

Cape Ann Brewing Co. (Fisherman's)

Type: Domestic Craft Brewery

27 Commercial Street, Gloucester, MA 01966. Tel. 1 978 281 4782.

Available in cask? – No.

Available in keg? – Yes.

Available in bottle or can? – Yes.

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

Who's who: Owners/brewmasters – Michael Beaton and Jeremy Goldberg.

Notes: Founded 2004. Beers are marketed under the 'Fisherman's' brand. Some beers are contract brewed by Mercury Brewing. The Cape Ann Brewing Co. regularly donates to a non-profit organization dedicated to preserving fishing communities, protecting fishery resources and feeding the world.

Distance to the brewery from New York City: 254 miles.

Fisherman's Brew (5.5%) * * * A8 – A dark lager, unfiltered, with toasted malt notes.

Fisherman's IPA (5.5%) * * * A26 – A moderately hoppy American IPA.

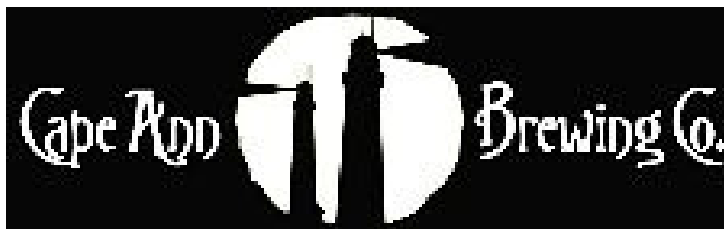
Fisherman's Ale (6.0%) * * * * D13 – Crisp, dry, golden and slightly hazy.

Fisherman's Pumpkin Stout {S} (6.7%) * * * * A43 – An interesting experiment, dark and spicy.

Fisherman's Navigator {S} (7.5%) * * * D9 – Holiday doppelbock. Deep amber in color with bitter chocolate and dark malt flavors.

Fisherman's Greenhorn (9.0%) * * * A27 – Orange-amber strong ale with a big, resinous citrus hop profile and an underlying sweetness.

Fisherman's Tea Party {S} (9.0%) * * * A29 – Mahogany-colored barleywine with Lapsang Souchon tea included in the recipe. Smoky with pine, peat, and oak notes.



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 †††ØØØ
E25 Old Ale / Winter Warmer ††††ØØØØ

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

A27 Imperial / Double IPA †††††ØØØØØ

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

A29 American Barleywine †††††ØØØØØØØØØØ
B29 Belgian Barleywine/Quad ††††ØØØØØØØØØØ
E29 English Barleywine †††††ØØØØØØØØØØ

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 ††††ØØØØØØ
D33 Weizenbock ††ØØØØØ

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