

AMERICA'S BEER AUTHORITY SINCE 1999



Volume 17, Number 1

Begins Friday, February 27, 2015

New Albanian Brewing Co.

"We're only in it for the money"

GLASTONBURY ON GRANT LINE



Gravity Head is NABC's annual celebration of the brewing world's biggest and best. From Feb. 27 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 Headliners

2015

www.newalbanian.com

2016



STONE
BREWING CO.

Gravity Head 2015 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, 2015 March Madness dates:

**March 17-18
First Four**

2015 NCAA basketball tournament

March 19-22

Second and third rounds

2015 NCAA basketball tournament

March 26-29

Regionals of the

2015 NCAA basketball tournament

**Saturday, April 4 & Monday, April 6
2015 Final Four and Championship
of NCAA basketball**

**On Feb. 27 get a ride
home & support the
Special Olympics ...**

See page 13 for details

Friday, February 27 "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. Once again, 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 Creme 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 with THE program.

Friday, February 27 "Opening Ceremonies"



It's all day long, but remember that members of the FOSSILS and LAGERS homebrewing/beer appreciation clubs and their chosen guests once again enjoy preferred seating in the Prost room, beginning at 3:00 p.m. We're also expecting lots of our friendly AGAINST THE GRAIN peeps to drop by for a high-level liquidity conference.

Saturday, February 28 "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 1 "2nd Annual Gravity Head Hangover Hoedown at BSB" (see pg. 12)

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 12 noon until 9:00 p.m. It's a way of gently descending to reentry and the rigors of the workaday world following Gravity Head's opening weekend revelry.

- Special guest beers from Starlight Distribution
- Unique vegan pop-up kitchen with V-Grits
- Debut of NABC Oaktimus in bomber bottles
- Return of BSB's Build Your Own Bloody Mary bar
- NABC's customary beers of proven merit
- Live music
- Benefiting a great cause: Uplands Peak Sanctuary



Friday, March 13 "Cavalier & Founders Night ... with Flat12 and NABC, Too"



Founders Brewing joins the wholesale gang from Cavalier Distributing (Indianapolis) for an evening of prim, mannered sipping and agitated revolutionary chat. To mark the occasion, Gravity Head kegs from Flat12 Bierwerks, NABC & Founders will swamp the taps. You don't want to miss Third Friday.

Tuesday, 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, March 29 "Session Head 2015 with New Holland and NABC"

At Bank Street Brewhouse, we'll be tapping a special small list of NABC and guest "session beers" from our friends at New Holland Brewing in Michigan. Session parameters as defined by beer writer Lew Bryson include:

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

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





17 YEARS IN, FAR MORE FORGETTING THAN REMEMBERING

A Short History of Gravity Head, 1999-2014

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 with simultaneous barley wines ... 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 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 fest's first three weekends.

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 much 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 cherried 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 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.

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 (Surly 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!

Gravity Head 2014, beginning February 28:

"Bullet Train to Blackout Town"

Fan vote winner North Coast Grand Cru slipped into the starting lineup, but in the end, Gravity Head 2014 was all about Schlafly. Ever since former NABC brewer Jared Williamson (and later, his NABC intern/assistant Kyle Tavares) took Horace Greeley's advice and went west to brew in St. Louis, we wanted Schlafly to open Gravity Head. So we did. It was the first year for a Gravity Head Sunday Sunrise Service at Bank Street Brewhouse (for 2015, renamed as Hangover Howdown), and in spite of Stephen Hale's kilt, opening weekend was dominated by mass-scale overall wearin'. We keep finding ways to carry on. How isn't clear, but thanks to all of you, our livers are renewed.





GH '15: "We're only in it for the money."

AtG kicks off Gravity Head's 17th bacchanal.

00. AGAINST THE GRAIN – STYLE UNTO ITSELF

Against the Grain Brewery & Smokehouse ... Louisville KY ... www.atgbrewery.com

For Gravity Head 2015, our friends at Against the Grain in Louisville are in a category all by themselves. Their beers will be on tap at 7:00 a.m. on the morning of February 27, as we do this thing we do to ourselves, one more time.

Against the Grain/De Molen Bo & Luke

(22C) Wood-Aged Beer

Bitterness: 83 IBUs

Alcohol by volume: 13%

Beats all you ever saw

"Originally an AtG and De Molen collaboration beer. We took the ingredients in bourbon whiskey (Barley, Rye, Corn) and then smoked them with cherry wood and brewed a huge imperial stout with them. Then to top it off we aged it in Pappy Van Winkle Bourbon Barrels. The resulting beer is rich, smoky and complex, with a bourbon character of caramel, vanilla and spice."

Against the Grain/Beer Engine Brettish Bulldog

(23) Specialty Beer

Alcohol by volume: 8.2%

"This riff on a classic style is an old ale by designation. However, we got weird and conditioned it for three weeks with Brettanomyces wild yeast. The resulting beer is a complex old ale that pours a ruby color. Notes of dark fruit and cherries are in the nose and flavor. With just a slightly higher ABV than an old ale, this makes for an excellent warmer on the coldest of winter nights or a refreshing nightcap on a warm summer night."

Against the Grain/HAmor HAmarth

(23) Specialty Beer

Bitterness: 74.8 IBUs

Alcohol by volume: 12.5%

Ragnarok awaits.

"An epic imperial fantasy porter, made in tribute to the Northern Indiana brewery stealing all of the skulls, features significant portions of smoke and rye with notes of honey, toffee, caramel, and chocolate. Drink this heady brew in the ramparts of Barad-dûr before crossing Gorgoroth. Climb the treacherous slopes of Mount Doom to find ... ham. Consume at your own risk, brave hobbit."

Against the Grain Kentucky Ryed Chiquen

(22C) Wood-Aged Beer

Bitterness: 27.4 IBUs

Alcohol by volume: 8.2%

Cluck Cluck! The Chiquen has come home to roost!

"Brewed with Maris Otter from the UK and rye malt and caramel rye from Germany, imparting a spicy, fruity and dry flavor. Hopped with enough English Nugget and Kent Goldings just to balance, and fermented with our house ale yeast. After fermentation we moved the entire batch into used Redemption Rye barrels from our good friends at Strong's Spirits. There it aged for 5 weeks."

Against the Grain/London Balling

(22C) Wood-Aged Beer

Bitterness: 80 IBUs

Alcohol by volume: 12.5%

It's like Essex in your mouth

"English-style barleywine, brewed with enough Maris Otter pale, Aromatic and caramel malts to nearly overflow our mash tun. We balanced it with some English Nugget and Kent Goldings hops, and the resulting ale was sweet, nutty and powerful, but we didn't stop there. The entire batch was put into used Angel's Envy barrels for nearly 3 months to gather the residual bourbon flavor and some aromatic and drying oak notes. BTW, Balling is a measurement of specific gravity."

Against the Grain/Country Boy Saladbarity

(12C) Baltic Porter

Bitterness: 29 IBUs

Alcohol by volume: 8.1%

"Baltic porter paying tribute to both NABC's bodacious black beer and the mecca of salad bars in BBC St. Matthews. Collab with Country Boy Brewing in Lexington, KY. We have banded together, providing Saladbarity for all working class peoples ... this opaque black lager is brewed with a blend of Pilsner

and Maris Otter base malts, while the dark color and roasty flavor comes from both caramel and chocolate malts. Clean hop bitterness and spicy aroma is achieved by an early boil addition of Magnum hops and a late addition of Czech Saaz. Fermented cold with a lager yeast strain."

Against the Grain

Solipsistic Narcissistic Braggot

(26B) Braggot

Bitterness: 10.2 IBUs

Alcohol by volume: 9.6%

A truly masturbatory experience.

Enjoy yourself!

"Our first foray into braggot territory, this example reaches back to traditional braggots, which included a smoked element. The braggot is a style of fermented beverage, half beer and half honey, as in mead. We smoked our grain with a complex blend of sugar maple, orange wood, pecan wood, oak and alder to add complexity to a very simple malt bill. The large honey additions then add a layer of sweetness that is very gently offset by a modest hop addition and cut by a thorough and clean lager fermentation. You have to try this. Do it alone in your room or in a crowded public place. Whatever you like, man. You're the only one that matters."

Against the Grain/Marz/Takeshi Takeshi Umami Imperial Stout

(22C) Wood-Aged Beer

Alcohol by volume: 12.5%

Shiitake happens. "This imperial umami stout was brewed with loads of dark malts such as roasted barley, chocolate malt, black malt, and darker caramel malts. The batch spent about 3 months in bourbon barrels picking up plenty of oak and bourbon notes. Well, most of it did. The secret ingredient here is a portion of the batch, which spent time in a bourbon barrel used by Bourbon BBL to age soy sauce. It adds that extra little unknown to make umami."

5E. EISBOCK

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

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

www.kulmbacher.de

Gravity Head Twist: Forever elegant strong Bockbier 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.

NABC/Bloomington Brewing Feastiality (2014)
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

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 2/27/15

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

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 writes: "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.

NABC Solidarity (2014)
New Albanian Brewing Company
New Albany IN
Malts: Special Pale; Simpsons Aromatic, Dark Crystal, Chocolate, Black, CaraPils
Hops: Magnum, Willamette
Bitterness: 18 IBUs
Original Gravity: 21.1 degrees Plato
Alcohol by volume: 8%

www.newalbanian.com

Gravity Head Twist: Baltic Porter is the surest way to tip your hat to the activists in the Solidarity independent trade union in Poland, and it is a robust reminder of Baltic foresight in activism and strong beer.

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.

De Molen Hel & Verdoemenis
Brouwerij De Molen
Bodegraven NETHERLANDS
Malts: Pale, Brown, Chocolate, Cara Barley
Hops: Saaz, Premiant
Alcohol by volume: 10%

<http://www.brouwerijdemolen.nl/>

Gravity Head Twist: It means Hell and Damnation, and is said to be suitable for cellaring for up to 25 years, but who wants to wait

that long? Not you. Not us.

Flat12 Pinko!
Flat12 Bierwerks
Indianapolis IN
Bitterness: 80 IBUs
Alcohol by volume: 10.9%

<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 wood- and barrel-related 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.

Sierra Nevada Narwhal
Sierra Nevada Brewing Company
Chico CA
Malts: Two-row Pale, Caramel, Chocolate, Honey, Carafo, Roasted Barley
Hops: Magnum, Challenger (bittering); Challenger (finishing)
Bitterness: 60 IBUs
Original Gravity: 24.2 Plato
Alcohol by volume: 10.2%

www.sierranevada.com

Gravity Head Twist: A narwhal is an Arctic whale, similar in size to the beluga, with a protruding tooth resembling a tusk. There are no known connections between the narwhal and either of two mountain ranges (Sierra Nevada or Appalachian) occupied by the bi-coastal brewery, but since geography no longer matters, why should there be?

(Continued on page 6)

**Opposites attract:
Session Head 2015
begins Sunday, March 29,
at Bank Street Brewhouse**

(Continued from page 5)

Stone
Imperial Russian Stout (2014)
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 Pubican to such erotic suggestiveness. Arf ... barf ... bow WOW.

Struise Black Albert
De Struise Brouwers
Oostvleteren BELGIUM
Alcohol by volume: 13%

www.struise.com

Gravity Head Twist: Originally conceived as a "Belgian Royal Stout" in tribute to Ebenezer's Pub in Maine, Black Albert (100% Belgian ingredients) now provides perhaps the finest descriptive ad copy ever: "Pours a blacker than black beer with an inch of dark tan head that lingers as it cascades into itself. Nice aroma of bitter-sweet chocolate, fresh torrefied coffee beans, barley, candy sugar, complex fruits, and floral hops. At the front, there is spiced baker's chocolate, fresh mocha, caramel like barley touches, and underlying hints of dried fruits which marries the back of your palate and features a Top, and well integrated but not overbearing hop flavor. The after-taste is well balanced and shows a panorama of extreme sensations like chocolate and coffee bitters, a plum cake richness that covers the palate, and a crisp impression of hop bitters that brings elegance and freshness into this massive brew."

Three Floyds Blot Out the Sun
Three Floyds Brewing Company
Munster IN
Bitterness: 97 IBUs
Alcohol by volume: 10.4%

www.threefloyds.com

Gravity Head Twist: In a phrase attributed to conniving industrialist C. Montgomery Burns, "Since the dawn of time it has been mankind's dream to blot out the sun." Meanwhile, it appears that 3F has beaten Mr. Burns to a critical

invention: The Imperial Stout IPA.

Upland Teddy Bear Kisses (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.

Gadzooks ... there aren't any. Wonder if that's intentional?

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.

NABC Hard Core Gore (2014)
New Albanian Brewing Company
New Albany IN
Bitterness: 125 IBUs
Alcohol by volume: 9.5%

www.newalbanian.com

Gravity Head Twist: Each year NABC celebrates the life of the late Jason Gore -- a colleague, friend and co-conspirator -- by brewing a Belgo-American Imperial Pale Ale named in his honor. It's called Hard Core Gore, and it's a unique beer for a unique man, who would have been 32 years old on March 21, 2015. Jason's motto was "Live life to the fullest and learn as much as you can," and these words are forever worth remembering.

18E. BELGIAN DARK STRONG ALE

A dark, very rich, complex, very strong Belgian ale. Complex, rich,

smooth and dangerous.

Bloomington Brewing Ol' Floyd's (2014)
Bloomington Brewing Company
Bloomington IN
Bitterness: 27 IBUs
Alcohol by volume: 8.7%

www.bloomingtonbrew.com

Gravity Head Twist: Brewery says: "Ol' Floyd's immediately welcomes the senses with its rich mahogany color and warm honey aromas. The medium-bodied ale has complex Belgian esters and golden raisin sweetness to balance its subtle alcohol warmth before a dry finish."

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.

Heavy Seas Mutiny Fleet Below Decks (2012)
Heavy Seas Beer
Baltimore MD
Alcohol by volume: 10%

www.hsbeer.com

Gravity Head Twist: Hugh Sisson ran a Baltimore pub, converted it into a brewpub, founded Clipper City Brewing, absorbed Oxford Brewing, and launched Heavy Seas, which now serves as the banner for all the previous brewing ventures. That's all quite tiring, isn't it?

J.W. Lee's 25th Anniversary Vintage Harvest Ale (2011)
J.W. Lees & Sons Brewery
Middleton, Manchester UK
Malts: Maris Otter
Alcohol by volume: 11.5%

www.jwlees.co.uk

Gravity Head Twist: Dating to 1986, with a brief pause during the 1990s, Vintage Harvest Ale is brewed once yearly following the Maris Otter barley harvest. But did you know that Maris Otter, considered a prime malting barley, was developed at the University of Cambridge, and has existed for less than 50 years (1966)?

19C. AMERICAN BARLEYWINE

The American version of the Bar-

leywine 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.

Dogfish Head Olde School

Dogfish Head Brewery
Milton DE
Bitterness: 85 IBUs
Alcohol by volume: 13-16%
www.dogfish.com

Gravity Head Twist: Fermented with dates and figs, an idea coming "from an old cellerman's manual Sam Calagione came across." The brewery recommends Olde School for aging, noting that as time passes, "the beer dries out, the pit fruit flavors come forward and the hops recede." We've decided to enjoy it now, because we're impatient, and thirsty.

Great Divide Old Ruffian (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: We teasingly ask 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 (2013)

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: Forever 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 (2010)

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 returns in '15 with a five-year-old version (2010) that may have shed elements of a rambunctious youth, but added mellow streaks with age.

Smuttynose Barleywine Style Ale (2013)

Smuttynose Brewing Company
Hampton NH
Malts: North American 2-Row, Crisp Pale Ale, Caramunich 1, Aromatic, Special B, Carahell
Adjuncts: Amber candi sugar
Hops: Bravo, Centennial, Apollo
Bitterness: 65 IBUs
Original Gravity: 22 Plato

Alcohol by volume: 10.6%

www.smuttynose.com

Gravity Head Twist: We're placing Smuttynose's entry under American, not English Barleywine, although the brewery insists that it straddles both interpretations. Judge for yourself.

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

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!*

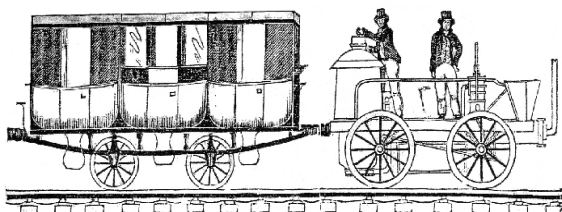
Mikkeller Beer Geek Brunch Weasel

Mikkeller
Copenhagen DENMARK (formerly brewed at Nøgne Ø, Norway, now brewed at Lervig, Norway)
Alcohol by volume: 10.9%

www.mikkeller.dk

Gravity Head Twist: "This imperial Oatmeal stout is brewed with one of the world's most expensive coffees (Vietnamese ca phe chon), made from droppings of weasel-like civet cats. The fussy Southeast Asian animals only eat the best and ripest coffee berries. Enzymes in their digestive system help to

(Continued on page 8)



**On Feb. 27, get a ride
home & support the
Special Olympics ...**

See page 13 for details

Did you know? Two studies comparing locally owned businesses with nationally owned bookstores in Texas and Maine showed that \$100 spent at a national retailer yielded a return of about \$15 to the local economy while the same amount spent at a locally owned business yielded a return of about \$45.

(Continued from page 7)

break down the bean. Workers collect the bean-containing droppings for Civet or Weasel Coffee. The exceedingly rare Civet Coffee has a strong taste and an even stronger aroma."

Rivertown Death

Rivertown Brewing Company
Cincinnati OH
Bitterness: 38 IBUs
Alcohol by volume: 11.7%

www.rivertownbrewery.com

Gravity Head Twist: Ironically, death is strong, spicy and drinkable. "Death is a high gravity Russian Imperial Stout. Rich malt complexity from a blend of dark malts, paired with Jolokia peppers (ghost chili peppers) emphasize the finality of the series and the horseman himself."

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.

Bloomington Brewing Barrel-Aged 01' Floyd's (2014)

Bloomington Brewing Company
Bloomington IN
Base style: Belgian Dark Strong Ale
Bitterness: 27 IBUs
Alcohol by volume: 8.7%

www.bloomingtonbrew.com

Gravity Head Twist: Barrel aged version of 01' Floyd's (above).

Dogfish Head Burton Baton

Dogfish Head Brewery
Milton DE
Base style: Hybrid Old Ale/
Imperial Pale Ale
Hops: Northwestern
Bitterness: 70 IBUs
Alcohol by volume: 10%
www.dogfish.com

Gravity Head Twist: Dogfish Head brews two separate "threads" of beer, an English-style Old Ale and an Imperial IPA. After fermentation, the beers are blended and aged in one of the brewery's oak

tanks for a full month.

Dogfish Head Palo Santo Marron

Dogfish Head Brewery
Milton DE
Base style: Imperial Brown Ale
Bitterness: 50 IBUs
Alcohol by volume: 12%
www.dogfish.com

Gravity Head Twist: An unfiltered, unfettered, unprecedented brown ale aged in handmade wooden brewing vessels. The caramel and vanilla complexity unique to this beer comes from the exotic Paraguayan Palo Santo wood from which these tanks were crafted. Palo Santo means "holy tree," and its wood traditionally has been used in South American wine-making communities.

Flat12 Big Black Snow Dog

Flat12 Bierwerks
Indianapolis IN
Base style: Imperial Rye Stout
Alcohol by volume: 9.2%

<http://flat12.me/>

Gravity Head Twist: Snow Dog Imperial Rye Stout aged in Canadian whisky barrels.

Flat12 Brandy Slumber

Flat12 Bierwerks
Indianapolis IN
Base style: Belgian Dark Strong Ale
Bitterness: 47 IBUs
Alcohol by volume: 11.5%

<http://flat12.me/>

Gravity Head Twist: Brandy barrel aged version of Perpetual Slumber, a dark, boozy Belgian.

Flat12 Massive Barrel Retaliation

Flat12 Bierwerks
Indianapolis IN
Base style: American Stout
Bitterness: 73 IBUs
Alcohol by volume: 8.4%

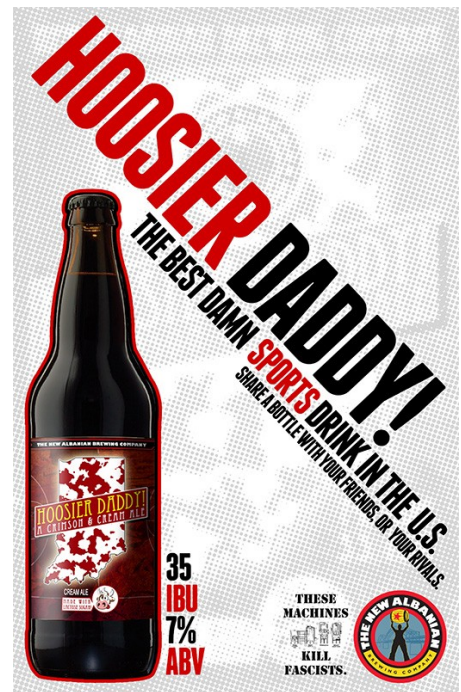
<http://flat12.me/>

Gravity Head Twist: Massive Retaliation Stout aged in bourbon barrels.

Flat12 Rum Gordo

Flat12 Bierwerks
Indianapolis IN
Base style: English-style Old Ale
Bitterness: 51 IBUs
Alcohol by volume: 10.8%

<http://flat12.me/>



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



Since July 4, 2010, Sunday carry-out sales from Indiana's small 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).

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



Gravity Head Twist: Vewy Owd Gordo, an English-style Old Ale, aged in barrels that previously held rum.

Flat12 Rye Barrel Pinko!

Flat12 Bierwerks
Indianapolis IN
Base style: Russian Imperial Stout
Bitterness: 80 IBUs
Alcohol by volume: 11.3%

<http://flat12.me/>

Gravity Head Twist: Pinko! aged in a barrel formerly used for rye whisky.

Flat12 Tequila Grande

Flat12 Bierwerks
Indianapolis IN
Base style: Rye Porter
Bitterness: 35 IBUs
Alcohol by volume: 9%

<http://flat12.me/>

Gravity Head Twist: **Centeno Grande** is 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. Tequila Grande is Centeno Grande aged in a barrel formerly used to hold ... tequila.

Flat12 Wine Barrel Winter 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: The base Winter Cycle DIPA has been aged in red wine barrels. As for Winter Cycle itself, it is Flat12 Half Cycle IPA's "pissed off Viking cousin."

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? Where are Bo & Luke? Coy & Vance?

Founders KBS (Kentucky Breakfast Stout)

Founders Brewing Company
Grand Rapids MI
Base style: Imperial Stout with coffee & chocolate
Bitterness: 70 IBUs
Alcohol by volume: 11.2%

www.foundersbrewing.com

Gravity Head Twist: Aged for a year in bourbon barrels, and not to be confused with Breakfast Stout.

Great Divide Espresso Oak Aged 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**. After that, there is oak aging.

Heavy Seas Mutiny Fleet Bourbon Barrel Aged Below Decks (2012)

Heavy Seas Beer
Baltimore MD
Base style: English Barleywine
Alcohol by volume: 10%

www.hsbeer.com

Gravity Head Twist: Take Below Decks and ... that's right, barrel age it. Noticing a trend?

Heavy Seas Uncharted Waters Big DIPA

Heavy Seas Beer
Baltimore MD
Base style: Double India Pale Ale
Bitterness: 76 IBUs
Alcohol by volume: 10.5%

www.hsbeer.com

Gravity Head Twist: The Big Dipper, get it? "We've aged it on oak spirals. Oak spirals suspended in solution allow more surface area to come into contact with the beer increasing the oak presence without increasing exposure time."

Hobbybrouwerij Het Nest Dead Man's Hand

Hobbybrouwerij Het Nest (Brewed by Brouwerij Pirlot, Zandhoven BE)
Base style: Russian Imperial Stout
Alcohol by volume: 10%

www.brouwerijhetnest.be

Gravity Head Twist: The skinny on this gypsy brewer based near Antwerp is hard to find. The beer variously is referred to as Imperial Stout oak-aged, and also "aged 6 months on Belgian Owl whisky barrels." On, or in? Other versions are wine barrel aged. And what is Belgian Owl? It's an eco-friendly distillery on the outskirts of Liege.

Left Hand Oak Aged Widdershins

Left Hand Brewing Company
Longmont CO
Base style: Barleywine
Malts: Two Row, Golden Promise, Crystal, Munich, Peated, Wheat
Hops: CTZ, Mt Hood, Golding, Willamette
Bitterness: 65 IBUs
Original Gravity:
Alcohol by volume: 10.7%

www.newalbanian.com

Gravity Head Twist: "Widdershins is our oak aged, counter-clockwise, biennial barleywine-style ale. Floral and fruity notes of orange and apricot rest upon a foundation of oak, garlanded with earthy hop aromas and the sinister presence of peated malt. Our answer to waning daylight and frigid temperatures can be enjoyed imme-

(Continued on page 10)

GRAVITY HEAD Vol. 18

Working Title: "Entertain Your Brain"

In 2016, Gravity Head begins on Feb. 26.



drinkin.beer

As always, the 2015 Gravity Form was written damned quickly by Roger A. Baylor, so please excuse the inevitable mistakes.

(Continued from page 9)

diately or saved in your cellar for a snowy day."

NABC Coy & Vance

New Albanian Brewing Company
New Albany IN
Base Style: Imperial Stout
Bitterness: '83 IBUs
Alcohol by volume: Circa 12%

www.newalbanian.com

Gravity Head Twist: In the 1983 episode entitled "Ding, Dong, the Boss Is Dead," Coy and Vance Duke actually help Jefferson Davis "Boss" Hogg avoid the revenge of an old moonshine runner by staging the comically corrupt politician's funeral. Byron Cherry (Coy) still trades off the fleeting notoriety of those 19 replacement episodes so long ago, but unfortunately, Christopher Mayer (Vance) died unexpectedly in 2011. As for the Coy & Vance beer... it is very real, as aged on Willett-soaked oak spirals.

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.

NABC ThunderFoot

New Albanian Brewing Company
New Albany IN
Base Style: Cherry Imperial Stout
Malts: Pale, Chocolate, Roast, Special B, CaraMunich, Flaked Oats
Adjunct: Sucrose
Hops: US Galena, Styrian Celeia
Plus: Mass quantities of Bing and Tart cherries
Bitterness: 77 IBUs
Original Gravity: 25 degrees Plato
Alcohol by volume: 12%

www.newalbanian.com

Gravity Head Twist: There can be no doubt. ThunderFoot actively renounces the gentle tweak, the mild revision, and the imperceptible hint. ThunderFoot neither seeks to make a plausible case for adaptive reuse, nor can it be bothered with the nuances of historical preservation. ThunderFoot puts its elongated foot squarely down, advocating your palate's restructuring the old-fashioned way - whole cloth, entire, complete, irresistible, certain and inevitable.

North Coast XVII Barrel Aged Old Rasputin (nitro)

North Coast Brewing Company
Fort Bragg CA
Base style: Imperial Stout
Bitterness: 38 IBUs
Alcohol by volume: 12.1%

www.northcoastbrewing.com

Gravity Head Twist: On the night of his murder in 1916, Grigori Rasputin drank sweet wine laced with cyanide. By contrast, North Coast's famous ale is Imperial Stout aged in bourbon barrels. The label phrase in Russian rings true: "A sincere friend is not born instantly." Stay away from the wine, товарищ.

Struise Pannepot Reserva (2010)

De Struise Brouwers
Oostvleteren BELGIUM
Base Style: Belgian Specialty Ale
Alcohol by volume: 10%

www.struise.com

Gravity Head Twist: Urbain tells it: "Pannepot Reserva was an idea

from my brew colleague Carlo, who wanted to age Pannepot in genuine French oak barrels."

Struise Rio Reserva (2008)

De Struise Brouwers
Oostvleteren BELGIUM
Base Style: Belgian Specialty Ale
Alcohol by volume: 11%

www.struise.com

Gravity Head Twist: "This ale was brewed back in 2008 in collaboration with brewmaster Rychei Sugawa San from Rio Brewing Co. Our goal was to brew a Belgian dark golden blond quadrupel with oak barrel aging. Bourbon barrels from Kentucky were chosen due to their very special soft roast quality and noble vanilla flavors."

Struise St. Amatus - Oostvleteren 12

De Struise Brouwers
Oostvleteren BELGIUM
Base Style: Belgian Specialty Ale
Alcohol by volume: 10.5%

www.struise.com

Gravity Head Twist: Another great brewery explanation: "Saint Amatus, also called St. Aimé, was a Benedictine monk. In Belgium, Oostvleteren is the only parish to patron St Amatus as saint. Struise started brewing at Deca in Vleteren in early 2006 (and began developing) our own microbrewery in Oostvleteren during 2009. We thought the making of Saint Amatus 12 was (an obvious move). Saint Amatus has aged on Woodford Reserve barrels from Labrot & Graham, Kentucky USA. Some batches were instead aged on Pappy Van Winkle whiskey barrels, both varieties are valid for this entry."

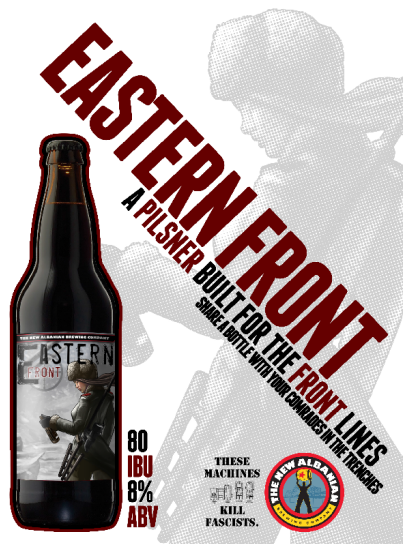
23. SPECIALTY BEER

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.

10 Barrel/Bluejacket/Stone Suede Imperial Porter (2013)

Stone Brewing Company
(collaboration; see below)
San Marcos CA
Say what? Imperial Porter with various flavorings
Bitterness: IBUs
Alcohol by volume: 9.6%

www.stonebrew.com



Gravity Head Twist: Collaboration Brewers were Tonya Cornett of 10 Barrel Brewing Company, Megan O'Leary Parisi of Bluejacket and Stone Brewing Company's Mitch Steele. To a base of strong "Imperial" Porter they added an infusion of San Diego-area avocado honey, jasmine and calendula flowers (some of the latter from Stone Farms), and declared it "craft cross-pollination at its finest."

BBC Chocolate Love

Bluegrass Brewing Company (St. Matthews)

Say what? Wheat Wine with chocolate

Louisville KY

Bitterness: 44 IBUs

Alcohol by volume: 8.3%

www.bbcbrew.com

Gravity Head Twist: Owner Pat Hagan describes it simply: "A high gravity Wheat Wine with a portion of chocolate malt added to give this ale a voluptuous malty sweet body with a slight dark chocolate bite." Now we'll see.

Evil Twin Imperial Biscotti Break Natale - Pretty Please with a Cherry on Top

Evil Twin (Brewed by Westbrook Brewing Company, Mt. Pleasant SC)

Say what? Imperial Porter with sour cherries

Alcohol by volume: 11.5%

<http://eviltwin.dk>

Gravity Head Twist: In the annals of gypsy-brewing Danes, Mikkel Borg Bjergsø of Mikkeller fame has a twin brother, whose name is Jeppe Jarnit-Bjergsø. The latter designs beers under the Evil Twin name. Imperial Biscotti Break's intent is to make difficult domestic yuletide obligations tolerable; it will make one's "sugar levels rise and (add) the bitter sweet flavors of coffee, almonds and chocolate ... (with) a sour cherry on top."

NABC Eastern Front

New Albanian Brewing Company

New Albany IN

Say what? Russian (Post-War) Imperial Pilsner

Bitterness: 80 IBUs

Alcohol by volume: 8%

www.newalbanian.com

Gravity Head Twist: NABC's Eastern Front is an Imperial Pilsner, but

enough of that. The most famous Soviet female sniper in WWII was Lyudmila Pavlichenko, a student who volunteered for service following the Nazi invasion of the USSR, and refused to serve as a nurse. Rather, her most obvious aptitude came apparent when she was armed with a rifle. Eventually, Pavlichenko recorded 309 certified kills, and such was her fame that in far-off America, folk singer Woody Guthrie took notice. After all, Guthrie knew a fascist-killer when he saw one.

Miss Pavlichenko's well known to fame;

Russia's your country, fighting is your game;

The whole world will love her for a long time to come,

For more than three hundred Nazis fell by your gun.

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 Bygoner Series, brewed to celebrate NABC's 25th company anniversary in 2012.

Shmaltz He'brew Jewbelation Reborn (2013)

Shmaltz Brewing Company

Clifton Park NY

Say what? American Strong Amok Ale

Malts: 2-Row, Vienna, Munich, Spelt, Rye, Wheat, Einkorn, Emmer, Chocolate, Crystal Rye, Dark Crystal, Roasted Barley, Roasted Wheat, Flaked Oats, Caramunich 40, Carapilsner and Kiln Amber

Hops: Warrior, Columbus, Apollo,

Palisade, Golding, Tettnang, Ahtanum, Cascade, Czech Saaz, Centennial, Chinook, Santiam, Simcoe, Summit, Amarillo, Citra and Crystal

Alcohol by volume: 17%

www.shmaltzbrewing.com

Gravity Head Twist: When Jewbelation Reborn was released in 2013, Thanksgiving and Chanukkah overlapped for the first time since 1888, and the two holidays will not coincide again for 79,000 years. A more prosaic reason for the beer's "reborn" tag was to celebrate the opening of Shmaltz's very own brewery in upstate New York following its long life as a contract brew.

Stone Double Bastard Ale (2011)

Stone Double Bastard Ale (2013)

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. 2 or 4 years in ... what now?



**Gravity Head t-shirts are available.
Ask your server for details.**

2nd Annual Gravity Head Hangover Hoedown at Bank Street Brewhouse on Sunday, March 1

12 noon to 9:00 p.m.

415 Bank Street in downtown New Albany

Prior to 2014, the cultural phenomenon known as Gravity Head was restricted to NABC's Pizzeria & Public House, but last year the fest was expanded to Sunday with a slot at Bank Street Brewhouse, with brunch and guest taps.

It's a way of gently descending to reentry and the rigors of the workaday world following Gravity Head's opening weekend revelry. Here is the Hangover Hoedown prospectus:

The Six Guest Beers of the Zeitgeist (sidebar)

V-Grits Pop Up Kitchen: "Are you ready for Louisville's new stick-to-yo-ribs, hearty, healthy, soul-food-with-a-soul, southern-style, vegan food truck?" V-Grits will be cooking in the BSB kitchen for the day.

BSB's Build Your Own Bloody Mary Bar: An institution, returning for a one-time cameo appearance.

NABC Oaktimus Bombers: We'll be debuting Oaktimus in 22-ounce "bomber" bottles for carry-out sales. Oaktimus is oak-aged Hoptimus Imperial IPA: "Full-bodied, with aggressive hops and noteworthy bitterness, and with oak adding an element of woody vanilla."

NABC's customary beer lineup: Our many beers of proven merit, available for Sunday carry-out in growlers and bombers.

Uplands Peak Sanctuary Consciousness: It's an animal sanctuary located on a farm in Salem, Indiana, where rescued farm animals live out their lives with love and respect. Some of the fine folks connected with Uplands Peak are helping with BSB's hoedown logistics on March 1, including the link to V-Grits (below), musical performances (TBA) and lots of education about what Uplands Peak does and why it matters. We thank them, and a portion of the proceeds from beer sales will be donated to the sanctuary.

The Six Guest Beers of the Zeitgeist

As curated by the estimable Josh Hambright, our Indianapolis-based friend, comrade, beer salesperson extraordinaire (Starlight) and former (Flat12) and future (Central State Brewing) brewer, these are craft beers of varying potency that offer a tasty glimpse into the creative brewing process in contemporary America.

18th Street/CSB Collab Garce Salée 6.9%
Indiana ... French Saison with Himalayan sea salt.

18th Street "To Be Announced"
Josh vows a road trip to Gary if necessary to make the selection. Stay tuned.

Against the Grain Brett Offensive 7%
Kentucky ... Brett-finished Smoked Ale with apricots.

Evil Twin Turkish Delight 6%
New York via South Carolina ... Brown Ale with coffee and green cardamom.

North Peak Humongous Midwest Red 9.6%
Michigan ... Imperial Red Ale.

Prairie Funky Gold Amarillo 7.5%
Oklahoma ... A dry-hopped Sour/Wild Ale.

BREWED & BOTTLED BY THE NEW ALBANIAN BANK STREET BREWERY, NEW ALBANY, IN
GOVERNMENT WARNING: (1) ACCORDING TO (2) CAUTION: BEER DRINKING
ALCOHOLIC BEVERAGES DRINKING PREGNANCY BECAUSE (3) BECAUSE (4) BECAUSE
ALCOHOLIC BEVERAGES DRINKING PREGNANCY BECAUSE (5) BECAUSE (6) BECAUSE
ALCOHOLIC BEVERAGES DRINKING PREGNANCY BECAUSE (7) BECAUSE (8) BECAUSE
ALCOHOLIC BEVERAGES DRINKING PREGNANCY BECAUSE (9) BECAUSE (10) BECAUSE
CAUSE HEALTH PROBLEMS. 1 PT 6 FL OZ 22 FL OZ 650 ML ALE

THE NEW ALBANIAN BREWING COMPANY

AGED IN STERNER STUFF

OAKTIMUS
OAK AGED IMPERIAL IPA

Got wood? If it's oak, and if the lathe being turned is in the trustworthy flats of Hoptimus, then we know there is more than one way for the blatantly unrepentant to ensure that meek palates will not inherit the earth: "I think that I shall never see/A poem lovely as Oaktimus" ... and we heartily agree.

www.newalbanian.com

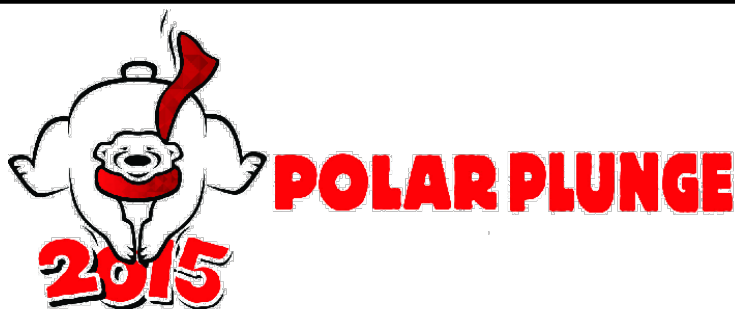
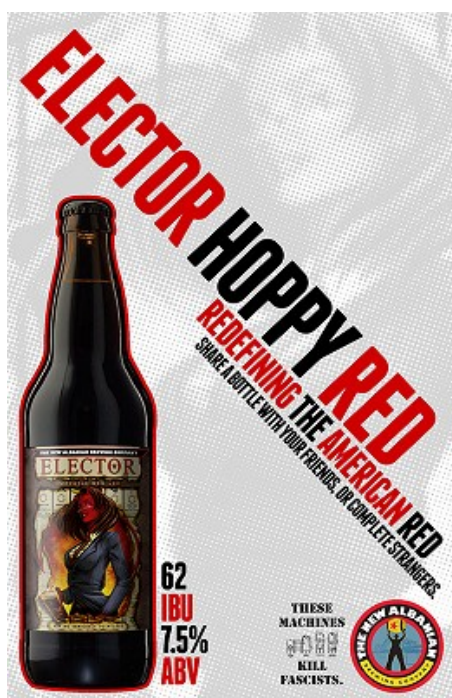
Malts: Special Pale
Hops: Four additions of Nugget, one late addition of Cascade, dry-hopped with Cascade
Yeast: House Ale
O.G.: 22.6 degrees plato
IBU: 100

Release is
March 1, 2015
at BSB

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!"



- ♦ Enjoy Gravity Head 2015
- ♦ 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 27 let Matt Nash provide your ride home in exchange for a donation to the Special Olympics and Polar Plunge 2015, 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 27th, with all donations going to the Special Olympics.

Inquire at the Public House on opening night.

HARD CORE GORE DAY IS MARCH 21, 2015.

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."





At Bank Street Brewhouse

TACO PUNK

EVERY THURS-SAT
STARTING AT 5PM



Gravity Head 2015: Quick beer reference list by BJCP style category

00. AGAINST THE GRAIN – STYLE UNTO ITSELF

Against the Grain/De Molen Bo & Luke 13%
 Against the Grain/Beer Engine
 Brettish Bulldog 8.2%
 Against the Grain HAmom HAmarth 12.5%
 Against the Grain
 Kentucky Ryed Chiquen 8.2%
 Against the Grain London Balling 12.5%
 Against the Grain/Country Boy
 Saladbarity 8.1%
 Against the Grain
 Solipsistic Narcissistic Braggot 9.6%
 Against the Grain/Marz/Takeshi
 Takeshi Umami Imperial Stout 12.5%

5E. EISBOCK (page 5)

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

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

NABC/Bloomington Brewing
 Feastiality (2014) 9.2%

12C. BALTIC PORTER (page 5)

NABC Solidarity (2014) 8%

13F. RUSSIAN IMPERIAL STOUT (pages 5–6)

De Molen He! & Verdoemenis 10%
 Flat12 Pinko! 10.9%
 Founders Imperial Stout (2013) 10.5%
 Sierra Nevada Narwhal 10.2%
 Stone Imperial Russian Stout (2014) 10.8%
 Struise Black Albert 13%
 Three Floyds Blot Out the Sun 10.4%
 Upland Teddy Bear Kisses (2013) 10.2%

16E. BELGIAN SPECIALTY ALE (page 6)

NABC Hard Core Gore (2014) 9.5%

18E. BELGIAN DARK STRONG ALE (page 6)

Bloomington Brewing Ol' Floyd's (2014) 8.7%

19B. ENGLISH BARLEYWINE (page 6)

Heavy Seas Mutiny Fleet
 Below Decks (2012) 10%
 J.W. Lee's 25th Anniversary
 Vintage Harvest Ale (2011) 11.5%

19C. AMERICAN BARLEYWINE (page 7)

Dogfish Head Olde School 13–16%
 Great Divide Old Ruffian (2011) 10.2%
 NABC Jaxon (2011) 11%
 Rogue XS Old Crustacean (2013) 11%
 Sierra Nevada Bigfoot (2010) 9.6%
 Smuttynose
 Barleywine Style Ale (2013) 10.6%

21A. SPICE, HERB, OR VEGETABLE BEER (pages 7–8)

Founders Breakfast Stout 8.3%
 Mikkeller Beer Geek Brunch Weasel 10.9%
 Rivertown Death 11.7%

22C. WOOD-AGED BEER (pages 8–10)

Bloomington Brewing
 Barrel-Aged Ol' Floyd's (2014) 8.7%
 Dogfish Head Burton Baton 10%
 Dogfish Head Palo Santo Marron 12%
 Flat12 Big Black Snow Dog 9.2%
 Flat12 Brandy Slumber 11.5%
 Flat12 Massive Barrel Retaliation 8.4%
 Flat12 Rum Gordo 10.8%
 Flat12 Rye Barrel Pinko! 11.3%
 Flat12 Tequila Grande 9%
 Flat12 Wine Barrel Winter Cycle 10%
 Founders Backwoods Bastard 10.2%
 Founders
 KBS (Kentucky Breakfast Stout) 11.2%
 Great Divide Espresso Oak Aged Yeti 9.5%
 Heavy Seas Mutiny Fleet
 Bourbon Barrel Aged Below Decks (2012) 10%
 Heavy Seas Uncharted Waters Big DIPA 10.5%
 Hobbybrouwerij Het Nest Dead Man's Hand 10%
 Left Hand Oak Aged Widdershins 10.7%
 NABC Coy & Vance 12%
 NABC Oaktimus 10.7%
 NABC ThunderFoot 12%
 North Coast
 XVII Barrel Aged Old Rasputin (nitro) 12.1%
 Struise Pannepot Reserva (2010) 10%
 Struise Rio Reserva (2008) 11%
 Struise St. Amatus – Oostvleteren 12 10.5%

23. SPECIALTY BEER (pages 10–11)

10 Barrel/Bluejacket/Stone Suede (2013) 9.6%
 BBC Chocolate Love 8.3%
 Evil Twin Imperial Biscotti Break Natale –
 Pretty Please with a Cherry on Top 11.5%
 NABC Eastern Front 8%
 NABC Stumble Bus 11.2%
 Shmaltz He'brew
 Jewbelation Reborn (2013) 17%
 Stone Double Bastard Ale (2011) 10%
 Stone Double Bastard Ale (2013) 10%



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. Thanks.