

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

## BREWERY PROFILE

### Green's Baildon, U.K. (England)

[Beers are brewed under contract at de Proef, Lochristi, Belgium]  
*Founded in 2004 by Derek Green as a non-brewing contract operation to produce wheat and gluten free beers. Millet, rice, buckwheat, and sorghum are used instead of more conventional barley grains. The beers are bottle-conditioned with a Belgian yeast strain.*

Importer: [Merchant du Vin](#)

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



## 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.

**Discovery** (6.0%) \*\* < - SPECIALTY BEER - > – Amber ale for celiacs, medium bodied with vague hints of nuts and caramel. Can be a little metallic.

**Endeavour** (7.0%) \*\*\* < - SPECIALTY BEER - > – Gluten-free dubbel which has toffee and dark sugar notes.

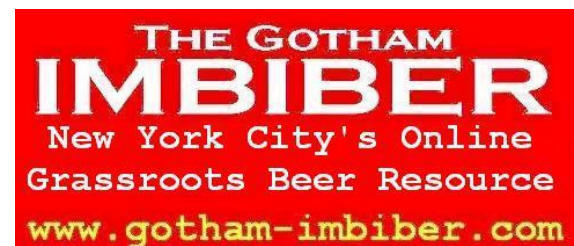
**Quest** (8.5%) \*\* < - SPECIALTY BEER - > – A light-bodied attempt to create a gluten-free tripel, there's a little candied fruit on the palate.

### SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/green-s>

*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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You'll enjoy it.