

Boston Beer Co. (Samuel Adams)

Type: Domestic Craft Brewery (large, more than one location)

[Beers are from several locations, including some contract brewing]

30 Germania Street, Boston, MA 02130.

Tel. 1 617 522 9080.

Available in cask? – Not locally.

Available in keg? – Yes.

Available in bottle or can? – Yes.

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

Who's who: President – Jim Koch.

Notes: Founded in 1984 and since grown to well beyond microbrew status, although remaining independent from global beer corporations.

Beer is contracted brewed in several locations and has widespread availability.

Sam Adams Light (4.0%) * * * A1 – A drinkable 'lawnmower beer', pale and refreshing.

Samuel Adams Boston Lager (4.7%) * * * C5 – A widely-available lager, a session beer hopped with Hallertau Mittelfrüh.

Samuel Adams Cream Stout (4.7%) * * * * E22 – Silky and dark with coffee and roast malt flavors.

Samuel Adams Black Lager (4.9%) * * * * D7 – Tasty schwarzbier with some coffee notes.

Samuel Adams Boston Ale (4.9%) * * * * A15 – Amber, moderately hoppy, clean-drinking ale.

Samuel Adams Cherry Wheat (5.2%) * * * Q41 – Light-bodied and sweet with a dash of honey.

Samuel Adams Honey Porter (5.2%) * * * A21 – Dark, tasty ale brewed with Scottish heather honey.

Samuel Adams Pale Ale (5.2%) * * * A14 – Golden amber ale, fairly mild on the palate.

Samuel Adams Summer Ale {S} (5.2%) * * * A31 – Refreshing seasonal wheat beer, uncomplicated.

Samuel Adams White Ale {S} (5.2%) * * * B31 – Lightly-spiced witbier, available in Spring.

Samuel Adams Brown Ale (5.3%) * * * A12 – Mid-brown and fairly malty, easy to drink.

Samuel Adams Hefeweizen (5.4%) * * D31

Samuel Adams Scotch Ale (5.4%) * * * * S14 – Ruby red ale with a little peat smokiness.

Samuel Adams Old Fezziwig Ale {S} (5.6%) * * * * E25 – Dark red, moderately spicy warmer for the colder months.

Samuel Adams Octoberfest {S} (5.7%) * * * D5 – An easy-drinking seasonal märzen, smooth and quite malty for the style.

Samuel Adams Winter Lager {S} (5.8%) * * * * D8 – Bock lager with profound malt and a little vanilla.

Samuel Adams Cranberry Lambic {S} (5.9%) * * B39

Samuel Adams Holiday Porter {S} (5.9%) * * * * A21 – A roasty dark seasonal brew.

Samuel Adams Double Bock {S} (8.8%) * * * * D9 – Sweetish doppelbock, available in winter.

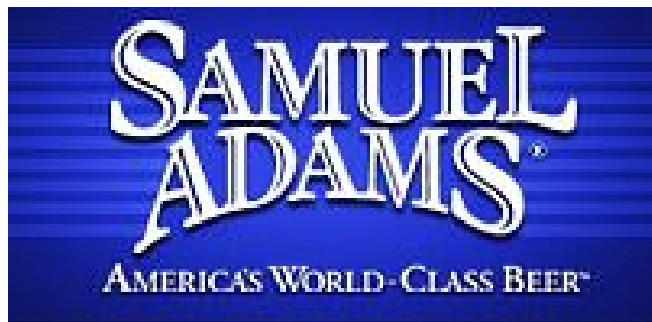
- **Occasional and commemorative beers:**

James Madison Dark Wheat Ale (5.0% estimated) * * * A32 – Mahogany colored and quite sweet.

Samuel Adams Chocolate Bock (5.6%) * * * * D8 – In 750ml bottles, rich and dark.

Samuel Adams Hallertau Imperial Pilsner (8.8%) * * * * A9 – Smooth, hoppy, but with an underlying sweetness. Dangerously drinkable.

Samuel Adams Utopias (25.0%) * * * * A19 – Extremely rich, insanely expensive, sherry-like sipping fluid.



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.



www.gotham-imbiber.com

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

Q44 Wood-Aged Beer

Q45 Other Specialty Beer