

Four Brewers, S2E4 Notes

On location at Monkish Brewing

- Matt's happy to be at Monkish
- Joined by Henry Ngyuen and Brian White
- First Beers: Oblate and Crux
 - Crux and Oblate
 - Lighter color
 - 60 min boil (Oblate is 90 min boil)
 - Belgian single with Elderflower, 5.3% ABV
 - 4B had this beer early in the podcast
 - Henry: Elderflower gives it "musty rose petal" nose, herbal, floral, weird musty, reminiscent of white tea
 - simple, easy and approachable
 - first beer brewed at Monkish, but didn't work out right
 - Oversized burner for system
 - 98% efficiency
 - burner so hot that they couldn't stop the boil from boiling over
 - Henry had his wife turn the burner on and off over the course of the 60 min boil
 - caramelization gave it color
 - they thought they'd have to dump it, but they decided to sell it anyway and people liked it
 - brewed it again and added chamomile instead of elderflower and added aromatic malt, backed off on honey malt, and now it's called Oblate.
 - now it's a 90 min boil, Crux is 60 min (only beer w/60 min).
 - similar malt profile to Crux
 - Crux is blonde, Oblate is a shade darker
 - Monkish is strictly Belgian focused
 - they also make Belgian Lager
 - uses the Stella yeast
 - Jason: Ameri-Belgian themed breweries in SoCal have strayed away from Belgian style beers
 - Matt: Inspiration?
 - Henry was inspired by Leffe

- Henry was in Scotland working on a PHD, got bored with Scottish beers
 - someone gave him a dry, Belgian beer
 - came back decided to homebrew, only brewed 1 porter, all Belgian
 - Sign over door to brewery says "no IPA"
 - new hop called "hop bomb"
 - Henry tells people who bring in DIPA and IPA bottles to get it out because he doesn't want to "contaminate the brewery"
 - Always gets asked to serve IPA, but he doesn't want to serve IPA
 - Monkish has a great niche
 - talks about The Bruery - they got into novelty beers
 - brewing niche beers doesn't pay the bills
 - IPAs sell...
 - Monkish has quite a wide variety
 - They don't have one beer they sell a lot of. They all sell...
 - Brewing schedule?
 - no schedule
 - they brew week to week
 - he talks to distributor
 - distributor always wants the latest and greatest
 - Matt: everything is delicious
 - Jason: we just started getting Monkish in the IE
 - Always something cool about the new beers they try from Monkish
 - Quality is consistent
 - If you like one of their beers, you'll like most of them
 - Matt: Monkish has a personal stamp on their beers that makes them unique
 - Henry: Monkish beers are "thinking beers"... think about what you're drinking
 - Nagel: Monkish use of hops?
 - they have a lot of great hops on contract, but they are for bartering purposes.
 - El Segundo buys hops from them, other local breweries
- Second beer: Sunset Beer
 - Matt went to see the space shuttle, stopped by Sunset Beer.
 - Monkish did a collaboration w/ Sunset Beer (a bottle shop on

Sunset Blvd)

- Henry hates witbier
- Sunset's clientele are mostly hipster (joke), Matt's offended, for real.
- decided to do a wheat beer that's hoppy
- Monkish house yeast is WLP530 Abbey Ale, and they used this yeast for this beer to keep the yeast going
- Malts: wheat, Weyerman pils, acid malt, wheat malt
 - dry hopped with citra, galaxy, mosaic
 - 1.25lb/bbl
 - kept it in the hipster range
- brewed with Lotus seed
 - added to the beer because it's native to the area
 - wanted to use Lotus pedals, but they were expensive
 - Henry grew up eating a desert with Lotus seed
- added orange zest to dry hop
- bottle conditioned w/ brett trois and brux
- made 15 bbls
- packaged 40 cases
- this is a hoppy beer, would work well for Hop Heads
- Henry doesn't like IPA
- Matt: very dry
- Monkish first time bottle conditioning w/ brett
 - finished at 1.7°P
 - after bottle conditioning, measured at 0.7°P
- Jason and Nagel: Skittles on the nose
- "Austrian Fruit Candy" is the name of Matt's favorite porno
- How did this beer happen?
 - Henry would self-distribute and brew at night
 - he knows all of the accounts
 - Sunset approached them
 - they also do a beer w/ Select Beer Store in Redondo because they share an anniversary
- Nagel: met Monkish at LA Beer Week 2012, all their beers were great
- one day, henry went from Lady Face Ale House to Laguna (looong drive) to sell beer
- Third beer: Selah
 - History?
 - only brewed once, so far
 - inspired by Jolly Pumpkin, but brewing those beers is

risky.

- couldn't afford anything
- brettanomyces is a huge commitment
- decided to brew Selah, their first brett beer
 - french saison yeast
 - brett trois and crux (Henry's favorite combo)
 - dedicated one tank to brett
 - disappointed up until week 7, then it was good
 - dry hopped with mosaic, galaxy, and a lot of Sorachi Ace
- Matt: Sorachi Ace works well in this beer
- hop blending is so important
- they wanted a "bone dry beer"
 - used Wyeast 3711
 - it's a big attenuator
 - known for fermenting at 38°
 - bottle bombs
- Matt's favorite beer
- Sorachi Ace is bold in this beer
- Henry likes that this beer still has a lingering pepper finish
- Matt thinks that people are thinking these days that saisons should have brett. He's torn. Is it tradition saison?
 - Selah rides that line well
- Shelton Bros think this beer is too hoppy
 - suggested calling it Imperial Saison
- Saison is a very diverse style
- Jason: people have an image about "farmhouse" ale
- Monkish has foeders
 - control sours?
 - let it go where it goes?
 - blend?
- autolysis is present in Belgian beers, do you control that or let it go?
- Matt: when will you have beer available from the foeder
 - New Belgium has an ad that says that they will buy foeders
 - they just bought 50 foeders (holy shit)
 - a couple of their foeders and full on sour
- ECY and pedio talk
- one beer from foeder is 100% brettanomyces
- Matt: go all natural and let the beer do what it wants?

- Henry like having foeders to choose from
- Fourth beer: Shaolin Fist
 - Belgian style dubbel w/ sichuan peppercorns
 - banned years ago, but now on sale
 - Henry found two pounds, put it in the kettle at whirlpool
 - after fermentation began, it smelled like Panda Express beef
 - Nagel: has a tang
 - Henry: tastes like lemon peel, but it will numb palate
 - has a lot of citrus
 - Daniel Cady turned us on to this beer
 - a great beer for BBQ
 - nice body, mouthfeel, balnced
 - Nagel would pair with carne asada tacos
 - Matt: Belgian beers are food friend
 - Nagel agrees, gets into it
 - a palate cleansing beer
 - beer is a digestive
 - Monkish corks and cages everything
 - this beer has candy sugar
 - metallic aspect of the candy sugar really didn't work well with San Fransisco beer drinkers. They suspect that water in LA is so hard and it doesn't work in SF
 - it's a weird problem to have
 - Henry is more aware of metallic flavors in Belgian beers
 - John: beer is savory
 - the hips never lie
- Thanks to Monkish for having 4B
- Patreon talk
- MONKFISH? WHAT THE FUCK?

END SHOW

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