

Brooklyn Brewery

Type: Domestic Craft Brewery

[Some beer is contract brewed]

79 North 11th Street, Williamsburg, Brooklyn, NY 11211.

Tel. 1 718 486 7422.

Available in cask? – Yes, but usually British and American styles only.

Available in keg? – Yes.

Available in bottle or can? – Yes, except the 'Brewmaster's Reserve' beers.

Distributor: Phoenix-Beehive, tel. 1 718 609 7000.

Who's who: President – Steve Hindy; Brewmaster – Garrett Oliver.

Notes: Also produces beer at The F.X. Matt Brewery in Utica, NY (all crown-capped bottled beers, plus the keg beers which need time to mature – i.e. lagers and strong seasonal ales). The brewery is open for tours Saturday and Sunday afternoons (hourly 1pm-4pm) and the tap room is open Friday nights. Look for the ever-changing 'Brewmaster's Reserve' series of one-off and seasonal beers which showcase the best of Garrett Oliver's brewing skills. Garrett often brews as special guest in European craft breweries, and sometimes a one-off brew is produced at Brooklyn by a European brewer in exchange. Both Garrett and President Steve Hindy have authored books on craft beer ('The Brewmaster's Table', on beer and food pairing, and 'Beer School' respectively).

Locally brewed in New York City.

Summer Ale {S} (4.5%) **** E14 – A quenching pale ale brewed with British malt and German Perle and American Cascade, Amarillo, and Fuggles hops. Clean, easy drinking, and a little bready.

Pilsner (4.9%) *** D4 – A golden thirst quencher, much less common than Brooklyn Lager.

Brooklyner Weisse Beer (5.0%) *** D31 – A good quality, crisp hefeweizen.

Brooklyner Keller Helles {S} (5.0%) **** D1 – Full bodied, hazy amber spring beer.

Post Road Pumpkin Ale {S} (5.0%) *** A43 – Orange-amber seasonal pumpkin brew with moderate spicing.

Lager (5.2%) **** A4 – All-malt, high quality pre-prohibition recipe American lager.

Pennant Ale '55 (aka Brooklyn Ale) (5.2%) *** A14 – English-style pale ale with malt and fruit prominent. This beer seems to have an identity crisis as it has two names.

Oktoberfest {S} (5.5%) **** D5 – Red-amber marzen with a hint of sweetness.

Brown Ale (5.6%) **** A12 – Malty, satisfying All-American brown ale with good balancing hops.

Very good for a session.

Winter Ale {S} (6.0%) **** S14 – Scottish-style beer with a pronounced maltiness; Willamette hops are used.

East India Pale Ale (7.0%) *** E26 – Moderately hoppy, locally-brewed IPA with citrus and pine notes.

Local #1 (9.1%) ***** B14 – Bottle-refermented Belgian-style 'strong saison' available in 750ml corked and caged bottles, golden with a complex mix of flavors. German malts, together with Demerara cane sugar from Mauritius are used in the recipe. Hops are Styrian Goldings, Perle, and German Hallertau. Formerly released in kegs as 'Fortitude'.

Black Chocolate Stout {S} (10.6%) ***** E28 – Black, strong, very rich. Looks like oil, tastes like heaven. Limited availability in winter only, bottles are dated with the year.

Monster Ale {S} (10.8%) **** E29 – Powerful barleywine which shares its name with the brewery's resident cat. Hopped with Willamette, Cascade, and American Fuggles. Highly recommended to cellar for a couple of years (or more), aged examples become smoother and less aggressive. Bottles are year dated.

• Occasional and commemorative beers:

Blanche de Brooklyn (4.5%) **** B31 – A zesty, cloudy witbier with spice and citrus notes.

Antwerpen Ale (5.0%) *** B13 – Mid-brown, easy-drinking beer that bears a striking resemblance to De Koninck.

Bitter (5.0%) **** E14 – A tasty session beer with subtle nuances, best from the cask.

Dark Matter (5.5%) (no rating yet) A11/Q44 – Brown Ale aged in Woodford Reserve bourbon casks and re-fermented in the bottle with champagne yeast.

Smoked Porter (5.5% estimated) **** A21 – Dark brown and highly drinkable with some smoky notes.

Abbey Singel (6.0%) **** B13 – Trappist style 'Abbey Single', easily drinkable. Hopped with Hallertau, Perle, and Saaz.

Saison de Brooklyn (6.8%) **** B14 – Hazy gold and light-bodied with spices coming through.

Bright Golding Ale (7.5%) **** E19 – A refreshing English-style strong ale, golden and dangerously drinkable.

Brooklynator (7.5%) ***** D9 – Brewed with all-German malts and hops and cold-fermented with a Bavarian lager yeast, this superb doppelbock has a bready, toffee-like aroma, crisp, medium bitterness with a slight underlying sweetness, and a long, bready finish.

Heavy Scotch Ale (7.5%) **** S15 – Mid-brown, slightly sweet Scottish-style beer.

Blond Bock (7.7%) **** D3 – Delicious golden German-style helles bock.

Brooklyner-Schneider Hopfen Weisse (7.8%) ***** D33 – Hoppy pale weizenbock unusually brewed with assertive Amarillo hops, the result of the second collaboration (the first in the US) between Garrett Oliver and Hans Peter Drexler of Scheider. Dry-hopped with Amarillo and Palisade. A very successful experiment.

Blast! (8.0%) **** A27 – Golden and assertively hopped "San Diego strong pale ale". Hopped with eight varieties, half American and half British: Ahtanum, Cascade, Palisade, Willamette, East Kent Goldings, Fuggles, Challenger, and Northdown.

Smoked Weissbock (8.0%) **** D33 – A brown roggenbier / weizenbock with a multitude of complexity on the palate.

Extra Brune (8.5%) ***** B16 – Warming, copper-brown ale with notes of plums, raisins, and a slight sweetness from ultra-caramelized Belgian candi sugar syrup. Brewed with European pilsner and Belgian Special B malts, plus Perle hops from Germany.

Black Ops (10.0%) ***** E28/Q44 – A rare bottled bourbon (Woodford Reserve) barrel-aged Imperial Stout, not released to the general public (released Christmas 2007 as a seasonal gift within the trade). Smooth and rich with notes of bourbon and chocolate. "The beer that doesn't exist".



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 ††ØØØ
S14 Scottish Export 80/- ††ØØØ

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

B16 Belgian Dubbel ††ØØØ

B17 Belgian Tripel †††ØØ

B18 Belgian Dark Strong Ale ††ØØØØ

A19 American Strong Ale †††ØØØØ
B19 Belgian Golden Strong Ale †††ØØØØ
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 †††ØØØØØØØ
E22 Sweet Stout / Milk Stout †††ØØØØØØØ
I22 Dry Stout †††ØØØØØØØ

E23 Oatmeal Stout †††ØØØØØØØ

E24 Foreign Extra Stout ††††ØØØØØØØ

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

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

A27 Imperial / Double IPA †††††ØØØØ

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

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

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

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

A32 American Dark Wheat Ale †ØØØØØØ
D32 Dunkelweizen †ØØØØØØ

A33 American Wheat Wine ††††ØØØØØØ
D33 Weizenbock †††ØØØØØØ

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) ††ØØØØØØ
Q42 Other Smoked Beer

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

Q44 Wood-Aged Beer

Q45 Other Specialty Beer