

# KARL STRAUSS BREWING COMPANY

## 20<sup>TH</sup> ANNIVERSARY BEER DINNER

with Brewer Matt Johnson  
Monday, May 18th, 2009 at 6:30p  
Karl Strauss Brewing Company, Costa Mesa

### SEARED SALMON SALAD

Baby lettuce, honey chive mustard sauce,  
Amber Lager sherry vinaigrette

### KARL STRAUSS AMBER LAGER

---

### IPA STEAMED MUSSELS, SHRIMP, AND BAY SCALLOPS

Andouille Sausage, peppers, garlic herb broth

### TOWER 10 IPA

---

### MAIBOCK MARINATED PORK CHOP

Potato cake, root vegetables,  
spicy mustard Maibock soy reduction

### MINDEN MAIBOCK

---

### BEER N BANANA FOSTER

Vanilla bean ice cream, spiced biscotti

### 20<sup>TH</sup> ANNIVERSARY BOURBON AGED TRIPPEL



# KARL STRAUSS BREWING COMPANY

## THE BEER

### KARL STRAUSS AMBER LAGER

4.2% ALCBV 15 SRM 16 IBU 12.0° PLATO

In the beginning... we created Karl Strauss Amber Lager. Generous amounts of caramel and Munich malts give the beer rich caramel flavors, balanced by a background of Cascade hops. After the beer is cold fermented for a clean, smooth finish, we filter it – not once, but twice – to enhance its bright, bronze color. Our flagship Amber Lager was also Karl's favorite beer.

### TOWER 10 IPA

6.5% ALCBV 14 SRM 60 IBU 16.0° PLATO

Tower 10 IPA boasts hops from beginning to end, and everywhere in between. We fill the brew kettle to the brim with assertive Chinook hops, giving the beer its intense grapefruit and pine flavors that linger through its dry finish. After fermentation, we dry hop with a blend of Cascade and Centennial hops for a floral citrus aroma. A touch of lightly kilned caramel malts make Tower 10 a well balanced, full flavored IPA.

### MINDEN MAIBOCK

5.6% ALCBV 9 SRM 24 IBU 14.5° PLATO

Maibocks are smooth, medium-bodied, lagers rich with toasted and caramel maltiness. Originating in Munich, these exceptionally balanced lagers are the popular session beers of May. Minden Maibock is our version of this classic style, boasting rich toasted and biscuit-like malt flavors, balanced by a blend of Noble hops, making it a great session beer.

### 20<sup>TH</sup> ANNIVERSARY BOURBON AGED TRIPPEL

10.5% ALCBV 13 SRM 27 IBU 20.5° PLATO

In anticipation of our 20th Anniversary, we brewed a batch our Belgian Trippele last year and aged it for 9 months in oak bourbon barrels. We then blended the aged beer with a fresh batch of Trippele to create our 20th Anniversary Bourbon Aged Trippele. The finished beer has a ton of bourbon aroma, with hints of vanilla, oak, pears, dried apricots, and tropical fruit. It has a smooth alcohol warmth and at 10.5% ABV, it is the perfect after dinner sipper.