

Brooklyn Lager

flavorful beer, smooth, refreshing and very versatile with food. Dry-hopping is largely a British technique, which we've used in a Viennese-style beer to create an American original.

Style: American Amber Lager

Malts: American Two-row Malts

Hops: Hallertauer Mittelfrueh, Vanguard and Cascade

Alcohol by Volume: 5.2%

IBUs: 33

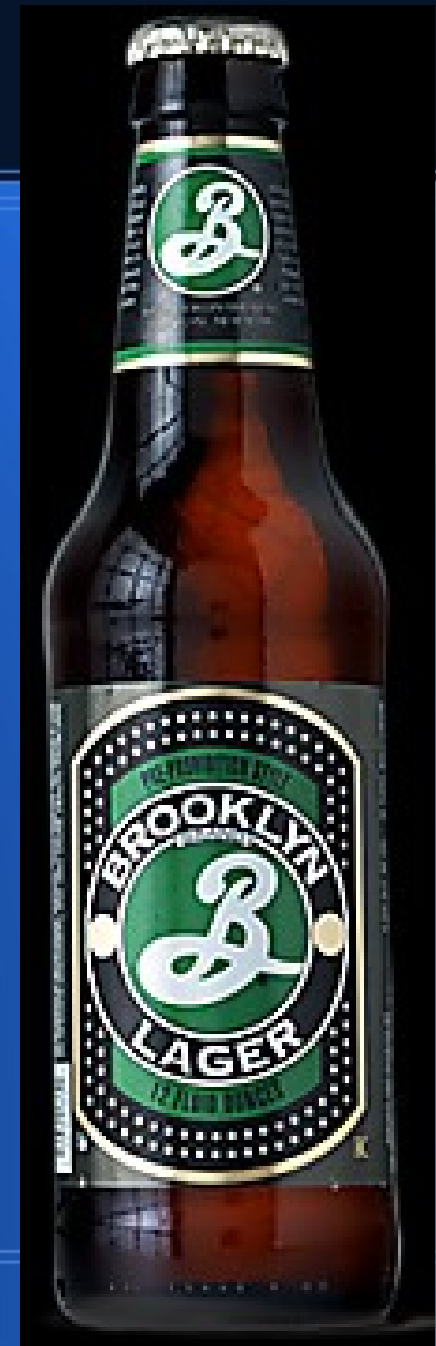
Original Gravity: 13° Plato

Calories: 170

Food Pairings: From the most modest picnics to the country's finest restaurants, Brooklyn Lager is enjoyed with everything from salads to steaks. Brooklyn Lager is at home with pizza, burgers, Mexican food, roast chicken, barbecue, fried fish, pork and Chinese dishes. For cheese, go with manchego, farmhouse cheddar and mild Gruyere.

Availability: Year-round

Format: 15.5 gal kegs; 5.2 gal kegs; 24/12oz bottles



Brooklyn Brown Ale

A blend of six malts, some of them roasted, give this beer its deep russet-brown color and complex malt flavor, fruity, smooth and rich, with a caramel, chocolate and coffee background. Generous late hopping brings forward a nice hop aroma to complete the picture

Style: American Brown Ale

Malts: British Two-row Malts, Belgian Aromatic Malts, American Roasted Malts

Hops: Willamette, American Fuggle, Cascade

Alcohol by Volume: 5.6%

IBUs: 30

Original Gravity: 15.5° Plato

Calories: 190

Food Pairings: Brooklyn Brown Ale is particularly good with steaks, burgers, stews and barbecue, where it can put its caramel flavors to work with the caramelized flavors in the meat. It's also excellent with venison, ham and roasted pork, which engage the depth of malt character. Well-aged cheddar and sheep's milk cheese will pair up nicely.

Availability: Year-round

Format: 15.5 gal kegs; 5.2 gal kegs; 24/12oz bottles



Brooklyn East IPA

a deep golden beer brewed from British malt and a blend of hops featuring the choice East Kent Golding variety. It is traditionally dry-hopped for a bright aroma of hops, lemongrass, pine and citrus fruit, and has a robust bitterness, a warming malt palate and a clean hoppy finish

Style: India Pale Ale

Malts: British Pale Ale Malts from East Anglia.

Hops: East Kent Golding, Willamette, Northdown, Centennial.

Alcohol by Volume: 6.9%

IBUs: 47

Original Gravity: 17° Plato

Calories: 200

Food Pairings: Spicy foods, especially Thai, Indian, Vietnamese, Malaysian, Szcheuan and Mexican dishes. EIPA is also great with crab cakes and salmon. If you're going the cheese route, try it with a good aged cheddar.

Availability: Year-round

Format: 15.5 gal kegs; 5.2 gal kegs; 24/12oz bottles



Brooklyn Pennant Ale

Brooklyn Pennant Ale is brewed from Scottish Maris Otter malt, which is justly prized for its toasty, biscuity flavor and the round smoothness it imparts to beer. Our house ale yeast brings out an appetizing fruitiness and ferments to a dry finish

Style: English-style Pale Ale

Malts: Scottish Floor-malted Maris Otter Malt, Belgian Aromatic malt, British Crystal Malt from East Anglia

Hops: Hallertauer Perle, Willamette, American Fuggle, Cascade

Alcohol by Volume: 5.0%

IBUs: 24

Original Gravity: 12.5° Plato

Calories: 180

Food Pairings: Brooklyn Pennant Ale is great with pizza, roasted and grilled meats, burgers, barbecue, robust fish, shellfish, falafel, crab cakes, and spicy food. Caramel malts lend it the ability to work nicely with steaks, but just as well with grilled vegetables. For cheese, pair up with Stilton and Gorgonzola Dolce.

Availability: Year-round

Format: 15.5 gal kegs; 5.2 gal kegs; 24/12oz bottles



Brooklyn Black Chocolate Stout

a luscious deep dark chocolate flavor through a blend of specially roasted malts. We brew it every year for the winter season. It is delicious when newly bottled, but also ages beautifully for years.

Style: Imperial Stout

Malts: American two-row pale malt, caramel malt, malted wheat and a blend of American roasted malts and barleys

Hops: Willamette and American Fuggle

Alcohol by Volume: 10.0%

IBUs: 51

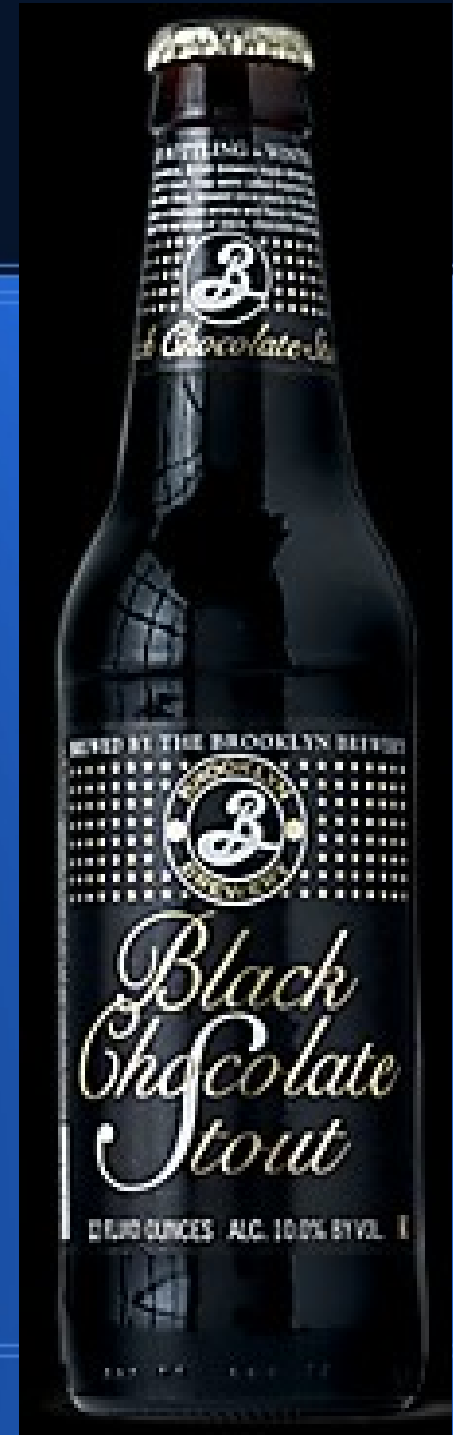
Original Gravity: 21.7° Plato

Calories: 320

Food Pairings: Served in a snifter glass, Brooklyn Black Chocolate Stout is excellent with chocolate desserts, cheesecake, fruit tarts, and ice cream. It is also a very good accompaniment to strong cheeses, such as Stilton.

Availability: October-March

Format: 15.5 gal kegs; 5.2-gal kegs; 24/12oz bottles; 4-pack



Brooklyn Winter Ale

Rich Scottish malts bring deep bready flavors to a beer with a full copper color, a round, smooth palate, and brisk hopping that pulls the sweet malts into balance.

Style: Scottish-style Ale

Malts: Scottish Floor-malted Maris Otter, English crystal malts, Belgian Aromatic malt, American roasted malts, American oats

Hops: Willamette

Alcohol by Volume: 6.0%

IBUs: 25

Original Gravity: 16.5° Plato

Calories: 205

Food Pairings: Brooklyn Winter Ale is great with robust winter foods such as stews, steaks, lamb, game, duck, pork, barbecue, and it's a very nice match for a wide variety of fine cheeses, particularly farmhouse cheddar and sheep's milk cheese. And should you decide to enjoy a cigar in your favorite armchair in front of the fireplace, this beer will play along very nicely.

Availability: November-March

Format: 15.5 gal kegs; 5.2 gal kegs; 24/12oz bottles



Brooklyn Monster Barleywine Ale

Brooklyn Monster Ale is a classic barley wine, a style of ale originally brewed by the butlers to the English and American aristocracy. It is brewed from three mashes of heirloom British malt and spiced with aromatic American Willamette, Cascade and Fuggle hops. After four months of aging, it has a magnificent burnished copper color, an aroma redolent of sherry, citrusy hops and fruit

Style: Barley Wine

Malts: Scottish floor-malted Maris Otter malt, British pale ale and Crystal malts from East Anglia.

Hops: Willamette, Cascade, American Fuggle.

Alcohol by Volume: 10.3%

IBUs: 47

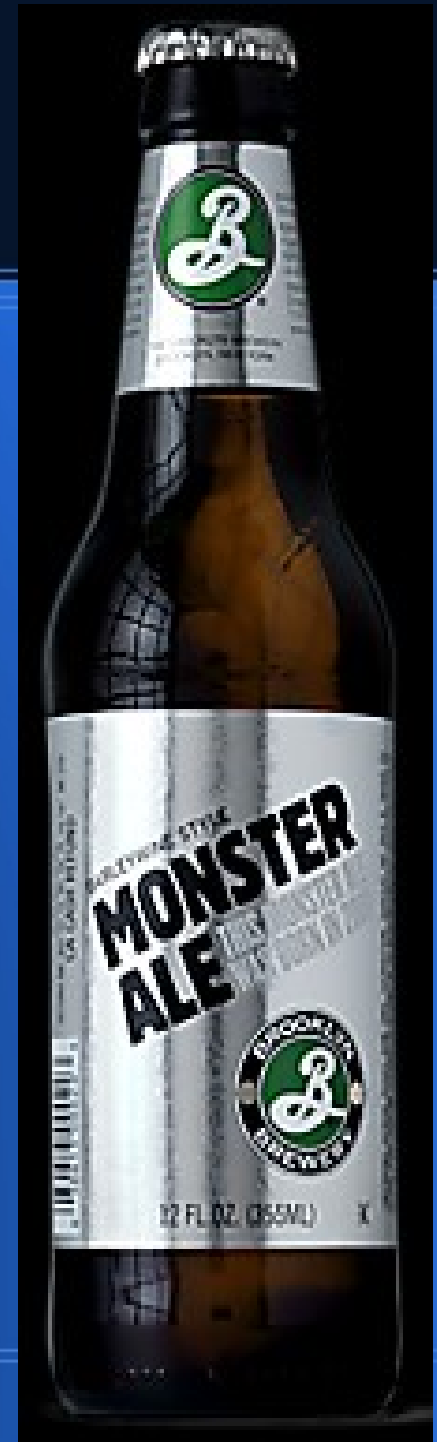
Original Gravity: 24.5° Plato

Calories: 305

Food Pairings: Brooklyn Monster Ale is a fine accompaniment to a variety of cheeses (especially Gruyere and Stilton), ice cream, flourless cakes, crème brulee and good cigars.

Availability: November-February

Format: 5.2-gal kegs; 24/12oz bottles; 4-packs



Brooklyn Summer Ale

We brew our Brooklyn Summer Ale from premium English barley malt, which gives this light-bodied golden beer a fresh bready flavor. German and American hops lend a light crisp bitterness and a citrus/floral aroma, resulting in a beer with a very sunny disposition.

Style: Pale Ale

Malts: Two row British malts

Hops: German Perle and American Cascade, Fuggle and Amarillo

Alcohol by Volume: 5.0%

IBUs: 18

Original Gravity: 11° Plato

Calories: 150

Food Pairings: Excellent with salads, seafood, quiches, lightly spicy dishes, cheddar and feta. It's also great at brunch.

Availability: March-July

Format: 15.5 gal kegs; 5.2 gal kegs; 24/12oz bottle



Brooklyn Oktoberfest

Brewed from the finest German malt and hops, Brooklyn Oktoberfest is true to the original style, fullbodied and malty, with a bready aroma and light, brisk hop bitterness.

Style: Märzen/Oktoberfest

Malts: Bavarian Heirloom Munich and Pilsner Malts (malted specially for us in Bamberg)

Hops: Hallertauer Perle, Hallertauer Mittelfrueh

Alcohol by Volume: 5.5%

IBUs: 25

Original Gravity: 13.7° Plato

Calories: 175

Food Pairings: Brooklyn Oktoberfest is especially great with sausages, chicken, steaks, pork chops, cold cuts, burgers and roasted meats.

Availability: August-October

Format: 15.5 gal kegs; 5.2-gal kegs; 24/12oz. bottles



Brooklyn Post Road Pumpkin Ale

Hundreds of pounds of pumpkins are blended into the mash of each batch, creating a beer with an orange amber color, warm pumpkin aroma, biscuity malt center, and crisp finish

Style: Genuine Pumpkin Ale

Malts: American Two-row malt, British Crystal Malt, Belgian Biscuit and Aromatic Malts

Additions: Dickinson pumpkins, and nutmeg

Hops: Willamette and American Fuggle

Alcohol by Volume: 5.0%

IBUs: 24

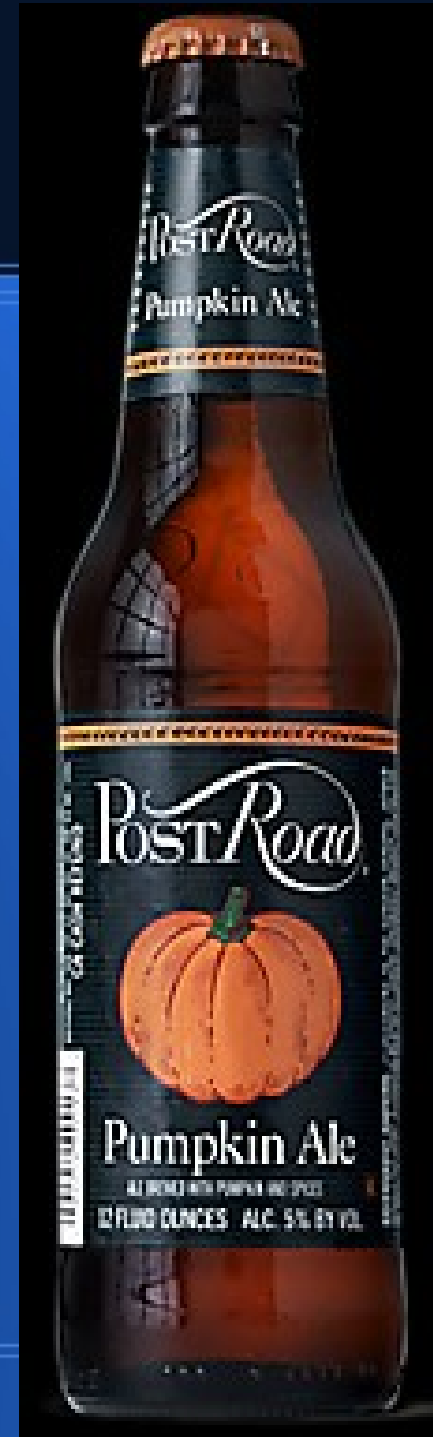
Original Gravity: 13.5° Plato

Calories: 165

Food Pairings: The perfect beer for holiday dining, roasted ham and turkey, root vegetables, macaroni and cheese, Thanksgiving dinner.

Availability: August-November

Format: 15.5 gal kegs; 5.2 gal kegs; 24/12oz bottles



Brooklyn Local 1

Behind the full golden color you'll find an alluring aroma, a dynamic complex of flavors, Belgian flair, Brooklyn fortitude and a dusting of our special yeast. To create this beer, we use the old technique of 100% bottle re-fermentation

Style: Belgian-inspired Strong Golden Ale

Malts: Two-row pilsner malt, Bamberg, Germany plus First-pressing Demerara Cane sugar, Mauritius

Hops: German Hallertauer Perle, Styrian Golding

Yeast: Our special Belgian strain

Alcohol by Volume: 9.0%

IBUs: 26

Original Gravity: 18.5° Plato

Calories: 243 (per 12oz)

Food Pairings: This elegant ale fits nicely with seafood pastas, salmon, shrimp and ham. Thai food is a great match too. Triple crème cheeses love this beer, too.

Availability: Year-round

Format: 750ml cork-finished bottles



Brooklyn Local 2

European malt and hops, Belgian dark sugar, and raw wildflower honey from a New York family farm to create Brooklyn Local 2. Our special Belgian yeast adds hints of spice to the dark fruit, caramel, and chocolate flavors. After 100% bottle re-fermentation

Style: Belgian-inspired Dark Abbey Ale

Malts: German Pilsner Malt, English Chocolate Malt

Additions: NY State Raw Wildflower Honey, Belgian dark candi sugar, sweet orange peel

Hops: Perle, Aurora, East Kent Golding

Yeast: Our special Belgian strain (primary); Champagne yeast (secondary)

Alcohol by Volume: 9.0%

IBUs: 21

Original Gravity: 18.5° Plato

Calories: 242 (per 12oz)

Food Pairings: On the meat end of the spectrum try Local 2 with ham, duck and pork. Alternately, this dark ale can go with mushrooms and grilled vegetables. Local 2 also pairs very well with dark chocolate, and washed-rind cheese.

Availability: Year-round

Format: 750ml cork-finished bottle



Brooklyn Sorachi Ace

Brooklyn Sorachi Ace is a classic saison, a cracklingly dry, hoppy unfiltered golden farmhouse ale, but made entirely with now-rare Sorachi Ace hops grown by a single farm in Oregon. We ferment it with our special Belgian ale strain, and then add more Sorachi Ace hops post-fermentation.

Style: Single-hop Farmhouse Saison

Malts: German two-row Pilsner Malt

Additions: Brewer's white sugar

Hops: Oregon-grown Sorachi Ace

Yeast: Our special Belgian strain (primary); Champagne yeast (secondary)

Alcohol by Volume: 7.6%

IBUs: 34

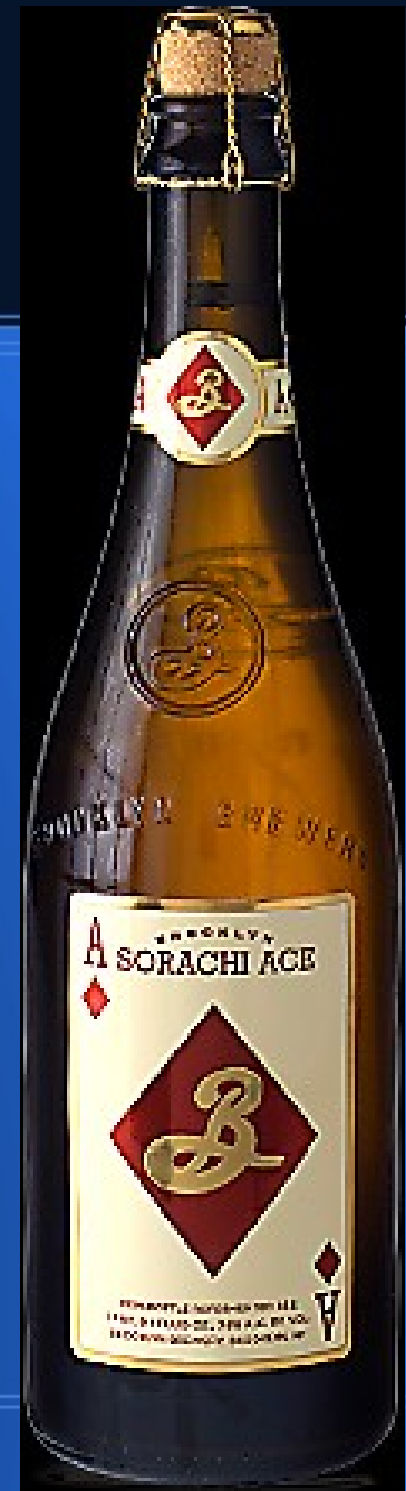
Original Gravity: 15.7° Plato

Calories: 208 (per 12oz)

Food Pairings: Pork buns, fish tacos, shrimp, smoked salmon, sushi, prosciutto, curries, salads, grilled meats and fresh goat cheese.

Availability: Year-round

Format: 750ml cork-finished bottles and, coming soon, draft



Brooklyn Blast

BIG IPA

The varieties are half American, half English: Ahtanum, Simcoe, Willamette, Centennial, Palisade, East Kent Golding, Northdown, Challenger, and Fuggie. Maris Otter and German Pilsner malts bring solidity, balance and beautiful flavors to a golden beer that's ludicrously hoppy, strangely quaffable and oddly compelling.

Style: Big IPA

Malts: Scottish Floor-malted Maris Otter, German Pilsner Malt

Hops: Ahtanum, Simcoe, Willamette, Centennial, Palisade, East Kent Golding, Pilgrim, Challenger, and Fuggie

Alcohol by Volume: 9.0%

IBUs: 53

Original Gravity: 18.8° Plato

Calories: 251 (per 12oz)

Food Pairings: Very spicy foods, especially Thai dishes, fiery Indian vindaloos, Mexican dishes featuring habañoero chilies, and Jamaican jerk chicken.

Availability: Year-round

Format: Draf



Brooklyn Dry Irish Stout

Aside from British pale malts, the beer includes caramel malts, black patent malt, unmalted black barley and a proportion of flaked raw barley, which helps the beer develop a beautiful, thick natural head. The famous East Kent Golding hop lends to the earthy aroma. The beer is neither filtered, nor fined and has a light, brisk carbonation. The blend of grains gives the beer an espresso-like bite, followed by coffee and chocolate flavors. At 4.2% ABV, this is among the lightest beers we make, and one of our favorites. Be sure to serve it with “two fingers” of foam, and enjoy the flavor of Brooklyn Irish Stout

Style: uh...Dry Irish Stout

Malts: Two-row English, black malt, black barley, caramel malt and unmalted barley

Hops: Willamette, Fuggles, Cascade, East Kent Golding

Alcohol by Volume: 4.2%

IBUs: n/a

Original Gravity: n/a

Food Pairings: Corned beef, cabbage, shepard's pie, pots o' gold.

Availability: Very limited, February & March

Format: Draft



Brooklyn The Companion

The Companion, which is brewed in an old style called “wheat wine”, a wheat-based equivalent to barley wine. The floor malts give this beer a juicy malt character of considerable depth, 55% malted wheat gives it a surprising lightness on the palate, while our house ale yeast lends a gentle fruitiness.

Style: Wheat Wine

Malts: Weyermann floor malted Bohemian Pilsner malt, Weyermann floor malted Bohemian Dark malt, Weyermann floor malted Wheat, Weyermann pale wheat malt

Hops: Domestic Willamette, German Perle, and Styrian Goldings hops

Alcohol by Volume: 9.1%

IBUs: n/a

Original Gravity: n/a

Calories: n/a

Food Pairings: Roasted vegetables, lamb stew, a huge book.

Availability: September, 2011 - Present

Format: Draft and very limited release in 750ml bottles. Bottles are only available in The Brooklyn Box Set at The Brooklyn Brewery



Brooklyn Concoction

Invented by bartender Sam Ross at Sasha Petraske's famous NYC cocktail bar Milk & Honey, The Penicillin is an instant classic. It combines peaty Scotch, ginger-infused honey, and lemon juice. It's an improbable blend, but it's delicious, and it's also the inspiration for our next Brewmaster's Reserve beer, The Concoction. The government wouldn't let us call the beer "Penicillin", (or "The Tonic" for that matter) we're afraid

Malts: English Peat Smoked Malt, English Pale Malt, German Pilsner Malt

Additions: Dried Lemon Peel, Minced ginger NYS Wildflower Honey, Organic Lemon Juice from Italy (Sicily)

Hops: Willamette, Cascades, Fuggles, Kent Goldings, Simcoe, Citra Sorachi Ace, Amarillo

Alcohol by Volume: 7.6%

IBUs: n/a

Original Gravity: n/a

Calories: n/a

Food Pairings: Strong cheese, cigars.

Availability: May, 2011 - September, 2011

Format: Draf

