

HOME BREW

Home Brew: Stoup Brewing The “no pun in the subheader” edition

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The Daily
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This week in Home Brew sees us return to Ballard to visit Stoup Brewing, a friendly neighborhood establishment situated just around the corner from the hallowed Reuben’s Brews. If you read this column each week, I suggest you cozy up with Ballard, because we will spend a lot of time there.

Located in the old industrial section of Ballard, it is only fitting that Stoup has placed their taproom in what appears to be a former mechanical shop, with a large garage door opening to let visitors bask in the gray, northwest air. With quaint woodwork and clean branding, Stoup has repurposed remnants of the 20th century in that way that seems so common in old neighborhoods.

I don’t mean to insinuate any criticisms of gentrification. Stoup feels like an integral piece of the community it inhabits, and rightfully so, for everybody deserves good beer. And to call Stoup’s concoctions “good beer” would be an understatement.

For the purposes of this review, I am thankful that Stoup offers tasting flights of six beers at a total of \$12. I decided to play the spectrum and order three lighter beers followed by three IPAs.

As I often do, I started with a pilsner, Stoup’s German Style Pilsner. Light and crisp, there is nothing particularly special about Stoup’s version, but it is nonetheless refreshing, and it would be easy enough on a hot day to pound a few down.

The Loral Saison fits perfectly with my expectations of a saison. While my last two columns featured saisons with rich fruit flavors, the Loral was subdued, with the hops much more noticeable. I want to use the word “dry” to describe this beer, and it is a good choice if you’re looking for a beer on the lighter side that still displays some flavor.



The Mosaic Pale Ale is eponymously named after the hops it uses, and was a great warmup to the IPAs that would follow. With a golden-brown color and wholesome texture, the Mosaic delivers intricate flavor without overpowering the palate.

With my mind beginning to blur, I dove headfirst into the three IPAs on my tray, trembling with nerves and inebriation. May this column serve as a testimony to my bravery.

The Citra IPA (again, named after the hops it uses) is surprisingly light for an IPA, but still packs that hoppy punch. The hops are delicious, and its lack of bite may entice drinkers that are intimidated by the brutal strength of most IPAs.

The Northwest IPA is stronger and more bitter. It helps to have a good meal before jumping into this IPA, as the malts are a bit more filling and hit a bit deeper in the gut. The IPA is aptly named, as it shares a similar taste with the solid standards that have dominated Washington and Oregon's beer scenes for years.

For my final performance, I reached into Stoup's Bag o' Tricks double IPA, a monstrous blend of hop varieties that tips the scales at an 8.6 percent alcohol-by-volume (ABV) rating.

I felt like a boxer, taking body shot after body shot, before the brewery's right cross finally connected with my face and took me down. It was a masterful, artistic performance, as the potent beer knocked the sobriety right out of me. The Bag o' Tricks is a dangerous foe, and not for the faint of heart; but if you're up for the challenge, you're in for a succulent adventure filled with mango, pine, and hops — lots of hops.

I can only imagine the brute force of Stoup's Haymaker triple IPA at 11 percent ABV, and I look forward to spending a few rounds in the ring with that beast.

It's easy to fall in love with Stoup, and if you need to tell the world about your new infatuation, they have a wall of branded merchandise including shirts, hoodies, and hats. I have an obsession with brewery-branded hats, and I had to fight every bodily urge to purchase one of Stoup's (I will probably give in soon enough).

My "hop" take: If attractive facilities, fair prices, and magnificent beer are among your favorite things, look no further — Stoup has all of the above.

