

NH Craft Beer Pairings

While the Granite State is well-known as a haven for outdoor lovers, there is more to New Hampshire than its many lakes, rivers, mountains, forests, and waterfalls. With over 90 breweries scattered throughout the state's seven regions, New Hampshire knows a thing or two about beer. To help the public pass time, [New Hampshire Division of Travel and Tourism Development](#) asked [New Hampshire Beer Industry](#) experts to share what beers pair best with quarantine activities.

Grab a Kolsch for Virtual Happy Hour

CJ Haines, Executive Director of [NH Brewers Association](#) explains, "Kolsch was a go-to while hosting NH's first-ever Keep NH Brewing "virtual beer festival." An easy drinker, typically a lower ABV, around 4.5-4.8 percent, a refreshing Kolsch can go the distance when you're on a 4+ hour Zoom session. I enjoy the bold, crispy taste, and the harmonizing balance between the gently sweet malt and black pepper spiciness of this lightly hopped goodness."

Yard Work deserves a reward of Saison

"Originally brewed to hydrate farmworkers in the days of yore, Saison is the perfect style to pair with your spring general yard work," said Chris Prost, Co-Owner & Brewer at [Polyculture Brewing Co.](#) in Croydon. "The best examples have moderate alcohol, floral notes, and interesting yeast character, paired with effervescent carbonation and an extremely dry finish - think of it as rustic Gatorade."

Netflix and Chill and German-Style Pilsner

"Binging Netflix is a marathon, not a sprint. So you need a beer that follows suit." Randy Booth, Head Brewer at [Twin Barns Brewing Company](#) in Meredith, explained. "Our Twin Barns Belknap Pils (5.4 percent ABV) is a clean, crisp, hop-forward German-style pilsner that allows you to continue imbibing while you sink deeper and deeper into your couch. Might as well call it, 'Pils and chill.'"

Chocolate Stout is the key to some Boozy Baking

Sean Kelly, Owner and Head Brewer of [Stripe Nine Brewing Co](#) in Somersworth, shared his baking secret, "Indigo Hill Chocolate Stout reduction—A perfect topping to any dessert! Make sure to pour yourself a glass of Indigo Hill Stout to enjoy while you are baking!! Add a cup of stout to your saucepan on low heat. Simmer and reduce by 50 percent. Add two ounces of heavy cream to the reduction and whisk liberally. Spoon over your favorite cake, pudding, or ice cream."

Fruited Sour sounds like it was brewed just for Gardening

"Folks are doing a lot of gardening while in quarantine. While rewarding, gardening in the hot sun can be backbreaking, so I always reach for a sour beer." Shared Nicole Carrier, Co-owner of [Throwback Brewery](#) in North Hampton. "Fruited sours, like our new [Strawberry Lemonade Party Pants](#), are tart, effervescent, and refreshing - a perfect way to quench thirst and keep on digging on. They are also great for sipping while enjoying the fruits of your labor!"

Quietly crack open an English-Style Pale Ale (ESB) for some Bird Watching Fun

Cathi Frakes, Head Brewer at [Northwoods Brewing Company](#) in Northwood, suggests this beer because "You don't have to think too deeply about this classic beer to enjoy it, so you can focus on the little details in beak color and feather patterns to help you discern that Chipping Sparrow from the House

sparrow. A pint of Northwoods Brewing Company's Brown Owl ESB, though named for a type of hand-tied fly, will help you connect with your friends of flight."

Nothing says Game Night like an Oak-Aged Pilsner

"Kicking Screaming & Puncheon (oak-aged Pilsner) - this beer built around a change from the normal. A simple, yet nuanced Pilsner to go with every occasion. Crack a few with the family or friends during your next virtual game night!" Trevor Bonnette, Brewer at [Branch & Blade Brewing Co.](#), in Keene.

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