



# 2016 Beers of HOPTOBERFEST

## A Gnarly Hops Fall Celebration Reference Guide

Brewery	Name	Style	Description	ABV	IBU
<b>Andechs</b>	<b>Weissbeir Hell</b>	Hefeweizen	<p>Untreated and bottled in its natural state of yeasty turbidity, this is a top fermented beer for the epicure.</p> <p>First, distinctive fruity aromas like banana and honeydew melon come to the fore, followed by fine cloves. Andechs Weissbier Hell is a very tangy, refreshing treat with the conviction of a full, soft body. It concludes on a finely balanced interplay of light sweet honey and a delicate acidity with undertones of bitter hoppiness that quickly subside into a harmonious finish.</p> <p>A Weissbier that embodies a slice of the Andechs lifestyle: finely yeasty, tangy, and sparkling, it refreshes and renews the thirst for more</p>	5.5%	12.5
<b>Ballast Point</b>	<b>Dead Ringer</b>	Oktoberfest Lager/Marzen	<p>A fresh take on a traditional festival beer. Their Dead Ringer Oktoberfest lager is inspired by old-style Märzen brews customarily enjoyed during Bavaria's world-famous beer festival. Thanks to an abundance of toasted malt and a lower hop bitterness, this dark reddish brown lager is loaded with sweet, caramel toffee flavors and aromas. All the taste and celebration of Oktoberfest packed into one bottle; no lederhosen required.</p>	6%	26
<b>Ballast Point</b>	<b>Sculpin</b>	IPA	<p>This Sculpin IPA is a great example of what got Ballast Point into brewing in the first place. After years of experimenting, they knew hopping an ale at five separate stages would produce something special. The result ended up being this gold-medal winning IPA, whose inspired use of hops creates hints of apricot, peach, mango and lemon flavors, but still packs a bit of a sting, just like a Sculpin fish.</p>	7%	70
<b>Beer Hound</b>	<b>Cairo Peach Tripel</b>	Peach Tripel	Sweet and peachy balance of fruity esters and spicy phenols	9.1%	
<b>Beer Hound</b>	<b>Skrappy Dew</b>	Oktoberfest/Marzen	Celebrate Oktoberfest Beer Hound Style	5.8%	24.4
<b>Benediktiner</b>	<b>Oktoberfest</b>	Oktoberfest/Marzen	This is a straightforward caramelized malt and hop balance found in amber lagers.	5.8%	

<b>Bitburger</b>	<b>Pilsner</b>	Pilsner	Note first the bright, fresh golden colour and rich frothy head so typical of this elegant Pilsner beer. Its refined herbal notes are delicately poised, followed by a nutty and honeyed aftertaste. The overall impression of this gently sparkling beer is one of deep harmony, with the unmistakable bitterness of the hops balanced and contained by an agreeable, mellow sweetness in the body.	4.8%	
<b>Blue Mountain</b>	<b>Dark Hollow</b>	Bourbon Barrel Aged Stout	This dark, low-roast imperial stout has notes of bourbon and vanilla from extended barrel aging in charred American oak bourbon barrels, patiently breathing in and out of the wood, gaining complexity, depth and character.	10%	70
<b>Blue Mountain</b>	<b>Kolsch 151</b>	German-style Ale	A light German-style ale indigenous to Cologne. This ale is treated like a lager, undergoing extensive cold aging to produce a clean, crisp beer. German Pilsen and Vienna malts are balanced with hops from the Hallertau region.	5.0%	18
<b>Bold Rock</b>	<b>Hopped Cider</b>	India Pressed Apple Cider	Dry-hopped with a blend of five hops, including Cascade, Centennial, and Citra, India Pressed Apple blends the tartness of fresh-pressed apples with the slightly sweet notes of passionfruit, grapefruit, and citrus.	4.7%	
<b>Bold Rock</b>	<b>Peach Cider</b>	Cider	A refreshing apple cider blended with the bright flavors of peach.	4.7%	
<b>Devils Backbone</b>	<b>Pumpkin Hunter</b>	Pumpkin Ale	Named for the huntsman who roams the forests of Nelson County, Pumpkin Hunter brings Devils Backbone's typical balance to a pumpkin ale. Brewmaster Jason Oliver designed the flavors to layer like liquid pumpkin pie. The malts impart a graham cracker pie crust character around a rich, subtly sweet pumpkin and spice body. It's the ultimate comfort beer! Fall, Amber, Spice.	5.1%	14
<b>Devils Backbone</b>	<b>Schwartz Bier</b>	German Style Black Lager	Derived from the recipes of medieval Germanic brewers, their Schwartz Bier embodies a millennium of refinement. Schwarzbier (literally: black beer) originates from eastern Germany and is a window into pre-modern brewing. Medieval brewers browned barley over open flames; today we get the characteristically subtle roasted flavor by using the finest toasted malts. This sophisticated little gem is fermented with lager yeast, and finishes quick and dry. Take this modern treasure home to your castle today! Subtle, Smooth, Coffee	5.1%	18

<b>Firestone Walker Brewing Company</b>	<b>Union Jack</b>	West Coast Style IPA	Union Jack rings all of the bells of an aggressively hopped West Coast IPA, but with an astonishing balance that stands out from the crowd. The name Union Jack is a nod to the colonial origins of the IPA style, and to the British expatriate who co-founded their brewery. This originator of their “Jack” IPA family is double dry-hopped to create bold grapefruit, tangerine and citrus flavors, all contrasted by pale malt sweetness to rein in the intensity. The result is a tribute to—and a twist on—the IPA style that put the West Coast on the craft beer map.	7.5%	70
<b>Firestone Walker Brewing Company</b>	<b>Wookey Jack</b>	Black Rye IPA	A <i>riff</i> on the familiar Black IPA style, Wookey Jack is gnarly on the outside yet refined on the inside. Malted Rye and a dash of Cara Rye impart a spicy grain quality to the palate, while double dry-hopping with Citra and Amarillo hops brings a citrusy dimension to the aroma profile. The brewing team also claims to have incorporated a bit of “Wookey Dust” into the recipe. The beer is black in color, but if you close your eyes and taste it, you’ll say it’s a true IPA. Wookey Jack is unfiltered and unfiltered to retain its woolly natural texture and character.	8.3%	80
<b>Hardywood</b>	<b>Virginia Blackberry Wit</b>	Belgian-style White Ale Brewed with Fresh Virginia Blackberries	A Belgian wheat beer brewed with a touch of rye and a massive addition (over 1,000 lbs. per 40-barrel batch) of plump, ripe blackberries grown by Agriberry in Hanover County, Hardywood Virginia Blackberry offers an assertive fruit character while remaining extremely refreshing. Ruby hued with the bright aroma of fresh bramble berries, this beer’s pleasantly gentle body leads to a rather dry, rounded fruit finish, making it irresistible on a hot summer day.	6.8%	12
<b>Hardywood</b>	<b>Bourbon Barrel Cru</b>	Abbey-style Quadrupel Aged in Bourbon Barrels	Hardywood Bourbon Barrel Cru is brewed in the fashion of the abbey quadrupel, the grand cru of many of Belgium’s revered monastic breweries. Bourbon Cru displays a sunset orange hue with a substantial head and brilliant clarity after months of barrel aging. The maturity and melding of flavors brought on by the freshly drained bourbon barrels lends an extraordinary sense of harmony to Bourbon Barrel Cru. Almond toffee and oaky vanilla aromatics give way to dark cherries, raisins and mature whiskey. A bit of plum flavor is greeted by caramel overtones and an assertive yet incredibly rounded body and a lingering, bourbon-laced finish.	12%	18

<b>Kostritzer</b>	<b>Schwarzbier</b>	Black Lager	A mahogany colour, and a lasting, cream-coloured, finely pored head are the defining features of Köstritzer black lager beer. Its expressive fragrance evokes a range of intense spicy aromas, including sage, roasted chestnuts, dark honey, bitter chocolate and fresh, farm-baked bread. Dry on the palate, and marked by bitter-sweet herbal and toasting aromas. The intense aromas are balanced by the gently sparkling carbonation with freshness and elegance. With delicate bitter tones and malty sweetness, it finishes slowly on the palate. A complex, many-layered black lager beer that tastes lean and refreshing with its abundance of flavours.	4.8%	23
<b>Liefmans</b>	<b>Goudenband</b>	Old Style Brown Ale	Liefmans Goudenband is one of the most distinctive dark beers in the world. Originally called IJzerenband (Iron Band) – a reference to the iron bands around the beer barrels – the bottle gained its champagne cork when it was renamed Liefmans Goudenband (Gold Band). Made in open vats with beer of mixed fermentation, it is left to mature for four to 12 months in the cellar. Mature beer is then fortified with younger beer, so the fermentation process starts up again. Liefmans Goudenband is a beer for storing, and just keeps improving over the years like a fine wine. Even after ten years, this dark red beer tastes as fresh as ever. You'll immediately pick up on the wonderful aromas of caramel, apple, rhubarb, cherries and malt. On the taste buds you will find hints of apple and cherries, combined with woody notes, while the aftertaste hints at nuts and dried raisins.	8%	
<b>O'Connor</b>	<b>Backyard Bonfire Smoked IPA</b>	IPA	Showcasing barley malt that was grown and smoked in their backyard by their friends at Copper Fox Distillery, paired with Sorachi-ace hops, this beer balances herbal and fruity aromas with the smoky character from the apple and cherry woods used. Backyard Bonfire Smoked IPA is the fourth official brew in their Steel Battalion Series. The Steel Battalion Series is an ever changing showcase of creative small-batch beers. It shares the moniker of their fermentation cellar, the Steel Battalion—a reference to their hometown of Norfolk, VA, home of the world's largest naval station.	7%	65
<b>O'Connor</b>	<b>Discovery</b>	Scotch Ale	The Virginia Vintage Series is an entirely brand new offering from O'Connor, featuring as many Virginia raw materials as possible in each beer. The malt and grains come from Copper Fox Distillery in Sperryville, and adjuncts from local farmers. This beer is very high in alcohol content, with the ability to age and store for a more complex character at maturation.	9%	32

<b>Ommegang brewed at Liefman's</b>	<b>Rosetta</b>	Belgian Kriek/ Flanders Oud Bruin	Ale aged on cherries. Traditional Belgian Kriek, pleasingly tart with a touch of sweetness. Brewed exclusively for Brewery Ommegang by Liefmans, a sister brewery, in Belgium.	5.6%	9
<b>Pale Fire Brewing Co.</b>	<b>Saving Grace Table Beer</b>	Saison / Farmhouse Ale	Based on the Belgian "patersbier" which Trappist monks used to brew for sustenance that would allow them to continue to work during the day. This low-alcohol farmhouse beer is brewed with Pilsner malt, Czech Saaz hops and our house Saison yeast to provide a satisfying end to a long day of hard work.	4.2%	26
<b>Pale Fire Brewing Co.</b>	<b>Village Green</b>	Double IPA	Village Green is intensely hopped with six hop varieties that offer a cornucopia of aromas ranging from passion fruit, peach, and pineapple to grapefruit and lemon zest. They use English Maris Otter to harmonize the intense hop aromas producing a well-balanced Double IPA.	8%	100
<b>Parkway</b>	<b>Get Bent Mountain</b>	American IPA	Get Bent Mountain IPA is a light bodied, west coast-styled IPA with a delightful bready character balanced by lots of citrusy hops.	7.2%	67
<b>Parkway</b>	<b>Gose Both Ways</b>	Gose	Parkway Brewing Company's Gose Both Ways is a light & refreshing, unfiltered old-world German style ale. It has a tart character & a slightly briny finish from the addition of sea salt as well as notes of lemon, cereal, and orange from the addition of coriander.	4.7%	
<b>Reissdorf</b>		Kolsch	Reissdorf Kölsch is the beer specialty from Cologne with a tradition starting in 1894. A Kölsch with a pleasant, full-bodied, and uniquely light and sweet taste in premium quality, that is brewed for the adepts who prefer something special.	4.8%	
<b>Rothhaus</b>	<b>Tannenzäpfle</b>	Pilsner	The Rothaus Pils Tannenzäpfle has existed since 1956—It's a German Pilsener style beer brewed by Badische Staatsbrauerei Rothaus AG in Grafenhausen-Rothaus, Germany	5.1%	32
<b>Schlafly</b>	<b>Double Bean Blonde</b>	American Blonde Ale	Darkness and romance lurk beneath the golden exterior of this ale that combines the prominent flavors and aromas of coffee and the smooth richness of chocolate. We use simple, straightforward malts and hops to keep the focus on the notable characteristics of the featured ingredients. After the beer is fermented, we let it rest on cocoa nibs sourced from Ghana—one of the world's largest chocolate exporters. In the final stage of production we add a cold coffee toddy made from filtered water and finely ground beans roasted by St. Louis' own Kaldi's Coffee and sourced directly from the Shiwanda Estate in Africa's southeastern Tanzania.	6.3%	25

<b>Schlafly</b>	<b>Pumpkin</b>	Pumpkin Ale	This Pumpkin Ale blends the spices of the harvest with full-bodied sweetness for a beer that tastes like pumpkin pie. Pounds of pumpkin form a malty foundation that supports the fall flavors of cinnamon, nutmeg and clove. While pumpkin beers were produced in the early days of the American colonies, they were different from the pumpkin beers we know today. Colonists used pumpkin and squash as the fermenting medium, since malted barley was scarce. Once malt became more readily available, it replaced these alternatives to grain. In the 1990's, American craft brewers reintroduced the style to the delight of pumpkin beer drinkers.	8%	16
<b>Smuttynose</b>	<b>IPA</b>	American IPA	You could say, that Smuttynose IPA is a physical salute to the glory of the American hop grower. The citrusy hop flavor coming from a mixture of Simcoe and Santiams is pleasantly balanced by a smooth bitterness from the Amarillo hops. The beer itself is light bodied and crisp with a golden color that will throw a slight haze, as we bottle it unfiltered. At 75 IBU's, this is definitely not a training-wheels IPA, but is meant for hop lovers looking to satisfy their craving in a way that's not easy to find. We think they'll be quite pleased.	6.9%	75
<b>Smuttynose</b>	<b>Pumpkin</b>	Pumpkin Ale	Smuttynose Pumpkin Ale is brewed with real pumpkin and a blend of classic pumpkin pie spices in tribute to our colonial forebearers. Recipes calling for the use of pumpkins have been found from early European settlers in New England, when brewers sought to extend their supply of costly imported malt with locally grown ingredients, such as squash and "pompions."	6.5%	45
<b>South Street Brewery</b>	<b>Barrel-aged Imperial Satan's Pony</b>	Imperial Amber Ale	One of Virginia's longest-running beers has undergone a rebuild to create a unique, high-end drinking experience. Classic Satan's Pony has been doubled up—twice the malt, twice the hops—and then aged for two months in freshly emptied bourbon barrels. Still smooth, still easy going, but now one hell of a ride.	9.01%	19
<b>South Street Brewery</b>	<b>Twisted Gourd</b>	Pumpkin Ale	The year before the Civil War struck the Commonwealth, a pumpkin blight affected crops throughout Central Virginia, turning the affected gourds into "the bleached resemblance of twisted skulls", according to historical reference. The rotting pumpkins fermented untouched in the field until devoured by livestock who "roamed the countryside mad with delirium". It was known as the Year of the Twisted Gourd.	8.37%	31

<b>Starr Hill</b>	<b>Whiter Shade</b>	White India Pale Ale	Whiter Shade marries two bold beer styles: the Belgian Wit and the IPA. 2-row and wheat malt provide a soft base beer for intense fruity and spicy esters of the unique Belgian yeast strain while enhancing the strong hop aroma. Whiter Shade is a refreshing IPA to enjoy during the summer.	7.5%	45
<b>Starr Hill</b>	<b>Last Leaf Maple</b>	Brown Ale	A classic English Brown Ale brewed with several different malts, hopped with East Kent Goldings, and real Virginia maple syrup. The maple aroma, with subtle vanilla notes, leads into a rich and smooth body with a malty character.	6.1%	
<b>Terrapin</b>	<b>All American Oat</b>	Pale Ale	The All American Oat Pale Ale is a farm collaboration with three of their partners: Roy Farms, Briess Malt & Ingredients Co, and Epiphany Craft Malt. Dank hop flavor and aroma from Roy Farms' Columbus, Chinook, Azacca and Centennial hops give way to a smooth mouthfeel and malty backbone from the combination of Briess's Flaked Oats, Crystal Malt, and Epiphany's 2-Row Base Malt.	6.5%	45
<b>Terrapin</b>	<b>Liquid Bliss</b>	Chocolate Peanut Butter Porter	Brewed with peace of mind. Unlock your inner Zen and delve into the Yin and Yang of two decadent flavors. Focus on the harmonic togetherness of chocolate and peanut butter as it takes you to a place that you never thought possible... a "Liquid Bliss."	6%	30
<b>Troegs</b>	<b>Solid Sender Ale</b>	American Pale Ale	You know how a familiar guitar riff can take you to a great moment? Solid Sender Ale delivers a dynamic, dependable rhythm of caramel malt and Cascade hops. It's the perfect beer to get stuck in your head.	5.2%	45
<b>Troegs</b>	<b>Troegenator</b>	Double Bock	Monks had fasting figured out. No food? No problem. Just drink a Double Bock. Thick and chewy with intense notes of caramel, chocolate and dried stone fruit, 'Nator' (as we call him) serves as a tribute to this liquid bread style.	8.2%	25
<b>Wurzbürger Hofbrau</b>	<b>Festbier</b>	Oktoberfest/Marzen	Festbier, as the name implies, is brewed especially for celebratory occasions, e.g. the Würzbürger Kiliani Volksfest / public fun fair /. However, as there is always plenty to celebrate, bottled Würzbürger Hofbräu Festbier, the original wort content of which must be over 13%, is naturally available throughout the year.	5.9%	
<b>Wurzbürger Hofbrau</b>	<b>Julius Etcher Hefe-Weissbier Dunkel</b>	Dunkelweizen	Pours a light mocha foamy head with signature aromas of dark fruit, raisins, banana cream pie and hints of rum, molasses and wet wood. The taste is sweet with bready/grainy malts, honey and hints of maple syrup.	4.9%	40