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THE CRAFT BEER ROAD TRIP

PEEKSKILL BREWERY CELEBRATES TEN YEARS

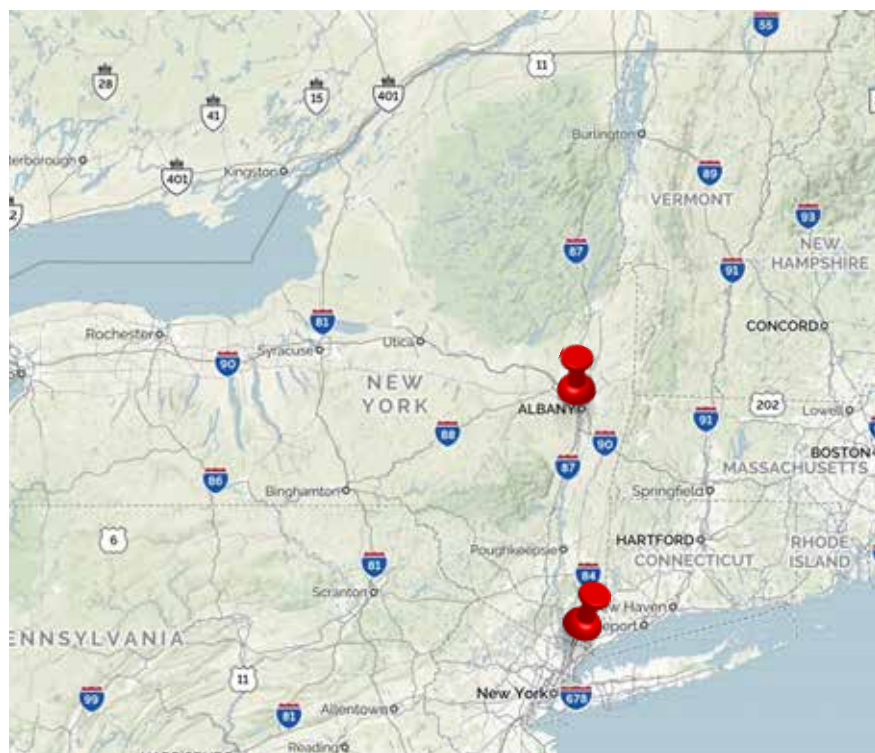
By Korey Rahrle

When I arrive at the Peekskill Brewery, head brewer Amit Ram is visibly exhausted. He and everyone else at the brewery have been preparing for their 10-year anniversary party. The weekend long celebration at the beginning of October includes: the release of a new IPA called The Good, The Bad, The Argyle, a grand tasting with unique collaborations from 13 different breweries, and a full blown, shut-the-street-down block party. It's the kind of event that speaks to Peekskill's commitment to quality, innovation, and sense of community.

Ten years is a long time to do anything. In 2008 the #1 song on the billboard charts was "Low" by Flo Rida, the top grossing film was The Dark Knight, and Trappistes Rochefort 10 was ranked #1 on Beer Advocate. At the time, there were 1,500 breweries operating in the United States, with fewer than 70 in New York. Now there are over 6,000 in the U.S. and more than 300 in the Empire State.

Along the banks of the picturesque Hudson River, not far from the train station, the Peekskill Brewery has made a name for itself with innovative and reliable brewing. In the beginning, most of what they offered in their pub was experimental. Always changing and evolving. Whatever was on the menu got people's attention. Eventually, like most successful startups, they outgrew the space. They moved down the street into a turn of the 20th century warehouse that had been vacant for 45 years, turning an abandoned area, into a lively community space.

When they moved locations the brewing focus changed toward ramping up production on beers that sold well in the old taproom. Their house IPA in particular. A beer we now know as Eastern Standard. Eastern was a truly original offering. A light, dry body, akin to west coast IPAs but sweet hop flavors with substantially lower bitterness. A precursor to the popularized New England IPA with similar style characteristics.



It's important to brew beer for customers. Not for brewers.

Amit has been the head brewer at Peekskill for two years. His time working for Cape Ann Brewing and Newburgh Brewing Company gave him strong experience in managing businesses that operate as both a production brewery and a tap room. "I think what I've brought here is a mix of creative expression and commercial viability," Ram says. "It's important to brew beer for customers. Not for brewers. But if it's not enjoyable then what's the point? You can make great beer efficiently." A bit of a contrasting, but beneficial philosophy, from how the brewery established its reputation in the first place.

The taproom walls are adorned with medals from events like TAP New York and the Great American Beer Festival. When Amit and I talk about some of Peekskill's original beers, he rolls his eyes a bit. He acknowledges the importance of those to the brewery's success. However, he's quite proud of what he's brewed since he started there. Celebrating 10 years means respecting the past while continuing to innovate. Old favorites helped put Peekskill on the map but award-winning pale ales like Paramount, Aussie Slang and some of the other Ram creations help keep the brewery in the limelight.

Amit believes the most under rated beers on the menu are lagers like Skill Pils. It's difficult to mask flaws in the brewing process with lager styles like pilsner, which make them a good test of a brewer's ability. In addition to brewing new lagers, Ram

would also like to start producing more wild ales. Beers he can inoculate in the brewery's koelschips, then age in wood barrels. Peekskill has always used koelschips (often spelled coolship in the United States) in unorthodox ways to give their beers a distinct hoppy flavor. Most koelschips are used for sour beer production or as a natural means of cooling wort. Ram would like to start using their equipment for some of those more traditional purposes.

Anniversary Weekend Festivities



When anniversary weekend arrives, festivities are in full swing. Friends, fellow brewers, employees both current and previous, enjoy a grand tasting on Friday. A special menu from the brewery's kitchen is prepared, fit with delicious foods like prime rib, oysters, and charcuterie. To wash down the delicious eats, any one of over a dozen collaboration beers that are available to enjoy. Collabs range from sours, pale ales, and unique spins on Eastern Standard.

Saturday is a full-blown, shut-the-block-down partay! Live music plays amidst the packed, bustling downtown street which is lined with food trucks and beer stations. Food, drinks, and gorgeous Fall weather make for a perfect day. Sorry, no Fl Rida. Sunday, Sunday, Sunday comes too soon. The weekend appropriately ends with a much-needed boozy brunch to help curb the hangover.

A lot has changed in ten years. Some things stay the same. Peekskill Brewing continues to be a staple of the New York community. Thanks in part to their success, as well as the success of other brewers, the Hudson Valley has become one of the most notorious regions for beer in the country. Do yourself a favor. Stop by the brewery. See for yourself what's made them such a hit for a decade in Peekskill.

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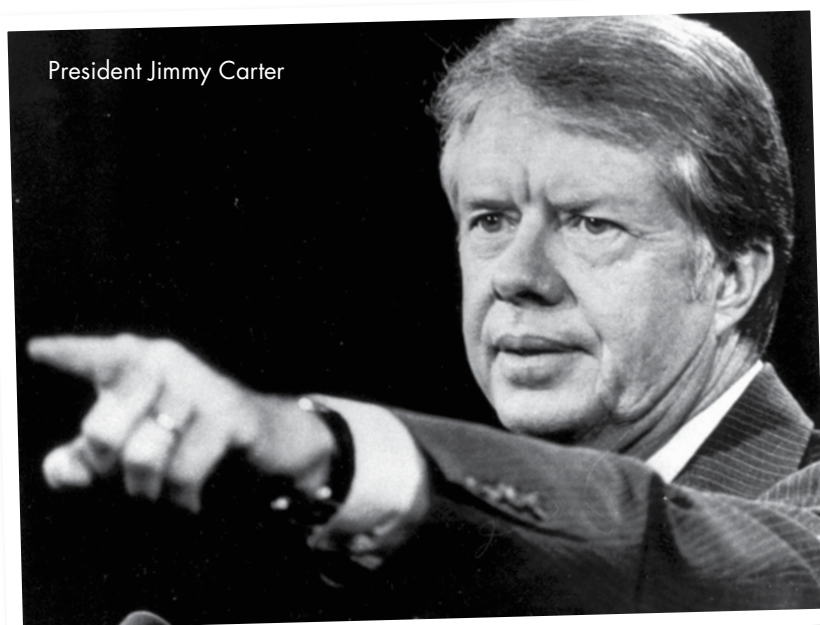
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By Erik Budrakey

If you are a craft beer lover, you may or may not know it, but you love former President, Jimmy Carter. Doesn't matter if you lean left, or you lean right, you love Carter. Oh, and you're also quite spoiled! You have no idea just how good you've got it!

You see, when President Carter was elected in 1976, the state of brewing in the United States was a joke. Just 100 years earlier, in 1876, the beer scene was flourishing. We were a nation of immigrants with beer styles and recipes—coming to the country from England, Germany, Ireland, Belgium, and many other parts of the world. The nation was ripe with **STYLES** such as Porters, Pale Ales, German Lagers, and Stouts. But prohibition took hold in 1919, and by 1930 there were no breweries left in the country. Sadly, when prohibition was eventually repealed in 1933, only a small handful of breweries reopened.

Fast forward to 1976, there were less than 100 breweries operating in the US. They were all mostly producing pretty much the same style of beer: Pale, yellow, fizzy lager. Brands like Bud, Coors, Miller, Schaefer, Schlitz, and Pabst dominated the store shelves and pub taps. It was like everything we learned about brewing beer could be equated to learning how to cook burgers from McDonalds.—bland and generic. But in 1978, that all changed when Carter signed the legalization of homebrewing into law. Generations of offspring of American immigrants began to dust off their forefathers old brewing recipes and started brewing that at home. The rebirth of beer styles was alive in the USA!



President Jimmy Carter



Breweries Born From Homebrewers

Now, in August of 2018, the Brewers Association reports that 6,655 breweries are now operating in the country with as many as 3,000 breweries in some degree of planning. Craft beer and **STYLES** are everywhere. So, how did we get there? The answer is: Homebrewing.

As homebrewing became more popular, an immediate challenge for aspiring brewers was lack of access to quality ingredients and equipment. Homebrew supply stores began to open up across the country, but they too had limited access to supplies. This is what inspired what would be a clear leader when it comes to homebrewing in the Capital Region of New York. Hennessy Homebrew and the Homebrew Emporium.

In 1978, shortly after President Carter signed the legislation legalizing brewing beer at home, homebrewing was very much a small-hobby industry and there were only 93 breweries operating in the USA. Soon after in 1983, Dan Hennessy, a local, upstart brewer, started Hennessy Homebrew in his garage, located in **East Greenbush, NY**. The little shop slowly became a go-to resource for ingredients, equipment, and brewing advice in the Capital Region. For 5 years, he operated out of his garage as the love for brewing continued to grow.



Since opening the Homebrew Emporium, the company has taught tens of thousands of Capital Region residents how to make beer, wine, cider and mead.

By the time he moved to the store's current location, in 1988, there were 199 breweries operating in the country. Growth in traditional breweries began in earnest though and when Hennessy Homebrew was bought by Roger and Anita Savoy, along with partner Bruce Lucier, in 1997, there were now over 1,300 breweries in the operating in the USA. Locally breweries, such as Brown's had been open for a few years and C.H. Evans was just opening their doors. Soon after, the number of breweries peaked at around 1,550 but hundreds would close over the next few years due to quality issues and/or bad business planning. It wasn't until 2008 that the number of breweries in the country began to grow again.

Having toolled around with homebrewing myself, back in the early 90's, I remember many trips to Hennessy Homebrew to buy ingredients. My buddies were really more into it than I was at the time, but I remember browsing around the shop, getting better acquainted the brewing process, and becoming intrigued about learning different beer styles. Fast forward to 2018 and we hear rumors that the owners are opening a brewery and taproom in the space next to the Homebrew Emporium. Naturally, True Brew Magazine had to get the scoop.

The Scoop

We pull up to the unsuspecting little strip of shops, on Route 4 in Rensselaer, where the Homebrew Emporium has seemingly stood the test of time. One thing that I love about the store is that to me, it still feels like 1993 when I walk in. The walls are still lined with racks and hooks sporting various homebrewing ingredients and equipment for sale. The air is thick with the scents of brewing; dry grains and a variety of hops. Sacks of barely, stacks of pots, funnels, carboys, books and various brewing apparatus fill the aisles. We are greeted promptly by owner, Roger and son, Russel Savoy. To be candid, we have known the two for years. Each of them, as well as Store Manager Dom Weisberg, have contributed to True Brew Magazine in the past by writing articles and providing insights. Now, they are excited to show us their newest venture: The Emporium Farm Brewery and Taproom.

As we duck through a small doorway and enter through the back of the retail space next door, it feels like a time warp from 1993 to 2018. A clean, crafty taproom awaits. A long, pine bar trimmed with cherry lines the far side of the room. The back-bar is clean and simple with shelves of glassware and growlers of various sizes. There are stools for 10 at the bar, and you could



A well appointed taproom awaits you at the Emporium Farm Brewery

comfortably fit 12 to 15 beer lovers at it. The entire right side of the room features a bar rail that runs from front to back and allows for another 5-6 stools and plenty of standing room. Upon entering from the front, you'll see two large tables with seating for another 12-15. It's a very comfortable and welcoming taproom.

I sit down at the corner of the bar with Roger to talk about his history at the Homebrew Emporium and to get the details on what they have planned the brewery and taproom.

"Roger, I feel like you have been a fixture on the local homebrewing scene for decades," I begin, "Tell me how you got started in all of this."

"Well," he responds, "I came on board when it was Hennessy Homebrew back in 1994. I really just hung around and helped out around the shop on Saturdays, just for chuckles. I had already become a pretty skillful wine-maker. I like to tell my friends, 'I've been happily married since 1974, when I started making wine!'. But I quickly got hooked on brewing and before long I was crafting 2-3 batches per week. In 1995, I made an offer to Dan Hennessy to buy the place from him, but he passed at the time. So, I just continued to focus on learning more about the art of brewing."

As fate would have it, Dan finally did sell the business to Roger in 1997. Roger decided to turn it up a notch. "At the time there were only about 4-5 homebrew supply retailers in the entire region of the state," he explains, "and the others were small and/or struggling. We expanded our product and bought out a couple of the shops that were closing. We opened up in a bigger space and things really moved along nicely. I had a partner, Bruce Lucier, who wanted to open his own space so in 1999 we opened up another location in West Boylston, Massachusetts. Two years after that we bought out another location in Cambridge, Massachusetts."

Roger goes on to explain that on the homebrew side of the business, smaller stores were closing, and the remaining owners gradually became more professional. The industry grew quickly from 2002 to 2013. He had an MBA from RPI with a marketing specialty. His wife, Anita, has a Masters in Accounting from Albany and is a CPA. "After buying the store in Cambridge we had a bit of difficulty for a short while. But we and the industry were enjoying double digit growth. Homebrew Emporium became the company's name in 2010 and we also opened a fourth store in a small warehouse in Weymouth MA. Finally, in 2013 a fifth store opened in New Rochelle, NY."

Influencing the Region

Since opening the Homebrew Emporium, the company has taught tens of thousands of Capital Region residents how to make beer, wine, cider and mead. Roger continues, "Equipment became cheaper and easier to use. More variety became available in the types of grain, hops and yeast. Inevitably, many brewers decided to open their own breweries. At the same time, across the country states began to make it easier to start your own brewery. When NY State loosened regulations to start a brewery in 2012, the explosive growth had already begun, and the US brewery count was up to 2,475. But, the nature of the breweries had changed a bit. Many were small, really small, using just what was basically their homebrew equipment. In the Capital Region, breweries as small as 10 or 20 gallons opened. And breweries kept opening. In 2013 2,592 were open, 2014 saw the count at 3,785, 2015 was 4,588, 2016 was 5,491, and last year 6,372 breweries were open. It's over 7,000 now and two or three thousand applications are in the works."



However, as the number of breweries grew, the homebrew stores began to experience a slowdown in growth. With more craft beer locally available, it wasn't a necessity to make your own beer to have good craft beer. And the thousands of breweries were usually started by avid brewers who no longer bought retail at the store. Plus, they hired other brewers. Homebrew staff are actively recruited—making staffing harder. The industry's growth slowed, and eventually began shrinking. That has continued, causing many homebrew stores to struggle or close. That can be seen in the Capital region where Hammersmith recently closed, and Homebrew Emporium closed its New Rochelle store.

So now, after years of working with homebrewers to help them open their breweries, Homebrew Emporium's Roger and Anita have finally decided to start their own brewery. Beginning about two years ago, they dug into building the small brewery and taproom right next to the Homebrew Emporium. It was largely built by Roger with contractors handling plumbing, electrical and HVAC.

The taproom features 12 taps. Most of them will be Emporium Farm Brewery's own beers. They will also feature drafts from other

NY farm brewed beer wine, cider and mead. "Tell me about what style of beers you will be brewing. How would you classify yourself as a brewery?" Roger responds, "The brewery plans to focus on the British Island's style of beers. Today's fascination with IPA's focuses on hops. Our brewery plans to offer classic styles that offer more of a balance between malt and hops. The four main brewers at the Emporium Farm Brewery are also the employees of Homebrew Emporium. Together we have decades of experience brewing. Jim Wilson, a brewer here, has brewed in England as well as Quito, Ecuador at 10,000 feet. I, myself have brewed in the Ukraine and Spain. Each of us also have taken beer judge certification classes multiple times."

While we were visiting there were two beers on tap from the Emporium Farm Brewery. One is a hoppy amber, the brewery's first test batch. The other is a Wet Hopped harvest ale, that uses fresh hops grown and picked by Roger. This style is only available in the autumn when hops are harvested. In late October an English IPA went on tap and, by now, a Scottish 80 shilling is also available. The tap room also has two ciders on draft and 7 rotating taps with beers from farm breweries around the region. There's no TV as the brewers behind the bar prefer to talk to you about the beer. "We want to encourage people to try to brew recipes for any of our beers on tap. The good thing is, we have all of the equipment and ingredients right next door!", Roger muses.

As Emporium Farm Brewery and Taproom finally opens their doors, we are starting to see some breweries closing across the country. That said many more are coming! There is a general consensus that many of the new breweries will look to focus on catering to a more local audience. This is what the Emporium Farm Brewery is doing. "It's just a pleasant place to have some great beer. For non-beer drinkers there are also NY ciders, mead and wine. There are also plans to bring in a NY distiller once a month for tastings. Roger encourages, "Anyone can come in, bring a pizza (there is excellent pizza right next door) and sample NY State made products and talk with a brewer. There's decades of brewing experience waiting to be tapped!"

Check these guys out:

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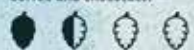
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BEER OF THE MONTH NOVEMBER - SCHWARZBIER

By Dom Weisberg

Schwarzbier translates to "Black Beer" in the German language. It is possibly the oldest continuously brewed beer in the world. A crock was found near Kulmbach Germany dating back to 800 BC with blackened barley bread inside – the standard material used to brew ancient Germanic beer. The Braunschweiger Mumme brewery in Braunschweig brewed the beer going back to at least 1390 and it was brewed in Thuringia at least as early as 1543. The style is still widely brewed today in Germany from Thuringen to northern Franconia as well as many other countries throughout the world.

It might be assumed that a black beer means its heavy, but this style tends to be lighter in body. It tastes smooth and not overly roasty without any burnt or bitter flavors from the dark grains. Like most German beers it has a slight malty flavor to it with no up-front bitterness. The bitterness comes mostly from the hops. It finishes crisp and dry and is a nice alternative to dark heavy beers one might consume during winter months and may have flavors reminiscent of chocolate, coffee, lico-



A German brewer Jorg Prewmaister, Mendel Band I (1437)



rice, prune, vanilla and toffee. This beer is lagered so it lacks the fruitiness and slight buttery diacetyl of ales. It is usually not made using roasted barley so roasted flavors are mostly absent.

The BJCP style guide lists it with 22-32 IBUs balancing an original gravity of 1.046-1.052. The final gravity ranges from 1.010-1.016 giving 4.4-5.4% alcohol by volume. Color ranges from 17-30 SRM with many examples on the dark side.

The grain bill can be 40-50% Munich and 30-40% Pilsner malt. Medium and dark crystal malts and a bit of chocolate malt or Carafo Special II specialty grains can make up the balance of the grain bill. If brewing with extract, try to find an extract that has Munich malt in it.

Noble hops such as Hallertau or Saaz are used for bittering. A small amount of noble hop aroma is acceptable, so a finishing hop addition can be used. German lager yeast can be used to ferment the Schwarzbier.

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BEER OF THE MONTH DECEMBER - SCOTTISH ALE

By, Roger Savoy

SCOTTISH 80/- . EXPORT ALE



Evidence of brewing in Scotland goes back 5,000 years to sites dated to the Neolithic. The ale at the time would have been flavored with bittering herbs such as heather, myrtle, broom, and meadow-sweet in the manner of a gruit. The Greek Pytheas remarked in 325 BC that Caledonia inhabitants were skilled in the art of brewing a potent beverage.

The shilling categories were based on the invoice price per hogshead (54 imperial gallons) in the late 1800's. Stronger or better quality beers paid more tax and therefore cost more. Standard categories were Light, 60/- under 3.5% abv, Heavy, 70/-, between 3.5% and 4.0% abv, Export, 80/-, between 4.0% and 5.5% abv and Wee heavy, 90/-, over 6.0% abv. Typically, as the gravity increases, so does the character of the beer. Historically, the beers were blended to different strengths, and were an adaptation of English pale ales with different strengths and hopping rates, and darker colors often from added caramel.

Scottish Export is a malt-focused, caramelly beer with few esters and occasionally a butterscotch aftertaste. Hops only balance and support the malt. The malt character can range from dry and grainy to rich, toasty, and caramelly. You'll smell low to medium maltiness, often with flavors of toasted biscuits and low traditional English hop aroma. It is clear, pale copper to very dark brown with a creamy off-white head. There is medium-low to medium body with low to moderate carbonation. It may be relatively rich and creamy to dry and grainy.

Vital Statistics: OG: 1.040 – 1.060 IBUs: 15 – 30 FG: 1.010 – 1.016 SRM: 13 – 22 ABV: 3.9 – 6.0% Commercial Examples: Belhaven Scottish Ale, Broughton Exciseman's Ale, Orkney Dark Island, Pelican MacPelican's Scottish Style Ale, Weasel Boy Plaid Ferret Scottish Ale.

Mash at 150° F for 60 min: 3.3 lbs. Maris Otter, 1.9 lbs. Golden Promise, 1.7 lbs. NY Pale, 1.6 lbs. Crystal 20, 2 oz. acidulated malt, 1 oz. roasted barley, .5 oz. peated malt. Sparge and collect 6.5 gallons of wort. Bring to a boil add .6 oz. Kent Goldings



The 15th century bishop of Tournai is shown receiving a tithe of beer from tenants on his lands. Beer was commonly used to pay taxes and tithes in the Middle Ages.



Ale brewer's draymen, drawn by Frederic Schoberl for *The World in Miniature*, published by Rudolph Ackermann in 1821





By John Lee—President Saratoga Thoroughbrews
Certified BJCP Judge

As a homebrewer and craft beer aficionado, I regularly find myself sending beer somewhere distant. This requires me to package it up so that it arrives securely. Having done this recently, I feel inspired to talk about how to ship your beer properly to Homebrew contests. You can take a lot from what I'm talking about if you're a beer trader, Interested in trading, or maybe want to send a friend or relative a few tasty brews.

Let me preface everything I'm going to say by telling you that it is illegal to ship alcohol through the United States Postal Service. So, don't do that! Even though it may be the cheapest and fastest options. Private shippers can also refuse to ship your package if you directly tell them that is alcohol, so hopefully they don't ask directly.





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friend or relative a few
tasty brews.**



Start by collecting your entries. One by one, take the entry tags and place them into a small sandwich bag. Then reattach them to the bottles using a rubber band. Next take a long piece of bubble wrap. 12" should work well. Roll the bottle up in the bubble wrap and place it into a 1-gallon freezer bag. Both of the bags protect your important package from leaks that may happen. The small bag saves your entry tags, and the big bag helps the overall package arrive in one piece. The shipping companies will stop your package if they spot a leaky box.

We now have secured our entries and need to place them into a properly sized box. This is important. Wasted space can increase your costs, both for shipping and for material used. I recommend that you line the box with a trash bag, if you're worried about leaks. Many contests prefer you didn't ship with styrofoam peanuts. They do a great job protecting your entries but are really messy and not easy to dispose of. Bubble wrap is your friend. It's fairly inexpensive, readily available, and easy to reuse, provided you don't tape it.

Once you've put some padding in the box you can place your entries in there as well. Don't leave any empty space, that's where damage could occur. Feel free to use smaller pieces of bubble wrap or newspaper as filler. Do your best to eliminate dead space.

Once you have placed all your properly packed entries into the box there is one more thing to add. I like to call this my insurance policy. I place a noise maker into the box to eliminate the sloshing liquid sound. It's easy to make, with things most would have laying around the house. My noise maker is made with 1/2 of a four-pack holder. I cut the holder in half, trim off the extra pieces. For the sound, I use pennies. You can use whatever you'd like. I've seen screws, washers, un-popped corn. Whatever floats your boat. Also, I've seen people use old pill bottles or aspirin bottles for the base container. Take the holder, fold it a few times. Add the pennies, fold it again. While it's in half. Use packing tape to hold it in the clam shell shape. Apply enough tape to keep it like this. I normally use 1-2 of these in a box Depending on the size. Lastly tape is your friend. Try and tape all the seams, heavily. I add extra tape to allay my fears.

This box is going to North Dakota. There is a large competition, with really cool medals. The competition also allows me to get great feedback from BJCP judges. I can learn from their feedback and become a better brewery. But let's be honest, I'm really just hoping to win one of those cool medals! Wish me luck!



NOVEMBER CALENDAR OF EVENTS

November 3

Adirondack Brewery – Pumpkin Chunkin

1:00pm
33 Canada St., Lake George NY 12845

American Homebrewers Association Rally

5:00-8:00pm (members only; join at door- \$38 minimum annual membership to AHA)
Racing City Brewing Company 250 Excelsior Ave., Saratoga Springs, NY 12866

November 4

Common Roots Brewing Company 4th Annual Pints for Paws – fundraiser to save & protect animals

58 Saratoga Ave., South Glens Falls, NY 12803

Rare Form Brewing Company & Field Notes NY 2nd Annual Pig Roast

12-4:00pm - \$25
Field Notes NY 204 Lishakill Rd., Colonie NY 12309

November 7

Wolf Hollow Brewing- Limited Can Release District 6 IPA – 6:00pm

6882 Amsterdam Rd., Glenville, NY 12302

Melt N' Toast NY 2018 featuring Nine Pin Cider & Chatham Brewing

11:00am-2:00pm and 3:00-6:00pm - GA \$35
Takk House 55 3rd St., Troy, NY 12180

November 10

Nine Pin Cider Works- Prrressing Party

11:00am-6:00pm - \$15 includes pour
929 Broadway, Albany, NY 12207

Great Flats Brewery - Cinnectady Toast Krunch Beer Release

151 Lafayette St. Schenectady, NY 12305

Capital Region Wing Wars

Franklin Terrace Ballroom 5:00-9:00pm - \$25
126 Campbell Ave, Troy NY 12180

November 19

The City Beer Hall – Singlecut Beersmiths NYC Beer Dinner

42 Howard St., Albany, NY 12207

November 30

Northway Brewing Co. Burly Beard Hall of Fame

5:00-9:00pm. Live music & beard competition
1043 Rt. 9, Queensbury, NY 12804

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DECEMBER CALENDAR OF EVENTS

December 1

Cask & Commerce – Winter Beerfest
2-6pm – \$45
1 Crossgates Mall, Albany NY 12203

Great Flats Brewery Wreath Making Workshop
151 Lafayette St. Schenectady, NY 12305

December 4

 **Wolf Hollow Brewing- Limited Can Release Lock**
9am Porter (brewed with Electric City coffee & vanilla)
6882 Amsterdam Rd., Glenville NY 12302

December 8

Chili Chow Down & Craft Beer Trial
12:00pm Hunter's on Jay w/ Northway Brewing
50 North Jay St., Schenectady NY 12303

December 14

Northway Brewing Co. Hoppy Holidays! Fundraiser for Double H Ranch and Toys for Tots 5:00-9:00pm
1043 Rt. 9, Queensbury, NY 12804

December 15

Beer Advocate's IPA Fest in Boston
\$65 6:00 – 9:30pm
Beeradvocate.com

December 23

Wolf Hollow Brewing Christmas Party featuring Tanager
6882 Amsterdam Rd., Glenville NY 12302

GET YOUR TRIVIA ON

Mondays

Common Roots Brewing Company - 7pm
58 Saratoga Ave, South Glens Falls, NY 12803

Tuesdays


The City Beer Hall (starts 11/26) - 9pm
42 Howard St., Albany, NY 12207

Saratoga City Tavern - 8pm - 19-21
Caroline St., Saratoga Springs, NY 12866

Wednesdays


Great Flats Brewing - 7pm -
151 Lafayette St., Schenectady, NY 12305

LT's Grill - 7pm -
2305 Nott St. Niskayuna, NY 12309

 **Rare Form Brewing Company** - 7pm
90 Congress St., Troy, NY 12180

Forty One Sports Grill 7pm
41 112th St., Troy NY 12182

Thursdays

Fort Orange Brewing - 6:30pm 
450 North Pearl St., Albany, NY 12204

Indian Ladder Farms Cidery & Brewery - 6:30pm
42 Altamont Rd., Altamont, NY 12009

Shmaltz Brewing Company - 6:30pm
6 Fairchild Square, Clifton Park, NY 12065

Mohawk Taproom & Grill 8:00pm
153 Mohawk Ave., Schenectady, NY 12302

Chatham Brewing - 7:30pm
59 Main St., Chatham NY 12037

Friday

RS Taylor and Sons Brewing - 7pm
3602 County Rte 30, Salem, NY 12865

STYLES OF THE SEASON



CLASIC RAUCHBIER

taste: a balanced blend of smoke and malt

geography: Germany

characteristics: very clear with a rich tan head

aroma: smoke and malt

color: medium dark amber to light brown

ABV:
4.8-6.0%

IBU:
20-30



AMERICAN STOUT

taste: high roasted malt, coffee, burnt coffee

geography: US

characteristics: medium to full body

aroma: roasted malts, coffee, chocolate

color: black to very dark brown

ABV:
5.0-7.0%

IBU:
35-75



BALTIC PORTER

taste: malty, rich and sweet

geography: Germany

characteristics: full bodied, smooth

aroma: rich, malty sweet

color: dark reddish copper, almost black

ABV:
5.5-9.5%

IBU:
20-40



TRADITIONAL BOCK

taste: malty with a balanced hop

geography: Germany

characteristics: medium-full bodied, low carbonation.

aroma: malty, strong, clean, no hop

color: light copper to brown

ABV:
6.3-7.2%

IBU:
20-27



ROBUST PORTER

taste: burnt malty flavor, chocolate

geography: UK

characteristics: medium light to medium bodied

aroma: strong and roasty, toast

color: medium to very dark brown

ABV:
4.8-6.5%

IBU:
25-30



DOPPELBOCK

taste: rich and very malty, melanoidins

geography: Germany

characteristics: medium to full body, low carbonation

aroma: strong malt, melanoidins

color: deep gold to dark brown

ABV:
7-10%

IBU:
16-26

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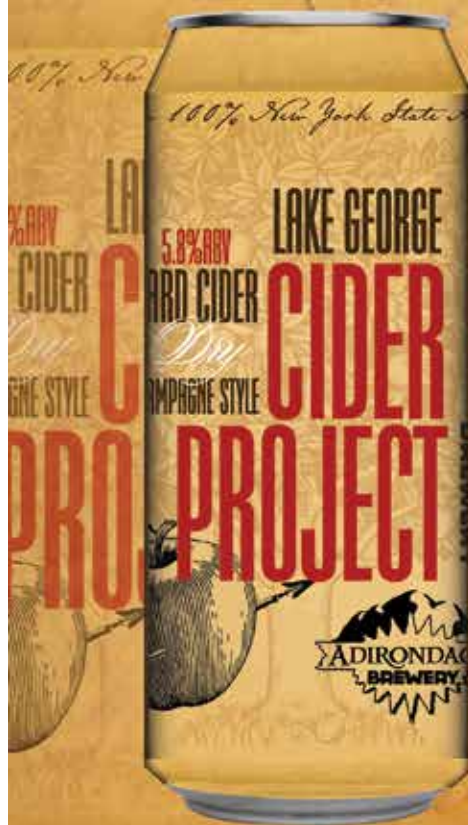
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CHEESE & CRACKERS

Beer Pairing: Farmhouse Style Ales/Saison – Beer and cheese are both traditional farmhouse products. Both are fermented and aged and both balance sweetness and acidity with earthiness and fermentation flavors.
Regional Recommendation: Common Roots In Bloom Saison

SHRIMP COCKTAIL

Beer Pairing: Witbier – light enough to compliment even delicate seafood, the citric notes and tartness of Witbier enhance the natural shrimp flavors. **Regional Recommendation:** Ommegang Witte

TURKEY

Beer Pairing: American Amber Lager – Amber Lagers have enough caramel flavors to link up nicely with the roasty/caramel flavors in any roasted poultry dish. **Regional Recommendation:** Brooklyn Lager

PRIME RIB

Beer Pairing: American Brown Ale or Porter – Bright hop character and dark/roasty flavors wrapped around the full-bodied malt center of Brown Ales and Porters provide the perfect complement to the juicy, roasty flavors of the beef. Carbonation provide scrubbing bubbles that cleanse the pallet leaving your next bite just as flavorful as your first. **Regional Recommendation:** Druthers Fist of Karma Brown Ale or Rare Form Karass Robust Porter

BAKED HAM

Beer Pairing: Marzen/Okttoberfest – The slight hop presence cuts through fat while the juicy malt profile of the beer mingles perfectly with baked ham's juices and flavors. **Regional Recommendation:** CH Evans Open Sesame Lager

PUMPKIN PIE

Beer Pairing: Oatmeal Stout – Big roast character coupled with chocolate and coffee notes make this pairing the perfect ending to any holiday meal. **Regional Recommendation:** Brown's Oatmeal Stout

VANILLA ICE CREAM

Beer Pairing: Sweet Fruit Beers – Fruity Sweetness pulls up the flavors of the vanilla and adds new complexities based on what fruit beer style you choose. **Regional Recommendation:** Brown's Cherry Raz



Recommendations by:
Erik Budrakey, Certified Cicerone

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Brewmaster's Cellar

The Unbeers: Beers For Those Who Don't Like Beer

Notes from Druther's Brewer George de Piro



George de Piro

It's that time of year again, when many of us need to think about serving large numbers of people that we didn't choose as friends. Even those of us who get along with our families often face a dilemma: an in-law or cousin who - gasp - doesn't like beer! If one could choose family as we do our friends, such people probably wouldn't enter our lives, at least not for very long.

When planning a holiday menu, the beverage selection must be considered as carefully as the food. For beer lovers serving a mixed audience (i.e., some guests that don't like beer), the task can be a bit daunting. As a brewer, it is always my goal to find at least one beer that each drinker will like.

When somebody doesn't drink beer and the reasons aren't due to health, I can almost always find a malty beverage that will convert them. What one must realize is that the person who declares, "I just don't like the taste of beer" is really saying, "I hated the taste of the Budweiser I stole from my parents' fridge when I was 16."

While the ubiquity of beers labeled "I.P.A." might make our beer scene seem monotonous, there are myriad beer styles available in the United States today. Many of these don't taste anything like the light-colored American lager that offended our hypothetical character of the previous paragraph. The challenge is to find which they will favor.

Sour beers can be a good place to start, especially if the drinker usually enjoys white wine. The acidic notes prominent in some white wines, like Sauvignon Blanc, will have taught the person an appreciation for tart flavor. There are a range of sour beers to choose, some of which are dark, fruity and malty in front of a gentle acidity while others are light, refreshing and citrusy.

Belgium is home to several sour styles running the gamut from light to dark, malty to spritz. The best known of these relatively obscure beers is Lambic. Native

to the Senne valley, these beers are *spontaneously fermented*. This means that whatever microbes are present in the brewery's wooden vessels ferment the beer. This mixture of wild yeast and bacteria invariably leads to the beer being sour and very complex tasting.

There is a great range of flavors in Lambic. The best known in the U.S. are actually the least authentic: the cloyingly sweet fruit Lambic from **Lindeman: Framboise** (raspberry) and Kriek (cherry). You're free to like these beers, but I don't recommend them to anybody other than those looking for the taste of alcoholic fruit soda.

Lindeman also produces a kind of aged Lambic called *Gueuze*. Their **Cuvée Renée** is balanced and approachable yet still complex. It is sour and a bit funky, but pleasant and drinkable. It is a great example of the character produced by the wild yeast *Brettanomyces*.

Belgium has two other sour styles of note: **Old Brown (Oud Bruin)** and **Flanders Red**. Both are fruity, tart and feature interesting character produced by microbes other than brewers yeast. The browns tend to be maltier than the reds, but neither beer has any hop character. Both styles are complex, interesting, and nothing at all like what many people consider to be beer. **Liefmans Goudenband** is a good and available example of the **Old Brown** while **Rodenbach Grand Cru** is a classic Flanders Red.

Germany, the land of lagers, was also the birthplace of a few classic sour beers. Sadly, it is now easier to find these styles in the United States than in their native land, but I guess that works well for us. Berliner Weisse (pronounced *vice-a*), a light-colored, light-bodied, low alcohol wheat beer is the best-known sour beer in Germany. Gose (pronounced *go-za*) is now well known to fans of American craft brewers but is very hard to find in its native environment.

Berliner Weisse is made from at least 50% wheat malt, the remainder being pilsner malt, resulting in a very light yellow beer. It is only about 3.5% alcohol by volume and thus very sessionable. Fermented



"I just don't like the taste of beer" is really saying, "I hated the taste of the Budweiser I stole from my parents' fridge when I was 16."

with bacteria called lactobacillus, the beer is refreshingly tart. In Germany, it is typically poured into a wide chalice lined with a shot of green *Waldmeister* (woodruff) or red *Himbeer* (raspberry) syrup and consumed through a straw. I prefer it *ohne Schuss* (without a shot), so as to not bury the beer's refreshing complexity with cloying sweetness.

There is now only one brewer of this style left in Germany, Berliner Kindl. Sadly, it is a less interesting beer than the now extinct Schultheiss Berliner Weisse, but the marketing people didn't use beer quality as their main criterion when deciding which brand to drop when the two breweries merged some dozen or so years ago.

Gose is also a wheat beer but it's full-strength at about 5% ABV. Unlike its cousin from Berlin, it also contains spices not typically found in German beer: coriander and salt. A well-made Gose doesn't taste salty; the brewer adds just enough to smooth the sourness and enhance the sweet malt. The coriander, together with the lactic acid produced by bacteria, provides a bright citrus character that makes the style intriguing and quenching. Here in the capital region of New York state one can find **Druthers The Dare**, the Gose that won the World Beer Cup gold award in 2014 for German-style sour ale (that was a shameless plug but it is a very good beer).

Going back to Belgium we find another style of wheat beer that is like Gose in its use of coriander but unlike Gose, isn't sour. Belgian-style wheat beers are typically flavored with orange peel as well as coriander (we also throw in some ginger at Druthers). The use of a special Belgian ale yeast that is fruity and spicy enhances the citrus notes of the spices.

Wit beers are one of the original hazy styles, pre-dating the current murky IPOs by several centuries. Pale yellow with a bright white head of foam, these beers often have a creamy mouthfeel despite being normal strength at 4.5 - 5% ABV.

None of the above beer styles are very much like typical beer. This is because the major flavors in many of these beers come not from malt and hops but from the microbes used during fermentation. Interesting yeast

and bacteria, and sometimes spices, yield beers that don't taste much like the beer swiped from dad's cooler.

There are some styles of beer that do have malt character that may still please the non-beer drinker at your table. Bavarian-style Hefeweizen (pronounced *hay-fuh-vye-tsen*) is another wheat beer. Unlike Gose, it isn't sour. Unlike both Gose and Wit beer, it has no spices. It does use a special ale yeast to ferment the beer.

This special yeast strain does a really cool biochemical trick: during fermentation, it makes some of the same chemicals found in bananas and cloves! The resulting beer ends up tasting like bananas and cloves. Weizenbier is often fairly malty, too. This means people who (for reasons I can't begin to comprehend) don't like malt may not like this beer despite its unique qualities.

Fruit beers can be a very easy transition for non-beer people. Virtually any style of beer can have fruit added to it, but the ones most likely to win over the beerless are those that don't have much in the way of malt and hop character. This way they will be less like "beer" and thus more appealing.

If the non-beer person in your life likes coffee, they may find stouts and porters tasty. There's no "official" difference between stout and porter; both are usually ales and are always dark and somewhat roasty. Certain substyles, like oatmeal stout, have a fairly strong coffee and cocoa flavor to them. This is derived from the dark-roasted malts used to make them. These dark malts have such a similarity to coffee that they are found as an ingredient in coffee substitutes.

I've spent more than a few hours talking with customers at our brewpubs. Whenever I meet somebody who is drinking alcohol that isn't beer, I ask them if they'd humor me and try some samples of beers I think they may like. If they're drinking wine, I'll go with a sour. If they have a mixed drink, especially one containing gin, I'll try Wit or perhaps even Weizen.

It's fun a fun challenge to find beer for the unenlightened. I've given samples to many dozens of people and have only ever met a few who just couldn't be turned on to beer. When you succeed and see somebody expand their culinary horizon right in front of you, it's makes brewing worthwhile.



Bavarian-style Hefeweizen

Local Craft Beer News & Notes-November December 2018 Issue

NINE PIN CIDER EXPANDS DISTRIBUTION TO NEW JERSEY - ALBANY, N.Y.



Ciderworks, New York's first farm cidery located in Albany, has announced that distribution of Nine Pin cider products throughout the State of New Jersey has begun. Nine Pin's entry into New Jersey marks the third state, following Massachusetts and Connecticut, where Nine Pin Cider can be found outside of the company's home state of New York. Starting this month, New Jersey cider drinkers will begin to find Nine Pin cans, bottles, and draft options at select locations. **Remarkable Liquids, Nine Pin's New York State distributor, is also handling distribution for Nine Pin in New Jersey.** "Nine Pin is excited to expand distribution into New Jersey. We're happy to be able to provide our quality New York cider to our good friends who live so closely nearby in the Garden State," said Alejandro del Peral, co-founder and cider maker. Founded in 2013, Nine Pin crafts a variety of cider products at its 17,000 sq. ft. production facility and tasting room in **Downtown Albany's Warehouse District.** As a farm cidery, Nine Pin produces cider from apples sourced entirely from New York orchards, and is permitted to sell directly to the consumer as well as to self-distribute. Distribution in New York, New Jersey, Massachusetts and Connecticut have allowed Nine Pin's reach to grow regionally, while still maintaining its essential Upstate New York identity. For more information about Nine Pin Cider and its products, visit ninepincider.com.

SHMALTZ BREWING TO RELEASE CHANUKAH BEER AND JEWBELATION IN CANS - CLIFTON PARK, N.Y.



As early as the 1970s and persevering through the current craft beer boom, brewing handcrafted specialty beers with undeniable passion and a diligence in sourcing premium local ingredients is considered nothing less than a high-level art form. The last half-century of craft brewing has produced an astonishing number of U.S. breweries reinventing styles and sparking trends for the ever-evolving craft landscape. **Upstate New York brewery Shmaltz Brewing Company** has been in the game for 22 years skillfully navigating increased competition of 1087 breweries in 1996 growing to more than 6,500 in 2017. Today, it's all about adapting. With the incredible popularity of cans, Shmaltz for the first time in its history debuts for the 2018 holiday season their official **Chanukah Beer** in 12 oz. cans and the revered **Jewbelation Anniversary ale** in 16 oz. cans. Both new recipes will be nationally available in more than 30 states as of November 1, 2018. When Shmaltz started in Northern California in 1996, 22 oz. bottles were the superstar sampler for many of the best brewers and a crucial transition from 750 ml. champagne style bottles just a few years earlier. The brewery's first He'brew creation, Genesis Ale, came in 22s, hand bottled, hand labeled and delivered out of founder Jeremy Cowan's grandmothers' Volvo. For the next 21.5 years, 22s continued to be the signature package for so many of

Shmaltz's beloved creations. As they ponder turning 22, the question arises of whether 2018 marks the death of The 22 oz. Bottle? With an abundance of opportunities and just as many new challenges brewing in 2018, Shmaltz **encourages craft beer aficionados to crack open a 16 oz. tall boy** of Jewbelation 22 and enjoy the riches of their latest recipe for the Imperial Brown Ale. Collectively, we can find out if in fact The 22 oz. Bottle has run its course, and in the meantime, let's rejoice with family and friends this holiday season with a delicious can of Jewbelation. Two beers brewed only once a year for the holiday season, Shmaltz still produces the only Chanukah celebration beer in the world. Beer lovers can now revel in the chocolatey goodness of Chanukah, Hanukkah: Pass the Beer (8% ABV) and savor the roasted caramel, nutty imperial brown ale Jewbelation 22 (11% ABV) in their newly designed 12 oz. and 16 oz. cans.

COMMON ROOTS ADDS PILOT BREWERY, ANNOUNCES WINTER NEWS - SOUTH GLENS FALLS, NY



Common Roots has added a 3bbl 'Traveler' pilot brew system. This little guy was designed and **built locally at Fronhofer Design LLC.** The addition will allow the brewers to experiment with new beer offerings, as well as special small-batch brewery-only releases. If you stop by their South Glens Falls facility, the shiny new equipment can be seen through the taproom windows inside the brewery. Marketing Manager Erin Beaulac also filled in True Brew Magazine about their upcoming winter events and hours. "On November 18th we will be hosting a **South Glens Falls Holiday Parade watching party!** There will be plenty of beer to go around and we'll feature a pop-up brunch with Brew Bites. Then, on November 29th from 7-9pm, we'll be having a **Barrel Share Educational Discussion** with the brewers from Brown's Brewing company. To keep the education flowing, we'll be hosting a **Fermentation Class** on December 6th. That class will feature Small Town Cultures. Finally, we'd like everyone to know that we'll be open until 10pm on Thanksgiving-eve for beers and revelry and we will be open on Christmas Eve from 12-4

ARTISANAL BREW WORKS TO HOST BALSAMS AND BEERS - SARATOGA SPRINGS, NY



Artisanal Brew Works has announced that they will be hosting a three-day fundraising event called Balsams and Beers from November 23rd to 25th. Co-Founder Kurt Borchardt explains, "Trees are cut on Thanksgiving Thursday and delivered fresh to the brewery Friday morning! Trees will range from 6' to 12' in length. **This tree sale is a fundraiser!** We are donating \$3 per foot; the donations are split up equally to: Franklin Community Center, Toys for Tots, and CAPTAIN Community Human Services. You also get a Complimentary Craft Beer with the purchase of a tree! Where else can you get that deal? **Saturday, November 24th from 12-6 PM will be Family Day.** We'll have \$1 Hot cider and \$1 hot chocolate, a visit from Santa Claus from noon until 2 PM, a TBD Food Truck on site,

Massage Therapy vendors, Aroma Therapy, and small gift vendors. Then, on December 8th from 1-5pm we will be hosting 12 IPA's of Christmas where consumers can **Taste twelve different IPAs from both local and regional breweries!** \$20 gets you a souvenir 2oz mini-pils taster glass, a taste of each IPA, and one pint of your favorite beer! This is set up as a blind taste test, you'll only know the beers by the more recognizable names... Twelve Drummers Drumming, Eleven Pipers Piping, Ten Lords-a-Leaping, etc.... We will reveal the actual Brewery, and real beer name on a social media post the next day. If there is any remaining beer, it will be a featured guest draft at Artisanal Brew Works on its selected 12 days of Christmas! See Artisanal Brew Works website or Facebook page for more details and ticketing information.

WOLF HOLLOW BREWING TO LAUNCH NEW CAN RELEASES - GLENVILLE, NY



Wolf Hollow Brewing Company Sales Manager, Will Clune, tells TBM, "We will be releasing 2 new cans to end the year. One in November and one in December.

On November 7th we will be releasing our flagship IPA which is called **District 6 IPA.** This beer is a melding of west-coast and east-coast brewing. Dry hopped with a blend of C hops to create a beautiful citrus and wild flower aroma but retains a sturdy malt profile and restrained bitterness. Then, on December 4th, we'll release our **Lock 9am.** It's a riff on our Lock 9 porter. A quick cult favorite that's now our winter seasonal. Our robust porter brewed with Coffee from our friends at Electric City roasters and Madagascar vanilla beans." Both beers will be limited releases and available in 16-ounce four packs. Get some!

FORT ORANGE BREWING CO RELEASES 3 NEW CANS - ALBANY, NY



Fort Orange Brewing Co. hosted their one-year anniversary party at the brewery. The event doubled as a can release party and the TBM team was there to enjoy the day. Co-Founder Jim Eaton explains, "We released three of our top sellers at the anniversary party. Mo-mentum Pale Ale, Fort Orange IPA and Pearl Street IPA". Mo-Mentum has flavors of blueberry, tangerine, and papaya and is a hop-forward, 5.4% ABV pale ale. The Fort Orange IPA is a 6.7% IPA. It's light in color with enough malt to allow the hops to come through. Juicy with just the right amount of bitterness. Rich with floral, citrus and pine notes. The Pearl Street IPA clocks in at 6.8% ABV. This hop forward brew has Amarillo, citra, mosaic and motueka hops along with a smooth mouthfeel. "This is a dream come true for us to have our beer in cans. Considering it was a first time too, the process went fairly smooth with Iron Heart Canning." explains Eaton. We thought the release would be a nice way to celebrate our first anniversary. We are also excited that our product has more mobility now too. The cans art work was created and designed by Jenn Peyser of Collar City Craft Media and she was a pleasure to work with. It's Albany in a can!" Cheers to Fort Orange Brewing!

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TRILLIUM HOSTS GRAND OPENING FOR FORT POINT RESTAURANT AND BREWERY – BOSTON, MA – Trillium



Brewing Company

announced the opening of their new restaurant and brewery in Boston's Fort Point neighborhood. The company was founded by JC and Esther Tetreault in 2013 and has since become **internationally recognized and regarded as one of the top breweries in the world**. Trillium Brewing Company is a New England farmhouse brewery, using local ingredients whenever possible and utilizing both traditional practices and modern re-invention such as brewing with the seasons and producing styles that speak to the region. The opening of their flagship restaurant is a full reflection of their approach to beer. "When we set out to open Trillium, **our mission was about so much more than the beer**, and it still is. We have always wanted to create a place where people can share Trillium and experience it in various ways," said JC Tetreault, Co-Founder of Trillium Brewing Company. "Fort Point is where we started, so it made sense for us to open in this Boston neighborhood where people can now enjoy Trillium at the original source." **Trillium Fort Point is a fun, casual and relaxed destination** to fit a variety of life's celebratory moments, large or small. The 18,000 square foot space constructed by Whitlock Design Group spans three floors and has a seated capacity of 450 people. The ground level showcases a new retail space and taproom overlooking views of the 10-barrel brewhouse, alongside a 23-seat bar and high-top tables. The second level includes a main dining room with large picture window to the kitchen showcasing a custom wood fired grill from Blue Barn. The second floor also features a private dining room accommodating up to 85 guests. The third floor is a seasonal roof deck with a bar and additional seating. **The goal of Trillium Fort Point is to create a communal vibe** with food that parallels their same approach to beer. Executive Chef Michael Morway is the culinary force at the helm of the new restaurant. Chef is a strong advocate for approachable and community driven fare and has worked closely with JC and Esther to develop a food program that matches the exceptional quality of Trillium's beer. The Trillium team shares the same obsession – an insatiable appetite for exploring ingredients and flavor profiles, all of which are showcased on the ever-evolving, farmhouse driven menus. The food menu includes a variety of cold snacks, warm snacks, bowls, trays, entrees, sandwiches and desserts which include gluten free, wheat free and vegetarian options. **The restaurant & brewery also features 24 tap lines and bottles from the Trillium Brewing cellar**. Their beers celebrate a wide spectrum of flavor profiles ranging from roasty, wild & sour, and hoppy, to fresh & frozen. Bottles, cans and growler fills are available to take home from the retail space. Trillium Fort Point Restaurant & Brewery is located at 50 Thomson Place in Boston's Fort Point neighborhood and is open daily from 11:00

a.m. to 11:00 p.m. For more information, please visit www.trilliumbrewing.com or call 857-449- 0078. Follow along on Instagram @TrilliumFortPt or @TrilliumBrewing for the latest updates.

BRAVEN BREWING COMPANY OPENS BUSHWICK BREWPUB - BROOKLYN, N.Y.



— Braven Brewing Company, a craft brewery based in Brooklyn, NY, recently opened its first brick and mortar brewery, bar, and restaurant in Bushwick at 52 Harrison Place. Located steps from the Morgan Avenue L train subway stop, the 2,500 square foot space includes an 18-seat bar and 40-seat dining area, a full-service kitchen, and a custom manufactured, all-electric 3.5-barrel brewhouse. Once home to over two dozen breweries, **Bushwick was once a beer-producing powerhouse**. Most of that tradition and history was lost after Prohibition, but Braven co-founders Marshall S. Thompson and Eric Feldman have long dreamt about being able to help restore the Bushwick brewing tradition. Now they are proud to be part of Bushwick's brewing revival, along with a number of other craft breweries that have opened in the area in the past few years. "Opening this brewpub is a monumental achievement for Braven," says Braven co-founder and CEO Marshall Thompson. "Eric and I have worked for the past five years to make this happen, and we're humbled and thrilled at the reception we've had from our friends and neighbors so far." Another thing that makes Bushwick so special to Braven is its **community of artists and creatives, the "Bold & Crafty" risk-takers** that inspire the Braven team every day. Braven has long-standing partnerships with local arts institutions, including the Bushwick Starr Theater and the Bushwick Film Festival, and regularly involves Bushwick-based artists in company events and promotions. At the brewery, visitors can learn about the history of brewing in Bushwick and discover the brewing process first hand sitting directly next to Braven's in-house system. Custom fabricated stainless-steel gates are all that separate the brewing equipment from the dining area, allowing diners to see where their beers were created, whether they are simply sampling at the bar under the BRAVEN neon or enjoying the upscale comfort food at the dining tables. Having spent the last three years brewing on other breweries' much larger systems, the nimble, onsite brewing system allows Braven to finally produce small batches of unique new beers, including a full array of IPAs (Session, New England, West Coast, and Double IPAs), experimental Sours, classic Saisons and Kolsches, and fruit-infused Ales. The black-and-white themed taproom features at least ten Braven beers at any time, including a broad selection of these new limited-time beers alongside classic favorites like Braven's flagship Bushwick Pilsner. All of the beers brewed at the new location are painstakingly crafted by **head brewer Zach Monard**, whose first beer with Braven won a bronze medal at

the New York State Brewers Competition. "I'm really excited to be working with Braven in the local New York City brewing community," said Zach, "and I hope to put out some beers that will really stand out." The brewpub also has a **full dinner menu**, which is focused on local, approachable, beer-centric food. Featuring items like Bushwick Pilsner-battered Fish & Chips, Passionfruit Sour Ale-macerated huckleberries accompanying the creamy Burrata, and a variety of seasonal vegetables from nearby Brooklyn Grange, Braven's menu is actively curated by chef Tori Valdes, who won an award for sustainability as chef de cuisine at Harper's in Dobbs Ferry. "Being from the tri-state area, **I'm passionate about New York farms**," said **Chef Tori**. "We've made an effort to work directly with Brooklyn Grange Farm and purveyors that emphasize sourcing food locally."

HARPOON & DUNKIN' DONUTS COLLABORATE ON DUNKIN' COFFEE PORTER – BOSTON/CANTON, MA - Two of



America's iconic beverage brands are bringing a bold new way for fans to toast the start of fall. Dunkin' and Harpoon Brewery, New England staples with millions of fans across the country, have come together for the first time to combine the taste of Dunkin's Espresso Blend Coffee with Harpoon's famous craft beer, launching the new Harpoon Dunkin' Coffee Porter. A balanced and smooth brew offering robust and roasty notes, Dunkin' Coffee Porter was created by Harpoon as a tribute to all the days that Dunkin' has helped the brew masters fire up the brew kettle. Harpoon Dunkin' Coffee Porter will be available throughout the fall, in both 12 oz. bottles and draft at select retail locations across the Eastern U.S. At 6 percent ABV, Dunkin' Coffee Porter is a malty tasting brew that has a **smooth mouthfeel with aromas of espresso and dark chocolate**. The new brew pairs perfectly with fall favorites like hearty stews, seasonal desserts, tailgating and, of course, Dunkin's signature donuts. Harpoon Dunkin' Coffee Porter first premiered last in September at Dunk-toberfest, the aptly named introduction to Harpoon's annual Octoberfest event. Beer lovers in the Boston area were given an early taste at Harpoon's Boston Brewery ahead of the new beer hitting shelves in mid-October. "Dunkin' has been there for us since the early days when **getting the brewery up and running required a lot of beer, and even more coffee**," said Dan Kenary, CEO and Co-Founder of Harpoon Brewery. "We couldn't think of a better way to pay tribute to the company that's helped fuel our success than to create something special for our fans by combining the taste of their favorite morning brew with one of ours." According to Tony Weisman, Dunkin' U.S. Chief Marketing Officer, "**Our brands have such passionate, loyal fans**, who start their busy day with a cup of Dunkin' coffee and end it by enjoying one of Harpoon's famous

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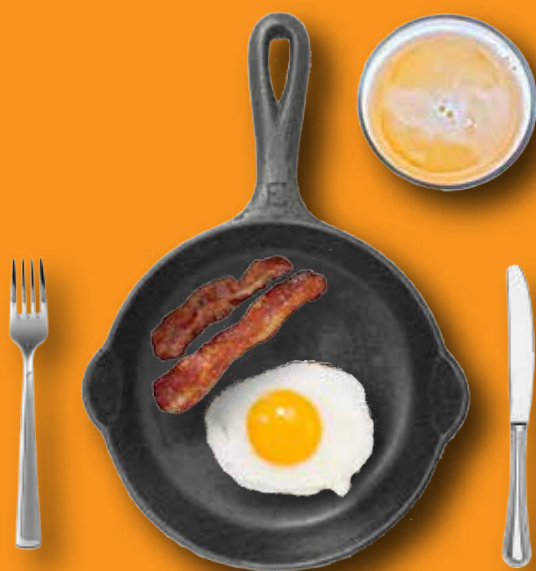


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OSKAR BLUES BREWERY TO RELEASE BARREL-AGED TEN FIDY IMPERIAL STOUT NATIONWIDE - LONGMONT, CO — BA — it



stands for barrel-aged, but it also stands for badass, big attitude, born-again beer adventure. All those B's and A's add up to the biggest beer in the biggest can around — Oskar Blues Brewery's Barrel-Aged Ten FIDY Imperial Stout.

This darker-than-dark 12.9% ABV behemoth is back in 2018 and ready for national distribution on draft and in 19.2oz stovepipe cans. **BA Ten FIDY season begins November 3** with taproom events in Boulder and Longmont, CO, and Brevard, NC. Oskar Blues Brewery stuffed Ten FIDY Imperial Stout into bourbon barrels for a minimum of eight months; allowing vanilla, oak, and bourbon flavors to permeate the pitch-black depths of FIDY. During maturation, the FIDY-plus-bourbon flavors mellow into a **cool, drinkable, deeply complex brew**. "Ten FIDY is already a big beer and barrel-aging takes it to the next level of decadence," said Head of Brewing Operations Tim Matthews. "Espresso and burnt sugar flavors are turned up to eleven; alongside rich chocolate and caramel notes. Basically, it's a flavor beast." For those seeking to add a stimulant into the mix, Oskar Blues will also offer **Java Barrel-Aged Ten FIDY Imperial Stout** (12.9%) only at Colorado and North Carolina taproom locations. The Java incarnation of Barrel-Aged Ten FIDY got all jacked up on roasty coffee flavor after an infusion of Hotbox Roasters' super concentrated cold brew coffee. At this point in the press release one may say to oneself, "Wait — what about the Austin, Texas, taproom?" Barrel-Aged Ten FIDY Imperial Stout is currently available at the Austin Taproom — just ask your friendly Tasty Weasel Austin Taproom beertender. Barrel-Aged Ten FIDY Imperial Stout is back in 2018. Get your hands on it at a taproom event near you or find it at your local watering hole via the beerfinder starting November 3.

STONE BREWING TO RELEASE TROPICAL LAGER IN 2019 - ESCONDIDO, Calif. — This week,



Stone Brewing offers fair warning for when the company's newest year-round beer washes ashore early next year. With a long and celebrated heritage of big, bold and flavorful porters, stouts, sours, IPAs, strong ales and more, Stone is proud to continue this tradition of pushing boundaries with the release of Stone Tropic of Thunder Lager. The new beer debuts in California and Stone Brewing Tap Rooms this week, with an **international launch to come next year**. "This is unlike your traditional lager," said Jeremy Moynier, Stone Brewing Senior Manager of Brewing & Innovation. "When we were discussing what our next year-round beer might be we all agreed that we wanted something super flavorful and yet really crushable, all while exemplifying the genre-defying qualities we're known for at Stone. So, while we did our signature thing — seeking out the newest and most interesting hops to contribute big flavor — we really stayed fo-

cused on producing a balanced beer with classic lager characteristics. It turned out crisp, clean, intensely fruity, and definitely way crushable." The beer's name is **a nod to the uncharted tropical islands** on which most of us would willingly be a castaway... provided that we could have our perfectly stocked beer fridge in tow. It's just right for a self-imposed "three-hour tour," be it on an island, on a boat, or simply on the couch. Aromas of citrus, pineapple and coconut are followed by flavors of lime, orange and passion fruit. A newer hop variety — Cashmere — when harvested at just the right time imparts flavors of ripe cantaloupe that elevate the juicy qualities of this beer. A welcome oasis, Stone Tropic of Thunder Lager proves to be the perfect island companion to a tropically-inspired, fruit forward lineup of IPAs, including Stone Tangerine Express IPA, Stone Scorpion Bowl IPA, and the upcoming Stone Revengeful Spirit IPA. "We are really excited to bring Stone Tropic of Thunder Lager to market," shared Dominic Engels, Stone Brewing CEO. "More than 75 percent of US beer sales are lagers, and while craft is a growing segment, a big piece of that is still Big Beer. Alongside a handful of other standout craft brewers with lagers, we're really reinventing this style; bringing a finely crafted, intensely flavorful lager to the market in all 50 states and more than 40 countries. We're honored to put high quality back at the forefront of this genre, and especially proud to be doing it as a staunchly independent craft brewer."

SMUTTYNOSSE BREWING COMPANY TO RELEASE 2 YEAR-ROUND IPAS - HAMPTON, N.H. — Smuttynose Brewing Company just released



two new year-round IPAs: **Whole Lotta Lupulin**, a smooth-drinking Double IPA, and **Mysterious Haze**, a medium-bodied double dry-hopped New England IPA. Both of these beers will be in 16oz cans with fresh branding and label art. To celebrate this new chapter for the brewery, they will kick off the release at a local account that is special to the history of **Smuttynose: The Portsmouth Brewery**. The dual release launched during the last week of October with release parties at bars and restaurants throughout New England. **Whole Lotta Lupulin** and **Mysterious Haze** are both available and in widespread distribution. Fans are encouraged to check in with @Smuttynose on Facebook to see which locations in their state are holding a Whole Lotta Lupulin and Mysterious Haze release party. After ownership transitioned last spring to a local family-owned NH investment firm, Runnymede Investments LLC, Smuttynose has already made strides towards the future. In the past several months, Smuttynose has **increased its staff to 84** full-time and part-time workers, added several new members to their marketing team, and beefed up their sales team with more representatives and accounts managers. Regarding the upward growth of Smuttynose, CEO Richard Lindsay says, "As New Hampshire's leading craft brewery, we couldn't be prouder of Mysterious Haze and Whole

Lotta Lupulin. **Our brewing team has been working hard** and has delivered a New England IPA and Double IPA that meets our expectations in terms of taste and quality. I couldn't be more pleased. It's also quite exciting to be releasing both of these beers in a 4pack / 16-ounce format. We are really making great strides since our ownership transition that occurred in April of this year." Smuttynose will post all updates on new monthly beer releases and events to their Facebook page. Follow them on Facebook @Smuttynose for updates and for more information on the NEIPA and DIPA release events.

FIRESTONE WALKER TO RELEASE MOCHA MERLIN MILK STOUT - PASO ROBLES, CA



With an infusion of local roast coffee, a dash of cocoa nibs and touch of seasonal sorcery, Firestone Walker's Mocha Merlin milk stout is making its return this fall and early winter.

Mocha Merlin is rolling out to all Firestone Walker markets starting this month in both a regular six-pack can format and in the new Merlin's Mixed Pack. It will be **available for a limited time through the holiday season**. The magic of Mocha Merlin comes from three key ingredients that are thrown into the brewing cauldron: milk sugar, local roast coffee and cocoa nibs from Ghana. "Rather than using processed chocolate, **we use cocoa nibs** as a pure chocolate precursor with no sugar added," said Brewmaster Matt Brynildson. "It really helps integrate this natural chocolate note into the beer." Meanwhile, Mocha Merlin is brewed with the Colombia La Granadilla blend from HoneyCo Coffee Roasters in nearby San Luis Obispo—specially selected because it meshes perfectly with the beer's chocolate notes. Finally, the inclusion of milk sugar adds dimension to the mouthfeel and helps knit the coffee and cocoa qualities together on the palate. The result is an uncommonly smooth milk stout with hints of roasty, chocolaty goodness. The new Merlin's Mixed Pack (12-pack cans) features Mocha Merlin along with three other beers—**Luponic Distortion, Union Jack and Pivo**. It is Firestone Walker's fourth and final seasonal mixed pack of 2018.

BREWDOG LAUNCHES CRAFT BEER AIR-LINE - COLUMBUS, OH - The BrewDog company



is launching a 'BrewDog Boeing 767' flight, allowing travelers to enjoy a beer tasting experience while in the air. Now, aside from the Rock & Roll Hall of Fame, the United States Air Force Museum and at least a half-dozen professional sports franchises, there's yet another reason to visit Ohio. It's all due to the vision and creativity of the team at BrewDog, which has added wings to another notion that's now a reality. It's called the **world's first craft beer airline!** BrewDog plans to launch its ale-themed flights on Feb. 21st, between London and Columbus, where guests will stay for four nights at the

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New Year's Resolutions for Craft Beer Lovers

Contributed by Gotbeer.com

With the New Year approaching, you might be thinking about making resolutions. While many of us usually resolve to cut back on the things we love, we're going to go out on a limb here and suggest pursuing them. We really like beer. Why would we give it up? Instead, we are resolving to go on a mission to further our knowledge about it! It starts with trying new beers, reading more books about beer, and dabbling with a little homebrewing. And, of course, it ends with drinking our home brews! Here are some New Year's resolutions other beer lovers might want to think about.

1. Try homebrewing

A great way to learn about beer is to brew it! Splurge on a homebrewer starter kit. It will have everything you need to brew your first batch. We recommend starting by brewing something on the easier side, such as an American Pale Ale which are known for its crisp citrusy hop notes and balancing malt character. Not only will you be more likely to succeed on your first attempt, but you'll also be less likely to quit the hobby out of frustration.

2. Visit a new brewery

According to the Brewer's Association, there are approximately 6,000 craft breweries in the United States. Think of all that delicious, untapped beer! Even if you only visited one brewery a month, just imagine how much craft beer could excite your palate. Some of our favorite local craft breweries include Adirondack Brewery, Brown's Brewing, Druthers Brewing, Artisanal Brew Works, Mad Jack Brewing, Davidson Brothers, and R.S. Taylor & Sons Brewery. For more craft breweries in New York State, visit newyorkcraftbeer.com and start touring!

3. Cross another style off your list

I am a huge fan of sour beers. My personal favorite is the Gose (pronounced GOH-zeh). However, it's not everybody's cup of tea. This year step out of your comfort zone and try something new... like a Brut IPA or Scottish Ale, for instance. I happen to know a couple great examples if you're interested: Ommegang Brut IPA and Adirondack Fat Scotsman. Be brave! It's time to expand your horizons and your palate.

4. Pick up some light reading

Whether you want to open your own brewery one day or just want to know what food to pair with an IPA, there's a book for that. Seriously. We highly recommend picking up Randy Moshier's Tasting Beer. It's one of the most informative and enjoyable beer books. It also helped many of ourselves, and many of colleagues, pass the Certified Cicerone exam. Other great craft beer authors include Garrett Oliver, Ray Daniels, Joshua Bernstein and Sam Calagione. Go on, get nerdy with it!

5. Become an expert at food & beer pairings

When it comes to food and beer pairings, always refer to the 3 C's: cut, contrast or complement. Cutting is essentially cleansing the palate. Something high in carbonation, like an American Light Lager, would cleanse your palate after eating greasy chicken wings. Finding contrasting flavors can be extremely satisfying, like pairing a sweet American Brown Ale with a spicy Indian dish. Complementing, which you'll find fairly easy to do, means choosing a beer with a similar profile as the dish. Think Chocolate Stout and chocolate cake.



We hope this article has inspired you to reinvent your thinking. Instead of setting those non-spirited New Year's resolutions (What fun is that?), let's focus on being the best beer drinkers we can be in 2019. Cheers to another year filled with more delicious beer!

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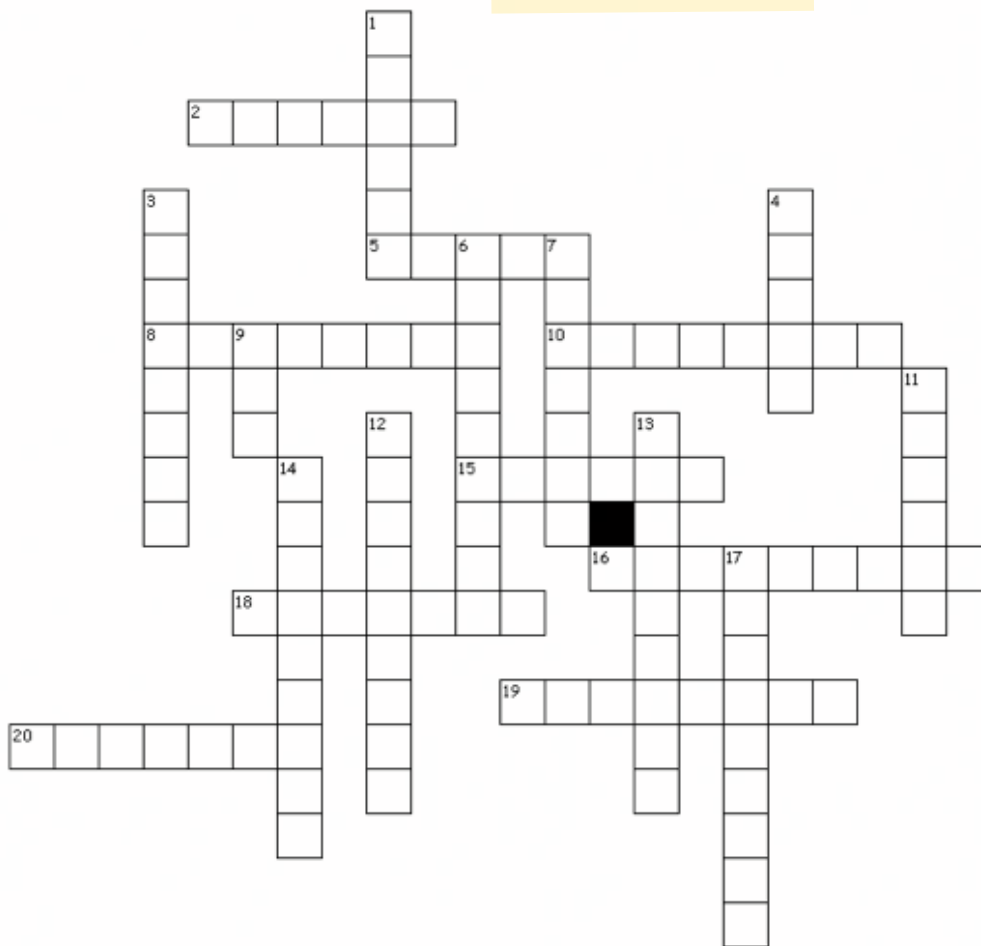
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2. MARY RODE THIS
5. RELIGIOUS SONGS
8. GIFTS
10. PULL SANTA'S SLED
15. FESTIVE DRINK
16. HUNG BY THE CHIMNEY
18. SANTA SLIDES DOWN IT
19. SINGING
20. HAS A SHINY RED NOSE



The Answers are the Word Searches ;)



DOWN

1. HANGS ON DOOR
3. TENDS SHEEP
4. SANTA'S HELPERS
6. KISS UNDER IT
7. GRUMPY BOSS
9. NIGHT BEFORE
11. SANTA'S SLED
12. DECORATIONS
13. WHERE SANTA LIVES
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REGIONAL NEWS CONTINUED

craft beers. We're thrilled to now finally bring the two together, partnering with one of the most respected craft breweries in the country to offer coffee lovers and beer enthusiasts alike a classic new taste to celebrate the season."

SLOOP PREPARING TO ROLL OUT 12 OUNCE CANS - ELIZAVILLE, NY – Sloop Brewing Company Sales Manager, Joe Turco, tells True Brew Magazine that the brewery will be "rolling out Juice Bomb 16 oz cans for the rest of the year then switching to 12 oz 6 packs. We expect to be fully into the 12 oz cans at some point during Q-1 of 2019."



Happy New Year to all of us! "Our lager program is also finally under way. We are really excited to announce that our first release will be coming out in Mid-November our first release coming in draft only. It's called **Sloop Hoppy Pils**." Look for that in your local watering hole, should be out just in time for Thanksgiving. Speaking of Thanksgiving, Turco explains, "We'll be releasing NO Santa on Black Friday." The 6.0% ABV American IPA is a fan favorite for the holidays. Get your shopping done early and get down to the brewery to pick some up!

OTTER CREEK LAUNCHES NEW BEER – MIDDLEBURY, VT - The OCB Crew is back with the brand new, beautifully balanced, hoppy lager called Ella. This beer is designed to **quench your thirst and soothe your soul**. Ella is dry-hopped exclusively with Australian-grown Ella hops, which deliver a complex array of aromas ranging from grapefruit and melon to anise and spice. Catch this bottom-fermented, boldly refreshing beer on tap or look for sixers and 12-packs of 12-ounce cans spread through New England, New York and beyond.



NATIONAL NEWS CONTINUED

company's hotel. **A Boeing 767 will serve as party headquarters** for the in-flight extravaganza, in which passengers can sample some limited edition BrewDog products as well as cuisine that matches beer and food. Apparently, the experience is accentuated when consuming the items at high altitudes. And if those aren't enough to endure the lengthy trip, those on board will have an opportunity to **sip cocktails and enjoy an amenity kit** full of such goodies as eye masks and blankets. Once at the DogHouse, which is naturally dubbed the world's first craft beer hotel, guests can imbibe in brew on tap in each suite or check out what's in the cans in the fridge. An added treat and guaranteed eyebrow-raiser is yet another bonus, described as a beer-infused spa treatment. Outside the hotel, tours arranged by the company include trips to local breweries as well as the bar and restaurant circuit in Columbus and nearby Cincinnati. There is a

catch, however. It's only available to BrewDog's Equity Punks, meaning an investment as low as \$50 into the company is mandatory before being eligible for the vacation. U.S. Equity Punks are currently eligible to get in on the flight fun, which goes for just over **\$1,600 per person**. Or take your chances on social media for an opportunity to win that trip for free.

DOGFISH HEAD 75 MINUTE IPA RETURNS IN BOTTLES - MILTON, DE – Dogfish Head is introducing a new artist and beer lineup for the Off-Centered Art Series and is ready to kick it off with the October release of the beloved **75 Minute**



IPA in 12oz/6pk bottles. A classic IPA brewed with maple syrup from Sam Calagione's (founder and CEO of Dogfish Head) family farm, the beer was continually hopped during the entire boil, and then dry hopped with a slew of cascade hops. Golden amber in color, 75 Minute IPA is malty and earthy with citrusy-piney notes, balanced with subtle maple notes. The beer began as a cask-conditioned ale at the Rehoboth brewpub in '11; the '18 version of 75 Minute IPA is a new evolution of this cult-favorite IPA. Dogfish Head's Off-Centered Art Series is a lineup of four beers representing the creative expression that occurs at the intersection of ales and art, featuring a new illustrator each year. **"Creative beer labels have become a fun focal point** of the craft beer scene, defining brands and bringing beers to life through visuals," said Calagione. "Since 2008, we've been collaborating with wildly inventive illustrators from around the world, and I couldn't be more excited to continue the tradition with our friend, Michael Hacker, as we visually share new stories about our inventive beers." The Off-Centered Art Series artist, Michael Hacker, created the artwork for the beers. A talented freelance illustrator, Hacker finds inspiration for his Art Series illustrations by learning the unique and compelling stories behind each beer, then bringing them to life visually in his own style. Since 75 Minute IPA is a **combination of two Dogfish innovations in continual hopping – 60 Minute IPA and 90 Minute IPA – Hacker wanted to artfully portray the brewing process** with Calagione as the original mad scientist of the early craft beer movement. His imaginative style incorporates a few hidden gems, including a "funny glasses" disguise that was part of **the original Johnny Cask packaging artwork**. "The fake glasses and rubber nose disguise are a nod to the original 75 Minute label design, and to make things a little weirder, I added a brain whispering into the scientist's ear, along with a Delaware Blue Hen (state bird of Delaware) watching the whole scene thirstily," said Hacker. The Off-Centered Art Series beers will roll out over the next 18 months and includes: 75 Minute IPA, The Perfect Disguise (8%) – an American double dry-hopped IPA disguised as a Kölsch, Dragons & YumYums (6.5%) – a lip smackingly tropical pale ale, and Punkin Ale (7%) – a full bodied brown ale brewed with real pumpkin. For more information about Dogfish Head, 75 Minute IPA and the Off-Centered Art Series, visit dogfish.com

LAGUNITAS BREWING TO LAY OFF 12 PERCENT OF ITS WORKFORCE - PETALUMA, CA - Lagunitas Brewing Co., a



Heineken-owned brewing company, announced that it would be laying off 12 percent of its workforce. The brewery cited a "retrenchment of the American craft beer market" as the reason for the layoffs, the Santa Rosa Press Democrat reported. In addition to the main brewing operation in the North Bay, Lagunitas also has two taprooms in Seattle and Azusa, California, and a second brewing facility in Chicago. More than 100 people in every department of the roughly 900-person company will be affected. "The craft beer market is rapidly evolving and, in many ways, more challenging," said Lagunitas CEO Maria Stipp in a statement. "More breweries, more choices...very much like the late '90s when the craft beer segment had similar pressure." Stipp said to combat the slowing of the market, the company would be refocusing on taking "steps to drive our flagship IPA." That beer, the Lagunitas IPA, is considered one of the paradigmatic examples of the West Coast IPA style. "We do not take this lightly and are making every effort to do it in the right way, as these actions impact our valued co-workers, friends and community who have contributed to our tribe story," the statement continues. Lagunitas Brewing was founded by Tony Magee in 1993 with a 420-friendly aesthetic **and a penchant for resinous, «dank» IPAs and hoppy style-beers. The company grew exponentially over the next 20 years, but in 2015, Magee sold a 50 percent stake to Heineken. In 2017, Heineken purchased the other half. The company was valued at around \$1 billion at the time, although the price of the sale was never disclosed publicly.** Lagunitas has recently been exploring non-beer business possibilities, starting with launching the production of Hi Fi Hops, a non-alcoholic sparkling water infused with THC in June. Shortly thereafter, the company released another non-alcoholic hop-flavored sparkling water. Such struggles are not unique to Lagunitas. A year ago, Anheuser-Busch InBev's High End division, which manages Golden Road, 10 Barrel and others laid off 90 percent of its sales division. In June, San Diego's Green Flash Brewing scaled back plans to expand distribution to 32 states and laid off 15 percent of its workforce amid slowing sales. Then in August, Constellation Brands, which owns Ballast Point and Funky Buddha among other breweries, laid off around 60 employees while restructuring the company.

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