

Devil of a deal

California brewery offers sustainable

flavour

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If you visit the website of Devil's Canyon Brewing Co. (devils-canyon-brewery.com), you will find nothing about them being an environmentally friendly brewery. And yet, Devil's Canyon was founded on the principle of keeping things out of the landfill and recycling centres.

The Belmont, California brewery lives environmentalism, without having to be showy about it.

Recycling, of course, requires transportation and energy. Reutilization and upcycling, on the other hand, requires little energy. Much of Devil's Canyon brewery was built this way, not

BOOZE

from recycled goods, but from reutilized goods. In doing so, items such as shipping containers, a blast shelter and an entire house were reused. And it is the brewery's own trucks that pick up items, while delivering beer, to bring back to the brewery for use. Environmental efficiency is key.

If you care about the planet and like good beer, there are presently four brews from Devil's Canyon Brewing available in Calgary. Pick them up at your favourite beer store (but you might want to walk or ride your bike).

Belle Biere Brül — This one is fermented with a Champagne yeast, which gives it a natural carbonation that results in a light, white head. The beer itself is golden with some blush hues, is light-bodied and features a

hint of apple juice and just a touch of mustiness. At six per cent, it could even be used as a light substitute for Champagne at your next celebration.

California Sunshine IPA — In the California craft beer world, IPA reigns supreme. But Devil's Canyon uses rye in their interpretation of the style.

This results in a medium-bodied beer with an interesting characteristic to its malt flavour, namely a solid maltiness with a touch of molasses. Hop aromas and flavours are surprisingly subdued. It's a deep gold to copper in colour and pours with a large head. Though it has a kick at 7.1 per cent and boasts a relatively high 85 IBUs (International Bitterness Units), it is not an overwhelming beer.

Deadicated Amber — Amber is also a very popular beer style in California, though it is fairly nondescript; beers

bearing the "amber" designation cover a broad range of flavours. Devil's Canyon's version pours with a large head, and the aroma has a light maltiness with a touch of peanut shells. The flavour of the beer is medium-bodied and somewhat reminiscent of coffee at first, but then becomes more dry, more bitter and more astringent in the finish. This one is 5.4 per cent.

Full Boar Scotch Ale — Scotch ales should be richly malty and dark, and Devil's Canyon's version is indeed a very dark brown. Both its aroma and flavour are appropriately malt, with a touch of chocolate and nuts. The flavour has a gentle sweetness with a light peat smokiness for complexity and balance, and the beer is 7.4 per cent.

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