## BOSTON HOMEBREW COMPETITION



Can't get enough homebrew? Want to try a cask of authentic UK beer? Help out at the BHC! A special cask of UK beer is being tapped for the stewards.



Volunteer HERE!



Not one but TWO sessions of cask ale cellared by your truly!





## An ALL-HOMEBREW Cask Ale Festival Held at the BEST SECRET Music Venue in Boston!

The Canadian-American Club of Massachusetts



202 Arlington St Watertown, MA 02472 http://www.canadianamericanclub.com/

## **BEER LIST**

Anticipation Amber (3.2%): Appearing at the inaugural May Day Cask Festival (back in '13!), this delightful little beer was originally brewed in anticipation of the birth of my daughter, Gianna. As it turned out, she couldn't wait to attend her first beer festival and showed up early! It has appeared at every MDCF since. Dry and roasty with a decent weight despite it's low ABV, this is the kind of beer you settle into for an entire session and are still anticipating the next one!

Anticipation Stout (3.4%): What happens when you sub in some Roasted Barley for Amber malt in Anticipation Amber? An eminently drinkable dry stout! Brewed to the same specifications, the minor malt move transforms the amber into a delightful stout that can't get down the hatch fast enough! Also, I now have a son named Julien who is substantially similar to Gianna but similarly of a different mold.

Citra/El Dorado Pale Ale (4.5%): This clean-drinking pale golden ale is brewed with Maris Otter English malt along with a touch of torrified wheat that gives it a subtle malt backbone, then generously hopped with Citra and El Dorado hops both in the boil and in the cask. In the style of favorite UK beers such as Darkstar Hophead and Fyne Ales Jarl, this beer is a full-bodied and full-flavored session beer with a clean dry finish. OG 1044 FG 1010 56IBU

**DDH Lupulin IPA (6.3%)**: An American IPA loosely modeled after Thornbridge Jaipur - this beer uses clean California Ale yeast and 10oz's of Citra and Mosaic hops added late in the boil, at flameout, and in the fermenter. A second dry hop charge of Citra and Mosaic Lupulin powder was added to the cask.

Monthly Board Game Night here 4th Wednesdays! Send an e-mail to: ca-gamenight+subscribe@googlegroups.com **Drogo Coffee Milk Stout(4.3%)**: Named after the Patron Saint of both Coffee and Cows, Drogo is super smooth on the palate with forward coffee aromas and flavors of milk chocolate. Aged on homeroasted El Salvadorian coffee for 24 hours. By Churchyard Brewery, an aspiring proto-brewery based in Roslindale.

**Tea & Biscuits English Bitter (3.8%)**: This is a classic malt bill that includes torrified wheat to add body. Single-hopped with Challenger, including a generous dose at flameout. Bready malt flavor accented with notes of cedar and black tea--hence the beer's name.

The Future Is Unwritten (2.6%): A prototype for the upcoming Small Change Brewing. Dark in color, light in body, this dark mild is brewed true to style: low alcohol with a rich chocolate flavor from the malt. It's what you want to be drinking on the road to rock and roll.

VT Black IPA (7.4%): This hop saturated dark ale draws inspiration from Greg Noonan and John Kimmich and the origins of the style dating to the mid 90s at the VT Pub and Brewery and then later at the Alchemist Brewpub in Waterbury. The beer gets its jet black color from dehusked carafa 3 malt and midnight wheat and is hopped heavily with Amarillo and Citra along with 2oz of Simcoe Lupulin powder in the cask. Uses the famed Conan yeast of Alchemist fame. Think massive pine/citrus/tropical hop character!!

## Hungry?

Try a Meryl Made™ PASTY! She's available for private catering, folks!

