

DOPPELBOCK



WELCOME TO BIG, BEER COUNTRY WHERE CREAMY, RUBY-HUED HEADLANDS GIVE WAY TO MALT-RICH FLAVORS OF DARK CHOCOLATE, CARAMEL AND ROASTED NUTS. WE STAYED PRETTY TRUE TO THE GERMAN TRADITION OF STRENGTH AND NUANCE, MAKING THIS SMOOTH BREW A CHIP OFF THE OL' DOPPELBOCK BLOCK.

INGREDIENTS

MALT

Weyermann Pilsner, Weyermann Munich II, Weyermann Cara Red, Weyermann Carafa Special II

HOPS

Hallertau Perle, Tettnang Tettnanger

YEAST

Lager

FOOD PAIRINGS

Charbroiled steak, venison, pork, and grilled meats in general. Grilled vegetables: peppers, zucchini, onions, and squash. Dry rubbed barbecue, baked ham, and macaroni and cheese. Sausages work great, especially the spicier types. Battered fried fish, crab cakes, and smoked trout.



DATES, TOFFEE, COCOA, VELVETY

HISTORY

Excerpt from The Hallowed Comforts of Doppelbock, by Jeff Alworth – Craft Beer & Brewing Magazine

Brewers eventually turned doppelbocks into the strong beers we know today, maintaining the starting gravities while pushing the fermentation toward modern standards. Beyond that, however, they have resisted the whims of fashion more robustly than some styles.

By convention, they are usually dark, deep copper to black—though nothing prevents paler interpretations (and there are a few examples of heller doppelbock in Germany). Tip a glass to reveal a shallow edge, and you often see ruby highlights glimmering in the limpid liquid—a brightness achieved through months of lagering. I liken doppelbocks to a powerful car in which the power is felt through a deep purr. With doppelbocks, the alcohol is sensed more than tasted. Instead, what comes through are layers of malt flavors, from toast and bread to chocolate, licorice, and treacle. Many have a hint of roast for balance.

Few beer styles have the capacity to awe modern audiences. We've seen too much. And doppelbocks, with their smooth lines and familiar elements, are far from exotic in a world with milkshake IPAs and mixed-fermentation saisons. They nevertheless deserve your regular attention. Few beers warm on winter nights as elegantly and moreishly as doppelbocks. And for those who know, few beers offer a richer lineage filled with more interest than the old Salvadors from Au. In that you may yet find some wonder.

TASTING NOTES

Chestnut brown with ruby red hues topped with dense meringue foam. Sweet aromas of Flambé, cocoa, Crème brûlée, toffee, nuts, Maraschino cherry, and cinnamon. Velvety flavors of raisin, dates, caramel, mocha, molasses, and fresh whole grain bread. Finishes rich, creamy, and luscious.