

Beer Aisle



July 2014

Summer Edition

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DRIVING Brewer Growth THROUGH Distribution

Beer Caramel Ice Cream

From *Serious Entertaining: A Beer-Infused Dinner Menu*; Scooped: Beer Caramel Ice Cream

Yield 8 to 10 (approx. 1 quart)

Active Time 30 Minutes

Special Equipment Ice Cream Machine

Total Time 1 Hour (plus an overnight chill)

INGREDIENTS

- 1 1/2 cups sugar
- 4 tablespoons unsalted butter, cut into small chunks
- 1 cup whole milk
- 8 ounces pale ale
- 2 tablespoons water
- 2 cups heavy cream
- 6 egg yolks
- 1 teaspoon kosher salt, to taste



DIRECTIONS

1. In a heavy-bottomed saucepan, heat sugar, moistened with two tablespoons of water, on high. Let sugar melt, bubble, and caramelize undisturbed until it reaches a rich, dark amber, rotating the pan to avoid hot spots. Let sugar smoke for 3 seconds, then quickly stir in butter and turn heat to low.
2. When butter is fully incorporated, slowly stir in cream and milk. Sugar will steam and bubble. If sugar seizes, stir on low heat and it will dissolve completely into dairy.
3. In a large bowl, whisk egg yolks until very well combined. Add about 2/3 cup dairy mixture to yolks one ladle at a time, whisking constantly, then whisk yolk mixture back into saucepan. Cook on low heat, stirring frequently, until custard thickens to coat the back of a spoon and a swiped finger leaves a clean line.
4. Remove from heat and stir in beer, then add salt in small increments to taste. Custard is well-salted when it has a distinctly sharp flavor, not just burnt sweetness. Strain into a container and chill overnight. The next day, churn according to manufacturer's instructions. Return ice cream to freezer for at least 2 hours so it can firm up.

Beerisms:

The foamy residue on the inside of a glass of beer is called:

- A. Long legs
- B. Grist
- C. Drippings
- D. Belgian Lace



Answer: D - Belgian Lace (also called "Brussels lace") is the foamy residue of a beer's head that clings to the inside of the glass when the beer is drunk. Its presence is a sign of well-made beer with good head retention. It does not signify a more alcoholic beer as the term "legs" does with wine. Grist is the combination of malts prepared for milling during the beer-making process of and the origins of the expression "grist for the mill."



What's on Tap:

Check out Untappd.com – it lets beer enthusiasts keep track of the brews they drink, save beers to try and read reviews.



Coors Light Summer Brew

MillerCoors has launched Coors Light's first-ever seasonal limited edition extension – Coors Light Summer Brew, with a new summer can design. Coors Light Summer Brew is infused with a blend of natural citrus flavors and is available in 12-packs of 10 oz cans featuring a bright orange and yellow citrus-inspired design over Coors Light's signature Rocky Mountain landscape.



Widmer Citra Blonde Summer Brew

Citra hops create a delightfully citrus flavor that no one can resist. The thirst-quenching flavors are the perfect pairing for the soft malt notes contained within Widmer's Citra Blonde Summer Brew. It has a fantastic clarity with great carbonation that lends itself nicely to being enjoyed with any sort of grilled fish.



Firestone Walker Easy Jack

Brewmaster Matt Brynildson went to the mountain and returned with a vision for a different kind of Session IPA, one that would be brewed and dry hopped with a globetrotting selection of new hop varieties from Europe, New Zealand and North America. He foresaw a beer that would deliver massive hop aromas, a signature malt balance and an empty glass before you knew what hit you. And so the newest member of the Jack IPA family was born.



Samuel Adams Summer Ale

is an American wheat ale. This summer seasonal uses malted wheat, lemon peel and Grains of Paradise, a rare pepper from Africa first used as a brewing spice in the 13th century, to create a crisp taste, spicy flavor and medium body. The ale fermentation imparts a background tropical fruit note reminiscent of mangos and peaches. All of these flavors come together to create a thirst-quenching, clean-finishing beer perfect for those warm summer days."



21st Amendment Hell or High Watermelon Wheat

Hell or High Watermelon Wheat is 21st Amendment's summer seasonal beer available from April through September in six-pack cans and on draft. 21st Amendment starts by brewing a classic American wheat beer, which undergoes a traditional secondary fermentation using fresh watermelon. A straw-colored, refreshing beer with a kiss of watermelon aroma and flavor.



Sierra Nevada Summerfest

Since their invention in the 1840s, Pilsener-style beers have become the world's most popular style. With a nod toward the original Czech tradition, Summerfest is brewed to feature the best of Bohemian nature. Crisp, golden, dry and incredibly drinkable, Summerfest has a delicate and complex malt flavor and spicy and floral hop character—the perfect warm weather beer.



Victory Brewing Summer Love

Nothing says summer quite like America's favorite pastime, and Victory Brewing Company's label for Summer Love had a baseball and a batter on it to sell you on its seasonality, at one point. This brew is slightly sweet with tangerine and grapefruit notes, and has an earthiness quality to it. This is Victory Brewing's biggest victory yet!



Fireman's Brew Blonde

Fireman's Brew original golden lager is handcrafted with American barley and a mix of American and imported hops to create a truly fine Pilsner style lager. Smooth, light malt flavors combined with just enough hops for balance, deliver a crisp and refreshing beer with a clean finish and no bitter aftertaste. The lightest of its beers, Fireman's Brew Blonde is the perfect choice to ignite the party.




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