



## 2017 FALL CLASSES

Classes led by Certified Cicerone® Josh Wood, Threes Brewer Joel Ford, German Beer Expert Rudi Eilers and Top Hops' own Kevin Brooks.

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

\$50 per class\*

(\$50 discount for 5 classes or more.)

Class is limited to 10 students.

Price includes beer.

10% discount on all store purchases.

**9/18 - HOPS (JF)**

**9/25 - SAISONS AND FARMHOUSE ALES (JW)**

**9/26 - BEER 101 (KB)**

**10/2 - GERMAN BEERS (RE)**

**10/3 - COLD BEER TIME MACHINE (KB)**

**10/17 - TWILIGHT ZONE(KB) \* \$75**

**10/24 - BEER AND CHEESE (KB)\* \$75**

**11/6 - SOURS (JF)**

**11/7 - BUT I HATE BEER! BEER FOR BEER HATERS (KB)**

**11/13 - STOUTS (JW)**

**11/14 - SO NOW YOU'RE A BEER NERD: ADVANCED BEERS (KB)**

**12/4 - BELGIAN BEERS (JW)**

**12/5 -TRAVEL THE WORLD IN 12 BEERS (JW)**

**12/11 - TRAPPISTS (JW)\* \$90**

For additional information contact Christina at [beer@tophops.com](mailto:beer@tophops.com) or call 917-593-4656. Private classes available.

# *About Our Instructors*

## **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.

## **JOEL FORD**

Joel Ford is the assistant brewer at the acclaimed Threes Brewing in Brooklyn. He has a great passion for beer which he gained while living in places with great beer culture such as Minnesota, Michigan, North Carolina, and most recently Vermont. Since diving into home brewing in 2007 he has made over 200 different beers including numerous commercial examples.

## **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.

## **RUDIGER EILERS**

Rüdiger Eilers was born in Freiburg, Germany and grew up in Bad Godesberg, Germany. He moved to New York in 1991, and has been in the wine business since 2001, representing a number of fine wine importers. Rudi earned a Certificate with Distinction from The Sommelier Society of America and teaches several classes for their Certificate Course. Rudi was the beverage manager at Loreley Biergarten from 2005 to 2008 during which time he conducted numerous beer classes on regional and seasonal beers of Germany.

# *About Our Classes*

## **9/18 - HOPS (JF)**

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 the new styles of IPA's made, smell some hops 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.

## **9/25 - SAISONS AND FARMHOUSE ALES (JW)**

Originally brewed as a seasonal summer style in the Wallonia region of Belgium, Saisons are having a renaissance in the craft beer movement. Traditionally, these farmhouse ales are aromatically complex with aromas and flavors ranging from fruity citrus to barnyard. They are slowly becoming a favorite of small craft breweries, especially rural ones, who want to reflect their farmhouse roots. We'll sample traditional saisons from Belgium as well as newer, American versions with a variety of spices and other flavors added. Expect items from Brasserie Dupont, Stillwater Artisanal Ales, Logsdon Farmhouse Ales, and many more.

## **9/26 - BEER 101 (KB)**

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 several major beer styles and the regions for which they're known. 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 toes in the water, we welcome you to join us for some fun times and fun brews.

## **10/2 - GERMAN BEERS (RE)**

Take a tour of Germany and meet some of it's many regional specialties such as Cologne's Kölsch, Leipzig's Gose, Munich's Helles, Einbeck's Bock and more. Learn the difference between the wide array of German beer styles and taste the world's most famous seasonal brew: Oktoberfest Bier.

## **10/3 - COLD BEER TIME MACHINE (KB)**

Take a beer fueled voyage through time as we explore the amazing history of brewing, from the dawn of civilization to the far reaches of the... present. Kevin Brooks is your guide through beer's long and storied past, guiding you from the birth of civilization to the atomic age.

### **10/17 - TWILIGHT ZONE(KB) \* \$75**

You unlock this door with the key of imagination. Beyond it is another dimension—a dimension of sound, a dimension of sight, a dimension of mind. You're moving into a land of both shadow and substance, of things and ideas. You've just crossed over into the Twilight Zone... Of beer! Explore this world of madness and excess as you taste your way through the weirdest, most esoteric beers imaginable.

### **10/24 - BEER AND CHEESE (KB) \*\$75**

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.

### **11/6 - SOURS (JF)**

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.

### **11/7 - BUT I HATE BEER! BEER FOR BEER HATERS (KB)**

Are cocktails your jam? Perhaps you're a dedicated vinophile? Does the thought of a beer conjure images of flavorless yellow fizzy stuff? There is still beer out there for you! Explore the world of exotic adjuncts, tart sours, barrel aging, and distinctly un-beer like beers.

### **11/13 STOUTS (JW)**

With 6 basic styles and even more sub-styles, there are an almost overwhelming variety of stouts to choose from. We'll have everything from the traditional Dry Irish Stout, to the ever popular Barrel Aged Imperial Stout, and even Sour Stouts. We'll discuss the history as well as what makes a stout a stout. We may even have a few Baltic or Imperial Porters sneak their way in. Expect items from Left Hand, The Bruery, and at least a couple from Goose Island.

### **11/14 - SO NOW YOU'RE A BEER NERD: ADVANCED BEERS (KB)**

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.

### **12/4 - BELGIAN BEERS (JW)**

Belgium is often considered the champion country of brewing and the home of a large range of beer styles. Come join us as we explore this country through its suds. From historical breweries to new cutting edge brands, Belgium has lots to offer. Saisons and Farmhouse Ales, Dubbels, Tripels, Quads, Guezes and Lambics, blondes, pale and strong pale ales, Flanders Reds and Browns, Trappist Ales - have we said enough? Step into this country for an evening. May include items from Rochefort, La Chouffe, Hansenns, and many more.

## **12/5 - TRAVEL THE WORLD IN 12 BEERS(JW)**

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.

## **12/11 - TRAPPIST BEERS (JW) \* \$90**

There are now 11 Trappist Breweries in the world (including one right here in the USA). With the first being one of the oldest breweries in the world, dating back to 1595, Trappist beers are regarded as 'holy' within the beer world. Please join us for a one of a kind experience, as we sample the products from 8 to 9 of these monasteries. Items will include the regularly produced products of the ITA designated Trappist breweries including the famed Westvleteren.