
SMOKE MOUNTAIN BREWERY

Beer Line Up:

Pumpkin Ale: This is a revival of one of our classics. This is the perfect dessert-beer to share with family and friends during the upcoming holiday season. 55 sugar pumpkins were added to the boil and fine spices, such as cinnamon and vanilla beans, were added during secondary fermentation to create this uber flavorful Pumpkin Ale.

Biscuits and Jam: Inspired by our love for bread and yummy strawberry jam. A Pale English Mild with fresh strawberries. The result is an easy drinking beer that reminds us of visiting Grandma's house.

Gobble Gobble: The ultimate Thanksgiving beer. A Blonde Ale with honey and fresh rosemary added to the boil and lemon peel added during secondary fermentation. This is truly a food-pairing ale that is meant to be sipped on while eating turkey, mashed potatoes, and gravy... lots of gravy.



Farm Brewery

In the Brewery, we're currently honing in our estate beer recipes. Our goal next year is to purchase as little malt and hops from suppliers and instead work with what we've produced from our farm. Of course, this can prove to be challenging since some beer styles require certain specialty malts/sugar additions we simply don't have, but this forces us to be creative and we love a challenge.

In addition to figuring out what beer recipes work best with our estate ingredients, we are experimenting with which fruits, herbs, and spices we have on the mountain that best compliment our beers. We're currently experimenting with new estate additions such as Fig Leaf Syrup and Pomegranate Molasses. Our goal is to provide great farm beers that bring a new culinary twist to the beer world. Stay tuned!