Imperial Stouts, Barrel-aged Beers Dominate New Beer Releases from Bay Area

By Samantha Lusignan · On May 18, 2016

Bay Area breweries have pumped out some new beers this week and we have the highlights for you, fresh at local breweries around the Bay.

**Outer Bay**

**Peter B’s Brewpub** — Liquid gold comes to mind with Peter B’s Brewpub’s new Golden 73 Pilsner. Pleasing the palate with “crisp and fruity notes,” this beer harmonizes it’s German malts and Hallertua Blanc hops at 5.6 percent alcohol.

**New Bohemia Brewing Co.** — Speaking of fruity notes, why not try New Bohemia Brewing Company’s new Orange Crush Kolsch. An orange cream soda-like beer made with Valencia oranges and lactose, it lands at 4.5 percent alcohol.

**San Francisco**

**Black Hammer Brewing** — Black Hammer Brewing launched their newest Deeper Haus Imperial Stout on tap. This beer is described by the brewery as having a “smooth finish with a kick” and finishes off at 9.1 percent.

**Social Kitchen and Brewery** — For those who dig outer space, try the new Kuiper Belt Pale Ale from the Sunset neighborhood brewery, Social Kitchen. Coming out at 5.6 percent alcohol, this American pale ale — named after the Kuiper Belt near Neptune — is characterized by it’s Nelson and Comet hops. Providing a silky finish with hints of apricots, pears and white wine grapes, it’s no wonder this beer gives an out-of-this-world experience.

**North Bay**

**Fogbelt Brewing Company** — Fermented for a whopping 20 months, the Santa Rosa’s new Methuselah barrel-aged sour is now on tap at 7.8 percent alcohol. Named after Methuselah — one of the world’s oldest living tree, and also located in the Bay Area — the beer boasts flavors of “late harvest grapes” and “smooth tartness.”

**Peninsula**

**Hop Dogma Brewing Company** — The coastal brewery recently tapped a new imperial stout: An Illustrated Book About Birds. Named after a lyric from Nirvana’s “Plateau” song, this imperial stout was aged for seven months in Woodford Reserve barrels. Sweetened with vanilla, toffee, coffee and chocolate flavors, this beer comes out at 11.7 percent alcohol.

**Half Moon Bay Brewing Company** — Aged in a Pinot Noir barrel for 18 months, the brewery’s new Magic Beer Genie from the Ocho Barril Series has finally arrived. A Belgian Dark Strong brimming with Saccharomyces, Brettanomyces, Lactobacillus and Pediococcus boasts acidity and a funky barnyard flavor at 10.7 percent alcohol.