

fan in all of us. It was brewed with Slayer's discography at face-melting volume and enough beets to make an Extra Pale Ale turn blood red. (No animals were harmed in the making of this beer). Single-hopped with a Warrior ensemble. **6.5% ABV**

### Ray Deter's Dunkel

Every year, Jimmy Carbone of Beer Sessions Radio and Jimmy's No. 43 makes a beer in honor of the late Ray Deter, his old partner, who loved simpler, well-crafted beers of eclectic styles. This year, Jimmy and a number of folks from the NYC homebrewing community teamed up with us to make a traditional Dunkelweizen, a German wheat beer with notes of ripe banana and clove. **5.4% ABV**

### Rosemary's BBW (Baby Berliner Weiss)

Inspired by the classic '60s horror film, (and nothing else!), this brew is a take on Sixpoint Jade's favorite summer cocktail, a Vodka Lemon-Rosemary Fizz. The tangy Berliner Weiss and a bit of zest provide the lemon, and a late addition of fresh rosemary adds some herbal complexity. **3.6% ABV**

### Smokey and the Red Baron II: If Cats Could Fly

A house recipe crafted by our Brewer Keir Hamilton that's been popular at barbecues at the brewhouse. It's a Hefeweizen with genuine German yeast that features three different smoked malts. The interplay of smoke and clove notes from the yeast make this brew a complex one indeed. **5.9% ABV**

### Sriracha Ace

The brainchild of resident Sriracha-hound Jack Liakas, designer for our creative team, this beer is crafted to be everything rooster sauce is all about. A Red Ale base provides some signature sweetness, and then we added loads of red jalapeños near the end of the boil, along with roasted garlic. Like the sauce, this sweet, spicy and savory brew goes with everything. **5.3% ABV**

### Texas Heat

A fiery Stout with hot Texas chilies brought to the brewhouse by Justin Malone, our Texas rep. One sip will have steam coming out your ears and heat mirages forming around you. Don't worry, there's plenty more beer to cool you down. **4.3% ABV**

### The King's Layer

The beer incarnation of one of Elvis' favorite sandwiches: white bread, peanut butter, crushed banana and bacon, pan-fried. To re-create it, we've used white wheat, Hefeweizen yeast for its banana notes, smoked malt for bacon flavor, and added dehydrated peanut butter to top it off. Your mouth will think it's in Memphis! **5.2% ABV**

### Totes McGoats

An idea from brewer Shaun's wife Alicia, this tasty Stout is brewed with oats toasted in her oven for a distinctive nutty flavor. It's roasty, smooth and delicious. **5.9% ABV**

### Your Place or Mine?

Sixpoint brewer Heather McReynolds invited our friend Chris Cuzme, brewer for 508 GastroBrewery in Manhattan to help brew this beer. The beer is Heather's recipe and plays on a flavor combination that she loves, coffee and banana. It's a tasty Hefeweizen infused with extra concentrated cold brew. **4.5% ABV**

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

THE BELL HOUSE  
BROOKLYN, NY  
SEPTEMBER  
THIRTEENTH  
2014

# BEER BEASTS



Beeradvocate



# BEER LIST

## FOOD

### 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.

### DUB PIES

Down Under Bakery (DUB) brings savory pies. Their fare includes a variety of fillings inside a flaky pastry crust.

### 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.

### MORRIS TRUCK

An amazing world of grilled cheese sandwich combinations, techniques and ingredients.

### PIZZA MOTO

Brooklyn's Pizza Moto brings thin crust, Italian-style pies cooked on their homemade, portable, wood-fired stove.

### RICK'S PICKS

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

BeerAdvocate and Sixpoint join forces to host the fourth 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 over 30 single-batch handcrafted beers brewed at Sixpoint Brewery, culinary treats, and musical entertainment from the Diabolical Biz Markie, who will be DJ'ing and performing as a special guest at both sessions.

## 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.

### 4BEANS

Part of our two-beer collaboration with the Alström Brothers from BeerAdvocate, this 3BEANS-sequel ups the ante even further. We took some of the first runnings (the stronger portion of the unfermented beer) from 4BEASTS and put them in our small batch kettle. We then added vanilla beans, coconut sugar, a coffee infusion, cacao nibs, and toasted Romano beans. It's all topped off with sarsaparilla root, an ingredient in old-fashioned root beer. Maybe our wackiest beer ever. **9.6% ABV**

### 4BEASTS

A beastly Porter we brewed in honor of our furry companions. Twelve gallons of maple syrup added to the boil give the brew a bit more smoothness and a touch of maple spice.

### A Saison By Any Other Name...

Heather collaborated with Lauren Grimm of Grimm Ales to craft this rosehip-steeped Saison brewed with fresh, diced ginger. Saison yeast notes dance with ginger spiciness, preceded by an aroma of blooming petals. **6.6% ABV**

### Adambier

An ancient German recipe dredged up by Sixpoint's Adam Zuniga (aka @beerandthecity), Adambier is intensely malty with tons of dark Munich malt and an extra long boil. We added some cutting edge flavor to our Adambier with experimental German hops, which provide notes of Mandarin orange and melon. **6.8% ABV**

### Anything Anything Aloha Aloha

We brewed this pineapple Belgian Pale Ale with one of our oldest friends and earliest supporters, DJ Rich Russo, host of the syndicated radio show Anything Anything. Based on a homebrew recipe of Rich's, Heather added professional expertise in crafting this tropical brew. **5.7% ABV**

### Boo's Brew

Brewed with the Long Island Girls Pint Out crew, this is a light, refreshing American Wheat Beer made with lavender grown on Long Island and blueberries. It's named for Boo, a cat adopted from a no-kill shelter by one of the girls. **6.1% ABV**

### Bowl of Oranges

This sessionable Cream Ale packs a serious citrus punch. Sixpoint's Jersey Dan and Heather McReynolds share this offering, named for a song by a mutually-loved performer they recently saw in Central Park. An ode to unforgettable NYC summer nights. **4.8% ABV**

### Cherry Vanilla Kölsch

This brew starts off like a Kölsch, the easy drinking beer from Cologne, Germany, but a cherry-vanilla kick at the back end sets it apart. It still makes for a refreshing summer beer, with a twist. **5.2% ABV**

### Clyde's Banana Nitro Milk Stout

Our first nitro-tap beer at Beer for Beasts, this smooth banana Milk Stout would have been perfect for Clyde, the orangutan who joins Clint Eastwood in his adventures in Every Which Way But Loose. **5.2% ABV**

### Dr. Doofenshtout

Crafted by Sixpoint's Jeff Gorlechen with the help of his son, this beer is inspired by Dr. Doofenshmirtz, the mad scientist from Phineas and Ferb. Since Jeff and Alex invented the recipe, a "chocolate peanut butter malted Milk Stout," they decided to dedicate it to their favorite inventor. **5.5% ABV**

### DUB Imperial All Black(s) IPA

We worked with Gareth from DUB (Down Under Bakery) Pies to make a black IPA inspired by the famous New Zealand Rugby team the All Blacks. Brewed entirely with New Zealand hops. **8.8% ABV**

### Elderflower Prosecco Hefeweizen

A spin on the delicate elderflower-Prosecco cocktail from Sixpoint's Fabian Beller. The Hefeweizen base beer is brewed and fermented with dried elderflowers, and hopped with Nelson Sauvin, a unique varietal from New Zealand that's known for its vinous characteristics. Banana and clove flavors from the authentic German yeast meld with elderflower and wine notes for a unique and complex brew. **6% ABV**

### FatDad Wheat

A sweet, spicy and funny brew based on a term of endearment invented by Sixpoint's Jamie Leithead and her partner in crime, Katie McDavitt. They may have to explain it in person for it to make sense. Oranges and raspberries provide the fruity sweetness, a light touch of jalapeño give the spicy kick. **5% ABV**

### Groundskeeper W-a-l-e-y

Named for the fiery Scotsman from the Simpsons, it's a Wee Heavy based on our brewer Shaun Carney's award-winning homebrew recipe. It's heavily peat smoked, super malty and quite reminiscent of Scotch whisky. **9% ABV**

### Hob Snob

An idea cooked up by Chris Sterbank, Sixpoint's tech guru, this is a beer version of the English HobNob cookie fit for a true snob of the suds. Jumbo oats and wheat help form the sturdy cookie base, while lactose sugar and chocolate powder stand in for the milk chocolate coating. You're probably wondering... yes, we added a cookie to the mash. **6.7% ABV**

### Home Stock Syndrome

This Pilsner-style brew is a spin on the Swedish Smörgås, a tasty and delicate open-faced sandwich of smoked herring on rye bread with dill as a garnish. Inspired by a trip to Sweden,

creative director Aaron Ekroth's brew uses smoked malt, a big hit of rye in the mash, and fresh dill steeped in the boil to complete the trifecta. **4.6% ABV**

### Let's Get eLevated

From our Midwest team, this juicy Pale Ale is brewed with orange zest to be as bright as the L, the pubic transit that gets our team around Chicago. **8.2% ABV**

### Lime Cartel

A collaboration Extra Pale Ale with lime and salt brewed with Calexico. It's a celebration of the recent end of the lime shortage, and would be perfect for washing down border-style tacos. **5.8% ABV**

### Marty McRye

A cereal medley Pale Ale with oats and rye and a big burst of fruity hops. The idea came from Justin Harm on the Sixpoint sales team. Classic style, futuristic hops. **6.7% ABV**

### NZ in My Mouth

NZ in My Mouth is a badass session IPA that uses the bright and tropical flavors of New Zealand hops. It's low ABV and super juicy, since we continuously hopped it for a full hour. **4.8% ABV**

### Moto Kvass

Old World Kvass is a light, tangy small beer that was widely popular in Russia. Made from oven-dried rye

bread and baker's yeast, the process for this beer is entirely different from customary brewing. We collaborated with our friends at Pizza Moto and used toasted pizza dough and fresh basil to create a pizza-inspired brew all of our own. **3% ABV**

### Perseph Honey

An ambrosial Blonde Ale worthy of Greek myth, this beer is brewed with pomegranate and honey. Sweet and enticing, it won't relegate you to the underworld for three months of the year. **6.7% ABV**

### Póg Mo'Brien

An Irish Dry Stout from Reilly O'Brien on our sales team. She's 100-percent Irish and born on St. Patrick's Day, so we doubled down and aged this black brew on oak staves soaked in Jameson Whiskey. **5.3% ABV**

### Pour Chocolate and Caramel All Over My Body

A beer as gratuitous as the name. Baker's chocolate and gobs of molasses (a better fermenter than caramel) make this hefty Porter a dessert beer extraordinaire. "Tastes like a melted Rolo," according to Sixpoint team member Alex Runciman (aka @Princesslexirae), who had the idea. **7.5% ABV**

### Raining Beets

A collaboration with our friends and Sixpoint alums at Barrier Brewing, this beer is dedicated to Jeff Hanneman and the metal

continued »

## SIXPOINT REGULARS

### CORILLA WARFARE

This brew is a robust and rich Porter made with coffee beans from Gorilla Coffee in Park Slope, Brooklyn. **7.8% ABV**

### BROWNSTONE

Our bedrock Brown Ale, and one of the first beers ever brewed by Sixpoint. A smooth, malty trip down a hop-lined Brooklyn street. **6% ABV**

### BENGALI

The Sixpoint homebrewed IPA formulation, this brew first stalks with a malty cadence, then slashes with citrus and pine. **6.4% ABV**

### RIGHTEOUS ALE

Made with rye malt to provide a signature and distinct earthy character. Seasoned and dry-hopped with herbal and citrus hops. Truly righteous. **6.5% ABV**

### THE CRISP

Old world craftsmanship with new, clean flavors. Bright pilsner malts meet Noble hop character. The Crisp, American Pilsner innovation. **5.4% ABV**

### RESIN

An ode to the sticky quintessence of hops that never forgoes balance. This piney, resinous Double IPA clocks in at over 100 IBUs. **9.1% ABV**

