

JULY-AUGUST 2019

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True Brew

A Craft Beer Lifestyle Magazine

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So, beer is back on the table.

PLUS DAMN FINE FOOD, CHOICE WHISKEY
16 ROTATING TAPS, AND COCKTAILS



86 HENRY STREET, SARATOGA SPRINGS, NY WWW.HENRYSTREETTAPROOM.COM    



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A CICERONE'S RECOMMENDATIONS FOR PAIRING BEER WITH BEER-CAN CHICKEN

Beer-Can Chicken is a very a versatile dish—while the chicken's sweet and savory flavors may shoulder a subdued elegance, they are equally at home at a pop-up German food truck. It's a perfect and adaptable companion for beer, pairing with a wide range of styles to fit whatever vibe you'd to create.

When choosing beers to serve with Beer-Can Chicken, stick with lighter flavors while also welcoming some caramel and dark fruit notes. These add a splash of interest to the meal. The grassy, herbal, and spicy flavors of European and English hops tend to better match to the savory herbs and garlic in this dish a bit better than citrusy American hop varieties. But both still work. Roasted chicken can be a bit greasy, so the carbonation and hop bitterness that beer provides will help to scrub and cleans your pallet after each bit and sip.

Pairing Pointers

- A roasted half chicken (Hähnchen) is a German fast food treat, and the slightly malt forward Helles style is the beer of choice to drink with it. The same applies to Beer-Can Chicken. These easy-drinking, golden lagers have a gentle, malty sweetness that's a great match to the chicken, while spicy/herbal hops complement the savory seasoning. **Recommended Beer Pairing: Brown's Krush Golden Lager comes in 16oz and 12oz cans**
- A rustic dish calls for rustic beers. Belgian farmhouse ales work wonders with Beer-Can Chicken. Saisons bring a contrasting fruitiness to the pairing along with herbal and spicy flavors from both the yeast and the hops. A bracingly dry finish leaves your palate feeling fresh. **Recommended Beer Pairing: Ommegang Hennepin is now available in cans and is perfect for Beer-Can Chicken**
- While newer versions of American Pale Ales tend to be hazy, overly juicy, and citrusy, classic versions offer well-balance hops with a slight caramel backdrop that plays well with the caramelized chicken skins. Hop bitterness is biting enough to cleanse the palate but doesn't overpower the caramel-to-caramel match. **Recommended Beer Pairing: Sierra Nevada Pale Ale is a no-brainer!**
- For a slightly fruity and spicy flavor profile, try a Dunkelweizen. Dunkelweizen has only a slight citrusy acidity and delivers a dash of caramel that will bring complementary sweetness to the pairing. In combination with the dish, the yeasty banana and clove flavors become interestingly herbal. **Recommended Beer Pairing: Dunkels in cans can be hard to find but you can find Sam Adam's Dunkelweizen in most Beverage Centers.** Don't shake a stick at Sam on this one, their Dunkelweizen is on point!



By Erik Budrakey-Certified Cicerone

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BEER CAN CHICKEN



RECIPE :

- Use a chicken that is at least 5 pounds.
- Prepare the chicken by removing any giblets and patting it dry. The dryer the better. *(Never rinse chicken in a sink as splashing promotes the spread of bacteria onto your cooking area.)*
- Season the bird liberally with salt and pepper, then apply your favorite poultry dry rub, or dried spices.
- Open the beer can and pour half of the beer into a glass. Drink that beer.
- Use a can opener to carefully remove the top of the can, so it is entirely open. Watch for the sharp edges.
- Insert the can into the bird's cavity, so that the bird is sitting upright on the can. Place the bird on your grill and close the cover.

Cook for about 75 minutes until the meat thermometer reads 165° deep in the thigh. Always let the chicken rest for about 15 minutes before carving to maintain the juices and keep it tender. Discard the left-over beer in the can.

Enjoy!

By Jenn Peyser

SUMMER IN SARATOGA

A Craft Beer Lovers Dream

By Erik Budrakey

If you are like most Capital Region residents, you'll likely be heading up to Saratoga Springs at least once over the next month or two. After all, it is *"The August Place to Be"*, with fun spots to visit such as the Saratoga Racecourse, Saratoga Lake, SPAC and of course, the burgeoning downtown shopping and bar scene. And this year, with the track extending its season to eight weeks and SPAC unveiling a power line-up, the summer is shaping up to give us all several reasons to shoot up to Saratoga and enjoy some beers.

Over the past few years, Saratoga has done a nice job at promoting itself to be more than just a summertime destination. Especially if you are into craft beer! Saratoga plays host to multiple craft beer brewfests, harvestfests, and Oktoberfests during the cool autumn months. Saratoga Beer Week brings thousands of craft beer lovers to the city each winter for a week-long celebration including tap take-overs, beer dinners, and other craft beer centric promotions at bars and taverns across downtown. And there are even more brewfests in

the Spring. It's safe to say that Saratoga County has a little something going on year-round for craft beer lovers. Relative newcomers to the area such as Racing City Brewing Co and Artisanal Brew Works have each enhanced the scene with their own fresh suds and cool events while "better-beer bars" such as Henry St. Taproom, The Local, and Saratoga City Tavern have all sharpened their swords with unique draft beer programs. Saratoga, NY, now has a pretty hip craft beer scene.

So, as we head into the heart of the summer, let's take a look at the best places for you to grab a great craft beer when you head up to 'Toga to enjoy the amenities. After much research (drinking beers at various locations), and in no certain order, here are our recommendations:

We reached out to these bars, breweries, restaurants, and beverage centers to ask them about their beer philosophy (how they decide what to carry), their food, and what is that one thing that they want the Capital Region beer enthusiast to know about their establishment.



THE CITY OF SARATOGA SPRINGS, NY



1. **Racing City Brewing** 250 Excelsior Ave
2. **King's Tavern** 241 Union Ave
3. **Artisanal Brewworks** 41 Geyser Rd
4. **Minogue's Beverage** 624 Maple Ave
5. **Pint Sized** 489 Broadway
6. **Saratoga City Tavern** 19-21 Caroline St

7. **Henry Street Taproom** 86 Henry St
8. **Druther's Brewing** 381 Broadway
9. **The Local** 142 Grand Ave
10. **Saratoga Performing Arts Center** Ave of the Pines
11. **Fourstardave Sports Bar** Saratoga Race Course

Visit Spac.org for Summer concert line-up

1. RACING CITY BREWING COMPANY

Address: 250 Excelsior Ave, Saratoga Springs, NY

Hours: Please visit our website or follow us on Facebook to confirm our summer hours

Phone: 518-886-1271

Founders: Tony, Debreen, and Anthony Oliva

Established: 2018

Vibe: True to their namesake, horse racing is an upfront theme. The sporty/comfortable taproom greets you with plenty of tables in front of a long, welcoming (and cool lit) bar. The brewery presents 14 freshly brewed beers on tap. Feels like a traditional American brewhouse taproom. Crafty, upbeat, and fun with a nod to Saratoga's horse racing traditions. Tony and Debreen personally attend to every customer, making their way around the room, encouraging guests to feel at home. The atmosphere lends to talking to strangers. There is also an outdoor, picnic table area out front.

Food: A small, fresh menu of shareables like chicken wings, small plates, and pretzels & beer cheese. Perfect complements to drinking fresh beer!

Beer Philosophy: Tony tells us, "We love traditional styles and we apply our modern take on classic recipes. Saratoga is a traditional town that has succeeded at continuing to innovate and stay modern with the times. We try to do the same with our beer."



That One Thing: "We truly identify with Saratoga. Horse racing, the nightlife, and the history of this city are as much a part of our culture as the hops and grain are to our beer. Our taproom embodies the city, especially the horse racing that truly inspires us, and we connect with our customers with our personal touch. Consider us your before, after and during racing headquarters!"



2. KING'S TAVERN

Address: 241 Union Ave

Hours: Sun-Tues:

Phone: 518- 581-7090

Founders: Fitch Bros (Jason, Patrick, Adam)

Established: 2014

Vibe: Upbeat tavern vibe with a focus on good times. Still emerging as a better-beer bar, the fact is, King's is the PERFECT place to grab a great craft beer while you are on the way to the track or to a show at SPAC. Somehow, it's become our can't miss stop on the way into Saratoga to do pretty much anything! King's is the perfect meet-up spot for you and your friends, featuring a jukebox with all of your favorites, a pool table, and an open/social atmosphere. For regulars and late-night patrons, King's is always on point.

Food: Diverse menu of pub fare. (All appetizers served in retro lunch boxes!)

Beer Philosophy: Patrick says, "We offer a good mix of craft beer combined with traditional favorites. Yes, we have beers like Corona Light and Bud Light available, because those consumers certainly come in here. But, having 15 draft lines to play with, we also take pride in having a solid craft beer rotation and something for everyone. We have a good mix of local craft breweries and we keep our eye out for regional specialties."

That One Thing: Jay says, "Just...Cheers to Saratoga!"

3. ARTISANAL BEER WORKS

Address: 41 Geyser Road

Hours: Sunday: Noon-7PM, Mon: Closed, Tues-Thurs: 3:30PM-9PM, Fri: 3PM-9PM, Sat: Noon-9PM

Phone: 518- 886-1271

Founders: Kurt Borchardt & Colin Quinn

Established: 2017

Vibe: Quinn tells TBM, “The upstairs taproom is friendly and inviting with plenty of space for a crowd. We often spin vinyl from our collection and feature live music, trivia, and games on select days. The vibe is relaxed and fun.”

Food: Fresh popcorn free to patrons. You can carry in your own snacks or have food delivered from a number of local spots.

Beer Philosophy: “We create high quality craft style beers that appeal to consumers who are looking for local, fresh, handcrafted beers. It is important to us to produce a selection of beers that appeals to different segments within the market as well as beers for the most discerning craft



beer enthusiast. Artisanal Brew Works’ mission is to create craft fresh artisanal ales that appeal to a wide variety of tastes. Artisanal makes world-class beer in upstate New York with local ingredients.”

That One Thing: “We share a deep passion for quality craft beer, but we don’t take ourselves too seriously.



can beer. Huge refrigerated section for cold beer. 12 draft line growler filling station. Plenty of ice! Friendly and helpful staff.

Food/Other: It’s a beverage center. Grab some beef jerky or bar style chips and snacks. Also featuring water, soft drinks, tobacco, and vape products.

Beer Philosophy: Says Minogue, “We offer more than 1500 different packages with about 800 of those craft beer. Our craft beer strength right now lies in the wide variety of IPAs that we carry. We have all of the national, regional, and local favorites and we go out of our way to bring in the highly sought-after IPA one-offs. We also look to seasonals to keep the rotation going and we try to get as many local one-offs as possible. For our 12 draft lines, we look to local first. We sprinkle in a few regional and occasional national brand on draft, but we are mostly focused on hot locals.”

That One Thing: “If you are coming into Saratoga from out of town, we are perfectly located to fill your cooler on your way to SPAC or the track. If you’re local we hope to be your everyday, go-to store for all of your beer needs and desires.”

4. MINOGUE’S BEVERAGE CENTER

Address: 16 West Ave & 264 Maple, Saratoga Springs

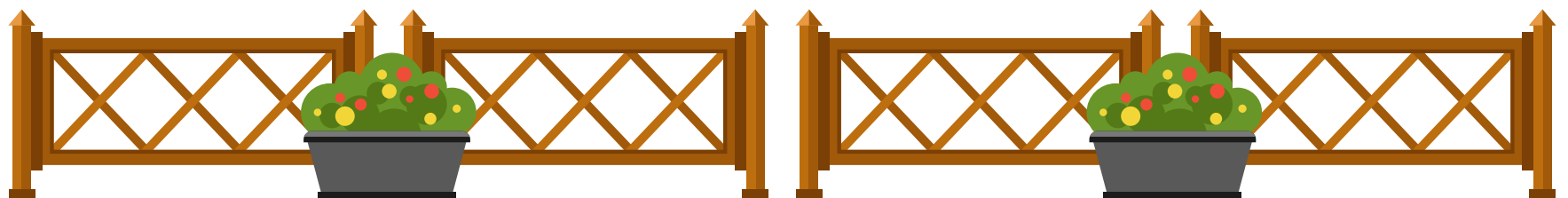
Hours: Sunday: 10AM – 6PM, Mon- Sat: 10AM – 9PM

Phone: 518-584-1160

Founder: Jack Minogue

Established: 1921, expanded to Saratoga Springs in 1977

Vibe: Well stocked retail Beverage Center. Rows and rows of bottled and



5. PINT SIZED

Address: 489 Broadway

Hours: Sunday 12–9PM, Mon-Sat 4PM – Midnight

Phone: (518) 866-0676

Founder: August Rosa

Established: May 2017

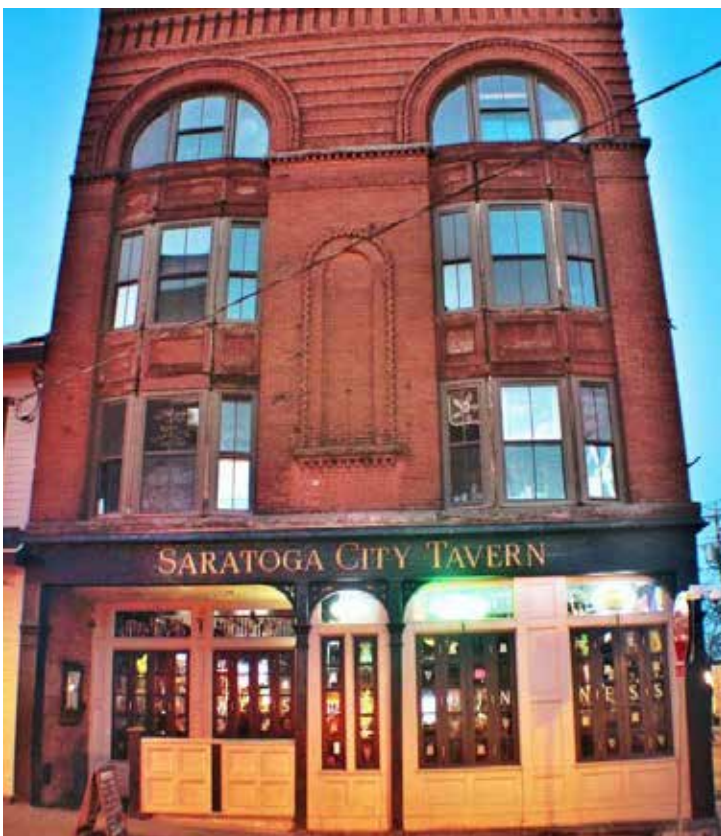
Vibe: Retail Bottle-Shop with a small bar and a few tables. Welcoming and fun. Knowledgeable staff. Consumers are a mix of certifiable beer geeks and casual brew fans.

Food: Bar Snacks

Beer Philosophy: Says Rosa, “I follow the consumer trends to determine what we carry. That being said I like to make sure that we have a style of beer available for every type of beer- drinker. We tend to focus on one-offs and specialties that are rare and sought-after to differentiate us from other bars in the area. Between our 12 draft lines and more than 100 unique craft-beer can offerings, you can bet that you’ll find a beer that you’ll love”



That One Thing: “Pint Sized has a pretension free vibe. Beer is fun!”



6. SARATOGA CITY TAVERN

Address: 19-21 Caroline

Hours: Every day: Noon – 4AM

Phone: 518- 581-3230

Founders: Fitch Bros (Jason, Patrick, Adam)

Established: 2006

Vibe: Five floors of fun and beer. The first floor opens up to a seating/entertainment area on the right, a long narrow bar area on the left. Behind that bar? 69 Draft lines! The most in the Capital Region. All properly cleaned according to The Brewers Association standards: Every two weeks! Also, on any given day during the afternoon, you will usually find an array of Local/Regional/National craft brewery reps ‘catching up on their admin work’ (Drinking beer).

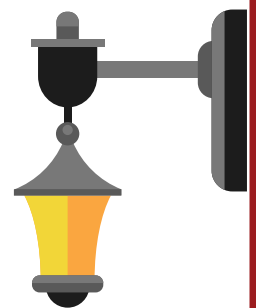
TBM: “Describe your five distinct floors in one sentence each.”

Fitch Bros: “Our first floor offers great food and the biggest draft beer variety in the region. Second Floor is a ‘Dive Bar’ with 17 draft lines including many local craft. The third floor we call ‘The Apartment’. It’s got a unique vibe and features 13 diverse draft lines, 12 of them craft beer. The third floor is definitely ‘boom-boom’. It’s a club scene. The fifth floor is ‘The Rooftop’. It’s the place to be on summer days and nights. We offer 9 beers on tap. It’s gorgeous and features a scenic view of downtown Saratoga.”

Food: “We have a new Chef. The food is amazing! You have to try it, it’s so good!”

Beer Philosophy: Jay says, “With 69 draft lines, we have no problem offering every type a beer drinker at least 1-2 options. While offering everyday favorites, we are also able to present the rarest, most sought-after specialists. We have a solid relationship with all of the breweries and their reps, so we get access to all of their beers and a great heads-up to what is in the pipeline. Our draft beer program is a constant work in motion, and we take great pride in it.”

That One Thing: “Saratoga City Tavern is the city’s original craft beer bar. Between our craft draft selections and five floors of unique atmosphere, we have something for everyone. Visit and have a great time!”



7. HENRY STREET TAPROOM

Address: 86 Henry Street

Hours: **Sunday:** 11AM - Midnight, Mon- Thurs: 4PM – Midnight, Saturday: Noon - Midnight

Phone: 518-886-8938

Founder: Ryan and Sonja McFadden

Established: 2012

Vibe: Cozy, sort-of like the inside of an Adirondack cabin. Deep, old-wood decor. Bar is made from wood that is more than 600 years old. Relaxed. Feels at home with no beer snobbery.

Food: “We have strong focus on classics done right. Scratch Kitchen -we make 5 different kinds of bread in house. We love pairing beer & cheese, so we put a lot of thought into our cheese list. Our food is legit.”

Beer Philosophy: “We offer a wide variety on our 16 draft lines and we try to touch every style. We curate the beer list for our customers and make decisions based on what we think will be great. We keep a sharp eye on the market and watch for beers that are new, hip, and highly rated. We also carry a variety of specialty and one-off can offerings. You can count on 25-30 different beers in cans, many of them local.”

That One Thing: “We pride ourselves in outstanding and knowledgeable service. All of our staff are Certified Beer Servers through the Cicerone program. All servers and bartenders are beer-educated, friendly, and fun.”



8. DRUTHER'S BREWING COMPANY

Address: 381 Broadway

Hours: **Sunday-Thursday:** 11:30AM – 11PM, Friday-Saturday: 11:30-Midnight

Phone: 518- 306-5275

Owners: Chris, Rick and Karen Martell, George de Piro, Victor Sosnowski

Established: 2012

Vibe: Upscale taproom with a great patio. It's buzzing with all sorts of people – young and old, families and 20-somethings, enjoying great food and beer.

Food: Wood-Fired Pizza, hearty traditional pub favorites from burgers to mac & cheese, salads to pretzels and beer cheese dip.

Beer Philosophy: Brewmaster de Piro tells TBM, “We brew a diverse beer menu with great renditions of many different styles, from stupidly-hopped hazy IPAs to multilicious lagers and fruity sours. We don't expect every customer to like every one of our beers, but we expect that every customer can find at least one beer they like. A diverse beer menu is the key to a fun life!

That One Thing: “Our Chief Brewing Officer has won more awards at the Great American Beer Festival and World Beer Cup than any other brewer in the region, including two under the Druthers banner (The Dare German-style sour ale and Druthers 80 Shilling Ale).”

9. THE LOCAL — PUB & TEAHOUSE

Address: 142 Grand Ave

Hours: Every day 7AM - Midnight

Phone: 518-587 - 7256

Owner: Jonathan Haynes

Established: 2007

Vibe: Located in the historic Dublin Neighborhood of Saratoga Springs' west side. Comfortable taproom with a long bar with cozy dining rooms that wraps each end of the bar. Front patio outdoor dining. Affectionately known as "The Local," keeping with Irish tradition of referring to the closest neighborhood pub as "their local," you will find friendly and attentive servers who quickly remember your name after a few visits. Hidden gem: Check out the little-known patio out back! Both patios are dog- friendly.

Food: A mix of traditional pub fare featuring Irish, English, German and sometimes Scottish and Czech dishes.

Beer Philosophy: Says Haynes, "Each draft line is dedicated to a style and we rotate within that style. From IPA's to gose, from lambics to pilsners to stouts, and cask ales...you will find a beer for you. We have many regulars from the area, but we also welcome tourists and business travelers to come and enjoy our comforts and great beer. Due to our eclectic draft beer line-up, our sold-out mug club, with 220 members, has about a five-year waiting list!"



That One Thing: Head Bartender - Mark Padvaiskas says, "We rotate our beers regularly, so nothing is ever the same. What was on tap for your last visit, will be different on your next visit. We pride ourselves on our draft diversity and quality." A mug club member overhearing the conversation added – "While you're here you will experience good beer, good food, and no BS. Plus, it's chill."



10. S.P.A.C. SARATOGA PERFORMING ARTS CENTER

Address: 108 Avenue of the Pines

Concert Schedule: Visit Spac.org for Summer concert line-up

Established: 1966

Vibe: Live Music Concert Venue.

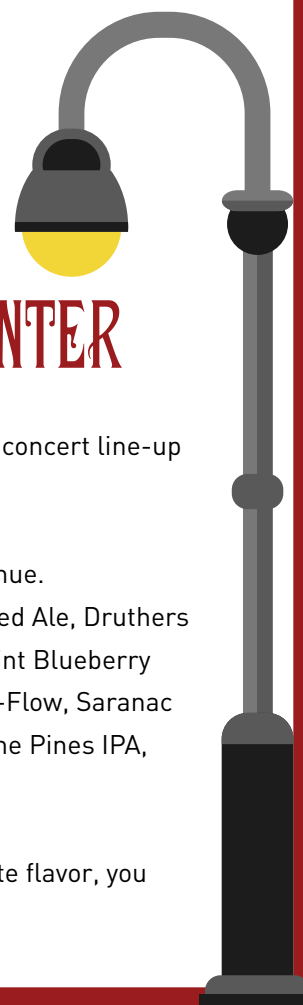
Food: Various food vendors throughout the venue.

Craft Beer Menu-Draft: Adirondack Bear Naked Ale, Druthers All-In IPA, Artisanal Beer Works Wit, Blue Point Blueberry

Ale, Blue Point Summer Ale, Magic Hat # 9, Paradox Beaver Bite IPA, Otter Creek Free-Flow, Saranac Blueberry Blonde Ale, Frog Alley TBD, 1911 Hard Cider, Northway Brewing Avenue of the Pines IPA, Common Roots Last Light IPA, Goose Island Next Coast IPA, Paradox Pils

19.2oz Cans: Founders All Day IPA, Fiddlehead IPA, Dogfish Head American Beauty, Sierra Nevada Hazy Little Things

That One Thing: Nothing pairs better with your favorite music-style, than your favorite beer-style. Regardless of your favorite flavor, you will find it in music and beer at SPAC this summer! Enjoy the show!



11. FOURSTARDAVE SPORTS BAR at SARATOGA RACE-COURSE

Address: 267 Union Ave

Hours: Wednesdays– Sundays 11am – Final Race.

Opening Day-July 11. Final Race Day-September 2

Established: 1863

Vibe: While great Craft Beer is available at a variety of bars and serving stations throughout the track, Fourstardave's features a solid local craft beer line-up.

According to their website, "Escape the elements and stay within close proximity to the trackside apron! The Fourstardave Sports Bar includes more than 80 tables available for paid reservation and a sports bar which features an extensive craft beer selection, popular food vendors, and 60 flat-screen televisions. Configurations include tables that accommodate two, four and six guests."

Food: Various food vendors throughout the track. Something for everyone.

Craft Beer on Tap: 15 draft lines featuring: Druthers No Excuses IPA, RS Taylor Golden Ale, Saranac Blueberry Ale, Adirondack Brewing's Tangerine Dream, Brown's Brewing Co's Krush, Lake Placid Brewing's UBU Ale, Keegan Ales' Mother's Milk, Brewery Ommegang's Witte, Brooklyn Brewery Summer Ale, Captain Lawrence Brewing's Effortless Grapefruit IPA, Ithaca Beer's Flower Power, Artisanal Beer Works' Daily Double, Genesee Ruby Red Kolsch, Mad Jack Brewing's Pilsner, and Bad Seed Original Dry Cider.

That One Thing: Gone are the days where the only way to get a great craft beer was to bring your own cooler of it. Now, there is a wide assortment of National, Regional, and Local craft beers available for you to enjoy. Also, there are local craft beer samplings at the track every Friday!



SARATOGA PERFORMING ARTS CENTER (SPAC) SUMMER CONCERTS

01 July

blink-182, Lil Wayne, and Neck Deep

2-3 July

Phish

05 July

Jackson Browne/Lucius

06 July

Eli Young Band

11 July

Luke Bryan/Cole Swindell
and Jon Langston

12-13 July

Dave Matthews Band

14 July

Tedeschi Trucks Band: Wheels of Soul

21 July

Heart, Sheryl Crow, and Lucie Silvas

24 July

Rob Thomas/Abby Anderson
Chris Trapper

25-26 July

The Goo Goo Dolls and Train

27 July

Joe Bonamassa

28 July

Breaking Benjamin and Chevelle

04 August

Hootie & the Blowfish and Barenaked Ladies

11 August

Korn and Alice In Chains
Underoath and Ho99o9

12 August

Beck, Cage the Elephant, Spoon,
and Sunflower Bean

18 August

The Australian Pink Floyd Show

21 August

Slipknot/Volbeat, Gojira, and Behemoth

23 August

Santana and Doobie Brothers

24 August

Kiss

30 August

Zac Brown Band

31 August

Lynyrd Skynyrd and Hank Williams, Jr.
Wild Adriatic

As of print date, subject to change.

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BEER OF THE MONTH JULY- GOSE

Dom Weisberg

Gose is a beer that originated Goslar, Germany. It's often brewed with malted wheat comprising at least 50% of the grain bill. The flavor profile of gose includes sour lemon, herbal flavors and a strong salty character, which can come from added salt or local water sources. Hop bitterness is usually subdued as is hop aroma and flavors. Alcohol levels range between 4 and 5%.

Gose took its name from the town of Goslar where it was originally brewed in the 13th century. It became quite popular in the town of Leipzig in the 1800s, and eventually was considered a style local to Leipzig instead of Goslar, where numerous Gosenschänken, or gose taverns, could be found. Gose had nearly disappeared in Germany by the 1960s, only a few

pubs were still serving it. The style eventually disappeared and reemerged in 1988. There are still some specialized gose breweries in Leipzig, and the style is brewed internationally as well, especially in the United States. It was a spontaneously fermented beer, no yeast was added to the process, wild microbes imparting the sour character to the beer.

Today, gose in breweries is produced with a combination of ale yeast and lactic acid bacteria, in order to achieve the souring result. Homebrewers can omit the addition of the lactic acid bacteria, if they choose, and add either lactic acid or acid malt to the recipe for a similar result.

Commercial examples are Leipziger Gose from Gosebrauerei Bayerischer Bahnhof, Kirsch Gose from Victory Brewing, Jammer from Sixpoint Brewery, and Westbrook Gose from Westbrook Brewing.

The following is an extract recipe that uses acid malt as the specialty grain for souring.

There She Gose Again

(5 gallons, extract with grains)

OG = 1.048 FG = 1.012

IBU = 12 SRM = 4 ABV = 4.7%

INGREDIENTS:

3 lbs. wheat dry malt extract

2 lbs. Pilsner dry malt extract

2.0 lbs. acidulated malt

2.8 AAU Tettnang hops (0.5 oz. 5.6% alpha acids) (60 min.)

1 tsp. Irish moss or 1 Whirlfloc tablet (last 15 min.) aids in clearing

1.0 oz. ground coriander seed (last 10 min.)

0.75 oz. sea salt (last 10 min.)

White Labs WLP029 (German Ale/Kölsch Yeast) or Wyeast 1007 (German Ale) yeast

¾ cup or 5oz priming sugar

Steep grains in 2 gallons of water at 155 F for 45 minutes. Sparge with 2 quarts of 170 F water, don't squeeze grain bag. Bring to 3-gallon mark with water, add extracts with fire off, dissolve completely, then bring to a boil.

The following is a 60 minute boil.

Add Tettnang hops for the full 60 minutes

Add Irish moss or whirlfloc for the last 15 minutes.

Add coriander and sea salt for the last 10 minutes.

Transfer to fermenter. Add water to 5-gallon mark.

Pitch yeast at 75.

Ferment at 70 for a week.

Bottle when final gravity is reached.

Sterilize bottles and caps, prime beer with ¾ cup priming sugar and bottle.

Wait a week. Have a homebrew.





Monday through Wednesday 11:30am-midnight
 Thursday & Friday 11:30am-2am
 Saturday 12pm- 2am
 Sunday 10am-11pm
 Trivia every Wednesday
 web: mcaddyspub.com

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Trivia every Wednesday
 Industry night
 Outdoor Patio
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BEER OF THE MONTH AUGUST

WEST COAST SESSION IPA

Roger Savoy

The term "IPA" has been used so much and in so many ways recently that its meaning has become quite blurred.

So-much-so that a classification for Specialty IPA, 21B was created by BJCP and the Brewers Association. Specialty IPA isn't a distinct style, but more of a competition entry category, a collection of currently produced types of beer that may or may not have any market longevity. Within this are also strength classifications, session – ABV: 3.0 – 5.0%, standard – ABV: 5.0 – 7.5% and double – ABV: 7.5 – 10.0%. West Coast IPA is known for stressing US hops.

For this recipe, we are talking about something along the lines of a Founders *All Day IPA*, Lagunitas *Day Time*, or Stone *Go to IPA*. All are session IPAs with ABVs from 4.5 to 4.7%. Emporium Farm Brewery also has its West Coast Session IPA available in our taproom. It clocks in at a drinkable 4.2% ABV. Stop in and try a pint! Then, if you'd like to try to brew it yourself at home, check out the recipe below.

Overall, these West Coast Session IPA's are recognizable as an IPA by a hop-forward, bitter, dryish balance. The beer should have good drinkability. Excessive harshness and heaviness are typically faults, as are strong flavor clashes between the hops and the other specialty ingredients. Hop aroma should be medium-low to high, with citrus notes and little to medium malt character. Color ranges from medium gold to light reddish-amber. Although unfiltered dry-hopped versions may

be hazy, most are clear. A medium-sized, white head should persist a while. Medium to very high hop flavor should be an American or New World hop with citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit or other typical flavors. The finish is medium dry to dry. These beers are the perfect craft beer for hot summer days or cool summer nights!

EFB West Coast Session IPA, 5 gallons all grain recipe:

Mash 6.7 lbs. US 2 row, 0.5 lbs. crystal 60°L, 0.5 lbs. Munich 10°L at 158°F for 45 minutes. Sparge and collect 6.5 gallons of wort. Bring wort to a boil and add 0.8 oz. Chinook hops (a 13%). Boil 60 minutes. After 45 minutes add 0.5 oz. Amarillo hops (a 9.2%), at 50 minutes add 0.5 oz. Chinook at 55 minutes add 0.5 oz. Amarillo. Turn off heat and add 0.5 oz. of Amarillo, Cascades and Chinook. Transfer to fermenting bucket and cool wort to 70°F. Pitch Saf 05 ale yeast and ferment for one week. Transfer to carboy and dry hop with 0.5 oz. Amarillo and Cascades. Condition for two weeks. Final gravity should be below 1.014 or below. Transfer to bottling bucket and add 5 oz. priming sugar. Bottle and condition for two weeks. Cool, drink, repeat.

Make more beer.

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SUNY SCHENECTADY'S CRAFT BEER BREWING PROGRAM BREWING UP BREWERS!

By Heather L. Meaney

Laura Clough was offered a position at Bagg's Square Brewing, a small brewery in Utica, N.Y., before she even graduated from SUNY Schenectady this May with her degree in Craft Beer Brewing. She officially signed on as Head Brewer with the small startup in April.

"It's really exciting," Clough said. "I want to make sure they are successful and I'm successful. It will be cool to be there when the system is first installed and be the one who is

operating it, maintaining it, and making all of the beer."

For Laura, the creativity involved in brewing is something that sparked her interest when she first started taking classes at SUNY Schenectady in September 2017. "There is an incredible blend of art and science, and there is always an experimental element to it," she explained. "When you understand the foundation of the process, you can take it in any direction that you want."

She also enjoys how craft breweries are helping to revitalize communities across the country. "I love how breweries can help small towns and cities that might be struggling a bit," she said. "When a brewery comes in, people collectively rally around that and it turns things around. The community aspect of beer is really great."

She is looking forward to being in on the ground floor of a new venture as she assumes responsibility for the brew schedule, ordering,



brewing, and cellaring work. One of her instructors at SUNY Schenectady recommended her for the position and the rest is history.

“The faculty at the College have so many connections in the industry, so they are ready to link us with breweries for internships and career opportunities,” she explained.

Their coursework in the College’s Craft Beer Brewing degree and certificate programs, part of the School of Hotel, Culinary Arts and Tourism, includes craft beer production, managing beverage operations, merchandising, human resources, marketing, and chemistry. Students also intern at local breweries to gain hands-on experience. Laura interned at Brown’s Brewing Company in Troy, N.Y.

“One of the advantages of the program is being able to go to a brewery while we are still students and learn the different aspects of running a brewery to be prepared when we graduate,” Clough said.

Jay Larkin, Assistant Professor, is the lead faculty member who developed the program and said that it’s these strong relationships with breweries, cideries and wine makers, and those in manufacturing, distribution, and governmental entities, such as the New York State Liquor Authority, that have helped to make the program strong. “It’s a symbiotic relationship because we are introducing our students to people in the field so that they can hear firsthand what is required to better prepare them to jump into the industry, and we are also easing concerns brewers might have about having qualified graduates who are ready to hit the ground running.”

Larkin explained that in both the degree and certificate programs, students learn all areas of the brewing industry from the front of the house to the brewery itself.

Kris Qua Photography



Kris Qua Photography



Laura Clough, recent graduate of SUNY Schenectady’s Craft Beer Brewing degree program, with Assistant Professor Jay Larkin (in the jacket) and fellow student Matt Zerphey. She is now Head Brewer for a Bagg’s Square Brewing in Utica, N.Y.



“This allows them to pick up fundamental and advanced brewing skills, especially during their internships, and also introduces them to sales, merchandising, and human resources so that they are gaining a business background as well.”

In addition to internships, students and alumni visit breweries, assisting owners in brewing featured beers that are then sold to the public with part of the proceeds donated to the SUNY Schenectady Foundation for *Sips for Scholarships* benefitting students in the College’s beverage programs. Brewers participate in special dinners on campus also to help raise funds for scholarships. Larkin sees this as a win-win for the industry and the College.

“This is all very pivotal in allowing us to promote our programming,” he said. “Craft brewing is truly a collaborative industry right now.”

It’s also all about consistency, according to James Hanley, who earned his degree in Craft Beer Brewing from SUNY Schenectady in 2018. Like Laura, he was offered a position in the industry even before he graduated. He’s the Head Brewer for Old House Brewing Company a mid-sized craft brewery in the foothills of the Blue Ridge Mountains in Culpeper, Va.

“People are really just looking for good, clean, well-made beer,” Hanley said. “There are always new trends, but people want something that is not massed with immense bitterness or hidden behind a big alcohol content. They like having a great beer and that keeps them coming back.”

This all comes down to ingredients, he explained. “I’m putting high quality ingredients into our beer and I’m going to make a quality product,” said Hanley of his work at Old House which has produced about 10-12 batches in the past six months. “I like being able to ensure that I am putting out a product that everyone can enjoy and make sure that’s repeatable. They come in today and they have our cream ale. They come in a month later and that cream ale is still the same and hasn’t deviated from the original quality.”

Like Clough, Hanley’s internship at a local brewery, Rare Form Brewing Company in Troy, N.Y., helped prepare him for entering the industry. “It really helped me understand the daily operation of a brewery, including everything from production to packaging.”

The SUNY Schenectady program will only grow from here mirroring the growth of the industry. Assistant Professor Larkin plans to continue to build the degree and certificate programs. “We will continue to expand just as the interest continues to grow and we will offer more opportunities to work with local brewers, from the Adirondacks to the Catskills,” he said.



James Hanley, 2018 graduate of SUNY Schenectady’s Craft Beer Brewing degree program, who is now Head Brewer for Old House Brewing Company a mid-sized craft brewery in the foothills of the Blue Ridge Mountains in Culpeper, Va.

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JULY 26TH

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Mad Jack Brewing Co.
237 Union Street
Schenectady, NY 12305

Druthers Brewing Co.
221 Harborside Drive
Schenectady, NY 12305

JULY CALENDAR OF EVENTS

Researched by Karen Budrakey

July 2 & July 3

Nanola & Spa City Brew Bus shuttle to & from Phish Concert. 5pm. \$5/\$10

July 4

Northway Brewing Company Throwback BBQ – 90's music, yard games 12-9pm

July 5

More Good at Blue Cashew Kitchen (Kingston). 6-9pm

July 6

Good Nature Brewing Company Mission Wolf Benefit Ride. 10am-6pm

The Farmer's Museum – New York's Brew Craft Beer Revival (Cooperstown)

July 11

Racing City Brewing Company

Cornhole Night

Adirondack Brewery Pre-Fireworks

Paint & Sip. 5pm

Pint Sized Neighborhood Brew Tour:

Center Square. 6pm. \$10

July 12

Mad Jack Brewing Company

"Summer Night" Block Party

Local Craft Sampling at the Track:

Adirondack & Genny

July 13

More Good at Pleasantville Farmer's Market. 8:30am – 1pm

Druther's Saratoga 80's Request Nite. 8pm

S & S Farm Brewery Yoga, Bluegrass & Brews. 6pm

Troy Pig Out

July 18

Racing City Brewing Company

Cornhole Night

Adirondack Brewery Pre-Fireworks

Paint & Sip. 5pm

Crossroads Brewery Catskill Taproom

Sliders & Suds. 4-9pm

July 19

Local Craft Sampling at the Track:
Artisanal & Ithaca

Brickyard Tavern Fat Tire Hat Press.
6:30-8pm

Albany Distilling Company 90's Party

July 19 & July 20

Vermont Brewers Festival

(Burlington, VT). \$44+

July 20

Indian Ladder Farm Cidery & Brewery Farming Man Fest.

2pm – 11pm. \$20/camping car

July 21

Nine Pin Production Floor Tour.

12:30-1:30pm. \$30

Fort Orange Yoga. 10:30am, \$13

July 25

Mad Jack Brewing Company

"Battle of the Baseball Brews"

July 27

More Good at Pleasantville

Farmer's Market. 8:30am – 1pm

Gun Hill Brewing Company Homebrew

Hero's Competition. 12-5pm

Harpoon Brewery (Windsor, VT) BBQ

Festival: Beers, Bands & BBQ

Hops + Pots: celebrating ceramics

(Cummington, MA)

The Farmer's Museum – New York's

Brew Craft Beer Revival (Cooperstown)

July 28

Lake Placid Pub & Brewery Ironman 2019 –
premier viewing spot

Harpoon Brewery (Windsor, VT) BBQ

Festival: Beers, Bands & BBQ

July 29 – August 3

Troy Craft Beer Week



AUGUST CALENDAR OF EVENTS

August 1

Racing City Brewing Company
Cornhole Night

Rare Form Brewing Company Rarest
Form: Annual Specialty Draft Tapping.

August 2

Racing City Brewing Company BEST
Backstretch Employee Support Team
Fundraiser

Local Craft Sampling at the Track:
Bad Seed & Keegan Ales

August 3

Craft Cruise on the Captain JP Morgan
(Troy) w/ Sloop & more. 1:30-5pm

Southern Vermont Home Brew Festival
(Bennington, VT). 12pm. \$15+

Keg, Rattle and Roll in the Catskills
-Windham Mtn Resort. 11am

August 2-4

11th Annual Hops in the Hills Beer & Wine
Festival (Ludlow, VT)- Okemo Mtn Resort.
\$16+

August 4

Keg, Rattle and Roll in the Catskills
-Windham Mtn Resort. 5pm

August 9

Local Craft Sampling at the Track:
Brooklyn & Mad Jack

August 10

Adirondack Brewery 4th Annual
Cornhole Tournament. 1-5pm

Druther's Saratoga 80's Request Nite. 8pm

August 15

Racing City Brewing Company
Cornhole Night

August 16

Local Craft Sampling at the Track:
Brown's & RS Taylor

August 17

West Mountain over the Top Run, Bike &
Brew Festival. 10am-5pm

Nanola Comedy Night. \$10

August 22

Lost & Found Neighborhood Brew Tour:
Warehouse District. 6pm. \$10

Racing City Brewing Company
Cornhole Night

August 23

Local Craft Sampling at the Track:
Captain Lawrence & Steadfast

August 29

Crossroads Brewery Catskill
Taproom Sliders & Suds. 4-9pm

August 30

Local Craft Sampling at the Track:
Druthers & Ommegang



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You only need 2 ingredients to make your own Summer Shandy

By Jenn Peyser

Shandy is just a 50-50 mix of beer and lemonade. There are many ways to customize it and make it yours.

First is the beer. I enjoy mine with a light lager or wheat ale, but an IPA is probably the most popular choice among craft beer lovers.

The second ingredient is simply your favorite lemonade. If you can make lemonade from scratch, that's obviously the best—Crafted. Otherwise just use what you like best.

Then pour into a chilled pint glass to half full, add your beer to make up the other half.

Garnish with a lemon peel.

If you'd like to get a bit more creative, use your favorite fresh fruit. Cut up the fruit into chunks and mash or muddle in a bowl. Add a bit of sugar or some vanilla syrup if you'd like. Strain out the chunks of fruit and leave the juice. Watermelon makes a great summertime fruit for a Shandy as it makes a lot of juice. Fill a chilled pint glass with half of the fruit juice, then add your beer. Wheat Ale works nicely, but use your imagination and experiment.

Garnish with some of the leftover fruit, a lemon or a sprig of mint.

Cheers!

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THE ULTIMATE SUMMER-BEER ACTIVITY GUIDE

What's on your list of summer plans? Whether you're off from work for a long summer vaca, only have weekends free, or don't have a job at all, there is always time to add a nice cold brew to your list! From the golf course to the beach, we've got you covered with what brews to add to your activities while the summer sun is shining!

Play a round of golf with Arnold Palmer Spiked Half & Half

Golf is the classic summer hobby that keeps you somewhat active (I'm talking to you cart riders). Everyone enjoys an ice-cold beverage to help ease the anger of chunking three balls into the pond or to keep you refreshed after sinking that birdie. With notes of real lemon and subtle herbal tea, Arnold Palmer Spiked Half & Half is the perfect beverage for the golf course.

Enjoy a day on the water with 21st Amendment Hell or High Watermelon

21st Amendment's Hell or High Watermelon is the definition of summer. The aroma and taste of watermelon in this American wheat is a nice complement to a sunny day with friends or family. Whether you're tubing down the Battenkill River or cruising around Saratoga Lake, make sure to pack a cooler full of Hell or High Watermelon. We promise it won't disappoint.

Camp in the Adirondacks with Adirondack Tangerine Summer Dream

Brewed for hot summer days and balmy nights, Adirondack Tangerine Summer Dream is a great option for pitching a tent in the great outdoors. This sessionable ale is crisp, light and offers all day drinkability. That means you can have a few of these beers and still be trusted with starting up the campfire and cooking up a few s'mores for everyone.

Attend a baseball game with Brown's Cherry Razz

Tart and sassy like its name, Brown's Cherry Razz features a generous amount of whole crushed cherries and raspberries, balancing a sweet malt-forward character and a slight hop zest. Brewed locally in Troy, NY, this beer is the perfect complement to our beloved Tri-City ValleyCats. Pair it with staple ballpark foods like ice cream and hot dogs.

Host a barbeque with New Belgium Fat Tire

This summer, get the crew together by hosting an epic barbeque. Grill up your favorite foods and crack open some bottles of New Belgium Fat Tire. With its balance of malt, hops, sweet, and spice, it's a no-fail choice when it comes to grilling season. Step up your grill game by marinating the meat in Fat Tire overnight.

Listen to an outdoor concert with Saranac Summer Haze IPA

Perfect for every concert series you can possibly think of - Alive at 5, Capital Concert Series, Harbor Jam, Cohoes Rock the Block - Saranac Summer Haze IPA is the drink for that summer concert! Brewed in Utica, NY, this seasonal IPA has a hazy, juicy and unfiltered (just like your concert experience) taste topped with citrus and tropical notes.

Go to the beach with Corona Extra

We saved the classic for last. Known best for its connection to a sunny beach, be it tropical or at a lake, Corona Extra - paired with a lime - is the quintessential summer beer! The flavor is crisp, clean and well balanced between hops and malt, a superior taste profile brewed from superior ingredients. Kick back, put your toes in the sand and drop a lime into a Corona Extra today.



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ALBANY DISTILLING COMPANY PRESENTS:

By Nick Pafundi

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"THE COCKTAIL CLUB"

Just in time for those hot summer days, the Albany Distilling Company has announced an exciting new line of products: The Cocktail Club. These refreshing 12-ounce cans of vodka and club soda are initially available in four classic flavors: orange, cucumber melon, raspberry lime, and black cherry. The Cocktail Club has the same smooth and satisfying taste you expect from a spiked seltzer, but with a key difference: these are made with real vodka instead of fermented sugar. Much like the seltzers, the Clubs are low-calorie and are gluten free. Unlike its predecessors, the Cocktail Club is made at 8% ABV, and has no added sugars and 0 carbohydrates.

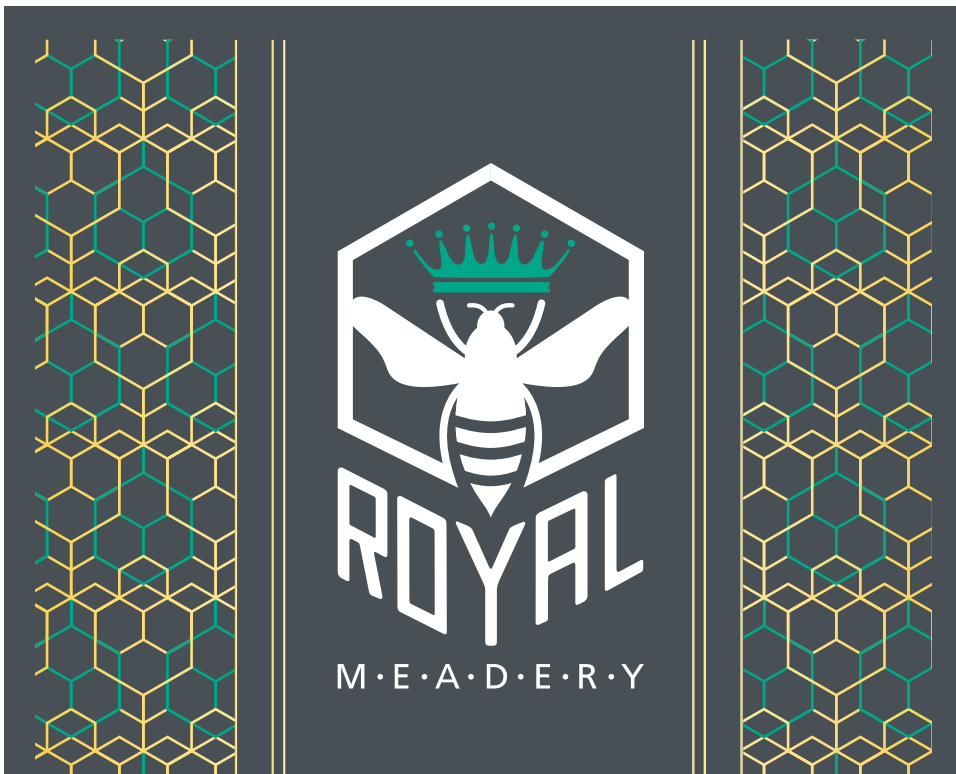
The Cocktail Club, being a vodka product, will only be available in bars, restaurants, and liquor stores. The original release will include four-packs of each flavor; in the months to come, however, keep an

eye out for multi-packs with one can of each flavor. Both of these options are already available at the Albany Distilling Company's Bar and Bottle Shop (found at 75 Livingston Ave, Albany, NY)!

Throughout the planning process for the Cocktail Club, head distiller Lucien Schallehn, distiller Nick Pafundi, and co-owner Rick Sicari envisioned a drink that could be enjoyed during the warm summer months. Their goal was to provide ADCo's fans with a more portable and ready-to-drink alternative to their line of craft liquors.

Keep it real, and welcome to The Club!





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Local Craft Beer News & Notes-May/June 2019 Issue

CH EVANS NEWS ANNOUNCES SUMMER BEERS – ALBANY, NY –



Brewmaster Sam Pagano tells TBM, "Our revamped Capital Light recipe is off the charts delicious!

Brewed with Weyermann German Barke heritage Pilsner malt, Czech-grown Saaz, and then lagered long. Crisp and refreshing (3.8% ABV) light lager beer. Apricot Summer Wheat (5.6%) is coming in just in time! Brewed with 2-Row, white wheat, torrifed wheat, Simcoe hops and 300lbs of Apricot puree! Tangy, refreshing, lively carbonation and a nice semi-sweet apricot finish. Lou's on First (7%ABV) is an American IPA brewed with this year's Ales for ALS blend, a charitable organization that sends unique blends of hops to participating breweries every year. We then brew what we choose and donate at least \$1 a pint to the ALS Institute. This year's blend is a true banger with bright tropical notes. Skyway Sour (6% ABV) next up in our rotating kettle sour series is Peach! Tart and sour brew with big notes of juicy peach. We used NZ-grown Wai-Iti hops for this one and it will be a real doozy. We want to get the word out early about our first beer dinner under our Executive Chef Ian O'Leary. On September 9th, we will be hosting "Too many Chiefs." Originated by Dimitrios Menagas at City Beer Hall, this unique beer dinner combines 4 different chefs and 4 different breweries.

We don't want to let people in on too much just yet, but mark your calendars, because C.H. Evans/Albany Pump Station knows how to throw a beer dinner and all the chefs/breweries are crazy talented. We plan on doing these much more regularly going forward." Editor's Note: Hell Yes!

NORTHWAY BREWING SUMMER HAPPENINGS- QUEENSBURY, NY –



Northway Brewing Company has announced some great upcoming

events for the upcoming summer season. Marketing Manager, Meg Thompson, tells TBM, "We have some events in our Taproom we'd love to let everyone know about. First, we are hosting 'Pitcher Night'. Pitcher Night will be every Thursday this summer starting at 5 PM. We'll be offering special prices on pitchers of your beer brewed here at Northway Brewing. On Thursdays through Sundays, we'll be welcoming food trucks, so that visitors can enjoy great local food

with our great local beer. Our current guest restaurant is The Hideaway. Stay tuned to our social media for updates on food trucks. We will also be hosting live music throughout the season. Right now, we have great sets scheduled with local artist Steven Spost, on Saturday 7/13 and Saturday 7/27. Both gigs start at 7pm. Additionally, throughout the summer, we are hosting Name That Tune. Gather your friends and join us for the fun on Thursdays from 6-8 PM. Lastly, on July 4th we are hosting a Throwback BBQ at the brewery from 12-9 PM. The day will feature 90s music, yard games, BBQ, and 20 oz pours for \$4!" Patriotism, Music, BBQ, and Fresh Brewed Beer? Yes Please!

RACING CITY BREWING COMPANY IS READY FOR YOU TO VISIT – SARATOGA SPRINGS, NY –



ing company is ready to welcome you this summer. Co-Founders, Tony, Debeen, and Anthony Oliva tells TBM, "There

may be no better place at a more perfect time in the calendar than Saratoga Springs in the summer. And if you're looking for the most appropriate place to enjoy a quintessential Saratoga experience, then Racing City Brewing Co. is the answer. We opened in March 2018, and Racing City Brewing Co. is still new to the scene, but our roots run deep in Saratoga. From the emotions of the track, to the rich history of the city. and the bustling nightlife that never disappoints, our locally owned brewery is inspired by it all. Offering up 14 beers on tap, and wine that is made on the premises, to go along with a versatile assortment of locally distilled products and a complementary food menu, Racing City Brewing Co. has something to offer for anyone. The brewery, located just 1.5 miles from downtown, is unique and set up for any occasion. A large, yet cozy tasting room is only the beginning. If you want to sit outside there are picnic tables available and, on certain dates, if you desire a more active experience, there is an open space in the back to play cornhole. Oh, and plenty of parking available! In just over a year, Racing City Brewing Co. has begun to build a reputation. In Saratoga TODAY's recent Best of Saratoga Region contest, Racing City Brewing Co. tied for 1st place in the 'Best Locally Brewed Beer' category. Additionally, they were voted 2nd place in 'Best After Track Party,' 'Best Beer Selection' and 'Best Local Neighborhood Bar'. The people have spoken...this is

a place you need to check out. A wide range of events this summer will keep you coming back. You can play cornhole on Thursday nights or enjoy live music on Friday. You can pregame for the track or any concert at SPAC or just enjoy the afternoon outside on one of their picnic tables or inside watching the races. Want to stay current? Follow Racing City Brewing Co. on Facebook or Instagram (@racingcitybrew) to get the latest on other special events like their Summer Content Series and Handicapping Brunch. Win. Place. Flow. "

MAD JACK BREWERS WAGE BEER AND BASEBALL BATTLE - SCHENECTADY, NY –



Mad Jack Head Brewer, Brian Conley shared a beer and what is up this summer with TBM. Says Conley, "Friday July 12th is the return of 'Summer Night', Schenectady's annual block party. We'll be teaming up with a few of the other Schenectady County breweries on the 'Schenectady Ale Trail' to craft a few unique collaboration brews for the event. In years past, we had made the same base grain bill and yeast, but had each brewery use a single different hop to highlight the differences between them. This year with swapped the format and will all be using the same hops but showcasing them in different styles (such as a dry hopped Kolsch and a Session Pale Ale). Friday, the 12th, will be the first night that they'll be on tap, and we're setting enough aside to serve them the following evening, Saturday the 13th, at the Mohawk Harbor Jam concert series at Rivers Casino. Thursday July 25th will be the "Battle of the Baseball Brews" here at Mad Jack. Fellow brewer Adam and I are both big baseball fans, but I'm a Yankees fan and he's a hard-core Red Sox fan. So, we decided to have a wager on our beer as well as on our baseball teams. We'll be splitting one batch of our typical 10 bbl batches into 2 different 5 bbl batches, and each of us will add whatever dry hop or other ingredients we want to our half, without telling the other what we put in there. On the July 25th, the Yankees and Sox start a 4-game set against each-other and we'll be debuting our beers side-by-side against each other here with a big baseball party, serving grilled hot dogs and other stadium food here at the pub. Whoever's batch sells out the fastest gets bragging rights, and hopefully 1st place in the AL East, lol".

ITHACA BEER ANOUNCES NEW BRANDS TO BE RELEASED THIS SUMMER – ITHACA, NY –



Ithaca Beer reached out to TBM to let us know about their upcoming brand releases and summer

events. Here is what we learned: Grassroots IPA was just released as part of the annual Grassroots Festival of Music & Dance in Trumansburg, which runs from 7/18 through 7/21. In addition to being served at the Festival, Grassroots IPA will be available throughout the Ithaca area on draft as well as 16 oz. 4 pack cans. This tasty IPA features a malt base of 2-row Pale Barley, Wheat, Flaked Oats and Rye and presents Citra, Amarillo, Mosaic, Columbus, Sorachi Ace hops. At 5.5% ABV, it is sure to be drinkable on those hot summer days. Also just released on June 27th, Pretty Witty Wheat Ale is here just in time for Independence Day. Pretty Witty is A fun twist on a Belgian Witbier with fresh and dried lemon zest and Lactose sugar. Brewed with healthy amounts of wheat and oats, showing a straw like haziness, and fluffy white head. This 5.0% ABV wheat ale is available on draft and in 16oz/4-pack cans and 12oz 6-pack bottles. Uncle Buzzy Double IPA follows Mr. Sticky released earlier in the year. Uncle Buzzy releases on July 11 and exudes rich hop aroma with notes of fresh citrus, sweet pineapple, papaya, passion fruit, and ripe berries. Celebrating an all-star showing of hops from both the Northern & Southern hemispheres with multiple dry-hop additions present a wine like essence creating an almost sangria like potion of hop flavor and aroma. ABV is 7.0% 'Uncle' comes to you on Draft and in 16oz/4-pack-cans. Ithaca Beers' Director of Marketing tells us, "At the Taproom in Ithaca, we've expanded our on-site farm to include ducks and pigs which join our chickens. Our full-time farmer Chris Bickford grows the majority of our Taproom's produce in season in what might be one of the only true "farm to table" brewpubs in the area. In addition to vegetables, herbs and fruits, we use the chickens and pigs for event barbecues as well as duck and chicken eggs in a variety of dishes throughout the summer. We're growing enough produce that we've begun an employee CSA this Summer. Come visit us and see!

*Local News
Continued on pg. 51*



MOSAIC PROMISE
Single Hop Ale

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ArtGlass



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EMPLOYEE FAMILIES
VESTED IN THE
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MAN AND ONE TRUCK
AND GAINED ONE
CUSTOMER AT A TIME

WE ARE LOCAL



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WE SUPPORT
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JACK'S ABBY HIRES NEW EXECUTIVE CHEF - FRAMINGHAM, MA



The Jack's Abby Beer Hall is excited to announce that Ian Maschal joined the team as executive chef in June 2019. Following several years at Chef de Cuisine at Eventide Fenway and other positions at several restaurants around

Boston, notably Menton and Bar Mezzana, Ian Maschal brings his expertise of locally-sourced food and kitchen management to the Beer Hall. With Director of Hospitality Megan Parker-Gray leading the charge, the Beer Hall will be revamping its customer experience, from food program to service training. The updated menu will focus on fare that complements our beer brewed on-site – utilizing top-quality, locally-sourced ingredients. A selection of Wood-Fired Pizzas will remain the cornerstone of the menu, while a succinct list of rotating, seasonal dishes will round out the offerings. Stay tuned to Jack's Abby on social media for a final menu announcement. Looks like another excuse for a road trip!

FIDDLEHEAD BREWING PARTNERS WITH DISCOVERY MAP INTERNATIONAL - WAITSFIELD, VT



Many beers claim to have put Milwaukee on the map as the beer capital of the United States. Instead of trying to put Shelburne, Vermont on the beer-making

map, The Fiddlehead Brewing Company is more interested in putting maps on its latest Ramblin' Cans mixed 4-pack. Specifically, maps created by another Vermont company, Discovery Map International. Based in Waitsfield, Vermont, Discovery Map International is the leading provider of curated guides to top tourist attractions, cities, and towns throughout North America. The designs on the four Ramblin' Cans, feature Fiddlehead characters with the actual Discovery Map of Shelburne, Vermont as a background. "People love our maps because of the hidden gems in a town they can find, even if you're a local. One of the treasures visitors to Shelburne have stumbled onto over the years is Fiddlehead Brewing Company. So, when Matt Cohen approached us about using the map as part of the design for the Ramblin' Cans, it seemed like a natural fit,"

said Peter Hans, president of Discovery Map International. he Ramblin' Cans featuring Discovery Map designs include: Martin Wasp: 4.8% abv- Bright and snappy Czech style Pilsner, crisp and light malt profile with subtle honeydew, spice, and floral notes; Queen Connie: 6.8% abv- Brut IPA, super dry, effervescent IPA with a light malt profile and notes of Watermelon Bubblegum, Cantaloupe and White Grape; Wampahoofus, 5.8% ABV, a mythical Vermont Ale- lightly tart and funky pale ale with tropical fruit notes with a light must, fermented with a unique Wild Saccharomyces strain of yeast and dry hopped with our favorite fruit forward hops; and Feegee Mermaid, 5.2% abv- Belgian Style Wit Beer brewed with oats, malted and unmalted wheat, spiced with bitter orange peel and coriander, secondary fermentation on loads of tropical and velvety guava puree. "We like to think of our brews as works of art and you can absolutely say that Discover Map prints are works of art as well," said Matt Cohen of Fiddlehead Brewing Company. "What better way to discover the hidden treasures of our area than downing a cold Fiddlehead brew and enjoying the Discovery Map of Shelburne?"

WOODCHUCK HARD CIDER INTRODUCES KINDA CLOUDY - MIDDLEBURY, VT.



Woodchuck Hard Cider introduces Kinda Cloudy, the second variety from their 802 Collection. Like its forerunner Lil' Dry, the cider will be made using apples exclusively from their Vermont orchard partners. Since their humble beginning in a two-car garage in 1991, they've always been proud to call the Green Mountain State home. With the expansion of their 802 Collection, Woodchuck looks forward to furthering their local partnerships, like with Sunrise Orchards in Cornwall, VT and utilizing Vermont's resources. Kinda Cloudy is an unfiltered, semi-sweet variety, crafted to resemble the classic farm stand cider you'd pick up at your favorite Vermont orchard. The cider has a medium-bodied mouthfeel, showcasing notes of refreshing apple, subtle hints of champagne, and a slight tartness at the finish. "We have been filled with great pride in seeing fans excitement around Lil' Dry and their understanding of our commitment to Vermont," commented Vice President of Market, Bridget Blacklock, "We knew our next iteration of the 802 Collection had to be

just as strong. Kinda Cloudy is the perfect complement to Lil' Dry and we can't wait for everyone to try it!" According to the company, the 802 Collection has been given the motto "Fermentation for Freedom and Unity" to celebrate Vermont and the uniqueness of their fans. Beginning in late May, Kinda Cloudy will be available in Vermont to start with potential distribution outside the state in the future. The cider will retail in 16oz/4-pack cans and on draft. Woodchuck hopes you enjoy this taste of Vermont!

LAWSON'S FINEST LIQUIDS AND REMARKABLE LIQUIDS ANNOUNCE NEW DISTRIBUTION PARTNERSHIP FOR NEW JERSEY AND NEW YORK STATE

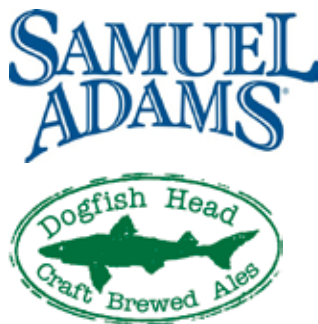


- Distribution agreement brings Sip of Sunshine IPA to the Jersey Shore and Upstate N.Y. - WAITSFIELD, VT. and GUILDERLAND CENTER, N.Y. (June 19, 2019) – Lawson's Finest Liquids, a signature Vermont brewery, and Remarkable Liquids, New York and New Jersey's premier craft beverage distributor, have announced a new distribution agreement that will bring beers from the Waitsfield, VT. based brewery into New Jersey. Starting in July, Remarkable Liquids will begin distribution of Lawson's Finest flagship beer, Sip of Sunshine IPA, statewide in New Jersey, as well as in central and upstate New York, in addition to the rotating Super Session single hop IPA series and limited specialty beer releases. "We are thrilled to launch distribution of Lawson's Finest in New Jersey, where we've received countless requests for our beer. The team at Remarkable Liquids shares our commitment to proper handling of the highest quality beer to ensure customers receive it exactly the way the brewery intends – cold and fresh – consistently delivering the experience that discerning craft beer drinkers seek," said Sean Lawson, founding brewer, Lawson's Finest. "I was born in Red Bank, N.J., and as a Jersey boy originally, it has been a longstanding goal of mine to satiate the thirst of the Garden State," continued Lawson. "Lawson's Finest products have always been in high demand; these guys work tirelessly to create some amazing beers and it truly shows in the quality of their brews," said Spencer Noakes, co-founder and general manager,

Remarkable Liquids. "Sip of Sunshine and Super Session are household names in the craft community, the only thing holding most back from enjoying them is accessibility, and we're excited to be the ones closing the loop and getting these amazing products into the hands of those who will enjoy them the most." New Jersey craft beer fans can expect regular deliveries of cans and draft beer of both Sip of Sunshine IPA and the Super Session IPA series, a quaffable brew loaded with hops, designed to be light and refreshing with lower alcohol and calories (4.8 percent ABV, 140 calories), yet having the full hop character of an IPA. Be on the lookout for Super Session #7 in late July, the newest rendition brewed with Idaho 7 hops. In addition, fans can expect limited releases every other month of Lawson's Finest specialty beers from Vermont, with Scrag Mountain Pilsner in July, Hopzilla Double IPA in September, and Fayston Maple Imperial Stout in November. Lawson's Finest has long been a staple of the craft beer industry, with the flagship Sip of Sunshine IPA being one of the most sought-after beers in the Northeast, and their unique maple brews winning multiple medals at the World Beer Cup and Great American Beer Festival. Today, they split brewing operations between their 34-barrel Waitsfield location and an alternating proprietorship in Stratford, Connecticut, where their flagship "Sip of Sunshine IPA" and "Super Session" series are brewed at a larger scale to meet the incredibly high demand. In late 2018, Lawson's Finest opened their new destination brewery in Waitsfield, VT, offering a world-class experience where fans can enjoy a wide array of brews on tap. The taproom features a soaring timber-frame space, with a selection of local artisanal foods in a family-friendly setting, kids games, a beer garden, and adjacent walking trails. Their retail store offers a full selection of beers and branded merchandise to go. Remarkable Liquids will be responsible for the distribution of Lawson's Finest Liquids products throughout the entire state of New Jersey, in addition to the following New York counties: Chenango, Clinton, Delaware, Essex, Franklin, Fulton, Hamilton, Herkimer, Lewis, Madison, Montgomery, Oneida, Otsego, Schoharie, Warren, and Washington. This effectively completes Lawson's Finest's New York State distribution coverage, making the beer available throughout New York and New Jersey where fine craft beverages are sold.

*Regional News
Continued on pg. 51*

THE BOSTON BEER COMPANY AND DOGFISH HEAD BREWERY TO MERGE - CREATING THE MOST DYNAMIC AMERICAN-OWNED PLATFORM FOR CRAFT BEER - BOSTON, MA -



The Boston Beer Company, Inc. and Dogfish Head Brewery announced that the companies have signed a definitive merger agreement, bringing together two pioneering independent Craft breweries and two illustrious founders and brewers, Jim Koch and Sam Calagione. Together, Boston Beer and Dogfish Head will create a powerful American-owned platform for craft beer and beyond. The new entity will possess more than half a century of Craft brewing expertise, a balanced portfolio of leading beer and "beyond beer" brands at high end price points, and industry leadership in innovation and quality. Following the transaction, the combined company will have a leading position in the high end of the U.S. beer market, bringing together Boston Beer's craft beer portfolio and top-ranked sales team with Dogfish Head's award-winning portfolio of IPA and session sour brands. The combined company will maintain its status as an independent Craft brewery, as defined by the Brewers Association. It will be better positioned to compete against the global beer conglomerates within the craft beer category that are 50- and 100-times its size, while still representing less than 2% of beer sold in the United States. Most importantly, this combination brings together two of the leading founder-brewers in the United States, Jim Koch of Boston Beer and Sam Calagione of Dogfish Head, both of whom will continue to lead brewing innovation for the newly-combined company. Sam and Mariah Calagione, Dogfish Head's two co-founders, have elected to take substantially all of their merger consideration in the form of SAM stock and will collectively become the largest non-institutional shareholders after Jim Koch following the close of the transaction. Sam Calagione will join Boston Beer's board of directors and Dogfish Head's band of off-centered co-work-

ers will join the Boston Beer team and continue to be heavily involved in beer and "beyond-beer" projects, as the companies expand opportunities for future innovation. "We believe we are creating the most dynamic and diverse American-owned platform for craft beer and beyond," said Jim Koch, founder and Chairman of The Boston Beer Company. "Dogfish Head has a proud history as a craft beer pioneer with a brand that is beloved by American consumers and highly respected by the industry. Sam and I have stood shoulder to shoulder in some of the defining efforts in Craft brewing including the creation of the Brewers Association, the craft beer definition, the craft brewer seal and the creation of the SAVOR food and beer event. This combination is the right fit as both Boston Beer and Dogfish Head have a passion for brewing and innovation, we share the same values and we will learn a lot from each other as we continue to invest in the high-end beer category. I am very happy that Sam will join the Board of Directors at Boston Beer. He is a tremendous friend, innovator and brewer, and I could not be more excited to work together with him for many years to come." "Not only are Dogfish Head and Boston Beer two original American breweries, but Jim Koch and I worked hard with other leading craft brewery founders and the Brewers Association to develop and champion what defines independent American brewers," said Sam Calagione, founder and brewer of Dogfish Head. "This merger better positions Dogfish Head and our co-workers to continue growing within this definition for many years to come. In fact, Mariah and I believe so much in the future of our merged companies that we are all in, and personally we're reinvesting nearly all of the proceeds back into the combined entity. We're also proud to announce that we intend to devote a percentage of the Boston Beer stock that we receive to establishing a foundation and funding various local charitable programs." The combined company will be led by Boston Beer CEO, Dave Burwick. "This is a formidable combination of brands, incredible brewing talent, and leaders who remain 100 percent focused and committed to the long-term health of our breweries and growing the beer industry. United, we will have the highest quality, most distinct, high-end portfolio, from both a price-point and product perspective with the top-ranked sales organization to bring it to market. We expect that we'll see more consolidation in the Craft industry over time, and we'll be in the best position to take advantage of those changes." Boston Beer is recognized for helping launch

the craft beer industry after opening its doors and brewing the first batch of Samuel Adams Boston Lager in 1984. From the launch of craft brewing to 2019 Sam Adams continues to be the most award-winning craft brewer in the world. In addition to its iconic Sam Adams beer, the company now offers nationally other leading brands such as Angry Orchard hard cider, Truly Hard Seltzer and Twisted Tea. Founded 23 years ago, Delaware-based Dogfish Head's family of beers includes the continually-hopped 60, 90, and 120 Minute IPAs, and robust sour beer program led by SeaQuench Ale. Dogfish Head is recognized as an early leader in bringing culinary innovations to the U.S. craft beer scene, and Sam Calagione was named 'Outstanding Wine, Spirits, or Beer Professional' by the prestigious James Beard Foundation. Following the opening of their brewery and tasting room, Dogfish Head also established one of the first Craft distilleries in America, Dogfish Head Brewings & Eats brew pub, Chesapeake & Mainerestaurant, and the Dogfish Head Inn. The newly combined company will maintain a significant presence in Delaware.

OSKAR BLUES INTRODUCES NEW SPARKLING WATER FLAVOR - LONGMONT, CO -



Black Raspberry to their lineup of Wild Basin Boozy Sparkling Water flavors. The new release follows a very successful launch of Wild Basin Mix Pack flavors across 43 states and nearly 7,000 points of distribution. The line of hard seltzers was the 4th largest brand in year-to-date depletions in the CANarchy Craft Brewery Collective, a group of independent craft breweries to which Oskar Blues belongs. 6-packs of 12 oz. sleek cans are soon to be made available nationwide, marking the first time Wild Basin will hit shelves in a single flavor 6-pack format. Black Raspberry brings some serious razzle dazzle to the palate, with a sun-kissed berry flavor that's juicy, fruity, slightly tart and perfect for summertime. The new flavor joins Cucumber Peach, Melon Basil, Lemon Agave Hibiscus and Classic Lime on the Wild Basin roster. Additionally, Classic Lime is now available in 19.2 oz. stovepipe cans – an ideal vessel for concerts and sporting events. All Wild Basin Boozy Sparkling Water offerings are gluten-free and have 0 grams sugar, 1 gram carb and 100 calories per serving. Oskar Blues named their hard seltzer for a beautiful, pristine spot in the mountains of Colorado and the brewery

encourages Wild Basin drinkers to get outside with a refreshing beverage, recycle those cans and Keep Running Wild. Sharing a mutual reverence for the outdoors, Oskar Blues and Colorado-based non-profit Can'd Aid have partnered on river and beach cleanup efforts. \$1 from every Mix Pack case sold is contributed, and at the time of this release, Wild Basin has donated over \$40,000 to Can'd Aid. When bubbles meet berries, you get an effervescent Boozy Sparkling Water with jammy black raspberry flavor. Keep Running Wild all summer long with Wild Basin Black Raspberry.

ANCHOR BREWING INTRODUCES LIMITED-EDITION ANCHOR STEAM BEER LABEL - SAN FRANCISCO, CA -



A limited-edition look for Anchor Steam® Beer, San Francisco's original since 1896. In collaboration with award-winning local artist Paul Madonna, Anchor Steam is now clad in a special label throughout the entire summer that pays homage to the city's artistic heritage. The Anchor Steam® Artist Label is an upward view of the iconic Golden Gate Bridge beneath overcast skies, the quintessential summer climate that San Franciscans know all too well. Paul Madonna's hand-drawn scene is a testament to his trademark style – an illustration many could mistake for a photograph. An author, educator, and award-winning creator of "All Over Coffee," Madonna is a time-honored Bay Area artist who beautifully captures one of the most renown perspectives in San Francisco. "The bridge was the obvious focal point for the summer label because Anchor Steam is so inherently tied to San Francisco," says Madonna. "It's not only a familiar scene to San Franciscans, but to people all over the world." "In a city that's constantly evolving, the arts have remained a bona fide element of San Francisco. At Anchor, we're proud to support the rich artistic heritage of the city we've called home for 123 years," says Anchor Brewmaster Scott Ungermann. "With its unique, rich flavor and unparalleled history, Anchor Steam was the choice brew for the limited-edition label. We hope Anchor Steam fans will enjoy its special packaging as they crack open our flagship brew throughout the summer." The Golden Gate Bridge completed construction on the same year as Anchor's current brewery, located on San Francisco's Potrero Hill. Both structures were completed in 1937 and still possess their

art deco styles of architecture today. This August, Anchor Brewing Company will celebrate its 40th year operating within the Potrero Hill brewery. In 1965, Fritz Maytag acquired and revived the struggling Anchor Brewery. Anchor Steam (4.9% ABV) was the first handcrafted beer to be revitalized in America after Prohibition, starting a revolution in beer that originated today's beer movement. In 1971, Fritz Maytag began bottling Anchor Steam Beer—the first bottled Anchor Steam in modern times. The distinctly flavored San Francisco original has been classically handcrafted in Anchor's copper brewhouse for 123 years and counting. Neither fully a lager nor fully an ale, Anchor Steam is in a category of its own, created by fermenting a lager yeast at warmer ale temperatures. Anchor Steam Beer derives its unusual name from the 19th century when "steam" was a nickname for beer brewed on the West Coast of America under primitive conditions and without ice. While the origin of the name remains shrouded in mystery, it likely relates to the original practice of fermenting the beer on San Francisco's rooftops in a cool climate. In lieu of ice, the foggy night air naturally cooled the fermenting beer, creating steam off the warm open pans. Today, Anchor Brewing is one of the very few American breweries that still employs open fermentation on a commercial scale. Although Anchor has modern equipment and their fermenters are made of stainless steel—and not on rooftops—Anchor has kept this process as part of the brewing heritage for Anchor Steam as well as other beers. Anchor Steam owes its bright copper color, frosty tan head and rich, distinctive flavor to this unique, historic brewing process. It is a process that combines deep respect for brewing tradition with many decades of evolution to arrive at a unique approach: a blend of pale and caramel malts, fermentation with lager yeast at warmer ale temperatures in shallow open-air fermenters, and gentle carbonation in Anchor's cellars through an all-natural process called *kräusening*. With flavors of mild toasted malt and a touch of caramel, Anchor Steam is balanced by bright, piney hoppiness. It has aromas of toasted bread crust maltiness followed by bright evergreen Northern Brewer hops and floral esters. A smooth and velvety mouthfeel is accompanied by lively bubbles from the natural *kräusening* process and a crisp, bright hop finish. It pairs well with any seafood dish, steak with caramelized onions, and grilled portobello mushrooms. Anchor Steam Artist

Label is now available for a limited-time nationwide in 6-packs of 12 oz. bottles, 22 oz. bottles and on draught at select bars, restaurants, and stores. You can find a brew near you by using the Anchor Beer Finder.

VICTORY BREWING COMPANY RELEASES SUMMER LOVE GOLD-EN ALE AND 2 LIMITED-RELEASE OFFERINGS - DOWNINGTOWN, PA.



– This season, Victory Brewing Company is shouting their love of summer from rooftop to oceanfront to unite summer enthusiasts under one flag: the Flip Flop Nation. The brewery's Flip Flop Nation rallies like-minded summer revelers around an optimistic mantra: Plant your flag! This is your beach, your party, and your official beer of summer. To live and breathe this sunny sentiment, the brewery is offering three essential beers: 1. Summer Love – an official craft beer for summer, 2. Liberty Bell Ringer Double Dry-hopped Double IPA, and 3. Rose Monkey White Wine Barrel-aged Belgian Ale. Summer Love – An Official Craft Beer of Summer - Brewed every summer since its 2010 debut, Victory's Summer Love is a fan favorite throughout the east coast. This 5.2% Golden Ale is all about good vibes with family and friends like celebrations after a ball game and legendary beach parties. "Just as soon as it hit the market our Summer Love established itself as THE summer crush whose appeal cannot be denied," said Victory Co-Founder, Bill Covaleski. "The lemony lift of whole flower hops floating above a lean and clean malt body continues to satisfy thirsts and add to warm summer memories, both old and new." Summer Love is a refreshing beer featuring lemony hop notes that create an unexpected burst of flavor and a vibrant taste that you will never forget. It is just what you expect from a taste of sunshine. Limited Releases Bring an Extra Special Touch to Sunny Days- In addition to Victory's Summer Love release and Flip Flop Nation experiences, Victory fans will be delighted this summer by two additional special beer releases: Liberty Bell Ringer DDH DIPA and Rose Monkey White Wine Barrel-aged Belgian Ale. In Liberty Bell Ringer, Victory brewers packed double the dry-hops, twice over and late in the brewing process to make the DDH DIPA sing with massive tropical, fruity hop flavor and aroma. On the other end of the flavor spectrum, Rosé Monkey is a barrel-aged take on the

brewer's famous Golden Monkey, aged to mystical perfection in Chardonnay oak barrels for months, then put into finishing tanks where 100% real cherry juice was added for a bright, fruity finish. Both beers are available for a limited time this summer while supplies last. Find Victory's innovative and limited time offerings at retailers near you by exploring its Beer Finder at VictoryBeer.com/BeerFinder. Follow Victory on social media @VictoryBeer for updates and join the brewery in celebrating life's everyday wins with #RevelRevel.

FIRESTONE WALKER RELEASES LUPONIC DISTORTION NO. 13 - PASO ROBLES, CA - The 13th release in Firestone Walker's Luponic Distortion IPA



Series is leading the charge with a new custom-grown hop from Washington's Yakima Valley. The story of Luponic Distortion No. 13 began three years ago when Brewmaster Matt Brynildson secured an exclusive deal to plant three acres to a new experimental hop cultivar. This hop is now being used for the first time ever to drive No. 13 with its pronounced tropical fruit and coconut character. "It was worth the wait for this hop to come on line," Brynildson said. "The tropical aspect of this hop is really crazy. It adds a distinctive dimension to the aroma profile of the beer." Luponic Distortion No. 13 also features a supporting cast of five additional hops. Collectively, these hops provide a unique profile of piña colada, key lime and nectarine, once again showcasing Luponic Distortion's mantra of "flavors through hops." Luponic Distortion is not a single beer, but rather an ongoing series of beers that rotate every 120 days. While the base beer always remains the same, each release features a different hop blend built around new and experimental hops, designed to showcase the growing possibilities of pure hop aromas and flavors without any assist from fruit or other adjuncts. Luponic Distortion No. 13 begins shipping to all Firestone Walker markets starting this week. Custom Grown - The lead hop in Luponic Distortion was developed by Hop Breeding Company (HBC) and introduced to Firestone Walker by HBC breeders Jason Perrault and Michael Ferguson. "Jason has helped create some of the most exciting hops to come out in recent years," Brynildson said. "We were

out on his farm, walking the test fields and rubbing hops, and this one cross really stood out to us. He asked if we wanted to sponsor a test planting, and we jumped at the opportunity." After a handshake, Ferguson planted three acres to the new hop in a test plot specifically allocated to Firestone Walker. Fast forward to the 2018 hop harvest, which yielded the test plot's first crop. "It was a great year for Northwest hops, which just added to my excitement," Brynildson said. "The fruit aromas and flavors were just really popping, and that's now translating to Luponic Distortion No. 13. It's everything people have come to expect from this series."

CHEERS TO THE "BEST BEERS IN AMERICA" - ZYMURGY® MAGAZINE ANNOUNCES WINNERS OF ANNUAL SURVEY - BOULDER, CO - JUNE 19, 2019 - All hail the best ale...stout and IPA! Zymurgy magazine, the publication of the



American Homebrewers Association (AHA), today revealed the results of its 17th annual Best Beers in America survey. AHA members nominated and voted for offerings from more than 7,400 brewers nationwide with Bell's Two Hearted Ale earning the top spot for the third consecutive year. "Being selected as a winner for this esteemed list is no small feat. All of this year's winners showcase exceptional flavors, expertly crafted by some of the greatest talent in the brewing industry," said Gary Glass, director, American Homebrewers Association. "I'd like to extend congratulations to all of this year's winners and toast to their exemplary beers favored by homebrewers and beer lovers alike." "It is an honor to once again be awarded the top-ranking spots among so many great breweries and beers. Only the best Centennial hops, a commitment to quality by the entire Bell's team, and the splendor of our home state are all part of the beauty of Two Hearted Ale. There is one other vital component, the beer lover," said John Mallett, director of operations, Bell's Brewery. "We are truly humbled to be recognized by the finest palates in homebrewing." The asterisk (*) indicates the brewery meets the independent craft brewer seal the definition and certification. Learn more at SupportIndependentBeer.com.

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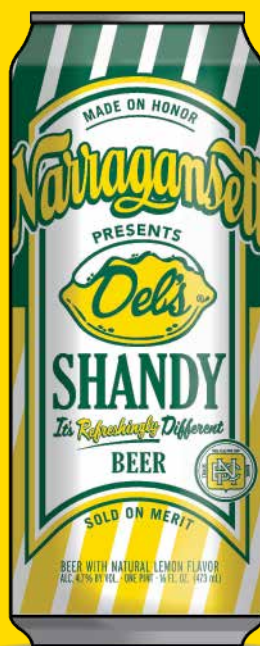


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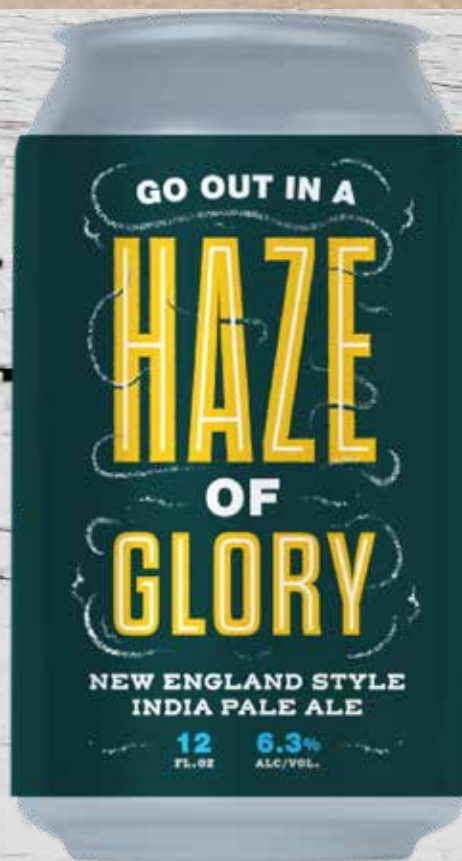
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Brewmaster's Cellar

The History of Sour Beers

By George de Piro

Hundreds of years ago, before the dawn of history, there lived a strange race of people, and their beers were sour. In fact, for most of human history, all beers became sour, whether or not the brewer intended that to happen. It was only in the second half of the 19th century that brewers began learning how to control the microbiology of their beer.

Brewers wort is transformed into beer by the metabolic action of fungus, yeast of the genus *Saccharomyces*. Yeast consume sugar and ferment it into alcohol and carbon dioxide. If a brewer isn't careful (or doesn't know anything about microbiology),

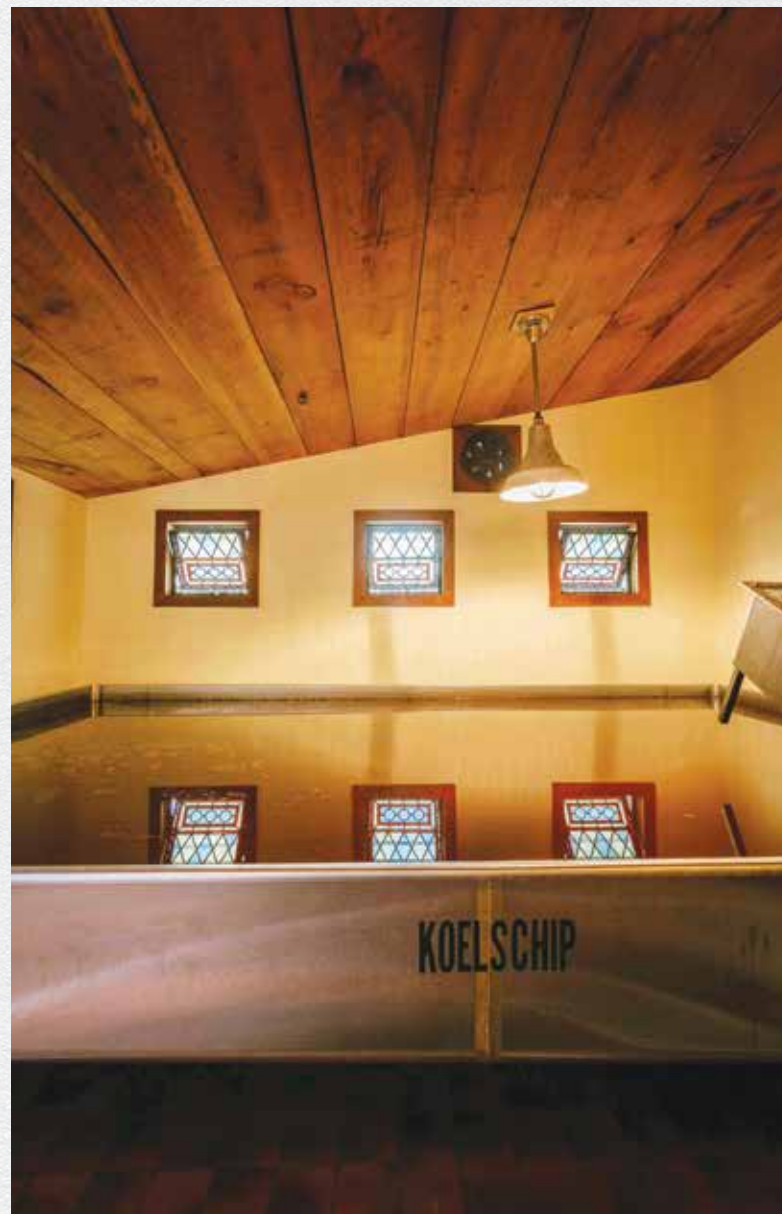
They're great for introducing your friends who say "I don't like beer" to styles they will likely enjoy because they don't taste like any beer they've tried.

microbes other than brewers' yeast will also get into the wort. These other organisms often produce organic acids as they consume their food. These acids taste sour.

Not all sour beers are created in the same way, nor do they taste the same. Modern brewers, with control over microbiology, can choose organisms to create sourness. We can also speed up the process well beyond the traditional, usually accidental, methods of creating sour beer.

For most of history, beers went sour as invading bacteria created organic acids in beer. This process occurred simply because brewers were unaware of microbiology and thus had no way to control it. These microbes are in the air all around us just waiting to fall into something they find delicious and make a home for themselves.

The only surviving traditionally made sour beers are the Lambic styles of Belgian origin. These beers are made by allowing whatever microbes fall into the wort to ferment it out. This is sometimes called spontaneous or wild fermentation. The process of making carbonated, mature-tasting Gueze (the most well-known type of Lambic) takes about three years. This is not good news for those writing a business plan based on producing sour ales.



Modern brewers can speed things up by adding specific microbes to the beer on purpose. These large populations of "bugs", added to young beer, will create tartness more quickly but it may still take months to achieve a tasty product. While a brewery can manage finances offering a few beers that take so long to mature, it still isn't a great way to keep a business alive.

We can speed things up even more through a process known as kettle souring. This involves adding bacteria to unfermented wort and allowing it to ferment at 100-120°F for a few hours. The high temperature encourages rapid bacterial growth and quick souring. The resulting wort can then be boiled to kill the microbes and the remaining sugars are fermented with yeast to create stable, sour beer.

There is a drawback to kettle souring: The beer will lack the complexity of a beer that has been soured by long, slow bacterial fermentation. While it will be more interesting than sour beers made by adding lactic acid to finished beer (a method used by the laziest brewers yielding insipid product), it will never have the complexity of a spontaneous fermentation. However, the brewer will have great control over the flavor by choosing the specific microbes, so making a consistent product is possible.

Time and money dictate that most modern brewers use kettle souring to produce their sour beers. Many of these beers have other flavoring ingredients added to them, such as spices or fruit, to achieve more complexity. Ultimately, the consumer just wants a beer that tastes good, they don't care as much about how it got there.

Any beer style can be made into a sour, but some work a lot better than others. In general, hop bitterness clashes with sourness so low-bitterness styles are the best candidates for souring. Indeed, history has shown that over centuries people prefer sour beers that have little hop character (as much as people prefer sour beers at all).

The aforementioned Lambics are traditionally made using very old hops. Stale hops lack resinous aromatics and have very little bitterness potential, so beers made using them are devoid of hop character. German-style Gose (pronounced go-za) is another traditional sour ale using virtually no hops. Instead, brewers use coriander to add interesting citrus notes that play well with the tartness.

Porter was another beer that was often served sour, sometimes with young, sweet porter being blended with older beer that had become acidic. The roasted malts add complexity that merges with gentle acidity to yield a complex, pleasing beer.

Today, most of the sour beers that one finds are kettle-soured versions of light wheat beers. This style provides a neutral sour base to which other ingredients can be added: fruit, spices, and aroma hops are most common.

Sour beers, with their quenching acidity, are great for warm weather. They're also great for introducing your friends who say "I don't like beer" to styles they will likely enjoy because they don't taste like any beer they've tried. Sour beers are unlikely to take over the market, but they are enjoying a small resurgence thanks to adventurous drinkers seeking new dimensions (even if it means going back into history to find them).



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DECLARATION	T	N	V	U	C	L	L	N	M	O	V	J	U	Q	D	E	K	Q	R	E	W	G	G	N	N	W	R	H	A	F
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STRIPES	W	Q	G	W	R	E	A	Y	R	H	X	V	S	S	O	K	C	C	C	D	N	A	R	U	R	M	V	I	E	A
WASHINGTON	B	C	O	A	D	X	L	C	E	P	Z	Z	L	Z	W	M	I	M	I	T	J	T	X	T	I	P	R	D	G	O
WATERMELON	X	P	L	A	L	N	Y	F	I	Q	Z	J	V	P	B	R	K	S	P	K	W	J	Z	C	F	K	I	L	T	H
YUENGLING	Q	J	R	V	N	F	V	K	S	Y	Q	E	O	K	Y	P	J	V	K	A	V	O	I	J	Q	I	S	D	G	Q
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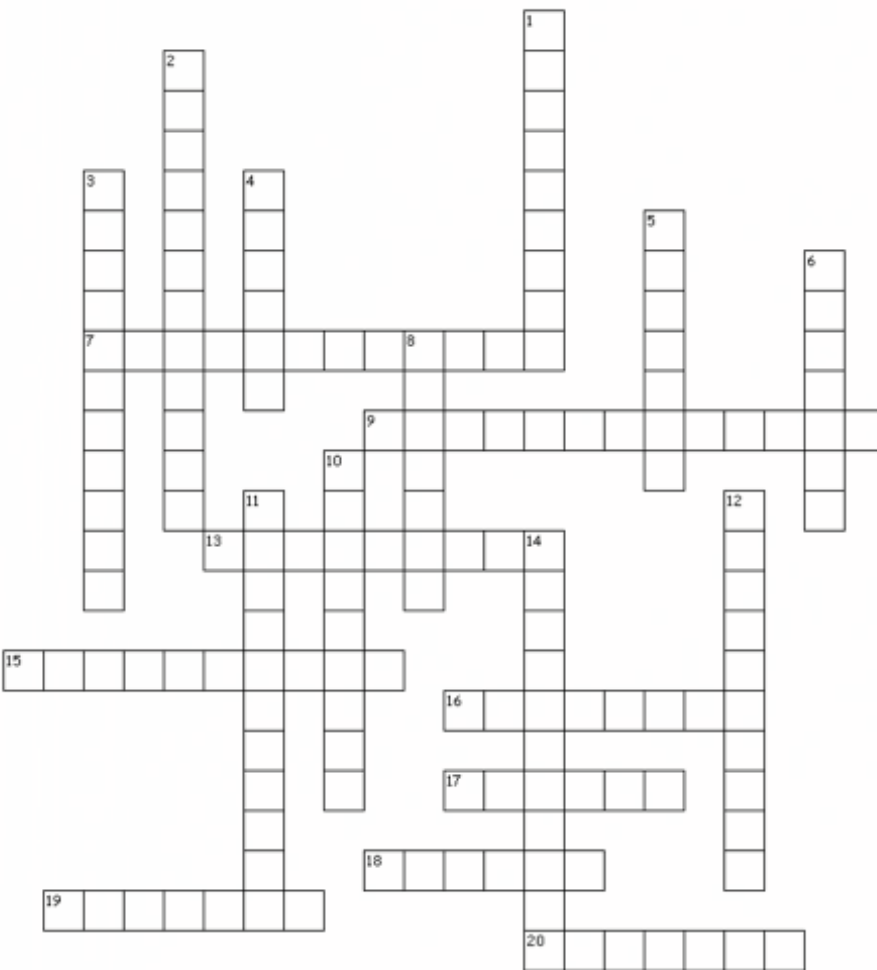


ACROSS

7. STARS & STRIPES
9. OUR WAR FOR FREEDOM
13. 7/4 IS A _____ HOLIDAY
15. LARGE PICNIC FRUIT
16. NY BREWERY SUMMER ALE
17. PUBLIC PROCESSION/CELEBRATION
18. AMERICAS FIRST CRAFT BREWERY
19. COLONISTS DEFEATED THIS ARMY
20. STARS AND _____

DOWN

1. AMERICAS OLDEST BREWERY
2. WEST COAST BREWING PIONEER
3. _____ OF INDEPENDENCE
4. PACKED MEAL EATEN OUTSIDE
5. FRUIT USED IN EARLY AMERICAN BREWS
6. STATUE OF _____
8. INDEPENDENCE EQUALS _____
10. SPECTACULAR EXPLOSION
11. BREWERY NAMED AFTER PATRIOT
12. 1ST AMERICAN President
14. GLENS FALLS BREWERY ON WAY NORTH



The Answers are the Word Searches ;)

The Real McCoy Swinging For The Fences

Delmar Brewery plans second location in Ballston Spa

By TBM

The Real McCoy Beer Company, established in 2015 as a small-batch New York State Farm Brewery, whose brewery and taproom are located in Delmar, has announced that they are planning a second tap room in the village of Ballston Spa in the historic Abner Doubleday House.

Owner Mike Bellini tells True Brew Magazine, "We are really excited to be opening our second taproom in Ballston Spa at the famous Doubleday House! I really was looking hard at Ballston Spa for a potential second location, since the demographics are very similar to Delmar. When it was brought to my attention that the antiques store using the Doubleday House was closing in June, I jumped at the opportunity! Our goal is to have the new tap room there completed by August 1st."

"Not only will we offer a creative line-up of locally brewed beers, we'll also feature food trucks, outdoor activities and special events."

As far as atmosphere and vibe in the new taproom, Bellini explains "We plan on incorporating many of the same type of things we've been doing in Delmar. First, we'll continue to serve fresh, local beer that is sourced with local ingredients. Being a NYS Farm Brewery means that 20% of all of our ingredients are grown in the state of New York. We get our barley from all over Upstate NY through our partners at Convergence Craft Malt. And, with the fast-growing hop industry in New York, farms are springing up all across the state. This has allowed us to source our hops from local growers in Albany and other areas in the state. I can't wait to offer up our delicious beers to the residents of Ballston Spa as well as beer-lovers from across the region!"

Bellini is thrilled with Doubleday's connection to baseball history. 2019 is the 200th anniversary of Abner Doubleday's birth in Ballston Spa. Doubleday, who was a career United States Army officer and Union major general in the American Civil War, is known for firing the first shot in defense of Fort Sumter, the opening battle of the war, and had a pivotal role in the early fighting at the Battle of Gettysburg. In 1908, fifteen years after his death, Doubleday was declared by the Mills Commission to have invented the game of baseball (a claim never made by Doubleday during his lifetime).

To commemorate, Bellini has created a special baseball-themed logo and is planning new beers that will also celebrate the connection.

"Not only will we offer a creative line-up of locally brewed beers, we'll also feature food trucks, outdoor activities and special events. We'll likely have 10 offerings on tap including 9 of our beers and a local cider. For those who haven't visited us in Delmar, we are known for producing fresh, craft beer in traditional styles. This includes brews such as Cream Ale, Pilsners, English Brown Ales, ESB's and more. Of-course we offer fan favorite IPA's as well. We make beers that people like to drink. Unpretentious and delicious."

We ask, "If you had one message to the Capital Region Beer Lover that, perhaps, have not tried your beer, what would that message be?"

Bellini thinks for a moment and responds, "Just, come try our beers. We think you'll be impressed!"

Want to swing into The Real McCoy's new location for a beer? Stay tuned to their social media for updates on their official opening.



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LOCAL

INDIAN LADDER FARMS ANNOUNCES 2ND ANNUAL FARMING MAN FESTIVAL – ALTAMONT, NY



- Handsome brewer, Scott Vettman tells TBM, “We are looking forward to hosting our friends and their friends at our second annual Farming Man Festival. The fest will be held on Saturday, July 20 from 2PM - 11PM at the Indian Ladder Farms Cider and Brewery which is located 342 Altamont Road in Altamont.” According to their website, “Drive through the orchards to a beautiful field in back of the farm with a great view of the Helderberg Escarpment for a full day of live music and craft beverages. Dozens of producers will be bringing their favorite brews and ciders for you to enjoy, food made on site will be available, and music will go until 11pm. All ages are welcome. Camping is available at \$20 per car. Live music all day by Blind Owl Band, Dr. Jah and the Love Prophets, Glass Pony, College Farm, and Good Time Charlies. Guest Breweries & Cideries include: Artisanal Brew Works, Big aLiCe Brewing Co., Bolton Landing Brewing Company, Brown's Brewing Company, The Brewery at the CIA, C.H. Evans Brewing Co., Common Roots Brewing, Crossroads Brewing Company, Fort Orange Brewing, Frog Alley Brewing, Great Flats Brewing, Harpoon Brewery, Helderberg Brewery, Helderberg Mountain Brewing Company, Keegan Ales, Mad Jack Brewing Company, Nine Pin Cider, Oyster Bay Brewing Company, Rare Form Brewing Company, Rushing Duck Brewing, Sing Sing Kill Brewing, Strong Rope Brewery, Unified Beerworks, and more TBA!” Stay tuned to social media for updates.

BACK BARN BREWING LAUNCHES TWO NEW BREWS



– One of the Capital Region’s newest breweries, Back Barn Brewing, located at 7082 Western Turnpike in Delanson announced that it has added 2 new drafts. “We continue to grow our line-up with the introduction of ‘Huell Have Another’, a tart summer ale, and ‘Skyline Crush IPA’, a juicy New England IPA”, says brewmaster Peadar Cleary. “We will also be breaking on our extended parking and outdoor patio in the first couple of weeks in July, so stay tuned to our Facebook for updates for that. Food trucks that will be stopping by will be Given to Fry, Combo's Fish Fry, Buena Comida & Elektrik City Eats so keep an eye on our Facebook for specific dates.” Editor’s note: Visiting Back Barn Brewery makes for a nice little day trip, if you haven’t been yet, check it out!

EMPORIUM FARM BREWERY EXPANDS ITS TAPROOM – RENSSELAER, NY



– Emporium Farm Brewery has announced that they have doubled their taproom space from about 300 to 600 sq ft. Owner Roger Savoy says, “There's also an additional, similar space where we'll be featuring live music on Fridays and Saturday evenings. This space can also be booked for private events. On top of that, in the taproom we are adding an addition 4 draft lines, bring the total of draft offerings up to 16. Empire Farm Brewing specializes in traditional UK style beers and is located at 472 North Greenbush Road, Rensselaer, next to the Homebrew Emporium. Stop by some time and have a beer!”

REGIONAL

TWO ROADS BREWING COMPANY TO LAUNCH HARD SELTZER - STRATFORD, CT



– Connecticut’s Two Roads Brewing Company continues its mission of innovation and Taking the Road Less Traveled as it enters the hard seltzer market. Created and canned at the Two Roads facility, in Stratford, CT, H2ROADS Craft Hard Seltzer is set to shake up the booming category by creating a portfolio of hard seltzers that uses 100% real fruit in lieu of extracts and flavorings. To set themselves apart in the rapidly growing category, the RLT (Road Less Traveled) Innovation Team at Two Roads set out to craft a hard seltzer that didn’t rely on artificial ingredients. According to Master Brewer, Phil Markowski, “using extracts or processed flavoring agents was a non-starter for us. We wanted to avoid an artificial flavor from additives and offer an alternative to folks who prefer a natural tasting product. Real fruit was the only way to achieve this. The natural byproduct of real fruit is real color, which all of our seltzers will have. This real color aspect of the liquid will be something that differentiates H2ROADS. According to Senior Marketing Manager Collin Kennedy, “we’re looking to educate consumers on what they’re drinking. Hard seltzers up to this point have largely been clear yet claim to be fruited. Real fruit has color. The color found in H2ROADS will be a mark of distinction in the industry. It’s why we’re leading with the tagline ‘Real Fruit. Real Color. Real Refreshing.’” Chief Commercial Officer Clement Pellani stated, “We found that craft beer drinkers occasionally turn to hard seltzer for a change of pace and for lower calories. To appeal to these drinkers, we decided to make a seltzer with real fruit that delivers a better, more natural taste with a completely clean finish.” The team, led by Markowski, spent eight months developing the final liquid. Each H2ROADS Craft Hard Seltzer is made from 100% cane sugar and 100% real fruit, and will range between 95-115 calories, 2-3g of sugar and 2-4g of carbs. Calorie variations occur because different fruits have different sugar contents. The decision to enter the hard seltzer category made complete sense to the Two Roads leadership team as long as it’s done in a Road Less Traveled fashion. CEO Brad Hittle remarked, “Being just another entry is not how we operate. We decided to make a hard seltzer that is a better, crafted option for our customers to enjoy.” Two Roads will also be pioneering the launch of hard seltzers in draft format. “It makes perfect sense for on-premise retailers to offer a draft version of hard seltzer, especially one that is superior in taste and that won’t taint draft lines,” Hittle explained. Packaging format will be another point of difference for the brand. Two Roads will be launching

with a 6-pack variety pack with three flavors, Raspberry, Grapefruit and Cranberry Lime. In addition, Raspberry and Grapefruit will be offered in traditional 12oz 6-packs. Look for H2ROADS Craft Hard Seltzer in 6-packs and draft everywhere Two Roads is sold starting early

NATIONAL



Top Ranked Beers:

1. Bell’s Brewery, Two Hearted Ale*
2. Russian River Brewing Co., Pliny the Elder*
3. Sierra Nevada Brewing Co.,

Pale Ale*

4. Founders Brewing Co., KBS (Kentucky Breakfast Stout)
5. The Alchemist, Heady Topper*
6. Founders Brewing Co., CBS (Canadian Breakfast Stout)
- T7. Founders Brewing Co., All Day IPA
- T7. Bell’s Brewery, Hopslam*
- T9. Founders Brewing Co., Breakfast Stout
- T9. WeldWerks Brewing Co., Juicy Bits*

Top Ranked Breweries:

1. Bell’s Brewery, Inc., Comstock, Mich.*
2. Founders Brewing Co., Grand Rapids, Mich.
3. Russian River Brewing Co., Santa Rosa and Windsor, Calif.*
4. Sierra Nevada Brewing Co., Chico, Calif. and Mills River, N.C.*
5. Dogfish Head Craft Brewery, Milton, Del.*
6. Tree House Brewing Co., Charlton, Mass.*
7. The Alchemist, Stowe, Vt.*
8. Deschutes Brewery, Bend, Ore.*
9. Odell Brewing Co., Fort Collins, Colo.*
- T10. Firestone Walker Brewing Co., Paso Robles, CA.*
- T10. Stone Brewing, Escondido, Calif.*

The complete list of “Zymurgy’s Best Beers in America,” top ranked breweries, and results by state is available at HomebrewersAssociation.org. For homebrewers interested in replicating these winning beers at home, clone recipes can be accessed on HomebrewersAssociation.org. Recipes from previous year’s winners can be unlocked by joining the American Homebrewers Association. With annual memberships starting at \$38, members receive unlimited access to medal-winning recipes, a Zymurgy subscription, the magazine by homebrewers for homebrewers since 1978.



THERE IS NO SHORTAGE OF CITRA HOPS IN OUR JUICY IPAS



FIDDLEHEAD
FIDDLEHEAD IPA
American IPA with bright citrus and pine aroma
6.2% ABV | 53 IBU



SIERRA NEVADA
HAZY LITTLE THING
A hop-heavy, unfiltered, hazy little thing called IPA
6.7% ABV | 40 IBU



ITHACA
PULP ADDICTION
New England-style IPA with sweet citrus flavors
6.9% ABV



GALAXY
CLOUDED PERCEPTIONS
A unique twist on the hazy, juicy Northeast-style IPA
6.3% ABV | 35 IBU



LONG TRAIL
VT IPA
Hazy, hoppy, Vermont AF
6.0% ABV | 30 IBU



OTTER CREEK
FREE FLOW IPA
A hazy, mind-melting IPA with citrusy and fruity hop flavors
6.0% ABV | 60 IBU



NEW BELGIUM
VOODOO RANGER JUICY HAZE IPA
Bright citrus hop flavor and a pleasantly smooth finish
7.5% ABV | 42 IBU


DECRESCENTE
A LOCAL FAMILY BUSINESS
SINCE 1948



SAM ADAMS
NEW ENGLAND IPA
New England IPA with big citrus and tropical notes
6.8% ABV | 35 IBU