

LIQUID BREAD

New SF brewery, dry hopped saison, stouts dominate new Bay Area beer releases

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(Photo: Laughing Monk Brewing)

Not only are there plenty of new beers to try from Bay Area breweries this week, there's also a new brewery in San Francisco. **Laughing Monk** opened its doors last week to the public in the Bayview District, which basically makes every beer they have on tap a new beer! Check out the roundup below.

San Francisco

Laughing Monk — The Bayview brewery debuted this week with three beers on tap. Their Golden Ale with Chamomile is described as “earth, peppery and spicy” flavors that blend with the “floral and citrus notes of the Chamomile. Bright refreshing and very well balanced...” The brewery also debuted their Coffee Stout, a dark bodied beer boasting chocolate, oats and Artis cold brew coffee to finish off balanced. They also have a Pale Ale on tap that features strong citrus and grapefruit flavors alongside yeast and hay notes in the finish. [The brewery also plans to debut an IPA with Cascade and Rakau hops on March 25.](#)

Peninsula

Alpha Acid — Nothing speaks Spring refreshing quite as much as a saison with a pleasant dry hopped addition. Tiny Little Pieces is just that, and the Belmont brewery tapped it this past weekend. Described as a tropical, dry, effervescent ale with fruity esters.

Outer Bay

[Peter B's Brewpub](#) — Spring renewal brings a beast out of hibernation in the form of a sour ale. Peter B's Brewpub has released its first batch of Prehistoric Animal Belgian Golden Sour Ale. Brewed in Cabernet barrels, this ale is characterized by its, "malty" and "tangy" fruit notes. This beer clocks in at 8.9 percent alcohol.

Another knockout from Peter B's Brewpub is the new brew coined Goin' for Four, which is a Kolsch described as, "refreshing" and "aromatic." This beer offers hints of wheat and tops off at 5.9 percent alcohol.



Everybody loves dessert, especially when it comes in the form of a saison. Peter B's Brewpub has done it again with the new Je T'aime French Farmhouse Saison. This beer is described as "bright and fruity," and has notes of orange blossom and honey. It clocks in at 8.4 percent alcohol.



East Bay

[JP Das Brew](#) — For those who can't kick the habit, is the newly released Kettenraucher beer. Translated in German as "chain smoker," this smokey beer features German Rauchmalz, which is a beechwood-smoked Vienna malt. It sizzles at a 5.3% alcohol.

[Firehouse Grill and Brewery](#) — Green tea and lemon makes some think of a soothing tea, but head brewer Larry Hoang, has featured these flavors into the new, "Dr. in the House," India Pale Ale IPA. This brew is distinguished by its notes of "fruity hop character" and "lemon grass." Topping at an 7.1 percent alcohol, don't

be surprised when your pinky stands out.

[Fieldwork](#) – The Berkeley brewery brought back their Hot Chocolate Export Stout over the weekend. Described as an ode to Mexican Hot Chocolate, the beer features a slew of flavors like chocolate, cinnamon, nutmeg, cayenne pepper, milk sugar and ancho chilies.