

Avery Brewing Co.

Type: Domestic Craft Brewery

5763 Arapahoe Avenue Unit E, Boulder, CO 80303.

Tel. 1 303 440 4324.

Available in cask? – Not locally.

Available in keg? – Yes.

Available in bottle or can? – Yes.

Distributor: American Beer Distributing, tel. 1 718 875 0226.

Who's who: CEO – Larry Avery; Brewmaster – Adam Avery.

Notes: A family owned brewery established 1993, a range of high quality British and Belgian styles are produced. No expense is spared, Avery only uses the finest malts and hops; the brewery has a good reputation for producing big, bold beers.

Distance to the brewery from New York City: 1835 miles.

14'er ESB (5.0%) * * * E15 – This is a copper-hued English-style ESB, fairly low in alcohol and not too bitter at 37 IBUs. Hops used are Fuggles and Bullion.

Out of Bounds (5.1%) * * * * E24 – Dry, black stout brewed with liberal amounts of roasted barley and hopped with Bullion and Fuggles.

Redpoint Ale (5.1%) * * * A15 – Pleasant amber ale hopped with Columbus, Crystal, and Sterling.

Karma Ale {S} (5.2%) * * * B13 – Belgian-style ale brewed with Sterling hops. Summer availability.

Ellie's Brown Ale (5.5%) * * * * A12 – A deep russet award-winner with a smooth malty sweetness and subtle hop characteristics from the use of Fuggles, Bullion and Cascade.

White Rascal (5.6%) * * * B31 – Unfiltered Belgian-style witbier, refreshingly spiced with coriander and Curacao orange peel and hopped with Czech Saaz.

India Pale Ale (6.3%) * * * * A26 – Pale golden with a generous smack of pine and citrus hop flavor. Brewed with Columbus, Simcoe, Crystal & Centennial hops.

New World Porter {S} (6.7%) * * * * A21 – A robust dark porter, dry-hopped to balance the chocolate and caramel notes. Hops are Fuggles and Columbus. Available January to March.

Old Jubilation {S} (8.0%) * * * * E25 – An English-style winter warmer, mahogany in color. Bullion hops are used, as is a blend of five specialty malts. Available early winter.

Salvation (9.0%) * * * * B19 – Belgian-style strong pale ale, golden and champagne-line with nutmeg and cinnamon spice notes. Hopped with Styrian Goldings.

Hog Heaven (9.2%) * * * * A29 – Hazy amber barleywine with a piney hop aroma and a bold hop profile measuring in at 104 IBUs. Columbus hops are used in this brew.

The Kaiser {S} (9.3%) * * * * D5 – An 'Imperial Oktoberfest', this strong, malty, copper-hued lager is brewed with Magnum, Sterling, Tettnang, & Hersbrucker hops. Available September-December.

The Maharaja {S} (9.8%) * * * * A27 – Double IPA, mid-amber and with a pronounced hop tang from the use of Magnum, Crystal, Centennial & Simcoe to the level of 102 IBUs. Spring and summer only.

The Reverend (10.0%) * * * * B29 – Quadruple style, dark amber and quite highly carbonated in the bottle. Brewing of this beer utilizes 5 different types of Belgian specialty malts and plenty of candi sugar. Styrian Goldings is the hop of choice.

The Czar {S} (11.0%) * * * * E28 – A dense, award-winning Russian Imperial Stout, lending anise, toffee, currants, mocha, and molasses to the palate. Available October to March.

- **Occasional and commemorative beers:**

Fifteen (7.6%) (no rating yet) Q37 – 15th anniversary special, fermented with multiple strains of Brettanomyces.

Twelve (7.6%) * * * * B14 – Anniversary saison, zesty and citrusy. Includes lemon peel, sweet orange peel, grains of paradise, chamomile, and lavender.

Collaboration Not Litigation Ale (9.0%) * * * * B18 – Belgian strong dark ale created by blending Avery's Salvation with Russian River's Salvation. Released January 2007, probably as a one-off.

Thirteen (9.3%) * * * * D33 – German-style weizen doppelbock brewed for Avery's 13th anniversary.

Fourteen (9.4%) * * * * B18 – Dark brown, satisfying Belgian-style beer with an earthy aroma and fruit and a little roast malt on the palate.

Samael's Ale (14.5%) * * * * Q44 – Oak-aged English-style strong ale, released in June.

The Beast (14.9%) * * * * B18 – Very complex Belgian-style Grand Cru, brewed with six malts and six hop varieties. Deep burgundy with spices, citrus, and vine fruits prominent. Released in August.

Mephistopheles' Stout (15.1%) * * * * A28 – November release. Velvety, black, and dangerous with plenty of hoppiness (107 IBUs!) balanced with notes of cherry, anise, grapes, coffee, and rum.



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 †††ØØØ
B14 Saison †††ØØØ
E14 Best Bitter †††ØØØ
F14 Bière de Garde ††ØØ
S14 Scottish Export 80/- ††ØØ

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

B16 Belgian Dubbel ††ØØ

B17 Belgian Tripel †††Ø

B18 Belgian Dark Strong Ale ††ØØØØ

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

E20 Dark Mild ††ØØØØ

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

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

E23 Oatmeal Stout †††ØØØØØØØ

E24 Foreign Extra Stout ††††ØØØØØØØ

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

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

A27 Imperial / Double IPA †††††ØØØ

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

A29 American Barleywine †††††ØØØØ
B29 Belgian Barleywine/Quad ††††ØØØØ
E29 English Barleywine ††††ØØØØØ

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

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

A32 American Dark Wheat Ale †ØØØØ
D32 Dunkelweizen †ØØØØ

A33 American Wheat Wine ††††ØØØØ
D33 Weizenbock ††ØØØØ

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