

» continued

## RYEZEN

Brooklyn homebrewer Alex Merahn collaborated on this Roggenbier (German Rye Ale) by bringing his own home-smoked malt. With Hallertau and Amarillo hops. **4.1% ABV, 26 IBU**

## SAFF

Made by Sixpoint brewer Sam Carroll, this saffron-tainted Pale Ale has a sunny orange color and a hint of spice. With rye malt, Glacier and Sterling hops, and saffron threads added at flame-out. **5.5% ABV, 36 IBU**

## SAISON FRANÇAIS / BELGES

A classic Saison fermented in two fermenters, one with French Saison yeast and one with Belgian Saison yeast. Can you taste the difference? **4.4% ABV, 12 IBU**

## Silverback Warfare

From Sixpoint head brewer Ian McConnell, a more beastly version of Sixpoint's Gorilla Warfare Coffee Porter. This one's an Imperial Coffee Stout with even more strength and caffeine. **8.3% ABV, 63 IBU**

## Sour Gripes

Sixpoint's Meg McIntyre and Ian McConnell combined powers to concoct a funky, slightly tart Farmhouse Ale brewed with organic Concord grapes, Strisselspalt hops and a touch of awesome. Powered by grapes, inspired by gripes! **6.5% ABV, 25 IBU**

## SWEET FRITE

Sixpoint's Danny Bruckert hooked up this sweet potato Belgian Pale Ale. A tuberific taste is imparted from mashed sweet potatoes added straight to the boil, along with European malts and Czech Saaz hops. With Belgian yeast for a slightly sweet and sour finish. **5.1% ABV, 27 IBU**

## THAI WHITE BIER

Joe Lemnah of Evolution Brewing brings a taste of Bangkok with this Witbier brewed with kaffir lime leaves, galangal and lime. With Glacier and Hersbrucker hops. **5.0% ABV, 18 IBU**

## UP IN SMOKE

Sixpoint intern Mike Descarfino masterminded this smoky, roasty, chocolaty Smoked Porter, which has a dry finish with Chinook and Willamette hops, plus toasted Cascade whole-cone hops for the nose. **6.2% ABV, 46 IBU**

## Utterly Delicious

Brooklyn-based chocolate-makers the Mast Brothers concocted this brew with Sixpoint's Jeff Gorlechen. This Milk Stout is brewed with the Masts' cocoa husks and flaked oats. Think chocolate milkshake, only better. **5.5% ABV, 29 IBU**

## WINE YEAST WHEAT #1

Sixpoint's Chris Kavanaugh's first experiment with Red Hook Winery yeast: a simple wheat beer with low bitterness fermented with a sample of wild yeast culture provided by the Red Hook Winery. The yeast culture for this beer came from a cask of Pinot Blanc from Palmer Vineyards of Long Island, fermented only with the yeasts produced by the grape skins. **6.8% ABV, 18 IBU**

## Wine Yeast Wheat #2

The second installment: This Red Hook Winery wild yeast culture came from a cask of Chardonnay from Mathebella Vineyards of Long Island. **6.8% ABV, 18 IBU**

## YOU'RE IN TROUBLE

A collaboration with Alex Small, a urologist as well as homebrewer, this Belgian Strong Ale is one of his favorite old recipes. With European malts, Belgian yeast and Amarillo hops, it's a mingling of both sides of the pond. **8.1% ABV, 29 IBU**

SATURDAY, MARCH 31, 2012 // THE BELL HOUSE // BROOKLYN, NY

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

BeerAdvocate and Sixpoint join forces to host the second 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 50 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 entertainment by JerseyFresh Burlesque.

### FOOD OUTSIDE

#### CALEXICO CART

Choice of seasoned beef or mushroom, corn and rainbow chard tacos

#### DUB Pies

Choice of Aussie steak mince or curried vegetable mini-pies

#### MEXICUE TRUCK

Choice of pulled pork or portobello sliders

#### Morris Grilled Cheese Truck

Choice of mufuleta or classic grilled cheese served with tomato bisque

#### Big Gay Ice Cream Truck

Selection of custom treats made with Sixpoint beers

#### Steve's Key Lime Pies

Tasting samples of key lime pies

#### Four and Twenty Blackbirds

Tasting samples of salty honey pies

#### BROOKLYN SODA WORKS

Tasting samples of artisanal soda



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# Beeradvocate



# BEER FOR BEASTS

# BEER LIST

## THE FOLLOWING IS JUST 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

#### ADMIRAL VAN DYKE

A bigger, better and more Midwestern follow-up to another beer Sixpoint dedicated to the state of Wisconsin. Brewed with Punk's Backyard Grill of Annapolis, Md., Admiral Van Dyke is an amplified version of the draft-only "Lil Wisco" served in the West Village. With Wisconsin-grown flaked maize and Nugget hops. **9.0% ABV, 85 IBU**

#### ARAB SPRING

A collaboration with James and Brady of BrewDC, this tasty Witbier has classic accents of coriander and orange peel, as well as sumac for an extra-spicy nose. With Cascade hops. **4.4% ABV, 15 IBU**

#### BARLEY AND CHINOOK PART II

A follow-up to last year's inaugural "Barley and Chinook" single-hop IPA at Beer For Beasts. This year's version is a single-malt, single-hop American Double IPA made with Chinook hops, and once again, named after Sixpoint's brewery dogs, Barley and Chinook. These tireless mascots of pure, furry goodness were rescued from shelters and are the unequivocal beasts for beer. **8.4% ABV, 94 IBU**

#### Brooklyn Barons IPA

Made by Sixpoint brewer and logistician Chris Kavanaugh, it's a solid, coppery IPA with a full-hop flavor and a good punch suited to take care of the third-half celebrations for Brooklyn's Rugby Football Club. Sometimes, you just want a great homebrewed IPA. **7.35% ABV, 70 IBU**

#### BROOKLYN RUGBY VIENNA LAGER

A hint of smoked malt gives this otherwise solid yet simple Vienna Lager its "je ne sais quois?" factor. With light hopping and a caramel body, it's a sessionable lager with unexpected appeal. **6.5% ABV, 35 IBU**

#### Bulldog Strong Ale

Made with brewer Matt Losch, this Belgian Dark Strong Ale was brewed in secondary fermentation using the Orval blend of Brettanomyces. With Northern Brewer & Czech Saaz hops. **6.8% ABV, 28 IBU**

#### CHAMPIGNON

From Sixpoint brewer Pete Dickson, this Nut Brown Ale is spiced with cracked black pepper and layered with chanterelle mushrooms. He's a fungi! With Glacial and Columbus hops. **5.4% ABV, 28 IBU**

#### Curtibeer

A collaboration with South American brewer Sharif Taleb, Curtibeer is an Amber IPA made with Burtonized water (hard water akin to that of IPA's birthplace, Burton-on-Trent), and Amarillo, Citra and Simcoe hops. "A beer to drink while sitting in the sun." **6.0% ABV, 42 IBU**

#### DETER TRIBUTE LONDON BROWN ALE

Jimmy Carbone and his crew from Beer Sessions on Heritage Radio Network collaborated with Jeff Cioletti of *Beverage World*, Jason Bullen of 49th State Brewing, and Ray Deter's widow and son on this homage to their late buddy Ray Deter of D.B.A. It's a toasty English-style Brown Ale that Ray would dig. **4.6% ABV, 20 IBU**

#### DINKEL DIRNDL DUNKEL

Inspired by a recent trip to Germany, Sixpoint sales rep Kristen Ridenour crafted this traditional Munich-style Dunkel to relive Oktoberfest. This full-bodied lager has a touch of spelt malt, Hallertauer and Saaz hops, and Bavarian yeast for a rich color and caramely goodness. **5.0% ABV, 21 IBU**



#### Double Dot

A collaboration with our friend Mike Lovullo, this Imperial Smoked Rye Ale is brewed with roughly 15% smoked beechwood base malt, 25-30% rye malt and 10-15% chocolate rye malt, giving it a uniquely smoky, chocolaty, strong character. With Noble hops. **8.5% ABV, 40 IBU**

#### EXHAUST

Massachusetts-based Sixpoint staffers Sara and Mike bring us a fusion of the smokiness from Sixpoint's Signal Smoked Ale, and the depth and Stout-like essence of Diesel, all in one IPA. **7.5% ABV, 68 IBU**

#### FART-FREE BEER

Another collaboration from *Village Voice* food critic Robert Sietsema and Sixpoint's Cathy Erway, this Pale Ale is brewed with the enigmatic Central American herb epazote. Often used to flavor beans, epazote is also known to reduce gas. With Sterling and Warrior hops. **6.0% ABV, 35 IBU**

#### Fireweed Wit

A collaboration with brewer Jason Bullen of 49th State Brewing, this Witbier is flavored with orange peel and white honey for a delicate taste of all that's citrusy and sweet. With Cze Saaz hops. **5.3% ABV, 14 IBU**

#### FOUNDATION HONEY PORTER

Carton Brewing joined Sixpoint to brew this Imperial Baltic Porter kissed with honey. A rich combination of roasted, brown and honey malts, brewed with honey added at flame-out, are complemented with European hops. **6.9% ABV, 29 IBU**

#### Funked Choco Cherry

A study in chocolate and cherries: This beer is actually a series of four brews, including a Brown Munich Lager, the same lager with Morello cherries, the same with Brettanomyces, and the same with both Morello cherries and Brettanomyces. With select German hops. **5.2% ABV, 30 IBU**

### IN THE MAIN ROOM

#### GOLDEN LILY

A Belgian Golden Strong brewed with Jim Yanuzzelli. Named for both the lily flowers used as an aromatic spice addition, and his 1-month-old daughter named Lily. Includes coriander, orange peel, nutmeg, Willamette hops and orange juice. **8.0% ABV, 24 IBU**

#### GREEN PAPER THAIGER

Created by BeerAdvocate founders Jason and Todd Alström, this refreshing beer blends kaffir lime leaves, ginger, toasted coconut, caramelized onions, basil and Thai chilies grown on Sixpoint's rooftop. Its name derives from a proverb about a green paper tiger: It looks fierce, but it's harmless in the end. **6.2% ABV, 20 IBU**

#### Hang Out with the Lang Out

Tap the tropics with this Sour Farmhouse Ale from Sixpoint's Adam Lang. The fruitiness of Lambic and French Saison yeasts are complemented with a tincture of sour kiwifruit added post-fermentation. **6.0% ABV, 23 IBU**

#### HAYES HEFE

This classic Hefeweizen from brewer Patrick Hayes combines wheat and rye malts. With Hallertau hops for a mild touch of bitterness, it's a refreshing summer ale with a smack of ripe banana. **4.9% ABV, 15 IBU**

#### Hometown Pale Ale

A truly local creation from Sixpoint's Ian McConnell, this sessionable Pale Ale is brewed with barley from his native Maine, and hops from both upstate New York and his Windsor Terrace patio deck in Brooklyn. **4.8% ABV, 35 IBU**

#### Hotter 'N Helles

It's not hotter than hell, but certainly hotter than your average Helles. This Helles Lager is brewed with a touch of habanero peppers grown on the rooftop garden of Sixpoint's brewery. With Hersbrucker hops. **3.8% ABV, 24 IBU**

#### JESUS SHUTTLESWORTH

Brewed in honor of Sixpoint's Justin Harm's favorite NBA player Ray Allen, this Oatmeal Coffee Brown Ale combines ingredients from Allen's stops with the Bucks, Sonics and Celtics: Boon Farms pure maple syrup and Dean's Beans Birdwatcher's Blend Coffee from Massachusetts. **5.0% ABV, 26 IBU**

#### Konichiwheat Wasabier!

Sixpoint's Jan Matysiak created this American-Style Wheat Ale brewed with wasabi powder as an apparent reference to his home country of Germany ... not. **5.5% ABV, 10 IBU**

#### L'IMPÉRIAL

Sometimes, nailing a style so well it pierces your mind is all that a beer needs to do. This Imperial IPA does just that—a solid shot of intense hops and strength that might make a royal subject blush. **9.5% ABV, 95 IBU**

#### LADY BOY STOUT

Sixpoint's Pete and Jan teamed up for this chocolate- and chili-spiced Oatmeal Stout. A classic combo taken to new depths, with a whole-pepper tincture added post-fermentation. **5.5% ABV, 28 IBU**

#### LAPSANG BREWCHONG

A collaboration with homebrewer Jon Statkowski, this Porter gets its hint of smoky flavor from lapsang souchong, a distinctive, smoked Chinese tea. With tea added to this boil, this beer includes crystal, chocolate and peated malt, and Columbus and Mt. Hood hops. **6.3% ABV, 60 IBU**

#### LATINO BREAKFAST STOUT

Sixpoint's Jersey Dan's take on a hair-of-the-dog from South of the Border: a Stout brewed with Café Bustelo coffee, Mexican semisweet chocolate and cinnamon. With 100% Crystal hops. **5.0% ABV, 25 IBU**

#### MMM Kölsch

Food photographer extraordinaire Michael Harlan Turkell and Megan Krigbaum, associate wine editor of *Food & Wine*, create a Kölsch with Meyer lemon zest and Hersbrucker hops. It's mmm good. **5.6% ABV, 23 IBU**

#### MoTown Philly Molasses Porter

Brewer Sean Melody of Melody Brewing packaged this Porter in firkins. Brewed with EKG & Fuggle hops and primed with molasses, it's bitter and sweet. **4.8% ABV, 31 IBU**

#### Mr. Brownstone

Another collaboration with the BeerAdvocate team, this double-charged Brown Ale shares similarities with Sixpoint's Brownstone Ale, only it's much more—60 IBUs and a hint of spice from toasted poppy seeds added to the boil. **9.5% ABV, 60 IBU**

#### OATMEAL STOUT

A dark companion for the dark days of winter and the coming days of spring. Brewed by Sixpoint's Chris Kavanaugh, this Oatmeal Stout has a heavy roasted flavor and a jet-black complexion with a nice tan, creamy head. Good with heavy stews, roasted wild meats or simply by itself. **7.0% ABV, 50 IBU**

#### Old Lid Blower

A collaboration with John Kleinchester of Beertography.com, an Imperial Stout with a Dark & Stormy character and bouquet of Willamette hops. **42 IBU**

#### OPP

A collaboration with homebrewer Corey Hennings, this French-style Saison's traditional flavor profile is taken to new heights with crushed pink peppercorns and peach purée added during flame-out and secondary fermentation. The perfect beer to kick off the warm season ahead. **6.0% ABV, 50 IBU**

#### PINKY IN THE BRAIN

From Sixpoint's Alex Andujar, a Saison spiced with green peppercorns and ginger. Vibrant hibiscus flowers added at flame-out give it a rosy tint. It was the first place winner at the 2011 DC Homebrewers Cherry Blossom competition, his first win. **6.4% ABV, 20 IBU**

#### ROCK LOBSTER

Sixpoint's Terence McNicholas didn't search far for his flavor in this Stein beer—he went to Red Hook Lobster Pound and got some shells to season it with. "Kind of like Oyster Stout but more badass." **6.0% ABV, 30 IBU**

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