

Oregon Brewers Festival 2017 Beers Tasted By Bridgetown Bites

NB: copy provided by the respective breweries.

Cal Estúpido, Ex Novo Brewing Company

“Cal estúpido,” or “Lime Stupid,” is a refreshing Mexican lager flavored with lime and a touch of sea salt. Flaked yellow corn joins Pilsner and Vienna malts in the mash tun, providing a light body and golden hue. Czech Saaz hops and Mexican lager yeast provide a clean, crisp lager profile. This beer is lagered for a few weeks after fermentation, at which point fresh lime juice and salt are added.

Session Grapefruit IPA, Heretic Brewing Company

In most IPAs, the citrusy, grapefruit aromas and flavors come from the hops and sometimes get a boost from the yeast. In this single hopped brew, it's from actual grapefruit. The neutral American yeast lets you taste the real fruit as well as the Mosaic hops. While loaded with hop flavor, it's not overly bitter for an IPA.

Strawberry Rhubarb Blonde Ale, Portland Brewing Company

Are you ready for dessert? A crisp blonde ale with a blush of fresh strawberries and rhubarb tang courtesy of fresh fruit purees from Oregon Fruit Products will have you reminiscing for Grandma's homemade pies. Two-row and wheat malts in the mash, Perle and Vanguard hops in the kettle, Bull Run water and a house ale yeast fill out the chef's recipe in this summer delight.

Blood Orange Wheat, Full Sail Brewing

Blood Orange Wheat is brewed with two-row Northwest pale malt, malted wheat and unmalted wheat. Blood orange provides a subtle twist to this refreshing brew. It pours with a white lacy head and a hint of orange aroma. It's medium bodied, with a crisp wheat finish and subtle orange flavor.

Tigers in Tiny Spaces, Cloudburst Brewing

This OBF first timer is ready to wow you with this balanced, fruity, hazy pale ale. The strawberry esters derive from the ale yeast used to ferment all the sweet malts: Rahr two-row, Weyermann Carafoam and Simpson's Caramalt. Chinook hops give a nice piney/grapefruit backbone, while additional notes of peaches, candied citrus and a touch of vanilla come from the other hops used: Citra, Hop 522 and Loral.

Kiwi Sparkle & Pop, Hopworks Urban Brewery (HUB)

This tart wheat beer benefits from a dose of kiwi. Soured in the kettle with lactobacillus, it's then fermented with lactobacillus and wild saccharomyces yeast to provide citrus orange and lemon flavors, and dry hopped with El Dorado hops. Its two-row and wheat malt as well as its El Dorado hops are certified salmon safe, so you can help the Earth by drinking this beer.

Disco Lemonade, Aslan Brewing Co

This refreshingly sour wheat beer is brewed to style, which dates back to the Middle Ages and is often referred to as "The People's Champagne." The tartness of this beer will bring out hints of lemon, while the generous amount of wheat will round out the body lending a remarkable similarity to lemonade. Enjoy as is or add a shot of Raspberry syrup for a twist!

Negra Pelicano, Pelican Brewing Company

Negra Pelicano is a highly refreshing Latin style lager, or Cerveza Negra. This lager is dark brown in color, with an off white head and deep ruby highlights when held to the light. Negra Pelicano is brewed with spicy, floral noble hops and paired with toasted malt, adding a cocoa like flavor. This dark lager finishes clean and smooth, on the dry side with a mild hop finish.

Guava Saison, Pfriem Family Brewers

Guava puree gives this light farmhouse ale hints of pear and strawberry in the aroma and flavor. Underlying the fruit is Gambrinus Pilsner, Weyermann Spelt and Rahr unmalted wheat, with noble Tettnangers for mild bitterness, Motueka and Huell Melon in the finish for aroma and flavor. Relatively low in alcohol, it finishes tart, spritzzy and refreshing.