



## Home of the Three Rivers Beer Club

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### From The Daddy

Welcome to the Malt Daddy Newsletter, your source for good beer in Pittsburgh. As this publication continues to evolve, we are trying out some different features to provide readers with the information they want.

available in the Pittsburgh area. The Holiday Food Pairing feature provides a sample menu and beer pairings so you can wow your guests with an awesome meal and beer.

Cheers,  
JP McCarty

The 12 Brews of Christmas provides beer suggestions for the winter months. All of these brews are top notch and

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### Briefing

- TRBC Presents Holiday Beer & Cheer: Details for the next beer tasting.
- 12 Brews of Christmas: Beer suggestions for winter.
- Food Pairing: Pairing beers with a holiday menu.
- TRBC Seeks Beer Lovers: Contribute to Malt Daddy.

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## TRBC Presents Holiday Beer & Cheer

Christmas arrives early in Pittsburgh with a tasting of special holiday brews. As always, the tasting includes free beer samples, gourmet appetizers prepared by Chef Shawn, and an educational presentation. Join us at the Allegheny HYP club on Dec 11th from 6pm to 8 pm. The cost to attend is \$15 per person. RSVP at [www.maltdaddy.com](http://www.maltdaddy.com) Don't forget to purchase your TRBC gift certificates online as well!

#### PAIRINGS:

Corsendonk Christmas Ale with Pork BBQ Sandwich - Beer has flavors of dark fruits and touch of coriander. It balances well with pork and the sweetness of BBQ. The dark malts match well with the smokiness of the sauce.

Magic Hat Roxy Rolls with Citrus Glazed Chicken Skewers - American Amber fermented with English yeast. Fruity notes with citrus hops complement the glaze while carbonation cleanses the palate.

Long Trails Hibernator with Penne Pasta in Smoked Gouda Cream Sauce - Unfiltered Scotch Ale with caramel and roast malts. The sweetness of the beer balances the smokiness of the sauce, while the roasted malts and carbonation help to cut through the cream.

Great Lakes Christmas Ale with Gingerbread Cake - Taste is fruity, with sweet malt and spicy notes from the cinnamon. This is a complimentary pairing with the cake.

Winter Storm Weizenbock - A dark wheat homebrew with spicy cloves and a hint of banana.

# The 12 Brews of Christmas

The 12 days of Christmas has had a great run as an iconic song for the holiday season. But it is clearly time for a re-write.

Forget the birds, and lose the Lords a Leapin'. Listed below are 12 great beers that are sure to put a smile on a beer lovers face. All of these brews are from small breweries, but come with big taste and lots of awards.

1. North Coast  
Old Stock Ale  
Old Ale 12.5% ABV and 36 IBU  
A big beer meant for aging, and good for slow sips from a snifter.  
This beer will be sweet and a little rummy.
2. Weyerbacher XIII  
Belgian Imperial Stout 13% ABV  
This anniversary ale is an Imperial Stout fermented with Belgian Abbey yeast. It produces a smooth and chocolaty brew great for aging.
3. Avery Mephistopheles  
Imperial Stout  
Imperial Stout  
16% ABV and 107 IBU  
This is a massive beer with huge bitterness to offset the alcohol sweetness. It has flavors of dark fruit, rum, and coffee.

4. Jolly Pumpkin  
Noel De Calabaza  
Christmas Ale 9% ABV  
A malty brew with dark fruits, chocolate, rum, and some nuttiness.
5. Green Flash Le Freak  
Belgian Style IPA  
9% ABV and 101 IBU  
The lovechild of an American Imperial IPA and a Belgian Trippel. Citrus American hops mix with the unique phenolics of Belgian yeast.
6. Left Hand  
Warrior IPA  
Wet-hopped IPA  
7% ABV and 60 IBU  
Wet-hopped with Warrior hops from Yakima, WA.
7. Southampton  
Christmas Ale  
Biere de Garde 7.2% ABV  
This brew has a complex, spicy malt flavor accented by a mild herbal character of imported French hops.
8. Flying Dog  
Double Dog  
American Imperial IPA  
11% ABV and 85 IBU  
A super hoppy double IPA with the citrus flavors of Cascade and Columbus hops.

9. Thirsty Dog  
Siberian Night  
Russian Imperial Stout 9% ABV and 58 IBU  
This three time GABF medal winner is laden with coffee, chocolate, and dark fruit flavors.
10. Boulder Oboviod  
Imperial Stout  
7% ABV and 40 IBU  
Oats give this stout a creamy feel while oak aging adds dryness.
11. Hoppin' Frog  
Boris the Crusher  
Russian Imperial Stout 9% ABV  
Intense roasted malt flavor balance the hops and alcohol.  
This was a crowd favorite at the Big Pour.
12. Long Trail  
Double Bag  
Strong Ale 7% ABV and 25 IBU  
A dark amber ale that defies style conventions. Taste it for yourself.

# Beer Pairings for the Holidays

If you are tired of Egg Nog and Bartles and James as the defacto adult beverages of choice at holiday gatherings, use this food pairing guide to introduce friends to the wonders of great craft beer. Listed below is a four-course menu complete with beer pairing suggestions. Cheers!

## Appetizer

Shrimp Cocktail & Penn Brewery Kaiser Pils

Shrimp is light and sweet, so a beer light in body and dry in finish is needed to allow the shellfish flavors to shine through. Hop bitterness adds a snappy finish, but hop flavor should be fairly low so it does not overpower.

## Salad

Green Salad with Vinaigrette & Duchesse De Bourgogne

Mixed greens tend to be astringent and sometimes bitter. Vinaigrette, tomatoes, and onions are very acidic. As a result, you need a special beer that can provide tartness and a refreshing acidic finish.

Duchesse is a Flanders Red Ale which has a nice fruity character with a slightly sour finish.

## Entree

Crown Roast with Glazed Carrots & Unibroue Maudite

Crown Roast is a mild beef roast with plenty of lip-smacking fat.

It is paired with Maudite, a Belgian Dark Strong Ale. The dark malts of the brew complement the roasted flavors of the beef. The assertive hops and strong alcohol cut the fat and cleanse the palate. Palate cleansing is important to allow the delicate beef flavors show through on each bite.

## Dessert

Steam Pudding with Cherry Custard & Weyerbacher Old Heathen Imperial Stout

The intense sweetness and creamy fat of the custard need a strong beer for balance. The roasted malt of Old Heathen Russian Imperial Stout lends assertive bitterness and coffee flavors to balance the sweet dessert. The alcohol and bitterness also cut through the fat and cleanse the palate.

Don't forget to  
purchase your  
TRBC gift certificates.

# December Events

December 3rd  
Great Lakes Tasting  
Great Lakes tasting, including  
Christmas Ale and Nosferatu.  
6-8pm @ Bocktown Beer & Grill

December 3rd  
International Culinary School –  
Beer Pairing Dinner  
The Culinary students at the AIP  
are hosting their first beer  
pairing dinner Wednesday  
December 3rd at 6pm featuring  
victory beer. There is a 6 course  
meal and hors d'oeuvres.  
412.291.6200 ext 7532  
6-9:30pm – Cost \$80

December 4th  
Sample the Elf  
Bad Elf, Very Bad Elf, Seriously  
Bad Elf, and Criminally Bad Elf.  
6-8pm @ 3 Sons Dogs and Suds

December 5th  
2nd Annual Repeal Day  
Celebration & Beer Tasting  
Proceeds benefit the Shenango  
Riverwatchers. At the historic  
Corinthian in Sharon, PA.  
NO SALES AT THE DOOR.  
nbaron@gcmc.org 724-813-  
2423  
6-9pm

December 6th  
Dark Side of Beer Hike  
Hearty brews, accompanied by  
warm breads and snacks, will  
take the chill off after our 3 to 4  
mile stroll.  
www.ventureoutdoors.org  
3-7pm at Boyce Park – Cost \$25  
members/\$40 non-members

December 9th  
Holiday Beers & Holiday  
Cheeses  
Beer and cheese pairings with  
Carol Pascuzzi and Tony  
Knipling.  
www.cratecook.com or  
412.341.5700  
6:30 – 8:30pm

December 10th  
Church Brew Works Tasting  
Meet Brewers Brant and Matt  
from Church Brew Works. Try  
Ichabod's Revenge, Biere de  
Noel, and Haldert's Saison.  
6-8pm @ Bocktown Beer & Grill

December 11th  
Holiday Beer & Cheer – Tasting  
and Food Pairing  
Christmas arrives early in  
Pittsburgh with a tasting of  
special holiday brews. Includes  
free beer samples, delicious food  
pairings, and a presentation on  
winter beers.  
www.maltdaddy.com or  
724.831.3588  
6-8pm – Cost \$15

December 11th  
North Coast Brewing Tasting  
Red Seal, Old Stock Ale, Old  
Rasputin, and Brother  
Thelonious  
6-8pm @ 3 Sons Dogs and Suds

December 12th  
Good Friday Beer Tasting  
Socialize while sampling art and  
featured regional micobrews  
who discuss the unique qualities  
of their brews.  
Andy Warhol Museum –  
412.237.8300  
5:30 pm – Cost \$20

December 16th  
Craft Beer School: The Hops  
Stop Here!  
Spanning the globe to bring you  
a worldly sampling of hop-  
infused beers. Discuss and  
enjoy quality craft brewed  
beverages with Dave DeSimone.  
Light fare from Café Zao  
complements the samplings.  
www.pgharts.org or  
412.456.6666  
6:15 pm – Cost \$25

December 17th  
Pittsburgh BrewMasters Beer  
Tasting  
Beer tastings on the third  
Wednesday of every month on  
the second floor of the Sharp  
Edge Creekhouse in Crafton.  
www.pghbrewmasters.com  
7-10 pm – Cost \$10

December 17th  
Holiday Beer Tasting  
Holiday beers from distributor  
Tony Savatt, Inc.  
6-8pm @ Bocktown Beer & Grill

December 18th  
Chocolate Beers  
Brooklyn Chocolate Stout, Fort  
Collins Chocolate, Rogue  
Chocolate Stout,  
Tommyknocker Cocoa Porter,  
Ommegang Chocolate  
Indulgence, and Sam Adams  
Chocolate Bock.  
6-8pm @ 3 Sons Dogs and Suds

December 23rd  
Christmas in Belgium  
Delerium Noel, Corsendonk  
Christmas, Gouden Carolus  
Noel.  
6-8pm @ 3 Sons Dogs and Suds

December 30th  
Lindeman's Lambics  
Pêche, Pomme, Kriek,  
Framboise, and Cassis  
6-8pm @ 3 Sons Dogs and Suds

December 31st  
Pointe Brugge Cafe  
New Year's Eve Beer Dinner.  
Call 412.441.3334 for details.  
Reservation required.

# TRBC Seeks Beer Lovers

Ask not what you can do for yourself, but what you can do for good beer. The TRBC is a volunteer driven organization, which relies on support from its members to continue to grow and improve. If you have a special skill that would benefit either the club or the newsletter, please contact JP McCarty.

There are no requirements or qualifications other than a love for beer and a willingness to volunteer. Listed below are some of the current needs of the TRBC.

Good Beer Bar Review - Tell the world about your favorite hole in the wall that sells craft beer.

Photographer - Snap some pics at the next tasting for the newsletter and website.

You Gotta Drink This - Spotlight your favorite beer, especially seasonals or new beers.

FutureTastings - Help pick the beers for our next tasting

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