



### Original Leipziger Gose

**Gasthaus & Gosebrauerei Bayerischer Bahnhof, Leipzig, Germany**

**4.6%abv      \$4.25/330ml**

Leipziger Gose (GO-zeh), as a style of beer, dates back to at least 1000c.e, when it was first mentioned in tax reports during the reign of Otto III, King of Lower Saxony and later Holy Roman Emperor. The style was created in the small town of Goslar, but like most small brewing towns, the brewers had to look to the nearest large cities to find a market for their beers, and once word of the great beer started to spread, the city of Leipzig became synonymous with the style. By 1900, the city of Leipzig had over 80 Gose breweries. With the twentieth century, however, came refrigeration and the dawn of the ubiquitous lager beers. This, along with the economic decline brought about in the former East Germany spelled the end of Gose, and the last breweries had closed down by the mid-1960s. In 2000, after the Leipzig railroad station – the Bayerischer Bahnhof, oldest operating train station in the world – had completed a long renovation, Thomas Schneider opened his brewery in the station (along with a small hotel), and Gose brewing began again in Leipzig for the first time in the 21<sup>st</sup> century.

Gose is a beer style that is brewed using both wheat and barley malts, 60% wheat malt and 40% Pilsner and Munich malts in the case of the Bayerischer Bahnhof's version. While the malt is being boiled, dried coriander seed, salt and a proprietary strain of the *lactobacillus* bacteria are added. The coriander adds a note of spice and a slight herbaciousness, the salt adds a slight tang of minerality, and the lactic acid bacteria adds crisp acidity very similar to that found in the wheat beers of Berlin. Gose is a very lightly-hopped style of beer, with just enough Hallertau and Perle hops to provide a touch of balancing bitterness to the sweetness of the malts. The beer is fermented using a traditional top-fermenting ale yeast, and is bottled without any fining or filtration. It is also bottle-conditioned, or re-fermented in the bottle, for natural carbonation, which creates much finer bubbles than carbonating after the fact. The traditional Gose glass is very tall and slender, almost resembling a Collins or 'chimney' glass, and a glass of this basic shape will show the beer best. It should also be served very well-chilled, about 40-45°F.

The Bayerische Bahnhof Gose pours into the glass with a hazy lemon-yellow color and a thin, very pale head that leaves a fine lace in the glass. While the head disappears fairly quickly, this is an active beer, and a quick swirl of the glass brings it right back. The aromas are big and citrusy, with notes of sweet malt peeking out from behind, and only a hint of the salt and coriander. There is also just a slight barnyard note, probably a side effect of the *lactobacillus*. It is very bright and crisp on the palate, but not nearly as acidic as the nose would lead one to believe. There is still a citrusy quality to the palate, but the sweetness of the malt is more apparent here, as is the hint of spice from the coriander and the slight mineral tang from the salt. The finish is bright and crisp, with a lingering note of citrus and herbs. The traditional pairing for Leipziger Gose would be the local cheese (a nice, fresh goat cheese would be a good substitute), served with pickles and sliced rye bread, along with shots of *Kummel*, the local caraway liqueur. We think it would also pair well with lighter seafood dishes, especially one served with a dill or cilantro/coriander sauce, or any meat or sausage with sauerkraut as a side dish (kraut is also fermented using *lactobacillus*).



### Organic India Pale Ale

**Santa Cruz Mountain Brewing, Santa Cruz, California**

**7.5%abv      \$4.00/22oz**

Emily Thomas first fell in love with beer while attending college in Portland, Oregon. She had a couple of uncles that lived in the Portland area that were beer lovers and home brewers, and time spent with them was time spent around beer. Before long, she too was brewing her own beer. When she met her future husband, Chad Brill, she infused her love of beer and brewing in him. Not long after, Chad attended UC Davis, where he received a certificate in brewing. Then, in May of 2005, along with Emily's brother Nick Thomas, they founded Santa Cruz Mountain Brewing on the West Side of Santa Cruz, California. The operation is truly 'micro', using a thirty year old, seven barrel capacity brewing system. Such a small capacity means lots of brewing, and they are at it literally every day. All three of the principals are trained brewers, and they rotate the breweries duties, taking turns in production, bottling, even deliveries – but Emily handles the money. As much as is practicable, they use organic ingredients for their beers, and they are one of the very few breweries in California that are CCOF (California Certified Organic Farmers) certified, even going so far as using an organic sanitation plan and organic cleansers for maintaining the brewery. No hippies were harmed in the production of this beer!

IPA, or India Pale Ale, is a style of beer that originated in England during their colonial period. When the Brits first tried to ship beer to their troops in India, they found that more often than not the beer would spoil due to the rigors of four to six months in the hold of a ship as it sailed through the tropics. Then, in 1790, one George Hodgson found that if the amount of hops were doubled from the normal level of a pale ale, and the beer was brewed to a higher degree of alcohol, the product had a much better chance of surviving the trip. And thus, the India Pale Ale was born as essentially a double-hopped version of the classic British pale ale. While SCMB's IPA is true to this style, it isn't the over-the-top hop monster that so many West Coast IPAs are these days. In part, this is due to their being organic, since many of the newer strains of 'high-Alpha' hops are not yet being grown organically, at least not enough to ensure a steady supply. As a result, this beer is brewed using a base of organic New Zealand Pacific Gem hops, and it is dry-hopped using organic Kent Golding and Fuggles hops from the UK. The malts are organic Crystal and Munich, and the beer is fermented with their organic house yeast. The beer is not filtered before bottling, but it is lightly fined while in the brightening tank using organic Irish Moss to remove as much of the spent yeasts as possible, but the beer remains slightly cloudy. Drink your SCMB IPA slightly chilled (around 45-50°F) from a traditional pint glass for best results.

The Santa Cruz Mountain IPA pours into the glass a slightly cloudy copper-orange color. The head is off-white, and not particularly active for such a big beer. There is an earthiness to the nose, along with a big, roasted malt character – in fact, it almost smells like a dark beer, the aromas are so toasty. The hops are more subtle than in many American IPAs, providing more of a floral lift than an all-out assault on the senses. It is very full-bodied on the palate, with a strong roasty character, and hints of citrus and candied tropical fruits. The hops are there, providing the bitter background that balances the huge malt, but, once again, it isn't the Hop Monster that many West Coast IPAs tend toward these days. The finish is long, bone dry, and quite bitter (in a good way). This is a beer that really screams for food, and while it would probably do quite well with just about any form of serious pub grub (bangers & mash, fish & chips, anything else with an '&'), we found it works quite well with traditional tangy sauce-style barbecue.