

The Original Craft Beer Club's

MICRO BREW NEWS

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Lakefront Brewery, Inc.

A leader in innovative brewing, Milwaukee's Lakefront Brewery prides themselves on crafting some of the most original, highly awarded craft beers in the state.



Based in Milwaukee, Wisconsin, Lakefront Brewery was founded in 1987 by brothers Russ and Jim Klisch. It all started after Russ gave Jim a book on beer making for his birthday, and Jim made a rather remarkable homebrew. Russ, feeling the sibling rivalry, was convinced he could craft a better one...and so began the Klisch brothers entering beer contests and even winning awards for their homemade brews. It wasn't long before family and friends encouraged Russ and Jim to turn their hobby into a business.

The Klisch brothers decided to start small and chose a location within walking distance of their home - an old bakery building in Riverwest. They sold their first Lakefront Brewery barrel on December 2, 1987 and haven't looked back since.

With the brewery's doors open, Lakefront's popularity grew - and so did their production. By 1988, sales jumped to 72 barrels; by 1989, 125 barrels; and sales began doubling after that. When production reach 3,000 barrels in 1998, Lakefront Brewery had outgrown its tiny space and the Klisch brothers took the operation to Milwaukee. Their new (and current) location housed the Milwaukee Electric Railway and

Light Company's coal-fired power plant in 1908. It was later sold to the City to house Milwaukee's Forestry Department, and was about to be torn down before Lakefront Brewery moved in. The Klisch brothers have beautifully restored the old building and brought new life into the historic structure.

Today, Lakefront Brewery is known for producing the first certified organic beer to be bottled in the United States (in 1996). Lakefront is also known for changing the government's policy definition of beer, allowing them to sell and market a gluten-free beer for those intolerant to wheat. Overall, the brewery now produces 36 beers including 9 year-round, 11 seasonals, 3 organic, 1 gluten free, and 12 limited releases.



Lakefront Brewery encourages visitors to come taste and enjoy their innovative, award-winning brews at their stunning brewhouse in Milwaukee, Wisconsin. Don't miss out on their brewery tour either - it's voted one of the best in the country by *ABC News!*



Lakefront White

Belgian Whitbier
4.6% ABV 13 IBU's

Lakefront's version of a Belgian classic, this Lakefront White is brewed with 100% organic malt, wheat and spiced with organic coriander and orange peel. Hazy blonde-gold in color, the Lakefront White offers a light aroma with fruit and spice and a crisp, refreshing palate with flavors of wheat, orange and coriander. A spritzzy carbonation lifts the sweetness to create a crisp, light finish.

REGIONAL CHAMPION

-U.S. Beer Tasting Competition



Eastside Dark

Munich Dunkel (Bavarian Dark Lager)
5.6% ABV 17 IBU's

Honoring the eclectic East Side of Milwaukee, this Bavarian Dark Lager is a blend of three specialty grains, creating a rich, smooth, dark beer that any beer enthusiast will enjoy. The Lakefront Eastside Dark's dark, rich flavor is balanced with notes of roasted malts and just a touch of light bitterness. German lager yeast gives this brew a smooth, complex finish. Enjoy the Eastside Dark with any beef or barbecue dish.

GOLD MEDAL

-European Beer Star

Food for your Brew



Braised Chipotle Pork Butt Tacos

4 lbs. bone-in pork butt	1 12 oz. bottle of beer
3 Tbs. olive oil	2 quarts chicken stock, hot
Salt & freshly ground pepper	Corn tortillas
1 onion, sliced	Pickled red onions
3 cloves garlic, sliced	Fresh cilantro (leaves only)
1 Tbs. cumin seeds	Queso fresco (crumbled)
1 Tbs. coriander seeds	Avocado slices
2 whole chipotle peppers in adobo, drained	Lime wedges

For the pork butt, preheat oven to 300 degrees Fahrenheit.

Season the pork butt generously on all sides with salt and pepper.

In a large dutch oven over medium-high heat, heat oil until smoking and sear the butt on all sides. Remove from pan and add the onions, garlic, coriander, cumin, a pinch of salt, and more olive oil, if necessary, and cook until the onions have softened, about 3 minutes.

Deglaze the pan by pouring in the beer, add the chipotle peppers, place the butt back into the dutch oven, and then bring it to boil.

Add the chicken stock to pan to come three fourths of the way up the pork butt, roughly two quarts.

Bring the stock to a boil, then cover with lid and place into hot oven. Braise the butt for about 3 1/2 hours, or until fork tender.

For the Tacos: Remove the pork butt from the dutch oven and using two forks, shred the meat. Warm the tortillas and arrange accompaniments in bowls. Build tacos as desired. Serve with lime wedges. *Recipe sourced from Michael Symon, The Chew, www.abc.go.com.*



TRIVIA TIME

1. What is black malt?

Black patent malt, otherwise known as black malt, is the darkest of the common roasted malts. It gives beer dark color and rich, roasted flavors with a very different character than roasted barley. Black malt is created by roasting at very high temperatures and it's often used in stouts and dark beers.

2. What is the brew kettle used for?

The brew kettle is used to boil the sweet wort with the hops, and sometimes other ingredients such as herbs or sugars. This stage is where many chemical and technical reactions take place, and where important decisions about the flavor, color, and aroma of the beer are made. At the end of the boil, the hopped wort settles to clarify in a vessel called a whirlpool, where the solid particles in the wort are separated out.

