
SUNDAY, MARCH 15, 2015 AT 8:57 AM

Four Brewers, S2E11 Notes

Anchorage Episode

- Start show (00:35)
- John Ryti on the show
- Show is all Anchorage Brewing
 - Anchorage was our first beer every on 4B
 - Rondybrew
- Anchorage has great bottle art
 - Jason's friend made a bottle into a soap dispenser
- First beer: Galaxy White IPA, bottled with brett (03:05)
 - This is a wax-free whale
 - Greg: whitest beer he's ever seen
 - Can this be classified as an IPA?
 - Matt thinks all of Anchorage beers are in foudres
 - Matt: certainly hoppy, but IPA?
 - Galaxy, coriander, kumquats, peppercorns
 - fermented with wit yeast in oak tanks, french oak
 - dry hopped with galaxy
 - bottle conditioned with brett and wine yeast
 - Matt: comes off like a saison
 - John agrees with Matt
 - great beer, but maybe this isn't an IPA
 - Matt talks about Midnight Sun Brewing from Alaska
 - Matt had their flemish red and Arctic Devil
 - Jason: beer is very white
 - hopped up kolsch?
 - Greg: drinks like a 4.5% ABV
 - Jason: has just enough funk to give it bite
 - Matt: What kind of brett are they using?
 - Brux, maybe?
 - Greg and Matt get the kumquat
 - Matt: the more he drinks, the more bitter it gets
 - Greg: grapefruit rind bitter
 - Matt: Anchorage beers tend to be on the pricey side
 - there lower level beers, like Whiteout, is worth the

money

- Matts first Anchorage beer was Love Buzz, second beer was Tide and its Takers
- Second beer: The Tide and Its Takers (13:37)
 - Triple with brett
 - Matt: his impression of Anchorage is that they have a style they start with and bastardize it
 - Matt: way more fruit and pineapple
 - Greg: acidic
 - John: this smells good and fruity
 - Matt: oaky
 - Matt: pineapple funk, woody
 - Jason: super fruity
 - John: this beer isn't nearly as bitter as their "IPA"
 - Jason: the last beer is good for people who like IPA, hence the IPA branding
 - Matt: tastes like peach pie
 - Brewed with Sorachi Ace with Stryrian Golding
 - French Oak chardonnay barrels with brett
 - Matt likes the Sorachi Ace in this, it's subtle
 - peach and spice
 - cinnamon nutmeg
 - spicy
 - Greg thought it would be sour, but it's not
 - Matt: probably has low acidic
 - having the IRC available for everyone to see is great
 - new 4B studio is rad
 - Jason is donating a Sculpin sign for the room
 - Matt: does get tripel fruitiness
 - First fermented in foudres, then in chardonnay barrels
 - Does Anchorage have a koelschip?
 - John: isn't Anchorage a brett focused brewery, not sour?
 - are all of their beers brett?
 - Anchorage just got a koelschip
- Third beer: Deal With The Devil (22:47)
 - This beer is clean, no brett
 - side note: all of their brett beers are conditioned with brett, not in the brewhouse
 - Talk about Stone's Enjoy After
 - Matt: this beer looks still (carbonation)
 - John is pouring hard

- label says the beer started at 37° plato, 1.164 SG
 - 17.3% ABV
 - finished at 10° plato
- Matt reads label as Ira Glass
- Matt's beers all involve other people, brewers, etc.
- Matt: beer is hot (alcohol)
- John: sherry and cognac
- Matt: beer is sweet
- Jason: rich brown sugar, candy sugar
- John: you can make a beer float with this
- Nagel: candied walnuts
- Matt: almond
- Greg: burnt sugar, Cracker Jacks
- John: beer is very rich, great for sipping over a long period of time
- our show is NSFW? yes... we say "fuck" a lot.
- Jason is not a fan of The Chive
- Matt: the beer is not sickly sweet, considering the high final gravity
 - has sweetness, but it's not super off-putting
- Jason: we're finishing this bottle
- John: the hype behind this beer is real
- Nagel: reduce leftover beer down to syrup for pancakes
- John: reminds him of Utopias
 - Jason: less boozy, more rich than Utopias
- John: aging potential?
 - yes from all
 - Jason is wary of aging lately
 - beers are changing, but not getting better
 - Talk about buying massive amounts of beer when you're a new craft beer drinker
 - Dr. Bill is great at cellaring and going through beers
 - John talks about his experience with Reserve Society purchases
 - Jason is very selective with what he cellars
 - Matt: Layer of the Bear was great
 - only finished half the bottle due to alcohol content
 - Jason: a forum he's on does a cellars day
 - John: Wednesday Whalez
 - Jason: #wednesdaywhalezday
 - John is buying the domain

- Nagel started cellaring Black Tuesday
- Matt thinks this beer will cellar well due to high ABV
- This beer inspires Matt
- John just bought wednesdaywhaleday.com
 - Jason says buy wednesdaywhalezday.com
- Well done, Anchorage
- Social media spots, Patreon
- tweet at untappd #wednesdaywhalezday

END SHOW

Created in Day One