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# Keeping it wild

Brewer's taps offer something new every week

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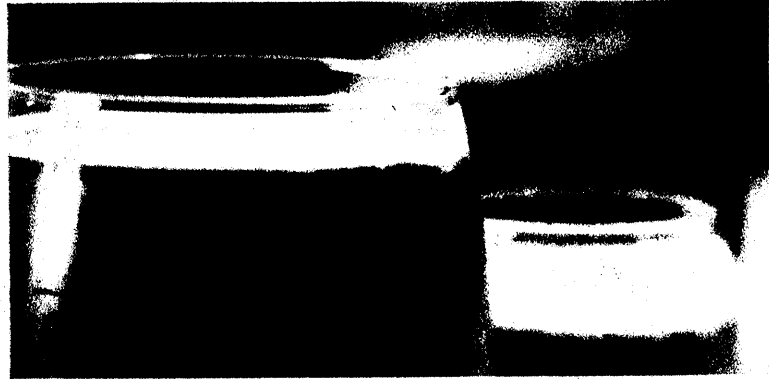
Since June, the taproom at Wild Rose Brewery (4580 Quesnay Wood Drive S.W.) has been offering a new beer almost every week, tempting the tastebuds and the curiosity of Calgary beer lovers. Called "Brewer's Taps," only a single keg of each of these one-off creations is made — once the beer is gone, it might never be brewed again.

The beers are made in a pilot brewery which creates the beverages in batches of about 40 litres.

"[The small batch size] allows us to test beers for our seasonal beer program and to give our customers variety without committing to a full batch," explains Brian Smith, Wild Rose director of special projects.

In contrast, a full-batch seasonal beer — such as Wild Rose's current brew, AF23 Pale Ale — is at least 6,000 litres. To sell the beer, bottle labels need to be approved and the product has to be registered with the Alberta Gaming and Liquor Commission. There's also the requisite sales and marketing effort.

The Brewer's Tap beers, though,



A brew just for you? Almost — Wildrose concocts one-of-a-kind beers.


## BOOZE

require no registration since they are sold solely through the taproom connected to the brewery. The beers are not advertised and don't even appear on the company's website. To find out about new offerings, your best bet is to subscribe to Wild Rose's Twitter feed (@WildRoseBrewery), but, even then, not all new Brewer's Tap offerings are listed.

The benefit for Wild Rose, explains Smith, is the ability to experiment and try new ingredients or brewing techniques; each of Wild Rose's five brewers are allowed to make whatever tickles their fancy. The benefit for the consumer, besides having a taste, is in learning a few things about brew-

ing and beer. If you've haven't heard of first wort hopping or never tried a Gose beer, the Brewer's Taps will help fill you in.

In the coming weeks look for: beers made with various combinations of fruit; barrel-aged beers, including barches with vanilla and pepper flavours; a first wort hopped saison, where hops are added earlier in the brewing process than usual; Gose beer, which is a German-style wheat beer made with salt water; a Belgian blonde; Bière de Garde, a strong French style of beer; Schwartzbier, a German-style black beer; and a double IPA that's a full-bodied, highly-hopped monster.

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