

SAISON DU STACEY

Sixpoint alumnus Jake Hay lightly hopped his 5% Saison with Horizon, Simcoe, Tettninger and Czech Saaz, then added Door County Wisconsin Cherries for a sweet and sour twist on the Belgian classic.

SMOAKED LAGER

Brewed by promotions manager Jeff Gorlechen and the youngest Sixpoint brewer's assistant on record, Alex Gorlechen (who, truth be told, did the lion's share of the work). This is a smoky, woody version of the pale gold session beer of the Bavarian gardens. A smoked malt and oak finishing deepen the character of this refreshing 5% ABV summertime brew.

Spice of Life Series

The Sixpoint Spice of Life Series is a celebration of one of the most popular yet obscure plants on the planet—the hop. In this series, we release a new iteration of the same recipe every month—a total of 12 iterations per year. The recipe is for a straightforward American-style IPA—brewed with only two different malts and a single hop varietal, it is fermented dry to accentuate hop flavor and aroma. We brew the exact same recipe every single time, but with one interesting catch—each time, we switch the hop strain. This method of adjusting only one variable is called a “controlled experiment.” But more important, it allows you to appreciate exactly how a different strain of hops can influence the flavor and aroma of a beer. 5.7% ABV For Beer for Beasts, we are featuring two editions of this beer:

SPICE OF LIFE SORACHI ACE

Tasting notes: unique, lemon, slight dill
Bittering: high

SPICE OF LIFE WAKATU

Tasting notes: vanilla, floral, gentle spice
Bittering: low to moderate

SWEET ACTION

The marriage between bitter hops and sweet barley. Sweet Action's 34 IBUs of hop flavor finds a harmonious balance with pale, Vienna and caramel malts, with 5.2% ABV.

THAT'LL DO

A brew with Sixpoint's Andy Howk that began with designs of a Stout. Due to a mix-up, Andy arrived on the brew day for a Belgian Dubbel. Undeterred, he brewed 'That'll Do' instead, a 7.6% ABV brew characterized by Belgian yeast and hearty biscuit malt.

TUCKING FRIPLE

Brewer Danny Bruckert flexes a little muscle with this brew—a monster Belgian Tripel brewed with coriander that tips the scales at 9% ABV. The Tucking Fripel is lightly hopped with Czech Saaz and Hersbrucker to let the complex spicy-fruity yeast and loads of malt shine. Beneath a dense and creamy head is a badass brew to be respected and sipped slow.

Willis' HSNY Rye

(also available at the bar)

A Sixpoint and Humane Society of New York collaboration that combines the spicy rye flavors and rounded mouthfeel of Righteous Ale with the citrus slash of the Bengali Tiger. This Rye-PA was fiercely dry-hopped and has nearly three times the hops normally used for these beers. Deliciously complex, bright, earthy and strong, this unleashed brew will have you howling. 6.6% ABV.

Yellow Submarine

The Beatles meet Ravi Shankar. Brewer Heather McReynolds started with a malty English ESB built on Maris Otter Barley, and added yellow curry for a spicy twist. It's alluring, complex, balanced from East Kent Golding hops, and great with food. 5% ABV.

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FOOD // OUTSIDE

CALEXICO

A Brooklyn-based taqueria that serves Mexican-American border fusion cuisine. They'll be serving Mexi-Cal vegetarian tacos bursting with flavor on doubled soft-corn tortillas.

DESI TRUCK

The Desi Truck is the only authentic mobile Indian food in New York, and their distinctive yellow truck will be serving many of their signature dishes.

DUB PIES

Down Under Bakery (DUB) brings savory pies. Their fare is all vegetarian this year—curry-vegetable pies inside a flaky crust made without butter or lard.

MELT ICE CREAM SANDWICHES

Melt Bakery is bringing the sweets this year, with from-scratch cookies and ice cream combining to make delicious ice cream sandwiches. They've got a Sweet Action flavor, too.

PIZZA MOTO

From the Brooklyn Flea Market on Ft. Greene, Pizza Moto brings thin crust, Italian-style pies cooked on their homemade, portable, wood-fired stove.

FOOD // MAIN ROOM

RICK'S PICKS

Rick's Picks makes savory, hand-packed, all-natural pickles that are made in season with produce from trusted local farmers.

SATURDAY
APRIL 6, 2013
THE BELL HOUSE
BROOKLYN, NY

BEER FOR BEASTS



Beeradvocate

BEER LIST

**A Celebration of Beer,
FOOD AND PEOPLE,
for a Good Cause.**

BeerAdvocate and Sixpoint join forces to host the third annual Beer for Beasts charity event showcasing creative beers, food and entertainment, all in the name of compassion toward animals. All proceeds to benefit The Humane Society of New York City.

Beer for Beasts features 27 single-batch handcrafted beers brewed at Sixpoint Brewery, culinary treats, curated music selections from East Village Radio's local DJ crew Chances with Wolves and stand-up comedy with Myq Kaplan, Matt Ruby and Mark Normand.



THE FOLLOWING IS A TASTE OF THE SIXPOINT BEERS BEING POURED.

All beers subject to change and availability. Pours will be tasting sizes. Please drink responsibly.

AT THE BAR

APOLLO

A ray of bright summer wheat. The 5.2% ABV Apollo gleams with Bavarian Wheat Ale character, crystalizing brilliant summer flavors with a subtler 11-IBU hop profile.

Balm of Fierabras

According to an ancient French lyric-song, Fierabras, a knight who stood over 15 feet tall, conquered Rome and stole barrels of ointment that healed all wounds. In the famous Miguel de Cervantes novel, Don Quixote knew the recipe. Sixpoint staffer Frank Kearn now tilts at windmills of his own by adding salt and rosemary to create this bright, 5.2% brew.

Bengali Tiger

The Sixpoint-homebrewed IPA formulation. At 6.4% ABV, the Bengali Tiger strides with a malty cadence then leaps with 62 IBUs of pine and citrus hop flavor.

Brownstone

The original Sixpoint ale—our bedrock. The mahogany hues of roasted barley in this 6% ABV ale builds upon the balanced bitterness of 45 IBUs.

CADENCE STOUT

Head brewer Pete Dickson's own recipe that he's been improving for some time. Smooth, rich and complex, this Foreign Extra Stout has notes of chocolate, oak, and roasty unmaltsed barley. A light touch of English hops gives this 6.5% ABV brew an earthy complexity.

CATCH AND BRASS ALE

This 5.7% ABV co'ncoction can loosely be considered an unfiltered Kölsch-style ale. Brewed with Pilsen Malt and classic German Hallertauer hops, this beer is bright, refreshing and thirst quenching.

THE CRISP

The original Sixpoint lager—the raw essence of its ingredients. At 5.4% ABV, the bright Pilsner malts rush unabated into 42 IBUs of Noble hop flavor.

Free Cascadia

A Cascade-hopped dark ale from friend of Sixpoint Jared Greenfield. Black from patent and chocolate malt, but piney with 66 IBUs, this brew is a taste of Jared's homeland, the Pacific Northwest.

I Can Haz Orange Chocolate Milk Stout

Sixpoint teamed up with Moustache Brewing Co., an upstart microbrewery on Long Island, for this tasty dessert brew. Matt (bearer of the hefty handlebar namesake) and Lauri crafted I Can Haz with bright citrus hops, cacao nibs, orange zest and lactose sugars—it's like chocolate-mandarin ice cream in a glass. 6.5% ABV.

THE GINGER ASSASSIN

A collaboration with Tyler Jones from Portsmouth Brewing, the Ginger Assassin is a 5.8% French Saison cloaked in mild, minty Perle hops and armed with spicy ginger and pink peppercorns.

HARBINGER

The fresh bouquet of spring's flavors embodied. Dry and spicy in true Belgian farmhouse tradition, this 6.5% ABV ale marks the shift from winter to spring with 45 IBUs and bright effervescence.

JUICY KILLER CRISP

After brewing up the Killer Crisp on the big system, the Bros took the first runnings and infused over a dozen citrus fruits on a smaller scale. Bursting with tang and zest, this juicy imperial pilsner is a fresh spin on the Noble Crisp. 7.6% ABV.

Killer Crisp

(also available at bar in main room)
A BeerAdvocate Alström Bros. original—a cutthroat imperial crisp that conceals a 7% ABV and amped-up Noble hops behind soft, breadly malts. Infinitely drinkable, this one will sneak up on you.

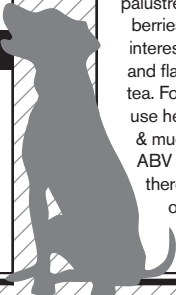
LA MENUDO

Sixpoint team member Adam Lang presents La Menuado, a Saison loaded up with coriander, lime zest and hot peppers. This traditional Mexican hangover cure will have you feeling fresh in the mañana. At 7%, it's the next best thing to hair of "el perro." No beef stomach included.

IN THE MAIN ROOM

Lengthweisse Berliner Weisse

Brewed up in a jam session with Sixpoint volunteer Patrick Hayes, this riff on the classic Berliner Weisse is inspired by a certain band from Burlington. It is



easy-drinking with a pronounced puckering note and, at 4%, it echoes the style's low ABV. Don't be caught sleeping diagonal. Try the Lengthweisse.

LEONIDAS

The legendary Leonidas in ale incarnation, backed by 300 (yes, 300) charging IBUs. Brewmaster Jan Matysiak presents the world's first Spartan Pale Ale, a brew spearheaded by immense bitterness from Warrior hops to create a formidable, 8.5%, palate-busting brew.

Louisville Loveletter

An 8% ABV, sticky-sweet Scotch Ale brightened by English hops and fresh mint. Part Wee Heavy, part down-South mint julep tribute, all Mad Scientists' innovation.

Mad Scientists #12 - GOSER THE GOSERIAN

Our take on the Leipziger Goze, this beer weighs in at 5.3% ABV and just 15 IBUs. It is golden in color with a thick, foamy white head. The large proportion of wheat gives this beer its haze. Slightly sour and seasoned with a dash of sea salt, the aroma is a mixture of wheat, malt and coriander.

Mad Scientists #13 - THE GRUIT

Gruit (phonetically spelled: Grew-it or Groot—it depends on who you ask) was probably brewed throughout the Middle Ages in continental Europe. Gruit is a concoction of herbs and spices—often-times sweet gale (*Myrica gale*), yarrow (*Achillea millefolium*), and wild rosemary (*Ledum palustre*). Other herbs, spices and berries might be used to create interesting and pleasant aromas and flavors of green- and herbal- tea. For our version, we chose to use heather tips, yarrow, juniper & mugwort. It clocks in at 6.5% ABV and uses malted barley, but there are also small proportions of rye, wheat, smoked and roasted malts.

Malocchio's Bane

Malocchio, or the Italian "evil eye," was said to cause injury or bad luck to any unfortunate enough to incur it. The wielder of the eye had high arching brows and a stark stare leaping from dark eyes, and folklore said the only remedy was to bathe in beer and burn sage for protection. Sixpoint's own brewer/wise sage Danny Bruckert has melded the two antidotes together into a sage-infused IPA that's both delicious and auspicious. Note: Sample size restrictions still apply, so no beer baths. 6.5% ABV.

NIGEL'S DREAMCRUSHER

Sixpoint's art department went wild with this one. The grain bill features four different barley malts as well as oats, wheat, black and wild rice, and even some Greek orzo.

They added whole leaf hops at every stage of the boil, Warrior and Cascade dry-hopped it, and ended up with a strong 8.2% brew with layer upon layer of complexity and 88 IBUs. You couldn't dream up a crazier concoction.

THE NOT-SO-THIN-MINT

From brewer's friend Scott Hunter, the Not-So-Thin-Mint is a rich 5% brew with all the elements of the Girl Scout cookie. This dark, lightly hopped ale is made with fresh mint, vanilla and real Girl Scouts (not really).

OLD IRONSIDES

In a moment of poetic inspiration, Sixpoint staffer Jake Williams saved the "meteor of the ocean air," Old Ironsides, from the "god of storms." Brewed with biscuit, black and chocolate malts as well as oak chips, this smooth-drinking English-style Brown will emphatically shake your palate's "mighty deep." 4.8% ABV.

Old Spice

A strong, spicy Rye Ale with big malt, hop and rye flavors, topped off with a hearty dash of Old Bay seasoning, at 5.6% ABV. Nothing fishy going on here though.

PATRICK'S ABSENCE STOUT

A Sixpoint sales team collaboration that had hoped to include Alewife's Patrick Donagher. When the scheduling didn't work, the sales team named it in his honor, since he was there in spirit. It's a sessionable dry Irish Stout with a 4.8% ABV and chocolate charred barley flavors. The plot thickened when the team realized that Sixpoint's Andy Howk had planned on brewing this one, leading to the creation of 'That'll Do'...

Peanut Butter Shop Ale

The guys at Carton Brewery detected notes of grape jelly in one of Sixpoint's house yeasts, inspiring them to create this PB & J brew. With some oil-free peanut mashed in, this breadly Wheat Ale is smothered in peanut butter and topped with those notes of jam. 4.8% ABV. ** DO NOT DRINK IF YOU HAVE NUT ALLERGIES. **

Ray Deter Robust Porter

Brewed with Jimmy Carbone of Beer Sessions radio in honor of his friend, Ray Deter, the late owner of d.b.a and an integral part of the NYC craft beer movement. It's a traditional English Porter that's robust, flavorful and low in ABV at 4.3%. Made with the premiere English aroma hop, the East Kent Golding, and London ale yeast, you know Ray would love it.

REDD

This malt-forward beer uses eight different kinds of malt to get its reddish hue—hence a beer so red, it required an extra "d" to do it justice. The Cascade and Columbus hops provide just enough juiciness to make you want to dive back in for more. 5.4% ABV.

RESIN

The sticky quintessence of hops. This formidable brew weighs in at 9.1% ABV, and balances 103 IBUs of concentrated hop flavor with an underlying malt sweetness.

RIGHTEOUS ALE

Sixpoint's signature rye malt brew. Seasoned and dry-hopped with 57 IBUs of herbal, citrusy hops. Experience the depth of earthy rye with this 6.3% ABV Sixpoint creation.

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