

Green Monk



Tasting Notes: We paired up to collaborate with one of Asheville's oldest breweries, Green Man Brewing, while in Denver celebrating GABF! Our brewers got together to brew a beer reminiscent of one of their favorite liquors -- Chartreuse -- a recipe held sacred since 1737 by the Carthusian Monks. This yellow-green colored Saison is brewed with fennel, anise, mint and Arnica flowers, and fermented with our in-house Belgian yeast. It is rich, complex and herbal, with a lightly candied citrus peel finish.

Brewer's Notes:

Chartreuse Liqueur – A Brief History: Green Chartreuse is the only liqueur in the world with a completely natural green colour

Only two Chartreuse monks know the identity of the 130 plants, how to blend and distill them into this world famous liqueur. They are also the only ones who know which plants they have to macerate (steep/soak) to produce the natural green and yellow colours. And they alone supervise the slow ageing in oak casks. The recipe is followed according to the instructions set out in a manuscript given to the Carthusian Monks by François Annibal d'Estrées in 1605, Marshal of French King Henri IV's artillery. It was nicknamed "Elixir of Long Life". It took over a century before the alchemist's recipe to be formulized, only after an exhaustive study of the manuscript was undertaken at the Mother House of the Order—La Grande Chartreuse—in the mountains not far from Grenoble. The Monastery's Apothecary, Frère Jerome Maubec, finally unraveled the mystery and, in 1737, drew up the practical formula. To maintain the elixir's historic secrecy, the formula is known only in part and only to a select few monks so that no single person is in possession of the entire recipe.

Notes from Brian Grace:

What was the conversation in conceptualizing this beer with Green Man?

I think we wanted to do something that was not boring. We think collabs should be fun and stretch the limits of what you know and are great times to experiment. The Chartreuse idea came from talking about making a beer inspired by cocktails and the name Green Monk helped us lean towards a green liquor.

Why a Saison?

Saisons are a really great base beers for herbs and spices and we both really like saisons too.

Flavor and aroma wise - what stands out most?

The Arnica flowers come through in the aroma along with fennel and anise. Mint, anise, clove and allspice come through in the flavor the most.

Any particular ingredients or processes in the beer you'd like to highlight? Were the added herbs fresh or dried?

The goal was to make a chartreuse-like beer and try to get the beer to be green. The herbs used were chosen based on aroma and how much they will contribute to the chartreuse color, flavor and aroma. Each herb and spice were used just about equally and were all dry added to the boil kettle.

Any other fun and interesting trivia?

It could be a fun beer to experiment with in cocktails, paired with charcuterie and/or allowed to warm up and sip on like you might with a glass of Chartreuse.

