

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

BREWERY PROFILE

Flying Dog Brewery

Type: Domestic Craft Brewery

HQ: 2401 Blake Street, Denver, CO 80205.

Tel. 1 303 292 5027.

Brewery: The Wild Goose Brewery, 4607 Wedgewood Boulevard, Frederick, MD 21703.

Tel. 1 301 694 7899

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: Brewmasters – George Stranahan and Richard McIntyre.

Notes: A large Colorado microbrewery known for their wacky bottle labels; Flying Dog has grown significantly since starting out as a brewpub in 1990, and recently moved all production to The Wild Goose Brewery in Maryland.

Distance to the brewery from New York City: 241 miles.



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.

Doggie Style Classic Pale Ale (4.7%) *** < - AMERICAN PALE ALE - > – Award-winning ale with plenty of Cascade and Northern Brewer hops.

In-Heat Wheat (4.7%) *** < - GERMAN WEISSBIER / HEFEWEIZEN - > – A pleasant hefeweizen with banana and cloves on the palate.

Tire Bite Golden Ale (5.1%) ** < - KÖLSCH - >

Old Scratch Amber Lager (5.3%) *** < - CALIFORNIA COMMON BEER - > – A hybrid beer fermented at medium temperatures to develop both ale and lager characteristics. Malty and smooth.

Road Dog Scottish Porter (5.5%) *** < - SCOTTISH EXPORT 80/- - > – Dark brown, medium-bodied with hints of licorice and chocolate. Hopped with Yakima Goldings and Cascade.

Dogtoberfest {S} (5.8%) *** < - OKTOBERFEST / MÄRZEN - > – Deep mahogany marzen hopped with German Perle and Hersbrucker.

Snake Dog IPA (5.8%) *** < - AMERICAN IPA - > – Warrior, Columbus, and Goldings give a pronounced hop bite to this amber refresher.

K-9 Cruiser {S} (6.4%) *** < - AMERICAN STRONG ALE - > – Dark brown, sweet, malty ale. Winter availability.

Heller Hound {S} (6.5%) * * * < - MAIBOCK / HELLES BOCK - > – Refreshing spring maibock with a subtle hop finish. Hops used are German Perle, U.S. Saaz, and Hersbrucker.

Kerberos (8.5%) * * * < - BELGIAN TRIPEL - > – A soft, mild mannered brew hopped with Saaz, Strisselspalt, and Perle.

Gonzo Imperial Porter (9.2%) * * * * < - BALTIC PORTER - > – Dark, rich, and malty with lots of coffee flavor.

Double Dog Double Pale Ale (10.5%) * * * * < - IMPERIAL / DOUBLE IPA - > – A citrusy, amber brew with lots of clout. Hopped with Millennium, Columbus, and Cascade varieties.

Horn Dog Barley Wine Style Ale (10.5%) * * * * < - ENGLISH BARLEYWINE - > – Fruity barleywine with a smooth texture, German Perle, Northern Brewer, and Cascade hops. Aged for at least three months at the brewery.

- **Occasional and commemorative beers:**

Wild Dog Colorado Saison (7.3%) * * * < - SAISON - > – Medium-bodied hazy gold ale, earthy and fruity.

Wild Dog Collaborator (8.3%) (no rating yet) < - DOPPELBOCK / EISBOCK - > – November 2007 release, no tasting notes available. Hopped with Warrior and Mount Hood.

Wild Dog Weizenbock (8.6%) * * * * < - WEIZENBOCK - > – Dark amber beer with a complex fruitiness, a little tart.

Wild Dog Double Pale Ale (9.0%) * * * * < - IMPERIAL / DOUBLE IPA - > – American Double IPA with a huge citrusy hop smack.

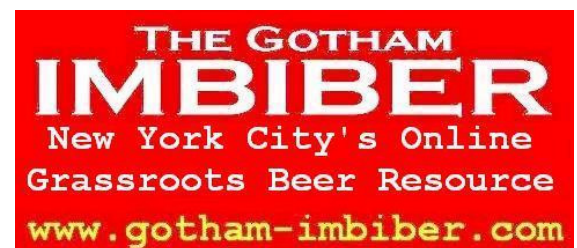
Wild Dog Barrel-Aged Gonzo Imperial Porter (9.5%) * * * * * < - BALTIC PORTER - > / < - WOOD-AGED BEER - > – An incredibly complex and luscious brew, very rich and black with a smooth oakiness.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/flying-dog-brewery>

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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