

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

## BREWERY PROFILE

### Left Hand Brewing Co.

#### *Type: Domestic Craft Brewery*

1265 Boston Avenue, Longmont, CO 80501.

Tel. 1 303 293 2377.

Available in cask? – Not locally.

Available in keg? – Not locally.

Available in bottle or can? – Yes.

Who's who: Brewmaster – Charles Andrew ('Andy') Brown.

Notes: Left Hand has been brewing quality craft beers since 1994, and merged with the Tabernash Brewery in 1998, whose beers are no longer made.

*Distance to the brewery from New York City: 1774 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.

**Juju Ginger** (4.0%) \*\*\* < - HERB, SPICE, OR VEGETABLE BEER - > – Golden ale with a fruitiness and spiciness from the addition of organic ginger root.

**Deep Cover Brown Ale** (4.3%) \*\*\* < - ENGLISH BROWN ALE - > – Fairly light-bodied, sweetish, British-style brown ale.

**Saw Tooth** (4.7%) \*\*\*\* < - ENGLISH BEST BITTER - > – English-style ale using hard water similar to that from Burton-on-Trent. Medium-bodied and significantly hoppy.

**Haystack Wheat {S}** (4.9%) \*\*\* < - GERMAN WEISSBIER / HEFEWEIZEN - > – A pleasant summer hefeweizen with clove and spice notes.

**Polestar Pilsner** (5.0%) \*\*\* < - GERMAN PILSNER - > – Refreshing straw-colored pilsner.

**Jackman's American Pale Ale** (5.2%) \*\*\* < - ENGLISH BEST BITTER - > – Citrusy, floral pale ale with an underlying malt sweetness balanced well by the hops.

**Milk Stout** (5.2%) \*\*\*\* < - SWEET STOUT / MILK STOUT - > – Black stout with a good balance of roastiness and sweetness.

**Oktoberfest {S}** (6.0%) \*\*\* < - OKTOBERFEST / MÄRZEN - > – A bready, fruity, amber märzen.

**Black Jack Porter** (6.4%) \*\*\* < - ROBUST PORTER - > – Very dark brown beer, malty with some chocolate present.

**Warrior IPA** (6.6%) \*\*\*\* < - AMERICAN IPA - > – Orange-copper beer with plenty of Warrior hop goodness.

**Snowbound (aka XXXMas Ale) {S}** (7.6%) \*\*\* < - OLD ALE / WINTER WARMER - > – Amber winter warmer, strong on the festive spices.

**Widdershins** (8.8%) \* \* \* \* < - AMERICAN BARLEYWINE - > – Reddish-brown, warming barleywine.

**St. Vrain Tripel Ale {S}** (9.0%) \* \* \* \* < - BELGIAN TRIPEL - > – Autumnal golden tripel, lightly spiced.

**Smoke Jumper {S}** (9.8%) \* \* \* \* < - ROBUST PORTER - > – ‘Smoked Imperial Porter’, quite smoky and complex. Note the correct ABV here, not as shown on the bottles.

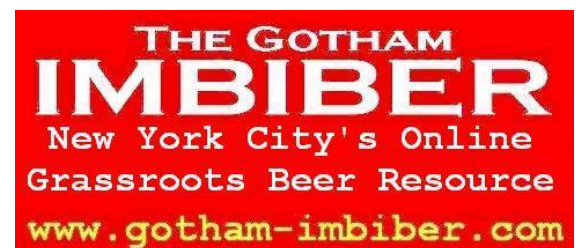
**Imperial Stout** (10.0%) \* \* \* \* < - RUSSIAN IMPERIAL STOUT - > – Very full-bodied, rich, and slick on the palate. Malt, coffee, chocolate, and molasses combine well on the tongue.

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

<http://www.beermenus.com/breweries/left-hand-brewing>

*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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