

Portland State University

PDXScholar

Art and Social Practice Videos

6-10-2011

Beers Made By Walking Menu

Eric Steen

Follow this and additional works at: https://pdxscholar.library.pdx.edu/artandsocialpractice_videos

Let us know how access to this document benefits you.

Recommended Citation

Steen, Eric, "Beers Made By Walking Menu" (2011). *Art and Social Practice Videos*. 9.

https://pdxscholar.library.pdx.edu/artandsocialpractice_videos/9

This Book is brought to you for free and open access. It has been accepted for inclusion in Art and Social Practice Videos by an authorized administrator of PDXScholar. Please contact us if we can make this document more accessible: pdxscholar@pdx.edu.



BEERS
MADE
BY WALKING

Beers Made By Walking is a program that invites brewers to go on nature hikes and make beer inspired by edible and medicinal plants on the trail. We call these beers “place-based beers” because they use local ingredients, are influenced by the landscape around the breweries, and they inspire people to slow down and learn something new about the place they live in. They are drinkable portraits of a specific region.

Beers Made By Walking began in 2011 and we have now worked with over 100 breweries in 5 states. In many locations we help build educational programming around local history and botany in local parks and we also help raise funds for environmental organizations in the areas we serve.

This year we have more than 30 beers from 32 different breweries. Most of the beers are part of the Beers Made By Walking program, in that the brewers went on a hike and made beer with/inspired by plants that they found. These brewers are based in Colorado and traversed all over the state to draw inspiration for these unique beers. We want to give them a giant thank you for all of their hard work, as they are what makes this event so special.

We have also invited a select group of breweries outside of Colorado to participate in the event while in town for the Great American Beer Festival. These breweries create beer with a sense of place as a part of their ethos and we love welcoming them into this event to connect with breweries in Colorado and share their small-batch craft. We want to extend a thank you to these breweries, too, for they have so much to see while in town and they chose to spend it with us.

All of the brewers here know that beer is not just about the beer. Beer creates community, and the beers at our event tonight reflect these communities in more ways than one. We hope that you enjoy their unique offerings and engage with the stories behind these beers.

Thank you so much for coming to the largest Beers Made By Walking Festival yet!

Cheers!
Eric Steen and David Wright

beersmadebywalking.com
#beersmadebywalking
@beersmadebywalking



Baere Brewing

Juniper Table Sour

Aiming to infuse the mountains into the forest, this table sour has herbal characteristics from juniper berries that complement its tart base. The juniper was gathered from Meeker, CO.

Black Project

MICROB

Featuring 40+ wild yeast strains collected from all over the state and U.S. by the awesome Fermentologists, MICROB is a wild-yeast Saison fermented in an Alban Vineyards Syrah barrel. The recipe was formulated following traditional saisons, with a desire to show off the yeast character as clearly as possible. 100% Belgian Pilsner malt, Strisslespalt hops early in the boil.

Bonfire Brewing

Asheville, North Carolina

Rose Hip Hoppy Wheat

We went down to the Walking Mountains Science Museum in Avon, CO to get some advice on what is in season and where to find it. They took us on a hike and pointed out a number of plants/berries including: Rose Hips, Yarrow (leaf), Chokecherries, Service Berries, Thimble Berries and Blackberries. Rose Hips are the fruit of wild rose plants that fruit just after their flowers. The Rose Hips have an awesome fruity and floral flavor to them and because this characteristic, we thought it would go nicely with a nice floral and citrus forward hop. The only hop addition was a hop burst using Amarillo and Simcoe at the end of the boil. The Rose Hips were added in the last 10 minutes of the boil.

Burial Beer

Triumph of Death

This beer is a staff favorite at the onset of fall. Brewed with a backbone of Riverbend Malting Pilsner and Rye and fleshed out with malted oats and honey malts, Triumph of Death features foraged sumac from the Appalachian hillsides. It is hopped with a mild dose of Cashmere hops and brewed with lemon peel and honey for a balance of tart, spice, and sweet.

Cerebral Brewing

Oat Saison with Lemon Zest, Elderflower and Bee Pollen

We took a stroll around the Denver Zoo, located about a mile from the brewery. With dozens of native and non-native plant species at arms reach, we had more than enough choices to keep us occupied. Interestingly enough, the species we ran into most frequently was the honeybee. We love the excuse to work with new ingredients, so bee pollen was a no brainer. Other notable ingredients found on the walk included the elder plant and a lone lemon tree.



Cerebral Brewing

Crazy Mountain Brewery

Naughty Pine

We picked nearly 25 pounds of pine needles in place of finishing hops. This beer features a nice residual sweetness with a hint of tartness. You'll find this beer has zesty orange notes without overpowering the subtle forest aroma that makes it so unique. This base pale ale then went into Breckenridge Bourbon Barrels for 9 months, adding some big bourbon notes!

Crooked Stave Artisan Beer Project

Wild Mint Imperial Coffee Stout

While hiking and fishing in the Gunnison Canyon we stumbled upon some fresh wild mint off the banks of the river. First thing that popped into our minds was the fresh aroma of mint and chocolate! Our Imperial Stout provides the base layer of Chocolate and we conditioned it with fresh mint sprigs to give the minty chocolate effect! We may have aged this beer with a little bit of coffee too!

Dry Dock Brewing Company

Highline Plum Saison Brett

We brewed this beer in conjunction with the High Line Canal Conservancy, an organization whose mission is to preserve, protect, and enhance an historic, 71-mile-long urban trail that runs through the Denver Metro area. The High Line Plum Saison Brett is a mixed culture fermentation utilizing two of our favorite saison yeast strains, our house strain, lactobacillus, and Brettanomyces. We were inspired to make this beer after hearing mention of wild plums growing on a section of the High Line Canal Trail off Plum Creek near the Chatfield Reservoir. My reaction at first was a bit of surprise that these plums would grow in the high desert climate. Turns out, *Prunus Americana* can be



Wild Plum, Dry Dock Brewing

found in many areas along creeks and rivers on the Front Range up to 6000 ft elevation. The shrubby trees are 10-15 ft tall with beautiful white blooms in the spring and fruit colored in yellow, red, and purple. I found them growing in abundance about 30 ft from a small creek near my house in the south suburbs as well. They are fantastic to eat, ranging from tart to candy-sweet, almost jam-like.

Elevation Beer Co.

Our Beers Made By Walking beer this year is Little Mo Porter brewed with cocoa, plus wild mint that was foraged in the Salida area. Our chocolatey Little Mo' Porter got an extra kick of with the addition of Boulder-based Cholaca, pure liquid cocoa. We infused wild mint into this beer creating a unique chocolate mint porter - think peppermint patty!

Fiction Beer Co.

Twilight Superstition

Inspiration: the independent farms just east of Denver. The farms located in Byers, CO are home to many different crops. However one farm in particular has become an annual expedition for our family in the fall. Our beer this year was inspired by a walk in that pumpkin patch. Our Twilight Superstition is a kettle-sour brown ale with pumpkin and spice added. A bright acidic and pleasant sour aroma hits your senses first immediately followed by the smell of a pumpkin pie cooling in the window. The taste of rich malt delights your tongue but soon gives way to a balanced spice character and a dry tart finish.

Fieldhouse Brewing

Tart Cherry Stout

Fonta Flora Brewery

Morganton, North Carolina

Carolina Custard

An Appalachian Wild Ale featuring paw paw fruit - a fleshy, tropical fruit native to North Carolina.

Goldspot + The Grateful Gnome

Honey Stout with Lavender

A "dry-lavendered" honey stout collaboration beer featuring an herb that grows not only throughout Colorado, but also in between the short walk from our two breweries.

Great Divide Brewing

The Herbivorous One

This beer takes inspiration from two separate occasions - the first one camping near Gross Reservoir and the second while on a walk with the Denver Museum of Nature and Science. While camping, we were surrounded by juniper berries everywhere! Not an anomaly in Colorado, but it left a strong impression. While walking with the Museum in Bluff Lake Nature Center, we came across some wild quinoa. Funny enough, Colorado is home to the nation's largest continental quinoa farm (White Mountain Farms). To lighten up the body of an IPA, we thought quinoa might be a fun ingredient to go with so we sourced some through Grouse Malting in Colorado. Expect herbal characteristics through the dry-hop and whirlpool addition of juniper berries.

Happy Leaf Kombucha

Palisade Peach Sage Kombucha

Horse & Dragon Brewing

Perambulation Ale 2016

A Beers Made By Walking annual tradition! This year's Perambulation Ale is a beautiful golden brewed with red sumac.

Hopworks Urban Brewery

Portland, Oregon

Totally Invasive

We love getting outside into the majestic landscapes of the Pacific Northwest. Sometimes, though, pesky invasive plant species follow us there. So we decided to pull these plants up and put them to good use. Totally Invasive is a golden beer featuring locally sourced malted barley and hops with Scotch Broom and Dandelion invasives that were collected in the Mt. Hood Region.

Living the Dream Brewing

Black Currant Saison

Mockery Brewing

See Booth for Details

Odd13 + Our Mutual Friend

Dragon Chaser

A collaborative effort in nature, this blended sour was aged on 500 pounds of peaches, creating an intensely juicy and tart offering.



Scotch Broom, Hopworks Urban Brewery

Paradox Beer Company

Finnish-Style Sahti

Ratio Beerworks

Plum Saison

Ratio's head brewer Jason zumBrunnen, inspired by a plum tree located in his neighborhood near the brewery, utilized local plums for a unique Plum Saison. This beer was brewed exclusively for the Denver Beers Made by Walking event. It features a sour & salty plum known as Umeboshi, which Jason discovered on a walk to the local Japanese grocery store in the neighborhood.

Scratch Brewing

Ava, Illinois

Barrel Aged Black Cherry

A black sour ale brewed with cherry bark and aged in a Norton wine barrel from a local winery.

Spangalang Brewery

Colorado Junction

Inspired by a walk with our friends from Ela Farms through their orchards, This beer is fermented with brettanomyces, dry hopped with freshly picked Colorado Chinook hops, and finished off with 200 lbs of fresh Palisade Peaches from Ela Farms. Tart and funky with a great peach nose and flavor.

Stem Cider

Blueberry Spiced Malice

A firkin of Malice dry-cider with blueberry preserves and local spices (cinnamon, nutmeg and clove). A collaboration with Modern Gingham.

Strange Craft Beer Co.

Plum Rosie Blonde

Inspired by a hike along Coal Creek, this Belgian Blonde features additions of Colorado plums and rose hips.

TRiNiTY Brewing

Menacing Apple, Harvest Saison

This harvest Saison features vienna malt and raw oats. The grist shines through as delicate and lightly toasty, while a wild brettanomyces brings a large amount of funk! This recipe was then aged on Palisade apples. A lightly fruity and unique beer we can only make as fresh apples come in for harvest.

TRVE Brewing

Foeder Fermented Saison with Herbs

Inspired by a walk with the Museum of Nature and Science in Bluff Lake Nature Center and the English beer style called Mumm, this saison fermented in foeders was then dry-hopped with chamomile, elderflower, bergamot, dandelion and sage.

Upslope Brewing

Saison with Orange Blossom Honey and Douglas Fir Needles

Crafted following a hike around the Third Flatiron in Boulder, this Saison incorporates both honey and parts of the Douglas Fir.

Wild Woods Brewing

Pale Ale with Pineapple Weed and Rose Hips

Inspired by the the whole family of the rose that grows wild in Boulder, this blonde ale features rose hips, rose petals, hawthorne berries and raspberry leaves.





DENVER MUSEUM OF NATURE & SCIENCE

The Denver Museum of Nature and Science is the main beneficiary of the proceeds from tonight's event as well as the host of this year's festival.

The Denver Museum of Nature & Science is the Rocky Mountain Region's leading resource for informal science education. Our mission is to be a catalyst and ignite the community's passion for nature and science. The Museum envisions an empowered community that loves, understands, and protects our natural world. As such, a variety of engaging exhibits, discussions, and activities help Museum visitors celebrate and understand the wonders of Colorado, Earth, and the universe. The Museum is located at 2001 Colorado Blvd., Denver, CO, 80205. To learn more about the Museum, visit dmns.org.

Many of the Museum's educational programs and exhibits are made possible in part by the citizens of the seven-county metro area through the Scientific & Cultural Facilities District. Connect with the Museum on Facebook, Twitter, and Instagram.

Beers Made By Walking is:

Eric Steen /// Founder /// eric@beersmadebywalking.com

David Wright /// Colorado Director /// david@beersmadebywalking.com
beersmadebywalking.com

facebook.com/beersmadebywalking

twitter.com/beersmbw

[#beersmadebywalking](https://hashtag.beersmadebywalking)

Eric and David would like to thank:

Lydia Morrow

Jarrod Szydlowski

Every participating brewer

Denver Museum of Nature and Science

Every organization that works with the brewers and volunteers their time