6 Thanksgiving Beer and Food Pairings By West Virginia Brewers, 2020

BREWERY	Beer Name/ Style	Beer Taste	Pair With	ABV
BAD SHEPHERD BEER CO. Charleston	Mystery Hole Black IPA	Dry, roundly bitter/ hoppy. Dark toasty Medium body	Chocolate pecan pie, regular pecan pie	7.6%
HIGH GROUND BREWING Terra Alta	Coffee Train Baltic Porter	Espresso bitterness, chocolate malt, med. light body	Pumpkin pie, desserts that go with coffee	7.6%
STUMPTOWN ALES Davis	Six Legged Frog IPA	Juicy, fruity hops, moderately bitter	Carrot cake, grilled meats	6.5%
THE PEDDLER Huntington	Cautious Granny Spiced Ale	sweet, cinnamon, ginger, orange peel, spices	Ham, savory dishes	8.3%
WEATHERED GROUND BREWERY Cool Ridge	Smolder Bock Smoked Amber Lager	caramel malt, smoke, med. light body	Ham and turkey	7.0%
THE FREEFOLK BREWERY Fayetteville	Big Eared Bat Butternut Squash Brown Ale	Dark caramel, sweet, touch of smoke, balancing bitterness	Candied Yams	5.8%

And two more beer and food pairings that will be consumed on Thanksgiving by Erin McCoy (stout) and Charles Bockway (saison) of West Virginia Beer Roads.

BREWERY	Beer Name/ Style	Beer Taste	Pair With	ABV
BURIAL BEER Asheville	Empire of Eternal Nothingness Imperial Stout	toasted coconut, vanilla, cocoa, bourbon	Old fashioned apple pie with cheddar cheese	15%
BRASSERIE DUPONT Belgium	SAISON DUPONT Farmhouse Ale	white pepper, fruit peels, crackers, highly effervescent	Sage dressing w/ turkey gravy, grilled meat	6.5%