

Four Brewers, S2E6 Notes

Session Show

- beers from around the world
- First beer: Fullers London Pride
 - #firstshowthirdshow
 - closet you can get to a ordinary English bitter
 - purchased at Rancho Cucamonga Total Wine
 - "Made of London" on their website
 - Matt starts singing showtunes
 - Caramel looking, darker yellow/amber
 - Patreon supporter Dana is on the show
 - beer is described as "characterfull"
 - 4.7% ABV
 - best by date is 3-15-15
 - Jason: Copper penny taste
 - Matt: Orange marmalade, so British
 - John: not too malty or hoppy. Good middle of the road.
- Second Beer: Sharkinator
 - talked a bit about the on location shows
 - Jason just discovered this beer
 - brewed by Lost Coast Brewing Co.
 - White IPA
 - Nagel: dank
 - "dry hopped Great White"
 - Nagel: smells like a bag of pellet hops
 - really fresh. Purchased at BevMo
 - John: can't seem to capture that aroma in his homebrew
 - Matt jiggles his carboy to get hops into solution while dry hopping
 - John dry hops in primary, will start doing secondary
 - could give a quick shot of CO2 into the fermentor to rouse hops
 - Nagel racked to secondary, put beer in fridge?
 - Stone dry hops at 62° because yeast will drop at 62°.
 - shouldn't dry hop cold. Hops will fall out
 - "Hop Blob" name for a homebrew

- Matt: delicious, Nagel: great for a white IPA
- Jason: big citrus orange character, with a wit, wheat finish
- beer is bottle conditioned
- cascade, chinook, and citra hops used
- beer has a dated label, could be a deterrent
 - could use a brand refresh
 - Green Flash recently re-branded
- Third Beer: Green Flash Mosaic Session IPA
 - Pink label
 - part of their “hop odyssey” line
 - Greg gets onion from Mosaic
 - Boont chat in IRC
 - Talk of Andersen Valley
 - Beer has a garlic aspect to it, for sure
 - pair it with pizza, mashed potatoes
 - John: has a peppery aspect to the aroma
 - has a bit of astringency
 - Matt: session IPA has a problem Flavor fades. Thin.
 - Jason: wants to like it, it’s ok, but not great
 - beer is dry, it will cut right through fatty foods
 - John: session beers are still evolving
 - Stone got rid of Sublimely Self Righteous and Levitaion
 - replaced with Enjoy By black IPA
 - John got fresh Sublimely, drink by 4.15.15
 - Chevron by John’s house has a lot of great beer
 - Green Flash getting own food truck - Green Flash Gastro
- Fourth Beer: Avril
 - Avril songs being sang, of course...
 - John is buzzed at 11:30am
 - This beer is Dupont’s table beer - Biere de Table
 - Dr. Bill loves Dupont
 - Beer nucleation glasses actually work
 - Has a stank on it. Smells light struck...
 - Talk of off flavors in beer
 - DMS has a funky gym sock smell
 - John and Nagel love cream corn
 - This beer is skunked - taste and smells like heineken
 - beer was bought at Total Wine
 - might be old
 - green bottles suck - they let all of the light through

- 3.5% ABV
- old Avril sucks, much like the singer. hey-now.
- the cage is green, cap is yellow
- Fifth Beer: Furst Wallerstein Zwickle
 - Jason reads label.
 - 11.5° plato
 - dark beer, carmely
 - perhaps long boil
 - John: vegetal smell?
 - 4.9% ABV
 - Nagel: doesn't like it
 - sweet finish
 - zwickle is a sample port/valve on a tank
 - form of a bavarian keller beer
 - naturally conditioned and carbonated
 - Nagel and Matt: oxidized and cardboard
 - Everyone dumped this beer. Apparently it doesn't travel well
- Sixth Beer: Kostritzer?
 - Schwarzbier
 - Jason: early gateway beer for him
 - Matt: German helles plus cocoa
 - John: super-dry
 - Lager beer
 - range from 14-28 IBU
 - Firkfest! you should go!
 - John: firkfest was great last year
 - this year, actual real ale will have stickers that say it
 - Noble is doing nitro pub ales
 - they release a cask every three weeks
 - Great beer.
- Coming up next week is the Bourbon Barrel Aged stout tasting...
- we are on Snapchat as fourbrewers

END SHOW
