



SEPTEMBER 2017

We must begin with an apology that this info sheet on September's installment of the Ghost Whale Beer Club is coming to you somewhat later than we intended. We'll admit, we became a little bit all consumed with To Øl coming to town and taking over the shop for a night. If you made it down you'll know it was a great night, if you didn't well, we included a couple of their fantastic beers here so you can be a part of the excitement.

Brr'Bn '12 - 9.4%

Widmer Brothers, Portland, Oregon, USA.

Despite being from Portland, Widmer Brothers is not some ultra hype new brewery run by awkward bearded 23 year old hipsters (sorry, maybe I've been watching Portlandia recently). Opened in 1884, this brewery is nearly as old as I am. This 2012 vintage bourbon barrel aged American strong ale (amber ale) is a sublime example of a great, understated US brewery.

Hop Hound, 4.7%

Stockholm Brewing Co, Stockholm, Sweden

Who doesn't like a beer with a dog on the label? We picked up a few beers from Stockholm Brewing Co and chose to include this as a great easy drinking pale ale with plenty of natural hoppy citrus flavours to refresh. Enjoy one a warm afternoon if there are any of those left this year.

Thirsty Frontier - 4.5%

To Øl, Copenhagen, Denmark

To Øl can get pretty wild with their beers - see Mr Brown above - but this doesn't mean they lose sight of how to do modern staples. This session IPA is packed with loads of juicy American hops (mosaic, citra, simcoe) and is totally quaffable.

Mr Brown - 9%

To Øl, Copenhagen, Denmark

So to the first of two To Øl bottles included in this month's box. Mr Brown is one of the breweries beers based on Reservoir Dogs and this one is a complex beast of a beer. A double (it is 9%) bock - essentially a strong, malty lager that takes longer to ferment - made with figs, dates, cacao and coffee for good measure. Utter genius/madness.

Moxie - 4.6%

Gipsy Hill, London, UK

Gipsy Hill's last sour - NxSE - was bloody brilliant so we simply couldn't not include this new one from one of our most local breweries. There are NO HOPS in this beer, they've been replaced with 250kg of blackcurrants, grapes and raspberries! This makes for a fantastic sour that allows the fruit to sing.

Spratwaffer - 3.7%

Time & Tide, Kent, UK

Sometimes it's easy to forget to try or re-try beers from closer to home than San Diego. It's so easy to become embroiled in the next new thing or hype machine when really all you need is a damn fine pale ale without the gimmicks. Enter Time & Tide's Spratwaffer. Daft name, not daft beer.

X Mother Kellys - 4.2%

Redchurch, London, UK

Redchurch have been brewing in London for some time and since moving their core operation out to a new site in Essex, focus on their outstanding Urban Farmhouse sours project has increased. Literally every beer I've had from this range has been nothing short of excellent and this tart pale ale collaboration with Mother Kellys stands up to my high expectations.

Last Voyage - 6.7%

Burning Sky / Harvey's, Sussex, UK

Burning Sky are bloody great! Their Belgian IPA was stunning, their Saison's are becoming almost legendary in the UK so it was about time we got you all onto them. This collaboration IPA with Harvey's - a more traditional brewery - is a proper homage to the old school IPA.

Cellar Door - 6.6%

Stillwater, Baltimore, USA

Honestly, the sound of a dry hopped farmhouse wheat ale with sage makes me want to reach for the nearest can of cloudwater for familiar comfort. Which is exactly why we cracked open a can of this a week before sending out this box and we were blown away! Utterly delicious, light & floral. So we simply had to share this epiphany with you.

