Continued from previous page

In a similar vein, Crux released Banished Lost Love earlier this year, a rye imperial stout aged in rye whiskey barrels.

The focus on rye offers an interesting variation on the usual expectations of an imperial stout. Rye malt tends to add subtle spicy and peppery yet refreshing flavors (think of the taste of rye crackers or dark rye breads) that can complement smoky, roasty notes in dark beers.

A typical rye beer might consist of up to 10% to 15% rye malt in the grain bill. According to head brewer Cam O'Connor, Lost Love has 23% rye.

It can be a tricky grain to brew with, due to its relatively high levels of gluten and fiber. It's not uncommon for brewers to encounter a "stuck mash" when brewing with large amounts of rye, which happens when the sugary wort will not drain or filter properly from the grains after soaking. When this happens, the run-off of liquid to the kettle slows or even stops, requiring troubleshooting and causing headaches for the

I asked O'Connor if the rye presented any problems with Lost Love. "Not really," he wrote via email. "The runoff does take longer than other beers. It is expected to do so due to the really high gravity, rye malt and plenty of dark malts."

It also helps that Crux incorporates a

This week's top five beer picks

1772 Porter — Porter Brewing Bare "Bottoms Up" Lager — Boss Rambler Beer Club Burnside Skatepark IPA — Double Mountain Brewery Wood Series: Hawaiian Imperial Stout — Sunriver Brewing The Cryo IPA — Everybody's Brewing

The brewery provided me with a bottle of Lost Love, which I recently opened to review. It starts with a black, viscous pour into the glass with a brown head of foam that collapses quickly. The aroma is simultaneously simple and complex, starting out boozy, syrupy and spicy with pumpernickel notes, which unfold into rich layers of chocolate liqueur, rye whiskey, charred oak, Spanish coffee, and toasted grains.

mash press as part of its brewing process. This is a special type of filtration system that pumps the mash through a filter press rather than straining the liquid through the equivalent of a sieve—which can get clogged. This forced filtration is faster and more efficient and prevents problems such as stuck mashes. It's similar in concept to the difference between using a French press to

brew coffee versus a traditional drip brew

that strains through a filter.

Of course, just brewing an imperial stout with rye malt was only the first step in the Lost Love experience. Crux's Banished series was named for the beers that are "banished" to barrels to age until they are ready for consumption. The brewery gave Lost Love the banished treatment, aging it in Woodford

Rye Whiskey barrels for 10 months.

The effect, as O'Connor calls it, is a "rye on rye" tour de force. The final beer tops out at a whopping 14.5% alcohol by volume, the strongest beer Crux has brewed to date, with 70 IBUs.

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The flavor offers up a bright, estery blush of alcohol that blooms into a complex interplay of licorice, dark chocolate malts, rum raisin, chocolate-covered espresso beans, toasted oak, and spicy rye whiskey. The rye is prominent, with dark bready spiciness, almost peppery, with grassy grain notes. It's sweet and decadent and offers up a boozy, lingering warm finish.

It's a dark, indulgent treat of a beer, perfect for sharing as a nightcap or pairing with dessert. It's also an ideal beer for aging, and would do well for a year or more — just be sure not to lose this Lost Love if you do.

Jon Abernathy is a beer writer and blogger and launched The Brew Site (www.thebrewsite.com) in 2004. He can be reached at jon@thebrewsite.com.

dispensary directory

- 5th LMNT: 63552 N. U.S. Highway 97, Bend; 541-408-9058 or fifthlmnt.com
- CannaBend: 3312 N. U.S. Highway 97, Bend; 541-617-0420 or cannabend.com
- Cannabis Nation Sunriver: 56789 Lunar Drive, Sunriver: 541-241-7380 or cannabisnationing.com
- Central Organics: 780 SW Fourth St., Madras; 541-475-0420 or facebook.com/centralorganicsmadras-
- Creative Crops Rec: 265 SE Scott St., Bend; 541-323-9338 or creativecropsrec.com
- DiamondTREE Eastside: 2715 E. U.S. Highway 20, Bend; 541-706-9340 or diamondtreeclub.com
- DiamondTREE Westside: 1233 NW Galveston Ave., Bend: 541-388-7901 or diamondtreeclub.com
- DiamondTREE Madras: 380 N. U.S. Highway 26. Madras; 541-475-0457 or diamondtreeclub.com
- Dr. Jolly's: 415 SE Third St., Bend; 541-508-2708 or jollybend.com
- Fyre: 2650 NE Division St., Bend; str8fyre.com or 541-241-9633
- Green Cross Cannabis Emporium: 341 SW Century Drive, Bend; greencrosscanna.com or 541-633-7242
- Green Knottz La Pine: 51564 U.S. Highway 97, Suite 7, La Pine; 541-536-1070 or greenknottz.com
- Higher Elevation: 817 NW Hill St., Bend; 541-550-
- House of Hash: 51456 U.S. Highway 97, Suite 3, La Pine; 541-907-1857
- Hyroot Organics: 52410 River Pine Road, La Pine; hyrootorganics.com or 541-536-6218
- Jenny's Dispensary: 932 NE Third St. Suite 1, Bend;

- 541-797-2120 or jennysdispensary.com
- Miracle Greens Dispensary: 905 SE Third St., Bend; 541-952-2363 or miraclegreensdispensary.com
- Mr. Nice Guy Bend (formerly High Grade Organics): 224 SE Davis Ave., Bend; 541-647-2785 or thehighgradeorganics.com
- NW Chronic: 325 NE Franklin Ave., Bend; 541-797-
- Oregon Euphorics: 70 SW Century Drive, Suite 170, Bend; 541-213-6724 or oregoneuphorics.com
- Oregrown: 1199 NW Wall St., Bend; 844-673-4769
- Plantae Bend: 2115 NE U.S. Highway 20, Suite 107, Bend; 541-640-8295 or plantaehealth.com
- Substance Midtown: 1814 NE Division St., Bend; 541-317-1814 or substancemarket.com
- Substance Northside: 20365 NE Empire Ave., Bend: 541-317-1814 or substancemarket.com
- Substance Southside: 61406 S. U.S. Highway 97, Bend; 541-317-1814 or substancemarket.com
- The Herb Center: 2205 NE Division St., Bend; 541-550-7325 or theherbcenter.net
- The Local Market: 1216 NE First St., Bend; 541-566-4207 or thelocalmarketbend.com
- Tokyo Starfish: 542 NW Arizona Ave. Bend; 541-797-2110 or tokyostarfish.com
- Tokyo Starfish South: 61230 S. U.S. Highway 97, Bend; 541-241-2387 or tokyostarfish.com
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