

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

BREWERY PROFILE

Otter Creek Brewing & Wolaver's Certified Organic Ales

Type: Domestic Craft Brewery

793 Exchange Street, Middlebury, VT 05753.

Tel. 1 800 473 0727.

Available in cask? – Yes (certain brews only; notice required).

Available in keg? – Yes.

Available in bottle or can? – Yes.

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

Who's who: President – Robert Wolaver; Brewmaster – Steve Parkes.

Notes: Following a merger in 2002, these two craft breweries maintain their individual identities but operate as one company as such. All Wolaver's beers use 100% organic ingredients.

Distance to the brewery from New York City: 274 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.

• Otter Creek beers:

‘Otter Summer {S} (4.5% estimated) (no rating yet) < - AMERICAN PALE WHEAT ALE - > – Citrusy seasonal wheat ale, light-bodied and refreshing.

Pale Ale (4.6%) *** < - AMERICAN PALE ALE - > – American pale ale with a fairly bold hop presence.

Oktoberfest {S} (4.8%) *** < - OKTOBERFEST / MÄRZEN - > – Deep golden seasonal hopped with Hallertau and Tettnang.

Spring Ale {S} (5.0% estimated) *** < - KÖLSCH - > – An easy drinking German-style brew, grassy and quite simple.

Vermont Lager (5.0%) *** < - BOHEMIAN PILSNER - > – A fairly light Czech-style pilsner, moderately bitter.

White Sail (5.0% estimated) *** < - BELGIAN WITBIER - > – Belgian-style witbier with orange peel and coriander.

Copper Ale (5.4%) *** < - ALTBIER / STICKE - > – Refreshing amber-hued altbier.

Stovepipe Porter (5.4%) ***** < - ROBUST PORTER - > – Dark chestnut American porter which has roasted coffee notes.

ESB {S} (5.5% estimated) *** < - EXTRA SPECIAL BITTER (ESB) - > – A spring release, this ESB has a rich maltiness .

Alpine Ale {S} (5.9%) *** < - AMERICAN AMBER ALE - > – Floral American amber ale, a winter release.

- **Wolaver's beers:**

Witbier {S} (5.0% estimated) *** < - BELGIAN WITBIER - > – Naturally cloudy due from local organic raw wheat, and mildly spiced with orange peel and coriander. Light, fruity, and refreshing. Summer availability.

Brown Ale (5.7%) *** < - ENGLISH BROWN ALE - > – A good quality English-style brown ale, a little nutty.

Pale Ale (5.8%) *** < - AMERICAN PALE ALE - > – A well-balanced brew with some caramel notes and piney hops.

Oatmeal Stout {S} (5.9%) **** < - OATMEAL STOUT - > – Black stout with a big mouthfeel brewed with organic rolled oats, organic wheat, and of course organic barley and hops. Winter availability.

All American Ale {S} (6.0%) **** < - AMERICAN PALE ALE - > – A new, limited edition ale using entirely home-grown organic Fuggles and Goldings hops and domestic organic malts. There are notes of tangerine. Not strictly an American Pale Ale according to the brewer, but that would be the closest style category.

Farmhouse Ale (aka 10th Anniversary) (6.0% est'd) *** < - SAISON - > – A mild organic saison.

India Pale Ale (6.5%) *** < - AMERICAN IPA - > – Crisp and clean copper colored American IPA, with a delicious hop spiciness and subtle malt balance.

- **Occasional and commemorative beers (Otter Creek branded):**

Otter San {S} (5.0% estimated) (no rating yet) < - SPECIALTY BEER - > – An odd Japanese-style beer brewed with Hallertauer hops, pilsner malt, rice, and koji (the fungus which saccharifies rice for fermenting in sake production, and is also used in soy sauce manufacture). Fermentation is undertaken with sake yeast.

Cuckoo Bock (6.0% estimated) ***** < - MAIBOCK / HELLES BOCK - > – A well-made German-style maibock, light and slightly sweet with a fresh aroma.

Helsinki Göld (6.0% estimated) *** < - SPECIALTY BEER - > – Golden ale brewed with juniper and rye, inspired by the traditional Finnish farmhouse ale known as Sahti.

Otterbahn (6.0% estimated) **** < - WEIZENBOCK - > – German-style weizenbock with notes of clove and bananary esters. Fairly light-bodied though complex with the use of toasted malt.

Cerveza Cacao (6.5%) *** < - SPECIALTY BEER - > – An unusual pale ale brewed with cocoa, vanilla, and cinnamon inspired by an ancient Aztec drink called xocolatl. Medium-bodied.

Otter Kilter (6.5% estimated) **** < - WEE HEAVY STRONG SCOTCH - > – Scottish-style 'Wee Heavy' with a big malty and slightly smoky feel from the use of Scottish Golden Promise malt.

Otteroo (7.1%) *** < - ENGLISH IPA - > – Fruity pale beer brewed with Australian Pride of Ringwood hops.

Sea Otter (7.2%) ***** < - BALTIC PORTER (LAGER YEAST) - > – A dark ruby, softly-hopped, and beautifully well rounded brew with a malty backbone and notes of chocolate at the finish.

15th Anniversary IPA (7.4%) *** < - AMERICAN IPA - > – A mildly hopped American IPA with some orange notes.

Double Decker (7.5%) ***** < - OLD ALE / WINTER WARMER - > – British-style old ale, full-bodied, malty but balanced.

Holy Otter (7.5% estimated) *** < - BELGIAN TRIPEL - > – Belgian-style tripel, golden, with a little pepper and tartness.

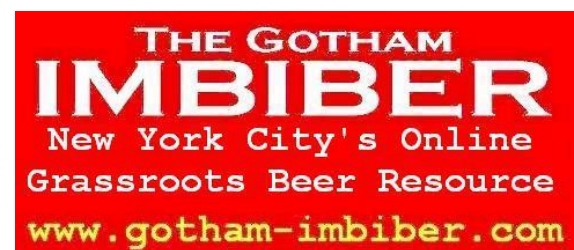
Otter Mon (7.5% estimated) **** < - FOREIGN EXTRA STOUT - > – Creamy and dark, brewed with black malt, roasted barley, flaked barley, and caramel malt, with a raw sugar cane sweetness imparting rum notes. This is balanced by East Kent Goldings and Liberty hops. The Jamaican stop on Otter Creek's 'World Tour'.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/otter-creek-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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