

The Original Craft Beer Club's

MICRO BREW NEWS



CALIFORNIA



MISSION BREWERY

With Pre-Prohibition roots, the award-winning Mission Brewery is growing and thriving in the heart of San Diego's booming craft beer scene.



Mission Brewery was originally established in 1913, but like most breweries of the time, it went out of business during the first year of Prohibition. In 2007, Dan Selis, an avid homebrewer, re-established the brand and has built it into one of the top craft breweries in San Diego County. Mission Brewery has over 40 National and International awards under its belt and crafts a fairly focused lineup of beer and non-beer beverages to appeal to all of its loyal customers.

What began as a humble brewery addition to a restaurant, is now located in downtown San Diego in the Historic 1894 former Wonder Bread Building in the East Village, right on the edge of the city's popular Gas Lamp District. It is a beautiful brewery space with original brick and bow trusses that make it unlike any other San Diego brewery. Also interesting to note is that the brewery uses

the bakery's vintage flour silo as a re-purposed grain silo and mill. Besides its historic awe, Mission Brewery is also unique in that the brewhouse is set overlooking the tasting room - so visitors are right in the middle of all the action!

All of the Mission Brewery beers (and non-beer beverages) are brewed, bottled, canned, and kegged on site. The most popular beers include the California Craft Lager, the Shipwrecked IPA, the Mission Blonde, Mission Hefeweizen, and Mission Amber - all of which have garnered multiple awards from national and international beer competitions. The non-beer 'craft cocktail' beverages include a Hard Root Beer, Frozen Orange Lemonade, and Frozen Tropical Punch.

There are a lot of great breweries in San Diego, and a lot of great beer, too - but Mission is definitely one to know, as it continues to prove its dedication to brewing premium beer while having fun and staying at the forefront of market demands. In fact, in 2013, it became the first U.S. microbrewery to release 32-oz. cans. These quart size 'cannons' were Mission's first entry in the popular canned craft beer niche and they are currently available in select retailers and at the brewery directly.



Dan Selis, Owner & President

We are happy to feature the award winning Mission Brewery from one of the top craft beer cities in the country. Enjoy!



MISSION AMBER

American Amber Ale
5% ABV 43 IBU's

A balance of light and dark, of refreshing and full-flavored, makes for one solid session beer. The Mission Amber has a crisp, lager-like spirit, a toasty character, and the bitterness is bolstered yet well balanced. A lingering sweet caramel note is the result of generous use of Crystal malts. Pair this beer with BBQ ribs (see Recipe on back side).

- GOLD MEDAL** - Central California Craft Beer Competition
- GOLD MEDAL** - CA State Fair Commercial Craft Brewing Comp.
- GOLD MEDAL** - San Diego Professional Beer Competition



CALIFORNIA CRAFT LAGER

American Lager
4.2% ABV 20 IBU's

This premium American Lager is exceptionally drinkable. Crisp and light bodied with a clean, dry finish, the California Craft Lager maintains a delicate balance of hop and malt. It appeals to both craft beer drinkers as well as those who prefer mass produced industrial lagers. The beer was originally brewed as a seasonal summer selection, but because of it's continued success and drinkability, it's now available year round. It's a new everyday beer for everyone to enjoy.

- BRONZE MEDAL** - U.S. Beer Open



FOOD FOR YOUR BREW

Simple BBQ Ribs

- 2 1/2 lbs country style pork ribs
- 1 Tbs garlic powder
- 1 tsp ground black pepper
- 2 Tbs salt
- 1 cup barbecue sauce

“Country-style ribs are cut from the loin, one of the leanest areas of pork. These ribs are seasoned, boiled until tender, then baked with your favorite barbecue sauce. That’s it! Back to simplicity, back to the country life.”

Place ribs in a large pot with enough water to cover. Season with garlic powder, black pepper and salt. Bring water to a boil, and cook ribs until tender.

Preheat oven to 325 degrees.

Remove ribs from pot, and place them in a 9 x 13 inch baking dish. Pour barbecue sauce over ribs. Cover dish with aluminum foil, and bake in the preheated oven for 1 to 1 1/2 hours, or until internal temperature of pork has reach 160 degrees.

Recipe sourced from www.allrecipes.com.

TRIVIA TIME

1. What is the difference between ales and lagers?

Ales and lagers are the two families of beer, distinguished by the type of yeast and the temperature of fermentation. Lagers are fermented at cooler temperatures by so-called ‘bottom fermenting’ yeast. Beers in the lager family need to be conditioned, or ‘lagered,’ somewhere cool for a number of weeks before they are ready to drink. Ales are fermented at warmer temperatures by ‘top fermenting’ yeast strains, and are ready to drink sooner than lagers. In both styles, beers can run the gamut from light to dark-colored, and from weak to strong alcohol. Pilsner is one of the most popular lager styles, while porter and stout are examples of ales.

2. Why is it bad to serve craft beer in a chilled glass?

That frosty mug, although picturesque, is not enhancing your beer-drinking experience. In fact, frosted mugs cause beer to foam, killing their carbonation and nixing the aromas and flavors.



Learn More About Craft Beer with your FREE Subscription!

1-Year Membership (6 issues) to *The Beer Connoisseur* premium web magazine - a \$15 value!

 a proud partner.

Redeem at www.beerconnoisseur.com/CBC-Gift
Use Coupon Code: **OCBC13795**

