

THE BEER ENTHUSIAST'S

# DRAFT

LIFE ON TAP

IPA  
13 WAYS

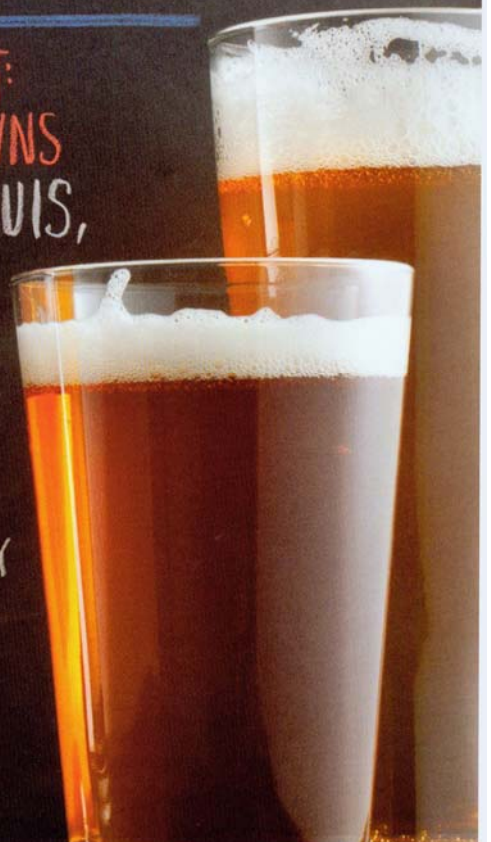
NEW YEAR,  
NEW BEER:  
CRAZY  
BEER  
SERIES

## AMERICA'S 100★BEST BEER BARS

REVIEWS:  
WOOD-AGED  
BEERS  
IMPERIAL IPAS  
STRONG  
SCOTCH ALES  
WHEAT WINES  
SMOKED  
PORTERS  
AMERICAN  
AMBERS  
BLACK IPAS

WHERE TO DRINK NEXT:  
3 EMERGING BEER TOWNS  
TRAVERSE CITY, ST. LOUIS,  
OKLAHOMA CITY

BEER LOVER'S  
BREAKFAST  
BEER PANCAKES  
PERFECT BLOODY MARY



JANUARY / FEBRUARY 2012

## DRAFT SIXER SMOKE BEERS

To smoke their malt, brewers draw on a variety of woods and earthy ingredients that lend intriguing nuances to the beer's flavor.



**🍷 Aecht Schlenkerla Rauchbier Märzen**  
Originated in Bamberg, Germany, the classic rauchbier is famous for its beechwood-smoked malts that weave a smoky, baconlike flavor through the crisp, malty beer.

**🍷 Ranger Creek Mesquite Smoked Porter**  
Mesquite is a powerful wood, and needs a robust beer to support its aggressive flavor. Here, the wood imparts rich, roasted smoke with chipotle-like flavors.

**🍷 Alaskan Smoked Porter**  
Often credited with starting the smoked malt craze Stateside, Alaskan's porter uses local alder (a deciduous tree that's popular for smoking salmon) to develop a sweet, deep smoke flavor.

**🍷 Stone Smoked Porter**  
Peat may be the most famous smoking element in the beverage world thanks to the centuries-old distilling traditions in Ireland and Scotland. Here, it imbues Stone's porter with rich, toasted earthiness and a slight twang.

**🍷 New Holland Charkoota Rye Smoked Doppelbock**  
Cherrywood produces a bold smoke accented by subtle, sweet fruity notes—a thoughtful pairing for this malt-forward beer's dark fruit flavors.

**🍷 Blind Bat Viad the Inhaler**  
This smoked wheat ale, a style native to Poland, gets its clean campfire notes from oak.

### Smoke at home

Add the right wood to your smoker box for full-flavored meat.

**Pork:** From roast to chops, pig pairs perfectly with smoked beechwood's baconlike flavor.

**Brisket:** The smooth, clean smoke of oak perfectly accentuates the beef's charred edges.

**Salmon:** Stay true to alder's most popular use and smoke it alongside a fresh salmon steak.

**Ribs:** Take a tip from Texas pit masters and slow-cook beef ribs with hickory smoke.

**Chicken:** Cherrywood's subtle fruit notes work best with tame poultry.



### YOUR CELLAR

#### BRING THIS OUT: PELICAN THE PERFECT STORM 2008

The Perfect Storm was renamed Mother of All Storms in 2010, and the name's not the only thing that's changed about this bourbon-barrel-aged, English-style barleywine: After three years in our cellar, the once hot brew turned luscious. A slight booziness tickles the nose as sweet caramel and cherry scents pair with refined tobacco and almonds. A slick, sherrylike mouthfeel carries elegant aged notes across the tongue; a sweet caramel base pulls dark cherries, vanilla, tobacco and pepper together. Despite this beer's age, alcohol still snakes through its cohesive ensemble of scents and flavors, and while it could rest for another year or two, The Perfect Storm's swell seems to be at its peak.

#### LAY THIS DOWN: WIDMER BARREL AGED BRRRBN '11

This bourbon-barrel-aged version of Brrr Seasonal Ale (a hopped-up amber) is like a race through the mouth among four contestants: citrusy hops, bready malts, woody tannins and spicy, hot bourbon. Tasted fresh, it's a palate pleaser, but after a year in the cellar its threads will fuse into a rich profile. The bright orange hop notes will fade, but Brrrbon will emerge with more developed barrel notes: Likely, coconut and vanilla will accent pronounced caramel sweetness, while the bourbon's heat will bow to a pleasant peppery spice. Put one away this winter, and you'll have a stunning barrel-aged beer waiting next year.