

HISTORY OF RAM BREWING COMPANY.

The Ram Restaurant & Brewery opened our first brewery in Salem, OR in September 1995. Today, the RAM has 13 locations across the PNW with breweries in Boise, Medford, Salem, Tacoma waterfront, Tacoma warehouse, Puyallup and Lakewood. Our brewers have won over 100 medals and awards from the Great American Beer Festival, World Beer Cup, and North American Beer Awards. Yeah, we make really good beer!

BREWING INGREDIENTS

- **Water:** Over 90% of beer is water. Our brewers use local water filtered to remove chlorine, off-flavors & particulates then adjusting to create the perfect brewing pH for each style.
- **Grains:** Malted grain does 3 primary things in the brewing process.
 - **Provides a source of sugar.** Grain is packed with starches and enzymes which are converted into sugars during the brewing process.
 - **Determines the color of the beer.** Grains are roasted (like a coffee bean) to varying levels with colors ranging from golden to amber to black. Our brewers use different proportions of these **specialty malts** in each recipe to create the spectrum of colors in beer.
 - **Contributes flavors in the beer.** Roasting also imparts different flavors, coinciding with the color, of the specialty malts. These flavors include toasted bread, biscuit, honey, caramel, toffee, chocolate & coffee.
- **Hops:** Hops also contribute 3 attributes to the beer; **Bitterness, Flavor & Aroma.** Hops flowers are laden with essential oils that are extracted during the brewing process. There's a plethora of hop varieties, each with their own unique characteristics. Our hops are grown in the Yakima & Willamette Valleys.
 - **Bitterness:** Hops added to kettle during boil provide bitterness to balance the sweetness of the grains. Boiling the hops extracts the alpha acids and creates IBUs
 - IBUs (international bitter units) measure of bitterness
 - **Flavor:** Hop varieties added at the end of the boil impart delicate flavors and minimal bitterness.
 - **Aroma:** Hops added after the boil and in the fermenter (dry hopping) create nuanced aromas highlighting each hop variety.
- **Yeast:** During the fermentation process yeast converts sugars extracted from the grains into alcohol and produces CO₂. There are 2 major types of yeast — **ale & lager** — but hundreds of yeast strains. Originating from breweries around the globe, each add a distinct character to the beer. Brewers make wort, yeast makes beer.
 - **Ale Yeast:** Ferments warm (66°-72°) at a faster rate, producing more yeast flavors in the beer. Blonde, Hefeweizen, Porter, Amber, & IPA are ales.
 - **Lager Yeast:** Ferments cooler (>55°) at a slower rate, followed by an extending cool-aging (lagering) period, producing a clean, crisp profile. Cincopatas, Oktoberfest & pilsners are lagers.

THE BREWING PROCESS

- **Milling:** The grains are cracked in a mill, allowing access to the starches during mash.
- **Mash:** The milled grain (grist) is combined with hot water activating the enzymes and converting starches into sugar.
- **Lauter & Run-off:** The sugary malt extract is collected in the kettle (run-off) while the grain bed is rinsed (lautered) with hot water to extract all the available sugars and heated to a boil.
 - Our spent grain is donated to local farmers to feed livestock.
- **Boil:** The sugary liquid (wort) is boiled to sterilize & remove haze forming proteins. Hops are added in multiple stages of the boil to impart bitterness, flavor, & aroma
- **Knock-out:** After boiling the wort is cooled to fermentation temp and transferred to a fermentation tank where yeast & oxygen are added.
- **Fermentation:** The yeast converts the sugars into alcohol & co2
 - Excess co2 is seen bubbling in buckets during fermentation
- **Cooling:** After fermentation is complete, yeast is harvested for the next batch and the beer is chilled prior to transfer.
 - Lagers spend 4+ weeks chilled prior to serving
- **Transfer & Filtering:** The chilled beer is transferred, sometimes filtered for clarity (Blonde & Amber) and transferred to a serving tank, carbonated and is ready to drink.

FLAGSHIP BEERS - AVAILABLE YEAR ROUND

- **Hometown Blonde: ABV 4.5% IBUs 20**
 - Crisp & refreshing, light bodied & easy drinking with subtle notes of honey & citrus
- **Big Horn Hefeweizen: ABV 5.2% IBUs 15**
 - German-style (brewed with German yeast strain) hefeweizen, (unfiltered wheat beer). This unique yeast strain gives our hefeweizen its distinct flavors of banana & clove.
 - No fruits was harmed in making this beer.
- **Buttface Amber: ABV 5.8% IBUs 26**
 - Smooth & malty, flavors of caramel & toffee (from the specialty malts) with a balanced hop finish. Ambers are a gateway beer.
- **Disorder Porter: ABV 5.2% IBUs 28**
 - Rich & flavorful with decadent tones of chocolate, coffee & caramel.
 - Our darkest beer (color comes from chocolate malts)
- **Big Red's IPA: ABV 6.2% IBUs 6.2%**
 - Assertively hoppy, boasting bold flavors of grapefruit & citrus aromas from Amarillo & Citra hops.
 - Amarillo & Citra hops are renowned for their citrus character — no citrus is actually used in this IPA
- **Seasonal Beers rotate constantly and vary at each location. Check out the draft list to see the awesome beers our brewers are creating**