

Arcadia Brewing Co.

Type: Domestic Craft Brewery

103 West Michigan Avenue, Battle Creek, MI 49017.

Tel. 1 269 963 9520.

Available in cask? - Yes.

Available in keg? - Yes.

Available in bottle or can? - Yes.

Distributor: Manhattan Beer Distributors, tel. 1 718 292 9300.

Who's who: President - Timothy Suprise; Brewmaster - Bryan Wiggs.

Notes: Arcadia Brewing Company was established in 1996 as a microbrewery specializing in handcrafted British-style ales; all their beers are produced in small batches on a 25 Barrel Peter Austin Brewery.

Distance to the brewery from New York City: 722 miles.

Battle Creek Special Reserve (4.7%) *** E11 – Light session beer, with subtle Cascade hop nuances complementing a moderately sweet malt backbone.

Angler's Ale (5.4%) *** E15 – Medium-bodied English-style ale with a hint of caramel complementing toasted malt notes, hopped with whole flower Goldings.

Nut Brown Ale (5.6%) *** E12 – English-style brown ale with a malty, slightly sweet finish.

Starboard Stout (5.6%) *** E23 – Dry, black oat malt stout hopped with Willamette and Cascade.

Amber Ale {S} (5.8%) ** A15

India Pale Ale (5.9%) *** A26 – A floral and resinous IPA, dry-hopped with Columbus in the fermenting vessel. There's a nutty finish with a little toasted malt coming through.

Whitsun Ale (6.2%) *** A31 – Easy-drinking wheat ale brewed with Michigan honey.

London Porter (7.2%) **** E21 – Brewed with seven types of malt including smoked, this complex deep ruby brew has notes of beechwood smoke, coffee, chocolate, and caramel.

Scotch Ale (7.5%) **** S15 – Fairly rich, full-bodied wee heavy with notes of toffee, plums, and caramel. Clean-drinking with a moderate hop bitterness.

Imperial Stout {S} (8.4%) **** A28 – Black, full-bodied and creamy winter beer with coffee and blackcurrant on the palate. Bottles are bottle-conditioned and are suitable for cellaring.

Cereal Killer {S} (9.0%) **** A29 – Bold autumnal barleywine brewed with Crisp Crystal and Munich plus Rahr Pilsner malts, hopped with Northern Brewer and Crystal varieties.

- **Occasional and commemorative beers:**

Cocoa Loco Triple Chocolate Stout (7.0%) *** A28 – Thick, black American Double Stout with coffee and hints of charcoal coming through. Hops used are Progress, Liberty, and Summit.

Shipwreck Porter (7.8%) *** Q44 – Mellow, dark ale aged in 10-year-old whisky barrels.

Big Dick's Olde Ale (8.0%) *** A19 – Potent, dark amber ale, brewed with pale, crystal, and chocolate malts from Crisp Maltings and hopped with Mount Hood, Crystal, and Centennial.

Hopmouth Double IPA (8.1%) **** A27 – 'Brew Crew Big Beer' occasional offering, aptly named.

Hop Rocket Ale (9.0%) **** A27 – Arcadia's 11th anniversary celebratory brew, a bold and grapefruit double IPA that packs a big hop punch to the palate.



SEE BELOW FOR BEER STYLE CODE DESCRIPTIONS

Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

- * Bland, one-dimensional, or tasting of cheap adjuncts - unenjoyable. Not recommended.
- ** Nothing special but may be worth trying if nothing better is available.
- *** Good, recommended.
- **** Great, highly recommended.
- ***** Exceptionally good, very highly recommended.

Ratings and tasting notes are taken from *Beer Demystifier New York City 2008-2009* by Alex Hall (published June 2008).

- {S} after the beer name denotes seasonal availability.



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BEER STYLE CODES – EASY REFERENCE TABLE

Codes read as letter – number, the letter insinuating the country where the style is most appropriate to (A – America / Any, B – Belgium, C – Czech Republic, D – Germany, E – England, F – France, I – Ireland, J – Japan, S – Scotland. Also, Q – no specific country). Styles with identical numbers but different country codes should not be presumed to be similar to each other (they are often wildly different), but just roughly equivalent on a historical or comparable level.

Not sure what some of these are like? Here's an instant rough style guide...

Bitterness scale: † = Very low bitterness. †† = Fairly low bitterness. ††† = Medium bitterness. †††† = Fairly high bitterness. ††††† = Very high bitterness.

Color scale: Ø = Pale yellow. ØØ = Gold or pale amber. ØØØ = Deep amber or light to mid brown. ØØØØ = Deep brown or dark red. ØØØØØ = Black

1-10 - LAGER STYLES

Q0 Low Alcohol Beer (<2.0% ABV)

A1 Light Lager †Ø
D1 Munich Helles ††Ø

A2 Standard Lager †Ø
D2 Dortmunder Export ††Ø

A3 Premium Lager ††Ø
D3 Maibock / Helles Bock ††Ø

A4 Classic American Pilsner †††Ø
C4 Bohemian Pilsener †††Ø
D4 German Pilsener †††Ø
J4 Japanese Rice Lager ††Ø

A5 California Common Beer †††ØØ
C5 Vienna Lager ††ØØ
D5 Oktoberfest / Märzen ††ØØ

A6 Dark American or Euro Lager †ØØØ
D6 Munich Dunkel ††ØØØ

D7 Schwarzbier ††ØØØØ
R7 Baltic Porter (known to have been brewed with lager yeast) †††ØØØØ

A8 Amber Lager / Red Lager ††ØØ
D8 Traditional Bock ††ØØØ

A9 American Imperial Pilsner ††††ØØ
D9 Doppelbock / Eisbock ††ØØØ

D10 Keller Bier ††ØØØ

11-40 - ALE STYLES

A11 Cream Ale ††Ø
E11 Light Mild ††ØØ
S11 Scottish Light 60/- ††ØØ

A12 American Brown Ale ††ØØØ
B12 Belgian Dark Ale ††ØØØ
E12 English Brown Ale ††ØØØ

A13 Blonde Ale (not Belgian) ††Ø
B13 Belgian Pale Ale ††ØØ
D13 Kölsch ††Ø
E13 Standard Bitter †††ØØ
I13 Irish Red Ale ††ØØ
S13 Scottish Heavy 70/- ††ØØ

A14 American Pale Ale †††ØØ
B14 Saison †††ØØ
E14 Best Bitter †††ØØ
F14 Bière de Garde ††ØØ
S14 Scottish Export 80/- ††ØØ

A15 American Amber Ale †††ØØ
B15 Belgian Blond Ale ††Ø
E15 Extra Special Bitter (ESB) / English Pale Ale †††ØØ
S15 Wee Heavy Strong Scotch ††ØØØ

B16 Belgian Dubbel ††ØØ

B17 Belgian Tripel †††Ø

B18 Belgian Dark Strong Ale ††ØØØ

A19 American Strong Ale †††ØØØ
B19 Belgian Golden Strong Ale †††Ø
E19 English Strong Ale †††ØØØ

E20 Dark Mild ††ØØØ

A21 Robust Porter †††ØØØØ
E21 Brown Porter †††ØØØØ
R21 Baltic Porter †††ØØØØ

A22 American Stout ††††ØØØØØ
B22 Belgian Stout †††ØØØØØ
E22 Sweet Stout / Milk Stout †††ØØØØØ
I22 Dry Stout †††ØØØØØ

E23 Oatmeal Stout †††ØØØØØ

E24 Foreign Extra Stout ††††ØØØØØ

D25 Altbier or Sticke †††ØØ
E25 Old Ale / Winter Warmer ††††ØØØ

A26 American IPA ††††ØØ
B26 Belgian IPA ††††ØØ
E26 English IPA ††††ØØ
J26 Japanese IPA (cedar aged) ††††ØØ

A27 Imperial / Double IPA †††††ØØ

A28 American Double Stout ††††ØØØØØ
E28 Russian Imperial Stout ††††ØØØØØ

A29 American Barleywine †††††ØØØ
B29 Belgian Barleywine/Quad †††ØØØ
E29 English Barleywine †††††ØØØ

A30 American Rye Beer ††Ø
D30 German Roggenbier ††ØØØ

A31 American Pale Wheat Ale †Ø
B31 Witbier ††Ø
D31 Weissbier / Hefeweizen †Ø
E31 English Pale Wheat Ale ††Ø

A32 American Dark Wheat Ale †ØØØ
D32 Dunkelweizen †ØØØ

A33 American Wheat Wine †††ØØØ
D33 Weizenbock ††ØØØ

D34 Berliner Weisse (sour)

B35 Flanders Red Ale (sour)

B36 Flanders Oud Bruin (sour)

B37 Unblended Lambic (sour)
Q37 Other spontaneously fermented ale (Wild Ale) (sour)

B38 Gueuze (sour)

B39 Fruit Lambic (sour)

B40 Bière de Champagne / Bière Brut

41-45 - MISCELLANEOUS

Q41 Fruit Beer (other than Lambic)

D42 Rauchbier (Smoked Märzen) ††ØØØ
Q42 Other Smoked Beer

A43 Pumpkin Beer ††ØØ
Q43 Other Herb, Spice, or Vegetable Beer

Q44 Wood-Aged Beer

Q45 Other Specialty Beer