



Westside Liquor Beer Newsletter

June 2012

Backyard Beer Panel

Hello friends welcome back for another installment of BEER Yeah!!! And a special treat for me this month, two of our beer panelists are dabbling in the home brews and brought some of their samples over. Very gentlemanly of you to share your hard work it was appreciated and enjoyed.

This Month's Beer Odell St Lupulin Extra Pale Ale



Brewed by: Odell Brewing Company
Fort Collins, Colorado USA

Beer Style: American Pale Ale

Serve in Lager glass, Shaker

SEASONAL: Summer

ABV: 6.5% IBU: 46

Est. Calories: 195

COMMERCIAL DESCRIPTION

A mystic legend echoes in our brewhouse - that of St. Lupulin the archetypal hophead. He devoted endless summers to endless rows of hops, tending to the flowers and the beloved resin within - Lupulin. Extraordinary oils in this yellow resin provide this dry-hopped extra pale ale with an undeniably pleasing floral aroma and clean, crisp finish. One sip of this seasonal summer ale and you, too, will believe.

	Mike	Telal	Tim	Pat	Dan	Mitch	Bill	Spencor	Kim	Overall	
Appearance	3.5	4.5	4.5	4.2	3	4.2	4	3	3.5	3.8	Nice honey color slightly murky and a off white thick head that dissipates from the center outward - Tim
Smell	3	5	4	3.5	3	5	4	3	3.5	3.8	Very strong aroma like grapefruit essence, big danky hops and citrus peel - Kim
Taste	4	4.5	4.5	4.5	3	4	4.5	4	3	4	One of the best pale ales I've ever had. Very flavorful with the perfect amount of hoppiness, citrus, fruit, light caramel and orange zest. - Telal
Mouth Feel	3	4.5	4.5	4	3	4	4	4.5	2	3.7	Perfect crisp feel great for warm weather. Not as dry as the taste would imply. - Spencor
Drinkability	3.5	4.5	4.5	4.2	3	4.1	4.5	4.5	2	3.9	A great summer beer, light hoppyness that does not linger and easy drinking. - Pat
Overall	3.4	4.6	4.4	4.1	3	4.3	4.2	3.8	2.8	3.8	

At Odell, we take great pride in the pioneering advances we have made in developing innovative beer styles and brewing techniques. From the intensive study of hopping techniques to the comprehensive analysis of historic beer styles, we have identified the optimal assemblage of beer characteristics in each of our handcrafted brands.

- We neither pasteurize nor sterile filter our beer.
- We brew all our beer to full strength in the kettle, rather than diluting a high-gravity-brewed beer concentrate.

While we do honor traditional methods to produce our award-winning line of

beers, we also have a passion for trying something new and boldly going where no brewer has gone before. Enter the Pilot System, our portal to beer Shangri La. Part kitchen, part lab, part playground, our Pilot System gives our brewers the freedom to create and experiment with new beer recipes. All our beers begin this way - poured into a pint glass and passed around the brewery for tasting and input. Week after week, we create new specialty beers to share in our Tap Room..

Our web savvy friends at Ratebeer scored this a 93 on the overall (against all beers) and 97 in the American Pale Ale style and there online ratings of 3.51 out of 5, while we edged them out with a solid 3.8 and it's attributes are very well balanced. I found this beer a full flavored beer and was surprised when I stuck my nose in it and got a face full of hops, but the taste was light and crispy with a gentle hoppy, citrus flavor that was not overpowering. We paired this with some KFC and boneless spicy chicken that compliment this quite well and are easy excellent backyard fare for the upcoming summer months.

My expert drinkers this month are Mike St Marie, Telal Al-Rifai, Tim Gilbert, Dan (Strackman) Strack, Mitch Sloan, Spencer Loehrer, Bill Bettendorf, Kim Wieneke. Thank you all my friends who enjoy beer and support Westside Liquor. Thanks again to my good friends Bob and Linda, the YMCA Promenade was an awesome event, sweet wife and I had a stellar time.

Beer History and Vikings

After consuming a bucket or two of vibrant brew they called aul, or ale, the Vikings would head fearlessly into battle often without armor or even shirts. In fact, the term "berserk" means "bare shirt" in Norse, and eventually took on the meaning of their wild battles. This rare and wild celebration of baring the chest can be seen in the modern day Vikings on any fall Sunday after the fair maiden has served a pitcher or two of ale and the Vikings are actually winning. Thank you for staying in Minnesota.

Shameless plug for a great local brewery:

My favorite vendor from all the choices at the Promenade was Leach Lake Brewing Company presented by Greg Smith (co-owner and brewsmith extraordinaire) this was an excellent showing and the great beer had me returning until I sampled all of his wares (and a couple of them a few times). They can be contacted at: brewmaster@leechlakebrewing.com or visit their website at www.leechlakebrewing.com

Fellow beer drinkers thank you for supporting Westside Liquor and our local beer and brew pubs. Drink that beer.

Your Beer Friend,
Pat Best

