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A Craft Beer Lifestyle Magazine



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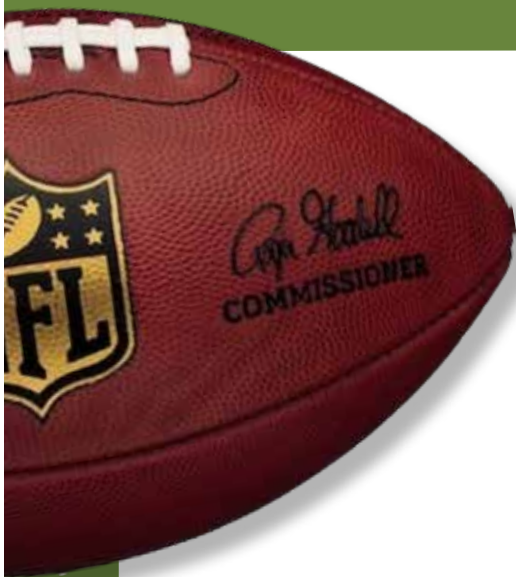
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A Craft Beer Lifestyle Magazine

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ARTISANAL BREW WORKS

-- CONFIDENCE MEETS CREATIVITY

By Erik Budrakey

It's around 3pm on the Wednesday before Thanksgiving and the team at Artisanal Brew Works is beaming with confidence. Their doors are about to open for the night and they are releasing their Whole Lotta Trouble Belgian Quad which was just canned last night. They are looking forward to their taproom filling up with local craft beer lovers looking for a great time and a great local beer. As we walk upstairs into their taproom, there is an obvious sense of accomplishment in the air.

Being engaged in the local beer scene for a living, we were quick to notice that Artisanal Brew Works just appeared to suddenly pop onto the radar, what feels like just a few months ago, and now are seemingly everywhere. With Saratoga Beer Week coming up in February, we figured it would be the right time to go up and get the skinny on just what was going on at the brewery. Seemed that a Thanksgiving Eve party/can-release was the right time to catch their vibe. So, we decided to trek up and get the story. Here's what we found out:

The brewery is located at 41 Geyser Road in Saratoga Springs. It shares the warehouse space, formerly the home of Serotta bicycles, with Upstate Distilling Company. The welcoming front porch at the entrance leads you into a window lined hallway that looks right into the distillery. Copper and stainless-steel tanks line the back wall of the distillery behind pallets of ingredients and bottling materials. A cat sits perched atop of a wooden barrel. "Classic!", I think



to myself. Around the corner is the distillery's tasting room, which sits at the bottom of the stairs that lead upstairs to Artisanal's taproom. There is the rich scent of malt in the air, which I imagine is coming from both the brewery and the distillery.

Artisanal Brew Works is owned and operated by Kurt Borchardt a former teacher and engineer, and Colin Quinn who is still a teacher. We find them sitting across from each other at opposite ends of a large rustic horseshoe bar which greets us as we get to the top of the stairs. Immediately to our right is a sizable taproom seating area with tables and chairs enough to accommodate several dozen beer lovers. The dimly lit room is comfortable and cozy. Kurt, immersed in paperwork, hardly looks



Colin Quinn (left) in his element.

up as he says hello and invites us in. Colin, greets us with a quick hello before announcing that he'll need to run out in a few minutes to pick up some Chinese food. Also at the bar is their recently hired new General Manager, Daniel Kravitz, who is deep into his phone pushing out and monitoring social media posts for the brewery. I could immediately sense that they were busy and that I would need to get my questions in fast. The thing is, I had a lot to ask.

My first question is, "Can we get a beer to sample?". Colin kindly goes over their offerings with us and pours some samples. I go with the English Brown Ale. It's smooth and tasty with a nice touch of chocolate flavors. At 5.6% ABV it's just right to start the night. It tastes very traditional, which I always appreciate in a Brown Ale. "We engineered our water to match London's water chemistry", explains Kurt. As our conversation would unfold, I would learn more about how water chemistry and the quest for quality are what would ultimately lead the creation of the brewery.

Getting Started

Kurt and Colin had both been longtime homebrewers prior to meeting each other while working together at the local high school. A few years ago, Colin began to take his passion for brewing to the next level while working "hands on" at Olde Saratoga Brewing Co and at Mean Max "over the course of a couple of summers". At both breweries he learned more about the ins-and-outs of larger scale brewing and became more comfortable with the equipment and more familiar with the business.

It's more about our interpretation based on our passion for the liquid. To me, that is where the 'art of brewing' comes in.

Meanwhile he had met Kurt, whose wife had given him a homebrew kit as a gift several years back. He fell in love with brewing quickly. I ask him about the first batch that he ever brewed, and he tells me that it was an Oatmeal Porter and it "actually came out really good". He and Colin hit it off and the two quickly realized not only their mutual love for brewing beer, but also their passion for quality and consistency.

"Water chemistry kind of brought us together." Kurt reveals. "It was mid-2015 and I had been brewing about 3-4 times per week. I was constantly working on honing my recipes. I would get up and go to the local Hannaford at 5am where I could get buckets of Reverse Osmosis Water. With the minerals having been stripped out of the water, I could alter the water chemistry to match up to



Always a good time in the taproom.

the flavor profile that I was looking to implement into my brews. While at Hannaford one morning, I ran into an old acquaintance who asked me what I was up to. When I told him that I was brewing, and considering opening a brewery, he pointed out that the old Serotta Bikes building was for rent. I went up to check out the space the next day and I knew right away that it was right for what I had in mind for a brewery."

It's A Go!

After talking things over with Colin, they decided to become partners and create Artisanal Brew Works. "I immediately went into engineering mode", explains Kurt. "The plan was to start with a 10-barrel brewing system and a welcoming, local taproom. I did most of the engineering myself and we did most of the other work as well. Things really came together quickly in the grand scheme of things." What started as a concept in August 2015 would become a reality the next summer. Artisanal officially opened their doors on July 20th, 2016. "We had a really big opening day," Colin reveals, "and we have not slowed down since!"

"So here we are just a year and a half later and you guys seemed to be everywhere. What would you attribute that to?" I ask. "I am not surprised people like the beer, it has been selling its self really." says Daniel, "I would like to think that it's because they recognize that our beers are really good. And I hope that it is because they recognize that we brew with a passion and a focus on quality."



Colin agrees, “We are beer drinkers. We love beer and we make beers that we like to drink. We drink it first and we drink it most often. So, we know that it is good. That said, we do not get caught up in trying to brew a beer to style. I rarely refer to style guidelines. It’s more about our interpretation based on our passion for the liquid. To me, that is where the ‘art of brewing’ comes in. The science is certainly there, but creativity and passion reigns. One thing you can count on is that we promise that all of our beers will be well made”

To grow their business, they started by self-distributing their kegs to local bars and restaurants. “We did it until we basically could not do it anymore.” says Kurt. “The demand began to outgrow our ability to deliver it, so we began to look at local distributors.” In October of 2017 they signed DeCrescente Distributing to wholesale their product. Since then their sales and distribution have steadily increased. You can now find their beer on tap at dozens of craft beer establishments across the region. You’ll also see their 16oz four-pack cans at most of your favorite beverage centers and more-and more local grocery stores. Currently, they offer about six different beers available in 16oz cans, ranging from their BB Brown Ale to their Daily Double IPA, Trifecta Triple IPA, and White in the Glasses Belgian Wit. They also can their Total Darkness Oatmeal Stout and, of course, their new Whole Lotta Trouble Belgian Quad, which is why we are here tonight!

What’s Next?

It’s getting closer to their 4pm opening and launch of Whole Lotta Trouble. “So, you have gone from homebrewing to running a full-scale microbrewery with local distribution in just over a two-year period. That is a huge accomplishment! What is next for you guys?”, I ask.

“We are gearing up for an expansion.”, Kurt responds. “Right now, we are bringing in the canning line once per month because we do not have enough brite tanks. We just bought a new 20-barrel fermenter and we have more coming. We’ll be bringing in more brite tanks as well. The expansion should be complete around April.

As our time winds down, I ask, “If you had a message, something that you would like the Capital Region craft beer lover to know about Artisanal Brew Works, what would that message be?”

“There are also four guiding principles that we have that I hope that local consumers will come to appreciate about us.” says Kurt. “First, I would like them to know that we are a New York State Farm Brewery. We source local ingredients as much as possible and look forward to being even more local as hops and barley agriculture in the state continues to grow. Next, is our customers – we strive to continually educate our customers on quality and the brewing process. Third is our community involvement. We have been blessed by the support of the locals and we want to give back. We are very charitable and love to support those around us. We are constantly participating in fundraisers and regularly donate our product and our time to worthy causes. Last, is homebrewers. We recognize that we started out as homebrewers and we want to support and encourage the local homebrewing community.”

The doors down stairs swing open and a throng of eager beer drinkers emerge up into the taproom. The room comes to life quickly. A line forms at the bar. The beer begins to flow. Just as it has been for the past 16 months, Artisanal Brew Works is hoppin’!

Whether you are heading up to Saratoga Beer Week, or you’re simply a beer lover that supports the local scene, be sure to allow yourself the time to stop in to the Artisanal Brew Works taproom and check them out. In the meantime, look for them on tap at your favorite restaurant and in cans at your local retailer. Cheers to supporting local!

ARTISANAL
Brew Works



Artisanal Brew Works

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One cannot really talk about the origin of the Imperial Stout without first mentioning the origin of the Stout and the Stout's predecessor, the Porter. The Porter, a dark and roasty ale, possibly with a strength of around 5% alcohol, was created in the 1700's in London, England. Porters were extremely popular during that time and were named after the workers that consumed them. Eventually, a strong or stout version of the Porter with at least 6 ½% alcohol was brewed, and the Stout was born.

Around the time of the Stout and Porter's creation, trade routes to Eastern Europe were opened by Russian Czar, Peter the Great. He fell in love with stouts during visits to England, and requested that some be sent to the Imperial courts in Russia. Somewhere along this thousand-mile journey, however, the beer spoiled and did not reach its destination intact. In order to successfully export the stout, the

Barclay Brewery of London brewed a version of this stout that had a much higher alcohol level and additional hops, in the hopes that this would preserve the beer during its long trip. The resulting brew was probably around 10 % alcohol in strength, rich and complex and jet-black in color. The stout did indeed reach its destination in its new fortified form, and its deliciously warming character was an instant sensation in the cold Russian climate. As such, the "Russian Imperial Stout" became its own style.

When the Empress of Russia, Catherine the Great, sampled the hearty ale, she became a huge fan of it, and its legacy in Russia was assured. Today, Courage Brewery of London, which merged with Barclay brewery in 1955, states that they are brewing the same beer that was originally exported to Russia and even claims on its label, "As originally brewed in 1795 for Catherine the Great of Russia".

These days, Imperial Stouts are consumed worldwide yet are most prevalent in the United States. Well known commercial versions of this beer are North Coast Brewing Old Rasputin, Victory Storm King, Brooklyn Black Chocolate Stout, and Samuel Smith's Imperial Stout.

They range from 8 to 11% in alcohol and breweries sometimes get very creative with the ingredients used to make these. Versions with very complex depth of flavor can be found where additional ingredients such as coffee, cocoa nibs, coconut, dried fruit, and vanilla bean can be found.



Beer lover, Catherine the Great of Russia

The following is a clone recipe for North Coast Old Rasputin Russian Imperial Stout.

- Original Gravity: 1.094
- Final Gravity: 1.023 | ABV: 9.3%
- IBU: 43 | SRM: 33

Ingredients:

- 14.0 lb (6.35 kg) pale two-row malt
- 1.0 lb (0.45 kg) Carastan malt
- 1.0 lb (0.45 kg) 120°L crystal malt
- 0.5 lb (227 g) chocolate malt
- 0.5 lb (227 g) brown malt
- 0.25 lb (114 g) roast barley
- 2.0 oz (56 g) Cluster pellet hops, 7% a.a. (60 min)

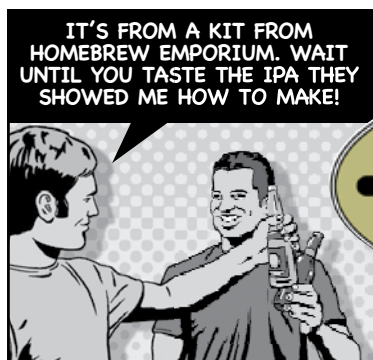
- 1.0 oz (28 g) Northern Brewer pellet hops, 9% a.a. (2 min)
- 1.0 oz (28 g) Centennial pellet hops, 10.5% a.a. (2 min)

American or California ale yeast – either use 2 packs of yeast or make a yeast starter with this beer, as the very high alcohol calls for additional yeast cells.

Directions:

To brew the Old Rasputin Russian Imperial Stout clone, mash grains at 152°F (67°C) for 60 minutes. Sparge and proceed with boil, adding hops at specified intervals.

Chill to 70°F (21°C), aerate or oxygenate well and pitch ale yeast slurry. Ferment at 68°F (20°C) until fermentation is complete. Bottle with 5oz corn sugar. A beer of this strength will benefit from long term aging. It will be tasty early on, but in months to come (even longer), you will be rewarded with an increasingly complex deep tasting elixir.



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By, Robert Savoy

English Barleywines are the perfect wintertime sipper: rich, deep, malty, and complex, these beers are perfect for drinking next to a warm fire. Aged, they may have sherry or port-like aromas with muted malt notes. The richest and strongest of English Ales, these ales character can change significantly over time. Both young and old barley wines should be appreciated for what they are. One could spend a lifetime exploring them.

The use of the word wine may have been used to describe the potency of these English ales in the mid-1800's. Merchants may have done so to convince people to drink the strong, often red, beer rather than French wines. There is agreement that Bass No. 1 Barley Wine was the first printed reference to barley wine. The label contains a red diamond, Britain's second registered trademark, their red triangle being the first in 1875. Barleywines were darker beers until Tennant (now Whitbread) first produced Gold Label, a gold-colored barleywine in 1951.

The aroma is very rich and malty, often with a caramel-like aroma in darker barley wines or a toffee character in paler versions. There is moderate to strong fruitiness, with a dark-fruit character, particularly in dark versions. The hop aroma ranges from mild to assertive, and is typically floral, earthy, or marmalade-like. Alcohol aromatics may be low to moderate, but are soft. The intensity of these aromatics often subsides with age. Color may range from rich-gold to dark brown, but should not be opaque. The off-white head; should have some head retention. If cloudy with a chill haze at cooler temperatures, it generally clears from good to brilliant clarity with warming.

There is moderate to high malty sweetness on the palate. The finish may be sweet to slightly dry depending on aging. Hop bitterness should be enough for balance with a noticeable presence. Pale versions are often more bitter, better attenuated, and show more hop character than

darker versions; however, all versions are malty in the balance. Mouthfeel is full and chewy, with a velvety, juicy texture. With long condition the body may decline.

Typically written as "Barley Wine" in the UK, and "Barleywine" in the US. Many commercial examples are now vintage-dated and offered as a limited release winter seasonal specialty. Although often a hoppy beer, the English Barley Wine uses English hops but places less emphasis on hop character than the American Barleywine. English versions tend to be darker, more malty, fruitier, and feature richer specialty malt flavors than American Barleywines.

Vital Statistics: OG: 1.080 – 1.120 IBUs: 35 – 70 FG: 1.018 – 1.030 SRM: 8 – 22 ABV: 8.0 – 12.0% Commercial Examples: Adnams Tally-Ho, Burton Bridge Thomas Sykes Old Ale, Coniston No. 9 Barley Wine, Fuller's Golden Pride, J.W. Lee's Vintage Harvest Ale, Robinson's Old Tom

This extract version will be on the lighter end of barley wine, close to a Fuller's Golden Pride.

- OG 1.109, FG 1.027, ABV 11%, IBU 49, SRM 10
- 10 lbs light dme
- 2 lbs light candi sugar
- .75 lb Cara 45
- 6 oz English fuggles, alpha 4.75%
- Wlp007 Dry English ale

Make 1 liter starter the night before. This is a big beer and needs lots of yeast to completely attenuate the wort. Steep cara 45 in 1 gallon of water at 160° for 30 minutes. Add water to bring up to 6.5 gallons. Add 6 lbs of DME to water. Bring to a boil and add 4 ounces of Fuggles. Boil 60 minutes and add remaining DME and candi sugar. Boil additional 30 minutes. Turn off heat, add 1 ounce of Fuggles. Rack to primary fermenter. Pitch yeast at 70°. Ferment for 1 week and transfer to a carboy to finish. Add 1 ounce of Fuggles at this time. Age minimum of 3 months, and occasionally rouse the yeast to achieve better attenuation. Another pitching of yeast can be made at bottling to be sure of viable yeast. Cellar the barley wine. It can age for years with good results. Sample occasionally and enjoy the changing complexity of this mightiest of English ales.



STYLES OF THE SEASON



SWEET STOUT

flavor: coffee and chocolate
characteristics: medium to full bodied, creamy
aroma: roasty and sweet
appearance: very dark brown to black

ABV:
4.0-6.0%

IBU:
20-40



CLASSIC RAUCHBIER

flavor: blend of smoke and malt
characteristics: medium body & carbonation
aroma: bacon, woody, smoky
appearance: very clear, creamy tan head

ABV:
4.8-6.0%

IBU:
20-30



BELGIAN GOLDEN STRONG ALE

flavor: fruity, spicy, sweet
characteristics: high carbonation
aroma: fruity esters, spice, fruit, hops
appearance: yellow to medium gold

ABV:
7.5-10.5%

IBU:
22-35



DRY MEAD

flavor: Honey, subtle to noticeable based on varietal
characteristics: light to medium bodied
aroma: subtle honey, sweet
appearance: light to golden yellow

ABV:
varies

IBU:
0



AMERICAN BARLEYWINE

flavor: strong, intense malt, high hops
characteristics: full-bodied, luscious
aroma: rich intense maltiness
appearance: light amber to medium copper

ABV:
8.0-12%

IBU:
50-120



SCHWARZBIER (BLACK BEER)

flavor: light to moderate malt
characteristics: light to medium body
aroma: low malt and sweetness
appearance: medium to very dark brown

ABV:
4.4-5.4%

IBU:
22-32



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COMMON ROOTS CELEBRATES 3 YEARS

By True Brew Magazine

True Brew Magazine congratulates Common Roots Brewing Co. for hitting the three-year mark! To celebrate the occasion, on December 16th they threw quite the party at their place in South Glens Falls. And because we at True Brew need to stay on top of all things craft beer in the Capital Region scene, naturally, we had to attend!

The Taproom was packed, elbow to elbow, but we still had no problem getting a beer pretty fast. The Common Roots team had opened up the brewery to their guests and it was a nice experience to drink beers with them while standing amongst the fermentation and bright tanks. They had a separate bar set up in the back of the loading dock area where their fans could sample old favorites or try something new. And there was plenty new on the docket that day!

The anniversary celebration featured a totally fresh tap list including brand new, limited quantity beers like Barrel Aged Honey Ale, Beta 12/15/17 IPA, and Table Stone Fruit. They also released three bottled beers: Bourbon Barrel Aged Coffee Cup, Barrel Aged In Bloom, A Representation of Wild Things (new collaboration series, this version was brewed with friends from Peekskill Brewing). For those that prefer it in the can, Common Roots put out three new canned beers: Beta 12/15/17 IPA, Coffee Cup Double Coffee Stout, Shadow Figures American Porter. We did our best to try every one of the new beers. Not sure if we hit all of them, but that certainly was not due to a lack of effort on our part!

Wursthaus German Foods served up authentic German food all day while members of the Rich Clements Band played an acoustic set among the brewing equipment in the back of the brewery. The mood was vibrant and festive. We could not have been happier to celebrate with Christian, Bert, and the whole Common Roots team!

In this day and age of more and more breweries opening and making local beer, it is refreshing to see Common Roots continue to grow as a fan favorite. If you have not made it up to the brewery and taproom yet, put it on your 2018 craft beer bucket list and get up there. It's a great time!

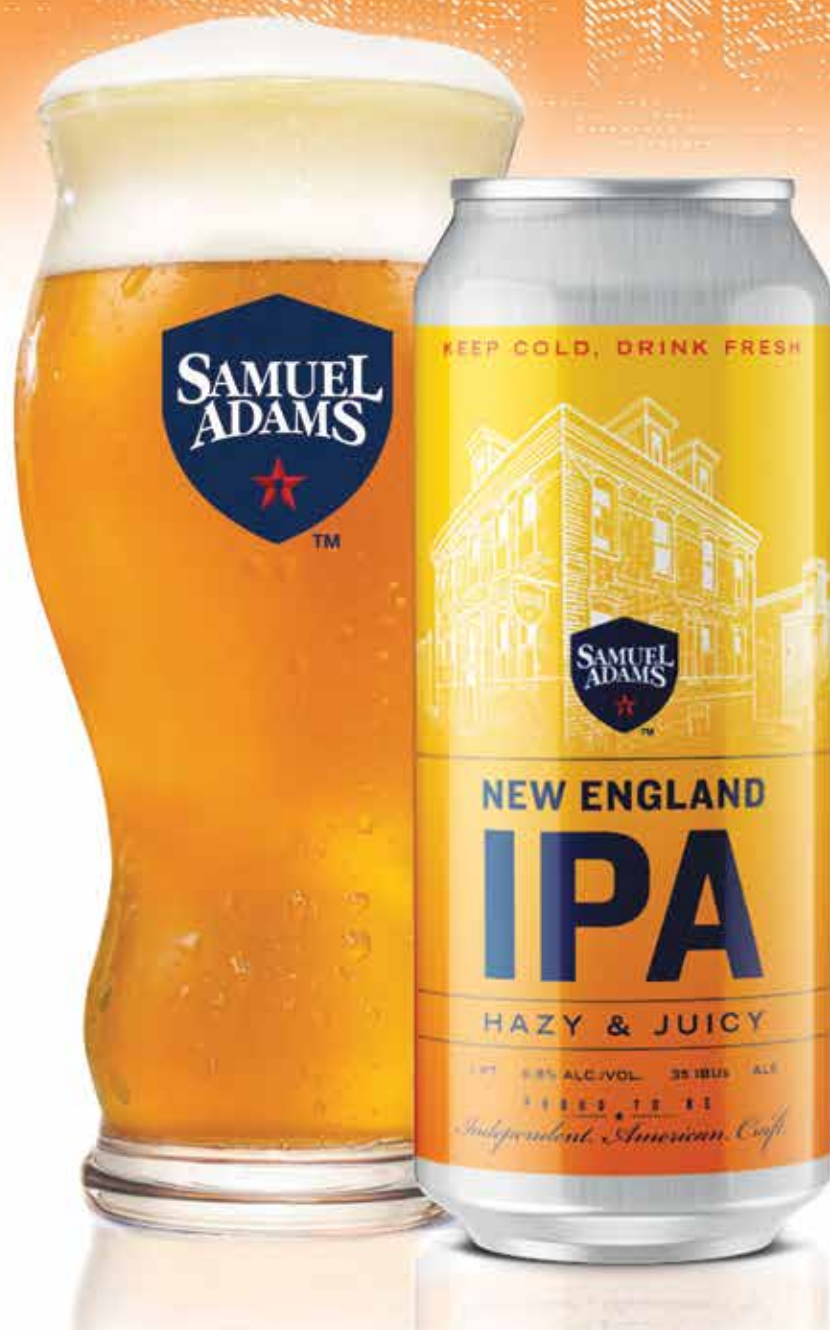
Cheers to 3 years!!



Owners, father and son team Bert and Christian.



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Eddy's Beverage, Glenville Beverage, Hoosick St Discount Beverage, Latham Beverage,
Midtown Discount Beverage, Minogue's Beverage, Oliver's Beverage, Pit Stop 66 Beverage,
Save More Beverage, Southside Beverage Center, The Beverage Mart, Thruway Beverages,
TJ's Discount Beverage Center, Troy Beverage Center, Turnpike Beverage, Uptown Beverage,
Waterford Beverage, Westmere Beverage Center



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SAMUEL ADAMS RELEASES NEW ENGLAND IPA – (BOSTON, MA)

Craft beer pioneers Samuel Adams has announced the release of a brand new, year-round offering. Born inside their nano brewery in Boston, Samuel Adams New England IPA is a medium-bodied, hazy brew featuring a big punch of citrus juiciness. According to their website, “The slight sweetness is perfectly balanced by the pineapple and grapefruit hop character, without being overly bitter. Clocking in at 6.8% ABV and a low 35 IBUs, the unfiltered IPA provides a burst of fruited hop aroma and leaves drinkers wanting another sip. In comparison to West Coast style IPAs which have prominent hop bitterness and a light, dry mouthfeel, New England IPA’s are generally known for a juicy, luscious mouthfeel and opaque, hazy appearance - and are best enjoyed fresh.” Samuel Adams New England IPA is now available in the Capital Region on draft and in 16oz cans. Recommended food pairings include: Clam Chowder, Cobb Salad, Fish & Chips, Mango-Chili Chicken, Pineapple Upside-down Cake, and Fruit-topped Bread Pudding. Get Some!



OSKAR BLUES HOLDING COMPANY CHANGES NAME TO CANARCHY - LONGMONT, CO.

The portfolio of craft breweries including Oskar Blues Brewery, Perrin, Cigar City, Squatters and Wasatch, is changing its name to CANarchy to better reflect the goal of the collective -challenging corporate convention to preserve the craft beer category. Previously named Oskar Blues Holdings and partially funded by Fireman Capital Partners, CANarchy provides a platform for smaller craft breweries seeking high level resources and experience to expand and compete in the increasingly competitive craft beer segment, while maintaining independence. The platform is driven by individual brewery culture, giving brewers control of their businesses and brands, while providing additional resources and support to scale their operations. “CANarchy has increased our production to meet the growing demand of Cigar City beers and expanded our out-of-state distribution to get our Florida born beers into the hands of more craft beer drinkers,” said Justin Clark, Cigar City Brewing COO. CANarchy’s strength in relationships with raw ingredient producers extends focus on flavor innovation and beer quality. The platform provides capacity and access to brewing equipment to scale more efficiently and economically. With 15 years’ experience, including the innovators of the “Original Craft Beer in a Can”, CANarchy supports member breweries on can line installation, maintenance, and optimization to compete in the fastest growing segment of craft beer.

Finally, CANarchy provides brewers opportunity for expansion through already developed and supported national distribution networks. “The collective experience of CANarchy allowed us to implement a canning line nearly overnight, expanding our core brands beyond the tap and strengthening Perrin across the Midwest,” said Keith Klopce, Perrin Brewing CEO. The CANarchy portfolio breweries have all shown solid growth and sales since joining the collective: Dale’s Pale Ale, the Oskar Blues flagship that celebrated 15 years in a CAN this year, is showing solid growth of +9.6% YTD and +17.1% in the previous 13wks in Total US Multi-Outlet + Convenience with trends accelerating since the summer months. Cigar City, which is now sold in 12 states and growing, continues to be a juggernaut and is led by trends on Jai Alai IPA, the # 1 Craft 6p Can in Total US MULO+C, of 57.6% YTD and +50.3% in the previous 13wks. Perrin Brewing has established itself as a major player in the Midwest, led by 20% growth in MI Food YTD and +22.1% in IRI’s Great Lakes Region YTD. Squatter’s and Wasatch brands, which have been quietly defying odds with great beers since the 1980’s, are seeing trends of +19.8% and +16.3% on its flagship brands, Hop Rising Double IPA and Apricot Hefeweizen all while transitioning all packaging to cans. To keep up with the CANarchy collective of craft breweries visit <https://www.canarchy.beer>.



SIERRA NEVADA RELEASES NEW SPRING SEASONAL HOP BULLET DIPA - (CHICO, CAMILLS RIVER, NC)

Hops are the name of the game with a Double IPA, but Sierra Nevada knew that they had to take it one step further. With Hop Bullet, they’re new spring seasonal due out in January, Sierra Nevada is using a new technique, hitting the beer with a double-barreled blast of Magnum hops and lupulin dust—pure, concentrated hop flavor—directly into the tank to emphasize the intense pine and citrus flavors of classic West Coast hops. The beer clocks in at 8% ABV and will be available in bottles, cans, and on draft. In other news from Sierra’s 2018 brand calendar: Hazy Little Things IPA will come available in cans year-round as will Otra Vez and Nooner Pils. Ovila Belgian White will go year-round in bottles. They will also release a new Fall Sampler variety pack featuring Vienna Lager, Tumbler, Oktoberfest & Hoppy Wheat. Stay tuned throughout the year as Sierra Nevada continues to innovate! Go to sierranevada.com for more information.

*Send your news and notes to
info@truebrewmagazine.com*



CRAFT BREW ALLIANCE SELLS 5 MILLION CASES OF KONA BEER IN 2017 (KAILUA-KONA, HI)

Kona Brewing Company toasts, for the first time, a remarkable annual milestone of selling its five-millionth case of beer in the U.S., a principal moment in the brand’s history. Big Wave Golden Ale, the company’s flagship beer, is the biggest contributor to the feat, with more than 1.6 million cases sold year-to-date (12/20/17). Kona Brewing Co. was born in Kailua-Kona in 1994 by a father and son who wanted to create fresh, local beers and share them with the community. From its humble beginnings as a local island craft brewery to becoming a top national craft brand, Kona Brewing Co. has maintained a strong commitment to its home in Hawaii, supporting numerous non-profit organizations that promote and nurture the local culture and environment on the Islands and investing in solar power and water reclamation to manage its ecological footprint. In 2018, the company will begin construction on a new 100,000-barrel brewery that will be the most sustainable craft brewery in the state and help supply the increasing demand for Kona beers across the Islands. “This momentous achievement is a testament to our team and our worldwide community of fans who have put Kona Brewing Company on the map,” said Cindy Wang, Senior Brand Director. “With new additions to the portfolio rolling out across the mainland and a brand-new brewery in our hometown, we look forward to continuing to promote the Aloha spirit, give back to our community and share our Liquid Aloha with fans across the globe.” Ever since Kona Brewing Co. began packaging its award-winning beers and sharing “Liquid Aloha” across the U.S. mainland, the Hawaii-born craft brewery has been one of the fastest-growing craft brands in the country. Today, the brewery’s core line-up – Big Wave Golden Ale, Longboard Island Lager, and Hanalei Island IPA – is available nationwide and will soon include the newest year-round beer, Kanaha Blonde Ale, which launched in the brewery’s home state of Hawaii earlier this year.



ROGUE ALES RELEASES HAZELNUT BROWN NECTAR IN CANS

– (NEWPORT, OR) – Open up to hazelnuts with Hazelnut Brown Nectar, Rogue’s Oregon twist on a classic European Brown Ale. Hazelnut Brown Nectar is now available in 12-ounce cans and is newly redesigned. The updated design features a hand-drawn cracked hazelnut, bringing the Pacific Northwest twist to the inside and out. “It was time for a new look. We went with hazelnuts on the label to better convey what the product is,” said Rogue Creative Director Hagen Moore about

Continued on pg. 45



2017 THE YEAR IN BEER

BREWERS ASSOCIATION

PRESS RELEASE - BOULDER, CO • DECEMBER 13, 2017 – Strong brewery growth, increased beer tourism and the launch of the independent craft brewer seal—with more than 2,700 craft brewers signed on—were all part of a watershed year for craft beer in 2017. The Brewers Association (BA) —the not-for-profit trade association dedicated to small and independent American brewers—looks back on the defining beer moments of the year.

“Craft brewers continue to thrive, if at a slower pace, fueled by a passionate community dedicated to bringing innovation, jobs and beer across America—on Main Street and beyond,” said Bart Watson, chief economist, Brewers Association. “Today, 83 percent of the population lives within 10 miles of a local brewery, meaning that the positive impact of breweries is being felt in communities all over the country.”

Steady Growth: 6,000 breweries were in operation during 2017—with 98 percent of them small and independent craft brewers.

Jobs and Economic Impact: The BA’s Economic Impact Report, a biennial analysis featuring economic data of craft brewing for all 50 states and the District of Columbia, showed that craft brewers contributed \$67.8 billion to the U.S. economy in 2016, a 21.7 percent increase from 2014. Craft brewers were responsible for more than 456,373 full-time equivalent jobs, a 7.5 percent increase from 2014, with 128,768 of those jobs directly at breweries and brewpubs.

Independent Craft Brewer Seal: To help educate beer lovers about which beers are independently produced, in June the BA launched a seal touting independent craft brewers. Featuring an iconic beer bottle shape flipped upside down, the seal captures the spirit with which craft brewers have upended beer, while informing beer lovers they are choosing a beer from a brewery that is independently owned. To date, more than 2,700 small and independent craft brewing companies, representing more than 75 percent of domestic volume, have signed on to use the seal.

Can’t Beat ’Em? Buy ’Em: Take Craft Back, a tongue-in-cheek crowdfunding campaign to raise \$213 billion to

purchase Anheuser-Busch InBev, was launched to draw attention to the lack of transparency and growing disparity in marketplace influence between small and independent brewers and Big Beer. Nearly 12,000 craft beer lovers have pledged their support.

Bipartisan Beer Support: The Craft Beverage Modernization and Tax Reform Act (CBMTRA), championed by Reps. Erik Paulsen (R-MN) and Ron Kind (D-WI) and Sen. Bob Portman (R-OH), was reintroduced in the 115th Congress and has reached a majority of support in both houses. If passed, the bill—which was added as an amendment to the larger Senate Tax Reform Bill in November—would significantly reduce the federal excise tax on the first 60,000 barrels of any domestic brewery that produces fewer than 2 million barrels a year and would lower the federal excise tax on barrelage up to 6 million barrels.

Homebrewing Heats Up: There are currently an estimated 1.1 million homebrewers in the U.S., and in 2017 homebrewers produced more than 1.4 million barrels of beer—equaling one percent of total U.S. beer production. The National Homebrew Competition, hosted by the American Homebrewers Association, continues to be the world’s largest beer competition with 8,618 entries from 3,530 homebrewers worldwide.

Beercations and Tap Rooms Are Boomin’: Beer tourism is growing, with the average craft drinker visiting 3.5 breweries near their homes and 2.5 breweries within two hours’ driving distance. Plus 64 percent surveyed said visiting a brewery/tap room was a new or different beer drinking occasion, indicating brewery visits have created a new sales channel for beer.

#GivingBack: American craft brewers are not just great at making flavorful beer—they are also a force for good. Craft brewers donated an estimated \$73.4 million to charitable causes in 2016, up from \$71 million in 2014.

“This has been an incredible year for the craft beer community with both challenges and successes. Emphasized more than ever before is the need to advocate for and educate beer drinkers on the importance and value of craft brewers to our nation and our culture,” said Julia Herz, craft beer program director, Brewers Association. “What is especially gratifying is watching the positive impacts beer tourism and independent breweries are having on local communities.”



January

CALENDAR OF EVENTS

January 4

Wolf Hollow Brewing live music by Neil & Jess 7-10pm
6882 Amsterdam Rd, Schenectady -
wolfhollowbrewing.com

January 5

Wolf Hollow Brewing live music by Becca Frame & the Tall Boys 7-10pm
6882 Amsterdam Rd, Schenectady -
wolfhollowbrewing.com

Siena Basketball Craft Beer Night (sponsored by Druthers)

Times Union Center Albany -
druthersbrewing.com

Delorey's Restaurant & Bar - New Belgium Fat Tire Friday

4:30 - 6:30pm - 2518 Broadway,
Schenectady

January 6

Blue Moon Craft Your Pint at West Mountain 6-8pm
59 W Mountain Rd, Queensbury
Westmtn.net

Wolf Hollow Brewing live music by Rusticator

8 - 11pm (\$5)
6882 Amsterdam Rd, Schenectady -
wolfhollowbrewing.com

January 7

Adirondack Pub & Brewery Detox & Rotox 11am Yoga in the Barrel Room,
33 Canada Street, Lake George -
Adkbrewing.com

January 9

The Ruck - Good Nature Showcase
104 3rd St, Troy - getrucked.com

January 9 - 21

Nine Pin Cider Works & Adirondack Mountain Club 26er 2018 Launch Week
(pre-register) 929 Broadway, Albany -
Ninepincider.com

January 11 - 13

Albany Food & Wine Festival Featuring NYS Beer Garden

Albany - albanywinefest.com

January 11

Fort Orange Brewing - Paint with a Pint 6- 8pm (\$30) 450 N Pearl St, Albany
fortorangebrewing.com

January 12

Slider Slam sponsored by Brewery Ommegang 8-11pm
Albany - albanywinefest.com

January 13

West Mountain - Sam Adams Sampling
4 - 6pm 59 W Mountain Rd, Queensbury
Westmtn.net

January 14

Empire Brewing Pimp my Pint
2:00 - 4:00pm (\$25)
C33 Rippleton Rd, Cazenovia -
empirebrew.com

January 16

The Ruck - Long Trail & Otter Creek Night 4-11pm 104 3rd St, Troy -
getrucked.com

January 18

Wolf Hollow Brewing live music by Hoot Owl Moon 7-10pm
6882 Amsterdam Rd, Schenectady -
wolfhollowbrewing.com

January 19

Schmaltz Midwinter IPA Fest 4-8pm
(\$15 6 Fairchild Square, Clifton Park -
schmaltz.com

Wolf Hollow Brewing live music by Running the River

7-10pm
6882 Amsterdam Rd, Schenectady -
wolfhollowbrewing.com

West Mountain - Blue Moon Craft Your Pint

- 6-8pm 59 W Mountain Rd,
Queensbury - Westmtn.net

January 19 - 20

Adirondack Brewery Funky Ice Fest

33 Canada Street, Lake George -
Adkbrewing.com

January 20

Wolf Hollow Brewing live music by Jim Gaudet and Railroad Boys 8-11pm (\$10)
6882 Amsterdam Rd, Schenectady -
wolfhollowbrewing.com

West Mountain - Sam Adams Sampling

4-6pm 59 W Mountain Rd, Queensbury
Westmtn.net

January 21

Brown's Festival of Manliness
417 River St, Troy - brownsbrewing.com

Adirondack Pub & Brewery Detox & Rotox 11am

Yoga in the Barrel Room, 33 Canada
Street Lake George - Adkbrewing.com

January 26

Albany Winter Brewfest 5-10pm (\$42)
Albany Capital Center 55 Eagle St

January 26 - 27

Adirondack Brewery Funky Ice Fest
Lake George - Adkbrewing.com

January 29

Monday Racing Night at West Mountain (sponsored by Harpoon Brewery)
6pm Registration - 59 W Mountain Rd,
Queensbury Westmtn.net

January 30

Paint & Pint Night

7pm Common Roots 58 Saratoga Avenue
South Glens Falls, NY
www.commonrootsbrewing.com



Submit your events to jenn@truebrewmagazine.com



For the latest events, be sure to
follow us on facebook!

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February

February 1

Wolf Hollow Brewing live music by Mike DeAngelis 7-10pm
6882 Amsterdam Rd, Schenectady -
wolfhollowbrewing.com

West Mountain - Blue Moon Craft Your Pint 6-8pm 59 W Mountain Rd,
Queensbury Westmtn.net

February 2

Wolf Hollow Brewing live music by Castro 7-10pm 6882 Amsterdam Rd,
Schenectady - wolfhollowbrewing.com

February 3

Saratoga Chowderfest (sponsored by Saranac) Saratoga Springs -
saratoga.com/chowderfest

February 5

Monday Racing Night at West Mountain (sponsored by Harpoon Brewery)
6pm Registration 59 W Mountain Rd,
Queensbury Westmtn.net

February 6

Wolf Hollow Brewing live music by Mikey Sweet
8-11pm (\$5) 6882 Amsterdam Rd,
Schenectady - wolfhollowbrewing.com

Adirondack Charcuterie Night - 7-9p
Common Roots 58 Saratoga Avenue
South Glens Falls, NY
www.commonrootsbrewing.com

February 9

Winter Brewfest VT 6-10pm (\$39)
Sheraton Hotel 870
Williston Rd, South Burlington
www.winterbrewfestvt.com

February 10

Great Nor'Easter Winter Beer Fest
2-6pm (\$40-\$65)
Renaissance Hall 820 Eastern Ave,
Schenectady www.lupulinevents.com

Central New York Brewfest 1-4pm
(\$36+) New York State Fairgrounds,
Syracuse - cnybrewfest.com

February 12

Monday Racing Night at West Mountain (sponsored by Harpoon Brewery)
6pm Registration 59 W Mountain Rd,
Queensbury Westmtn.net

February 12-18

Schenectady Beer Week
Facebook/schenectadybeerweek

February 15

Wolf Hollow Brewing live music by Warren Sieme 7-10pm
6882 Amsterdam Rd, Schenectady -
wolfhollowbrewing.com

February 16

Chinese New Year Good Fortune IPA Party Common Roots 58 Saratoga
Avenue South Glens Falls, NY
www.commonrootsbrewing.com

February 17

True Brew Mardi Gras Party featuring Magic Hat 7pm
Featuring live music by Just Henricks
& Friends with members of Wurliday
and The Chronicles
Cohoes City Music Hall \$20/\$25
truebrewmagazine.com

Wolf Hollow Brewing live music by Big Fez and the Surfmatics 8-11pm \$10
6882 Amsterdam Road, Glenville -
wolfhollowbrewing.com

Nine Pin Cider Works Gathering of the Farm Cideries

11 - 6pm 929 Broadway, Albany -
Ninepincider.com

Big Tupper Brewing Lumberjack & Jill Weekend 12 Cliff Ave, Tupper
Lake, NY 12986
www.bigtupperbrewing.com

February 20 - 24

Saratoga Springs Beer Week
Saratoga Springs - saratoga.com

February 20

Olde Saratoga Beer Week Launch Party 5-8pm (\$30/\$35)
131 Excelsior Ave, Saratoga Springs
oldesaratogabrew.com

Social Media: 101 Beer with Rare Form

5:30-7:30pm (\$40) The Arts Center of the Capital Region, Troy artscenteronline.org & rareformbrewing.com

February 21

Siena Basketball Craft Beer Night (sponsored by Druthers)
Times Union Center Albany - druthers-brewing.com

February 22

Eddy's Beverage (EBI) Saratoga Beer Week Samplings: Magic Hat from 1-3pm. Ithaca, Good Nature, Omme-gang, & Sierra Nevada from 3-5pm. Adirondack, Brown's, Long Trail & Magi Hat from 5 -7 pm
112 Excelsior Ave, Saratoga Springs

February 23

Saratoga Beer Week Cider Night
6 - 9pm (\$25) Saratoga Springs City Center, - <https://americaontap.com/event/saratoga-beer-week/>

February 24

Saratoga Beer Summit 12 pm (\$55 VIP/\$35 GA) Saratoga Springs City Center, - <https://americaontap.com/event/saratoga-beer-week/>

A little something to look forward to...
New York Craft Brewers Festival 3/3
Adirondack Brewing Barrel Fest 3/10



Be sure to visit our web page for past issues
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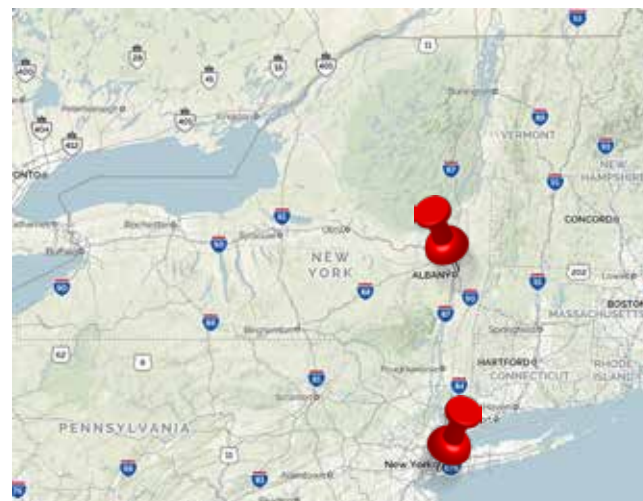
Let's face it. We all love going down to New York City. It's pretty much the center of the universe and, no matter what it is that you are into, you'll likely find it in the Big Apple. Whether it's sports, music, theatre, arts, or cuisine, New York has some of the best of the best. And that certainly goes for beer as well! There are currently more than 40 breweries down in NYC and, by our last count, about half of them are in Brooklyn. Of course, with the rate that new breweries are opening these days, that number may change by the time we go to print next week. But, you get the point, there are a plethora of breweries down in Brooklyn.

With the craft beer scene really picking up steam down there, it's easy to migrate towards visiting some of the (relative) newcomers such as Evil Twin, LIC Beer Project, Other Half Brewing and/or Grimm. These

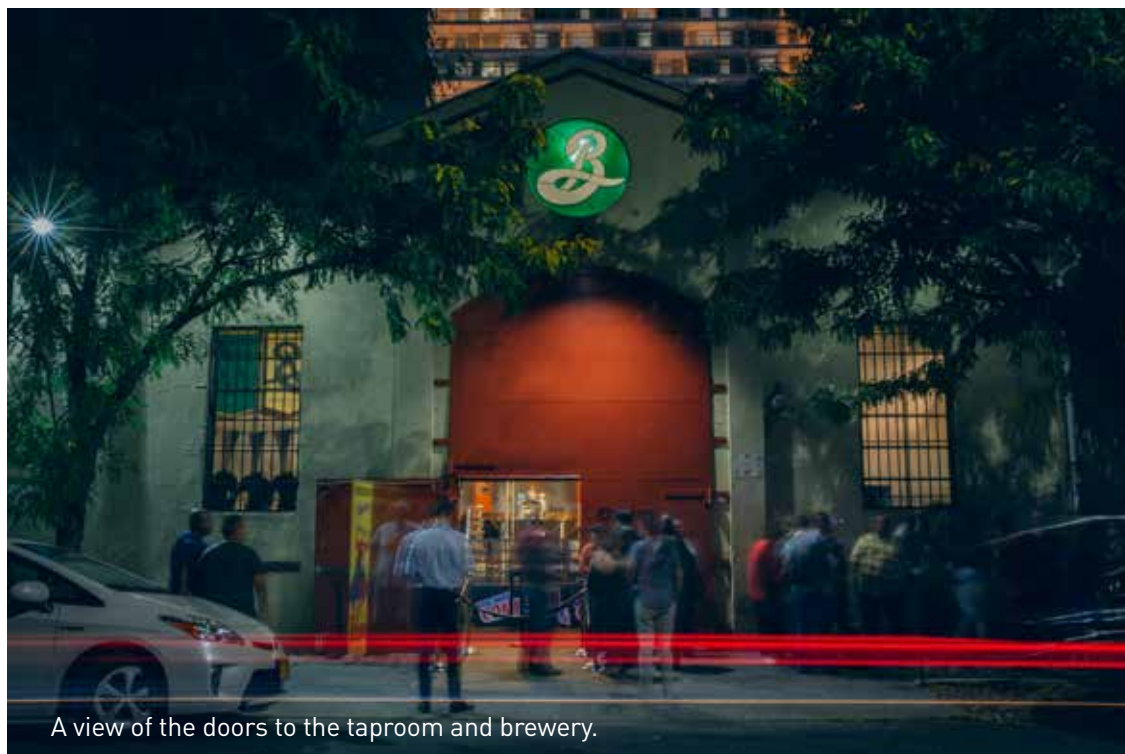
breweries, as well as others, are certainly making a splash with craft beer lovers and they are putting out some really cool, innovative beers. But, if you want to really experience the Brooklyn craft beer scene, we suggest that you start with Brooklyn Brewery. Because that's really where the scene itself in Brooklyn got started.

THEN

Back in 1987 when Steve Hindy and his then-partner, Tom Potter, decided to venture into what is now Brooklyn Brewery, it was risky. The city was riddled with crime, yellow-fizzy light pale lager was still all the rage in the beer world, and introducing an all-malt, dry-hopped, full-flavored Lager hardly seemed like something that they could turn into a living. But through hard work, determination, and commitment to great beer, they did. They began by having their Brooklyn Lager contract brewed upstate at F.X. Matt Brewing in Utica, and



then hand selling it themselves across Brooklyn. In 1988 they sold their first case into Teddy's, then an upstart neighborhood bar that is now a must-visit if you are going to make the trek down to the city. The beer quickly turned lots of heads. Soon, other retailers began to take note and ask for the beer. The fledgling brewery began to show signs of life.



A view of the doors to the taproom and brewery.



The taproom is always hoppin'.

In 1994, now world-famous brewmaster, Garret Oliver, was brought on board to helm Brooklyn's brewing program and to establish their new brew house in Williamsburg. He brought with him a ton of brewing chops, a unique sense for pairing food with beer, and a distinct personality. Oh yeah, and the recipe for what would become Brooklyn Black Chocolate Stout! In May of 1996, with a solid brewing program in place, they cut the ribbon to what is now Brooklyn Brewery, forever changing the community and the culture that surrounds it.

NOW

Brooklyn Brewery has risen to national and international acclaim. They ranked #11 volume producing craft brewery in the U.S. at the end of 2016. Their great tasting beers are now sold in 27 states as well as in European countries such as Italy, France, and across Scandinavia. In 2014 they began a joint-venture with Carlsberg and opened a brewery and tasting room in Stockholm, Sweden. Safe to say, they have made it! Their beer itself remains the star of the

show as brewery will produce roughly 40 different kinds of beer this year. While flagship Brooklyn Lager makes up about 60% of their beer sales, they have a strong portfolio of beers which consists of beers such as old favorites Brown Ale, East IPA, and Pilsner as well as new offerings such as Scorch IPA, Naranjito (orange peel pale ale), and Defender Golden IPA, amongst others. Their seasonal line-up is as strong as any brewery in the nation and they also produce a wide variety of specialty, barrel-aged and small batch brews. All of their beers are delicious and highly drinkable.

If you are venturing down to the city, Brooklyn's Williamsburg brewery and taproom is the place to visit on a craft beer road trip. It looks rather unassuming when you pop out of your Uber. Once an intimidating stretch of old warehouses and rough streets, Brooklyn's Northside has grown around the Brooklyn Brewery to become a cultural destination. Tourist from all over the world are flocking to Brooklyn to soak up the artsy environment and to enjoy the history



Welcome to Brooklyn!



Take a tour of the brewhouse

and charm. Two giant warehouse doors open up from the building to welcome visitors into the taproom. Walking in, you know you are in for a great time!

TAPROOM

Open seven days per week, their taproom is always bustling. It is open Monday -Thursday for what they call The Small Batch Tour. According to brooklynbrewery.com, "The Small Batch Tour is your chance to pull aside the curtain and get an all-access look behind the scenes at one of the largest craft breweries in the United States and one of the best-known craft breweries around the world. You'll join thirty lucky beer fans from all over the world for a guided tasting of four Brooklyn Brewery beers, learn some of the history of the brewery, take a tour of our brewhouse and packaging hall, and receive a souvenir Brooklyn Spiegelau Saison Glass for you to take home."

Their resident experts can answer just about any beer or Brooklyn Brewery question you may have, so come prepared to geek out. The tour lasts for roughly an hour, with the rest of the time saved for drinking beer and hanging out. Small Batch Tours cost \$15 and are available by RESERVATION ONLY. Be sure to go to their website to book your tour before you head down.

Brooklyn Brewery

79 N 11th St, Brooklyn, NY 11249

Phone: (718) 486-7422

TAP ROOM HOURS

Monday- Thursday: 5PM - 7PM

Friday- 6PM - 11PM Free tours 7 & 8pm

Saturday- Noon - 8PM

Free tours every half hour starting at 12:30

Sunday- Noon - 6PM

Free tours every half hour starting at 12:30

SMALL BATCH TOURS BY RESERVATION

VISIT BROOKLYNBREWERY.COM

On Friday nights the line usually starts forming around 5pm and the brewhouse/ taproom doors open at 6pm. "The rules are simple: beer tokens are 5 for \$20 or \$5 each. The pizza is deliverable. The cask is tapped. The space is bare bones. There is very little to get in the way of tasting and savoring some of the best and freshest beer in the whole wide world-- no cover, no reservations." Get there early to snag a table in their communal Tasting Room and settle in. Free tours are also available at 7 and 8 PM only. Each tour accommodates 40 visitors, and fills up quickly. Ask the friendly security guards at the door when you enter for your free tickets, while available.

Saturdays and Sundays the brewery is open to the public and is a jumpin' good time if you like beer and people watching. Their website explains, "Weekends at The Brewery are an all-day affair. Come in for a beer, grab a ticket for a free tour, and enjoy". They offer up to 16 of their beers on tap and you'll also find a verity their specialty beers on draft and in bottles. The taproom is a big, spacious, space with picnic tables and beer hall-style seating. So, come prepared to search for a spot where your group will fully engage, laugh, and drink beers with strangers. It's a damn good time!

So, the next time that you need to head to NYC for any reason, set aside a couple of hours (or an entire afternoon/evening) to explore Brooklyn and the Brooklyn Brewery. Our suggestion: Lunch and a beer at Teddys, afternoon tour/good times at the Brooklyn Brewery, followed by bowling and a concert right next door at Brooklyn Bowl.

It's a craft beer lifestyle!



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These are just a small example of what you will find in the area and the price at the time we go to print. True Brew Magazine is not responsible location or rate changes.

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BEYOND.**

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BROWNS TO RELEASE NINE NEW OFFERINGS IN 2018 - TROY, NY

- With nine new packaged beers

coming to market, 2018 is going up to be an exciting year for Brown's Brewing Company. January 26 sees Intonation Double IPA released with a very special winter party. Intonation, offered as a one-off in Brown's 2017 Revolution Series, now looks to make a year-round splash. That release will be Krüsh Golden Lager, which is due out in early February. Brown's annual Festival of Manliness will take place on Sunday, January 21 in Revolution Hall. The annual party is a fan favorite and will sell out fast. Get your tickets now or risk them selling out. On Friday, February 26th, Brown's Brewing Company will commemorate 25 years of crafting a revolution with a huge party and very special beer release. Details for this special event as well as the beer release are still unfolding so stay tuned. For more information on Brown's other 2018 new releases, The Festival of Manliness, and the 25 Year Anniversary festivities, link up with Browns on social media. And, of course, stay tuned in on Facebook with True Brew Magazine.



FORT ORANGE BREWING PICKS UP STEAM - ALBANY, NY

- Albany's newest craft brewery, located at 450 N. Pearl St. in Albany's warehouse district, opened its tasting room doors in

late-October and those doors continue to swing open. Owner/co-founder Jim Eaton tells us, "Craft Beer fans are really taking to us. We are really pleased with the reception that we have gotten, not only from the community, but from the local craft beer lovers. We are busy!" The brewery, which sits in a former warehouse that was vacant until partners took it over early this year, uses a seven-barrel brewing system and has a 2,100-square-foot tasting room. The room has a huge bar and enough tables and benches to accommodate scores of beer lovers. All of Fort Orange's production goes into kegs for now but "we are open exploring going into bottles or cans, if it makes sense in the future. For now, we just want to focus on making the best beer that we can", explains Eaton. The brewery will make several varieties of beer, with a New England-style IPA to be among its specialties, he said. The taproom is currently open: Thursday 4-9pm, Friday 3-9pm, Saturday noon-10pm, Sunday noon-6pm. Stop in and give these guys a try!



SARATOGA BREWERY LEADS CHARITABLE TOY DRIVE - SARATOGA SPRINGS, NY

- Thanks in large part to the support of the local community, the 2017 Toys For Toga

campaign was a huge success, collecting more than 2,500 toys and raising nearly \$10,000. Toys For Toga, an idea to help provide local children with toys for the holidays, began five years ago thanks to Saratoga Brewery, DeCrescente Distributing Company (DDC) and Saratoga Convention & Tourism Bureau (SCTB). Over the years, Toys For Toga has seen significant growth in both participation and overall donations. "We're blown away by the level of participation this year," said Max Oswald, General Manager of Saratoga Brewing. "We couldn't do this without the continued support of the local bars and restaurants and their patrons." The campaign was a collaborative effort with a record high 73 participants. Once again, Death Wish Coffee Company traded more than 600 bags of coffee for new, unwrapped toys. The Skidmore College hockey team raised \$2,500 for Toys For Toga through their custom jersey auction. Longtime supporters The Barrelhouse, DZ Restaurants (Forno Bistro, Chianti and Boca Bistro), Saratoga City Tavern, King's Tavern, and the WOW Restaurants (Wheatfield's Saratoga and Clifton Park, Beer Wine Pizza and 2 West Bar & Grille) all collected toys and raised cash at impressive levels. Even first-time participant, Silver Breeze, donated more than 100 Lego watches. "This is a true community effort with so many businesses working together to help so many local families," said Oswald. Toys and checks were presented to Franklin Community Center, CAPTAIN Youth and Family Services and Mechanicville Area Community Services Center on Thursday, December 21, 2017 at the Saratoga Brewing Tap Room located at 131 Excelsior Ave in Saratoga Springs. Cheers to Craft Beer and Local Charity!



ADIRONDACK BREWERY ANNOUNCES 2018 RELEASE CALENDAR - LAKE GEORGE, NY

- 2018 is here and Adirondack Brewery is ready to take on

the new year with a streamlined beer lineup, full of classics and new offerings. Drinkability has been a cornerstone of the brewery since its inception, and that philosophy continues to be reflected in the 2018 calendar. Some highlights include: Year-Round Changes - Adirondack will be decreasing its year-round offerings from 6 to 4 in 2018 will focus on the following core brands: Bear Naked Amber Ale, Lake George's IPA, Bobcat Pilsner, and Lake George Cider Project. The brewery's long-standing IPA (Iroquois Pale Ale) and Pale Ale (Dirty) will still be brewed and offered exclusively at Adirondack's Pub in Lake George, NY.

Cans! - Beginning with the April release of Phantom Island Blackberry Sour, Adirondack Brewery will start to package in 4-packs of 16oz cans. While limited at first, the can format will increase over time. Lake George's IPA - Conceived in 2017 and released in limited amounts, Lake George's IPA is Adirondack's take on the modern IPA. All hops are introduced to this beer post-boil, resulting in a subdued bitterness and new-age hop varieties contribute a range of tropical and juicy notes. Lake George's IPA comes and goes in 'Waves' every 90 days! The malt bill will remain the same, however the yeast strain and hop varieties utilized will differ with each Wave released. 2018 will begin with Wave 5 coming this January. Beer of the Month Series - Four new beers will be offered through Adirondack's Beer of the Month Series in 2018: Black Rooster Maple Stout, Phantom Island Blackberry Sour, Wildest Dreams Tangerine Gose, and The Narrows Double IPA. Other favorites, such as Peanut Butter Porter and Cucumber Cool will return as well. In addition to the beers listed on the 2018 Release Calendar, Adirondack will continue to brew styles with limited availability through their Pub.



NINE PIN CIDER WORKS TO DEVELOP 26 NEW CIDERS IN 2018 - ALBANY, NY

- Nine Pin Cider Works, New York's first farm cidery based in Albany, has announced the return of its innovative 26er program, a year-long cider appreciation challenge. In 2018, a portion of 26er cider sales will support the Adirondack Wilderness Club (ADK)'s Summit Steward program. Nine Pin has worked with Kinderhook, N.Y.-based Samascott Orchards to develop 26 new and unique ciders that will be part of the 2018 program. During the inaugural 26er series in 2016, more than 325 individuals earned 26er status. In 2018, starting on Jan. 9 and every two weeks thereafter, a new cider will be released. In 2018, 26er ciders will only be available at Nine Pin's tasting room in Albany. Prospective participants who earned 26er status in 2016 are eligible to complete the challenge again to reach 26er Silver Status. "We're excited to bring back the 26er program in 2018," said Alejandro del Peral, co-founder and cider maker, Nine Pin Cider Works. "There's nothing like it in the hard cider industry and we believe that for first-timers and returning 26ers, it'll be well worth the visits to the cidery throughout the year." "All of us at ADK are excited to partner with Nine Pin Cider as they launch the 2018 26er Challenge," said Sunday Conine, annual fund manager with ADK. "Nine Pin chose to partner with ADK to donate a portion of the challenge proceeds to the Summit Steward program, which protects fragile alpine

continued on page 42

The History of Mardi Gras

By Gotbeer.com

When you think Mardi Gras, I bet you think lavish costumes, beads flying and one heck of a party. Well, it may be all of that, but it's also true that Mardi Gras is celebrated in many ways all over the world in many different countries and cultures.

Origins of Mardi Gras can be traced back thousands of years to pagan celebrations of spring and fertility. When Christianity arrived in Rome, religious leaders decided to incorporate these popular traditions into the new faith. As a result, the festivities of Mardi Gras became a prelude to Lenten season. In the days leading up to Ash Wednesday, celebrants would binge in preparation for several weeks of fasting. Hence "Mardi Gras" is French for Fat Tuesday.

In South America, Brazil's weeklong Carnival features a mixture of European, African and native traditions. Quebec City hosts the Quebec Winter Carnival, where celebrants don red clothing and take shots of caribou. Many tourists flock to Italy for The Carnival of Venice, which is famous for its elaborate masks.

The first Mardi Gras in the U.S. took place on March 3, 1699, when French explorers landed in what is now Louisiana. They called the spot "Pointe du Mardi Gras" and held a small celebration. In the decades that followed, New Orleans and other French settlements in Louisiana began honoring the holiday with street parities, masquerade balls and lavish dinners. These celebrations were temporarily banned when the Spanish took control of New Orleans; however, Mardi Gras was quickly restored when Louisiana became a state in 1812.

Today, Louisiana is the only state in which Mardi Gras is a legal holiday. Carnival season typically begins in January, culminating on Fat Tuesday, which is Tuesday, February 13th this year. The streets fill with hues of bright green, purple and gold. Festivities include extravagant parades with custom floats, masked performers and copious amounts of alcohol.

And, of course, Mardi Gras is all about the food! Want to get into the Mardi Gras spirit? Here are four famous Creole dishes paired with some of the best craft beers:

Gumbo would pair nicely with Paulaner Salvator, the original doppelbock. This doppelbock's sweet, malt forward profile will stand up to the bold and spicy flavors found in the dish.

Rice and red beans would pair well with Brooklyn Brown Ale. The balanced nature of this brown ale will not overshadow the dish, while the nuttiness and bready texture will have similar consistencies to the rice and beans.

Shrimp and grits would pair splendidly with Sierra Nevada Pale Ale. This refreshing pale ale is light enough to let the Creole flavors shine through, while the hops will complement and enhance the spiciness of the dish.

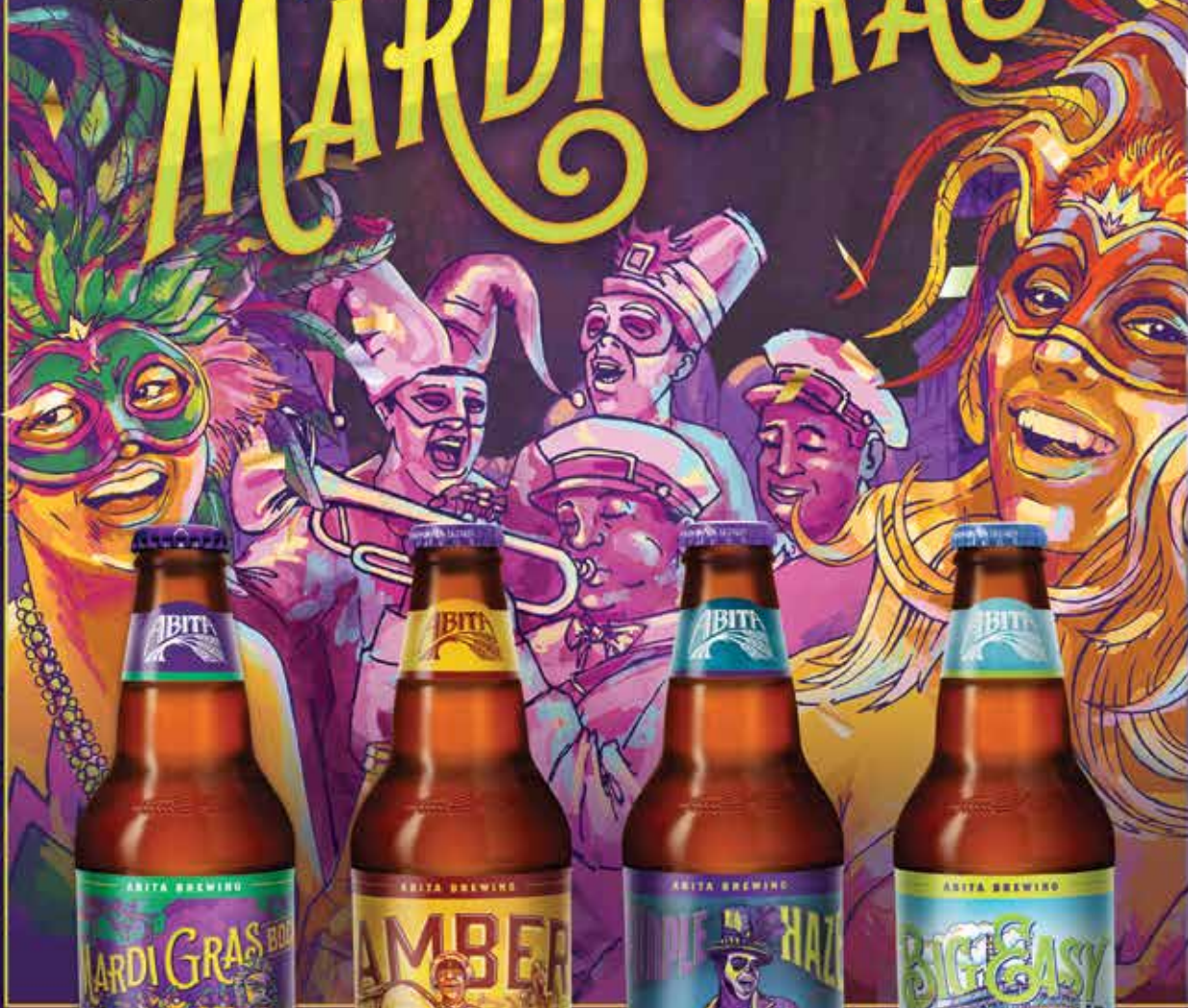
Bananas Foster would pair well with Keegan Ales Mother's Milk. This sweet stout, with flavors of chocolate, graham cracker, and milk, would perfectly complement the bananas smothered in butter, brown sugar, dark rum, and banana liquor.

Cheers!





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Come to the Dark Side-Stouts and Porters

Notes from Druther's Brewer George de Piro

As the weather turns cold many people look for richer, fuller beers than they might drink in summer. While citrusy sours and crisp, hoppy pilsners are still delicious, their

refreshing character just doesn't mesh so well with arctic chill. Cravings tend to lean toward maltier beers. Stouts and Porters, with malt-derived cocoa and coffee notes, are among the most popular.

A common question that customers ask at our brewpubs is "what's the difference between stout and porter?" The answer is that there really isn't any. Both types of beers are very dark. While some stouts are roastier tasting than some porters, there are always breweries producing porters that are more roasty than some stouts. Historically, there's really no difference between the two. Some breweries originally marketed a "stout porter," using the word "stout" to mean "strong." As the past two centuries went by, some brewers opted for one name or the other with no consistent differentiation between them.

Common among these beers is the use of ale yeast. Stouts and porters, except for Baltic porter (discussed below), are usually fermented with ale yeast. Ale yeast can lend some fruity notes to beer. Another commonality is the use of dark malts or grains to lend coffee and cocoa notes

to the beers. A brewer need not use any coffee or chocolate in a beer to get these flavors; roasted malt and grain can emulate them very well.

The modern drinker is perhaps best served by looking at homebrew contest guidelines for stouts and porters to get a sense of the differences between the styles. The Beer Judge Certification Program (BJCP) is a volunteer organization that maintains beer style guidelines and certifies beer judges; it's sort of like the Cicerone program on steroids. Currently, there are 11 stout and porter categories recognized for competition by the BJCP.

The most well-known of these beers is Irish Stout, exemplified by the ubiquitous Guinness Stout. Murphy's and Beamish are lesser-known examples outside of their native Ireland. Lighter in body and flavor than many of the other stout styles, Irish Stouts are not typical winter favorites. They are so well-known, however, that no article about stout and porter can skip them. The draft versions (or that purveyed in widget containers) are low-alcohol, very dark, mildly roasty ale with mild hop character.



These beers are often dispensed using nitrogen to force the beer through a restricted faucet creating a long-lasting, dense head of foam. This dispense method was developed some decades ago by Guinness to emulate cask-conditioned beer while avoiding all the trouble of serving from actual casks. This violent method of pouring may be visually appealing, but it actually knocks all of the delicate aromas out of the beer at the tap, leaving the beers kind of insipid.

Of all the stouts and porters, the best-loved for winter drinking are the strongest. Russian Imperial Stout is the biggest of its clan. Originally brewed

Many people change their drinking habits with the seasons. Rich with the malt-derived flavors of coffee and cocoa, stouts and porters are great picks for cold weather.

in England for export to the Czar's court, these are strong (8-12% ABV), very roasty and sometimes fairly hoppy beers. Rich dark malts will create the flavors of cocoa and coffee while ale yeast creates complex fruity notes.

In the porter realm, a beer brewed in northern Europe is a good cold weather quaff. Baltic Porter, like Imperial Stout, is strong and roasty. It is not usually as strong as its cousin, seldom exceeding 8% ABV, and is often not as roasty. One major difference between Baltic porters and other stouts and porters is that it is brewed with lager yeast (making it a lager).

The only difference between ale and lager is the yeast used to ferment the

wort into beer. Lager yeast work best at cool temperatures, 50-55F, and produce fewer fruity-tasting compounds than many ale yeasts. This allows malt character to really step forward.

The sweet stouts of the British Isles are nice beers on cold days. Oatmeal and Sweet stouts are similar tasting styles. They are both normal in strength (5-6% ABV) and have medium to robust roast character. They are both low-hop and relatively sweet beers, but some sweet stout brewers go an extra step and add lactose (milk sugar) to their beers. Lactose isn't fermentable by brewer's yeast and will survive into

the finished beer. Lactose isn't nearly as sweet as sucrose (table sugar), so the beer may avoid being cloying. Many adults, like brewer's yeast, are incapable of digesting lactose, and should avoid such beers unless willing to suffer the gastrointestinal consequences.

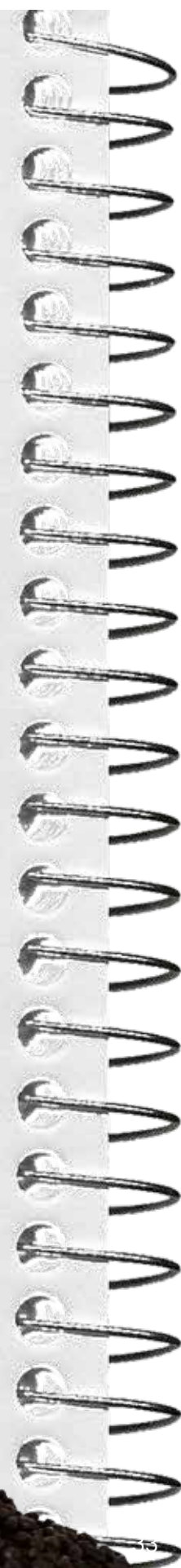
Oatmeal stouts, as the name suggests, use unmalted oats as an adjunct (bonus definition: an adjunct is anything that provides food for the yeast that isn't malt). Oats are said to add a fuller mouth feel to beer and, of course, a subtle, oat flavor. Full-flavored with coffee and cocoa notes, yet normal strength so you can enjoy two without guilt, these are great beers.

The last great stout style for winter consumption is somewhat ironically brewed for tropical markets. Foreign Extra Stout and the very similar Tropical Stout, are both strong, roasty and quite sweet. Popular in the Caribbean, stouts like Jamaica's Dragon Stout and Belize's Belikin Stout are quite tasty on nights that are colder than anybody working at their breweries can imagine. Sometimes fermented with lager yeast, but at temperatures usually reserved for ale yeast, these beers have fruity notes alongside the coffee and cocoa notes of the roast malt.

Many people change their drinking habits with the seasons. Rich with the malt-derived flavors of coffee and cocoa, stouts and porters are great picks for cold weather. Some styles, like Imperial Stout and Baltic Porter, offer even greater warmth in their high alcohol content. Perfect for fireside sipping, these beers can render your port wine collection irrelevant.



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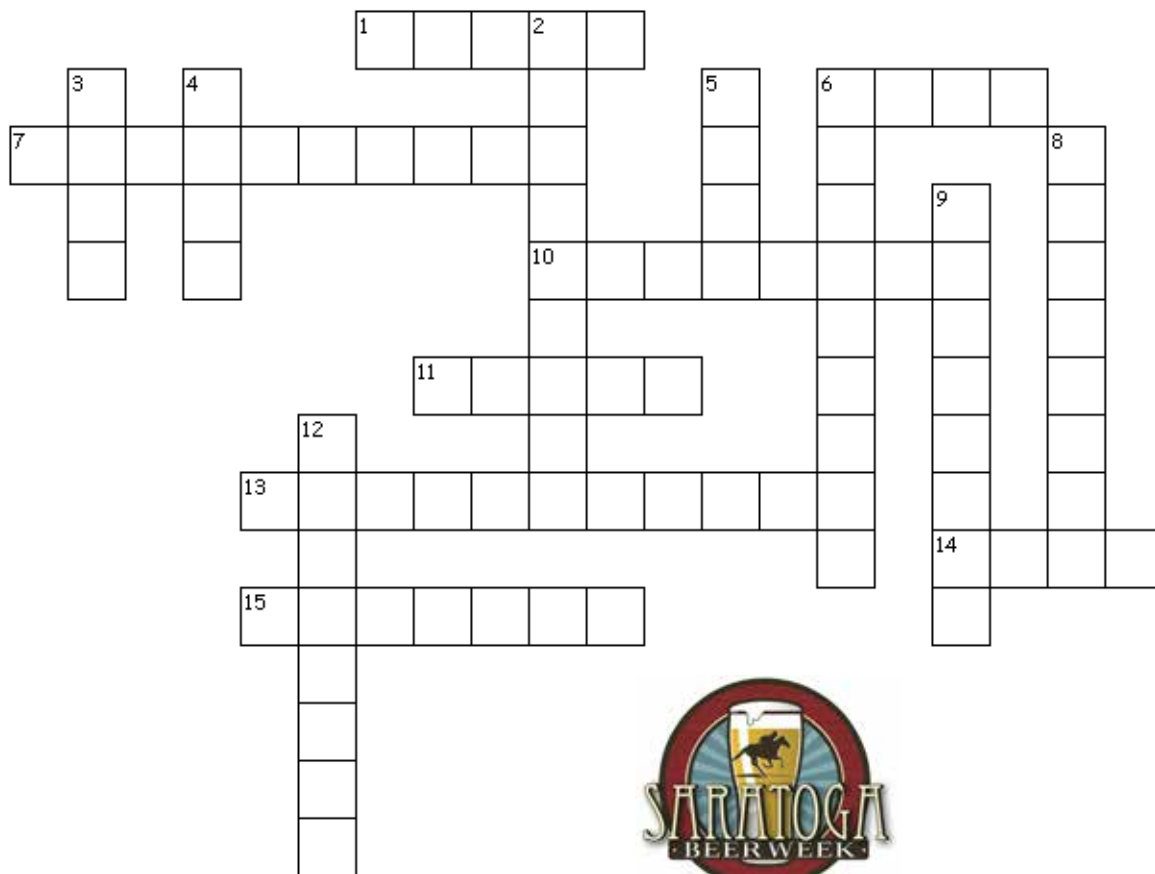
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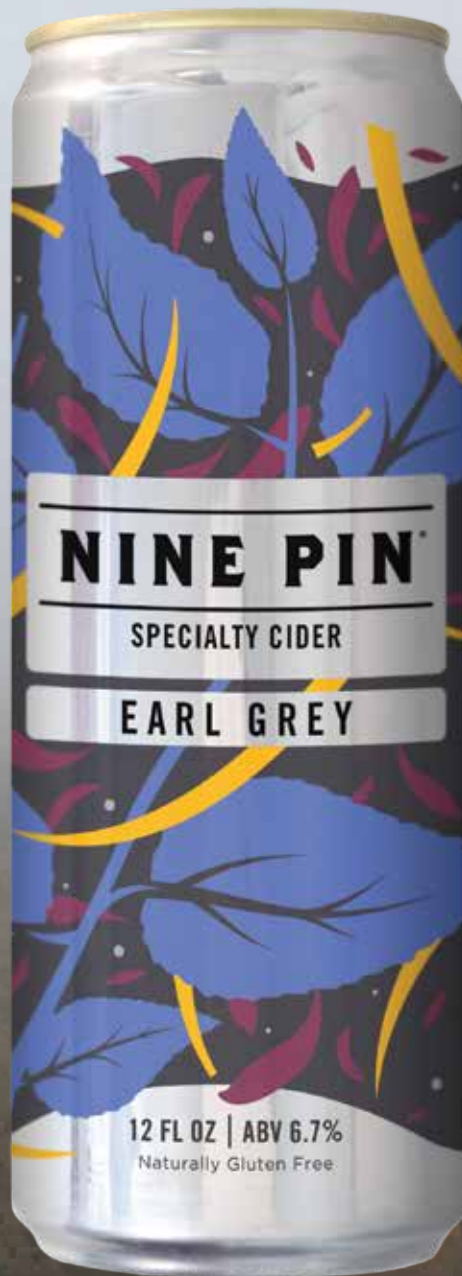
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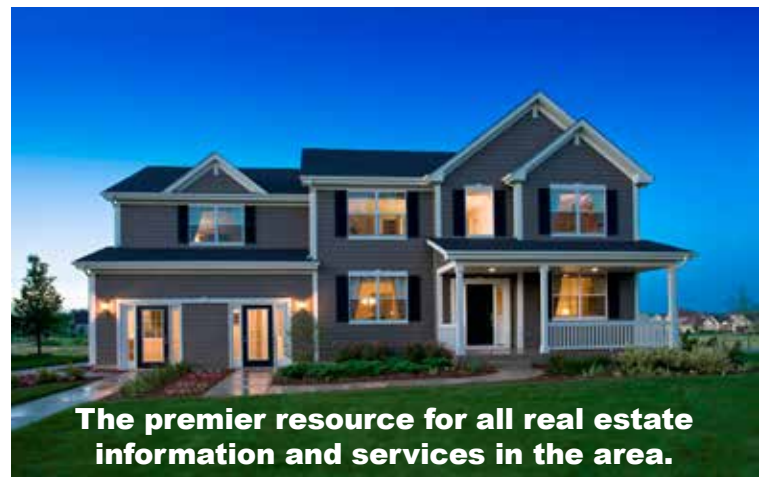


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Local News and Notes continued from page 29

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OF GAME OF THRONES®- INSPIRED ROYAL RESERVE
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- As Game of Thrones approaches its final season, Brewery Ommegang and HBO Global Licensing are excited to announce the launch of the Royal Reserve Collection, a collectible series of four special, limited release beers, each designed and brewed as an homage to one of four epic figures in the battle for the Seven Kingdoms. Packaged as a series, with simple, elegant iconography and sophisticated design representative of select Westerosi houses, each beer will be brewed and blended with ingredients selected to match the character and temperament of the chosen hero, designed and brewed as Brewery Ommegang's interpretation of what a royal brewer might brew for his or her noble master. The first beer in the series is Hand of the Queen, a beer brewed for Tyrion Lannister. As one who knows a great many things, Tyrion knows and loves wine above all else, so Hand of the Queen is a big, bold barleywine, a beer fit for those who seek knowledge and truth, both great and small. Available throughout Ommegang's distribution network beginning in April, Hand of the Queen will be offered both on draft and in 750ml bottles. Brewed with a complex blend of specialty malts and carefully-selected old-world hops, Hand of the Queen is a rich, full-bodied version of a classic barleywine and comes in at 11% ABV. Malt forward and multifaceted, the beer balances the intense flavors of brandy-soaked raisins and dark fruit with the lighter notes of apricot. Hints of molasses and toffee are evident before a finish characterized by the classic yet distinctive barleywine alcoholic heat. Hand of the Queen, an old-world example of the style, attempts to balance these strong yet unruly opposing forces, much like the way Tyrion maintains the balance of power among his influential contemporaries in Westeros. The Royal Reserve Collection will feature four brand new beers in the brewery's Game of Thrones-inspired series with HBO. All of the beers will be available on draft and in 750ml bottles and they'll launch in April, July, October, and December for 2018. Details and images of future beers will be announced throughout the year. Steward program, which protects fragile alpine plants on some of the Adirondack's highest peaks. Nine Pin Cider's unique challenge and proactive efforts to support the Summit Stewards is exactly the type of partnership we wish to be a part of." For more information, visit ninepincider.com.

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*National News and Notes
continued from page 20*

the 5-time GABF winning beer. “The nut is cracked to reveal the nectar inside.” Hazelnut Brown Nectar was originally brewed by Chris Studach, Rogue Brewmaster John Maier’s friend and fellow homebrewer, for the 1993 American Homebrewers Association dinner. Each can, bottle and package are dedicated to Chris Studach – who’s image formally graced the label – and the homebrewer in each of us. Hazelnut Brown’s new look is available in 22-ounce bottles, 12-ounce bottles and 12-ounce cans starting January 1, 2018. Locate it in its new packaging and on draft near you using the Rogue Beer Finder. Find more information on the revolution at Rogue.com.



MILLERCOORS TRADE BREWER BRIAN REED NAMED MASTER CICERONE CHICAGO

The Cicerone Certification Program today announced that Brian Reed, a trade brewer and member of the beer education team at MillerCoors, has become one of just 16 individuals worldwide to earn the title of Master Cicerone. Reed earned the certification through a series of exams culminating with two days of intense written and oral questioning about beer styles, draft systems, beer evaluation, brewing technology and beer and food pairing given in October. “Brian worked incredibly hard over the year and it showed in his impressive results,” said Ray Daniels, founder and director of the Cicerone Certification Program. “We are thrilled for him and to have him as a representative of the Master Cicerone title.” While more than 94,000 have passed the first-level Cicerone exam known as Certified Beer Server, only 16 individuals have now earned the Master Cicerone title – the fourth and top level of the program. Reed joins Jason Pratt, senior marketing manager, and Daniel Imdieke, beer education manager, as the third Master Cicerone at MillerCoors. Based in Pittsburgh, Reed is the first person in Pennsylvania to attain the Master Cicerone title. “Brian exhibited incredible determination and an unmatched work ethic on his way to this accomplishment,” said MillerCoors CEO Gavin Hattersley. “We are proud of him and proud to have three Master Cicerones within the MillerCoors organization. It speaks to the passion and knowledge our people – and especially our brewers – have for their craft.” Founded in 2007, the Cicerone Certification Program tests and certifies beer expertise similar to the wine world’s Master Sommelier program. The Master Cicerone exam includes six hours of written essay questions, two hours of oral examination from 12 different industry experts and two hours of tasting and evaluation covering more than 40 different samples of beer. Candidates need an overall score of 85 percent to pass. Across all Master Cicerone exams, there have been 169 exam attempts with 16 individuals achieving a passing score. Cheers to Brian!



WACHUSETT BREWING TO OPEN NEW TAP ROOM- (WESTMINSTER, MA)

Wachusett Brewing Company is expanding their on-site experience by bringing their successful summer Brew Yard concept indoors. The new indoor Brew Yard extends the popularity of the outdoor version that opened this summer to now create a year-round destination for craft beer fans across New England. Visitors can now buy pints, grab a bite to eat from the Brew Yard food truck and fill growlers to take home all in one visit. The grand opening was Saturday, December 16th and featured live music, giveaways and, of course, great beer. Moving forward, The Brew Yard, Growler Fill and Retail Store will now be open Monday, Wednesday, Thursday and Friday 12pm-8pm, Saturday 12pm-10pm and Sunday 12pm-6pm. “We couldn’t be more excited to now offer a year-round experience that the Brew Yard was able to create this summer” said Ned LaFortune, CEO of Wachusett Brewing. “The Brew Yard will hopefully be a great addition to the local community as well as the overall New England craft beer scene. The new indoor Brew Yard was built using reclaimed wood from a 200 yr-old barn that the Wachusett team carefully took down and reconstructed in to the space. It is also equipped with its signature, one of a kind Airstream bar, plus an enormous copper fire kettle, indoor games and garage doors that open up to the outdoor Brew Yard. For more information about Wachusett Brewing Company, visit www.wachusettbrew.com. Or, just take the road trip out to visit!



FOUNDERS BREWING RELEASES 2018 AVAILABILITY CALENDAR – (GRAND RAPIDS, MI)

Founders has unveiled their 2018 availability calendar, which includes a full list of beers that are set to release in the new year. The list includes year-round beer announcements, seasonal and limited series returns and the return of Founders Barrel-Aged Series. Founders will keep select beers confidential until their release, including four new releases in the Barrel-Aged Series. First announced with members of Cadre, Founders 2018 calendar includes the newly added year-round availability of Breakfast Stout and Backwoods Bastard. Breakfast Stout will continue its availability through the new year, while Backwoods Bastard will make its timeless debut in the next few months. May 2018, Founders imperial IPA Double Trouble will make its return by popular demand. Green Zebra also will make its return at that time. The gose-style ale, brewed with watermelon and sea salt, was named one of VinePair’s 50 best beers of 2017. As an added treat for Founders fans, All Day IPA, Rubaeus and all of Founders seasonal beers, including Mosaic Promise, Azacca IPA and PC Pils will be available in 6-pack cans. Founders will say farewell to some favorites, including Imperial Stout, Curmudgeon and reDANKulous. The full 2018 availability calendar is available at founders.com. Cheers to trying something new!



STONE BREWING ANNOUNCES 2018 RELEASE CALENDAR – (ESCONDIDO, CA)

Stone Brewing presents its 2018 release calendar, the passionate work of some of the country’s most hop savvy brewers. Predominantly IPA forward, the lineup of releases represents the epitome of Stone’s recent innovation. Unveiling its Trinity of Hoppiness, Stone presents a full spectrum of IPA tastes and styles, bringing balance and dimension to today’s wealth of offerings. The trinity separates dank IPAs from their citrusy / floral counterparts and the tropical varieties, allowing craft beer fans to take an IPA journey throughout the year. Within Stone’s Trinity of Hoppiness lie its six current year-round beers, Stone Enjoy By IPA, and the newest full-time addition to the lineup: Stone Scorpion Bowl IPA. In a time of fruit-dominated beers, Stone Scorpion Bowl IPA masters the fruity appeal with absolutely no fruit additions. This juicy delight is brewed with heroic hop know-how. Stone’s 2018 lineup takes a praise-worthy turn this year with the new Stone Hop Worship IPA Seasonal Series. Three distinctive beers extolling the divine qualities of hops consecrate Stone’s devotion to freshness. Stone Exalted IPA, the first in the series, features Citra and Loral hops and releases in February. Special releases this year alternate bold hoppy beers with robust stouts. Stone Totalitarian Imperial Russian Stout is one such impenetrably dark beer. It features new hops built on the backbone of the classic Stone Imperial Russian Stout recipe. Stone Enjoy By IPA will make four fleeting appearances, all in 12oz cans. Finally, three double IPA special releases will showcase Stone’s reputation for brewing incredibly unique and creative high ABV IPAs. The third of the batch carries the most poignant message: It’s chock full of peaches. “We have a Brewing Innovation Team that has labored the last year in pursuit of the exceptional...and delivered it, in sanguine, liquid form,” said Dominic Engels, Stone Brewing CEO. “These incredible new beers, alongside a series of fan favorites allow us to unveil uniquely Stone beers with every release in 2018. True to our roots, the IPAs we’re releasing this year are clearly the work of an evangelical hop worshipping crew. Amen.”



Craft Your Super-Sunday Party

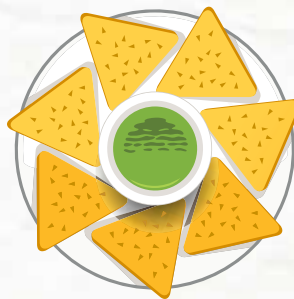
Superbowl Sunday is one of the best days of the year to host a house party. Even casual football fans venture out on that Sunday every year to witness the big game, watch the commercials and to frolic with friends over great food and great beer. This year Americans will consume more than 51 MILLION cases of beer on Super Sunday. That's a lot of suds! (No coincidence that more than 6% of the American work force will be calling in sick the next day...)

So, why so much beer? Well it's likely because beer is delicious! But we also need all that beer to wash down the more than 1.3 billion Chicken Wings, 14 billion hamburgers, 11 million pounds of potato chips, 4 million pounds of pretzels,

8 million pounds of tortilla chips, and 139 million pounds of avocado's that will be consumed on or around Super Sunday. Oh yeah, don't forget the pizza! Per Domino's Pizza, they alone will sell more than 12 million pizzas that day.

So, if you are hosting a party where any of these traditional tailgate dishes might be consumed, let's make sure that you have the right mix of beer in the cooler for your guests. Shall we? To assure that your party has the right mix of great food and great beer, here are some recommended beer styles and regional brands to consider pairing with your spread:

NACHOS: Recommended Beer Pairing: **American IPA** – IPA's are a great go-to beer with any Mexican or spicy dishes. The citrusy/spicy hop flavors of the beer stand up beautifully to the complex flavors of chilies, cumin, citrus, cilantro and other bright flavors that you'll throw on top of your nachos. Regional Recommendation: **Victory Hop Devil IPA**

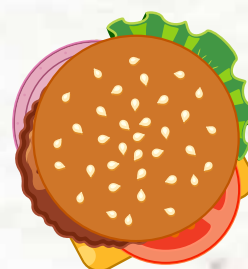
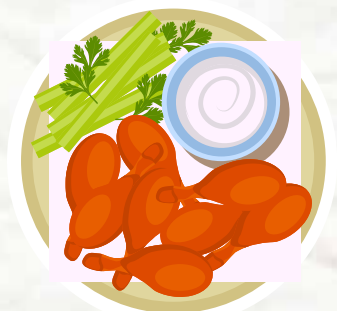


PIZZA: Recommended Beer Pairing: **American Pale Ale** – Pale Ales, with their bright and citrusy aromatics and robust bitterness combined with a slightly sweet and malty backbone, pair perfectly with a variety of food. Since pizza flavors can go in so many different directions, depending on your toppings, Pale Ale is always a safe choice. Regional Recommendation: **Saranac Pale Ale**

RIBS: Recommended Beer Pairing: **Altbier** – The combination of full malt flavor, hop bitterness, and slight fruitiness make Altbier a very versatile beer to pair with many foods. The caramelized malt flavors latch on to similar flavors in the ribs while the hops give the beer the cutting power to handle even the spiciest BBQ sauces. Regional Recommendation: **Long Trail Ale**

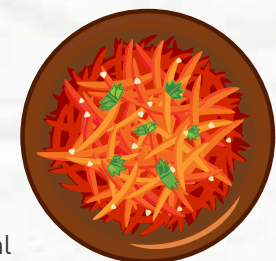


BUFFALO CHICKEN WINGS: Recommended Beer Pairing: This **depends** on what you want the beer to do for you. Want it to cut through the heat and cool your mouth a bit? Then go with a malt forward style such as an **Amber Ale**. The snappy bitterness with a touch of caramel sweetness will cut through the spice of your hot wings and cool your palate, just a little bit. Regional Recommendation: **Switchback Ale**. Want to crank the spicy heat up? Go with a big **Double IPA**. The hop flavors and bitterness of the IPA accentuate the hot spices of the wing sauce and kicks them into overdrive. Have some extra napkins for this pairing...to wipe away your tears! Regional Recommendation: **Two Roads Road 2 Ruin Double IPA**.



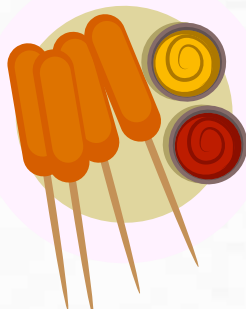
BURGERS: Recommended Beer Pairing: **American Brown Ale** – The full bodied, roasty, caramel flavors found in American Craft Brown Ales are the perfect complement to the roasty, fatty flavor in any burger. The slight hop notes round out the slight salt-n-pepper spice flavors. Regional Recommendation: **Shmaltz Messiah Nut Brown Ale**

CHILI: Recommended Beer Pairing: **Sweet Stout** – Sweet Stouts pair nicely with meats such as beef, lamb, and venison that you may use in your chili. The roasty, sweet, full bodied characteristics of the stout dance nicely with the intense spice, slightly sweet flavors of the meat and savory sauce. Regional Recommendation: **Keegan Ales Mother's Milk**



CHOCOLATE CHIP COOKIES: Recommended Beer Pairing: **Porter** – The sweet, chocolaty, coffee-like roast character found in Porters make them the perfect pairing for Chocolate Chip Cookies or pretty much any chocolate dessert that you present at your party. Regional Recommendation: **Harpoon Vanilla Bean Porter**

Corn Dogs: Recommended Beer Pairing: **Standard American Lager** – Come on man! It's just a corndog. Let's not over think it here! Keep it simple with a crisp, tasty American Pale Lager. Regional Recommendation: **Utica Club**



Recommendations by:
Erik Budrakey, Certified Cicerone

Founders Brewing Co.

AZACCA IPA

AZACCA HOP
ADHA 483

AROMA/FLAVOR

- INTENSE TROPICAL
- MANGO
- GRAPEFRUIT
- CITRUS
- PINEAPPLE/PEAR
- PINE NEEDLES
- SMOOTH BITTERNESS

TASTING NOTES

- BIG, FULL AROMA
- SMOOTH BITTERNESS
- TROPICAL FRUIT
- CLEAN FINISH

FINAL THOUGHTS
BREW IT!

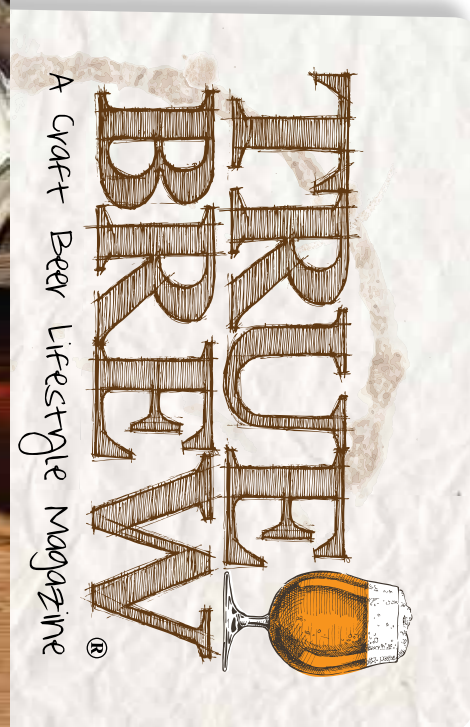
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City Line Bar
Clock Tower Pub & Grill
Copper Kettle Cottage
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Dock Brown's
Elixir 16
Halfway House Tavern
Heritage Cafe
Hilltop Bowl
Hooters Restaurant
Hour Time Bar & Restaurant

EVEN HERE

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Junior's
King's Tavern
Lark Tavern
M & M Tap & Tavern
Muddy's
Nanola

AND HERE

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Pearl Street Pub
Peddler's
Philly Bar & Grill
Pig N' Whistle
Public House 42
Ravenswood Restaurant
Recovery Room
RPI Clubhouse
Saratoga City Tavern
Saratoga Winery
Spa City Tap & Barrel
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The Pizza Jerks
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