



WESTSIDE LIQUOR BEER NEWSLETTER



Westside Liquor Beer Newsletter

December 2013

Back Yard Beer Panel

Here we are again at the cusp of another season of joy and merriment. Good times are to be had by all, and BEER. We had to move to the cave o man to do some bonding with beer (and vodka). Nearing the Christmas season brings a plethora of new seasonal brews with it. This beer is no exception it is bold with flavors and spice and is named after something Christmassy and white.

On to the beer:

New Belgium Accumulation



Brewed by: New Belgium Brewing Company

Fort Collins, Colorado USA

Beer Style: India Pale Ale (IPA)

Serve in Shaker, Tulip

Birthdate: October, 2013

Body: Medium-light body

ABV: 6.2%

IBU: 70

Calories: 170

Seasonal: Winter

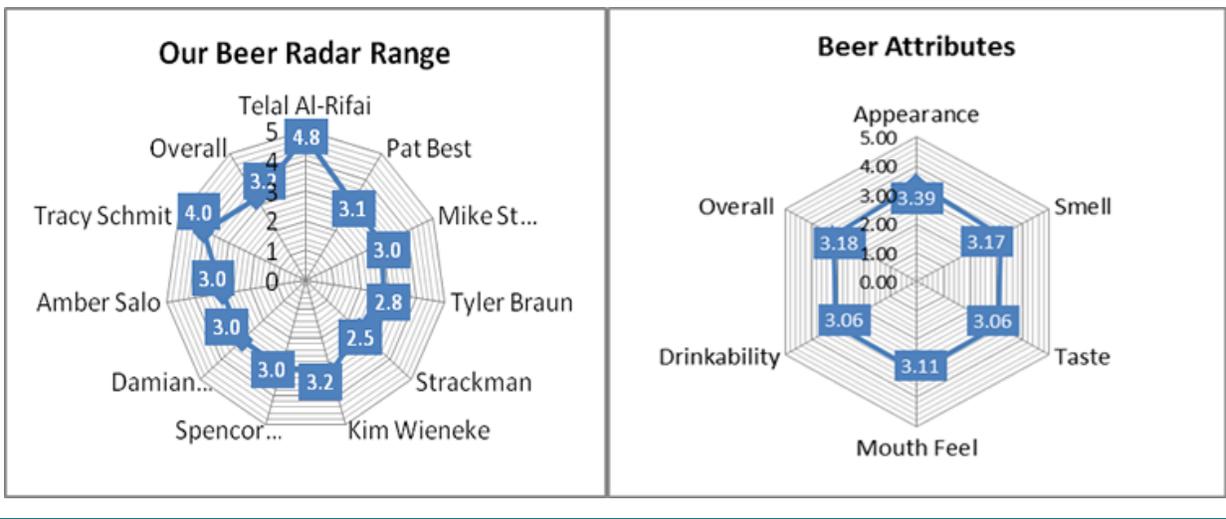
COMMERCIAL DESCRIPTION

Accumulation White IPA was inspired by the white beauty that falls each winter

from our Colorado sky. Flurries of Mosaic and Amarillo hops bring soft fruit and citrus flavor, followed by a layer of bitter. Piled high in IBUs, Accumulation will make your winter brighter.

	Telal Al-Rifai	Pat Best	Mike St Marie	Tyler Braun	Strackman	Kim Wieneke	Spencor Leohrer	Damian Loehrer	Amber Salo	Tracy Schmit	Overall	
												<div style="border: 1px solid black; padding: 2px;">0 mild ----- Extreme 10</div> <div style="border: 1px solid black; padding: 2px; margin-top: 2px;">Hoppiness = 7.5</div> <div style="border: 1px solid black; padding: 2px; margin-top: 2px;">Maltiness = 1.5</div>
Appearance	4.5	4.5	4	4	2.5	3	2.5	3.5	2	4	3.5	Clean white head, looks like a strong lemonade. -Tyler Very, very light color like Bush Light/ Natural Light pilsner color. -Strackman Golden yellow, a little cloudy with fluffy white head that hangs around to the bottom of the glass and laces to the glass well. -Damian Light in appearance, medium amount of head does not linger on glass and fades away moderately. Yellowish to light brown in color. -Tracy
Smell	4.8	3	3	3	2.5	3	3	2.5	3.7	4	3.3	Heavy citrus with hints of evergreen. -Mike Bright herbal aromas with notes of lemon peel, pine and citrus with floral tones. -Telal Piney hops show pretty heavy, almost musty. - Spencor Smells earthy almost like Asian dried fruit. Smells like a lychee with a bit of orange or grapefruit. - Tracy Piney /juniper with winter spice notes. -Pat
Taste	4.8	3	2	2	2.5	3	3.5	3	3.7	4	3.2	Bitter taste yet smooth especially for and IPA. Citrus flavor is subtle but balances the flavor nicely. - Amber Light and airy, smooth start then it slaps you with a pine bow on the finish. -Mike Not as powerful of a hop flavor as a lot of IPA's. It's almost muted, there is more of a citrus taste. Tried with fresh salsa and the hops really came out. -Spencor
Mouth Feel	5	3	2.5	3	2.5	3.5	3	2.5	3	4	3.2	Very hoppy, which I like and it punched me in the face with its hoppiness. -Kim Fairly light on the tongue but lingers little to long. A little of Mike's salsa took it right away causing me to want more beer. -Damian
Drinkability	5	2	3.5	2	2.5	3.5	3	3.5	2.5	4	3.2	This is the type of beer that I could drink all night. It is real good, flavorful and light bodied. -Telal This is a hop head beer, not the dreamy dark stuff I love but it is light so you can drink a few and it is complemented well with spicy foods to counter act the hop attack. I followed this up with a short bump of UV Sriracha to ward off any ill sprits. -Pat
Overall	4.8	3.1	3	2.8	2.5	3.2	3	3	3	4	3.2	

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The Story

This winter, IBUs start accumulating like snow in Colorado with our new Accumulation White IPA. Brewing a white IPA was not only a way to salute the white beauty falling from the sky, but a direct revolt to the longstanding tradition of brewing dark beers for winter. At least that's what our rebellious brewer Grady Hull likes to claim as he shovels in plenty of new hop varieties and a bit of wheat for a smooth mouthfeel. Stack up a few cases of Accumulation White IPA to keep your long nights glowing blizzard white.

Hops: Target, Centennial, dry hopped with Mosaic and Amarillo.

Malts: Pale, Wheat

Yeast: Ale Yeast for bright, fruity notes

Aroma: Strong hop aroma that displays all of our hop varieties: tropical fruits, bright citrus, spicy/herbal from the heavy dry hopping. This beer is a hoppy wonderland!

Mouthfeel: Resinous and slightly cloying from all those hop oils but finishes as clean and crisp as all of our seasonal family does and should.

Flavor: Big and bitter, just what this IPA ordered. Sweetness just barely dents its IBU armor. Nevertheless the addition of wheat really smooths out the rough bitter edge.

Visual: Cloudy haze, pale golden. Billows of white foam and gorgeous foam.

Brewery suggested paring: Spicy Mexican food, Lime Cilantro Chicken Tacos, Cheesy Enchiladas, Spicy Chili Carrot Soup and Avocado Ice Cream

Those guys (at Ratebeer) scored this an 80 overall and 51 in style with a weighted average of 3.32 and this is one of the rare occasions that we scored exactly the same as the masses. This proves to me that my drinking friends are exactly the right beer diversity and a good representative sample of the rest of the world. I would not go so far as to call them regular or normal by any means after all they hang out with me. My friends are exceptional, loyal, honorable, selfless, and of a high moral character (except Telal not so much for the high morals but we love him anyways) this sounds like an Army commercial, cool. Here is this month's list of my beer hall of famers hanging around in my basement.. Mike StMarie, Telal Al-Rifai, Dan (Strackman) Strack, Kim Wieneke, Damian and Spencor Loehrer, Tyler Braun, Amber Salo, Tracy Schmit.

Mike brought a wonderful homemade salsa, meat and cheese accompaniment which paired perfectly with this beer. Also other panelist had brought various cheeses from extremely hot to mild to work with the hops. We also tried something new by drinking flavored vodka to see if this would cleanse the palate. Just happen to have UV Sriracha laying around (brand new UV Vodka flavor that tastes like salsa with a mild burn). I would recommend a shot to sip with your beer (rather than even quantities of each).

Beer Humor

Not to get technical or anything but according to chemistry beer is a solution!

Alcohol may be man's worst enemy, but the bible says love your enemy.

My shameless plug is for that little booze bottling plant USDP way out in Princeton MN that provided this fine UV Vodka and a place for me to work... I love making booze as much as I love drinking beer.

Thank you my beer friends,

Pat Best
