



## LAKEWOOD BREWING CO.

A Belgian brewer establishes one of the most popular craft breweries in North Texas with a collection of internationally inspired, uniquely flavored, award-winning beers.



Founded in 2011 in the East Dallas neighborhood of Lakewood, Texas, Lakewood Brewing Company strives to create the highest quality beers by developing new and exciting styles, while also staying true to the art and precision of craft brewing. The Lakewood team handcrafts a range of small-batch beers that are full of unique, exciting flavors and that reflect the timelessness, creativity, and energetic fun that makes the Lakewood Brewery

less of a place and more of a feeling to the customers and loyalists that frequent it on a regular basis. President and Founder Wim Bens is the man behind this successful new addition to Dallas' growing craft beer industry. The establishment of Lakewood Brewing Co. has clearly taken his love of craft beer brewing to the next level.

Born in Belgium, Wim Bens moved to North Texas when he was seven years old, but continued taking regular trips back to Belgium to visit family. Over the years, he developed a great appreciation for the uniqueness of Belgian-style beer and it grew into a passion that stuck with him. Wim graduated from Dallas' SMU when craft beer and European imports were starting to become increasingly popular. It led Wim on a beer journey, always searching for great American craft breweries that were making new and exciting beers - and he was particularly focused on finding Belgian-Style beers. During that time, Wim moved to East Dallas and fell in love with the invigorated neighborhood of Lakewood, and the vibe that came with it. It wasn't long before

Wim, along with some friends, had discovered homebrewing and after their first few brews, there was no turning back.

Wim gained more brewing knowledge after attending and graduating from the American Brewers Guild and started getting everything in place to open a production brewery on the east side of town. He officially founded Lakewood Brewing Co. in 2011, producing 11 styles of beer that first year. With a strong following of local beer supporters, Lakewood has quickly grown from just 3 employees to over 40, expanded their capacity, introduced their year-round and seasonal lineup in 6 and 4-packs, and opened a thriving taproom and beer garden.

Lakewood Brewing Co. crafts a range of internationally inspired, local craft beers that combine the best of classic brewing techniques with fresh, new ideas. We are proud to present this independent Texas craft brewery to our members.



### LAKEWOOD LAGER

Vienna-Style Lager  
4.6% ABV 25 IBU's

Lakewood is more than a place - it's a state of mind. Old blends with new. Traditions hook up with fresh ideas. It's the same with the Lakewood Lager. Lakewood Brewing Company has taken an Old World Vienna-Style Lager, given it their own tough, and reintroduced it to beer lovers. Subtle caramel aromas, a coppery pour, and a light malty sweetness paired with noble hop bitterness set this beer apart. *In with the old, and in with the new.*



### HOP TRAPP

Belgian-Style IPA  
6.4% ABV 54 IBU's

They're no monks, but Hop Trapp's Belgian-Style IPA gives a tip of the hat to the divine brethren. Brewed with rich malt, noble hops, Trappist yeast and a kick of coriander, this is one complex beer. Rather than make a beer that's more of a dare to drink than a pleasure, balance was the priority here. Lakewood wanted a beer for "hop heads" and novices alike. Hop Trapp pours with a refined bitter backbone, floral hoppy notes, and a decidedly Belgian finish.



## FOOD FOR YOUR BREW

### Texas Pork Ribs

- |                               |                           |
|-------------------------------|---------------------------|
| 6 lbs pork spareribs          | 1/2 cup chopped onion     |
| 1 1/2 cups white sugar        | 4 cups ketchup            |
| 1/4 cup salt                  | 3 cups hot water          |
| 2 1/2 Tbs ground black pepper | 4 Tbs brown sugar         |
| 3 Tbs sweet paprika           | Cayenne pepper, to taste  |
| 1 tsp cayenne pepper          | Salt and pepper, to taste |
| 2 Tbs garlic powder           | 1 cup wood chips, soaked  |
| 5 Tbs pan drippings           |                           |

Clean the ribs and trim away any excess fat. In a medium bowl, stir together the sugar, 1/4 cup salt, ground black pepper, paprika, 1 tsp cayenne pepper, and garlic powder. Coat ribs liberally with spice mix. Place the ribs in two 10/15 inch roasting pans, piling two racks of ribs per pan. Cover, and refrigerate for at least 8 hours. Preheat oven to 275 degrees. Bake uncovered for 3 to 4 hours, or until the ribs are tender and nearly fall apart. Remove 5 Tbs of drippings from the bottom of the roasting pans, and place in a skillet over medium heat. Cook onion in pan drippings until lightly browned and tender. Stir in ketchup, and heat for 3 to 4 more minutes, stirring constantly. Next, mix in water and brown sugar, and season to taste with cayenne pepper, salt, and pepper. Reduce heat to low, cover, and simmer for 1 hour, adding water as necessary to achieve desired thickness. Preheat grill for medium-low heat. When ready to grill, add soaked wood chips to the coals or to the smoker box of a gas grill. Lightly oil grill grate. Place ribs on the grill two racks at a time so they are not crowded. Cook for 20 min., turning occasionally. Baste ribs with sauce during the last 10 min. of grilling, so the sauce does not burn. *Recipe sourced from AllRecipes.com.*

## TRIVIA TIME

### 1. What is SMASH brewing?

SMaSH (single malt and single hop) brewing is a way to cut down on various brewing ingredients and appreciate what each aspect of a recipe brings to the table. As the name implies, SMaSH recipes consist of one (base) malt and one hop variety, which can be used for multiple additions. SMaSH brewing is an excellent way to learn about the flavors various malts and hops impart on a beer. By focusing on just one grain and one type of hops, you can truly get a feel for the flavor of those used. The term 'SMaSH' was coined by a group of dedicated brewers at the popular home brewing forum HBT ([homebrewtalk.com](http://homebrewtalk.com)).

### 2. "Noble" hops are identified as hops which are:

Low in bitterness and high in aroma. Noble hops are the European cultivars or races Hallertau, Tettnanger, Spalt, and Saaz. Their low relative bitterness but strong aroma are often distinguishing characteristics of European-style lagers, such as Pilsener, Dunkel, and Oktoberfest/Marzen. Noble hops may officially be considered "noble" only if they are grown in the areas of which the hop varieties (or races) were named.



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