

# Barrelhouse Brewing Co.

## Type: Domestic Craft Brewery

544-B West Liberty Street, Cincinnati, OH 45214.

Tel. 1 513 421 2337.

Available in cask? – No.

Available in keg? – No.

Available in bottle or can? – Yes.

Who's who: Brewmaster – Rick DeBar.

Distance to the brewery from New York City: 646 miles.

**Duveneck's Dortmunder** (4.5%) \*\*\*\*\* D2 – Golden, crisp, and a little biscuity. Hopped with Cluster, Hallertau, and Tettnanger.

**Cumberland Pale Ale** (4.6%) \*\*\* A14 – Copper-colored pale ale with a Cascade hop bite.

**Hocking Hills Hefeweizen {S}** (4.6%) \*\*\* D31 – Cloudy Bavarian-style summer wheat beer with clove, vanilla, and banana notes.

**RedLegg Ale** (4.9%) \*\*\* A15 – A malty amber ale with some bitterness at the finish. Hopped with East Kent Goldings.

**Belgian Style Winter Ale {S}** (8.2%) \*\*\* B18 – Fruity mahogany ale with nutmeg, coriander, and cinnamon spice.

**Boss Cox Double Dark IPA** (8.6%) \*\*\* A26 – Mid brown with malt unusually dominant for the style. Cluster, Cascade, and Czech Saaz are the hops used in this brew.



## 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) ††ØØØØ  
Q42 Other Smoked Beer

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

Q44 Wood-Aged Beer

Q45 Other Specialty Beer