



Westside Liquor Beer Newsletter

September 2012

Backyard Beer Panel

Well the fair is over and the smell of fresh cheese curds is fading, this is the sign that the fall is right around the corner in my back yard. We have a couple of newbies, and a couple of oldies in the group this month and a fun time was had by all, and then we started drinking.

Right to business:

This Month's Beer Samuel Adams Oktoberfest



**Brewed by: Boston Beer Company
Boston, Massachusetts USA**

Beer Style: Oktoberfest/Marzen

Serve in Dimpled Mug, Lager Glass, Stein

SEASONAL: Autumn

ABV: 5.3%

IBU: 15

Est. Calories: 159

COMMERCIAL DESCRIPTION

The first thing you notice when pouring a glass of this seasonal beer is the color. Samuel Adams® Octoberfest has a rich, deep golden amber hue which itself is reflective of the season. Samuel Adams® Octoberfest is a malt lover's dream, masterfully blending together four roasts of barley to create a delicious harmony of sweet flavors including caramel and toffee. The beer is kept from being overly sweet by the elegant bitterness imparted by the German Noble hops. Samuel Adams® Octoberfest provides a wonderful transition from the lighter beers of summer to the winter's heartier brews. Beer vintage abv varies from 5.0% to 5.5%

	Liked It							Not so much			Comments		
	Telal	DoC	Kim	Jenna*	Pat	Dan	Tim	Mark*	Christine	Randy	Ovral		
												*Newbies welcome	
Appearance	4.5	4.5	5	5	4	4.5	4	3	3	3	3.9	Nice clear copper color with a thick beige head, clear appearance with a nice "end of summer" Coppertone tan - DoC	
Smell	4	4	4	3	3	3.5	2	2	2	1	2.6	Not a lot of smell to it, very light maybe a bit of roasted leaves - Kim Light sent of maple syrup and dried apricots along with brown beer maltiness - Telal	
Taste	5	4.5	4	4	4.5	4	4	3	2.5	1	3.9	Mild brown sugar, fall squash, mild bitter finish - Jenna Light hints of fruit, very mild, very pleasant no bitter notes - Pat	
Mouth Feel	5	4.5	4	5	4.5	4	4	3	2.5	2	3.9	Somewhat refreshing, a bit bubbly but has a nice balance of bubbly - vs - not bubbly, thin light and smooth - Bubbly	
Drinkability	4.5	5	4	4	4.5	4	4	4	2.5	1	4.1	Very drinkable, refreshing and a clear tasting beer. One of the better beers I've tasted from Sam Adams - Tim	
Overall	4.6	4.5	4.2	4.2	4.1	4	3.6	3	2.5	1.6	3.7		

The märzen style gets its name from the month in which it was traditionally brewed. Before refrigeration March was the last month that beers could be put down for the laagering, or cold storage process. The beers would age during the summer months and be enjoyed around the time of the fall harvest. This beer style became a staple beer of the annual Oktoberfest celebration in Munich. The first celebration was originally held in 1810 to celebrate the marriage of the Crown Prince of Bavaria. The

village green on which it was first held is now a huge fairground known as the Theresienwiese, after the royal bride. The Oktoberfest tradition has become a world renowned celebration of beer, running for sixteen heady days every autumn in Munich, Germany. *Samuel Adams* Oktoberfest pays homage to the Bavarian tradition by using generous portions of five varieties of malted barley to create a rich, toffee sweetness that is the signature flavor of this popular style.

Hey let's start a Septemberfest and you can pay homage to this beer guy I know by coming over and bringing me and my wife beer on our birthdays and we will call it Septemberfest yeah Septemberfest..... (another great idea fades into the mist) Ok we can get back to work now. The ratebeer peeps granted this a 3.23 weighted average while we scored it a hearty 3.7 even with Randy's and Christine's scores. This scored high in my book for an Oktoberfest brew and is my favorite of the Sam Adams selection so far. The mild taste and mouthfeel will be very pleasant for those who do not favor the hoppier side of beer. It is very easy drinking and passed the wife's pucker test (hard to do). Because of its mildness it pairs with 19 different soups, foods and desserts on the old Sam Adams website (hummus was mentioned twice??)

Want to thank the crew this month: the newbies "Lucky" Mark Luckeroth, Jenna Benoit, welcome to the panel, and the old guard Telal Al-Rifai, Tim Gilbert, Dan "Strackman" Strack, "DoC" Duane Counter, Kim Wieneke, Randy Loidolt, Christine Vorpahl and myself.

And for the beer brothers and beer sisters whom have had to give up, cut back or even quit drinking for a couple of hours, we offer this prayer:

Our lager,
Which art in barrels,
Hallowed be thy drink.
Thy will be drunk, (I will be drunk),
At home as it is in the pub.
Give us this day our foamy head,
And forgive us our spillage's,
As we forgive those who spill against us.
And lead us not to incarceration,
But deliver us from hangovers.
For thine is the beer, The bitter, The lager.
BARMEN.

Pat's shameless plug for Westside Liquor and the return of Beer Paring

Tuesdays at the Learning Center in Sartell (one of my favorite days of the month and educational too).

Good day, good beer and good times...

You're Beer Friend,
Pat Best

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

All Westside Liquor Locations:
Waite Park, Baxter, St Cloud, Little Falls, Rice, Sartell