



## Beer Lore

For all the marketing of sky-blue waters and clear mountain streams, brewers and drinkers give water little thought beyond "does it taste good?" When you think about the fact that water makes up most of our beer, it seems surprising. When you realize how much chemistry involved, it suddenly doesn't!

The water that comes out of your tap or flows into the brewery, is far more complex than the simple H<sub>2</sub>O molecule we learn in high school chemistry. As the water flows from the snow packs of the Sierras, bubbles up from the wells all around us or cascades down the aquifer into the Valley, a number of minerals that influence a beer's final taste make their way into our basic liquid.

As the water arrives at the brewery, brewers filter it to remove undesirable chlorine compounds that make beers that smell like band-aids. (No one wants that!) Some brewers will strip the water of most mineralinity with a Reverse Osmosis system and add mineral salts to the clean slate to achieve their flavor goals. Traditionally, and at a number of craft breweries, brewers worked with the naturally occurring minerals to create unique takes on beer styles. See, for instance, the high level of bicarbonate in Dublin's water made it ideal for brewing pitch black beers that weren't grossly sour and acidic.

Chefs manipulate levels of salt, pepper and acid to change the flavors of their food. Instead of salt and pepper, brewers lean primarily on the powers of sulfate (SO<sub>4</sub>), not to be confused with

sulfite (SO<sub>3</sub>), and Chloride (Cl-) to swing the character of their water. There are many other salts involved, but for most of us, those two salts are the levers on which our beery world moves. The important thing to know - both Sulfate and Chloride work on our perception of the malt in the beer.

Higher levels of sulfate reduce the perception of malt and beer body, allowing the bitterness of our hops to shine through - think Bliss with its bright hop bite. Adding more sulfate (usually in the form of Gypsum) reduces the apparent sweetness in the beer and allows that extra sharp kiss of hops to shine. Too much sulfate can make the beer feel harsh and thin, but the right amount will pop your citrus and pine and dank bitterness to new heights.

Higher levels of chloride increases that malt and body character, effectively negating the bitter bite of hops. It allows the drinker to feel more of that good malt sweetness and richness and softens the bitter bite of hops. Combining that with other brewing techniques yields you a beer like Tomfoolery that emphasizes the fruity, floral, fun elements of our hoppy goodness.

Needless to say - this is the barest skimming of how to think of water's contribution to beer! There's so much at play and the full impact of water is still being sussed out by scientists deeply knowledgeable in brewing and water. (Yes, you can actually have a PhD in Beer. If only we knew that when we were in college!)

## Featured Beers

**Bourbon Barrel-Aged Das Cake (15%)** - OG Threadheads will recall a decadent dessert stout we made a few years ago called Das Cake. To make that beer, we tweaked our fan favorite Sequoia Stout recipe and added heaping helpings of toasted coconut and Ecuadorian cocoa nibs. We didn't stop there, we also set aside a portion of that batch to take a nap in bourbon barrels! Now, over a year later, it's ready to reemerge. As its name might imply, Bourbon Barrel-Aged Das Cake drinks like liquid German Chocolate Cake, smooth silky and luscious. Its time in the barrels added deep notes of vanilla and sherry-like cherry to this chocolatey, complex, and very drinkable brew.

**Down Low (7.0%)** - Our newest DDH Hazy IPA is flying south for the winter and it's picking up some of the best hops from down under on the way. Double dry-hopped with Pacifica, Nelson, Galaxy, Amarillo, and Citra, Down Low is packed with bright, tropical flavors of pineapple, lime, and white peach with a full body and smooth finish.



## Events



December 22<sup>nd</sup>  
Holiday Themed Music  
**UGLY SWEATER KARAOKE**  
7PM - 10PM  
JUDGING STARTS AT 9PM  
Win a \$25 FTBC Gift Card!

EVERY TUESDAY  
7PM-10PM

EVERY WEDNESDAY  
7PM-10PM

EVERY THURSDAY  
7PM-9PM

## Limited Time Offers

# GREAT GIFT IDEAS

### 2022 YEAR OF BEER

**\$39 (Up To \$117 Value)**

(Available For Purchase November 5, 2021 -January 15, 2022 Only)

#### Includes:

- Includes One Pre-Paid Pint Per Month
- Includes One Pint On Your Birthday



TRY OUR DELICIOUS ENTREES & APPETIZERS!

**BUY ONE,  
GET ONE FREE**

With purchase of any equal price entrée



### COASTER CLUB 2022

**\$199 Annual Membership**

(Available For Purchase November 5, 2021 -January 15, 2022 Only)

#### Includes:

- 20% Off Pints
- 20% Off Growler Refills
- 10% Off Cans
- 10% Off Five Threads Brewing Co. Gear & Merchandise
- Exclusive Personalized Coaster Club Coaster
- Exclusive Monthly Surprise Specials
- Random Acts of Awesomeness (Periodic Extra Special Offers!)

PURCHASE BOTH COASTER CLUB & ORDER OF THE FIFTH THREAD FOR \$450

**\$2  
TACO  
TUESDAYS**



### ORDER OF THE FIFTH THREAD 2022

**\$300 Annual Membership**

(Available For Purchase November 5, 2021 -January 15, 2022 Only)

#### Includes:

- Exclusive Pre-Release Tasting: New beers available the day before they're available in the taproom with private tasting and product insights hosted by Head Thread, Tim Kazules.
- Exclusive Order Of The Fifth Thread Merchandise.
- Monthly Exclusive 10% Discount Off New Brews.
- Includes One Guest For New Release Tastings.
- Includes One 4-Pack Monthly (Home Delivery Available for an additional \$12/month, paid annually)

CALIFORNIA THREADHEAD SOCIETY  
\$360 or \$600 Annual Membership

Two each of New Beers \$360 per year.

Four each of New Beers \$600 per year.

(Available For Purchase November 5, 2021 - January 15, 2022 Only)

#### Year Will Include At Least:

- 3 Surprise Varieties
- 6 Hazy IPA's
- 6 Sours
- 3 Barrel Aged Stouts

New Beers Shipped Out On Release Day Monthly.  
Overnight Shipping To California Addresses Only.

