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WINTER BEERS ~ HOLIDAY SWEETS

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Holiday/Winter 2014 | Issue 17

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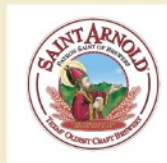
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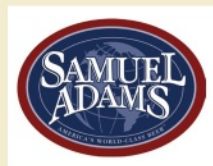
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The Beer Connoisseur

Issue 17, Holiday/Winter 2014

The Beer Connoisseur® is owned and operated by On Tap Publishing, LLC.

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Digital Media Graphix - www.dmgx.com
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Quad/Graphics | www.qg.com

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Managed by Curtis Circulation

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THE BEER CONNOISSEUR® Issue 17, Holiday/Winter 2014
(ISSN 2151-4356) is published quarterly for \$21.00 per
year by On Tap Publishing, LLC, 5505 Roswell Road,
Suite 350, Atlanta, Ga. 30342. Periodicals Postage Paid in
Atlanta and at additional mailing offices. POSTMASTER:
Send address changes to *THE BEER CONNOISSEUR*®
P.O. Box 2194, Williamsport, PA 17703.

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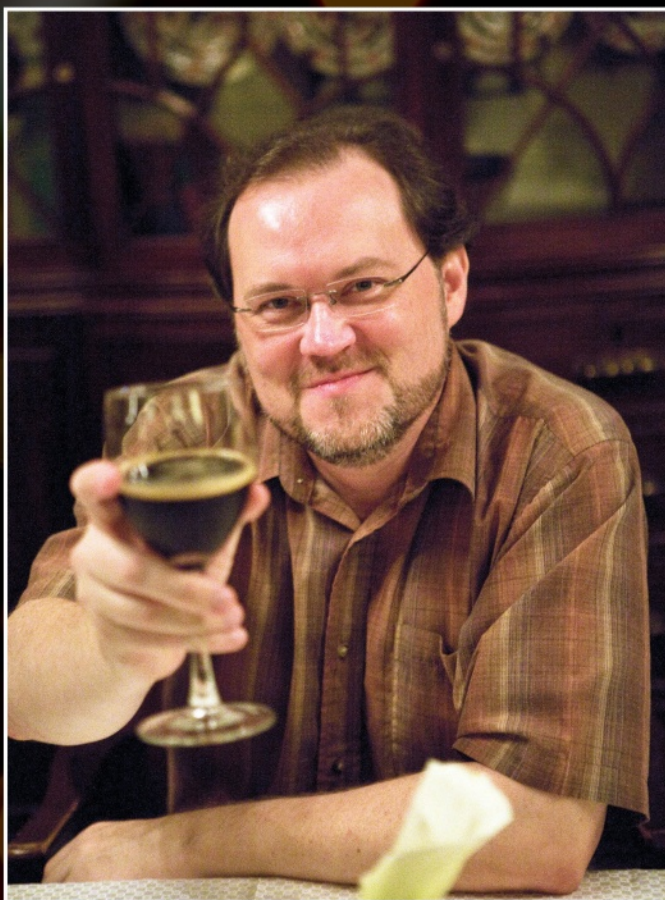


Arriving From Brewers in the Winter Season

BREWER	BEER	NOTES	SCORE
WINTER WARMERS (7% ABV AND UP)			
Anchor Brewing Company	Old Foghorn	One of the first American-style barleywines.	88 / Issue 5
Ballast Point Brewing Company	San Salvador Winter Black Lager	Made with local ingredients. Draft Only.	
Bear Republic Brewing Company	Old Saint Chango	Mexican chocolate and banana-rama goodness.	
Brasserie d'Achouffe	N'Ice	Nice with salmon or lamb.	
Brooklyn Brewery	Black Chocolate Stout	Serve in a snifter with dessert – or as dessert!	88 / Issue 1
Flying Dog Brewery	Kujo	The label barks like a Ralph Steadman classic.	
Founders Brewing	Dark Penance	100 IBUs balanced by Midnight Wheat malt.	
Great Lakes Brewing	Blackout Stout	Heavy, complex – pairs with caviar and red meats.	
Lost Coast Brewery	Winterbraun	Chocolatey malt with spicy Czech Saaz hops.	
Matt Brewing Company	Saranac Chocolate Orange Porter	Pours jet black with a blood orange tang.	
Sixpoint Brewery	Global Warmer	"There's no denying the beer climate is changing."	
Southern Tier Brewing Company	Old Man Winter	Strong and earthy like the man himself.	
WINTER SEASONALS			
Alaskan Brewing Company	2014 Smoked Porter	Smoke helps preserve flavor, allows it to evolve.	96 / Issue 5
Boston Beer Company	Holiday Porter	Five malt varieties give this one a coffee character.	
Deschutes Brewery	Jubelale	26th iteration of Deschutes' first seasonal.	
Dogfish Head Brewery	Piercing Pils	A perry and pilsner hybrid.	
Gordon Biersch	Winterbock	Recipe from beer used for fasting by Bavarian monks of old.	
Harpoon Brewery	Grateful Harvest Ale	Cranberry ale, \$1 per six-pack goes to food bank.	
Karl Strauss Brewing Company	Fullsuit Belgian Brown Ale	Toasted malt and nut underpinned by vanilla.	
Saint Arnold Brewing Company	Winter Stout	Like a chocolate milkshake, but with beer.	
Shipyard Brewing Company	Prelude Special Ale	Rich, nutty and English, the Michael Caine of beers.	
Sierra Nevada Brewing Company	Celebration Ale	Made from first hop harvest of the year.	
Steven's Point Brewery	Point St. Benedict's Winter Ale	Named for St. Benedict, teacher of humility.	
Stone Brewing Company	Enjoy After 10.31.15 Brett IPA	For those who enjoy the wait.	
Summit Brewing Company	Winter Ale	Goes well with smoked cheese.	
Uinta Brewing Company	Yardsale Winter Lager	Undercurrents of honey and caramel with vanilla.	
Victory Brewing Company	Winter Cheers Wheat Ale	Spicy hints of banana, clove, and citrus.	
Widmer Brothers Brewing Company	Winternacht	The Ghost of Altbiers Past.	
HOLIDAY ALES			
Breckenridge Brewery	Christmas Ale	A balanced holiday ale, registering 7.4% ABV.	
Brouwerij Corsendonk	Christmas Ale	Subtle smoke, sweet malt balance with gentle spice.	
Brouwerij St. Bernardus	Christmas Ale	A crisp and fruity quad.	
Hoppin' Frog Brewery	Frosted Frog	Notes of gingerbread and cinnamon leap out.	
Shmaltz Brewing Company	Hanukkah, Chanukah	Pass the beer (8 malts, 8 hops).	



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From the Editor

While in Denver for the Great American Beer Festival, one item mentioned at the media luncheon by the hosting Brewers Association caught my attention. There was a reminder that the BA issued a best practices statement in September on date lot coding.

It seems to me fresh beer is one of the keys to the success of craft brewers' bold commitment to creative and unique flavors. It's also an important component in the recent debate about the rapid increase in the number of new independent breweries, which includes hand-wringing in some quarters about how many is too many?

In this issue, our story about nano and microbrewers along Colorado's Front Range includes an important perspective. Until we all live within easy distance from fresh-brewed beer, says Strange Craft Beer Company's Tim Myers, the American market can accommodate more brewers and taps.

In this light, we applaud the BA for issuing a call for universal adoption of "Best by" type of information on packaged beer. If craft brewers want to continue to grow, fresh packaged beer is crucial when it comes to pours out of bottles and cans as well as from all the new tap rooms, brewpubs, growler shops and beer bars.

Freshness was a key element during the upheaval of the mid-1990s when the "born on date" advertising by August Busch IV and the Budweiser brand was launched. Why shouldn't craft brewers take a page from the success of that campaign and insure that distributors and consumers know their craft beer is fresh?

What goes on in the world of major brewers often has an effect on the entire beer market. That's why in addition to reporting on nanos and micros in Colorado we sat down with Pete Coors just prior to the doors opening for the



At the LongShot awards for homebrewers during the GABF with host Jim Koch of the Boston Beer Company (middle) and *The Beer Connoisseur* publisher Lynn Davis (right).

GABF. We wanted to know what one of the chief architects behind MolsonCoors and MillerCoors thinks about his brands as well as his perspective on what's happening in craft.

As Coors observes, the beer market is not likely to expand, meaning all brewers must find new paths forward for growth, which now includes some interesting experimental small batch brews coming out of Golden, Colorado, the home of Coors Brewing Company.

The major brewers may make beers with low flavor profiles, but they are clean, crisp and predictably fresh. The BA and its craft segment propose to have 20 percent of the U.S. beer market by 2020. If so, craft will have to be hitting all the key components, including packaged beer always delivered as fresh as the beer from the major brewers.

It will be interesting to see how this struggle for market share develops. As our Holiday/Winter Issue attests, from nanos and micros to the largest of brewing operations, we are following all aspects of the industry to bring our readers the ongoing story of beer. 🍺

Jonathan Ingram

Contributors



Top Row From Left

SHERRY DRYJA

(Page 44) Sherry is a life-long traveler and taster of life. At home in Arizona, she teaches baking classes, develops online workshops and writes about food for KitchenDilettante.com. While traveling extensively throughout North America and the world, she also writes for JetPlanesAndCoffee.com, a travel and food blog.

JOHN FOYSTON

(Page 20) John has been writing about Oregon's beer culture for 20 years in a weekly beer column for The Oregonian 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.

EMILY HUTTO

(Page 60) Craft beer storyteller, saké specialist and friend to many a fermentation scientist, Emily is a Colorado-based journalist who has spent many of her days picking the brains of the country's best brewers. She's the author of Colorado's Top Brewers and a regular writer and editor for national beer publications.

Bottom Row From Left

MARTY JONES

(Page 76) An acclaimed beer journalist, evangelist and "Brewbadour," Marty Jones is one of Colorado's most ardent promoters of craft beer and its culture. His latest project, The Brew Night Show, allows Jones to weave his winking beer-minded passions into a fun new waste of his time. Hear his music at www.martyjones.net.

OWEN OGLETREE

(Pages 16, 32) The founder of the popular Classic City Brew Fest held in Athens, Georgia each spring, Owen runs Brewtopia.info and writes for the bi-monthly Southern Brew News. Owen has also served as a beer judge at the Great American Beer Festival and the Great British Beer Festival.

BOB TOWNSEND

(Page 32, 68) Bob writes about food and beer regularly for The Atlanta-Journal Constitution and is the editor of the bimonthly Southern Brew News. He serves as a member of the LongShot awards selection panel.

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THE FOUNDERS OF FOUNDERS

by Phil Farrell



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RUNNING, THEN DRINKING

How to finish a long distance event.



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THE SECRETS OF NITRO BEER

An in-depth look behind the bubbles.

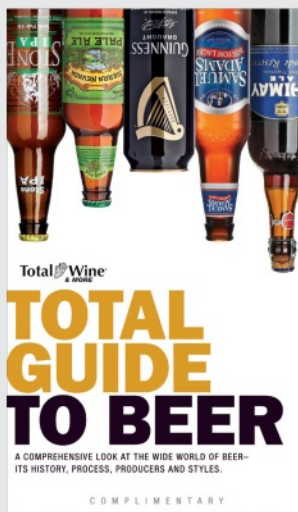


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TOTAL WINE'S BEER GUY

Rob Hill brings the brew.



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Correspondence



Good Beer vs. Other Beer

I'm digging the redesign but just wanted to add some constructive criticism. In the reviews section can you include some sub par beers? I know that criticism tends to be played down in the microbrewery industry (which tends to be extremely friendly), but a small blurb on beers to avoid would be great. Saving me the purchase of a bad six pack or a pint at a bar, would make my subscription more than pay for itself.

Thanks. Keep up the good work.

- BRENDAN NAGLE
(via e-mail)

Editor's note: We try to locate the best beer we can find in a wide variety of styles, then turn it over to our expert reviewers and let the chips fall where they may after a blind tasting. In addition to a score, we have extensive descriptions, which should help readers understand not only style considerations but also if they may want to purchase the beer. We have encountered beers that we expected to do well that scored very poorly - and ran the review in the best interest of our readers, distributors and the brewers.

Congratulations

Just wanted to let you and *The Beer Connoisseur* readers know our wedding at Monday Night Brewing turned out wonderfully. It was everything that a craft beer lover could ask for in a wedding: perfect place, perfect beer, perfect band, perfect food. Me and my hubby Matt couldn't be happier.

- MELISSA KNOWLES
Atlanta (via e-mail)

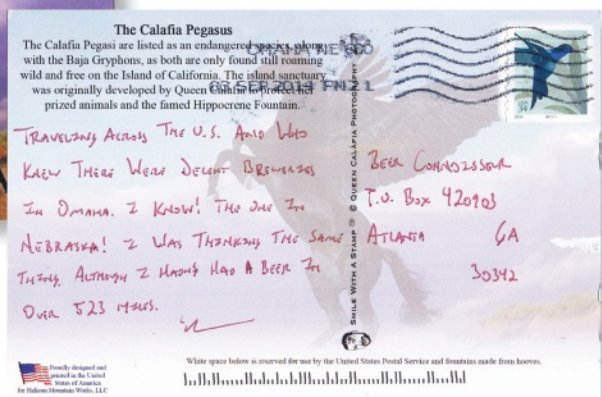


PHOTO BY CHRISTEN BARNES

Postcard Department



Editor's note: Who knew a Calafia Pegasus could send selfie postcards - from Omaha? (Thanks to Mark Olinger via USPS)





NEWS

STONE LANDS IN VIRGINIA

Stone Brewing Company has reached agreement with the city of Richmond and the state of Virginia to build a second U.S. brewery, restaurant, garden and retail store near the James River. The country's 10th largest craft brewer will spend \$74 million on the project, including \$31 million financed by Richmond under a leasing agreement. With 290 jobs at stake, the cities of nearby Norfolk and Columbus, Ohio also competed as finalists for the project.

The mid-October announcement came just as Green Flash Brewing Company, one of Stone's San Diego neighbors, was breaking ground on its East Coast brewery in Virginia Beach.

Stone's 200,000 square-foot brewery and distribution facility is scheduled to be operational by late 2015 or early 2016. Stone Brewing World Bistro & Gardens, a restaurant featuring locally sourced organic food, is expected to open one or two years later.

Stone officials received over 200 proposals and visited 40 sites before choosing Richmond. Stone President Steve Wagner cited Richmond's "vibrant energy and impressive craft culture" when discussing the company's choice of locations. A formal agreement is expected to follow that includes specific terms.

Virginia Governor Terry McAuliffe approved a \$5 million grant from the Governor's Opportunity Fund for the Stone brewery, and it will also be eligible for up to \$250,000 from the Governor's Agriculture and Forestry Industries Development Fund, depending on the amount of locally grown product used.



Record Entry at GABF

This year's Great American Beer Festival, the largest national beer competition in the U.S., received a record number of entries. A total of **5,507 entries were received from 1,309 American breweries** by the Brewers Association, the organizer of the event held at the Colorado Convention Center in Denver. An international panel of 222 judges selected the top three beers in 90 different styles.

There were 234 breweries that took home medals. In addition, the GABF annually names category winners for breweries in addition to individual medals for beers. The over-all winners are the breweries scoring the most medals in their respective brewery categories.

Beachwood BBQ & Brewing of Long Beach, California won recognition as the Large Brewpub of the Year. In the Mid-Size Brewpub competition, Brasserie Saint James of Reno, Nevada won top honors. The Bastone Brewery of Royal Oak, Michigan won the Small Brewpub Brewer of the Year award.

AC Golden of Golden, Colorado, part of the MillerCoors brewing operations, won the Large Brewing Company award. Devils Backbone Brewing Company of Roseland, Virginia earned the Mid-Size Brewing Company category. Marble Brewing of Santa Fe, New Mexico was named the winner in Small Brewing Company. And, Draught Works of Missoula, Montana won the Very Small Brewing Company honors.

When in doubt, go long.

Austin Beerworks is helping to keep the peace with its **99-pack**. Comprised of the Peacemaker Extra Pale Ale, the specially-prepared packaging was available in select Austin stores for **\$99**.



WATER, WATER NOT EVERYWHERE

Three years of drought in California have diminished water supplies, causing concern for craft brewers, according to a story in the Los Angeles Times.

“We are at the maximum growth threshold here in California because of water,” said Leon Sharyon, chief financial officer for Lagunitas, which uses almost 2 million gallons of river water a year at its Petaluma facility.

As a result, some expanding companies are looking elsewhere for more reliable water sources. “Our next plant will probably be out of state and next to a stable water supply,” said Sharyon.

The dearth of water means regulations are looming, which could mean extra spending for conservation measures. The expense would likely be passed on to consumers in order to keep the breweries open.

Another concern is that changes in water supply will affect the taste of the beers themselves. Many companies, including Lagunitas and Bear Republic Brewing Company get their water from the Russian River, which imparts a distinct quality when used for brewing.

“Our river’s mineral content creates really excellent beer, and we are afraid of losing that,” said Bear Republic brewer Peter Kruger.

Many breweries have enacted conservation methods including changing nozzle sizes of equipment, recycling water, and decreasing bottle washes. Lagunitas decreased water usage by 10 percent in the past two years.

Craft brewers have led the movement toward more environmentally efficient systems and major brewers are doing likewise. Anheuser-Busch has reduced companywide usage by 32 percent since 2011 and MillerCoors decreased usage companywide by 9.2 percent since 2012. “We took water for granted before this,” Kruger said, “and we have learned a valuable lesson.”

Portable Breathalyzer To Hit Market

DrinkMate is a small, plug-in breathalyzer designed for Android devices. The product connects via USB, interfacing with an app designed to display Blood Alcohol Content and additional information tailored to the user. To operate DrinkMate, users hold the device close to their lips and blow through an air inlet for about four seconds before receiving a blood alcohol reading accurate within approximately 0.01 percent.

The concept was created by electrochemical engineer Shaun Masavage of Arlington, Virginia, who turned to Kickstarter for funding. The campaign went viral, and over a one-month period the project received just under \$100,000 – more than doubling its fundraising goal.

The difference between DrinkMate and many other breathalyzers is the ability to share it. The lack of a mouthpiece means different people can re-use DrinkMate, about the size of a double-A battery, in succession.



Founders Expansion Underway

Founders Brewing Company broke ground in late October on an expansion that will give the Michigan brewer enough future capacity to produce 900,000 barrels annually.

The expansion will take place in two phases. The first phase will add approximately 37,000 square feet of space for new production equipment, including a 300-barrel brew house, new fermentation tanks, and additional

offices. Phase two will include 20,000 square feet of space for fermenting and packaging equipment.

“Because of increasing demand from the growing beer enthusiast community, we aren’t able to fill orders right now,” said Mike Stevens, co-founder and CEO of Founders. “The focus of this expansion is to increase the capacity of our production facility.”

After both phases are complete, Founders can expand incrementally

through the addition of more fermenting tanks and updated packaging equipment. The brewer expects to have shipped 200,000 barrels by the end of 2014 and to increase that amount to 300,000 in 2015.

The brewery anticipates adding 72 jobs over three years, which will range from managerial and operational positions to sales. Founders currently ranks 26th on the Brewers Association’s Top 50 list of craft breweries.

Style Studies

by Owen Ogletree

When it comes to styles, beer is very democratic. New types of beers that are pouring in significant volume from taps, bottles or cans and into beer glasses soon have company in the form of more brewers making similar styles.

Hence trends and styles evolve into recognized categories.

In this issue, we highlight two relatively new emerging styles that American beer drinkers have embraced often enough to make them mainstays.

Specialty IPA and American Strong Dark Ale may be new styles, but the names of many of the beers that exemplify them are probably quite familiar. Owen provides the details.

Cheers!

SPECIALTY IPA

Known for their unbridled creativity and ability to start beer trends, American craft brewers have spawned a myriad of American IPA variations in recent years, giving rise to a whole new class of Specialty IPAs.

The recently revised style guidelines of the Beer Judge Certification Program to be introduced in 2015 are specific about the new IPAs. "The term 'IPA' is not meant to be spelled out as 'India Pale Ale' when used with Specialty IPAs. None of these beers ever historically went to India, and many aren't pale."

Like an American IPA, Specialty IPAs rank as quite hoppy and bitter, showcasing mostly resiny, piney, citrusy American-style hop profiles. These are moderately strong American pale ales with bold hop character, balancing malt and a somewhat dry aftertaste.

Modifications in terms of malt variety, flavorings, adjuncts, color or yeast character are the hallmarks of Specialty IPAs.

Black IPAs appear dark brown to black with a hop-forward aroma followed by notes of neutral fruity esters and some dark malt tones of cocoa, brown toast and coffee beans. Dark malt character should lack intense burnt or roasted malt flavors that might clash with the hop backbone of the beer. Sometimes known as "Cascadian Dark Ale" in the Pacific Northwest, dry-hopped versions may be pleasantly resiny.

The hue of a Brown IPA ranges from ruddy brown to deep brown, with aroma notes of New World hops. The medium-light to moderate mouthfeel offers a smooth, malty texture with flavors of crystal malts, treacle and undertones of dark fruit. Stronger in ABV and hoppier

‘The term IPA is not meant to be spelled out as India Pale Ale when used with Specialty IPAs. None of these beers ever historically went to India, and many aren’t pale.’

than typical American Brown Ales, Brown IPAs maintain the hoppy drinkability and somewhat dry finish of an American IPA. The similar specialty style of Red IPA offers a light reddish-amber to dark reddish-copper color, and classic examples resemble a powerful, hoppier version of an American Amber Ale.

White IPAs boast the citrusy, fruity, coriander-like, spicy personality of a Belgian witbier, backed by an American IPA malt backbone and hop profile. These hybrid ales usually exhibit

a lighter color and a bit less mouthfeel than a typical IPA. The related style of Belgian IPA comes across as an American IPA fermented with Belgian yeast strains that produce a characteristic fruit and spice nose and palate – as if an IPA and a Belgian tripel had created a love child.

Rye IPAs may be gold to amber in appearance with a touch of pleasant, lingering rye spiciness coming through in aroma and flavor. Rye malt may make up 10 to 20 percent of the malt bill and adds noticeable depth and complexity.

AMERICAN STRONG ALE

Back in the mid-1990s, in a land known as San Diego, the pioneering craft brewers at Stone Brewing Company made a mistake. They produced a test batch of pale ale with a huge overload of intended ingredients. Instead of dumping the blunder, the guys pitched some yeast, gave the behemoth brew time to ferment and condition, and then popped a few bottles. After the first sip, their initial thought: “We are not worthy.” The wildly popular Stone Arrogant Bastard strong ale was born. Possibly an apocryphal tale, yes, but the beer is credited by most as the first high-gravity amber/red ale in the country.

The new BJCP style revisions place this type of beer in the category of American Strong Ale – a flavorful brew packed with rich flavors of malt and hops, finished by an impressive level

of bitterness. In this wide-ranging style, expect malt and hop backbones that are harmonious, yet heavier than regular American-style pale and amber ales. American Strong Ales should be a bit more malt-centered than a hoppy IPA, yet not as strong and rich as an American barleywine.

Lovers of modern craft beer will likely be drawn to an American Strong Ale’s appealing color range of moderate amber to almost brown. When held to the light, these rich beers throw a vibrant red hue and should exhibit impressive clarity.

Pour an American Strong Ale into an oversized glass and swirl the beer to release striking, hoppy aromas that may include grapefruit, citrus, pine needles, kiwi, honeydew and cherries wafting over a canvas

*Expect malt and hop backbones that are harmonious...
American Strong Ales should be a bit more malt-centered
than a hoppy IPA, yet not as strong and rich as an
American Barleywine.*

of dark crystal malt and caramel malt. Some versions also produce whiffs of toast, light roasted grain and cocoa.

Caramel malts highlight the impact on the tongue, with sweet notes of dark fruit, subtle esters and toffee being balanced by American hop varieties that produce substantial hop bitterness and moderate to high hop flavor. Any dark malt character should never produce burnt astringency on the palate. Expect an aftertaste that blends alcohol notes, bitterness and malt sweetness into a congruent conclusion that avoids coming across as cloying

or overly sweet. Look for a medium to full body and a warming sensation from elevated alcohol levels.

A brawny style of beer such as this calls for robust side dishes. Choose menu items with sweet, rich, caramelized flavors such as roast duck; fried pork chops; saucy, cheesy Mexican dishes; barbecued brisket; pizza with thick cheese and Italian sausage; beef stew; and rich pasta with marinara. Also a perfect complement to some desserts, try pairing an American Strong Ale with chocolate, bread pudding, almond meringues or tiramisu. 🍷



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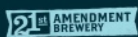
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PHOTOS COURTESY/DESCHUTES BREWERY

DESCHUTES RISING

A Restaurant Guy Who Gets the Beer Right

by John Foyston

Gary Fish is not one of those pioneer Oregon brewers who wore a welder's mask as easily as brewer's rubber boots and built his own brewery like the Widmer brothers.

Instead, Fish was a self-proclaimed restaurant guy when he started Deschutes Brewery as a brewpub in Bend, Oregon in 1988 at the age of 31. And he remains a restaurant guy at 57, albeit one with a lot more experience and a few scars incurred from guiding a small brewpub in a depressed lumber town to become Oregon's largest brewer and the sixth largest craft brewer in the country. Deschutes Brewery sold 713 barrels of beer in its first year – a volume that far exceeded his idea of selling a few barrels of excess capacity to a couple of nearby Central Oregon resorts – and sold more than 285,000 barrels of beer last year in 26 states.

As one of Oregon's leading businessmen, Fish has won a lot of honors over the years. He's a founder, past president and current board member of the Oregon Brewers Guild, and is now chairman of the board of the Brewers Association, the national craft brewing trade group. Fish is active in Bend business groups, was past president of Rotary and the Chamber of Commerce, and has several civic and trade awards on his mantel, including Ernst & Young's Pacific Northwest Entrepreneur of the Year for 2013. And like employee-owned Full Sail Brewing, which opened the same year in Hood River, Deschutes is perennially named one of the best workplaces in the state.

But despite the accolades, Fish remains a restaurant guy at heart. "I'm an old school manager," said Fish in a recent interview at the Deschutes Portland pub in the Pearl District, a beautiful, woody space that embodies his ideas about local art, brewing, food and the ideal pub experience. "I'm the first one here in the morning and the last to leave at night. I may not be the smartest guy in the room, but I can work as hard as any."

Fish neglects to mention some of his other attributes in that brief evaluation: loyalty to his people, a genuine feel for the market and abiding respect for his customers and for the beer. But hard work has certainly been a big part of the Deschutes success, and remains

so. "It's interesting to look at the numbers," he said of the brewery's national ranking, "but then you toss the score card away and get back to work."

The score card shows that Deschutes is on target to brew 320,000 to 340,000 barrels this year. "We're growing at a comfortable pace, but we may ratchet back a bit," he said. "We'll open Michigan later this year and that's it for a while, except for the Zarabanda Saison we're making for Jose Andreas' restaurant in Washington D.C."

Current capacity for Deschutes, located alongside the Deschutes River, is about 420,000 barrels a year. They've been brewing around the clock six days a week during the summer and are looking to staff the brewery 24/7. They're expanding the packaging line and will soon add cellaring capacity. "Then we need to add to the existing brewery or add another brewhouse," Fish said. "Things will ease, but you never get rid of the pressure, you just shift it around."

What may help ease the pressure is building a second Deschutes brewery closer to East Coast customers. "I've been pretty open about the fact that we need another brewery," said Fish. "As we continue to expand eastward, it no longer makes sense to brew beer in Bend and truck it across the country."

Growing physical capacity is just part of the equation, however: Fish is well aware that in the volatile craft beer market, being big is not an unmixed blessing. "The consumer is in full-out exploration mode, and brand loyalty in the classic sense is not an issue," he said. "The consumer is interested in pursuing new experiences and we need to keep building on the artistic side of brewing, on blending barrel-aged beers, on sour beers, on constructing flavors."

There's no better example than the glasses of Cultivateur saison that we sampled at the pub. It's the latest in the Deschutes Pub Reserve Series: a beautiful, tart saison, redolent of peaches, apricots and spices; notes



Above: "Pubs," says Fish, "are where we go to reclaim our humanity."

Left: Chainsaw sculptures of Pacific Northwest wildlife are a highlight of the pub in Portland.

Bend was a depressed lumber town of about 12,000 people and one sawmill when the Deschutes Brewing Public House first opened – well before the brewery was built on the river (left). Brewers' Day at the Bend pub (middle). The Portland pub gave Deschutes a total of 40 taps (right).



produced during fermentation, not from additions of fruit, because Cultivateur is a prime example of Deschutes' painstaking approach to brewing.

It's a blend of four batches of three beers brewed at the Bend and Portland pubs and aged for as long as 13 months in oak pinot barrels with *brettanomyces* and *lactobacillus*. For a big brewery to expend that kind of time and effort aging and blending a beer is impressive, but Cultivateur is just one of 20 barrel-aged beers that Deschutes Brewery will release this year.

They range in scope and frequency from the annual and eagerly awaited release of the Abyss and the Dissident, to series such as the Pub Reserve beers. Even more esoteric are the one-time only beers such as Conflux Collage, an aptly named interweaving of two Deschutes barrel-aged beers blended with two beers from Portland's Hair of The Dog Brewing Company – Fred and Adam.

"We currently have about 3,000 working

casks," says assistant brewmaster Ryan Schmiede, "and about 15,000 square feet devoted to the barrel aging program."

That's what Gary Fish means when he talks about constructing flavors and why he defers to his staff of 30 or so brewers: "I can brew, I've been to brewing school," he said, "but brewing is not the best use of my time because I'm not like our brewers – those guys can really make the equipment sing."

He has strong feelings about where such sublime beers should be enjoyed, too: "Beers like this should be shared among friends," Fish said. "I cringe when someone posts that they're drinking a bottle of The Abyss by themselves. Our core value is to build a healthier society and the pubs are a big part of that because they're a place to socialize, to talk face-to-face – people don't do that anymore except in a pub: young people, old people, white collar or blue – they're all talking with one another. That scene doesn't play out

in a wine bar or a cocktail bar. The pub is a unique institution, it's where we go to reclaim our humanity."

They're also a valuable tool for Deschutes and its brewers: "Between the Portland pub



and Bend we have 40 different taps," he said. "We convene two very large focus groups every day at 11 a.m."

Both Deschutes pubs are consecrated to good beer as a basis for human interaction, and each reflects the company's support of local artists – the wrought iron hop vines in the Bend pub and the massive reclaimed timbers with their chainsawn sculptures of Northwest wildlife that decorate the Portland pub.

Neither Oregon nor Bend were on the list when Fish looked to start a brewpub in the 1980s. He grew up in Northern California, the son of a contract grower for big wineries such as Mondavi and Korbel. At age 16 he was a dishwasher at a winery-themed restaurant in Orinda, California: "Long enough ago that when you ordered a carafe of white wine, it was Gallo jug wine," he said.

"Beer was the same thing," he said, "American lagers were ubiquitous whether they came from national or regional brewers."

But the son of his dad's business partner was developing a brewpub and the numbers made sense to him. Instead of the five to six year payback of a wine operation, a restaurant that brewed beer could get paid in cash within 30 days of buying the ingredients. "Once I realized that, the lights just started going off."

In 1987, he sold his share in the Salt Lake City restaurant he was managing and started working with Ed Brown, who was setting up Rubicon Brewing in Sacramento. Meanwhile, he and his wife scoured Northern California for a location for their brewpub, but had no luck. Then his Oregon-born parents attended a college reunion in Corvallis and visited Sun River near Bend and fell in love with it – they couldn't stop talking about how cool the area was.

"When I visited town and floated the idea of opening a brewpub, I talked to city officials, local businesspeople, the Oregon Liquor Control Commission and everybody said, 'I'll be your first customer.' Everybody but the banks were with us."

Mid-1980s Bend was nothing like the vibrant, bikey, outdoor sports-loving hub of Central Oregon that it is today, with 80,000 people and 20 craft breweries. It was a depressed former lumber town of about 12,000 people with one sawmill, a lingering cloud of economic gloom and – most emphatically – no breweries.

"We didn't know what we didn't know," said Fish, a phrase he uses often to describe the pitch of the Deschutes learning curve. "I brought my wife to Bend for our anniversary in 1987 and we moved to town around Thanksgiving and we opened the pub in June of 1988 in a former law office on Bond Street downtown."

The Bend brewpub was the tenth restaurant opening of his career so he was ready for a flood of applicants for servers and kitchen crew. "I opened the door that Monday morning at 8 a.m. to the sound of crickets: there was nobody there," he said. "By the end of the week about 15 people showed up, mainly because they'd been fired from every



A cornerstone of Oregon craft, Deschutes is expected to brew as many as 340,000 barrels in 2014. "It's interesting to look at the numbers," said Fish, "but then you toss the score card away and get back to work."

other place in town, and I had to hire a dozen of them... It was quite a crew. I don't know if I can laugh about it now – crack a smile, maybe."

"Bend was a very blue collar town at the time, and I sometimes thought people came by the pub only to see us fail, but we survived because we made good beer." That's because

Fish didn't depend on local talent to staff the brewery. He brought in Canadian brewery consultant Frank Appleton, who set up the brewhouse and originated the recipes for the first three beers: Cascade Golden Ale, Bachelor Bitter and Black Butte Porter (which remains one of the best selling bottled craft beers in the country).

He hired John Harris as his first brewmaster. Harris had brewed a couple of years for the pioneering McMenamin brewpubs and was an inspired choice: he tweaked the recipes – making Black Butte Porter more roasty, for instance – developed new beers such as Jubelale and the flagship Mirror Pond Pale Ale, and shepherded the brewhouse through a rough patch of infected beer caused by installation problems. He has since gone on to a couple of decades at Full Sail and recently opened Ecliptic Brewing on the edge of Portland's Mississippi District.

"We opened the brewpub on June 27 with sellable beer," Harris said, "but the Bend Bulletin did a beer tasting later that year and Deschutes didn't win. Gary came to me with the article in hand and asked 'What are you going to do so that we win next time?'"

That's an easy scene to imagine, because employees and associates mention a certain intensity; Gary Fish expects no less of them than he does of himself.

"I've never worked for anyone who challenged me more as a chef," said Deschutes Corporate Chef Jeff Usinowicz. "There's always the challenge of getting better every day, and he's not one to casually drop a 'good job' unless he really means it. But he's inspirational too – at the Aspen Wine & Food Fest when Jose Andreas stopped by to say how much he liked my food, Gary raised a glass and said simply, 'Here's to Chef,' – that meant a lot.

"I have a lot of love and respect for

the guy,” Usinowicz said, “because he’s a true family man and the company is part of his family.”

“We have about 470 employees now (that number will edge closer to 500 early next year) and company parties do feel like family,” said Fish. “People have met here, people have gotten married, people have raised families – and now some of those kids can come in the pub and drink, it’s a pretty fine feeling.”

But Fish had to rend that family asunder in early 2003 when he fired his brewmaster, Dr. Bill Pengelly, over a difference of direction as the brewery became ever more production-oriented. “When I let Bill Pengelly go, that sent shockwaves through an industry that protects and reveres its brewers,” said Fish.

In 2002, Deschutes added a partly automated 150-barrel Huppmann brewhouse to the existing 50 barrel production system, a signal that things had changed as the company scrambled to meet growing demand in the new century. “The business had changed from a brewpub to a manufacturing operation,” Fish said, “It was the conflict of growing the business against the desires of a group of brewers who wanted to keep a very hands-on style of brewing.”

Fish makes no bones about the restaurant guy being unequal to the challenges of rapid growth. “I didn’t realize the importance of setting common goals, and I let a group of people continue to do what they wanted, even when that wasn’t in the best interest of the company. When it became clear to me that the direction wasn’t beneficial and that we weren’t going to reach an agreement, I had to take action and correct my mistake.”

“I always thought of myself as a good restaurant manager, but I was completely out of my depth,” he continued. “I let things get to the breaking point and we lost a lot of years.

The business could’ve grown bigger, sooner. But we learned some great lessons, too: fix problems one at a time; take care of your people; focus on the customer; and focus on the beer in the bottle.”

“I’m a pretty happy guy sitting here 26 years later,” he said. “Yes, there are some scars, but I’m proud of what we’ve done – and will do.” 🍺

More than 25 years after first opening in Bend, Fish is now serving the children of some of his first customers.



PETE COORS TALKS CRAFT

by Jonathan Ingram

The western view from Pete Coors' office in Denver is a spectacular vista of the rugged snow-capped peaks of the Rocky Mountains' Front Range. "You can't see Golden from here, but you can see the gap between the two mesas where the road goes," said Coors.

Coors literally grew up at the family brewery in Golden, living within its confines until he was seven years old before his father finally broke the German tradition of maintaining a house at the brewery and moved to one overlooking it. "I grew up dodging trains and sneaking into the malt house," said the fourth generation beer executive – now rugged and snow-capped himself at age 68. "You can't do that anymore."

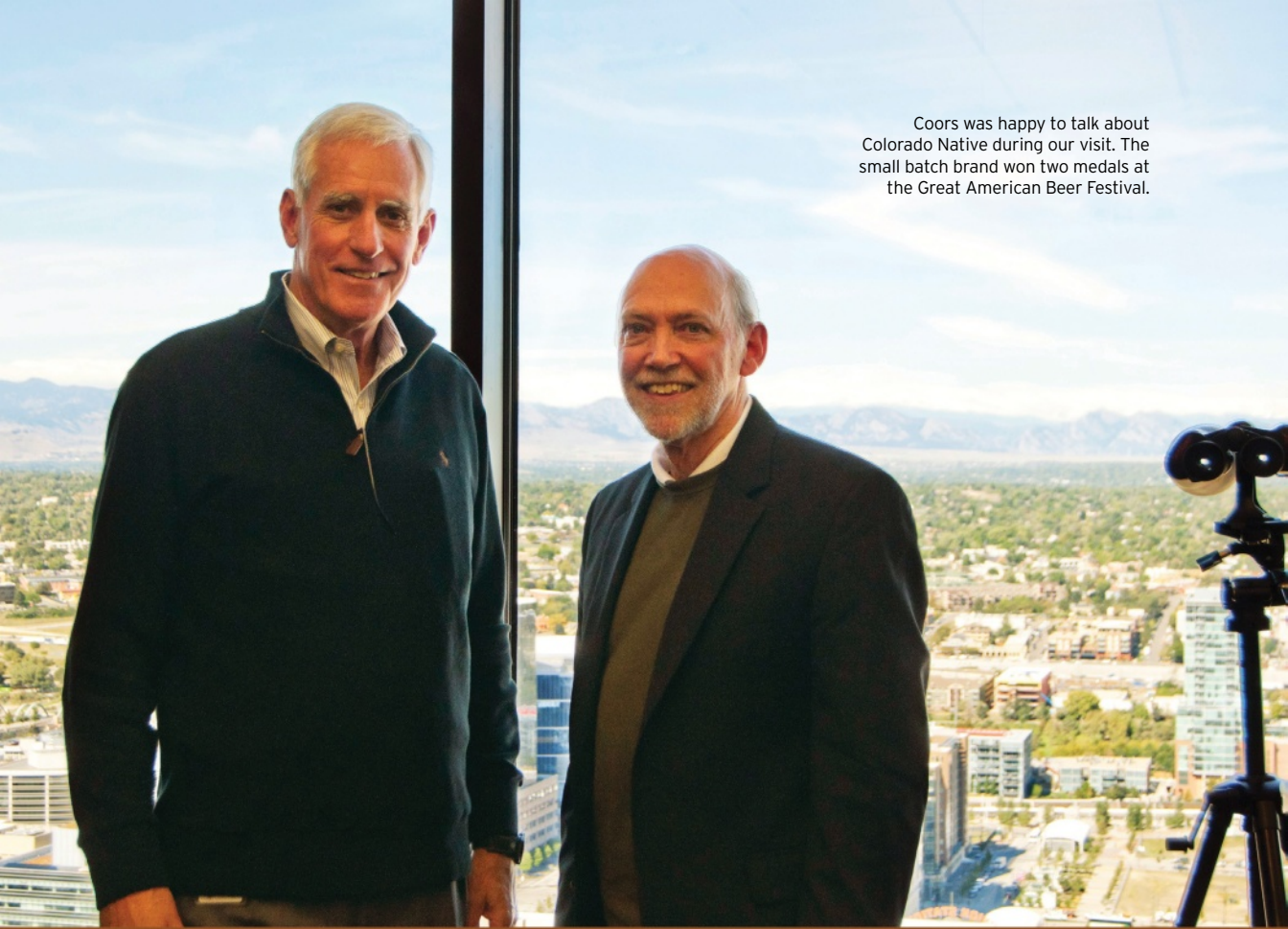
In the last two decades, another aspect of life has changed that Coors is keeping his eye on. No longer can he count on dominating markets by virtue of size and efficiency. The alternating chairman of MolsonCoors and the chairman of MillerCoors, he is now contending with a bevy of smaller craft brewers who are taking market share.

One of Coors' most recent answers to this onslaught was the creation of AC Golden Brewing Company in 2009, a small batch brewery that creates and incubates new beers for MillerCoors. Featuring the initials of Adolph Coors, who bought out his partner to

create the Coors Brewing Company in 1880, AC Golden is one of the new fronts in the skirmish that has turned into a battle with craft brewers and is located in the middle of the massive Coors brewing operations in Golden. There were signs of progress at this year's Great American Beer Festival, where AC Golden won the gold for the Colorado Native brand's Amber Lager and a silver medal for its Golden Lager.

'Big brands drive velocity.
When they take us off taps
and put us in bottles behind
the bar, we lose and the
retailers lose velocity.'

"U.S. beer volume is flat," said Coors during a 45-minute visit the week of the GABF. But, brewers with annual production often below 70,000 barrels a year are taking tap handles. In a humorous aside Coors offers a back-handed compliment to these craft brewers with the hint of an avuncular smile dawning on his face. "We're competing against a bunch of mosquitoes," he said, his hands shifting in the air as



Coors was happy to talk about Colorado Native during our visit. The small batch brand won two medals at the Great American Beer Festival.

if to emphasize the nimble and unpredictable nature of these opponents.

Coors and his companies, where he says there are no sacred cows, have hardly been caught flat-footed by the craft movement. Before the merger, Coors' company dispatched young molecular biologist Keith Villa to Belgium in 1995 to get his Ph.D. in brewing science. It was a time when a new, second generation of smaller, independent American beer makers were emerging and the segment was undergoing a name change from microbrewing to craft.

Villa, who had been initially hired by Coors Brewing through an ad placed on a bulletin board at the University of Colorado in the biology department, eventually came up with Blue Moon. Contract-brewed at first and currently produced in Golden and Eden, North Carolina, the brand sells close to 2

million barrels per year according to a variety of market sources, which trails only Boston Beer Company among craft brewers.

"I tried to kill Blue Moon two or three times," said Coors, also deft at humor at his own expense. He recalls his initial and unfavorable response to Villa and the company's Research and Development team. "You tell me we're going to put fruit in our beer and it's going to be cloudy and it's going to have coriander and orange peel in it?" he said. "This will never work."

But Coors let this particular kettle continue to simmer as an underperforming Stock Keeping Unit. "It was just a pain – just another SKU," he said. "It took 13 years for it to take off. We call it the 13-year overnight success story. We were just patient with it. We were ahead of the curve."

Craft enthusiasts knock the flagship Blue Moon Belgian White, because it doesn't fit the Belgian wit style and is more typical of mainstream American big brewing. Oats, which are a favorite ingredient for craft brewers but out of style in a Belgian wit, give Blue Moon more smoothness and drinkability. The sweeter Valencia orange is used in place of the tarter Curaçao version and the ABV is higher at 5.4 percent in an effort to pair Blue Moon better with food.

The over-riding emphasis on drinkability is part of the Coors tradition, one handed down from Coors' 98-year-old Uncle Bill, who still works alongside his nephew on the drinkability panel for Coors Light. The advice from Uncle Bill comes in the form of a rather wet story with a large dose of the dry humor that seems to run in the Coors family.

‘We started Colorado Native to do things more like craft brewers and to see if we could do things on a small scale.’

“My uncle told me that if you're mowing the lawn and decide, ‘I'll stop and have a beer’ and then go back and finish the job, that's not really drinkability,” said Coors. “If you have a beer and go back and do a couple more rows and decide to have another, then the beer's beginning to get it. If you finish the six-pack before you finish mowing, then you're really getting there. If you leave the lawn mower and go down to the corner bar and drink the rest of the afternoon, then the beer has really hit a home run.”

Starting with the Banquet Beer, drinkability drove growth. But, when Coors' grandfather was in charge of the family business, he declared the company would not exceed 250,000 barrels per year. “He said, ‘If we get any bigger we just can't control quality,’” said Coors. But these days, the volume produced in Golden alone, now

part of a network of facilities and a division of MillerCoors, is 11 million barrels a year.

Coors is currently pushing the message of drinkability in the battle for taps with craft brewers, reminding retailers that drinkers of the traditional American styles tend to linger at the bar and drink more volume. “Craft beer drinkers like to savor their beers,” said Coors. “Premium light drinkers like to drink a few.”

The battle at the taps is a serious one, an area where craft is finding some advantage and an area of ongoing contention. “We create velocity in an account,” said Coors. “That's what really drives profitability for retailers. Big brands drive velocity. When they take us off taps and put us in bottles behind the bar, we lose and the retailers lose velocity.”

Colorado Native Amber, introduced in 2010 and a silver medal winner at GABF in 2011, is another round in the struggle over taps. “What we've learned from the craft guys is that consumers like to have some variety,” said Coors.

The new brand, made with Chinook, Cascade and Centennial hops, is available only in Colorado, where it's generally found in bars and restaurants serving not only craft but the mainstream brews from the brands of Anheuser-Busch, Pabst and MillerCoors. Made entirely from hops, barley and water from Colorado, the new beer demonstrates Coors can combine drinkability with a hoppier, more malty brew. New from Colorado Native, said Coors, is an IPL, an even hoppier lager that was introduced in August.

“We started Colorado Native to do things more like craft brewers and to see if we could do things on a small scale,” said Coors. Although he's considered selling Colorado Native in other states like Texas where it would be a natural fit, Coors said no decision has been made on exporting the medal-winning brand. “If you start selling in 10 or 12 states does it lose its aura and mystique?” said Coors, whose main brewing facilities could make the volume and distribution happen quickly. “These are things that the big guys have to worry about.”

Coors gives every impression that major brewers are still very concerned about

One of the best known faces in American beer, Coors can now tout a beer made entirely from Colorado-grown ingredients as well as Rocky Mountain water.



competing for market share with each other more than with craft brewers. At a meeting shortly after the MillerCoors joint venture was established in 2008, he advised executives not to worry about being polite and drinking the new joint partner's beer. "Drink the beer you like," he said in a speech. "The guys in St. Louis are the enemy."

But he said "It stings a bit" when he hears that Blue Moon is "crafty," a term that was a prominent part of a 2012 ad campaign by the Boulder, Colorado-based Brewers Association, the industry trade representative of craft brewers which also hosts the GABF. The ad was directed, in part, at the fact Blue Moon has its own Tenth and Blake Beer Company label and the name of parent company MillerCoors does not appear on it.

The Brewers Association has long corralled the smaller brewers under its banner by assigning size based on annual barrel production as the key criteria for its branding of who is a craft brewer. Coors pointed out the ceiling for craft has been raised by the BA due to the growth of Boston Beer Company. "Craft people like to say everybody who makes up to six million barrels in a year is a craft brewer," he said. "I think that's stretching it a bit. That was done for (Boston Beer founder) Jim Koch."

Coors acknowledges size does matter when it comes to brewing. "One of the challenges we have – our brew kettles are big brew kettles," he said. "Unless we get volume up to 20,000 barrels per year it's not really practical for us. It's not practical for us to compete against craft brewers because we'd have so much waste." On the other hand, Coors' company can afford to contract brew in small batches until a beer begins to sell at the needed volume as evidenced by Blue Moon's long gestation. In addition to producing Colorado Native, expected to hit 10,000 barrels in 2014, AC Golden is a test brewery that can provide ample opportunity to experiment.

The unmistakable trend of growth by craft brewers as defined by the BA is expected by everybody in the beer business to continue. But Coors suggested the larger of the craft brewers may start taking market share from one another during the current expansion phase, which includes increased capacity and bi-coastal locations for some. "They are starting to swarm against each other now," he said. "It's kind of fun to watch."

While he may have a unique perspective, like the rest of the beer world Coors is paying attention to what's going on in American craft brewing. 🍺



by Jonathan Ingram

If one wanted to write an ode to beer styles, this flight of ten beers would make a good starting point. There's a very engaging pale beer, a Kölsch, and exemplars of some other classic styles – English Brown and Vienna Lager plus London Porter and Belgian Dubbel.

Then there's an Oude Bruin. After drinking this longstanding offering from East Flanders, blended anew each year, one wonders why the current rush toward sours took so long.

In addition to the styles born in the cradles of beer (a couple of which were brewed in Virginia and California), the list also includes some newer models such as a Session IPA and a West Coast-style IPA – the latter being brewed in the Midwest. There are a couple of American radicals – a hoppy, high gravity Baltic Porter and a similarly inclined Black IPA.

If you hosted a party and served these ten beers, we suspect it would be a big success. If

you added all the brewers of these beers to the guest list, the gathering would likely be a huge, stonking success.

OK, so maybe we've segued into a flight of fancy. With all due respect, in lieu of one of the world's more interesting parties, our experienced beer writers got in touch with the brewers to bring their comments directly to these pages – a world tour at your fingertips.

This process began, of course, with our expert reviewers, all of whom would know an outstanding beer even when blind-folded. As it was, they had a full view of the pour and were able to take notes – but didn't know which beer was being tasted when each score was assigned, only the style. They eyeballed, sniffed, swirled and quaffed before waxing poetic about their findings.

The results over the course of this year's reviews were ten beers found to be world class. And that's no flight of fancy.

PHOTOS BY IRINA TYX



98

Style – Black IPA

Wookey JackFirestone Walker Brewing Company
Paso Robles, Californiawww.firestonebeer.com

Reviewed: Issue 17, Winter 2014

– Phil Farrell

Sometimes the *uber* types rule. They let those running the brewing process know when palates are satisfied – and when not. Initially, Matt Brynildson, brewmaster at Firestone Walker, didn't want to follow the herd and do a Black IPA.

"Then we started thinking about rye and how its spicy grain character might play well with dark malts and pungent hop character," he said. "Truth be known, Wookey Jack became a bit of a response to some of the feedback that we were getting from some uber beer geeks about not making our Union Jack and Double Jack IPAs hoppy enough."

His answer became a superb example of the black variety of specialty IPAs. "I was thinking to

myself, let's take the gloves off and try to make a beer that is so dark and hop forward that even the Double IPA fans will be offended. We combined two of the most dank and pungent hops in our arsenal and double dry-hopped this dark, rye-infused beast."

And the name? "Wookey reflects the idea of creating an extreme and somewhat unkept brew. I was affectionately envisioning the dreadlocked, baggy-dressed, herb wielding eccentrics that I run into at Phish shows around the country, who are often referred to as Wookies. Try as we might to go over the edge, we managed to produce a big, yet balanced hop-forward brew with a slightly shaggier mane than the rest of the Firestone Walker family."



World Class 2014

98

Style – Imperial Porter

Gonzo Imperial Porter

Flying Dog Brewery
Frederick, Maryland

www.flyingdogbrewery.com

Reviewed: Issue 16, Fall 2014

– Bob Townsend



Lovers of the original gonzo journalist, Hunter S. Thompson, will embrace the dark, intoxicating beauty of Flying Dog Gonzo Imperial Porter. The potent, complex concoction was based on the Baltic porter style, and first brewed to celebrate Thompson, shortly after his death in 2005.

Eric Warner, the Flying Dog brewmaster-made-CEO, back before the brewery moved from downtown Denver to Frederick, Maryland, remembers designing the beer with Ryan Fox, the head brewer at the time.

“We definitely decided we should do a beer in his honor,” said Warner, who is now the brewmaster at Karbach Brewing Company in Houston. “And we’d been thinking about doing an imperial porter, anyway, so it just made sense.

“What more gonzo, in-your-face beer could you come up with? So we just sat down and wrote a recipe and brewed it up, gonzo-style. It was going to be a small batch one-off thing, but it got such amazing response, we decided to do it regularly.”

The intense, heavy hopping was schemed to cut through all the malt sweetness and high starting gravity, and it was fermented with a combination of ale and lager yeasts, Warner recalls.

Of course, Thompson’s artist sidekick, Ralph Steadman, created the perfect Gonzo label art, with a skeleton image announcing, “OK! Let’s Party!!” Later, in his 2006 book about Thompson, “The Joke’s Over,” Steadman wrote, “Gonzo is a strange kind of magic that appeals to the beast that lurks in the dark heart of most of us.”



97

Style – Brown Porter

London PorterFuller's Brewing
Chiswick, LondonImported by Paulaner HP USA
www.paulanerhpusa.com

Reviewed: Issue 16, Fall 2014

– Gary Watkins

Fuller's London Porter has become a much-loved staple of the brewer's range. It is fitting that the last of the traditional family-owned breweries in London should produce a beer synonymous with the UK capital.

This style of beer and brewing at Fuller's Griffin Brewery in Chiswick – six miles from the West End – have their origins in the 17th century. Fuller's London Porter dates back only to the mid-1990s when it was conceived by then head brewer Reg Drury, but its roots are firmly in the past and was based on an early 20th Century recipe.

"It was a new recipe, but the brewing books we have here at Fuller's from the distant past pro-

vided the inspiration," said Georgina Young, the brewing manager at Fuller's today. "The brown and crystal malts are what give London Porter its authentic smokey, chocolaty flavor."

London Porter is a seasonal brew for the winter and spring, available predominantly in bottle and keg. There is, however, opportunity to sample it from the cask. "Every bottling run we produce a few firkins by hand, which normally go to special events or beer festivals," said Young.

You won't find London Porter at every Fuller's pub, even on keg. That only adds to the mystique of a creamy brew that is both light on the palate and complex in flavor.



97

Style – Belgian Dubbel

Westmalle Dubbel

Brewery Der Trappisten Van Westmalle
Westmalle, Belgium

Imported by Merchant du Vin
www.merchantduvin.com

Reviewed: Issue 17, Winter 2014

– Owen Ogletree



Located in northern Belgium, just a few miles from Antwerp, the picturesque Westmalle Trappist abbey is known as the producer of the world's first tripel ale back in 1933, and many beer historians regard Westmalle's earliest brown ale, first produced around 1855, as the original example of the dubbel style of beer.

Dubbels possess a rich brown hue, slight malt sweetness, subtle hops, caramel tones, complex notes of dark fruit and an ABV range of 6 to 7.5 percent. This original definitely ranks as a world-class example of the dubbel style.

Westmalle's few remaining monks are quick to point out that they are Trappist monks first and brewers second. Westmalle's farm, dairy, cheese factory and brewery exist to sustain the monks,

maintain the abbey and benefit the community with charitable contributions. The abbey remains a quiet, secluded place of worship with no gift shop or visitor's center. Thirsty pilgrims can enjoy the delicious Westmalle cheese and beers across the street from the abbey at the delightful Cafe Trappisten.

The monks respect time-honored brewing traditions. During a conference in Belgium not too long ago, for example, some brewers from that famed beer country suggested that bottle-conditioning might be outdated and too much work. Westmalle's head brewer, Jan Adriaensens, is not often outspoken. But he chose to speak up in this instance. "We'll keep bottle-conditioning," he said. "It's a part of what Westmalle is."



96

Style – English Brown Ale

Nut Brown AleAlesmith Brewing Company
San Diego, Californiawww.alesmith.com

Reviewed: Issue 16, Fall 2014

– Phil Farrell

Imagine a beer worthy of an evening tossing darts in the back of the pub with ultimate beer guide author Michael Jackson. After a couple of pints you can still close out 17s by hitting a triple – and then celebrate with another round.

Nut Brown Ale started life as a homebrew crafted by Alesmith founder Peter Zien as an English mild ale for a Southern California homebrewer's festival in 1995. It was later brewed at Alesmith as Brownie, then Nautical Nut Brown before it settled into its current formulation. Although it grew in body and alcohol with each incarnation to its present 5 percent ABV, it is still the lowest alcohol beer Alesmith brews year-round.

“Although it started as a draft only selection for many years, we began bottling it in 2012 and it remains one of Alesmith's most in-demand beers,” said Zien.

The beer performs the high wire balancing act of complexity without falling into the trap of being complicated. The aroma, flavor and mouth-feel emphasize the biscuit and light chocolate malt nuttiness over the subtle earthy hop notes. One can even pick up a hint of dark fruit as it warms. It finishes slightly dry but still crisp with a lingering aftertaste of earth and nuts – perfect for another round.



World Class 2014

96

Style – American IPA

Two Hearted Ale

Bell's Brewing Company
Kalamazoo, Michigan

www.bellsbeer.com

Reviewed: Issue 17, Winter 2014

– Owen Ogletree



Two Hearted Ale, the flagship IPA of Bell's Brewery, embodies a superb balance of powerful hops and sweet malt. Two Hearted uses only Centennial hops from the Northwest, which gives it a crisp, clean hop character of aromatic resins and grapefruit. The beer's firm malt body and signature esters from the house yeast add further distinction.

The beer may never have existed without an extremely fortunate accident.

Larry Bell started his brewery in the early 1980s with \$200 his mother sent for his birthday. He got into the business to pioneer beers like Two Hearted Ale, but the fledgling brewery was underfunded. The year of 1988 brought a severe drought and malt prices skyrocketed beyond Bell's budget. Bell even thought about

bankruptcy. But when an attorney told him how much the fee would be to file his petition, he balked. "If I could afford to pay your fee," he said, "I wouldn't need to file bankruptcy."

Just when the company seemed close to complete insolvency, a scrap broker offered him a whole rail car of malt with slight water damage for one-third the going price. A few buckets of wet malt were scooped off the top with the remainder being dry and usable.

"This was top-of-the-line, Two-Row malt and I bought the lot of it," Larry recalled. "We had malt stacked everywhere. It lasted us for a year, malt prices came back down, and we were able to save the business."

Fans of Two Hearted Ale, among other Bell's beers, are quite grateful.



96

Style – Vienna Lager

Vienna Lager

Devils Backbone Brewing Company
Lexington, Virginia

www.dbbrewingcompany.com

Reviewed: Issue 17, Winter 2014

– Jonathan Ingram

Here's a Vienna Lager that scores well wherever it goes – in contests and reviews, in bottles and at the source – the Devils Backbone brewpub in Roseland, Virginia and the production brewery's tap room in Lexington, Virginia.

Jason Oliver, the head brewer at Devils Backbone since the doors opened, spent six years at Gordon Biersch brewing German styles, but chose the Vienna Lager as a flagship once he moved. "There's a certain amount of romance when you say Vienna. It conjures up something foreign and exotic. In your imagination, it can transport you to a different place."

He chose to stay close to the style's origins with his own intuitive variations, using a balance of roasted Pilsner and Vienna malts, plus

some dark Munich and Caramel malts, enough malt to help bring out some complexity and sweetness without the more aggressive tastes of the marzens he brewed for many years.

Since the crucial lagering was an expertise he had already mastered, Oliver's version of Vienna Lager turned out to be very clean and drinkable due to its flavorful, malty emphasis. He ended up with an approachable yet sophisticated lager that works well with food.

Using ingredients from close to the source of the style's origins in Europe helps sustain the beer's quality. Once it was packaged, the Vienna Lager quickly became the company's flagship brew and a favorite at beer festivals. It won gold at the World Cup and the GABF in 2012 and took a silver at this year's GABF.



World Class 2014

96

Style – Session IPA

Extended Play

Lakefront Brewery
Milwaukee, Wisconsin

www.lakefrontbrewery.com

Reviewed: Issue 15, Summer 2014

– Owen Ogletree



Craving old-world, flavorful beer styles in a time when light lagers ruled the upper Midwestern landscape, Russ Klisch and his police officer brother Jim cobbled together the original, Frankenstein-like Lakefront Brewery on the banks of the Milwaukee River in 1987, complete with three old dairy tanks painted with the faces of the Three Stooges.

Lakefront has evolved into a personable and inventive cornerstone of Milwaukee's craft beer landscape with the brewery's early portfolio of classic, German-inspired recipes morphing in recent years into a wide array of imaginative ales and lagers.

The amazingly quaffable Extended Play India-style Session Ale, which took a gold medal at

the Los Angeles International Beer Competition, comes in at 4.2 percent ABV. The goal, according to Russ and Jim, was to offer "all the hoppy goodness of a legit IPA but with less alcohol."

An outstanding example of the trendy new Session IPA style, first launched across Lake Michigan at Founders Brewing Company, the Extended Play contains 38 IBUs, Two-Row pale malt, pale wheat and a touch of light and medium caramel malts. Expect low bitterness with impressive aroma, flavor and finish coming from a hop palette of Willamette, Centennial, Chinook, Citra and Cascade – all added near the end of the boil and in the whirlpool. The delicate malt and caramel body provides the perfect backdrop for a blast of citrusy hop aftertaste.



96

Style – Flanders Oude Bruin

Goudenband

Liefmans

*Oudenaarde, Belgium*Imported by Duvel Moortgat USA
www.duvel.com

Reviewed: Issue 16, Fall 2014

– Osayi Endolyn

Not every beer triggers excitement with its packaging, but the mauve blue, hand-wrapped tissue paper surrounding a bottle of Goudenband ranks high on the scale of anticipation.

There's a reason for the selection of this tissue for this oud bruin, or old brown. Rosa Merckx, Belgium's first female brewmaster and the driving force behind the line of Liefmans sour brews, was fond of using a color reference to describe the kind of beer she wanted to make. "Beer has a soul," Merckx would say. "Good beer tastes ever so slightly mauve. Bad beer tastes blue."

A complex beer, the pleasure of Goudenband (Gold Band) comes in waves: raisins, currant, tart apple and cherry, some barnyard. The layers seem endless.

Liefmans follows the sour beer tradition of fermenting in open vats and blending young beers with old. In addition to pitched yeast, airborne wild microflora mix freely here, allowing the beer to acquire lactic acid bacteria and the essence of the Oudenaarde terra. "The final beer is each time a little bit different," said Marc Coesens, who directs the blending process. "A finished beer can have beers of one year, six months and much younger beers of let's say one month. Pure expertise and handicraft!"

The caramelized malts common to oud bruin yield a nutty, chocolate base, smooth flavors that provide a palate-opening softness so the divine, dry acidity can shine through. At 8 percent, a bottle is clearly meant for sharing, but no enthusiast will blame you for keeping it to yourself.



World Class 2014

96

Style – Kölsch

Sünner Kölsch

Sünner Brauerei
Cologne, Germany

Imported by Artisanal Imports
www.artisanalimports.com

Reviewed: Issue 15, Summer 2014

– Jonathan Ingram



There's nothing quite like drinking Kölsch in Cologne, the city of its origin.

Served in a classic stang, Kölsch embodies some of the best attributes of ales and lagers. It's top-fermented – giving the beer a fruitiness – but lagered after fermentation, giving it a refreshing smoothness and drinkability.

In Cologne, a server will keep refilling your stang and marking the number of pours on the beer mat, or coaster. Given the short, thin glass and the allure of the easy-drinking, highly aromatic beer, it's easy to get quite convivial before placing the coaster on top of the stang to signal you're ready to stop and pay.

Sünner is the oldest continuously operating Kölsch brewery in Cologne and continues to stick to the time-honored methods of using open vats in its long established deep cellars for fermentation

before lagering. It's a method that wins fans outside the city and country of origin.

"We are special, because of our history," said Astrid Schmitz-Dumont, the company's sixth generation director. "We are the oldest Kölsch brewery in the world and a real craft brewer by nature. And that helps for being successful abroad."

In Cologne and Germany, the competition from other brewers of Kölsch is quite fierce, particularly when it comes to pricing. Because it continues with time-honored methods, Sünner sustains its tradition by exporting. That includes special batches made for America.

"For the U.S. market we do a stronger Kölsch with 5.3 percent alcohol," said Franz Erbeling, the head brewer. "That makes a good difference to the other Kölsch from Cologne. We are a bit more hoppy and very crispy." 🍷

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The Gift of Beer

HOW SWEET IT CAN BE

by Sherry Dryja

The winter holidays are a time when the baking of sweets can warm up a home and later bring smiles when offered as gifts. This year, why not take gift giving up a notch by pairing baked confections with deliciously matched craft beers?

Since some of the best beers for drinking with desserts are also the same styles that are most popular among aficionados during the winter months, a well-chosen beer and home-made dessert combo can really hit a sweet spot with family, friends or co-workers.

A project that lends itself to more than one participant, cooks can bring their favorite craft expert in on the plan to get creative in picking out brews to pair with the treats. Or, craft beer experts can pair up with their favorite cook. Let the recipes begin...

Tiger Butter, a peanut butter and chocolate marbled fudge, is easy to make and impressive to give. It has only three ingredients and whips up in the microwave quickly. Once hardened and cut into pieces, add it to jars with handmade labels or wrap it in a candy box or tin. (It may be helpful to layer in some parchment paper or store the sometimes sticky Tiger Butter in the refrigerator, package and all, until ready to give.)

Tiger Butter pairs well with chocolate stouts. Southern Tier brand's Mokah, for example, is undeniably chocolaty and a pairing that will thrill any fan of peanut butter cups. For those seeking more complex flavors, Rogue Chocolate Stout has an extensive grain bill including chocolate malt as well as actual chocolate. If coffee and chocolate malt sound like a good combination, Alesmith Brewing Company's Speedway Stout is an excellent option.

Caramel Corn made with brown ale is another way to spread holiday cheer to fans

of craft. Like Tiger Butter, it's easy to make, feeds a crowd, and can be presented in a variety of packages, such as small burlap bags, painted pails or even a large plastic bag tied with ribbons. It makes about two gallons, so even if a few handfuls of this addictive mix go missing, there will still be plenty to go around.

This recipe is a hit with porters, particularly Maui Brewing Company's CoCoNut Porter. The chocolate and malty flavors of the brew blend with the nutty, vanilla and chocolate notes of the brown ale in the recipe. Black Butte Porter from Deschutes Brewery and Anchor Porter from Anchor Brewing Company are two more that can enhance the sweet satisfaction.

Gingerbread cookies are classic holiday treats. They're fun to make and fill the home with a delicious aroma. This cookie needs planning, but the payoff is about three dozen cookies that can be divided up and added to baskets, wrapped in boxes or shared in gift bags. Allow time for the cookies to cool and the icing to set before packing them up.

Malty doppelbocks from German brands, such as Ayinger Celebrator, Weiherstephaner Korbinian or Schneider Weisse Aventinus Tap 6 are the perfect accompaniment to these cookies. The cookies and beer pair up with hints of figs, plums, licorice, and molasses to create familiar flavors of winter.

The key to this kind of gift giving is to start early. When choosing a beer, flavor comes first, but unique labels and cork-and-cage tops can make an even more impressive presentation. For a real treat, put together a combination basket with a little bit of everything. Finally, don't forget to give yourself and any fellow gift-givers a taste test for all the pairings mentioned, you know, for Quality Assurance!

Beer Caramel Corn

Recipe by Jeff and Heather Shively
from He Cooks She Cooks Blog.
www.hecooksshecooks.com/desserts/beer-caramel-corn

INGREDIENTS

½ cup unpopped popcorn
½ cup coconut or peanut or canola oil
1 to 2 cups chopped pecans
½ cups pretzels
12 ounce bottle pecan beer, brown ale or porter
3 tablespoons unsalted butter
2 cups brown sugar
1 cup heavy (whipping) cream
1 heavy pinch salt
2 teaspoons pure vanilla extract
½ teaspoon baking soda

DIRECTIONS

Preheat oven to 250°F.

In a large pot, heat oil over high heat. Add the unpopped popcorn. Cover. Moving the pan constantly and slightly venting the lid, pop the corn.

Remove from heat, discard unpopped kernels and place in a large baking pan. Add the pecans and pretzels and keep warm in the preheated oven.

Add beer and butter to a saucepan and bring to a low boil. Let reduce by one fourth.

Add sugar and let boil for about 10 minutes, until it is like thick syrup (a small bit of the caramel dropped in cold water will form a ball). Slowly add the cream and stir to incorporate. Cook for about 5 minutes until caramel is thick.

Remove from heat and add the salt, vanilla and baking soda. The caramel will foam up. Remove pan of popcorn from the oven and pour caramel over. Mix till everything is well coated. Return to oven and let bake for 1 hour, stirring every 15 minutes.

To check for doneness, take a few kernels out of the pan and allow to cool. If the caramel is not sticky after a few minutes it is done.

Remove pan from oven and spread caramel corn mixture out on parchment paper to cool. If you do not eat it all immediately, store in an airtight container.





Gingerbread Cookies

Recipe by King Arthur Flour

INGREDIENTS

¾ cup unsalted butter
¾ cup brown sugar, packed
¾ cup molasses
1 teaspoon salt
2 teaspoons cinnamon
2 teaspoons ground ginger
¼ teaspoon allspice or cloves
1 large egg
1 teaspoon baking powder
½ teaspoon baking soda
3 ½ cups King Arthur Unbleached All-Purpose Flour

DIRECTIONS

In a saucepan set over low heat, or in the microwave, melt butter, then stir in the brown sugar, molasses, salt, and spices. Transfer the mixture to a medium-sized mixing bowl, let it cool to lukewarm, and beat in the egg. Whisk the baking powder and soda into the flour, then stir these dry ingredients into the molasses mixture. Divide the dough in half and wrap well.



Refrigerate for 1 hour or longer.

Preheat your oven to 350°F. Once the dough has chilled, take one piece and flour a clean work surface and the dough. Roll it out as thin or thick as you like; for slightly less crisp cookies, roll it out more thickly.

Use flour under and on top of the dough to keep it from sticking to the table or rolling pin. Or, to keep the dough from sticking, place the dough on parchment and put a sheet of plastic wrap over it as you roll. Pull the plastic to eliminate wrinkles as necessary when rolling.

Cut out shapes with a cookie cutter. Transfer the cookies to ungreased cookie sheets (or, if you've rolled right onto the parchment, remove the dough scraps between the cookies). Bake the cookies just until they're slightly brown around the edges 8 to 12 minutes, or until they feel firm. Let cool for several minutes, or until they're set. Transfer them to a rack to cool completely. Repeat with the remaining dough.

Decorate the cookies with Royal Icing or Simple Cookie Glaze and food safe markers.

Tiger Butter

Recipe by Sherry Dryja



INGREDIENTS

1 pound white chocolate chips
1 cup peanut butter, creamy or chunky
1 package (12 ounces) milk or dark chocolate chips

DIRECTIONS

Line a 9x13 baking dish with parchment, leaving some of the paper to hang over each side.

Place the white chocolate chips into a microwave-safe bowl and heat on high for 30 seconds. Stir and heat again for 30 seconds. Repeat until all the chips are melted.

Stir the peanut butter into the melted white chocolate until it is completely mixed. Pour mixture into the prepared baking dish and smooth the top with a spatula.

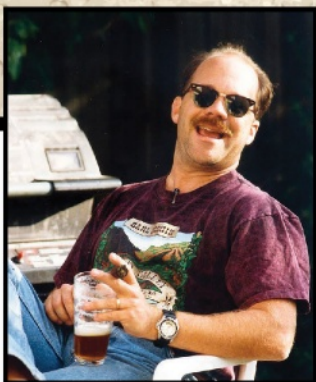
Melt the milk or dark chocolate chips in the microwave in the same way as the white chocolate chips. Once melted, drizzle the chocolate over the white chocolate/peanut butter. Streak the chocolate through with a knife to create a marble effect.

Allow the fudge to cool and harden before breaking or cutting it into bite-sized chunks.





BEER REVIEW



Charlie Gow was dedicated, generous, funny and honest – particularly about his own viewpoint. With a life-long connection to the business of beer, including a recent stint as an Associate Exam Director at the Beer Judge Certification Program, Charlie was a very well informed guy when it came to beer. As the coordinator of our Beer Review his point of view was to get the judging right. Thanks to Charlie, who died on September 22 after a short bout with cancer, *The Beer Connoisseur* review became a one-of-a-kind standard. Charlie directed the blind tastings, then compiled and wrote the notes in a way that did justice to our readers, the brewers, the beer and the reviewers. The reviewers were a disparate group of individuals who all had one thing in common – a respect for beer and friendship with Charlie. As the wake at his home in Virginia demonstrated, he was loved by family, friends, co-workers and fellow members of the Coast Guard. We'll miss Charlie, whose memory will be honored with a permanent listing on our masthead.

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 Pilsen 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 pages.



Firestone Wookey Jack

Westmalle Dubbel



WOOKEY JACK

Judge's Notes *by Phil Farrell*

As I lean in to check out the garnet highlights and thick tan head, I get hit with the Pacific Northwest in all its hop glory. Loads of grapefruit and pine with a nuance of citrus zest and spice dominate the aroma. After it warms, there's a whiff of chocolate roast. The flavor is as good as the hop aroma. Following a hop appetizer, there's a complex roast infusion with chocolate notes and a spicy rye-like tang. The finish is dry and crisp with a firm bitterness that lingers with a nuance of coffee and a full dose of resin, grapefruit and pine. This is an amped up IPA with a few special surprises. The brewer's true genius was not overdoing the sharp roast and rye – a symphony rather than a jam session.

Firestone Walker Brewing Company

Paso Robles, California | www.firestonebeer.com

(805) 225-5911

Distribution: AZ, CA, CO, DC, ID, IL, MD, MA, MO, NH, NJ, NY, OR, NV, PA, RI, TX, VA and WA.

Food Pairings

Egg rolls; pastrami sandwich.

Cheese: Stilton.

Malts: Pale, Rye, Cara-Rye, Midnight Wheat, De-Bittered Black.

Hops: German Magnum, Citra, Amarillo.

98

Style: Black IPA

ABV: 8.3%

IBUs: 80

Serve at: 50° to 55°



WESTMALLE DUBBEL

Judge's Notes *by Tom Cannon*

Dubbels are usually a bit lighter and more complex than other Belgian dark strong ales. This Dubbel has more than enough complexity. It starts with an aroma of Belgian spicy yeast, white pepper, with maybe a touch of rum, and burnt sugar. In the glass, it's garnet brown with a big creamy head. The beer tastes of caramel, spices, raisins and a bit of plum. Some chocolate notes are also evident, but the smooth, almost creamy, texture brings the various taste components into clear focus. This is a complex beer, but the integration of the flavors gives it an elegant simplicity. This is clearly a Belgian beer, not as big as some, but more interesting than most.

Brewery Der Trappisten Van Westmalle

Westmalle, Belgium | www.trappistwestmalle.be

(Imported by Merchant du Vin, www.merchantduvin.com)

Distribution: All states, DC and Canada.

Food Pairings

Cuban sandwich; chicken pot pie.

Cheese: Pecorino.

Malts: Pilsener, Caramel, Dark.

Hops: Tettnang, Styrian Golding, Saaz.

97

Style: Belgian Dubbel

ABV: 7%

IBUs: 24

Serve at: 45° to 50°





Bell's Two Hearted Devils Backbone Vienna Lager



96

Style: American IPA

ABV: 7%

IBUs: 55

Serve at: 45° to 50°



TWO HEARTED ALE

Judge's Notes *by Phil Farrell*

A fairly clear orange-amber beer with a low white head offers a very complex aroma that speaks of American hop varieties – floral, citrus, pine and a little orange. Gradually, some caramel notes appear. There is not any discerning yeast character in the flavor and more malt character than I would have thought given the aroma. Biscuit and caramel malt flavors mesh well with the citrus and pine hops. The bitterness at the end cleanses the palate without smacking it. The finish is dry but with malt sweetness and lingering citrus and caramel. This is a deceptively drinkable beer and the alcohol is well masked. It is much more subtle while still complex, more of an East Coast interpretation.

Bell's Brewing Company

Kalamazoo, Michigan | www.bellsbeer.com

(269) 382-2338

Distribution: AL, AZ, CA, DC, FL, GA, IL, IN, IA, KY, MI, MN, MO, NY, NC, ND, OH, PA, SC, VA, WI and Puerto Rico

Food Pairings

Steak and kidney pie; stromboli.

Cheese: aged gouda.

Malts: Two-Row, Caramel.

Hops: Centennial.



96

Style: Vienna Lager

ABV: 4.9%

IBUs: 18

Serve at: 45° to 50°



VIENNA LAGER

Judge's Notes *by Tom Cannon*

The beer pours a lovely clear amber, with burnt orange highlights. The aroma is clean bright malt, somewhat reminiscent of freshly baked cookies, with maybe a touch of toasted pine nuts. The flavor extends the malt expression found in the aroma. Again, the malt flavor is clean and toasty, with hints of freshly baked bread and a touch of nuttiness. None of this is very big. It is a Vienna Lager, after all, not an Oktoberfest, but the flavors all work well together... Few amber lagers and ales express malt as smooth and clean as this. Not a big beer, but soft and thirst quenching. It's refreshing to see lighter beers with this much subtle complexity.

Devils Backbone Brewing Company

Lexington, Virginia | www.dbbrewingcompany.com

(540) 462-6200

Distribution: DC, MD and VA.

Food Pairings

Crab cakes; black bean nachos.

Cheese: Asiago.

Malts: Vienna, Pilsen, Dark Munich, Caramel.

Hops: Northern Brewer, Saaz.



Alaskan Brewing Hopothermia

Ommegang Valar Morghulis



HOPOTHERMIA

Judge's Notes by Pete Garofalo

Fresh, intense hops are prominent in the aroma; hints of tropical fruit are blended with an underlying resinous essence. Fruitness is compounded by ester contributions from the fermentation, adding pineapple and berry character that invites a first sip. The flavor delivers on the promised hop flavor and bitterness, but manages to avoid any harshness. Taste includes more citrus (grapefruit, tangerine) than the aroma and a solid grainy malt, including just a touch of caramel at the perfect level of support. The fresh hops are impressive, with clean intensity that remains smooth. The fruity character from both hops and fermentation make this a uniquely drinkable double IPA.

Alaskan Brewing Company

Juneau, Alaska | www.alaskanbeer.com

(907) 780-5866

Distribution: AK, AZ, CA, CO, ID, MI, MN, MT, NV, NM, ND, OR, SD, TX, WA, WI and WY.

Food Pairings

Dry-rubbed pork tenderloin;
green chile burger with fried-egg.
Cheese: Époisses.

Malts: Two-Row, specialty.

Hops: Nugget, Apollo, Amarillo,
Citra, Centennial.

95

Style: Double IPA

ABV: 8.5%

IBUs: 70

Serve at: 40° to 45°



VALAR MORGHULIS

Judge's Notes by Tom Cannon

This beer walks the fine line between the Belgian Dubbel style and its bigger cousin, the Belgian Dark Strong Ale. In the glass it is a deep brown with a reddish/orange hue and a big, white, rocky head. The Belgian yeast provides plum, raisin, maybe some green banana, along with cocoa, spun sugar and a breadly malt aroma. The flavor is smooth, yeasty, banana breadly-malt backed with spiciness, perhaps marjoram, or even some mace. Behind the spiciness, there are plum and currant flavors, with perhaps a touch of white grape. The hops provide enough balance to provide a creamy finish with a touch of alcohol warmth. Definitely a well done Belgian warmer.

Brewery Ommegang

Cooperstown, New York | www.ommegang.com

(800) 544-1809

Distribution: All states except ID, MS, MT, ND, SD, WV and WY.

In Canada, AB, BC, MB, ON and SK.

Food Pairings

Sweet onion rings; beef stew.
Cheese: Roquefort.

Malts: Pilsner, specialty.

Hops: Apollo, Hallertau Spalt.

95

Style: Belgian Dubbel

ABV: 8.0%

IBUs: 21

Serve at: 50°





Lagunitas Day Time

Left Hand Milk Stout Nitro



93

Style: Session IPA

ABV: 4.65%

IBUs: 40

Serve at: 42° to 48°



DAY TIME

Judge's Notes *by Owen Ogletree*

Who says a beer must be high in alcohol to be remarkable? This golden, light-bodied, low alcohol ale showcases crisp, clean hop aromas of lemon, grapefruit, pineapple and kiwi. The flavor profile includes mild pale malt character, low bitterness and flavoring hops that impart citrus notes similar to the aromatics. Brilliantly clear with a moderate, fluffy, white layer of foam, this beer is made with late addition aroma and flavoring hops. The malt profile serves as a backdrop for the hop presentation and this session IPA finishes moderately dry with an elegant, soft palate.

Lagunitas Brewing Company

Petaluma, California | www.lagunitas.com

(707) 769-4495

Distribution: Alberta, Canada and all states except AR, HI, MS, NM, ND, SD.

Food Pairings

Chicken fajitas; tilapia with coconut-curry sauce.
Cheese: Parmigiano Reggiano.

Malts: Wheat, Barley.

Hops: Horizon, Summit, Columbus, Tomahawk, Zeus, Simcoe, Centennial.

92

Style: Sweet Stout

ABV: 6%

IBUs: 25

Serve at: 40° to 45°



MILK STOUT NITRO

Judge's Notes *by Owen Ogletree*

Welcome as a cup of sweet coffee and cream by a campfire, this jet-black brew throws aromas of espresso, heavy cream, sweet chocolate, roasted malts and a hint of smoke. Soft esters and hops are deep in the background, and the beer pours with a creamy, tan head that produces impressive lacing. On the palate, expect a restrained, velvety sweet coffee character with caramelized sugar notes followed by a hint of appealing bitterness. With an alluring richness from malts and nitrogen gas, this medium-bodied stout coats the tongue with creaminess that holds no hint of astringency. While not complex, this stout is stylistically accurate, technically commendable, appealing and delicious.

Left Hand Brewing Company

Longmont, Colorado | www.lefthandbrewing.com

(303) 772-0258

Distribution: AL, AZ, CO, DC, FL, GA, IL, IN, IA, KS, KY, MD, MA, MI, MN, MO, NJ, NM, NY, NC, OH, OK, PA, SC, TN, TX, VA, WA and WI.

Food Pairings

Maple syrup-glazed butternut squash; chocolate bread pudding.
Cheese: brie.

Malts: Pale Two-Row, Crystal, Munich, Roasted Barley, Flaked Oats, Flaked Barley, Chocolate.

Hops: Magnum, US Goldings.



Rogue Yellow Snow IPA

Deschutes Black Butte Porter



YELLOW SNOW IPA

Judge's Notes *by Phil Farrell*

The initial aroma is a clean mix of grapefruit and resiny hops with a little biscuit malt character peeking through. There is more hop flavor than the nose would suggest, including pine, spice and a little tropical fruit character. It ends with a dry, very firm bitterness that lingers a long time in the finish. The malt has a touch of caramel flavor, but is only a springboard to showcase the decidedly American hops. The overall impression is that of a very thirst-quenching daily IPA which accommodates having more than one. The brewer leaves the traditional West Coast-inspired parting shot of bitterness to encourage the next sip.

Rogue Ales & Spirits

Newport, Oregon | www.rogue.com

(541) 867-3660

Distribution: All states.

Food Pairings

Grilled salmon; fried chicken livers.

Cheese: provolone.

Malts: Carafoam, Melanoidin, Two-Row, Rogue Farms Dare, Risk.

Hops: Amarillo.

92

Style: American IPA

ABV: 6.5%

IBUs: 82

Serve at: 54° to 57°



BLACK BUTTE PORTER

Judge's Notes *by Pete Garofalo*

A rich mélange of dark chocolate and roast malt also displays hints of toasted grain, bread crust, and even toffee that all add to the multiple layers of malt complexity. Subtle fruity aromatics evoke cherry or berry, with an added dried fruit character (apricot, fig, date). The flavor is also rich and imbued with malt as suggested by the aroma, with an added aspect of hop bitterness to counterbalance. Overall this is clean, dry, and crisp at the finish with a slight chocolate aftertaste. If looking for a well crafted porter with elements of chocolate, roast grain, and bitterness all balanced from start to finish, consider this fine example.

Deschutes Brewery

Bend, Oregon | www.deschutesbrewery.com

(541) 385-8606

Distribution: AK, AZ, CA, CO, HI, ID, IL, IO, KS, KY, MN, MO, MT, NE, NV, NM, ND, OH, OR, PA, SD, TX, UT, WA and WY. In Canada, AB and BC.

Food Pairings

Pumpkin pie with whipped cream; grilled Korean shortribs.

Cheese: colby.

Malts: Pale, Carapils, Chocolate, Crystal, Wheat.

Hops: Cascade, Bravo, Tettnang.

91

Style: American Porter

ABV: 5.2%

IBUs: 30

Serve at: 38° to 42°





90

Style: Russian Imperial Stout
with Chocolate

ABV: 10%

IBUs: 70

Serve at: 48°



CHOKLAT

Judge's Notes *by Pete Garofalo*

The aroma of intense chocolate suggests a hot fudge sundae or a pan of freshly baked brownies. A malty edge provides an overall candy-like impression. Some aspects of dried fruit are also present: raisin, fig, and cherry. The flavor is also rich in chocolate character, along with suggestions of toffee and vanilla. The balance is sweet, but stops short of cloying with a kiss of hops and a light roast malt presence. This is truly a dessert beverage, with rich and silky chocolate dominating the aroma and flavor. Not as intensely roasted as some examples, but would be interesting poured over a bowl of vanilla ice cream.

Southern Tier Brewing

Lakewood, New York | www.stbbeer.com

(716) 763-5479

Distribution: AL, AK, CT, DC, FL, GA, IL, IN, KY, LA, ME, MD, MA, MN, MS, MO, NH, NJ, NY, NC, ND, OH, OR, PA, RI, SC, TN, TX, VA, VT, WA, WV and WI. In Canada, ON.

Food Pairings

Caramel cheesecake; pear and gorgonzola flatbread.
Cheese: Mascarpone.

Malts: Two-Row Barley, Caramel 60, Barley Flakes, Chocolate.

Hops: Chinook, Willamette.

90

Style: Northern English
Brown Ale

ABV: 5.3%

IBUs: 23

Serve at: 50°



WEE MAC

Judge's Notes *by Tom Cannon*

The aroma is sweet, with a touch of burnt marshmallow and hazelnut. The beer itself is a clear brown with reddish tints reminiscent of a hazy sunrise. The flavor remains sweet, but hardly cloying. There are touches of caramel along with maple syrup and a hazelnut spice, maybe some sweet dates and a touch of espresso macchiato. The balance in this beer really works and makes it very drinkable. There are lots of interesting flavors, all working in harmony. As Brown Ales go, this one is certainly interesting and a great beer for either a cool or cold evening tipple.

Sun King Brewery

Indianapolis, Indianapolis | www.sunkingbrewing.com

(317) 602-3702

Distribution: IN.

Food Pairings

Chicken tortilla soup; coffee ice cream.
Cheese: Emmental.

Malts: Two-Row, Dark Crystal, Chocolate.

Hops: Summit, Glacier.



Boulder Shake Chocolate Porter

Sierra Nevada Narwhal



SHAKE CHOCOLATE PORTER

Judge's Notes *by Phil Farrell*

A deep coppery brown, this beer serves up lots of chocolate aromas. The aromatics combine chocolate roast, a little coffee and notes of milk chocolate. The flavors are every bit as complex on the chocolate side. There is a touch of earthy hop and caramel macchiato coffee but this is mainly a celebration of chocolate. The bitterness is balanced and seems as much roast as hop based. Esters are low and a milk chocolate coffee flavor pleasantly lingers in the aftertaste. There's a touch of wheat graininess, even a dose of vanilla and the body is not as creamy as the aromas and flavors suggested. This is a really solid porter with a wonderful expression of chocolate.

Boulder Beer Company

Boulder, Colorado | www.boulderbeer.com

(303) 444-8448

Distribution: AZ, CA, CO, CT, FL, GA, IL, IN, IA, KS, KY, LA, MD, MA, MI, MN, MT, NE, NV, NJ, NM, NY, OH, OR, PA, RI, TN, UT, VA, WA, WI and WY.

Food Pairings

Asian orange chicken;
peach cobbler.
Cheese: fontina.

Malts: Pale, 50/60 Caramel,
Chocolate Wheat, Chocolate, Black.

Hops: Nugget, Tettnang.

89

Style: American Porter
with Cocoa Nibs

ABV: 5.9%

IBUs: 39

Serve at: 40° to 45°



NARWHAL

Judge's Notes *by Owen Ogletree*

This is a thick, luxurious, opaque, deep black stout with a moderately dark head. Mild fruity esters of cherries and blackberries mingle with the dominant fragrances of roasted malt and brown sugar, while rich, sweet flavors of dark malts, creamy espresso and milk chocolate follow up on the palate. Any hop aroma, flavor and bitterness are almost lost in the dark landscape of this opulent stout and the roasty aftertaste closes with a slightly sweet footnote. Warm up this high-gravity beer in an oversized tulip glass cupped in both hands and experience its evolution into what could almost be described as an imperial sweet stout that emerges as clean, smooth and surprisingly approachable.

Sierra Nevada Brewing Company

Chico, California | www.sierranevada.com

(530) 893-5320

Distribution: All states, DC and Canada.

Food Pairings

Seared scallops with bacon;
butterscotch pudding.
Cheese: Shropshire blue.

Malts: Two-Row Pale, Caramel,
Chocolate, Honey, Carafo,
Roasted Barley.

Hops: Magnum, Challenger.

89

Style: American Imperial Stout

ABV: 10.2%

IBUs: 60

Serve at: 42° to 44°





Bull and Bush Release the Hounds

Full Sail Session Fest



87

Style: American Barleywine

ABV: 10.5%

IBUs: 59

Serve at: 55°



RELEASE THE HOUNDS

Judge's Notes by Owen Ogletree

This potent deep amber ale also reveals attractive orange hues when held to the light. The higher alcohol content of many barleywines may reduce head retention, but this beer shows no sign of the problem. The nose picks up mild prune, vanilla and crème brûlée with touches of woody, herbal hops and a wisp of sorghum syrup. The flavor profile follows up with toffee-like malt, pleasant fruity notes, hints of burnt sugar, molasses, figs, dried fruit and modest hops. Big in body with a creamy, non-astringent, satisfying, slightly dry finish, this beer possesses restrained woody, floral hops that suggest an English profile rather than a citrusy, resiny American hop quality. Any dry-hop character seems understated.

Bull and Bush Brewery

Denver, Colorado | www.bullandbush.com

(303) 759-0333

Distribution: CO.

Food Pairings

Oatmeal cookies; wild mushroom pizza.

Cheese: Gorgonzola.

Malts: Pale Ale, C-45, C-60, Carawheat.

Hops: Magnum, Cascade, Crystal.

87

Style: Amber Fest

ABV: 6.2%

IBUs: 22

Serve at: 45°



SESSION FEST

Judge's Notes by Phil Farrell

Brilliantly clear orange-amber with consistent off-white foam, this beer's aroma is extremely clean and features toasty malt. As the beer warms, the hint of floral hops is superseded by pine and a touch of citrus. The flavor is the same pleasant contradiction of clean European toasty malt and light American pine and grapefruit flavors. The body is moderately full and there is a touch of alcohol in the firmly bitter finish. A complex malt melanoidin lingers in the aftertaste with just a touch of pine resin. My impression was that of a clean Oktoberfest with a little extra alcohol, West Coast hop character and the bitterness of a Maibock to cleanse the palate.

Full Sail Brewing Company

Hood River, Oregon | www.fullsailbrewing.com

(541) 386-2281

Distribution: AK, AZ, 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 Pairings

Smoked trout; caramel flan.

Cheese: jalapeño jack.

Malts: Two-Row Pale, Munich, Caramel, Wheat.

Hops: Glacier, Cascade.



Samuel Adams Double Bock

Shiner Holiday Cheer



DOUBLE BOCK

Judge's Notes by Owen Ogletree

Uncomplicated aromas of caramel malts, toffee, brown sugar, raisins and fig preserves on toast emerge from this clear, ruddy brown/orange lager that produces an impressive layer of thick foam. Rich malts barrage the tongue with waves of treacle, sweet crystal malt and earthy, ripe fruit. Subtle teases of toasty Munich malt melanoidins, rum, dark candy sugar and smooth alcohol also emerge as the beer warms. In regard to mouthfeel, there's substantial viscosity in this full-bodied, strong lager that finishes with a huge emphasis on dark, caramelized sugar. Although not outstandingly multifaceted, this powerful doppelbock offers impressions of a sweet, rich, slightly earthy, dessert-like lager that packs a generous malt and alcohol punch.

The Boston Beer Company

Boston, Massachusetts | www.samueladams.com

(617) 368-5080

Distribution: All states and DC.

Food Pairings

Crème brûlée; bratwurst with red cabbage.
Cheese: Gruyere.

Malts: Sam Adams Two-Row Pale blend, Caramel 60.

Hops: Tettnang Tettnanger, Hallertau Mittelfrueh.

86

Style: Doppelbock

ABV: 9.5%

IBUs: 25

Serve at: 45°



HOLIDAY CHEER

Judge's Notes by Tom Cannon

The aroma definitely highlights the peach, which is a sweet, almost overripe statement. The pecans are there, along with a touch of vanilla flavor. The beer itself is clear, reddish brown, almost ruby with a substantial slightly off-white head. The base style is a dunkelweizen, but there isn't any real dunkelweizen character, other than the persistent head, and the darker color. Peach with a light nutty background carries through in the flavor of the beer and the touch of vanilla flavor gives this a dessert beer character. Peach aroma and flavor in abundance, nuanced by a touch of caramel pecan. Not everyone is looking for peaches in their holiday beer stocking, but for those who are, this beer works.

Spoutz Brewery

Shiner, Texas | www.shiner.com

(361) 594-3852

Distribution: All states except Hawaii.

Food Pairings

Thai noodle salad; baked halibut with butter sauce.
Cheese: aged Chevre.

Malts: Caramel.

Hops: Mt. Hood, First Gold.

86

Style: Dunkelweizen with Peaches and Pecans

ABV: 5.4%

IBUs: 22

Serve at: 38° to 45°





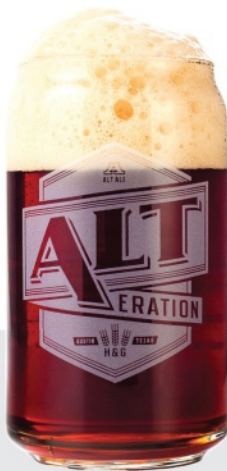
Hops and Grain Alteration

Thomas Creek Castaway Chocolate Orange IPA



85

Style: Altbier
ABV: 5%
IBUs: 40
Serve at: 45°



ALTERATION

Judge's Notes by Pete Garofalo

This is a crisp, clean example of an aged ale. The first impression is a malt-forward aroma, with elements of bread crust, nutty grain, dark chocolate, and light toastiness. A hint of caramel or toffee adds complexity and fruity esters are subdued, indicating a clean fermentation. Hops make a forceful appearance in the flavor. Toasty grainy malt gives way to a spicy, herbal, rustic flavor leading to an intense bitterness, lasting well into the finish and dominating the aftertaste. The overall impression is a malty start that quickly dries out to a firm, lingering bitterness that has a slight harsh edge. This is a seriously bitter beer that implies malt from the aroma but delivers a sharp hop presence.

Hops and Grain Brewery

Austin, Texas | www.hopsandgrain.com
(512) 537-9756
Distribution: TX.

Food Pairings

Crab and artichoke dip; fried calamari.
Cheese: Gloucester.

Malts: German Pilsner, Munich, Vienna, De-Bittered Black.

Hops: Mt. Hood, Hallertau, Hersbrucker, Czech Saaz.

85

Style: American IPA with Cocoa Nibs and Orange Peel
ABV: 7.5%
IBUs: 100
Serve at: 40°



CASTAWAY CHOCOLATE ORANGE IPA

Judge's Notes by Owen Ogletree

This unusual ale smells of cocoa powder, orange zest, overripe figs and plums, slight earthy hops and bittersweet chocolate. With moderate carbonation and an off-white, slightly tan foam that settles quickly, this dark red ale seems quite atypical for an IPA. Flavors of slightly sweet chocolate linger into the finish, accompanied by mild fruity esters, orange peel and hop notes that seem a bit muddled. A moderate mouthfeel and malt sweetness is perceived as mildly creamy with a hint of slickness on the palate. The beer finishes lightly bitter with cocoa powder nuances. This cocoa-focused, gently hopped brew may have an identity crisis but still emerges as clean, amusing and drinkable.

Thomas Creek Brewery

Greenville, South Carolina | www.thomascreekbeer.com
(864) 605-1166
Distribution: AL, FL, GA, NJ, NC, PA, SC, TN and VA.

Food Pairings

Ham and pineapple pizza; white chocolate brownie with walnuts.
Cheese: Mimolette.

Malts: Chocolate Wheat, Honey, Two-Row, Black Patent.

Hops: Citra, Magnum, Chinook, Centennial, Cascade, Amarillo.

TRAVELING CONNOISSEUR

WITH EMILY HUTTO

A New Frontier on the Front Range

Nano and Microbrewers Building Niches in Colorado





Sooner than later, the roads of the Front Range lead to a craft brewery. A visitor is within relatively easy distance of 75 breweries including 35 in Denver, 12 in Boulder, nine in Ft. Collins and 19 in other locations such as Golden and Longmont. Veteran beer writer Emily Hutto follows the less beaten path to find some of the engaging smaller brewers making a name for themselves among the best known beer tourist destinations.

“Welcome to Colorful Colorado” say the state’s border signs. They might as well read “Welcome to the State of Craft Beer.”

There were 269 craft breweries and brewpubs in Colorado and 50 to 60 in planning stages throughout the state as of October 2014. Spanning from Fort Collins to Pueblo, the Front Range is the hotbed of Colorado’s craft beer business where more than half of the state’s brewers produce their beer.

It’s home to institutions like Boulder Beer Company, the state’s first craft brewery (circa 1979). In Denver, the state’s first brewpub, Wynkoop Brewing, was founded by geologist-turned-governor John Hickenlooper in an effort to revitalize the city’s downtown. The Front Range became the stomping grounds for iconic brands like New Belgium Brewing’s Fat Tire Amber Ale and the first-ever craft beer to hit a can, Oskar Blues Brewery’s Dale’s Pale Ale.

These days, Front Range continues to be one of the country’s craft beer industry frontiers with new breweries and brewpubs opening at a rate of more than one each week.

Many of these newer Front Range breweries are niche breweries, focusing on specific beer styles, specialty ingredients, and elevated food menus to distinguish themselves. Funkwerks, Inc. in Fort Collins, for example, specializes in saison. Hardly the first in the region to brew Belgian-style beers, Funkwerks is one of the breweries that brought saison into popularity in the past few years.

“It was one of those styles that was on the fringe when we opened in 2010,” said Funkwerks co-owner and head brewer Gordon Schuck, whose flagship saison has won two Great American Beer Festival medals. “I like the creativity with saisons,” said Schuck, who also brews rum barrel-aged saison and imperial saison as part of

the brewery's year-round offerings. "Spices, wild yeast, everything is game, so I think saison really inspires people to take the ball and run with it."

The Funkwerks name is a nod to the funkiness associated with Belgian yeast strains and effervescent farmhouse ales and provided an excellent excuse to paint the exterior of the brewery bright green. East on Lincoln Avenue past Odell Brewing Company and The Fort Collins Brewery, Funkwerks is hard to miss. Dogs are welcome on the patio and humans are encouraged to bring their empty beer bottles back for the brewery's homebrewer bottle exchange.

Another brewery that brings the funk in Fort Collins is Black Bottle Brewery, where at any given time the brewers are isolating ten or more yeast strains for experimentation in their off-the-wall beers. From sours to imperials, and Belgian-style ales to barrel-aged beers, Black Bottle keeps it interesting. The brewery's beer names – such as There Goes The Neighborhood Rye Saison, Just A Minor Threat Imperial IPA and The Last Unicorn – warn you what you're getting into: the unexpected. From the experimental brews, the stuffed squirrel decorations in the tap room, or the occasional piñata hanging from the ceiling, a visit to Black Bottle Brewery is more than ordinary.

Just southeast of Fort Collins in Windsor is a one-of-a-kind hop farm, homebrew supply shop and craft brewery. Gardeners by trade, Amanda and Pat Weakland opened the Windsor Gardner store and then decided to plant hops when their son got interested in homebrewing and eventually opened High Hops Brewery. To date they are growing 50 hop varieties and are creating some of Colorado's most hop-forward beers. Visitors often enjoy The Hop Shot, a beer of their choice steeped with fresh hops via French press.

Another niche brewery along the Front Range is Hogshead Brewery in Denver, where world traveler and head brewer Stephen Kirby is making traditional English-style ales and serves many of them on cask. Kirby's vision was to open a local neighborhood space where people could have what he calls "A proper pint of beer" served on cask and "in perfect condition with those tiny little bubbles and that 50 degree temperature."

Some other niche breweries worthy of a visit are Asher Brewing, an all-organic beer company in Boulder; TRVE in Denver, which specializes in sour ales and constantly blasts metal music; and another Denver newcomer Prost Brewing, which as the name suggests specializes in German-style beers. These niche breweries are creating destination spots along Colorado's Front Range and adding a variety of hues to Colorado's colorful cast of brewing characters.

In addition to niche breweries, another trend on the Front Range is the development of the nanobrewery, which in Colorado can be attributed to Boulder's garage breweries and Denver's Strange Craft Beer Company.

Two notable Boulder breweries, Crystal Springs Brewing Company and BRU Handbuilt Ales & Eats, were inceptioned in the garages of their owners. They got started brewing three barrels at a time or less as glorified homebrew projects and have both since opened new tasting rooms. BRU is a brewpub, with a restaurant that is changing the way Colorado thinks about pub grub. The owner Ian Clark, a formally trained chef before adding brewing to his repertoire, has crafted a local, seasonal menu that incorporates bread made from spent grain, vinegar made from BRU's beer, and multiple flavors of beer-infused ice cream.

In Denver, Tim Myers at Strange Craft is thought of as the grandfather of the state's nanobrewery movement. He got his start

brewing one barrel at a time with a brewhouse made out of a hodgepodge of used dairy and brewing equipment. As a “museum of used brewing equipment,” said Myers, Strange has been a resource for others who have started with a small brewhouse.

A short bike ride from Strange in Denver’s Valverde neighborhood, Wit’s End Brewing Company, launched by Scott Witsoe, is another brewery that got its start one barrel at a time. “Seeing Tim at Strange starting on his one-barrel system with his success closed the deal for me,” said Witsoe. “I thought, ‘It is possible. If it works I get to live my dream for the rest of my life... Plus this beard wouldn’t do well in corporate America.’” This year,

beer-cheese soup are two breweries further south: Castle Rock’s Rockyard Brewing Company and Colorado Springs’ Phantom Canyon Brewing Company. In Denver, there is less traditional and farm-fresh fare to be found at the Lowdown Brewery + Kitchen that just opened this year.

Finally, worth mentioning and worthy of any must-visit Colorado beer list is one of the state’s newest and most talked about breweries, Cannonball Creek Brewing Company in Golden. Just south of Boulder on Highway 36, this standout brewery has taken home GABF medals each year since its opening in 2012, and the Black IPA alone is worth a visit.



Relatively youthful Tim Myers (left) is considered the grandfather of nano brewing in Colorado. Ian Clark of BRU (center) began operations with a three-barrel system in his garage. Scott Witsoe of Wit’s End (right) followed the trail blazed by Myers.

three years after Wit’s End’s debut, Witsoe upgraded to a seven-barrel system and took home both a World Beer Cup and a GABF gold medal for his Jean-Claude Van Blond Belgian-style blonde ale.

Beyond niche and nanobreweries, Colorado’s Front Range can also take credit for some of the state’s best brewpubs. BRU leads the craft beer and culinary food trend in Boulder, while currently battling for the bragging rights to Colorado’s best

The Front Range of this colorful beer state may be utterly soaked in beer, but not yet saturated. “People ask me if I’m worried about that,” said Myers, shaking his head no. “The most important point of this burgeoning movement is bringing back the neighborhood brewery. Look at a map of Denver’s different neighborhoods – there are a lot of neighborhoods in which people have to travel three or four miles to get a beer. At my house it’s seven miles... We have a long way to go.”

Front Range Founders

Known for industry innovations like the first small-batch beer in a can and the first-ever nitro beer in a bottle among many other feats, these iconic companies are the founders of beer tourism in Colorado.



Boulder Beer Company

2880 Wilderness Place | Boulder, Colorado 80301
(303) 444-8448 | www.boulderbeer.com

The state's first craft brewery, opened by a duo of homebrewing science professors from the University of Colorado, holds the 43rd post-Prohibition brewing license issued in the country. After more than three decades in business and a lot of change along the way, Boulder Beer is now best known for two of its beers: the classic Buffalo Gold Golden Ale, first brewed in 1989, and the unfiltered Hazed & Infused Dry-Hopped Amber Ale, which both recently hit cans.



Odell Brewing Company

800 East Lincoln Avenue | Fort Collins, Colorado 80524
(970) 498-9070 | www.odellbrewing.com

Slow, steady growth has been Odell's game since its inception 25 years ago. The family-owned brewery was the first in Fort Collins. Even with its 11-state distribution footprint and status as one of Colorado's top producing breweries, Odell still pays homage to its roots by supporting local homebrew clubs, nonprofit organizations, beer festivals, and other events. Odell's packaged, flagship beers are mostly English-style ales, but the seasonal and small-batch releases prove they're still just homebrewers at heart. From aging in absinthe barrels to using mint as hops, Odell has a wild side that can be experienced in small batches in the brewery's recently expanded taproom.



New Belgium Brewing Company

500 Linden Street | Fort Collins, Colorado 80524
(970) 221-0524 | www.newbelgium.com

Often noted as one of craft's largest and most sustainable breweries, not to mention one of the country's best places to work, New Belgium Brewing is just as remarkable as it's cracked up to be. The tour is worth waiting in

line for – it concludes with a grown up-size slide that plops visitors into the taproom where they can sample the brewery's rare Lips of Faith beers and seasonal varieties that can't be found outside of Fort Collins.



Breckenridge Brewery

471 Kalamath Street | Denver, Colorado 80204
(303) 573-0431 | www.breckbrew.com

Future Location

6775 S. Santa Fe | Littleton, Colorado 80120

Founded by ski bums, this brewery opened as a tiny pub in Breckenridge in 1990. It's grown into one of Colorado's top producing breweries, with facilities in downtown Denver and south Denver. In the summer of 2015, Breckenridge will open its new south Denver production facility on a 12-acre plot where they're currently building an 85,000-square-foot, \$35 million brewery and farm-to-table restaurant.



Left Hand Brewing Company

1265 Boston Avenue | Longmont, Colorado 80501
(303) 772-0258 | www.lefthandbrewing.com

One of Colorado's most award-winning breweries is also the pioneer of nitro beer in a bottle. In 2011, the Longmont brewery introduced a bottled nitrogen version of its milk stout, which was arguably the most popular milk stout in the state already.



Oskar Blues Brew & Grill

(original location)

303 Main Street | Lyons, Colorado 80540
(303) 823-6685 | www.oskarblues.com

Brewery: 1800 Pike Road | Longmont, Colorado 80501

Oskar Blues Brewery became famous in 2002 when founder Dale Katechis, for whom the legendary Dale's Pale Ale is named, decided to accept a strange offer he received by fax from a Canadian company proposing a small canning line for sale. The story goes that once Dale and his crew stopped laughing about putting craft beer in a can, they decided to actually do it.



Wynkoop Brewing Company

1634 18th Street | Denver, Colorado 80202
(303) 297-2700 | www.wynkoop.com

Colorado's original brewpub was opened by beer-loving Governor Hickenlooper (in 1988, long before his term in office) in an attempt to revitalize the ghost town that once was

downtown Denver. It helped do just that. More than 25 years later, Wynkoop still occupies the historic J.S. Brown Mercantile Building and is often noted as one of Denver's best pool halls.



Avery Brewing Company

5763 Arapahoe Avenue | Boulder, Colorado 80303
(303) 440-4324 | www.averybrewing.com

New Location

4910 Nautilus Ct N. | Boulder, Colorado 80301

Famous for its Hog Heaven Barley Wine, Avery Brewing Company is not afraid to go bold. From producing the state's first packaged IPA to some barrel-aged beers that have inspired a cult following in the state, this Boulder brewery has made a name for itself as one of Colorado's most beloved breweries.



Great Divide Brewing Company

2201 Arapahoe Street | Denver, Colorado 80205
(303) 296-9460 | www.greatdivide.com

New Location

3403 Brighton Blvd. | Denver, Colorado 80216

Those who've been to Denver or who love barrel-aged imperial stout have probably

heard of Great Divide. Launched by mechanic-turned-brewer Brian Dunn at an old dairy plant near Coors Field, Great Divide is Denver's longstanding urban brewery and the creator of Colorado's original strong ale. First brewed in 1995, the 8.5 percent ABV Hibernation Ale readied consumer palates for the robust, 9.5 percent ABV Yeti Imperial Stout and its oak-aged, coffee-infused, chocolate and Belgian-style siblings.



Dry Dock Brewing Company

15120 E. Hampden Avenue | Aurora, Colorado 80014
(303) 400-5606 | www.drydockbrewing.com

2801 Tower Road | Aurora, Colorado 80011

Dry Dock Brewing Co. was the first brewery in Aurora. It began as a small, speakeasy-style bar next door to its sister business, The Brew Hut homebrew supply shop. Less than a year after its opening, Dry Dock gained national attention when it won a World Beer Cup, and would go on to win four more World Beer Cups, 21 GABF medals, and 40 awards at the Colorado State Fair. Dry Dock is one of Colorado's top producing breweries, made possible by its production facility, North Dock, where guests can sample beers in the Canoe Room.



Funkwerks, Inc.

1900 E Lincoln Avenue
Fort Collins, Colorado 80524
(303) 482-3865
www.funkwerks.com

Black Bottle Brewery

1611 S College Ave
Suite 1605 & 1609
Fort Collins, Colorado 80525
(303) 493-2337
www.blackbottlebrewery.com



High Hops Brewery

6461 Colorado 392
Windsor, Colorado 80550
(303) 674-2841
www.highhopsbrewery.com

Front Range Micros and Nanos

Asher Brewing

4699 Nautilus Ct S #104
Boulder, Colorado 80301
(303) 530-1381
www.asherbrewing.com

TRVE Brewing Company

227 Broadway
Denver, Colorado 80203
(303) 351-1021
www.trvebrewing.com

Prost Brewing

2540 19th Street
Denver, Colorado 80211
(303) 729-1175
www.prostbrewing.com

Crystal Springs Brewing Company

657 S Taylor Avenue
Louisville, Colorado 80027
(303) 665-8888
www.crystalspringsbrewing.com



BRU Handbuilt Ales & Eats

5290 Arapahoe Avenue
Boulder, Colorado 80303
(303) 638-5193
www.bruboulder.com



Strange Craft Beer Company

1330 Zuni Street
Denver, Colorado 80204
(303) 985-2337
www.stranecraft.com

Wit's End Brewing Company

2505 W 2nd Ave #13
Denver, Colorado 80219
(303) 459-4379
www.witsendbrewing.com

Rockyard Brewing Company

880 Castleton Road
Castle Rock, Colorado 80109
(303) 814-9273
www.rockyard.com

Phantom Canyon Brewing Company

2 E Pikes Peak Avenue
Colorado Springs, Colorado 80903
(303) 635-2800
www.phantomcanyon.com

Cannonball Creek Brewing Company

393 Washington Avenue
Golden, Colorado 80403
(303) 278-0111
www.cannonballcreekbrewing.com

The Porter Lifts Atlanta's Beer Bar Dining

by Bob Townsend

When Nick Rutherford and Molly Gunn opened The Porter Beer Bar in Atlanta's hip Little Five Points neighborhood in 2008, craft beer wasn't quite commonplace in the city, yet.

"At the time, the only real beer game in town was Brick Store Pub in Decatur," Gunn remembers. "They'd been open about 10 years at that point. But there weren't really any other small, independent beer bars. When we were doing our research, we went to the Vortex restaurant and discovered that Delirium Tremens was the number one import there. So we thought maybe Little Five Points was ready for more beer."

The Porter debuted with a beer menu of 25 offerings on draft and another 100 in the bottle. The food menu, which featured suggested beer pairings, immediately upped the ante for kitchens at beer bars. A big part of that is Rutherford's training as a fine dining chef. His daily specials, featuring local, seasonal and sometimes exotic ingredients, reflect years of working at some of Atlanta's best restaurants, including Seeger's and Quinones at Bacchanalia.

Depending on the time of year, you might find Foie Gras Torchon with crab apples, cranberry gelee, and milk toast on the menu, paired with Gouden Carolus Classic, or Chicken Gyoza with

house-made wrappers, hibiscus ginger broth, basil, and jicama, paired with Hitachino Red Rice, or smoked 12 Hour Brisket with sour cream pirogues, carrots, and cippolini onions, paired with Sixpoint 3Beans.

"That's where I still get to have fun," says Rutherford. "I could just set up a menu and walk away, but I still want to cook. On the regular menu, the house-made pastrami takes 12 days. Pretty much everything we do here is labor intensive. It's silly sometimes."

Rutherford's culinary talents remain a steady attraction, especially for regulars, some of whom dine at the bar several days a week. But the beer list, which now numbers 50 drafts and some 800 bottles, and includes more than 300 vintage selections, draws beer lovers from all over the world. And The Porter has been twice-nominated as a James Beard Foundation Award semifinalist for Best Bar Program.

Gunn's perky demeanor and beer enthusiasm makes her the perfect presence at the front of the house, especially on hectic nights, when people are packed three-deep at the bar and lined up on the sidewalk during one of the frequent tap take-overs, famous anniversary parties or annual "epic" tasting events, such as "Where the Wild Beers Are" and "Epic Beer and Cheese."

"During American Craft Beer Week and Atlanta Craft Beer Week,

we always go kind of crazy," Rutherford says. "But I think it just came from holding on to a lot of awesome beer because it was available and we wanted it. Right now, we have something like 150 kegs set aside for epic events."

After six years, the narrow storefront hasn't changed much. It still exudes a certain bohemian DIY character that feels more shabby than chic. "Having that layer of grime and personality helps us fit in more with the neighborhood," Gunn says, laughing. But a recent expansion added much needed cooler space, plus the Cellar Room – a cozy private dining destination with brick walls lined with rare bottles and a long wood slab banquet table illuminated by antique light fixtures. "This is our fancy room," Gunn says. "It displays the vintage beer, and people love to come in and go shopping and get inspired."

Asked what lessons they've learned about the bar, restaurant, and beer business since 2008, Gunn doesn't hesitate or qualify. "It's nice to have the beer geeks like you, but they're not paying your bills," she says. "We love to put on wild and crazy stuff but it's important to have balance. We also get a lot of requests for more local beers now. It always a balance between trying to be the best bar we can be and giving the customers what they want." 🍷



Drawing a crowd, says proprietor Gunn, is always a balancing act between high quality and customer satisfaction. The Porter keeps 50 beers on tap and has over 800 bottles listed, including 300 vintage selections.

1156 Euclid Ave NE | Atlanta, Georgia 30307 | (404) 223-0393

Monday - Thursday 11:30 a.m. to 12 a.m. | Friday 11:30 a.m. to 2:30 a.m.
Saturday 11 a.m. to 2:30 a.m. | Sunday 11 a.m. to 12 a.m.

www.theporterbeerbar.com



BELGIUM

Carl Kins



Two interesting tourist attractions are developing. A few weeks ago, the Bruges Bier Museum opened its doors in the old postal building on Bruges' market square. Duvel is finalizing the visitor center in Antwerp's De Koninck brewery, expected to open in the spring of 2015.

Beer by Underground Pipeline Comes to Bruges

Belgium recently experienced four "world premieres." In an effort to eliminate disruptive delivery trucks, Bruges approved an underground pipeline for transporting De Halve Maan beer from its historic brewery to the bottling factory two miles away. It's designed to transfer 1,500 gallons of beer each hour.

The first asparagus beer was launched by 't Hofbrouwerijke. Concentrated asparagus juice is added.

The first beer case vending machine was installed in Handzame. Of Italian design, it can hold approximately 22 cases of 24 bottles/cans.

Duvel changed the name and label of the Duvel beer for the Walloon regional holiday. Using local dialects for Duvel, the name became Djale or Diape. Clearly those bottles will become collector items.

Stefaan Couttenye, chef of Watou's Hommelhof and world renowned as the revivalist of Belgium's beer cuisine, has an English cookbook out called *Cooking with Belgian Beers*. It's a must have for Belgian beer lovers.

CZECH REPUBLIC

Max Bahnson



IPA vs. Lager Brings Hoppy Ending

This year's Slunce ve Skle, the biggest and one of the republic's best beer festivals, showcased more than 80 Czech and foreign craft breweries. Attendants could have been excused for having the impression that top fermented ales outnumbered traditional Czech lagers. All three of the beers voted best by the public were IPAs.

Pale ales, especially the IPA style, are slowly becoming part of the mainstream. Several micro-breweries specialize in the IPAs with many more brewing pale ales, including Pivovar Zhůrák where American Chris Baerwaldt runs the kettles. These styles have also gotten the attention of bigger breweries. This summer, Pivovary Lobkowicz presented two different IPAs. Plzeňský Prazdroj, the makers of Pilsner Urquell and the country's biggest brewer, may join this trend. Executive Brewer Václav Berka has hinted at something in the pipeline.



Last year, the Czech Brewers and Maltsters Association established the **Day of Czech Beer** on September 27, a day before the feast day and public holiday celebrating Saint Wenceslas. This year's edition saw the participation of more breweries – big and small, independents and multinationals. The brews made for the occasion ranged from special editions of otherwise regular brands – Gambrinus brewed with fresh hops – to less traditional styles.

The European Report is endorsed by Artisanal Imports.

GERMANY

Jim Dykstra

*Brewing for Money; Working for Beer*

To help fund construction of its Berlin brewery, Stone Brewing Company generated over \$2.5 million in an indiegogo campaign. The company pre-sold vouchers for collaboration brews at \$30 to \$33 dollars per bottle. The series will be called the Stone Groundbreaking Collaborations. Once the beer is available, Americans can redeem vouchers at the company's U.S. locations in San Diego and the newly announced location in Richmond. European purchasers can get the beer in Berlin or opt to have it shipped directly to them.

The \$25 million facility's first phase will involve the construction of a brewery and packaging hall, while the second will include a Stone Brewing World Bistro and Gardens restaurant and a Stone Company Store.



Social workers in Essen began an incentive program for addicts and the homeless, in which participants clean the city square in exchange for beer and other consumables.

Known as Pick Up, the program aims to re-integrate project members into society through structured work. Workers receive \$1.55 per hour along with a meal and three bottles of beer per shift, lasting from four to six hours.

Pick Up has been met with some opposition from retailers on Willy-Brandt-Platz, the town square. They find the use of tax dollars for alcohol and tobacco offensive, and feel the program encourages addiction. Proponents argue the incentives are motivators. The idea came from Amsterdam's Veegproject, which offers up to seven beers throughout the day.

UNITED KINGDOM

Carolyn Smagalski



In their new book, *Brew Britannia: The Strange Rebirth of British Beer*, the bloggers known as Boak and Bailey regale with the same enthusiasm that rejuvenated U.K. beer into a dazzling phenomenon and has swelled the Campaign for Real Ale's membership numbers beyond those of British political parties. What's old is new again in these pages and what's new includes hipsters, cyberspace, high-test beer and collaborations that re-invent beer from every angle. The list of new beers available includes a collaboration by CapDog from CAP of Sweden and BrewDog of Scotland, an imperial black IPA with a heavy hand of cascara fruit and flavors of resin, chocolate, spice and smoke.

*Porter by Guinness Recalls London Style*

In its newly installed pilot brewery in Dublin, traditionalist Guinness has resurrected recipes from its 200-year-old brewers' logs. The archived volumes boast two Guinness porters akin to the dark porters of 18th Century London. Dublin Porter at 3.8 percent ABV and West Indies Porter, at double that strength, retain a hint of old worldliness in a modern day classic.

Another revived brew is one from David Bruce of the Goose and Firkin. His "happy accident" of 1979 created the iconic Dogbolter Strong Ale. Commemorating this West Yorkshire classic, Bruce has rolled out a limited edition release that's sure to keep the dogs bolting for the moors.



Belgium



Germany



United Kingdom



Czech Republic



Brazil

FEATURED IMPORT BEERS



Belô Petroleum

Cervejaria Wäls

Belo Horizonte, Brazil
www.wals.com.br

Opaque and viscous, loaded with chocolate and coffee aromas. Slightly roasty notes, combined with vanilla and a hint of bread yeast. The 12 percent ABV is hidden amongst flavors of cocoa, molasses, and nutty malt. Light carbonation and slight hops give this rich and powerful imperial stout a velvet finish.



Belô São Francisco

Cervejaria Wäls

Belo Horizonte, Brazil
www.wals.com.br

A bouquet of berries, raisins, and brandy hits the nose upon first pour, with a deep brown color and creamy toffee-colored head. Notably crisp and dry mouthfeel gives way to raisin, caramel and spice notes. Medium carbonation leaves heavy lacing. A refreshing 7.5 percent dubbel interpretation that gently warms and finishes with a gentle fruit and spice pop.



Belô Ipê

Cervejaria Wäls

Belo Horizonte, Brazil
www.wals.com.br

This ruby brown quadrupel is made with four types of malt and aged in Brazilian cachaça-soaked wood chips, which combine for intense aromas of chocolate, toffee, honey, and crème brûlée. Bottle conditioned to a smooth and viscous 11 percent ABV. Subtleties continue to appear with just enough bitterness to accentuate the malty sweetness.



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.

The Import Report is endorsed by Artisanal Imports.



Brazil

BRAZILIAN BROTHERS BREW WITHOUT BOUNDARIES

by Jim Dykstra

Brothers José and Tiago Carneiro, owners and brewmasters of Cervejaria Wäls, work in a brewing world without boundaries. They brew Belgian beers in Brazil using non-traditional ingredients and have helped carve out a craft niche in the third-largest beer market behind the United States and China.

Now they're taking their craft to America. They have just finished a new brewery in San Diego that will brew more than 10,000 barrels in its first year, on top of the 6,000 barrels produced in their original Belô Horizonte facility.

The brothers plan to have a lineup of 12 different beers out in America by spring 2015. "We are going to rock the American palate," said José Carneiro.

Wäls is in a unique position to do so, with access to a cornucopia of Brazilian ingredients unseen in America's hop-dominated beerscape.

Quality hops are scarce and expensive in Brazil, so brewers often work with what is on hand, namely Brazil's abundance of fruit and spice. Among their arsenal is the antioxidant-rich Acai berry, passion fruit, and the Brazilian "earth orange," which Carneiro describes as "more citric and aromatic" than its American counterpart.

Spices such as coriander, cocoa and Brazilian lemongrass are integral to the methods of the Carneiro brothers, who often make their own blends using techniques passed down within their family.

The brothers Carneiro began learning to brew in their adolescent years under their father Miguel Carneiro, who began Wäls in 1999 to supply a fast food restaurant with "gourmet beer," as craft is known in Brazil. The elder Carneiro balanced European tradition with his family heritage and the beer began to flow.

"My grandfather was a baker, and he used to say: 'To be a truly happy man, you must ferment something.' He chose bread, then taught our Dad, and Dad chose beer and taught me and my brother," José Carneiro said.

The Carneiro brothers seem quite happy continuing their family legacy and quenching their enthusiasm for brewing knowledge. Elder brother Tiago "used to brew in the lab" while studying food engineering, and José spent months traveling Europe and the U.S., studying breweries and gathering recipe ideas.

"We're still learning, every day," he said. The pair's combined knowledge has led to a versatile array of beer, and the confidence to experiment.

Wäls' Brazilian portfolio boasts around 15 year-round and seasonal selections running the gamut of flavor, from Citra Session, a crisp



The Carneiros aim to "rock the American palate" with Brazilian ingredients taking advantage of better access to U.S.-grown hops.

PHOTOS COURTESY CERVEJARIA WÄLS

The Import Report is endorsed by Artisanal Imports

3.9 percent IPA, to Brut, a double-digit ABV powerhouse pitched with champagne yeast.

Three selections are currently exported stateside, under the Belô brand. The 2014 World Beer Cup gold medalist Belô São Francisco, a dubbel brewed with raisins, is the lightest of the three, though it clocks in at 7.5 percent. Well structured, Belô São Francisco starts with intriguing fruit flavor thanks to the raisins and finishes crisply with a lingering aftertaste of dried fruit, which fleshes out the body and harmonizes the classic dubbel malt backbone and spice.



José Carneiro likens the current Brazilian craft scene to that of America in the early 1990s. He said an American location for Wäls may help make U.S. hops more accessible to Brazilian craft brewers.

The 2014 WBC silver medalist Belô Ipê, a quadrupel brewed with coriander, registers at a deceptively smooth 11 percent ABV. Sweet notes of the Brazilian rum-like spirit cachaça dominate this beer until tempered by coriander, combining for a tangy and smoky-wood finish. Belô Petroleum is an imperial stout cloaked in darkness that lives up to its rich appearance with notes of chocolate and coffee.

Belô, Brazilian for beautiful, is taken from Belo Horizonte, Brazil's sixth largest city and home to Wäls' original brewery.

In 2012 the brothers joined forces with Brooklyn brewmaster Garrett Oliver to brew Saison de Caipira, the first to be made with native Brazilian sugarcane. When fermented, the sugarcane becomes cachaca, a favorite Brazilian spirit which the Carneiros have incorporated into their brewing process. They age Belô Ipê over cachaca-soaked oak woodchips, imparting a sweet rum-like quality for added depth of flavor.

The brothers have also been experimenting by barrel aging with *Brettanomyces* yeast strains, and have developed a technique of dry hopping using a "little machine" of their own creation.

The migration into America's blossoming craft scene should be a breath of fresh air for Wäls. The Brazilian beer market is dominated by large brewers making light pilsners, which comprise about 98 percent of the market share.

The American expansion will also allow Wäls to bypass exorbitant Brazilian beer taxes which absorb up to 70 percent of the retail price of a bottle and develop direct relationships with North American hop growers. Carneiro hopes that the move will make hops more accessible for all Brazilian craft brewers, a symbolic move that would help unify a nascent craft community similar to the American scene of the 1990s.

Carneiro wouldn't comment on the specific styles to be brewed in San Diego, but they will exist independently of the Brazilian portfolio, meaning flavors aimed to shake up North American tastebuds.

"The soul of the beer is the same as our Brazilian brand," he said. "We are still going to work hard to innovate and take pride in our beer. The difference is going to be in our recipes and ingredients." 🍷

Success Brewing in North Carolina

by Daniel Hartis

California, Washington, Oregon and Colorado are such perennial producers of craft beer it was no surprise that, during a keynote presentation at the Craft Brewers Conference in Denver this past April, those four were listed as having the most breweries open last year.

"But the fifth was North Carolina," said Chad Henderson, head brewer at NoDa Brewing in Charlotte, North Carolina. "And when they said that, a kind of slow clap went through the audience. The speaker stopped and said, 'No, give it up for North Carolina!'"

North Carolina saw 21 new breweries open in 2013, a 30 percent increase over 2012, according to stats from the Brewers Association. So the Old North State isn't completely off the rest of the nation's radar, yet many know little of its beer scene outside of the mountain city of Asheville.

This focus on one city is understandable, considering it was voted Beer City USA through a popular online poll three years in a row, and three giants – Oskar Blues, Sierra Nevada and New Belgium – chose to build second breweries in the Asheville area. Other Asheville breweries have announced expansion plans as well, including Catawba Brewing, Green Man Brewery, Highland Brewing, Burial Beer Company and, most recently, Wicked Weed Brewing, which plans to build a \$5 million, 40,000-square-foot production brewery in nearby Candler.

Just as Asheville breweries are growing rapidly, the same is true for many across the state. In Charlotte, the next-door neighbors of NoDa Brewing and Birdsong Brewing both have plans to move into larger facilities. Aviator Brewing Company in Fuquay-Varina built a 12,000-square-foot addition to increase capacity. And even if they're not pursuing larger locations, countless others continue to add new fermenting tanks, which do not come cheaply.

Many are expanding not to enter new markets, but simply to keep up in their home state – or their home city. Even the state's largest players – brands like Highland, Foothills, Natty Greene's and Mother Earth – distribute to only a handful of states.

North Carolina has a diverse group of breweries,

each with its own focus. There's Wicked Weed, for example, one of the East Coast's largest brewers of sours and barrel-aged beers. The Olde Mecklenburg Brewery in Charlotte brews German-style beers with just four ingredients: water, malt, hops and yeast. And there's

Fullsteam Brewery in Durham, which sources ingredients that celebrate and stimulate what founder Sean Lilly Wilson calls a "southern beer economy."

The surging beer scene may not yet have the same number of passionate devotees as basketball and barbeque, but it's clearly a winning scenario for the breweries and the state.

Another win came during the World Beer Cup awards, presented two days after the aforementioned keynote speech. Henderson didn't expect to beat out 223 other entries in the American IPA category, the most competitive of the Cup. Hearing that very announcement – that their Hop Drop 'n Roll had just won gold – was such a shock that it took him a minute to get his legs under him and find his way to the stage.

"When I finally waded out into the crowd, I got a face full of flannel from one of the owners of Wicked Weed," said Henderson. Moments later, the roles were reversed when Wicked Weed won bronze for its Tyrant Double Red. North Carolina came away with eight medals, half of them gold.

"I think it set a different pace for what craft is in North Carolina," said Henderson. "We're not as easily written off as we might have been five years ago."

After the win, NoDa Brewing was courted by bars and shops as far away as France. And while they were flattered, keeping Charlotte well stocked is challenge enough. The beer is not likely to find its way out of state anytime soon, but its reputation as a top-tier IPA is growing – a victory for NoDa and all North Carolina breweries. 🍺



High Points of the GABF

by Marty Jones

This year's Great American Beer Festival was incredible. In Denver there were over 3,000 tasty, intoxicating pleasures from about 700 different suppliers, in nearly 100 different varieties, all available in 1-ounce portions. And if all of that pot wasn't enough for you, there was also the beer at the GABF.

Yes, this year's GABF was the first since the war on weed ended and "recreational" marijuana was made legal in Colorado. It created new thrills for fans of recreational beer in the especially Mile High City, where in some parts of town the aroma of Channel Number 5,280 wafting from grow houses blends with the smell of hops emanating from breweries.

The tartan-clad bagpipers who've always welcomed attendees into the fest hall? Replaced with a tie-dyed quintet playing a gurgling refrain on water pipes. At brewery tables all dump buckets had lids (to avoid anyone drinking their contents) and the newly required bowls of Chips Ahoy cookies and Doritos were a big, ahem, hit.

True, dreams of a free contact high in the outdoor porta-pottie/cigarette smoking area were dashed. But like smoke, rumors swirled regarding experimental brews like Pliny The Stoner and the Toked Porter from Alaska. Some even spent time fruitlessly searching for the Colorado-only line up from Stoned Brewing.

Big beer insiders could be overheard on the floor discussing A-B/InBev jumping on the CO opportunity with Budsmoker, Kusch ("Heads for the Mountains") and a green-labeled Bud Light with a new slogan to replace its "Here We Go!" tag line: "Uh, Where Are We?"

On a more longstanding beer front, the big breweries continued their pseudo craft beer push, with some of them heavy on the IBSUs (Intentional Brewery Stealth Units). Gnu Belgium? Amy Adams Boston Lager? Too much!

Some craft brewers fought back with a new style of GABF beer – "craft-made crafty beers" – aimed at

beating Big Beer at its own game. Boston Beer's Kochtop Wheat was hot and the ever-clever Schmalz Brewing's Hebrew Moon was a crowd favorite.

The GABF's all-time favorite is the American Homebrewers Association and GABF founder Charlie Papazian. But glad handing for Papazian is an OSHA violation for his right hand, due to crushing grips from fans and ecstatic medal winners at the fest's awards ceremony. To avoid pain this year, Charlie stood inside a glass booth that was fist-bump-proof. Winners could high-five their hand against his on the other side of the glass. Smart!

(Two dumbest things said to Charlie at GABF: "Thanks for making my drinking problem so tasty and hands on." And, "I'm a huge fan of your work, Mr. Grossman.")

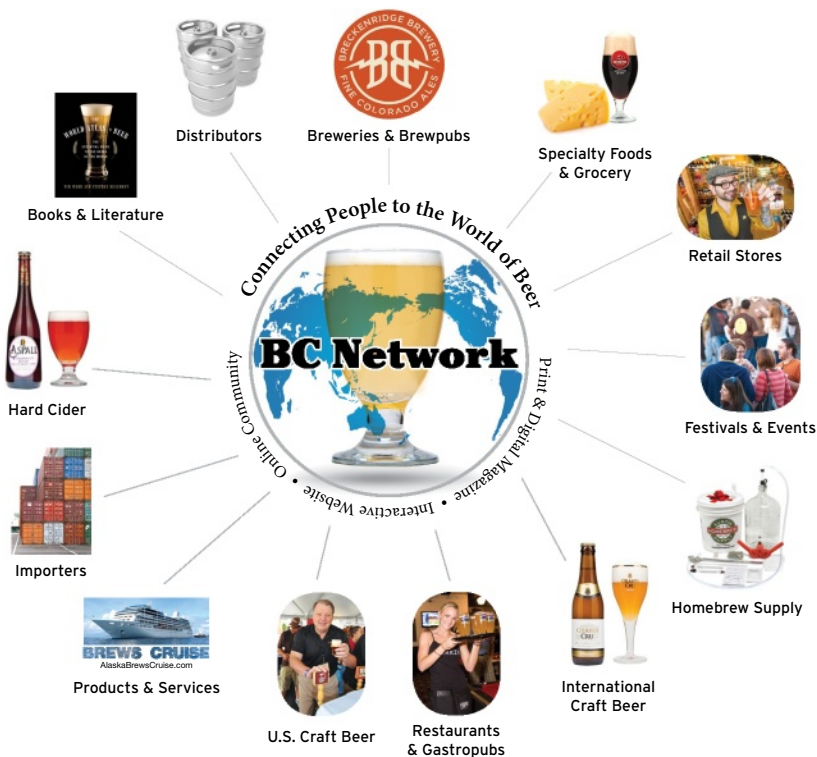
Boundary-pushing topics at GABF seminars included "Enough Already About Sam, Vinnie and Greg" (led by a panel of brewers still waiting for a press mention) and "I'm Serious, Cans are Not Good for Beer" put on by the glass bottle folks. "Proper Care for Ostentatious Mustaches" was packed with millennials, some of whom were pulled over on the floor for TUI (Tweeting Under the Influence). The seminar on "Medals Aren't Really That Important to Me" (by brewers yet to click knuckles with Papazian) was sparsely attended as was "What Charlie Really Thinks of Your Homebrew."

All in all, it was a smoking year for the Greatest Beer Show on Earth. Be sure and buy your tickets early next year (in the first two minutes on sales day) if you plan on attending. A beer dispensary of the headiest kind, the GABF is highly recommended for all beer lovers. 🍺



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 early 2015.

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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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/EMAIL	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	Bathtub Brewhouse	Marietta, GA	(678) 995-1590	www.bathtubbrewhouse.com
s	Burnt Hickory Brewery	Kennesaw, GA	(770) 514-8812	www.burnthickorybrewery.com
mw	Chain O'Lakes Brewing Company	McHenry, IL	(815) 331-8345	www.chainolakesbrewing.com
s	Cherry Street Brewing Cooperative	Cumming, GA	(770) 205-5512	www.cherrystreetbrewing.com
s	Coastal Empire Beer Co.	Savannah, GA	(912) 335-2804	www.coastalempirebeer.com
s	Creature Comforts Brewing Co.	Athens, GA	(706) 410-1043	www.creaturecomfortsbeer.com
s	Eagle Creek Brewing Company	Statesboro, GA	(912) 489-2337	www.eaglecreekbrewingco.com
s	Eventide Brewing	Atlanta, GA	(404) 907-4543	www.eventidebrewing.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
mw	Light the Lamp Brewery	Grayslake, IL	(847) 752-8489	www.lightthelampbrewery.com
s	Macon Beer Company	Macon, GA	(478) 227-9581	www.maconbeercompany.com
s	Mad Fox Brewing Company	Falls Church, VA	(703) 942-6840	www.madfoxbrewing.com
s	Max Lager's Wood-Fired Grill & Brewery	Atlanta, GA	(404) 525-4400	www.maxlagers.com
s	MAZURT Brewing Company	Atlanta, GA	info@mazurt.com	www.mazurt.com

BREWERIES & BREWPUBS

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/EMAIL	WEBSITE
s	Omaha Brewing Company	Omaha, GA	(229) 838-4779 or (855) 351-2337	www.omahabrewingcompany.com
s	Pontoon Brewing	Atlanta, GA	info@pontoonbrewing.com	www.pontoonbrewing.com
s	Red Hare Brewing Company	Marietta, GA	(678) 401-0600	www.redharebrewing.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	Slice & Pint	Atlanta, GA	(404) 883-3406	www.sliceandpint.com
mw	Sprecher Brewing Company	Glendale, WI	(414) 964-2739	www.sprecherbrewery.com
s	Terrapin Beer Company	Athens, GA	(706) 549-3377	www.terrapinbeer.com
s	Twain's Brewpub & Billiards	Decatur, GA	(404) 373-0063	www.twains.net
s	Wild Heaven Craft Beers	Decatur, GA	(404) 997-8589	www.wildheavencraftbeers.com
s	Wrecking Bar Brewpub	Atlanta, GA	(404) 221-2600	www.wreckingbarbrewpub.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 American Kriek	Belgian Fruit Lambic	yr	n/r	Samuel Adams Boston Ale®	English Pale Ale	yr n/r
Samuel Adams Blackberry Witbier	Fruit Beer (Witbier)	yr	n/r	Samuel Adams BostonLager®	Vienna Lager	yr n/r
Samuel Adams Blueberry Hill Lager™	Fruit Beer (Lager)	s	n/r	Samuel Adams Cherry Wheat®	Fruited Wheat Beer	yr n/r
Samuel Adams Grumpy Monk®	Pale American-Belgo Ale	yr	n/r	Samuel Adams Cold Snap	Belgian Witbier	s n/r
Samuel Adams Harvest Pumpkin Ale	Pumpkin Ale	s	n/r	Samuel Adams Cream Stout	Sweet Stout	yr n/r
Samuel Adams Latitude 48 IPA	American IPA	yr	n/r	Samuel Adams Dark Ale	Belgian Strong Dark Ale	yr n/r
Samuel Adams Oktoberfest	Oktoberfest Märzen	s	n/r	Samuel Adams Double Agent IPL®	Specialty Beer (Lager)	yr n/r
Samuel Adams Summer Ale	Light American Wheat	s	85	Samuel Adams Double Bock	Doppelbock	sr n/r
Samuel Adams Tasman Red	American IPA	yr	n/r	Samuel Adams Escape Route®	Kölsch	s n/r
Samuel Adams TetraVis®	Belgian Quadrupel	yr	n/r	Samuel Adams Fat Jack	Imperial Pumpkin Ale	s n/r
Samuel Adams Thirteenth Hour Stout®	Belgian Dark Strong Ale	yr	n/r	Samuel Adams Honey Queen	Braggot	sr n/r
Samuel Adams Utopias®	Specialty Beer	lr	n/r	Samuel Adams Irish Red	Irish Red Ale	yr 84
Samuel Adams Whitewater IPA	American IPA	yr	n/r	Samuel Adams Maple Pecan Porter	Robust Porter	s n/r
Samuel Adams Belgian Session	Belgian Pale Ale	s	n/r	Samuel Adams Merry Maker	Spice Beer (Stout)	s n/r
Samuel Adams Black Lager	Schwarzbier	yr	n/r	Samuel Adams New World®	Belgian Tripel	yr n/r
				Samuel Adams Noble Pils	Bohemian Pilsener	yr n/r
				Samuel Adams Old Fezziwig Ale®	Spice Beer (Ale)	s n/r



U.S. CRAFT BEER



Samuel Adams Porch Rocker®	Fruit Beer (Helles Lager)	s	n/r
Samuel Adams Rebel IPA	American IPA	yr	n/r
Samuel Adams Roggen Wolf	Rye IPA	lr	n/r
Samuel Adams Sam Adams Light	American Light Lager	yr	n/r
Samuel Adams Stony BrookRed®	Flanders Oud Red Ale	yr	n/r
Samuel Adams Third Voyage	Imperial IPA	yr	n/r
Samuel Adams Wheat Beer	American Wheat	s	n/r
Samuel Adams White Christmas	Belgian Witbier	s	n/r
Samuel Adams White Lantern	Belgian Witbier	yr	n/r
Samuel Adams Winter Lager	Spice Beer (Bock)	s	n/r

Breckenridge Brewery

Denver & Breckenridge, CO

471 Small Batch IPA	Double IPA	yr	n/r
72 Imperial	American Imperial Stout	sr	n/r
Agave Wheat	American Wheat	yr	94
Christmas Ale	American Style Strong Ale	s	n/r
Avalanche Ale	American Amber Ale	yr	n/r
Barleywine Batch #1	Barrel-Aged Barleywine	lr	n/r
ESB	Specialty Beer (ESB)	sr	n/r
Lucky U IPA	American IPA	yr	n/r
Mountain Series Hoppy Amber Ale	American Amber	lr	n/r
NVP (Nitro Vanilla Porter)	Spice Beer (Porter)	yr	n/r
Oatmeal Stout	Oatmeal Stout	yr	n/r
Regal Pilsner	Imperial Pilsner	sr	n/r
Vanilla Porter	Spice Beer (Porter)	yr	77
Barrel-aged 72 Imperial	Whisky Barrel-Aged Imperial Stout	lr	n/r

Eagle Creek Brewing Company

Statesboro, GA

Grass Roots Lemon Lime	Hefeweizen	yr	n/r
Low Country	Pale Ale	yr	n/r
Puff's Magic Dragon	Dry Stout	yr	n/r
Spot Tail	Blonde Ale	yr	n/r

Omaha Brewing Company

Omaha, GA

Hannahatchee Creek IPA	American IPA	yr	n/r
Like No Udder	Sweet Stout	s	n/r
Nada-Banana Ale	Weissbier	yr	n/r
Oma-Hop Session Ale	Session IPA	yr	n/r

Red Brick Brewing Company

Atlanta, GA

3 Bagger	Barrel-Aged Belgian Tripel	lr	n/r
A-Town Brown Ale	American Brown Ale	s	n/r
Beard Envy	Barrel-Aged Barleywine	lr	n/r
Brother Leo	Belgian IPA	lr	n/r
Divine Bovine	Sweet Stout	s	n/r
Dog Days	Hefeweizen	s	n/r
Hibiscuwit	Spiced Witbier	sr	n/r
Hop Circle	Session IPA	s	n/r
Hoplanta	American IPA	yr	n/r
Laughing Skull	American Amber Ale	yr	n/r
Matcha Super Green Yuzu IPA	American IPA	sr	n/r
Thick Silky	Strong Porter	sr	n/r
Vanilla Gorilla	Spice Beer (Porter)	lr	n/r
21st Anniversary Dark Saison Ale	Rum Barrel-Aged Dark Saison	sr	n/r



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) Artisanal Imports, Inc.				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) Artisanal Imports, Inc.				George Bateman and Son, Ltd. (GB) Artisanal Imports, Inc.			
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) Artisanal Imports, Inc.			
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) Artisanal Imports, Inc.			
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) Artisanal Imports, Inc.				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) Artisanal Imports, Inc.				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) Artisanal Imports, Inc.			
Brouwerij Huyghe (BE) Artisanal Imports, Inc.				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) Artisanal Imports, Inc.				TROOPER	Extra Special Bitter	yr	n/r
Martens Pils	International Pilsener	yr	n/r	Sünner Brauerei (DE) Artisanal Imports, Inc.			
Cervarjaria Colorado (BR) Artisanal Imports, Inc.				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) Artisanal Imports, Inc.			
Colorado Vixnu	Imperial IPA	yr	n/r	La Trappe Bock	Bock	s	n/r
Cervarjaria Wäls (BR) Artisanal Imports, Inc.				La Trappe Dubbel	Belgian Dubbel	yr	94
Wäls Belô Ipê	Belgian Quadrupel	yr	n/r	La Trappe Isidior	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) Artisanal Imports, Inc.				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) Artisanal Imports, Inc.			
Saison Imperiale	Belgian Saison	yr	n/r	Hop-It	Pale American-Belgo	yr	n/r
				Saisonnière	Belgian Saison	yr	90
				Samaranth Quadrium	Belgian Quadrupel	yr	n/r
				Žatecký Pivovar (CZ) Artisanal Imports, Inc.			
				Žatec Bright Lager	Bohemian Pilsener	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
lr	Aspall Cuvée Chevallier	English Brut Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
yr	Aspall Demi-Sec	English Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
yr	Aspall Dry	English Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
yr	Aspall Imperial	English Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
yr	Aspall Organic	English Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
yr	Aspall Peronelles Blush	English Cider	Aspall Cider House (GB)	Artisanal Imports, Inc.
yr	EZ Orchards Cidre	French Cider	EZ Orchards Cider (US)	
yr	Farnum Hill Dooryard	American Cider	Poverty Lane Orchards & Farnum Hill Cider (US)	
yr	Farnum Hill Extra Dry Cider	American Cider	Poverty Lane Orchards & Farnum Hill Cider (US)	
yr	McKenzie's Hard Cider	American Cider	McKenzie's Hard Cider (US)	
yr	Mercier Orchards	American Cider	Mercier Orchards (US)	

MEAD

FEATURED

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

	BRAND NAME	STYLE	BREWERY & COUNTRY	IMPORT COMPANY
yr	Monks Mead	American Mead	Monks Meadery (US)	

FESTIVALS & EVENTS



Atlanta Summer Beer Fest

FESTIVALS & EVENTS

FEATURED

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

EVENT	LOCATION	DATES	WEBSITE
<i>f</i> Holiday Ale Festival	Portland, OR	Dec. 3-7	www.holidayale.com
<i>f</i> Strong Beer Festival at Wrecking Bar	Atlanta, GA	Dec. 6	www.atlstrongbeerfest.com
<i>f</i> Valley Forge Beer Festival	Oaks, PA	Dec. 6	www.valleyforgebeerfest.com
<i>f</i> 12 South Winter Warmer	Nashville, TN	Dec. 6	www.12southwinterwarmer.com
<i>f</i> Vancouver Winter Brewfest	Vancouver, WA	Dec. 12-14	www.vancouverwinterbrewfest.com
<i>f</i> The Great St. Louis Czech Beer Festival	St. Louis, MO	Dec. 13	www.facebook.com/stlczechbeerfest
<i>f</i> Winter Beer Festival	Philadelphia, PA	Dec. 28	www.philly.worldcafelive.com
<i>f</i> Brew Year's Eve	Chicago, IL	Dec. 31	www.brewyeareve.com
<i>f</i> Big Beers Festival	Vail, CO	Jan. 8-10	www.bigbeersfestival.com
<i>f</i> Key Largo Brew on the Bay	Key Largo, FL	Jan. 9-11	www.keylargobrewonthebay.com
<i>f</i> Great Alaska Beer and Barleywine Festival	Anchorage, AK	Jan. 16-17	www.auroraproductions.net/beer-barley.html
<i>f</i> Mankato Craft Beer Expo	Mankato, MN	Jan. 17	www.mankatocraftbeerexpo.com
<i>f</i> Isthmus Beer and Cheese Fest	Madison, WI	Jan. 17	www.isthmusbeercheese.com
<i>f</i> WinterHop Brewfest	Ellensburg, WA	Jan. 18	www.ellensburgdowntown.org/winter-brewfest/
<i>f</i> Strange Brew Fest	Port Townsend, WA	Jan. 23-24	www.strangebrewfestpt.com
<i>f</i> Denver Winter Brew Fest	Denver, CO	Jan. 23-24	www.denverbrewfest.com/winter
<i>f</i> The Beer Dabber Winter Carnival	St. Paul, MN	Jan. 24	www.thebeerdabbler.com
<i>t</i> Atlanta Cask Ale Tasting	Sandy Springs, GA	Jan. 24	www.classiccitybrew.com/acat.html
Coralville Winter Brrr Fest	Coralville, IA	Jan. 24	www.coralville.org/index.aspx?NID=604
Asheville Winter Warmer Beer Festival	Asheville, NC	Jan. 24	www.ashevillebeerfest.com
<i>f</i> Bock Fest	Los Angeles, CA	Jan. 25	www.bockfest.com
<i>f</i> Atlanta Winter Beer Fest	Atlanta, GA	Jan. 25-26	www.atlantawinterbeerfest.com
<i>f</i> Art of Beer	North Highlands, CA	Jan. 30	www.artofbeer.squarespace.com
<i>f</i> Columbus Winter Beerfest	Columbus, OH	Jan. 30-31	www.columbusbeerfest.com
<i>f</i> International Great Beer Expo	Secaucus, NJ	Jan. 31	www.greatbeerexpo.com
<i>f</i> Cincy Winter BeerFest	Cincinnati, OH	Feb. 13-14	www.cincybeerfest.com
<i>f</i> Strong Beer Festival	Phoenix, AZ	Feb. 14	www.craftbeeraz.com/strongbeerfest/
<i>f</i> San Diego Winter Brew Fest	San Diego, CA	Feb. 20-21	www.sandiegobrewfest.com
<i>f</i> Winter Beer Festival	Grand Rapids, MI	Feb. 27-28	www.mibeer.com/winter-festival
<i>f</i> Naperville Winter Ale Fest	Naperville, IL	Feb. 28	www.napervillewinteralefest.com
<i>t</i> Secret Stash Bash	Sandy Springs, GA	March 7	www.secretstashbash.com
<i>f</i> Southern Michigan Winter Beer Festival	Jackson, MI	March 14	www.jacksoncountyfair.net/beerfest
<i>f</i> Suwanee American Craft Beer Fest	Suwanee, GA	March 14	www.suwaneebeerfest.com
<i>f</i> The Art of Beer Festival	Benton Township, MI	March 21	www.artofbeerfest.com
<i>f</i> Tupelo Craft Beer Fest	Tupelo, MS	March 21	www.tupelocraftbeerfest.com
<i>f</i> Capitol City International Brewfest	Sacramento, CA	March 21	www.capcitybeerfest.com
<i>f</i> Maryland Craft Beer Festival	Frederick, MD	March 30	www.mdcraftbeerfestival.com

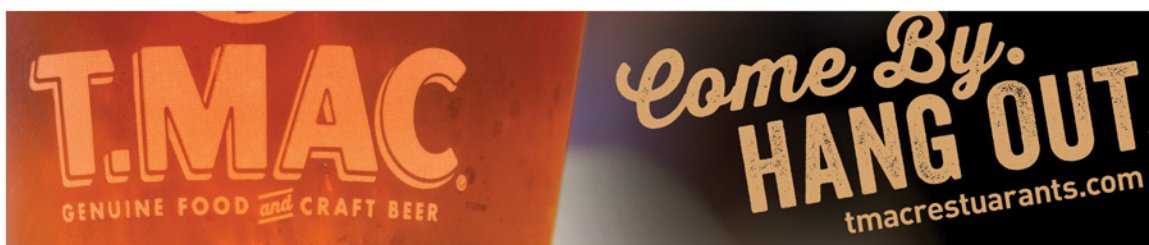
RESTAURANTS & RETAIL



**Pizza Republica Downtown
– Denver, CO**

RESTAURANTS & GASTROPUBS

SPONSORS



FEATURED

RESTAURANT	LOCATION	PHONE	WEBSITE
Breckenridge Colorado Craft	Denver, CO	(303) 297-3644	www.breckbrewcocraft.com
Catch 22 Gastropub	Athens, GA	(706) 549-6333	www.catch22athens.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

RESTAURANTS & GASTROPUBS

RESTAURANT	LOCATION	PHONE	WEBSITE
Flying Saucer (Sugar Land)	Sugar Land, TX	(281) 242-7468	www.beerknurd.com/stores/sugarland
Max Lager's Wood-Fired Grill & Brewery	Atlanta, GA	(404) 525-4400	www.maxlagers.com
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 (Buckhead)	Atlanta, GA	(470) 355-5116	www.meehansbuckhead.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.meehanssandsprings.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
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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.alehouseg.com
The Brass Tap (Mesa)	Mesa, AZ	(480) 610-BEER	www.brasstapbeerbar.com/Mesa

RESTAURANTS & GASTROPUBS

RESTAURANT	LOCATION	PHONE	WEBSITE
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.wingsinmarietta.com
There Brookhaven	Atlanta, GA	(404) 949-9677	www.therebrookhaven.com
Three Blind Mice	Lilburn, GA	(770) 696-4139	www.tbmrestaurant.com
World of Beer (Midtown Atlanta)	Atlanta, GA	(404) 815-9221	www.worldofbeer.com/Midtown-Atlanta

SPECIALTY FOODS & GROCERY

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Frozen Pints (Craft Beer Ice Cream)	Atlanta, GA	scoop@frozenpints.com	www.frozenpints.com
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Knotty Pretzels (The Official Pretzel of Beer)	Marietta, GA	(404) 957-9900 or email for free samples	www.knottypretzels.com info@knottypretzels.com
Stinky Brooklyn	Brooklyn, NY	(718) 522-7425	www.stinkybklyn.com
Healthy Home Market	Davidson, NC	(704) 892-6191	www.hemarket.com
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The Beer Growler (Avondale)	Avondale Estates, GA	(404) 228-1463	www.thebeergrowler.net
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Sigler's Craft Beer & Cigars	Chattanooga, TN	(423) 485-3271	www.siglerscraftbeerandcigars.com
Craft Beer Cellar (Brandon)	Brandon, FL	(813) 413-4951	www.craftbeercellar.com/brandon
Ale Yeah! (Decatur)	Decatur, GA	(404) 371-4331	www.aleyeahbeer.com
Gravity Craft & Homebrew Supply	Conyers, GA	(770) 679-5118	www.gravityhomebrew.com
Decatur Package Store	Decatur, GA	(770) 319-8200	www.decaturpackagestore.com
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Flynn's on Maxwell - Uptown Wine & Beer	Greenwood, SC	(864) 223-9463	www.flynnsmaxwell.com
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Craft Beer Cellar (Portsmouth)	Portsmouth, NH	(603) 373-0993	www.craftbeercellar.com/portsmouth
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2.	Location of the Headquarters or General Business Office of the Publisher is 5505 Roswell Road, Suite 300, Atlanta, GA 30342. Phone (404) 981-8342.	
3.	The names and addresses of the Publisher and Managing Editor are: Publisher, Lynn Davis and Managing Editor, Jonathan Ingram both at 5505 Roswell Road, Suite 300, Atlanta, GA 30342	
4.	Ownership: On Tap Publishing, LLC is located at 5505 Roswell Road, Suite 300, Atlanta, GA 30342 and is owned and managed by Founder & Publisher, Lynn Davis. Partner is R. Campbell.	
5.	Known bondholders, mortgages, and other security holders owning or holding 1 percent or more of total amount of bonds, mortgages, or other securities are: None.	
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