

9TH ANNUAL

JOHNSON VALLEY

Oktoberfest

BEER GARDEN MENU • OCTOBER 13TH

7 CRAFT BEERS brewed with water from the JVIA Well!

Johnson Valley Oktoberfest Märzenbier: Märzen means "March," for the month this Bavarian beer is traditionally brewed, giving it extended lager time through the spring and summer for Annual Oktoberfest consumption. True to style this year's offering was brewed and fermented in March, with imported German grains, hops, and yeast. *Ein prosit!*

Kölsch: Kölsch beer is pale and malt-forward with modest hop bitterness, making it very easy drinking. The style originates from Köln, Germany. We actually imported the yeast from Köln for authentic taste. Unlike most traditional German beers which are lager-fermented (cold temp), this unique top-fermenting yeast works best at higher temperature. The beer is then stored cold for the best of both worlds.

Hefeweizen: This is a popular style wheat beer (weizen) that is served cloudy due to the use of yeast that stays suspended (hefe means "with yeast") and imparts phenolic flavors of clove and banana. We fermented this year's offering at higher than normal temperatures to keep it dry but get extra phenolic yeast flavors.

Rauchbier: One of Germany's oldest style of beers, the "rauch" (smokiness) came from the traditional use of smoky fires in the barley malting process. We hickory-smoked the light pilsner barley grains low and slow, then combined them with a small amount of dark-roasted barley for a medium dark colored lager with lots of pleasant smoky flavor. Great with brats!

Pilsener: Nicknamed "Pils", this lager style is the most common beer style in Germany and most of Europe. All the U.S. commercial beers like Miller, Bud, and Coors are influenced by this style. Pilseners are crisp and clear, golden in color, and exhibit forward but well-balanced hop bitterness. We made this Pils with imported Hallertauer Mittelfrüh and Tettnanger hops for genuine German lager taste. Enjoy this spritzzy Pils with the Johnson Valley homemade Bavarian style pretzels fresh out of the oven.

Himbeere Weizenbier: "Raspberry Wheat Beer," an all-time Johnson Valley Oktoberfest favorite, first to sell out every year! We brew this refreshingly delicious beer with imported malted wheat, flaked wheat, and summer-picked red raspberries. Then we ferment it with traditional wheat beer yeast at low temperature to accentuate the raspberry flavor and minimize the phenolic yeast flavors.

Schwarzbier: "Black Beer" for its dark color, Schwarzbier differs from other dark beer styles in that it does not have the bitter/roast coffee flavors common in Porters and Stouts. Instead noble hops provide all the bittering, producing a lager beer that has both depth of color and taste.

2 HARD CIDERS

Opal Apple Cider: Similar to Golden Delicious but sweeter and fruitier, Opal apples originated in Eastern Europe and make incredibly crisp, light colored cider because the juice does not oxidize (turn brown) when pressed out of the apple. This refreshing cider is fermented with Chardonnay white wine yeast.

Fall Spiced Cider: Gala and Honeycrisp apples are used to make this Johnson Valley Oktoberfest favorite! We ferment this cider with English Ale yeast after adding generous amounts of cinnamon, cloves, nutmeg, and ginger. Perfect for an Oktoberfest!

CRAFT BEERS & CIDER

12-oz. pour, 3.00

SAMPLER 3 for 4.00

OTHER BEVERAGES 1.00

Soft Apple Cider

Canned Soft Drinks • Bottled Water

Sales tax included in purchase prices.

JOHNSON VALLEY COMMUNITY CENTER ♦ LARREA RD AT QUAILBUSH RD