



ELLICOTTVILLE BREWING COMPANY

Located in the heart of New York ski country, Ellicottville Brewing Company looks forward to continued growth while staying true to their roots as an early-market pioneer and promoter of craft beer culture in Western New York.



As brewpubs go, New York State's Ellicottville Brewing Company is more than two decades old and definitely one of the older brewpubs in the country. Founded in 1995, the Ellicottville Brewing Company is an integral part of tiny Ellicottville (pop. 1,598) in the Western Alleghenies region of New York. The town has often been called 'The Aspen of the East' with good reason.

In the mid 1990's, Peter Kreinheder was on a ski trip to Vail, Colorado and was introduced to his first brewpub. He imparted his interest to brothers Allen and Peter Yahn and the basis for the first Ellicottville Brewing Company was formed.

A business plan followed and Peter attended a UCLA brewing school to familiarize himself with the inner workings

of a brewery. The owners selected an old Victorian building that dated back to the 1860's that had served a number of purposes for their location. A 10-barrel brewing system was imported from Hungary with the capacity of producing some 330 gallons of beer per batch. A first class restaurant was also added to satisfy the appetites of beer-hungry drinkers.

By 2005, the success of their first operation caused an expansion to an additional location in Fredonia, New York. A gastropub restaurant remains there today which offers all of the Ellicottville Brewing Company's portfolio, consisting of around forty different styles of beer. In 2013, an additional 30-barrel German system was added to increase the capacity of the original Ellicottville Brewing Company.

In 2016, a third location (lakeside) on Chautauqua in Bemus Point, New York, opened, and a fourth location, which will include a large brewery, public pub, and craft beer science center is set to open to the public in 1019.

"Our growth is the product of increased demand by our customers," informed Kurt Gutshall, brewing production and operations manager for the entity. Ellicottville Brewing Company looks forward to their continued growth, as they remain true to their 'farm-to-pint' mentality and dedication to the use of fresh ingredients for their beers.

An excellent product coupled with a loyal following has propelled Ellicottville Brewing Company to the forefront of high-caliber American brewpubs. Its owners and staff should be congratulated on their marvelous accomplishments and extensive foresight. Enjoy!



HANG TIME PALE LAGER

American Lager
5.0% ABV

The perfect tailgate beer! Ellicottville's Hang Time Pale Lager was originally brewed to benefit the P.U.N.T. Foundation (a seasoned local charity piloted by retired Buffalo Bills punter Brian Moorman). This beer is crisp and light with a mild character, and the perfect crowd-pleaser. Golden in color with a perfectly balanced aroma of hoppy bitterness and smooth, malty tones, this beer is sure to impress.



ELLICOTTVILLE IPA

India Pale Ale
6.0% ABV

Ellicottville's IPA is a tasty and satisfying India Pale Ale bursting with hop-forward flavors and aromas. On the nose, light to moderate aromas of grapefruit and piney hops are present with hints of caramel malts. The palate offers flavors of orange and grapefruit citrus, along with mild notes of caramel malts that create a wonderful balance. The finish is crisp and dry with moderate bitterness. Enjoy!



FOOD FOR YOUR BREW

Beer Battered Fish and Chips

4 large baking potatoes, cut into French fry strips

Beer Batter:

One 12-oz. bottle of beer

2 cups all-purpose flour

1/2 tsp House Seasoning (recipe follows)

1 1/2 lbs cod fillets, skinned with bones

removed, and fish cut diagonally into

1-inch-wide strips (5-6 inches long)

House Seasoning:

1 cup salt

1/4 cup black pepper

1/4 cup garlic powder

In a Dutch oven, heat oil to 375 degrees. Fry potatoes until golden brown, roughly 10 minutes, removing with a slotted spoon or spider. Hold in low oven to keep warm while cooking the fish.

Preheat oven to 225 degrees. In a large bowl, pour in one bottle of beer. Sift 1 1/2 cups flour into the bowl, whisking in gently until just combined, then stir in House Seasoning. Pat fish dry and season on both sides with salt and pepper and coat the fish in the beer batter. Dredge the pieces of fish in 1/2 cup of remaining flour and slide into oil as coated. Fry fish, turning over frequently, until deep golden and cooked through, 4 to 5 minutes. Transfer to a paper towel-lined baking sheet and keep warm in oven. Fry remaining fish in batches, returning oil to 375 degrees between batches. Serve fish with French fries. House Seasoning: Mix ingredients together and store in an airtight container for up to 6 months. www.FoodNetwork.com.

TRIVIA TIME

1. Do the types of hops really matter?

Yes! Hops play a vital part in brewing and achieving the desired finished product. Specific hops grow in different parts of the world, with each showcasing a different set of characteristics. For instance, if you smell a hoppy American IPA, you will probably notice notes of pine needles and grapefruit zest, whereas a handful of English hops will smell earthy and floral, and hops from Australia or New Zealand will smell like passionfruit and citrus. Brewers know which strain of hops will work best with the style they are trying to achieve and sometimes they choose a blend of a few different strains to get the desired end result.

2. What is some beer warm and some cold?

The colder a beer is served, the less its flavors and aromas are going to come out - that is why most macro-lagers are served super cold. On the other hand, English cask ales or Belgian dubbels are served much warmer so that you can taste every little flavor and smell every bit of aroma. There are entire charts devoted to perfect drinking temperatures for each style, but it all comes down to personal preference. Each beer will be different, but you can test it out by taking bottles out of the fridge and letting them stand at room temperature for 5-10 min. before drinking.



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