



## Summer beer best in small packages

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Many New Brunswick fans of Picaroons Brewery were thrilled earlier this summer when the brewery released their first ever beer in small bottles.

The cleverly named 506 Logger, their interpretation of a German Kölsch, is available in 6 packs of the standard bottle used by most breweries: 341 millilitre brown glass. It has been flying off the shelves, according to Picaroons General Store Manager Matt Fitzpatrick in Uptown Saint John.

In a casual conversation with Picaroons owner Sean Dunbar a couple of months ago, he mentioned that they were coming out with their first ever “regular size” bottled beer, and I was frank with him. I told him that I was very happy about it because the reason I don’t drink much bottled Picaroons at home is the 500ml bottle size.

I like small bottles. It is the right portion size for home drinking, particularly in the summer when we drink a lot of beer outside, down at the beach or on the water. It is the same reason I don’t like the big beer cans. I know the ANBL has moved towards them because they are better for them in terms of cost/ease of handling and weight, but I don’t like them.

They get warm too quickly and are too clumsy in beer holders. I like packing a bunch of small cans or bottles in a cooler with ice, and then crushing them as the day progresses.

The fact that 506 Logger is a decidedly summery beer just makes it even more appropriate. I imagine cans are next for Picaroons ... if so, I hope they choose the small ones.

If you are not familiar with Kölsch, it is a special style of ale brewed in Köln, Germany, and the name should only be used for beer from there (like Champagne can only come from France). While brewed with an ale yeast, it is really a hybrid ale/lager, as it is brewed in the cooler range for ale yeast, resulting in low esters (fruitiness), and is cold aged so that it drinks almost like a lager, dry and fresh.

Kölsch is typically more bitter than 506 Logger, which only clocks in at 15 IBU (International Bitterness Units). Kölsch is normally in the 20 to 30 range. Picaroons also used West Coast American Amarillo hops instead of the typical noble varieties in Germany: Hallertau, Tettnang, Spalt or Hersbrucker. This said, 506 Logger is in the spirit of Kölsch. It is dry, light (4.6 per cent alcohol) and refreshing, and quenches the thirst. It is \$13.43 for a 6-pack at the Picaroons stores or your local ANBL, making it pretty premium.

Picaroons accompanied the release with some social media marketing, in which they used the tag lines “It’s Just Beer” and “East Kölsch Lifestyle.” They also recommended it with donairs and fiddleheads. Very cheeky.

## Live Transmission Ale

On July 15, Picaroons General Store in Saint John hosted the release party for Live Transmission Ale, the first beer brewed at their house brewery, a small system that will gradually brew more and more beer for sale on premise. This first brew was a collaborative effort, in which I helped with the recipe, and the profits were donated to Local 107.3 FM, the UNBSJ community radio station. Live Transmission was an English style ale with some German/Czech finishing hops, intended for session drinking. I want to thank Sean Dunbar of Picaroons for supporting this project, and Myles Mackenzie, Matt Fitzpatrick and Brendan Moore for brewing the beer. It was a blast watching the guys as they learned how to brew with this new system, and it was all for a great cause. The beer tasted great, and the live music from Regardless at the event made it all the more special. Thanks to Stephanie Tierney and Brian Cleveland from 107.3 FM. Listen to the station: [www.localfm.ca](http://www.localfm.ca).

## Wine of the Week:

Chateau Saint Pierre Cuvée Tradition Rosé, Provence, \$21.99

Although I recommended a different rosé earlier this summer, this wine is right in the style I love. It is very pale pink, super dry, lightly fruity and savoury with crisp acidity, and the crazy shaped bottle has added appeal. Chill and spill down your throat.

## Upcoming Events:

Tuesday, August 9: Alsace Wine and Food Pairing at Port City Royal in Saint John

This Alsace inspired dinner will feature 6 Alsace-inspired courses from Chef Jakob Lutes paired with delicious Alsace wines, for \$100 per person, including tax and tip. You must reserve at Port City Royal. Contact information is at [www.portcityroyal.com](http://www.portcityroyal.com).

Wednesday & Thursday, August 10 & 11: Beer and Food Pairing at Britt's Pub

I'll be hosting beer and food pairing events at both of Britts' locations in the Saint John area. Watch for more information on social media or ask at one of the pubs.

Friday, August 12: Wine Pairing Event at Fresh in Florenceville-Bristol

This annual dinner always sells out, and no wonder, as it is a fabulous place to dine. I look forward to helping host this dinner every year, and 2016 is no exception. [www.freshfinedining.com](http://www.freshfinedining.com).

Tuesday, August 16: B.C. Wine Tasting at Corked Wine Bar in Fredericton

British Columbia makes great wine. We have had a nice influx of nice British Columbia wines into the ANBL, and we'll be celebrating this with a special wine tasting at Corked. I just got back from judging wine in British Columbia and the terroir is fresh in my mind. To book a seat, contact Corked at 506-206-6010 or go to [www.corkedwinebar.ca](http://www.corkedwinebar.ca).

Cheers!

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