

**21<sup>st</sup> Amendment: Lower Da Boom:** Cornelius DeBoom set sail for San Francisco in the fall of 1848 when the news of the discovery of gold in California arrived. He quickly set up an office in the South of Market neighborhood where he began to speculate on local real estate. Today, our own 21st Amendment Brewpub sits on the corner of 2nd and DeBoom streets.

Lower DeBoom is a powerfully balanced American-Style barley wine packed with citrusy Pacific Northwest hops. Chestnut brown in the glass, the nose is a beautiful mélange of toffee malt, fruitcake, tropical fruit, toast, piney hops and a hint of alcohol that would make the Belgian DeBoom proud. But better enjoy sipped from a snifter or you might feel like the boom has been lowered on you.

ALCOHOL CONTENT 10.5% BY VOLUME

COLOR CHESTNUT BROWN

BITTERNESS UNITS (IBUs) 92

MALTS PALE, VIENNA, MUNICH, CARAMEL, CARAFA, DEXTROSE

BITTERING HOPS CTZ, CENTENNIAL, ZYTHOS, CASCADE

DRY HOPS CASCADE, CENTENNIAL

YEAST ALE YEAST

**Alaskan Barley Wine:** has been produced in limited edition vintages each year since its introduction in 2003. A big beer for big winters, this brew has garnered a steady following in Alaska. Bottled for the first time in 2007, the balanced flavor collaboration between hops, malt and high alcohol showcases the barley wine style, winning first place at the 2007 Toronto Barley Wine Festival and bronze at the 2008 World Beer Cup.

**Anacortes:** 9.9% 65 IBU's Our strongest ale annually. Pale, Munich, Pilsner, and Vienna malted barley give required maltiness. Ages well with dramatic flavor evolution. Will be periodically tapped throughout the years.

**Anchor Old Foghorn:** The malty sweetness, fruitiness, unique hop aroma and high original gravity of Old Foghorn® Barleywine Style Ale is to beer much as port is to wine.

**Old Foghorn®** is brewed based on traditional English barleywine methods. It is highly hopped, fermented with a true top-fermenting ale yeast, carbonated by a natural process called "bunding" to produce champagne-like bubbles, and dry-hopped with additional Cascade hops while it ages in our cellars. Made only from "first wort," the rich first runnings of an all-malt mash, three mashes are required to produce just one barleywine brew.

Introduced in 1975, Old Foghorn® Ale was the first modern American barleywine sparking renewed interest domestically and in Britain. The name was derived from the English tradition of attaching the word "old" to barleywines to denote their tradition, intensive brewing process and cellar aging, and "Foghorn" gave it a San Francisco flair. Today, Old Foghorn® Ale is best enjoyed sipped after a meal.

First Brew

1975

First Bottling

1976

Alc. by Volume

8-10%

Availability

Year-round

Malt

Blend of 2-Row Pale & Caramel  
Hops  
Cascade

### **Anderson Valley:**

**\*Horn of the Beer Barley Wine\***

Mahogany brown with a nutty roasted aroma that has lingering notes of alcohol and mown grass. This is a big beer 8.8% avb. Rich bittersweet chocolate, molasses and toffee flavors intermingle with a dry after taste of coco beans, caramel and wildflower honey.

**Malts:\*\*\*\*\***

Premium 2-Row, Caramel, Victory, and Chocolate malts.\*\*\*\*\*

**Hops:\*\*\*\*\***

Bravo, Cascade, and Mount Hood.\*\*\*\*\*

### **Avery: Hog Heaven**

**Beer Style:** Dry-Hopped Barleywine Style Ale

**Hop Variety:** Columbus

**Malt Variety:** Two-row barley, caramel 75L

**OG:** 1.085 **ABV:** 9.2% **IBUs:** 104

**Color:** Deep Garnet

This dangerously drinkable garnet beauty is a hop lover's delight. The intense dry-hop nose and the alcohol content are perfectly balanced for a caramel candy-like malt finish. This is a serious beer for serious beer aficionados and it only gets better with age. Cellarable for 3 years.

**Beachwood, Annihilator:** Big, bold, and out of control, Annihilator is an American barleywine that will unleash a barrage of flavors on your palate. It begins with a base of British Maris Otter barley for a solid foundation. Smatterings of dark British crystal malts are added for toffee and caramel accents. A three-hour boil helps enrich the deep and complex malt backbone. A heavy dose of Chinook, Columbus, and Cascade hops gives this mighty barleywine a bright and citrusy bitterness. Annihilator is waiting to be challenged by discriminating drinkers.

**Beer Valley: Highway to Ale:** Highway To Ale Barleywine is a celebration of the pioneering spirit and long tradition of brewing in the great state of Oregon. Aged in the bottle before it is released, Highway To Ale is rich in malt character with a unique blend of floral hops in the finish.

### **Big Al: Ol #1**

We brewed it November 2010 and aged it 15 months before dry hopping it with Cascade and Glacier. We add wildflower honey to the boil as well as a little honey malt in the mash. It is 11.5%ABV.

**Big Sky: Olde Bluehair:** 8.75% ABV, 75 IBU, Malts: Pale, Crystal, and Chocolate, Hops: Simcoe, Challenger, East Kent Goldings.

### **Black Diamond Brewery: Dried Up Old Geezer (DUOG)**

IBUS: 55

ABV: 11%

Description: Originally brewed by Black Diamond and a conglomerate of homebrewers for San Francisco Beer Week, DUOG is an English Barleywine with American influence. DUOG is quite hoppy for an English barleywine but uses only English Hops (East Kent Goldings, Challenger and First Gold). It is also a blend of three barleywines which all have the same base: freshly hopped DUOG, DUOG aged in rye whiskey barrels for a year, and DUOG aged in brandy barrels for a year. The result being a very American take on the English style. Tasting notes include honey, pear, whiskey, toffee, oak and alcohol warmth. DUOG is an extremely limited release this year and next time Black Diamond makes it, chances are good that the blend will be different from this years.

**Black Raven:**

## **OLD BIRDBRAIN**

**2010**

IBU: 80

ABV: 10.9%

MALTS: ESB, Rye, Crystal

HOPS: Nugget, Palisade, Mt. Hood, Cascade

*This robust strong ale features pale malts and generous hop additions. After primary fermentation, several American rye whiskey barrels are filled and cellared to age. The remaining beer is then cellared in a stainless steel tank. After many months of aging, the barrels are then blended into the remaining batch aged in the stainless steel tank.*

### *2010 blend*

*36% rye whiskey barrel aged*

*64% stainless steel tank aged*

### *Awards*

*2009 Old Birdbrain – First Place Great Alaskan Beer & Barleywine Festival*

*2010 Old Birdbrain – First Place Great Alaskan Beer & Barleywine Festival*

**Boulder: Killer Penguin:** 9% ABV Working on a winter seasonal, our brewers fell through the Looking Glass and found themselves staring right in the bloodshot eye of a penguin gone bad. Bigger, bolder and with even more attitude than Igloo Ale, the smooth, spiced, high gravity Killer Penguin Strong Ale puts the "hot" in winter warmer. Grains: British Dark Caramel Malt, U.S. 2-Row Barley. Hops: Nugget, Willamette, Cascade.

**Boundary Bay: Old Bounder:** A rich, full-bodied barley wine with a smooth caramel sweetness, warming alcohol content and balanced hop character. Excellent with desserts as an after diner beverage. To be appreciated in moderation. *Original Gravity: 1.100*

**Deschutes: Mirror Mirror:** Alc. 11% | IBUs 30

Mirror Mirror is an oak-aged barley wine, designed as an inspired version of the brewery's flagship, Mirror Pond Pale Ale. Doubled up to barley wine strength, it yields a rich malt base with hints of raisin and oak tinged with the slightest citrus hop aroma. As brewmaster Larry Sidor notes of this year's edition: "It's not only an advancement for this beer, but it also shows the evolution of our knowledge of barrel aging".

**Dogfish Head: Old School:**

Bold, yet smooth! Fermented with dates and figs, this bone-crushing barleywine has a unique flavor.

The concept for this beer came from an old cellerman's manual Sam came across (for more on that, check out the video below).

At about 15% ABV, this beer is a great candidate for aging. Over time, the beer dries out and the pit fruit flavors come forward and the hops recede. Our recommendation? Grab a few bottles when you find it -- enjoy one now, and age the others for a bit. Let us know which you prefer!

Olde School Barlewine comes out in the fall annually. It is available in 12-ounce bottles by the 4-pack.

### **Driftwood Brewery: Old Cellar Dweller**

IBUs: 100

ABV: 14%

Description: Old Cellar Dweller or as we affectionately call it; OCD, is a monster barleywine meant to be aged for decades. Packed full of 100% Columbus hops, OCD delivers a hop smack when young but mellows with age to a smooth big barleywine. Big booze notes will hit up front but the finish is long and pleasant. Dark fruit flavors mix with darker candy notes as well as pine from the hops.

**Elysian: Cyclops:** 9.85% ABV: Cyclops is nearly all pale malt, with some crystal and Munich for color, bittered with English Magnum and finished with Northwest Amarillo and Centennial hops.

**Emilisse:** Brewed with pale and caramel malt. English yeast and Magnum and Fuggles hops.

### **Firestone Walker: Abucus'10:**

#### ACCOL ADE S

2009 Toronado Barley Wine Fest:

—Honorable Mention—

2008 Toronado Barley Wine Fest:

—3rd Place—

2006 Festival of Barrel Aged Beers:

—2nd Place—

#### STYLE

Barrel Aged Barley Wine

13% Alcohol By Volume

Color 54L

(Dark Ruby)

IBU – 24.6 (Low/Medium)

#### YEAST

British Ale (House)

## AGING

3 years in

Heaven Hill Oak Bourbon Barrels

## MA LTS

Munton's Pale

Crisp Maris Otter Pale

Munich

Dark & Light Crystal

Chocolate

## HOP S

Bittering – Bravo

Late Kettle – East Kent Golding

**Fish: 10 Squared:** 10 Types of Hops - 100 IBU's - 10% alc by vol. - Oak Barrel Aged - October, 2003

The Mighty Fish Brewers first produced 10<sup>2</sup> Barley Wine Ale to celebrate Fish Brewing Company's tenth anniversary. The ale was so good and the response to it so overwhelmingly positive that it has become the crown jewel of our new RELEASES line. Ten different hops - Horizon, Chinook, Columbus, Willamette, Tradition, Northern Brewer, Santiam, Tettmanger, Cascade and Golding, in the order of their use - give Ten Squared a unique hop character which has to be tasted to be believed. Even with 100 IBUs, this brew sports a strong malt backbone. Two-row Pale, Caramel 40, Caramel 75, Special B and Aromatic malts impart remarkable balance for such a hop monster. This is smooth ale with surprising similarities to ten year old malt whiskey. Produced for the Holidays 10<sup>2</sup> Highly-Hopped Barley Wine Ale is usually available into late spring.

Fremont: Center of the Universe Barleywine

An enormous English-style barleywine, this beer is made in honor of Brouwer's, Fremont's iconic beer bar...and like our friends at Brouwer's, this beer is meant to get better with age or at least more entertaining. Faithful to the Emerald Isle roots of this style, Center of the Universe is brewed with Maris Otter and Carafa malts and Magnum, Goldings and Chinook hops. Partially aged in 20 year-old bourbon barrels and blended to achieve an old school balance of exquisite malt, oak, bourbon and badass booze. Get it.

**IBU: 55**

**ABV: 13.6%**

**Full Sail: Old Boardhead:** 9% ABV, 91 IBU's, made with two Row Pale Malt and 3 types Crystal Malt.

**Full Sail: Old Boilmaker:** 2009 Old Boardhead Barleywine, aged in a 20 year old Schenley barrel for a year.

**Evil Twin: Freudian Slip:** *Evil Twin Freudian Slip.* This gypsy brewer has brewed at *Amager, Brewdog, & De Molen* to name a few, but this looks to be the first brewed stateside. Specifically Westbrook Brewing, in Mount Pleasant, South Carolina.

*Did you also at some point in your life get seduced by promising words like "probably the best in world," "it works everytime" etc? This American barleywine ale says it how it is. It's intense, attention seekingly hoppy, and definitely your kind of beer. A beer with a big ego, drive and a huge thirst for recognition.*

**Style:** Barleywine

**Availability:** 750ml bottles

**Arrival:** TBA

**10.3% ABV**

**Great Divide: Old Ruffian:** is a hefty, hop-forward Barley Wine- Style Ale. Seemingly mellow at the start with subtle fruit aromas and complex caramel sweetness, it quickly becomes aggressive with its bold hop flavors and huge hop bitterness. Ultimately, the big body, succulent sweetness and massive hop character come together to work wonders on your palate. 10.2% ABV

**Hair of the Dog: Doggie Claws:** Doggie Claws has a deep copper color and an intense hop character. I use Simcoe and Amarillo hops along with Organic Pilsner malt, British crystal and dark wild flower honey collected on Mt. Hood. The beer is ready to drink now but will improve with age. Happy Holidays from the curs at Hair of the Dog. - Alan Sprints, Brewmaster

**HUB: Noggin Floggin:** This winter warmer features a luscious fruity, caramel aroma with resinous hops and a malted toffee flavor followed by a warming finish. Drink a few of these and you'll be saying "gunter lieben glauchen globen."

ABV: 11%    IBU: 70    OG Plato: 24

**Lagunitas: Gnarlywine:** The Annual Release of our BarleyWine Style Ale is Dated and Built to Last. Flavors Evolve as Hop Bitterness Yields to Crazy Caramel and Rich Toffee Flavors.

**Lost Abbey: Angels Share:** Our Angel's Share is a barrel aged burgundy colored ale infused with copious amounts of dark caramel malt to emphasize the vanilla and oak flavors found in freshly emptied bourbon or brandy barrels. Each batch spends no less than 12 months aging in the oak.

As with all of our beers, this beer is brewed for sinners and saints alike. So be an angel and share it with a friend or two.

**Mad River: John Barleycorn:** 9.5% ABV, Nutty caramel malt aroma, a sweet, warming full body and features hints of plum, black currant and maple. Serve in a snifter with desserts, chocolate, or sipping with a good cigar.

**Maui Brewing:**

**Lucifer's Angel Barley Wine - 2009**

**Barleywine** ABV: 9.8% IBU: 75

Our barley wine is a strong ale with a rich but smooth malt profile. We allowed this special ale to age for over a year which results in a round and smooth alcohol finish. It is called a barley wine because it can be as strong as wine; but since it is made from grain rather than fruit, it is, in fact, a beer.

**Heaven and Hell - 2010**

**Boubon Barrel Barley Wine** ABV: 10.5% IBU: 70

This is our barrel-aged version of Lucifer's Angel barley wine. It is a strong ale with a rich but smooth malt profile. Aged in Heaven Hill Whiskey barrels for 6 months which smoothes out the flavors and takes on rich oak, vanilla, and unique whiskey flavors.

- Ninkasi: Critical Hit: First Brewed: 2009
- Starting Gravity: 1092
- Bitterness: 100++ IBUs
- Alcohol %: 11.7
- Malt: 2-row, Biscuit, Crystal 120, Flaked Barley, Roasted Barley, Chocolate Malt
- Hops: Millenium, Northern Brewer, Cascade, Perle, Palisade, Santiam, Centennial, Liberty, Glacier, Tettnang, Saaz

**On the bottle:**

In the Ninkasi tradition, this Barley Wine is hopped to high heaven. Critical Hit has a rich malty expression but the 11 varieties of hops linger on the palate. Two-hundred and twenty pounds of hops were used to make only 17 barrels of beer! Its high gravity nature warms the cheeks and soul. Pull out your 20-sided die — Critical Hit does double damage so you might have to roll versus save if you take this ale for granted.

**Tasting Notes:**

Massive citrus, earthy, resinous and grassy hop flavor is balanced with the melanoidin complexity of port and sherry notes to create a powerful and warming taste experience.

**Oakshire:** Oakshire Barleywine

**Style:** Barleywine

**OG:** 24 Plato

**IBU:** 70

**ABV:** 9.5%

Base Malt(s): Rahr 2-row Malt, castle munich

Specialty Malt(s): Great Western C-15, Patagonia Especial, Weyerman cara aroma, Flaked Rye

Special Ingredients:

Bittering Hop(s): CTZ

Flavor/Aroma Hop(s): crystal

Dry Hop(s):

Water Treatment:

Mash Temperature: 158

Yeast Strain: Cal Ale Yeast

Fermentation Temp: 65

Total Tank Time: 28 days

**Commercial Description:** A balanced barleywine originally destined for brandy barrels, this unbarreled version is only one of two kegs in existence and sent to you in Alaska. Enjoy the complex malt profile accented with just enough hops to keep it in check. Large and warming yet clean and simple. 9.5%

**Pike: Old Bawdy:** 10% ABV, Pale, Wheat, Crystal, and Peated Malts, Columbus, Magnum, Cascade and Centennial. Fruity and rich with more of everything: malt, hops, yeast, and hearty flavor.

Aromatic nose of wild herbs, the roasted and toasted

flavors are powerful, sensual, and spicy, with a

richness of malt and a balanced measure of hops experienced in few other beers.

**Port Townsend:** At 10.5% alcohol by volume, barley wine style ale is in a class all its own. Intense caramelized flavors create sweetness which is balanced by huge additions of Galena hops. Cascade aromatic hops are added at the end of the boil to compliment this full-bodied ale.

*Alcohol by Volume (ABV): 10.5%*

*International Bitterness Units (IBU): 95*

*Original Gravity (OG): 1.094*

*Final Gravity (OG): 1.015*

*Hops: Galena, Cascade*

**Scuttlebutt:**

Sierra Nevada: Bigfoot: **alcohol content** 9.6% by volume **yeast** Ale Yeast **beginning gravity** 23.0 Plato **bittering hops** Chinook **ending gravity** 6.0 Plato **finishing hops** Cascade & Centennial **bitterness units** 90 **dry hopping** Cascade, Centennial & Chinook **malts** Two-row Pale & English Caramel

**Speakeasy: Old Godfather:**

**Stone: Old Guardian:** Allow us to present you with the Stone Old Guardian Barley Wine, in all its unadulterated glory. We make small adjustments to the recipe every year, just a little bit...as it provides an opportunity to try some different hops or malts. For the 2012 release, we made a deliberate effort to move away from the English hop influence of the past few years, taking out the East Kent Golding hops, subbing in a blend of American Chinook, Calypso and Cascade. Yes, that's right, Cascade. This is the first use of Cascade in one of our beers, and we really enjoyed the hints of grapefruit and pine it contributed to the aroma and flavor. We also bumped up the Maris Otter crystal malt by a mere 0.5%, and it's amazing how much of a difference it made in the color and the upfront body. All in all, it's resulted in a well-rounded beer that is ready to drink now, or can be aged at cellar temperatures for many years. (If you can wait that long.)

**Terminal Gravity:Festivale:** *Terminal Gravity's Festivale is in the style of British strong or "old" ales. We brewed it to be fairly dry so that it is completely drinkable and not cloying. It has huge and complex malt and hops flavors with a nice little alcoholic warmth in the finish. The color is deep ruby brown and it produces a fine cream colored cascading head. If you like strong ales, this might be one of your new favorites!*

ABV	8.3%
Starting Gravity	17.5 °P
Terminal Gravity	3.0 °P

