



**2019**

## *Spring/Summer Classes*

Classes led by Top Hops' own Kevin Brooks, Advanced Cicerones® Chris McClellan and Mandy Naglich, Five Boroughs Brewer William Reder and Certified Cicerone® and Firestone Walker Market Manager, Josh Wood.®

Mondays, Tuesdays and Wednesdays from 7:00 to 8:30pm

\$60 per class unless noted\*.

(\$60 discount for 5 classes or more.)

Class is limited to 10 students.

Price includes beer.

10% discount on all store purchases post-class.

**VERMONT BEER. THE REAL STORY (CMcC) - 5/6**

**TRAVEL THE WORLD WITH BEER (JW) - 5/7**

**BEER EVALUATION INTRODUCTION (WR) - 5/13**

**BEER 101 (KB) - 5/14, 6/25**

**BEER AND CHEESE (KB)\* \$85 - 5/20, 6/24**

**WET HOPPED AMERICAN SUMMER: SUMMER BEERS (KB) - 5/21**

**SO NOW YOU'RE A BEER NERD: ADVANCED BEERS (KB) - 6/3**

**SOURS (KB)\* \$85 - 6/4**

**PAIRING BEER AND CHOCOLATE: NO, IT'S NOT JUST STOUTS (MN)\* \$85 - 6/5**

**AMERICAN INNOVATION (WR) - 6/10**

**HOPS (KB) - 6/11**

**BLIND TASTING: GET TO KNOW YOUR PALATE (MN) - 6/12**

**LAMBIC/GUEZE\* \$85 (WR) - 6/17**

Visit [www.tophops.com](http://www.tophops.com) to register and pay.

Private classes available.

Also check out our class offering at Urbanspace 570 Lex.

Top Hops reserves the right to cancel any and all classes due to scheduling conflict, illness or poor attendance. Attendees of cancelled classes will be given a full refund and at least 24 hours notice whenever possible.

# *About Our Instructors*

## **KEVIN BROOKS**

Kevin Brooks left the legal services industry to follow his love of beer a little more than five years ago, hoping to find his way as a beer professional. A start at Murray's Cheese gave him an unexpected love of cheese and put him in a prime position to help with the launch of the beer program there. After two great years he left to work the streets as a rep for a beer distributor, selling beer to some of the top craft beer bars in New York City. A desire for a change found him back at his retail roots, managing the store at Top Hops and continuing his adventures in beer.

## **CHRIS McCLELLAN**

Advanced Cicerone® Chris McClellan was born and raised in Burlington, Vermont. He started his beer journey with his first job out of business school, working for his local brewery...a small shop called Magic Hat Brewing Company. He has stayed thirsty in the decade since, has a consulting business and works for the Guinness Brewery Ambassador team, an educational program focused on great storytelling and the fantastic portfolio of the Guinness Brewery. Chris lives in Carroll Gardens, Brooklyn with his wife and dog.

## **MANDY NAGLICH**

Mandy Naglich is an avid homebrewer, National Homebrew Competition gold medal winner, and Advanced Cicerone®. As a food and beverage journalist she specializes in beer and food pairing, recipe development, and unique brewing processes. Her work appears on VinePair, Munchies, Food & Wine, Taste of Home, Edible Manhattan, and more. A Philly girl at heart, she currently lives, writes, and brews in New York City.

## **WILLIAM REDER**

William is a brewer at Five Boroughs Brewery in Brooklyn, NY. In 2010 he took up home brewing as a hobby that quickly became an obsession that led him to open Julia's Beer and Wine bar in Ridgewood, Queens as a managing partner and head of the beverage program. From there he began working in production for Finback Brewery, advancing to the position of brewer. William is a Certified Cicerone® and loves to share his knowledge as a beer educator.

## **JOSH WOOD**

Certified Cicerone® Josh Wood attended Wesleyan University where he learned one of the most important and indispensable skills possible, the brewing of beer. After spending 4 years brewing all ranges of beer - from Black Lagers to German Oktoberfests, IPAs to Belgian Tripels, he moved to New York City where he has been immersed in the beer world for the last 5 years. He has led craft beer tours in Brooklyn, worked for a local beer distributor and currently manages NYC for Firestone Walker Brewing Company. Josh also has a passion for cooking, exploring new areas of the city (and their restaurants), live music and international travel.

# *About Our Classes*

## **VERMONT BEER. THE REAL STORY (CMcC) - 5/6**

Beer and Vermont go hand in hand in the modern conversation around craft beer. But do you know how we got there? Join Chris for a deep dive into the breweries that helped define the zeitgeist and enthusiasm around the modern beer scene in Vermont, all while drinking a few beers from some of their most famous breweries, from Switchback to Zero Gravity.

## **TRAVEL THE WORLD WITH BEER (JW) - 5/7**

The beer world is hard to navigate at the start. Why not take a world tour that includes multiple regions and their hallmark beer styles. Build a foundation for further beer drinking by understanding the basics of each region. Get excited to learn how to identify each brewing tradition while traveling through 5 or more continents. Try everything from Trappist beers like Westmalle, to new American craft producers like Firestone Walker, to limited release beers from Japan.

## **BEER EVALUATION INTRODUCTION (WR) - 5/13**

Learn to see, smell and taste beer critically while taking qualitative notes. Discover the origin of the color, aroma and flavors that make beer. Beer evaluation will open doors to heightened senses and enjoyment of your drinking experience. This course covers proper beer tasting technique, helpful and descriptive vocabulary, an introduction to Beer Judge Certification Program style guidelines and a wonderful selection of brews to hone the senses.

## **BEER 101 (KB) - 5/14, 6/25**

Have you ever wondered what the difference is between an Ale and a Lager? How about a Dry Stout or a Foreign Stout? What is beer actually made from? Wonder no more as we run through the basics of beer and introduce you to the major beer styles. We'll discuss everything from the American Adjunct Lager to the Imperial Stout in this introduction to the wonderful world of beer. Whether you're already a beer lover or you're just dipping your toe in the water, we welcome you to join us for some fun times and fun brews.

**Note:** A condensed version of this class will be offered at Top Hops Urbanspace 570 Lex.

## **BEER AND CHEESE (KB) \*\$85 - 5/20, 6/24**

Wine and cheese is the height of elegance, we've been told. Wine and cheese=classy, right? Surely nothing goes together better than wine and cheese. Not so! Beer and cheese make a better pairing in every way, with a greater range of flavors working together to wow the senses. Come join us for a guided flight of four beers and cheeses selected by veteran cheese monger and beer expert Kevin Brooks.

## **WET HOPPED AMERICAN SUMMER: SUMMER BEERS (KB) - 5/21**

Summer beer need not mean flavorless suds! Explore everything that summer beers have to offer! Light lagers, funky farmhouse ales, refreshing sours, and snappy IPAs. Join Kevin Brooks and let's cool off from the heat.

## **SO NOW YOU'RE A BEER NERD: ADVANCED BEERS (KB) - 6/3**

You know your lagers from your ales, your bocks from your porters. But what about sours? Smoked beers? What the heck is a gueuze? And what is the difference between a porter and a stout? In this class we tackle some more advanced styles and dig deeper in to the brewing techniques that get us there.

## **SOURS (KB) \*\$85 - 6/4**

Jump down the rabbit hole to explore the world of wild beers and what makes them so unique. Pucker up as we dive into sour after sour and discuss the characteristics that different wild strains and bacteria provide. Beers may include examples from local American producers to Belgian favorites like Drie Fonteinen, Tilquin, and Cantillon.

## **PAIRING BEER AND CHOCOLATE: NO, IT'S NOT JUST STOUTS (MN)**

**\*\$85 - 6/5**

There is so much more to beer and chocolate than stouts! We'll sample fruit beers, sparkling saisons and other styles that enhance the way you enjoy chocolate and completely transform flavors when combined. Come discover a flight of beers and chocolate with dessert recipe developer and Advanced Cicerone Mandy Naglich.

## **AMERICAN INNOVATION (WR) - 6/10**

America has an incredible selection of beer styles from which to choose.

People have come from all over the globe to America bringing their beer styles with them. Once here, these styles evolve with an American flavor. In this class we will taste our American styles against their ancestors such as American IPA against English IPA, American lager against German lager, American wild ale against Belgium Lambic, and so on and so forth. We will explore the subtle and extreme ways America has changed these styles for our own enjoyment. There is so much more to beer and chocolate than stouts! We'll sample fruit beers, sparkling saisons and other styles that enhance the way you enjoy chocolate and completely transform flavors when combined. Come discover a flight of beers and chocolate with dessert recipe developer and Advanced Cicerone Mandy Naglich.

## **HOPS (KB) - 6/11**

Take a journey into the world of hops. We will explore what varieties of hops taste like from all regions of the world from noble European hops to the new popular American varieties. We will look at the influences new hops have had on emerging styles of IPA's and sample beer made with those hops. We will also take a look at how modern brewing techniques have enhanced the hop flavors everyone craves today. Beers may include examples from local American producers and some old forgotten favorites as well.

Note: A condensed version of this class will be offered at Top Hops Urbanspace 570 Lex.

## **BLIND TASTING: GET TO KNOW YOUR PALATE (MN) - 6/12**

How do you taste when you can't see the beer? What do you sense when you're not sure what style you're drinking? You'll be surprised what flavors come to mind! Blind tasting is a fun way to get familiar with your palate and challenge your taste buds. We'll taste several styles blind and learn how to ignore your expectations and improve your tasting abilities.

## **LAMBIC/GUEUZE (WR) \*\$85 - 6/17**

Belgium is internationally known for the origins of some of the most sought after beer styles, Lambic and Gueuze. These styles, much like Champagne, may be called Lambic provided they are made in a specific place, a specific way. In this class we will explore the rich heritage of ingredients and technique used by the few producers of these fine ales. We will also have the privilege of sampling a collection of different producers and vintages.