
SUNDAY, MAY 3, 2015 AT 10:15 AM

Four Brewers, S2E18 Notes

On-Location at Barley Forge Brewing Co. in Costa Mesa, California

- Pre show: Brief promo for Blood, Sweat and Beer documentary
 - Directors Alexis Irvin and Chip Hyden on the promo
 - partied last night, had circus performers
 - What's this about?
 - about explosive growth in craft beer, focuses on two startup breweries in Ocean City, MD, and Braddock Penn.
 - bloodsweatbeer.com, promo code "beerme" for 20% off
 - Facebook: Blood Sweat and Beer The Movie
 - Twitter: @bloodsweatbrew <http://www.twitter.com/bloodsweatbrew>
 - This was a Kickstarter campaign
 - great forgot he donated, but he did
 - he was in the movie credits
 - Randy Clemens also donated
 - John wants to give them \$20 right now
- Start show (03:13)
- On location at Barley Forge Brewing Co.
- 6 month anniversary of BF
- Special guests: Greg Nylan (owner) and Kevin Buckley (head of brewing ops)
- People were toasting their 6 month any before recording the show
- soft opening was Oct 25, official was November 15
- First Beer: Grandpa Tractor (04:15)
 - Dortmunder style lager
 - lighter, lower abv, not as hoppy as a pilsner
 - euro style lager
 - Matt: unsung style
 - Kevin: people didn't know what Dortmund was
 - Greg: wanted something that went nice with Asian food
 - Jason: BF is a brewery with food, unusual
 - Greg: didn't want to have to worry about food trucks
 - wanted to curate the food with the beer

- Chef Brandon is their chef
 - they BBQ on the weekends
- Matt: beer in bottles? on shelves?
 - Nagel: seen at Hi Time, Total Wine
 - Greg: wants to work on breweries commenting on where their beers are sold
 - he's following the law, he can't say where their beer is sold
 - Greg is a practicing lawyer
 - Jason: other breweries have "find our beer" on their sites
 - Greg: wants ABC to know they are following the law to the letter, ABC scours social media
 - John: along the same lines as "must be 21 and over to view the site"
 - Kevin: weird grey area when promoting events: can't say what their pouring
 - Nagel: beer dinners and taps takeovers help with this
 - Greg: understands where it came from, pre-prohibition
 - competition was high
 - breweries were giving beer away
 - Jason: state level?
 - Greg: yes
 - Jason: growler laws in California bother him
 - Greg: they don't fill other brews growlers, doesn't want to put staff in that position to make legal determination
 - wants to comply with the law
 - the law says you can do it, but has restrictions
- Matt: how does this beer compare to the bottled version?
- Greg gets dump bucket/trash can for matt to dump beer that wasn't drank
- Were trying the bottled version
- Matt: recipe adjustment if it's going in a bottle?
- Kevin: a little more CO2 in bottle to make sure it foams properly
- One Louder (DIPA) is their only hoppy beer in bottles, keeping it local for freshness
 - beer in high demand
 - uses Nelson hops, hard to get
 - Jason: Nelson got popular for a while, now uncommon, Mosaic took over

- Kevin: were able to buy other Nelson contracts when popularity subsided
 - one location produces most of the Nelson
 - Greg: where did Kevin get his start?
 - Mill stream Brewing in Iowa
 - refrigerator capital of Iowa
 - town near brewery is very local, small town type place
 - Greg: Iowa to Cali?
 - Kevin grew up in SoCal
 - brewed in Iowa, Canada, Illinois, Cali, Alpine was his first brewery in Cali
 - Matt: what brewery in Canada?
 - The Grizzly Paws
 - brewpub in Alberta
 - Barley Wines, IPAs when he got their
 - focused on getting their package going
 - Charcuterie plate looks delicious
 - pickled cauliflower, smoked walnuts, rotating cheeses and meats
 - Greg: difference between draft and bottle?
 - Jason: less hoppy
 - Matt, more carbonation
 - Jason: notable different
 - Matt would pick the bottle version
 - Greg: ideal beer for German worker
 - 5.0% ABV
 - Jason likes this concept: Noble hops are a bit much for him, hop character on this isn't pronounced
 - Northern Brewer hops
- Second Beer: Goesting (17:25)
 - Belgian style Amber Ale
 - 5.7%ABV
 - Orange peel in the mash
 - Aachouffe yeast in mash
 - Greg: reminds him of Palm
 - John: why orange peel in mash?
 - Kevin: more subtle flavor
 - Manway jokes
 - Greg: Stonefruit on nose
 - hops: Perle for bittering, Perle and Styrian Goldings at end of boil

- Matt: what would you pair this with from the plate?
 - mild nutty cheese
 - honey
 - first time food pairing on the show
 - Del Taco pairings jokes
- Greg: IPA, or Comparison of the DIPAS, then Patsy?
- Third beer(s): One Louder and Future Tripping (20:09)
 - first time style side by side
 - One Louder, DIPA, 8.2% IPA, Nelson Chinook
 - Future Tripping, Simcoe/Amarillo, 9.2%
 - Jason: color is similar
 - Greg: This keg of One Louder is the last one, about a month old, smoother more conditioned
 - Future Tripping is fresh, more IBU driven, One Louder is a little more balanced, NorCal feel
 - Matt: malts for IPAs?
 - Kevin: these beers have no crystal malt
 - One Louder uses honey malt for color, c25, nice honey aromatic
 - Future Tripping, mostly Pale malt, a little 2 row, acidulated malt to bring mash pH down
 - Greg: they use a lot of pale malt, nice backbone, balanced
 - Matt: certain IPAs have great hop aroma and bitterness, but nothing to back it up
 - very dry
 - not a lot of bitterness, then falls flats
 - Greg: One Louder has great flavor, juiciness
 - Matt: Nelson hops hit you right away
 - Kevin: Chinook is a good pairing with Nelson, banks it up
 - John got that from One Louder
 - talked about Flavor Tripping episode of Four Brewers
 - John: how old is the One Louder keg?
 - 1 month
 - tastes greg for a month
 - aroma is popping
 - Kevin: hard to market a beer if it has 1 month shelf life
 - Greg likes how this beer ages, smooth in bottle after a while
 - John: Future Tripping is on the fruity side
 - Matt: white flowers
 - Jason: pine

- Both beers are wonderful
- Jason: cool example of different types of beer in the style
- Kevin: Future Tripping is more southern Cal style, aggressive bitterness, One Louder is more Norcal, balanced
- Jason: new trend getting away from super aggressive IPA, but great hops
- Kevin: nice to have a fairly balanced beer
- One Louder: 11 IBU
- Future Tripping: 125
 - drier malt bill
 - uses Cal Ale yeast
- Matt: battering hops, do you use a specific variety?
 - Kevin: First wort hop is simcoe, polaris for bittering for Future Tripping
 - Polaris is in One Louder as well, but Nelson is used for First wort hop
 - Polaris is a high alpha hop, 19% AA
 - Matt uses Columbus
 - Kevin likes Nugget
- Fourth Beer: The Patsy (29:51)
 - Can anyone figure out the meaning behind the name after you tastes is?
 - Greg names off items in charcuterie plate
 - Patsy is a rye coconut stout
 - Kevin: playing with it for a few years, making a rye brown for 7 years, used rye in Token at Alpine, made a rye coconut stout at Latitude 33
 - likes using rye to cut through sweetness and cleaning palate up with a dry finish
 - Matt: flaked vs. malted rye?
 - uses a blend, and chocolate rye as well
 - Matt spicy rye pop
 - Nagel: coconut very tropical
 - Matt: tasty coconut. How are you treating it?
 - using a flavors with 50lbs per 30BBL shredded coconut
 - Jason: like a Mounds candy bar
 - john: why real and the flavoring?
 - used all real coconut 200lbs in 20BBL, used the flavoring to cut that down
 - why not go all flavoring?
 - more of a pride thing, use natural ingredients as much as possible

- large batches of testing is hard to do
 - using the flavoring allows for repeatable results
 - Matt: there is a certain aspect of complexity, natural vs. flavoring
 - this is why they use a bland to give is the best experience
- Matt: how many beers is bottles?
- 5 beers in bottles
- Nagel: all 6 packs?
 - higher ABV beers in 4 packs
 - 750ml bottles os high ABV beer kinda sucks
- What is the Patsy reference?
 - Monty Python Holy Grail
 - John has never seen Monty Python
 - Greg shows us the label
- Matt says new Star Wars will be highest grossing movie together
- Who does artwork?
 - Dave Stolte, friends with Greg Nylan for 35 years
 - Nagel says he always smiles
- Jason: really cool labels
- John: this beer is excellent, sweet, but not overpowering, a lot of coconut
- Jason: big coconut vanilla flavor, but not rich and overpowering
 - you can drink this is in the summer
 - Greg: ridiculous on nitro
 - Patsy ice cream floats
- Thanks to Barley Forge
- barleyforge.com
- Barley forge has a big-ass military truck, Greg is getting his license, Class B
 - also has a food trailer that attaches to it
- Leave a review for Four Brewers on iTunes

END SHOW
