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BrewCats: Bock means spring time

Stephanie L. Smith | Staff Reporter | Posted: Wednesday, March 2, 2016 8:38 pm

Even though the Queen City had a mild winter, it is time to send the cold away this weekend with the 24th annual Bockfest, a three-day event in Over-the-Rhine celebrating the arrival of spring, Cincinnati's brewing history and bock beer.

Bock beer is a heartier and meaty beer with higher alcohol content. It was brewed around spring because German monks would drink it as a meal substitute during Lent. The style was also popular in Cincinnati during the pre-Prohibition era.

Doppelbock (or double bock) is a stronger, more malty version of the original bock beer — and while not local, Tröeg's Tröegenator doppelbock delivers.

The Hershey, Pa., brewery won the gold medal at the Great American Beer Festival in 2013 and 2014 with this beer style that weighs in at 8.2 percent ABV.

This dark amber brew with deep ruby highlights is indeed a meal in a glass. Thick on the nose with its aroma of molasses, brown sugar and caramel malts, it is like breathing in maple syrup, but without the gaggy sweetness.

Drinking this full-bodied beer is like enjoying a thick slice of chewy sweet date bread. Bready malt and molasses is at the forefront and blends with fig and currants with hints of nutmeg and cinnamon throughout, topped off with a caramel drizzle. Again, the sweetness is well balanced and there is a slight alcohol warmth at the end.

Enjoying a pint or two of Tröeg's Tröegenator is the perfect pre-game for Bockfest. The festival begins Friday with a parade starting at Arnold's Bar and Grill and runs through Sunday.

Brewcats is beer review column that appears weekly in The News Record.



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