AMERICA'S BEER AUTHORITY SINCE 1999

Gravity Daily Form

Volume 14, Number 1 | Friday, February 24, 2012 | New Albanian Brewing Co.

IN 2012, IT'S AN ALL-MAYAN APOCALYPSE

A final Gravity Head before the New Era?

Gravity Head is NABC's annual celebration of the brewing world's biggest and best. Beginning on February 24, and lasting until all the kegs are gone, we'll be devoting numerous taps to showcasing these rare and sought-after beers.

Because not all listed Gravity Head beers can be served at the same time, and the list is in constant flux, see the blackboards for the daily selection. Many of our daily NABC beers and guest drafts will also be available during the festival's run.

Continued on Page 10

RULES OF THE GAME

Pleasure and responsibility

For those readers who are contemplating Gravity Head attendance for the first time, please be aware that we're very serious when we command you to plan, arrange transportation from the venue at the conclusion of your gravity session, or have a designated driver. Typically, a cab ride to Louisville costs $50, which isn't very much when split two or three ways … and it's far less than the cost of the consequences.

For us to continue the tradition of Gravity Head, it is absolutely imperative that everyone in attendance plays the game by the same rules, and foremost among these is your personal responsibility as an adult drinker to refrain from driving intoxicated!

BIG BEERS, SMALL GLASSES

Pours & pricing

Listed Gravity Head selections are available in small pours only, approximately 4 or 10 oz. pours, depending on the beer and the type of glassware used. Prices are indicated on the blackboards. Not all Gravity Head beers are available at the same time!

Always check the blackboards at the Public House and Pizzeria to see what's on tap.

Gravity Head 2012

NEW HOLLAND BREWING

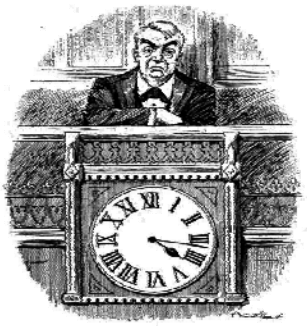
Opening Day Tap Takeover

Gravity Head 2012 Schedule of Events

Special events and appearances that will occur on fixed dates during gravity's annual amok time.

WHEN YOU CAN VISIT

General business hours.



New Albanian Brewing Company's Pizzeria & Public House

3312 Plaza Drive
New Albany
812-949-2804

We open at 11:00 a.m., Monday through Saturday, closed on Sunday.

The Pizzeria & Public House is ENTIRELY SMOKE FREE.

Friday, February 24
"Gravity Tailgate Breakfast"

In 2008, we convened early (4:00 a.m.) for a gravity breakfast with Terry Meiners of WHAS television in Louisville. In the years since, the concept has been tweaked, and so breakfast starts at 7:00 a.m., when it's actually *legal* to drink beer in Hoosierland. There'll be locally-baked Honey Cream doughnuts, breakfast snacks prepared by the marvelous Sarah, Ed Needham's home-roasted coffee, and the full opening day roster of Gravity Head selections. Stop by and get into the spirit *before* you go to work … but what the hey; it's Gravity Head, so why even go to work?

Friday, February 24
"Opening Ceremonies"

Regular hours and menu begin at 11:00 a.m. Members of the FOSSILS and LAGERS homebrewing/beer appreciation clubs and their chosen guests will again enjoy preferred seating in the *entire* Prost room, beginning at 3:00 p.m. We're also expecting New Holland's diplomatic attaché, Regional Beer & Spirits Ambassador Clay Cooper, to be dropping by for a liquidity conference.

Saturday, February 25
"The Annual Patty & Larry Buckeye Contingent Visitation"

In the past, the Saturday afternoon arrival of these hardy and perennial Buckeyes called for the tapping of a special wooden pin of cask-conditioned, barrel-aged JW Lees Vintage Harvest Ale, and so a special beer (TBA) will greet their arrival. Look for all-day barroom duty,

Sunday, February 26
"Optional R & R"

The Pizzeria & Public House is closed. We've only just begun the journey, so listen to your body. Drink liquids, rest, and avoid both lifting *and* the operation of heavy machinery. But, if you insist on living like a rock star, our Bank Street Brewhouse is open from 10:00 a.m. until 6:00 p.m. for Brewhouse Brunch (until 2:00 p.m.), the locally famous Build-Your-Own Bloody Mary Bar, and the only Sunday carry-out beer within staggering distance of the Indiana riverbank, as dispensed in growlers.

Friday, March 9
"Cavalier & Founders Night"

The estimable John Host of Founders Brewing joins the wholesale gang from Cavalier Distributing (Indianapolis) for an evening of mannered sipping and agitated revolutionary chat. To mark the occasion, Gravity Head listed kegs from Founders will swamp the taps.

Monday, March 12 (and on)
"Office Hours w/the Publican"

On 2nd and 4th Mondays of each month, join the Publican for tastings and beer skull sessions at 6:30 p.m. During Gravity Head, topics may have to do with gravity in the sense of beers, not pure science. BJCP style definitions will apply. Cost is $5 or $10, depending on the topic. No reservations necessary; just arrive.

Saturday, March 17
"St. Patrick's Day"

Wearing of the green is one thing, but ingesting green-tinted swill is tantamount to wearing a badge that reads, "I'm neither Irish nor particularly bright – scoff at me." The accepted colors of Irish beer are black (stout), red (ale) and gold (lager), and in our traditionally minimalist fashion, we'll be offering three non-Gravity draft selections that roughly approximate each of these styles, while endeavoring to shun other, more inauthentic forms of proto-Hibernian revelry. You have been warned.

Also, March Madness dates:

March 13-14
First Four
2012 NCAA basketball tournament

March 15-18
Second and third rounds
2012 NCAA basketball tournament

March 22-25
Regionals of the
NCAA basketball tournament

Saturday, March 31 & Monday, April 2
Final Four and Championship
of NCAA basketball

14 YEARS IN, FAR MORE FORGETTING THAN REMEMBERING

A Short History of Gravity Head, 1999-2011

Gravity Head Version 1.0 … April 29, 1999.

The Gravity Head concept dates to 1999, when we decided to inaugurate our newly completed walk-in beer cooler by featuring as many "hoppy" beers as could be located on short notice. The ensuing festival would be called "Hop Head." Subsequently, more "gravity" beers were available than "hoppy" ones, and the festival accordingly morphed into Gravity Head. According to our flier, the inaugural Gravity Head would last "until each keg has passed away into memory's warm glow of the greatest draft beer line-up ever seen in the metropolitan Louisville area." Many of these beers, including Delirium Tremens and Bell's Two Hearted Ale, have since become standards in the Public House draft lineup.

"We've just signed legislation outlawing light beer forever … the bombing begins on March 31, 2000."

In 2000, we upped the ante by offering six barley wines simultaneously … along with five Belgian strong specialty ales, four German bocks, three English strong ales, three imperial stouts, and two other American ales for good measure. It was the first year for t-shirts (featuring a catapult and a reference to Ronald Reagan's famous radio gaffe), "The Gravity Form," the enshrinement of the starting lineup announcement and running the gauntlet.

March 9, 2001:
"Light beer? I'm sorry, sir, but you're cut off."

The local debuts of draft Samichlaus, Eggenberg Urbock 23, Hair of the Dog's Fred and Adam, Scotch de Silly and Gale's Millennium Brew, but more importantly, three cask-conditioned gravity ales were dispensed during the first three weekends of the festival.

Gravity Head 2002, beginning March 8, 2002:
"Liteweights need not apply."

The emphasis in 2002 was placed on microbrewed gravity beers: Three powerhouse ales from Rogue in Oregon, three from Kalamazoo (Bell's) Brewing in Michigan, two from Victory Brewing ("Malt Advocate" magazine's Brewery of the Year) in Pennsylvania, and one from Brooklyn Brewing in New York. There were three cask-conditioned ales in 2002, and altogether, 16 first-time draft beers, some making their Kentuckiana debuts.

Gravity Head 2003, beginning March 7, 2003:
"Guilty as charged, Liteweight."

18 first-time drafts led the way, including Bell's Expedition Stout and our own NABC Solidarity. We bid a fond farewell to the 1996 vintage of Rogue Old Crustacean Barley Wine - Crusty, we hardly knew ye!

Gravity Head 2004, beginning March 12:
"Raise Your Glass to the Gravity Head Diet."

Thanks to the experimental use of a cold plate, it was possible to have 18 gravity beers on tap at once for the very first time. Also, yet again, 18 first-time "Gravity Head Friendly" contestants were recorded. The recent trend of emphasizing microbrewed gravity beers continued, as they were becoming progressively easier to obtain.

Gravity Head 2005, beginning March 11:
"It's a Whole New Dementia."

The seventh edition of Gravity Head will be remembered for the Publican's questionable decision to contract pneumonia and be absent for much of the first two weeks. A diverse selection of gravity textures and flavors included 15 first-time drafts, with NABC's own NobleSmoker moving fastest.

Gravity Head 2006, beginning February 24:
"Reality ABV."

With 54 beers to choose from, "Best of" sentiments centered on Rogue Old Crusty 2002, Bell's Batch 7000, Urthel Hop-It and Samichlaus 2001, with NABC's cherried Thunderfoot (Imperial Stout) drawing much praise. The choice of a first-ever "fans' vote" for the 17th slot, New Holland Dragon's Milk, was virtually everyone's choice for "way better than we remembered it."

Gravity Head 2007, beginning March 9:
"Gravity Madness: March isn't just about basketball anymore.."

At the conclusion of the Gravity Head 2007 fan's selection vote, three beers were tied for the top spot, forcing the NABC's impromptu "Elector Collage" into frenzied action, scouring the previously secret texts of the Freemasons and Illuminati for mystical procedures and ritualistic private dunkings of Krispy Kreme doughnuts in specially prepared vats of black coffee, and culminating in the decision to record the names on three sheets of weathered parchment, throwing them into the Senegalese skull cap once worn by bat patron Lee Cotner, and asking an unidentified Sportstime lunch customer to draw one out. The winner was Ettaler Curator Doppelbock, one of 59 listed selections, including 19 first-timers.

Gravity Head 2008, beginning February 29:
"You Cannot Defy Gravity - A Tenth Anniversary Expostion."

There's so much to only barely remember about somehow surviving nine previous extravaganzas. The few, the proud and the insomniacs gathered at the Public House on a Leap Year Friday morning to appear on a WHAS-11 television remote feed hosted by local luminary Terry Meiners. Podge Belgian Imperial Stout was the winner of the Gravity Head 2008 fan vote. There were record totals of 62 beers and 21 first-time selections, including three Bell's HopSlams and a visit from Larry Bell himself.

Gravity Head 2009, beginning February 27:
"The Liver Olympics"

The deepest Gravity Head ever began with with **71** gravity beers, of which **32** were first-time entrants, obliterating the previous Gravity Head record total. It was the first time for organizing beers by style rather than country of origin. The institution of Friday morning's Gravity Breakfast was enshrined, and the t-shirts depicting a human liver were deemed utterly tasteless. Yes!

Gravity Head 2010, beginning February 26:
"Newton Invented It, We Perfected It"

The opening day Gravity Head crowd arrived early, drank often, and knew exactly what to look for, choosing from what arguably was the most stylistically diverse Gravity Head to date. Two hard-to-find Founders beers (Canadian Breakfast and Hand of Doom – the latter the winner of the fan vote) went first, followed in short order by Dogfish Head Red & White and Two Brothers Red Eye Coffee Porter.

Gravity Head 2011, beginning February 25:
"A Stacked Deck Is Gravity's Rainbow"

2011 was an All-American Gravity Head rider atop Slim "Dr. Strangelove" Pickens' barrel, apocalyptic imagery grafted onto a Tarot card, toasting the existence of the earth's inexorable law, honoring Pynchon's infamously obtuse novel, and following on the heels of our previous claim that while Newton discovered gravity, NABC perfected it. Tony added the mysterious mixed touch of XIII.5, because if there couldn't be a 13th floor, there couldn't be a 13th Gravity Head, either. Our first-ever honorary opening weekend brewery partner was Three Floyds, and the fan vote winner was 120 Minute IPA from Dogfish Head.

For the 14th time, they're off and running.

Listed selections for Gravity Head 2012 are organized by style category, not national origin, as defined by the Beer Judge Certification Program:

www.bjcp.org

Vintage dates are given *only* for those beers certified to be at least a year old by 2/24/12

12-18 listed selections probably will be on tap at any given time … we try our best to inform you, but know that rosters change in an instant.

Get a ride home & support the Special Olympics on Fri., Feb. 24
See page 11

00. NEW HOLLAND – STYLE UNTO ITSELF

New Holland Brewing Company
Holland MI

www.newhollandbrew.com

Gravity Head Twist: Way back in the youthful daze of the Public House, Fred Bueltmann used to stop in for chats and refreshing libations while he crisscrossed the Midwest for his job as the Bells beer rep. Later New Holland joined him, and I've enjoyably made it to Holland twice to check things out. Unlike Holland, New Albany has no Dutch-styled windmill, but NABC has this contingent of stylish New Holland specialties, handpicked by Fred and his team. For Gravity Head 2012, they're in a category by themselves, because it's the end of the world as we know it, and we might as well celebrate.

Accordingly, they'll all be on tap on Friday, February 24, when Gravity Head's 14th bacchanal begins.

New Holland Barrel Aged Charkoota Rye
(22C) Rum Barrel Aged Smoked Rye Doppelbock
8.4% abv
New Holland's distilling arm, Artisan Spirits, crafts "freshwater" Michigan Amber Rum. Emptied rum barrels are used to age Charkoota for eight weeks, adding another layer of flavor.

New Holland Blue Sunday "Gravity Head Sour Blend"
(Name TBD)
8.7% abv
From the brewery's cellar library of barrel-aged Blue Sunday sour source ales comes this exclusive Gravity Head custom blend, destined solely for the 2012 event.

New Holland Charkoota Rye
(22B) Smoked Rye Doppelbock
Circa 8% abv
Pigs indeed can fly, as illustrated by this tribute to the porcine, ranging from Porkapalooza to the glories of the charcuterie. Rye and four barley malts, including cherry-smoked.

New Holland Dragon's Milk
(22C) Barrel Aged Stout
Alcohol by volume: 10%
Aged in bourbon barrels for four months, with accompanying vanilla notes, and a name that derives from historical examples of English special strong ale reserved for the privileged.

New Holland Envious
(20) Fruit Beer
Circa 8% abv
From the brewery's Cellar Series, an utterly fruit ale aged on oak. Michigan pear juice and chardonnay yeast create a second fermentation, and the ale is finished with local raspberries.

New Holland Imperial Hatter
(14C) Imperial IPA
Alcohol by volume: 9.4%
A member of the High Gravity Series, with plenty of grapefruit and citrus overall, bitterness in front, dry-hopped at the end, and suitable for falling down rabbit holes.

New Holland Golden Mean
(18C) Belgian Tripel
8.1% abv
A New Holland pub exclusive, shipped just for Gravity Head. It's a classic Belgian Tripel, tawny golden, with hints of clove, apple and chamomile in the nose.

New Holland Silent Night
(18E) Belgian Strong Dark Ale
11% abv
Another ale seen only at New Holland's pub, Silent Night is referred to as "Biere de Noel", seasonally for the yuletide but not spiced.

5E. EISBOCK

Eisbocks are not simply stronger doppelbocks; the name refers to the process of freezing and concentrating the beer.

Kulmbacher Eisbock
"Bayerisch G'frorns" (2010)
Kulmbacher Brauerei
Kulmbach GERMANY
Original Gravity: 21 degrees Plato
Alcohol by volume: 9.2%

www.kulmbacher.de

Gravity Head Twist: The classic, genuine German specialty, a strong double bock beer first frozen, then the ice removed to concentrate the alcohol. It hails from the traditional Franconian brewing city of Kulmbach.

13F RUSSIAN IMPERIAL STOUT

Intensely flavored, big, dark ale. Roasty, fruity and bittersweet, with a noticeable alcohol presence. Dark fruit flavors meld with roasty, burnt, or almost tar-like sensations … every dimension of flavor coming into play.

Alvinne
Podge Belgian Imperial Stout (2009)
Picobrouwerij Alvinne
Heule BELGIUM
Malts: Pilsner, Pale, Black, Crystal, Chocolate
Adjuncts: Crystallized sugar, dark candi sugar
Hops: Challenger, East Kent Goldings
Yeast: Wyeast Irish Ale
Alcohol by volume: 10.5%

http://www.bunitedint.com/

Gravity Head Twist: Reportedly brewed at the instigation of an English beer enthusiast nicknamed Podge. In 2008, Podge (the beer) was the winner of the "final tap" GH fan vote.

Bell's Expedition Stout
Bell's Brewery
Comstock MI
Malts: Double the malt in Kalamazoo Stout
Hops: 5 times the hops in Kalamazoo Stout
Original Gravity: 1.11
Alcohol by volume: 10.5%

www.bellsbeer.com

Gravity Head Twist: A consistent selection as one of the top beers in America, and we're in no position to argue. Surely an all-time Gravity Head Hall of Fame choice, if there were such a thing, and perhaps there needs to be.

Brooklyn
Black Chocolate Stout (2010)
Brooklyn Brewery
Brooklyn NY
Malts: American two-row
Hops: Willamette, American Fuggle
Original Gravity: 26 degrees Plato
Alcohol by volume: 10%

www.brooklynbrewery.com

Gravity Head Twist: Brooklyn Brewery's popular Imperial Stout illustrates the uses of dark specialty malts, which is to say, there's no actual chocolate in it.

De Molen Cease and Desist
(a.k.a. Rasputin; a.k.a Disputin)
Brouwerij De Molen
Bodegraven NETHERLANDS
Bitterness: 82 IBUs
Original Gravity: Plato
Alcohol by volume: 10.7%

http://www.brouwerijdemolen.nl/

Gravity Head Twist: Why so many names? De Molen's use of Rasputin was "disputed" by California's North Coast Brewing Company, and the Dutch brewer chose to cease and desist, not quit.

Founders Imperial Stout (2010)
Founders Brewing Company
Grand Rapids MI
Malts: Ten varieties
Bitterness: 90 IBUs
Alcohol by volume: 10.5%

www.foundersbrewing.com

Gravity Head Twist: The Publican endorses the use of terms like "jet black" and "motor oil" to describe this straight, unadorned, perennially honest Imperial Stout.

Stone
Imperial Russian Stout (2010)
Stone Brewing Company
San Marcos CA
Alcohol by volume: 10.8%

www.stonebrew.com

Gravity Head Twist: Stone's tasting notes compare it to Siberian crude, with aromatics like anise, coffee and black currant. Surely Pavlov's dog never reacted as strongly as the Publican to such erotic suggestiveness. Arf!

Upland Teddy Bear Kisses
Russian Imperial Stout
Upland Brewing Company
Bloomington, IN
Bitterness: 80 IBUs
Alcohol by volume: 10.2%

www.uplandbeer.com

Gravity Head Twist: According to Upland's publicist, "Teddy Bear Kisses will make you feel warm and happy inside, but it's definitely not your childhood cuddle toy." How's that for a titillating statement of intent?

14C IMPERIAL INDIA PALE ALE

Recent American innovation reflecting the trend of American craft brewers "pushing the envelope" to satisfy the need of hop aficionados for increasingly intense products. The adjective "Imperial" is arbitrary and simply implies a stronger version of an IPA; "double," "extra," or "extreme" would be as valid.

Bell's Hopslam
Bell's Brewery
Comstock MI
Hops: Six Pacific Northwest varietals; dry-hopped with Simcoe
Original Gravity: 1.087
Alcohol by volume: 10%

www.bellsbeer.com

Gravity Head Twist: Hopslam mania now grips the craft beer world. Keg releases are cause for mob scenes reminiscent of the Beatles at Shea Stadium. The acclaim is merited; enjoy it while you can.

Flat12 Winter Cycle
Flat12 Bierwerks
Indianapolis IN
Malts: Unknown
Hops: "8 different hops from 3 continents"
Other: Juniper berries
Bitterness: 107 IBUs
Alcohol by volume: 9.3%

http://flat12.me/

Gravity Head Twist: Described as Half Cycle IPA's "pissed off Viking cousin." Keep it up, guys.

Founders Double Trouble IPA
Founders Brewing Company
Grand Rapids MI
Bitterness: 86 IBUs
Alcohol by volume: 9.4%

www.foundersbrewing.com

Gravity Head Twist: Another lip-smacking Imperial IPA from Founders, seeking its rightful place in the Michigan pantheon of heightened extremity, and making hopheads scream in delight along the way.

Mikkeller I Beat yoU
Mikkeller
Copenhagen DENMARK
Malts: Maris Otter, Munich, Cara-Munich and flaked oats
Hops: Herkules, Warrior, Simcoe, Centennial, Amarillo, Columbus
Alcohol by volume: 9.75%

www.mikkeller.dk

Gravity Head Twist: Brewed at BrewDog in Scotland. Note that Mikkeller is a "phantom brewery" run by Mikkel Borg Bjergsø, who brews a huge array of beers in collaboration with several other European (and sometimes American) breweries.

NABC/De Struise/LBS B'Urban Trotter
New Albanian Brewing Company
New Albany IN
De Struise Brouwers
Oostvleteren BELGIUM
Louisville Beer Store
Louisville KY (retailer)
Malts: Rahr 2-Row, Weyermann Bohemian Pilsner, Castle Biscuit, Simpsons Medium Crystal
Hops: Cascade (mash, dry), Summit (first wort), Summit (bittering), Chinook (bittering, flavor, dry), Northern Brewer (flavor), Simcoe (dry)
Special additions: Vanilla beans and honey were added during the whirlpool.
Yeast: American (Chico) Ale
IBU: 208
OG: 21 degrees Plato
ABV: 9.2%

www.newalbanian.com
http://struise.noordhoek.com
www.louisvillebeerstore.com

Gravity Head Twist: If the Kentucky Derby is the greatest two minutes in sports, then B'Urban Trotter is the finest few moments of sipping, because what better place for a brewer/ostrich rancher from Flanders to seek inspiration than Louisville's annual Run for the Roses? With collaborative assistance from NABC and Louisville Beer Store, De Struise's Urbain Coutteau created this "Derbied" Double India Pale Ale to be dry-hopped and bourbon/oak aged, with a phantom suggestion of mint for the home stretch.

15C. WEIZENBOCK

A strong, malty, fruity, wheat-based ale combining the best flavors of a dunkelweizen and the rich strength and body of a bock. Now also made in the Eisbock style as a specialty beer.

Schneider Aventinus Weizen-Eisbock
Private Weissbierbrauerei G. Schneider & Sohn
Kelheim Germany
Malts: Wheat, Barley, Roasted
Hops: Noble
Bitterness: 11 IBUs
Original Gravity: 1.065
Alcohol by volume: 12%

www.bunitedint.com

Gravity Head Twist: Aventinus Weizen Doppelbock was first brewed in 1907. In recent years, Schneider has been using precisely the same strong wheat ale, freezing it, removing the water, and packaging the result: Eisbock. I believe it is one of the finest Bavarian "gravity" creations.

16E. BELGIAN SPECIALTY ALE

This category encompasses a wide range of Belgian ales produced by truly artisanal brewers more concerned with creating unique products than in increasing sales; a catch-all category for any Belgian-style beer not fitting any other Belgian style category.

De Proef Flemish Primitive Wild Ale (Surly Bird)
De Proefbrouwerij
Lochristi-Hijfte BELGIUM
Bitterness: 45 IBUs
Alcohol by volume: 9%

www.sheltonbrothers.com

Gravity Head Twist: It's called Flemish Primitive for two reasons: Wild yeast, and a school of Flemish painters. Multiple strains of Brettanomyces yeast are used here, and uncharacteristically generous late hop additions.

Founders Blushing Monk
Founders Brewing Company
Grand Rapids MI
Alcohol by volume: 9.2%

www.foundersbrewing.com

Gravity Head Twist: Essentially an "Imperial Rübæus," this "decadent Belgian Raspberry Ale" contains four times the amount of raspberries as Rübæus and is fermented with a Belgian yeast strain. The 2011 brew is the first since 2007.

18C. BELGIAN TRIPEL

Strongly resembles Strong Golden Ale but slightly darker and somewhat fuller-bodied. Usually a more rounded malt flavor; should not be sweet … originally popularized by the Westmalle Trappist monastery.

NABC Le Diable Blonde (2010)
New Albanian Brewing Company
New Albany IN
Malts: North American 2 row
Adjunct: Belgian Clear Candi Sugar
Hops: Perle, Celeia
Yeast: Chouffe
Original Gravity: 1.097
Bitterness: 30 IBUs
Alcohol by volume: 10.7%
Naming credit: NABC's webmaster, Michael Burp

www.newalbanian.com

Gravity Head Twist: Patience is the key and the lesson from this malt bomb devil of a Belgian-style Tripel. This is the last keg of Jared Williamson's original Le Diable. In 2012, it will be bottled for May release.

To receive NABC's weekly e-mail newsletter as well as periodic updates about events and beers, go to our web site and sign up:

http://web.newalbanian.com/newsletter-subscription/

www.newalbanian.com

NABC on Facebook:

http://www.facebook.com/pages/New-Albanian-Brewing-Company/327922561149

NABC on Twitter:

http://twitter.com/nabcnews

19A. OLD ALE

An ale of significant alcoholic strength, bigger than strong bitters and brown porters, though usually not as strong or rich as barleywine. Usually tilted toward a sweeter, maltier balance.

Founders Curmudgeon Old Ale
Founders Brewing Company
Grand Rapids MI
Malts: "Insane malt bill" and molasses as an adjunct
Bitterness: 50 IBUs
Alcohol by volume: 9.8%

www.foundersbrewing.com

Gravity Head Twist: Founders suggests we think about "classic sea faring ports, local pubs, and weathered old fisherman," but shouldn't the imagery be about the Great Lakes? The Publican prefers thinking about his own nickname, prefixed with Potable, and also appropriately weathered.

19C. AMERICAN BARLEYWINE

The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, and often features American hop varieties. Differs from an Imperial IPA in that the hops are not extreme, the malt is more forward, and the body is richer and more characterful.

Dogfish Head
Olde School Barleywine
Dogfish Head Craft Brewery
Milton DE
Malts: 100% Maris Otter
Hops: Undisclosed blend
Alcohol by volume: 15.04%

www.dogfish.com

Gravity Head Twist: The off-centered brewery calls it a "bone-crusher," and confides to the presence of dates and figs. No surprises there. Nope.

Founders Nemesis (2010)
Founders Brewing Company
Grand Rapids MI
Malts: "Five"
Hops: "No shortage"
Bitterness: 100 IBUs
Alcohol by volume: 12%

www.foundersbrewing.com

Gravity Head Twist: Once yearly, changeable, one-off release; the 2010 version is "black" Barley Wine: "Roasty, toasty" and tasty.

Great Divide
Old Ruffian Barley Wine
Great Divide Brewing Company
Denver CO
Hops: 90 IBUs
Alcohol by volume: 10.2%

www.greatdivide.com

Gravity Head Twist: "Great Minds Drink Alike," according to Great Divide, and it's especially true for the brewery's "Really Big Beers." Old Ruffian is the proper use for Rocky Mountain spring water – not to be confused with that other forgettable water, Coors. "High country barley," my ass.

Hair of the Dog Fred
Hair of the Dog Brewing Company
Portland OR
Malts: Include aromatic and rye
Hops: "10 different hop varieties"
Bitterness: 65 IBUs
Alcohol by volume: 10%

www.hairofthedog.com

Gravity Head Twist: Fred was conceived as a tribute to pioneering beer writer and historian Fred Eckhardt. Placement as Barleywine is by coin toss; some sources suggest it is an Old Ale. You get to decide.

Rogue XS
Old Crustacean Barley Wine (2009)
Rogue Ales
Newport OR
Malts: Great Western Harrington, Klages, Hugh Baird Carastan, Munich
Hops: Chinook, Centennial
Bitterness: 120 IBUs
Original Gravity: 26 degrees Plato
Alcohol by volume: Circa 11%

www.rogueales.com

Gravity Head Twist: Still renowned for the '96 vintage's selection to the All-Time Gravity First Team. A tad young by our usual standards, but let's be risky for a change.

Sierra Nevada
Bigfoot Barley Wine (2009)
Sierra Nevada Brewing Company
Chico CA
Malts: Two-row Pale, English Caramel
Hops: Cascade, Chinook, Centennial
Bitterness: 90 IBUs
Original Gravity: 23 Plato
Alcohol by volume: 9.6%

www.sierranevada.com

Gravity Head Twist: After last year's classic 2001, Bigfoot returns in '11 with a three-year-old version that should have retained elements of a rambunctious youth.

Stone
Old Guardian Barley Wine (2010)
Stone Brewing Company
San Marcos CA
Malts: "A whole buncha barley"
Hops: "Tons o' hops"
Bitterness: 85 IBUs
Alcohol by volume: 12%

www.stonebrew.com

Gravity Head Twist: How many times can "uncompromising" be used in conjunction with one brewery's beers? Year in, year out, Stone's Barley Wine fits the description.

Three Floyds
Behemoth Blonde Barley Wine
Three Floyds Brewing Co., Munster IN
Alcohol by volume: 12.5%

www.threefloyds.com

Gravity Head Twist: Behemoth is a Biblical reference in the Book of Job, but it also appears in Bulgakov's memorable novel "The Master and Margarita" as the name of a monstrous black cat that strolls on its hind legs. Not a bit of this has anything to do with Barley Wine, although somehow it all makes sense in context.

21A. SPICE, HERB, OR VEGETABLE BEER

A harmonious marriage of spices, herbs and/or vegetables and beer. The key attributes of the underlying style will be different with the addition of spices, herbs and/or vegetables.

Founders Breakfast Stout (2010)
Founders Brewing Company
Grand Rapids MI
Malts: Indeterminate, but includes flaked oats, bitter and sweetened imported chocolates, and Sumatra and Kona coffees.
Hops: Really?
Bitterness: 25 IBUs
Alcohol by volume: 8.3%

Gravity Head Twist: Has any single beer been used as the base for more fascinating experiments than this one? From beerhaikudaily.com, come words for living:

bacon, eggs, and beer
everyday should start with
breakfast stout at 10!

21B. CHRISTMAS/WINTER SPECIALTY SPICED BEER

A stronger, darker, spiced beer that often has a rich body and warming finish suggesting a good accompaniment for the cold winter season.

Haandbryggeriet Bestefar
Haandbryggeriet
Drammen NORWAY
Alcohol by volume: 10%

www.haandbryggeriet.net

Gravity Head Twist: If Nissefar is Father Christmas in Norway, then who is *his* father? Bestefar, who in this instance is Grandfather Christmas, or in this case, spiced winter ale.

22C. WOOD-AGED BEER

A harmonious blend of the base beer style with characteristics from aging in contact with wood (including any alcoholic products previously in contact with the wood). The best examples will be smooth, flavorful, well-balanced and well-aged.

BBC (Main & Clay)
Bearded Pat's Bourbon Barrel Aged Barley Wine (2009)
Bluegrass Brewing Company
Louisville KY
Base style: American Barleywine
Bitterness: 89.8 IBUs
Original Gravity: 24.3
Alcohol by volume: 11%

www.bluegrassbrew.com

Gravity Head Twist: An enduring Louisville classic, Pat won 1997 and 1998 Great American Beer Festival golds, as formulated by original BBC brewer David Pierce (now at NABC), and carried forward in this vintage, barrel-aged version by BBC's Joel Halbleib.

Founders CBS Imperial Stout (Canadian Breakfast)
Founders Brewing Company
Grand Rapids MI
Base style: Imperial Stout/21A
Malts: Indeterminate, but includes flaked oats, bitter and sweetened imported chocolates, and Sumatra and Kona coffees
Hops: Really?
Bitterness: 25 IBUs
Alcohol by volume: 10.6%

www.foundersbrewing.com

Gravity Head Twist: What happens when Founders Breakfast Stout is aged in bourbon barrels that most recently were used to hold maple syrup? Well, you're about to find out. Rare … very rare.

Founders
KBS Kentucky Breakfast Stout (2011)
Founders Brewing Company
Grand Rapids MI
Base style: Imperial Stout
Alcohol by volume: 11.2%

www.foundersbrewing.com

Gravity Head Twist: Brewery sez: "This stout is brewed with a hint of coffee and vanilla, then aged in oak bourbon barrels for over a year. (It) is NOT simply barrel-aged Breakfast Stout. It is an entirely different beer."

Great Crescent
Bourbon's Barrel Stout
Great Crescent Brewery
Aurora IN
Base style: American Stout
Bitterness: 58 IBUs
Alcohol by volume: 8%

www.gcbeer.com

Gravity Head Twist: Made by aging Great Crescent's everyday Stout in bourbon barrels from Makers Mark; sold as house beer at Bourbon's bar & Grill, Lawrenceburg IN.

Harviestoun Ola Dubh
Old Engine Oil Special Reserve Conditioned in Highland Park 18 Year Old Scotch Barrels
Harviestoun Brewery
Dollar Scotland UK
Base style: Old Ale
Malts: Pale, Roasted, Malted Oats
Hops: Hops: Hersbrucker, Challenger, Styrian Goldings
Alcohol by volume: Circa 11%

www.harviestoun.com/OlaDubh/

Gravity Head Twist: Ola Dubh means "black oil" in Gaelic. Straight up, the stockier OEO Special Reserve ale is matured in barrels that held Highland Park 18 Year Old Single Malt Scotch, yielding the longest beer name ever for Gravity Head.

Left Hand Wake Up Dead (barrel-aged; nitro dispense)
Left Hand Brewing Company
Longmont CO
Base style: Imperial Stout
Malts: Pale 2-row, Munich, Crystal, Chocolate, Roasted & Black Barley, and Flaked Oats
Hops: Magnum and US Goldings
Bitterness: 45 IBUs
Original Gravity: 22 degrees Plato
Alcohol by volume: 10.20%

www.lefthandbrewing.com

Gravity Head Twist: Brewery says, "GOOD MORNING. YOU'VE WOKEN UP DEAD. YOU'RE IN RUINS. But don't be discouraged. Here's a black ale to brighten your day. Wake Up Dead lurks in our cellars for over four months before being unleashed."

NABC IX – Ninth Anniversary Ale (2010)
New Albanian Brewing Company
New Albany IN
Malts: Rahr 2-row, Weyermann Smoked (Beechwood), Briess Chocolate, Briess Roasted Barley, Simpsons Chocolate, Briess Aromatic, Briess Smoked Malt (Cherry), Castle Special B, Flaked Oats
Hops: Northern Brewer (Mash), Northern Brewer (First Wort), Northern Brewer (@60min)
Yeast: House ale
Bitterness: 50 IBUs
Alcohol by volume: Circa 9%

www.newalbanian.com

Gravity Head Twist: A chocolate malt-heavy oatmeal stout with two types of smoked malt, brewed in 2010 by former NABC brewmaster Jared Williamson, and then set aside to rest in Port barrels formerly used to age C2 (Smoked Belgian Dark Strong), the latter to be found elsewhere in this compendium. For the record, the actual NABC brewery anniversary date is October 25 (2002).

NABC Oaktimus
New Albanian Brewing Company
New Albany IN
Base style: Imperial IPA
Malts: Special Pale
Hops: Four additions of high alpha Nugget, one late addition of Cascade, dry-hopped with whole cone Cascade
Bitterness: 100 IBUs
Original Gravity: 22.6 Plato
Alcohol by volume: 10.7%

www.newalbanian.com

Gravity Head Twist: Aged in sterner stuff, Oaktimus is Hoptimus permitted to rest in oak. Hoptimus lives vivaciously, audaciously and capriciously through itself. With a snarky hop character that is blatantly unrepentant, Hoptimus ensures that meek palates surely will not inherit the earth.

North Coast Grand Cru
North Coast Brewing Company
Fort Bragg CA
Base style: Belgian Strong Ale
Malts: Pils
Adjunct: Agave nectar
Alcohol by volume: 12.9%

www.northcoastbrewing.com

Gravity Head Twist: A reformatted variation on North Coast's 20th Anniversary Ale, with an agave twist, Belgian yeast, and bourbon barrel aging.

23. SPECIALTY BEER

This is explicitly a catch-all category for any beer that does not fit into an existing style category. No beer is ever "out of style" in this category, unless it fits elsewhere.

Dogfish Head Palo Santo Marron
Dogfish Head Craft Brewery
Milton DE
Say what?: American Imperial Brown Ale
Alcohol by volume: 12%

www.dogfish.com

Gravity Head Twist: According to the brewery, "We have wood. Now you do too," and I'm content to let them explain the rest: "An unfiltered, unfettered, unprecedented brown ale aged in wooden brewing vessels (handmade) from the exotic Paraguayan Palo Santo wood. Palo Santo means 'holy tree.'"

Hair of the Dog Adam
Hair of the Dog Brewing Company
Portland OR
Say what?: Historical/traditional
Bitterness: 50 IBUs
Alcohol by volume: 10%

www.hairofthedog.com

Gravity Head Twist: Adam, which debuted in 1994 as Hair of the Dog's first ever batch, is an historic beer style from Dortmund, Germany. It is top-fermented and cold-conditioned.

NABC/O'Fallon/Schlafly C2 Collaboration Ale (2010)(keg & cask-conditioned)
New Albanian Brewing Company
New Albany IN
O'Fallon Brewery
O'Fallon MO
The Saint Louis Brewery (Schlafly)
St. Louis MO
Say what?: Smoked Belgian Dark Strong Ale
Malts: Castle Pale, Weyermann Rauch, Castle Biscuit, Briess Smoke, Castle Aromatic, Castle Special B
Adjuncts: Belgian dark candi sugar, Brewer's Crystal, Molasses
Mash Hops: Mt Hood, Crystal
Kettle Hops: Magnum, Slovenian Celeia
Bitterness: 20 IBUs
Original Gravity: 1097
Alcohol by volume: 10.7%

www.NewAlbanian.com
www.ofallonbrewery.com
www.schlafly.com

Gravity Head Twist: "C2 is a malt-forward bomb of a beer, with the batch split into various wine casks for aging. Two of the wine casks are Missouri-built, and spent five years in Napa Valley aging Silver Oak Cabernet. The other two wine casks are Kentucky-built and have been at the Huber Winery in Southern Indiana aging various Ports for the last 12 years. Once fresh fig season arrived in September 2010, a portion of figs were smoked and then the figs were split up and added to one of each of the two varietals of wine casks. The barrels have aged eight months total, and the batch was blended back together in early January to age a short time." - Jared Williamson, formerly of NABC, now at Schlafly.

Shmaltz He'Brew Jewbelation Fifteen – 15th Anniversary Ale
Shmaltz Brewing Company
San Francisco CA
Say what?: American Kitchen Sink Strong Ale?
Malts (13): Specialty 2-Row, Vienna, Munich, Wheat, Chocolate, Crystal Rye, Dark Crystal, Rye Ale, CaraMunich 40, CaraPilsner, Kiln Amber, Chocolate Wheat, Flaked Spelt, Flaked Oats, Flaked Quinoa
Hops (13; 13 Additions): Ahtanum, Amarillo, Apollo, Cascade, Centennial, Citra, Columbus, Crystal, Fuggle, Golding, Palisade, Simcoe, Summit, Tettnang, Willamette
Alcohol by volume: 15%

www.shmaltz.com

Gravity Head Twist: 15 minutes of fame; that's about enough for rock and roll, and the ever accumulating ingredient list of Shmaltz's yearly commemoration.

Sierra Nevada/Dogfish Head Life & Limb (Version 2, 2011)
Sierra Nevada Brewing Company
Chico CA
Dogfish Head Craft Brewery
Milton DE
Say what?: Strong Ale with maple and birch syrup as adjuncts
Alcohol by volume: 10.2%

www.sierranevada.com
www.dogfish.com

Gravity Head Twist: Life & Limb is high-profile collaboration ale that blurs stylistic parameters, with maple and birch syrups, some from the farm of Dogfish's Sam Calagione in Massachusetts, and "estate barley" grown by Sierra's Ken Grossman at the brewery in Chico. Yeast from both breweries is used for fermentation.

Stone Old Guardian Belgo Barley Wine
Stone Brewing Company
San Marcos CA
Say what?: Belgian/American Barleywine
Malts: "A whole buncha barley"
Hops: "Tons o' hops"
Bitterness: 85 IBUs
Alcohol by volume: 12%

www.stonebrew.com

Gravity Head Twist: "An English/American/Belgian chimera" enabled by using Stone's Cali-Belgique yeast strain to ferment its Barley Wine.

Two Brothers Bare Tree (2010)
Two Brothers Brewing Company
Warrenville IL
Say what: Barleywine (with wheat)
Malts: Guessing a 50% wheat, 50% barley bill
Alcohol by volume: Circa 10%

www.twobrosbrew.com

Gravity Head Twist: A much anticipated yearly treat from Chicagoland.

Upland Ard Ri Imperial Red
Upland Brewing Company
Bloomington, IN
Say what: Imperial Red Ale
Bitterness: 77 IBUs
Alcohol by volume: 9.3%

www.uplandbeer.com

Gravity Head Twist: Upland's annual St. Patrick's Day release pays tribute to the Irish pagan kings of antiquity with the style of ale most commonly thought of as "Irish" (after dry stout), and upping the viscosity. Kingly red.

Continued from Page 1

The 2012 Gravity Head starting lineup will feature 15 to 20 kegs of high gravity beers chosen to exhibit maximum diversity of flavors and stylistic inspiration.

As always, *solid second and third waves of beers will come on tap as the days pass. With 55 gravity beers in all ready to be tapped, we should be pouring into early April.*

Yes, t-shirts are available.

Welcome to New Albania ... www.newalbanian.com

Since 1987, NABC hasn't ever stopped growing and evolving as a business and as a leading advocate for craft beer in New Albany and metropolitan Louisville. NABC is all about the beer ... and the food and the atmosphere ... but most importantly, we're all about an extended family of friends, neighbors and employees. NABC's official web site takes you inside our two New Albany locations (Pizzeria & Public House on the north side, and Bank Street Brewhouse downtown). You can see NABC's two breweries, meet our staff, and learn about the beers we brew for distribution in Indiana and Kentucky.

As they say in Old Albania: "Baltë këtu në sy të juaj!"

GROWLERS OF NABC TO GO.

ON SUNDAY!

Since July 4, 2010, Sunday carry-out sales from Indiana's craft breweries have been legal.

Every Sunday from Noon until 8:00 p.m., reusable growlers of NABC beer can be purchased at Bank Street Brewhouse (415 Bank Street in downtown New Albany).

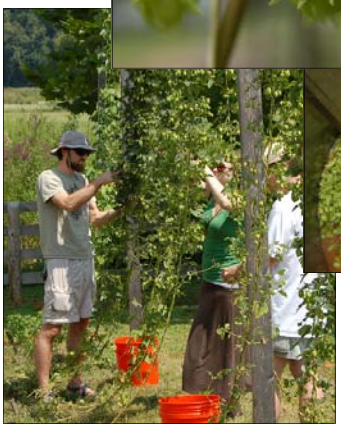
The 2012 Gravity Form was written damned quickly by Roger A. Baylor, so please excuse the inevitable mistakes. Don't forget Office Hours with the Publican, 2nd and 4th Mondays of the month, at 6:30 p.m. through May, 2012.

Sundays ... at NABC's Bank Street Brewhouse

- Special Brunch menu (10 am - 2 pm)
- Takeaway growlers of handcrafted NABC beer
- Takeaway 22 oz. Bomber bottles
- Our Famous "Build Your Own" Bloody Mary Bar
- Mimosas, Regional Bourbons & Spirits
- 10:00 a.m. drinks (3 hours before Louisville)

Sunday Brunch at Bank Street Brewhouse
10 a.m. - 2 p.m.
Open until 6:00 p.m.

Hops Here



NABC congratulates Floyds Knobs hops growers!

Did you know that hops are being grown just outside New Albany, in the hills we call the Knobs? Abstonia Farms has supplied NABC with fresh hops for Wet Knob, our special harvest ale in fall, and the future for local hops is bright.

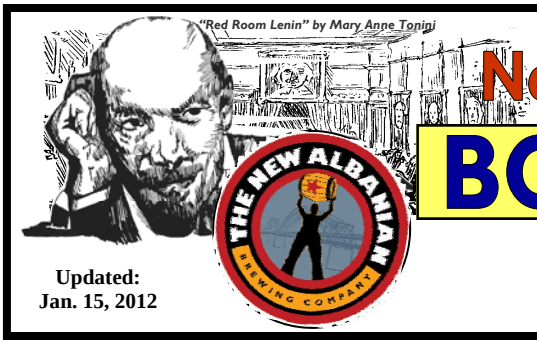
- **Enjoy Gravity Head 2012**
- **Help Matt and Amy jump into the river to benefit the Special Olympics**

Freezin' For A Reason

2012 POLAR PLUNGE

Don't drive into trouble; dive into the river. On Gravity Head opening night of Friday, February 24, let Matt Nash provide your ride home in exchange for a donation to the Special Olympics and Polar Plunge 2012, when Matt and Amy Weatherford jump into the Ohio River.

Matt's taxi service from the NABC Pizzeria & Public House starts at 8:00 p.m. (until ?), with all donations going to the Special Olympics. Inquire at the Public House on opening night. This service is endorsed by NABC management.



Updated:
Jan. 15, 2012

New Albanian Brewing Company
BOTTLED BEER LIST
Pizzeria & Public House

Think.

NABCO2

With this January, 2012 revised edition of the beer list, NABC has reduced the bottled beer list's carbon footprint by a few hundred miles MORE.

Drink.

CERTIFICATION Beer Judge PROGRAM

The Beer Judge Certification Program (BJCP) defines beer style guidelines.

Gloat.

LEO 2011 READERS' CHOICE

Best Beer List
in metro Louisville, 2011.

Gravity Head 2012: Quick beer reference list by BJCP style category

00. NEW HOLLAND – STYLE UNTO ITSELF (pg 4)
New Holland Barrel Aged Charkoota Rye 8.4%
New Holland Blue Sunday "Gravity Head Sour Blend" 8.7%
New Holland Charkoota Rye 8%
New Holland Dragon's Milk 10%
New Holland Envious Circa 8%
New Holland Golden Mean 8.1%
New Holland Imperial Hatter 9.4%
New Holland Silent Night 11%

5E. EISBOCK (pg 5)
Kulmbacher Eisbock "Bayerisch G'frorns" (2010) 9.2%

13F RUSSIAN IMPERIAL STOUT (pg 5)
Alvinne Podge Belgian Imperial Stout (cask; 2009) 10.5%
Bell's Expedition Stout 10.5%
Brooklyn Black Chocolate Stout (2010) 10%
De Molen Cease and Desist (a.k.a. Rasputin, Disputin) 10.7%
Founders Imperial Stout (2010) 10.5%
Stone Imperial Russian Stout (2010) 10.8%
Upland Teddy Bear Kisses Russian Imperial Stout 10.2%

14C IMPERIAL INDIA PALE ALE (pgs 5 & 6)
Bell's Hopslam 10%
Flat12 Winter Cycle 9.3%
Founders Double Trouble 9.4%
Mikkeller I Beat yoU 9.75%
NABC/De Struise/LBS B'Urban Trotter 9.2%

15C. WEIZENBOCK (pg 6)
Schneider Aventinus Weizen-Eisbock 12%

16E. BELGIAN SPECIALTY ALE (pg 6)
De Proef Flemish Primitive Wild Ale (Surly Bird) 9%
Founders Blushing Monk Founders Brewing Company 9.2%

18C. BELGIAN TRIPEL (pg 6)
NABC Le Diable Blonde (2010) 10.7%

19A. OLD ALE (pg 7)
Founders Curmudgeon Old Ale 9.8%

19C. AMERICAN BARLEYWINE (pg 7)
Dogfish Head Olde School Barleywine 15.04%
Founders Nemesis (2010) 12%
Great Divide Old Ruffian Barley Wine 10.2%
Hair of the Dog Fred 10%
Rogue XS Old Crustacean Barley Wine (2009) Circa 11%
Sierra Nevada Bigfoot Barley Wine (2009) 9.6%
Stone Old Guardian Barley Wine (2010) 12%
Three Floyds Behemoth Blonde Barley Wine 12.5%

21A. SPICE, HERB, OR VEGETABLE BEER (pgs 7 & 8)
Founders Breakfast Stout (2010) 8.3%

21B. CHRISTMAS/WINTER SPECIALTY SPICED BEER (pg 8)
Haandbryggeriet Bestefar 10%

22C. WOOD-AGED BEER (pgs 8 & 9)
BBC (Main & Clay) Bearded Pat's Bourbon Barrel Aged Barley Wine (2009) 11%
Founders CBS Imperial Stout (Canadian Breakfast) 10.6%
Founders KBS Kentucky Breakfast Stout (2011) 11.2%
Great Crescent Bourbon's Barrel Stout 8%
Harviestoun Ola Dubh Old Engine Oil Special Reserve Conditioned in Highland Park 18-Year-Old Scotch Barrels Circa 11%
Left Hand Wake Up Dead (barrel-aged; nitro) 10.20%
NABC IX — Ninth Anniversary Ale (2010)
NABC Oaktimus 10.7%
North Coast Grand Cru 12.9%

23. SPECIALTY BEER (pgs 9 & 10)
Dogfish Head Palo Santo Marron 12%
Hair of the Dog Adam 10%
NABC/O'Fallon/Schlafly C2 Collaboration Ale (2010) (keg and cask-conditioned) 10.7%
Shmaltz He'Brew Jewbelation Fifteen – 15th Anniversary Ale 15%
Sierra Nevada/Dogfish Head Life & (Version 2, 2011) 10.2%
Stone Old Guardian Belgo Barley Wine 12%
Two Brothers Bare Tree (2010) 10%
Upland Ard Ri Imperial Red 9.3%

Special thanks to the many people who conspire each year to stage our Gravity Head extravaganza, including wholesalers and brewery reps, but especially each and every employee of NABC (past and present). A special shout-out goes to Eric Gray and Ben Minton. Of course, there are many others. You know who you are, thanks, and without you, none of this could ever take place.