

At the Summit

the e-zine of Summits Wayside Tavern



October 21, 2008

Pint Nights

Pint Nights are held from 7-9 pm at all locations. Drink a pint and keep the glass! (while supplies last!)

- 10/21 **Negra Modelo**
- 10/22 **Miller Lite**
- 10/23 **Sweetwater**
- 10/24 **R. J. Rockers**
- 10/25 **Blue Moon Harvest**
- 10/26 **Samuel Smith**
- 10/27 **Widmer Hefeweizen**
- 10/28 **Warsteiner Oktoberfest**
- 10/29 **Stella (Snellville)**
Unibroue (Cumming)
Tetleys (Woodstock)
- 10/30 **Ayinger Oktober**
- 10/31 **Rogue Dead Guy**

[See online calendar for details!](#)

Yuengling!!!

Yuengling in Georgia!

One of our most requested brews will be available in Georgia on October 27th!

Yuengling Traditional Lager, Yuengling Light and Yuengling Black & Tan will be available in bottles soon!

If you've never tasted one... it's a must try!

What's Up At the Summit?

The Results are IN!

The winners of the Great American Beer Festival have been announced! Here are a list of a few that you may (or may not) recognize. Remember that there are 75 categories so for a complete listing of the winners you can visit www.beertown.org for a full listing. You'll see a lot of Summits' favorites here!

Here are some stats to show how all of you beer drinkers have helped make this festival bigger and better every year!

	2008	2007	2006	2005	2004
Attendance	46,000	46,000	41,000	29,500	28,000
Volunteers	2,600	2,642	2,679	2,693	2,552
Volunteer Hours Worked	TBD	33,025	41,525	40,000	31,134
Breweries at the Fest	432	408	384	377	334
Beers at the Fest	2052	1884	1,668	1,672	1,454
Breweries in the Competition	472	473	450	466	398
Beers in the Competition	2902	2793 (includes Pro-Am)	2,402	2,335	2,016
Categories Judged	75 + GABF Pro-Am	75 + GABF Pro-Am	69	69	67
No. of Judges	127	107	104	109	100
Avg. No. of beers in each Category	39	37	35	34	30
Category with Highest Entry	American Style India Pale Ale: 106	American Style India Pale Ale: 120	American Style India Pale Ale: 94	American Style India Pale Ale: 103	93
Medals Awarded	222 + 3 in Pro-Am	222 + 3 in Pro-Am	203	206	201

And now, here's just a few of the winners:

(...continued on page 2)

Halloween Costume Contest for All Ages!

Visit Summits on Friday, October 31st between 4:00 pm and Midnight to show off your costume. The Summits staff will vote on the best costume of the night. The winner will receive \$100 in house cash! Winners will be announced in the Summits ezine the week of November 3rd!



Visit us on the web at www.summits-online.com



"At the Summit - the e-zine of Summits Wayside Tavern" is published weekly by Summits Wayside Tavern®, a restaurant chain in the southeastern US, head-quartered in Snellville, Georgia serving quality food and beverages.

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GABF News! (cont. from pg. 1)

Category: American Style Hefeweizen

Gold: Henry Wienhard's Hefe. (Milwaukee, WI)

Silver: Widmer Brothers Brewing Co (Portland, OR)

Bronze: Sangre de Frambuesa (Sante Fe, NM)

Category: Specialty Beer

Gold: Red & White Dogfish Head (Milton, DE)

Silver: Rogue Hazelnut Brown (Newport, OR)

Bronze: Palo Alto Marron Dogfish Head (Milton, DE)

Category: American Style Specialty Lager

Gold: Hurrican High - Anheuser-Busch (St Louis, MO)

Silver: Natural Ice - Anheuser-Busch (St Louis, MO)

Bronze: Busch Ice - Anheuser-Busch (St Louis, MO)

Category: American Style Amber/Red ale

Gold: Rogue Dry Hopped Red (Newport, OR) *Paul Shelton never had any doubts! :)

Silver: CascaZilla Ithaca Beer Co (Ithaca, NY)

Bronze: Rogue American Amber (Newport, OR)



Passport Club

Take a trip around the world with 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns®. There is a \$2 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? The Passport Club works like this:

1. Tell your server you'd like to join!
2. Your server will bring you a form to fill out and your own personal beer list. The beer list stays at

Passport Club



Summits for your convenience.

3. Pay the \$2 and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

Happy Travelling!



Cooking With Beer!

Glens of Antrim Irish Stew

Ingredients

- 1 ounce/25 g butter
- 2 pounds/900 g lamb or beef, cubed
- 1 large onion, coarsely chopped
- 2 carrots, chopped
- 1 Tbsp plain flour (optional)
- 1/2 pint/275 ml beef stock
- 2 Tbsp tomato puree
- 1/2 Tbsp sugar
- 2 potatoes, cubed (optional)
- 1 bottle of Guinness or a large glass of red wine
- 1 bouquet garni (sprig of parsley, sprig of thyme, 1 bay leaf tied up in muslin)
- Salt and freshly ground black pepper
- Tabasco sauce

Instructions

Melt the butter in a large pan and fry the meat in it until browned on all sides. Do not crowd the pan; brown the meat in two or three batches if necessary. Remove the meat from the pan, add the onion and carrots and cook until slightly softened.

Return the meat to the pan, add the flour, if using, then stir in the stock, tomato puree and sugar. Bring to the boil and then reduce the heat to a simmer. Add the potatoes, if using, the Guinness or the wine, the bouquet garni and salt and pepper to taste.

Cook over a low heat for about 1 to 1 1/2 hours or until the meat is tender. While the stew is simmering, add 4 or 5 drops of tabasco to taste.

Yield: 4 servings

Credits: Recipe from: Glens of Antrim region of Ireland



Wed. AYCE Crab Legs & Trivia!

Come from 4 - 10 pm and get your fill of fresh snow crab legs, drawn butter, jalapeno cole slaw, homemade corn bread, french fries and our homemade shrimp corn chowder for \$19.99.

Team Trivia offers the chance to win up to \$50.00 in house cash! Play time begins at 8 pm!

Beer Spotlight

Uinta Four + Monkshine

Brewed at Uinta's experimental Four+ Brewery. Monkshine gives a Belgian twist to the pale ale. Instead of being highly hopped, this beer gets its accent from spicy and fruity Belgian yeast. The complex aroma features notes of clove, honey and banana with malt under-

tones. The palate is smooth and malty with a touch of spicy sweetness. ABV: 7.0%



Condors: perfect for last minute gifts!

Beer Geek

Hops - beer spice

Although deemed to be the key ingredient of beer, in fact hops is just a spice or seasoning. Only 200g of hops is enough to brew 100 liters of beer. Despite its minute share by weight hops contribute a lot to beer flavor. Hop cones were identified to be the source of more than 200 different aromatic substances which make beer flavor so rich.



<http://www.kp.pl/eng/ciekawostki.xml>



Food Spotlight

Hauptspeisen (Entrees)

Weisswurst Sandwich \$ 9.99

Freshly made weisswurst topped with sauteed green peppers, sauteed onions and spicy mustard on a hoagie roll with a side of french fries.

Bratwurst Sandwich \$ 9.99

Freshly made bratwurst topped with saurkraut and spicy mustard on a hoagie roll with a side of french fries.

See our menu: www.summits-online.com



Did You Know?

Q: Were the Montreal Expos the first major-league team vendors to sell their fans: (a) moose-meat hot dogs; (b) beaver tail; or (c) bearburgers?

A: Beaver tail, but it's actually fried dough dipped in cinnamon, chocolate, and hazelnuts.

Q: Did California's Frank Epperson invent the Popsicle in 1905 when he was: (a) 11 years old; (b) 16 years old; or (c) 21 years old?

A: Frank was 11 when he mixed some soda water powder to drink, but left it on the back porch overnight with the stirring stick in it. It froze solid, and the Epsicle was born. Later the name was changed to Popsicle.

Quote of the Week

"The problem with the world is that everyone is a few drinks behind."

-Humphrey Bogart

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
12	Summits Univ. Cumming 13	Summits Univ. Snellville 14	CRAB!! 15	Summits Univ. Woodstock 16	17	7-9p 18
Brooklyn	Budweiser Ale	Dogfish Head	Spaten	ROGUE	Lagunitas	Paulaner
	RANDALL! Cluster/Arrogant Bast.	Family Night! 5-9pm	Trivia ALL locations:8p	double!		C + W: Trivia 9p S Trivia 10p
19	20	21	CRAB!! 22	23	24	7-9p 25
Shiner Black	Abita Jackamo	Negra Modelo	Miller Lite	Sweetwater	J. Rockers	Blue Moon Harvest
	RANDALL! Goldings/Fullers London	Family Night! 5-9pm	Trivia ALL locations:8p	double!		C + W: Trivia 9p S Trivia 10p
26	27	28	CRAB!! 29	30	31	7-9p Nov. 1
Sam Smith	Widmer Hefe	Warst. Oktoberfest	Stella/Unibroue/Teitely	Ayinger	Rogue	Killian's
	RANDALL! Amarillo/Terrapin Big Hoppy	Family Night! 5-9pm	Trivia ALL locations:8p	double!		C + W: Trivia 9p S Trivia 10p
2	3	4	CRAB!! 5	6	7	7-9p 8
	RANDALL! Crystal/ Sierra Nevada Harvest	Family Night! 5-9pm	Trivia ALL locations:8p	double!		Pilsner Urquell
					C + W: Trivia 9p S Trivia 10p	

Category: 24 Bohemian-Style Pilsener - 34 Entries

Gold: Pleasantville Pils, Durango Brewing Co., Durango, CO
 Silver: Pallavicini Pilsner, Pug Ryans Brewery, Dillon, CO
 Bronze: Double Aught, Bear Republic Brewing Co., Healdsburg, CA

Category: 25 Munich-Style Helles - 30 Entries

Gold: Himmelbrau Helles, Laurelwood Brewing Co., Portland, OR
 Silver: Saint Arnold Summer Pils, Saint Arnold Brewing Co., Houston, TX
 Bronze: BS Helles, The SandLot, Denver, CO

Category: 26 Dortmund or German-Style Oktoberfest - 16 Entries

Gold: Rolling Thunder Dortmund, Snake River Brewing Jackson, Jackson, WY
 Silver: Westy Export, CB & Potts Restaurant & Brewery (Flatirons - Westminster), Broomfield, CO
 Bronze: Penn Oktoberfest, Pennsylvania Brewing Co., Pittsburgh, PA

Category: 27 America-Style Light Lager - 25 Entries

Gold: Coors Light, MillerCoors, Milwaukee, WI
 Silver: Old Milwaukee Light, Pabst Brewing Co., Woodridge, IL
 Bronze: Keystone Light, MillerCoors, Milwaukee, WI

Category: 28 American-Style Lager or Premium Lager - 29 Entries

Gold: Olympia, Pabst Brewing Co., Woodridge, IL
 Silver: Blatz, Pabst Brewing Co., Woodridge, IL
 Bronze: Henry Weinhard's Private Reserve, MillerCoors, Milwaukee, WI

Category: 29 American-Style Specialty Lager - 24 Entries

Gold: Hurricane High Gravity, Anheuser-Busch, Inc., St. Louis, MO
 Silver: Natural Ice, Anheuser-Busch, Inc., St. Louis, MO
 Bronze: Busch Ice, Anheuser-Busch, Inc., St. Louis, MO

Category: 30 Vienna-Style Lager - 28 Entries

Gold: Vienna Red Lager, Iron Hill Brewery & Restaurant - West Chester, Wilmington, DE
 Silver: Oaktobefest, Firestone Walker Brewing Co., Paso Robles, CA
 Bronze: Clipper City MarzHon, Clipper City Brewing Co., Baltimore, MD

Category: 31 German-Style Märzen - 48 Entries

Gold: Dogtoberfest, Flying Dog Brewery, Frederick, MD
 Silver: Saratoga Lager, Olde Saratoga Brewing Co., Saratoga Springs, NY
 Bronze: Munsterfest, Three Floysds Brewing Co., Munster, IN

Category: 32 American-Style Amber Lager - 43 Entries

Gold: BJ's Oktoberfest, BJ's Restaurant & Brewery - Chandler, Huntington Beach, CA
 Silver: Old Scratch Amber Lager, Flying Dog Brewery, Frederick, MD
 Bronze: El OsO, Bear Republic Brewing Co., Healdsburg, CA

Category: 33 European-Style Dunkel - 18 Entries

Gold: Munich Dark, Redwood Brewing Co., Flint, MI
 Silver: Bastone Münchner Dunkel, Bastone Brewery, Royal Oak, MI
 Bronze: Michelob AmberBock, Michelob Brewing Co., St. Louis, MO

Category: 34 American-Style Dark Lager - 12 Entries

Silver: Leinenkugel's Creamy Dark, Jacob Leinenkugel Brewing Co., Chippewa Falls, WI
 Bronze: Henry Weinhard's Classic Dark, MillerCoors, Milwaukee, WI

Category: 35 German-Style Schwarzbier - 23 Entries

Gold: B3K, Wynkoop Brewing Co., Denver, CO
 Silver: Cherny Bock, Bohemian Brewery, Midvale, UT
 Bronze: Black Noddy Lager, Buckbean Brewing Co., Reno, NV

Category: 36 Bock - 39 Entries

Gold: Goat Rancher, The SandLot, Denver, CO
 Silver: Bock Lager, Elk Grove Brewery and Restaurant, Elk Grove, CA
 Bronze: Butt Head Bock, Tommyknocker Brewery, Idaho Springs, CO

Category: 37 German-Style Strong Bock - 19 Entries

Gold: Capital Autumnal Fire, Capital Brewery Co., Inc., Middleton, WI
 Silver: Deep Water Doppelbock, Thomas Creek Brewery, Greenville, SC
 Bronze: Red Cock Doppelbock, Maui Brewing Co., Lahaina, HI

Category: 38 Baltic-Style Porter - 18 Entries

Gold: Kick in the Baltic Porter, Bluegrass Brewing Co., Louisville, KY
 Silver: Killer Kowalski, Flossmoor Station Brewing Co., Flossmoor, IL
 Bronze: SMP, Sixpoint Craft Ales, Brooklyn, NY

Category: 39 Golden or Blonde Ale - 40 Entries

Gold: Steelhead Extra Pale Ale, Mad River Brewing Co., Blue Lake, CA
 Silver: Alaskan Summer Ale, Alaskan Brewing Co., Juneau, AK
 Bronze: All Nighter, Chicago Brewing Co., Las Vegas, NV

Category: 40 German-Style Kölsch - 42 Entries

Gold: Wind Blown Blonde, Stewart's Brewing Co., Bear, DE
 Silver: Sierra Nevada Kölsch Style Ale, Sierra Nevada Brewing Co., Chico, CA
 Bronze: Guido's Kolner Brau, Snake River Brewing Jackson, Jackson, WY

Category: 41 English-Style Summer Ale - 34 Entries

Gold: Surfer's Summer Ale, Pelican Pub & Brewery, Pacific City, OR
 Silver: Montgomery Blonde, Montgomery Brewing Co., Montgomery, AL
 Bronze: 312 'Urban Wheat Ale', Goose Island Beer Co., Chicago, IL

Category: 42 Classic English-Style Pale Ale - 48 Entries

Gold: Full Sail Pale Ale, Full Sail Brewing Co., Hood River, OR
 Silver: Clipper City Pale Ale, Clipper City Brewing Co., Baltimore, MD
 Bronze: Summit Extra Pale Ale, Summit Brewing Co., Saint Paul, MN

Category: 43 English-Style India Pale Ale - 28 Entries

Bronze: Hop Daddy IPA, Main Street Brewery, Corona, CA

Category: 44 American-Style Pale Ale - 76 Entries

Gold: Mission Street Pale, Firestone Walker Brewing Co., Paso Robles, CA
 Silver: Drake's 1500 Pale, Drake's Brewing Co., San Leandro, CA
 Bronze: Firestone Pale 31, Firestone Walker Brewing Co., Paso Robles, CA

Category: 45 American-Style Strong Pale Ale - 71 Entries

Gold: Hop Bomb, Rock Bottom Brewing, Louisville, CO
 Silver: Nectar Pale, Firestone Walker Brewing Co., Paso Robles, CA
 Bronze: Organic IPA, Hopworks Urban Brewery, Portland, OR

Category: 46 American-Style India Pale Ale - 104 Entries

Gold: Union Jack IPA, Firestone Walker Brewing Co., Paso Robles, CA
 Silver: Blind Pig IPA, Russian River Brewing Co., Santa Rosa, CA
 Bronze: Hop Head, Bend Brewing Co., Bend, OR

Category: 47 Imperial or Double India Pale Ale - 50 Entries

Gold: Hopnotic 2X IPA, San Diego Brewing Co., San Diego, CA
 Silver: Hip Hop Double IPA, Hollister Brewing Co., Goleta, CA
 Bronze: Hop 15, Port Brewing and The Lost Abbey, San Marcos, CA

Category: 48 American-Style Amber/Red Ale - 65 Entries

Gold: Dry Hopped Red, Rogue Ales, Portland, OR
 Silver: CascaZilla, Ithaca Beer Co., Ithaca, NY
 Bronze: American Amber, Rogue Ales, Portland, OR

Category: 49 Imperial or Double Red Ale - 30 Entries

Gold: Rock Hopper Imperial IPA, Vino's Pizza • Pub • Brewery, Little Rock, AR
 Silver: Alpha Dog Double Red Ale, Big Dog's Brewing Co., Las Vegas, NV
 Bronze: Weekender Red Ale, Amicas, Salida, CO

Category: 50 Bitter or Pale Mild Ale - 42 Entries

Gold: Drop Top, Widmer Brothers Brewing Co., Portland, OR
 Silver: Hopsmith Pale Ale, Bull & Bush Brewery, Denver, CO
 Bronze: Sawtooth Ale, Left Hand Brewing Co., Longmont, CO

Category: 51 Extra Special Bitter or Strong Bitter - 43 Entries

Gold: Bachelor ESB, Deschutes Brewery, Bend, OR
 Silver: Sweetwater Motorboat ESB, Sweetwater Brewing Co., Atlanta, GA
 Bronze: Standing Wave Pale Ale, Kannah Creek Brewing Co., Grand Junction, CO

Category: 52 Scottish-Style Ale - 24 Entries

Gold: Highland Courage, Rock Bottom Brewery - Bethesda, Bethesda, MD
 Silver: Dells Chief Amber Ale, Dells Brewing Co., Wisconsin Dells, WI
 Bronze: Railbender Ale, Erie Brewing Co., Erie, PA

Category: 53 Irish-Style Red Ale - 31 Entries

Gold: Red Rocks Red Ale, Rock Bottom Brewing, Louisville, CO
 Silver: Ragtop Red, Rock Bottom Brewery - La Jolla, La Jolla, CA
 Bronze: Eric The Red, Rock Bottom Brewery - Orland Park, Orland Park, IL

Category: 54 English-Style Dark Mild Ale or Brown Ale - 48 Entries

Gold: Sweet George's Brown, Dillon DAM Brewery, Dillon, CO
 Silver: Old Elk Brown Ale, Walnut Brewery, Boulder, CO
 Bronze: OB-1, Snake River Brewing Jackson, Jackson, WY

Category: 55 American-Style Brown Ale - 47 Entries

Gold: Kick-Ass Brown, C.H. Evans Brewing at the Albany Pump Station, Albany, NY
 Silver: Bitch Creek ESB, Grand Teton Brewing Co., Victor, ID
 Bronze: Bad Dog Brown Ale, Elk Grove Brewery and Restaurant, Elk Grove, CA

Category: 56 German-Style Altbier - 27 Entries

Gold: The Detroit Dwarf, The Detroit Beer Co., Detroit, MI
 Silver: Railyard Ale, Tittletown Brewing Co., Green Bay, WI
 Bronze: All The Way Alt, Desert Edge Brewery, Salt Lake City, UT

Category: 57 South German-Style Hefeweizen - 52 Entries

Gold: Wixa Weiss, Wynkoop Brewing Co., Denver, CO
 Silver: The Love, Starr Hill Brewing Co., Crozet, VA
 Bronze: Mueller Hefeweizen, Springfield Brewing Co., Springfield, MO

Category: 58 German-Style Wheat Ale - 32 Entries

Gold: I'm Half the Beer I Used to Be, BJ's Restaurant & Brewery - Chandler, Huntington Beach, CA
 Silver: Dark-n-Curvy Dunkelweizen, Piece Brewery, Chicago, IL
 Bronze: Wasatch Hefeweizen, Wasatch Brew Pub, Park City, UT

Category: 59 Belgian-Style Witbier - 53 Entries

Gold: Mothership Wit/Organic Wheat Beer, New Belgium Brewing Co., Fort Collins, CO
 Silver: Belgian Wit, Redrock Brewing Co., Salt Lake City, UT
 Bronze: Squatters Wit, Utah Brewers Co-op, Salt Lake City, UT

Category: 60 French- and Belgian-Style Saison - 37 Entries

Gold: Saison, Iron Hill Brewery & Restaurant - West Chester, Wilmington, DE
 Silver: Saison, Nodding Head Brewing Co., Philadelphia, PA
 Bronze: Luciernaga, Jolly Pumpkin Artisan Ales, Dexter, MI

Category: 61 Belgian- and French-Style Ale - 34 Entries

Gold: Redemption, Russian River Brewing Co., Santa Rosa, CA
 Silver: Pride, Midnight Sun Brewing Co., Anchorage, AK
 Bronze: Rare Vos, Brewery Ommegang, Cooperstown, NY

Category: 62 Belgian-Style Lambic or Sour Ale - 29 Entries

Gold: Lambic de Hill, Iron Hill Brewery & Restaurant - Media, Wilmington, DE
 Silver: Upstream Gueuze-Lambic, Upstream Brewing Co., Omaha, NE
 Bronze: Cassis de Hill, Iron Hill Brewery & Restaurant - Newark, Wilmington, DE

Category: 63 Belgian-Style Abbey Ale - 53 Entries

Gold: Bishop's Tipple Trippel, Main Street Brewery, Corona, CA
 Silver: Abbey Dubbel, Flying Fish Brewing Co., Cherry Hill, NJ
 Bronze: 6th Glass, Boulevard Brewing Co., Kansas City, MO

Category: 64 Belgian-Style Strong Specialty Ale - 44 Entries

Gold: Darth Delirium, Moose's Tooth Brewing Co., Anchorage, AK
 Silver: Brother David's Double, Anderson Valley Brewing Co., Boonville, CA
 Bronze: Golden Armor, CB & Potts Restaurant & Brewery (Highlands Ranch), Highlands Ranch, CO

Category: 65 Brown Porter - 30 Entries

Gold: BlackWatch Cream Porter, Pyramid Breweries Inc., Seattle, WA
 Silver: FireHouse Porter, FireHouse Grill & Brewery, Sunnyvale, CA
 Bronze: Prospector Porter, Tommyknocker Brewery, Idaho Springs, CO

Category: 66 Robust Porter - 47 Entries

Gold: Nolan's Porter, Barrio Brewing Co., Tucson, AZ
 Silver: Sweet Sanderine Porter, Il Vicino Brewing Co., Albuquerque, NM
 Bronze: Pacemaker Porter, Flyers Restaurant and Brewery, Oak Harbor, WA

Category: 67 Classic Irish-Style Dry Stout - 19 Entries

Gold: Blarney Sisters Dry Irish Stout, Third Street Aleworks, Santa Rosa, CA
 Silver: Shaft House Stout, Dostal Alley Brewpub & Casino, Central City, CO
 Bronze: Port Truck Stout, Pizza Port Carlsbad, Carlsbad, CA

Category: 68 Foreign-Style Stout - 28 Entries

Gold: Whiteface Black Diamond Stout, Great Adirondack Brewing Co., Lake Placid, NY
 Silver: Black Bear XX Stout, Alameda Brewhouse, Portland, OR
 Bronze: Black Hole XXX Stout, Chelsea Brewing Co., New York, NY

Category: 69 American-Style Stout - 23 Entries

Gold: Terminal Stout, Rock Bottom Brewing, Louisville, CO
 Silver: Black Mocha Stout, Highland Brewing Co., Asheville, NC
 Bronze: Troegs Dead Reckoning, Troegs Brewery, Harrisburg, PA

Category: 70 Sweet Stout - 19 Entries

Gold: Cream Stout, Redwood Brewing Co., Flint, MI
 Silver: Milk Stout, Left Hand Brewing Co., Longmont, CO
 Bronze: Cow Stout, Pizza Port Carlsbad, Carlsbad, CA

Category: 71 Oatmeal Stout - 32 Entries

Gold: Oatmeal Stout, Gella's Diner and Lb. Brewing Co., Hays, KS
 Silver: Velvet Merkin, Firestone Walker Brewing Co., Paso Robles, CA
 Bronze: Oatmeal Stout, Schooner's Grille & Brewery, Antioch, CA

Category: 72 Imperial Stout - 44 Entries

Gold: BORIS The Crusher Oatmeal-Imperial Stout, Hoppin' Frog Brewing Co., Akron, OH
 Silver: Night Rider Imperial Stout, Pizza Port Carlsbad, Carlsbad, CA
 Bronze: Yeti Imperial Stout, Great Divide Brewing Co., Denver, CO

Category: 73 Strong Scotch Ale - 38 Entries

Gold: AleSmith Wee Heavy, AleSmith Brewing Co., San Diego, CA
 Silver: Way Heavy, Pizza Port San Clemente, Carlsbad, CA
 Bronze: Bag Pipe's Scotch Ale, Allentown/Bethlehem Brew Works, Allentown, PA

Category: 74 Old Ale or Strong Ale - 40 Entries

Gold: AleSmith Decadence Old Ale, AleSmith Brewing Co., San Diego, CA
 Silver: Old Scrooge, Silver City Restaurant & Brewery, Silverdale, WA
 Bronze: Old Scratch Barley Wine '99, Great Dane Pub & Brewing Co., Madison, WI

Category: 75 Barley Wine-Style Ale - 55 Entries

Gold: Treblehook, Redhook Ales Brewery, Portland, OR
 Silver: AleSmith Old Numbskull, AleSmith Brewing Co., San Diego, CA
 Bronze: Scratch #4 "The Flying Mouflan", Troegs Brewery, Harrisburg, PA

