

THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010

BREWERY PROFILE

Baird

Numazu, Japan

The Baird Brewing Company and Fishmarket Taproom was founded in 2000 by the American husband and Japanese wife team of Bryan and Sayuri Baird. Their brewery and pub, located in the region of Mount Fuji, is a showcase for their hand-crafted, high quality brews (which includes cask-conditioned ale). Bairds' former brewster Molly Browning (pictured below at Bairds' New York City launch) now brews at Jolly Pumpkin. Other beers produced regularly which may appear here in the future are **Wheat King Ale** (4.2%, brewed with 70% wheat malt), **Teikoku IPA** (a 5.8% British-style IPA hopped with East Kent Goldings, Glacier, and Horizon), and **Shimaguni Stout** (a 4.6% dry Irish Stout brewed with 6% roasted barley and Centennial hops).

Importer: [The Shelton Brothers](#)

Distributor: Union Beer Distributors, tel. 1 718 497 2407.



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 are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.

{S} after the beer name denotes seasonal availability.

Rising Sun Pale Ale (5.1%) ***** < - AMERICAN PALE ALE - > – A West Coast American style IPA with a citrusy aroma and notes of fruit and honey. Cascade and Centennial are the hops of choice.

Red Rose Amber Ale (5.4%) ***** < - AMERICAN AMBER ALE - > – An interesting mid-amber brew which is easy to drink and has pleasant hints of fruit and caramel. Fermented cold like a lager but with ale yeast (the opposite of a 'steam beer'), and hopped with Magnum, Perle, Vanguard, and Sterling.

Temple Garden Yuzu Ale {S} (5.7%) ***** < - FRUIT BEER - > – A zesty, hazy golden-orange, refreshing fruit beer brewed with citrons. Soft on the palate.

Shizuoka Natsumikan Ale {S} (6.0%) ***** < - FRUIT BEER - > – Summer seasonal wheat beer brewed with mainly Shizuoka mikans, a Japanese fruit similar to a grapefruit but with some Fukuoka mikans (sweeter, more like tangerines). Sour and citrusy.

Kurofune Porter (6.1%) ***** < - BROWN PORTER - > – A very dark brown brew, rich and a little oily with prominent notes of chocolate and coffee. Sweet and roasted barley notes compete in a good way on the palate at the finish.

Angry Boy Brown Ale (6.2%) ***** < - ENGLISH BROWN ALE - > – A boldly hopped mid-brown ale with a nice fruity aspect on the palate. Hopped with Amarillo and Nugget.

The Carpenter's Mikan Ale {S} (6.4%) ***** < - FRUIT BEER - > – This is a spring seasonal beer brewed with mikans, a Japanese citrus fruit. Tart and sweet at the same time.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/baird-brewing-co->



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

This page is written by Alex Hall, and is updated to June 2008.

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