

IPAs with Southern Hemisphere Hops

100+  
Expert Beer Reviews



# ALL ABOUT BEEER

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# 2016

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THE  
LEGACY OF  
*Anchor  
Steam*  
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Real Ale  
Brewing Co.  
**Real Heavy**



“Beautifully balanced with enough hop bitterness to orchestrate real satisfaction.”  
—Charlie Papazian

3 Sheeps  
Brewing Co.  
**Paid Time Off**



“Warning: You may like this more than you expected to.”  
—Charlie Papazian

**STYLE:** SCOTCH ALE  
**ABV:** 9.3%

Real Ale's Scotch ale picked up a bronze medal at the 2015 Great American Beer Festival.

**FINKEL:** Good riddance to “light” beer. Here’s to heavy, Real Heavy, real strong and real tasty. Light brown with a healthy head, though on the sweet side. The fruitiness is mitigated with a heavy hand of hops for balance. An ideal chaser for single-malt whiskey (it is Scotch ale, after all). We found it a great complement to a variety of foods including fresh stone fruit, pecans, farmhouse cheese, black olive focaccia and bittersweet chocolate.

**PAPAZIAN:** Fruity, malty aroma enhanced with a nose-warming sensation. All hail inhaling. Rich, sweet malt flavors dominate in this full-bodied ale. Beautifully balanced with enough hop bitterness to orchestrate real satisfaction. Alcohol warmth continues to do its thing while sipping and contemplating this uncommonly complex beer. It’s one that reaches out to be matched with dinner, and a beer to carry on with after dinner. Inspires creativity and offers new perspectives on the stars, the moon and the space between—enjoy one and see what I mean.

**IMPERIAL WHEAT ALE W/ COCOA NIBS, COCONUT, & WALNUTS**  
**ABV:** 10%

Described as a “10% liquid candy bar,” it incorporates toasted coconut and cocoa nibs into a base beer that uses black wheat and walnuts.

**FINKEL:** Who can argue with Paid Time Off, from the floral complex nose to the incredible deep chocolate color capped by a vigorous cappuccino head? This creative concept (imperial wheat ale infused with coconut, cocoa nibs and walnuts) is even better than it sounds. An authentic winter warmer, it is rich and luxurious with a luscious velvet mouthfeel and warming aftertaste. Recommended with pretzel pudding infused with what else but chocolate nibs, coconut and walnuts, and topped with whipped cream infused with Paid Time Off.

**PAPAZIAN:** Fresh cocoa aroma and flavor off the starting line. Yep—black is the new black. Complex combination of vanillalike cocoa, background of coconut, dryness of walnuts. This has medium-full body, yet offers a clean finish tending to wonderfully confusing dryness. Go figure. Totally warming, as the alcohol trickles into my bloodstream. A sense of deep satisfaction overtakes me. Warning: You may like this more than you expected to even if you’re on the clock, which I currently am. A great finish, paid or unpaid.

**BREWED IN:** BLANCO, TEXAS  
**WHERE TO FIND THIS BEER:** TX

**BREWED IN:** SHEBOYGAN, WISCONSIN  
**WHERE TO FIND THIS BEER:** IL, MN, WI



**Charlie Papazian** is the author of the *New Complete Joy of Homebrewing*, founder of the Great American Beer Festival and national beer examiner at examiner.com. Papazian is a leading voice in beer and brewing.