

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



Lakefront Brewery Inc.

Type: Domestic Craft Brewery

1872 North Commerce Street, Milwaukee, WI 53212.

Tel. 1 414 372 8800.

Available in cask? – No.

Available in keg? – Yes.

Available in bottle or can? – Yes.

Distributor: American Beer Distributing, tel. 1 718 875 0226.

Who's who: President – Russ Klisch.

Notes: Lakefront started brewing in 1987, the brewery is located by the Milwaukee River.

Distance to the brewery from New York City: 926 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.

White Beer {S} (4.6%) ***** < - BELGIAN WITBIER - > – Summery witbier with notes of orange and coriander.

Cattail Ale (5.1%) ** < - LIGHT MILD - >

Cherry Lager Beer {S} (5.4%) *** < - FRUIT BEER - > – Refreshing reddish-orange spring beer with moderate tart cherries on the tongue.

Organic ESB (5.4%) *** < - EXTRA SPECIAL BITTER (ESB) - > – Medium-bodied copper-colored 100% Certified Organic ESB with some fruitiness. Organic German Perle hops are used in the recipe.

Pumpkin Lager {S} (5.4%) ** < - PUMPKIN BEER - >

Eastside Dark (5.5%) *** < -MUNICH DUNKEL - > – Dark brown lager with notes of coffee and chocolate malt.

Cream City Pale Ale (5.6%) **** < - AMERICAN PALE ALE - > – Plenty of Cascade hops spice this orange-gold pale ale.

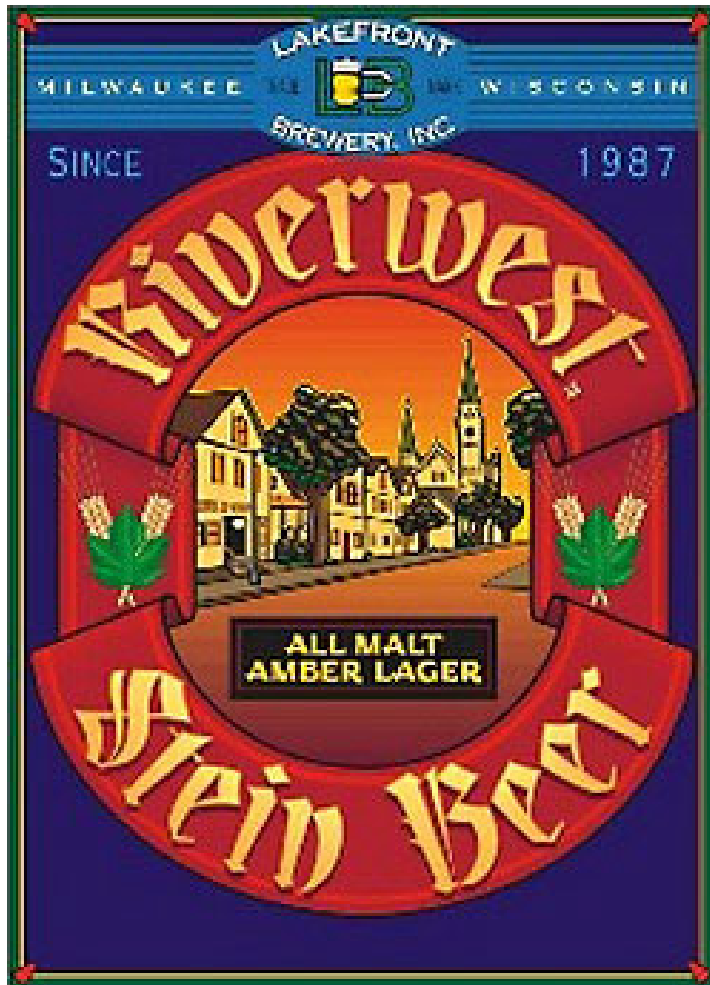
Riverwest Stein Beer (5.6%) ***** < - AMBER LAGER / RED LAGER - > – Hearty but smooth amber ale with notes of caramel and a slight toastiness. Hopped with Willamette and Cascade.

New Grist (5.7%) ** < - SPECIALTY BEER - > – Gluten-free beer brewed with sorghum and rice syrups.

Fuel Cafe (5.9%) *** < - AMERICAN STOUT - > – Black beer brewed with coffee ground by Alterre Coffee of Milwaukee. Coffee notes throughout with a slight sweetness.

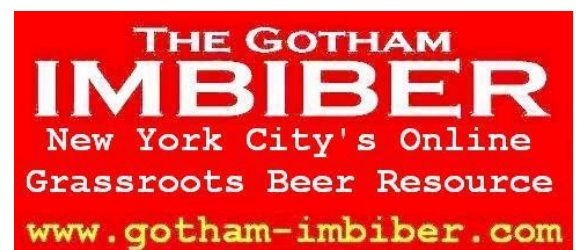
SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/lakefront-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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