

Bellingham, Seattle brewers team up on Hoppy Red

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20 Days of Beer Week

Wander Brewing; Melvin Brewing, Bellingham

Style: Hoppy Imperial Red

Stats: 8.4% ABV

Available: In four packs of 16-ounce cans at Bothell's The Hop and Hound, Lynnwood's Special Brews, Bellingham's Elizabeth Station, Seattle's Brouwer's Cafe and Bottleworks; on tap at select locations in Bellingham and Seattle.



My thoughts: Over the next three weeks, Bellingham and Seattle beer weeks will rule the land. The idea behind this beer from Bellingham's Wander Brewing and Wyoming's Melvin Brewing is to celebrate those 20 days — 9 days for Bellingham Beer Week and 11 for Seattle Beer Week — with a beer.

The two breweries teamed with a pair of bottleshops, one from Bellingham (Elizabeth Station), another from Seattle (Brouwer's Cafe), to make the beer. The resulting beer is a hoppy imperial red that has a strong hop character with a malt backbone that isn't too sweet. I sensed that it was more of a Melvin beer than Wander, but either way it was delicious. Cheers to 20 days of beer drinking.

I've heard rumors that Melvin Brewing is opening a taproom in Bellingham, and the rumor was confirmed when I purchased the beer at Elizabeth Station. It sounds like sometime this summer the wildly successful and irreverent Wyoming brewery will be opening a location in Bellingham.

From the brewery: Red ale with large hop additions and some special pow-pow. First, we sourced a truckload of Galaxy and newcomer Victoria's Secret hops for finishing additions and dry hopping. We were also able to source some Citra LupuLN2 Hop Powder, an oil rich powder concentrate ideal for late additions and dry hopping. We are jazzed to use it in this beer.

More new releases

Dusk, Spada Farmhouse Brewery: A barrel-fermented sour ale that is aged on blueberries and Italian plums. The sweet and savory flavors of the fruit blend with the tart beer. Available on tap at Trail's End Taphouse, Fred's Rivertown Alehouse and Harry's on Tye.

Mango SMASH Pale and Lakeside Fire, Lake Stevens Brewing: Infused with mango, the Mango SMASH (Single Malt and Single Hop) pale ale is made with Motueka hops from New Zealand, giving the beer hints of mojito, lime and citrus. Lakeside Fire is a blonde with habanero extract. Both beers available on tap at the brewery.

In Plume, Skookum Brewing: A spring IPA brewed with spelt and hopped with Simcoe, Eureka and African Queen hops, giving it aromas of orange blossom and a dry citrus bite. Available on tap at the brewery.

Impedance, Decibel Brewing: Chocolatey porter made with English hops and yeast. Available on tap at the brewery.