

## Four Brewers, S2E4 Notes

On location at Monkish Brewing

- Matt's happy to be at Monkish
- Joined by Henry Ngyuen and Brian White
- First Beers: Oblate and Crux
  - Crux and Oblate
    - Lighter color
    - 60 min boil (Oblate is 90 min boil)
    - Belgian single with Elderflower, 5.3% ABV
    - 4B had this beer early in the podcast
    - Henry: Elderflower gives it "musty rose petal" nose, herbal, floral, weird musty, reminiscent of white tea
    - simple, easy and approachable
    - first beer brewed at Monkish, but didn't work out right
    - Oversized burner for system
      - 98% efficiency
      - burner so hot that they couldn't stop the boil from boiling over
      - Henry had his wife turn the burner on and off over the course of the 60 min boil
      - caramelization gave it color
    - they thought they'd have to dump it, but they decided to sell it anyway and people liked it
    - brewed it again and added chamomile instead of elderflower and added aromatic malt, backed off on honey malt, and now it's called Oblate.
      - now it's a 90 min boil, Crux is 60 min (only beer w/60 min).
      - similar malt profile to Crux
    - Crux is blonde, Oblate is a shade darker
    - Monkish is strictly Belgian focused
      - they also make Belgian Lager
      - uses the Stella yeast
    - Jason: Ameri-Belgian themed breweries in SoCal have strayed away from Belgian style beers
    - Matt: Inspiration?
      - Henry was inspired by Leffe

- Henry was in Scotland working on a PHD, got bored with Scottish beers
    - someone gave him a dry, Belgian beer
    - came back decided to homebrew, only brewed 1 porter, all Belgian
  - Sign over door to brewery says "no IPA"
    - new hop called "hop bomb"
  - Henry tells people who bring in DIPA and IPA bottles to get it out because he doesn't want to "contaminate the brewery"
  - Always gets asked to serve IPA, but he doesn't want to serve IPA
  - Monkish has a great niche
    - talks about The Bruery - they got into novelty beers
    - brewing niche beers doesn't pay the bills
    - IPAs sell...
  - Monkish has quite a wide variety
  - They don't have one beer they sell a lot of. They all sell...
  - Brewing schedule?
    - no schedule
    - they brew week to week
    - he talks to distributor
    - distributor always wants the latest and greatest
  - Matt: everything is delicious
  - Jason: we just started getting Monkish in the IE
    - Always something cool about the new beers they try from Monkish
    - Quality is consistent
    - If you like one of their beers, you'll like most of them
  - Matt: Monkish has a personal stamp on their beers that makes them unique
  - Henry: Monkish beers are "thinking beers"... think about what you're drinking
  - Nagel: Monkish use of hops?
    - they have a lot of great hops on contract, but they are for bartering purposes.
    - El Segundo buys hops from them, other local breweries
- Second beer: Sunset Beer
    - Matt went to see the space shuttle, stopped by Sunset Beer.
    - Monkish did a collaboration w/ Sunset Beer (a bottle shop on

## Sunset Blvd)

- Henry hates witbier
- Sunset's clientele are mostly hipster (joke), Matt's offended, for real.
- decided to do a wheat beer that's hoppy
- Monkish house yeast is WLP530 Abbey Ale, and they used this yeast for this beer to keep the yeast going
- Malts: wheat, Weyerman pils, acid malt, wheat malt
  - dry hopped with citra, galaxy, mosaic
  - 1.25lb/bbl
  - kept it in the hipster range
- brewed with Lotus seed
  - added to the beer because it's native to the area
  - wanted to use Lotus pedals, but they were expensive
  - Henry grew up eating a desert with Lotus seed
- added orange zest to dry hop
- bottle conditioned w/ brett trois and brux
- made 15 bbls
- packaged 40 cases
- this is a hoppy beer, would work well for Hop Heads
- Henry doesn't like IPA
- Matt: very dry
- Monkish first time bottle conditioning w/ brett
  - finished at 1.7°P
  - after bottle conditioning, measured at 0.7°P
- Jason and Nagel: Skittles on the nose
- "Austrian Fruit Candy" is the name of Matt's favorite porno
- How did this beer happen?
  - Henry would self-distribute and brew at night
  - he knows all of the accounts
  - Sunset approached them
  - they also do a beer w/ Select Beer Store in Redondo because they share an anniversary
- Nagel: met Monkish at LA Beer Week 2012, all their beers were great
- one day, henry went from Lady Face Ale House to Laguna (loong drive) to sell beer
- Third beer: Selah
  - History?
    - only brewed once, so far
    - inspired by Jolly Pumpkin, but brewing those beers is

- risky.
  - couldn't afford anything
  - brettanomyces is a huge commitment
  - decided to brew Selah, their first brett beer
    - french saison yeast
    - brett trois and crux (Henry's favorite combo)
    - dedicated one tank to brett
    - disappointed up until week 7, then it was good
    - dry hopped with mosaic, galaxy, and a lot of Sorachi Ace
- Matt: Sorachi Ace works well in this beer
- hop blending is so important
- they wanted a "bone dry beer"
  - used Wyeast 3711
    - it's a big attenuator
    - known for fermenting at 38°
    - bottle bombs
- Matt's favorite beer
- Sorachi Ace is bold in this beer
- Henry likes that this beer still has a lingering pepper finish
- Matt thinks that people are thinking these days that saisons should have brett. He's torn. Is it tradition saison?
  - Selah rides that line well
- Shelton Bros think this beer is too hoppy
  - suggested calling it Imperial Saison
- Saison is a very diverse style
- Jason: people have an image about "farmhouse" ale
- Monkish has foeders
  - control sours?
  - let it go where it goes?
  - blend?
- autolysis is present in Belgian beers, do you control that or let it go?
- Matt: when will you have beer available from the foeder
  - New Belgium has an ad that says that they will buy foeders
    - they just bought 50 foeders (holy shit)
    - a couple of their foeders and full on sour
- ECY and pedio talk
- one beer from foeder is 100% brettanomyces
- Matt: go all natural and let the beer do what it wants?

- Henry like having foeders to choose from
- Fourth beer: Shaolin Fist
  - Belgian style dubbel w/ sichuan peppercorns
  - banned years ago, but now on sale
  - Henry found two pounds, put it in the kettle at whirlpool
  - after fermentation began, it smelled like Panda Express beef
    - Nagel: has a tang
    - Henry: tastes like lemon peel, but it will numb palate
    - has a lot of citrus
  - Daniel Cady turned us on to this beer
  - a great beer for BBQ
  - nice body, mouthfeel, balnced
    - Nagel would pair with carne asada tacos
  - Matt: Belgian beers are food friend
    - Nagel agrees, gets into it
  - a palate cleansing beer
  - beer is a digestive
  - Monkish corks and cages everything
  - this beer has candy sugar
    - metallic aspect of the candy sugar really didn't work well with San Fransisco beer drinkers. They suspect that water in LA is so hard and it doesn't work in SF
    - it's a weird problem to have
    - Henry is more aware of metallic flavors in Belgian beers
  - John: beer is savory
  - the hips never lie
- Thanks to Monkish for having 4B
- Patreon talk
- MONKFISH? WHAT THE FUCK?

END SHOW

---

17038-17198 TACK LN, MORENO VALLEY, CA, UNITED STATES • 66° SUNNY

---

*Created in Day One*