
SUNDAY, APRIL 26, 2015 AT 7:52 AM

Four Brewers, S2E17 Notes

On-Location at noble Ale Works in Anaheim, California

- Start show (0:30)
- On location at Noble Ale Works
- Guests: Evan Price (Head Brewer) and Brad Kominek (Lead Brewer)
- First Beer: Porter Exporter (01:02)
 - recipe from 1867
 - Barclay Perkins Brewery
 - recipe from Ron Pattinson's Vintage Beer Book
 - Evan's favorite book at the moment
 - kept coming back to this recipe
 - this beer uses a lot of brown malt
 - big difference between Crisp and Simpsons brown malt
 - Crisp is a lot less intense
 - Simpsons a lot more intense
 - Simpson higher lovibond, has more intense coffee flavor
 - Crisp malt is closer to amber malt
 - amber malt is kilned longer than born malt
 - Matt: brown malt 70 lovibond?
 - Noble has been doing a lot of english beers
 - NOTE: this beer was served on cask
 - Evan: went to England and it was rad
 - has been really excited about English Beer since
 - Andy and MacLeod has been Evan's man crush since
 - loves what MacLeod is doing
 - Noble serves beer at proper temp from a special cooler at 55°
 - they condition in kegs with a cut stem, adds sugar and finings
 - this allow them to serve Sanke and to clean keg
 - they use a coupler with a spile
 - Matt: do you use a sparkler?
 - Evan: sometimes
 - Matt: Sparklers controversial

- Brad: it's a regional thing
 - Evan: North England is sparkler, south is not
 - Brad: sparkler makes head, you get more beer in the glass without the head
 - John: what is a sparkler?
 - Matt: kind of like a sprinkler head on the tip of the faucet
 - Evan: makes the beer look like it has nitrogen in it, does knock out a fair amount of CO2
- Matt: Noble did a nitro Boddingtons-type nitro pub ale, which you never see in American breweries
- Jason: tried english beer that America is doing, most bottled english beers are bad
 - Brad: packaging sucks in England
 - Evan: there are a handful of breweries the bottle condition. Due to oxygen pickup, they should bottle condition to eat up oxygen
 - Evan: bottled beers they had in England were bad
- Greg: do you think MacLeod would bottle
 - Evan: they will be bottle conditioning
 - John saw a post on FB about them bottling
 - Evan loves the beers from MacLeod
 - open fermentation
 - Nagel: cleanest brewery he's seen
 - Evan disagrees
 - Nagel: there seem to be precise with there organization
- Second Beer: Naughty Sauce (11:56)
 - First time Matt had this beer was out of a coconut
 - Evan gave it to him, according to Matt
 - Evan does not remember serving this beer in a coconut
 - Matt had it at OC Fest of Ales
 - Evan disagrees
 - Brad: coconuts are illegal in Anaheim
 - Matt: so it was a watermelon?
 - no.
 - "Naughty Island" is lime and coconut in a cask
 - Matt had it in a coconut
 - Matt says Evan handed it to him
 - Greg had Naughty Sauce ice cream
 - What is Naughty Sauce?

- Evan: golden milk stout with coffee
- brewing it for two years
- wanted a beer that tasted and smelled like cappuccino
- inspired by a blonde ale that Jonathan Porter made at Tustin Brewing with coffee added
 - didn't like the beer, but liked the idea, and the coffee didn't add a lot of color
- wanted to take it from a blonde to more of a stout taste
- base of beer is Gambrinus pilsner malt, oats and lactose, honey malt as well
- after fermentation, they add coffee from Portola, sits for 3 days
 - coffee dust gets transferred over as well, so it needs to sit
 - tastes like a cigarette before it settles
 - tasted bad at first, after a few days, it's great
- served on nitro
- a lot of pecan character
- Matt: awesome head, coats the glass
- Evan: uses a lot of lactose
- they've been playing lactose
- Evan gets really excited about things and obsesses
 - did an orange creamsicle beer with the The Bruery
 - Nagel thinks they should do another beer with The Bruery
- Matt: what are Noble's year round beers?
 - brewery is small, 50% goes out the door
 - 15 BBL system
 - Year round:
 - Pistol Whip'd
 - Bohemian pilsner malt
 - lager yeast
 - Motueka hops, sister hop of Czech Saaz, was called "B Saaz"
 - Noble is Greg's local brewery, beer changed from "Czech-y" to something else
 - beer has an identity crisis
 - gone from lightly hoppy, to very hoppy, and now they're backing off the hops, wants more lager character, delicate hopping
 - was dry hopping at 2 pounds per barrel, last batch was 1.25 pounds, will continue to bring it down

- Matt: that beauty of pilsner, balance.
 - pilsner is Evan's favorite beer style
 - Prost Brewing in Denver is rad
 - Matt: this is one of Noble's most popular beers
 - Evan: when it was released, they didn't think people would give a shit about it
 - you never know when a beer will be a hit
 - Hitler joke
 - They do a lot of hoppy beers as well
 - Naughty Sauce is approachable
 - people who don't drink beer like it when they try it
 - Jason: this beer plays well with the beer geek crowd as well
 - Matt: possible to bottle this?
 - Evan: don't have the equipment
 - beer is expensive to make
 - they use 90 pounds of coffee in a 30BBL batch, 3# coffee per barrel, \$12 per pound
 - uses a lot of malt and sugar, finishes at 6° plato
 - not in a hurry to bottle it, couldn't price it appropriately
 - Evan asks Brad to tell the story of the naming of Naughty Sauce
 - Evan's story:
 - made a Christmas beer: You'll Shoot Your Eye Out, Kid!
 - Brad wanted to call the beer Naughty Sauce
 - Evan thought that name would never fly, it's obscene
 - when they made this beer, they named it Naughty Sauce
 - Guest brewers came in while Evan and Brad were in England
 - Alex Nowell
 - Tyler King
 - Vitor Novak
 - talk of Aerosmith, boners, Liv Tyler and Alicia Silverstone
- Third Beer: Monkish Brewing collaboration beer, "We Saved Latin" (34:18)
 - Brad has never seen Star Wars
 - Everyone is excited for new Star Wars movie
 - Monkish is rad, Evan is in love with their beers with brett
 - Matt is wearing a Monkish cardigan
 - Evan: their brett beers are some of the best brett beers out there

- this beer is 6-ish%, wanted 4.5%, but it kept attenuating
- all Bohemian pilsner malt, Mosaic for bitter, Amarillo in whirlpool, 1 part Mosaic to 2 parts amarillo at 3# per BBL
 - Matt: do you recirculate hops?
 - Evan: we've tried everything, thought hop aroma was dying really quick with a record, thought they were beating up the beer
 - adds hops 3 separate times
- fermented with Monkish Abbey house yeast
- after fermentation, it's bottle conditioned with brettanomyces dre
 - Dr. Dre jokes
- Matt: aroma on this beer is insane
- Evan: 1 month into bottle condition, already tasting great, ready to start sharing with people
 - lots of hop in the aroma, low to medium intensity brett
- Matt: Selah from Monkish is great with American hops
- Greg: it's like a spa in your mouth
 - we're gonna sit in angel's spa mouth
 - water is not a lubricant, but blood is (Evan said that)
- when will this beer be released
 - Evan: about a month
- this beer inspired by Green Flash Rayon Vert
 - Jared Dooley gave him half a case
 - opened a bottle once a week to watch it evolve
 - started with a lot of hop character, then developed a bit yeast character
- Thanks to Noble for having us
- Promotions?
 - Noble is playing The Glasshouse
 - Evan: nothing to promote
- instagram: [@evanbrewsnoble](https://www.instagram.com/evanbrewsnoble) <http://www.twitter.com/evanbrewsnoble> , [@bradkom](https://www.instagram.com/bradkom) <http://www.twitter.com/bradkom>
- pro wrestling talk
- leave a review for Four Brewers on iTunes

END SHOW
