

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

BREWERY PROFILE

Victory Brewing Co.

Type: Domestic Craft Brewery

420 Acorn Lane, Downingtown, PA 19335.

Tel. 1 610 873 0881.

Available in cask? – Yes, but certain beers only.

Available in keg? – Yes.

Available in bottle or can? – Yes.

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

Who's who: President – Ron Barchet; Brewmaster – Bill Covaleski.

Notes: Victory recently expanded, and their high quality beers have won numerous awards. Heavyweight Brewery's award-winning Perkuno's Hammer has been resurrected by this brewery (as Baltic Thunder).

Distance to the brewery from New York City: 125 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.

Donnybrook Stout (3.7%) ***** < - DRY STOUT - > – Dry Irish Stout of top quality. Draft only, ideal session beer.

Uncle Teddy's Bitter (3.9%) ***** < - ENGLISH BITTER - > – Orange-brown English-style bitter, very well balanced and ideally served cask-conditioned (reflected by the '5' rating).

Lager (4.8%) *** < - MUNICH HELLES - > – Crisp, clean, straw colored Munich Helles.

Whirlwind Witbier {S} (5.0%) *** < - BELGIAN WITBIER - > – Straw colored with citrus and clove notes. Spring availability.

Sunset Dunkle Weizen {S} (5.1%) **** < - DUNKELWEIZEN - > – Dark brown wheat ale with a bananary aroma and hints of brown sugar, toasted malts, banana and cloves on the palate.

Prima Pils (5.3%) **** < - GERMAN PILSNER - > – German and Czech whole hop flowers give this award-winning pilsener a floral aroma and a pleasant rounded flavor, a touch peppery.

Festbier (5.6%) **** < - OKTOBERFEST / MÄRZEN - > – A medium-bodied, highly drinkable, dark copper märzen.

Sunrise Weissbier {S} (5.7%) **** < - GERMAN WEISSBIER / HEFEWEIZEN - > – Tangy, fruity summer hefeweizen.

Hop Devil Ale (6.7%) ***** < - AMERICAN IPA - > – A deservedly popular, delicious IPA with a powerful, aroma of whole flower American hops backed up by rich German malts. Hoppy but well-balanced on the palate.

St. Boisterous {S} (7.3%) **** < - MAIBOCK / HELLES BOCK - > – A full-bodied, robust maibock which is smooth with a malty sweetness and some vine fruit notes. Spring availability.

V-Saison (7.5%) * * * * < - SAISON - > – Heady with an earthy, aromatic hop start. Includes hops from the Czech Republic, Germany and England (Saaz, Hallertau, Tettnang, and East Kent Goldings respectively), this flavorful ale has flavors of honey and mildly tart fruit and finishes on the dry side.

St. Victorious {S} (7.6%) * * * * < - DOPPELBOCK / EISBOCK - > – A dark, rich, complex lager, created from multiple German malts and lagered for a significant period. January release.

Baltic Thunder (8.5%) * * * * < - BALTIC PORTER - > – A dark, hugely complex malty brew with toasted malt, coffee, bitter chocolate, and cherry on the palate. Brewed to a similar, but not quite identical, recipe to Heavyweight Brewery's Perkuno's Hammer Imperial Porter, a beer originally conceived by Heavyweight's Tom Baker and Pennsylvania beer writer Lew Bryson.

Hop Wallop {S} (8.5%) * * * * < - IMPERIAL / DOUBLE IPA - > – A golden double IPA, extremely citrusy but with a solid malt backbone. Fruity, hoppy, estery aroma. November release.

Moonglow Weizenbock {S} (8.7%) * * * * < - WEIZENBOCK - > – This unfiltered dark amber wheat beer features fruity and spicy aromas galore, and is fruity and a little phenolic on the palate. October release.

Storm King Stout (9.1%) * * * * < - RUSSIAN IMPERIAL STOUT - > – With a huge, Pacific Northwest hop aroma and character upfront, this powerful Russian Imperial Stout subsides into a massive roast malt complexity.

Golden Monkey (9.5%) * * * * < - BELGIAN TRIPEL - > – Spicy, hazy golden, spicy Belgian Tripel brewed with German malts and fermented with Belgian yeast. Herbal and a little fruity.

Old Horizontal {S} (10.5%) * * * * < - AMERICAN BARLEYWINE - > – A luxurious, warming barleywine rich with aromatic hops and dark, candied fruit character that, somewhat dangerously, hides its strength very well. December release.

V-Twelve (12.0%) * * * * < - BELGIAN BARLEYWINE / QUAD - > – Powerful orange-amber Belgian-style ale with a dry finish, complex, fruity, and highly drinkable, hopped with Tettnanger and Styrian Goldings, which impart hints of pear and apricot into the flavor. 750ml bottles only.

- **Occasional and commemorative beers:**

Kölsch (4.6%) * * * * < - KÖLSCH - > – Crisp, clean, with fruity aspects. Draft only.

Dark Lager (5.0%) * * * < - MUNICH DUNKEL - > – A lightly toasty Munich dunkel, draft only.

Throwback Lager (5.4%) * * * < - STANDARD LAGER - > – Draft adjunct lager (corn) which incorporates yeast from the former C. Schmidt Brewery of Philadelphia, recreating an 'industrial' lager of the turn of the century.

Braumeister Pils (5.6%) * * * * < - KELLER BIER - > – Floral, very drinkable draft German kellerbier – hop varieties vary from batch to batch so the aroma and taste is changeable.

Mad King's Weiss (6.2%) * * * * < - GERMAN WEISSBIER / HEFEWEIZEN - > – Bananary Hefeweizen, draft only.

Abbey 6 (6.5%) * * * * < - BELGIAN PALE ALE - > – Amber-colored Abbey single with notes of sweet malt and toffee with a little fruit.

Sapphire Bock (7.4%) * * * * < - MAIBOCK / HELLES BOCK - > – A golden, malty lager which is easy to drink. Sweet at first but the hops catch up quickly.

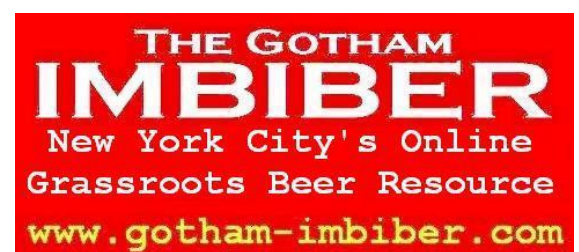
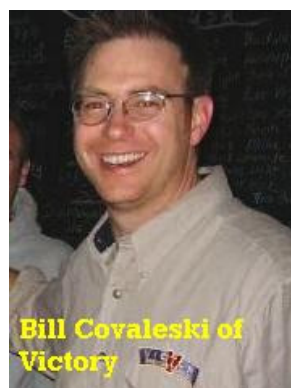
Harvest Ale (7.7%) * * * * < - AMERICAN STRONG ALE - > – Copper colored, well-balanced strong ale. Draft only.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

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



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