

Odell Cellar Series- Thanks to Jason Straub!

Amuste

Porter Brewed with Grape Juice, Aged in Wine Barrels
9.3% ABV. Limited, 750ml bottles, draft

Must is to wine as wort is to beer; the primordial ooze, the source and foundation, that feeds the process of fermentation we all love so much. Amuste is the culmination of a two year endeavor to marry these two fuels into the same fire. An Imperial Porter aged in oak wine barrels accented with juice from Tempranillo grapes grown on the Western Slope of Colorado, this harmonic combination is truly, a must.

Friek

Ale with Cherries & Raspberries, Aged in Oak Barrels
6.5% ABV. Limited, 750ml bottles, draft

Multiple KRIEK Lambic style ales are fermented with WILD yeast and TART cherries and then moved into OAK BARRELS to age and sour taking on the CHERRY flavors. As the beer matures, FRAMBOISES (raspberries) from Schroyer Family Farms in Fort Collins are handpicked and readied for the beer. The fresh RASPBERRIES are added immediately prior to the final blending.

The Meddler

Oud Bruin Ale
8.9% ABV. Limited, 750ml bottles, draft

A resurrected style from the Flemish region of Belgium, The Meddler oud bruin is a crafty concoction, comprised of several generations of brown ales, barrel aged and blended. Wild yeasts, Lactobacillus, and Brettanomyces meddle with the brew for over 18 months creating complexity and depth of flavor.

Shenanigans

Oak Aged Crimson Ale
9.1% ABV. Retired, 750ml bottles

Ale aged in American oak barrels with Brettanomyces.

Saboteur

Barrel Aged Brown Ale
10% ABV. Retired, 750ml bottles

Ale aged in American oak barrels with Brettanomyces.

Deconstruction (2010)

Golden Ale
10.5% ABV. Limited, 750ml bottles, draft

A blend of 4 pilot beers, all golden strong ales- 44% Ale, 33% Ale Aged in Oak, 20% Aged in Bourbon Barrels, 3% Aged in Wine Barrels.

The 1st beer, De Oogst or "The Harvest," was the pilot beer that we used to develop the base recipes of the other beers in the blend. De Oogst is a hoppy 7% ABV Belgian-inspired Pale Ale with three different yeast strains (two Belgian and our House). Malts include Belgian and Pilsner. Hops used in the kettle include Gold, Tettnanger while Saaz is used in the Hopback.

For the second pilot beer, dubbed "Golden," we substituted Canadian Base Malt for the Belgian Malt to achieve a richer malt base as opposed to the drier malt profile in De Oogst. Lactobacillus, Pediococcus, and Brettanomyces were added to the beer as it ages in a French Oak Cabernet Barrel in our barrel room.

The third pilot beer was aged in old steamed-out Bourbon barrels and one Cabernet barrel. Pilot #4 went into second-use Woodcut barrels.

As alluded to in the De Oogst description above, each pilot beer and the base beer underwent primary fermentation with both our house ale strain and one to two (of four) different Belgian yeast strains. For Pilot Beers #2 and #3, we inoculated those barrels with a local culture of wild yeast we refer to as our "Fester" strain. Fester was cultured from a Berliner style mash we created in our lab with our silo malt. Since wild yeast is essentially everywhere, we were able to culture it from right outside the brewery. After isolating Fester from other yeasts living in the small culture, we propagated it until we reached desired pitching quantities for each inoculation. Fester has proven to give us a uniquely tart, grapefruit-esque sourness we have never had from any other wild yeast with which we have worked. It is quite pleasant in a strong, complex Golden Ale such as this.

As an additional note, the Drie Fonteynen Brettanomyces strain was also used in the process for certain Pilot #2 and #3 barrels.

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About Odell Brewing Company:

Founded in 1989 in Fort Collins, Colorado by Doug Odell, his wife Wynne, and his sister Corkie. Twenty-three years later, the culture of family and collaboration still thrives, fostering a brewery full of beer-centric people. It is this passion for beer that inspires Odell Brewing to create quality, hand-crafted, innovative brews. In 2010 the brewery completed their fourth expansion, adding a wood-aging cellar, a 750 ml bottling line, and a 76 kilowatt photovoltaic system capable of providing 25% of the brewery's peak energy demand. As a regional craft brewery, Odell Brewing is committed to serving the communities in which they distribute by sourcing local raw materials, and through their charitable giving program known as Odell Outreach. The brewery's tap room is open Monday through Saturday and offers limited release pilot brews, live music on Wednesdays, and daily tours.

About the Cellar Series:

The most frequently asked question in the Tap Room at the brewery is, "What new beers are you pouring?" Our talented brewers go to town on our pilot brewing system creating a vast array of beers. Some beers are brewed in the name of research, some are envelope pushers, and some are just for fun. Because the pilot beers are primarily served out of our Tap Room, we're able to get on the spot feedback. We realize that everyone can't come to us, so we decided to brew some larger batches of our most popular pilot beers and bottle them for our far away friends.