



## TOMMYKNOCKER BREWERY

Honoring the miners of the late 1800's, Tommyknocker Brewery has been crafting high quality, award-winning beers in the Colorado Rockies for more than 25 years.



Located in the historic mining town of Idaho Springs in the Rocky Mountains of Colorado, Tommyknocker Brewery and Pub was founded in 1994 and quickly became one of the best known microbreweries in the state. The brewery is situated in the town's old Placer Inn, which opened in 1859 and used to offer a place to stay for miners during the

days of the Gold Rush. Today, Idaho Springs maintains its historic mining town feel and many of the local businesses (including Tommyknocker Brewery) pay homage to the town's beginnings.

The brewery was named after the legend of the Tommyknockers - When the Cornish miners came from the tin mines in Cornwall to work in the gold fields of Colorado during the 1860's, they brought with them their own elves. These Tommyknockers lived in the mines and were responsible for all kinds of mischief - snuffing out candles, eating lunches and stealing tools. If a miner was kind and left food for the Tommyknockers, they often rewarded him by leading him to a rich vein of gold or even to the "mother lode" by tapping on the rock walls of the mine. Many miners also claimed to have been saved by a Tommyknocker's warning of impending danger. Tommyknocker Brewrey

continues the legend, honoring the tales and superstitions of these elves with quality handcrafted lagers and ales.

The brewery is lead by head brewer Steve Indrehus, who consistently turns out award-winning craft beers with the help of his skilled staff. Over the past twenty five years, the brewery has won over 100 medals from a multitude of local, national and international competitions. Steven Indrehus takes pride in making some of the finest beers in Colorado.

Tommyknocker is also dedicated to the Idaho Springs community and the environment. Not only do they partner with local organizations to raise money for great causes and promote the local industry, they are also a 'GREEN' brewery, employing a comprehensive recycling program and utilizing renewable energy.

In addition to offering craft beers, Tommyknocker Brewery and Pub has a fabulous restaurant on site, with many of the dishes featured as food pairing options for the brews. The destination is an ideal stop for local skiers and a great choice for families enjoying mountain activities any season of the year.

We hope you enjoy these two offerings from Tommyknocker Brewery. Cheers!



### MAPLE NUT BROWN ALE

Brown Ale  
4.5% ABV 20 IBU's

A medium-bodied, dark amber colored ale, the Tommyknocker Maple Nut Brown Ale is a fan favorite and a 4 time Great American Beer Festival medal winner. This ale is brewed with a delicate amount of pure Maple syrup to impart a distinctive roasted sweetness that

balances the nutty flavors of the Munich caramel and chocolate malts. A very drinkable, well balanced Brown Ale. Enjoy!



### PALISADE PEACHWOOD CREAM ALE

American Cream Ale  
4.5% ABV 22 IBU's

A unique American Cream Ale, the Tommyknocker Palisade Peachwood is a crisp, refreshing, light bodied ale that is aged for 2 weeks on Palisade Peach wood. Pleasant sweet, fruity aromas balance the flavors of biscuits, peaches and woodiness on the palate. This is a

wonderful session beer that's light and fruity and the perfect accompaniment to a hot summer day.



## FOOD FOR YOUR BREW

### Pan-Seared Rib-Eye

1 boneless rib eye steak, 1 1/2 inches thick  
Canola oil, to coat  
Kosher salt and ground black pepper

Place a 10 to 12 inch cast iron skillet in the oven and heat the oven to 500 degrees. Bring the steak to room temperature.

When the oven reaches temperature, remove the skillet and place on the range over high heat for 5 minutes. Coat the steak lightly with oil and sprinkle both sides with a generous pinch of salt. Grind on black pepper.

Immediately place the steak in the middle of the hot, dry skillet. Cook 30 seconds without moving. Turn with tongs and cook another 30 seconds, and then put the pan straight into the oven for 2 minutes. Flip the steak and cook for another 2 minutes. (This time is for medium-rare steak. If you prefer medium, add a minute to both of the oven turns.)

Remove the steak from the skillet, cover loosely with foil and rest for 2 minutes. Serve whole or slice thin and fan onto plate. *Recipe sourced from [www.FoodNetwork.com](http://www.FoodNetwork.com). Enjoy with the Tommyknocker Maple Nut Brown.*

## 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 a 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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