

All I Want for Christmas, Big Beers Style

December 18, 2016

BRECKENRIDGE, CO – When you think of elves working away at this time of year, it's not always about beer. However, the [Big Beers, Belgians & Barleywines Festival](#) has some pretty special elves preparing educational seminars and workshops for craft beer fans in Breckenridge at Beaver Run Resort & Conference Center January 5 – 7, 2017.

Each Commercial Tasting ticket purchased includes general admission to any and all of the thirteen seminars offered over Big Beers weekend. Some are for the serious homebrewers and pro brewers attending, such as “Discovering Fruit & Fruit Flavors in Brewing” with Steven Pauwels, Brewmaster for Boulevard Brewing Co., or “Brewing Strong Beers of Belgian and German Origin” with 2017 Featured Brewmasters Phil Leinhart of Brewery Ommegang and Florian Kuplent of Urban Chestnut Brewing Co.

Other seminars and workshops are simply fun with some education thrown in, like “Who Needs Milk When You Can Have Beer with Your Cookies?” led by “Dr.” Bill Sysak with Wild Barrel Brewing Co. and featuring Mountain Top Cookie Shop cookies. Or come find out how the brewers actually brew using some crazy fruits and vegetables with John Holl, Editor of All About Beer Magazine, and his brewing panel. Have you ever wondered why everyone doesn't automatically love bitter or sour beers? Come listen to Dr. Nicole Garneau with DraughtLab, LLC explain it scientifically...and taste your way through each seminar.

Prefer to live it? There are several free seminars throughout the weekend that are purely experiential, like “The Yoga of Brewing” with yoga instructors Kim Fuller of In Your Element Yoga and Bobby L'Heureux. Another crazy direction is the Cigar Pairing Experience, with Paul Gatza, Brewers Association Director, Greg & Bridgette Geiger, and cigar maestro Clay Carlton of Palma Cigars.

You can really dig in deep with “Brewery Terroir”, hosted by four geographically diverse brewers who experimented by brewing the exact same recipe and adapting it to their own immediate environment. Learn about and taste the different nuances with Jeffrey Stuffings of Jester King Brewery, Chase Healey of American Solera, Phil Markowski of Two Roads Brewing Co., and Nile Zacherle of Mad Fritz Brewing Co.

Or you can dig in another way with “Unearthing Ancient Styles” courtesy of Aaron Heaton from Grimm Brothers Brewhouse and his panel. And there’s the opportunity to learn to pair with more of a full meal and a ton of tips and tricks with CraftBeer.com’s Beer + Food Experience courtesy of the dynamic duo of Julia Herz, Brewers Association Craft Beer Program Director, and Brewers Association/CraftBeer.com Executive Chef Adam Dulye. Plus, you can ultimately find out how craft brewers continue to come up with new stuff all the time in “Experimenting with your Local Maltster”.

The focus is nearly always on hops when beer ingredients are discussed, and this year the Big Beers Festival turns to its sibling ingredient, malt. New to the Big Beers Festival this year will be local Colorado Malting Company President, Jason Cody, and Massachusetts Valley Malt Co-Founder/Maltster Andrea Stanley. Both have done experiments to show at the Experimental Brewing Seminar, and both have been working with long-time participants in the Big Beers Festival.

John Bricker and Will Kreutzer have created many Three Barrel beers with Colorado Malting Company, and will be showcasing three identical beers brewed with different barleys. John Mallett, Director of Brewing Operations for Bell’s Brewery in Michigan, has worked with Andrea Stanley on malt missions of an impressive variety, as they are both geeked out by the grain side of things. Mallett has also literally written the book about malt, *“Malt: A Practical Guide from Field to Brewhouse”*. Chad Yakobson of Crooked Stave Artisan Beer Project will round out this seminar with a comparison of pilsners, Von Pilsner to be exact. Join us on Saturday morning to learn more...and drink your cereal for breakfast!

Those interested in certification of their beer knowledge can soak up lots of information and learn about the Cicerone Program at Big Beers’ kickoff workshop on Friday morning at 8:30am. Free and open to the public, thanks to sponsorship by All About Beer Magazine, the \$99 fee will be waived for all attending. If you’re ready to take your Certified Cicerone Exam, sign up ahead of time and come Friday afternoon to be tested.

So there’s plenty going on in Santa’s workshop this holiday season, especially with regard to the beer & cookies you leave out on Christmas Eve.

For additional information about purchasing reserved seats to these seminars, buying Commercial Tasting & Seminars tickets for the weekend, getting lodging & equipment discounts for destination travelers, and more about the Big Beers, Belgians & Barleywines Festival overall, visit the website at www.BigBeersFestival.com or contact festival organizer, Laura Lodge, at Laura@BigBeersFestival.com.

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The Big Beers, Belgians & Barleywines Festival is the perfect combination for a Winter Wonderland getaway: A world-class beer festival in the Colorado Rocky Mountains! Meet renowned brewmasters and brewery owners, taste hundreds of big, Belgian style, and experimental beers, explore beer & food pairings, and learn from an impressive array of brewmasters and industry experts over an action-packed three day weekend. As a novice, an aficionado, or an advanced homebrewer, you can enjoy an unprecedented opportunity to discuss beer with the amazing people who make it happen. Visit www.bigbeersfestival.com to learn more about this little festival in the mountains that the beer industry holds in such high esteem.

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Beaver Run Resort and Conference Center is located at the base of peak 9 at the Breckenridge Ski Resort. Beaver Run is a full service, year round resort featuring slope-side condominium style lodging, multiple on-site bars and restaurants as well the largest conference center in Breckenridge, Colorado. Visit <http://www.beaverrun.com/> for more information.

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The Breckenridge Tourism Office is the destination marketing organization for the Town of Breckenridge. Visit GoBreck.com for activity and event information or connect @GoBreck on Facebook, Twitter and Instagram for the latest photos and updates.