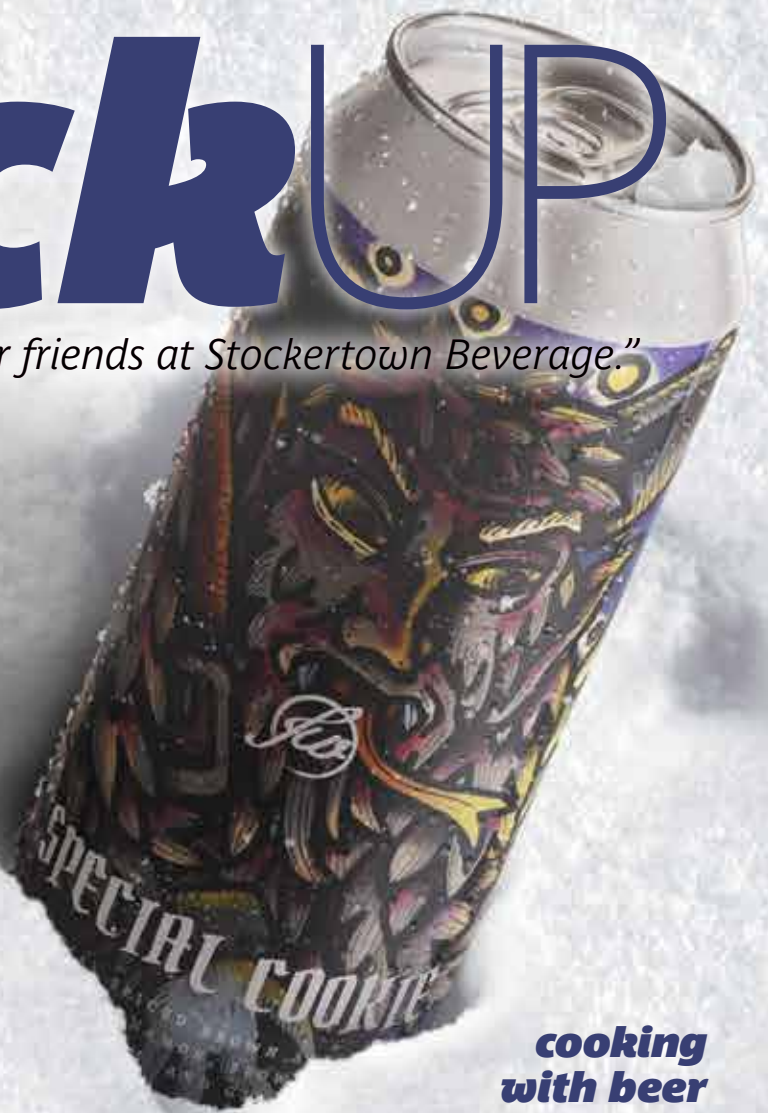


stockUP

"The freshest news from your friends at Stockertown Beverage."



**cooking
with beer**

RECIPES by CHEF
WALLY MATTUS

**lean into
the season**

WITH GREAT
WINTER BEERS

music to your beers

A PLAYLIST TO HAVE A BEER TO

PLEASE ENJOY,
responsibly

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A RETURN TO THE GOLDEN AGE

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GOLD**



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GOLDEN ALE WITH
EARLY AND LATE HOP
ADDITIONS FOR A CLEAN,
CITRUS FINISH AND A RICH,
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5.2%
ABV

lean into the season

WITH GREAT WINTER BEERS

*Frank Rossitano
Contributing Author*

Time has a way of passing so quickly; one season blends almost seamlessly into the next, and before you know what happened, you've been transported from the warm glow of Summer to the very doorstep of Winter. While this may at first appear to be a cause for lament, may I suggest quite the opposite- this is actually a time for celebration; the Holiday Season is here!

A great way to enjoy the Holidays and to lean into the season is to sample some of the wonderful holiday and seasonal beers that begin to appear this time of year. These seasonal and holiday brews offer a wide variety of styles and flavors; there is most definitely something tasty for everyone! Here are some Holiday and Seasonal Beer suggestions for your next gathering of family and friends or for a quiet fireside moment of contemplation...



Continued...

Breckenridge Christmas Ale: The chill of winter calls for a beer with extra flavor and strength to warm you on those frosty winter evenings. This handsome, ruby colored brew features an abundance of carefully roasted malts that provide notes of caramel and chocolate, while Chinook and Mt. Hood hops contribute a spicy note that balances this brew and provides a crisp, clean finish.

Hopping' Frog Frogichlaus: This creamy, warming Swiss-style holiday lager features a malty taste and aroma, low bitterness, and a reddish brown color. Frogichlaus is mellow and soothing, the perfect beer to settle down for a cold winter's nap.

Penn Nut Roll: This spiced nut brown ale is redolent with cinnamon and vanilla, nutty character, and a dry finish. This beer pairs beautifully with sweets and desserts.

Ramstein Winter Wheat: This beautiful wheat doppelbock has a rich, creamy head with a bouquet of wheat malt, black currant, clove and apple. Deep, full flavors of caramel and chocolate malt balance with hops for a smooth, warming finish.

Platform South Pole Elf: A nice take on the traditional holiday style, this beer presents a malty sweetness with flavorful gingersnap cookie and holiday spices including nutmeg, clove, and cinnamon weighing in at a hefty 8% ABV.

Roak Little Saint Nick: This cranberry gose has a tart intensity that gives way to a light addition of Himalayan salt creating a brew that subtly balances the complexity of cranberry with the crisp sensation of malted white wheat. A unique brew!

Continued...





Continued

Ridgeway Lump of Coal Holiday Stout: This 8% abv bittersweet chocolate stout will be a bright addition to a dark winter evening. This highly drinkable gem is a perfect reward for the good and the naughty!

Sloop No Santa: Finally, a holiday beer brewed without candy canes, cinnamon or a single gingerbread person being sacrificed! Notes of cotton candy and green grape skin come from where they should- hops, barley, yeast and water. No naughty spices in this NEIPA; just hops!

Seek out these wonderful winter beers and lean into the season.

Cheers! 🍷



BEER STYLES

101


Winter Warmers



Winter Warmers are a wildly popular style among beer aficionados because, as the name implies, they are only produced in the winter and boast bold flavors and higher alcohol contents to warm and sustain those weary persons dealing with winter's chill and darkness.

In addition to more alcohol, winter beers typically feature a large malty backbone with very little hoppy bitterness. The hops that are present in a winter brew are there to balance the malty sweetness and to provide a nice, dry finish. The brew will usually be full flavored and bold with color ranging from dark red to deep black.

Some brewers will add in a few select spices to give the beer a different flavor profile. This isn't necessary for the style but is quite common nonetheless. Winter beers from the United States are likely to have an eclectic array of spices and flavors, while those from England and elsewhere are far less likely to contain those extra ingredients.

Winter Warmers don't necessarily need to be paired with foods; their big, bold flavors are more than enough to stand on their own. However, many people enjoy pairing their winter warmers with roasted turkey, poultry or desserts. 

Examples

*Erie Ol' Red, **Free Will Special Cookie**, Ridgeway Insanely Bad Elf, **Founders Fruitwood**, **Hoppin' Frog Frosted Frog**, Rivertowne Rudolph's Red*



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Beer



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Contact your rep. for more information, & even more quality craft beer options.

IPA / PALE ALE



Misphillion River Not Today Satan

ABV: 7.3% | IBU's: 55 |

The unholy joining of El Dorado, Centennial, Columbus, Cascade & Mosaic hops.

Bear Republic Racer 5

ABV: 7.5% | IBU's: 75 |

This hoppy IPA is a full bodied beer brewed with malted barley, wheat, & crystal malts.



NEW

Epic It's Got Citra

ABV: 8% | IBU's: 65 |

Warm blooded humanoid meets photosynthesizing floral hop strain. Has science gone too far? Yeah, this beer has Citra hops.

Founders 4 Giants

ABV: 9.2% | IBU's: 80 |

Aggressive bitterness balanced by a malty, sweet backbone while huge aromatics come from seven American hop varieties.



Free Will Techno

ABV: 7.3% | IBU's: 68 |

A well rounded & balanced IPA, complete with a full-spectrum hop profile & complementary malt sweetness.

NEW



Rivertowne Bridge Series #2: Birmingham IPA

ABV: 7% | IBU's: 30 |

Pineapple Milkshake IPA, brewed with oats, wheat, & milk sugar for a full & creamy mouthfeel that finishes smooth & sweet.



NEW

Steam Theory Hops Against Humanity

ABV: 7.3% | IBU's: 75 |

Flavors of citrus, pine, & grapefruit. There is just a hint of malt with a crisp bitter finish. It is dry hopped to heighten the hop aromas.

Stickman Plain Chicken Nuggets

ABV: 5.5% |

'Plain Chicken Nuggets' is the Stickman take on the American Pale Ale. It's got a soft body from oats. Notes of mango, berries, & a hint of citrus.



NE-IPA / MILKSHAKE



Sloop Juicier Bomb

ABV: 8% |

This ridiculously hopped double IPA has a big, orange aroma w/ flavor notes of passion fruit, papaya & citrus.

Bay Cannon Xander

ABV: 6% |

Balanced, juicy & hazy IPA with big fruit aromas & flavors with a dry, medium bitterness finish.



Bent Water Sluice Juice

ABV: 6.5% |

Built on quality ingredients, & with a dedication to consistent flavors every time you drink it. A fridge staple.

NEW

Free Will Dissolution

ABV: 7.7% |

Tropical fruit salad in a glass, each sip is like a blindfolded spoonful of pineapple, mango, & coconut.



Levante Tickle Parts

ABV: 7% | IBU's: 74 |

An exceptionally dry-hopped New England IPA, with low bitterness, rising hop aroma & a feathery-soft mouthfeel.

TART & FUNKY

Sloop Sauer Peach

ABV: 4.3% |

A berlinerweisse style ale with the tartness of a sour beer & the balance of real peaches.



Stoneyard Josette's Strawberry Shortcake

ABV: 6.5% |

A beautiful sour ale with hints of strawberry & vanilla flavors. Have a berry nice day!

NEW

Jolly Pumpkin Kiviug Saison

ABV: 6.6% | IBU's: 26 |


Blended key lime, blackberry, & red lava salt into our oak aged saison to create a lush, berry-packed, zesty lime ale with deep magenta hues



LAGER

NEW
Kenwood Original
 ABV: 4.1% | 
 Light body, light calories, plenty of flavor.
 The best light beer on the planet.



Forst Premium
 ABV: 4.8% | 

Made with a wise blend of the best malts, FORST Premium is a light, fresh beer with an unmistakable floral aroma.



Mahou Cinco Estrellas
 ABV: 5.5% | IBU's: 27 | 


Produced using the finest varieties of hops & yeast, it stands out for its golden colour & distinctively mild taste.



Helltown Pilsner
 ABV: 5.5% | IBU's: 41 | 

A pale, light bodied pilsner with soft malt profile on the front that has moderate hop bitterness & finishes semi-dry.



NEW
Steam Theory Vamanos Hermanos
 ABV: 6.1% | IBU's: 19 | 
 The beer has a sweet corn & mild floral hop aroma. Sweet corn, light malt sweetness & light hop bitterness make a refreshing beverage.



OTHER


Founders Más Agave Premium Hard Seltzer
 ABV: 4.5% | 
 Made with blue agave nectar, natural cane sugar, real fruit juice & a dash of sea salt for good measure.



Possman Mulled Cider
 ABV: 5.5% | 

A must during winter. An aromatic drink based on apples with Cinnamon, Clove, Lemon & Sugar.



Redstone Black Raspberry Nectar
 ABV: 8% | 




Made with clover & wildflower honey, with a black raspberries added. Deep berry flavor & rich red color.

Levante ReVibe Orange Pomegranate
 ABV: 5% | 


Pure water, locally sourced sugarcane & organic orange & pomegranate essence. That's it.



Platform Rosellini
 ABV: 5% | 
 Dynamic peach aroma & refreshing tartness. Flavors of fresh peaches & apricots that finishes semi-sweet.




FRUITY

LIMITED
Founders Cerise
 ABV: 5.7% | 
 Brewed with the quintessential Michigan fruit, Cerise is a celebration of the tart & wonderful cherry.



Hokkaido Pear Lager
 ABV: 5% | 
 European Pears, grown in Hokkaido are used to complement this lager beer with a sweet fragrance that lingers.



Hoppin' Frog Pineapple Upside Down Cake
 ABV: 7% | 


A juicy pineapple taste & aroma adds a delightful tropical complement to the refreshing lemon & light malt flavors of this citrus ale.




WHITE ALE / WITBIER

Cricket Hill Wit & Wild
 ABV: 4.7% | IBU's: 11 | 
 Enjoy the citrus flavors & aromas from the coriander, sweet & bitter orange peel, lemon peel, & fresh ground ginger.



Penn Weizen
 ABV: 5.2% | IBU's: 16 | 
 Very refreshing & effervescent unfiltered ale with pronounced notes of banana & clove.



Aldus Pretzel Wheat
 ABV: 6.3% | IBU's: 5 | 

Packed with Pennsylvania Dutch pretzel flavor with slight notes of salt, & ends with a crisp lager-like finish.



DARK & TOASTY



Helltown Mischievous

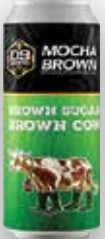
ABV: 5.5% |

This traditional southern English style brown ale, combines European malts with American hops.

Founders Dirty Bastard

ABV: 8.5% | IBU's: 50 |

Dark ruby in color & brewed with imported malts. Complex in finish, with hints of smoke & peat, paired with a malty richness.



D9 Brown Sugar Brown Cow

ABV: 6.6% | IBU's: 15 |

Brown Sugar Brown Cow is brewed with chocolate, vanilla, brown sugar & Colombian coffee, with a hint of lactose

Crossroads Black Rock Stout

ABV: 6.8% | IBU's: 44 |

Black Rock Stout is a dark & robust, full bodied foreign style stout that bursts with flavor.



Hofbrauhaus Freising Dunkel

ABV: 5.2% |

Truly Bavarian. Our Dunkel Premium has an irresistibly malty flavour and light tones of caramel. Very tasty, very refreshing.

Free Will C.O.B.

ABV: 8.3% |

Coffee, oatmeal, brown ale. Incredibly rich undertones of brown sugar, caramel & graham cracker.



SEASONAL



Platform South Pole Elf

ABV: 8% | Late Fall |

Must be a South Pole Elf, malty sweetness gives way to spicy ginger snap cookies & all the holiday spices you can handle.

Breckenridge Christmas Ale

ABV: 7.1% | IBU's: 22 | Late Fall |

An abundance of carefully roasted malts create notes of caramel & chocolate, balanced & clean finish.



The Duck-Rabbit Wee Heavy Scotch Ale

ABV: 8% | Late Fall |

Bold & malty, this beer's sweetness comes from a massive amount of grain & some serious kettle caramelization.

Founders KBS Cinnamon Vanilla Cocoa

ABV: 12% | IBU's: 45 | Fall |

The sumptuous, deep coffee & chocolate flavors of KBS rise to the next level with a swirl of cinnamon & a hint of vanilla.



Penn St. Nikolaus Bock

ABV: 9% | IBU's: 25 | Late Fall |

A very rich, strong, malty lager, dark ruby in color with notes of chocolate & roasted malts.

Ridgeway Lump of Coal

ABV: 8% | Late Fall |

Lump of Coal is the perfect stocking stuffer for the beer lover or manic depressive in your family.



COMING SOON

Keep an eye out for these beers, soon to be arriving at Stockertown Beverage. Check with your Rep. for more info regarding availability.



Platform Strawberry Shortcake

ABV: 5.8% | IBU's: 31 |

Our brand new seasonal collaboration with Bones Coffee Co. Unique roast flavors, coffee, fruit, & creamy cheesecake.

Thomas Hooker Chocolate Truffle Stout

ABV: 7.1% | IBU's: 20 |

Copious amounts of oat malt produce a silky, full bodied beer laced with hints of roast & chocolate derived from dark malts.



Ramstein Winter Wheat

ABV: 9.5% |

Deep full flavors of caramel & chocolate malt balance with hops for a smooth warming character.

Breckenridge Holidale

ABV: 10.7% | IBU's: 22 |

Aged in whiskey barrels, Holidale offers toasted biscuit notes complemented by soft caramel sweetness with hints of oak & whiskey.



KBS[®]

EVERY SIP, ITS OWN REWARD.

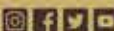


12% ALCOHOL | 100/100 RATEBEER SCORE

YOU'VE EARNED IT. KBS IS A LUXURIANT IMPERIAL STOUT THAT IS BREWED WITH PREMIUM CHOCOLATE AND COFFEE AND THEN AGED IN BOURBON BARRELS THAT INTRODUCE POWERFUL NOTES OF VANILLA, COCOA, AND CHARRED OAK. BECAUSE FOR AS HARD AS YOU WORK, YOU DESERVE A BEER THAT REWARDS YOU WITH DELICIOUS, SUBTLY SWEET, SOPHISTICATED AND BOLD FLAVOR WITH EVERY SIP.



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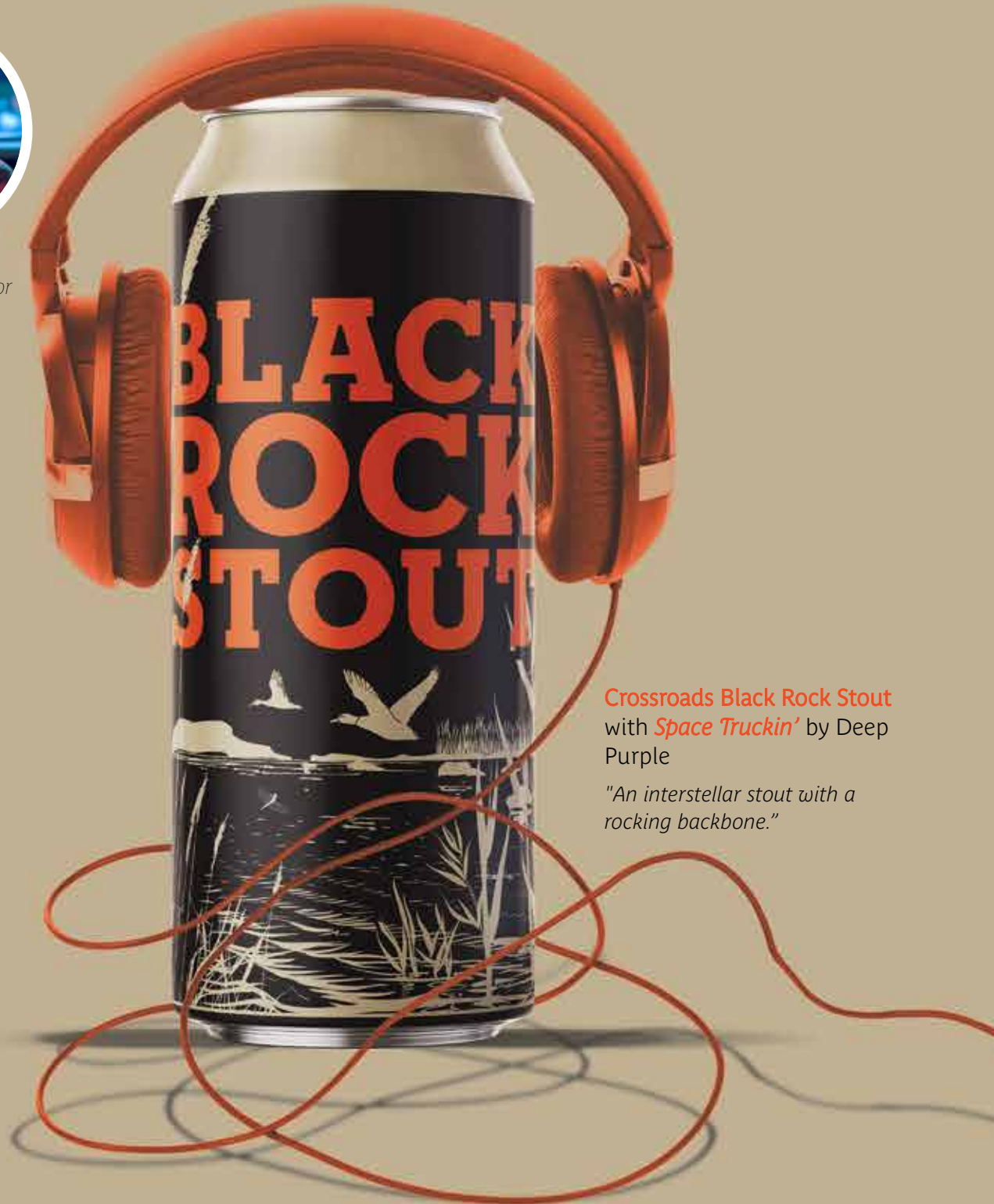


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MUSIC TO YOUR *beers*



*John Rockenbach
Contributing Author*



Crossroads Black Rock Stout
with *Space Truckin'* by Deep
Purple

*"An interstellar stout with a
rocking backbone."*

People tend to choose the beer they drink and the music they listen to much in the same way. If you're looking to relax, perhaps a toasty, dark, stout, or some smooth jazz fits the bill. Why not take the extra step and pair beer and music together? Well, I've done just that. I put together a curated playlist of some of my favorite songs with some of my favorite beers. Whether it's the tasting notes or simply the name, each one of these beers elevates the music to a whole new level. Imbibe in the flavors and drown in the melodies, there is no need to enjoy in any particular order; let your mood guide you! 🍷



Founders Scarlet Dawn with *Season Of The Witch* by Donovan

"For those seeking an early autumn night, Scarlet Dawn and witches."



Free Will Dissolution with *Electric Funeral* by Black Sabbath

"A heavy hitting DIPA for the original heavy metal band."



Founders Cerise with *Any Major Dude Will Tell You* by Steely Dan

"Any major dude will tell you this is a beer for relaxing with music."



Sloop Sauer Peach with *The Joker* by Steve Miller Band

"I really love your sauer peach, wanna shake your tree."



Helltown Pilsner with *Hells Bells* by AC/DC

"A pilsner to pound back while banging heads."



Kenwood Original with *Sweet Emotion* by Aerosmith

"A light beer for groovin'."



Free Will COB with *Wakin' On A Pretty Day* by Kurt Vile

"For those tough mornings, waking with a beautiful day"



Thomas Hooker Chocolate Truffle Stout with *Little Too Late* by Nicki Bluhm and the Gramblers

"Sip on this sweet stout to reflect on sweet times."



Aldus Pretzel Wheat with *These Days* by Dr. Dog

"A Philly favorite snack, with a Philly favorite band."



Penn St. Nikolaus Bock with *Little St. Nick* by The Beach Boys

"Duh."



10 QUESTIONS WITH...

Archie Knight

OF FREE WILL BREWING COMPANY

"I'm the Lead Sales Guy for Free Will Brewing. I've been in the local beer scene since 2008. I enjoy the freedom and relationship building that comes with selling beer. I also enjoy the occasional cigar and bourbon. Hanging with friends and making people smile."



C.O.B.

Brown Ale with Coffee | 8.3% ABV

1. You're trapped on a desert island; pick 3 essential items you couldn't live without
Water, Bourbon, Cigars

2. If you could have 1 superpower, what would it be and why?
Change Hate to Love

3. What inspires you?
Love, Grace,
Compassion, Empathy

4. What 3 people would you most like to take on a road trip?
Bob Marley, George Carlin and My Mother

5. Who's your Celebrity Crush?
Sanaa Lathan (female)/Idris Elba (male)

6. What are you currently reading?
Jemar Tisby "How to Fight Racism"

7. What's your essential condiment?
Mayo/Mustard/Ketchup Gotta have all 3 in the fridge.

8. Who's your favorite band or musician?
Bill Withers

9. If you could have a beer with anyone living, dead, or fictional; who would you choose?
Pres. Barack Obama

10. Is there beer on other planets? Is there beer in the afterlife?
I hope so, or it might be bad on Mars.



Dissolution

IPA | 7.7% ABV



Cloudy with a Chance of Charcuterie

IPA | 7% ABV

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COOKING WITH *beer*



*Chef Wally Mattus
Contributing Author*

As we get closer to the holidays and all of the stress and joy that inherently come with said holidays, I figured I'd keep things really simple this time. Who doesn't want things to be simpler this time of year? So I decided to put a "beer spin" on some easy holiday classics. Cookies and pumpkin pie!

Before we jump into these recipes, we should revisit the technique of reduction. Basically, take your beer and put it in a small pot on the stove, and apply VERY low heat, just enough for a little steam to rise from your beer. Steam is basically evaporating water, so by removing the water, you concentrate the remaining flavors of the beer. Since these recipes are dessert-type recipes, I really wanted the impact of the flavor while adding a minimal amount of liquid to the mix. I reduced both beers in these recipes by 50% (12 oz. bottle of beer to 6 oz. of liquid remaining). It took about an hour to reduce the beers, but you have to let them cool too... plenty of time to sit back, gather all your ingredients, and of course, have yourself a beer! If you reduce too fast and bring the beer to a boil, it will taste bitter, and no one wants that, so you may need to enjoy a couple beers and be patient. I reduced my beers the day before to allow the reductions to be refrigerated and used cold.



For the following recipes
I chose to use:



Founders KBS

*Bourbon Barrel-Aged Stout | 12% ABV
Available in Espresso & Cinnamon Vanilla Cocoa Variants*

Description:

"This beer taught us that patience truly is a virtue. KBS is a big imperial stout brewed with a massive amount of coffee and chocolate and then bourbon barrel-aged to perfection. Incredibly silky and full-bodied with notes of vanilla, cocoa, roasted coffee and charred oak." - Founders Brewing Co.



D9 Head of the Horseman

Imperial Pumpkin Ale | 10% ABV

Description:

"Clouds of cinnamon, nutmeg, cardamon, and clove rise before him with just the right amount of pumpkin. Your first sip is slightly sweet with notes of pumpkin fall spice and brown sugar. Deceptively smooth for a potent brew. Beware the Horseman comes for you." - D9 Brewing Co.



Continued...



KBS² Kookies

The fun part about this cookie recipe is the options of Founders KBS currently available on the shelves and the freedom to improvise. I chose Espresso KBS and butterscotch chips, but your favorite beer joint should have Cinnamon Vanilla Cocoa KBS, Espresso KBS, and the normal KBS. (Insert gratuitous marketing photo here...)

Additionally, you can change up the chips any way you like: peanut butter chips, white chocolate, milk chocolate chips, butterscotch, or whatever else is out there. Mix them to suit the KBS you've chosen.



Ingredients

- 1 stick of butter (room temperature)
- ½ cup dark brown sugar
- ¼ cup granulated white sugar
- 1 large egg
- 1 tsp. vanilla extract
- 1 ½ cups all-purpose flour
- ¼ cup dark baking cocoa
- ½ tsp. salt
- ½ tsp. baking soda
- 1 tsp. baking powder
- 5 oz. reduced Founders KBS (variant of choice)
- 2 cups (or one bag) butterscotch chips

Using a hand mixer, beat the butter, brown sugar, and granulated sugar together very well until there are no chunks of butter and the mixture appears “fluffy.”

Add the egg and vanilla and continue to mix well.

Add the flour, cocoa, salt, baking powder, and baking soda (basically the rest of the dry ingredients except the chips). Continue mixing until everything is well blended. The consistency should be like slightly moist sand.

Stir in the reduced beer and mix well.

Using a spatula, fold in the butterscotch chips and refrigerate for 20 minutes (and drink another beer). This allows the dough to thicken up a little bit.

Preheat the oven to 350° while your dough rests and cools.

Using a spoon, form little balls of dough 1½ to 2 inches in size about 2 inches apart on parchment paper lined sheet trays. If you like bigger cookies, just leave a little more room between dough balls.

Bake for about 15 minutes (maybe closer to 20 if you're making big cookies).

Santa will love these! Maybe leave him a bottle of KBS as well...bribery at its best! 🍷

Pumpkin Beer Pie

I love pumpkin pie...and this recipe allows you to really ramp up the pumpkin flavor by adding reduced pumpkin beer. I did say we were gonna keep this simple, so I bought a ready-to-go pie crust instead of making my own pie crust.

Ingredients

1 9 inch pie crust (*I chose graham cracker crust*)
 ¾ cup granulated sugar
 ½ tsp. salt
 1 ½ tsp. cinnamon
 1 tsp. dried ground ginger
 ½ tsp. nutmeg
 2 large eggs
 1 ½ cups pumpkin purée
 6 oz. reduced **D9 Head of the Horseman**
 1 bag toffee crumble

First preheat the oven to 425°.

Combine sugar, salt, cinnamon, nutmeg, and ginger in a large bowl and whisk to blend.

Once the dry ingredients are mixed together, whisk the 2 eggs into the mixture.

Add in the pumpkin purée and the beer reduction and blend until smooth.

Prepare the pie crust by sprinkling some toffee bits on the bottom and dusting with a bit of cinnamon.

Pour the pumpkin mixture into the pie crust and jiggle it...just a little bit...so it settles evenly. This will help to ensure an even bake, and reduce the chances of getting a crack in the top of the pie.

Bake the pie at 425° for 20 minutes, then reduce the heat to 350° and bake for another 45 minutes. You can test it's doneness by sticking a toothpick in the center of the pie. If it comes out clean, the pie is ready!

Once fully baked, remove from oven and let cool for 10 - 15 minutes.

Finally, sprinkle the top with more toffee bits (as much as you want) and some whipped cream...
 go nuts!

Enjoy! 🍷



Share
the Holidays
with Mahou

Mahou
DESDE 1890

