



Backyard Beer Panel

This month we decided to take advantage of the hospitality of Westside Liquor and join in on the Odell beer paring for this month's review. I asked the panelist (and a couple of guests) to rate the "special" beer at this paring for this month's review and to also which paring was their favorite. This was a lot of fun and met many new friends (and friends with beer even better). Tom (the Odell rep) did an excellent job with the selection of beers he brought to the game.

Here is the super-secret beer of the day:

Odell Woodcut No. 06 Oak Aged American Ale



Brewed by: Odell Brewing Company

Fort Collins, Colorado USA

Beer Style: American Strong Ale

Serve in Snifter, Trappist glass

ABV: 10%

Calories: 300

COMMERCIAL DESCRIPTION

The 6th offering in the renowned Woodcut Series features a bold, pioneering hop variety, Mosaic. The distinct character of the Mosaic Hop presents wafting aromas of tropical fruits like mango, papaya, and guava. The familiar oak flavors of vanilla, almond, and dried fruit mingle with the zesty hop essence. Each Woodcut offering is a truly limited edition beer with a unique flavor that comes from select hops, fine malted barley, and our brewers' careful aging process. Enjoy

	Telal	Mike	Kim	Spencer	Pat	Damien*	Joe*	Matthew*	Christy*	Overall	*Guest Panelist / New Friends	
Appearance	4.5	4	4	4	3	3	5	4	4	5	4.0	Small and large bubbles, good amount of head, alive and inviting, a warm cloudy golden brown. - Jean
Smell	4.5	4	5	4	5	3.5	3	5	5	3.5	4.2	Sour (Brettanomyces) oaky. - Christy +10pts There is a whole lot going on here. A medley of ripe fruit with unmistakable notes of orange juice along with notes of clove, cane juice and dates. - Telal
Taste	4.5	4.5	5	4	5	3	4	4	5	4	4.2	Sour mash bourbon with a hint of malt. "if bourbon and beer had a love child this would be it". - Joe (well put) Spicy bite with an extremely smooth finish. - Pat
Mouth Feel	4	3.5	3	3.5	5	2.5	4	3	5	4.5	4.0	Smooth, unfiltered, creamy feel. - Matthew Creamy feel on the tongue, lightly carbonated, the sweetness lingers a bit kind of whiskey like, probably from the oak barrel.- Damian
Drinkability	4	4	4	3.5	4.5	2.5	4	3	5	4.5	3.9	Seems like a dinner beer like a glass of wine with a steak. - Spencor
Overall	4.3	4	4.2	3.8	4.5	2.9	4	3.8	4.8	4.3	4.1	

It is common for American brewers that use *Brettanomyces* to also include lactic acid producing bacteria in order to provide sourness to the beer. I have learned something new about beer and that makes it a good day so Christy you get +10 pts for that snippet of knowledge (redeemable at the man cave)..

Program in a Barrel room of Odell's

In an ongoing effort to flex our collective creative craniums, we often venture into the world of wood. It helps to see the forest for the trees. And what are trees, but barrels waiting to be transformed by a cooper and filled by brewers. Our barrel program began as an after hours project, and has since found its way into full scale production. We even

have our very own barrel room stuffed to the rafters with large scale production beers such as Friek, FootPrint, and our venerable virgin oak Woodcut Series, all the way down to single barrel one-offs such as Imperial Porter aged in a Leopold Bros. Fernet barrel. Even if you're not a fan of beer, odds are good that after a trip to the barrel room you will be singing a different tune. Or at least humming.

The Woodcut #6 has distinct notes that are lovingly leached from these oak barrels and as I occasionally bring beer to work to share with my friends I bragged that this was one of the best beers I have ever had and at the end of a stressful day these are the things that make it feel better. It certainly helps when it is 10% ABV

I would like to thank the Odell rep Tom for the beer, and I would like to thank Westside Liquor Learning Center for hosting (again a great treat) and last but not least I would like to thank Shawn for cooking (she is originally from New Orleans and she talked a little funny but man can she cook). Every food choice was made with the beer it was paired with.

Now that the thank you's are over we can walk through the paring.



90 Shilling CALORIES: 159 ABV: 5.3% IBU 27

COMMERCIAL DESCRIPTION:

Richer than most amber ales, 90 Shilling is smooth & deeply satisfying, with a crisp, clean Colorado taste. The name comes from the old Scottish method of naming a brewery's beer, based on original gravity and resulting tax rating.

It was served with a beer cheese dip which complimented the smoothness quite well



5 Barrel Pale Ale CALORIES: 156 ABV: 5.2% IBU 36

COMMERCIAL DESCRIPTION:

Care for some hops with your hops? Before we ferment our 5 Barrel Pale Ale, we strain it through a bed of 'em. Then while it ages, we add even more. We like how this gives the beer a fresh, lively finish. We like hops.

It was served with Potatoes Chipotle which dispatched the bitter start of this beer.

Isolation Ale CALORIES: 183 ABV: 6.1% IBU 29

COMMERCIAL DESCRIPTION:

Available each winter from the first of November until it runs out, Isolation ale is amber in color, malty and strong. We consider it a traditional winter warmer, without the addition of fruits or spices.

It was served with caramel nut hot popcorn. This was the favorite paring of the five.



India Pale Ale (IPA) CALORIES: 210 ABV: 7% IBU 60
COMMERCIAL DESCRIPTION:

Ready to buck convention? We took the traditional IPA, originally shipped from England to India in the 1700s, and made it bolder and more flavorful - American style. We've added new varieties of highly aromatic American hops to create a distinctive bitterness profile and an incredible hop character. Hop on, hold tight, and enjoy the ride!

It was served with Iceberg lettuce with a vinaigrette dressing and beer bread (made with IPA)

Cutthroat Porter CALORIES: 144 ABV: 4.8% IBU 43
COMMERCIAL DESCRIPTION:

Not quite a stout but definitely no lightweight, Cutthroat Porter is smooth and robust. Inspired by the classic London porters, we use dark roasted malts to create a deep rich color and flavor that hint at chocolate and coffee.

It was served with cottage pie and was the second favorite paring of the five.

Mountain Standard Double Black IPA CALORIES: 285 ABV: 9.5% IBU 60
COMMERCIAL DESCRIPTION:

As the Colorado hop growers prove they can produce world class hops, we as a Colorado craft brewer want to showcase what our state can offer, not only with the ingredients used in crafting them. Mountain Standard Double Black IPA showcases the homegrown hops our brewers helped pick from farms along Colorado's western slope. MST pours committingly dark with a light brown head and a slightly roasted hoppy nose. An ephemeral bitterness, the result of combining roasted malts with an assertive American hop profile, contributes to MST's act of balance and harmony within nature or your glass. As the season's darkness sets in why shouldn't your beer become darker as well?

It was served with chocolate brownie with Mountain Standard whipped topping (Mooo)



Woodcut No. 06 Oak Aged American Ale rated above and was so good it wasn't paired with any food

I would like to thank all who attended and continue to support the beer parings at Westside Liquor Learning Center (Sartell location) and I would also like to thank my old and new friends who helped out with this review. They are (new friends first) Jean Michael, Christy Zietlow, Matthew Bonham and Joe Noyes. Old and crusty (but quite fun) friends Mike St Marie, Telal Al-Rifai, Kim Wieneke, and the Brothers Loehrer - Damien and Spencor. We shall drink again soon my friends...

Please help me in supporting the craft beer movement. We cannot drink it all by ourselves so do your part.

(legal disclaimer: please drink responsibly)

BEST Regards from your beerly friend,

Pat Best

Westside Liquor
45 Waite Ave N, Waite Park, MN
(320) 253-9511
Check out our website at
www.westsideliquor.com

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