

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

BREWERY PROFILE

Sierra Nevada Brewing Co.

Type: Domestic Craft Brewery

1075 East 20th Street, Chico, CA 95928. Tel. 1 530 893 3520.

Available in cask? – Yes.

Available in keg? – Yes.

Available in bottle or can? – Yes.

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

Who's who: President – Ken Grossman; Brewmaster – Steve Dressler.

Notes: Founded 1980, and has since grown to a large regional brewery with beer available across the USA. The brewery has a cult following worldwide as the beers are now exported.

Distance to the brewery from New York City: 2903 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.

Best Bitter (4.3%) *** < - ENGLISH BEST BITTER - > – Brewed using imported English malts and hops, this medium-bodied, copper-colored beer is a great rendition of the popular English beer style. Very drinkable yet flavorful ale.

Blonde Ale (4.3%) *** < - BLONDE ALE - > – This wonderfully mild, pale-colored ale is brewed using Maris Otter English malt, Perle hops, and Styrian Goldings hops from Slovenia. A refreshing and thirst-quenching beer. Draft only.

Crystal Wheat (4.4%) *** < - AMERICAN PALE WHEAT ALE - > – Brewed using two-thirds wheat malt and one-third barley malt, this uncommon filtered wheat beer is light blonde in color, light-bodied, and has a clean finish. Draft only.

Wheat Beer (4.4%) *** < - AMERICAN PALE WHEAT ALE - > – Thirst quenching summer wheat beer. Lightly bittered with Perle hops, finished with Spalt.

Summerfest {S} (5.0%) *** < - BOHEMIAN PILSNER - > – Refreshing golden pilsener hopped with Perle and Saaz.

Pale Ale (5.2% and 5.6% variants) **** < - AMERICAN PALE ALE - > – A widely-available, full-bodied, golden ale – the brewery's flagship brand – generously hopped with Cascade (finishing) and Magnum and Perle (bittering). One of the foremost beer brands that has been driving the craft beer revolution. The lower strength version is on draft, the higher is the bottled product.

Oktoberfest {S} (5.4%) *** < - OKTOBERFEST / MÄRZEN - > – Uncomplicated but appealing amber colored seasonal märzen with caramel malt notes.

Ruthless Weiss (5.4%) *** < - GERMAN WEISSBIER / HEFEWEIZEN - > – This unfiltered ale is fermented with special wheat beer yeast imparting a clove-like spiciness of vanilla and nutmeg, combined with a fruitiness reminiscent of bananas or apples. Low in bitterness and mildly tart, with a soft roundness characteristic of a hefeweizen. Draft only, and uncommon.

Brown Ale (5.5%) * * * * < - AMERICAN BROWN ALE - > – A traditional brown ale brewed with a blend of roasted and caramelized malts, as well as the renowned British aromatic Goldings hops. This dark and flavorful ale is medium-bodied, with a delightful malt character.

Porter (5.6%) * * * * < - ROBUST PORTER - > – Dark and well-balanced porter, bittered with Goldings. Willamette is the finishing hop.

Stout (5.8%) * * * * < - AMERICAN STOUT - > – A black, roasty stout. Hops are Magnum for bittering, Willamette and Cascade for finishing.

Harvest Ale {S} (6.3%) * * * * < - AMERICAN PALE ALE - > – Autumnal, fresh-tasting golden ale made with ‘green’ hops harvested on the day of brewing.

Pale Bock (6.5%) * * * < - MAIBOCK / HELLES BOCK - > – A golden, clean Maibock.

Celebration Ale {S} (6.7%) * * * * < - AMERICAN IPA - > – A superb winter American IPA using exactly the same malt and hop varieties as Bigfoot, albeit in smaller doses.

India Pale Ale (6.8%) * * * < - AMERICAN IPA - > – Hoppy, copper-colored ale brewed using a blend of English malts. Magnum hops are used for the early hop addition, with Goldings for finishing and dry hopping.

Bigfoot Ale {S} (9.6%) * * * * < - AMERICAN BARLEYWINE - > – A big reddish-hued barleywine which stomps across your palate. “Bigfoot captures the imagination, and its character is as big as the name implies, with a huge hoppiness in its earthy aroma, a chewy palate, and a great depth of flavor.” – Michael Jackson. Bittered with Chinook, and finished with Cascade and Centennial. Dry hopped with all three. Bottles are year dated on the caps.

- **Occasional and commemorative beers:**

Kölsch (4.8% estimated) * * * * < - KÖLSCH - > – Golden and crisp cold-fermented, light-bodied ale.

Schwarzbier (5.0%) * * * * < - SCHWARZBIER - > – Dark, medium-bodied beer brewed with liberal roasted chocolate malt.

Scotch Ale (5.0% estimated) * * * * < - SCOTTISH EXPORT 80/- - > – A mid-brown, malty, smoky, easy drinking beer.

Vienna Lager (5.0% estimated) * * * < - VIENNA LAGER - > – A rare golden lager, slightly tart and spicy.

Rauchbier (5.2%) * * * < - RAUCHBIER (SMOKED MÄRZEN) - > – A tasty, tangy, copper-colored brew with smoked malts prominent.

20th Street Ale (5.6%) * * * * < - AMERICAN PALE ALE - > – An occasional beer which uses wet hops (Cascade, Chinook, Centennial) grown by the brewery.

Anniversary Ale 2007 (5.9%) * * * * < - AMERICAN IPA - > – Medium-bodied amber American IPA with Cascade hop bitterness and a hint of caramel malt sweetness.

Southern Hemisphere Harvest Fresh Hop Ale (6.8%) * * * * < - AMERICAN IPA - > – Brewed with freshly picked hops from New Zealand (rushed to California within a week of harvesting), this delightful IPA is floral and citrusy and highly drinkable.

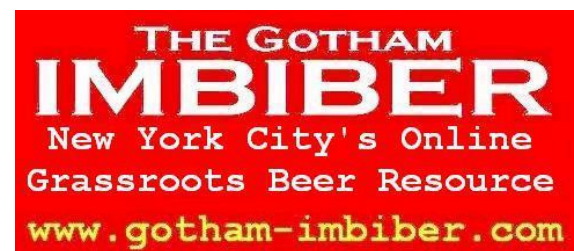
Torpedo Ale (6.8%) * * * * < - AMERICAN IPA - > – An occasional version of Celebration using different dry hopping methods. The varieties of hops used may vary from batch to batch.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/sierra-nevada-brewing-company>

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.



**Join the craft beer revolution.
You'll enjoy it.**