



# Newsletter

## New Releases/Coming Soon

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**21<sup>st</sup> Amendment Monk's Blood** - This beer pays homage to the monks of Belgium's monasteries who have been brewing some of the world's great beer for centuries. During times of fasting, the monks subsist solely on beer, which they refer to as "liquid bread." Beer, quite literally, is in their blood. The most sublime of the monk's premium brews is dark like blood, rich and nourishing. 8.3%.

**Ithaca Ground Break (Saison)** - An Americanized - think hoppy - Saison. It's brewed with generous amounts of Amarillo, Crystal and Glacier hops and flaked rye. It's fermented with a blend of Dupont (Belgian) and Chico yeasts. 6%.

**Kelso Rauchbier** - Specialty malts from a family farm in Massachusetts make this delicately smoked amber lager one of a kind. Mellow maltiness with a rounded cherry

wood aroma. 5%

**Peak Organic Simcoe Spring Ale** - The latest seasonal brew from Peak is a classic Pale Ale that is dry-hopped with a generous amount of Simcoe hops. Simcoe hops have a lot of fruity and piney flavors. Because of the restrained malt profile the flavor of the hops really pop. 5.5%

**Sly Fox Seamus Irish Red Ale** - An Irish-style Red Ale brewed seasonally in honor of St. Patrick's Day. It is made with British Pale, Crystal and Chocolate malts, then hopped with Centennial and East Kent Goldings. Seamus Red is nicely balanced, smooth drinking with a delightful hop finish. 4.9%.

**Southampton Abbot 12** - This strong, dark ale was inspired by the beers brewed by the Trappist monks of Belgium. There are a few

versions of this style of ale that are imported to the US and they are generally referred to as "Quadruple" to differentiate them from the more typical "Triple" and "Double" beers made by the monks. This complex beer has notes of raisins, figs and caramel and a pronounced dark rum character. Deceptively smooth, this strong ale makes a great after dinner sipping brew. 9.9 %.

**Southampton Biere de Mars** - French for "March Beer," Southampton's Biere de Mars is brewmaster Phil Markowski's classic interpretation of an authentic French farmhouse-style Biere de Garde. This version is brewed with a blend of wheat and barley malts and a generous amount of continental hops. It is cool fermented and aged to give it a clean, smooth, lager-like character. 6.5%.

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## Beer Terms 101

This is the first in a series of articles that will highlight terminology related to beer and brewing. The purpose is to educate both the sales team here at Manhattan Beer and you, our retail customers. The more knowledgeable we all are about the beers we buy and sell the more beer we will both sell. I will attempt to present these terms in groups that relate to and build upon each other.

**Aerobic** - Any organism, such as top fermenting ale yeast strains, that needs oxygen to sustain itself.

**Ales** - These are beers which are made with top fermenting yeast strains (*Saccharomyces cerevisiae*), which means that the yeast ferments at the top of the fermentation tank. They ferment at higher temperatures (typically 60-75 degrees Fahrenheit) than the yeast strains used to ferment lagers. Ales usually absorb more of the byproducts of fermentation which can cause a fruity or estery nose or flavor. They are said to be the oldest style of beer in the world. Ale yeasts (or top-fermenting yeasts) are aerobic which simply means that they need oxygen to metabolize sugars and turn them into alcohol and CO<sup>2</sup>.

**Anaerobic** - Any organism, such as bottom fermenting yeast strains, that does not need the presence of oxygen to sustain itself.

**Esters** - These are volatile flavor compounds naturally created by certain yeasts during fermentation. They are often fruity, flowery or spicy. They may occur intentionally or unintentionally. Esters are common in many ales and much less common (if not considered a flaw) in most lagers. Esters are influenced by three factors: yeast characteristics, wort composition and fermentation conditions. Some yeast strains are characterized by creating high levels certain esters such as those used to create the banana and clove flavors in a traditional German wheat beer.

**Estery** - An aroma or flavor which is reminiscent of flowers or fruits. Estery aromas and flavors are far more common/pronounced in ales than in lagers. These flavors/aromas can be caused by certain yeast strains or by higher fermentation temperatures and sometimes even wort composition.

**Lagers** - These are beers which are

made with bottom fermenting yeast strains (*Saccharomyces uvarum*) which means that the yeasts ferment at the bottom of the fermentation tank. (As a side note, bottom fermenting yeasts were once known as *Saccharomyces carlsbergensis* and were named after the Carlsberg Brewery where they were first isolated as a pure strain in 1883.) Lager comes from the German word for 'to store'. Lagers are fermented at lower temperatures (typically 44-59 degrees Fahrenheit) and for longer periods of time than ales. The cooler temperature and longer fermentation periods inhibit the natural production of esters and other byproducts of fermentation creating a crisper, cleaner tasting beer. Most German and North American beers are lagers. Lager yeasts (or bottom fermenting yeasts) are anaerobic which simply means that they are able to metabolize sugars and turn them into alcohol and CO<sup>2</sup> without the presence of oxygen.

**Wort** - The beginning of all beer, wort is the liquid malt extract (unfermented sugars) that is ready for the fermentation tank where yeast will be added to turn it into beer or possibly some other kind of alcoholic beverage.

## Evaluating Beer

BeerAdvocate.com is a popular website that allows you to post on-line reviews of beers. The founders of BeerAdvocate.com discovered that while there is a wealth of information out there for reviewing and tasting beer for the professional there is surprisingly little that is geared towards the average beer lover or bar owner. With that in mind they created some guidelines that I think may be instructive. In their case they have broken the beer evaluation process into 5 categories, but before I go into them it is important that you keep some general concepts and practices in mind. I have paraphrased some of the concepts and practices found on BeerAdvocate below.

**Respect the brewers** – This is their livelihood. Even if you don't like the beer it is important to try and keep your criticisms constructive.

**Form your own opinion** – Don't look at other peoples reviews before you write your own. Write your own review and then look at what other people have said. Your opinion is as valid as anyone else's and not being influenced by the opinions of others will help you to be more objective and figure out your own personal taste.

**Keep Style In Mind** – If you don't like a particular style and you know it, then maybe you should not review it. If you for some reason feel the need to review a style of beer you don't like then you need to be able to review it for what it is trying to be, not what you think it should be. In a similar vein, keep in

mind that just because a beer has a characteristic you do not like does not make it a flaw. A Scotch Ale should have detectable levels of diacetyl and a Lambic should have a vinegary sourness

**Senses** – Flavor and aroma are intimately connected. You should make sure your senses have not been compromised before you review a beer. Don't review a beer if you have a cold, have been eating extremely spicy food, or are in an environment where your sense of smell can be overwhelmed by extraneous aromas.

**Temperature** – Make sure you are drinking the beer at the proper temperature. Many people drink their beer too cold. Drinking a beer when it is too cold masks the true flavors, aromas and nuances of that beer. Paler, lower alcohol beers should be drunk at a slightly lower temperature than darker, stronger beers.

**Order** – If you are reviewing more than one beer be sure you are reviewing them in the right order. This used to mean that you should move from lightest to darkest, but that method is a bit flawed. The two things you should look at are hoppiness and the amount of alcohol. Keep the hoppy, high alcohol beers for the end.

**Proper Glassware** – This is very important too. I won't get into too much detail here, but suffice it to say that there are reasons why different styles of beers are poured in different styles of

glasses. Usually it is to maximize the flavors and aromas of that style.

With all of this in mind, here are the five categories to evaluating a beer according to BeerAdvocate.com:

**Appearance** - Note the beer's color, carbonation, head and its retention. Is it clear or cloudy? Does it look lackluster and dull or alive and inviting?

**Smell** - Bring the beer to your nose. Note the beer's aromatic qualities. Malts: sweet, roasty, smoky, toasty, chocolaty, nutty, caramelly, biscuity? Hops: dank/resiny, herbal, perfumy, spicy, leafy, grassy, floral, piney, citrusy? Yeast will also create aromas. You might get fruity or flowery aromas (esters) from ales and very clean aromas from lagers, which will allow the malt and hop subtleties to pull through.

**Taste** - Take a deep sip of the beer. Note any flavors, or interpretations of flavors, that you might discover. The descriptions will be similar to what you smell. Is the beer built-well? Is there a balance between the ingredients? Was the beer brewed with a specific dominance of character in mind? How does it fit the style?

**Mouthfeel** - Take another sip and let it wander. Note how the beer feels on the palate and its body. Light, heavy, chewy, thin/watery, smooth or coarse? Was the beer flat, over-carbonated?

**Overall** - Your overall impression of the beer.

## Two Great Tastes That Go Great Together

With Valentine's Day approaching now is a good time to talk about two of my favorite things – beer and chocolate. Beer and chocolate are perfect together. This concept may sound odd at first, but it is true. Beer and chocolate are both about a balance between sweet and bitter. Without hops, fermented malt is too sweet. Without sugar and proper blending, cocoa, the main ingredient in chocolate, would be too bitter. Beer can be paired with just about any food, from salads and steaks to seafood and cheese. Likewise, there are very few things that can't be made better by dipping them in chocolate.

Pairing beer and chocolate is not really any different than pairing beer with any other food. The same principles apply. *Complement, Contrast, Cleanse.* Otherwise known as the three C's. Beer writer Bryce Eddings states that when you "think about your favorite chocolate dishes, the magic of them probably has something to do with similar or opposite flavors blending to become more than the sum of the parts. Dark, bitter chocolate pairs brilliantly with sweet fruit - a

*contrasting pairing - while sweet chocolate syrup makes sweet milk all the better - a complementary pairing."* A good beer and chocolate pairing will bring out the best flavors in each.

Rex Halfpenny of the Michigan Beer Guide states that "what makes a chocolate and beer [pairings] great is the fact that it is unusual, and it works. Even folks who say they don't like beer like chocolate. Anyone with an untrained palate can find breadly, toasty, caramel, toffee, roasty, chocolate, coffee and, yes, fruity notes in beer. They just have to get it out of the bottle and stop long enough to think about it."

Darker, richer and maltier beers like Stouts and Porters are going to be the easiest to work with because these beers contain malts that have been roasted heavily. It is this process that gives them their characteristic dark color. It is this same process that gives these beers a roasted or even burnt character with flavors of coffee, caramel, toffee and nuts. These are all flavors that can be used to complement or

contrast with the flavor of chocolate.

Belgian Dubbels are also a good match for chocolate as they tend to display flavors of dark wine and dried fruit like raisins and figs. Belgian beers in general are a great match for chocolates or chocolate dishes containing fruit because the hop bitterness is low and the yeast strains used in their production tend to create a lot of fruity esters.

However, dark, malty beers are not the only ones that can be paired with chocolate. Consider Saisons. They tend to be dry, spicy and have a floral and/or citric quality to them. This makes them a good match for chocolates or chocolate dishes that contain flavors like orange or ginger. Likewise if the citrus flavors in the chocolate are strong enough, they might even stand up to an American-style IPA that displays similar pineapple and grapefruit-like flavors. Belgian Lambics (fruit beers) too make a great match for fruit-based chocolate dishes or fruit-filled chocolates as the tart flavors of the beer will balance out the sweet, jam-like flavors of the fruit.

## Style Training - Saisons & Biere de Gardes

Saison is a farmhouse-style ale and is also the French word for season. These beers are so-called because they were once a seasonal beer that was traditionally brewed in the winter, to be consumed throughout the summer months. Before refrigeration beer had to be brewed in the colder months as brewing in the warmer weather invited too many infections in the beer.

Saisons were usually made to be stored, and only later to be consumed by farm workers during the summer months when it was too warm to brew beer. It was these two factors that had the biggest influence on the style as Saisons had to be brewed to a specific strength range. If they were too strong they would not be thirst quenching. If they were too weak they would not endure the aging process.

A good dose of hops was also needed. As

in IPAs, this helped add stability to the beer because hops acts as a preservative and help to combat infection. Not so long ago Saison was close to being an endangered style, but over recent years there's been a massive revival of the style, especially in the United States.

The Saison style of beer pre-dates the kind of rigid style classifications used today and there can be a lot of variation between them. Saisons do however tend to share certain characteristics: They are dry, highly carbonated, crisp, earthy and even tart. Often they have a hint of spice as well. Sometimes due to the actual use of spices and sometimes due to flavors imparted by the yeast(s) used to brew the beer. Some versions even add flowers to the beer creating even more distinctive flavors. 5-8%

Biere de Garde literally means 'beer for keeping' in French. These beers were so

called because they were traditionally matured/cellared for a period of time before they were consumed. In this regard they are similar to Saisons. Again, these beers were typically made in the winter and spring to avoid brewing in the summer when brewing could be problematic due to the heat. Biere de Gardes are golden to deep copper or light brown in color. This style of beer is characterized by a toasted malt aroma, slight malt sweetness in flavor, and low hop bitterness due to the almost exclusive use of Noble hops. Fruity aromas can often be detected and vary in intensity. Strong flavors of alcohol are often present, but the beer should not be 'hot'. Earthy, cellar-like or musty aromas and flavors are okay. 6%-8%.

**Basic Description:** Full-bodied and herbal, often with fruity and or spicy aromas. Lager like brewing conditions give them a dry, crisp finish.

## Upcoming Events

### Thursday February 2nd @ Whole Foods Bowery

For those of you who take your beer and chili seriously, we suggest you mark your calendars. Let Manhattan Chili Co. founder Bruce Sterman take you on a whirlwind tour of his signature chili portfolio, while Kelly Taylor, from local favorite Kelso of Brooklyn, provides craft-brewed beers that pair perfectly with the spicy complexities of this chili extravaganza. This lecture and tasting will take place at the Whole Foods Culinary Center at the Bowery store. \$35.

### Thursday February 9th @ Fornino Park Slope

Fornino Park Slope will be hosting a beer dinner featuring Kelso of Brooklyn. The full menu has yet to be determined, but the beers that will be paired with various courses include Pilsner, Nut Brown, IPA, Brandy Barrel-aged Recessionator and the brand new Rauchbier. Come drink some of the freshest beer available in Brooklyn paired with superior Italian-inspired dishes. Dinner starts at 7 PM and costs \$45.

### Wednesday February 15th @ The Manchester Pub

The Manchester Pub will be holding an event featuring 4 different breweries: Captain Lawrence, Empire, Ithaca & Peak. Each brewery will have one beer in each of 4 categories: *Light/Lager, Ale, Stout/Dark, and Specialty*. Flights of each category will be offered and customer votes will determine the best in each category. This event will feature several beers rarely seen in the NYC market.

### Wednesday February 8th @ George Martin's Strip Steak

George Martin Strip Steak is an intimate Steak House located near the Great South Bay. On February 8th they will be holding 4-Course beer dinner featuring a selection of Belgian beers. The 1st course will feature Red & Green Cabbage Slaw paired with Wittekerke Belgian Wit, 2nd course is Wild Salmon paired with Palm Amber Ale, 3rd Course is Beef Short Ribs paired with Gulden Draak Dark Triple and for dessert a Belgian Chocolate Cupcake paired with Boon Kriek. \$55

### Thursday February 9th @ One Stop Bottle Shop

One Stop Beer Shop presents the launch of the Innis & Gunn Rum Cask on draft. Rum Cask is fun, vibrant, and spicy. Who would have thought that rum and beer would work so well? The unique combination of specially brewed beer, rum and oak make this beer sing. Also available in bottles will be the Innis & Gunn Oak Aged Pale Ale, Limited Edition Highland Cask, and the Limited Edition Winter Beer. 7-9 PM.

### Friday February 17th @ The Roebing Inn

The Roebing Inn proudly features a wide selection of local and regional craft beers on a regular basis. On February 17th they will be hosting another edition of *I Love New York Beer*. This event will feature beers from Captain Lawrence, Ithaca, Keegan Ales, Kelso of Brooklyn and Southampton. All beers from the above listed breweries will be \$4.00 a pint from 4-7 PM. Come support your local breweries.

### February 8th & 22nd @ Der Schwarze Kolner

Der Schwarze Kolner is a German beer garden in the heart of Fort Greene. On February 8th they will be hosting an event featuring Spaten Lager - one of the oldest and most respected breweries in Germany. On February 22nd they will be hosting an event featuring Arcobrau Zwickl Lager - an unfiltered German Lager for the everyday drinker and beer geek alike. Beer Advocate rates it as exceptional. Representatives will be on hand both nights. Come by and maybe they will buy you a pint. Both events begin at 8 PM.

### Tuesday February 14th @ One Stop Beer Shop

One Stop Beer Shop and Peak Brewing Company present *Hopped Up And Single*. Join us at one of Brooklyn's newest beer hot spots for a night of beer, chocolate and romance. Peak Organic Brewing will be featuring their newest release, Oak-aged Mocha Stout, which is made using coffee from Coffee by Design and chocolate from Taza. Also pouring that night will be Peak Simcoe Spring Ale. This event will take place from 7-9 PM.

### Monday February 27th @ Tap Room 307

Please join us on Monday, February 27 for New York City Women in Beer. A social and networking event for all women who work in the New York City beer industry, organized by Emily Garland, co-owner of Tapped Craft Beer Events and Sonya Giacobbe, co-owner of Kelso Beer Co. This event will take place at Tap Room 307 beginning at 6:30 PM. More information can be found at: [nycwomeninbeer.eventbrite.com](http://nycwomeninbeer.eventbrite.com).

## Manhattan Beer Distributors

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*We are on the web  
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## Addresses For Events/Tastings

**Whole Foods Bowery**  
95 East Houston Street  
New York, NY 10002  
212-420-1320

**Fornino Park Slope**  
256 5th Avenue  
Brooklyn, NY 11215  
718-399-8600

**One Stop Beer Shop**  
134 Kingsland Avenue  
Brooklyn, NY 11222  
718-599-0128

**George Martin Steak**  
60 River Road  
Great River, NY 11739  
631-650-6777

**The Manchester Pub**  
920 Second Avenue  
New York, NY 10017  
212-935-8901

**The Gibson**  
108 Bedford Avenue  
Brooklyn, NY 11211  
718-387-6296

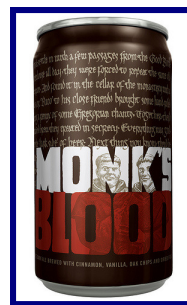
**The Roebing Inn**  
97 Atlantic Avenue  
Brooklyn, NY 11201  
718-488-0040

**Blackwells**  
141 Fairway Drive  
Wading River, NY 11792  
631-929-1800

**Tap Room 307**  
307 7th Avenue  
New York, NY 10010  
212-725-4766

## Recent Arrivals

- 21st Amendment Allies Win The War - Cans Only
- 21st Amendment Bitter American - Draft & Cans
- Fire Island Frozen Tail Ale - Draft & Bottles
- Captain Lawrence Xtra Gold - Draft Only
- Ithaca Ground Break Saison - Draft & Bottles
- Keegan's Super Kitty - Draft Only
- Lake Placid Winter Lager - Draft Only
- Peak Barrel-Aged Mocha Stout - Draft & Bottles
- Peak Hop Noir - Draft & Bottles
- Sly Fox Odyssey - Draft Only
- Saranac White IPA - Bottles & Draft
- Uinta Anniversary - Bottles & Draft
- Uinta Golden Spike Hefeweizen - Draft & Bottles
- Uinta Hop Notch IPA - Draft & Bottles
- Uinta Wyld Extra Pale Ale - Draft & Bottles



## Coming Soon

- 21st Amendment Lower Da Boom - Draft Only
- 21st Amendment Monk's Blood - Cans & Draft
- Kelso Rauchbier - Draft Only
- Ramstein Maibock - Draft Only
- Sam Adams Whitewater IPA - Draft & Bottles
- Sly Fox Seamus Red - Draft Only
- Southampton Abbot 12 - Draft Only
- Southampton Biere de Mars - Draft & Bottles
- Peak Simcoe Spring - Draft & Bottles

