



"When you hear the whistle blowin' eight to the bar,
Then you know that Blackout Town is not very far."

GRAVITY IS ROLLING DOWN THIS TRACK



Gravity Head is NABC's annual celebration of the brewing world's biggest and best. From Feb. 28 until all the kegs are gone, we'll be devoting numerous taps to showcasing these rare and sought-after beers, as chosen to exhibit maximum diversity of flavors and stylistic inspiration.

Not all listed Gravity Head beers are served at the same time. There is constant flux. See the blackboards for daily selections. Many other NABC beers and guest drafts will be available during the festival, which pours through early April.

RULES OF THE GAME

Pleasure and responsibility

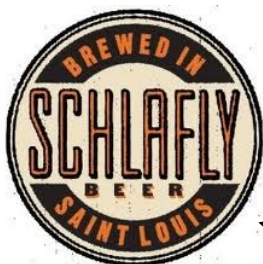
For those readers who are contemplating Gravity Head attendance for the first time, please be aware that we're very serious when we command you to arrange transportation from the venue at the conclusion of your gravity session or have a designated driver. Typically, a cab ride to Louisville costs \$50,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

For us to continue the tradition of Gravity Head, it is absolutely imperative that everyone in attendance plays by the rules. 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 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 Opening Day Tap Takeovers

2014

www.newalbanian.com

2015



Gravity Head 2014 Schedule of Events

**Special events and
fixed dates occurring
during gravity's
annual amok time.**



WHEN YOU CAN VISIT

Business hours.

**NABC's Pizzeria &
Public House**

**3312 Plaza Drive, New Albany
812-949-2804**

**Open at 11:00 a.m.,
Monday through Saturday,
and closed on Sunday.**

**The Pizzeria & Public House
is ENTIRELY SMOKE FREE.**

Also, March Madness dates:

**March 18-19
First Four**

2014 NCAA basketball tournament

March 20-23

Second and third rounds

2014 NCAA basketball tournament

March 27-30

Regionals of the

NCAA basketball tournament

**Saturday, April 5 & Monday, April 7
Final Four and Championship
of NCAA basketball**

Friday, February 28

REVISED: "Gravity Tailgate Breakfast"

Way back 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 now breakfast starts at 7:00 a.m., when it's actually *legal* to drink beer in Hoosierland. For the first time in 2014, the full Pizzeria & Public House menu will be available, including a special breakfast pizza being masterminded by the kitchen crew. There'll also be locally-baked Honey Cream doughnuts; Ed Needham's kickass home-roasted coffee; and the complete opening day roster of Gravity Head selections. Stop by and get into the spirit *before* you go to work ... but seriously, it's Gravity Head. What's work got to do with it? Get a designated driver, and get started.

**Friday, February 28
"Opening Ceremonies"**



Members of the FOSSILS and LAGERS homebrewing/beer appreciation clubs and their chosen guests once will again enjoy preferred seating in the Prost room, beginning at 3:00 p.m. We're also expecting lots of our friendly Schlafly peeps to drop by for a high-level liquidity conference.

Saturday, March 1

"The Annual Patti & Larry Buckeye Contingent Visitation"

The afternoon arrival of these hardy and perennial Buckeyes means tapping a special beer, and the foraging is under way. They'll be in the Red Room, so look for all-day barroom duty.

Sunday, March 2

NEW: "Sun King Sunday Sunrise & Gravity Head Brunch at BSB"

The Pizzeria & Public House is closed on Sunday. The journey has only just begun, and you might choose to listen to your body; drink liquids, have a nap, and avoid both strenuous lifting *and* the operation of heavy machinery. Or, perhaps you'd rather live like a rock star, and if so, NABC's Bank Street Brewhouse is open from 10:00 a.m. until 9:00 p.m. for the usual Brewhouse Brunch (until 2:00 p.m.), our locally famous Build-Your-Own Bloody Mary Bar, and the only Sunday carry-out beer within staggering distance of the Indiana riverbank.



BUT WAIT ... THERE'S MORE: In 2013, Eric and Ben squirreled away 1/6 bbls of all six headlining Sun King beers, and we'll be tapping them in the Reading Room, where there'll afternoon "chamber music" from Madison, Indiana's legendary Ragged Arse Tinkers.

Sun King Batch 666: Sympathy for the Devil 11%
Sun King Batch 777: Touched By An Angel 10%
Sun King Big Iron 10%

Sun King Wee Muckle 8%
Sun King Timmie 10%
Sun King Dominator 8%

Thursday, March 6

NEW: "Tin Man Gravity Night"

Our friends from Tin Man have provided three kegs of appropriate gravity, and they'll be tapped all at once. Professional historians believe these will be the first brews from Evansville IN ever to appear at Gravity Head. There'll be photographs and merriment.



Friday, March 14

"Cavalier & Founders Night ... with Flat12 and NABC, Too"

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 kegs from Founders, Flat12 Bierwerks & NABC will swamp the taps. You don't want to miss Third Friday.

**Monday, 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 inauthentic proto-Hibernian revelry.

**Sunday & Monday, April 6 & 7
"Session Head"**

First on the 6th at Bank Street Brewhouse, then followed on the 7th at the Pizzeria & Public House, we'll be tapping a special small list of NABC and guest "session beers." With our 16th annual strong beer fest winding down, what's better than to follow it with the polar opposite? Parameters as defined by beer writer Lew Bryson include:

- ▶ under 4.5% ABV
- ▶ flavorful enough to be interesting
- ▶ balanced enough for multiple pints
- ▶ conducive to conversation

In brief, they're low-alcohol, but not low-taste. Enjoy, and have more than one!



16 YEARS IN, FAR MORE FORGETTING THAN REMEMBERING

A Short History of Gravity Head, 1999-2013

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 6 barley wines simultaneously ... along with 5 Belgian strong specialty ales, 4 German bocks, 3 English strong ales, 3 imperial stouts, and 20 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: Powerhouse ales from Rogue in Oregon, Kalamazoo (Bell's) Brewing in Michigan, Victory Brewing ("Malt Advocate" magazine's Brewery of the Year) in Pennsylvania, and Brooklyn Brewing in New York. There were three cask-conditioned ales in 2002, and 16 first-time draft beers.

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, including NABC's own NobleSmoker.

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 cherished Thunderfoot (Imperial Stout) drawing much praise. Winner of the first-ever "fans' vote" for the 17th slot, New Holland Dragon's Milk, was universally acclaimed.

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 Honey Crème 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 (19 first-time).

Gravity Head 2008, beginning February 29:

"You Cannot Defy Gravity - A Tenth Anniversary Exposition."

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 TV remote feed hosted by 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. Strange-love" 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.

Gravity Head 2012, beginning February 24:

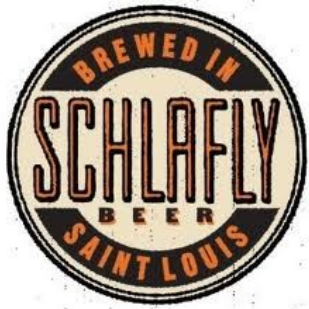
"It's the End of the World As We Know It"

New Holland set the tone with an elegant, nuanced opening weekend tap takeover, its specially blended Blue Sunday joining fan vote winner De Proef Flemish Primitive Wild Ale (Surlly Bird) to give us two early sours. Then, two weeks into the world's end, a nine-Founders knockout punch was something unlikely to be equaled any time soon.

Gravity Head 2013, beginning February 22:

"Return of the Living Gravity Dead"

The 15th edition of Gravity Head went from apocalypse to zombie survival, and it showed. Indiana's own Sun King headlined the opening night tap takeover, and record crowds tested the limits of the Public House's plumbing. Third Friday led off with 19 combined Founders, Flat12 and NABC beers. Three Floyds/Mikkeller Risgoop was the fan vote winner. Mercy! We keep finding ways to carry on. How isn't exactly clear, but thanks to all of you, livers are renewed.



Gravity Head boards the 2014 Bullet Train.

Schlafly kicks off Gravity Head's 16th bacchanal.

00. SCHLAFLY – STYLE UNTO ITSELF

The Saint Louis Brewery ... St. Louis MO ... www.schlafly.com

For Gravity Head 2014, our friends from Schlafly in St. Louis are in a category all by themselves. Ever since former NABC brewer Jared Williamson (and later, his intern/assistant Kyle Tavares) took Horace Greeley's advice and went west to brew in St. Louis, we've been toying with the idea of Schlafly leading off Gravity Head at some point. Why not now? Scott Shreffler, the face of Schlafly in metro Louisville, supplies the descriptions. They'll all be on tap on the morning of February 28, as we do this to ourselves one more time.

Schlafly Bourbon Barrel Aged Imperial Stout (BBIS)(2013)

(22C) Wood-Aged Beer

Bitterness: 40 IBUs

Alcohol by volume: 10.5%

"Imperial Stout, brewed with big malt flavor, plenty of hop bitterness for balance and roasted barley that imparts notes of dark chocolate. As a finishing touch, the beer is transferred to freshly-emptied Kentucky Bourbon barrels and aged before being carbonated and bottled."

Schlafly Cocoa BBIS (2012)

(22C) Wood-Aged Beer

Bitterness: 40 IBUs

Alcohol by volume: 10.5%

"Imperial Stout aged in Willett bourbon barrels for a full year, then mixed with 160 pounds of cocoa nibs in the brite tank."

Schlafly Coffee BBIS (2012)

(22C) Wood-Aged Beer

Bitterness: 40 IBUs

Alcohol by volume: 10.5%

"Imperial stout aged in Willett bourbon barrels for 8 months and then blended with a cold extraction coffee toddy."

Schlafly Vanilla BBIS (2012)

(22C) Wood-Aged Beer

Bitterness: 40 IBUs

Alcohol by volume: 10.5%

"Imperial stout aged in Willett bourbon barrels with 70 whole Madagascar Bourbon vanilla beans for three months."

Schlafly Cyser

(This isn't beer, folks)

Alcohol by volume: 15%

"Cyser combines fermented honey and apple juice to form a mead/cider hybrid. No hops; no IBUs."

Schlafly Doppelbock

(5C) Doppelbock

Bitterness: 30 IBUs

Alcohol by volume: 8%

"A big malty, rich German lager brewed with 100% Weyermann malts from Bamberg Germany."

Schlafly Irish-Style Extra Stout

(13D) Foreign Extra Stout

Bitterness: 45 IBUs

Alcohol by volume: 8%

"It amplifies the traditional drier versions from Ireland for a bolder, black brew. The addition of roasted barley and dark Crystal malted barley give Extra Stout undertones of chocolate, molasses and dried fruit."

Schlafly Oak-Aged Barleywine

(22C) Wood-Aged Beer

Bitterness: 40 IBUs

Alcohol by volume: 10.2%

"A deep copper color and an intense malt flavor, balanced by assertive hops. Fermentation with an American Ale yeast allows the caramel malt to shine. We age the beer on new, medium toast Missouri Oak to enhance its complexity and to develop its smooth, luscious character."

Schlafly Pumpkin Stout

(21A) Spice, Herb or Vegetable Beer

Bitterness: 25 IBUs

Alcohol by volume: 8%

"A big oatmeal stout spiced with cinnamon, nutmeg and clove."

BONUS NON-GRAVITY SCHLAFLY SELECTION

Schlafly American IPA

14B American IPA

7.2% ABV

65 IBUs

"Our American IPA gets its bold hop flavor from 100% American hops, and its deep gold and full body from pale and crystal malted barley. A blend of Amarillo, Centennial and Simcoe hop varieties imparts AIPA with bitterness and prominent aromas of citrus and fruit."



Listed selections are organized by style category, as defined by the Beer Judge Certification Program:

www.bjcp.org

vintage dates are given only for those beers at least a year old by 2/28/14

From 12 to 18 listed selections will be on tap at any given time. We try our best to inform you, but know that taps can change suddenly

On Feb. 28, get a ride home & support the Special Olympics ... See page 11 for details

5E. EISBOCK

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

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

www.kulmbacher.de

Gravity Head Twist: Strong Bock from the famous Franconian brewing city of Kulmbach.

9E. STRONG SCOTCH ALE (WEE HEAVY)

Fermented at cooler temperatures than most ales, and with lower hopping rates, resulting in clean, intense malt flavors. Well suited to the region of origin, with abundant malt and cool fermentation and aging temperature.

Dark Horse Scotty Karate (2012)
Dark Horse Brewing Company
Marshall MI
Alcohol by volume: 9.75%

www.darkhorsebrewery.com

Gravity Head Twist: Scotty Karate is a Michigan musician performing "punk country" and "psychedelic garage Americana." (C'mon, how could anyone make this up?)

NABC/Bloomington Brewing Feastiality
New Albanian Brewing Company (IN)
Bloomington Brewing Company (IN)
Malts: Warminster Maris Otter, Dingemann's Biscuit, Simpson Dark Crystal, Weyermann Carafo II Spezial
Adjunct: Dark brown sugar
Hops: US Willamette, East Kent Golding
Yeast: McEwan's Scotch
Bitterness: 36 IBUs
Original Gravity: 23 degrees Plato
Alcohol by volume: 9.2%

www.newalbanian.com

Gravity Head Twist: First-ever collab between BBC and NABC. Ben Minton previews: "Very malty, with noticeable hop flavor from the later kettle additions of EKG. Finishes slightly sweet; little or no alcohol warming. Repeated drinks uncover toasty, malty flavors mingled with piney undertones. Dark red/brown in color."

12C. BALTIC PORTER

Often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with higher OG and alcohol content than either. Complex; multi-layered flavors.

Against the Grain Saladbarity
Against the Grain Brewery & Smokehouse
Louisville KY
Malts: Pilsner, Maris Otter, Caramel, Chocolate
Hops: Magnum, Czech Zatec (Saaz)
Bitterness: 29 IBUs
Alcohol by volume: 8.1%

www.atgbrewery.com

Gravity Head Twist: The origins of Saladbarity are alleged to be a collaborative homage to NABC; either that, or it's the enduring toll of illiteracy in pundom, but who are we to quibble with minds capable of conceiving Bonfire of the Daiquiris? Note that AtG uses lager yeast for this Baltic Porter; also, communal shirtlessness remains precisely that.

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.

Brooklyn Black Chocolate Stout (2012)
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 always popular Imperial Stout illustrates the ideal uses of dark specialty malts, which is to say, there's no actual chocolate in it. But they make damned fine chocolates at Esther Price Candies in Dayton, Ohio. Get some!

The 2014 Gravity Form was written damned quickly by Roger A. Baylor, so please excuse the inevitable mistakes.

T-shirts are available.

De Molen Cease and Desist
(a.k.a. Rasputin; a.k.a. Disputin)
Brouwerij De Molen
Bodegraven NETHERLANDS
Bitterness: 82 IBUs
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. Too legit. Too legit to quit.

Flat12
Pinko Russian Imperial Stout
Flat12 Bierwerks
Indianapolis IN
Bitterness: 80 IBUs
Alcohol by volume: 11.5%

<http://flat12.me/>

Gravity Head Twist: The brewery says: "Brewed to age. Brewed for barrels. Hoppy, roasty and pure evil. In Soviet Russia, you don't drink Imperial Stouts, Imperial Stouts drink you." Used as base for many fine experiments, so keep reading.

Founders Imperial Stout (2013)
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 (2012)
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!

(Continued on page 6)

(Continued from page 5)

Tin Man Csar

Tin Man Brewing Company
Evansville IN
Malts: American two-row, Caramel,
Chocolate
Hops: Nugget
Bitterness: 90 IBUs
Alcohol by volume: 12%

www.tinmanbrewing.com

Gravity Head Twist: The brewery urges devotion: "Fall in line under the rule of Csar. Join with your comrades over a strong, dark beer with warring classes of dark chocolate and coffee united by the balanced flavor of hops. Drink. Enjoy. Share. Devote yourself to the Csar!"

Two Brothers

Northwind Imperial Stout (2011)

Two Brothers Brewing Company
Warrenville IL
Bitterness: 45 IBUs
Alcohol by volume: 9.1%

www.twobrosbrew.com

Gravity Head Twist: Two Brothers is a family brewing firm (founded 1997) in Chicagoland's western suburbs, and it says: "Northwind can stand up to the worst its namesake can dish out! Enjoy it by a roaring fire." Please PLEASE note there is no fireplace at the Public House.

Upland Teddy Bear Kisses Russian Imperial Stout (2013)

Upland Brewing Company
Bloomington, IN
Bitterness: 80 IBUs
Alcohol by volume: 10.2%

www.uplandbeer.com

Gravity Head Twist: According to Upland, "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 varieties; 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, and flaunt your bottle stash.

Tin Man Overlord

Tin Man Brewing Company
Evansville IN
Malts: American two-row, Caramel
Hops: Columbus, Centennial, Cascade, Chinook
Bitterness: 90 IBUs
Alcohol by volume: 9%

www.tinmanbrewing.com

Gravity Head Twist: The brewery strikes an ominous chord: "You will obey your overlord and drink this full-bodied IPA. You will enjoy the harmonious balance of its columbus, cascade, and centennial hops. You will be lured into our empire by its sweet, pineapple aroma and chinook dry hopping. You will be ruled by Overlord."

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.

Ellezelloise Hercule

La Brasserie Ellezelloise
Ellezelles BELGIUM
Malts: 100%; no sugar or spicing
Alcohol by volume: 9%

<http://www.brasserie-ellezelloise.be>

Gravity Head Twist: Brasserie Ellezelloise celebrates its 21st anniversary in 2014. Hercule dates back to the brewery's early years. It is named after the fictional Belgian detective and Ellezelles native Hercule Poirot, as created by British novelist Agatha Christie.

18E. BELGIAN DARK STRONG ALE

A dark, very rich, complex, very strong Belgian ale. Complex, rich, smooth and dangerous.

Flat12 Perpetual Slumber

Flat12 Bierwerks
Indianapolis IN
Bitterness: 47 IBUs
Alcohol by volume: 11%

<http://flat12.me/>

Gravity Head Twist: Perpetual Slumber is brewed in the tradition of the dark and boozy beers of Belgium. Information is scant, only furthering the mystery.

19A. OLD ALE

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

Founders Curmudgeon Old Ale (2013)

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.

Tin Man Channel I/O

Tin Man Brewing Company
Evansville IN
Bitterness: 44 IBUs
Alcohol by volume: 9%

www.tinmanbrewing.com

Gravity Head Twist: The brewery unveils a new beer, one as yet unpreviewed. That's why this is so much fun.



NABC 22 oz Bombers.
Where better beer is sold.



19B. ENGLISH BARLEYWINE

Although often a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops. English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American Barleywines.

Brooklyn Monster Ale (2013)

Brooklyn Brewery
Brooklyn NY
Malts: Scottish floor-malted Maris Otter, English two-row
Hops: Cascade, American Fuggie, Willamette
Original Gravity: 23.7 degrees Plato
Alcohol by volume: 10.3%

www.brooklynbrewery.com

Gravity Head Twist: The brewery says that butlers used to brew this precise sort of ale for the British aristocracy, and perhaps that's why the sherry overtones make sense. "Vivacious" when young ... let's do it young, then; any fountain of youth in a storm.

19C. AMERICAN BARLEYWINE

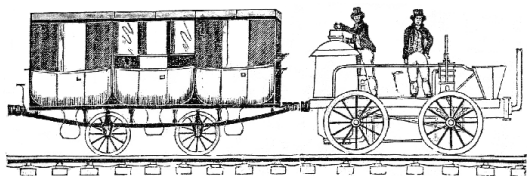
The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, and often features American hop varieties. Differs from an Imperial IPA in that the hops are not extreme, the malt is more forward, and the body richer and more characterful.

Great Divide

Old Ruffian Barley Wine (2011)
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.



NABC Jaxon (2011)

New Albanian Brewing Company
New Albany IN
Malts: Special Pale, Dingeman's Biscuit, Cara 45, Special B
Hops: Centennial, Simcoe, Chinook in two additions;
Cascade in the whirlpool; dry hopped twice with whole cone Cascade
Bitterness: 100 IBUs
Yeast: House English
Original Gravity: 28 degrees Plato
Alcohol by volume: 11%

www.newalbanian.com

Gravity Head Twist: The newest member of the Brewers' Best Friend Series teasingly asks the question, "With a bark like that, who needs Pat?" It's NABC's first ever Barleywine, brewed and aged by David Pierce at Bank Street Brewhouse; only the first runnings are collected from the mash tun (with no sparge). Three separate mashes make up one batch.

Rogue XS

Old Crustacean Barley Wine (2011)
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: Bigfoot re-

turns in '14 with a five-year-old version (2009) that may have shed elements of a rambunctious youth, but added mellow streaks with age.

Stone

Old Guardian Barley Wine (2012)
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. In fact, it's been years untold since I last edited this definition.

Three Floyds Behemoth

Three Floyds Brewing Company
Munster IN
Alcohol by volume: 10.5%

www.threefloyds.com

Gravity Head Twist: Time-tested and forever shapely, we're tapping this keg in the full flush of youth. For no special reason. Just because.

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 (2012)

Founders Brewing Company
Grand Rapids MI
Malts: Indeterminate, but includes flaked oats, bitter and sweetened imported chocolates, and Sumatra and Kona coffees.
Hops: Why do you even ask?
Bitterness: 25 IBUs
Alcohol by volume: 8.3%

www.foundersbrewing.com

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!*

(Continued on page 8)

On Feb. 28, get a ride home & support the Special Olympics ...

See page 11 for details

(Continued from page 7)

Great Divide Espresso Yeti
Great Divide Brewing Company
Denver CO
Bitterness: 75 IBUs
Alcohol by volume: 9.5%

www.greatdivide.com

Gravity Head Twist: Great Divide starts with Yeti, a delightful Imperial Stout, and then adds espresso from Pablo's Coffee (Denver), yielding **Espresso Yeti**.

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 Old Wookiefoot
Bourbon Barrel Barleywine (2013)
Bluegrass Brewing Company (St. Matthews)
Base style: Barley Wine
Louisville KY
Alcohol by volume: Circa 10%

www.bbcbrew.com

Gravity Head Twist: Former pub brewer Jeremy Hunt's final contribution to Gravity Head, unless Deep Ellum begins shipping beer this way. We know that Jeremy Loves Dallas, but we don't know much about this beer, which never stopped us from drinking previously.

Flat12 Pinko23/KGBaylor (Pappy Van Winkle)
Flat12 Bierwerks
Indianapolis IN
Base style: Imperial Stout
Alcohol by volume: 11%

<http://flat12.me/>

Gravity Head Twist: About the base Pinko Russian Imperial Stout, Flat12 says, "Brewed to age. Brewed for barrels." In this case, it is brewed for Pappy Van Winkle 23-yr-old barrels, with a nod to NABC's Carnival Barker, who appreciates it anywhere he can find it.

**Opposites attract:
Session Head 2014
begins Sunday, April 6,
at Bank Street Brewhouse**

Flat12 Raz Putin Pinko
Flat12 Bierwerks
Indianapolis IN
Base style: Imperial Stout
Bitterness: 86 IBUs
Alcohol by volume: 11.3%

<http://flat12.me/>

Gravity Head Twist: Raspberries and blackberries are added to barrel-aged Pinko Russian Imperial Stout, and in turn, the concoction is aged for 18 months in used bourbon barrels. We're placing this one in the wood-aged category and crossing our fingers.

Flat12 Vevy Owd Gordo
Flat12 Bierwerks
Indianapolis IN
Base style: English-style Old Ale
Bitterness: 51 IBUs
Alcohol by volume: 11.3%

<http://flat12.me/>

Gravity Head Twist: This barrel-aged English Old Ale was brewed for the 2013 BIG Winterfest "Replicale," then laid to rest ever since then (12 months) in barrels that previously held Pinko RIS.

Flat12 Vintner Cycle
Flat12 Bierwerks
Indianapolis IN
Base style: Imperial India Pale Ale
Hops: "6 different hops from 3 continents"
Bitterness: 100+ IBUs
Alcohol by volume: 10%

<http://flat12.me/>

Gravity Head Twist: Not winter, but vintner ... because the base Winter Cycle has been aged in Easley Winery red wine barrels made from Indiana-grown white oak. Winter Cycle? That's Half Cycle IPA's "pissed off Viking cousin."



**April 16-20, 2014.
Stay tuned for details.**

Founders Backwoods Bastard
Founders Brewing Company
Grand Rapids MI
Base style: Strong Scotch Ale
Malts: "Ten varieties of imported malt"
Bitterness: 50 IBUs
Alcohol by volume: 10.2%

www.foundersbrewing.com

Gravity Head Twist: Founders makes a Scotch/Wee Heavy called Dirty Bastard, and bourbon barrels come from the backwoods of Kentucky. Put the two together, and you have a familiar stereotype, complete with bearded hillbilly on the label. But where's the hootch, the shine, the mountain dew? Coal smoke instead of peat?

Founders Sweet Repute (2013)
Founders Brewing Company
Grand Rapids MI
Base style: Wheatwine
Alcohol by volume: 12.6%

www.foundersbrewing.com

Gravity Head Twist: "The eighth installment in our Backstage Series ... Our brewing team painstakingly choreographed each layer of this beer's characteristics, starting with a healthy wheat and roasted malt base and adding clean, fragrant hops. It's one hundred percent barrel-aged in maple syrup bourbon barrels and bourbon barrels over the course of sixteen months, then blended using carefully calculated ratios for the ultimate final product."

Moa Imperial Stout (2012)
Moa Brewing Company
Blenheim, Marlborough NEW ZEALAND
Base style: Imperial Stout
Alcohol by volume: 10.2%

www.moabeer.com

Gravity Head Twist: (1) The Moa is New Zealand's giant dinosaur bird; (2) the brewery is located amid the vines of a winemaking region; (3) accordingly, the brewer used to be a winemaker, and this ale is aged in Pinot Noir oak barrels; (4) Moa promises to use "inefficient and labor intensive" beer-making techniques; and (5) pairing suggestions include prunes filled with chicken liver mousse wrapped in bacon, and gunpowder-rubbed venison with spiced capsicum relish.

NABC on Twitter:
<http://twitter.com/nabcofficial>



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 (2012)

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.

Country Boy Heart of Dankness

Country Boy Brewing Company

Lexington KY

Say what? *Imperial Black IPA*

Bitterness: 87 IBUs

Alcohol by volume: 9%

<https://twitter.com/countryboybrew>

Gravity Head Twist: A random Beer Advocate reviewer says: "With all the citrusy and bitter hop character you want in an Imperial IPA but with the dark color of a Porter, this beer answers any debate of whether to go dark, hoppy, or strong in any drinking session."

Flat12 Centeno Grande

Flat12 Bierwerks

Indianapolis IN

Say what? *Imperial Rye Porter*

Bitterness: 35 IBUs

Alcohol by volume: 8.9%

<http://flat12.me/>

Gravity Head Twist: A South of the Border version of Pogue's Run Porter, but beefed up and with a healthy dose of rye and Mexican Piloncillo (a raw form of pure cane sugar) added. A very limited release.

Flat12 King Pretzel

Flat12 Bierwerks

Indianapolis IN

Say what? *Imperial Belgian Porter*

Bitterness: 50 IBUs

Alcohol by volume: 11.46%

<http://flat12.me/>

Gravity Head Twist: Imperial Porter brewed as an offshoot of Flat12's standard Pogues Run, but using Belgian yeast, and for the anniversary of the Sinking Ship pub in Indianapolis. For Gravity Head, one of two sixth-barrel kegs in existence is being tapped.

NABC Stumble Bus

New Albanian Brewing Company

New Albany IN

Say what? *American Strong Ale*

Malts: Rahr Pale, Weyermann Vienna, Simpson Medium Crystal, light malt extract

Hops: A delicate mix of Galena, Cascade and Golding

Yeast: House American Ale

Bitterness: 126 IBUs

OG: 25 degrees Plato

ABV: 11.2%

www.newalbanian.com

Gravity Head Twist: Fall Off the Bus ... Along with Bourbondaddy, Stumble Bus is the most fondly remembered seasonal ale brewed by NABC's founding brewer, Michael Borchers. Was it Imperial IPA, or was it Barleywine? What is it now? It's not the destination; it's the journey. Part of NABC's (the brewery) 10th Anniversary Bygoneer Series, brewed to celebrate NABC's 25th company anniversary in 2012.

Stone Double Bastard Ale (2011)

Stone Brewing Company

San Marcos CA

Say what? *"Double Bastard" I guess*

Bitterness: 100 IBUs

Alcohol by volume: 10%

www.stonebrew.com

Gravity Head Twist: The term "extreme" is entirely appropriate

to the portfolio of California's Stone Brewing Company. Double Bastard is "extremely" indefinable - could be DIPa, or Barley Wine, or Old Ale, and certainly strong with a powerful punch of heavenly flavors. Two years in ... what now?

Stone Farking Wheaton w00t Stout

Stone Brewing Company

San Marcos CA

Say what? *Multigrain Imperial*

Stout with pecans

Bitterness: 65 IBUs

Alcohol by volume: 13%

www.stonebrew.com

Gravity Head Twist: An "imperial stout unlike any ever made," contrived by "actor and uber-geek champion Wil Wheaton, alternative news website Fark.com creator Drew Curtis and Stone CEO/Co-founder Greg Koch," brewed with "rye, wheat malt and pecans and partially aged in Bourbon whiskey barrels."

**YES, NABC
GROWLERS
TO GO ...
ON SUNDAY.**



Since July 4, 2010, Sunday carry-out sales from Indiana's craft breweries have been legit. Every Sunday from open to close, reusable growlers of NABC beer can be purchased at Bank Street Brewhouse (415 Bank Street in New Albany).

The Potable Curmudgeon: Getting our shift together.

By Roger A. Baylor

Political stump speeches differ very little from religious sermons, and that's probably why we call it a bully *pulpit*, not a milk crate.

However, a soapbox might be useful, or better yet, a couple cases of Bud Light in tall cans, because if the pet shampoo is too disgusting to drink, at least you can stand atop it and preach.

(By the way, President Theodore Roosevelt was the originator of the "bully pulpit" usage. Roosevelt was one of the last and best examples of a species now extinct, the progressive Republican)

During these past few years at the bully pulpit, I've endeavored to echo two important, recurring themes – economic localization and shift – because both notions should be of interest to the well-informed craft beer drinker, even if their conceptual foundations lie elsewhere.

Beer loving Louisvillians are familiar with LI-BA, the independent business association that coordinates the annual Louisville Brewfest.

LIBA works to "Keep Louisville Weird," primarily through advocacy and education about the fundamental merits of economic localization. My city's admittedly embryonic version of the same is called New Albany First, and my company, New Albanian Brewing Company, belongs to both organizations.

Two aspects of the stakes involved with localism have to do with circulation and reinvestment:

"For every \$100 spent at a locally owned, independent business, \$55 is reinvested locally, whereas only \$14 is reinvested when that same money is spent at a national chain"
—*Civic Economic Indie Impact Study Series: Louisville, Ky. Oct. 2012.*

These and other topics pertaining to economic localization can be explored at one's leisure, and at numerous web sites. Here are two of

them:

AMIBA ... <http://www.amiba.net/>
BALLE ... <http://bealocalist.org/>

At LIBA's web site, <http://www.keeplouisvilleweird.com/>, I'm always struck by this single, brief paragraph. There is much to consider in just these few words.

Each time we spend a dollar, LIBA encourages you to weigh the full value of your choices, not solely to yourselves immediately, but for the future you want for Louisville.

Granted, it may not seem immediately evident that one's spending choices have value, although we've long seen that a principled refusal to spend can make a difference when such a calculated abstention aims at facilitating a desired end, as in the practice known as the boycott – so named after Charles C. Boycott, a 19th-century English property manager in Ireland, who was targeted by an organized, non-violent, systematized campaign of disinvestment that eventually came to be named in his dishonor.

A more recent example of sustained economic sanctions came during the 1980s, when numerous investors, from institutions to corporations, and from individuals to governments, expressed their protest against apartheid in South Africa by an international campaign of disinvestment. The objective of this boycott was to compel South Africa to commence the dismantlement of institutionalized discrimination, which in time did indeed occur.

However, for those readers despairing of history lessons buried within a beer column, LIBA's wording suggests outcomes ranging beyond those pertaining merely to the withholding of expenditures. In fact, one's spending choices absolutely can reflect positive, active shadings of value beyond the short term and ephemeral ... so long as they are *weighed*, a notion that implies thought and at least some measure of deliberation.

I believe that most self-identified beer lovers/enthusiasts/aficionados grasp instinctively this crucial point in a broad sense. They realize that in a modern consumer society driven by mass marketing, saturation advertising and various insider tricks (legal or otherwise),

those dedicated to pursuing better beer must learn to disregard norms previously judged as acceptable, and instead to *think* their way past the easiest and most commonly available beer, not to mention the cheapest.

Grasp is one thing, and reach quite another. For this reason, I view the second significant pillar of economic localization to be the ongoing process of shift, which by its very nature is gradual.

In an economic system largely predicated on non-local spending, where there may not be an independent grocery or filling station (whether it dispenses gasoline, beer or both) to patronize, cold turkey isn't always an option.

Rather, one begins to support economic localization by shifting spending where and when such a shift is practical.

Perhaps the single greatest misconception greeting soapbox speakers like me who tout economic localization is that the listener is being expected to boycott non-local entities in their entirety, and either buy local or starve. Nothing could be further from the truth, and the forward march of better beer is a fine example.

That's because craft beer itself did not explode full-blown into the phenomenon it is today. Craft beer evolved and grew slowly and continuously over three decades, incorporating constant shift as breweries were established and communities served. Now most of the country is within range of a craft brewery, and with proximity comes a wider array of choice.

When it comes to craft beer, the implications of economic localization and shift are increasingly obvious. You needn't digest them all at once. Little sips work just fine.

Economic localization involves the incremental shifting of spending choices. Shift is ongoing, and shift happens. It's real.

As shift evolves and a dynamic craft beer market further progresses, we live and work here and now, and strive for the ideal.

Being pragmatic does not imply losing sight of ultimate objectives. Shifting toward localism in beer is my personal goal for NABC. You're encouraged to join the quest.



SUNDAY BRUNCH
At Bank Street Brewhouse

- ◆ Takeaway growlers of hand-crafted NABC beer and 22 oz Bomber bottles
- ◆ Our Famous "Build Your Own" Bloody Mary Bar

◆ Special Brunch menu

HOPS



HERE

Psst ... hops are being grown just outside New Albany, in the hills called the Knobs. Each autumn, we use fresh hops from local growers in our Wet Knobs Hop Harvest Ale. We think there is a bright future for locally grown hops.

Congratulations to our Floyds Knobs hops growers!

Welcome to New Albania!
www.newalbanian.com

Since 1987, NABC hasn't stopped evolving as a business and 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 the Pizzeria & Public House and Bank Street Brewhouse. You can see NABC's two breweries, meet our staff, and learn about the beers we brew for in-house release and distribution.

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



2014 POLAR PLUNGE

- ◆ Enjoy Gravity Head 2014
- ◆ Help Matt Nash jump into the Ohio River to benefit the Special Olympics

Don't drive into trouble; dive into the river. On Gravity Head opening night of Friday, February 28, let Matt Nash provide your ride home in exchange for a donation to the Special Olympics and Polar Plunge 2013, when Matt jumps into the Ohio River.

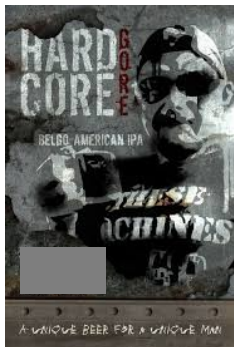
Matt's taxi service from NABC's Pizzeria & Public House starts at 8:00 p.m. (until ?) on the 28th, with all donations going to the Special Olympics.

Inquire at the Public House on opening night.

This service is endorsed by NABC management.

T-shirts available.

Ask a server.



HARD CORE GORE DAY IS MARCH 21, 2014.

Each year, NABC celebrates the life of the late Jason Gore -- our colleague, friend and co-conspirator -- with an ale we've named in his honor: Hard Core Gore. It's a Belgo-American IPA, and a unique beer for a unique man, who would have been 31 on March 21, 2014. "When they built you brother, they broke the mold."

Gravity Head 2014: Quick beer reference list by BJCP style category

00. SCHLAFLY – STYLE UNTO ITSELF (Page 4)

Schlafly Bourbon Barrel Aged Imperial Stout (BBIS) (2013) 10.5%
Schlafly Cocoa BBIS (2012) 10.5%
Schlafly Coffee BBIS (2012) 10.5%
Schlafly Vanilla BBIS (2012) 10.5%
Schlafly Cyser 15%
Schlafly Doppelbock 8%
Schlafly Irish-Style Extra Stout 8%
Schlafly Oak-Aged Barleywine 10.2%
Schlafly Pumpkin Stout 8%

5E. EISBOCK (Page 5)

Kulmbacher Eisbock
"Bayerisch G'fornns" (2010) 9.2%

9E. STRONG SCOTCH ALE (WEE HEAVY) (Page 5)

Dark Horse Scotty Karate (2012) 9.75%
NABC/Bloomington Brewing Feastiality 9.2%

12C. BALTIC PORTER (Page 5)

Against the Grain Saladbarity 8.1%

13F. RUSSIAN IMPERIAL STOUT (Pages 5-6)

Brooklyn Black Chocolate Stout (2012) 10%
De Molen Cease and Desist (a.k.a. Rasputin; a.k.a. Disputin) 10.7%
Flat12 Pinko Russian Imperial Stout 11.5%
Founders Imperial Stout (2013) 10.5%
Stone Imperial Russian Stout (2012) 10.8%
Tin Man Csar 12%
Two Brothers
Northwind Imperial Stout (2011) 9.1%
Upland Teddy Bear Kisses
Russian Imperial Stout (2013) 10.2%

14C. IMPERIAL INDIA PALE ALE (Page 6)

Bell's Hopslam 10%
Tin Man Overlord 9%

16E. BELGIAN SPECIALTY ALE (Page 6)

Ellezelloise Hercule 9%

18E. BELGIAN DARK STRONG ALE (Page 6)

Flat12 Perpetual Slumber 11%

19A. OLD ALE (Page 6)

Founders Curmudgeon Old Ale (2013) 9.8%
Tin Man Channel I/O 9%

19B. ENGLISH BARLEYWINE (Page 7)

Brooklyn Monster Ale (2013) 10.3%

19C. AMERICAN BARLEYWINE (Page 7)

Great Divide Old Ruffian Barley Wine (2011) 10.2%
NABC Jaxon (2011) 11%
Rogue XS Old Crustacean Barley Wine (2011) 11%
Sierra Nevada Bigfoot Barley Wine (2009) 9.6%
Stone Old Guardian Barley Wine (2012) 12%
Three Floyds Behemoth 10.5%

21A. SPICE, HERB, OR VEGETABLE BEER (Pages 7-8)

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Great Divide Espresso Yeti 9.5%

22C. WOOD-AGED BEER (Pages 8-9)

BBC Old Wookiefoot
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Flat12 Vewy Owd Gordo 11.3%
Flat12 Vintner Cycle 10%
Founders Backwoods Bastard 10.2%
Founders Sweet Repute (2013) 12.6%
Moa Imperial Stout (2012) 10.2%
NABC Oaktimus 10.7%
North Coast Grand Cru (2012) 12.9%

23. SPECIALTY BEER (Page 9)

Country Boy Heart of Dankness 9%
Flat12 Centeno Grande 8.9%
Flat12 King Pretzel 11.46%
NABC Stumble Bus 11.2%
Stone Double Bastard Ale (2011) 10%
Stone Farking Wheaton w00t Stout 13%

GRAVITY HEAD Vol. 17
"Entertain Your Brain"
In 2015, Gravity Head
begins on Feb. 27.

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, both past and present. A special shout-out goes to Cellarman/Beer Manager Eric Gray and R & D Brewer Ben Minton. There are others. You know who you are.

