



OASIS BREWING COMPANY

One of the first craft breweries to make a name for itself in Colorado, Oasis Brewing Company reopens as a serious player in a highly competitive beer market.

Oasis Brewing Company was originally founded in Boulder, Colorado in 1991 by George Hanna and his wife Lynne. Together, they quickly grew Oasis into one of Colorado's biggest producing and award-winning breweries, hitting its peak in the mid 1990s when they garnered eight medals from the Great American Beer Festival and five from the World Beer Cup. The brewery expanded and added a restaurant - it was enormously successful with lots of local fans. Unfortunately, Oasis was also one of several breweries to close when the craft beer industry hit hard times in the early 2000s. More than ten years after shutting its doors, Oasis Brewing Company enthusiastically reopened in Denver, Colorado in 2014. This time around, George Hanna is also joined by his son Jesse Hanna, son-in-law Hawk Vanek, and friend Erik Smith.

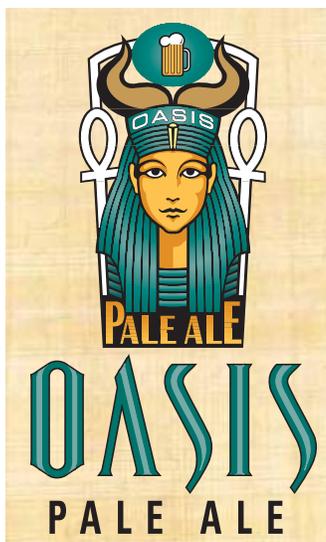


The first beers Oasis brought back were reincarnated versions of their ever popular Pale Ale, Scarab Red, Tut Brown, and Zoser Stout. The brewery and beer labels still maintain their Egyptian theme too, giving a nod to one of the first societies to produce beer. In ancient Egypt, beer was of central importance - not only was it a form of payment, but all of the Egyptian Gods and Pharaohs possessed beer pottery jugs as valuables as well.



With the craft beer industry seeing incredible growth in recent years, it has been the perfect time to bring Oasis Brewing Company back - and the fans of the original label are incredibly happy to see their favorite Oasis beers on local store shelves again. The brewery's history and beer quality are not forgotten and the community has embraced its return with open arms.

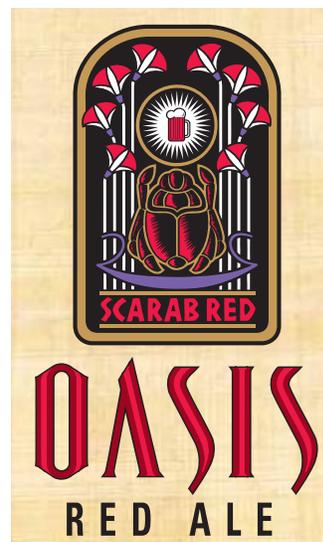
Oasis beers are currently being poured at Prost Brewing Company in Denver and distribution has grown throughout Colorado state. We are happy to feature this historical Colorado brewery and anticipate an incredibly bright future ahead. Cheers!



PALE ALE

American-style Pale Ale
5.6% ABV 44 IBU's

A classic American-style Pale Ale, this popular Oasis beer is light golden in color with a smooth, slightly malty palate. Generous dry hopping (a secondary process of adding hops) during the brewing process contributes to its aromatic character and dry, balanced finish. We recommend pairing this Pale Ale with roasted or grilled meats. Enjoy!



SCARAB RED

American Amber/Red Ale
5.5% ABV 22 IBU's

The Scarab Red is named after the popular amulets of Ancient Egypt that were of religious, political, and personal significance for protection and good luck. The Oasis Scarab Red is an American Amber/Red Ale with a special blend of British caramel malts that lends to its luscious texture, brilliant copper color, and distinctive rich, malt finish.



FOOD FOR YOUR BREW

Beer Cheese Soup

4 oz salted butter
3 white onions
6 cloves garlic
2 oz Worcestershire sauce
3 bottles Oasis Pale Ale (or any Pale Ale)
4 quarts chicken stock
1 bay leaf
1 quart heavy cream
2 quarts cheese of choice
2 drops liquid smoke
Corn starch/roux

Saute the onions and garlic in butter over medium heat until soft and onions are slightly translucent. Deglaze the pan with Oasis Pale Ale (or any Pale Ale on hand) and cook for 10 minutes. Add the chicken stock, bay leaf, and Worcestershire sauce and cook for 30 minutes more. Then add the heavy cream and bring the liquid to a boil. Reduce the heat to simmer and slowly add the grated cheese of choice. Stir until the cheese has melted and the consistency is smooth. Add thickener as desired. Serve immediately in bowls, or bread bowls and garnish as desired (bacon, cilantro, etc.).

Recipe provided by Oasis Brewing Company.

TRIVIA TIME

1. When was homebrewing legalized?

On October 14, 1978, President Jimmy Carter signed into law a bill that legalized homebrewing. Although the 21st Amendment legalized home winemaking, it did not mention beer, and therefore left homebrewing illegal for more than 40 years later. Many would argue that Jimmy Carter single-handedly spurred the craft beer revolution. Now individuals can brew up to 100 gallons per adult, or up to 200 gallons per household per year.

2. What do you call someone who collects beer bottles?

A labeorophile is one who loves or collects beer bottle labels or beer bottles.

3. What is wet hopping?

Wet hopping is the use of fresh hops that have recently been picked. Because of the moisture content of fresh hops as compared to dried pellets, plugs, or whole hops, you might get from a manufacturer, one ounce of fresh hops will impart much less bitterness than a comparable mass of the same variety that has been dried.

