

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

Tröegs Brewing Co.

Type: Domestic Craft Brewery

800 Paxton Street, Harrisburg, PA 17104.

Tel. 1 717 232 1297.

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: Brewmasters – John and Chris Trogner.

Notes: Founded in 1997, the Trogner brothers uphold traditional British brewing techniques with their portfolio of high quality brews.

Distance to the brewery from New York City: 172 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.

Rugged Trail Nut Brown Ale (4.4%) ***** < - AMERICAN BROWN ALE - > – A bronze colored session ale with a touch of chocolate on the palate. Brewed with pilsner, crystal, and chocolate malts, and hopped with Chinook and Target.

Dream Weaver Wheat Ale (4.8%) ***** < - AMERICAN PALE WHEAT ALE - > – Hazy wheat beer with pepper, clove, and spice notes. Brewed with Vienna and pilsner malts with Saaz hops.

Sunshine Pils {S} (5.3%) ***** < - GERMAN PILSNER - > – Saaz and Hallertau Mittelfruh hops spice this golden summer refresher.

Pale Ale (5.4%) ***** < - AMERICAN PALE ALE - > – A hoppy, copper colored brew hopped with Cascade and Liberty.

Hop Back Amber Ale (5.6%) ***** < - AMERICAN AMBER ALE - > – Floral yet bold, this deep amber beer is brewed with pilsner and Munich malts together with Liberty and Nugget hops.

Dead Reckoning Porter {S} (5.8%) ***** < - ROBUST PORTER - > – A dark and full-bodied autumnal offering, Vanguard and Chinook hops are used. Fairly roasty on the palate with a distinct hoppiness.

Nugget Nectar {S} (7.5%) ***** < - AMERICAN AMBER ALE - > – 'Imperial Amber Ale', liberally hopped with Nugget, Warrior, Tomahawk, Simcoe, and Palisade. Orange-amber and puckeringly assertive. Released in February.

Troegenator (8.2%) ***** < - DOPPELBOCK / EISBOCK - > – Award-winning (Gold, GABF 2007) mid-brown doppelbock, malty, bready, and a little spicy. Hopped with Hallertau.

The Mad Elf {S} (11.0%) ***** < - FRUIT BEER - > (cherry) – An unusual ruby red, spicy, warming strong Belgian-style festive ale with notes of cherries, honey, and chocolate malt.

- **Occasional and commemorative beers:**

Scratch Beer #11 (4.9%) * * * * * < - EXTRA SPECIAL BITTER (ESB) - > – A recreation of the former Tröegs ESB, hopped with East Kent Goldings, Willamette, and Chinook. Full bodied and satisfying with notes of nuts and caramel.

Scratch Beer #6 (5.1%) * * * * < - DORTMUNDER EXPORT LAGER - > – A one-off unfiltered lager brewed as part of the brewery's 10th anniversary celebrations. Magnum, Saaz, and Hallertau hops are used, and the single decoction mash technique used imparts toffee notes to the palate.

Scratch Beer #7 (7.9%) * * * * < - WEIZENBOCK - > – Pilsner and Crystal malts, red and white wheat, and Magnum and German Northern brewer hops, plus wheat beer yeast combine for a refreshing beer with all spice, pepper, and clove notes.

Scratch Beer #8 (10.1%) * * * * < - HERB, SPICE, OR VEGETABLE BEER - > – Tripel brewed with beet and cane sugars, and infused with yarrow flowers, juniper berries, and coriander. Warming and peppery.

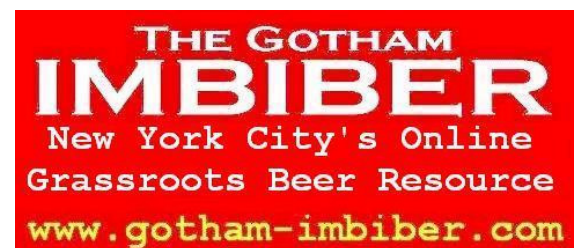
Scratch Beer #10 (11.0%) * * * < - BELGIAN GOLDEN STRONG ALE - > – Sweet, spicy Belgian style, heavy on the anise.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/troegs-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.**