Dogfish Head 90-Minute IPA tied for third in the voting with (gasp! a non-IPA!) Founders Kentucky Breakfast Stout.

Zymurgy reader Tim Augustyn of Royal Oak, Mich. described Kentucky Breakfast Stout as "a massive taste explosion of big malt, coffee, bourbon, and chocolate. Like baseball and the first robin, a reason to look forward to spring."

Another Bell's beer, Hopslam, rounded out the top five.

"I am unable to restrain myself when drinking Hopslam," admitted Bruce Morgan of Chelsea, Ala. "When the bottle hits my lips, I involuntarily gulp until it's gone."

While many of the usual suspects made the top 50 list, there were also some newcomers.

Samuel Adams Noble Pils, introduced in 2009, has quickly become a favorite among readers, surpassing Samuel Adams Boston Lager in the standings. Boston Beer's Jim Koch, who has stayed true to his roots as a homebrewer, readily agreed to provide a 5-gallon recipe.

"Sam Adams has created a Pilsner for the masses!" proclaimed reader Jeff Long of Sterling, Va. "It has brought the tradition of Germany and elevated it to American craft status."

Surly Furious, an IPA, made its second appearance in the top 50.

"I would be happy just drinking a pint of Surly Furious foam, and would love to whip it into a meringue of some sort," wrote Matt Spinler of Rochester, Minn.

Russian River's Pliny the Younger, an elusive triple IPA released each February on draft at select locations, finished just out of the top 50.

"Ahh, Pliny the Younger. It punches you in the face with hoppy goodness," said Gary Edmunds of San Rafael, Calif. "And while you're wondering what hit you, it sneaks up behind you and boots you up the backside. Whatta beer!"

TOP IMPORTS



(T indicates tie)

1. Rodenbach Grand Cru (Belgium)
T2. Fullers ESB (England)
T2. Guinness (Ireland)
T2. Rochefort 10 (Belgium)
T5. Duvel (Belgium)
T5. Saison Dupont (Belgium)
T5. St. Bernardus Abt 12 (Belgium)
T8. Ayinger Celebrator Doppelbock (Germany)
T8. Cantillon Gueuze (Belgium)
T8. Chimay Grande Reserve (Belgium)
T8. Orval (Belgium)
T8. Samuel Smith's Nut Brown (England)
T8. Unibroue La Fin du Monde (Canada)

ROGUE DEAD GUY CLONE

Recipe by Amahl Turczyn Scheppach

INGREDIENTS

for 5.5 U.S. gallons (20.82 L)

10.5 lb	(4.76 kg) pale malt
2.0 lb	(0.9 kg) Munich malt
1.0 lb	(0.45 kg) 40L crystal malt
1.25 oz	(35 g) Perle pellet hops,8% a.a. (90 min)
1.0 oz	(28 g) Saaz pellet hops, 4.3% a.a. (10 min)
Wyeast 1764 Rogue Pacman ale yeast, or California ale yeast	

Boil time: 90 min
IBUs: 33
SRM: 9
Specific Gravity: 1.068
Assumed Efficiency: 75%

DIRECTIONS

Infusion mash at 150° F (66° C) for 60 minutes. Ferment at 60° F (16° C) until final gravity is reached.

Extract Version: Substitute 9.375 lb (4.3 kg) pale malt extract syrup for the pale and Munich malts. Crush and steep 1 lb (0.45 kg) 60L crystal malt (not 40L) in 160° F (71° C) brewing water, dissolve extract, and proceed with boil.

Relatively new, innovative breweries such as The Bruery and Cigar City are quickly gaining a following as well.

"Many of my favorites are Cigar City, but the beers that they have been turning out in the past year are just incredible," said Sean Nordquist of St. Petersburg, Fla. "Especially the limited release stuff available in the tasting room."

As well, breweries that are perennial favorites are introducing new beers and drawing new fans in the process.

"The Left Hand Smoked Baltic Porter [Fade to Black] is amazing!" said Jack Scharf of Longmont, Colo. "Since this is a limited run, I prudently stocked up. But that doesn't stop me from visiting them to have more on tap (while it lasts). Even folks who would normally steer clear of a smoked beer might like this one because it's not overdone; rather it's a very nice combination of a flavorful porter with a semi-subtle twist."

Some readers found unexpected bliss in styles they aren't normally drawn to.