sweet finish, but has a more sessionable alcohol content allowing for the responsible enjoyment of several pints. It has an aroma that is reminiscent of a little doppelbock. 5.1% Deep brown in color. 25 IBUs