

Zoom Sukkot Beer Tasting Friday October 2 at 8:30 pm Suggested Beer List

Please purchase whichever of these you would like, and/or your own personal favorites, in advance, and we can taste and discuss on Zoom. This list has a range of options; some can be found in your local grocery store (Giant, Acme), or you could go to a more upscale grocery store (Wegmans, Whole Food), or to a specialized beer store, if you can get to one such as Pinocchio's in Media, Total Wine in Claymont, or the Beer Shoppe in Ardmore.

Oktoberfest:

- **Sierra Nevada Oktoberfest** - 6% ABV *Our Festbier is a refreshing ode to beer's biggest party. Toasty malts and German hops yield notes of fresh bread and floral, fruity character for a balanced, crisp lager that makes any moment festive.*
- **Victory Festbier** - 5.6% ABV *Gather with friends, grab a boot of Festbier, and with a slap of the foam, let the festivities begin. Crafted with an authentic German recipe, this Marzen-Style Lager is a perfect balance of subtly sweet and refreshingly smooth.*
- **Ayinger Oktober Fest-Marzen** – 5.8% ABV

Pumpkin Beer:

- **Dogfish Head Punkin Ale** - 7% ABV *A full-bodied brown ale with smooth hints of pumpkin and brown sugar. We brew our Punkin Ale with pumpkin meat, brown sugar and spices. As the season cools, this is the perfect beer to warm up with.*
- **Weyerbacher Imperial Pumpkin Ale** *This 8.0% ABV pumpkin ale is the mother of all pumpkin ales. It is heartier, spicier and more "caramelly" and "pumpkiny" than its faint brethren! We have added lots of pumpkin along with cinnamon, nutmeg and a touch of cardamom and clove, giving this beer a spicy, full-bodied flavor. This truly is an Imperial Pumpkin Ale.*
- **Southern Tier Pumpking** - 8.6% ABV *Pumpkin puree and pie spices, malty, bready; cinnamon dominates with nutmeg and vanilla in the background.*

For some more adventurous pumpkin choices, try:

- **Two Roads Roadsmar's Baby** (on draft at Pinocchio's) Pumpkin Ale, 6.8% ABV. *Beautiful mahogany pour with subtle aromas of autumn spices and hints of pumpkin in the background mingling with a touch of rum and vanilla. Flavors of cinnamon and nutmeg, reminiscent of pumpkin pie with notes that fade into notes of rum.* <https://www.totalwine.com/beer/specialty-styles/pumpkin-ale/two-roads-roadsmarys-baby/p/135074121?s=101&igrules=true>
- **Avery Rumpkin** - pumpkin pie plus rum! 16.3% ABV. Aged four months in rum barrels. Pours a slightly cloudy orange/copper color. Classic seasonal aromas of pumpkin, brown sugar, cinnamon, nutmeg, clove, and rum. Complimenting flavors of pumpkin and dark rum are enhanced by sweet fall spices. <https://www.totalwine.com/beer/specialty-styles/pumpkin-ale/avery-rumpkin/p/118976128>

IPA – traditional:

- **Heavy Seas Loose Cannon** -7.25% ABV *Our flagship beer, Loose Cannon wins people over at first smell. The carefully cultivated interplay of Simcoe, Palisade, and Centennial creates a most fragrant IPA—its nose bursts with notes of grapefruit, herbs, and pine. Bitterness is somewhat subdued by the floral quality that pervades the taste. The color is burnished gold, and the mouthfeel is creamy. A strong malt backbone balances out the triple-hopped beer.*
- **Southern Tier 2X IPA** - 8.2% ABV *A massive dry hop brings a feverishly hoppy and well-balanced Double IPA. An enormous haul of hops deliver notes of grapefruit, lemon and doughy sweetness, for an ale that demands reverence.*
- **Bells Double Two-Hearted Ale** - If you're just going to have one IPA, this is it. 92 from Beer Advocate. 11% ABV. Wow. <https://www.beeradvocate.com/beer/profile/287/172944/>

IPA – New England style/hazy:

- **Wizards & Gargoyles Hazy Coffee IPA** - Stone Brewing & Modern Times Brewing collaboration, 7% ABV, 87 from Beer Advocate <https://www.beeradvocate.com/beer/profile/147/501491/> *Centennial, Cashmere, Citra, and Azacca hops are joined by two in-development hops, yielding juicy notes of tropical citrus that play beautifully with the robust flavors and aromas of the coffee, supplied by, of course, Modern Times' caffeination masters. The result is a beer as wonderfully unique as its creators.*
- **Victory Cloud Walker Hazy Juicy IPA** - 6.8% ABV *This dry-hopped Hazy Juicy IPA explodes as tropical and fruity elements float through cloudy formations to elevate hops to the highest pedestal.*
- **Lord Hobo Boomsauce** - 7.8% ABV

Stout:

- **Fegley's Bourbon Barrel Insidious** - 9% ABV Aged in Kentucky Bourbon barrels for nearly a year this Imperial Stout has a seductive bourbon aroma with the flavors of chocolate and vanilla. Finishes with a warming bourbon finish.
- **Southern Tier Nitro Crème Brûlée Stout** - 10% ABV Southern Tier's Blackwater Series unleashes its popular flavor Crème Brûlée in NITRO. With notes of vanilla and caramel, this stout is sweet, creamy and uncannily true to the namesake dessert.
- **Hubbard's Cave Iced Mocha Stout** - Pastry Stout, 6% ABV (on tap at Pinocchio's) Untapped page: <https://untappd.com/b/hubbard-s-cave-iced-mocha-stout-07-15-20/3873081> *American stout with Chocolate, Coffee, Lactose, and Vanilla.*

Porter:

- **Spellbound Porter** (NJ brewery, on tap at Pinocchio's) 7% AVB, 87 from Beer Advocate. A review from a Beer Advocate user: *A roasty, malty nose previews a classic porter taste, which expands with a bit of chocolatey sweetness, and a faint hops note. It has a good, substantial mouthfeel, and overall feels like a fine, traditional porter. I do like Spellbound Porter, and will be adding it to my cellared arsenal of year-round beers.*
- **Great Lakes Edmund Fitzgerald** - 6% ABV
- **Evil Genius Purple Monkey Dishwasher** - 6.7% ABV A robust porter made with Chocolate and Peanut Butter. We start with a world-class American-style porter recipe,

which is already laden with notes of chocolate, sweet malts, caramel, and molasses, and then take it to the NEXT LEVEL by infusing it with natural chocolate and peanut butter!

Fruit or cider:

- **Big Hill Little Round Hop** - 5.5% ABV (local cidery near Gettysburg, available at Pinocchio's) <http://www.bighillcider.com/ciders> Inquirer article from 2015 - they loved it: https://www.inquirer.com/philly/columnists/craig_laban/20151025_Drink_Big_Hill_Ciderworks_Little_Round_Hop.html *To elevate this cider's bright, citrusy personality, we've dry-hopped it, using a blend of whole leaf Columbus, Centennial & Cascade hops – the legendary “three C's.” Organic lemongrass focuses the hop overtones and adds a citrusy finish to this light and effervescent cider.*
- **Wyndridge Raspberry Riesling** – 7% ABV *A fermented fruit beverage with a fruity nose & blend of peach, pear, and crisp apples. Light & refreshing, blended with pressed raspberries to create a bold fruit flavor.*
- **Lindeman's Framboise** - 2.5% ABV *The appearance of this exceptional beer is matched only by its taste! To make our Framboise, we add raspberry juice to our lambic. That gives it a delicate fruity aroma and a beautiful dark pink colour, just like the dress I wore to our cousin Willy's wedding. (But that's of no interest to you since you undoubtedly don't know Willy). Framboise is served as an aperitif, but I also use it in cooking. And when I don't finish the bottle in my preparations, I finish it in my glass.*

Sour:

- **Victory Sour Monkey** - 9.5% ABV *Fruity notes from imported Belgian yeast swirl through a precise souring. Pucker up to a bite of citrus laden tang ending with a delectable experience.*
- **Dogfish Head SeaQuench Ale** - 4.9% ABV *SeaQuench Ale is a session sour mash-up of a crisp Kolsch, a salty Gose, and a tart Berliner Weiss brewed in sequence with black limes, sour lime juice and sea salt to make this the most thirst-quenching beer Dogfish Head has ever brewed.*

Please drink responsibly. You could invite people in your quaranteam over to share each beer, so you can taste more safely. ☺ See you on Zoom.