

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

BREWERY PROFILE

Fort Collins Brewery

Type: Domestic Craft Brewery

1900 East Lincoln Avenue #B, Fort Collins, CO 80524.

Tel. 1 970 472 1499.

Available in cask? – No.

Available in keg? – No.

Available in bottle or can? – Yes.

Who's who: Owners – Tom and Jan Peters. Brewmaster – Mark Young.

Notes: A small Colorado brewery which entered the New York City market in 2008.

Distance to the brewery from New York City: 1768 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.

The Kidd Lager (4.1%) ***** < - SCHWARZBIER - > – A dark brown beer with prominent chocolate notes, slightly smoky.

Z Lager (4.5%) *** < - RAUCHBIER (SMOKED MÄRZEN) - > – Dark amber and subtly smoky with some earthy characteristics.

Major Tom's Pomegranate Wheat (4.8%) *** < - FRUIT BEER - > – An unusual golden yellow brew, light and moderately sweet.

Retro Red (5.2%) *** < - AMERICAN AMBER ALE - > – Reddish-copper beer with a moderate malty, caramelly sweetness.

Chocolate Stout (5.3%) *** < - AMERICAN STOUT - > – Very dark brown with an enticing aroma of chocolate. The taste is moderately roasty with more than a hint of baking chocolate.

Rocky Mountain IPA (6.2%) *** < - AMERICAN IPA - > – Copper colored with a floral nose and balanced hops and caramel on the palate.

Spring Bock {S} (6.3%) ***** < - TRADITIONAL / DUNKLER BOCK - > – A pleasant dark amber lager with smoked malt and caramel blending with a little fruitiness and mellow balancing hops.

Big Shot {S} (6.5%) *** < - AMERICAN BROWN ALE - > – Mid-brown ale with notes of toffee and hazelnuts. The winter seasonal.

Double Chocolate Stout {S} (8.1%) ***** < - AMERICAN DOUBLE STOUT - > – Dark and smooth with notes of roasted malt, coffee, and moderate chocolate. A spring release.

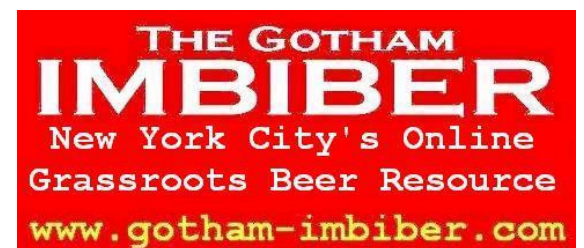
Doppelbock (aka Rauchator) {S} (10.2%) * * * * * < - DOPPELBOCK / EISBOCK - >/< - SMOKED BEER - > - A powerful mahogany autumnal brew, lagered for six months, which has a bold smoky aroma and prominent peat, earth and smoke notes. Dangerously drinkable.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/fort-collins-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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