

Brett Beers

Brux Domesticated Wild Ale

Sierra Nevada & Russian River collaboration

Brewed & bottled at Sierra Nevada - Chico, CA

8.3% ABV. Limited, brewed once. Bottles, draft (very limited).

BRUX is a "domesticated wild ale", or an ale fermented with Belgian yeast, finished by a secondary bottle fermentation with *Brettanomyces bruxellensis*.

Orval

Brassiere d'Orval - BEL

6.9% ABV. Year-round. Bottles, draft.

In contrast to all the others, the Orval Trappist brewery makes only one beer for the general public. It has an intensely aromatic and dry character. Between the first and second fermentations there is also an additional dry-hopping process. Through this the beer acquires its pronounced hoppy aroma and extra dry taste.

Brett Beer (Lips of Faith Series)

New Belgium & The Lost Abbey collaboration

Brewed & bottled at New Belgium - Fort Collins, CO

7.5% ABV. Limited, brewed once. Bottles, draft.

The best part of collaboration is discovering mutual passions. With Lost Abbey, it is the wild, Belgian yeast *Brettanomyces*. The Lost Abbey Collaboration is brewed simply with pale malts, accompanied by Target, Centennial and Sorachi Ace hops for a hint of citrus. But the *brettanomyces* is in the spotlight; a full brett fermentation offers bold pineapple overtones and a funky, sour edge. The shining, golden shade is specked with haze, and the beer is warming and dry. The Lost Abbey Collaboration is full of wild wonder and will leave you wanting more.

Rayon Vert

Green Flash - San Diego, CA

7% ABV. Year-round. Bottles, draft.

If Green Flash were founded in historical Belgium, Rayon Vert would have been our flagship brew. A bold layering of hops finds balance from traditional malts. Bottle conditioning with fresh ale yeast and *Brettanomyces* finishes the beer, adding a delightful effervescence, dryness and continuously evolving character. Rayon Vert is Green Flash.

Saison de Lente

The Bruery - Placencia, CA

6.5% ABV. Spring Seasonal. Bottles, draft.

Our Spring Saison is light blonde in color with a fresh hoppiness and a wild and rustic *Brettanomyces* character. Lighter in color and alcohol than our Saison Rue, yet equally complex in its own way. Perfect for warmer weather and Spring celebrations.

Sanctification

Russian River Brewing Company - Santa Rosa, CA

6.75% ABV. Seasonal. Bottles, draft.

Technically, this is neither an ale nor a lager. The base recipe is for a Golden Ale, but we do the primary fermentation with 100% *brettanomyces*. The brett gives it some sour notes but not as much as if it had been aged with lacto and pedio. It's rather refreshing on a warm day!

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Brettanomyces *(from wikipedia)*

Brettanomyces is a non-spore forming genus of yeast in the family Saccharomycetaceae, and is often colloquially referred to as "Brett". The genus name Dekkera is used interchangeably with Brettanomyces, as it describes the teleomorph or spore forming form of the yeast. The cellular morphology of the yeast can vary from ovoid to long "sausage" shaped cells. The yeast is acidogenic, and when grown on glucose rich media produces large amounts of acetic acid. Brettanomyces is important to both the brewing and wine industries due to the sensory compounds it produces.

In the wild, Brettanomyces lives on the skins of fruit. The strain Brettanomyces claussenii was discovered at the Carlsberg brewery in 1904 by N. Hjelte Claussen, who was investigating it as a cause of spoilage in English ales. The term Brettanomyces comes from the Greek for "British fungus."

In most beer styles Brettanomyces is viewed as a contaminant and the characteristics it imparts are considered unwelcome "off-flavours." However, in some styles, particularly certain traditional Belgian ales, it is appreciated and encouraged.

Lambic and gueuze owe their unique flavour profiles to Brettanomyces, as do wild yeast saison or farmhouse styles; and it is also found in Oud Bruin and Flanders red ale.[2] Commercial examples of these styles include Liefmans Brown Ale, Rodenbach Grand Cru, and Duchesse de Bourgogne. The Orval Trappist monastery is unique in crafting the only Trappist beer with Brettanomyces characteristics. In Orval's case, the brewers add the yeast to the beer at bottling.

Several American craft breweries use Brettanomyces in their beers. This use began with a renewed interest in Belgian style ales and later formed new styles altogether (Brewers Association, 2007 Great American Beer Festival Style Guidelines, section 13a, 16). Some breweries use 100% Brettanomyces for the fermentation

of some of their beers, and omit Saccharomyces from the recipe. It is common for American brewers that use Brettanomyces to also include lactic acid producing bacteria such as Lactobacillus, and Pediococcus in order to provide sourness to the beer. While Brett is sometimes pitched into the fermenter, Aging in wood barrels previously infected with Brettanomyces is another method used to impart the complexity and sourness contributed by these strains of yeast. A prime example of this is Captain Lawrence Brewing Company's Rosso e Marrone, an award winning Oud Bruin aged in wine barrels harboring these yeasts. Examples of American breweries that use Brettanomyces in their beer include Ithaca Beer Company (in their Brute), Russian River Brewing Company, Deschutes Brewery, Lost Abbey, Captain Lawrence Brewing Company, New Belgium Brewing Company, Goose Island Beer Company (in their Matilda), Boulevard Brewing Company (in their Saison-Brett), Allagash Brewing Company, Brewery Ommegang (in their Ommegeddon and Bière de Mars), Jolly Pumpkin Artisan Ales, Victory Brewing Company (in Wild Devil), Saint Somewhere Brewing, Surly Brewing Company (in their Pentagram and Five), O'Dell Brewing (Shenanigans), Avery Brewing Company (in Depuceuse), and Perennial Artisan Ales (in their Savant Beersel).

While most stouts achieve their sour tang through the use of acidulated malt, roasted barley, or – in the case of "milk stouts" – lactose and incipient lactic acid, some use Brettanomyces for the same purpose. Prior to 1980s-era changes in its fermentation regimen, Guinness's Foreign Extra Stout is held to have been one such.[citation needed]