

PORTER

Porter was the most popular style of beer in the mid-19th century. The beer itself varied broadly between brewers ranging from light brown to dark brown/black. Carillon Brewing Co.'s Porter is a deep brown/black with ruby highlights. It has a toasted malt aroma punctuated with hints of coffee, dark chocolate, and fruity esters that are a result of the British style beer yeast used for fermentation. The flavor has moderate level of roasted character, complemented by hints of toasted bread or biscuit, coffee, and hint of acidity from the black malts used. It has a medium light to medium body versus the more robust full bodied modern porters. It has a low to moderate hop bitterness.

CORIANDER ALE

Coriander Ale is the embodiment of Carillon Brewing Co.'s mission, to re-create as close as possible historic ale from the mid-19th century. The original recipe for this beer was found in a manual of recipes for the newly married. Coming from a time when brewing was transitioning from cottage industry to industrial this beer is an important step in the evolution of brewing. Coriander Ale is yellow to yellow gold in appearance. Its aroma is moderately spicy with moderate fruitiness from the coriander seed used in its creation. This is a light bodied beer whose flavor is surprisingly complex. Fruity esters from the British Ale yeast are married to the citrus notes of the coriander and there is a lingering impression of heat from the chili peppers that were called for in the original recipe. There is also a soft well-rounded malt character that often presents itself as honey. Coriander Ale has a moderate hop bitterness.

IRISH RED

Irish Red Ale has a somewhat questionable history. The original example being brewed by Lett's in Ireland c. 1864 and based on a vague and non-descript mention of a red ale in Ireland's long ago past. Carillon Brewing Co.'s version is an easy drinking ale, versus a lager as most modern versions are, that is characterized by malt forward flavor with a caramel/toffee sweetness. The beer is an amber red/brown due to the use of lightly kilned and crystal malt which also contribute to the sweet flavor and bready aroma. Irish Red is a fairly neutral beer on the palate but will finish with a slight buttery/butterscotch note often coupled with malted barley. It has a low to moderate-low hop character.

PALE RYE ALE

Pale Rye Ale is Carillon Brewing Co.'s most hop forward beer. Not an IPA by today's standards, this beer still presents with a balanced flavor and a distinct hop aroma that varies depending on where the hops were grown. Aromatically the hops are the centerpiece displaying spicy, floral, and citrus notes. The beer is straw colored and dry. The flavor profile presents as a complex, yet complimentary, combination of spicy notes from the high percentage of rye in the grist coupled with the subtle notes of citrus, pine, and spice from the Chinook hops used in making this beer. The hop bitterness is moderate-high to high.

BERLINER WEISS

Berliner Weiss is one of the many traditional sours of the European continent. It was a specialty beer found in the Berlin region of modern-day Germany. This one-time popular brew was a favorite of Napoleon's troops when they campaigned through the region, but by the mid-19th century the style had fallen out of favor. Like Roggenbier Berliner was on the verge of becoming an extinct style until American craft brewers revived it. Berliner is a pale, refreshing, low alcohol, tart wheat beer. The beer is highly effervescent with a dominant sour character to the aroma. Carillon Brewing Co.'s version is made using a spontaneously occurring mixed culture that now lives in the fermenter. As a result, depending on the time off year and fermentation conditions, various levels of fruity notes, flowery or herbals aromas, and funky Brettanomyces (wild yeast) character may present themselves on the nose. Berliner has a light body with high levels of carbonation. It is dry and crisp with a lactic acidity that can range from subdued to quite prominent. There is no hop character in Berliner.

GINGER PALE ALE

Carillon Brewing Co.'s Ginger Pale Ale is illustrative the practice of using beer as a health tonic that permeated brewing from its earliest incarnations all the way through to the 20th century. The base beer is a traditional mid-19th century English Pale Ale but with fresh ginger, honey, and a moderate dose of hops added. Ginger has always been associated with good gut health, honey was believed from the time of Ancient Egypt to have healing properties, and hops have always been purported to be calming. Ginger Pale Ale is a deep golden color as a result of the honey used in its brewing. Aromatically floral and spice notes present themselves with underlying hints of the hops used. Despite being a dry beer Ginger Pale Ale has a deceptively sweet character that balances the strong ginger spiciness with the hops playing a supporting role. GPA has a moderate hop bitterness and light to medium-light body.

"BEET" OF MY HEART

February Special Ale

This is Carillon Brewing Co.'s ode to lovers in the month of February. The Beet Ale is a unique beer that once again calls to beer's necessity as a staple food product in the past. The beer does not fall into any definitive style as it uses barley, wheat, rye, and beets. Like the Squash Ale this beer invokes the importance of doing whatever it would take to complete a brew. Fermented on German Wheat Yeast the aroma has a moderate to strong phenolic character with notes of clove, banana, and bubblegum. Banana and clove show up in a more subdued form in the flavor of the beer. They are balanced by the bready flavors of the wheat, sweet malt notes from the barley, and complimented by the spicy character of the rye. The beets contribute an underlying earthy character to the flavor and are responsible for the beer's red to hot pink color. This is a moderate to full bodied beer with a moderate herbal spicy hop character.

ROGGENBIER

Octoberfest Seasonal

Carillon Brewing Co.'s Ginger Pale Ale is illustrative the practice of using beer as a health tonic that permeated brewing from its earliest incarnations all the way through to the 20th century. The base beer is a traditional mid-19th century English Pale Ale but with fresh ginger, honey, and a moderate dose of hops added. Ginger has always been associated with good gut health, honey was believed from the time of Ancient Egypt to have healing properties, and hops have always been purported to be calming. Ginger Pale Ale is a deep golden color as a result of the honey used in its brewing. Aromatically floral and spice notes present themselves with underlying hints of the hops used. Despite being a dry beer Ginger Pale Ale has a deceptively sweet character that balances the strong ginger spiciness with the hops playing a supporting role. GPA has a moderate hop bitterness and light to medium-light body.

SQUASH ALE

Fall Seasonal

Carillon Brewing Co.'s Squash Ale is like the Ginger Pale Ale in that it has been created to give the drinker an impression of what beer was like in the mid-19th century. Often, before reliable long-distance transportation was established, brewers had to look elsewhere for the fermentable ingredients to create or finish a brew. Any starchy vegetable could be used, George Washington famously had a pumpkin beer recipe. Drawing inspiration from that Carillon Brewing Co. has partnered with Little Miami farms to create a squash beer using 40 lbs. of wood fire oven roasted butternut squash. Copper to Copper brown in color this beer has a moderate to moderate-full mouthfeel. The aroma carries faint notes of the squash, brown sugar, and cinnamon. The flavor is a subtle and soft mix of squash, cinnamon, and hint of molasses from the brown sugar used in the beer, a touch of alcohol heat, all backed by a firm malt base. Hop bitterness is low.

SPICED DUNKLELWEIZEN

— Winter Seasonal —

Dunkelweizen (or Dunkle Weiss) is a traditional German wheat beer that is highly effervescent, refreshing, and has a medium body and light dry finish that encourages drinking. The beer is a copper to dark red brown in appearance and characterized by a thick mousse like head that is off-white in color. Aromatically notes of fruit with hints of clove and bubblegum are balanced against the scent of bread and caramel from the malts. Hop aroma is low and is of a floral or herbal character on the nose and presents a similar herbal or spicy note in the flavor. Banana and clove are again apparent in the flavor of the beer, accentuated by a slight note of bubblegum. These are complimentary to the richer caramel, bread, and toast flavors derived from the malts. Carillon Brewing Co.'s take on this style is a winter seasonal that has been lightly spiced with ginger root, Ceylon cinnamon, and star anise.

SPRUCE ALE

— Christmas Seasonal —

Spruce beers have long history in North America. George Washington had a recipe for this drink and provided to his soldiers when they wintered at Valley Forge. Traditionally, this beer was produced from fermented molasses and spruce tips and as a result was high in Vitamin C. It was brewed in the spring and consumed in the winter to prevent scurvy. Carillon Brewing Co.'s version once again invokes the idea of what these beers may have tasted like by using molasses and six pounds of spruce tips. The base beer is an English Barleywine that has a complex multi-layered flavor with dried - or dark - fruit flavors, intricate notes of bread, caramel, and toffee from the malt, a light to moderate bitterness from the molasses, and pleasant warming from the high alcohol content. The spruce is present aromatically as a moderate evergreen note that increases in intensity as the drink warms. The beer is dry with a medium body notable by a moderate resinous character derived from the spruce. There is little to no hop character, but a firm bitterness derived from both the spruce and molasses serve to round the beer out.

All Carillon Brewing Co. Beer is Subject to Availability

*Want to take some home?
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