

Venue for Your Event

Brewery and Eddyline restaurant is an ideal example of a Colorado brew pub serving great craft beer. Situated in Buena Vista, Co. nestled in the mountains around some of the finest kayaking areas Colorado has to offer, they're one of the few destination spots for excellent craft beer in the Rockies. Not only are you able to come in and enjoy some great wood fire pizza nevertheless they're serving some of the best craft beer any brew pub in Colorado is offering [Nice Cafe In Singapore](#).

Themes are really so important to differentiating ones beer from the next. Belgium themes commonly revolve around biblical titles and phrases and the church. Lost Abbey Brewing from California holds names for example "Angel Share", "Inferno", "Devotion", "Judgment Day". Having names that jump out as well as grab you with a label that backs it up is nearly as important as the beer within the bottle. There are now 1600 breweries in the USA and if your topic and label do not grab the buyer, your beer will be lost on the rack.

He described to me the themes behind their beer and the new expansion of their brew pub. Eddyline features all outdoor themes for his or her beer that is pretty unique for the world of craft beer; however fitting for their location. As you reach the rapids pull Bag Lager is designed to be tied to your own raft. Crank Yanker IPA is designed to find the best thirst quencher following a hard day of mountain bike riding. Kicking Back Amber Lager is precisely what you need to drink when your day is complete and your sitting with all the stars over your head in front of a fire. Each theme follows outdoor sports and activities and it's what separates Eddyline brew pub from other micro breweries and brew pubs in the state.

Eddyline brew pub can also be scheduled for a major growth in the late summer of 2011. Tap house will probably be linked for draft and growlers but it's the canning line that'll change the face of craft beer. While most craft beer today is served in bottles (12oz to 1.5 liter bottles) Eddyline is choosing a different strategy; one that not only fits with their theme but with Colorado's typical beer drinker. This brew pub will be canning their craft beer versus bottling it. Cans you say? Are not all those macro breweries such as Coors, Miller, and Anheuser Busch canning their lagers that are lite ? They're. But there is certainly a reason Eddyline is using cans over bottles.

Colorado is a backyard state with a lot of sports as well as activities that keep you occupied and working up a sweat and never crammed in a cubical or in a busy city. Those who reside in Colorado ski, snowboard, mountain bike, kayak, raft, run, cycle, etc. You name it, they do it. They get outside and jet out of town, to areas when the weekend comes. It is a major issue for many breweries. Sunshine skunks beer. It will be soured by it, alter the flavor, and overall kill the beer. Few use cans while micro breweries bottle their beer in glass. A big reason behind that has to do with brewing businesses that are macro

having canned their beer for the last thirty years. That is why most micro breweries opt to use glass bottles.

Colorado being such an outdoor state glass only won't work. Glass can't be dragged by you you can't trek with bottles in the sunshine, and you can't snowboard down a mountain with 12oz bottles in your bag. They will break in case you crash. Alternative? Cans! The idea was initiated by them in the micro brewery sector. Oskar Blues adopted it; expecting that a likeness between light lagers in a can would be a bit daunting when attempting craft beer, while most fled from cans because of macro breweries. More information you can find at <http://www.cali.sg/>

Eddyline brew pub will be following the footsteps laid out before them by Oskar Blues. However they are altering the face of craft beer as well as the game. Eddyline will not be canning their beer in their 15 barrel brew house, however they will be canning in 16oz tall boys. This is something which has not ever been done before in the history of craft beer. Commonly tallboys, 16oz, were considered the most inexpensive beer possible for consumption for a long time. Simply the worst was placed right into a can let a can huge enough to have two portions at the same time. Slitz, when you hear Tall Boy Pabst, Coors, and Miller come to mind. No longer.

On canned craft beer in Colorado Eddyline will own the market together with the shift of craft beer into cans. No further will you need to worry about skunky beer from sunlight for their cans. They've been providing 16ounce, typical draft pour, instead of 12oz that Oskar Blues serves; beer along with a half per can versus only one beer to you. There's nothing more pleasing than carrying a can that was meant for the hand of Shaquille O'neal and toasting as if it were your own goblet. Now you can take your craft beer down the slopes, over the rapids, up the mountain, also to the fire pit. Eddyline only changed the face of craft beer eternally. Be prepared to see 16oz tall boys of craft beer in your neighborhood wine and spirit stores from the ending of the Summertime around Colorado. Our [Facebook Page](#).