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DIGBOSTON.COM 9.17.14 - 9.24.14

LIKE 'EM OR NOT ...

BIKES ARE EVERYWHERE

(INCLUDING THIS ISSUE)

RAPPER AND ACTOR

SLAINE

ON HIS NEW ALBUM

AND COMING HOME TO THE HUB

GUERRILLA
OPERA
THEY'LL BRING
THE TUNA

THIRST
BOSTON
FOUR GLORIOUS DAYS
OF COCKTAIL CULTURE
+ DRINKING



WHAT A BULLY

All good spirits start with good beer, or vice versa

BY KAREN CINPINSKI @CATSINPJS



The craft spirits and beer worlds have a lot in common—both in their experimental approach, and in the actual making of boozy goodies.

“Interestingly enough, making beer is the first stage in spirit production. Then the beer undergoes a secondary process to distill the beer to make the spirits. So while it splits off into different territories in the end, it actually has quite a lot of similarities,” says head brewer Jeff Rowe of Hopsters, the area’s first and only custom brewery and restaurant, who recently collaborated with Bully Boy Distillers, Boston’s first craft distillery, on a limited-run, small-batch specialty brew meant to showcase aspects of both craft beverages.

“There is such a demand for [craft] beers right now, so we wanted to brew a locally made artisan product with another local small business that cares about our community and producing [locally] made products,” says Rowe.

The barrel-aged Imperial Stout, dubbed Down Boy Stout, was brewed on September 11 at Hopsters’ brew-your-own-beer spot in Newton by Bully Boy co-founder Will Wills, with the help of Hopsters’ amazing brewing system, locally grown choice ingredients, and 20 folks who reserved their co-brewer spot well in advance.

Rowe thought it was important to share the process with the public. “People want to make and learn more about innovative beers. We wanted to let them do that on commercial-grade equipment supervised by a professional head brewer so that they could truly get [their] hands on one-of-a-kind experience,” he says.

Grains were freshly ground and steeped in boiling water held within shiny copper kettles, and now the 55 gallons of suds (that’s 300 separate 750 ml bottles) will continue to ferment for up to three months in wooden barrels that previously stored Bully Boy’s handcrafted American Straight Whiskey, and which will eventually impart the aromas and flavors of whiskey and oak.

Some of the finished barrel-aged wonderment will be kegged and later tapped during an unveiling bash at Hopsters on December 5 (see: Repeal Day) to swill from pints, or take home in special 750 ml champagne-style bottles.

“We love what the Bully Boy guys stand for [and] the amazing products they put out. Ideally, we’d love to do something like this on a yearly basis,” says Rowe.

A world with an ever-increasing supply of beer flowing from old whiskey barrels is a world I want to live in. ☒