

Stillwater Artisanal Ales

Stateside Saison

American Farmhouse Ale

6.8% ABV. Year-round. Bottles, draft.

Brewed & bottled at DOG Brewing - Westminster, MD

Stateside Saison pays homage to old world tradition while celebrating new world innovation. Naturally brewed with the finest European malts & fresh aromatic hops from the United States & New Zealand. It's then fermented using a classic farmhouse ale yeast and bottle conditioned to enhance stability. The outcome is a beer of unique design and exquisite taste, showcasing some of the best attributes of modern-day craft brewing.

Cellar Door

American Farmhouse Ale (wheat ale brewed w/ white sage)

6.6% ABV. Summer seasonal. Bottles, draft.

Brewed & bottled at DOG Brewing Co. - Westminster, MD

Over the ages the term 'cellar door' has numerously been referred to as the most beautiful term in the English language. upon setting out to create the first summer addition to the Stateside line up of ales; the feeling that almost instantly came to me was that of beauty & cleansing. many summer offerings tend to lack the complexity of their bigger, colder season counterparts; so my goal was to craft an ale of extreme balance with a delicate complexity that allows for contemplation while also providing quaffable refreshment. starting with a base of German wheat & pale malts this crisp slightly hazy foundation was then accented with a blend of Sterling & Citra hops providing an intricate blend of herbal grass & tangerine citrus flavors and aroma. to pull this all together and to complete the 'cleansing' aspect of my vision i gently finished the ale off with a touch of white sage, lending a mild earthy spice character to the blend. of course let's not forget our house saison yeast that brought all the elements together leaving a dry yet intricate finish.

Existent

American Farmhouse Ale

7.4% ABV. Year-round. Bottles, draft.

Brewed & bottled at DOG Brewing Co - Westminster, MD

Existent represents the philosophy behind Stillwater Artisanal. We strive to define ourselves through our passion and sincerity while accepting that not all aspects of life are readily explainable. To manifest this ideology we present an ale of intrigue. Deep & dark though deceptively dry, braced by a firm yet smooth bitterness and accented with an earthy hop and mild roast aroma. This is an ale for you to define..

'and if you gaze for long into an abyss, the abyss gazes also into you.' -Nietzsche

Bronze Age

Traditional Belgian Farmhouse Ale

Collaboration with Hof Ten Dormaal.

6% ABV. Limited, brewed once. Bottles, draft.

Brewed & bot. at Brouwerij Hof Ten Dormaal - Tildonk, BEL

A classic Belgian farmhouse ale brewed with estate grown barley & raw spelt. Crafted at one of Belgium's most self sustaining farmhouse breweries.

Holland Oats

Dutch Amber Ale

Collaboration with Emelisse.

6.4% ABV. Limited, brewed once. Bottles, draft.

Brewed & bottled at Bierbrouwerij Emelisse - Kamperland, NLD

A collaboration with one of Holland's best craft breweries. As a nod to Dutch culture and a little sense of humor, we brewed this one with toasted oats & appelstroop.

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About Stillwater Artisanal Ales

"I leave it to the imbiber to decide what style it is."

Brian Strumke is the modern equivalent of the minstrels who crisscrossed Europe during the Middle Ages. He does have a musical background, but these days his preferred instruments are barley and hops.

Strumke is the founder of Stillwater Artisanal Ales, maker of Belgian-inspired beers that defy pigeonholing into specific styles. He calls Baltimore home, but you won't find a storefront with his name stenciled on the window. A self-described "gypsy brewer," he has made beer in seven breweries in three countries over the past year.

Strumke is a self-taught home-brewer who went pro. After six years of brewing 10 gallons at a time, he scaled up to 30-barrel batches. But there's more than one path to the big leagues.

Contract brewing - renting another company's tanks to brew beer - has its risks: Because you can't be at the host brewery 24-7, you must trust a stranger to nursemaid your beer through fermentation and conditioning. On the other hand, Strumke reflects, "I don't have to pay off a \$2 million building loan, so I can take risks, like making a beer with flowers." The closest he comes to having a home base is the DOG Brewing Co. in Westminster, Md., a 45-minute drive from his home. He brews his Stateside series of beers in a 15-barrel brew house there and uses a cramp-inducing manual eight-head bottler to package them in 750-milliliter bottles.

DOG Brewing devotes most of its output to a line of American- and English-style ales for the Pub Dog Pizza & Drafthouse restaurants in Baltimore and Columbia. "It's like a charter fishing boat," brewery president George Humbert says of his relationship with Strumke. "He's the fisherman, and we own the boat."

"He's got an amazing sense of taste and knows just what he wants to do," Humbert said. "I've learned a lot about Belgian beers from him."

Most Beer 101 books peg saison as a specific beer style, but Strumke sees it as more of a concept. "Almost every farmhouse in Belgium had a brewery attached to it. When they weren't farming, they were brewing. And every farm had a different style. They used whatever ingredients they had. If they had a lot of wheat or spelt or oats, they used that. If they had no hops, they used spices."

He views his own beers as "pieces of art; they don't follow style guidelines."

All information taken from a Washington Post article by Greg Kitsock