



2012 Great American Beer Festival Entries and Categories

*Beers selected for Vine Street media tasting are indicated by an asterisk**

***Saison D'Tesh**

Category 69 - French- and Belgian-Style Saison

This traditional Saison is light in color and body due to the use of white rice in the mash. This beer is sour mashed for one day to produce a dry, tart finish that balances the dominant notes of ripe fruit, bubblegum and peppery spice from the Dupont yeast strain.

Saison loosely translates to “season” in Flemish. Saisons are traditional Belgian Farmhouse ales and were brewed to provide refreshment and sustenance to the farm workers.

O.G. = 1.058

ABV = 6.9%

Malts: Pilsner, Munich, Vienna, Rye, Wheat

Adjuncts: Rice

Hops: Saaz, Amarillo

Yeast Origin: Brasserie Dupont

***Number One**

Category 72B - Belgian-Style Abbey Ale – Our inaugural Vine St. brew!

Our traditional Belgian-Style Trippel is brewed with Golden Naked Oats and clear Belgian candi syrup and is fermented with yeast from one of the remaining Trappist breweries in Belgium.

This light-colored, medium-bodied strong ale has flavors of light fruit from the yeast strain and a light herbal character from the European hop varieties.

O.G. = 1.079

ABV = 9.0%

Adjunct: Clear Belgian Candi Syrup

Hops: Magnum, Saaz, East Kent Golding

Yeast: Westmalle

Malts: 2-Row, Pilsner, Pale Wheat, Golden

Naked Oats

***Vagabond I.P.A.**

Category 52 - American-Style India Pale Ale

This American-Style India Pale Ale utilizes a strategic blend of four American hop varieties which lend strong notes of orange, pineapple and grapefruit, balanced by a moderate malt backbone. It finishes dry with a medium to high bitterness level and assertive hop aroma from dry-hopping.

Dry-hopping is the process of adding addition hops to the fermenter after the wort is fermented into beer. Adding hops to the “cold side” of the brewing process ensures that hop aroma oils are preserved

O.G. = 1.065

ABV = 7.2%

Malts: 2-Row, Crystal 45L, Aromatic

Hops: Cascade, Amarillo, Simcoe, Chinook

Yeast: House Ale Yeast

Ciel Luminuex

Category 18A - American-Belgo-Style Ale

This American-Belgo Style Pale Ale has an assertive American hop flavor complemented by the phenolic, spicy Belgian character specific to the Orval yeast strain. Loosely translated, Ciel Luminuex means “Bright Sky” in French and is descriptive of this beer. It is light in color and body with a dry, crisp finish, which makes for a perfect summertime beer.

Phenols/Phenolic: A group of chemical compounds produced naturally during the fermentation process. They are commonly perceived as smelling/tasting like cloves or other spices. Other times they taste smoky.

O.G. = 1.060

ABV = 6.0%

Malts: Pilsner

Hops: Amarillo, Cascade

Yeast: Orval

Paradise City Pale

Category 49 - International-Style Pale Ale

Our International-Style Pale Ale balances a light caramel malt flavor and chewy English yeast character with a spicy, herbal flavor from a special blend of hops.

Because it's difficult to pinpoint a country of origin, we chose the International-Style Pale Ale category for this beer due to the use of English yeast and a blend of both German and American hops.

O.G. = 1.048
ABV = 4.9%

Malts: 2-Row, Caramalt, Crystal 45L,
Aromatic
Hops: Hallertau, Tettnang, Cascade
Yeast: Dry English Ale

Megatron Imperial Stout

Category 81B - American-Style Imperial Stout

This American-Style Imperial Stout has dominant flavors of chocolate and roast balanced by huge citrus and pine flavors contributed by American hop varieties. The California yeast used is very clean/neutral in flavor and allows the malts and hops to shine.

Historically, Russian Imperial Stouts were brewed in 18th century England for export to Russia to the court of Catherine II. Because the journey took several months, brewers of the day realized that the stronger they made the beer the higher the quality upon delivery.

O.G. = 1.102
ABV = 10.0%

Malts: 2-Row, Caramalt, Extra Dark Crystal,
Aromatic, Roasted Barley, Black Malt
Hops: Magnum, Simcoe, Crystal, Chinook

2012 Alpha King Challenge Entries

Hop Vivant Imperial I.P.A.

Alpha King Challenge Winner 2009

Our American Imperial I.P.A. features a strategic blend of four different hop varieties. With six kettle additions, and two separate dry-hop additions, this beer is sure to satisfy even the most die-hard hop heads. Exploding with aromas of pineapple, citrus and pine, this beer is balanced by a huge malt backbone and weighs in at 9.5% ABV.

Dry-hopping is the process of adding addition hops to the fermenter after the wort is fermented into beer. Adding hops to the “cold side” of the brewing process ensures that hop aroma oils are preserved.

O.G. = 1.085

Yeast: House Ale

ABV = 9.5%

Hops: Cascade, Amarillo, Simcoe, Chinook

Suffolk Punch

English Imperial I.P.A.

This is our British version of the more typical American Imperial I.P.A. style. It is brewed with British-sourced malts and is dry-hopped with UK East Kent Golding hops. It has flavors of earthy fruit, citrus and pear balanced by an assertive English malt backbone.

Historically, India Pale Ales were being shipped to India where the British troops were occupying the colonies there. Brewers realized that by making the beer a little stronger than normal and by adding a hop addition to the finished beer (i.e. dry-hopping), the beer was distinctly better upon delivery.

O.G. = 1.080

Malts: Maris Otter, Carahell

ABV = 8.5%

Adjunct: Dextrose

Hops: Magnum, Cascade, Crystal, East Kent Golding

Yeast: Dry English Ale