

# More discoveries from the GABF, and hot homebrews too

The first time I tasted Kinninick Old Scout Stout, at the Twenty Tank brewpub, in San Francisco, I made a note of its rich maltiness, intensity and length. Without knowing it, I tasted this beer again recently -- in the blindfold judging at the 1996 Great American Beer Festival. Its malty complexity won it a Gold. The Silver went to a close challenge from the local brewpub in Crested Butte, Colorado: Rodeo Stout, in which I found chocolate, violets and fruitiness. Bronze winner Holy Cow! Stout, from Las Vegas, was astonishingly creamy yet teasingly dryish.

Hot homebrews: There was an incredible hop aroma and all-round robustness to the E.S.B. that won the Minnesota Brewfest for Brian Johnson and David Weller, from the beery town of Fargo, North Dakota. How do I know? Because, again, I was judging. Homebrewer Brian, aged 27, manages an electronics store. Brew partner David, 28, is a social worker. I loved their beer, but was also very taken with a Dunkel-Weizen by food scientist John Denny, from Cedar Rapids, Iowa. Malt, chocolate, banana, spices, bubblegum...it had all those Dunkelweizen flavors. There were more than 300 entries in this fest, which takes place every September/October, at the Sherlock's Home brewpub, in Minnetonka, MN.

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