

Clarksville Carboys

2024 B O T M

Beer of the Month

January: **Bock**

- *History:* Bocks have German origins, with a history dating back to the medieval period. They were traditionally brewed by monks.
- *Origin:* Germany
- *Tasting Notes:* Rich and malty, with a focus on caramel and toasty flavors. Bocks come in various styles, including traditional, doppelbock, and eisbock, each offering a different level of richness and strength.

July: **Wheat Beer**

- *History:* Wheat beers have a long history in Germany, often associated with summer and outdoor drinking.
- *Origin:* Germany
- *Tasting Notes:* Light and refreshing with a cloudy appearance. Subtle fruit and spice notes.

February: **Stout**

- *History:* Stouts have a long history, and have evolved with many variants over the years.
- *Origin:* Ireland
- *Tasting Notes:* Can vary from light and creamy to rich and bold. Typically showcases roast and dark malt characteristics.

August: **IPA (India Pale Ale)**

- *History:* IPAs originated in England but gained popularity in the U.S. Craft Beer movement.
- *Origin:* England (with modern variations in the U.S.)
- *Tasting Notes:* Hop-forward with floral, citrus, or piney aromas. Varies from the balanced to the extremely bitter.

March: **Irish Red Ale**

- *History:* Irish Red Ales have roots in Ireland and are known for their balanced flavor profile.
- *Origin:* Ireland
- *Tasting Notes:* Malty sweetness with a touch of caramel. Medium-bodied and easy-drinking.

September: **Oktoberfest/Märzen**

- *History:* Märzen beers were traditionally brewed in March and aged until Oktoberfest celebrations in Germany.
- *Origin:* Germany
- *Tasting Notes:* Malty sweetness with a clean, dry finish. Amber in color and medium-bodied.

April: **Spring Saison**

- *History:* Saisons originated in Belgium, traditionally brewed in farmhouses during the winter for summer consumption.
- *Origin:* Belgium
- *Tasting Notes:* Fruity, spicy, and often with a hint of pepper. Effervescent and refreshing.

October: **Pumpkin Ale**

- *History:* Pumpkin ales gained popularity in the U.S. during the craft beer boom, often associated with fall and Halloween.
- *Origin:* United States
- *Tasting Notes:* Pumpkin pie spices (cinnamon, nutmeg) with a malty backbone. A festive and flavorful choice.

May: **Maibock**

- *History:* Maibocks are a traditional German beer brewed for spring festivals.
- *Origin:* Germany
- *Tasting Notes:* Malty and slightly sweet with a noticeable hop presence. Amber in color and medium to full-bodied.

November: **Barleywine**

- *History:* Barleywines have English origins, known for their high alcohol content and strong malt presence.
- *Origin:* England
- *Tasting Notes:* Rich, sweet, and often with fruity undertones. Can be either hoppy (American style) or malt-focused (English style).

June: **American Pale Ale (APA)**

- *History:* APAs emerged in the U.S. as a response to the growing popularity of craft beer.
- *Origin:* United States
- *Tasting Notes:* Balanced malt and hop flavors. Citrus or pine notes with a moderate bitterness.

December: **Belgian Quadrupel**

- *History:* Quadrupels are a strong Belgian ale, often enjoyed during the holiday season.
- *Origin:* Belgium
- *Tasting Notes:* Complex malt profile with dark fruit, caramel, and sometimes chocolate notes. High alcohol content for a warming effect.