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On the Oregon Trail at Bailey's

The Beer Connoisseur

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Rob Tod

Taming The Wild Yeast
INNOVATORS SERIES

YANKEE SWAP

**Beer, Barrels
and Rum**

Fall Beer Review

**Imperial IPAs
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Fall 2014 | Issue 16



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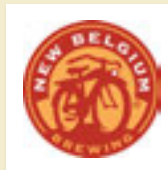
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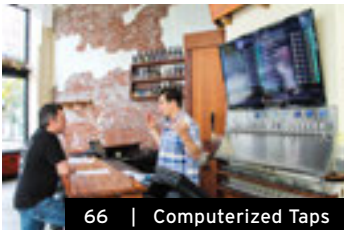
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In Greenwich, Alastair Hook is gaining new respect for "brewery conditioned" beer with new takes on some venerable styles. And he provides "tanks" for the memories.

The Beer Connoisseur

Issue 16, Fall 2014

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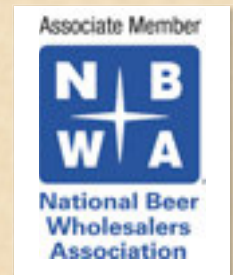
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Arriving From Brewers in the Fall Season

BREWER	BEER	NOTES	SCORE
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OKTOBERFEST/MÄRZEN

Ballast Point Brewing Company	Dead Ringer Oktoberfest	Label: dancing skeleton with pretzel rings.	
Boston Brewing Company	Oktoberfest	Buttered corn is a suggested pairing.	
Boulder Beer Company	Dragonhosen Imperial Oktoberfest	Traditional, but tips in at 9% ABV.	
Boulevard Brewing Company	Bob's 45 Oktoberfest	Slightly tart with a quenching finish.	91 / Issue 8
Firestone Walker Brewing Company	Oktoberfest	Brewery's first package release of this beer.	
Great Lakes Brewing Company	Oktoberfest	Multiple medal winner.	
Hofbräu München	Oktoberfest	One of the originals; relatively pale, sweet.	
Lefthand Brewing Company	Oktoberfest Märzen Lager	Try with schnitzel, cherry-braised cabbage.	
Paulaner Brauerei	Oktoberfest Märzen	A trip to the slightly darker side.	86 / Issue 8
Spaten-Franziskaner-Bräu	Oktoberfest	The longest running version of this style.	87 / Issue 8
Spoetzl Brewery	Shiner Oktoberfest	Pairs well with pretzels, polka dancing.	
The Ft. Collins Brewery	Oktoberfest	All German malt and hops.	
Wedge Brewing Company	Oktoberfestbier	On tap by French Broad River in Asheville.	

PUMPKIN ALE

Almanac Brewing Company	Dark Pumpkin Sour	Supplies not always deep for Almanac.	
Anderson Valley Brewing Company	Pinchy Jeek Barl	Bourbon barrel-aged pumpkin beer.	
Cape Ann Brewing Company	Fisherman's Pumpkin Stout	Only on tap at pub in Gloucester, Mass.	
Cigar City Brewing	Good Gourd	Roll with an Imperial at 8.5% ABV.	88 / Issue 12
Dogfish Head Craft Brewery	Punkin Ale	Named for rare sport of Punkin Chunkin.	
Elysian Brewing Company	Dark O' the Moon Pumpkin Stout	From hosts of Great Pumpkin Beer Fest.	89 / Issue 12
Elysian Brewing Company	Night Owl Pumpkin Ale	Elysian's first ale full of pumpkin parts.	
Jolly Pumpkin Artisan Ales	La Parcela -- #1 Pumpkin Ale	Excellent brew. Shipping issues hurt score.	75 / Issue 12
Rogue Ales	Rogue Farms Pumpkin Patch Ale	Only Rogue's hops, barley, pumpkins.	
St. Arnold Brewing Company	Pumpkinator	A big beer, dark with molasses, black malt.	
Schlafly Beer	Pumpkin Ale	Up there with an 8.0% ABV.	86 / Issue 12
Shipyard Brewing	Pumpkinhead	Try it with a shot of rum, says brewer.	
Terrapin Brewing Company	Pumpkinfest	Real pumpkin + German-style beer.	
Weyerbacher Brewing Company	Imperial Pumpkin Ale	Not enough pumpkin for our judges.	75 / Issue 12

OTHER STYLES

Anchor Brewing Company	BigLeaf Maple Autumn Red	Syrup dash from California's large leaf tree.	
Bell's Brewery	Best Brown Ale	A mainstay of Bell's fall line-up.	
Breckenridge Brewing Company	After Rakin' Autumn Ale	German lager-like ale designed to refresh.	
Deschutes Brewery	Hop Trip	Super fresh hops straight from harvest.	
Founders Brewing Company	Breakfast Stout	And who doesn't like breakfast beer?	90 / Issue 5
Guinness	Guinness Blonde	The name says it all for this new brew.	
Jester King	Snörkel Farmhouse Ale	New. Made with oyster mushrooms.	
Lagunitas Brewing Company	Little Sumpin' Wild	At 8.8% ABV, more like a lot of sumpin'.	

From the Editor

There's something about the fall season and beer.

Oktoberfest, the primogenitor of beer festivals, enters with lots of oompah in Munich. Its latter day U.S. counterpart, the Great American Beer Festival, does its amazing thing in Denver. Oktoberfest/Märzen, the world's best known seasonal, and Pumpkin Ale, the famous American fall varietal, have become so popular they now start arriving on shelves in August.

Because one never knows when an analgesic for the brain is called for, we enjoy higher gravity beers in the summertime. (The doppelbock Andygator comes to mind.) But the upper echelon brews really begin to match up to prevailing conditions when the harvest comes in, the air gets crisp and the more contemplative winter season is poised on the horizon.

As befits harvest time, at *The Beer Connoisseur* we are poised for a copious fall season. Once again, we have our high-scoring "big brews" in the form of full page individual reviews. Starting with this issue, we've added a listing of seasonals, including fest beers, pumpkin brews, scores from past reviews where applicable and some interesting new arrivals.

But what is beer without a back story?

In this issue, the intrepid Martin Thibault gets yet another inside story, this time on the brewing traditions of Norway. Not for the faint of heart, there's a "troll road," some blood and eye of pig in addition to revelations about the age-old formulas now held by the descendents of Norsemen. (For those who want to try making Vossabrygg at home, thanks to Martin the *kveik* yeast is soon to be available at the National Collection of Yeast Cultures under listing 3995.)

Another of our writers who has a knack for the beer culture is Seth Levy. He's well grounded in the ways of craggy and wild Maine, where



Hoisting a Seven Sisters Münchner with Chef Dave Larkworthy of 5 Seasons at The Prado in Atlanta. The signature beer brewed by Kevin McNerney is named after the seven original breweries at the Oktoberfest and is a perfect pair with the chef's signature fest dishes shown in our food feature on page 60.

Allagash Brewing Company and founder Rob Tod have made a home in what has become a perfect fit for making great beer. Seth, too, has a tale to tell along the lines of The Courage to Find Out in this rendition of the Innovators Series.

Our issue rolls on with a story about rum-influenced Yankee Swap. It's steeped in the history of barrels and written by longtime contributor Ben Keene – who we congratulate on his move to the editing realm at a fellow beer publication. There's a primer on how to do Oktoberfest at home, plus our other well known departments, which in this issue take readers to places like the Tasty Weasel and the World Cup in Brazil, not to mention Beervana.

On a personal note, this is my tenth issue as the managing editor. As anniversaries go, it's a happy one knowing that our staff and contributors have once again delivered an outstanding journey through the world of beer. 🍷

Jonathan Ingram

Contributors



Top Row From Left

JAY DEDRICK

(Page 63) Jay is a native of the Napa Valley of Beer, otherwise known as Colorado. Jay first covered the craft beer world in Boulder, home of the state's first craft brewery and the Brewers Association. As an award-winning newspaper writer, Jay covered everything from the visit of Pope John Paul II to the Stanley Cup.

JOHN FOYSTON

(Page 66) John has been writing about Oregon's beer culture for 20 years for The Oregonian in a weekly beer column and for the OregonLive.com/beer blog, CNN, Celebrator Beer News and other publications. His last honest work was as owner/mechanic of a European motorcycle shop specializing in Ducati and Guzzi.

SETH LEVY

(Page 20) Maine resident Seth has been a beer enthusiast for quite a while. He developed a taste for craft beer at the age of 11, when he brewed five gallons as his sixth grade project, receiving an "A." He is a writer and consultant to non-profit conservation/recreation organizations.

Bottom Row From Left

MARTIN THIBAUT

(Page 28) A regular contributor, Martin recently won first place in the feature category from the North American Guild of Beer Writers for his story in *The Beer Connoisseur* on The Secret Farmhouse Brewers of Lithuania. His most recent co-authored book is *Les Saveurs Gastronomiques de la Bière*.

IRINA TYX

(Pages 36 and 60) Irina is making her first contribution to *The Beer Connoisseur* as the photographer for the Beer Review and Oktoberfest food feature. A freelance photographer, she most recently ventured to the Yucatan Peninsula to shoot a wedding and Facebooked us from a craft beer café.

GARY WATKINS

(Page 73) Gary has lived in London nearly all his life – mostly within sight and sniff of the Thames – and has been seeking out decent beer for more than three decades. He previously contributed the London Tube Crawl story in the Summer Issue and finds solace in the quality and increasing number of real ale choices in his hometown.

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FOR THE LOVE OF GOURD

by Joshua M. Bernstein



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BEER CAMPING IN MAINE

We follow the trail to Portland.



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BRECKENRIDGE

Après ski pub became a brewery.



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GUINNESS BLONDE

The end of dark side only.



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TOP-LEFT PHOTO COURTESY ELYSIAN BREWING
TOP-RIGHT PHOTO BY SETH LEVY



Sizing Us Up – and Down

I received your print copy today and the smaller size is just perfect.

– **MIKE KUPCHIK**
(via e-mail)

♦♦♦♦

It's always a pleasant surprise to see *The Beer Connoisseur* in my mailbox.

The new size is great and well worth the wait.

– **JOE GRAGIDO**
(via twitter)

♦♦♦♦

The Summer Issue was the first one I received as a gift from a family member. The article covering Abita Brewing is embellishment at best. I am not one to lash out, but the publication is not a good example of truth, nor will it aid in the craft beer appreciation.

– **DONN LACOSTE**
(via e-mail)

Editor's note: Gee, um, thanks for your enthusiasm Donn. Please see the correspondence following.

I was having a rough night, trying to get all the children into bed, when I picked up the latest issue.

I was instantly drawn into Owen's discussion of session IPAs. (I wasn't a believer until I stumbled upon Sierra Nevada's Nooner, in a mix pack. I am now in on session IPAs and can't wait to try them all!)

Next up was the article on witbier. I couldn't help but remember back to my craft beer awakenings, and experimentation with wheat beers. It's amazing to read that the witbier style almost disappeared. I'm proud to say I remember drinking Celis before witbier was main stream.

Next up was the article on Abita. I was drinking Turbodog before I knew what craft beer was. Jockamo IPA is superb, and I have enjoyed every beer I've had from Abita. The water adds character to every Abita I've had. I knew I liked the beer, but I like it more after reading their story. Abita Amber was one of the best beers I've ever had, after spending all day at Disney.

I'm not sure I'm actively subscribed to *The Beer Connoisseur*, but I will be soon!

– **BRIAN SKINNER**
(via e-mail)

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– **MARK OLINGER**
Mt. Vernon, Texas
(via U.S.P.S.)





NEWS

BY JONATHAN INGRAM

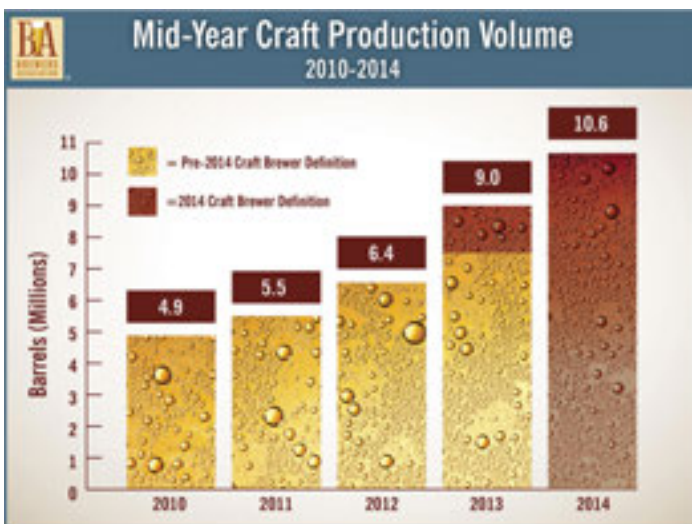
CRAFT SALES AGAIN RISE IN FIRST HALF OF 2014

Under its new guidelines, the Brewers Association reported that craft brewers enjoyed continued growth in the first half of 2014 according to mid-year data released by the trade association that represents independent brewers.

American craft beer production volume increased 18 percent during the first half of 2014, according to data gathered by the BA from members and other market sources.

Approximately 10.6 million barrels of beer were sold by craft brewers in the first six months of the year, up from 9.0 million barrels over the first half of 2013. This growth rate is based on a new definition of craft brewer, which has less specific requirements when it comes to the use of corn or other traditional ingredients. The comparison was done according to 2013 data that also were revised to incorporate the new definition.

“The sustained double-digit growth of the craft category shows the solidity of demand for fuller flavored beer in a variety of styles from small and independent American producers,” said



Bart Watson, the chief economist of the BA. “Craft brewers are providing world-class, innovative products that continue to excite beer lovers and energize the industry.”

In February of this year, the BA changed its definition of a craft brewery following a vigorous protest by August Schell Brewing Company of Minnesota in December of 2012. The company has long been excluded by the BA on the basis of using corn in addition to barley malt, a practice established in the 19th Century. The new definition is less specific about the use of traditional ingredients. The BA’s Top 50 list for 2014 will not be out until next year. But the brands of Schell, Yuengling and Narragansett are expected to be added.

The flap with Schell grew out of the BA’s campaign to identify beers from major brewers that it considered “crafty,” in part due to ingredients other than barley malt. It also singled out major brewers for not identifying their ownership on labels of the “crafty” beers.

Of the 3,040 breweries operating in the U.S. at the time of this year’s survey, 99 percent were small independent breweries which met the BA’s published standards for craft brewer, which also include size and ownership criteria.

SABMiller Targets Sustainability

SABMiller, the world's second largest brewer, has announced sustainability targets for 2020 designed to improve water efficiency, reduce its carbon footprint and improve food security measurably. Other goals of the new initiative include supporting entrepreneurship in small businesses associated with the company and encouraging moderate alcohol consumption.

The move marks a response to the long-established sustainability commitment of craft brewing and acknowledges an effort to focus locally, also a craft practice. "Beer is essentially a local product, and we have deep roots in the local communities where it is brewed and consumed," said Andy Wales, the company's director of sustainable development.

HARPOON SOLD TO EMPLOYEES

The Harpoon Brewery has been sold to its employees under a financial plan designed to ensure the company's independence.

"Our success as an independent craft brewer is attributed to our outstanding employees and the wonderful culture we have at the brewery," said co-founder Dan Kenary. "The Employee Stock Ownership Plan strengthens our commitment to our employees, our culture, and to making and sharing great beer."

The existing shareholder group transferred 48 percent of Harpoon's shares to the ESOP effective August 1. Launched in Boston in 1986 by Kenary and Rich Doyle, Harpoon is ranked 12th on the Brewers Association list of craft breweries. It employs 187 people, including the Boston and Windsor, Vermont brewing facilities.

Doyle will step down as CEO in favor of Kenary, but will maintain part-time status at the brewery. "This is a big transition for the company and for me, but it feels like the right thing at the right time," said Doyle.



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many rare, historic beer varieties, American brewers researched the Vienna Lager style and helped resurrect the beer here at home.

A classic Vienna Lager displays colors of ruddy amber/copper to an almost ruby-hued brown. This is a polished, cold-conditioned lager that should be quite clear with no chill haze or sediment. The beer should be topped by a substantial, off-white layer of foam with impressive head retention.

in the 1800s, thrives in cold temperatures and ideally produces beers with no perceptible fruity esters that are common with lively ale yeast strains employed at warmer temperatures. Vienna-style lagers definitely should exhibit this clean lager profile – with corn-like DMS, butterscotchy diacetyl and spicy phenol compounds always absent.

When swirled around the palate, a well-made Vienna Lager should impart a medi-

Schwechat was the largest brewer in the world at the turn of the 20th Century. But the pilsner styles soon gained enormous popularity and Vienna Lager fell out of favor in Austria and the rest of the continent.

Compared to a classic Oktoberfes/Märzen, a Vienna Lager should waft moderate, more restrained aromas of complex, Vienna and/or Munich malts – with an appealing toasted malt note often backed by just a hint of biscuits. Low noble hop presence comes through as a trace on the nose, and fruity esters and butterscotch-like diacetyl should be absent completely. Brewers also try to avoid sweet caramel aroma and flavor in the style.

Along with light malt sweetness in the flavor profile, a classic Vienna-style lager contains a toasted, melanoidin-focused, Vienna malt character and just enough floral, noble-type hop bitterness to provide a crisp, somewhat dry, well-balanced finish. Hop flavor and bitterness can be low to moderately low. Caramel and dark malts may be used to add color and body, but caramel malts shouldn't contribute to aroma and flavor, and roasted malt notes from dark malts are usually avoided.

Lager yeast, which was isolated around the same time that Vienna malt was first produced

um-light to medium mouthfeel with a soft, pleasant, creamy sensation that comes across as not sweet or too toffee-like when swallowed. Carbonation should be moderate and on par with a typical Oktoberfest, Munich-style dunkel or helles lager.

Pairing food items with this versatile lager style is not challenging. Of course, Mexican dishes like enchiladas, fajitas, chili rellenos and even red menudo are a no-brainer with a Vienna-style lager. The crisp, toasty character of the beer also make a lovely complement alongside pizza, fried fish, sausage, roast pork, grilled vegetables, smoked trout, caramel flan and jalapeño jack cheese.

Exquisite Vienna and German-type lager malts form the framework of this classic style that's so often overlooked and taken for granted by lovers of modern, extreme craft beers. Vienna-style lagers take time, effort and concentration to appreciate, but their enduring presence in our 21st Century beer culture is verification of their elegant allure.

EXTRA SPECIAL STRONG BITTER

A beer lover from America lands in London and walks into a recommended cask ale pub where he heads directly to the bar to eye the colorful pump clips. His mouth begins to water as he spies Fuller's ESB. After ordering a pint, he asks the patron standing next to him if he has ever tried the ESB. "That's a really tasty beer," the patron replies. "But it's very strong and goes right to my head."

It's really a matter of perspective. Brewed at 5.5 percent ABV in cask and 5.9 percent ABV in bottle, Fuller's ESB would hardly seem like a strong beer to some American craft beer lovers

Fuller's brewery in Chiswick holds a trademark for the term ESB in the United Kingdom. The trademark doesn't apply to brewers in other countries, so ESB is frequently a part of names for American versions of the style.

Most of the hops in a true English ESB are all UK-grown, with the majority being added at the beginning of the boil to provide a balancing, yet not overly aggressive, bitterness. The term "English bitter" causes some hop-inhibited drinkers to shy away from the style, but experienced drinkers will describe an ESB as malt-centered and not very bitter at all.

Most of the hops in a true English ESB are U.K.-grown. The term "English bitter" causes some hop-inhibited drinkers to shy away from the style, but experienced drinkers will describe an ESB as malt-centered and not very bitter at all.

these days, but ale drinkers in the UK are more accustomed to quaffing English bitter that's lighter in alcohol. Ales that come in at 3.2 to 3.8 percent ABV are commonly known as "standard" or "ordinary" bitter. "Special," or "best" bitter, falls into the 3.8 to 4.6 percent ABV span, while 4.6 to slightly over six percent versions are termed "extra special" or "strong" bitter. Often, an English brewery's three classes of bitter are basically the same recipe – with the strong bitter coming from the concentrated first runnings of the wort, and the best and ordinary bitter fermented from the later, weaker liquid – after rinsing of the mash grains with hot water begins. The three beers can then be made more distinctive with additions of different hops in the boil and dry-hop stages.

The "ESB" in the renowned Fuller's brand stands for Extra Special Bitter, and the historic

When asked why the ESB style is so appealing to beer drinkers around the world, John Keeling, the brewing director at Fuller's, replies, "There is a good balance between sweetness and bitterness – between the malt and the hop character. This gives excellent drinkability for a beer of its strength. In our version, the typical fruity, orange quality of Fuller's yeast adds interest and complexity to the balance."

A typical English-style ESB will be bursting with aromas of fruit esters, toffee, caramel malt and medium to medium-high UK hop levels. While American hops usually offer notes of pine, grapefruit and/or pineapple, UK hops are characterized by more restrained, earthy aromas and flavors of wood tannins, resin, flowers and spice. Overt American hop notes are not appropriate in an English-style ESB, and

butterscotch character from diacetyl should be absent or extremely low.

Pale Ale and Crystal malts highlight the grain bill of an ESB. A pleasing caramel sweetness and biscuity malt layer usually accompany a moderate to moderately high hop flavor and bitterness that linger on the finish – but do not dominate the malt complexity or medium-light to medium-full body. Some modern, golden versions of ESB are brewed exclusively with pale malt and lack caramel character.

When holding an ESB to the light, expect a bright ale with a golden to deep mahogany shade. Cask-conditioned versions in the

pub usually have a low level of carbonation with a slight head, while bottled varieties are livelier.

Appropriate food pairings to complement an ESB include almost any dish with a caramelized character. Think of seared meats, grilled salmon, liver with onions, fish and chips, bacon burgers, meat pies, French onion soup and crême brûlée. The malt character of the beer melds beautifully with the browned sweetness of the caramelized food, and the bite of the beer's bittering hops makes for a delightful contrast that resets the palate for the next mouthful of food. 🍷



September 3, 2014

Vienna Lager

Stats - O.G.: 1.046 to 1.057, IBUs: 18 to 35, SRM: 10 to 16, ABV: 4.8 - 6.2%

Commercial Examples: Sprecher Special Amber, Trader Joe's Vienna Style Lager, Abita Amber, Penn Pilsner, Negra Modelo, Devil's Backbone Vienna Lager, Snake River Lager, Great Lakes Eliot Ness.



September 10, 2014

Extra Special Strong Bitter

Stats - O.G.: 1.048 to 1.060, IBUs: 30 to 50, SRM: 6 to 18, ABV: 4.6 - 6.2%

Commercial Examples: Fuller's ESB, Morland Old Speckled Hen, Samuel Smith's Pale Ale, Black Sheep Ale, Bateman's XXXB, Victory ESB.

Managing the Mighty ALLAGASH

Rob Tod Has Navigated Rapid Growth With a Sure Hand
and a Commitment to Innovative Belgian Styles

by Seth Levy

There's an old saying that goes "You can never step in the same river twice."

I suppose it means that a river is a natural progression in constant forward motion. That's true of Maine's Allagash River, which roars 65 miles through the scenic northern forests and equally so for Allagash Brewing Company, an unabashed representative of its home state and in constant forward motion.



PHOTOS COURTESY ALLAGASH BREWING COMPANY



Tod believes in managing the inherent risk of wild ales, because it gives Allagash a distinction. The results can range from occasionally disposable to quite fantastic.

Unlike the river, which relies on nature's whim, Allagash Brewing's relentless flow is driven by tireless founder Rob Tod. Innovation is purpose-built into everything he does. Yet, the boundary-pushing results of his forward progress are rooted in paradox: he brings an attitude of respect for careful planning, basic good business practices and focus on fundamental values.

The arc of Tod's career reminds one of a quote attributed to Pablo Picasso: "Learn the rules like a professional, so you can break them like an artist." Tod chose a challenging profession, picked one of the hardest styles to brew, and then focused on the basics while gradually freeing himself to pursue the logical conclusions of his craft.

I met Tod for this story on a sunny, blue-sky day at the brewery in Portland and was immediately struck by how it has grown since my last visit in 2010, when the tasting room was under construction and concrete trucks were lined up and down the road. Now, a sign proclaims that "This campus is smoke-free," and Allagash is indeed a campus, complete with a tasting room, offices, a new 65-barrel production brewery, several barrel aging rooms, a koelschip outbuilding, and an entirely separate brewery building for "wild and funky" beers. At 10 a.m. sharp, visitors filled the tasting room – some to drink, some to tour the brewery, and some to lounge on the sunny patio clutching sample trays of beers, their children happily giggling in the sunshine.

Allagash has matured notably in the four years, but it has come even farther from when Tod began the whole enterprise in 1995. Tod grew up in Massachusetts and attended Middlebury College in Vermont, moved to Colorado for carpentry work, and then, missing the East Coast, moved back to Vermont and found himself unemployed and at a crossroads.

As he puts it, "I was torn between heading back to school to be a geology teacher or going into carpentry." A job opportunity at Vermont's Otter Creek

brewing company opened up and Tod jokingly evaluated his options: “‘Hmmm, get paid, and take beer home daily?’ I took the job, and within 48 hours I was hooked. I went from not being sure what I wanted to do with my life to knowing that I was going to be brewing beer for the rest of my life.” After a year at Otter Creek, he visited Portland and, “totally fell in love with the coastline. I could already see the interest in Portland in artisanal food and beer. Between that and Maine being an incredible place to live, it was a good fit.”

As for the company’s name, I eagerly anticipated a long story, perhaps with allusions to Thoreau’s famous 1857 journey down the Allagash or the tumultuous nature of the river inspiring the “wild” fermented beers. “I’m still working on a story for that,” said Tod, letting me down easily. “I’m terrible at naming things – all of our beers are named by our staff – and a good friend of mine came up with the name. It’s evocative of Maine, it means a lot to us here.” Unfortunately, Tod’s busy schedule has prevented him from

floating the namesake river: “I haven’t had time. I have barely taken a vacation since we got going.”

A REVOLUTION WITHIN THE REVOLUTION

Tod moved to Maine while most of America was still mired in the pale, fizzy backwaters of macro brew mediocrity, but a frothy tide of craft beer innovation was sweeping through Maine, blasting apart the stereotype of the taciturn Yankee. D.L. Geary Brewing Company, Andrew’s Brewing Company and Shipyard Brewing Company were cranking out craft-brewed ales predominately in English and Scottish styles. Such was the state of our collective palate that a simple English mild could be considered progressive.

Arriving at ground zero of Maine’s craft beer revolution, in an industrial park close to D.L Geary and Shipyard, Tod began to brew a beer that now accounts for nearly 80 percent of his production volume, the



delicious Allagash White. Tod's take on a traditional Belgian wheat beer is a hazy, golden elixir that features a lofty bouquet of clove, orange and biscuit aromas borne aloft by a massive, billowy head. The bready wheat is perfectly balanced by drying tannins, spicy clove esters and faint, citrus hop bitterness. Its moderate flavor impact makes it compatible with a wide range of foods, and Tod admits that he's celebrating summer by "drinking a lot of the White with oysters, lately."

Though it seems straightforward today, Allagash White was a radical departure from the flavor palates of many American craft brewers. Why attempt a style of beer from a notoriously challenging brewing culture, virtually unknown in America? Tod explains, "I had planned to spend a year of my life cobbling together a brewery, welding together a bunch of dairy tanks, doing the wiring and the plumbing myself. If I was going to spend a year of my life building a brewery, and a lifetime brewing beer, why brew something that I could already buy?"

With marked discipline, Tod balanced this risky, innovative approach with a simple strategy: "We had to walk before we ran - white beer only, draft only, one distributor, one market and about five accounts. We tried to minimize the number of things I could screw up."

I consider Allagash White a "Type 0-Negative" craft beer, a sort of universal donor that anyone will enjoy. But in 1995, people were not very receptive to the style. Tod recounted, "I'd walk into accounts, and the reaction was 'What's wrong with this? Why is it cloudy? Why does it taste weird?' It was a huge departure from even the styles that were brewed by the craft market at the time." Tod managed to drive demand by serving as his own sales rep and attributes his success to "the people at the local accounts who were so supportive of us. Actually, I think they just felt sorry for me!"

Brewing in the Belgian tradition is uniquely challenging. First, there are many styles to choose from. And, as Tod points out, there's an almost limitless palette of ingredients. Plus, when he first started there were few people to turn to for help. "Though it didn't make sense from a business perspective, I liked the fact that it would be difficult to reach out to anyone for assistance with technical problems... and there are a ton of technical challenges."

MANAGING RISK AND BREWING IN THE BELGIAN TRADITION

Belgian styles force Tod to confront challenges that make some other brewers blanch. He explains that Belgian yeasts are tricky, preferring particular pitching rates, fermentation temperatures, dissolved oxygen levels and producing unpredictable results after only 5 generations of use. Add to that the unique challenges of "dealing with house yeast, another yeast for the Black, one for the Saison, and we have a house *brettanomyces*. All the yeast and bacterial cultures are a challenge. Even keeping white beer cloudy is a challenge!"

A departure from his meticulous planning, Tod says his house *brett* was a fortuitous accident. "We were brewing a batch of beer around 10 years ago, and somehow a *brett* yeast made it into there. We fell in love with the flavor, let the fermentation finish, isolated the culture, and we've been using it ever since."

Embodying his philosophy of managed risk, in 2008 Tod constructed a coolship (from the Flemish *koelschip*), an anachronistic brewing device used in Belgium to produce the funky, complex lambic beers.

The coolship is a wide, shallow, stainless steel trough, housed in an ornate wooden building containing gorgeous stained-glass windows evocative of an ancient monastery. The steaming hot wort that gets pumped into it cools overnight, exposed to night breezes and inoculated

with the wide variety of local yeast, bacteria and fungi. These natural microorganisms set up shop in the wort and by the time it's decanted into barrels, it's a roiling stew of microflora.

In an age when many breweries require hairnets, goggles and pans of disinfectant to prevent so much as a contaminated eyelash from falling into the beer, this maneuver reads as more reckless

effort. All of our wild beers are fermented in a totally separate building, with separate hoses and packaging equipment. There is a certain lack of predictability when making these beers, but you would be surprised at the amount of control we can exercise."

Tod has seen rare batches display flavor characteristics he doesn't like, such as "excessive acetic acid character," and when this occurs, he'll dump more than



The Allagash campus has grown considerably. It now includes a tasting room, a new 65-barrel production brewery, several barrel aging rooms, a koelschip building (on preceding page) and a separate brewery building for "wild and funky" beers.

than innovative. Unfermented beer is a warm, sweet solution of sugar, supremely vulnerable to bacterial contamination and spoilage. To expose this precious, vulnerable liquid to air seems an untenable risk.

"Well, that's why a lot of people don't do it!" said Tod, who tends to speak emphatically. "People have been making beer this way for thousands of years. We follow good manufacturing processes, and the way we do things adds a huge level of expense and

a few of the 53-gallon oak barrels. This doesn't happen often, but demonstrates that even though the risk is managed, it remains salient. Tod reminds me that, in addition to this inherent level of risk, "You have to wait two to three years to know what these are going to taste like!"

The results are called, not surprisingly, the Coolship Series. Out of respect for the Belgians Tod doesn't call them lambic, but like lambics, they exhibit true hyper-local

terroir. With flavors borne of the unique microflora that inhabit Allagash's corner of the world, they literally taste of Maine.

A STRATEGIC RETREAT

Despite pushing forward with innovative brewing techniques, Tod has stepped back when the situation warrants. In 2011, Allagash curtailed distribution in Washington and Texas, finishing a reduction in distribution that began in 2005 from 26 states to 17 states and the District of Columbia. Allagash was not unlike other prominent craft breweries, including Dogfish Head Brewery and Left Hand Brewing Company, that cut back distribution at that time. Since then, production has roughly doubled at Allagash to its projected 70,000 barrels in 2014, just below a current capacity of 75 to 80,000 barrels.

When asked about the draw-down, Tod ruminates for a moment and begins. "We couldn't give away Belgian beer. We survived by opening as many markets as we could. In 2005, volume picked up and we couldn't keep up. We weren't doing a great job in the markets where we weren't selling a lot of beer. We thought it was best for everyone to pull out of the states with lower volume." Tod said the decision addressed a complex mixture of financial, quality and branding imperatives. "We decided we wanted to go deeper in the markets where we were relevant in. If we're doing more volume, and the brand is more relevant, we can do a better job with controlling freshness and giving our distributors the tools they need. We were a mile wide and an inch deep."

Barrel ageing, wild-fermented beers, a distribution reduction and opposing Federal excise taxes, which Tod does in his role as a board member of the Brewers Association, all for the sake of craft brewing? These are risky endeavors. And the fact remains that Allagash is getting bigger, and with growth comes the larger risk of losing authenticity.

Tod has avoided the turbulent rapids of decreasing quality while pushing for increased growth. How has he managed to grow production volumes without compromising quality? "We look at increased volume as a way to improve quality. As volume goes up, we're able to afford better fermenters, better control equipment, and better filling equipment to achieve lower oxygen levels in bottles. Our lab is able to measure in parts per billion! It's almost like a formula, increased volume equals better quality."

MANAGING GROWTH BY MAINTAINING INNOVATION

Second, innovation is incorporated into the culture of Allagash as an antidote to the staleness that sometimes bedevils growing businesses. One of the clearest examples of this spirit is the test system Tod describes as "a little 10 gallon system, and if anyone wants to brew, they can apply. It doesn't matter if you work in the retail store, or the office, you can brew an innovative beer. Some of those beers have become production batches. Our latest beer is a Fluxus, which is different every year, and is brewed with honey and spruce tips. That's a beer that Aaron MacGregor-Forbes in accounting and Carl Arnberg in our lab department came up with."

I can personally attest to the innovative beers this system inspires. In 2010, I tasted a murky brown liquid called Dirty Sanchez, created with koji (a mixture of fungi and enzymes typically used to produce Sake) that had sediment resembling purple glitter. It took courage to brew such a beer, and a greater degree of courage on my part to actually drink it. This brew never made it to market, but it was a riot of interesting flavors and a testament to the emphasis Allagash places on innovation.

After a couple hours of talking in the hot sun, we're both dry and parched. Tod leads me through the gleaming tasting room, across an expanse of asphalt and


into the original brewery, which is now dedicated to producing and aging “wild and funky beers.” Compared to the gleaming stainless steel and winking LEDs of the modern production brewery, this one is a warren of tanks and neat stacks of barrels. The air is scented with a curious mixture of old wood, sweet fruit and sour vinegar.

Tod pours some of the Coolship Red, a raspberry infused wild fermented beer, a style hundreds of years old that he waited decades to brew. The cork is out, the glass is full and funky tennis sneaker aromas mingle with musk and berry above an effervescent head. The initial acetic bite is so sharp I’m nearly speechless, but it’s rounded out by fruit and a little wood. Tod’s on the run, moving to

In the beginning, Tod was involved in every phase, including mashing, monitoring the tanks and corking bottles.



another appointment, but I linger in the “wild and funky” room alone. For all the control it took to get the crystalline, sparkling crimson liquid into my glass, the flavor is as wild and free as it gets. 🍷

A scenic view of a wooden cabin in a mountainous landscape. The cabin is a simple, dark wooden structure with a gabled roof and a chimney. Three people are standing near the entrance. In the foreground, a wooden picnic table is set with plates, glasses, and a basket. The background features a large, rocky hillside and a valley with snow-capped mountains under a blue sky with light clouds.

*Picking himself up after a bad fall
along a rocky hillside, a beer-carrying
homebrewer looks at the dark stains
on his clothing. His first worry is
obvious. 'I hope it's blood,' he says.*

—from a 19th Century Norwegian folk tale

High above the Flåm Valley, the Holo Gardstun's house beer is part of the attraction.



TRAVELING CONNOISSEUR

WITH MARTIN THIBAUTL

IN SEARCH OF
NORWAY'S
BREWING TRADITIONS

Such was the importance of beer in the majestic fjords of olden Norway, the idea of spilling one's own homebrew was appalling, even while traversing the country's typically vertical terrain. Beer played such a significant role among Norwegians that ailing people used to make sure homemade malt was ready for brewing when sensing oncoming death. One would not want to serve unworthy beer at one's own funeral, right?

But more importantly there was beer to be shared at Christmas. Families throughout the country made beer for the holiday season, a potent, malty-sweet brew that was shared with neighbors as well as relatives, made through age-old methods passed from generation to generation.

These fascinating traditions, alongside many others, are thoroughly documented, region per region and process by process, in author Odd Nordland's study of brewing in Norway published in 1969.

But not many in today's ever expanding beer universe are talking about these brews. Even Norway's two leading craft breweries, Haandbryggeriet and Nøgne Ø (whose name is a phrase taken from a popular 19th Century Norwegian poem), have their eyes on present trends. They don't have anything in their extensive portfolios, apart from a few label references, that acknowledge these somewhat forlorn farmland homebrews.

Norway's unique traditions remain in the hands of longtime smaller scale practitioners who quietly sustain the age-old methodologies, not letting them fade away. A trip to Norway in search of these brewers turned out to be well worth the effort.



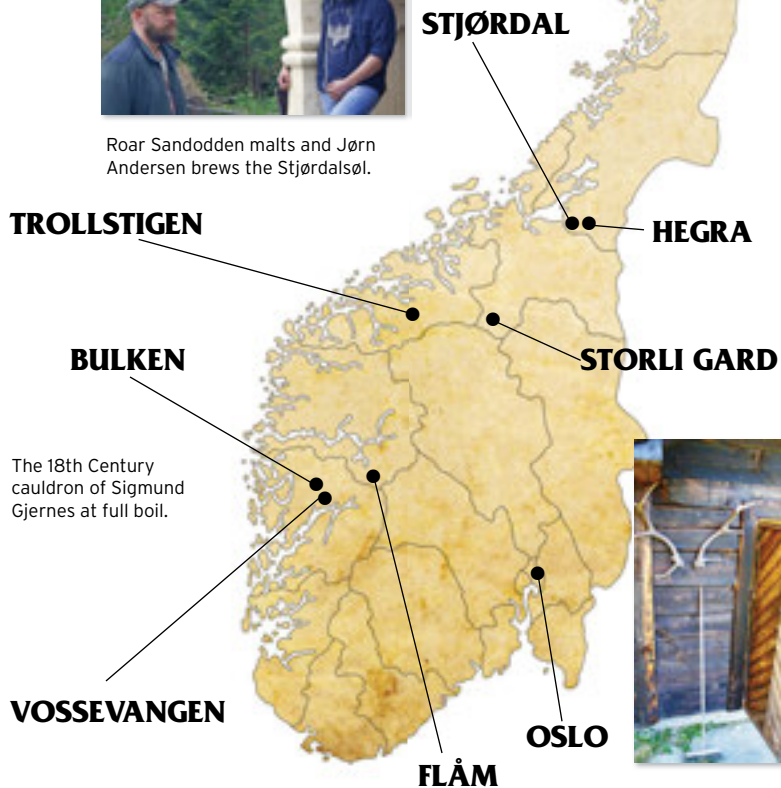
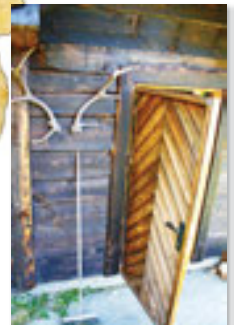
The road of the trolls – or Trollstigen – en route to Storli Gard.



Roar Sandodden malts and Jørn Andersen brews the Stjørdalsøl.



The 18th Century cauldron of Sigmund Gjernes at full boil.



Enter Per Dale's restaurant here.

THE EXPLORATION BEGINS

Eating an entire eyeball will not be the most memorable part of your brewery visit.

A dozen sheep heads on spikes are turning around an evil-looking contraption, submitted to infernal torch-lit blasts every ten seconds or so. This is the main livelihood of Ivar Løne and his family. They have the only farm in Norway to be licensed to prepare *smalahove*, sheep head smoked by alder wood and served at their reservations-only restaurant by a lake which bears the family surname.

Løne is also a proud traditional brewer. In the Vossevangen area on the southern coast of Norway near Bergen, his family is the only brewery to use ancestral firing vessels, methods and ingredients, concocting a true Vossabrygg brew of the Norwegian past. Over an open wood fire, he uses a copper cauldron with the capacity of two and a half barrels and a juniper branch infusion for all the water used in the brewing process. For fermentation he uses *kveik*, a yeast strain of unique character sustained on a reticulated wooden ring for human generations. It's all here at the Smalahovetunet, Mr. Løne's restaurant. And the end result is actually delicious, a beer with mild caramel tones and spicy orange peel aromas courtesy of the yeast. It's a clean brew, an amazing feat considering his fermenters are two plastic containers which look like garbage bins.

To get your tastebuds on some of the house beer, you have to make reservations for a meal of *smalahove*, an experience which is not for the faint of heart, to say the least. The sight of the half sheep's head, tongue and all, peering emptily at you on the plate is enough to make you doubt your temerity. And then Mr. Løne explains that you have to eat the eye first, otherwise its texture will become less interesting with cooling. He proceeds to cut around and dislodge the entire eyeball, sticking it on a fork and handing it over to you. And he's not joking. Want your taste buds to learn more about Vossabrygg, or traditional brew from the Voss area now? Close your eyes and...

Turns out there are other ways to learn about it. But you need to get invited into private homes.



Is that *smalahove* actually smiling?

STAGE I

LEARNING TO BREW NORWEGIAN STYLE

Martin the Guest Brewer: 'Why do we start mashing at midnight?'

Traditional Norwegian Brewer: 'So we can get some sleep.'

Due to painstaking research to find hidden keepers of Norway's brewing past – research done conjointly with Norwegian beer blogger Lars Marius Garshol – a few traditional homebrewers actually invited us over for chats, meals, tastings, and even a 24-hour brewing session. The latter offer came from a man in Bulken, a hamlet close to Voss. Sigmund Gjernes's pride in preserving his region's brewing heritage was palpable throughout the many hours of conversation, eating and brewing together at his home. Thanks to his generosity, the secrets of Voss beer can be unveiled.

So what makes his Vossabrygg, or Vossaøl, so distinctive? To begin, all water used in the brewing process is heated with juniper tips. Not the berries though, as they supposedly impart unwanted bitterness and astringency. This juniper infusion is used for the mash and also to clean the massive, three-barrel copper cauldron. Brewers in these parts claim that juniper is anti-bacterial. Juniper branches are also used as a false bottom in the rudimentary mash tun.

The delicate caramel flavors don't come from specialty malts, as only pilsner-type malts are used. Gjernes mashes for six hours, overnight, and then boils for four hours, essentially evaporating half the liquid from his 18th Century kettle. The color turns from golden to deep amber in the process, helped by the pale brown water tainted by the long juniper infusion. The wooden fire roaring under the kettle obviously contributes to this direct caramelization as well.

Like other Voss brewers, Gjernes uses the *kveik* yeast, which on some farms allows fermentation to take place at a head-turning 110 degrees. "The yeast paddle was handed over from father

to eldest son in the manner of a royal scepter, for a passing of power of sorts," said Gjernes. "A bit like I am doing now with my son, Yngve."

Hops used to be grown on farms in Norway, but the indigenous varieties were eventually replaced by "over the counter" pharmacy hops, or even imported noble cultivars. Their main use has been to balance the residual sugars of the beer. Our later tasting of another local traditional homebrew from Vossevangen corroborates that approach. These rich glasses of western Norway's time-honored libations are much more revealing than one can ever imagine through Nordland's rather dry observations.





Morten Granas starts his homebrew with home-kilned malt.

STAGE

III

AVOIDING THE FLATLINE

Klostergården is, for now, the only licensed brewery in the world to brew and bottle a Stjørdalsøl

As if the Vossabrygg reality wasn't spellbinding enough, there is another region of Norway where brewing traditions have been on the verge of flatlining. But home maltsters this time, and homebrewers of course, have been joining efforts to help Stjørdalsøl, sometimes called Maltøl, stay healthy.

In a small town midway up Norway's coast called Skatval, Roar Sandodden has built himself a shed-size malting house according to the traditions of the Stjørdal region. Apart from being a laborsome process, it is one where he is able to inject the lifeblood of his barley malt: the direct smoke of alder wood. He then delivers all 120 kilos of his aromatic production across the river to Klostergården brewery, on the island of Tautra. Sandodden's teamwork with Jørn Andersen of this tiny microbrewery has, for now, produced the only commercially-bottled Stjørdalsøl currently made, called Alstadberger. But this may change soon. No less than 40 small malthouses similar to Sandodden's exist in the Stjørdal region. And the interest in alderwood-smoked Stjørdalsøl is far from dwindling.

Case in point, not far away in the town of Hegra, an older man by the name of Morten Granas has been malting his own grain and brewing his own farmhouse beer for many years. He has just recently applied to obtain a permit to sell his time-travel brew at area fairs. When we visited, he was even in the planning stages of designing a label for his plastic bottles to replace the 7-Up logo that adorned the recyclable bottle we received.

Showcasing the enormous variety in Stjørdalsøl, his brew stands tall and unique next to the more refined Klostergården interpretation. Powerfully earthy and smoky, it challenges the modern taster with rusticity, but also prevalent fruitiness and drinkability. Needless to say, the world of Stjørdalsøl cannot be summarized in neat, BJCP-like guidelines.

A SPIRITUAL RETREAT

And now for a brew under 2 percent ABV...



Harald Storli hefts a ceremonial drinking vessel to show the insignia on the bottom. He plans to turn over the brewing at the Storli farm to his daughter-in-law Wenche.

STAGE IV

In the center of Norway, buried deep in a bucolic alpine valley west of Oppdal, a lone stunning farm sits at the edge of a 60,000-acre spread. If the active Storli Gard sheep farm, where guests are also invited to enjoy hiking and spiritual renewal, seems far removed from modern civilization, the beer is even more so. Harald Storli does everything by hand. He doesn't just malt his own grain, he takes away all germ shoots by hand before smoking his malt with alder wood in a roughshod shed behind the main farm building.

As if this weren't already a trip to past centuries, he then foregoes boiling. He takes only the first and last runnings from the mash to boil in a small quantity of pharmacy hops before throwing everything into a wooden fermenter. The end result, a mere couple of days later, is extremely smoky. In terms of aromatic intensity, think of Aecht Schlenkerla, the rauchbier from Brauerei Hellter-Trum. But it is also quite fruity and earthy, with

a few juniper twig notes. The mouthfeel, like all aforementioned traditional Norwegian beers, is silky sweet and nearly completely flat.

So what does he call his beer? Simply Maltøl, a generic name which refers to the fact that the beer is made from homemade malt. Maybe his daughter-in-law Wenche, whom he has taught to brew this old family recipe, will think of a catchier way to name this brew when she officially takes over brewing duties. For now, this beer will most likely survive another generation without any effort at commercialization beyond serving it to guests at Storli farm.

Most brewers in Norway simply don't care to make their traditions known. Many don't think the beer their families have been brewing for generations is that special; it's a tradition that makes their Christmas festivities all the more meaningful. Often, their beers don't have a specific name. Some just call it *heimebrygg* – homebrew. Marketing is the least of their concerns.

Another reason many Norwegian brewers have for not trying harder to sell their brews: all beers above 4.7 percent alcohol available in Norway (some homebrews reach 10 percent) have to be sold at the Vinmonopolet – a liquor monopoly store controlled by the government – or face the consequences.

HOME BREWING MANIA

There are so many homebrewers here that it's hard to wake up and NOT find one in your kitchen.

Back closer to Bergen along the Aurlandsfjord and 1,200 feet above the famed Flåm valley, a farmer's sheep graze, oblivious to the heavenly view and the plunging waterfall on the opposing mountain. It's a view that can inspire some great beer making. But Per Dale, owner of the Holo Gardstun restaurant along with his wife, is another farmer who expresses extreme modesty about his beer. Once a year, as is tradition, he brews a beer in rustic equipment. But the rest of the time the delicious beer he serves at his farm restaurant is brewed in a modern homebrewing kit in his kitchen. "Not nearly as much work," he admits, laughing.

When we were visiting a group of experienced homebrewers in the Stranda region, over 150 miles north of the Flåm Valley, they echoed the same sentiment about using modern equipment. Even though they were taught how to brew in the old way, they have now switched to modern malts and methods. The beers that win at their yearly homebrew competition in which at least 60 brewers participate, however, are those whose flavor profile and mouthfeel resemble traditional brews.

They still aim for that semi-sweet caramelized cereal flavor, those fruity angles, the very faint hop or juniper finish and the nearly absent carbonation.

Nearing the conclusion of our expedition, I am sitting in the communal kitchen of our little hotel in Voss. A man, obviously another hotel guest, walks into the kitchen to cook himself breakfast. He sees the variety of microbrews we have in the fridge. Unsurprisingly, a conversation about beer ensues. And he reveals that he himself is a homebrewer. And that he knows plenty of other homebrewers in the nearby area of Odda, where he is from – a place which wasn't even on our radar after nine months of investigative research. Later, we learn that the owner of the hotel used to brew as well... Are there that many brewers in the Vossevangen area or are we just extremely lucky detectives?

These types of revelations repeat themselves throughout the exploratory trip. For example, we soon learned that there were plenty of other traditional homebrewers around the lengthy Hardangerfjord just south of Bergen as well. And that their beer tends to be sour, because they like it that way. No obvious links with our findings in Voss, Oppdal and Stjørdal then. How many brewing microcosms are there hidden in and around the fjords of Western Norway? How many more are there throughout this vast country teeming with once isolated farmlands?


We have discovered a paradise of small brewers uncharted since the days of Nordland. One can only hope that homebrewing societies, the participation of sons and daughters-in-law or the association with restaurants and farm retreats mean these traditions are sustainable. Then again, Christmas comes every year... 🍷



Smalahovetunet host Ivar Løne dons his vest for special occasions – like a visit from *The Beer Connoisseur*.



BEER REVIEW



The variety pack is a popular item on the beer aisle and for this fall's Review we've selected a range of styles and interesting beers we believe our readers will enjoy learning more about. There's pale and India pale, smoked and gluten free, imports and good ol' American, Top 50 brewers and some smaller craft to keep an eye out for. Naturally, some Oktoberfest brews are included. For additional fall releases, including pumpkin ales, see our selections on page 9.

OUR JUDGING PROCESS

The beers were judged by individual reviewers based on the merits of the beer and how well they exemplify specific styles as defined by the Brewers Association and the Beer Judge Certification Program. To provide the beers with a truly objective evaluation, each was tasted blind. The beers were presented to the judges as numbered entries with the only identifying information being the style.

THE SCORE BREAKDOWN:

100 to 96: World Class
You need this beer in your life.

95 to 91: Exceptional
Don't hesitate.

90 to 86: Very Good
A brew to savor.

85 to 81: Good
Enjoyable but not life-altering.

80 to 75: Average
Somewhat unimpressive.

74 and below: Not recommended
Just walk away.



JUDGES



Tom Cannon ~

Tom has been drinking beer for 40 years, hunting for good beer for 26 years and homebrewing for 22 years. He is currently an Exam Director for the Beer Judge Certification Program and has achieved the Grand Master II level as a beer judge. He has visited breweries from Portland, Oregon to Pilzen in the Czech Republic and is always on the lookout for new beer experiences.



Phil Farrell ~

Circling the globe many times and educating his beer palate for nearly four decades, Phil is a vice president of the Beer Judge Certification Program and a Grand Master III level beer judge. He has been homebrewing for 20 years, winning medals and striking gold at the American Homebrewers Association national competition. He believes the perfect pint is out there waiting for him somewhere on planet Earth.



Pete Garofalo ~

A Grand Master IV beer judge, Pete has been appreciating good beers since the days when locating a tavern with two “alternative” taps was a major find. He has been a homebrewer since 1991 and an active member of the Beer Judge Certification Program since 1994. He formerly served on the BJCP Board of Directors as the Northeast/International representative and remains active as a judge.



Owen Ogletree ~

Founder of the popular Classic City Brew Fest held in Athens, Georgia, Owen runs Brewtopia.info and writes for Southern Brew News. A National Judge as ranked by the BJCP, Owen has also served as a beer judge at the Great American Beer Festival and the Great British Beer Festival. Owen wrote the food pairings for the Review and the Style Studies on page 14.



Flying Dog Gonzo Imperial Porter

Flying Dog Brewery

Frederick, Maryland
www.flyingdogbrewery.com
(301) 694-7899

Distribution: CA, DE, DC, IL, MD,
MA, NJ, NY, NC, PA, VA and WV.

Judge's Notes

by Phil Farrell

This beer looks perfect in a glass and the grapefruit, pine and resin are evident from arm's length. Beneath the layer of intense hop aroma is an enticing dark chocolate and nutty roast. The flavor doesn't disappoint with the same hop flavors complementing a much more complex array of cooked caramel, dark chocolate, coffee and even a little licorice.

As it warms, there are more subtle surprises, especially from the malt. The bitterness is rather mild with both roast and hop components lingering in a complex semi-dry finish. The body is fairly full, creamy with a little bit of alcohol warming. This is an outstanding, continually intriguing beer.

98

Style: Imperial Stout
ABV: 9.2%
IBUs: 85
Serve at: 55° to 60°



Food Pairing Recommendations

Steak with Argentinian chimichurri sauce; raspberry chocolate chip layer cake.

Cheese: Gjetost.

Fuller's London Porter



97

Style: Brown Porter
ABV: 5.4%
IBUs: 37
Serve at: 52° to 55°



Food Pairing Recommendations

Cannoli with almond filling; pork chops with a smoky coffee rub.

Cheese: Ardrahan.



Fuller's Brewing

Chiswick, London,
United Kingdom
www.fullers.co.uk

(imported by Paulaner HP USA,
www.paulanerhpusa.com)

Distribution: AL, AZ, CA, CO,
CT, DC, FL, GA, IL, IN, KS, KY,
MD, MI, MN, MO, NC, ND, NE,
NH, NJ, OH, OK, PA, SC, TN, TX,
VA, WA, WI and WY.

Judge's Notes

by Phil Farrell

The aroma from this extremely dark beer is subtle and complex with a little toffee, caramel, chocolate and coffee with a slight earthiness. The flavor features chocolate and coffee mixed with a bit of nuttiness and a hint of smoke. It is remarkably easy on the palate with a medium light body and a smooth, slightly creamy finish. The flavors become more complex and complimentary as I take progressive sips and the beer warms. Rather than becoming muddled or harsh the roast adds just the right amount of bitterness to make this a super drinkable pint. Not as hoppy in the nose or taste as American interpretations, this is a wonderful English Porter.



Alesmith Brewing Company

San Diego, California
www.alesmith.com
(858) 549-9888

Distribution: AZ, CA, CO, IL, MA, NY, OH, OR, VT, WA and WI.

Judge's Notes

by Tom Cannon

This beer accentuates the malt by presenting a complex blend of brown sugar, biscuit, chocolate, caramel, and toasted cracker with a bit of latte thrown in.

The beer shows itself as mahogany brown with a bright orange/red hue and a just off-white head that provides nice lacing on the glass. The flavor is semi-sweet chocolate, but not as sweet as the aroma with touches of coffee leading to a Mocha like sensation. A beer like this could almost come across as cloying if it weren't for the smooth, nearly crisp dry finish.

Brown Ale is considered by some to be relatively boring beer, but this one dares to be distinctive, with toasted nut and caramel/chocolate malt flavors.

Alesmith Nut Brown Ale

96

Style: Northern English Brown Ale

ABV: 5%

IBUs: 17

Serve at: 45° to 50°



Food Pairing Recommendations

Beef barley soup with wild mushrooms; chicken-apple sausages with mashed potatoes.

Cheese: Constant Bliss.

Liefmans Goudenband



96

Style: Flanders Oud Bruin

ABV: 8.0%

IBUs: 9

Serve at: 50°



Food Pairing Recommendations

Dark chocolate soufflé; sea bass baked in teriyaki sauce.
Cheese: Robiola.



Liefmans

Oudenaarde, Belgium

www.liefmans.be

(imported by Duvel Moortgat
USA, www.duvelmoortgat.be)

Distribution: All states and DC
except CT, NV, NM, ND, OK, OR,
VT and WV.

Judge's Notes

by Owen Ogletree

The nose picks up a cornucopia of caramel, sour cherries, passion fruit and fig jam with traces of dark malts, cocoa nibs and balsamic vinegar. This deep brown ale boasts ruddy red hues and soft, tan foam that leaves attractive lacing on the glass. A vibrant, moderately sour flavor profile comes across as refreshing – yet complex – with layers of fruit esters giving way to a lactic/acetic acid finish.

Hops are almost unnoticeable, with bold tastes of fino sherry, prunes, dates, blackberries, blood oranges, wine barrel, kiwi and passion fruit. The refreshing, acidic backbone of this well-aged, medium-bodied ale is balanced by sweet, dark, biscuity malts and complex esters, which produce a charming, sweet and sour conclusion.



Boulder Hoopla

Boulder Beer Company

Boulder, Colorado
www.boulderbeer.com
(303) 444-8448

Distribution: AZ, CA, CO, CT, FL, GA, IL, IA, IN, KS, KY, MD, MA, MN, MT, NE, NV, NH, NM, NY, NC, OH, OR, PA, RI, SC, TN, VA, VT, WA and WY.

95

Style: American Pale Ale
ABV: 5.7%
IBUs: 35
Serve at: 40° to 50°

Judge's Notes

by Tom Cannon

A somewhat bready malt aroma intertwined with fresh-smelling hops that can best be described as having the aroma of a wide field of clover – grassy and floral.

After a beautiful copper/orange pour, the malt is dry and bready, almost cookie-like, contributing more body than flavor. The hops are clean, grassy, and provide a thirst quenching, snappy dryness.

That quenching dryness is the real strong point of this beer. A good pale ale should be clean and drinkable, with enough character to make it interesting. This beer has a vibrant hop character with a solid malt base. A bit strong for a session beer, but it is an easy drinking pale ale with a solid punch of hops.



Food Pairing Recommendations

Turkey meatloaf with horseradish sauce; Korean BBQ short ribs.

Cheese: Pecorino Toscano Fresco.

Cigar City Invasion

94

Style: American Pale Ale

ABV: 5%

IBUs: 36

Serve at: 52° to 55°



Cigar City Brewing

Tampa, Florida

www.cigarcitybrewing.com

(813) 541-5747

Distribution: AL, FL, GA, NY, PA
and VA.

Judge's Notes

by Tom Cannon

One would expect pale ale to be more balanced, but these days those distinctions have become muddled. This is a hoppy beer with a fresh, West Coast aroma of hops, at once both resinous and citric.

The beer pours a slightly hazy, pale golden with a pretty white head. The flavor is dominated by the hops and those hops taste good: grassy, grapefruity, maybe some tropical notes, like mango and passion fruit. The malt has a wispy sweetness that does not quite achieve balance with the hops, but still adds to the overall character and flavor.

This is a polished beer from Florida, if not a perfectly balanced American Pale Ale, and would work well on any beach.



Food Pairing Recommendations

Chicken-fried steak with sawmill gravy; tomato bacon grilled cheese sandwich.

Cheese: Cotswold.



Port Brewing Company

San Marcos, California
www.portbrewing.com
(800) 918-6816

Distribution: AZ, CA, CO, GA, IL,
NJ, PA, MA and WA.

Judge's Notes

by Phil Farrell

There is an intense hop aroma that includes citrus, grapefruit, pine resin, spice, and even a little marmalade. It is not an all hop show though. The malt aroma includes toast and a lot of caramel. The flavor is a parade of hops and malt. Due to the intense hop flavor I was expecting a huge bitter finish like a red Imperial IPA.

I was surprised when there was a more subtle bitterness than I was expecting. Despite the malt complexity there was just enough sweetness to keep the beer from having a totally dry finish. The body is medium-full with a substantial alcohol warmth without an overly bitter finish.

Port Shark Attack

94

Style: Imperial Red Ale
ABV: 9.5%
IBUs: 75 (est.)
Serve at: 48° to 52°



Food Pairing Recommendations

Grilled duck breasts with red wine sauce; mutton with creamed leeks and mint sauce.

Cheese: Belletoile.

• CAPITOL CITY BREWING COMPANY •

15th
ANNUAL

15th
ANNUAL



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WWW.CAPCITYBREW.COM



The Village at Shirlington | 4001 Campbell Avenue | Arlington, VA





Ayinger Oktober Fest-Märzen

Full Sail Cascade Pilsner



OKTOBER FEST-MÄRZEN

Judge's Notes *by Pete Garofalo*

The relatively pale color belies the malt intensity as an aroma of rich, toasty Vienna malt wafts up, inviting deeper scrutiny. Layers of malt suggest bread crust, graham crackers, and grainy malt with a suggestion of molasses. A hint of floral hops contributes to a delicate balance. The malty yet dry taste is balanced by modest hop bitterness and a hint of hop flavor. The finish is dried somewhat by a wash of alcohol warmth, and the aftertaste persists with lightly nutty, toasty malt that displays an impressive depth, complexity, and staying power. A pure expression of lightly kilned malts, this is a well-crafted festbier and a great counterpoint to the many hop-driven styles in the craft aisle.

Brauerei Ayinger

Aying, Germany | www.ayinger-bier.de
(imported by Merchant du Vin, www.merchantduvin.com)
Distribution: All states, DC and Canada.

Food Pairing Recommendations

Roasted pheasant and stewed root vegetables; vanilla cheesecake with graham cracker crust. *Cheese:* Cravansina.

93

Style: Oktoberfest/Märzen
ABV: 5.8%
IBUs: 21
Serve at: 40° to 45°



CASCADE PILSNER

Judge's Notes *by Phil Farrell*

This beer makes a great first impression with a tall white head topping a clear gold column of beer. The familiar pine and citrus of Cascade hops are restrained but not so high as to blank out the cracker, hay and touch of honey from the malt. The flavor has a little more malt than the aroma. The bitterness slowly creeps in until it is firm and dominates the dry, crisp finish. It builds rather than simply smacking your palate. The body is medium with moderate carbonation and just a hint of creaminess. This is a well executed idea that gets better after each sip.

Full Sail Brewing Company

Hood River, Oregon | www.fullsailbrewing.com
(541) 386-2247
Distribution: AZ, AK, CA, CO, CT, FL, GA, ID, KY, LA, MD, MA, MN, MT, NV, NH, NJ, NM, NY, NC, OH, OK, OR, PA, RI, SC, TX, UT, VA, WA and WY.

Food Pairing Recommendations

Citrus shrimp and vegetable fajitas; white bean chicken chili with cornbread. *Cheese:* Humboldt Fog.

93

Style: Specialty Beer -
Pilsner with Cascade Hops
ABV: 6%
IBU: 60
Serve at: 39° to 44°





Weihenstephaner Oktoberfestbier

D'Achouffe McChouffe



92

Style: Oktoberfest/Märzen

ABV: 5.8%

IBUs: 26

Serve at: 46° to 54°



OKTOBERFESTBIER

Judge's Notes by Tom Cannon

When one thinks of a traditional Oktoberfest style beer, one would usually conjure up an amber/bronze malt-forward beer with lots of toasty Munich malt character. The style has evolved, however, particularly at the actual Munich Oktoberfest, to more of a robust helles, a pale beer, ideal for mass consumption. This beer represents the more modern Oktoberfest style. It is a pale golden color and presents a more pilsner-like malt aroma, with a pleasing continental Noble hop character. These hops also bring an impact to the palate that is sharp, but not bitter. The total flavor combination is bready, crisp, clean and refreshing, a festival crowd pleaser for sure.

Bayerische Staatsbrauerei Weihenstephaner

Freising, Germany | www.weihenstephaner.de

(imported by Total Beverage Solution, www.totalbeveragesolution.com)

Distribution: All states and DC.

Food Pairing Recommendations

Dry-rubbed ribs; sauerkraut soup with paprika and carrots.

Cheese: Boucheron.

91

Style: Belgian Specialty Ale

ABV: 8.0%

IBUs: 17

Serve at: 50°



McCHOUFFE

Judge's Notes by Owen Ogletree

When swirled, this inviting ale smells of caramelized malts, sweet toffee, candied cherries, raisins, plums, vanilla and warming alcohol vapor. Lively with substantial carbonation and a thick, fluffy, off-white head that settles quickly, this dark brown, opaque brew has a hint of ruby sparkle. Intricate ripe fruit esters of plum, cherry and fig dominate the flavor profile and blend with caramely/biscuity malts, providing a medium body that finishes moderately sweet. Floral flavoring and bittering hops exist in the backdrop simply to prevent the beer from becoming cloying. For such an approachable and drinkable ale, this beer also showcases complex malts and attention-grabbing Belgian fermentation esters that make for an exceptional treat.

Brasserie D'Achouffe

Wibrin-Achouffe, Belgium | www.achouffe.be/en

(imported by Duvel Moortgat USA, www.duvelmoortgat.be)

Distribution: All states and DC except ND and WV.

Food Pairing Recommendations

Soy sauce and ginger marinated flank steak; caramel custard with clotted cream. *Cheese:* port salut.



Finch's Secret Stache Stout

Great Divide Hercules



SECRET STACHE STOUT

Judge's Notes by Phil Farrell

A dark brown beer awaits after the pour with a low tan head. The aroma is dark chocolate with a little biscuit, oatmeal and just a hint of vanilla. The flavor has the same aspects as the aroma. The vanilla adds a little complexity, but the finish is drier than expected for this style – possibly exacerbated by the vanilla. There is bitterness from the roast and a little earthiness from the hops. The body is a little thin but still manages to keep a slight creaminess through the aftertaste. If not a complex sweet stout, this is a very well made and straight forward beer. Very easy drinking and enjoyable.

Finch's Beer Company

Chicago, Illinois | www.finchbeer.com

(773) 283-4839

Distribution: AL, AR, CT, GA, IL, IN, ME, MD, MA, MN, NE, NH, NJ, PA, RI, TN, VT, VA, WV and WI.

Food Pairing Recommendations

Blueberry waffles with whipped cream; bacon, egg and cheese panini.

Cheese: ricotta salata.

89

Style: Spice Beer/Stout with
vanilla beans
ABV: 5.3%
IBUs: 33
Serve at: 51°



HERCULES DOUBLE IPA

Judge's Notes by Tom Cannon

Like American Pale Ale and IPA, the Imperial IPA and Barleywine categories can get muddled. This beer tends toward a barleywine due to the aroma which is very malty with burnt caramel, toffee, and even some vinous, aged ale notes. The resinous, woody hops are more in a backup role. The burnt caramel notes come through in the flavor. Earthy, resinous hops are there, but only in backup to the malt and alcohol. The alcohol, far from harsh, provides some warmth. The finish is complex with both bitter and alcohol notes. Barleywine or Imperial IPA, this is a supremely drinkable big boy beer, with alcohol apparent, but not obtrusive.

Great Divide Brewing Company

Denver, Colorado | www.greatdivide.com

(303) 296-9460

Distribution: AL, AZ, CA, CO, DC, FL, GA, HI, IL, IN, KS, MD, MA, MN, MO, NE, NJ, NY, NC, OH, OK, OR, PA, SC, TX, VA and WA.

Food Pairing Recommendations

Pizza with sun-dried tomatoes, red onion and prosciutto;

Szechwan shrimp. *Cheese:* sharp cheddar.

88

Style: Imperial IPA
ABV: 10%
IBUs: 85
Serve at: 42°





88

Style: Imperial IPA
ABV: 7.7%
IBUs: 73
Serve at: 50°



HALCYON

Judge's Notes *by Pete Garofalo*

Hops initially leap out with an herbal, leafy character atop a bouquet of pine and citrus. Fruity tones include berry, melon and stone fruit with light accents of tropical fruit adding an interesting layer. Malt is a light grainy presence in the aroma, but is more notable in the flavor, contributing a nutty, biscuity, toasty counterbalance to the considerable bitterness. The hop flavors include some aspects of grapefruit and orange, and display an interesting interplay with the malt. Light berry and stone fruit esters add a level of complexity to the flavor. Consistent balance, subtle alcohol and the unique interplay of hop flavors make this a dangerously drinkable Imperial IPA.

Thornbridge Brewery

Derbyshire, United Kingdom | www.thornbridgebrewery.co.uk
(imported by B. United International, www.bunitedint.com)
Distribution: All states and DC.

Food Pairing Recommendations

Chipotle chicken tacos with cilantro and guacamole; charcuterie and sausages. *Cheese:* Windsor blue.



88

Style: Oktoberfest/Märzen
ABV: 6.7%
IBUs: 20
Serve at: 46° to 54°



OKTOBERFEST

Judge's Notes *by Owen Ogletree*

With its sparkling clarity, dark gold/light orange tint and moderate carbonation, this lager nails the classic style descriptors for appearance. Aromas of clean malt, toasty hints of Munich malt and perhaps a touch of toasted nuts waft from the glass, while the malt-dominated flavor profile comes across as a bit sweet. Layered deep in the background, floral hops provide a tinge of pleasant bitterness in the finish. Malt character seems somewhat simple, with a whisper of caramel, toffee and toasted bread crust. The palate perceives a slightly creamy, medium body that is soft and not at all astringent. This selection ranks as a well-made lager and a satisfying example of the Oktoberfest style – with restrained toasted malt complexity.

Upland Brewing

Bloomington, Indiana | www.uplandbeer.com
(812) 336-2337
Distribution: IL, IN, KY, OH, and WI

Food Pairing Recommendations

Chicken salad sandwich with grapes and walnuts; salt and pepper fried calamari. *Cheese:* Camembert.



Anderson Valley Boont Barl Amber Brooklyn Pilsner



BOONT BARL AMBER

Judge's Notes by Owen Ogletree

Convoluting aromas of dry wood, treacle, caramel candy, earthy hops, brown sugar, vanilla and allspice emerge from this dark amber, slightly hazy ale. Caramel malt flavors blend with dry, vanilla, oxidative whisky tones from barrel-aging, while favoring hops manage to peek through the barrel character. This provides a subtle setting for a balance between the malt profile and barrel character. Barrel-aging does produce a slightly dry and tannin-like finish, with malt flavors fading rapidly. The six percent ABV American amber may seem a bit thin to qualify as an ideal candidate for barrel-aging, but this example comes across as intriguing with an appealing oak character.

Anderson Valley Brewing Company

Boonville, California | www.avbc.com

(707) 895-2337

Distribution: AZ, CA, CO, FL, GA, HI, ID, IL, KS, KY, MD, MA, MI, NV, NJ, NM, NY, NC, OH, OR, PA, SC, TX, UT, VA, WA and WI

Food Pairing Recommendations

Bison burger with grilled onions and mushrooms; pumpkin pie with vanilla bean ice cream. *Cheese:* Munster.

87

Style: Bourbon Barrel-Aged

American Amber

ABV: 6%

IBUs: 16

Serve at: 50° to 55°



BROOKLYN PILSNER

Judge's Notes by Phil Farrell

Pouring with a bit of chill haze, the initial aroma is very clean with a touch of floral and spicy hops. The malt has both a honey note and a husky grain edge to it. The flavor is very much like the aroma with just a bit of hop spice and biscuit malt. Halfway through a very clean presentation the bitterness creeps in and is firmly in charge through the dry, palate-cleansing finish. The overall impression is that of a thirst-quenching Pils with a substantial parting shot of bitterness to encourage the next sip. This is a great everyday beer that drinks like a German Pils with the American accent of a lighter body and a stronger bitterness.

Brooklyn Brewery

Brooklyn, New York | www.brooklynbrewery.com

(718) 486-7422

Distribution: CT, DE, DC, FL, GA, IL, IN, KY, LA, ME, MA, MN, NV, NH, NJ, NY, NC, OH, PA, RI, SC, TX and VA.

Food Pairing Recommendations

Baked chicken breasts with a crushed pretzel/mustard crust; beet salad with pickles, creamy dressing. *Cheese:* Coupole.

87

Style: German Pilsner

ABV: 5.1%

IBUs: 33

Serve at: 40° to 42°





86

Style: Classic Rauchbier

ABV: 6%

IBUs: 20

Serve at: 40°



SMOKED MÄRZEN

Judge's Notes by Pete Garofalo

Intense smoke dominates upon first sniff, with a distinctive beechwood-lox character. The smokiness covers any trace of hops, but some toasty, grainy malt aroma does escape. The flavor is initially reminiscent of cured meat (ham or bacon). Some toasty melanoidins complement the pervasive smoke flavor, leaving a nutty, bread crust character at the finish that helps achieve an overall balance, as the hop presence is muted. The flavor is carried by the persistent layers of smoke that range all the way to campfire and ashy. This beer would be a perfect accompaniment to sausage or hearty cheese.

Jack's Abby Brewing

Framingham, Massachusetts | www.jacksabbybrewing.com

(508) 872-0900

Distribution: CT, MA, NY and VT.

Food Pairing Recommendations

Herb-roasted turkey; potato truffle perogies.

Cheese: Winnimere.



85

Style: Historical Beer/Grätzer

ABV: 4.5%

IBUs: 30

Serve at: 38°



GRÄTZER

Judge's Notes by Pete Garofalo

From the start, this is a different beer: near-black in color with a smoky-roasty aroma that evokes dark chocolate and charred hardwood. Leathery and bacon-like aromas add to the curious mix. No notable hop character is present in either the aroma or flavor. The flavor continues the theme of roast malt and adds a subtle ashy smoke character. A layer of dark ripe fruit (fig/prune/date) gives way to a tart, grainy acidity that lends to a crisp finish. Just a hint of puckery astringency lingers in the aftertaste. This beer is an interesting oddity, with an aggressive roast malt component buttressed by a surprisingly gentle smokiness.

New Belgium Brewing Company/ 3 Floyds Brewing Company

Ft. Collins, Colorado | www.newbelgiumbrewing.com | (971) 221-0524

Munster, Indiana | www.3Floyds.com | (219) 922-4425

Distribution: All states, DC except CT, HI, KY, ME, MA, NH, NJ, NY, PA, RI, VT and WV.

Food Pairing Recommendations

Seared pork tenderloin with garlic rub; steak tartare with egg yolk.

Cheese: provolone.



Unibroue Maudite

Harvester IPA No. 3



MAUDITE

Judge's Notes by Tom Cannon

You expect complexity in a Belgian-style ale and this one has plenty. The aroma has hints of spun sugar, plums, currants, and spices reminiscent of grains of paradise and allspice. The beer is hazy, light brown, beige, with substantial initial head and nice lacing on the glass. Though alcohol is apparent in the flavor, it is balanced with a plummy, pineapple character with a banana pepper spiciness, and some caramel and maple. The finish is dry and a touch bitter. This is a Belgian-style amber, but with complexity from the spices along with ample sweetness. What's lacking is a subtle depth to the flavor combination, and an overall smoothness to the character.

Unibroue

Quebec, Canada | www.unibroue.com

(450) 658-7658

Distribution: Canada, all states and DC except MT, ND, SD and WV.

Food Pairing Recommendations

Roast beef and avocado wrap; bran muffins glazed with honey.

Cheese: Chimay.

85

Style: Belgian Specialty Ale

ABV: 8%

IBUs: 22

Serve at: 54° to 57°



IPA NO. 3

Judge's Notes by Pete Garofalo

Earthy, slightly piney hops dominate the aroma, followed by slight toasty malt that gives way to berry and cherry fruitiness. The flavor starts with herbal and resinous hops with a supporting grainy, nutty maltiness that has a slight caramel aspect. The bitterness is firm, with a slight herbal tea character. Some tart acidity emerges at the finish, and a pleasantly clean bitterness lingers with no astringency into the aftertaste. The fruitiness has a slightly sour quality that fortunately fades rapidly. The hop character is atypical, and it dominates the aroma and flavor making this a unique IPA.

Harvester Brewing

Portland, Oregon | www.harvesterbrewing.com

(503) 928-4195

Distribution: ID, OR, WA and British Columbia.

Food Pairing Recommendations

Curried quinoa salad with creamy raita; smoked salmon with capers and toast points. Cheese: Explorateur.

84

Style: Specialty Beer/

gluten-free IPA

ABV: 6.0%

IBUs: 60

Serve at: 35° to 38°





80

Style: American Pale Ale

ABV: 5.3%

IBUs: 20

Serve at: 40° to 45°



STEEL RAIL EXTRA PALE ALE

Judge's Notes by Owen Ogletree

This slightly hazy, light golden ale pours with a lofty stand of snow-white foam that seems to dissipate rather quickly. Very light fruity esters, reminiscent of lemon meringue pie and earthy papaya, stand out in the sweet nose, while similar flavors of sugary, earthy, pale malt and melon-like notes emerge on the tongue. For an American Pale Ale, the hop profile comes across as subdued, with hop resins being muted in aroma, flavor and bitterness. The beer finishes smooth and slightly sweet with an appropriate medium/light mouthfeel, but the understated hop profile may leave some drinkers feeling somewhat unfulfilled.

Berkshire Brewing Company

South Deerfield, Massachusetts | www.berkshirebrewingcompany.com

(413) 665-6600

Distribution: CT, ME, MA, NH, RI and VT.

Food Pairing Recommendations

Smoked almond and goat cheese salad; baked sole with tarragon butter.

Cheese: Livarot.

80

Style: American Pale Ale

ABV: 5.8%

IBUs: 52

Serve at: 40° to 45°



COPPERHEAD PALE ALE

Judge's Notes by Tom Cannon

The beer itself pours a beautiful copper-orange with exceptional clarity and a bright white head. The aroma is a mélange of classic "C" type American hops, blending into a combination of woody, weedy, and citric components. The flavor is a rustic blend of toasty/cookie-like malt combined with an aggressive earthy hop flavor and bitterness. The overall balance is much more toward the hop, in particular the bittering hops, which overshadows an enjoyable malt component and leads to a very dry finish. This is a solid effort that does offer some balance between malt and hops, though the bitter finish to the beer is a sharply dry and might be considered a bit more IPA-like. The beer is definitely a hop-heads version of an American Pale Ale.

Freestate Brewing Company

Lawrence, Kansas | www.freestatebrewing.com

(785) 843-4555

Distribution : KS, MO, NE and OK.

Food Pairing Recommendations

Mango and red bell pepper shrimp kebabs; seared scallop and asparagus risotto. *Cheese:* Cornish Yarg.



Triangle trade




THE DISTILLERS AT TURKEY SHORE AND THE MAKERS OF SLUMBREW HAVE PIONEERED A WAY TO INFUSE RUM AND BEER WITH THE HISTORY OF MASSACHUSETTS.

YANKEE SWAP:

BEER AND BARRELS COME FULL CIRCLE

by Ben Keene



S ometime during the summer of 1620, the captain of a ship anchored at Southampton, England hired a young man to join his crew. Still in his early twenties and an inexperienced mariner, John Alden nonetheless practiced a trade that would be invaluable to the long transatlantic voyage ahead. For seven years or more Alden had apprenticed under a Master Cooper, learning to transform timber into staves or planks, bending and setting them into a curved form, cutting and precisely fitting a pair of heads or lids, and then using a series of round hoops to assemble the pieces into a cylindrical shape. For the months to come at sea, Alden's job would be to repair and maintain the barrels aboard the Mayflower, casks meant to store crucial provisions like dried meat and vegetables, water, gunpowder, and beer.

It was a time when barrels were starting to become more than just a unit for storage. The coopers like Alden and the barrels they built had become a key link in the chain of Europe's growing export market. Although Alden elected to stay in the Plymouth colony (he was eventually canonized in a poem by Longfellow), had he returned to England Alden likely would have joined one of the prosperous guilds for coopers.

In the 1600s and 1700s, barrels were used to ship dry goods and all sorts of liquid

commodities including olive oil, vinegar, soy sauce, milk, cider, rum, wine, brandy, gin, whisky and beer. Because water tended to become brackish, English ships had been carrying barrels of beer since the 1500s. By the end of the 1700s, it had been discovered that a more highly hopped pale malt beer with high alcohol content traveled well on English ships to distant warm locales like India. This made what became known as India Pale Ale a very valuable trading commodity, which was often shipped in hogsheads. Interestingly, not only did this style of beer travel well, beer historian Martyn Cornell reports that it actually improved dramatically through aging during a voyage.

Strong and easy to move around by rolling on their sides, wooden barrels made from staves began replacing the centuries old clay pots and amphorae in the early Middle Ages. As recently as the 1920s, Guinness & Company employed approximately 300 coopers in Ireland to construct firkins, kilderkins, barrels, hogsheads, and butts. These men made 1,000 casks every week.

Oak, with its pliability, strength, watertight structure, and resistance to shrinkage, became the wood of choice. But the hand-crafted barrels gradually became too expensive to build and maintain; even the oak was subject to harboring unwanted bacteria, a particular

problem for those looking to use the vessels for storage and transportation of beer. During the middle of the 20th Century, beer businesses began replacing their wooden barrels with less expensive aluminum, stainless steel, and more recently, synthetic kegs and casks.

By the time Napa Valley had established itself on the world stage by emphasizing wine aged in oak barrels in a style similar to the European method, beer in barrels had all but disappeared. The hiatus lasted for nearly half a century. A few American brewmasters began producing barrel-aged beers in the 1980s and 1990s. But when Scotland's Innis & Gunn arrived in the new century with a full line of beers aged in whiskey barrels, a full-blown movement toward oak began. No longer the storage necessity they were to Alden and the beer-drinking passengers aboard the Mayflower, brewers began using barrels as another source of flavor.

When the wife and husband team of Caitlin Jewell and Jeff Leiter, co-owners of the Somerville Brewing Company in Massachusetts, ventured into the realm of barrel-aged beers, they decided they wanted to exhibit a little Yankee ingenuity in their finished beer. By working with other local businesses including a rum distiller and a maple syrup producer, the couple also sought to differentiate themselves in the increasingly crowded market of barrel-aged beer.

This would be a tall task for the relatively young company, whose owners were tenant brewing at Ipswich Ale Brewing. It was about "making something of the moment," said Leiter. There was also an emphasis on trying to stay local with this special beer, added Jewell. "The definition of local is your neighbors," she said. "People know what's in it and why."

Looking to end up with a higher alcohol beer, Jewell and Leiter chose the Strong Ale style, a complex, malty, and often less hoppy beer with origins in Great Britain. Then they approached the North Hadley Sugar Shack in the Pioneer Valley for one of the most quintessential New England ingredients: maple syrup. Finally, instead of aging the beer they dubbed Yankee Swap in the more abundant and popular whiskey or bourbon barrels, they figured rum

barrels might be worth trying, especially given the history of distilling in coastal Massachusetts, Rhode Island and Connecticut.

Fortunately for Slumbrew, as the couple's beer brand is known, friends Mat Perry and Evan Parker were distilling rum on the banks of the Ipswich River. Encouraged by the knowledge that an 18th Century distiller had produced rum on Turkey Shore Road, where they'd grown up, this duo launched Turkey Shore Distilleries in 2010 with the goal of resurrecting New England-style rum in its place of origin. Better yet, their distillery was close to the Ipswich Ale Brewery where Slumbrew was being made.

"Our barrels have a medium char," Perry said, referring to the process of drying and sealing the inside of a cask. "Effectively we've got the same type of oak barrels one would use to create bourbon, and that was key in getting some of the heavier, smoky notes we really love. First-hand accounts describe New England rum as being drier and more whiskey-like, so we try to isolate some of those notes from a historical perspective."

To achieve such characteristics, Perry and Parker work with the Barrel Mill in Avon, Minnesota, a cooperage that specializes in smaller barrels that help craft distillers accelerate the aging process. Thicker staves also reduce the evaporation, allowing Turkey Shore to bring its rum to market in about one third of the time it takes larger producers to mature their spirits. Most rum is currently aged in used bourbon casks, but Perry believes this technique was the exception, not the rule, in centuries past.

Turkey Shore's flagship spirit spends at least 12 months on new American White Oak, pulling lots of flavor from the wood due to the greater surface area to volume ratio. "The history of New England rum indicates it was dubious quality stuff drunk by the gallon," said Perry. "For the most part New England rums were just being pumped out. We're talking millions of gallons annually. So we assumed the barrels would have been re-charred or new construction."

Frederick Smith, an associate professor of anthropology at the College of William &



After starting with a maple syrup-inspired English ale in 2013, this year's Yankee Swap will be an Imperial Stout aged in Rum Barrels - available in late November.

Mary and the author of *Caribbean Rum: A Social and Economic History*, confirms Perry's hypothesis about quality.

"Rum quality is hard to assess at this point in history," he said. "I don't think there was any distinction in grade in the 18th Century. Some distillers may have developed a good reputation, but much of the rum was shipped to Africa, Native American communities, and seamen in the maritime trades. Distinctions were made about the strength of rum though. Greater strength increased the price simply because it could be adulterated."

Historical documents and research by scholars like Smith have underscored the complex links across the Atlantic, a series of economic connections commonly known as the Triangle Trade, which helped make many ship captains and merchants in Massachusetts and Rhode Island immensely wealthy. Rum distilling was a significant part of this network, as merchants in New England traded fish, flour, lumber, and livestock for sugar and molasses in the Caribbean, especially in Saint Domingue, the French colony that is now part of Haiti.

Back in New England, the molasses became rum, and this alcohol along with iron and gunpowder, was exchanged in West Africa for slaves. If they were able to

survive the Atlantic crossing on the notoriously deadly slave ships, the Africans sold into slavery by Arabs and often transported on English ships wound up initially at sugar plantations in the West Indies and eventually on cotton and tobacco plantations in the American colonies.

In New England, rum distilleries flourished, accounting for the majority of the region's exports in the 17th and 18th Centuries. Plus, according to Smith, the Triangle Trade also factored into the production of beer, too.

"New England merchants sold barrel staves to Barbados and Jamaica, where they were made into barrels that stored rum. Those rum barrels were then shipped to New England, where apparently they were reused to store beer."

The influence of rum spirits on the taste of the beer was quite likely in the brews stored in these vessels, even if that influence was reduced by the use of pitch to seal the barrels. In this light, Yankee Swap mirrors what was a practical option in the early days of New England of re-using rum barrels to store beer.

By choosing to age an English-style ale in their rum barrels, Jewell and Leiter ended up with a beer that a colonial drinker like John Alden, who lived to be 89, might well have found familiar.

LEFT: Perry and Parker opt for 'heavier, smoky notes' in their choice of barrels to make a New England style of rum. **RIGHT:** Leiter, Perry, Jewell, Evan Melanson and Parker at the 'roll out' of the first Yankee Swap.



Yankee Swap pours dark amber, a barely-transparent color reminiscent of the local maple syrup that's added during brewing. As it warms up, buttery, oaky, and vanilla aromas spring from its thick cap of foam, spilling over the lip of its snifter or goblet, and invite further sensory exploration. Moderately carbonated and medium to full-bodied with a complex sweetness, this Strong Ale delivers flavors reminiscent of date rum cake and candied walnuts along with a pronounced level of warming booziness.

Turkey Shore sold Slumbrew 38 small barrels that had previously held Old Ipswich Rum. Yankee Swap spent 78 days in the 15-gallon barrels after initially fermenting in stainless steel. Blending with a batch of beer that hadn't been barrel aged came next, a tricky step that ensures consistency from keg to keg, or in this case, bottle to bottle. Even if they're built by the same cooper out of the same wood, toasted or charred to the same degree, and used to age the same spirit, by the time they reach a brewer, individual barrels will have acquired subtle yet perceptible variations in character.

"There were differences from barrel to barrel," said Leiter. "Some were sweeter, some were a little wild, and some had a little heat. You're really at the mercy of what the wood's going to give you."

The reason why modern barrel aging complements the flavors of so many different alcoholic beverages is largely due to the changes brought on by the process of seasoning and toasting the oak staves. (The beer barrels of yore designed principally for transport and storage often lacked the toasting element in favor of pitch as a sealant, which reduced the capacity of barrels to alter their contents – especially when they were re-used.)

Coopers season, or expose new planks to open-air and the elements for as long as three years before constructing a barrel and charring its interior. During this initial phase, tannins along with a complex wood sugar called hemicellulose break down into less astringent forms as well as simple sugars that contribute caramel notes. At the same time,

oxidation and a variety of fungi convert lignin, another natural material found in oak, into sweet vanilla flavors and a number of spicy, smoky fragrances.

Heating the staves yields additional chemical changes in the wood, further degrading the tannins, hemicellulose, and lignin. Over time and under higher temperatures, sugar caramelization and vanillin formation give way to the production of lactones (think wood, coconut, and celery) plus fruity esters and additional spicy, smoky phenols. And, when a liquid is eventually placed in a barrel—especially a new one—it will gradually move in and out of the porous oak, extracting these flavors and aromas over many weeks. As soon as two months, the beverage will have penetrated up to half a millimeter into the wood.

"It takes on the flavors of the barrel very fast, but in a harsh, astringent way," said Perry, describing the slow transformation of his Old Ipswich Rum in their small oak barrels from Minnesota. "In four months you get a lot of wood notes, but after 12 we have a bouquet. It starts to pull out those tannins and we get lots of vanilla and butterscotch."

Brewers like Jewell and Leiter found harmony in these attributes, especially given their similarity to many of the flavors and aromas produced during malting. Because not only will a beer pick up the character of the spirit that immediately preceded it in the barrel, the barrel can also amplify and accentuate some of the sweeter flavors such as caramel, toffee and burnt sugar.

Unfortunately we don't know much about the casks that made the trip across the Atlantic with the Mayflower, nor do we have the recipes for the beer. The casks may have been re-used or sealed with pitch. The beer probably wasn't highly hopped or necessarily high in alcohol, two of the key ingredients to getting beer to travel well in barrels over extremely long distances and through warm climates. But during the course of a 66-day voyage during relatively cool weather in the North Atlantic, the beer inside the barrels John Alden was responsible for maintaining may have been the only consumable that improved with age. 🍷

Get Oktoberfest-ive!



by Jonathan Ingram

Oktoberfest is about food and beer, which sums up two of the biggest interests in Chef Dave Larkworthy's life and career. He started learning to cook at his father's restaurant in Connecticut called The Mushroom at the age of 12 before moving to Atlanta, where he began homebrewing during afterhours in his own restaurant, the Gourmet Grill.

When the chance to purchase the first brewpub established in Georgia came up, Larkworthy meshed his two passions and 5 Seasons opened in 2001 at the Prado in north Atlanta. "Beer is a major food group, so the opportunity to get into the brewpub business was very appetizing to me," said Larkworthy.

Celebrating Oktoberfest each year at the restaurant is another natural choice.

"Oktoberfest is about an abundance of food and beer," said Larkworthy. "That's why the beer mugs are so large and the food is large, too. The chicken is served in entire halves. The Schweinhaxen, or roasted pig shank, is a large portion. The pretzels are enormous. There are sausages as far as the eye can see. They enable you to enjoy the festival all day long, because you have the sustenance to keep you going."

Schweinhaxen, roasted and deep fried, is a specialty of the house during Oktoberfest. The shanks, sometimes referred to as pork

knuckle, are produced by local farmers, who feed their pigs spent grain from 5 Seasons, long recognized for its dedication to local ingredients from sustainable sources. When it comes to sausages, Larkworthy likes to add special twists beyond pretzel-wrapped bratwurst, such as his Sun Dried Tomato & Hefeweizen Currywurst Sauce. Similarly, the Schweinhaxen gets better with dunkelweizen added to the roasting pan.

The 5 Seasons beer is brewed by one of Atlanta's acknowledged masters, Kevin McNerney, the founding brewmaster at SweetWater Brewing Company. His Hoptgasm, to take one example, rivals any West Coast-style IPA when it comes to aroma, taste, structure and body.

"Kevin makes great beer that is balanced and delicious," said Larkworthy. "Working on a smaller scale, he gets to be creative and can buy the best ingredients available. Beer is a living thing and Kevin has the touch so that all those living ingredients stay in balance, peace and harmony."

On the day we visited 5 Seasons for the photo shoot, McNerney's Festbier was brewing. If the nose is any indication, it's going to be another great celebration. We can't deliver the beer, but we can provide some of Chef Dave's recipes for those who want to live large and pair food with their Oktoberfest beers at home.

Schweinshaxen

INGREDIENTS

2 tablespoons oil or fat
2 tablespoons minced garlic
4 sliced shallots
2 cups diced carrots
2 cups diced onions
2 cups diced celery
4 pieces pork shank, rear leg preferred, skin on
1 bottle dunkelweizen (16 ounces)
1.5 quart stock (pork, chicken, vegetable or water)
4 stars star anise, crushed
3 teaspoons caraway seeds, toasted (2 for braise, 1 for garnish)
2 teaspoons black peppercorns
3 ounces butter
1 to 2 tablespoons high quality salt (Fleur De Sel, sea salt or kosher salt)
parsley, chive, rosemary for garnish if desired

DIRECTIONS

Note: this recipe can be done in stages where it is finished just before serving.

Set oven to 300 degrees.

Place the caraway seeds in 3-quart stock pot and toast for 5-7 minutes or until fragrant. Remove them and reserve 1 teaspoon to mix with finishing salt.

Place a 4-quart stock pot on medium high heat and add oil or your favorite fat. Add garlic, shallots, carrots, onions and celery.

Cook vegetables on medium high heat for 6-10 minutes or until vegetables are fragrant and begin to soften.

Place pork shanks in pot and cover with dunkelweizen, stock and spices. Bring pot to a boil and then reduce to a simmer, cover and place in the 300 degree oven for 3 hours.

Remove from oven and check for doneness with the tongs. The meat should just start to pull away from the bone when you pull on it with the tongs. If needed, return to oven for further cooking, checking every 15 minutes.

When the shanks are cooked, remove them from the liquid and strain the liquid into the 3-quart pot. Allow the shanks to cool and then cut the skin with a sharp knife and blot with towels to dry. Place in a roasting pan.

Remove the fat on top of your braising liquid and discard. Reduce the strained braising liquid on medium high heat and reduce until liquid thickens and makes a nice sauce. Add butter to finish sauce and check seasoning.

To finish:

Pre-heat oven to 450 degrees.

Place the shanks in the heated oven and cook for 15-20 minutes or until skin is crispy and pork is heated through. Place on platter when finished and ladle sauce on top. Mix 1 teaspoon toasted caraway seeds with 1 teaspoon salt to sprinkle over shanks as seasoning and garnish with fresh herbs if desired.

See next page for more Oktoberfest recipes.



Braised Red Cabbage

INGREDIENTS

2 ounces oil or fat
 1 small red cabbage head, core removed & sliced into ¼-inch wide 3-inch strips
 1 sweet onion, peeled & sliced thin
 1 Granny Smith apple, peeled, cored and diced
 ⅓ cup red wine vinegar
 ⅓ cup balsamic vinegar
 3 allspice berries, crushed
 3 juniper berries, crushed
 ⅛ teaspoon cinnamon
 ¼ teaspoon black pepper
 2 tablespoons sugar
 2 teaspoons sea salt
 2 cups chicken or vegetable stock
 ⅓ cup red wine
 2 ounces butter
 parsley for garnish if desired

DIRECTIONS

Heat the 2 ounces oil or fat on high heat. Add cabbage and sear and stir on high heat for 5 minutes. Add sweet onions and apples and cook for another 5 minutes, stirring as needed. Add vinegars, spices, salt and sugar and cook for 5 more minutes. Add stock and red wine and cook for 10 minutes. Reduce heat to low and cover for 20 minutes. Remove lid and add butter. Check seasoning for adjustments and garnish with parsley if desired.

Note: The high heat and vinegar help the cabbage keep a bright red color.



All recipes by Chef Dave Larkworthy of 5 Seasons Brewing Company in Atlanta. Each recipe designed to serve four.



Sun Dried Tomato & Hefeweizen Currywurst Sauce

(Serve with grilled bratwurst and spaetzle.)

INGREDIENTS

1 tablespoon canola oil
 2 allspice berries, crushed
 2 tablespoons curry powder
 2 tablespoons Hungarian paprika
 1 pinch/ to taste of cayenne pepper
 ½ teaspoon white pepper
 ½ cup sweet onion
 2 teaspoons minced garlic
 ½ cup sun dried tomatoes
 16 ounces hefeweizen
 12 ounces water
 2 tablespoons brown sugar
 ½ teaspoon sea salt

DIRECTIONS

Place canola oil in a sauce pan and heat on medium high heat. Add spices and cook for 1 minute while stirring. Add onions, garlic and sun dried tomatoes and cook for 3-4 minutes or until slightly soft and aromatic. Add hefeweizen beer, water, brown sugar and sea salt. Increase heat to high and bring to a boil. Turn heat down and simmer for 30 minutes or until the liquid has reduced down to the level of the other ingredients. Cool.

Place in blender when cool and blend on high for a few minutes, adding additional water if needed, until you have a smooth "katsup" consistency. Pass through fine strainer if needed, adjust seasoning to taste. Serve over or alongside grilled bratwurst.

Spaetzle with Lemon Gruyere & Sweet Onion Sauce

INGREDIENTS

8 ounces organic high gluten flour
 ⅔ cup milk
 3 large eggs
 ⅛ teaspoon sea salt
 ⅛ teaspoon white pepper
 1 tablespoon canola or vegetable oil
 1 gallon water
 ½ cup salt

DIRECTIONS

Combine all dry ingredients. Slowly add milk and eggs while until a smooth batter is formed.

In small batches, pour batter through colander or spoon holes and cook in salted boiling water for 4 minutes and then remove and shock in ice water to prevent overcooking.

Strain out water when done, mix in a little bit of oil, just enough to keep the pieces from sticking together and store in the refrigerator until ready to finish.

FOR THE SAUCE

INGREDIENTS

3 ounces butter
 ½ cup sliced very thin sweet onions
 2 cloves garlic, peeled, nipped, smashed and minced
 1 batch spaetzle
 ½ lemon, zested
 3 ounces heavy cream
 ⅓ cup grated Aged Gruyere cheese
 ⅛ teaspoon sea salt (to taste)
 ⅛ teaspoon white pepper (to taste)
 parsley or chives to garnish

DIRECTIONS

Melt butter in pan on medium high heat. When the butter stops bubbling, add the sweet onions and garlic. Cook and stir for 2 minutes or until till fragrant. Add spaetzle and cream. Cook for an additional 3-4 minutes. Add lemon zest, cheese, salt and pepper and cook for one more minute or until cheese is incorporated. Garnish with parsley or chives if desired.



119

287



Pike Rd.

BREWERY TOUR


OSKAR BLUES

Longmont Has Become Epicenter of Growth

By Jay Dedrick

Nothing about the exterior leads you to believe something special awaits inside. Tucked in a no-frills cluster of utilitarian offices and warehouse space in Longmont, Colorado, the Oskar Blues home base barely makes its presence known with a couple of modest signs in the parking lot.

Inside, though, is a buzzing brewery, the high-performing facility where Dale's Pale Ale, Mama's Little Yella Pils, Old Chub and other popular beers flow into cans and kegs – never bottles – before being shipped to supply much of the company's 32-state footprint.



A visit to the Tasty Weasel taproom often reveals rare one-offs and new riffs on the old favorites alongside the consistent line-up of Oskar Blues standards.

The contrast between exterior and interior is fitting. In 2002, few if any craft beer devotees picked up an aluminum can and expected to find a big, hoppy pale ale inside. Dale Katechis, an Alabama transplant to Colorado's Front Range, had been brewing his Dale's Pale Ale for about five years when, in 2002, he started packaging it in cans. His revolutionary choice led the industry to rethink an aversion to packaging in anything other than bottles.

The barn in Lyons about 20 miles away where Katechis first crafted his hop-fueled

But the Longmont hub now offers the biggest and best of Oskar Blues.

With eight, 100-barrel fermenters inside when the doors first opened, an abundance of space inspired an in-house recreation center for employees, who spent breaks letting off steam with swings in the batting cage or shooting hoops on the makeshift basketball court.

Now, with 43 fermenters, most of which are 200-barrel, reaching wall-to-wall and floor to ceiling, there's just one conspicuous nod to playtime – four alleys of Skee-Ball, where



signature beer could fit inside the walk-in cooler in Longmont that now chills freshly brewed batches of DPA and its sister suds. The spacious cooler itself is just a fraction of the 34,000-square-foot facility where Oskar Blues relocated in 2008. The original restaurant and brewery in Lyons still welcomes customers. Pilot and one-off batches are brewed there.

workers and visitors can compete while sipping a fresh Dale's or one of the rare one-offs on tap in the adjoining bar.

That's the Tasty Weasel Taproom, where regulars and tourists, kids and grandparents – and canine companions – make themselves at home. Bar stools and tables begin filling up early on weekend afternoons, especially

when good weather invites the opening of twin garage-style doors to the patio. Friday afternoon cookouts lure nearby office workers to convene for a bite and they're bound to be back after 5 o'clock for tastes of what flows inside.

Like a 12-ounce can, the list of core Oskar Blues beers is compact: Dale's Pale Ale, not surprisingly, is the leader, accounting for 60 percent of canned production, 50 percent of kegs. Mama's, a crisp, entry-level beer for craft newcomers, and Old Chub, a Scottish strong ale, complete the core trio. Deviant Dale's, an



Oskar Blues Brewery

1800 Pike Road
Longmont, Colorado 80501
www.oskarblues.com
303-776-1914

Free brewery tours at 4 p.m. daily; also at 2, 3 and 5 p.m. Friday, Saturday, Sunday.

amplified take on the original, and G'Knight, an imperial red ale, also are offered year-round. Two seasonals take turns during the year: Gubna Imperial IPA and Ten Fidy Imperial Stout.

Lucas Green, the taproom manager, says that list isn't likely to grow. "We'd rather have eight good ones that are rock solid than, say, 17 so-so beers," said Green. That's not to say

the Oskar Blues crew is resting on its laurels. The recently launched Old Chub Nitro incorporates a fixed widget in the bottom of the can, engineered to release a liquid dose of nitrogen that creates a perfect cascade when poured into a glass.

"It's better out of the can than on tap," said Green.

Experimental brews and variations on old favorites make a deep exploration of the Tasty Weasel's taps a must for visitors. Earlier this year, the chalkboards announced the likes of Oak-Aged Elvis, a smooth, nutty brew fit for a king; Dry-Hopped Dale's, a bright, biting rarity brewed with Equinox hops; and REEB Rye'd, a sweet, subtly hoppy rye IPA. (Beer spelled backwards, or REEB, is the name of Katechis's line of mountain bikes; his Oskar Blues brand also extends to multiple restaurants in the area, a farm where cattle are fed spent grain from the brewery, and a second brewery in Brevard, North Carolina.)

Some of the hard-to-find beers only come in cans, like Saint Oskar, a hoppy black lager brewed in collaboration with San Diego's Saint Archer. That and other offerings are sold in multipacks chilled in the Tasty Weasel's cooler; many you can't buy elsewhere.

Growlers and kegs are ready to roll, too. The most memorable to-go container, though, is the Crowler, a 32-ounce aluminum can. You watch while the server fills it with your choice of tap brew, then seals the pop-top lid before handing you a portable treat for two.

Don't leave, though, without joining Green or one of his colleagues for a tour. Better yet, make plans to return in the fall during the Great American Beer Festival. That's when they offer the ironically named Ordeal: The daylong bus journey carries visitors from Denver to Longmont and Lyons for three meals and brew samplings at the brewery, the farm and two of the four OB restaurants.

"We tell people to grab a beer, come in and enjoy the ride," said Green. "We've already got 'em happy when they walk in. By the time they walk out, I want them to be knocked out with what they've seen and learned. And I want them to feel like they're part of our culture." 🍷

BAILEY'S TAPS INTO PORTLAND'S CRAFT CONSCIOUSNESS

by John Foyston



Bailey's Taproom turns seven this month, secure in its status as one of the Portland's best beer bars – no small feat in a town awash in great beer and also known as Beervana.

Yes, there are other fine Portland taprooms: Concordia Alehouse in Northeast; Apex, the inner-southeast bastion of rare taps and cash only; and the Horse Brass Pub, founded by the late Don Younger, the legendary champion of craft brewing in Portland.

The electronic menu above the taps is the central focus at Bailey's. Customers can track not only the beers but how much remains in the keg. Invented by a customer, it's the original model for a system now marketed nationwide as DigitalPour.

Bailey's is the most urban of the lot. Located on Southwest Broadway near Burnside, the dividing line from Old Town Portland, it's a near neighbor of Mary's Club, Portland's most famous strip bar. Just a few blocks up Broadway stands the elegant old Heathman Hotel, where gents in red Beef-eater livery schlep the suitcases of wealthy visitors.

Bailey's has a window on all the action: several, in fact – tall windows with a clerestory of neatly arrayed beer bottles overlooking an unassumingly modern taproom of wood with concrete floors and distressed brick-and-plaster walls, a bar that seats a dozen and ten tables around the periphery of the L-shaped room, with a couple of tables outside.

"I lucked out on the location," said owner Geoff Phillips. "Being on this corner is really key. Even without advertising, we've done well here thanks to all the young professionals, beer tourists and office workers – all great demographics for a craft-beer taproom."

The tale of the 27-minute keg supports his contention. "About three years ago, I tweeted five minutes before we opened that we had a keg of Pliny on tap," Phillips said, "and it was gone in 27 minutes. I swear I could look out the window and see people coming out of the office buildings to get a pint before it blew."

Phillips moved to Portland in 2006 from Carlsbad, California, where he was a city planner. Thanks to Portland's reputation among urban planners, he'd visited town before. "I was active online, and I had a couple of local pubs at home," he said, "but the same beers were always on tap. Stone IPA is a great beer, but I wondered why I couldn't get any of the other beers Stone brewed."

Phillips said that when he moved to Portland, he had the opportunity to build the kind of pub he wanted, starting with 20 taps that changed constantly.

Portland was still mostly a brewpub town, and the Rose & Raindrop, an early incarnation of the rotating taproom, had recently closed. The name Bailey's came from his mother's maiden name and his middle name.

"Geoff Phillips was one of the first people to drive outside of Portland in order to find beer that he could bring back and showcase in the Portland market," said Nicole Kasten, the owner of Beer Connections, which organizes beer tours and tastings. "Besides having a great space in a vibrant part of downtown, Geoff ensures that his staff is beer-educated. And Bailey's special events such as Germanfest and the barrel-aged beer fest set the standard. Geoff is willing to tap almost any kind of style because he understands that everybody is different and his advocacy of Oregon craft beer has turned thousands of people into beer locavores."



213 Southwest Broadway
Portland, Oregon 97205

(503) 295-1004

Monday - Sunday
12 p.m. to 12 a.m.

www.baileystaproom.com



There are now 24 taps and, while there's no exact formula to the mix, at least half generally pour Oregon beers, Phillips said. "We try to have at least two IPAs and two imperial IPAs always on, plus a sour beer or two, a stout or porter, an amber and a saison."

Phillips (behind the bar) recommends starting with a budget, then multiplying it by three to estimate the cost of opening a rotating taproom.



Taproom with a view: Phillips credits Bailey's location as fundamental to his success in running a draft beer emporium. He now owns the building.

You can track the beers on a digital menu that indicates style, color and even the amount remaining, changing from green to amber to red as the keg Plinys down to naught. Phillips said they started with a primitive version – a laptop plugged into a flat-screen TV, but it was hard to read and clunky, and soon gave way to an old-school chalkboard.

But many of Bailey's customers work in tech, and one, Eric Sterling, came up with the elegant new system, which he now sells around the country from a company called DigitalPour.

But even with a blackboard and chalk, beer fans would still love Bailey's for the respectful attitude toward great beer. "I moved to Portland from New York City five days before Bailey's Taproom opened in

2007," said Josh Grgas, who now works for The Commons, one of Portland's popular young breweries. "Eager to learn about West Coast craft beer I became an early regular at Bailey's, as I tried to keep up with the constantly rotating draft list. At the time I was working a dead end accounting job, and trying to get a job in the local beer industry. Bailey's became my third place, both a frequent respite from my work frustrations and a key to creating my passion for beer."

The good news is that Bailey's should be part of Portland for a good long while, because Phillips bought the building in January, after it had been on the market for a year. "It was a scary time," he said, "but the owner was willing to work with me."

The bad news? Well, Bailey's can get a tad crowded during events

and peak hours. To that end, Phillips recently redid the architect's office above Bailey's into a space that he calls the Upper Lip, which has six taps, a nice selection of craft and import bottles and room for about 30 people. It also has no name on the door and limited hours, but Phillips doesn't mind if it's under the radar for a while.

Space remains at a premium – even for the beer. A recent expansion of the downstairs cooler helped, but a miscalculation of less than an inch means the door won't open all the way. That's how tight things are.

"I agree with the people who tell you to figure how much money you think you'll need to open a place like this and then triple it," said Phillips. "I suggest you apply the same rule to how much cooler space you think you'll need, too." 🍺



European Report



Belgium



Germany



United Kingdom



Czech Republic

A special section of *The Beer Connoisseur*, the European Report is the place to find news and feature stories from the cradles of some of the world's best beer.

In this section, our resident experts and other authoritative journalists report on stories of interest. Since its launch, stories in the European Report have included brewery visits; interviews with key personalities; histories of some of the iconic styles found in Europe; and other notes of interest about beer history.

At home in America, we've talked to some of the top importers to get their perspectives. By bringing unique styles into the country, the importers have long been a prime influence on the craft scene and were the first to introduce American beer lovers to the iconic styles brewed in Europe. It was the English who launched IPA, the current calling card of craft. It was the Belgians who have perfected sours, a current new frontier for America's more nimble microbrewers.

The report also covers news, festivals, cuisine and culture in ways that can help readers plan ahead for travel in Europe.

We invite you to pour your favorite European ale, lager or lambic, then hoist a glass, relax and enjoy our special section.

THE REPORT:

Belgium:

A Souring Trend

Czech Republic:

An IPO Success

Germany:

A World Class Heist

United Kingdom:

A Guinness Record

UNITED KINGDOM:

Meantime Means Provenance

FEATURED BEERS:

Meantime and De Proef

The European Report is endorsed by Artisanal Imports

BELGIUM



Two interesting new beers were launched. Rodenbach launched Rosso, containing cherry, cranberry and raspberry fruit and juice. According to some the taste is reminiscent of Alexander. And St. Bernardus launched Extra, a four percent ABV beer, similar to the Trappist table beers such as Westmalle Extra.

Dilewyns Doubles Up

– by Carl Kins

The annual report of Belgian Brewers for 2013 stated that the export of Belgian beer has declined. It is not, however, gloom on all fronts. A success story has been written by Brouwerij Dilewyns, which started its new brewery in 2011 and is doubling its capacity because it cannot keep up with overseas demand.

Furthermore, private equity funds are eyeing Belgian breweries. A case in point is Waterland, which is taking over Bosteels. Waterland is also eyeing more family-owned brands such as Bavik, Bockor and Lindemans.

Some Belgian brewers are following the trend in the U.S. of making sour beer. A recent example is Straffe Hendrik Wild. Brettanomyces yeast is added to the tripel. It is thus not a spontaneously fermented beer. Supermarket chain Delhaize also released three brett beers, produced by De Proef and each matured in different foeders (French, U.S. and Hungarian oak).

CZECH REPUBLIC



IPO Nets \$20 Million for Pivovary Lobkowicz

– by Max Bahnon

Pivovary Lobkowicz is a Czech brewing company that has found a way to keep growing. In the second half of last decade, when the company was still known as K-Brewery, it combined seven struggling regional breweries. Once the operations were improved, Pivovary Lobkowicz became a bit of a thorn in the side of the country's largest breweries, where many of the upper managers had once worked.

In late May, Pivovary Lobkowicz offered a moderately successful IPO, making it the only brewing company trading in the sleepy Prague stock market. The company has announced that the raised capital –the equivalent of a bit over \$20 million – will be used to further expand its retailing and exports and to finish acquisition of an eighth unnamed brewery.



The bigger brewers have been on the move with acquisitions. Earlier this year, Carlsberg acquired a majority stake at **Pivovar Žatec**, located in a city better known by its German name, Saaz. This regional brewery has enjoyed considerable success in the last few years, and the Danes have announced that they aim to develop the brand's potential in the export markets.

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GERMANY



'Has Anyone Noticed a Large Amount of Beer?'

– by Jonathan Ingram

On the same weekend Germany was winning the World Cup, thieves were busy emptying a warehouse full of beer in Krefeld, a storage location for beer destined for the Netherlands.

The Krefeld police department put out a release requesting assistance after 300,000 liters of beer – or about 10 truckloads – disappeared. “Has anyone noticed a large amount of beer?” said the news release.

The beer was stolen over a period of five days. By time the German team arrived home in Berlin for a post-World Cup celebration after defeating Argentina the warehouse had been emptied. The thieves apparently took the beer one truckload at a time and then went back for more.

The discovery did little to dampen spirits of soccer celebrants. In Berlin, the welcoming crowd was estimated at over 1 million.

The Hippodrom tent went missing at this year's Oktoberfest in Munich.

That's because longtime host Sepp Krätz, who is the owner, was found guilty of tax evasion this spring. In addition to a fine of \$1.43 million, Krätz lost his license to run his tent at the Oktoberfest, because the license has to be approved by the city of Munich.

Krätz avoided a prison term after paying \$741,000 in back taxes. But the fine was not his biggest problem. Losing the opportunity to run the Hippodrom likely will cost him much more than his stiff fine. He also faces the possibility of losing his lease to operate the Waldwirtschaft, an historic beer garden in south Munich.

UNITED KINGDOM



Each year, the brewing industry expects new hop varieties in brew kettles, but it is rare for a new malt to come along. Late last year, commercial trials went into full force for a new Super Pale Malt, developed at Muntons Centre for Excellence. While on a London Brewers Alliance visit to Muntons pilot brewery, Jim Wilson, current head brewer at the Laine Pub Company, asked about the possibility of an exceedingly pale malt which would amplify hops while holding firm body. Graham Sutton and Gary Chittock took the lead, producing the Super Pale malt for brewing, resulting in a European Brewing Convention color of 2 or lower, while retaining full malt flavor.

Beer Glass Shatters Record

– by Carolyn Smagalski

This summer, Dr. Paul Harris and Angus Wood, founders of Yorkshire-based Stod Fold Brewing Company, celebrated their entry into the Guinness Book of World Records at the Fleece Countryside Inn in Ripponden, West Yorkshire, during the Tour de France. Their feat was erecting the World's Largest Glass of Beer, filled with 3,664 pints of Stod Fold Gold Ale, a 3.8 percent ABV blonde ale. With one pint for every kilometer of the race, they shattered the record for the largest glass of beer.



Belgium



Germany



United Kingdom



Czech Republic

FEATURED EUROPEAN BEERS



London Porter

Meantime Brewing Company

London, United Kingdom
www.meantimebrewing.com

Seven malts go into this porter (6.5% ABV) to recreate a recipe from 1750 that helped make London the brewing capitol of the world. Light roast malt on the nose and on the tongue a sweetish caramel gives way to a mouthful of smokey, dry maltiness and an astringency entirely from the brown, black and chocolate malts – rather than the Fuggle hops.



India Pale Ale

Meantime Brewing Company

London, United Kingdom
www.meantimebrewing.com

Packed with English Fuggle and Golding hops, the beer is brewed with as many hops as can physically get into the kettle. The lauter tun is filled with hops for a further infusion and then this one is dry-hopped using a unique circulation process to ensure maximum contact between the hops and the body of the beer. A true British IPA (7.5% ABV).



Barley Wine

Meantime Brewing Company

London, United Kingdom
www.meantimebrewing.com

A robust beer which showcases classic English beer ingredients. Malty and very full-bodied, with aromas of dried fruits, honey and toffee. Soft and delicate. At 10.5 percent ABV, not an American malt/hop bomb and more like an infusion of deliciousness. A limited edition series.



Scotch Ale

Meantime Brewing Company

London, United Kingdom
www.meantimebrewing.com

Historically, Scotch Ales have always been a celebration of full, rich malty flavor and this is no exception at 8.0 percent ABV. Originally this beer was meant to be sold exclusively through the Rare Beer Club. A limited edition series.



La Grande Blanche

De Proef Brouwerij

Lochristi, Belgium
www.proefbrouwerij.com

Beautiful hazy golden color, capped by bright white foam. Floral and tropical fruit aromas followed by soft wheat are present on the palate. Finishes with a hint of hop bitterness and coriander spice. A bit more body than many Belgian wits, but still stylish and refreshing at 7.5 percent ABV.



Lozen Boer

De Proef Brouwerij

Lochristi, Belgium
www.proefbrouwerij.com

Named for the famous West Flanders restaurant near the brewery. The label tells the story of the restaurateur's father who smuggled cows from Amsterdam to Belgium. The beer is dark and rich, (10.5% ABV) with dark fruit and spicy aromas and flavors. Layers of depth and complexity. September 2005 selection – Michael Jackson's Rare Beer Club.

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United Kingdom

MEANTIME REFLECTS LOVE OF U.S. CRAFT AND ENGLISH BEER

by Gary Watkins

It is said to be the largest brewery opened in London since the 1930s, but as big as Meantime has become in a short space of time, its roots and inspiration remain firmly in the craft beer revolution — on both sides of the Atlantic.

Meantime Brewing Company founder Alastair Hook can rightly be regarded as a pioneer of craft brewing in the U.K. During the 1990s, he set up a German-style brewhouse, founded the Freedom Brewing Company in southwest London and then started micro-breweries attached to the establishments of a top chef. He then fulfilled a lifetime's ambition by setting up Meantime in Greenwich, London in 1999. The brewery that produced its first beer in 2000 was, he says, "a natural culmination of everything I'd been doing in my career up to then".

The inspiration behind not just Meantime, but also Hook's brewing life, is the U.S. craft scene.

"As a member of the Campaign for Real Ale dead set on a career in brewing, I visited the U.S. in the early 1980s," he said. "It was spell-binding drinking ice-cold keg beer packed full of flavor at a time when we were being told in the U.K. that keg could only be cold and fizzy rubbish and that anything that wasn't cask-conditioned wasn't real ale."

Hook begs to differ, though he opts for the term "brewery conditioned" to describe Meantime's wide range of products. That's because, he says, "keg has negative connotations" in the U.K.

All Meantime's beers, from its authentic London Pale Ale through the U.S.-inspired Yakima Red to the London Lager and on through a series of speciality brews, are unpasteurized like real ale, but they are dispensed from a keg rather than a cask. The use of CO² and nitrogen rather than air to draw the beer

might offend CAMRA members, but Hook has no problem with that.

"Air is bad for beer, it's as simple as that," he explained. "Cask ale at its best is immaculate, but it poorly represents itself. It has flavor stability problems, is extremely limited in where it can be served and is very demanding to look after on the way to the customer. I love cask ale, but it doesn't tick all the boxes.

"I've always wanted to brew good tasting, consistent beer with a story to tell, and beer that the consumer wanted. There's nothing radical in that idea. I just borrowed it from the U.S., the greatest brewing nation in the world. But what we started out doing when we set up Meantime was pioneering for the U.K."

Hook is happy to take responsibility for what he calls "The Second Keg Revolution,"



Hook is constantly battling the perception in England that keg beer can only be 'cold and fizzy rubbish.' Meantime has responded with 'tank beer.'

PHOTOS COURTESY MEANTIME BREWING COMPANY

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which started in the 1990s. Happy because it has resulted in “characterful and flavorsome beer with provenance” that Meantime and others have made their trademark. The first revolution, it should be pointed out, was the one that started in the U.K. in the 1960s and resulted in CAMRA’s creation in 1971, which ultimately set Hook on his beer pilgrimage to the U.S.

Meantime was founded in tiny premises near his home in southeast London with “small amounts invested by family and a load of mates.” The business quickly relocated to a central location in Greenwich, the borough five or so miles from the centre of London that’s dubbed the “home of time” courtesy of the Royal Observatory lying within its famous park. The brewery that took its name from Greenwich Mean Time outgrew its second location and, with the backing of the local government and Greenwich’s Member of Parliament, found

a new site. Government officials recognized Meantime’s success story and didn’t want the company to leave the area.

Since 2010 Meantime has been brewing in a purpose-built facility in the shadow of the modern architectural icon that is the Millennium Dome or, as it now known, the O2 Arena. The company invested \$11 million in the new brewery and purchased an automated bottom-fermenting system from Rolec in Germany.

“I don’t get nationalistic about technology,” said Hook, who continued his studies in Germany after finishing his brewing degree in the U.K. “The fact is that technical innovation in the U.K. has been stagnant 100 years, which is part of the reason we looked to Germany. That’s probably going to change as more brewers like us emerge in the U.K.”

The new plant turns out a wide range of beers including its staples of London Pale Ale, London Lager, Yakima Red and a German-style Pilsner, which account for approximately 80 percent of production, and its Raspberry Wheat Beer, Chocolate Porter and London Stout. There are also limited edition beers, which at the moment include The Black Pale, a dark Indian pale ale.

Hook, who says he “wants to change the way people think about beer,” has never been afraid of innovation. He was brewing fruit beers in the U.K. nearly 20 years ago. A recent introduction is what Meantime calls “brewery fresh beer.” The beer is served from a specially-engineered air-tight tank – hence the term “tank beer” – which has been given experimental trials around London.

Meantime’s production has now grown to 60,000 barrels a year, and is still increasing. That still makes the company “a teeny player,” according to Hook, in a country where beer production totals 21.3 million barrels annually, but it can claim the most growth among craft breweries in the U.K.

Hook is insistent that Meantime still qualifies as a craft brewer in spite of its growth and will continue to remain so.

“A passion for beer, choice, flavor and local provenance are what makes a craft brewery,” he says. “So that means we are still a craft brewer.” 🍷



Now making 60,000 barrels of beer a year, Meantime was launched with small sums invested by ‘a load of mates’ and family. The latest location was found with help from Greenwich government officials, who like a success story.

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xfinity



In Search of a World Class Pint During the World Cup

by Phil Farrell



The game of *fútbol*, as the citizens of Brazil spell it, is the country's favorite sport by roughly the same margin that yellow is the favorite color of fans' T-shirts or beer. But Brazilian craft beer was available in a variety of colors during this year's World Cup and, with some luck, as easy to find as kids kicking a ball.

My work placed me in Brazil during the World Cup. I was not there as a soccer tourist, but fortunately had enough time to further the education of my beer palate.

The first beer safari with friends was in Rio de Janeiro the night of the USA vs. Ghana match. There was a FIFA Fan Fest on the beach on the Copacabana with a drive-in movie size video screen. This was the spot of choice for the 60-second TV network reports seen by Americans during the World Cup. Prior to the event there were numerous beach huts where you could choose a caipirinha (the national drink), a fresh cut coconut with a straw sticking out, or the local version of The Yellow Stuff. Antarctic, Brahma, or Skol are clean, smooth industrial lagers especially thirst quenching when cold. They will remind you of your first beer.

On this night the normally approachable huts were surrounded. The Mob, still celebrating Brazil's opening victory over Croatia, had spilled onto the wide

sidewalk adjacent to the beach, swallowing the huts. This was truly Spring Break meets Mardi Gras in the home of Carnival. Before the crowd separated us we wandered to a less populated venue.

Each street corner in that part of Rio has a café and street parties were erupting further down each block as we moved from the beach. As we searched further to the south we almost were forced to grab something interesting from the grocery store until a passerby pointed out Pub Devassa, a local craft beer oasis. Situated across the street from the ocean, this pub has the atmosphere of a brew pub only the beer is brewed off-site in Rio.

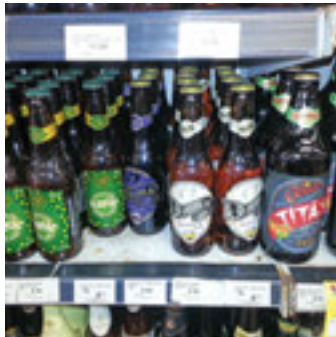
This arrangement is close to the tied house tradition of the U.K. There were seven beers available on tap and they were happy to serve us five-glass sampler trays on World Cup themed mats. With a Tropical Light Lager, a Red Ale, an English Pale, an IPA, a Hefeweizen, a Porter and even a Stout hitting our paper pitch we were soon diagramming plays while watching the

game. The Hefeweizen and IPA were especially fresh and very delicious.

It started getting a little weird, however, when the Red Ale did a flop with no other beer near it resulting in a penalty kick. The food was pub friendly so we had a Brazilian take on a superb evening at the pub. Not to be



You gotta believe: big screen TVs featuring *fútbol* and team USA were easy to find. With a little luck, some screens could be found that had delicious Brazilian craft beers to go with them.



LEFT: Brazilian craft ready to go. MIDDLE: the starting line-up at the oceanside Pub Devassa. RIGHT: Made by the indigenous Colorado brand, Indica is an English-style IPA brewed with Brazilian sugar.

outdone, the USA completed our night by scoring the winning goal in regulation despite far more shots on goal by Ghana.

The next beer foray occurred while in Sao Paulo when the USA met Portugal in the distant House of Manaus. Surrounded by tropical jungle, Manaus makes New Orleans seem cool and dry. With ticket prices pushing the range of 50-yard line seats at the Super Bowl next to the celebrities, I was happy to skip a flight to the game and once again settle for a TV and a new beer.

This night the atmosphere was different. Several anti-FIFA protests as well as a few too many “celebrations” that became destructive brought out the authorities. These were not the type of police you would want to hang out with and share a box of donuts. Retreating behind a police cordon we went back to our hotel and were totally surprised to find a huge projection TV screen had emerged from the ceiling. We also got to break in the hotel’s craft beer menu. Unlike many other localities, in Brazil it’s not clear which beer is available. A drink menu will only list a few imported beers. We discovered smaller craft offerings need to be asked for by name and sometimes there is a “special” or “artisan” list they will provide you by request.

That night we started with Bohemia Confraria, a strong fruity Belgian ale in a white bottle. It tasted stronger than the listed 6.2 percent ABV. We then tried three other local breweries – Amazon, Baden Baden and the confusingly named (for Americans) Colorado.

The Baden Baden Bock (a World Beer Awards winner in 2013) tasted very toasty and was slightly sweet for an amber bock. The Golden was listed as a golden American-style ale, but it was fruity with a touch

of cinnamon, almost like a light but delicious apple pie. Amazon Cumaru is the brewery’s take on IPA. It uses an interesting hop and spice schedule, likely including cumaru seeds from the tree of the same name. The result is more herb and pepper than you would expect in an IPA. The finish is bitter as it should be while the aftertaste has a little cinnamon note.

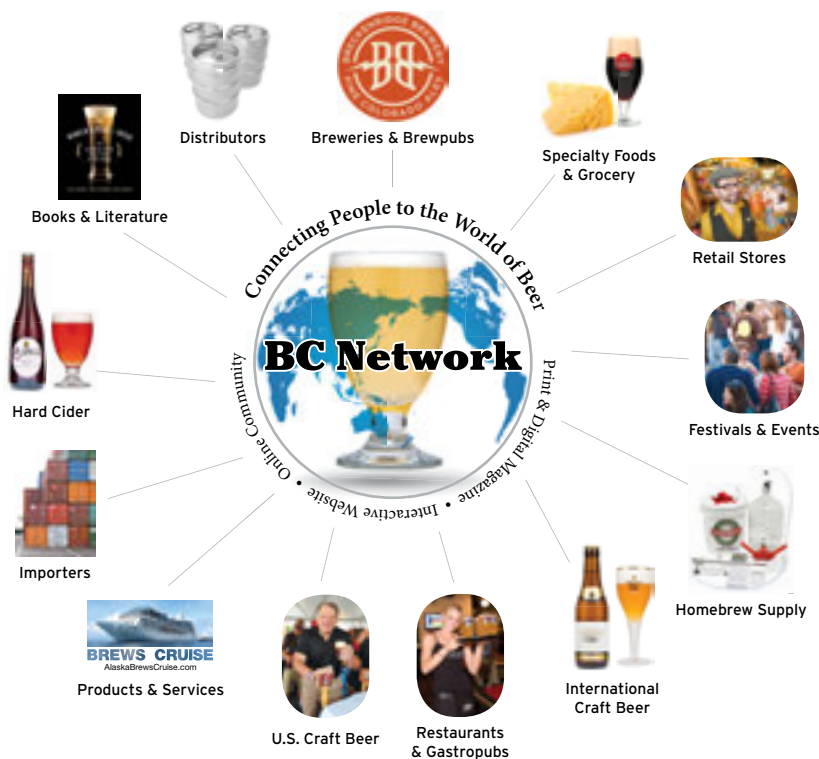
Amazon Acai is a stout with acai berries. Having tasted the berries in numerous drinks I can tell you they are extremely purple yet very mild on the palate. Contrary to every other berry your tongue and teeth retain their pre-Acai color. As I suspected, Acai poured black with a hint of purple. This drank like a dry stout and I really couldn’t perceive the berries as anything other than a body enhancer beneath the roast.

Colorado Appia is a honey wheat ale, Indica an English IPA with Brazilian sugar and Demoiselle a coffee porter. Each of the Colorado beers felt the most familiar. They were very reminiscent of small breweries in the U.S. that brew a traditional style but always add their own unique twist. The other element of familiarity with Colorado was the labels designed by brewer, author, welder (and graphic artist) Randy Mosher.

I was admiring Randy’s label for the first time when Team USA went ahead of Portugal 2-1 late in the second half. I almost knocked over my “celebration” beer when Portugal scored the equalizer with only 10 nanoseconds left in what seemed like an hour of extra time. I almost felt guilty enjoying my IPA in air conditioned comfort rather than enduring 99 minutes of 99 degrees and 99 percent humidity of a tied match in Manaus. Fan or not, a good craft beer makes World Cup soccer that much better. 🌿

Welcome!

The beer business is one of few in the world regularly referred to as a community. Since our readers consist of both beer enthusiasts and industry participants, we have created the *BC Network* to better connect this community.



In the following pages there is a wealth of information on participating companies that would like to be discovered by you.

You will also be able to engage these businesses interactively in a directory scheduled to go live on our new website in late 2014.

Additionally, our new website will feature a revolutionary online beer review platform. Here, both editorially selected and *BC Network* listed brands will be rated by our expert judges and separately by you, our readers, for the popular review. Results will be published in the magazine's Beer Review pages.

Companies participating will not only be listed in the online directory and in print. To fully connect our *BC Network* participants to our industry readers, each company listed receives copies of the magazine for business use.

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- *Breweries & Brewpubs*
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- *Homebrew Supply*
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BREWERIES & BEER



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FEATURED

Mid-Atlantic (ma), Midwest (mw), New England (ne), South (s), Southwest (sw), West (w)

**Look for beer listings by region in U.S. Craft Beer*

	BREWERY	LOCATION	PHONE No.	WEBSITE
s	5 Seasons Brewing Company	Sandy Springs, GA	(404) 255-5911	www.5seasonsbrewing.com
s	5 Seasons North	Alpharetta, GA	(770) 521-5551	www.5seasonsbrewing.com
s	5 Seasons Westside	Alpharetta, GA	(404) 875-3232	www.5seasonsbrewing.com
s	Cherry Street Brewing Cooperative	Cumming, GA	(770) 205-5512	www.cherrystreetbrewing.com
s	Eagle Creek Brewing Company	Statesboro, GA	(912) 489-2337	www.eaglecreekbrewingco.com
s	Fannin Brewing Company, Inc.	Blue Ridge, GA	(706) 258-2762	www.fanninbrewingcompany.com
s	Highland Brewing Company	Asheville, NC	(828) 299-3370	www.highlandbrewing.com
s	Hop Alley Brew Pub	Alpharetta, GA	(770) 696-2097	www.hopalleybrew.com
s	JailHouse Brewing Company	Hampton, GA	(678) 734-3202	www.jailhousebrewing.com
s	Jekyll Brewing	Alpharetta, GA	(844) 453-5955	www.jekyllbrewing.com
s	Omaha Brewing Company	Omaha, GA	(229) 838-4779 or (855) 351-2337	www.omahabrewingcompany.com
s	Reformation Brewery	Woodstock, GA	(678) 341-0828	www.reformationbrewery.com
sw	Saint Arnold Brewing Company	Houston, TX	(713) 686-9494	www.saintarnold.com
s	Terrapin Beer Company	Athens, GA	(706) 549-3377	www.terrapinbeer.com

U.S. CRAFT BEER

FEATURED

Headline Brewery • Column 1 (Brand Name) • Column 2 (Style) • Column 3 (Availability) • Column 4 (BC Rating)
 Collaboration (c), Year-Round (yr), Seasonal (s), Limited Release (lr), Special Release (sr), No Rating (n/r)

Boston Beer Company Boston, MA				Samuel Adams Old Fezziwig Ale®		Spice Beer (Ale)		s	n/r
Samuel Adams American Kriek	Belgian Fruit Lambic	yr	n/r	Samuel Adams Porch Rocker®	Fruit Beer (Helles Lager)	s	n/r		
Samuel Adams Blackberry Witbier	Fruit Beer (Witbier)	yr	n/r	Samuel Adams Rebel IPA	American IPA	yr	n/r		
Samuel Adams Blueberry Hill Lager™	Fruit Beer (Lager)	s	n/r	Samuel Adams Roggen Wolf	Rye IPA	lr	n/r		
Samuel Adams Grumpy Monk®	Pale American-Belgo Ale	yr	n/r	Samuel Adams Sam Adams Light	American Light Lager	yr	n/r		
Samuel Adams Harvest Pumpkin Ale	Pumpkin Ale	s	n/r	Samuel Adams Stony BrookRed®	Flanders Oud Red Ale	yr	n/r		
Samuel Adams Latitude 48 IPA	American IPA	yr	n/r	Samuel Adams Third Voyage	Imperial IPA	yr	n/r		
Samuel Adams Oktoberfest	Oktoberfest Märzen	s	n/r	Samuel Adams Wheat Beer	American Wheat	s	n/r		
Samuel Adams Summer Ale	Light American Wheat	s	85	Samuel Adams White Christmas	Belgian Witbier	s	n/r		
Samuel Adams Tasman Red	American IPA	yr	n/r	Samuel Adams White Lantern	Belgian Witbier	yr	n/r		
Samuel Adams Tetravis®	Belgian Quadrupel	yr	n/r	Samuel Adams Winter Lager	Spice Beer (Bock)	s	n/r		
Samuel Adams Thirteenth Hour Stout®	Belgian Dark Strong Ale	yr	n/r	Breckenridge Brewery Denver & Breckenridge, CO					
Samuel Adams Utopias®	Specialty Beer	lr	n/r	471 Small Batch IPA	Double IPA	yr	n/r		
Samuel Adams Whitewater IPA	American IPA	yr	n/r	72 Imperial	American Imperial Stout	sr	n/r		
Samuel Adams Belgian Session	Belgian Pale Ale	s	n/r	Agave Wheat	American Wheat	yr	94		
Samuel Adams Black Lager	Schwarzbier	yr	n/r	Autumn Ale	Old Ale	s	n/r		
Samuel Adams Boston Ale®	English Pale Ale	yr	n/r	Avalanche Ale	American Amber Ale	yr	n/r		
Samuel Adams BostonLager®	Vienna Lager	yr	n/r	Barleywine Batch #1	Barrel-Aged Barleywine	lr	n/r		
Samuel Adams Cherry Wheat®	Fruited Wheat Beer	yr	n/r	ESB	Specialty Beer (ESB)	sr	n/r		
Samuel Adams Cold Snap	Belgian Witbier	s	n/r	Lucky U IPA	American IPA	yr	n/r		
Samuel Adams Cream Stout	Sweet Stout	yr	n/r	Mountain Series Buddha's Hand	Belgian Witbier	lr	n/r		
Samuel Adams Dark Ale	Belgian Strong Dark Ale	yr	n/r	NVP (Nitro Vanilla Porter)	Spice Beer (Porter)	yr	n/r		
Samuel Adams Double Agent IPL®	Specialty Beer (Lager)	yr	n/r	Oatmeal Stout	Oatmeal Stout	yr	n/r		
Samuel Adams Double Bock	Doppelbock	sr	n/r	Regal Pilsner	Imperial Pilsner	sr	n/r		
Samuel Adams Escape Route®	Kölsch	s	n/r	Vanilla Porter	Spice Beer (Porter)	yr	77		
Samuel Adams Fat Jack	Imperial Pumpkin Ale	s	n/r	Well Built ESB	Barrel-Aged Specialty (ESB)	lr	n/r		
Samuel Adams Honey Queen	Braggot	sr	n/r	Eagle Creek Brewing Company Statesboro, GA					
Samuel Adams Irish Red	Irish Red Ale	yr	84	Grass Roots	Hefeweizen	yr	n/r		
Samuel Adams Maple Pecan Porter	Robust Porter	s	n/r	Lemon Lime					
Samuel Adams Merry Maker	Spice Beer (Stout)	s	n/r	Low Country	Pale Ale	yr	n/r		
Samuel Adams New World®	Belgian Tripel	yr	n/r	Puff's Magic Dragon	Dry Stout	yr	n/r		
Samuel Adams Noble Pils	Bohemian Pilsener	yr	n/r	Spot Tail	Blonde Ale	yr	n/r		
				Omaha Brewing Company Omaha, GA					
				Hannahatchee Creek IPA	American IPA	yr	n/r		
				Insta-Gator Kolsch	Kölsch	yr	n/r		
				Nada-Banana Ale	Weissbier	yr	n/r		
				Oma-Hop Session Ale	Session IPA	yr	n/r		

U.S. CRAFT BEER

FEATURED

Headline Brewery • Column 1 (Brand Name) • Column 2 (Style) • Column 3 (Availability) • Column 4 (BC Rating)
Collaboration (c), Year-Round (yr), Seasonal (s), Limited Release (lr), Special Release (sr), No Rating (n/r)

Red Brick Brewing Company

Atlanta, GA

3 Bagger	Barrel-Aged Belgian Tripel	<i>lr</i>	<i>n/r</i>
A-Town Brown Ale	American Brown Ale	<i>s</i>	<i>n/r</i>
Beard Envy	Barrel-Aged Barleywine	<i>lr</i>	<i>n/r</i>
Brother Leo	Belgian IPA	<i>lr</i>	<i>n/r</i>
Dog Days	Hefeweizen	<i>s</i>	<i>n/r</i>
Hibiscuwit	Spiced Witbier	<i>sr</i>	
Hop Circle	Session IPA	<i>s</i>	<i>n/r</i>
Hopianta	American IPA	<i>yr</i>	<i>n/r</i>
Laughing Skull	American Amber Ale	<i>yr</i>	<i>n/r</i>
Matcha Super Green Yuzu IPA	American IPA	<i>sr</i>	
Sacred Cow	Sweet Stout	<i>s</i>	<i>n/r</i>
Thick Silky	Strong Porter	<i>sr</i>	
Vanilla Gorilla	Spice Beer (Porter)	<i>lr</i>	<i>n/r</i>

INTERNATIONAL CRAFT BEER

Headline Brewery, Country & Import Co. • Column 1 (Brand Name) • Column 2 (Style) • Column 3 (Availability) • Column 4 (BC Rating)

Collaboration (c), Year-Round (yr), Seasonal (s), Limited Release (lr), Special Release (sr), No Rating (n/r)

Country Codes: Belgium (BE), Brazil (BR), Czech Republic (CZ), Germany (DE), Netherlands (NL), United Kingdom (GB), Vietnam (VN)

Antwerpse Brouw Compagnie (BE) <i>Artisanal Imports, Inc.</i>				Witte Noire	Belgian Specialty Ale	yr	n/r
Seef Bier	Belgian Specialty Ale	yr	n/r	Zoetzuur Flemish Ale	Flanders Oud Red Ale	yr	n/r
Brasserie St-Feuillien (BE) <i>Artisanal Imports, Inc.</i>				George Bateman and Son, Ltd. (GB) <i>Artisanal Imports, Inc.</i>			
Belgian Coast IPA	Pale American-Belgo	yr	n/r	Batemans Mocha	Chocolate-Flavored Beer (Strong Ale)	yr	n/r
Brune	Belgian Dubbel	yr	n/r	Batemans Rosey Nosey	Spice Beer (Ale)	s	n/r
Dry-Hopped Saison	Belgian Saison	yr	n/r	Hue Brewery (VN) <i>Artisanal Imports, Inc.</i>			
Grand Cru	Belgian Blonde	yr	n/r	Hue Beer	International Pilsener	yr	n/r
La Blanche	Belgian Witbier	yr	n/r	Meantime Brewing Company (GB) <i>Artisanal Imports, Inc.</i>			
Speciale	Belgian Dark Strong	sr	n/r	Barley Wine Ale	British Barleywine Ale	lr	n/r
Tripel	Belgian Tripel	yr	n/r	Coffee Porter	Robust Porter	yr	n/r
Brouwerij Bocker (BE) <i>Artisanal Imports, Inc.</i>				Cranberry Stout	Fruit Beer (Stout)	lr	n/r
Cuvee des Jacobins Rouge	Flanders Oud Red Ale	yr	n/r	India Pale Ale	English IPA	yr	n/r
Omer	Belgian Golden Strong Ale	yr	n/r	London Porter	Robust Porter	yr	n/r
Vanderghinste Oud Bruin	Flanders Oud Bruin	yr	n/r	Old Smoked Bock	Smoke Beer (Bock)	lr	n/r
Brouwerij Bosteels (BE) <i>Artisanal Imports, Inc.</i>				Russian Imperial Stout	Russian Imperial Stout	lr	n/r
DeuS Brut des Flandres	Belgian Golden Strong Ale	yr	n/r	Scotch Ale	Scotch Ale	lr	n/r
Pauwel Kwak	Belgian Specialty Amber	yr	n/r	Weizen Double Bock	Doppelbock	lr	n/r
Tripel Karmeliet	Belgian Tripel	yr	90	Robinsons Brewery (GB) <i>Artisanal Imports, Inc.</i>			
Brouwerij Huyghe (BE) <i>Artisanal Imports, Inc.</i>				Chocolate Tom	English Old Ale	yr	n/r
BeauJardin Framboise	Belgian Fruit Ale	yr	n/r	Ginger Tom	English Strong Ale	yr	n/r
BeauJardin Rougeberries	Belgian Fruit Ale	yr	n/r	Old Tom	English Old Ale	yr	n/r
Brouwerij Martens (BE) <i>Artisanal Imports, Inc.</i>				TROOPER	Extra Special Bitter	yr	n/r
Martens Pils	International Pilsener	yr	n/r	Sünner Brauerei (DE) <i>Artisanal Imports, Inc.</i>			
Cervarjaria Colorado (BR) <i>Artisanal Imports, Inc.</i>				Kölsch	Kölsch	yr	n/r
Colorado Berthô	Specialty Beer (Nuts)	yr	n/r	Sünner Kellerbier	Kellerbier (Kölsch)	yr	n/r
Colorado Guanabara	American Imperial Stout	yr	n/r	Trappist Brewery Koningshoeven (NL) <i>Artisanal Imports, Inc.</i>			
Colorado Vixnu	Imperial IPA	yr	n/r	La Trappe Bock	Bock	s	n/r
Cervarjaria Wäls (BR) <i>Artisanal Imports, Inc.</i>				La Trappe Dubbel	Belgian Dubbel	yr	94
Wäls Belô Ipê	Belgian Quadrupel	yr	n/r	La Trappe Isidor	Belgian Specialty Ale	yr	n/r
Wäls Belô Petroleum	Russian Imperial Stout	yr	n/r	La Trappe Jubilaris	Belgian Specialty Ale	sr	n/r
Wäls Belô São Francisco	Belgian Dubbel	yr	n/r	La Trappe Quadrupel	Belgian Quadrupel	yr	n/r
De Proef Brouwerij (BE) <i>Artisanal Imports, Inc.</i>				La Trappe Tripel	Belgian Tripel	yr	n/r
La Grande Blanche	Belgian Witbier	yr	n/r	Oak-Aged Quadrupel	Barrel-Aged Quadrupel	lr	n/r
Lozen Boer	Belgian Quadrupel	yr	n/r	Trappist Witte	Belgian Witbier	yr	n/r
Reinaert Flemish Wild	Belgian Golden Strong Ale	yr	n/r	Urthel (BE) <i>Artisanal Imports, Inc.</i>			
Saison Imperiale	Belgian Saison	yr	n/r	Hop-It	Pale American-Belgo	yr	n/r
Žatecký Pivovar (CZ) <i>Artisanal Imports, Inc.</i>				Saisonnière	Belgian Saison	yr	90
Žatec Bright Lager	Bohemian Pilsener	yr	n/r	Samaranth Quadrium	Belgian Quadrupel	yr	n/r
Žatec Dark Lager	Strong Lager	yr	n/r				

HARD CIDER

FEATURED

Collaboration (c), Year-Round (yr), Seasonal (s), Limited Release (lr), Special Release (sr)

	BRAND NAME	STYLE	BREWERY & COUNTRY	IMPORT COMPANY
<i>lr</i>	Aspall Cuvée Chevallier	English Brut Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
<i>yr</i>	Aspall Demi-Sec	English Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
<i>yr</i>	Aspall Dry	English Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
<i>yr</i>	Aspall Imperial	English Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
<i>yr</i>	Aspall Organic	English Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
<i>yr</i>	Aspall Peronelles Blush	English Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
<i>yr</i>	EZ Orchards Cidre	French Cider	EZ Orchards Cider (US)	
<i>yr</i>	Farnum Hill Dooryard	American Cider	Poverty Lane Orchards & Farnum Hill Cider (US)	
<i>yr</i>	Farnum Hill Extra Dry Cider	American Cider	Poverty Lane Orchards & Farnum Hill Cider (US)	
<i>yr</i>	McKenzie's Hard Cider	American Cider	McKenzie's Hard Cider (US)	
<i>yr</i>	Mercier Orchards	American Cider	Mercier Orchards (US)	

FESTIVALS & EVENTS



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Sierra Nevada Brewing Co.

FESTIVALS & EVENTS

FEATURED

Festival (f), Tasting (t), Dinner (d), Industry Event (ie)

EVENT	LOCATION	DATES	WEBSITE
<i>f</i> Breckenridge Oktoberfest	Breckenridge, CO	Sept. 12-14	www.gobreck.com
<i>f</i> Addison Oktoberfest	Addison, TX	Sept. 18-21	www.addisontexas.net/events/oktoberfest
<i>f</i> San Diego Festival of Beer	San Diego, CA	Sept. 19	www.sdbeerfest.org
<i>f</i> Chicago Ale Fest	Chicago, IL	Sept. 19-20	www.chicagoalefest.com
<i>f</i> Fremont Oktoberfest	Fremont, WA	Sept. 19-21	www.fremontoktoberfest.com
<i>f</i> California Beer Festival	Ventura, CA	Sept. 20	www.californiabeerfestival.com
<i>f</i> Nashville Beer Fest	Nashville, TN	Sept. 20	www.nashvillebeerfestival.com
<i>f</i> Brewgrass Festival	Asheville, NC	Sept. 20	www.brewgrassfestival.com
<i>f</i> Downtown Brew Festival	Las Vegas, NV	Sept. 20	www.downtownbrewfestival.com
<i>f</i> Oktoberfest at The Hotel	Auburn, AL	Sept. 20	www.auhcc.com/oktoberfest/
<i>f</i> Oktoberfest	Munich, Germany	Sept. 20 - Oct. 5	www.muenchen.de/veranstaltungen/oktoberfest.html
<i>f</i> Das Best Oktoberfest	National Harbor, MD	Sept. 26-27	www.dasbestoktoberfest.com
<i>f</i> Siptemberfest	Fayston, VT	Sept. 26-27	www.siptemberfest.com
<i>f</i> Hood River Hops Fest	Hood River, OR	Sept. 27	www.hoodriver.org/events-festivals/chamber-events/hops-fest
<i>f</i> Great American Beer Festival	Denver, CO	Oct. 2-4 (sold out)	www.greatamericanbeerfestival.com
<i>f</i> Fredricksburg Oktoberfest	Fredericksburg, TX	Oct. 3-5	www.oktoberfestinfbg.com
<i>f</i> Capitol City Brewing Oktoberfest	Arlington, VA	Oct. 4	www.capcitybrew.com
<i>f</i> Fresh Hop Ale Festival	Yakima, WA	Oct. 4	www.freshopalefestival.com
<i>f</i> Acadia's Oktoberfest	Acadia, ME	Oct. 11	www.acadiaoktoberfest.com
<i>f</i> Delaware Wine & Beer Festival	Dover, DE	Oct. 11	www.visitdover.com/winebeerfestival
<i>f</i> Hop Harvest Festival	Athens, GA	Oct. 11	www.terrapiinbeer.com
<i>f</i> World Beer Festival	Durham, NC	Oct. 11	www.worldbeerfestival.com
<i>f</i> The Good Beer Festival	Saisbury, MD	Oct. 11-12	www.goodbeerfestival.org
<i>f</i> Decatur Beer Festival	Decatur, GA	Oct. 18 (sold out)	www.decaturbeerfestival.org
<i>f</i> Munster Ale Fest	Munster, IN	Oct. 18	www.munsteralefest.com
<i>f</i> Where the Wild Beers Are	Minneapolis, MN	Oct. 18	www.wherethewildbeersare.com
<i>f</i> Big Brew	Houston, TX	Oct. 20-26	www.bigbrewhouston.com
<i>t</i> Taste of Atlanta	Atlanta, GA	Oct. 24-26	www.tasteofatlanta.com
<i>f</i> Detroit Fall Beer Festival	Detroit, MI	Oct. 24-25	www.mibeer.com/detroit-fall-festival
<i>f</i> Georgia Craft Beer Festival	Atlanta, GA	Oct. 25	www.georgiacraftbeerfest.com
<i>t</i> Rare & Vintage Beer Fest	Marietta, GA	Oct. 25	www.wingsinmariettaga.com
<i>f</i> Tennessee Cigar & Brew Fest	Jackson, TN	Oct. 25	www.cigarandbrewfest.com
<i>f</i> Bluffton Int'l. & Craft Beer Fest	Bluffton, SC	Nov. 1	www.blufftonbeerfest.com
<i>f</i> JCI Wisconsin Brew Bash	Appleton, WI	Nov. 1	www.jciwisconsin.org/brew-bash.html
<i>f</i> Rio de Cerveza Brew Fest	Yuma, AZ	Nov. 1	www.facebook.com/RioDeCervezaBrewFest
<i>f</i> McKenzie Cider, Craft Beer Festival	Springfield, OR	Nov. 7-8	www.mccbf.com

RESTAURANTS & RETAIL



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FEATURED

RESTAURANT	LOCATION	PHONE	WEBSITE
Breckenridge Colorado Craft	Denver, CO	(303) 297-3644	www.breckbrewcocraft.com
Chops & Hops	Watkinsville, GA	(706) 310-1101	www.chopsandhops.com
Custom Home Pubs	Matthews, NC	(704) 315-5223	www.customhomepubs.com
Empire State Pizza & Dogs	Lawrenceville, GA	(770) 972-8249	www.empire-state-pizza.com
Empire State Pizza & Growlers	Dunwoody, GA	(770) 680-5516	www.pizzawingsbeer.com
Hop Alley Brew Pub	Alpharetta, GA	(770) 696-2097	www.hopalleybrew.com
Hoof & Ale	Marietta, GA	(678) 224-8844	www.eatathoof.com
Flying Saucer (Little Rock)	Little Rock, AR	(501) 372-8032	www.beerknurd.com/stores/littlerock
Flying Saucer (Kansas City)	Kansas City, MO	(816) 221-1900	www.beerknurd.com/stores/kansascity
Flying Saucer (St. Louis)	St. Louis, MO	(314) 932-1456	www.beerknurd.com/stores/stlouis
Flying Saucer (Charlotte)	Charlotte, NC	(704) 717-8179	www.beerknurd.com/stores/charlotte
Flying Saucer (Raleigh)	Raleigh, NC	(919) 821-7469	www.beerknurd.com/stores/raleigh
Flying Saucer (Columbia)	Columbia, SC	(803) 933-9997	www.beerknurd.com/stores/columbia
Flying Saucer (Cordova)	Cordova, TN	(901) 755-5530	www.beerknurd.com/stores/cordova
Flying Saucer (Memphis)	Memphis, TN	(901) 523-8536	www.beerknurd.com/stores/memphis
Flying Saucer (Nashville)	Nashville, TN	(615) 259-3039	www.beerknurd.com/stores/nashville
Flying Saucer (Addison)	Addison, TX	(972) 991-7093	www.beerknurd.com/stores/addison
Flying Saucer (Austin)	Austin, TX	(512) 454-8200	www.beerknurd.com/stores/austin
Flying Saucer (Ft. Worth)	Ft. Worth, TX	(817) 336-7470	www.beerknurd.com/stores/fortworth
Flying Saucer (The Lake)	Garland, TX	(972) 226-0725	www.beerknurd.com/stores/thelake
Flying Saucer (Houston)	Houston, TX	(713) 228-9472	www.beerknurd.com/stores/houston
Flying Saucer (San Antonio)	San Antonio, TX	(210) 696-5080	www.beerknurd.com/stores/sanantonio
Flying Saucer (Sugar Land)	Sugar Land, TX	(281) 242-7468	www.beerknurd.com/stores/sugarland

RESTAURANTS & GASTROPUBS

RESTAURANT	LOCATION	PHONE	WEBSITE
Meddlesome Moth	Dallas, TX	(214) 628-7900	www.mothinthe.net
Meehan's Public House (Atlantic Station)	Atlanta, GA	(404) 249-7812	www.meehansatlanticstation.com
Meehan's Public House (Downtown)	Atlanta, GA	(404) 214-9821	www.meehansdowntown.com
Meehan's Public House (Sandy Springs)	Atlanta, GA	(404) 843-8058	www.meehanssandyssprings.com
Meehan's Public House (Vinings)	Atlanta, GA	(770) 433-1920	www.meehansvinings.com
Olde Blind Dog Irish Pub (Brookhaven)	Atlanta, GA	(404) 816-5739	www.oldeblinddog.com
Olde Blind Dog Irish Pub (Milton)	Milton, GA	(678) 624-1090	www.oldeblinddog.com
T.MAC (Alpharetta)	Alpharetta, GA	(770) 754-9290	www.tacomac.com
T.MAC (East Roswell)	Alpharetta, GA	(404) 801-3606	www.tacomac.com
T.MAC (Windward)	Alpharetta, GA	(770) 346-9119	www.tacomac.com
T.MAC (Georgia Dome)	Atlanta, GA	(404) 223-4636	www.tacomac.com
T.MAC (Lindbergh)	Atlanta, GA	(404) 574-5813	www.tacomac.com
T.MAC (Metropolis)	Atlanta, GA	(678) 904-7211	www.tacomac.com
T.MAC (Perimeter)	Atlanta, GA	(678) 336-1381	www.tacomac.com
T.MAC (Philips Arena)	Atlanta, GA	(404) 835-1192	www.tacomac.com
T.MAC (Prado)	Atlanta, GA	(404) 941-1503	www.tacomac.com
T.MAC (Virginia Highlands)	Atlanta, GA	(404) 873-6529	www.tacomac.com
T.MAC (Buford)	Buford, GA	(678) 730-8226	www.tacomac.com
T.MAC (Canton)	Canton, GA	(770) 479-7900	www.tacomac.com
T.MAC (South Park)	Charlotte, NC	(704) 972-0503	www.tacomac.com
T.MAC (University)	Charlotte, NC	(704) 717-7083	www.tacomac.com
T.MAC (Chattanooga)	Chattanooga, TN	(423) 267-8226	www.tacomac.com
T.MAC (Cumming)	Cumming, GA	(678) 679-1050	www.tacomac.com
T.MAC (Decatur)	Decatur, GA	(404) 378-4140	www.tacomac.com
T.MAC (Douglasville)	Douglasville, GA	(770) 942-0499	www.tacomac.com
T.MAC (Duluth)	Duluth, GA	(678) 387.3403	www.tacomac.com
T.MAC (Huntersville)	Huntersville, NC	(704) 897-1315	www.tacomac.com
T.MAC (Kennesaw)	Kennesaw, GA	(770) 874-7781	www.tacomac.com
T.MAC (Marietta)	Marietta, GA	(770) 795-1144	www.tacomac.com
T.MAC (Newnan)	Newnan, GA	(678) 854-9395	www.tacomac.com
T.MAC (Peachtree City)	Peachtree City, GA	(770) 692-0006	www.tacomac.com
T.MAC (Crabapple)	Roswell, GA	(678) 795-0080	www.tacomac.com
T.MAC (Stockbridge)	Stockbridge, GA	(770) 507-8999	www.tacomac.com
T.MAC (Johns Creek)	Suwanee, GA	(678) 679-0430	www.tacomac.com
T.MAC (Suwanee)	Suwanee, GA	(678) 730-0941	www.tacomac.com
T.MAC (Woodstock)	Woodstock, GA	(770) 517-0030	www.tacomac.com
The Ale House at Amato's	Denver, CO	(303) 433-9734	www.alehousedenver.com
The Ale House, Grand Junction	Grand Junction, CO	(970) 242-7253	www.alehousegj.com
The Brass Tap (Mesa)	Mesa, AZ, US	(480) 610-BEER	www.brasstapbeerbar.com/Mesa
The Mainline Ale House	Fort Collins, CO	(970) 449-5601	www.mainlinefoco.com
The Wing Cafe and Tap House	Marietta, GA	(770) 509-9464	www.wingsinmariettaga.com
There Brookhaven	Atlanta, GA	(404) 949-9677	www.therebrookhaven.com
Three Blind Mice	Lilburn, GA	(770) 696-4139	www.tbmrestaurant.com

SPECIALTY FOODS & GROCERY

FEATURED

STORE	LOCATION	PHONE	WEBSITE
Savi Provisions (Brookhaven)	Atlanta, GA	(404) 869-1818	www.saviprovisions.com
Savi Provisions (Buckhead)	Atlanta, GA	(404) 523-2300	www.saviprovisions.com
Savi Provisions (Inman Park)	Atlanta, GA	(404) 523-3131	www.saviprovisions.com
Stinky Brooklyn	Brooklyn, NY	(718) 522-7425	www.stinkybklyn.com
Healthy Home Market	Davidson, NC	(704) 892-6191	www.hemarket.com
Bestway Grocery	Greensboro, NC	(336) 272-4264	www.facebook.com/BestwayGrocery

RETAIL STORES

FEATURED

STORE	LOCATION	PHONE	WEBSITE
Hop City (Birmingham)	Birmingham, AL	(205) 279-2337	www.hopcitybeer.com
The Beer Growler (Alpharetta)	Alpharetta, GA	(770) 696-2542	www.thebeergrowler.net
Green's (Buford Hwy)	Atlanta, GA	(404) 872-1109	www.greensbeverages.com
Green's (Ponce De Leon)	Atlanta, GA	(404) 321-6232	www.greensbeverages.com
Hop City (Atlanta)	Atlanta, GA	(404) 350-9998	www.hopcitybeer.com
Mac's Beer & Wine	Atlanta, GA	(404) 872-4897	www.macsbeerandwine.com
The Beer Growler (Avondale)	Avondale Estates, GA	(404) 228-1463	www.thebeergrowler.net
The Beer Growler (Brookhaven)	Brookhaven, GA	(678) 705-8340	www.thebeergrowler.net
Ale Yeah! (Decatur)	Decatur, GA	(404) 371-4331	www.aleyahbeer.com
Decatur Package Store	Decatur, GA	(770) 319-8200	www.decaturpackagestore.com
Beverage World	Ft Oglethorpe, GA	(770) 319-8200	www.ourbeers.com
The Beer Growler (John's Creek)	Johns Creek, GA	(770) 676-9434	www.thebeergrowler.net
Growler Spot	Macon, GA	(478) 621-4340	www.growlerspotmacon.com
Schoolhouse Beer and Brewing	Marietta, GA	(770) 361-5247	www.schoolhousebeer.com
The Craft Beer Factory	Marietta, GA	(404) 632-3369	www.thecraftbeerfactory.com
Gremlin Growlers	Peachtree City, GA	(678) 489-4428	www.gremlingrowlers.com
Ale Yeah! (Roswell)	Roswell, GA	(770) 992-2246	www.aleyahbeer.com
The Beer Growler (Sandy Springs)	Sandy Springs, GA	(404) 565-2321	www.thebeergrowler.net
The Beer Growler (Savannah)	Savannah, GA	(912) 544-6414	www.thebeergrowler.net
The Stout Brothers	Smyrna, GA	(770) 319-8200	www.thestoutbrothers.com
The Lincoln Fill Station & Home Brew	Snellville, GA	(678) 580-1203	www.lincolfillstation.com
The Beer Growler (Suwanee)	Suwanee, GA	(678) 765-8414	www.thebeergrowler.net
Craft Beer Cellar (Belmont)	Belmont, MA	(617) 932-1885	www.craftbeercellar.com/belmont
The Four Firkins	St Louis Park, MN	(612) 889-0927	www.thefourfirkins.com
Bruisin' Ales	Asheville, NC	(828) 252-8999	www.bruisin-ales.com
Barb's Beer Emporium	Concord, NH	(603) 369-4501	www.barbsbeeremporium.com
The Bucket Trade	Chester, VA	(804) 322-3372	www.thebuckettrade.com
Blue Heron Beer, Wine and Deli	Lacross, VA	(434) 757-2222	www.blueheronbeerwine.com
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Northern Brewer is a homebrewing company. If you're reading this, you probably already know (or at least suspect) that homebrewing is a fun, engaging hobby and/or way of life. Just as many thousands of others do, Northern Brewer employees repeat the mantra "Relax, don't worry, have a homebrew" while practicing the hobby of homebrewing; but at work we strive for a totally different approach to the business of homebrewing: don't relax, don't settle, continue to improve. Join us online or at one of our three retail locations in MN and WI.

FEATURED

STORE	LOCATION	PHONE	WEBSITE
Brewmasters Warehouse	Marietta, GA	(770) 973-0072	www.brewmasterswarehouse.com
Northern Brewer (Minneapolis)	Minneapolis, MN	(651) 289-4760	www.northernbrewer.com
Northern Brewer (Minnesota)	St. Paul, MN	(651) 223-6114	www.northernbrewer.com
Northern Brewer (Milwaukee)	Milwaukee, WI	(414) 935-4099	www.northernbrewer.com
The Lincoln Fill Station & Home Brew	Snellville, GA	(678) 580-1203	www.lincolfillstation.com

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FEATURED

COMPANY	DESCRIPTION	PHONE	WEBSITE
Atlanta Beer Tours	We offer unique, custom tours of the best craft beer spots in town.	(770) 402-9916	www.atlantabeertours.com
Atlanta Brews Cruise	Atlanta Brews Cruise, the ORIGINAL and only continuously scheduled Atlanta Brewery Tour company.	(404) 384-6006	www.atlantabrewscruise.com
Beer Street Journal	A national, daily website bringing you The Best in Beer.		www.beerstreetjournal.com
Brew Paw Beer Gear	Unique Beer Clothing & Accessories	(716) 485-3438	www.shop.brewpaw.com
Custom Home Pubs	Residential & Commercial Draft Systems	(704) 315-5223	www.customhomepubs.com
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saint obnoxious™	Beer T-shirts for Guys & Gals, Beer Mugs, Baseball Caps & Thongs	(717) 232-9020	www.saintobnoxious.com
SYNEK™ Draft System	SYNEK™ gives you access to any beer ever made, freshly tapped on your counter.		www.synekssystem.com
The Beer Connoisseur® Apparel	Logo'd Clothing for Beer Connoisseurs!	(404) 981-8342	www.beerconnoisseur.com/catalog
The Beer Sommelier, LLC	Craft beer consulting services, creator, Beer AID digestive supplement for beer drinkers.		www.thebeerexpert.com
The Brew Blazes	Saving the world 12oz at a time.	(678) 777-3415	www.thebrewblazes.com
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United is the largest beverage alcohol wholesaler in both Georgia and Alabama. The fourth generation of the Hertz family is involved in a leadership role, making United one of the 2-3 percent of family businesses that are able to successfully transition beyond the third generation. The Hertz family remains focused on growth, leveraging its most distinct market advantages in order to maintain its upward momentum. Its talented and innovative team of sales representatives and brand builders has the unique ability to recognize synergies between all three categories of alcohol, making it possible for United to grow its product portfolio and business successfully in Georgia and beyond.

United's history provides a solid foundation for its craft beverage portfolio and local philanthropic initiatives.

FEATURED

DISTRIBUTOR	LOCATION	PHONE	WEBSITE
Turner Beverage Company	Huntsville, AL	(256) 852-2183	www.turnerbeverage.com
Leon Farmer and Company	Athens, GA	(706) 353-1166	www.leonfarmer.com
Leon Farmer and Company	Gainesville, GA	(770) 534-1200	www.leonfarmer.com
Sentman Distributors, Inc.	Elkton, MD	(800) 492-1135	www.facebook.com/pages/sentman-distributors-inc
Coastal Beverage Company	Elizabeth City, NC	(252) 338-3690	www.coastal-bev.com
Coastal Beverage Company	Farmville, NC	(252) 753-3332	www.coastal-bev.com
Coastal Beverage Company	Pollocksville, NC	(252) 288-3475	www.coastal-bev.com
Coastal Beverage Company	Wilmington, NC	(910) 799-3011	www.coastal-bev.com
Carter Distributing Company	Chattanooga, TN	(423) 266-0056	www.carterdist.com

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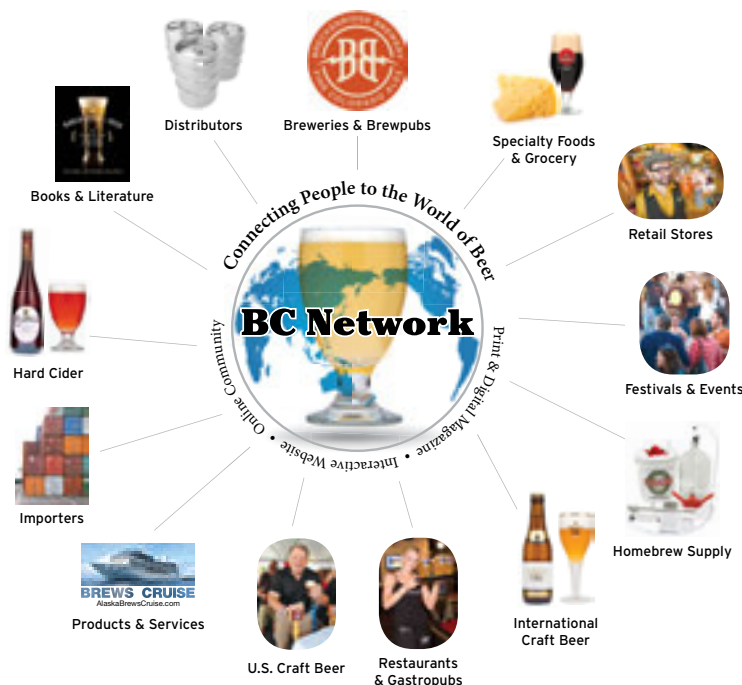
Artisanal Imports is an importer of specialty beers from England, Germany, Belgium and beyond. Our portfolio of fine ales and lagers is broad and represents a wide range of beer styles, but it is not our mission to collect every small brewery across Europe. We believe in working in full partnership with our breweries and are careful to select beers that are high quality, interesting and that do not overlap.

Portfolio

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& Farnum Hill Cider
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Sünner Brauerei
Trappist Brewery Koningshoeven
Urthel
Zatecky Pivovar

BC NETWORK MEMBER INDEX



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- | | | |
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| 5 Seasons North | Empire State Pizza & Growlers | Reformation Brewery |
| 5 Seasons Westside | Fannin Brewing Company, Inc. | St. Arnold Brewing Co. |
| Ale Yeah! | Flying Saucer | saint obnoxious™ |
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| Austin Homebrew Supply | Healthy Home Market | Smyrna Beer Market |
| Barb's Beer Emporium | Highland Brewing Co. | Stinky Brooklyn |
| Beer Street Journal | Historic Casanova Liquor Store | SYNEK |
| Bestway Grocery | & The Nova Wine Bar | T.MAC |
| Beverage World | Hoof & Ale | Terrapin Beer Co. |
| Blue Heron Beer, Wine and Deli | Hop Alley Brew Pub | The Beer Growler |
| Boston Beer Company | Hop City | The Beer Sommelier, LLC |
| Breckenridge Brewery | JailHouse Brewing Company | The Brass Tap (Mesa) |
| Brew Depot | Jekyll Brewing | The Brew Blazes |
| Brew Paw Beer Gear | Leon Farmer and Company | The Bucket Trade |
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The beer business is one of few in the world regularly referred to as a community. Since our readers consist of both beer enthusiasts and industry participants, we have created the *BC Network* to better connect this community within the magazine.

*Coming Late 2014. Engage the *BC Network* interactively through our new online business directory at www.BeerConnoisseur/Network



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