



ROUGHTAIL BREWING COMPANY

Known for their hop-forward brews and rebellious point of view, Roughtail Brewing Company paves the way in Oklahoma's craft beer community.



A brewery that goes against the norm, pushing the limits of both style and flavor with aggressive, hop-forward beers, Roughtail Brewing Company is one of the fastest growing craft breweries in Oklahoma, standing apart from the crowd and offering a number of bold, award-winning, proprietary brews. We are happy to introduce the highly successful Roughtail Brewing Company to our Craft Beer Club members this month.

The brewery was founded in 2013 by friends Blaine Stensel and Tony Tielli, who met through a homebrew club and were inspired to create something unique - a brewery that disregarded the status quo right from the beginning. Rather than blend in with the mass marketed light lagers, they chose to do things differently - to be a little *rough* around the edges. The name 'Roughtail,' by the way, comes from a particular gecko species that's a bit tougher than one would expect - its

name and persona seemed to exemplify Blaine and Tony's style and approach, and it was decided.

Since the beginning, Roughtail Brewing Company has carved out a unique place in a crowded field, and along the way they have become one of the most distinctive and buzzed-about breweries in the state. While their beers tend to be bigger, bolder, and more adventurous, make no mistake that these beers are also well balanced and expertly brewed - and many have won regional and national awards. It's no wonder that Roughtail has seen such quick growth since opening its doors less than ten years ago.

Since 2013, Roughtail Brewing Company has gone from a small 10 barrel brewhouse system in a 5,000 square foot production space in Midwest City, Oklahoma, to a 30 barrel state-of-the-art system in Oklahoma City. They moved to their current sprawling facility in 2020, and have enjoyed the expansive brewing space and taproom where everything from their core lineup, to seasonals, limited releases, and barrel-aged bottles are available for tasting.

According to Blaine and Tony, this is just the beginning and there's a lot more to come in Roughtail's future.

Please enjoy two of their standout offerings. Cheers!



POLTERWEISSE

Hefeweizen
5.0% ABV 11 IBU's

A supernatural showcase of flavor, the Polterweisse is Roughtail's take on a traditional Hefeweizen. While initially friendly and playful, this brew becomes unexpectedly spirited with balanced flavors of banana, clove and bready malt character that make it a refreshing classic.



PATSY PORTER

Porter
6.2% ABV

Roughtail's liquid anthem to anyone who's ever felt over-worked and under-appreciated, the Patsy Porter is a silky-smooth English-style Porter that packs a punch with flavor. With notes of hazelnut and medium-roast coffee, Patsy Porter is sure to hit the spot after a long day at work.



FOOD FOR YOUR BREW

Chicken Sausage and Vegetable Skillet

- 2 Tbs olive oil
- 1 Tbs butter
- 3 red potatoes, cubed
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/4 ground black pepper
- 1 (12-14 oz) package Chicken Sausage, sliced into 1/2-inch rounds
- 2 bell peppers, diced (red, green, yellow or orange)
- 1 medium onion, diced
- 1 zucchini, sliced into bite-size pieces
- 2 garlic cloves, minced
- 1 tsp Italian seasoning
- 1/2 tsp paprika
- Salt and pepper, to taste

Heat the olive oil and butter over medium-high heat in a large skillet or cast iron pan. Add the potatoes and season with garlic powder, salt and pepper.

Cook until desired crispness is achieved in about 10 to 15 minutes, stirring occasionally. Set aside using a slotted spoon.

Turn the heat down to medium and cook the chicken sausage for 2 to 3 minutes on each side, until lightly browned.

Add the pepper, onions, and zucchini. Cook, stirring frequently until the onions are soft and translucent and the peppers and zucchini are tender. Add garlic and cook for 30 seconds. Season with Italian seasoning and paprika.

Stir the potatoes back in and continue cooking for another minute or two. Add more salt and pepper as desired.

Recipe sourced from www.LoveToBeInTheKitchen.com

TRIVIA TIME

1. What does Barrel Aging do to beer?

Aging your beer in barrels can add exciting new depths of aroma and flavor to your final beer - it's not surprising to see the growing popularity of barrel-aging in recent years. When aging your beer in barrel, the beer will absorb some of the various chemical compounds present in the wood, such as lactones (which provide floral aromas and flavors), phenolic aldehydes (vanilla), and the simple sugars (caramel). When the beer is first in barrel, it will begin to absorb very strong caramel and vanilla flavors, as well as any flavors left over from the previous beer, spirit or wine residing in it, if any. Over time, the beer will soak deep into the staves of the barrel, absorbing rich flavors and compounds from the wood. This is when more delicate flavors and aromas, like florals, begin to shine through. Each barrel provides unique flavor contributions and this, melded with different beer styles, creates one-of-a-kind products.



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