

ALL ABOUT **BEER**  
 VOLUME 29, NUMBER 3 | JULY 2008



**Lisa Morrison**, aka The Beer Goddess, writes about beer wherever and whenever she can and also gets to talk about it on a weekly radio show in her hometown of Portland, Ore.



**Jeff Evans**, author of the *Good Bottled Beer Guide* and *The Book of Beer Knowledge*, Jeff Evans is an eight-time editor of the *CAMRA Good Beer Guide* and one of Britain's best-known beer writers.

**BEER**  
 BEERS FROM AROUND

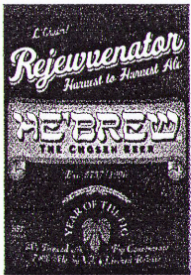
**TALK**  
 THE WORLD REVIEWED



**Roger Protz**, author of *Complete Guide to World Beer* and *Guides to Try Before You Die*, is a respected beer authority and editor of the *CAMRA Good Beer Guide*.



**Garrett Oliver**, internationally recognized brewer and expert on traditional beers, Garrett Oliver is the brewmaster of the Brooklyn Brewery and the author of *The Brewmaster's Table*.



**Rejewvenator**

Schmalz Brewing  
 San Francisco, CA

Described as half doppelbock, half Belgian-inspired dubbel, this beer is brewed with lager yeast, Trappist ale and Abbey ale yeasts, and infused with fig juice.

ALCOHOL (VOL): 7.8  
 ALCOHOL (WT): 6.2  
 COLOR: DARK AMBER  
 BITTERNESS: N/A  
 ORIGINAL GRAVITY: 1072

AVAILABLE: CA, AK, AZ,  
 CO, CT, FL, GA, ID, IL, IN,  
 KY, MD, DC, DE, MA, MI,  
 MN, MO, NB, NJ, NY, NC,  
 OH, OR, PA, SC, SD, TN, VA,  
 WA, WI, AB

**PROTZ:** This beer has more puns in the name than hops in the mouth. If you can get past the jokes, it's a glorious beer, with a glowing amber red color and a staggering aroma of figs—used in the brew—and burnt raisins and sultanas. Hop bitterness builds in the mouth, balancing the dark grain and ripe fruit. The finish is long and complex: it starts bittersweet but becomes dry, with rich fruit, roasted grain and light hop resins. I have this sudden compulsion for a fat slice of Madeira cake...

**OLIVER:** This beer has a beautiful ruby-brown color and an open-textured tan head that quickly drops back to a ring. The aroma is reminiscent of sweet Oloroso sherry, Grandma's candy dish and almonds—perhaps the figs at work? Hops snap at the palate up front and then give way to a semi-sweet, unctuously fruity center. The hops reassert themselves in the long finish, leaving a slightly minty afterglow. A distinctly interesting beer, this would be very nice with sheep's milk cheeses. But sheep have cloven hooves, so perhaps that wouldn't be kosher?