
SUNDAY, JUNE 14, 2015 AT 8:03 AM

Four Brewers, S2E24 Notes

Belching Beaver Brewery

- Start Show (00:40)
- on location at Belching Beaver with Sean Laidlaw
- Beer 1: Me So Honey (00:49)
 - Honey wheat ale
 - punny
 - big seller for BB
 - just started canning it
 - sending a lot to OC
 - Greg will buy this for his wife
 - The Brewery name is punny
 - Greg made up a story about the brewery name
 - Jason: are the owner beaver enthusiasts?
 - #firstshowthirdshow
 - uses orange blossom honey
 - goes in at the end of the boil
 - Nagel: like a drier what beer
 - finishes around 2 porter
 - just started canning peanut butter stout
 - Hop Highway also in cans
 - doing a can variety pack
 - Jason: Battle at the TTB retired
 - he might start a bar in baltimore
 - Matt: mobile canning? yes
 - planning on getting their own canning line at their new facility in oceanside
 - 30BBL system at new place
 - same system being use by Speakeasy and Three Weavers
 - can actually taste the honey in the beer
 - Jason: tastes like honey nut Cheerios
 - sometimes they use wildflower honey with orange peel if their in a bind
 - use grapefruit honey once - it was awesome
 - avocado honey in beer is good

- brief discussion about peanut butter stout that BB makes
 - there are people who know how they get the peanut butter taste
 - product called PB2 can be used
 - tends to taste like roasted nuts
- Beer 2: Beaver's Milk Stout (9:15)
 - original core beer
 - creamy
 - delicious
 - Matt: how does this relate to peanut butter stout?
 - this is the base beer
 - Sean doesn't like pepper beers
 - talk of pepper beers
 - what were the other core beers?
 - Me So Honey
 - Rye IPA
 - Hop Highway
 - Dammed DIPA
 - Beaver's Milk
 - Jason: were you part of the original crew?
 - no
 - became a regular at the North Park location
 - was recommended by a friend to work there
 - Greg and Nagel met at Sierra Nevada beer camp
 - Jason first worked as an assistant brewer at Mission Brewery
 - worked there for about a year
 - then came to Belching Beaver
 - Beaver puns are difficult to avoid with the name of the brewery
 - Matt: what are Sean's favorite beers from BB?
 - Milk stout
 - Rye IPA
 - Hop Highway
 - Nagel likes the rye IPA
 - Matt liked the Easy Beaver session IPA
 - that beer is mashed high to retain body since ABV is low
 - has a little bit of wheat
 - 155°-156°? - no, not that high
 - Brewery dick pun names
 - cucumber beer talk
 - Sanctum crab beer made with crab and cucumber

- this beer is a saison
 - hard to define what exactly a saison is
 - crab and lobster talk
- Beer 3: Great Lei (20:57)
 - coconut pineapple IPA
 - how are you doing this?
 - pulled straight form fermentor
 - tastes great
 - Nagel tastes a dry hop
 - beer is dry hopped with hops and toasted coconut
 - this beer “sounds” gross, but it’s really great
 - Jason: big coconut in beginning, then pineapple and hops in the finish
 - pineapple is a puree at the end of boil
 - coconut used in mash and secondary
 - lower ABV than most IPA
 - gateway IPA
 - hop bite is hidden
 - people who don’t drink IPA don’t like bitterness, this beer fools you into liking bitterness
 - bitter beer face commercial talk
 - more beaver puns
 - Snow White and the 7 Beavers
 - talk of yeast that was engineered to turn sugar into morphine
 - barrel aged morphine
 - available in bottles? yes
 - John’s favorite beer of the day
 - usually see coconut in stouts, not so much in IPA
 - John: this beer might be good on Nitro
 - maybe make an ice cream float with it
 - also, sherbert
 - Matt would use gellato
- Beer 4: Hop Highway IPA (28:15)
 - original IPA
 - now canning
 - named after highway 78 in San Diego
 - breweries along 78
 - Lost Abbey
 - Port Brewing
 - Stone Brewing

- Offbeat
- Rip Current
- Mother Earth
- Iron Fist
- Desperados
- Aztec
- Barrel Harbor
- Booze Brothers
- Lattitude 33
- Indian Joe's
- Toolbox
- Pizza Ports
- hop profile in this
 - galaxy
 - citra
 - nelson
 - used to have a lot more Galaxy, huge pineapple
- Nagel: this beer stands out, unique
- Jason: really good
- citrus tropical hops
- Matt: nice bitterness punch
- bitter IPA becoming endangered?
 - trending toward session beers
 - keep people drinking and buying more
- this will be 6 pack cans
- Jason: this is good, hard to find bitter bite IPA lately
- BB Rye IPA has a nice bitter bite
 - this beer tends to not sell well
 - doesn't have a beaver pun
 - name it "Rye-t in the Beaver"?
- rye tends to add a dryness and spiciness, add more and it affects the mouthfeel
 - must have used a lot of rice hulls to get run off
- Matt: this is great
- using three impactful hops and it's balanced
- Nelson can be domineering in the dry hop
 - Simpsons joke
- Nelson availability talk
- Widmere hops packaging marketing
- breweries are willing to share small amounts of hops for

homebrewers

- Sorachi Ace talk
 - BB used it in a small batch Belgian Pale Ale
 - also made a session Belgian IPA
 - use this hop in a brine for dill pickles?
- Beer 5: Rye IPA (39:06)
 - how much rye is in this?
 - 15-20%
 - nice spiciness, citrus orange zing
 - Simcoe Amarillo hops
 - delicious beer
 - John: tastes balanced for an IPA, non-offensive
 - Matt: bitterness hits on the front of the palate then goes away
 - Jason: eye-opening to try their hoppy beers
 - John bought Easy Beaver last week
 - John thinks their branding art is very clean and recognizable
 - beer stands out on the shelf
 - its a modern take on classic label design
 - cartoony but not silly
 - Ren and Stimpy talk
 - after John had the Stout, he knew they could make stout, and the Easy Beaver made him realize they can make great hoppy beers
 - Mission Brewery is making 32oz cans
 - crawlers are the new hotness
 - Stone just stated crawling, Hess as well
 - John's coming around to can packaging
 - Firestone Walker in cans is rad
 - BB wants the Nitro Milk Stout on cans
- Beer 6: Old Smokestack (45:48)
 - Nitro Scotch ale
 - 8.5% ABV
 - peat smoked malt
 - not big on the smoke - perfect
 - sat in the cold box for a month to let the smoke dissipate
 - why nitro?
 - they filled barrel with this beer, and the beer left in the tank was below the carbonating stone, so they could carbonate it. So, nitro was used instead
 - how are you carbonating?

- carbonating to 8 volumes, then applying nitro blend
- smoke is on the back end to Matt
- John thinks smoke mellows after first taste
- great breakfast beer
- great with sausage
- black forest bacon
 - Jason: bacon has jumped the shark
 - black forest bacon is Game of Thrones bacon
- Thanks to Sean for having us
- this is the most beer we've had at a brewery
- all the beers are solid
- the coconut IPA is a but have
- belchinbeaver.com (there is no "g")
- plugs

END SHOW

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Created in Day One